

State of Georgia

State Entity Standard Contract Form

Solicitation Title Correctional Food Service	Solicitation Number GDC0000990	Contract Number 46700-019-GDC0000990-0001
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1. This Contract is entered into between the State Entity and the Contractor named below:

State Entity's Name Georgia Department of Corrections	(hereafter called State Entity)
Contractor's Name Aramark Correctional Services, LLC	(hereafter called Contractor)

2. Contract to Begin: **07/01/2022** Date of Completion: **06/30/2023** Renewals: **4 annual renewal options**

3. Performance Bond, if any: **Required per Attachment 2 Section I** Other Bonds, if any:

4. Maximum Amount of this Contract: OPEN - Estimated \$7,006,180.86	Total Financial Obligation of the State Entity for the First Fiscal Year: OPEN	Total Financial Obligation of the State Entity for each Renewal Period if Renewed: OPEN
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5. Authorized Person to Receive Contract Notices for State Entity: **Marcia Primus, Deputy Director of Procurement**
Marcia.Primus@gdc.ga.gov Authorized Person to Receive Contract Notices for Contractor:

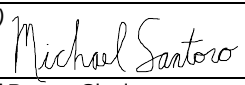
6. The parties agree to comply with the terms and conditions of the following attachments which are by this reference made a part of the Contract:

Attachment 1: State Entity Contract Terms and Conditions for Services
Attachment 2: Solicitation (referenced above)
Attachment 3: Contractor's Final Response

IN WITNESS WHEREOF, this Contract has been executed by the parties hereto.

7. **Contractor**

Contractor's Name (If other than an individual, state whether a corporation, partnership, etc.)
Aramark Correctional Services, LLC

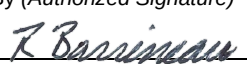
By (Authorized Signature) 	Date Signed 4/20/2022
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Printed Name and Title of Person Signing
Michael Santoro, Vice President, Finance

Address
2400 Market Street, Philadelphia, PA 19103

8. **State Entity**

State Entity Name
Georgia Department of Corrections

By (Authorized Signature) 	Date Signed 5/11/2022
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Printed Name and Title of Person Signing
Ross Barrineau, Purchasing Director

Address
**300 Patrol Road
Forsyth, GA 31029**

STATE OF GEORGIA
AGENCY STANDARD CONTRACT
Attachment 1
Contract Terms and Conditions for Services

A. DEFINITIONS AND GENERAL INFORMATION

1. Definitions. The following words shall be defined as set forth below:

- (i) **"Contractor"** means the provider(s) of the Services under the Contract.
- (ii) **"Purchase Instrument"** means the documentation issued by the State Entity to the Contractor for a purchase of Services in accordance with the terms and conditions of the Contract. The Purchase Instrument should reference the Contract and may include an identification of the Services to be purchased, the time and location such Services will be utilized, and any other requirements deemed necessary by the State Entity.
- (iii) **"Response", "Contractor's Response" or "Final Response"** means the Contractor's submitted response to the RFX, including any modifications or clarifications accepted by the State Entity.
- (iv) **"RFX"** means the Request for Proposal, Request for Bid, or other solicitation document (and any amendments or addenda thereto) specifically identified in the State Entity Standard Contract Form that was issued to solicit the Services that are subject to the Contract.
- (v) **"Services"** means the services and deliverables as provided in the RFX and as further described by the Response and the Contract.
- (vi) **"State"** means the State of Georgia, the State Entity, and any other authorized state entities issuing Purchase Instruments against the Contract.
- (vii) **"State Entity"** means the State of Georgia entity identified in the State Entity Standard Contract Form to contract with the Contractor for the Services identified in the Contract. The State Entity for this contract is Georgia Department of Corrections (GDC). However, Georgia Correctional Industries (GCI) will also provide shared oversight in managing the Correctional Food Service operations.
- (viii) **"State Entity Standard Contract" or "Contract"** means the agreement between the State Entity and the Contractor as defined by the State Entity Standard Contract Form and its incorporated documents.
- (ix) **"State Entity Standard Contract Form"** means the document that contains basic information about the Contract and incorporates by reference the applicable Contract Terms and Conditions, the RFX, Contractor's Response to the RFX, the final pricing documentation for Services and any mutually agreed clarifications, modifications, additions and deletions resulting from final contract negotiations. No objection or amendment by a Contractor to the RFX requirements or the Contract shall be incorporated by reference into this Contract unless the State Entity has accepted the Contractor's objection or amendment in writing. The State Entity Standard Contract Form is defined separately and referred to separately throughout the State Entity Standard Contract as a means of identifying the location of certain information. For

example, the initial term of the Contract is defined by the dates in the State Entity Standard Contract Form.

2. **Priority of Contract Provisions.** Any pre-printed contract terms and conditions included on Contractor's forms or invoices shall be null and void.
3. **Reporting Requirements.** Contractor shall provide all reports required by the RFX. In addition, unless otherwise provided in the RFX, Contractor shall keep a record of the purchases made pursuant to the Contract and shall submit a quarterly written report to the State Entity.

B. DURATION OF CONTRACT

1. **Contract Term.** The Contract between the State Entity and the Contractor shall begin and end on the dates specified in the State Entity Standard Contract Form unless terminated earlier in accordance with the applicable terms and conditions. Pursuant to O.C.G.A. Section 50-5-64, this Contract shall not be deemed to create a debt of the State for the payment of any sum beyond the fiscal year of execution or, in the event of a renewal, beyond the fiscal year of such renewal.
2. **Contract Renewal.** The State Entity shall have the option, in its sole discretion, to renew the Contract for additional terms as defined in the State Entity Standard Contract Form on a year-to-year basis by giving the Contractor written notice of the renewal decision at least sixty (60) days prior to the expiration of the initial term or renewal term. Renewal will depend upon the best interests of the State, funding, and Contractor's performance. Renewal will be accomplished through the issuance of a Notice of Award Amendment. Upon the State Entity's election, in its sole discretion, to renew any part of this Contract, Contractor shall remain obligated to perform in strict accordance with this Contract unless otherwise agreed by the State Entity and the Contractor.
3. **Contract Extension.** In the event that this Contract shall terminate or be likely to terminate prior to the making of an award for a new contract for the Services, the State Entity may, with the written consent of Contractor, extend this Contract for such period as may be necessary to afford the State a continuous supply of the Services.

C. DESCRIPTION OF SERVICES

1. **Specifications in Bidding Documents.** All Services shall be provided in accordance with the specifications contained in the RFX, the terms of the Contract, and as further described in Contractor's Response. This contract is being established to provide Correctional Food Services at various locations as specified in the attached Scope of Work.
2. **Product Shipment and Delivery.** All products, if any, shall be shipped F.O.B. destination. Destination shall be the location(s) specified in the RFX or any provided Purchase Instrument. All items shall be at the Contractor's risk until they have been delivered and accepted by the receiving entity. All items shall be subject to inspection on delivery. Hidden damage will remain the responsibility of the Contractor to remedy without cost to the State Entity, regardless of when the hidden damage is discovered.
3. **Non-Exclusive Rights.** The Contract is not exclusive. The State Entity reserves the right to select other contractors to provide services similar to the Services described in the Contract during the term of the Contract.

4. **No Minimums Guaranteed.** The Contract does not guarantee any minimum level of purchases or use of Services.

D. COMPENSATION

1. **Pricing and Payment.** The Contractor will be paid for Services provided pursuant to the Contract in accordance with the RFX and final pricing documents as incorporated into the State Entity Standard Contract Form and the terms of the Contract. Unless clearly stated otherwise in the Contract, all prices are firm and fixed and are not subject to variation. Prices include, but are not limited to freight, insurance, fuel surcharges and customs duties.

Following the initial term of the contract, the Contractor may submit price increase requests once annually to the State Entity for consideration. Any price increase request must be submitted to the State Entity contract administrator in writing no later than April 30th for a price adjustment that will go into effect on July 1 of the following year (Example: A price increase that would go into effect on July 1, 2024 must be requested no later than April 30, 2023). A detailed justification must be included to support the request. GDC will consider the Consumer Price Index for All Urban Consumers (CPI-U) (1982-84=100) Food Away from Home expenditure category in addition to other market factors when evaluating price adjustments. Also, the State also expects any market reductions to be passed along to the State. If the previously cited index changes or is discontinued, the State will select the next appropriate index on which price adjustments will be based. The State Entity will review the submitted price increase request and approve, deny or negotiate the amount of increase based on available state funding. The State Entity will provide a decision on any price increase requests once Legislation approves the Fiscal Year Budget. Any price increase will be made through the completion of a mutually agreed upon contract amendment.

2. **Billings.** If applicable, and unless the RFX provides otherwise, the Contractor shall submit, on a regular basis, an invoice for the Services supplied to the State Entity under the Contract at the billing address specified in the Purchase Instrument or Contract. The invoice shall comply with all applicable rules concerning payment of such claims. The State Entity shall pay all approved invoices in arrears and in accordance with applicable provisions of State law.

Unless otherwise agreed in writing by the State Entity and the Contractor, the Contractor shall not be entitled to receive any other payment or compensation from the State Entity for Services provided by or on behalf of the Contractor under the Contract. The Contractor shall be solely responsible for paying all costs, expenses and charges it incurs in connection with its performance under the Contract.

3. **Delay of Payment Due to Contractor's Failure.** If the State Entity in good faith determines that the Contractor has failed to perform or deliver Services as required by the Contract, the Contractor shall not be entitled to any compensation under the Contract until such Service is performed or delivered. In this event, the State Entity may withhold that portion of the Contractor's compensation which represents payment for Services that were not performed or delivered. To the extent that the Contractor's failure to perform or deliver in a timely manner causes the State Entity to incur costs, the State Entity may deduct the amount of such incurred costs from any amounts payable to Contractor. The State Entity's authority to deduct such incurred costs shall not in any way affect the State Entity's authority to terminate the Contract.
4. **Set-Off Against Sums Owed by the Contractor.** In the event that the Contractor owes the State Entity and/or the State any sum under the terms of the Contract, pursuant to any judgment, or pursuant to any law, the State Entity and/or the State may set off the sum owed against any sum owed by the State Entity to the Contractor in the State Entity's sole discretion.

5. **Liquidated Damages.** The purpose of this Agreement is to ensure that the failure of one party to follow the contract does not unfairly hurt the other and the amount agreed to must be a reasonable estimate of any potential damage a breach of contract might cause. Liquidated damages clauses act as insurance for both parties. The person who defaults on the contract knows ahead of time how much they would owe the other party.

The actual dollar amount of liquidated damages to be recouped by the State Entity (Georgia Department of Corrections) from the Contractor will depend on the nature of incident as noted in Section 26 of Scope of Work (**Attachment B**).

In the event that deficiencies are not remedied within the period of time specified in the written notice, the Supplier will be assessed liquidated damages. In no event shall the Supplier be assessed with liquidated damages when caused by reasons outside of Supplier's contractual responsibility.

E. TERMINATION

1. **Immediate Termination.** Pursuant to O.C.G.A. Section 50-5-64, this Contract will terminate immediately and absolutely if the State Entity determines that adequate funds are de-appropriated such that the State Entity cannot fulfill its obligations under the Contract, which determination is at the State Entity's sole discretion and shall be conclusive. Further, the State Entity may terminate the Contract for any one or more of the following reasons effective immediately without advance notice:
- (i) In the event the Contractor is required to be certified or licensed as a condition precedent to providing the Services, the revocation or loss of such license or certification may result in immediate termination of the Contract effective as of the date on which the license or certification is no longer in effect;
 - (ii) The State Entity determines that the actions, or failure to act, of the Contractor, its agents, employees or subcontractors have caused, or reasonably could cause, life, health or safety to be jeopardized;
 - (iii) The Contractor fails to comply with confidentiality laws or provisions; and/or
 - (iv) The Contractor furnished any statement, representation or certification in connection with the Contract or the bidding process which is materially false, deceptive, incorrect or incomplete.
2. **Termination for Cause.** The occurrence of any one or more of the following events shall constitute cause for the State Entity to declare the Contractor in default of its obligations under the Contract:
- (i) The Contractor fails to deliver or has delivered nonconforming Services or fails to perform, to the State Entity's satisfaction, any material requirement of the Contract or is in violation of a material provision of the Contract, including, but without limitation, the express warranties made by the Contractor;
 - (ii) The State Entity determines that satisfactory performance of the Contract is substantially endangered or that a default is likely to occur;

- (iii) The Contractor fails to make substantial and timely progress toward performance of the Contract;
 - (iv) The Contractor becomes subject to any bankruptcy or insolvency proceeding under federal or state law to the extent allowed by applicable federal or state law including bankruptcy laws; the Contractor terminates or suspends its business; or the State Entity reasonably believes that the Contractor has become insolvent or unable to pay its obligations as they accrue consistent with applicable federal or state law;
 - (v) The Contractor has failed to comply with applicable federal, state and local laws, rules, ordinances, regulations and orders when performing within the scope of the Contract;
 - (vi) The Contractor has engaged in conduct that has or may expose the State Entity or the State to liability, as determined in the State Entity's sole discretion; or
 - (vii) The Contractor has infringed any patent, trademark, copyright, trade dress or any other intellectual property rights of the State Entity, the State, or a third party.
3. **Notice of Default.** If there is a default event caused by the Contractor, the State Entity shall provide written notice to the Contractor requesting that the breach or noncompliance be remedied within the period of time specified in the State Entity's written notice to the Contractor. If the breach or noncompliance is not remedied within the period of time specified in the written notice, the State Entity may:
- (i) Immediately terminate the Contract without additional written notice; and/or
 - (ii) Procure substitute services from another source and charge the difference between the Contract and the substitute contract to the defaulting Contractor; and/or,
 - (iii) Enforce the terms and conditions of the Contract and seek any legal or equitable remedies.
4. **Termination Upon Notice.** Following thirty (30) days' written notice, the State Entity may terminate the Contract in whole or in part without the payment of any penalty or incurring any further obligation to the Contractor. Following termination upon notice, the Contractor shall be entitled to compensation, upon submission of invoices and proper proof of claim, for Services provided under the Contract to the State Entity up to and including the date of termination.
5. **Termination Due to Change in Law.** The State Entity shall have the right to terminate this Contract without penalty by giving thirty (30) days' written notice to the Contractor as a result of any of the following:
- (i) The State Entity's authorization to operate is withdrawn or there is a material alteration in the programs administered by the State Entity; and/or
 - (ii) The State Entity's duties are substantially modified.
6. **Payment Limitation in Event of Termination.** In the event of termination of the Contract for any reason by the State Entity, the State Entity shall pay only those amounts, if any, due and owing to the Contractor for the Services actually rendered up to the date specified in the notice of termination for which the State Entity is obligated to pay pursuant to the Contract or Purchase Instrument. Payment will be made only upon submission of invoices and proper proof of the Contractor's claim. This provision in no way limits the remedies available to the

State Entity under the Contract in the event of termination. The State shall not be liable for any costs incurred by the Contractor in its performance of the Contract, including, but not limited to, startup costs, overhead or other costs associated with the performance of the Contract.

7. The Contractor's Termination Duties. Upon receipt of notice of termination or upon request of the State Entity, the Contractor shall:

- (i) Cease work under the Contract and take all necessary or appropriate steps to limit disbursements and minimize costs, and furnish a report within thirty (30) days of the date of notice of termination, describing the status of all work under the Contract, including, without limitation, results accomplished, conclusions resulting therefrom, and any other matters the State Entity may require;
- (ii) Immediately cease using and return to the State Entity, any personal property or materials, whether tangible or intangible, provided by the State Entity to the Contractor;
- (iii) Comply with the State Entity's instructions for the timely transfer of any active files and work product produced by the Contractor under the Contract;
- (iv) Cooperate in good faith with the State Entity and its employees, agents and contractors during the transition period between the notification of termination and the substitution of any replacement contractor(s); and
- (v) Immediately return to the State Entity any payments made by the State Entity for Services that were not delivered or rendered by the Contractor.

F. CONFIDENTIAL INFORMATION

1. Access to Confidential Data. The Contractor's employees, agents and subcontractors may have access to confidential data maintained by the State to the extent necessary to carry out the Contractor's responsibilities under the Contract. The Contractor shall presume that all information received pursuant to the Contract is confidential unless otherwise designated by the State. If it is reasonably likely the Contractor will have access to the State's confidential information, then:

- (i) The Contractor shall provide to the State a written description of the Contractor's policies and procedures to safeguard confidential information;
- (ii) Policies of confidentiality shall address, as appropriate, information conveyed in verbal, written, and electronic formats;
- (iii) The Contractor must designate one individual who shall remain the responsible authority in charge of all data collected, used, or disseminated by the Contractor in connection with the performance of the Contract; and
- (iv) The Contractor shall provide adequate supervision and training to its agents, employees and subcontractors to ensure compliance with the terms of the Contract.

The private or confidential data shall remain the property of the State at all times. Some Services performed for the State Entity may require the Contractor to sign a nondisclosure agreement. Contractor understands and agrees that refusal or failure to sign such a nondisclosure agreement, if required, may result in termination of the Contract.

2. **No Dissemination of Confidential Data.** No confidential data collected, maintained, or used in the course of performance of the Contract shall be disseminated except as authorized by law and with the written consent of the State, either during the period of the Contract or thereafter. Any data supplied to or created by the Contractor shall be considered the property of the State. The Contractor must return any and all data collected, maintained, created or used in the course of the performance of the Contract, in whatever form it is maintained, promptly at the request of the State.
3. **Subpoena.** In the event that a subpoena or other legal process is served upon the Contractor for records containing confidential information, the Contractor shall promptly notify the State and cooperate with the State in any lawful effort to protect the confidential information.
4. **Reporting of Unauthorized Disclosure.** The Contractor shall immediately report to the State any unauthorized disclosure of confidential information.
5. **Survives Termination.** The Contractor's confidentiality obligation under the Contract shall survive termination of the Contract.

G. INDEMNIFICATION

1. **Contractor's Indemnification Obligation.** The Contractor agrees to indemnify and hold harmless the State and State officers, employees, agents, and volunteers (collectively, "Indemnified Parties") from any and all costs, expenses, losses, claims, damages, liabilities, settlements and judgments, including reasonable value of the time spent by the Attorney General's Office, related to or arising from:
 - (i) Any breach of the Contract;
 - (ii) Any negligent, intentional or wrongful act or omission of the Contractor or any employee, agent or subcontractor utilized or employed by the Contractor;
 - (iii) Any failure of Services to comply with applicable specifications, warranties, and certifications under the Contract;
 - (iv) "Notwithstanding anything to the contrary contained in this Agreement, inmates are not, and shall not, be deemed to be agents or employees of ARAMARK and no liability is, or shall be, incurred by ARAMARK for damages, injuries, losses or claims caused by inmates except for damages, injuries, losses or claims directly caused by ARAMARK'S negligent supervision of an inmate."
 - (v) ARAMARK and all of its employees are required to adhere to all GDC security requirements. This includes following GDC procedures during investigations to include, if required by the investigation, a polygraph test. Failure to comply with all GDC policies and procedures can result in employee(s) being banned from the facility during the investigation and if determined necessary indefinitely. GDC/GCI will not incur nor refund any legal cost that ARAMARK endures as a result of any polygraph test or investigation.
 - (vi) The negligence or fault of the Contractor in design, testing, development, manufacture, or otherwise with respect to the Services provided under the Contract;

- (vii) Claims, demands, or lawsuits that, with respect to the goods (if any) or any parts thereof, allege product liability, strict product liability, or any variation thereof;
 - (viii) The Contractor's performance or attempted performance of the Contract, including any employee, agent or subcontractor utilized or employed by the Contractor;
 - (ix) Any failure by the Contractor to comply with the "Compliance with the Law" provision of the Contract;
 - (x) Any failure by the Contractor to make all reports, payments and withholdings required by federal and state law with respect to social security, employee income and other taxes, fees or costs required by the Contractor to conduct business in the State of Georgia or the United States;
 - (xi) Any infringement of any copyright, trademark, patent, trade dress, or other intellectual property right; or
 - (xii) Any failure by the Contractor to adhere to the confidentiality provisions of the Contract.
2. **Duty to Reimburse State Tort Claims Fund.** To the extent such damage or loss as covered by this indemnification is covered by the State of Georgia Tort Claims Fund ("the Fund"), the Contractor (and its insurers) agrees to reimburse the Fund. To the full extent permitted by the Constitution and the laws of the State and the terms of the Fund, the Contractor and its insurers waive any right of subrogation against the State, the Indemnified Parties, and the Fund and insurers participating thereunder, to the full extent of this indemnification.
3. **Litigation and Settlements.** The Contractor shall, at its own expense, be entitled to and shall have the duty to participate in the defense of any suit against the Indemnified Parties. No settlement or compromise of any claim, loss or damage entered into by the Indemnified Parties shall be binding upon Contractor unless approved in writing by Contractor. No settlement or compromise of any claim, loss or damage entered into by Contractor shall be binding upon the Indemnified Parties unless approved in writing by the Indemnified Parties.
4. **Patent/Copyright Infringement Indemnification.** Contractor shall, at its own expense, be entitled to and shall have the duty to participate in the defense of any suit instituted against the State and indemnify the State against any award of damages and costs made against the State by a final judgment of a court of last resort in such suit insofar as the same is based on any claim that any of the Services constitutes an infringement of any United States Letters Patent or copyright, provided the State gives the Contractor immediate notice in writing of the institution of such suit, permits Contractor to fully participate in the defense of the same, and gives Contractor all available information, assistance and authority to enable Contractor to do so. Subject to approval of the Attorney General of the State of Georgia, the State Entity shall tender defense of any such action to Contractor upon request by Contractor. Contractor shall not be liable for any award of judgment against the State reached by compromise or settlement unless Contractor accepts the compromise or settlement. Contractor shall have the right to enter into negotiations for and the right to effect settlement or compromise of any such action, but no such settlement shall be binding upon the State unless approved by the State.

In case any of the Services is in any suit held to constitute infringement and its use is enjoined, Contractor shall, at its option and expense:

- (i) Procure for the State the right to continue using the Services;

- (ii) Replace or modify the same so that it becomes non-infringing; or
- (iii) Remove the same and cancel any future charges pertaining thereto.

Contractor, however, shall have no liability to the State if any such patent, or copyright infringement or claim thereof is based upon or arises out of:

- (i) Compliance with designs, plans or specifications furnished by or on behalf of the State Entity as to the Services;
 - (ii) Use of the Services in combination with apparatus or devices not supplied by Contractor;
 - (iii) Use of the Services in a manner for which the same was neither designed nor contemplated; or
 - (iv) The claimed infringement of any patent or copyright in which the State Entity or any affiliate or subsidiary of the State Entity has any direct interest by license or otherwise.
5. **Survives Termination.** The indemnification obligation of the Contractor shall survive termination of the Contract.

H. INSURANCE

Contractor shall provide all insurance as required by the RFX.

I. BONDS

The Contractor shall provide all required bonds in accordance with the terms of the RFX and as stated in the State Entity Standard Contract Form.

Performance Bond/Letter of Credit

The awarded supplier(s) shall be required to furnish a performance bond or an irrevocable letter of credit to the State Entity for the faithful performance on the contract in an amount equal to 50%. The bond shall be issued by a Corporate Surety authorized to do business with the State of Georgia. The performance bond/letter of credit must be submitted to the State Entity within ten (10) calendar days of the date the contract is awarded, but in any event, prior to the beginning of any contract performance by the awarded supplier.

J. WARRANTIES

1. **Construction of Warranties Expressed in the Contract with Warranties Implied by Law.** All warranties made by the Contractor and/or subcontractors in all provisions of the Contract and the Contractor's Response, whether or not the Contract specifically denominates the Contractor's and/or subcontractors' promise as a warranty or whether the warranty is created only by the Contractor's affirmation or promise, or is created by a description of the Services to be provided, or by provision of samples to the State shall not be construed as limiting or negating any warranty provided by law, including without limitation, warranties which arise through course of dealing or usage of trade, the warranty of merchantability, and the warranty of fitness for a particular purpose. The warranties expressed in the Contract are intended to modify the warranties implied by law only to the extent that they expand the warranties applicable to the Services provided by the Contractor. The provisions of this section apply during the term of the Contract and any extensions or renewals thereof.

2. **Warranty – Nonconforming Services and Goods.** All Services and any goods delivered by Contractor to the State Entity shall be free from any defects in design, material, or workmanship. If any Services or goods offered by the Contractor are found to be defective in material or workmanship, or do not conform to Contractor's warranty, the State Entity shall have the option of returning, repairing, or replacing the defective Services or goods at Contractor's expense. Payment for Services and any goods shall not constitute acceptance. Acceptance by the State Entity shall not relieve the Contractor of its warranty or any other obligation under the Contract.
3. **Compliance with Federal Safety Acts.** Contractor warrants and guarantees to the State that the Services provided under the Contract are in compliance with Sections 5 and 12 of the Federal Trade Commission Act; the Fair Packaging and Labeling Act; the Federal Food, Drug, and Cosmetic Act; the Consumer Product Safety Act; the Federal Environmental Pesticide Control Act; the Federal Hazardous Substances Act; the Fair Labor Standards Act; the Wool Products Labeling Act; the Flammable Fabrics Act; the Occupational Safety and Health Act; the Office of Management and Budget A-110 Appendix A; and the Anti-Kickback Act of 1986.
4. **Originality and Title to Concepts, Materials, and Goods Produced.** Contractor represents and warrants that all the concepts, materials, goods and Services produced, or provided to the State pursuant to the terms of the Contract shall be wholly original with the Contractor or that the Contractor has secured all applicable interests, rights, licenses, permits or other intellectual property rights in such concepts, materials and works. The Contractor represents and warrants that the concepts, materials, goods and Services and the State's use of same and the exercise by the State of the rights granted by the Contract shall not infringe upon any other work, other than material provided by the Contract to the Contractor to be used as a basis for such materials, or violate the rights of publicity or privacy of, or constitute a libel or slander against, any person, firm or corporation and that the concepts, materials and works will not infringe upon the copyright, trademark, trade name, trade dress patent, literary, dramatic, statutory, common law or any other rights of any person, firm or corporation or other entity. The Contractor represents and warrants that it is the owner of or otherwise has the right to use and distribute the goods and Services contemplated by the Contract.
5. **Conformity with Contractual Requirements.** The Contractor represents and warrants that the Services provided in accordance with the Contract will appear and operate in conformance with the terms and conditions of the Contract.
6. **Authority to Enter into Contract.** The Contractor represents and warrants that it has full authority to enter into the Contract and that it has not granted and will not grant any right or interest to any person or entity that might derogate, encumber or interfere with the rights granted to the State and the State Entity.
7. **Obligations Owed to Third Parties.** The Contractor represents and warrants that all obligations owed to third parties with respect to the activities contemplated to be undertaken by the Contractor pursuant to the Contract are or will be fully satisfied by the Contractor so that the State and the State Entity will not have any obligations with respect thereto.
8. **Title to Property.** The Contractor represents and warrants that title to any property assigned, conveyed or licensed to the State is good and that transfer of title or license to the State is rightful and that all property shall be delivered free of any security interest or other lien or encumbrance. Title to any supplies, materials, or equipment shall remain in the Contractor until fully paid for by the State Entity. Except as otherwise expressly authorized by the State Entity, all materials produced by Contractor personnel in performance of Services, including but not limited to software, charts, graphs, diagrams, video tapes and other project

documentation shall be deemed to be work made for hire and shall be the property of the State of Georgia.

9. **Industry Standards.** The Contractor represents and expressly warrants that all aspects of the Services provided or used by it shall at a minimum conform to the standards in the Contractor's industry. This requirement shall be in addition to any express warranties, representations, and specifications included in the Contract, which shall take precedence.
10. **Contractor's Personnel and Staffing.** Contractor warrants that all persons assigned to perform Services under this Contract are either lawful employees of Contractor or lawful employees of a subcontractor authorized by the State Entity as specified in the RFX. All persons assigned to perform Services under this Contract shall be qualified to perform such Services. Personnel assigned by Contractor shall have all professional licenses required to perform the Services.
11. **State Security.** State Entity requires that a criminal background investigation be made of any and all Contractor personnel utilized to provide Services to the State. Contractor represents and warrants that Contractor shall refrain from assigning personnel to any task under this Contract if such investigation reveals a disregard for the law or other background that indicates an unacceptable security risk as determined by the State. The Contractor's employees, agents and subcontractors may be granted access to state computers, hardware, software, programs and/or information technology infrastructure or operations to the extent necessary to carry out the Contractor's responsibilities under the Contract. Such access may be terminated at the sole discretion of the State. The Contractor shall provide immediate notice to State Entity of any employees, agents and/or subcontractors suspected of abusing or misusing such access privilege. The Contractor represents and warrants that Contractor shall provide notice to State Entity of the changed status of any employee, agent or subcontractor granted access to state computers, hardware, software, programs and/or information technology infrastructure or operations, including, but not limited to, termination or change of the position or contract relationship.
12. **Use of State Vehicles.** Contractor warrants that no State vehicles will be used by Contractor for the performance of Services under this Contract. Contractor shall be responsible for providing transportation necessary to perform all Services.

K. PRODUCT RECALL

If this Contract includes the provision of goods and in the event that any of the goods are found by the Contractor, the State, any governmental agency, or court having jurisdiction to contain a defect, serious quality or performance deficiency, or not to be in compliance with any standard or requirement so as to require or make advisable that such goods be reworked or recalled, the Contractor will promptly communicate all relevant facts to the State Entity and undertake all corrective actions, including those required to meet all obligations imposed by laws, regulations, or orders, and shall file all necessary papers, corrective action programs, and other related documents, provided that nothing contained in this section shall preclude the State Entity from taking such action as may be required of it under any such law or regulation. The Contractor shall perform all necessary repairs or modifications at its sole expense except to any extent that the Contractor and the State shall agree to the performance of such repairs by the State upon mutually acceptable terms.

L. CONTRACT ADMINISTRATION

1. **Order of Preference.** In the case of any inconsistency or conflict among the specific provisions of the State Entity Standard Contract Terms and Conditions (including any amendments accepted by both the State Entity and the Contractor attached hereto), the RFX (including any subsequent addenda), and the Contractor's Response, any inconsistency or conflict shall be resolved as follows:
 - (i) First, by giving preference to the specific provisions of the State Entity Standard Contract Terms and Conditions.
 - (ii) Second, by giving preference to the specific provisions of the RFX.
 - (iii) Third, by giving preference to the specific provisions of the Contractor's Response, except that objections or amendments by a Contractor that have not been explicitly accepted by the State Entity in writing shall not be included in this Contract and shall be given no weight or consideration.
2. **Intent of References to Bid Documents.** The references to the parties' obligations, which are contained in this document, are intended to supplement or clarify the obligations as stated in the RFX and the Contractor's Response. The failure of the parties to make reference to the terms of the RFX or the Contractor's Response in this document shall not be construed as creating a conflict and will not relieve the Contractor of the contractual obligations imposed by the terms of the RFX and the Contractor's Response. The contractual obligations of the State Entity cannot be implied from the Contractor's Response.
3. **Compliance with the Law.** The Contractor, its employees, agents, and subcontractors shall comply with all applicable federal, state, and local laws, rules, ordinances, regulations and orders now or hereafter in effect when performing under the Contract, including without limitation, all laws applicable to the prevention of discrimination in employment and the use of targeted small businesses as subcontractors or contractors. The Contractor, its employees, agents and subcontractors shall also comply with all federal, state and local laws regarding business permits and licenses that may be required to carry out the work performed under the Contract. Contractor and Contractor's personnel shall also comply with all State and State Entity policies and standards in effect during the performance of the Contract, including but not limited to the State Entity's policies and standards relating to personnel conduct, security, safety, confidentiality, and ethics. Further, the provisions of O.C.G.A. Section 45-10-20 et seq. have not and must not be violated under the terms of this Contract. Contractor certifies that

Contractor is not currently engaged in, and agrees for the duration of this Contract not to engage in, a boycott of Israel, as defined in O.C.G.A. § 50-5-85.

- 4. Sexual Harassment Prevention.** The State of Georgia promotes respect and dignity and does not tolerate sexual harassment in the workplace. The State is committed to providing a workplace and environment free from sexual harassment for its employees and for all persons who interact with state government. All State of Georgia employees are expected and required to interact with all persons including other employees, contractors, and customers in a professional manner that contributes to a respectful work environment free from sexual harassment. Furthermore, the State of Georgia maintains an expectation that its contractors and their employees and subcontractors will interact with entities of the State of Georgia, their customers, and other contractors of the State in a professional manner that contributes to a respectful work environment free from sexual harassment.

Pursuant to the State of Georgia's Statewide Sexual Harassment Prevention Policy (the "Policy"), all contractors who are regularly on State premises or who regularly interact with State personnel must complete sexual harassment prevention training on an annual basis.

If the Contractor, including its employees and subcontractors, violates the Policy, including but not limited to engaging in sexual harassment and/or retaliation, the Contractor may be subject to appropriate corrective action. Such action may include, but is not limited to, notification to the employer, removal from State premises, restricted access to State premises and/or personnel, termination of contract, and/or other corrective action(s) deemed necessary by the State.

- (i) If Contractor is an individual who is regularly on State premises or who will regularly interact with State personnel, Contractor certifies that:
 - (a) Contractor has received, reviewed, and agreed to comply with the State of Georgia's Statewide Sexual Harassment Prevention Policy located at <http://doas.ga.gov/human-resources-administration/board-rules-policy-and-compliance/jointly-issued-statewide-policies/sexual-harassment-prevention-policy>;
 - (b) Contractor has completed sexual harassment prevention training in the last year and will continue to do so on an annual basis; or will complete the Georgia Department of Administrative Services' sexual harassment prevention training located at this direct link <https://www.youtube.com/embed/NjVt0DDnc2s?rel=0> prior to accessing State premises and prior to interacting with State employees; and on an annual basis thereafter; and,
 - (c) Upon request by the State, Contractor will provide documentation substantiating the completion of sexual harassment training.
- (ii) If Contractor has employees and subcontractors that are regularly on State premises or who will regularly interact with State personnel, Contractor certifies that:
 - (a) Contractor will ensure that such employees and subcontractors have received, reviewed, and agreed to comply with the State of Georgia's Statewide Sexual Harassment Prevention Policy located at <http://doas.ga.gov/human-resources-administration/board-rules-policy-and-compliance/jointly-issued-statewide-policies/sexual-harassment-prevention-policy>;

- (b) Contractor has provided sexual harassment prevention training in the last year to such employees and subcontractors and will continue to do so on an annual basis; or Contractor will ensure that such employees and subcontractors complete the Georgia Department of Administrative Services' sexual harassment prevention training located at this direct link <https://www.youtube.com/embed/NjVt0DDnc2s?rel=0> prior to accessing State premises and prior to interacting with State employees; and on an annual basis thereafter; and
- (c) Upon request of the State, Contractor will provide documentation substantiating such employees and subcontractors' acknowledgment of the State of Georgia's Statewide Sexual Harassment Prevention Policy and annual completion of sexual harassment prevention training.

5. Drug-free Workplace. The Contractor hereby certifies as follows:

- (i) Contractor will not engage in the unlawful manufacture, sale, distribution, dispensation, possession, or use of a controlled substance or marijuana during the performance of this Contract; and
- (ii) If Contractor has more than one employee, including Contractor, Contractor shall provide for such employee(s) a drug-free workplace, in accordance with the Georgia Drug-free Workplace Act as provided in O.C.G.A. Section 50-24-1 et seq., throughout the duration of this Contract; and
- (iii) Contractor will secure from any subcontractor hired to work on any job assigned under this Contract the following written certification: "As part of the subcontracting agreement with (Contractor's Name), (Subcontractor's Name) certifies to the contractor that a drug-free workplace will be provided for the subcontractor's employees during the performance of this Contract pursuant to paragraph 7 of subsection (b) of Code Section 50-24-3."

Contractor may be suspended, terminated, or debarred if it is determined that:

- (i) Contractor has made false certification here in above; or
- (ii) Contractor has violated such certification by failure to carry out the requirements of O.C.G.A. Section 50-24-3(b).

- 6. Amendments.** The Contract may be amended in writing from time to time by mutual consent of the parties. If the contract award exceeds the delegated purchasing authority of the State Entity, then the State Entity must obtain approval of the amendment from the Department of Administrative Services (DOAS). All amendments to the Contract must be in writing and fully executed by duly authorized representatives of the State Entity and the Contractor.
- 7. Third Party Beneficiaries.** There are no third-party beneficiaries to the Contract. The Contract is intended only to benefit the State Entity, the State, and the Contractor.
- 8. Choice of Law and Forum.** The laws of the State of Georgia shall govern and determine all matters arising out of or in connection with this Contract without regard to the choice of law provisions of State law. In the event any proceeding of a quasi-judicial or judicial nature is commenced in connection with this Contract, such proceeding shall solely be brought in a

court or other forum of competent jurisdiction within Fulton County, Georgia. This provision shall not be construed as waiving any immunity to suit or liability, including without limitation sovereign immunity, which may be available to the State.

- 9. Parties' Duty to Provide Notice of Intent to Litigate and Right to Demand Mediation.** In addition to any dispute resolution procedures otherwise required under this Contract or any informal negotiations which may occur between the State and the Contractor, no civil action with respect to any dispute, claim or controversy arising out of or relating to this Contract may be commenced without first giving fourteen (14) calendar days written notice to the State of the claim and the intent to initiate a civil action. At any time prior to the commencement of a civil action, either the State or the Contractor may elect to submit the matter for mediation. Either the State or the Contractor may exercise the right to submit the matter for mediation by providing the other party with a written demand for mediation setting forth the subject of the dispute. The parties will cooperate with one another in selecting a mediator and in scheduling the mediation proceedings. Venue for the mediation will be in Atlanta, Georgia; provided, however, that any or all mediation proceedings may be conducted by teleconference with the consent of the mediator. The parties covenant that they will participate in the mediation in good faith, and that they will share equally in its costs; provided, however, that the cost to the State shall not exceed five thousand dollars (\$5,000.00).

All offers, promises, conduct and statements, whether oral or written, made in the course of the mediation by any of the parties, their agents, employees, experts and attorneys, and by the mediator or employees of any mediation service, are inadmissible for any purpose (including but not limited to impeachment) in any litigation or other proceeding involving the parties, provided that evidence that is otherwise admissible or discoverable shall not be rendered inadmissible or non-discoverable as a result of its use in the mediation. Inadmissibility notwithstanding, all written documents shall nevertheless be subject to the Georgia Open Records Act, O.C.G.A. Section 50-18-70 et seq.

No party may commence a civil action with respect to the matters submitted to mediation until after the completion of the initial mediation session, forty-five (45) calendar days after the date of filing the written request for mediation with the mediator or mediation service, or sixty (60) calendar days after the delivery of the written demand for mediation, whichever occurs first. Mediation may continue after the commencement of a civil action, if the parties so desire.

- 10. Assignment and Delegation.** The Contract may not be assigned, transferred or conveyed in whole or in part without the prior written consent of the State Entity. For the purpose of construing this clause, a transfer of a controlling interest in the Contractor shall be considered an assignment.
- 11. Use of Third Parties.** Except as may be expressly agreed to in writing by the State Entity, Contractor shall not subcontract, assign, delegate or otherwise permit anyone other than Contractor or Contractor's personnel to perform any of Contractor's obligations under this Contract or any of the work subsequently assigned under this Contract. No subcontract which Contractor enters into with respect to performance of obligations or work assigned under the Contract shall in any way relieve Contractor of any responsibility, obligation or liability under this Contract and for the acts and omissions of all subcontractors, agents, and employees. All restrictions, obligations and responsibilities of the Contractor under the Contract shall also apply to the subcontractors. Any contract with a subcontractor must also preserve the rights of the State Entity. The State Entity shall have the right to request the removal of a subcontractor from the Contract for good cause.

12. **Integration.** The Contract represents the entire agreement between the parties. The parties shall not rely on any representation that may have been made which is not included in the Contract.
13. **Headings or Captions.** The paragraph headings or captions used in the Contract are for identification purposes only and do not limit or construe the contents of the paragraphs.
14. **Not a Joint Venture.** Nothing in the Contract shall be construed as creating or constituting the relationship of a partnership, joint venture, (or other association of any kind or agent and principal relationship) between the parties thereto. Each party shall be deemed to be an independent contractor contracting for the Services and acting toward the mutual benefits expected to be derived herefrom. Neither Contractor nor any of Contractor's agents, servants, employees, subcontractors or contractors shall become or be deemed to become agents, servants, or employees of the State. Contractor shall therefore be responsible for compliance with all laws, rules and regulations involving its employees and any subcontractors, including but not limited to employment of labor, hours of labor, health and safety, working conditions, workers' compensation insurance, and payment of wages. No party has the authority to enter into any contract or create an obligation or liability on behalf of, in the name of, or binding upon another party to the Contract.
15. **Joint and Several Liability.** If the Contractor is a joint entity, consisting of more than one individual, partnership, corporation or other business organization, all such entities shall be jointly and severally liable for carrying out the activities and obligations of the Contract, and for any default of activities and obligations.
16. **Supersedes Former Contracts or Agreements.** Unless otherwise specified in the Contract, this Contract supersedes all prior contracts or agreements between the State Entity and the Contractor for the Services provided in connection with the Contract.
17. **Waiver.** Except as specifically provided for in a waiver signed by duly authorized representatives of the State Entity and the Contractor, failure by either party at any time to require performance by the other party or to claim a breach of any provision of the Contract shall not be construed as affecting any subsequent right to require performance or to claim a breach.
18. **Notice.** Any and all notices, designations, consents, offers, acceptances or any other communication provided for herein shall be given in writing by registered or certified mail, return receipt requested, by receipted hand delivery, by Federal Express, courier or other similar and reliable carrier which shall be addressed to the person who signed the Contract on behalf of the party at the address identified in the State Entity Standard Contract Form. Each such notice shall be deemed to have been provided:
 - (i) At the time it is actually received; or,
 - (ii) Within one (1) day in the case of overnight hand delivery, courier or Services such as Federal Express with guaranteed next day delivery; or,
 - (iii) Within five (5) days after it is deposited in the U.S. Mail in the case of registered U.S. Mail.

From time to time, the parties may change the name and address of the person designated to receive notice. Such change of the designated person shall be in writing to the other party and as provided herein.

- 19. Cumulative Rights.** The various rights, powers, options, elections and remedies of any party provided in the Contract shall be construed as cumulative and not one of them is exclusive of the others or exclusive of any rights, remedies or priorities allowed either party by law, and shall in no way affect or impair the right of any party to pursue any other equitable or legal remedy to which any party may be entitled as long as any default remains in any way unremedied, unsatisfied or undischarged.
- 20. Severability.** If any provision of the Contract is determined by a court of competent jurisdiction to be invalid or unenforceable, such determination shall not affect the validity or enforceability of any other part or provision of the Contract. Further, if any provision of the Contract is determined to be unenforceable by virtue of its scope, but may be made enforceable by a limitation of the provision, the provision shall be deemed to be amended to the minimum extent necessary to render it enforceable under the applicable law. Any agreement of the State Entity and the Contractor to amend, modify, eliminate, or otherwise change any part of this Contract shall not affect any other part of this Contract, and the remainder of this Contract shall continue to be of full force and effect.
- 21. Time is of the Essence.** Time is of the essence with respect to the performance of the terms of the Contract. Contractor shall ensure that all personnel providing Services to the State are responsive to the State's requirements and requests in all respects.
- 22. Authorization.** The persons signing this Contract represent and warrant to the other parties that:
- (i) It has the right, power and authority to enter into and perform its obligations under the Contract; and
 - (ii) It has taken all requisite action (corporate, statutory or otherwise) to approve execution, delivery and performance of the Contract and the Contract constitutes a legal, valid and binding obligation upon itself in accordance with its terms.
- 23. Successors in Interest.** All the terms, provisions, and conditions of the Contract shall be binding upon and inure to the benefit of the parties hereto and their respective successors, assigns and legal representatives.
- 24. Record Retention and Access.** The Contractor shall maintain books, records and documents in accordance with generally accepted accounting principles and procedures and which sufficiently and properly document and calculate all charges billed to the State throughout the term of the Contract for a period of at least five (5) years following the date of final payment or completion of any required audit, whichever is later. Records to be maintained include both financial records and service records. The Contractor shall permit the Auditor of the State of Georgia or any authorized representative of the State, and where federal funds are involved, the Comptroller General of the United States, or any other authorized representative of the United States government, to access and examine, audit, excerpt and transcribe any directly pertinent books, documents, papers, electronic or optically stored and created records or other records of the Contractor relating to orders, invoices or payments or any other documentation or materials pertaining to the Contract, wherever such records may be located during normal business hours. The Contractor shall not impose a charge for audit or examination of the Contractor's books and records. If an audit discloses incorrect billings or improprieties, the State reserves the right to charge the Contractor for the cost of the audit and appropriate reimbursement. Evidence of criminal conduct will be turned over to the proper authorities.

25. **Solicitation.** The Contractor warrants that no person or selling agency (except bona fide employees or selling agents maintained for the purpose of securing business) has been employed or retained to solicit and secure the Contract upon an agreement or understanding for commission, percentage, brokerage or contingency.
26. **Public Records.** The laws of the State of Georgia, including the Georgia Open Records Act, as provided in O.C.G.A. Section 50-18-70 et seq., require procurement records and other records to be made public unless otherwise provided by law.
27. **Clean Air and Water Certification.** Contractor certifies that none of the facilities it uses to provide the Services are on the Environmental Protection State Entity (EPA) List of Violating Facilities. Contractor will immediately notify the State Entity of the receipt of any communication indicating that any of Contractor's facilities are under consideration to be listed on the EPA List of Violating Facilities.
28. **Debarred, Suspended, and Ineligible Status.** Contractor certifies that the Contractor and/or any of its subcontractors have not been debarred, suspended, or declared ineligible by any agency of the State of Georgia or as defined in the Federal Acquisition Regulation (FAR) 48 C.F.R. Ch.1 Subpart 9.4. Contractor will immediately notify the State Entity if Contractor is debarred by the State or placed on the Consolidated List of Debarred, Suspended, and Ineligible Contractors by a federal entity.
29. **Use of Name or Intellectual Property.** Contractor agrees it will not use the name or any intellectual property, including but not limited to, State trademarks or logos in any manner, including commercial advertising or as a business reference, without the expressed prior written consent of the State.
30. **Taxes.** The State Entity is exempt from Federal Excise Taxes, and no payment will be made for any taxes levied on Contractor's employee's wages. The State Entity is exempt from State and Local Sales and Use Taxes on the services. Tax Exemption Certificates will be furnished upon request. Contractor or an authorized subcontractor has provided the State Entity with a sworn verification regarding the filing of unemployment taxes or persons assigned by Contractor to perform Services, which verification is incorporated herein by reference.
31. **Certification Regarding Sales and Use Tax.** By executing the Contract, the Contractor certifies it is either (a) registered with the State Department of Revenue, collects, and remits State sales and use taxes as required by Georgia law, including Chapter 8 of Title 48 of the O.C.G.A.; or (b) not a "retailer" as defined in O.C.G.A. Section 48-8-2. The Contractor also acknowledges that the State may declare the Contract void if the above certification is false. The Contractor also understands that fraudulent certification may result in the State Entity or its representative filing for damages for breach of contract.
32. **Delay or Impossibility of Performance.** Neither party shall be in default under the Contract if performance is delayed or made impossible by an act of God. In each such case, the delay or impossibility must be beyond the control and without the fault or negligence of the Contractor. If delay results from a subcontractor's conduct, negligence or failure to perform, the Contractor shall not be excused from compliance with the terms and obligations of the Contract.
33. **Limitation of Contractor's Liability to the State.** Except as otherwise provided in this Contract, Contractor's liability to the State for any claim of damages arising out of this Contract

shall be limited to direct damages and shall not exceed the total amount paid to Contractor for the performance under this Contract.

No limitation of Contractor's liability shall apply to Contractor's liability for loss or damage to State equipment or other property while such equipment or other property is in the sole care, custody, and control of Contractor's personnel. Contractor hereby expressly agrees to assume all risk of loss or damage to any such State equipment or other property in the care, custody, and control of Contractor's personnel. Contractor further agrees that equipment transported by Contractor personnel in a vehicle belonging to Contractor (including any vehicle rented or leased by Contractor or Contractor's personnel) shall be deemed to be in the sole care, custody, and control of Contractor's personnel while being transported. Nothing in this section shall limit or affect Contractor's liability arising from claims brought by any third party.

- 34. Obligations Beyond Contract Term.** The Contract shall remain in full force and effect to the end of the specified term or until terminated or canceled pursuant to the Contract. All obligations of the Contractor incurred or existing under the Contract as of the date of expiration, termination or cancellation will survive the termination, expiration or conclusion of the Contract.
- 35. Counterparts.** The State Entity and the Contractor agree that the Contract has been or may be executed in several counterparts, each of which shall be deemed an original and all such counterparts shall together constitute one and the same instrument.
- 36. Further Assurances and Corrective Instruments.** The State Entity and the Contractor agree that they will, from time to time, execute, acknowledge and deliver, or cause to be executed, acknowledged and delivered, such supplements hereto and such further instruments as may reasonably be required for carrying out the expressed intention of the Contract.
- 37. Transition Cooperation and Cooperation with other Contractors.** Contractor agrees that upon termination of this Contract for any reason, it shall provide sufficient efforts and cooperation to ensure an orderly and efficient transition of services to the State or another contractor. The Contractor shall provide full disclosure to the State and the third-party contractor about the equipment, software, or services required to perform the Services for the State. The Contractor shall transfer licenses or assign agreements for any software or third-party services used to provide the Services to the State or to another contractor.

Further, in the event that the State has entered into or enters into agreements with other contractors for additional work related to Services rendered under the Contract, Contractor agrees to cooperate fully with such other contractors. Contractor shall not commit any act, which will interfere with the performance of work by any other contractor.

Attachment B Scope of Work

Specifications and Requirements for eRFP for Correctional Food Service as determined by the Georgia Department of Corrections

1. Supplier Qualification Requirements

Supplier must submit a signed and dated letter attesting to having the capacity to operate in the State of Georgia and support GDC requirements.

Supplier must provide financial information that would allow proposal evaluators to ascertain the financial stability of the firm.

- If a public company, the Supplier will provide their most recent audited financial report.
- If a private company, the Supplier will provide a copy of their most recent internal financial statement, and a letter from their financial institution, on the financial institution's letterhead, stating the Supplier's financial stability.

Supplier will provide the job description and qualifications that will be utilized in the hiring of the Food Service Director and manager per facility. (see samples provided in **Appendix K**) Qualifications must reflect two years' experience managing assignments of comparable size and certification as a Food Safety Manager.

2. Company Background and Experience

Supplier will describe their background, relevant experience, and qualifications, including, but not limited to the following:

- The Supplier will include in the proposal the legal form of their business organization, the state in which incorporated (if a corporation), the types of business ventures in which the organization is involved, the office location that will be the point of contact during the term of any resulting contract, and a chart of the organization structure, including the reporting relationships, as they relate to this eRFP.
- Supplier must submit five (5) reference forms (**see APPENDIX – M**) establishing a minimum of three (3) years of continuous experience specifically providing food service operations through multiple sites in a correctional or other security/law enforcement setting. Three (3) of the references provided must represent facilities with at least (300) offenders or

residents per site.

- All Supplier personnel (to include subcontractors) who perform any duties on-site at GDC facilities will be required to complete and pass criminal history background checks. The Contractor will process the background packages through the Department at a cost of twenty• five dollars (\$25.00) per background investigation. The results are expected within 2-5 days for the purpose of hiring. Fees for criminal background checks will be deducted from the next monthly invoice.

3. Transition Plans

Supplier must submit two (2) detailed Transition Plans with their proposal demonstrating provision of Food Services. **Transition Plan One (1)** will include Phillips SP, Metro Reentry Facility and Hays State Prison. The successful Supplier will have 120 days from NOA to implement their plan. This plan must include at a minimum, a narrative description of specific details and time frames in which all start-up activities will occur.

Transition Plan Two (2) will include Arrendale SP, Coastal SP and Valdosta SP. The successful Supplier will have 120 days from the end of transition plan one (1), to implement their plan. This plan must include at a minimum, a narrative description of specific details and time frames in which all start-up activities will occur. Both transition plans shall include, at a minimum the following:

- A step-by-step plan of how the Supplier will recruit employees this shall include hiring dates, starts dates and training dates.
- A step-by-step plan of how the Supplier will obtain food & supplies this shall include a detailed timeline to implementation.
- A step-by-step plan of how the Supplier will begin to implement day to day activities to meet start-up deadlines.
- A step-by-step plan of how the Supplier will ensure they will work with GDC and current contractor to ensure uninterrupted service in food service operations and Offender meal service.
- A step-by-step plan of how the Supplier will have the OJT program prepared and ready for implementation upon start-up.
- A step-by-step plan detailing the responsibilities of Supplier and

responsibilities of GDC.

Supplier must submit attestation that they will provide a continuing OJT program, based on the standards (**Appendix J**) of the current state contract with Central Georgia Technical College, monitor and report on offender progress and offer certification for each discipline taught.

Supplier is responsible for removing all supplier owned goods at termination of contract. Supplier is expected to leave the kitchen facilities in a decent and orderly fashion.

4. Successful Supplier Food Services Operation Solution

The successful Supplier shall supply complete food service operations, including the complete delivery of food services, including management and oversight of food warehousing, preparation and serving of food, obtaining food products, providing labor, materials, expendable supplies, and cost control. GDC shall make available for the successful Supplier use of GDC kitchens and existing food preparation equipment for preparation of offender meals at each location.

All meals shall be prepared and served to meet or exceed all present and future local, county, state and federal laws and regulations. Specifically, all food served under this proposal shall be prepared and served according to the Georgia Department of Public Health Rules and Regulations Chapter 511-6-1 (a copy can be obtained at the following web site: <https://dph.georgia.gov/environmental-health/food-service>).

Each offender will be served two hot meals—one at breakfast and one at supper. The lunch menu will consist of 2 hot meals and 3 cold lunch meals during a normal week Monday through Friday. On Weekends, which include Saturday and Sunday and all State honored holidays each offender will receive 2 hot meals in accordance with **Appendix A**. All proposed menus shall include coffee and milk being served at breakfast each day.

The Successful Supplier must meet all current GDC policies and procedures as well as future policies and changes to current policies. (A copy of GDC policy and procedures shall be available to the successful Supplier). If changes to policies, require a significant change to the scope of work defined here, GDC and the Supplier shall negotiate in good faith to amend the contract.

5. Food Service Facility, Warehousing, Inventory, Supply, Security & Sanitation

Supplier is required to supply all food and supplies required to meet the established

menu guidelines. Supplier has the option to order food and/or supplies from GCI Food Services based on the monthly price list. **(See Appendix G).**

Supplier is required to contact GCI Food Service designee to coordinate deliveries to the respective facility warehouses. Security processes require that only one truck can be inside the secure perimeter at any given time.

GDC Facilities do not allow delivery of food items on Weekends or State Holidays. All Deliveries must be accepted between the hours of 8:00 AM to 2:30 PM Monday through Thursday. Additionally, Friday deliveries shall be coordinated and approved through the facility.

The successful Supplier will have office space provided in the kitchen area; however, the Supplier will be responsible for reimbursing GDC for the cost of all telecommunications cost related to the office. Bills will be deducted from the monthly meal payments.

The successful Supplier will be responsible for following current GDC policy on key and tool control. **No knives are allowed in Food Service Operations.** All tools on the GDC shadow board on the day the Supplier accepts control will become the supplier's responsibility. The Supplier will be responsible for maintaining a workable tool on every slot on the board and reporting all broken tools to the GDC Tool control officer. Excess supply of tools will be maintained in a locked box with the GDC Tool control officer.

The successful Supplier will be responsible for following current GDC and local facility policies on the control of contraband food items such as: coffee, sugar, yeast, fresh fruits, etc. All fresh fruits served within the institution must be cut into quarters prior to being served.

Successful Supplier shall agree to only use mops and brooms that do not have any metal or wiring on them. All mops and brooms must use string or plastic to bound heads on handles.

The successful Supplier will be responsible for following current GDC policy on the control of all chemicals used. Supplier will be required to have MSDS sheets on all products used and supply them to the Facility Chemical Officer. The successful Supplier shall be required to utilize GCI chemicals in the kitchen operation.

All GDC facilities are tobacco free.

6. Transition

GDC will be responsible for maintaining all food service equipment and facility structures, including coolers, freezers, warehouse space and racks, roof, ceilings, walls, floors, docks, plumbing and sewers, general fire protection systems, HVAC, exhaust systems and all other structural components of the building.

GDC/GCI will provide a list of all food service equipment and small wares prior to contract execution and the successful Supplier will be required to sign-off on the list acknowledging receipt. No additional Food Service equipment will be added to the units by GDC only replacement of current equipment as needed and determined by GCI. At the end of the agreement, all items will be returned to GDC.

All food transport carts, all food carriers, all tray drying racks and items costing under \$1000 in value is not considered to be equipment by GCI Food Services. Replacement or purchase of these items after inventory and transfer of items on hand would be the responsibility and the expense of the successful Supplier.

The successful Supplier is responsible for insuring on a continual basis that all equipment is cleaned, sanitized, and operated according to Manufacturer recommendations, GCI Food Service recommendations as well as Institutional recommendations.

Work orders on all equipment repairs must be submitted within 24 hours of the piece of equipment needing repair, to the Facility Maintenance Engineer. The successful Supplier must also contact GCI Facility Maintenance Engineer Advisor immediately to notify them that the equipment is down.

Repairs due to negligence or abuse by the successful Suppliers' employees or offenders functioning under the supervision of the successful supplier will be charged to the successful Supplier. This includes abuse or negligence resulting in lack of supervision of offenders.

On all walk-in cooler and walk-in freezer repairs the Supplier is to notify the Facility Maintenance Engineer and GCI Facility Maintenance Engineer Advisor immediately. All loss of food resulting from Supplier not notifying these parties immediately will be the responsibility of the Supplier.

GDC/GCI will not be responsible for increased cost of supplies or food while equipment is being repaired or replaced.

GCI refrigerated or frozen trailers are available as back-up to walk-in coolers and freezers in time of repair, but it is the Supplier's responsibility to keep the food safe until the trailer arrives. Trailers can be obtained by contacting the GCI Facility Maintenance Engineer Advisor or GCI Deputy Director of Food Service.

Supplier is responsible for monitoring trailer temperatures and fuel while the trailer is in service at the facility. Fuel will be provided by GDC.

Supplier is required to immediately call GCI Deputy Director of Food Services and notify them when the repairs are complete, and the trailer can be picked up.

Supplier will submit a request for equipment replacement each year in conjunction with GCI Facility Maintenance Engineer Advisor.

The successful Supplier will have to provide a vehicle to transport food at all six (6) locations Hays State Prison, Metro Reentry Facility, Phillips State Prison, Valdosta State Prison, Coastal State Prison, and Arrendale State Prison. Contracted employees will not be allowed to drive State owned vehicles.

7. Supplies

Suppliers shall provide a complete and detailed explanation of how they will accomplish the given tasks and any value-added services offered within the scope of the response.

The successful Supplier shall furnish supplies to include:

- All Food items
- Supplier must order sufficient quantities to maintain an inventory of nonperishable or frozen food items for a minimum of seven (7) day according to **Appendix C**.
- All supplies needed to properly prepare foods
- All supplies needed to transport food to all units
- All supplies needed to serve food
- All napkins for all dining halls and pack outs.
- All utensils to prepare and serve meals.
- All pots and pans to prepare and serve meals.
- All sanitation supplies for maintaining the food service operation, food service area, warehouse, dining halls and food storage areas
- All coolers, ice chest and disposable cups for detail operations and coolers for

dining halls if the dining hall does not have a water cooler installed

- All hygiene supply items to include: Hats (or Hair-covering), beard nets, face masks, aprons, gloves, napkins, rags, hand soap and paper towels for kitchen operations, serving lines, warehouses, dining halls and food service restrooms.
- All Chemicals and safety equipment or supplies required for cleaning equipment, food preparation, and food serving area warehouses, dining rooms and restrooms in the kitchen areas.
- All food transportation carts and all food carriers to hold food for serving and transport.
- Supplier will ensure that all small wares and trays used to serve the offender population are pre-approved by GCI Food Services.
- Each Facility is required to have at least a number of trays, cups, reusable cups, and insulated trays to equate to 70% of the facility population
- Supplier must have a three-(3) day supply of disposable cups, trays, and sporks at all times separate from their normal supply usage for emergency purposes only.

8. GCI Farm Produced Items

Supplier shall utilize Georgia Correctional Industries (GCI) food and supply items listed in **Appendix G**. with current sample pricing to support their food delivery. Supplier must only use any and all GCI farm produced items for purposes listed in this RFP or with prior written approval from GDC/GCI. Also, supplier must not sell, donate, or use GCI farm produced items for any private purpose. The cost of all farm items will be based on pricing as communicated monthly to the successful Supplier throughout the term of the contract. GCI currently utilizes offender labor to produce and process farm products for use in its menus. GCI is making these same items available to the Supplier. The Supplier is required to purchase milk and agreed upon percentage of GCI produced items, as this program does provide meaningful jobs and work experiences for the offender population. Items available and sample prices are listed in **Appendix G**.

The successful Supplier utilizing the GCI food items shall contact GCI Food Services at a minimum 7 days in advance to coordinate quantities and deliveries. Preferred deliveries are made every two (2) weeks to facilities or an agreed upon frequency.

Farm items such as, frozen meats, milk, eggs, grits, cornmeal, and canned vegetables to include collards, turnip greens, kale, carrots, squash, white potatoes, and sweet potatoes, shall be available at all times.

GCI ships milk every seven (7) days. Orders shall be placed every seven (7) days by e-mail to GCI.

Note: Expedited time frames maybe coordinated with GCI Food Services on a per pound shipping rate.

9. Food Service Preparation

GDC shall make available and maintain, all of GDC kitchens and existing food preparation equipment for preparation of offender meals at each location. Standardized Recipes will be used for the preparation of all menu items.

The successful Supplier will be responsible for obtaining all licenses and paying all fees associated with conducting business as relates to Local, State and Federal by laws or ordinances.

The successful Supplier will operate in a manner to ensure that all existing food permits remain in full force and will pay the annual food service permit fees to GDC to ensure continued operation.

All Food Service preparation activities shall be performed on the grounds of GDC facilities

Supplier is not permitted to use the food service operation at any GDC facility to prepare meals for another client.

Transportation of food and all supplies, raw or prepared shall be the responsibility of the successful Supplier.

Hot Food items shall not be fully prepared any more than 1-hour prior to meal service.

All meals must be served within the Offender Feeding timeframes cited in **Appendix F**.

At each meal, and on details, in addition to each beverage on the proposed master menu, the successful Supplier shall make available an unlimited supply of water to offenders during mealtime.

All food items used in the preparation of meals will be from USDA or Georgia Department of Agriculture approved or inspected sources.

All food and beverage products used must be served prior to the expiration date, when dated.

Supplier shall ensure that all menu requirements are in accordance to GDC and ACA standards as outlined in **Appendix A**.

The successful Supplier shall have their menu reviewed by a Registered Dietitian semi-annually or whenever menu changes are made to the master menu requiring signature upon review and approval.

The successful Supplier must also have their menu reviewed and approved by GCI Food Services Registered Dietitian prior to implementation to ensure contract specifications are met. Any discrepancies must be resolved prior to implementation.

Menus shall be posted in the dining hall and in all dorms.

Supplier will be responsible for ensuring all foods are prepared under sanitary conditions, meet proper temperatures, are wholesome and nutritious, and served in a palatable tray. Supplier's response must detail processes for temperature control and compliance with all food safety and OSHA standards.

A sample tray will be retained for seventy-two (72) hours for all meals and for each serving area. All sample trays will be covered and labeled with date, time, serving location and menu day as well as name of person preparing the tray.

Supplier will be responsible for supplying pack outs (sack lunches) to offenders in transit status leaving the host facility for Court, medical appointments, transfers, etc. Whenever possible, the Supplier will receive notice of offenders leaving the facility for this situation the day before to allow for the preparation of pack outs (sack lunches) ahead of time.

Supplier will always have a minimum of ten (10) pack out (sack lunches) lunches prepared and identified to security staff for transports and transfers due to emergencies (security, medical, and court callouts). Pack outs that are not served can be used for pack-out meals the next day.

Supplier will ensure that each detail operation with two or more offenders assigned will be provided with disposable cups, one (1), three (3), or five (5) gallon (depending on detail size) water cooler for beverage on menu, one (1), three (3), or

five (5) gallon (depending on detail size) water cooler for iced down water, one (1) 36-quart or 48-quart cooler for holding sandwiches and food items on menu, napkins for offenders on detail.

Supplier may submit alternate cooler sizing. The GCI Deputy Director of Food Service must approve all alternate provisions prior to implementation.

10. Menus

All meals served must be prepared according to standardized recipes and the Supplier's master menus.

- Supplier shall ensure that all menu requirements are in accordance to GDC/GCI and ACA standards as outlined in **Appendix A**.
- Supplier must submit a proposal to follow the outlined master menus Male and Female Menus see **Appendix B**. The supplier should submit menus, recipes and specific product specifications, nutritional information and ingredient lists for review and approval. The submissions should meet all requirements as outlined in Section 10.
- **All menus shall be pork free to include entrees, sides, condiments, & beverages.**
- Supplier must submit with their proposal a copy of their recipes that correspond with the submitted Master Menu.
- Supplier must submit a complete nutritional analysis of the proposed master menu with their proposal including menu portion sizes. The nutritional analysis must be by week and must include all nutrient figures outlined in **Appendix A**, at a minimum.

GDC is currently reviewing menu options to potentially increase variety and improve quality.

11. Substitutions

Supplier shall ensure that all menu requirements are in accordance to GDC/GCI and ACA standards as outlined in **Appendix A**.

- GCI Food Services and the Warden will be notified of all menu substitutions. Excessive substitutions will not be allowed. Excessive substitutions are

considered to be substituting any menu component for 10% or more of the meals in a one-month period.

- All substitutions must meet the GDC SOP menu substitution policy (**Appendix C**) and be made according to the successful offer's pre-approved substitution list or approved by the GCI Registered Dietitian or Deputy Director of Food Services.

Supplier must submit a substitution list with their proposal for all menu items that may be substituted. This list shall include but is not limited to the following categories Fruit Group, Vegetable Group, Meat Group, Dairy Group and Bread Group.

- All substitutions for the main entree have to be pre-approved by GCI Food Services Registered Dietitian or Deputy Director of Food Services.

12. Special Diets

Suppliers shall provide a complete and detailed explanation of how they will accomplish the given tasks and any value-added services offered within the scope of the response.

a. Medical Diets

Supplier will supply all medical diets currently medically ordered by GDC and instructions provided by GCI Food Services. **Appendix D** lists available diets currently provided by GDC. **Appendix F** gives facility summary and demographics as of the last 90 days. All medical diet rosters shall be available from GDC's SCRIBE Computer System

All medical diets prescribed by GDC medical personnel are served according to approved diet• plating guides or approved alternatives, to include snacks, three (3) meals per day for weekends and holidays as ordered. Medical diets shall be reviewed for plating guide compliance.

- Supplier shall provide a detailed description of how medical diets shall be plated.
- Supplier shall submit a one (1) week sample plating guide for evaluation.
- The successful Supplier shall submit complete plating guide upon contract award for evaluation. **Appendix E** is a sample of a medical diet plating guide.

- Supplier will record and address offender non-compliance with medical unit on at least a weekly basis to remove all offenders that are not compliant.
- Supplier will comply with semi-annual audits. GCI Registered Dietitian will visit each site at least two times per year to review compliance to trays being plated according to plating guidelines and that Food Service is holding weekly non-compliance reviews with GDC Medical Staff. Supplier will ensure accurate records of daily medical diets being served and documentation on non-compliant offenders.
- Supplier will provide all approved GDC therapeutic diets according to the diet roster generated in SCRIBE and GDC SOP's. No temporary profiles or paper diet cards will be accepted as "actual" diet orders. Any exceptions require prior approval by GDC Medical Director and GCI Food Services Registered Dietitian.

b. Religious Diets

Supplier shall ensure that all menu requirements are in accordance with **Appendix A** as outlined in Section 10 (Menus).

- Supplier shall provide an approved master menu at Hays State Prison, Metro Reentry Facility, Phillips State Prison, Valdosta State Prison, Coastal State Prison, and Arrendale State Prison.
- Supplier will ensure that all legal requirements of Religious Land Use and Institutionalized Persons Act of 2000 (RLUIPA) are met.
- Supplier will follow all GDC policies and procedures in regard to religious diet requests. GDC currently has the Alternative Entree Program available at ten (10) specified facilities. Metro Reentry Facility, Phillips State Prison, Coastal State Prison and Arrendale State Prison are not part of the ten (10) specified sites, therefore any offender requests for participation will need to be submitted to the facility designee for processing as per policies and procedures.
- Hays State Prison and Valdosta State prison are participating facilities and therefore will need to provide the menus offered as per the guidelines for the Alternative Entrée Program please refer

to **Appendix N** for SOP and menu requirements.

- The menu options available through the Alternative Entrée Program is in the process of going from scratch made meals to packaged meals. The packaged meals will only replace the scratch-made Restricted Vegan meals. When the time comes to transition the facilities operated by the supplier, they will be required to make the transition as well. The packaged meals will be produced by GCI and the Supplier must purchase the meals from GCI. A monthly price list will be provided with the meal components and pricing information. The ordering process will be the same as all other GCI items. Refer to **Appendix G** for a sample price list. Refer to **Appendix N** for a sample menu.
- All religious holidays honored by the Department must be honored by the successful Supplier (i.e. Ramadan and December Fast). Offenders must request in writing observance of any other religious holidays 45 days in advance. Requests for special observances must be submitted to each facility's designee and then provided to GCI Food Services and GDC legal services for prior approval.
- **Supplier must submit a proposal to follow the outlined religious diet menus Vegan and Restricted Vegan Menus. The supplier should submit menus, recipes and specific product specifications, nutritional information and ingredient lists for review and approval. The submissions should meet all requirements as outlined in Section 10. See Appendix N (Religious menu and SOP).**

13. Staff and visitor meals

At Hays State Prison, Metro Reentry Facility, and Phillips State Prison, Supplier must make available to staff and visitors, a la carte meals for purchase for both breakfast and lunch Monday through Thursday, excluding state holidays. Supplier shall have the option to offer these meals on Friday with prior approval from GDC. Hours of operation must be between 5:30 am and 2:30 pm and must be approved by GDC. The meals will be prepared and served separately from the meals available for offenders. The staff and visitor dining shall be an additional source of revenue for the Supplier.

- Supplier must submit a sample 2-week cycle a la carte menu and pricing for

the staff and visitors with their proposal (see Appendix P). The a la carte menu will take into consideration affordability, nutritional value, and appeal to staff. Supplier must identify the food items using specifications such as portion size, ounce weight, detailed item descriptions, nutritional qualities, and other specifications to allow GDC/GCI to fairly evaluate all proposals. The successful Supplier will only offer food from a GDC/GCI approved menu; any changes to the menu should be approved by GDC/GCI and should include food items of cost and quality equivalent to the sample menu.

- The successful Supplier will be solely responsible for providing any and all equipment, tools, staff, and materials necessary to provide staff dining services. Notwithstanding the foregoing, successful Supplier may use available offender labor and purchase GCI farm products in accordance with **Section 8. GCI Farm Produced Items** and **Section 19. Offender Labor**, to provide staff dining services during the term of the contract. In addition, successful Supplier may use facility staff dining halls and kitchens, including any and all equipment and property contained therein, if they currently exist for this purpose; however, the successful Supplier will be solely responsible for inspecting, cleaning and maintaining the equipment, property, and facilities during the term of the contract. GDC's facilities, equipment, and property shall be owned solely by GDC and GCI.
- Supplier will have no rights to such facility, equipment, or property. Upon termination of the successful Supplier's services, Supplier must immediately return any and all of GDC's property, equipment, and facilities to GDC in the same condition as the property, equipment, and facilities were received by the Supplier, ordinary wear and tear from use permitted under this contract excepted.
- All a la carte items sold in the staff dining hall shall include appropriate sales tax.
- The successful Supplier will post current menus and pricing in the staff dining halls at all times and update the menu and pricing information to reflect any changes.
- The successful Supplier must comply with all Occupational Safety and Health Administration, federal, state, and local requirements, including, but not limited to, maintaining applicable health certifications, and ensuring that cleanliness, health, and safety requirements are met.
- Supplier will be required to provide/install a Point-of-Sale (POS) system to track total sales. POS system should be a "no-cash" system and must be able to accept debit and credit cards. Supplier must be PCI (Payment Card Industry) compliant. GDC Information Technology unit will provide network access for

system.

Note: Staff dining at Coastal State Prison, Valdosta State Prison, and Arrendale State Prison will remain under GCI operations and are not subject to the terms of this contract.

14.Special Occasions

In the event the Supplier receives a request for a meal related to a special occasion such as tour groups or meetings, the Supplier will provide a quote for services that will be approved by the Deputy Director of Food Services. If approved by the Deputy Director of Food Services will reimburse for the meal at the agreed upon price. If this is approved as a special meal according to GCI Food Service SOP, the Supplier will record the names of all served on a special meal roster. Funds collected from this meal and the meal roster will immediately be turned into the GCI as meal collections revenue.

15.Emergency Staff Meals

In the event of a facility emergency, the Supplier will supply meals to staff and visitors at cost and GDC/GCI Food Services will make reimbursement. Staff authorized to declare a facility emergency for overall operations is the Governor, GEMA, FEMA, GDC Commissioner, Assistant Commissioner, Director of Field Operations, Regional Director, and Warden. When an emergency exists related to kitchen operations, the GCI Deputy Director of Food Services and/or GCI Executive Director can also declare an emergency.

- Supplier must submit a sample emergency menu to feed staff for 48 hours with their proposal. Supplier must submit a detailed plan with their proposal for feeding staff in the event of total facility lockdown or offender escape.
- In the event an emergency occurs, Supplier will record the number of staff meals served daily and provide a detailed listing of costs incurred to Food Services on a separate billing statement with a copy of the emergency declaration from the approving authority.

Note: The Supplier should keep in mind that emergency situations can be very stressful for staff involved and it is important to keep morale high. Menus for emergency situations should be substantial and meet the nutritional requirements outlined in **Appendix A**.

16. Emergency Offender Meals

In the event of a facility emergency designated by GDC/GCI, offender meals will follow an approved emergency menu.

- Supplier shall ensure that all menu requirements are in accordance to GDC and ACA standards as outlined in **Appendix A**.
- Supplier will submit a detailed plan to include sample emergency menus with their proposal for feeding offenders in all emergency situations to include facility lockdown, loss of power, equipment failure. Supplier will indicate with each situation which offender emergency menu will be followed. Please include the length of time the menu is allowed to be followed. Please refer to **Appendix C** for the Emergency Feeding Plan SOP and sample menu.

Note: Suppliers approved offender emergency menu will be used for emergencies only in the event of complete power failure or total loss of use of kitchen equipment or kitchen facility. In all other situations the plan should include using the regular menu including hot meals.

In addition to implementing the Emergency Meal, there may be occasions where an additional Weekend Snack must be provided. This Weekend Snack will be served for vegan, restricted, and regular meals, once on Saturday and once on Sunday. The Weekend Snack will consist of a sandwich and drink (approved by GCI), paper products (cups with lid, clear plastic snack bag, and clear sandwich wrap).

17. Isolation Meals

Supplier shall ensure that all menu requirements are in accordance with GDC, and ACA standards as outlined in **Appendix A**.

- All offenders served in isolation will be served on an insulated tray with a disposable spork and cup.
- Supplier must have 100% of the reusable insulated trays with disposable spork and cup for the isolation population on hand at all times
- Supplier is responsible for preparing insulated trays and transporting the trays to the sally port or control room of all areas requiring insulated tray

service. At the point, the trays enter the sally port or control room and the GDC Correctional Officer confirms tray count and records food temperatures GDC assumes the responsibility of serving the tray.

- Supplier is responsible for insuring trays reach the sally port at proper temperatures and must respond to any problems or issues raised related to food served.
- Supplier will be responsible for retrieving the trays from the sally ports and returning them to the kitchen for the next meal.
- Isolation trays will not be plated more than 15 minutes prior to the need to leave for transportation to the serving location.

18. Food Service OJT Program

Suppliers must provide a complete and detailed explanation of how they will accomplish the given tasks and any value-added services offered within the scope of the response. **See Appendix J** for OJT information.

- Successful Supplier will provide OJT program for offender labor and provide training certificates or program for offenders
- Supplier will coordinate the OJT program to meet the requirements of GDC's current OJT Program with Central Georgia Technical College, including the opportunity for offenders to become Serve Safe certified.
- Supplier is required to monitor and capture on a monthly basis, offender progress in the OJT program.

19. Offender Labor

Suppliers must provide a complete and detailed explanation of how they will accomplish the given tasks and any value-added services offered within the scope of the response. **See Appendix H** for current offender work detail information as of last 90 days.

Supplier shall utilize offender labor to the maximum degree possible to reduce cost and provide on the job training and employment opportunities for offenders. Offenders may be utilized for warehousing, food preparation, serving, and clean up. Offender labor cannot be used to prepare any paperwork or to complete any

office work. Supplier must not use offender labor for any purpose not listed in this RFP or without prior written approval by GDC. The successful Supplier will be responsible for supervising offender labor in the preparation, transporting and serving of food items to food serving locations within each facility. See Facility Summary and Demographics for each facility on **Appendix F**.

Offender labor will be made available to assist in the warehousing, preparation and serving of food items as well as sanitation.

No offender assigned to the kitchen area can work more than 40 hours in a 7-day period without approval of the Warden.

Supplier will have a job description for each offender and will be responsible for providing offender training in all areas of the food service operation including equipment training.

Supplier will be responsible for evaluating offender in writing and keeping these on file. See OJT Documents (**Appendix J**)

Supplier will ensure that all offenders are properly trained for the area of assignment, including procedures, sanitation, and proper operation of equipment prior to assignment.

Supplier will conduct Right to Know and Safety training on all chemicals used in the Food Service Operation.

Supplier shall maintain training files on all offenders and make them available to GDC/GCI staff upon request.

Supplier will report to security personnel any offenders violating rules of conduct and will complete all paperwork to support disciplinary action within each shift.

20. Food Service Staffing

Suppliers must provide a complete and detailed explanation of how they will accomplish the given tasks and any value-added services offered within the scope of the response.

The successful Supplier will be responsible for supplying all staff in the preparation, transporting, and serving of food items to food serving locations within each facility. See serving facility summary and demographics for each facility (**Appendix F**).

Supplier will present a complete staffing plan for each unit of the program with the bid. The Staffing Plan will include:

- Number and type of positions
- Work hours for the main kitchen and each serving location.
- Staffing plan for main kitchen and each serving location (See minimum qualifications noted in **Appendix K**- GDC Food Service Job Descriptions, Staff Minimum Qualifications, FS Director, FS Supervisor)
- Pay scale and benefits for each position
- Job description of each position specified in the staffing plan
- Prior experience and education levels required for each level of employment

Supplier will provide applications at each site within seven (7) days of contract and interview staff that indicate interest in transitioning to the Supplier's firm.

Successful Supplier must have staff on-site to allow for the necessary preparation of food before the first meal each day and throughout the day for meal preparation and service to include clean-up and securing food service operation after the last meal is served each day.

The Food Service Director and all shift leaders shall be Certified Food Safety Managers.

The Warden and Deputy Director of Food Services will have the right to approve the placement of all Food Service Staff at a Manager or Director level before a position is offered.

The Food Service Director or Manager/Supervisor will attend all weekly staff meetings designated by the Warden.

Supplier will ensure that all employees (part-time or full-time) assigned to work at each unit will have to pass GDC Background Checks. These background checks will be completed before employment is offered.

No one previously barred from a GDC facility or convicted of a felony shall be offered employment without the approval of the Warden.

Supplier will ensure that all staff have institutional issued identification cards and

be listed on an approved employee list given to the Warden of each facility and GCI Food Services. This list would be updated within 24-hours of any change in the approval status of employees.

Supplier would be responsible for removing any employee from the workforce if the Warden, GDC Management or GCI Food Services feels any employee is a security risk or a detriment to the welfare of the facility or is negatively affecting the services provided.

The successful Supplier and all of its employees must be required to adhere to all GDC security requirements. This includes following GDC procedures during investigations to include, if required by the investigation, a polygraph test. Failure to comply with all GDC policies and procedures can result in employee(s) being banned from the facility during the investigation and if determined necessary indefinitely.

All employees will be required to attend GDC employee orientation at hiring and all employees will be required to attend 40 hours of in-service training per year. If employee orientation and annual in-service training is held off site, the Supplier is responsible for the travel expenses of its staff.

The Supplier will be responsible for providing uniforms for all Food Service staff; pictures of proposed uniforms should be supplied with the bid package. Senior food service personnel at each location can be allowed, with approval of the warden, to wear professional business attire on a daily basis.

Supplier must submit staff training plan for all employees with bid. This plan shall include training for new employees, on-going annual training, and Serve Safe training.

Supplier will maintain a training record on each employee and make that information available to the Warden or GCI Food Services staff upon request.

GDC approved Supplier staffing plans will be used to determine daily kitchen posts that must be filled.

Supplier will ensure staffing to support food service operations of all GDC meals (including times of inclement weather, riots, or declared emergency situations)

The Supplier must provide a Contingency Plan that shows the ability and process to add more staff, if needed, to ensure meeting the Project's deliverables, and temporary or permanent changes to provide the required correctional food services. The Supplier must provide a description for when the determination to deploy contingency staffing will be made.

21. Food Service Reports

The successful Supplier will be responsible to provide food service reports that includes the following:

- All substitutions must be documented on the menu as served and the Warden and GCI Food Service Registered Dietitian notified.
- This shall be measured monthly. Supplier will provide a monthly report to include all substitutions and measure compliance.
- On a monthly basis Supplier will submit a total number of diets served to GCI Food Services by type.
- Supplier shall provide monthly costs per offender per day for food and supplies to GDC/GCI by the fifth (5th) of each month. At a minimum the successful Supplier should provide sundown count by facility (at Hays State Prison and Valdosta State Prison a sundown counts for AEP program as well) See **Appendix O**.

22. Grievances

The successful Supplier will be responsible for answering all food service grievances and providing the answers to the facility grievance coordinator and GCI Central Office. Formal offender grievances upheld at the appeal level shall not exceed 5% of all grievances appealed.

- Supplier will report monthly on all grievances, to include grievance, response, resolution, appeal process and any variance of more than 5%. Calculation will be performed by dividing the number of formal offender grievances appealed each month into the number of offender grievances upheld on appeal.

23. Startup Activities

Suppliers shall provide a complete and detailed explanation of how they will accomplish the given tasks and any value-added services offered within the scope of the response.

- Supplier will begin to feed the Offender population 120 days after the NOA (as outlined in Section 3) at Hays State Prison, Phillips State Prison, and

Metro Reentry Facility.

- Supplier will begin to feed the remaining Offender population 120 days after completion of the first three (3) facilities as outlined in Section 3.
- i. Supplier will submit two (2) Transition Plans with their proposal demonstrating provision of Food Services at Hays State Prison, Metro Reentry Facility, Phillips State Prison, Valdosta State Prison, Coastal State Prison, and Arrendale State Prison. This will include hiring dates, start dates, training dates, availability of food and supplies as well as processes for completion of transitional activities. As outlined in Section 3.

GDC is requiring that the Food Service Director be on site at least ten (10) days prior to implementation.

- ii. Supplier will finalize both Transition Plans and activities with each facility within twenty (20) days of Contract Award.
- Supplier will participate in a complete inspection/inventory of all existing supply items. Supplier will be responsible for reimbursing GCI for all retained supply items prior to the completion of start-up.

Note: Supplier must have 70% of all reusable serving items on hand at start-up. This may require them to purchase additional supplies.

24. Invoicing

Suppliers must provide a complete and detailed explanation of how they will accomplish the given tasks and any value-added services offered within the scope of the response.

Invoices will be submitted monthly based on a fixed price per offender as referenced in the Cost Proposal (**Attachment F**). Since the number of offenders will fluctuate from day to day the reimbursement to the Supplier will be based on the sundown count from the preceding day.

Sundown count reports will be recorded daily and summarized monthly and submitted to GCI for reimbursement by the fifth of each month.

All monthly paperwork needs to be submitted to GCI's Designee by the fifth (5th) of each month in order to be reviewed and processed.

End of the month paperwork includes: Vendor Invoice for each facility, Sundown counts per day summarized at the end for the invoice month, list of individuals that

background checks were processed, phone line charges letter summarized and a letter from the facility stating the paperwork has been reviewed and is accurate.

Payment request for any meals over the facility sundown count must have prior approval of GCI/GDC.

25. GDC Responsibilities

GDC will supply one Correctional Officer per shift to control offender movement in and out of the kitchen area at Hays State Prison, Metro Reentry Facility, Phillip State Prison, Valdosta State Prison, Coastal State Prison, and Arrendale State Prison.

GDC will supply radios equivalent to the current number provided to Food Service Staff at each facility at GDC's expense. Additional units may be requested from GDC and Supplier will reimburse GDC at cost or obtain the units from outside sources, however approval from GDC Facility staff for use of GDC frequency will also be required.

GDC shall make available and maintain, for the successful Supplier use of GDC kitchens and existing food preparation equipment for preparation of offender meals at each location.

GDC shall provide one (1) computer to access SCRIBE. Access to any other applications will be the vendor's responsibility and must meet all GDC security and access parameters.

GDC will, where possible, provide notice of increase in facility size or additional facilities to be added within ninety (90) days of anticipated need.

26. Contract Administration and Liquidated Damages

At contract initiation and closure, inspection of all equipment and supplies will be conducted and agreed upon, and should there be a variance at contract completion, Supplier will replace or have deducted from final monies due any replacement costs.

In the event that the contractor's staff fails to:

1. to timely appear on site to prepare, serve or clean-up at specified times and the meal service or facility sanitation is affected

OR

2. to consistently deliver meals without delay of more than 15 minutes,

The following liquidated damages shall be deducted for the duration of the incident and per each occurrence: the actual hourly salary rate and any/all travel expenses required for GDC/GCI staff to travel and be on site to ensure no breaks in service, to assist in a resolution, and to ensure corrective actions have been implemented to prevent the situation from becoming a consistent problem. These fees shall be deducted from the monthly meal payments.

A copy of all Health Department inspections will be faxed or emailed to Food and Farm Services Central Office within 2 business days of the inspection. Any Health Department score under 90 shall result in the following liquidated damages being deducted: \$250 plus the actual hourly salary rate and any/all travel expenses required for GDC/GCI staff to travel and be on site to ensure corrective actions have been implemented. These fees shall be deducted from the monthly meal payments.

Supplier is responsible for correcting the deficiencies noted by the management team on a daily basis.

Vacant positions that remain vacant for more than thirty (30) days, shall result in the following liquidated damages being deducted: the daily salary of the vacant position until such time as the person has been hired, background check completed and cleared, and the new employee has reported to work. These fees shall be deducted from the monthly meal payments.

All documentation related to the contract will remain the property of GDC at the end of the contract.

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

1.0 Proposal Cover Letter

Instructions: The Supplier must include a cover letter that shall include,

- a) State how many years your organization has been in business providing the types of services described in this RFP.
- b) Briefly describe the understanding of Requested Services described in the Scope of Services and commitment to the provision of services as specified in this RFP.
- c) Evidence of previous accomplishments in providing correctional food service management for the last three (3) years.

Please see the following pages.

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

December 7, 2021

Georgia Department of Corrections

Hardin Library

300 Patrol Rd 2nd Floor

Forsyth, GA 31029

Dear Evaluation Team,

Aramark Correctional Services, LLC is pleased to offer our unique approach to a food ordering and management system to the Georgia Department of Corrections. Our 45 years of food service expertise in corrections, along with the fact that we operate 8 of the 11 outsourced state DOCs, are the keys to our ability to enhance your operation and has been proven to dramatically increase productivity, reduce waste, and improve the quality of your overall production.

The Georgia Department of Corrections' mission is to protect the public by operating safe and secure facilities through the development of professional staff and effective offender management. As the leader in the food service industry, our solutions are designed to assist you in meeting your mission every day by enhancing your current operations and offering vocational programming that is critical to addressing your mission's success, allowing you to spend more time focusing on the safety and security of your facilities and surrounding communities.

As the largest purchaser of food products in the U.S. and with over 248,000 employees throughout the world, Aramark is able to leverage our supply chain, operational efficiencies, and experience to enhance your current operation. Today, we have more than \$8.45 billion in annual food sales with more than 2 billion meals served each year.

Aramark understands the scope of services being requested by GDC in this RFP. The Department is seeking to make a single award to a vendor to procure Correctional Food Service at Metro Reentry Facility, Hays State Prison, Phillips State Prison, Coastal State Prison, Valdosta State Prison, and Arrendale State Prison. The vendor will be responsible for feeding the entire inmate population at these facilities by providing complete food service operations, including the complete delivery of food services, management and oversight of food warehousing, preparation and serving of food, obtaining food products, providing labor, materials, expendable supplies, and cost control.

In this proposal, you will see how we have worked to create an informed and tailored solution for the Department. You have already seen Aramark's commitment to GDC through implementation of our strategy-based solutions at Metro Reentry Facility, Hays State Prison and Phillips State Prison. We will continue to bring GDC to the forefront of redefining corrections service at Coastal State Prison, Valdosta State Prison, and Arrendale State Prison utilizing the same insights-driven approach coupled with our in-house team of experts in culinary, programming, operational efficiencies, and best practices.

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We've introduced important programs at your facilities like iCare Fresh, encouraging meaningful connections between inmates and loved ones while incarcerated to ensure a support system and ultimately reduce recidivism upon release. Additionally, iCare Fresh generates additional revenue and promotes a calmer atmosphere at your facility by improving inmate behavior and morale.

We hope you will find our approach is much different from the responses of our competitors. As the only respondent with true food service expertise and focus, we believe our proposal provides the best overall value for the State of Georgia. Our proposal includes continuing to expand officer dining enhancements at Metro Reentry Facility, Hays State Prison, Phillips State Prison through our local staff amenity platform to assist officer morale and retention. To enhance inmate satisfaction and promote good behavior, we are proposing retail solutions to provide inmates with restaurant-style meals. Our In2Work vocational programming will also benefit inmates and GDC alike by addressing recidivism and increasing morale. This program has graduated more than 5,000 inmates to-date, providing critical training, skills and certifications that lead to employment upon release. In our proposal, we offer up to 6 paid internships and 12 scholarships to inmates who have graduated the In2Work program and we will employ our ALLIE job platform to assist inmates secure employment upon release.

Aramark's goal is to enhance our valued partnership with GDC by continuing to meet and exceed your expectations by providing ongoing collaboration and industry-leading expertise to continually bring cutting-edge, innovative solutions to the table. We believe our proposal indicates our commitment to a long and mutually beneficial partnership with the state. As the only respondent with true food service expertise and focus, we believe our proposal provides the best overall value for the State of Georgia.

We appreciate the opportunity to present this proposal and we look forward to discussing it with you.

Sincerely,

Lauren Kandrac

Lauren Kandrac,
Director of Strategic Development

Todd Steibly

Todd Steibly,
Director of Business Development

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2.0 Organization and Resources

Instructions: Describe the organization's management structure with the following details.

- a) Indicate how many persons your organization employs. How many will be assigned to the contract?
- b) Identify all individuals to be assigned to this project. Which staff will provide direct, supplemental, and/or subcontract services for this project?
- c) Include professional credentials and certification type, for the management leadership proposed for this project.
- d) How will this contract be managed and how will administrative support be provided?

a) Indicate how many persons your organization employs. How many will be assigned to the contract?

Aramark is a leading global provider of food, facilities, and uniform services to education, healthcare, business and industry, sports and leisure, and corrections clients. Our core market is the United States, which is supplemented by an additional 18-country footprint. Our approximately 248,000 employees partner with thousands of education, healthcare, business, sports, leisure, and corrections clients to serve millions of consumers, including students, patients, employees, sports fans, and guests worldwide. Aramark will assign 51 employees to this contract. These employees include salaried and hourly employees at each location, as well as a Human Resources Director, Nutrition Director, Finance Director, Director of Strategic Development, District Manager, and Regional Vice President.

b) Identify all individuals to be assigned to this project. Which staff will provide direct, supplemental, and/or subcontract services for this project?

MANAGEMENT & STAFFING

Aramark will support all six GDC locations with direct staff who will provide on-site support to ensure smooth and efficient services. The following direct positions will be assigned to each of the following locations:

COASTAL

1 Food Service Director
1 Food Service Manager
2 Supervisors
1 Swing Production Cook
2 AM Production Cooks
2 PM Production Cooks

HAYS / PHILLIPS / VALDOSTA / ARRENDALE

1 Food Service Director
1 Food Service Manager
2 Swing Supervisors
2 AM Production Cooks
2 PM Production Cooks

METRO

1 Food Service Director
2 Swing Supervisors
2 AM Production Cooks
2 PM Production Cooks

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The following individuals will provide supplemental support and management for this partnership. Aramark will not be using any subcontractors

1

ON-SITE MANAGEMENT PERSONNEL

2

REGIONAL & CORPORATE LEADERS

Our team will set your facility apart through frequent site visits and expert management in areas such as food service, marketing, financial planning, and technology to name a few.

The regional team includes the following members:



MICHAEL ELCHENKO

Vice President of Growth

Michael is responsible for all sales and marketing activities for the correctional services division, and oversees on-site management teams and support staff to exceed clients' expectations.



TODD STEIBLY

Director of Business Development

Todd pursues sales growth, maintains existing accounts in the Central Region, and ensures your satisfaction with operations.



TRACY TOMKIEWICZ

Regional Vice President

Tracy directs unit operations in the Central region to ensure customer satisfaction and meet program goals.



MONIQUE E. SKOWRONSKI

Director of Nutritional & Operational Support Services

Monique is a registered dietitian who provides leadership in nutrition for the Central Region and creates customized menu solutions that meet your needs related to special diets, supply chain management, and contract specifications.



TOM DUCA

District Manager

Tom serves as your go-to point of contact for support and program guidance.



LAUREN KANDRAC

Director of Strategic Development

Lauren maintains relationships with existing accounts in the Central Region, and ensures your satisfaction with operations.



KEVIN JOHNSON

Regional Finance Director

Kevin provides financial advice to the regional management team regarding existing business, forecasts, budgets, monthly operating results, and data interpretations.



AMANDA MORRIS

Human Resources director

Amanda manages human resources' policies and procedures for the Central Region.

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c) Include professional credentials and certification type, for the management leadership proposed for this project.

On the following pages, please find the professional credentials and certification information for the management leadership proposed for this project.

MICHAEL ELCHENKO II, ESQ. VICE PRESIDENT OF GROWTH

EXPERIENCE

2014-Present	Aramark Correctional Services, LLC
2019-Present	Vice President of Growth
2014-19	Director of Business Development
2007-14	Critical Connections Consulting, LLC
	Legal Counsel
2009-12	iSECUREtrac Inc.
	Senior Account Executive
2008-09	Sentinel Offender Services, LLC
	Regional Sales & Business Development
2007	Oertel, Fernandez, Cole, & Bryant
	Pro Bono Law Clerk
1997-06	Osteen Irrigation Inc.
	Supervisor; Underground Technician

EDUCATION

Florida State University College of Law
Juris Doctor, May 2007
Florida State University
Bachelor of Arts, High Honors, May 2004
Major: criminology, Minor: sociology

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TRACY TOMKIEWICZ REGIONAL VICE PRESIDENT

EXPERIENCE

1985–Present	Aramark Corporation
1999–Present	Aramark Correctional Services, LLC
2008–Present	Regional Vice President of State Systems
2004–08	Vice President of Operations
1999–2004	District Manager
1985–99	Aramark Corporation
1994–99	Resident District Manager, St. Louis, Missouri
1992–94	General Manager, Racine, Wisconsin
1985–92	Food Service Director/Assistant Food Director, Louisville, Kentucky

EDUCATION

Ball State University
Bachelor of Science, Business Administration and Finance
Keller Graduate School of Management

LAUREN KANDRAC DIRECTOR OF STRATEGIC DEVELOPMENT

EXPERIENCE

2020–Present	Aramark Correctional Services, LLC Director of Strategic Development
2019–2020	Smart Communications (Corrections) Midwest Regional Sales Director
2017–18	Softchoice Territory Sales Representative
2016–17	Tessco Technologies Account Specialist
2008–13	UCG Technologies Marketing and Business Development Coordinator

EDUCATION

DePaul University
Bachelor of Advertising and Public Relations

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TODD STEIBLY DIRECTOR OF BUSINESS DEVELOPMENT

EXPERIENCE

2020 - Present	Aramark Correctional Services, LLC Director of Business Development
2007 - 2020	GrayRobinson Political Consultant
2004 - 2006	Huey, Guliday, PA Lobbyist
2003 - 2004	Florida Senate Policy Advisor to the Senate President
2001 - 2003	Florida Senate Legislative Analyst
1997 - 2001	Florida Department of Elder Affairs Senior Project Analyst

EDUCATION

1994 - 1998 Florida State University
1998 Master of Science in Executive Management
1996 Bachelor of Science in International Affairs

1995 Shaanxi University, Xian, China
Business and Chinese Linguistic Studies

KEVIN JOHNSON
REGIONAL FINANCE DIRECTOR

EXPERIENCE

2015–Present	Aramark Regional Finance Director
2014–15	Aramark Correctional Services, LLC Unit Controller
2013–14	K-12 Education Regional Finance Director
2010–13	Aramark Correctional Services, LLC Regional Finance Manager
2007–10	Senior Compliance Analyst
2006–07	The Marmon Group Inc. Internal Auditor
2005	RSM McGladrey, Inc. Sales Supervisor
2004–05	Omnicare, Inc. Controller
1999–2004	Senior Internal Auditor
1997–99	Manufacturing Groups of America, Inc.. Staff Accountant

EDUCATION/CERTIFICATION

2002	University of Cincinnati Master of Science in Business Administration Concentration: Accounting/Information Systems
1997	University of Memphis Bachelor of Business Administration (B.B.A.)

AMANDA MORRIS

HUMAN RESOURCES DIRECTOR

EXPERIENCE

2020–Present	Aramark Correctional Services, LLC Human Resources Director
2017–2020	Aramark Business Dining Regional Human Resources Manager
2010–17	Aramark Higher Education
2013–17	Senior Human Resources Manager
2010–13	Human Resources Manager
2010	Human Resources Coordinator
2009	MetroPCS Wireless, Inc. Human Resources Intern

EDUCATION

University of Florida
Bachelor of Science in Psychology

MONIQUE E. SKOWRONSKI
DIRECTOR OF NUTRITIONAL AND OPERATION SUPPORT SERVICES

EXPERIENCE

2016–Present	Aramark Correctional Services, LLC Central Region Nutrition and Operational Support Manager
2014–2016	Sodexo Clinical Dietitian

EDUCATION/CERTIFICATIONS

2014	Dominican University-Brennan School of Business Master of Business Administration/ Coordinated Dietetic Internship Sigma Iota Epsilon Honor Society
2012	Northern Illinois University Bachelor of Science in Nutrition and Dietetics Dean's List Honors

- ServSafe Certification
- Certificate of Training in Adult Malnutrition
- Registered Dietitian Nutritionist
- Licensed Dietitian Nutritionist for the State of Illinois

TOM DUCA

DISTRICT MANAGER

EXPERIENCE

2018–Present	Aramark District Manager
2017–2018	Nashville Underground Director of Operations
2014–17	Lodging Hospitality Management Vice President
2004–14	Bravo Brio Restaurant Group District Partner
2014–17	Lodging Hospitality Management Vice President
1994–04	Jillian’s Entertainment Corporation Regional Manager

EDUCATION

1994	University of Massachusetts – Amherst Bachelor of Science in Hotel, Restaurant and Travel Administration
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d) How will this contract be managed and how will administrative support be provided?

Our team's experience and expertise remain unmatched in the industry to ensure your needs are addressed and we deliver on our commitments. Aramark's management team comprises leaders who will provide the ongoing resources necessary to manage the operation. See our response to 13.0 Food Service Staffing for our staffing and training plan.

Your Management Team

Tracy Tomkiewicz, Regional Vice President, provides overall management and control of client facilities in the Central Region. Tracy is the executive leader responsible for driving a hospitality culture and enhancing the partnership with clients in their region through innovation, service and revenue goals. He is responsible for setting the strategic vision for their region, supporting the development of people and programming, and motivating their management team to drive value for clients.

Tom Duca, District Manager, will be the primary contact with for the six selected locations in this RFP. Tom has significant experience in working with our corrections partners and other state DOCs. Please refer to Tom's resume on page 12. During our partnership with GDC, Tom will lead our professional team of experts in service of your needs. During implementation and throughout our partnership, Tom will direct our team's efforts to ensure a smooth and consistent experience for all locations under the contract.

Lauren Kandrac, Director of Strategic Development, will be a supplementary point of contract with GDC and the Aramark team to ensure that services effectively provided and exceed GDC expectations. She will work with District Manager Tom Duca to ensure facility transition and ongoing services meet and exceed all requirements.

Our management team will provide administrative support in service of this agreement. These positions will ensure all administrative functions and responsibilities attendant to the contract are fulfilled, including Finance, Human Resources, Nutrition and Operational Services. Please see resumes for these positions in our response to 2.0, C.

3.0 Supplier's Capability (as Prime or Subcontractor)

Instructions: Describe capability to perform required services. Provide detail of all experiences within the last five (5) years with providing food service operations in a correctional or other security/law enforcement setting of similar size and scope. To the extent possible, describe the size of the populations served and how they compare to the State of Georgia, what services were provided. At minimum include the customer's name, location, and duration of the project. Please specify if you were the Prime or Subcontractor in each experience. (Page Limit 10)

DO NOT INCLUDE GDC

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Aramark has over 45 years of experience providing food services in criminal justice settings. We serve millions of meals every day in the United States and 18 other countries. The breadth and depth of our experience is unmatched by any other company in corrections. We operate 8 of the 11 outsourced state DOCs and are the strongest vendor in corrections for state DOC. We currently provide services similar to the size and scope required in this RFP. We have longstanding partnerships with many state DOCs and have assisted those partners achieve increased efficiency and significant cost savings. These partnerships include providing food service operations in Ohio DOC with a population of over 50,000; Pennsylvania DOC with a population over 58,000, as well as Indiana DOC, Kansas DOC, Tennessee DOC, and Kentucky DOC.. In addition, we serve hundreds of county and municipal systems, as well as juvenile facilities, and long term care clients.

The following chart represents a list of our current correctional clients for which we provide food service, including their locations and population size. Aramark is the Prime Contractor for all accounts.

Corrections Experience Within the Last 5 Years

Client Name	State	# Inmates	Open Date	Close Date
Alachua County Jail, FL	FL	1,100	7/25/2004	
Alameda County, CA	CA	4,100	1/15/2001	
Anne Arundel County, MD	MD	1,183	3/1/2020	
Arapahoe Justice Complex, CO	CO	1,400	12/1/1986	
Atlantic County Justice Facility, NJ	NJ	1,000	7/1/1996	
Baltimore County Detention Center, MD	MD	1,100	10/1/2013	
Bergen County Jail, NJ	NJ	1,100	8/1/1991	
Bexar County Jail, TX	TX	4,100	1/15/2001	7/31/2020
Brevard County Jail, FL	FL	1,800	10/1/2020	
Cameron County Jail, TX	TX	1,200	3/26/2005	
Charleston County Detention Center, SC	SC	1,500	2/16/2018	
Clark County Jail, NV	NV	3,200	6/1/2005	6/30/2019
County of Hamilton	OH	2,300	1/1/1985	
County of Marion - Sheriffs Dept	IN	1,600	2/1/2004	
Dauphin County Prison, PA	PA	1,000	4/1/1995	
Denver County Jail, CO	CO	2,500	7/1/2021	
Douglas County DOC, NE	NE	1,300	12/11/1992	
Duval County, FL	FL	3,200	1/1/2009	
El Paso County, TX	TX	2,300	4/1/2017	
Escambia County, FL	FL	2,000	8/26/2014	
Essex County Jail, MA	MA	1,000	5/1/2006	
Fairfax County Jail, VA	VA	1,300	7/1/2003	

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Fort Bend County, TX	TX	1,200	8/1/2015	
Fulton County Jail, GA	GA	2,300	1/1/2010	
Greenville County Detention Center, SC	SC	1,300	7/1/2021	
Harris County Jail, TX	TX	9,900	7/24/2017	
Henrico County Jail, VA	VA	1,100	3/1/2021	
Hudson County Correctional Center, NJ	NJ	1,800	10/1/1991	6/11/2017
Indiana DOC	IN	25,000	6/13/2005	
Jefferson County Detention Facility, CO	CO	1,200	4/1/2002	
Kansas DOC	KS	8,900	7/22/1997	
Kent County Correctional Facility, MI	MI	1,200	12/18/2009	
Kentucky DOC	KY	9,600	1/5/2005	
Lancaster County Jail, PA	PA	1,066	2/6/2019	
Lansing Correctional, KS	KS	2,470	7/2/1997	
LaSalle San Luis Regional Detention Center, AZ	AZ	1,000	3/1/2015	6/30/2019
LaSalle West Texas Detention Center, TX	TX	1,000	6/15/2015	6/30/2019
Leon County Jail, FL	FL	1,207	11/1/2007	
Lexington Fayette Division of Community Corrections, KY	KY	1,170	7/1/2006	
McLennan County Jail, TX	TX	1,700	1/27/2017	3/15/2019
Mecklenburg County Jail, NC	NC	2,800	2/26/2001	
Milwaukee County House Of Corrections, WI	WI	3,100	7/1/2003	
Mississippi DOC	MS	13,000	5/27/2016	3/31/2021
Mobile County Metro Jail, AL	AL	1,400	3/13/2019	
Monroe County Community Center, NY	NY	1,080	9/1/1990	8/14/2019
Monroe County Jail, NY	NY	1,500	2/1/1982	12/10/2018
Monterey County Jail, CA	CA	1,132	12/8/2002	
Montgomery County Jail, TX	TX	1,200	3/13/2013	5/31/2021
Multnomah County Sheriff's, OR	OR	1,900	7/1/1990	
Muscogee County Sheriff's Office, GA Jail	GA	1,600	7/15/2020	11/15/2021
Muscogee County Sheriff's Office, GA Prison	GA	1,600	10/1/2013	
Nueces County, TX	TX	1,000	11/30/2007	
Oakland County, MI	MI	1,750	8/17/2000	
Ohio Department of Rehabilitation and Correction	OH	50,000	7/31/2013	
Oklahoma City/County Jail, OK	OK	2,345	11/10/2009	6/30/2020
Onondaga County Dept. of Correction, NY	NY	1,000	10/20/2010	4/13/2020
Orange County Detention Facility, FL	FL	3,200	11/12/2012	
Orleans Parish, LA	LA	2,500	3/3/2014	2/28/2017
Osceola County, FL	FL	1,200	1/15/2001	
Pennsylvania DOC	PA	58,000	12/5/2016	
Philadelphia Prison System, PA	PA	7,000	6/12/1995	6/30/2017

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Prince Georges County, MD	MD	1,300	1/21/1993	
Rappahannock Regional Jail, VA	VA	1,400	9/1/2004	4/30/2017
Salt Lake County Metro Jail, UT	UT	1,800	3/10/2016	
San Francisco City/County Sheriff's Department	CA	2,100	11/1/1980	
San Joaquin, CA	CA	1,700	7/27/2009	
San Juan County Adult Detention, NM	NM	1,100	11/1/2018	11/30/2020
Shelby County Correctional Center (Farm), TN	TN	3,600	6/1/2015	11/30/2017
Shelby County Jail, TN	TN	2,500	9/7/2011	
Snohomish County Jail, WA	WA	1,000	9/1/2002	
Solano County, CA	CA	1,100	9/16/2001	6/30/2020
TDCJ Hamilton, TX	TX	1,095	7/6/2004	8/31/2017
Tennessee DOC	TN	24,277	7/29/2016	
Travis County, TX	TX	3,000	2/19/2018	1/18/2019
Tulsa County Sheriff's Department, OK	OK	1,200	7/1/2005	1/31/2019
Volusia County Jail, FL	FL	1,400	9/5/2014	
Washington DC Department of Corrections	DC	3,100	9/21/1996	9/14/2019
Washington DC Department of Corrections	DC	3,100	9/15/2021	
West Virginia DOC	WV	7,000	8/1/2013	
West Virginia Regional Jails	WV	4,862	3/7/2020	
Westchester County DOC, NY	NY	1,450	1/1/1996	
Yakima County, WA	WA	1,683	5/12/2000	

4.0 Supplier's Management Staff

Instructions: Provide the job description and qualifications that will be utilized in the hiring of the Food Service Director and manager per facility. Qualifications must reflect two years' experience managing assignments of comparable size and certification as a Food Safety Manager.

Below are the job descriptions and qualifications used when sourcing the Food Service Director and Food Service Manager for each facility.

Food Service Director Job Description:

Job Title:	FOOD SERVICE DIRECTOR	Job Code:	RAJF
Reports To:	GENERAL MANAGER	OSHA Category:	2
Department:	FOOD SERVICE	FLSA Status:	EXEMPT
SUMMARY			

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Manager of operations, responsible for developing and executing strategy to meet operating and financial goals. Leads the operations of food service accounts by ensuring areas of responsibility meet objectives and client expectations.

ESSENTIAL FUNCTIONS

Leadership: Lead, mentor, engage and develop teams to maximize their contributions, including recruiting, assessing, training, coaching and managing performance. Ensure food services appropriately connects to the Executional Framework. Coach employees by creating a shared understanding about what needs to be achieved and how to execute. Reward and recognize employees. Ensure safety and sanitation standards in all operations.

Client Relationship: Develop and maintain effective client and customer rapport for mutually beneficial business relationship. Demonstrate excellent customer service using Aramark's standard model. Identify client needs and effectively communicate operational progress.

Financial Performance: Adopt Aramark process and systems. Build revenue and manage budget, including cost controls with regard to food, beverage and labor. Ensure the completion and maintenance of P&L statements. Achieve food and labor targets. Manage resources to ensure quality and cost control within budgetary guidelines.

Productivity: Implement and maintain Aramark agenda for both labor and food initiatives. Create value through efficient operations, appropriate cost controls and profit management. Full compliance with Operational Excellence fundamentals, including food and labor. Direct and oversee operations related to production, distribution and food service.

Compliance: Maintain a safe and healthy environment for clients, customers and employees. Comply with all applicable policies, rules and regulations, including but not limited to those relating to safety, health, wage and hour.

QUALIFICATIONS

The qualifications listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions:

Position requires Bachelor's Degree plus 2 - 4 years of management experience or an Associate's Degree plus the equivalent of 6 years of management experience or 8 - 10 years' management experience with increasing degrees of responsibility attained. Ability to communicate effectively with clients, customers of the client and support staff. Requires management and leadership skills and the ability to work with confidential employee, client and Aramark information.

Food Service Manager Job Description:

Job Title:	Food Service Manager	FLSA:	Exempt	Band	8
Function:	Food & Beverage Services	Family:	Food		

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Job Summary - Management position, responsible for developing and executing dining solutions to meet customer needs and tastes. Oversees and manages dining operations where customers order prepared food from a menu.

Scope of Role

The Food Service Manager will be directly, and in conjunction with Food Service Director, responsible for planning, administering and directing all unit activities related to food service, financial accountability, production, labor and compliance standards established by Aramark, regulatory agencies and client. In conjunction with direct reports, develop strategic operational plans aligned with the client's mission, vision and objectives to include sustainable practices while balancing the fiscal constraints of the operation. Reports to a Food Service Director, General Manager or DM/RDM and the primary level of impact is within own operations. This is a management role and the primary point of contact for a defined account, including all service offerings with that account. Type of operations, employee scope and managed volume will vary in size and diversity based on the specific account assigned. Account responsibility can vary in composition, population density, geographic span, and breadth of service offered. *Generally manages 5 -150 employees. Total managed volume can span from \$200k - \$5M.*

Core Job Duties/Responsibilities

- **Leadership** - Leverage Aramark's coaching model to engage and develop team members to their fullest potential. Reward and recognize employees. Ensure individual and all team performance meets objectives and client expectations. Plan and lead daily team briefings. Ensure safety and sanitation standards in all operations.
- **Client Relationship** - Maintain effective client and customer rapport for mutually beneficial business relationship. Identify client needs and communicate operational progress. Deliver and model Inspired Service model as foundation for excellent customer service.
- **Financial Performance** - Ensure the completion and maintenance of P&L statements. Deliver client and company financial targets. Adopt all Aramark processes and systems, understand performance metrics, data, order and inventory trends; educate teams on key levers to improve margins.
- **Productivity** - Create value through efficient operations, appropriate cost controls, and profit management. Comply with the Operational Excellence fundamentals by meeting and maintaining food and labor initiatives. Ensure entire team is trained and able to execute. Supervise team regarding production, quality and control.
- **Compliance** - Maintain a safe and healthy environment for clients, customers and employees. Comply with all applicable policies, rules and regulations, including but not limited to those relating to safety, health, wage and hour, and purchasing.

Additional Position Duties/Responsibilities

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- Delivers strong operational performance by executing against Aramark and regulatory agency standards and programs, continually monitoring operations, and completing assessments and necessary action plans to provide optimal food quality and meal service, and customer satisfaction.
- Ensures compliance to food safety, sanitation, and overall workplace safety standards.
- Interacts with client leadership and maintains effective client and customer relations at all levels of client organization. Identifies Aramark service expansion opportunities.
- Provides overall direction and manages performance for all supervisors and front line employees, ensuring employee development, engagement and compliance with human resource related policies and standards.
- Directs, staffs, and trains food service staff regarding food production, merchandising, quality, cost control, and cash handling.
- Responsible for labor forecasting, scheduling and management
- Develops operational component forecasts and is able to explain variances. Responsible for component's accounting functions.
- Ensures compliance with all contract obligations.
- Establish and maintain systems and procedures for the ordering, receiving, storing, preparing and serving of food and related products, as well as menu planning and development.
- Conduct period inventory and perform other functions such as maintaining records to comply with Aramark, government and accrediting agency standards.
- Sets and prioritizes department goals, developing and implementing an action plan to address identified issues.
- Develop and be accountable for a safety culture that creates a work environment where no one gets hurt.
- Responsible for recruiting, training, and succession planning of all talent at location.

Core Job Qualifications

- **Experience** - Requires at least 2 years experience and 0-2 years in a management role. Years of experience greater for larger unit assignments. P&L accountability and/or contract-managed service experience is desirable.
- **Education** - Bachelor's degree in Hospitality Management, Business Management, Nutrition, or other related fields
- **Minimum Core Job Requirements**
- **Impact** - Focuses on operational plans within respective operational organization.
- **Complexity** - One channel at one site. Ability to manage in a diverse environment with focus on client and customer services, entrepreneurship, and building and growing a strong business is essential to success in this role.
- **Communication** - Requires ability to influence others on policies, practices and procedures and to motivate and encourage employees. Gathers information from parties across multiple areas and may

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gather information for/from external customers or clients. Communicates with parties across multiple areas and may include external customers, clients, senior management, and Aramark support staff.

- **Knowledge** - Requires management and leadership knowledge. Some specialized knowledge and skills within specific technical areas. Food production knowledge is essential for this role. The ability to identify defects in the preparation and service of food and implement improved quality control procedures.
- **Leadership** - Manages function independently and without direct supervision. Customarily and regularly directs the work of at least two full-time employees or their equivalent. Makes or influences employment decisions affecting the team, including hiring, promotions, and other changes in status. The ability to multi-task is a must. Proven experience leading and inspiring teams at all levels of the organization.
- **Judgement** - Applies impartial and independent discretion and judgement with respect to the management of the assigned unit(s). Ability to respond effectively to changing demands.

5.0 Supplier's Food Services Operation Solution

Instructions: Provide detail of providing food service operations through multiple sites in a correctional or other security/law enforcement setting.

Provide an Operations narrative that includes all service components. The proposal should include detailed descriptions of the complete delivery of food services, including management and oversight of food warehousing, preparation and service, food products, labor, materials, expendable supplies, and cost control.

- a) Explain how you will manage inventory to ensure adequate supplies to accommodate 70% of offender population at all times.

Aramark believes in a connected and consistent experience designed specific to your facilities. As your partner, we will be responsible for the total management of all food service operations, delivering a safe and positive experience for all. This includes product purchasing, building menus, managing the kitchen, training and maintaining employees. Our expert staff will ensure all operations are run smoothly through our proprietary PRIMA Web system to track and analyze metrics for optimal production and efficiency.

KEY BENEFITS:

- Comprehensive service that examines each and every aspect of food service from planning and purchasing to preparation, production and portioning and post-analysis.
- Expert culinary teams and registered dietitians that work together to ensure menus meet nutrition standards and are satisfying to offenders while meeting budget requirements.

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- We leverage our enterprise buying power and brand relationships to purchase products offenders know and love at competitive pricing that increases client and/or offender savings.
- Management of all labor from recruitment to hiring and continual development with our SHIELD training that goes beyond food safety and handling to prepare employees for the risks associated with working in a correctional institution.
- Proprietary software (PRIMA) to track, analyze the food production process to manage cost, reduce waste and plan for upcoming meals based on population.

We maximize quality, nutrition and variety, so that your facilities are healthier all around. Food is a major element in correctional facilities, and our food service solutions are designed to promote satisfaction, morale and engagement. Food can help you maintain order in your facilities in more ways than one. Serving the right portions and offering variety can satisfy your offenders. Comfortable and convenient staff dining solutions boost morale, increase retention and aid security by keeping officers more alert and on-site.

Through the use of PRIMA Web, our proprietary food management software, managers generate a complete list of products needed based on ever changing population and participation trends in order to successfully execute menus, ensuring an adequate supply of product always remains on site. Part of our managers' standard operational practices also includes ensuring product is reviewed and on hand at least 3 days prior to the date of service, minimizing any risk for supply challenges. On a weekly basis, our operators conduct a weekly physical inventory count, which helps ensure inventory accountability, as well as aides our team in maintaining proper levels of inventory at all times.

PREPARATION AND SERVICE

Aramark is dedicated to operational excellence when it comes to developing, producing and delivering meals, and all the processes that enable an efficient operation. Our solutions examine the multiple facets of a successful program to deliver a cohesive and consistent food service experience supporting the overall success of your facilities.

Production Management

A superior menu and food sourcing plan must be executed with laser focus. Aramark uses three proprietary programs to ensure that the menu plan is executed as designed: Operational Excellence (OP-X) as described below; myStaffing employee hiring and ongoing training and development, as described in section 23 Staff Management; and SHIELD offender management and motivation, also described in detail in Section 23 Staff Management. Energy conservation protocols are a key component of Aramark's food production and are woven into each of the three production programs.

OP-X is more than just a process—it's the way we do business. Training promotes quality assurance that exceeds expectations, because employees and offenders learn procedures that Aramark has perfected over the course of more than 45 years. And OP-X provides documentation for litigation, accreditation, or agency requirements.

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The OP-X standards of excellence are based on the accreditation standards of the ACA. OP-X has six key components:

1. **Meal Consistency**—OP-X encompasses more than 100 specific quality elements that are incorporated into the easy-to-follow Operations Guide. They are divided by timing for completion. The process is incorporated into job training, job descriptions, and daily routines to ensure that operational standards are completed and reviewed at every meal, every day.
2. **Measurability**—Our food service directors are required to measure performance based on compliance. The OP-X process is integrated with existing facility-operational guidelines to ensure that it meets your goals.
3. **Training**—Aramark's Operations (Ops) 101 is designed to give new associates a basic understanding of key food-service concepts and practices, while introducing OP-X as the way to run effective and efficient kitchens in a consistent and professional manner.
4. **Menu Integrity**—The OP-X process delivers exact menu portions and ensures meal quality consistency. The quality process is reviewed every meal.
5. **Communication**—Our Operations Guide is our on-the-floor tool for ensuring that meal and daily OP-X standards are being followed. It is also a means of communication for all Aramark staff. The Operations Guide provides a clear and consistent way for components to record critical data over time and communicate with the team to ensure successful execution of OP-X.
6. **Performance Review**—OP-X is substantiated through documentation. It is a continuous process of specific action plans that are written, implemented, and tracked to ensure that service quality is always consistent. It includes a review process during each visit by district managers and other members of our correctional services division's management team.

OP-X Production Protocol: Five Ps

The Five Ps ensure consistent meal quality. They outline the steps for proper completion of a meal, beginning with forecasting for the expected number of people to post-meal analysis. The goal is to serve consistently safe, satisfying, quality meals that are delivered as scheduled while still controlling costs.

Population – Production need is accurately projected.

Pulls – Items are assembled three days prior to the service date so substitutions are minimized, and quantities and processes are followed.

Production – Approved recipes, specified by the menu, use appropriate Hazard Analysis Critical Control Point (HACCP) controls and proper yields.

Portioning – Accuracy of service is confirmed, with additional HACCP controls and documentation.

Post-Analysis – Final documentation reviews ensure accuracy. Includes HACCP control review and improvement planning for future meals.

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FOOD PRODUCTS

We leverage our market status for clients. Aramark's corporate supply chain team sets standards for suppliers that ensure we start with safe, quality food at a fair price. Our supply chain principles ensure food safety, client value, and quality products.

Supply Chain Management

Aramark's corporate supply chain management team sets standards for suppliers that ensure we start with safe, quality food at a fair price. We leverage our excellent reputation and market status for you. Our supply chain principles mandate that we ensure safety, align programs to the buying needs of each unit, integrate food supply chain management with your operations, and purchase appropriate-quality products that demonstrate the best performance and value.

Our dietitians and supply chain professionals develop specified products that are flavorful and cost effective by working with manufacturers. Our partners include Tyson, Butterball, and Gilster- Mary Lee. We also work with distributors to create the most efficient distribution system, as transportation costs can dramatically affect food costs.

Our specified products rationale focuses on safety (plants inspected by Hazard Analysis and Critical Control Points, or HACCP); consistency of product results; balance of quality, nutrition, and cost; leveraging partnership resources; brand equity; and client value.

Food Safety

Aramark purchases only from manufacturers that are USDA-approved to ensure that food is safe and meets industry standards. Our safety and risk control team establishes global food standards composed of supplier standards, personal-hygiene standards, site standards, and product and process standards.

Our Operational Excellence (OP-X) program is based on the standards of the Sanitation and Food Safety Manual and HACCP. HACCP standards are incorporated into our OP-X program for each meal, day, week, and month, as required by HACCP. OP-X mandates frequent food-handling safety inspections by our food service director.

Standard Purchasing Specifications

Food items are purchased only from vendors that are compliant with food-safety standards and have the manufacturer's and distributor's assurance of safe handling. Products are reviewed and approved by our registered dietitians to ensure that they meet resident acceptability and nutritional standards. Child Nutrition (CN) labels or Manufacturer Product Analysis Forms are required for all processed-meat products served at breakfast and lunch for school-nutrition-reimbursed programs. If a product is recalled, our comprehensive supply chain system allows for immediate tracking of the origin of that product, so action is decisive and immediate. Aramark will assist in the acquisition of federal commodities for GDC, if available. All usable commodities will be blended into the menu and credited, per the USDA.

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LABOR

Hiring, training, and retaining the right employees is an exercise in which every organization engages. Today's employees aren't simply looking for a paycheck. They are also looking for a career with a company that respects and challenges them.

People are our most valuable asset. Aramark's correctional services division is proud to deliver an environment in which a talented, engaged, passionate, and diverse array of people want to work. Our promise to GDC is to engage our employees, making a meaningful difference in your facilities and leaving a lasting legacy.

We lay the groundwork for employee success, with initiatives that attract, develop, reward, and retain a diverse team that performs to its highest potential. Aramark's talent acquisition and retention initiatives work together to drive a consistent recruitment process, building sourcing strategies for existing and future needs, and pipelining external talent that will enable us to achieve our growth goals as a business.

Our process utilizes best practices to facilitate speedy, accurate, and compliant hiring. We track, monitor, and continuously improve our hiring practices nationally and across all job levels and types.

The management and oversight of labor is heavily informed by our OP-X process, as described previously. OP-X is more than just a process—it's the way we do business. Training promotes quality assurance that exceeds expectations, because employees and offenders learn procedures that Aramark has perfected over the course of more than 45 years. In addition, OP-X provides documentation for litigation, accreditation, or agency requirements.

PRODUCT, MATERIALS AND EXPENDABLE SUPPLIES MANAGEMENT

Through the use of proprietary food management software (PRIMA Web), managers can generate a complete needs list of products, materials, and expendable supplies. These lists are based on ever-changing population and participation trends in order to successfully execute their menu, and ensure adequate product always remains on site.

Part of our managers' standard operational practices also ensures product inventory is reviewed and on hand at least three days out from the date of service, minimizing any risk for supply challenges. On a weekly basis, our operators conduct a physical inventory count, which ensures accountability and maintains proper inventory levels at all times.

COST CONTROL

We use time-saving technology to manage unique inmate dietary needs and control costs. Our proprietary software, PRIMA Web, ensures that menus are input accurately to eliminate any discrepancies regarding items or portions. PRIMA Web is a web-based application that functions seamlessly with other Aramark systems. It allows your menus, as planned by the team of dietitians, to be downloaded through the PRIMA Web system.

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PRIMA Web creates operating efficiencies by enabling fact-based, real-time decisions as menus and production are planned; standardized recipes scaled and printed; products reordered and received; and post-analysis conducted.

The GDC will benefit through production consistency, nutritional conformity, cost control and waste reduction, increased focus on customer satisfaction, accurate inventory control, and quality and consistency of meals prepared.

ENABLE is an operational tool on an iPad used by front-line managers and associates to drive food safety and improve data accuracy. It empowers associates to work independently and efficiently, eliminating the need to print, collate, and distribute printed production packets. It also allows more time to focus on critical components of the food production process.

Enable is a proprietary application with interactive tools that will be able to integrate with PRIMA Web for ultimate quality control. Our Enable mobile platform is used by front-line managers and front-line associates to drive food safety and improve data accuracy and inmate satisfaction, allowing more time to focus on critical components of the food production process.

ENABLE tablets have the following functions that help enforce food safety and boost productivity and cost savings:

- Accurate food temperature capture and recording
- Corrective action prompting and recording when temperatures are out of compliance
- Digital waste tracking
- Eliminates manual data entry
- Reduces paper with digital logs
- Easy access to reports for inspections and audits
- Data secured on locked Aramark configured iPads

Please find more detailed information about our Enable platform on the following pages.

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WHAT IS ENABLE?

Mobile platform designed to deliver operational tools that drive quality , customer satisfaction, and food safety

- Used by both front line associates and managers, operations are streamlined, allowing more time to focus on critical components of the food production process
- For service operations, allows more time to focus on the customer since manual logging of temperature and service results is eliminated

WHAT DOES IT DO?

For Front Line Associates:

- Enables associates to work independently and efficiently more time to focus on production and food safety
- Engages associates appreciate easily accessible tools developed specifically for their needs

For Front Line Managers:

- Eliminates the need to print, collate, and distribute printed production packets
- Entry of production/service results and temperatures directly into PRIMA Web by associates eliminates post service data entry by managers. Waste directly entered in GMM by associates
- Bluetooth thermometer use ensures accurate temperatures are recorded. Corrective action prompts improve food temperatures and reduce food safety issues

— FEEDBACK —

“I love ENABLE. It’s the best system I’ve ever used. Under promise and over deliver, I love it!”

—Chef

“I love the functionality of the app and I am now able to catch up with post production and waste. It literally takes me 10 minutes in the morning to close out post production for the previous day!”

—Chef Manager

“This is soooo simple. Just like the iPhone”

—Front Line Associate

“You don’t have to flip through the papers...”

—Front Line Associate

“We love the Enable app and we have lots of ideas on how it could help operations!!!!”

—General Manager

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FEATURES

Production Worksheets



Scaled Recipes



Bluetooth Temperature Capture



Corrective Actions



Temperature History



Waste Tracking



BENEFITS

- **ENGAGEMENT**—Associates empowered with tools developed for their needs
- **NON VALUE ADD (NVA) TIME REDUCTION**—Reduced FLM/FLA time spent in administrative tasks, Avg./yr: FLM:400 hours; FLAs:1000hrs.
- **PAPER/PRINTING COST SAVINGS**—No need to print for holding temperatures, production / service worksheets and recipe cards – savings: \$0.06/printed page
- **FORECAST ACCURACY**—Estimated improved with the ability to capture production prepand service results on the floor in real time; reduces foodwaste
- **IMPROVED FOOD QUALITY**—Estimated due to on demand recipe scaling and batchcapability
- **FOOD SAFETY**—Increased temperature capture compliance, enhanced by Bluetooth capability. Corrective Actions reduced from 27.1% to 1.5%
- **WASTE REDUCTION**—Improved waste data capture at the station. Data enter directly into GMM

OVERVIEW

ENABLE is a mobile platform designed to deliver operational tools on an Apple iPad. It is used by both front line managers (FLMs) and front line associates (FLAs) to drive food safety, improve data accuracy, and ensure audit readiness.

FUNCTIONALITY OVERVIEW

SCREEN TOOLS (SEE FIGURE 1):



Figure 1: Screen Tools

- **PRODUCTION PREP**—Details all menu items and the forecasted portions to prepare. Provides access to scaled recipes that can be adjusted to allow for changes in demand or for batch production, Captures amounts prepared/wasted and entry of final cooking temperatures required for food safety purposes,
- **LAYOUT INGREDIENTS & UTENSILS**—Instructs an FLA how to set-up a station in the proper order with the correct utensils,
- **TAKE TEMPERATURES**—Digital temperature capture, via manual and Bluetooth data entry, of food holding temperatures required for food safety and quality purposes,
- **SERVICE RESULTS**—Captures the food portions remaining and wasted at the end of service; used to calculate food item acceptability that drives the next forecast, which is critical to waste reduction,
- **SITE JOURNAL**—Log of notes kept by station,
- **TEMPERATURE HISTORY**—Available on-demand, eliminating paper logs and the need to retain them for audit purposes,
- **WASTE TRACKING**—Production, service, and storage waste pounds are recorded in three at every station,

EXTERNAL INTERFACES/ INTEGRATED SYSTEMS: OVERVIEW

The Enable platform has been developed using cutting edge technologies starting with Swift on iOS for the client application and Spring Boot/API layer hosted in Azure on the Pivotal Cloud Foundry (PCF) platform. This architecture provides an easily scalable, high throughput capable and secure environment to host the APIs used by the application.

Other tools/vendors are used in our ecosystem including, Airwatch (a Mobile Device Management tool), Circle CI (a continuous integration/continuous deployment cloud-based tool) and Microsoft AppCenter (to provide the ability to do in-app updates). In addition, we use GitHub as our source code repository.

SECURITY OVERVIEW

Security is baked into every layer of the ENABLE platform, from Airwatch enforced security policies on changing passcodes and sleep timeout values to communicating over HTTPS for all API calls and including basic Authentication/trusted domain style application keys.

- All communication is over standard web ports (80, 8080).
- No customer or user PII is collected, stored or used in the ENABLE application.
- No electronic protected health information (ePHI) is stored or used by the ENABLE app.
- No financial transactions are collected, stored or used in the ENABLE application.

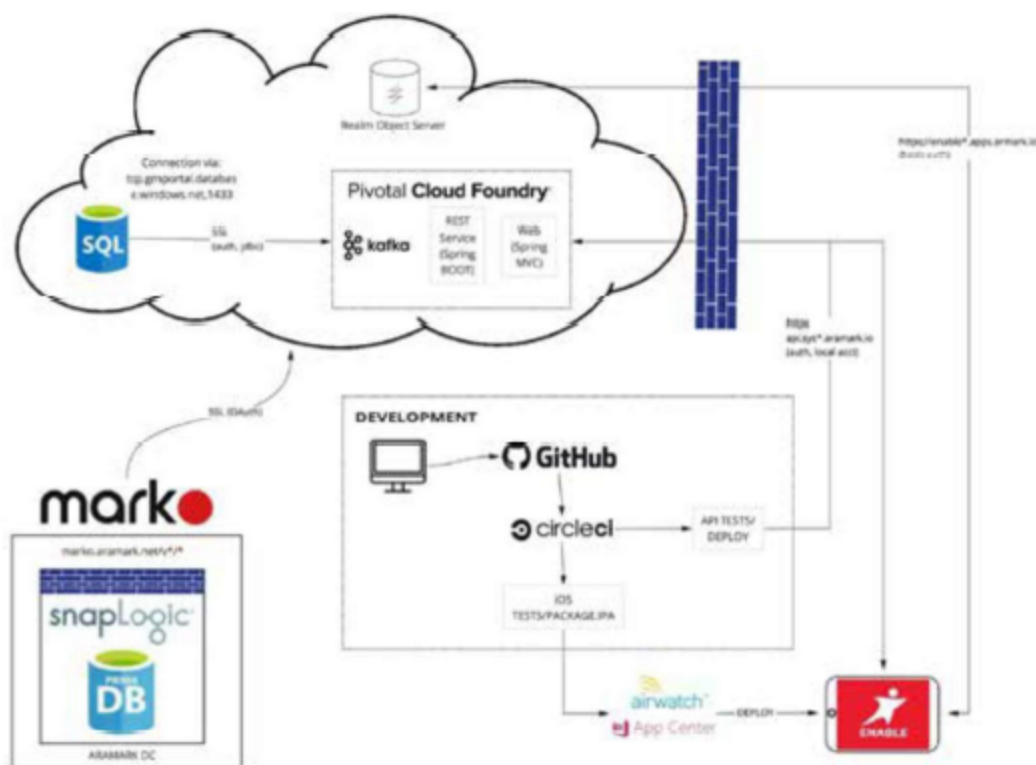


Figure 2: High Level Architecture Build Flow

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a) Explain how you will manage inventory to ensure adequate supplies to accommodate 70% of offender population at all times.

Inventory Management

Aramark always maintains 7-10 days of product on-hand at each facility to account for any disturbances in supply or other variances from normal operations. We continually forecast 40-60 days in advance with our suppliers to ensure that we are able to address events such as civil unrest, weather, and other unforeseen emergencies.

6.0 Master Menu

Instructions:

- a) Provide a sample of a master menu that closely follows GDC's current Master Menu (see Appendix B for GDC Sample Master Menu).
- b) Supplier must submit with their proposal a copy of their recipes that correspond with the submitted Master Menu.
- c) Supplier must submit a complete nutritional analysis of the proposed master menu with their proposal including menu portion sizes.

MENU DESIGN

Our Registered Dietitians will collaborate with the department to develop menus that meet the unique standards of GDC, as well as current Dietary Reference Intakes (DRIs); federal, state, and local nutritional standards; and measures required by the American Correctional Association (ACA) and the National Commission on Correctional Health Care (NCCHC). Inmate acceptability is important, and we will work with you to ensure satisfaction. Medical and religious diets are integrated into our program as well as customized menus to recognize holidays.

Aramark maintains the largest staff of full-time registered dietitians in the country. Drawing on more than 45 years of corrections experience, our dietitians build your custom menu to align with your operational standards, kitchen capabilities, and tray capacity. With this data in place, our dietitians support the management of your product specifications, menu selection, and recipes to meet the unique needs of your facility.

Additionally, our team of dietitians oversees our food production system and quality assurance program. We know that access to a registered dietitian is critical at any time, so these team members work beside us daily to ensure that nutritional operations run smoothly.

Our food service solutions combine three key elements: menu development, nutrition, and variety.

- **Menu Development** – A balance of art and science is needed to develop menus that are nutritionally and visually satisfying and also within budget. Our team of registered dietitians –

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the largest in the country – along with chefs and culinary staff, work to support GDC in creating menus and procure products that are right for your facilities.

- **Nutrition** – By putting quality and nutrition at the forefront, our menus are not only compliant and meet religious and/or medical diets, they promote health and overall wellness positively impacting finances, behavior and morale.
- **Variety** – Years of experience serving in correctional facilities shows variety is key. We're dedicated to developing rotating menus and seasonal meals that align with your facility's preferences to encourage a positive environment.

a) Provide a sample of a master menu that closely follows GDC's current Master Menu (see Appendix B for GDC Sample Master Menu)

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Proposed 12/21

Georgia Department of Corrections Male Master Menu Weekly average 2800 calories per day



Week: 1

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Beef Breakfast Link	Scrambled Eggs	Breakfast Gravy (2 oz)	Chicken Breakfast Patty	Scrambled Eggs	Beef Breakfast Link	Scrambled Eggs
Pancakes (2 fl oz each)	Bakery Muffins (1/54 2@)	Seasoned Grits	Seasoned Grits	Sweetened Oatmeal	Seasoned Grits	Sweetened Oatmeal
Seasoned Grits	Sweetened Oatmeal	Bakery Biscuit (1/54 2@)	Cinnamon Roll (1.5 ozw)	Cottage Fries LS	Muffin (1/54 2@)	Pancakes (2 fl oz each)
Banana	Fresh Fruit Salad	Peaches (canned)	Pineapple Chunks (canned)	Streusel Coffecake	Frosted Flakes	Hash Brown Potatoes
Syrup	Sweetened Coffee	Chocolate Milk	Sweetened Coffee	Sweetened Coffee	Sweetened Coffee	Syrup
Sweetened Coffee	2% Milk	Sweetened Coffee	2% Milk	2% Milk	2% Milk	Sweetened Coffee
2% Milk	Breakfast Beverage			Breakfast Beverage	Fresh Fruit Salad	Chocolate Milk
						Breakfast Beverage

Meal Name: Lunch

Asian Fried Rice (2 oz)~	Peanut Butter	Turkey	Chili Con Carne w/ Beans (2 oz)~	Peanut Butter
Str Fry Vegetables LF	Jelly	Cheese	Rice LF	Jelly
Pinto Beans	Enriched Bread	Enriched Bread	Corn C LF	Enriched Bread
Fresh Baked Sugar Cookies (1 ozw)	Green Beans C LF	Potato Salad	Diced Pears (canned)	Orange
Fruit Drink	Roasted Red Potatoes	Creamy Cucumber & Onion Salad	Fruit Drink	Fruit Drink
	Carrots C LF	Apple		
	Banana	Mayo Dressing		
	Sweetened Tea	Mustard		
		Fruit Drink		

Meal Name: Dinner

Herbed Rice Casserole (2 oz)~	Mac & Cheese Casserole (2 oz)~	Spaghetti	Chicken Leg Quarter	Oven Fried Breaded Fish Patty (3 ozw)	Beef Stew (2 oz diced beef) LS	Chuckwagon Patty
Pinto & Black Beans	Kidney Beans	Italian Tomato Sauce (2 oz)~	Gravy LF/LS	Cheesy Grits	Rice LF	Gravy LF/LS
Combread Dressing	Kale C LF	Pinto Beans	Mashed Potato	Creamy Colelaw	Navy Beans	Red Beans & Rice
Pea Salad	Mixed Vegetables C LF	Corn C LF	Rutabaga C LF	Pinto & Black Beans	Tossed Salad w/ Carrots	Creamy Colelaw
Fresh Baked Roll (2 ozw)	Roasted Red Potatoes	Southern Combread	Greens C LF	Southern Combread	Scratch Oil & Vinegar Dressing	Southern Combread
Iced Spice Cake	Sweet Combread (1/54 2@)	Sweet Potato Pie Square	Southern Combread (1/54 2@)	Fresh Baked Cookie	Southern Combread (1/54 2@)	Frosted Brownie
Sweetened Tea	Fruit Drink	Fruit Drink	Sweetened Tea	Fruit Drink	Iced Chocolate Cake	Sweetened Tea
					Sweetened Tea	

Week: 2

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Beef Breakfast Link	Scrambled Eggs	Fried Bologna	Chicken Breakfast Patty	Cheesy Egg Casserole	Beef Breakfast Link	Scrambled Eggs
Seasoned Grits	Sweetened Oatmeal	Seasoned Grits	Seasoned Grits	Sweetened Oatmeal	Seasoned Grits	Seasoned Grits
Southern Combread (1/54 2@)	Streusel Coffecake	Bakery Biscuit (1/54 2@)	Southern Combread (1/54 2@)	Bakery Biscuit (1/54 2@)	Bakery Muffins (1/54 2@)	Hash Brown Potatoes
Frosted Flakes	Bran Flakes	Diced Pears (canned)	Apple	Fresh Fruit Salad	Bran Flakes	Bakery Muffin (1/54 2@)
Banana	Sweetened Coffee	Sweetened Coffee	Sweetened Coffee	Sweetened Coffee	Breakfast Beverage	Applesauce
Sweetened Coffee	2% Milk	Chocolate Milk	2% Milk	2% Milk	Sweetened Coffee	Sweetened Coffee
2% Milk	Breakfast Beverage			Cottage Fries LS	2% Milk	Chocolate Milk

Meal Name: Lunch

Oven Fried Breaded Fish Patty (3 ozw)	Chicken Bologna	Peanut Butter	Southwest Burrito Filling (2 oz gd beef)	Peanut Butter
Cheesy Grits	Cheese	Jelly	Flour Tortilla (6")	Jelly
Pinto Beans	Enriched Bread	Enriched Bread	Rice LF	Enriched Bread
Greens C LF	Coleslaw Vinaigrette	Potato Soup LS	Tossed Salad w/ Carrots	Orange
Apple	Pineapple Chunks (canned)	Marinated Cucumbers & Onions	Scratch Oil & Vinegar Dressing	Fruit Drink
Fruit Drink	Mayo Dressing	Diced Pears (canned)	Banana	
	Mustard	Sweetened Tea	Salsa	
	Fresh Baked Cookie		Sweetened Tea	
	Fruit Drink			

Meal Name: Dinner

Spanish Rice (2 oz gd beef)	Creamed Poultry (2 oz)~	Macaroni & Cheese	Meatloaf Patty	Hamburger Patty	Crispy Chicken Patty (3 ozw each)	Chili Con Carne w/ Beans (2 oz)~
Pinto Beans	Creamy Colelaw	Baked Beans	Gravy LF/LS	Hot Dog	Bakery Biscuit	Rice LF
Tossed Salad w/ Carrots	Rice LF	Green Beans C LF	Mashed Potatoes	Oven Browned Potatoes	Pinto & Black Beans	Corn C LF
Scratch Oil & Vinegar Dressing	Sweet Combread (1/54 2@)	Roasted Red Potatoes	Peas & Carrots	Creamy Colelaw	Carrots C LF	Coleslaw Vinaigrette
Carrots C LF	Pinto & Black Beans	Str Fry Vegetables LF	Southern Combread	Hamburger Bun	Rutabaga C LF	Kidney Beans
Southern Combread (1/54 2@)	Fruit Drink	Sweet Combread (1/54 2@)	Fresh Baked Oatmeal Cookie (1 ozw)	Hot Dog Bun	Greens C LF	Fresh Baked Roll (2 ozw)
Iced Yellow Cake		Iced Chocolate Cake	Fruit Drink	Ketchup & Mustard Packets	Iced Spice Cake	Frosted Brownie
Sweetened Tea		Sweetened Tea		Fruit Drink	Sweetened Tea	Sweetened Tea

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

~This item made with mechanically separated poultry used in accordance with USDA standards.

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Week: 3

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Beef Breakfast Link 2 link Pancakes (2 fl oz each) 2 each Seasoned Grits 1 cup Cottage Fries LS 1 cup Syrup 2 fl oz Banana 1 each Sweetened Coffee 1 cup 2% Milk 1 carton	Scrambled Eggs 3 ozw Seasoned Grits 1 cup Bakery Muffin (1/54 2@) 1/27 cut Bran Flakes 1 cup Sweetened Coffee 1 cup 2% Milk 1 carton Fresh Fruit Salad 4 3/4 ozw	Chicken Breakfast Patty 2 patty Sweetened Oatmeal 1 cup Bakery Muffins (1/54 2@) 1/27 cut Apple 1 each Sweetened Coffee 1 cup Chocolate Milk 1 carton	Breakfast Gravy (2 oz) 8 ozw Bakery Biscuit (1/54 2@) 1/27 cut Seasoned Grits 1 cup Peaches (canned) 1/2 cup Sweetened Coffee 1 cup 2% Milk 1 carton	Beef Breakfast Link 2 link Seasoned Grits 1 cup Pancakes (2 fl oz each) 2 each Syrup 2 fl oz Pineapple Chunks (canned) 1/2 cup Sweetened Coffee 1 cup 2% Milk 1 carton	Scrambled Eggs 3 ozw Sweetened Oatmeal 1 cup Southern Cornbread (1/54 2@) 1/27 cut Frosted Flakes 1 cup Sweetened Coffee 1 cup 2% Milk 1 carton Applesauce 1/2 cup	Beef Breakfast Link 2 link Seasoned Grits 1 cup Pancakes (2 fl oz each) 2 each Hash Brown Potatoes 1 cup Syrup 2 fl oz Diced Pears (canned) 1/2 cup Sweetened Coffee 1 cup Chocolate Milk 1 carton
Meal Name: Lunch						
	Hearty Spanish Rice (2 oz)~ 8 ozw Pinto Beans 1 cup Corn C LF 1/2 cup Applesauce 1/2 cup Fruit Drink 1 cup	Peanut Butter 2 ozw Jelly 1/2 fl oz Enriched Bread 2 slice Cottage Fries LS 1 cup Pineapple Chunks (canned) 1/2 cup Fresh Baked Sugar Cookies (1 ozw) 1 each Sweetened Tea 1 cup	Turkey 1 ozw Flour Tortilla 10" 1 each Cheese 1 slice Macaroni Salad 1/2 cup Coleslaw Vinaigrette 1/2 cup Banana 1 each Mayo Dressing 1 packet Mustard 1 packet Sweetened Tea 1 cup	Macaroni & Cheese 1 cup Baked Beans 1 cup Mannated Cucumbers & Onions 1/2 cup Mixed Vegetables C LF 1/2 cup Sweetened Tea 1 cup	Peanut Butter 2 ozw Jelly 1/2 fl oz Enriched Bread 2 slice Orange 1 each Fruit Drink 1 cup	
Meal Name: Dinner						
Creamed Poultry (2 oz)~ 8 ozw Pinto & Black Beans 1 cup Cornbread Dressing 1 cup Sweet Potatoes 1 cup Fresh Baked Roll (2 ozw) 1 each Iced Chocolate Cake 1/54 cut Sweetened Tea 1 cup	Chuckwagon Patty 1 patty Gravy LF/LF 2 fl oz Mashed Potatoes 1 cup Navy Beans 1 cup Kale C LF 1/2 cup Southern Cornbread 1/54 cut Sweetened Tea 1 cup	Oven Fried Breaded Fish Patty (3 ozw) 1 patty Cheesy Grits 1 cup Coleslaw Vinaigrette 1/2 cup Southern Cornbread 1/54 cut Iced Spice Cake 1/54 cut Sweetened Tea 1 cup	Tangy BBQ Chicken (3 oz diced) 4 ozw Gravy LF/LF 2 fl oz Pinto Beans 1 cup Rutabaga C LF 1/2 cup Greens C LF 1/2 cup Rice LF 1 cup Southern Cornbread 1/54 cut Sweetened Tea 1 cup	Diced Chicken 3 ozw Flour Tortilla (8") 2 each Shredded Lettuce 1/2 cup Pinto & Black Beans 1 cup Carrot Salad 1/2 cup Oven Browned Potatoes 3/4 cup Mayo Dressing 1 packet Fresh Baked Sugar Cookies (1 ozw) 1 each Sweetened Tea 1 cup	Salisbury Patty 1 patty Gravy LF/LF 2 fl oz Rice LF 1 cup Tossed Salad w/ Carrots 1 cup Scratch Oil & Vinegar Dressing 1 fl oz Southern Cornbread (1/54 2@) 1/27 cut Iced Chocolate Cake 1/54 cut Sweetened Tea 1 cup	Shepherd's Pie (2 oz)~ 8 ozw Mashed Potatoes 1/2 cup Kidney Beans 3/4 cup Coleslaw Vinaigrette 1/2 cup Fresh Baked Roll (2 ozw) 1 each Frosted Brownie 1/54 cut Sweetened Tea 1 cup

Week: 4

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Scrambled Eggs 3 ozw Pancakes (2 fl oz each) 2 each Seasoned Grits 1 cup Banana 1 each Syrup 2 fl oz Sweetened Coffee 1 cup 2% Milk 1 carton	Chicken Breakfast Patty 2 patty Seasoned Grits 1/27 cut Sweetened Oatmeal 1 cup Bran Flakes 1 cup Sweetened Coffee 1 cup 2% Milk 1 carton Breakfast Beverage 1 cup	Beef Breakfast Link 2 link Seasoned Grits 1 cup Cottage Fries LS 1 cup Southern Cornbread (1/54 2@) 1/27 cut Sweetened Coffee 1 cup Chocolate Milk 1 carton Fresh Fruit Salad 4 3/4 ozw	Chicken Breakfast Patty 2 patty Seasoned Grits 1 cup Bakery Muffin (1/54 2@) 1/27 cut Peaches (canned) 1/2 cup Sweetened Coffee 1 cup 2% Milk 1 carton	Scrambled Eggs 3 ozw Sweetened Oatmeal 1 cup Bakery Biscuit (1/54 2@) 1/27 cut Banana 1 each Sweetened Coffee 1 cup 2% Milk 1 carton	Beef Breakfast Link 2 link Bran Flakes 1 cup Seasoned Grits 1 cup Southern Cornbread (1/54 2@) 1/27 cut Sweetened Coffee 1 cup 2% Milk 1 carton Breakfast Beverage 1 cup	Scrambled Eggs 3 ozw Bran Flakes 1 cup Pancakes (2 fl oz each) 2 each Hash Brown Potatoes 1 cup Syrup 2 fl oz Sweetened Coffee 1 cup Chocolate Milk 1 cup Fresh Fruit Salad 4 3/4 ozw
Meal Name: Lunch						
	Sloppy Joe LS (2 oz)~ 4 ozw Yellow Squash LF 1/2 cup Diced Pears (canned) 1/2 cup Hamburger Bun 1 each Fresh Baked Sugar Cookies (1 ozw) 1 each Fruit Drink 1 cup	Peanut Butter 2 ozw Jelly 1/2 fl oz Enriched Bread 2 slice Beef & Potato Soup 1 cup Marinated Cucumbers & Onions 1/2 cup Pineapple Chunks (canned) 1/2 cup Fruit Drink 1 cup	Chicken Bologna 1 ozw Cheese 1 slice Enriched Bread 2 slice Pasta Salad 1 cup Mixed Vegetables C LF 1/2 cup Roasted Red Potatoes 1/2 cup Mayo Dressing & Mustard Packets 1 each Applesauce 1/2 cup Sweetened Tea 1 cup	Oven Fried Breaded Fish Patty (3 ozw) 1 patty Flour Tortilla (8") 2 each Cheesy Grits 1 cup Coleslaw Vinaigrette 1/2 cup Roasted Red Potatoes 1/2 cup Green Beans C LF 1/2 cup Fruit Drink 1 cup	Peanut Butter 2 ozw Jelly 1/2 fl oz Enriched Bread 2 slice Orange 1 each Fruit Drink 1 cup	
Meal Name: Dinner						
Chili Con Carne w/ Beans (2 oz)~ 8 ozw Rice LF 1 cup Corn C LF 1/2 cup Tossed Salad w/ Carrots 1 cup Scratch Oil & Vinegar Dressing 1 fl oz Pinto Beans 1 cup Fresh Baked Roll (2 ozw) 1 each Iced Spice Cake 1/54 cut Sweetened Tea 1 cup	Southwest Burrito Filling (2 oz gd beef) 8 ozw Flour Tortilla 10" 1 each Rice LF 1 cup Cabbage LF 1/2 cup Vinaigrette Carrot Salad LF 1/2 cup Salsa 1 fl oz Grandma's Bread Pudding 1/2 cup Fruit Drink 1 cup	Spaghetti 1 cup Italian Tomato Sauce (2 oz)~ 6 ozw Pinto Beans 1 cup Peas & Carrots 1 cup Fresh Baked Oatmeal Cookie (1 ozw) 1 each Southern Cornbread 1/54 cut Sweetened Tea 1 cup	Hamburger Patty 1 patty Cheese 1 slice Oven Browned Potatoes 1 cup Baked Beans 1 cup Creamy Coleslaw 1/2 cup Hamburger Bun 1 each Mustard & Ketchup (1/2oz / 1oz) 1 serving Fruit Drink 1 cup	Herbed Rice Casserole (2 oz)~ 8 ozw Sweet Potatoes 1 cup Rutabaga C LF 1/2 cup Greens C LF 1/2 cup Navy Beans 1 cup Southern Cornbread 1/54 cut Sweetened Tea 1 cup	Meatloaf Patty 1 patty Gravy LF/LF 2 fl oz Pinto & Black Beans 1 cup AuGratin Potatoes 1 cup Carrots C LF 1/2 cup Iced Chocolate Cake 1/54 cut Sweetened Tea 1 cup	American Goulash (2 oz gd beef) 8 ozw Pinto Beans 1 cup Corn C LF 1/2 cup Tossed Salad w/ Carrots 1 cup Scratch Oil & Vinegar Dressing 1 fl oz Sweet Cornbread 1/54 cut Frosted Brownie 1/54 cut Sweetened Tea 1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.
~This item made with mechanically separated poultry used in accordance with USDA standards.

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

Proposed 12/21

Georgia Department of Corrections
Female Master Menu
Weekly average 2200 calories per day



Week: 1

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Beef Breakfast Link 2 link	Scrambled Eggs 3 ozw	Breakfast Gravy (2 oz) 6 ozw	Chicken Breakfast Patty 2 patty	Scrambled Eggs 3 ozw	Beef Breakfast Link 2 link	Scrambled Eggs 3 ozw
Pancakes (2 fl oz each) 2 each	Bakery Muffin 1/54 out	Seasoned Grits 1 cup	Seasoned Grits 1 cup	Sweetened Oatmeal 1/2 cup	Seasoned Grits 1 cup	Sweetened Oatmeal 1 cup
Seasoned Grits 1 cup	Sweetened Oatmeal 1 cup	Buttermilk Biscuit 1/54 out	Cinnamon Roll (1.5 ozw) 1 each	Cottage Fries LS 1/2 cup	Bakery Muffin 1/54 out	Pancakes (2 fl oz each) 2 each
Banana 1 each	Fresh Fruit Salad 4 3/4 ozw	Peaches (canned) 1/2 cup	Pineapple Chunks (canned) 1/2 cup	Streusel Coffeecake 1/54 out	Frosted Flakes 1 cup	Hash Brown Potatoes 1/2 cup
Syrup 2 fl oz	Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Syrup 2 fl oz
Sweetened Coffee 1 cup	Skim Milk 1 carton	Chocolate Milk 1 carton	Skim Milk 1 carton	Skim Milk 1 carton	Skim Milk 1 carton	Sweetened Coffee 1 cup
Skim Milk 1 carton				Applesauce 1/2 cup	Fresh Fruit Salad 4 3/4 ozw	Chocolate Milk 1 carton
						Banana 1 each

Meal Name: Lunch

Asian Fried Rice (2 oz)~ 8 ozw	Peanut Butter 1 ozw	Turkey 1 ozw	Chili Con Carne w/ Beans (2 oz)~ 8 ozw	Peanut Butter 1 ozw
Str Fry Vegetables LF 1/2 cup	Enriched Bread 1/2 fl oz	Cheese 1 slice	Rice LF 1/2 cup	Jelly 1/2 fl oz
Pinto Beans 1/2 cup	Enriched Bread 2 slice	Enriched Bread 2 slice	Corn C LF 1/2 cup	Enriched Bread 2 slice
Fresh Baked Sugar Cookies (1 ozw) 1 each	Green Beans C LF 1/2 cup	Potato Salad 1/2 cup	Diced Pears (canned) 1/2 cup	Orange 1 each
Fruit Drink 1 cup	Roasted Red Potatoes 1/2 cup	Creamy Cucumber & Onion Salad 1/2 cup	Fruit Drink 1 cup	Fruit Drink 1 cup
	Carrots C LF 1 cup	Apple 1 each		
	Banana 1 each	Mayo Dressing 1 packet		
	Sweetened Tea 1 cup	Mustard 1 packet		
		Fruit Drink 1 cup		

Meal Name: Dinner

Herbed Rice Casserole (2 oz)~ 8 ozw	Mac & Cheese Casserole (2 oz)~ 8 ozw	Spaghetti 1 cup	Chicken Leg Quarter 1 each	Oven Fried Breaded Fish Patty (3 ozw) 1 patty	Beef Stew (2 oz diced beef) LS 8 ozw	Chuckwagon Patty 1 patty
Pinto & Black Beans 1/2 cup	Kidney Beans 1/2 cup	Italian Tomato Sauce (2 oz)~ 6 ozw	Gravy LF/LS 2 fl oz	Cheesy Grits 1/2 cup	Rice LF 1/2 cup	Gravy LF/LS 2 fl oz
Combread Dressing 1/2 cup	Pinto Beans 1/2 cup	Pinto Beans 1/2 cup	Mashed Potato 1/2 cup	Creamy Colestlaw 1/2 cup	Navy Beans 1/2 cup	Red Beans & Rice 1/2 cup
Pea Salad 1/2 cup	Mixed Vegetables C LF 1/2 cup	Corn C LF 1/2 cup	Rutabaga C LF 1/2 cup	Pinto & Black Beans 1 cup	Tossed Salad w/ Carrots 1 cup	Creamy Colestlaw 1/2 cup
Fresh Baked Roll (2 ozw) 1 each	Roasted Red Potatoes 1/2 cup	Fresh Baked Roll (2 ozw) 1 each	Greens C LF 1/2 cup	Southern Combread 1/54 out	Scratch Oil & Vinegar Dressing 1/2 fl oz	Southern Combread 1/54 out
Iced Spice Cake 1/54 out	Sweet Combread 1/54 out	Sweet Potato Pie Square 1/54 out	Sweet Combread 1/54 out	Fresh Baked Cookie 1 ozw	Sweet Combread 1/54 out	Frosted Brownie 1/54 out
Sweetened Tea 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Sweetened Tea 1 cup	Fruit Drink 1 cup	Iced Chocolate Cake 1/54 out	Sweetened Tea 1 cup
					Sweetened Tea 1 cup	

Week: 2

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Beef Breakfast Link 2 link	Scrambled Eggs 3 ozw	Fried Bologna 1 ozw	Chicken Breakfast Patty 2 patty	Cheesy Egg Casserole 4 ozw	Beef Breakfast Link 2 link	Scrambled Eggs 3 ozw
Seasoned Grits 1 cup	Sweetened Oatmeal 1 cup	Seasoned Grits 1 ozw	Seasoned Grits 1 cup	Sweetened Oatmeal 1 cup	Seasoned Grits 1 cup	Seasoned Grits 1 cup
Sweet Combread 1/54 out	Streusel Coffeecake 1/54 out	Buttermilk Biscuit 1/54 out	Sweet Combread 1/54 out	Buttermilk Biscuit 1/54 out	Bakery Muffin 1/54 out	Hash Brown Potatoes 1/2 cup
Frosted Flakes 1 cup	Bran Flakes 1 cup	Diced Pears (canned) 1/2 cup	Apple 1 each	Fresh Fruit Salad 4 3/4 ozw	Bran Flakes 1 cup	Bakery Muffin 1/54 out
Banana 1 each	Sliced Peaches 1/2 cup	Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Sliced Peaches 1/2 cup	Applesauce 1/54 out
Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Chocolate Milk 1 carton	Skim Milk 1 cup	Skim Milk 1 cup	Sweetened Coffee 1/2 cup	Sweetened Coffee 1/2 cup
Skim Milk 1 carton	Skim Milk 1 carton		Skim Milk 1 carton	Cottage Fries LS 1/2 cup	Skim Milk 1 carton	Chocolate Milk 1 carton

Meal Name: Lunch

Oven Fried Breaded Fish Patty (3 ozw) 1 patty	Chicken Bologna 1 ozw	Peanut Butter 1 ozw	Southwest Burrito Filling (2 oz gd beef) 6 ozw	Peanut Butter 1 ozw
Cheesy Grits 1/2 cup	Cheese 1 slice	Jelly 1/2 fl oz	Flour Tortilla (8") 1 each	Jelly 1/2 fl oz
Pinto Beans 1/2 cup	Enriched Bread 2 slice	Enriched Bread 2 slice	Rice LF 1/2 cup	Enriched Bread 2 slice
Greens C LF 1/2 cup	Colestlaw Vinaigrette 1/2 cup	Potato Soup LS 1/2 cup	Tossed Salad w/ Carrots 1 cup	Orange 1 each
Apple 1 each	Pineapple Chunks (canned) 1/2 cup	Marinated Cucumbers & Onions 1/2 cup	Scratch Oil & Vinegar Dressing 1/2 fl oz	Fruit Drink 1 cup
Fruit Drink 1 cup	Mayo Dressing 1 packet	Diced Pears (canned) 1/2 cup	Banana 1 each	
	Mustard 1 packet	Sweetened Tea 1 cup	Salsa 2 fl oz	
	Fresh Baked Cookie 2 ozw		Sweetened Tea 1 cup	
	Fruit Drink 1 cup			

Meal Name: Dinner

Spanish Rice (2 oz gd beef) 8 ozw	Creamed Poultry (2 oz)~ 8 ozw	Macaroni & Cheese 1 cup	Meatloaf Patty 1 patty	Hamburger Patty 1 patty	Crispy Chicken Patty (3 ozw each) 1 patty	Chili Con Carne w/ Beans (2 oz)~ 8 ozw
Pinto Beans 1/2 cup	Creamy Colestlaw 1/2 cup	Baked Beans 1/2 cup	Gravy LF/LS 2 fl oz	Hot Dog 1 each	Bakery Biscuit 1/54 out	Rice LF 1/2 cup
Tossed Salad w/ Carrots 1 cup	Rice LF 1/2 cup	Green Beans C LF 1/2 cup	Mashed Potatoes 1/2 cup	Oven Browned Potatoes 1/2 cup	Pinto & Black Beans 1/2 cup	Corn C LF 1/2 cup
Scratch Oil & Vinegar Dressing 1/2 fl oz	Sweet Combread 1/54 out	Roasted Red Potatoes 1/2 cup	Peas & Carrots 1/2 cup	Creamy Colestlaw 1/2 cup	Carrots C LF 1/2 cup	Colestlaw Vinaigrette 1/2 cup
Carrots C LF 1 cup	Pinto & Black Beans 1 cup	Str Fry Vegetables LF 1/2 cup	Southern Combread 1/54 out	Hamburger Bun 1 each	Rutabaga C LF 1/4 cup	Kidney Beans 1/2 cup
Sweet Combread 1/54 out	Fruit Drink 1 cup	Sweet Combread 1/54 out	Fresh Baked Oatmeal Cookie (1 ozw) 1 each	Hot Dog Bun 1 each	Greens C LF 1/4 cup	Fresh Baked Roll (2 ozw) 1 each
Iced Yellow Cake 1/54 out	Iced Chocolate Cake 1/54 out		Fruit Drink 1 cup	Ketchup & Mustard Packets 1 each	Iced Spice Cake 1/54 out	Frosted Brownie 1/54 out
Sweetened Tea 1 cup		Sweetened Tea 1 cup		Fruit Drink 1 cup	Sweetened Tea 1 cup	Sweetened Tea 1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.
~This item made with mechanically separated poultry used in accordance with USDA standards.

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

Week: **3**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Beef Breakfast Link 2 link	Scrambled Eggs 3 ozw	Chicken Breakfast Patty 2 patty	Breakfast Gravy (2 oz) 8 ozw	Beef Breakfast Link 2 link	Scrambled Eggs 3 ozw	Beef Breakfast Link 2 link
Pancakes (2 fl oz each) 2 each	Seasoned Grits 1 cup	Sweetened Oatmeal 1 cup	Buttermilk Biscuit 1/54 cut	Seasoned Grits 1 cup	Sweetened Oatmeal 1 cup	Seasoned Grits 1 cup
Seasoned Grits 1 cup	Bakery Muffin 1/54 cut	Bakery Muffin 1/54 cut	Seasoned Grits 1 cup	Pancakes (2 fl oz each) 2 each	Sweet Cornbread 1/54 cut	Pancakes (2 fl oz each) 2 each
Cottage Fries LS 1/2 cup	Bran Flakes 1 cup	Apple 1 each	Peaches (canned) 1/2 cup	Syrup 2 fl oz	Frosted Flakes 1 cup	Hash Brown Potatoes 1/2 cup
Syrup 2 fl oz	Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Pineapple Chunks (canned) 1/2 cup	Sweetened Coffee 1 cup	Syrup 2 fl oz
Banana 1 each	Skim Milk 1 carton	Chocolate Milk 1 carton	Skim Milk 1 carton	Sweetened Coffee 1 cup	Skim Milk 1 carton	Diced Pears (canned) 1/2 cup
Sweetened Coffee 1 cup	Fresh Fruit Salad 4 3/4 ozw			Skim Milk 1 carton	Applesauce 1/2 cup	Sweetened Coffee 1 cup
Skim Milk 1 carton						Chocolate Milk 1 carton
Meal Name: Lunch						
	Hearty Spanish Rice (2 oz)~ 8 ozw	Peanut Butter 1 ozw	Turkey 1 ozw	Macaroni & Cheese 1 cup	Peanut Butter 1 ozw	
	Pinto Beans 1/2 cup	Jelly 1/2 fl oz	Flour Tortilla (8") 1 each	Baked Beans 1/2 cup	Jelly 1/2 fl oz	
	Corn C LF 1/2 cup	Enriched Bread 2 slice	Cheese 1 slice	Marinated Cucumbers & Onions 1/2 cup	Enriched Bread 2 slice	
	Applesauce 1/2 cup	Cottage Fries LF/LS 1/2 cup	Pasta Salad 1/2 cup	Mixed Vegetables C LF 1/2 cup	Orange 1 each	
	Fruit Drink 1 cup	Pineapple Chunks (canned) 1/2 cup	Coleslaw Vinaigrette 1/2 cup	Sweetened Tea 1 cup	Fruit Drink 1 cup	
		Fresh Baked Sugar Cookies (1 ozw) 1 each	Banana 1 each			
		Fruit Drink 1 cup	Mayo Dressing 1 packet			
			Mustard 1 packet			
			Fruit Drink 1 cup			
Meal Name: Dinner						
Creamed Poultry (~2 oz) 6 ozw	Chuckwagon Patty 1 patty	Oven Fried Breaded Fish Patty (3 ozw) 1 patty	Tangy BBQ Filling (2 oz)~ 4 ozw	Diced Chicken 3 ozw	Salisbury Patty 1 patty	Shepherd's Pie (2 oz)~ 8 ozw
Pinto & Black Beans 1/2 cup	Gravy LF/LS 2 fl oz	Cheesy Grits 1/2 cup	Gravy LF/LS 2 fl oz	Flour Tortilla (8") 1 each	Gravy LF/LS 2 fl oz	Mashed Potatoes 1/2 cup
Cornbread Dressing LF/LS 1/2 cup	Mashed Potatoes 1/2 cup	Coleslaw Vinaigrette 1/2 cup	Pinto Beans 1/2 cup	Shredded Lettuce 1/2 cup	Rice LF 1/2 cup	Kidney Beans 1/2 cup
Sweet Potatoes 1/2 cup	Navy Beans 1/2 cup	Southern Cornbread 1/54 cut	Rutabaga C LF 1/2 cup	Pinto & Black Beans 1/2 cup	Tossed Salad w/ Carrots 1 cup	Coleslaw Vinaigrette 1/2 cup
Fresh Baked Roll (2 ozw) 1 each	Kale C LF 1/2 cup	Iced Spice Cake 1/54 cut	Greens C LF 1/2 cup	Carrots C LF 1 cup	Scratch Oil & Vinegar Dressing 1/2 fl oz	Fresh Baked Roll (2 ozw) 1 each
Iced Chocolate Cake 1/54 cut	Southern Cornbread 1/54 cut	Sweetened Tea 1 cup	Rice LF 1/2 cup	Oven Browned Potatoes 1/2 cup	Sweet Cornbread 1/54 cut	Frosted Brownie 1/54 cut
Sweetened Tea 1 cup	Sweetened Tea 1 cup		Southern Cornbread 1/54 cut	Mayo Dressing 1 packet	Iced Chocolate Cake 1/54 cut	Sweetened Tea 1 cup
			Sweetened Tea 1 cup	Fresh Baked Sugar Cookies (1 ozw) 1 each	Sweetened Tea 1 cup	
				Sweetened Tea 1 cup		

Week: **4**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Scrambled Eggs 3 ozw	Chicken Breakfast Patty 2 patty	Beef Breakfast Link 2 link	Chicken Breakfast Patty 2 patty	Scrambled Eggs 3 ozw	Beef Breakfast Link 2 link	Scrambled Eggs 3 ozw
Pancakes (2 fl oz each) 2 each	Buttermilk Biscuit 1/54 cut	Seasoned Grits 1 cup	Seasoned Grits 1 cup	Sweetened Oatmeal 1 cup	Bran Flakes 1 cup	Seasoned Grits 1 cup
Seasoned Grits 1 cup	Sweetened Oatmeal 1 cup	Cottage Fries LS 1/2 cup	Bakery Muffin 1/54 cut	Buttermilk Biscuit 1/54 cut	Seasoned Grits 1 cup	Pancakes (2 fl oz each) 2 each
Banana 1 each	Bran Flakes 1 cup	Sweet Cornbread 1/54 cut	Peaches (canned) 1/2 cup	Banana 1/2 cup	Sweet Cornbread 1/54 cut	Hash Brown Potatoes 1/2 cup
Syrup 2 fl oz	Apple 1 each	Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Pineapple Chunks (canned) 1/2 cup	Syrup 2 fl oz
Sweetened Coffee 1 cup	Sweetened Coffee 1 cup	Chocolate Milk 1 carton	Skim Milk 1 carton	Skim Milk 1 carton	Sweetened Coffee 1 cup	Sweetened Coffee 1 cup
Skim Milk 1 carton	Skim Milk 1 carton	Fresh Fruit Salad 4 3/4 ozw			Skim Milk 1 carton	Chocolate Milk 1 carton
						Fresh Fruit Salad 4 3/4 ozw
Meal Name: Lunch						
	Sloppy Joe LS (2 oz)~ 4 ozw	Peanut Butter 1 ozw	Chicken Bologna 1 ozw	Oven Fried Breaded Fish Patty (3 ozw) 1 patty	Peanut Butter 1 ozw	
	Yellow Squash LF 1/2 cup	Jelly 1/2 fl oz	Cheese 1 slice	Flour Tortilla (8") 2 each	Jelly 1/2 fl oz	
	Diced Pears (canned) 2 slice	Enriched Bread 2 slice	Enriched Bread 2 slice	Cheesy Grits 1/2 cup	Enriched Bread 2 slice	
	Hamburger Bun 1 each	Beef & Potato Soup 1 cup	Pasta Salad 1 cup	Coleslaw Vinaigrette 1/2 cup	Orange 1 each	
	Fresh Baked Sugar Cookies (1 ozw) 1 each	Marinated Cucumbers & Onions 1/2 cup	Mixed Vegetables C LF 1/2 cup	Roasted Red Potatoes 1/2 cup	Fruit Drink 1 cup	
	Fruit Drink 1 cup	Pineapple Chunks (canned) 1/2 cup	Roasted Red Potatoes 1/2 cup	Green Beans C LF 1/2 cup		
		Fruit Drink 1 cup	Mayo Dressing & Mustard Packets 1 each	Fruit Drink 1 cup		
			Applesauce 1/2 cup			
			Sweetened Tea 1 cup			
Meal Name: Dinner						
Chili Con Carne w/ Beans (2 oz)~ 8 ozw	Southwest Burrito Filling (2 oz gd beef) 8 ozw	Spaghetti 1 cup	Hamburger Patty 1 patty	Herbed Rice Casserole (2 oz)~ 8 ozw	Meatloaf Patty 1 patty	American Goulash (2 oz gd beef) 8 ozw
Rice LF 1/2 cup	Flour Tortilla 10" 1 each	Italian Tomato Sauce (2 oz)~ 6 ozw	Cheese 1 slice	Sweet Potatoes 1/2 cup	Gravy LF/LS 2 fl oz	Pinto Beans 1/2 cup
Corn C LF 1/2 cup	Pinto Beans 1/2 cup	Pinto Beans 1/2 cup	Oven Browned Potatoes 1/2 cup	Rutabaga C LF 1/2 cup	Pinto & Black Beans 1/2 cup	Corn C LF 1/2 cup
Tossed Salad w/ Carrots 1 cup	Cabbage LF 1/2 cup	Peas & Carrots 1/2 cup	Baked Beans 1/2 cup	Greens C LF 1/2 cup	AuGratin Potatoes 1/2 cup	Tossed Salad w/ Carrots 1 cup
Scratch Oil & Vinegar Dressing 1/2 fl oz	Carrots C LF 1 cup	Fresh Baked Oatmeal Cookie (1 ozw) 1 each	Creamy Coleslaw 1/2 cup	Navy Beans 1/2 cup	Carrots C LF 1 cup	Scratch Oil & Vinegar Dressing 1/2 fl oz
Pinto Beans 1/2 cup	Salsa 1 fl oz	Southern Cornbread 1/54 cut	Hamburger Bun 1 each	Southern Cornbread 1/54 cut	Iced Chocolate Cake 1/54 cut	Sweet Cornbread 1/54 cut
Fresh Baked Roll (2 ozw) 1 each	Grandma's Bread Pudding 1/2 cup	Sweetened Tea 1 cup	Mustard & Ketchup (1/2oz / 1oz) 1 serving	Sweetened Tea 1 cup	Sweetened Tea 1 cup	Frosted Brownie 1/54 cut
Iced Spice Cake 1/54 cut	Fruit Drink 1 cup		Fruit Drink 1 cup			Sweetened Tea 1 cup
Sweetened Tea 1 cup						

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~This item made with mechanically separated poultry used in accordance with USDA standards.

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

b) Supplier must submit with their proposal a copy of their recipes that correspond with the submitted Master Menu

Please find the attached document containing our recipes that correspond with our submitted Master Menu. These recipes are subject to change as they are based on GCI product specifications.



Recipe Cards.pdf



GADOC Trade
Secret Status Affidav

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

c) Supplier must submit a complete nutritional analysis of the proposed master menu with their proposal including menu portion sizes.



Cycle Menu - Weekly Nutritional Analysis

12/3/2021 2:32PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Georgia DOC Adult Male Regular (AMR) 11.21
Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All Week: 1 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values.

		Pro			CHO		Fat																	
		Calories	(g)	% of Calories	(g)	% of Calories	(g)	% of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)	
	Std.	2800	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00	
Day: 1	Sum.	2688	70.7	10.5	388.8	57.7	89.1	29.7	148.2	26.54	3434	834.46	29.04	62.67	2.37	1.37	18.93	1.01	912.50	0.26	1480.4	1158.6	20.83	
	Var.	(102.4)	14.7		38.8		(5.9)	29.7	(151.8)	1.54	(566)	-285.55	(2.96)	(37.33)	1.17	0.07	2.93	(0.29)	512.50	(2.14)	480.4	458.6	2.83	
	% of Std.	96.3	126.2		111.1		93.7		49.4	106.15	86	70.50	90.75	58.52	197.83	105.00	118.30	77.89	228.13	11.00	149.0	185.5	115.74	
Day: 2	Sum.	2933	104.3	14.2	459.1	62.6	75.6	23.2	289.2	56.04	3068	2,054.60	20.81	282.36	2.84	1.90	24.03	1.96	1279.44	8.96	2234.2	1924.7	34.80	
	Var.	133.1	48.3		109.1		(19.4)	23.2	(10.8)	31.04	(932)	1,154.60	(11.19)	192.36	1.64	0.60	8.03	0.66	879.44	6.56	1234.2	1224.7	16.80	
	% of Std.	104.8	186.3		131.2		79.6		96.4	224.14	77	226.31	65.03	313.74	236.50	146.31	150.21	150.54	319.86	373.38	223.4	275.0	193.36	
Day: 3	Sum.	3536	102.1	11.6	493.3	55.8	130.0	33.1	142.8	36.63	3800	1,484.27	35.75	128.41	3.32	2.04	29.01	1.71	1104.06	3.81	1941.5	2004.2	26.57	
	Var.	736.0	46.1		143.3		35.0	33.1	(157.2)	13.63	(200)	594.27	3.75	36.41	2.12	0.74	13.01	0.41	704.06	1.21	941.5	1304.2	8.57	
	% of Std.	126.3	182.3		140.9		136.9		47.6	154.52	95	186.03	111.70	140.45	276.42	157.15	181.33	131.85	276.02	150.58	194.2	286.3	147.61	
Day: 4	Sum.	2245	85.3	15.2	308.1	54.9	65.0	26.0	275.3	19.98	3366	533.29	19.31	156.77	1.62	1.31	23.83	1.83	400.23	3.86	1239.0	1022.2	13.43	
	Var.	(554.8)	29.3		(41.9)		(30.0)	26.0	(24.7)	(5.03)	(634)	-366.72	(12.69)	86.77	0.42	0.01	7.83	0.53	0.23	1.48	239.0	322.2	(4.57)	
	% of Std.	80.2	152.4		88.0		68.4		91.8	79.90	84	59.25	60.33	174.18	134.67	100.54	148.94	140.92	100.06	161.00	123.9	146.0	74.62	
Day: 5	Sum.	2824	88.8	12.6	442.3	62.6	76.9	24.5	249.8	38.41	2629	595.60	17.86	268.28	2.42	1.48	17.96	1.80	1019.43	9.08	1789.9	1377.1	27.58	
	Var.	24.2	32.8		92.3		(18.1)	24.5	(50.2)	13.41	(1371)	-304.40	(14.14)	178.28	1.22	0.18	1.96	0.30	619.43	6.68	789.9	677.1	9.58	
	% of Std.	100.9	158.5		126.4		81.0		83.3	153.64	66	66.18	55.82	298.09	201.33	114.08	112.24	123.23	254.86	379.46	179.0	196.7	153.20	
Day: 6	Sum.	3301	86.6	10.5	467.6	59.1	105.6	28.8	117.0	35.19	3238	967.46	27.74	174.12	2.83	1.53	28.13	1.62	890.27	3.88	2097.4	1680.5	25.12	
	Var.	500.8	30.6		137.6		10.6	28.8	(183.0)	10.19	(762)	67.46	(4.26)	94.12	1.63	0.23	12.13	0.32	490.27	1.48	1097.4	980.5	7.12	
	% of Std.	117.9	154.6		139.3		111.2		39.0	140.78	81	107.50	86.69	193.47	235.58	117.38	175.79	124.46	222.57	161.83	209.7	240.1	139.58	
Day: 7	Sum.	2369	62.2	10.5	344.3	58.1	80.3	30.5	238.3	22.90	2628	561.52	25.98	111.25	1.44	0.88	11.08	0.76	475.16	3.03	1263.5	921.3	24.07	
	Var.	(430.6)	6.2		(5.7)		(14.7)	30.5	(61.7)	(2.10)	(1172)	-338.48	(6.02)	21.25	0.24	(0.32)	(4.92)	(0.55)	75.16	0.63	263.5	221.3	6.07	
	% of Std.	84.6	111.1		98.4		84.5		79.4	91.60	71	62.39	81.18	123.61	120.00	75.69	69.24	58.08	118.79	126.25	126.3	131.6	133.73	

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Period: All Week: 1 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values.

	Pro	CHO	Fat																			
	Calories	(g)	% of Calories	(g)	% of Calories	(g)	% of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
Std.	2800	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00
Avg.	2844	85.7	12.1	417.6	58.7	88.9	28.1	208.7	33.95	3195	977.34	25.21	167.41	2.40	1.52	21.85	1.50	868.73	4.67	1720.8	1441.2	24.83
Std.	2800.0	56.0		350.0		95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00
Var.	43.7	29.7		67.6		(6.1)	28.1	(91.3)	8.95	(805)	77.34	(6.79)	77.41	1.20	0.22	5.85	0.20	468.73	2.27	720.8	741.2	6.83
% of Std.	102.0	153.1		119.3		93.6		69.6	135.82	80	108.59	78.79	196.01	200.33	118.59	136.58	115.25	217.18	194.61	172.1	205.9	136.83

Amounts in red include missing (unknown) nutrient values.

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D



Period: All Week: 4 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values.

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Period: All Week: 4 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values.

Amounts in red include missing (unknown) nutrient values.

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D



Period: All Week: 3 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values.

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Amounts in red include missing (unknown) nutrient values.

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

7.0 Special Diets

Instructions:

- a) Provide a detailed description of how medical diets shall be plated. Include a one (1) week sample plating guide.
- b) Provide a proposed religious diet menu (Vegan and Restricted Vegan) that includes menu and recipes, that is pork-free, and meets requirements as outlines in Scope of Work Section 10 and Section 12. See Appendix N (Religious menu and SOP).
 - Supplier will also provide the menus offered as per the guidelines for the Alternative Entrée Program at Hays State Prison and Valdosta State Prison.

a) Provide a detailed description of how medical diets shall be plated. Include a one (1) week sample plating guide.

Medical Diets

Balancing medical needs and cost is essential to meet the dietary requirements of your population. Medical staff is encouraged to work with Aramark's dietitians to ensure that meal service aligns with diet orders. The process includes implementing the Medical Nutrition Therapy and Religious Meals Manual.

The staff follows daily diet meal plans and standard diet procedures to alleviate unnecessary costs, regulate the process—documentation of meals, and which items are served and protect against litigation. An agreed-upon labeling system ensures that HIPAA guidelines are met, and the appropriate inmates receive their trays. We will provide evening snacks for inmates who require them, such as diabetes or higher caloric needs. Please see the following example of a one-week plating guide (load balance sheets).



Diet Plating.pdf

b) Provide a proposed religious diet menu (Vegan and Restricted Vegan) that includes menu and recipes, that is pork-free, and meets requirements as outlines in Scope of Work Section 10 and Section 12. See Appendix N (Religious menu and SOP).

- Supplier will also provide the menus offered as per the guidelines for the Alternative Entrée Program at Hays State Prison and Valdosta State Prison.

Religious Diet Menus

Aramark provides religious diet options based on contract specifications and policies of the facility. These include lacto-ovo-vegetarian (contains milk and eggs), vegan (total vegetarian, excluding meat

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and animal by-products, including milk and eggs), and pork-free. Other prepackaged religious meals are provided at mutually agreed-upon pricing.

Religious diet orders should only be authorized by a designated religious authority, not medical staff, to maintain control and compliance. Of equal importance, due to significant expense and security risks, such diets should not be ordered for personal food preferences. Proper verification will ensure that the inmate is practicing dietary laws for established religious purposes. In addition, inmates are not permitted to alternate between religious diets and standard diets, and commissary and FreshFavorites purchases must be restricted or monitored.

Religious diet orders are issued on completed forms to food service, classification, and, if appropriate, correctional officers in housing areas. This information includes correct diet terminology, date of transmittal, authorization signature, housing area, and inmate name and classification number unless a no-name system is used.

Please see the following menus.

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MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

Proposed 12/21

Georgia Department of Corrections Vegan Menu Weekly average 2800 calories per day



Week: 1

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Vegan Breakfast Sausage Patty 2 each	Peanut Butter 1 ozw	Vegan Breakfast Gravy 8 ozw	Vegan Breakfast Sausage Patty 2 each	Scrambled Tofu 3 ozw	Peanut Butter 1 ozw	Peanut Butter 1 ozw
Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup
Combread 2 piece	Fresh Fruit Salad 4 3/4 ozw	Baking Powder Biscuit 1/54 cut	High Fiber Bran Cake 1/54 cut	Cottage Fries LS 1 cup	High Fiber Bran Cake 1/54 cut	Combread 2 piece
Banana 1 each	Glazed Coffeecake 1 piece	Peaches (canned) 1/2 cup	Pineapple Chunks (canned) 1/2 cup	Glazed Coffeecake 1 piece	Frosted Flakes 1 cup	Hash Brown Potatoes 1 cup
Coffee 1 cup	Soy Milk 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Soy Milk 1 cup	Coffee 1 cup
Fruit Drink 1 cup	Coffee 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Coffee 1 cup	Fruit Drink 1 cup
					Fresh Fruit Salad 4 3/4 ozw	
Meal Name: Lunch						
	Pinto Beans 1 cup	Peanut Butter 2 ozw	Deli Roll (Cold) 2 ozw	Chili w/ Beans (2 oz gd soy) 10 ozw	Peanut Butter 2 ozw	
	Rice LF 1 cup	Jelly 1/2 fl oz	Enriched Bread or Rolls 2 each	Rice LF 1 cup	Jelly 1/2 fl oz	
	Str Fry Vegetables LF 1/2 cup	Enriched Bread 2 slice	Oven Browned Potatoes 1 cup	Corn C LF 1/2 cup	Enriched Bread 2 slice	
	Sugar Cookie 2 ozw	Green Beans C LF 1/2 cup	Marinated Cucumbers & Onions 1/2 cup	Diced Pears (canned) 1/2 cup	Orange 1 each	
	Fruit Drink 1 cup	Roasted Red Potatoes 1/2 cup	Apple 1 each	Fruit Drink 1 cup	Fruit Drink 1 cup	
		Carrots C LF 1/2 cup	Mustard 1 packet			
		Banana 1 each	Fruit Drink 1 cup			
		Sweetened Tea 1 cup				
Meal Name: Dinner						
Soy Rice Casserole 1 cup	Noodles 1 cup	Italian Sauce (3 oz soy) 8 ozw	Pinto & Black Beans 1 cup	Pinto & Black Beans 1 cup	Navy Beans 1 cup	Red Beans & Rice 1 cup
Pinto & Black Beans 1 cup	Kidney Beans 1 cup	Spaghetti 1 cup	Vegan Mashed Potatoes 1 cup	Rice LF 1 cup	Rice LF 1 cup	Coleslaw Vinaigrette 1/2 cup
Vegan Mashed Potatoes 1 cup	Mixed Vegetables C LF 1/2 cup	Pinto Beans 1 cup	Rutabaga C LF 1/2 cup	Cabbage LF 1/2 cup	Garden Salad 1 cup	Oven Browned Potatoes 1 cup
Pea Salad 1/2 cup	Roasted Red Potatoes 1/2 cup	Corn C LF 1/2 cup	Greens C LF 1/2 cup	Combread 1 piece	Scratch Oil & Vinegar Dressing 1 fl oz	Combread 1 piece
Vegan Bread or Rolls (1 oz each) 2 ozw	Kale C LF 1/2 cup	Combread 1 piece	Combread 1 piece	Sugar Cookie 2 ozw	Combread 1 piece	Vegan Chocolate Cake 1/54 cut
Vegan White Cake 1 piece	Combread 1 piece	Oatmeal Cookie 2 ozw	Fruit Drink 1 cup	Fruit Drink 1 cup	Vegan Chocolate Cake 1/54 cut	Sweetened Tea 1 cup
Sweetened Tea 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup			Sweetened Tea 1 cup	

Week: 2

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Peanut Butter 1 ozw	Scrambled Tofu 3 ozw	Vegan Breakfast Gravy 8 ozw	Vegan Breakfast Sausage Patty 2 each	Vegan Breakfast Gravy 8 ozw	Peanut Butter 1 ozw	Peanut Butter 1 ozw
Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Corn Grits LF 2 cup
Combread 2 piece	Glazed Coffeecake 1 piece	Baking Powder Biscuit 1/54 cut	Combread 2 piece	Baking Powder Biscuit 1/54 cut	Glazed Coffeecake 1 piece	High Fiber Bran Cake 1/54 cut
Frosted Flakes 1 cup	Bran Flakes 1 cup	Diced Pears (canned) 1/2 cup	Apple 1 each	Fresh Fruit Salad 4 3/4 ozw	Bran Flakes 1 cup	Applesauce 1/2 cup
Banana 1 each	Soy Milk 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Soy Milk 1 cup	Hash Brown Potatoes 1 cup
Soy Milk 1 cup	Coffee 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Coffee 1 cup	Coffee 1 cup
Coffee 1 cup				Cottage Fries LS 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup
Meal Name: Lunch						
	Pinto Beans 1 cup	Deli Roll (Cold) 2 ozw	Peanut Butter 2 ozw	Marinated White Bean Salad 1 cup	Peanut Butter 2 ozw	
	Oven Browned Potatoes 1 cup	Enriched Bread 2 slice	Jelly 1/2 fl oz	Rice LF 1 cup	Jelly 1/2 fl oz	
	Greens C LF 1/2 cup	Coleslaw Vinaigrette 1/2 cup	Enriched Bread 2 slice	Lettuce & Cabbage 1/2 cup	Enriched Bread 2 slice	
	Apple 1 each	Pineapple Chunks (canned) 1/2 cup	Potato Soup 1 cup	Scratch Oil & Vinegar Dressing 1 fl oz	Orange 1 each	
	Combread 1 piece	Mustard 1 packet	Marinated Cucumbers & Onions 1/2 cup	Banana 1 each	Fruit Drink 1 cup	
	Fruit Drink 1 cup	Sugar Cookie 2 ozw	Diced Pears (canned) 1/2 cup	Sweetened Tea 1 cup		
		Fruit Drink 1 cup	Sweetened Tea 1 cup			
Meal Name: Dinner						
Soy Rice Casserole 1 cup	Pinto & Black Beans 1 cup	Baked Beans 1 cup	Kidney Beans 1 cup	Vegan Grilled Burger Patty 1 each	Vegan Breakfast Gravy 8 ozw	Chili w/ Beans (2 oz Soy) LS 10 ozw
Pinto Beans 1 cup	Rice LF 1 cup	Noodles 1 cup	Gravy LF/LS 2 fl oz	Oven Browned Potatoes 1 cup	Baking Powder Biscuit 1/54 cut	Rice LF 1 cup
Garden Salad 1 cup	Coleslaw Vinaigrette 1/2 cup	Green Beans C LF 1/2 cup	Vegan Mashed Potatoes 1 cup	Cabbage LF 1/2 cup	Pinto & Black Beans 1 cup	Corn C LF 1/2 cup
Scratch Oil & Vinegar Dressing 1 cup	Combread 1 piece	Roasted Red Potatoes 1/2 cup	Peas & Carrots 1/2 cup	Vegan Bread or Rolls (1 oz each) 2 ozw	Carrots C LF 1/2 cup	Coleslaw Vinaigrette 1/2 cup
Carrots C LF 1/2 cup	Fruit Drink 1 cup	Str Fry Vegetables LF 1/2 cup	Combread 1 piece	Ketchup & Mustard Packets 1 each	Rutabaga C LF 1/2 cup	Kidney Beans 1 cup
Combread 1 piece		Combread 1 piece	Oatmeal Cookie 2 ozw	Fruit Drink 1 cup	Greens C LF 1/2 cup	Vegan Bread or Rolls (1 oz each) 2 ozw
Vegan White Cake 1 piece		Vegan Chocolate Cake 1/54 cut	Fruit Drink 1 cup		Vegan White Cake 1 piece	Vegan Chocolate Cake 1/54 cut
Sweetened Tea 1 cup		Sweetened Tea 1 cup			Sweetened Tea 1 cup	Sweetened Tea 1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork.

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

Week: 3

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Peanut Butter 1 ozw	Vegan Breakfast Sausage Patty 2 each	Peanut Butter 1 ozw	Vegan Breakfast Gravy 8 ozw	Scrambled Tofu 3 ozw	Scrambled Tofu 3 ozw	Peanut Butter 1 ozw
Corn Grits LF 2 cup	Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup
Glazed Coffeecake 1 piece	High Fiber Bran Cake 1/54 out	Glazed Coffeecake 1 piece	Baking Powder Biscuit 1/54 out	Combread 2 piece	Combread 2 piece	Baking Powder Biscuit 1/54 out
Cottage Fries LS 1 cup	Bran Flakes 1 cup	Apple 1 each	Peaches (canned) 1/2 cup	Pineapple Chunks (canned) 1/2 cup	Frosted Flakes 1 cup	Hash Brown Potatoes 1 cup
Banana 1 each	Soy Milk 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Soy Milk 1 cup	Diced Pears (canned) 1/2 cup
Coffee 1 cup	Coffee 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Coffee 1 cup	Coffee 1 cup
Fruit Drink 1 cup	Fresh Fruit Salad 4 3/4 ozw			Applesauce 1/2 cup	Fruit Drink 1 cup	
Meal Name: Lunch						
	Hearty Spanish Rice (2 oz gd soy) 10 ozw	Peanut Butter 2 ozw	Deli Roll (Cold) 2 ozw	Macaroni LF 1 cup	Peanut Butter 2 ozw	
	Pinto Beans 1 cup	Jelly 1/2 fl oz	Enriched Bread or Rolls 2 each	Baked Beans 1 cup	Jelly 1/2 fl oz	
	Corn C LF 1/2 cup	Enriched Bread 2 slice	Pasta Salad 1 cup	Marinated Cucumbers & Onions 1/2 cup	Enriched Bread 2 slice	
	Applesauce 1/2 cup	Cottage Fries LS 1 cup	Coleslaw Vinaigrette 1/2 cup	Peas & Carrots 1 each	Orange 1 each	
	Fruit Drink 1 cup	Pineapple Chunks (canned) 1/2 cup	Banana 1 each	Sweetened Tea 1 cup	Fruit Drink 1 cup	
		Sugar Cookie 2 ozw	Mustard 1 packet			
		Sweetened Tea 1 cup	Sweetened Tea 1 cup			
Meal Name: Dinner						
Pinto & Black Beans 1 cup	Navy Beans 1 cup	Kidney Beans 1 cup	Tangy BBQ (2 oz gd soy) 3 ozw	Kidney Beans 1 cup	Pinto & Black Beans 1 cup	Shepherd's Pie 1 cup
Rice LF 1 cup	Gravy LF/LF 2 fl oz	Rice LF 1 cup	Pinto Beans 1 cup	Oven Browned Potatoes 1 cup	Rice LF 1 cup	Kidney Beans 1 cup
Sweet Potatoes 1 cup	Vegan Mashed Potatoes 1 cup	Greens C LF 1/2 cup	Rice LF 1 cup	Carrots C LF 1/2 cup	Gravy LF/LF 2 fl oz	Vegan Mashed Potatoes 1 cup
Vegan Bread or Rolls (1 oz each) 2 ozw	Kale C LF 1/2 cup	Combread 1 piece	Gravy LF/LF 2 fl oz	Coleslaw Vinaigrette 1/2 cup	Garden Salad 1 fl oz	Coleslaw Vinaigrette 1/2 cup
Vegan Chocolate Cake 1/54 out	Combread 1 piece	Vegan White Cake 1 piece	Rutabaga C LF 1/2 cup	Vegan Bread or Rolls (1 oz each) 2 ozw	Scratch Oil & Vinegar Dressing 1 fl oz	Vegan Bread or Rolls (1 oz each) 2 ozw
Sweetened Tea 1 cup	Sweetened Tea 1 cup	Sweetened Tea 1 cup	Greens C LF 1/2 cup	Sugar Cookie 2 ozw	Combread 1 piece	Vegan Chocolate Cake 1/54 out
			Combread 1 piece	Sweetened Tea 1 cup	Vegan Chocolate Cake 1/54 out	Sweetened Tea 1 cup
			Sweetened Tea 1 cup		Sweetened Tea 1 cup	

Week: 4

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Peanut Butter 1 ozw	Scrambled Tofu 3 ozw	Peanut Butter 1 ozw	Vegan Breakfast Sausage Patty 2 each	Vegan Breakfast Gravy 8 ozw	Peanut Butter 1 ozw	Peanut Butter 1 ozw
Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Corn Grits LF 2 cup
Combread 2 piece	Baking Powder Biscuit 1/54 out	Combread 2 piece	High Fiber Bran Cake 1/54 out	Baking Powder Biscuit 1/54 out	Combread 2 piece	High Fiber Bran Cake 1/54 out
Banana 1 each	Bran Flakes 1 cup	Cottage Fries LS 1 cup	Peaches (canned) 1/2 cup	Banana 1 each	Pineapple Chunks (canned) 1/2 cup	Hash Brown Potatoes 1 cup
Coffee 1 cup	Soy Milk 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Fresh Fruit Salad 4 3/4 ozw
Fruit Drink 1 cup	Coffee 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Coffee 1 cup
		Fresh Fruit Salad 4 3/4 ozw				Fruit Drink 1 cup
Meal Name: Lunch						
	Sloppy Joe Filling (3 oz soy) 4 ozw	Peanut Butter 2 ozw	Pinto Bean Salad 1 cup	Kidney Beans 1 cup	Peanut Butter 2 ozw	
	Red Beans & Rice 1 cup	Jelly 1/2 fl oz	Kale C LF 1/2 cup	Rice LF 1 cup	Jelly 1/2 fl oz	
	Diced Pears (canned) 1/2 cup	Enriched Bread 2 slice	Mixed Vegetables C LF 1/2 cup	Coleslaw Vinaigrette 1/2 cup	Enriched Bread 2 slice	
	Sugar Cookie 2 ozw	Potato Soup 1 cup	Roasted Red Potatoes 1/2 cup	Green Beans C LF 1/2 cup	Orange 1 each	
	Hamburger Bun 1 each	Marinated Cucumbers & Onions 1/2 cup	Applesauce 1/2 cup	Roasted Red Potatoes 1/2 cup	Fruit Drink 1 cup	
	Fruit Drink 1 cup	Pineapple Chunks (canned) 1/2 cup	Sweetened Tea 1 cup	Fruit Drink 1 cup		
		Fruit Drink 1 cup				
Meal Name: Dinner						
Chili w/ Beans (2 oz gd soy) 10 ozw	Hearty Spanish Rice (2 oz gd soy) 10 ozw	Italian Sauce (3 oz soy) 4 ozw	Vegan Grilled Burger Patty 1 each	Soy Rice Casserole 1 cup	Pinto & Black Beans 1 cup	Noodles LF 1 cup
Pinto Beans 1 cup	Pinto & Black Beans 1 cup	Noodles LF 1 cup	Oven Browned Potatoes 1 cup	Sweet Potatoes 1 cup	Rice LF 1 cup	Garden Salad 1 cup
Corn C LF 1/2 cup	Cabbage LF 1/2 cup	Pinto Beans 1 cup	Baked Beans 1 cup	Rutabaga C LF 1/2 cup	Oven Browned Potatoes 1 cup	Scratch Oil & Vinegar Dressing 1 fl oz
Rice LF 1 cup	Carrots C LF 1/2 cup	Peas & Carrots 1/2 cup	Coleslaw Vinaigrette 1/2 cup	Greens C LF 1/2 cup	Carrots C LF 1/2 cup	Corn C LF 1/2 cup
Garden Salad 1 cup	Fruit Drink 1 cup	Combread 1 piece	Hamburger Bun 1 each	Navy Beans 1 cup	Vegan Chocolate Cake 1/54 out	Pinto Beans 1 cup
Scratch Oil & Vinegar Dressing 1 fl oz		Oatmeal Cookie 2 ozw	Ketchup & Mustard Packets 1 each	Combread 1 piece	Sweetened Tea 1 cup	Combread 1 piece
Vegan Bread or Rolls (1 oz each) 2 ozw		Sweetened Tea 1 cup	Fruit Drink 1 cup	Sweetened Tea 1 piece		Vegan Chocolate Cake 1/54 out
Vegan White Cake 1 piece						Sweetened Tea 1 cup
Sweetened Tea 1 cup						

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork.

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

Proposed 12/21

Georgia Department of Corrections
Restricted Vegan Menu
Weekly average 2800 calories per day



Week: 1

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Vegan Breakfast Sausage Patty 2 each	Peanut Butter 1 ozw	Vegan Breakfast Gravy 8 ozw	Vegan Breakfast Sausage Patty 2 each	Scrambled Tofu 3 ozw	Peanut Butter 1 ozw	Peanut Butter 1 ozw
Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Frosted Flakes 2 cup
Combread 2 piece	Fresh Fruit Salad 4 3/4 ozw	Baking Powder Biscuit 1/54 out	High Fiber Bran Cake 1/54 out	Cottage Fries LS 1 cup	High Fiber Bran Cake 1/54 out	Apple 1 each
Banana 1 each	Glazed Coffeecake 1 piece	Peaches (canned) 1/2 cup	Pineapple Chunks (canned) 1/2 cup	Glazed Coffeecake 1 piece	Frosted Flakes 1 cup	Enriched Bread 2 slice
Coffee 1 cup	Soy Milk 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Soy Milk 1 cup	Soy Milk 1 cup
Fruit Drink 1 cup	Coffee 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Coffee 1 cup	
		Fresh Fruit Salad 4 3/4 ozw			Fresh Fruit Salad 4 3/4 ozw	
Meal Name: Lunch						
	Pinto Beans 1 cup	Peanut Butter 2 ozw	Deli Roll (Cold) 2 ozw	Chili w/ Beans (2 oz gd soy) 10 ozw	Peanut Butter 2 ozw	
	Rice LF 1 cup	Jelly 1/2 fl oz	Enriched Bread or Rolls 2 each	Rice LF 1 cup	Jelly 1/2 fl oz	
	Str Fry Vegetables LF 1/2 cup	Enriched Bread 2 slice	Oven Browned Potatoes 1 cup	Corn C LF 1/2 cup	Enriched Bread 2 slice	
	Sugar Cookie 2 ozw	Green Beans C LF 1/2 cup	Marinated Cucumbers & Onions 1/2 cup	Diced Pears (canned) 1/2 cup	Orange 1 each	
	Fruit Drink 1 cup	Roasted Red Potatoes 1/2 cup	Apple 1 each	Fruit Drink 1 cup	Fruit Drink 1 cup	
		Carrots C LF 1/2 cup	Mustard 1 packet			
		Banana 1 each	Fruit Drink 1 cup			
		Sweetened Tea 1 cup				
Meal Name: Dinner						
Soy Rice Casserole 1 cup	Noodles 1 cup	Italian Sauce (3 oz soy) 8 ozw	Pinto & Black Beans 1 cup	Pinto & Black Beans 1 cup	Navy Beans 1 cup	Peanut Butter 3 ozw
Pinto & Black Beans 1 cup	Kidney Beans 1 cup	Spaghetti 1 cup	Vegan Mashed Potatoes 1 cup	Rice LF 1 cup	Rice LF 1 cup	Jelly 1/2 fl oz
Vegan Mashed Potatoes 1 cup	Mixed Vegetables C LF 1/2 cup	Pinto Beans 1 cup	Rutabaga C LF 1/2 cup	Cabbage LF 1/2 cup	Garden Salad 1 cup	Enriched Bread 4 slice
Pea Salad 1/2 cup	Roasted Red Potatoes 1/2 cup	Corn C LF 1/2 cup	Greens C LF 1/2 cup	Combread 1 piece	Scratch Oil & Vinegar Dressing 1 fl oz	Peaches (canned) 1/2 cup
Vegan Bread or Rolls (1 oz each) 2 ozw	Kale C LF 1/2 cup	Combread 1 piece	Combread 1 piece	Sugar Cookie 2 ozw	Combread 1 piece	Garden Salad 1 cup
Vegan White Cake 1 piece	Combread 1 piece	Oatmeal Cookie 2 ozw	Fruit Drink 1 cup	Fruit Drink 1 cup	Vegan Chocolate Cake 1/54 out	Scratch Oil & Vinegar Dressing 1 fl oz
Sweetened Tea 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup			Sweetened Tea 1 cup	Vegan Chocolate Cake 1/54 out
						Sweetened Tea 1 cup

Week: 2

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Peanut Butter 1 ozw	Scrambled Tofu 3 ozw	Vegan Breakfast Gravy 8 ozw	Vegan Breakfast Sausage Patty 2 each	Vegan Breakfast Gravy 8 ozw	Peanut Butter 1 ozw	Peanut Butter 1 ozw
Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Frosted Flakes 2 cup
Combread 2 piece	Glazed Coffeecake 1 piece	Baking Powder Biscuit 1/54 out	Combread 2 piece	Baking Powder Biscuit 1/54 out	Glazed Coffeecake 1 piece	Apple 1 each
Frosted Flakes 1 cup	Bran Flakes 1 cup	Diced Pears (canned) 1/2 cup	Apple 1 each	Fresh Fruit Salad 4 3/4 ozw	Bran Flakes 1 cup	Enriched Bread 2 slice
Banana 1 each	Soy Milk 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Soy Milk 1 cup	Soy Milk 1 cup
Soy Milk 1 cup	Coffee 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Coffee 1 cup	
Coffee 1 cup				Cottage Fries LS 1 cup	Fruit Drink 1 cup	
Meal Name: Lunch						
	Pinto Beans 1 cup	Deli Roll (Cold) 2 ozw	Peanut Butter 2 ozw	Marinated White Bean Salad 1 cup	Peanut Butter 2 ozw	
	Oven Browned Potatoes 1 cup	Enriched Bread 2 slice	Jelly 1/2 fl oz	Rice LF 1 cup	Jelly 1/2 fl oz	
	Greens C LF 1/2 cup	Coleslaw Vinaigrette 1/2 cup	Enriched Bread 2 slice	Lettuce & Cabbage 1/2 cup	Enriched Bread 2 slice	
	Apple 1 each	Pineapple Chunks (canned) 1/2 cup	Potato Soup 1 cup	Scratch Oil & Vinegar Dressing 1 fl oz	Orange 1 each	
	Combread 1 piece	Mustard 1 packet	Marinated Cucumbers & Onions 1/2 cup	Banana 1 each	Fruit Drink 1 cup	
	Fruit Drink 1 cup	Sugar Cookie 2 ozw	Diced Pears (canned) 1/2 cup	Sweetened Tea 1 cup		
		Fruit Drink 1 cup	Sweetened Tea 1 cup			
Meal Name: Dinner						
Soy Rice Casserole 1 cup	Pinto & Black Beans 1 cup	Baked Beans 1 cup	Kidney Beans 1 cup	Vegan Grilled Burger Patty 1 each	Vegan Breakfast Gravy 8 ozw	Deli Roll (Cold) 3 ozw
Pinto Beans 1 cup	Rice LF 1 cup	Noodles 1 cup	Gravy LF/LS 2 fl oz	Oven Browned Potatoes 1 cup	Baking Powder Biscuit 1/54 out	Peanut Butter 1/2 ozw
Garden Salad 1 cup	Coleslaw Vinaigrette 1/2 cup	Green Beans C LF 1/2 cup	Vegan Mashed Potatoes 1 cup	Cabbage LF 1/2 cup	Pinto & Black Beans 1 cup	Jelly 1/2 fl oz
Scratch Oil & Vinegar Dressing 1 fl oz	Combread 1 piece	Roasted Red Potatoes 1/2 cup	Peas & Carrots 1/2 cup	Vegan Bread or Rolls (1 oz each) 2 ozw	Carrots C LF 1/2 cup	Enriched Bread 4 slice
Carrots C LF 1/2 cup	Fruit Drink 1 cup	Str Fry Vegetables LF 1/2 cup	Combread 1 piece	Ketchup & Mustard Packets 1 each	Rutabaga C LF 1/2 cup	Peaches (canned) 1/2 cup
Combread 1 piece		Combread 1 piece	Oatmeal Cookie 3 ozw	Fruit Drink 1 cup	Greens C LF 1/2 cup	Garden Salad 1 cup
Vegan White Cake 1 piece		Vegan Chocolate Cake 1/54 out	Fruit Drink 1 cup		Vegan White Cake 1 piece	Scratch Oil & Vinegar Dressing 1 fl oz
Sweetened Tea 1 cup		Sweetened Tea 1 cup			Sweetened Tea 1 cup	Mustard 1 packet
						Vegan Chocolate Cake 1/54 out
						Sweetened Tea 1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork.

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

Week: **3**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Peanut Butter 1 ozw	Vegan Breakfast Sausage Patty 2 each	Peanut Butter 1 ozw	Vegan Breakfast Gravy 8 ozw	Scrambled Tofu 3 ozw	Scrambled Tofu 3 ozw	Peanut Butter 1 ozw
Corn Grits LF 2 cup	Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Bran Flakes 2 cup
Glazed Coffeecake 1 piece	High Fiber Bran Cake 1/54 cut	Glazed Coffeecake 1 piece	Baking Powder Biscuit 1/54 cut	Combread 2 piece	Combread 2 piece	Banana 1 each
Cottage Fries LS 1 cup	Bran Flakes 1 cup	Apple 1 each	Peaches (canned) 1/2 cup	Pineapple Chunks (canned) 1/2 cup	Frosted Flakes 1 cup	Enriched Bread 2 slice
Banana 1 each	Soy Milk 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Soy Milk 1 cup	Soy Milk 1 cup
Coffee 1 cup	Coffee 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Coffee 1 cup	
Fruit Drink 1 cup	Fresh Fruit Salad 4 3/4 ozw				Applesauce 1/2 cup	

Meal Name: Lunch

	Hearty Spanish Rice (2 oz gd soy) 10 ozw	Peanut Butter 2 ozw	Deli Roll (Cold) 2 ozw	Macaroni LF 1 cup	Peanut Butter 2 ozw	
	Pinto Beans 1 cup	Jelly 1/2 fl oz	Enriched Bread or Rolls 2 each	Baked Beans 1 cup	Jelly 1/2 fl oz	
	Corn C LF 1/2 cup	Enriched Bread 2 slice	Pasta Salad 1 cup	Marinated Cucumbers & Onions 1/2 cup	Enriched Bread 2 slice	
	Applesauce 1/2 cup	Cottage Fries LS 1 cup	Coleslaw Vinaigrette 1/2 cup	Peas & Carrots 1 cup	Orange 1 each	
	Fruit Drink 1 cup	Pineapple Chunks (canned) 1/2 cup	Banana 1 each	Sweetened Tea 1 cup	Fruit Drink 1 cup	
		Sugar Cookie 2 ozw	Mustard 1 packet			
		Sweetened Tea 1 cup	Sweetened Tea 1 cup			

Meal Name: Dinner

Pinto & Black Beans 1 cup	Navy Beans 1 cup	Kidney Beans 1 cup	Tangy BBQ (2 oz gd soy) 3 ozw	Kidney Beans 1 cup	Pinto & Black Beans 1 cup	Peanut Butter 2 ozw
Rice LF 1 cup	Gravy LF/LS 2 fl oz	Rice LF 1 cup	Pinto Beans 1 cup	Oven Browned Potatoes 1 cup	Rice LF 1 cup	Jelly 1/2 fl oz
Sweet Potatoes 1 cup	Vegan Mashed Potatoes 1 cup	Greens C LF 1/2 cup	Rice LF 1 cup	Carrots C LF 1/2 cup	Gravy LF/LS 2 fl oz	Enriched Bread 4 slice
Vegan Bread or Rolls (1 oz each) 2 ozw	Kale C LF 1/2 cup	Combread 1 piece	Gravy LF/LS 2 fl oz	Coleslaw Vinaigrette 1/2 cup	Garden Salad 1 cup	Garden Salad 1 cup
Vegan Chocolate Cake 1/54 cut	Combread 1 piece	Vegan White Cake 1 piece	Rutabaga C LF 1/2 cup	Vegan Bread or Rolls (1 oz each) 2 ozw	Scratch Oil & Vinegar Dressing 1 fl oz	Scratch Oil & Vinegar Dressing 1 fl oz
Sweetened Tea 1 cup	Sweetened Tea 1 cup	Sweetened Tea 1 cup	Greens C LF 1/2 cup	Sugar Cookie 2 ozw	Combread 1 piece	Peaches (canned) 1/2 cup
			Combread 1 piece	Sweetened Tea 1 cup	Vegan Chocolate Cake 1/54 cut	Vegan Chocolate Cake 1/54 cut
			Sweetened Tea 1 cup		Sweetened Tea 1 cup	Sweetened Tea 1 cup

Week: **4**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Meal Name: Breakfast						
Peanut Butter 1 ozw	Scrambled Tofu 3 ozw	Peanut Butter 1 ozw	Vegan Breakfast Sausage Patty 2 each	Vegan Breakfast Gravy 8 ozw	Peanut Butter 1 ozw	Peanut Butter 1 ozw
Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Corn Grits LF 2 cup	Whole Grain Oatmeal LF 2 cup	Corn Grits LF 2 cup	Frosted Flakes 2 cup
Combread 2 piece	Baking Powder Biscuit 1/54 cut	Combread 2 piece	High Fiber Bran Cake 1/54 cut	Baking Powder Biscuit 1/54 cut	Combread 2 piece	Apple 1 each
Banana 1 each	Bran Flakes 1 cup	Cottage Fries LS 1 cup	Peaches (canned) 1/2 cup	Banana 1 each	Pineapple Chunks (canned) 1/2 cup	Enriched Bread 2 slice
Coffee 1 cup	Soy Milk 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Coffee 1 cup	Soy Milk 1 cup
Fruit Drink 1 cup	Coffee 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	Fruit Drink 1 cup	
		Fresh Fruit Salad 4 3/4 ozw				

Meal Name: Lunch

	Sloppy Joe Filling (3 oz soy) 4 ozw	Peanut Butter 2 ozw	Pinto Bean Salad 1 cup	Kidney Beans 1 cup	Peanut Butter 2 ozw	
	Red Beans & Rice 1 cup	Jelly 1/2 fl oz	Kale C LF 1/2 cup	Rice LF 1 cup	Jelly 1/2 fl oz	
	Diced Pears (canned) 1/2 cup	Enriched Bread 2 slice	Mixed Vegetables C LF 1/2 cup	Coleslaw Vinaigrette 1/2 cup	Enriched Bread 2 slice	
	Sugar Cookie 2 ozw	Potato Soup 1 cup	Roasted Red Potatoes 1/2 cup	Green Beans C LF 1/2 cup	Orange 1 each	
	Hamburger Bun 1 each	Marinated Cucumbers & Onions 1/2 cup	Applesauce 1/2 cup	Roasted Red Potatoes 1/2 cup	Fruit Drink 1 cup	
	Fruit Drink 1 cup	Pineapple Chunks (canned) 1/2 cup	Sweetened Tea 1 cup	Fruit Drink 1 cup		
		Fruit Drink 1 cup				

Meal Name: Dinner

Chili w/ Beans (2 oz gd soy) 10 ozw	Hearty Spanish Rice (2 oz gd soy) 10 ozw	Italian Sauce (3 oz soy) 4 ozw	Vegan Grilled Burger Patty 1 each	Soy Rice Casserole 1 cup	Pinto & Black Beans 1 cup	Deli Roll (Cold) 2 ozw
Pinto Beans 1 cup	Pinto & Black Beans 1 cup	Noodles LF 1 cup	Oven Browned Potatoes 1 cup	Sweet Potatoes 1 cup	Rice LF 1 cup	Peanut Butter 1 1/2 ozw
Corn C LF 1/2 cup	Cabbage LF 1/2 cup	Pinto Beans 1 cup	Baked Beans 1 cup	Rutabaga C LF 1/2 cup	Oven Browned Potatoes 1 cup	Jelly 1/2 fl oz
Rice LF 1 cup	Carrots C LF 1/2 cup	Peas & Carrots 1/2 cup	Coleslaw Vinaigrette 1/2 cup	Greens C LF 1/2 cup	Carrots C LF 1/2 cup	Enriched Bread 4 slice
Garden Salad 1 cup	Fruit Drink 1 cup	Combread 1 piece	Hamburger Bun 1 each	Navy Beans 1 cup	Vegan Chocolate Cake 1/54 cut	Diced Pears (canned) 1/2 cup
Scratch Oil & Vinegar Dressing 1 fl oz		Oatmeal Cookie 2 ozw	Ketchup & Mustard Packets 1 each	Combread 1 piece	Sweetened Tea 1 cup	Garden Salad 1 cup
Vegan Bread or Rolls (1 oz each) 2 ozw		Sweetened Tea 1 cup	Fruit Drink 1 cup	Sweetened Tea 1 cup		Scratch Oil & Vinegar Dressing 1 fl oz
Vegan White Cake 1 piece						Vegan Chocolate Cake 1/54 cut
Sweetened Tea 1 cup						Mustard 1 packet
						Sweetened Tea 1 cup

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MANDATORY SCORED REQUIREMENTS – ATTACHMENT D



SUNDAY

Turkey Patty Meal	1 each	Cheese Ravioli w/ Green Beans & Peas	1 each	Baked Fish w/ Pasta, Green Beans & Carrots	1 each	Salisbury Steak w/ Mashed Potatoes, Carrots & Peas	1 each	Turkey Frank & BBQ Beans	1 each	Cheese Ravioli w/ Green Beans & Peas	1 each	Baked Fish w/ Pasta, Green Beans & Carrots	1 each
Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice
Kosher Colelaw Vinaigrette	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Kosher Colelaw Vinaigrette	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Kosher Margarine, pc	2 each	Scratch Italian Salad Dressing	1 floz	Scratch Italian Salad Dressing	1 floz	Kosher Margarine, pc	2 each	Scratch Italian Salad Dressing	1 floz	Scratch Italian Salad Dressing	1 floz	Scratch Italian Salad Dressing	1 floz
Fresh Seasonal Fruit	1 each	Kosher Margarine, pc	2 each	Kosher Margarine, pc	2 each	Fresh Seasonal Fruit	1 each	Kosher Margarine, pc	2 each	Kosher Margarine, pc	2 each	Kosher Margarine, pc	2 each
Fruit Drink w/ Vitamin C	1 packet	Sandwich Cookies	4 each	Sandwich Cookies	4 each	Fruit Drink w/ Vitamin C	1 packet	Fresh Seasonal Fruit	1 each	Sandwich Cookies	4 each	Sandwich Cookies	4 each
		Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet			Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet

SUNDAY

Turkey Patty Meal	1 each	Cheese Ravioli w/ Green Beans & Carrots	1 each	Baked Fish w/ Pasta, Green Beans & Carrots	1 each	Salisbury Steak w/ Mashed Potatoes, Corn & Peas	1 each	Turkey Frank & BBQ Beans	1 each	Cheese Ravioli w/ Green Beans & Carrots	1 each	Baked Fish w/ Pasta, Green Beans & Carrots	1 each
Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice	Enriched Bread	2 slice
Kosher Coleslaw Vinaigrette	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Kosher Coleslaw Vinaigrette	1 cup	Garden Salad	1 cup	Garden Salad	1 cup	Garden Salad	1 cup
Kosher Margarine, pc	2 each	Scratch Italian Salad Dressing	1 floz	Scratch Italian Salad Dressing	1 floz	Kosher Margarine, pc	2 each	Scratch Italian Salad Dressing	1 floz	Scratch Italian Salad Dressing	1 floz	Scratch Italian Salad Dressing	1 floz
Fresh Seasonal Fruit	1 each	Kosher Margarine, pc	2 each	Kosher Margarine, pc	2 each	Fresh Seasonal Fruit	1 each	Kosher Margarine, pc	2 each	Kosher Margarine, pc	2 each	Kosher Margarine, pc	2 each
Fruit Drink w/ Vitamin C	1 packet	Sandwich Cookies	4 each	Sandwich Cookies	4 each	Fruit Drink w/ Vitamin C	1 packet	Fresh Seasonal Fruit	1 each	Sandwich Cookies	4 each	Sandwich Cookies	4 each
		Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet			Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

8.0 Staff and Visitor Meals

Instructions: Provide a sample 2-week cycle a la carte menu and pricing for the staff and visitors with their proposal. The a la carte menu will take into consideration affordability, nutritional value, and appeal to staff.

The following is an example of a 2-week staff dining menu. Please note this menu will continue to be run at the Hays, Phillips and Metro facilities. Arrendale, Coastal and Valdosta facilities will continue to be run by the state.

Georgia DOC Cafe

Week 1 Example

ENTREE

CHICKEN WINGS	\$4.49
Crispy chicken wings tossed in your choice of buffalo or BBQ sauce	
ANGUS CHEESEBURGER	\$3.29
A juicy Angus cheeseburger topped with American cheese on a fresh bun with lettuce, tomato and red onion on the side	
CHICKEN CAESAR SALAD	\$4.49
Grilled chicken on romaine tossed with Parmesan, seasoned croutons and creamy Caesar dressing	
FLATBREAD CHICKEN MELT	\$5.79
Grilled chicken breast, cheddar and pepper jack cheese melted on a golden-brown flatbread	

SIDES

French Fries	\$1.29
Tater Tots	\$0.99
Fresh Baked Cookies	\$0.99
Crispy Bacon	\$0.49
American Cheese	\$0.29
Side of Dressing	\$0.49

BEVERAGES

Sweet Tea	\$0.99
Bottled Soda	\$1.49

Georgia DOC Cafe

Week 2 Example

ENTREE

ANGUS CHEESEBURGER	\$3.29
A juicy Angus cheeseburger topped with American cheese on a fresh bun with lettuce, tomato and red onion on the side	
DOUBLE ANGUS BACON CHEESEBURGER	\$5.99
Two Angus burger patties topped with bacon and American cheese served with lettuce, tomato and red onion on the side	
CHICKEN WINGS/STRIPS	\$4.49
Crispy chicken wings or crispy breaded chicken strips tossed in your choice of buffalo or BBQ sauce	
GRILLED CHICKEN SANDWICH	\$3.99
Tender grilled chicken served on a fresh roll	
BLT	\$3.29
Crispy bacon, fresh lettuce and tomato served on white bread	
GARDEN SALAD	\$3.79
Grilled chicken served on a bed of fresh lettuce tossed with carrots, tomatoes, red onion and cheddar cheese	
CHEF SALAD	\$3.99
Turkey, ham, Cheddar, Swiss cheese, tomato, cucumber and egg on mixed greens	

SIDES

French Fries	\$1.29
Tater Tots	\$0.99
Fresh Baked Cookies	\$0.99
Crispy Bacon	\$0.49
American Cheese	\$0.29
Side of Dressing	\$0.49

BEVERAGES

Sweet Tea	\$0.99
Bottled Soda	\$1.49

9.0 Emergency Staff Meals

Instructions: Provide a sample emergency menu to feed staff for 48 hours. Submit a detailed plan for feeding staff in the event of total facility lockdown or offender escape.

Please see the following sample emergency staff menu. The menu items listed in this sample emergency menu are carefully selected and are typically on hand during emergencies to allow continued feeding of officers and staff during emergency situations.



Staff Contingency Menu

Day 1

BREAKFAST

Sausage, Egg & Cheese Bagel

Roasted Red Potatoes

Cheesy Grits

Strawberry Yogurt

LUNCH

Crispy Chicken Sandwich

Seasoned Potato Wedges

Creamy Coleslaw

Chocolate Chip Cookies

DINNER

General Tso's Chicken

Steamed Rice

Roasted Broccoli

Fresh Baked Cookies

Day 2

BREAKFAST

Blueberry Buttermilk Pancakes

Brown Sugar & Cinnamon Oatmeal

Turkey Bacon

Hash Browns

LUNCH

Chili Con Carne

Spanish Rice

Garden Vegetables

Mini Corn Muffin

Peanut Butter Cookies

DINNER

Homestyle Beef Stew

Steamed Rice

Buttered Green Beans

Cornbread

Chocolate Chip Cookies

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

10.0 Emergency Offender Meals

Instructions: Provide a detailed plan to include sample emergency menus for feeding offenders in all emergency situations to include facility lockdown, loss of power, equipment failure. Indicate with each situation which offender emergency menu will be followed. Include the length of time the menu is allowed to be followed.

Our sample utility contingency menu can be employed in the event of a facility lockdown, loss of power, and equipment failure. This 3-day menu can be utilized for up to two weeks, depending upon the emergency and duration of need.

Prepared to Respond

No food service operation in a correctional facility fulfills the needs of the facility unless it can react to emergency situations. We have efficiently responded to:

- Facility lock-downs
- Union/public transportation strikes
- Extreme weather events like flooding
- Commute challenges
- Facility power failures

Our contingency plans ensure that every inmate receives scheduled meals during extreme situations and emergencies. A network of sister facilities also provide support, equipment, and alternative preparation sites. To face emergency scenarios, we have partnered not only with correctional facilities but also sites in our other business units, such as colleges, universities, businesses, sports and entertainment venues, and schools.

Our Emergency Contingency Process

We intend to provide our regular menu on time unless there are situations that occur outside of our internal control. Aramark has several safeguards built into our program to ensure continuity. We also maintain a Quick Response Team, trained to respond to any event that may arise.

Please review the following overview of our emergency plan, which is put into place in the event that a facility is inoperable. A short-term contingency menu may additionally be developed by the district manager and our dietitian for your approval upon award of the contract.

Emergency Supplies

Products incorporated into contingency menus align as closely as possible to those served on a daily basis to provide a menu that deviates from the norm as little as possible. Depending on the emergency, some specialty products such as canned foods may be stocked to cover the need. These specialty products will be rotated and replaced every 12 months or by the “best before”/“use by” date, whichever comes first.

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Power Outage

When equipment is inoperable due to loss of power, managers may implement temporary menus developed with the assistance of the district manager and our dietitian. A sample utility contingency menu is included and will be adjusted based on need. The three-day menu could be repeated for up to two weeks in the event of a longer disruption. Refrigeration, steam, or cooking gas are not needed to serve this menu. Refrigeration will be maintained by the use of dry ice and cubed ice purchased from our purveyors. The contingency menu does require potable water for food preparation. If there is a disruption in water service, our manager will ensure that procedures are followed to boil tap water, use commercially bottled water, haul water from an approved public water supply in a covered sanitized container, or arrange to use a licensed drinking-water tanker truck.

Lockdowns

If a disturbance in the facility or serving area requires a lockdown, our managers are trained to respond immediately. Each manager for Aramark's correctional services division must be completely familiar with these procedures:

- In all instances, the kitchen should be immediately secured.
- All potential weapons should be returned to the shadow board.
- Exterior entrances, including loading docks, should be secured.
- Elevators should be returned to the kitchen level and locked.
- Unnecessary movement in the food service area should cease.
- The manager should assign responsibilities for lockdown procedures in advance; however, everyone without an assignment should stay where they are.
- If the lockdown is expected to continue throughout meal service, our manager will coordinate with their district manager and the Aramark dietitian to deliver a menu that can be prepared with products on hand, based on the available resources; the menu will be nutritionally adequate.
- The jail administration will keep the manager advised of the situation and the lifting of the lockdown.

Sample Utility Contingency Menu

We will follow this basic menu pattern and make changes as appropriate based on the emergency at hand. This basic pattern can be repeated if needed to meet longer-term needs, up to two weeks.

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DAY 1

No refrigeration, steam, or cooking gas needed

Assumptions:

- Potable water is available for food preparation

BREAKFAST		LUNCH		DINNER	
Fresh Fruit or Juice	1 @ OR ½ cup	Cheese	3 oz	Ham	3 oz
Dry Cereal	1 ½ cups	Bread	4 slices	Bread	4 slices
Bread	2 slices	Condiments	2 @	Condiments	2 @
Peanut Butter	4 tbsp.	Chips	1 @	Chips	1 @
Jelly	½ oz OR 1 @	Fruit	1 @ OR ½ cup	Fruit	1 @ OR ½ cup
**Milk	8 oz	Sandwich Cookies	3 @	Cookies	3 @
		Beverage	8 oz	Beverage	8 oz

** Assumes that milk in coolers would be served at the meal following loss of electricity if coolers are kept closed and milk temperatures stay below 40° F.

- If milk is above 40° F, replace milk and sugar with fruit drink and one more jelly. Replace dry cereal with two more slices of bread and 2 tbsp. more of peanut butter.
- Morning beverage may be substituted for milk if on hand.

DAY 2

No refrigeration needed

Assumptions:

- Potable water is available for food preparation
- Steam and cooking gas are available

BREAKFAST		LUNCH		DINNER	
Fresh Fruit or Juice	1 @ OR ½ cup	Pasta	1 ½ c	Peanut Butter	4 tbsp.
Hot Cereal	1 ½ cup	Meatless Sauce	½ c	Bread	4 slices
Bread	2 slices	Bread	2 slices	Jelly	1 oz OR 2 @
Peanut Butter	4 tbsp.	Fruit	1 @ OR ½ cup	Chips	1 @
Jelly	½ oz OR 1 @	Cookies	3 @	Fruit	1 @ OR ½ cup
		Beverage	8 oz	Cookies	3 @
				Beverage	8 oz

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DAY 3					
No refrigeration needed					
Assumptions:					
- Potable water is available for food preparation					
- Steam and cooking gas are available					
BREAKFAST		LUNCH		DINNER	
Fresh Fruit or Juice	1 @ OR ½ cup	Beans (Pinto, Northern, etc.)	1 c	Plain Canned Tuna or Chicken	3 oz
Hot Cereal	1 ½ cup	Rice	1 c	Bread	4 slices
Bread	2 slices	Vegetable	½ c	Mayo and Mustard Packet	1 @ each
Jelly	½ oz OR 1 @	Bread	4 slices	Vegetable	½ c
		Fruit	1 @ OR ½ cup	Fruit	1 @ OR ½ cup
		Cookies	3 @	Cookies	3 @
		Beverage	8 oz	Beverage	8 oz

11.0 Food Service On-the-Job Training (OJT) Program

Instructions: Provide a complete and detailed description on providing OJT program for offender labor and provide training certificates or program for offenders. (See **Appendix J** for OJT information)

Aramark trains Inmates the same way we train our employees. With safety in the kitchen being paramount, it is crucial they receive the same level of training and development as any staff member working in the kitchen. Our goal is that, during their time in the kitchen, Inmates will be motivated to apply to our IN2WORK program to further expand on their skills and gain the support needed to have a positive outcome once they are released. Aramark has the capacity to accommodate a total of 300 inmates per year.

Aramark's IN2WORK program aims to help reduce recidivism by boosting inmate morale and enabling positive outcomes after release. IN2WORK provides inmates with the opportunity to learn transferable, foundational food service skills through a comprehensive curriculum requiring classroom and hands-on training, taught by Aramark food service professionals. Materials include student workbooks and instructor guides that are updated with current industry standards.

Inmates receive a certification from the National Restaurant Association upon completion of the program, a key differentiator when they look for employment after release.

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A close partnership with the Georgia Department of Corrections team ensures that the right participants are selected to take part in the IN2WORK program. We will work with GDC to agree on the structure and support to make the program a success.

The main purpose of IN2WORK is to teach inmates how to function in a workplace setting and work as a team, leading to an increase in public safety and a decrease in future victimization. Inmates learn accountability and responsibility through disciplined classroom and hands-on training. By building competent and confident graduates, we set Inmates up for success upon reentry.

IN2WORK Food Service Skills Training

Classroom instruction is the foundation of IN2WORK. Kitchen Basics is composed of 18 hours of classroom instruction. Food Service Management includes at least 15 hours, and ServSafe requires a minimum of eight hours. In addition, Inmates need to work at least 30 to 40 hours per week in the kitchen, receiving on-the-job instruction that complements classroom instruction.

Kitchen Basics:

- Hygiene & Health
- Cleaning & Sanitation
- Receiving & Serving Food
- Temperatures For Food Safety
- Safety in the Workplace
- Recipes & Preparing for Production
- Success in Food Service

Food Service Management:

- Operations Management
- Managing Employees & Guests
- Managing Finances
- ServSafe Test Prep

Job Skills Training

The IN2WORK food program integrates with our FreshFavorites and iCare Fresh programs, allowing students to acquire real-life short-order-cooking skills, learn how to apply cooking techniques and use equipment properly, develop customer service skills, and use PRIMA recipes. Food safety is also reinforced.

Scholarship

Upon release, inmates will have opportunities to continue their education by applying for a scholarship through Scholarship America. **In our proposal, we are offering up to 6 scholarships to IN2WORK program graduates.** Applicants must have graduated from high school or received their GED and a certificate from one of our IN2WORK programs. Our partner, Scholarship America,

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evaluates and awards the scholarships, which are applicable to full-time or part-time undergraduate studies as well as trade schools.

Selection Criteria:

- Work experience
- Statement of career and educational goals and objectives
- Essay on personal advancement while incarcerated
- Applicant Appraisal

Eligibility – applicants must meet all of the following criteria:

- Be a high school graduate or GED recipient
- Be a successful graduate of Aramark's **IN2WORK** Program.
- Plan to enroll in full or part-time undergraduate study at an accredited two- or four-year college, university or vocational-technical school for the next academic year.

Internships

High-performing graduates of the IN2WORK program are eligible to apply for an internship while still incarcerated. Our IN2WORK program has proven extremely successful in other state departments of correction, graduating more than 5,000 Inmates to-date. In partnership with the GDC, we propose taking the success of our IN2WORK Program to the next level by offering graduates the opportunity to apply for a paid internship with Aramark while completing their time. **In our proposal, we are providing up to 12 paid internships to IN2WORK graduates.** This will allow Inmates to begin creating a financial foundation that will help them transition back into the workforce and their communities.

Advantages of the IN2WORK Internship:

- Interns earn ServSafe instructor certification from The National Restaurant Association.
- Interns teach and mentor new IN2WORK students.
- Provides transferable job skills that can help secure employment post release.

Employment

Employment is so much more than just a job. It establishes a feeling of pride, self-worth and vision for a future that eliminates the need or desire to return to criminal habits. Our employment plan demonstrates a tangible commitment to enriching and nourishing lives for IN2WORK students, returning citizens and their communities, by filling the mutual necessity for jobs within Aramark.

Our employment commitment ensures opportunities and a positive impact for IN2WORK graduates to succeed on their post-incarceration journey. Though the individual has left the criminal justice system, they still have the support of the Aramark network behind them to drive their focus to available positions at Aramark and assist with the application process.

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Our plan invests in the individual through technology that enables IN2WORK students to take this final step in their journey.

ALLIE Virtual Employment Tool

ALLIE is our virtual job coach that allows IN2WORK graduates to access and apply for a curated list of Aramark jobs based on their interest and location once they are released.

How It Works:

- Graduates receive a flyer with the information on TextCode
- The candidate texts “IN2WORK” to the code on the flyer and is provided a list of Aramark jobs based on their location and job type
- Candidate applies to selected job through Allie’s Chat to Apply feature
- I2W graduate application is endorsed and tracked internally by the I2W Reentry support team.

FreshFavorites™

Inmate behavior affects security and your staff’s work environment. FreshFavorites is a tool that staff can use to reward good behavior, and in turn enhance security. Freshly prepared meals are paid by the Inmates through their trust fund. The ability to order FreshFavorites is considered a privilege that motivates the Inmates to adhere to the rules set forth by the facility. FreshFavorites works hand-in-hand with the IN2WORK program, providing real world experience to the men and women participating in the program as they learn how to prepare and serve food as they would in a true retail environment. FreshFavorites menus include the latest culinary trends so the Inmates always have new items to try, and IN2WORK Inmates can hone their culinary skills.

Made on site, FreshFavorites brings popular takeout-style foods such as hamburgers to your facility. Inmates pay for items through their trust fund. This program is considered a privilege that motivates them by providing a taste of foods they would get at home. In addition to burgers, food choices include pizza, burritos, nachos, and cheesesteaks; healthier selections like salads and grilled chicken sandwiches; and desserts such as chocolate chip cookies. There are more than 250 items available.

Aramark provides facility-approved marketing materials to drive inmate excitement and participation—promotions highlight featured menu items and celebration specials quarterly to help drive engagement. These menus incorporate the latest research and recipes from culinary teams and chefs throughout Aramark. We review the FreshFavorites menu regularly to discontinue slow-moving items and develop new promotional strategies.

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THIS IS HOW IT WORKS:



iCare Fresh

Important connections are often compromised while incarcerated. iCare Fresh provides support by allowing inmates to receive gifts from loved ones.

iCare Fresh allows family members and friends to purchase freshly prepared restaurant-style meals through our secure website using a credit or debit card. Meals are prepared fresh on-site by Aramark staff and delivered to inmates, providing them with a taste of home.

We pride ourselves that iCare Fresh meals are prepared fresh by IN2WORK students under the supervision of a salaried Aramark manager to ensure the meal turns out perfectly. iCare Fresh, similarly to FreshFavorites, provides a greater breadth of experience for the IN2WORK students, and has regular promotions to add interest and excitement to the Inmate receiving the meal.

The iCare Fresh menu includes more than 100 items, with everything from traditional favorites like pizza, burgers, and tacos to on-trend selections and healthier options. We work with you to customize a menu that works best for your facility. Menus incorporate the latest research and recipes from our culinary team and chefs. The menu is reviewed regularly to discontinue slow-moving items and develop new promotional strategies.

Aramark provides thank-you postcards to inmates, which can be sent to friends and family promoting the program. Once an iCare account is created, family members and friends receive promotional offers and discounts for select items.

THIS IS HOW IT WORKS:



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12.0 Offender Labor

Instructions: When possible, offender labor will be made available to assist in the warehousing, preparation and serving of food items as well as sanitation.

- a) Provide a complete and detailed description on utilizing available offender labor to the maximum degree possible to reduce cost, provide on the job training, and employment opportunities for offenders.

****NOTE** – Supplier’s response should not rely upon offender labor to meet contract requirements.

Aramark Correctional Services recognizes correctional food service using inmate labor must practice rigid enforcement of rules and regulations, monitor inmate behavior, and closely supervise inmate workers to ensure maximum productivity and deter theft. Without constant supervision, contraband increases, and foodservice operations are chaotic. Correctional institutions using inmate labor face a changing workforce.

Inmate Training and Supervision

Safety is paramount in our commitment to GDOC. Anyone entering our kitchens, including inmate kitchen workers, must follow safety and training guidelines and procedures to ensure safety for themselves and others.

SAFETY FIRST FROM DAY ONE

On an inmate worker’s first day, training begins with the proper Personal Protective Equipment (PPE) required when in the facility, including non-slip footwear, hairnets, gloves, and eye protection when needed. From there, workers train on proper sanitation, such as hand washing, personal hygiene, and food safety, and they review safe working practices while inside the kitchen.

Once assigned an area, workers partner with a trained staff member to review:

- Proper use and handling of all equipment
- Proper food production processes, food safety, and handling

Staff provide supervision, guidance, and coaching throughout each shift to ensure workers meet all standards.

CUSTOMIZED TRAINING TO FIT YOUR FACILITY’S NEEDS

With longer kitchen assignments come increased training consistent with the food safety training standards identified by the National Restaurant Association’s ServSafe certifications and all local health code requirements. We also provide your workers with additional cross-training to perform various jobs and duties throughout the kitchen with excellence. In addition, managers will maintain the highest level of service by creating a customized training plan depending on an inmate’s individualized scheduled tenure in the kitchen.

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Inmates who work in the kitchen for longer assignments are ideal candidates to transition into our previously mentioned vocational training program. IN2WORK. These individuals are selected on their dedication and interest shown in their current role.

Additionally, we have previously provided a detailed description of our inmate on-the-job training program, IN2WORK, in our response to Question 11.0 Food Service On-the-Job Training (OJT) Program, including training, internship and scholarship opportunities, and employment assistance.

13.0 Food Service Staffing

Instructions:

- Provide a complete and detailed staffing plan for each unit of the program. The Staffing Plan must include:
 - Number and type of positions
 - Work hours for the main kitchen and each serving location.
 - Staffing plan for main kitchen and each serving location (See minimum qualifications noted in Appendix K- GDC Food Service Job Descriptions, Staff Minimum Qualifications, FS Director, FS Supervisor)
 - Pay scale and benefits for each position
 - Job description of each position specified in the staffing plan
 - Prior experience and education levels required for each level of employment
- Provide a staff training plan for all employees. This plan shall include training for new employees, on-going annual training, and Serve Safe Training.

a) Provide a complete and detailed staffing plan for each unit of the program.

Pease see the following requested number and type of positions, work hours for the main kitchen and each serving location, and staffing plan.

COASTAL

	OPENING AND CLOSING HOURS OF THIS UNIT																																
	AM	PM																															
JOB TITLE	12	1	2	3	4	5	6	7	8	9	10	11	12	1	2	3	4	5	6	7	8	9	10	11	SA	SU	MO	TU	WE	TH	FR		
Food Service Director																																	45 hours
Food Service Manager																																	45 Hours
Swing Supervisor																																	
Swing Supervisor																																	45 Hours
Swing Production Cook																																	
AM Production Cook																																	35 hours
AM Production Cook																																	35 hours
PM Production Cook																																	35 hours
PM Production Cook																																	35 hours

HAYS, PHILLIPS, ARRENDALE, AND VALDOSTA

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[illegible]

	OPENING AND CLOSING HOURS OF THIS UNIT																																
	AM											PM																					
JOB TITLE	12	1	2	3	4	5	6	7	8	9	10	11	12	1	2	3	4	5	6	7	8	9	10	11	SA	SU	MO	TU	WE	TH	FR		
Food Service Director										X	X	X	X	X	X	X	X	X	X	1	X						X	X	X	X	X	45 hours	
Swing Supervisor										X	X	X	X	X	X	X	X	X	X	X						X	X	X	X				
Swing Supervisor			X	X	X	X	X	X	X	X	X	X	X														X	X	X	X	X	45 Hours	
AM Production Cook			X	X	X	X	X	X	X	X	X															X	X		X	X	X	35 hours	
AM Production Cook			X	X	X	X	X	X	X	X	X																X	X	X	X	X	35 hours	
PM Production Cook											X	X	X	X	X	X	X	X	X							X	X			X	X	35 hours	
PM Production Cook											X	X	X	X	X	X	X	X	X							X	X	X	X			35 hours	

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- Flexible and Health Spending Accounts
- Tuition Reimbursement for salaried associates
- Frontline Education Program for hourly associates – can take online classes for accredited degree at no cost, full tuition coverage
- Accident Insurance
- Critical Illness Insurance
- Hospital Indemnity Insurance
- Identity Theft Protection
- Legal Services
- Pet Insurance
- Smoking Cessation programs
- Employee Assistance Program – available to all associates at no cost
- 401k – matching for salaried associates
- Discount Programs for all associates with Aramark parnters
- Scholarship Program for associates' children
- Home Mortgage Program
- Matching Gift Program
- Adoption Assistance
- Financial Wellbeing resources

Pease see the following Job description of each position specified in the staffing plan, as well as prior experience and education levels required for each level of employment

Job Title:	FOOD SERVICE DIRECTOR	Job Code:	RAJF
Reports To:	GENERAL MANAGER	OSHA Category:	2
Department:	FOOD SERVICE	FLSA Status:	EXEMPT
SUMMARY Manager of operations, responsible for developing and executing strategy to meet operating and financial goals. Leads the operations of food service accounts by ensuring areas of responsibility meet objectives and client expectations.			
ESSENTIAL FUNCTIONS Leadership: Lead, mentor, engage and develop teams to maximize their contributions, including recruiting, assessing, training, coaching and managing performance. Ensure food services appropriately connects to the Executional Framework. Coach employees by creating a shared understanding about what needs to be achieved and how to execute. Reward and recognize employees. Ensure safety and sanitation standards in all operations.			

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Client Relationship: Develop and maintain effective client and customer rapport for mutually beneficial business relationship. Demonstrate excellent customer service using Aramark's standard model. Identify client needs and effectively communicate operational progress.

Financial Performance: Adopt Aramark process and systems. Build revenue and manage budget, including cost controls with regard to food, beverage and labor. Ensure the completion and maintenance of P&L statements. Achieve food and labor targets. Manage resources to ensure quality and cost control within budgetary guidelines.

Productivity: Implement and maintain Aramark agenda for both labor and food initiatives. Create value through efficient operations, appropriate cost controls and profit management. Full compliance with Operational Excellence fundamentals, including food and labor. Direct and oversee operations related to production, distribution and food service.

Compliance: Maintain a safe and healthy environment for clients, customers and employees. Comply with all applicable policies, rules and regulations, including but not limited to those relating to safety, health, wage and hour.

QUALIFICATIONS

The qualifications listed below are representative of the knowledge, skill, and/or ability required. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions:

Position requires Bachelor's Degree plus 2 - 4 years of management experience or an Associate's Degree plus the equivalent of 6 years of management experience or 8 - 10 years' management experience with increasing degrees of responsibility attained. Ability to communicate effectively with clients, customers of the client and support staff. Requires management and leadership skills and the ability to work with confidential employee, client and Aramark information.

Job Title:	Food Service Manager	FLSA:	Exempt	Band	8
Function:	Food & Beverage Services	Family:	Food		
Job Summary - Management position, responsible for developing and executing dining solutions to meet customer needs and tastes. Oversees and manages dining operations where customers order prepared food from a menu.					

Scope of Role

The Food Service Manager will be directly, and in conjunction with Food Service Director, responsible for planning, administering and directing all unit activities related to food service, financial accountability, production, labor and compliance standards established by Aramark, regulatory agencies and client. In conjunction with direct reports, develop strategic operational plans aligned with the client's mission, vision and objectives to include sustainable practices while balancing the fiscal constraints of the operation. Reports to a Food Service Director, General Manager or DM/RDM and the primary level of impact is within own operations.

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This is a management role and the primary point of contact for a defined account, including all service offerings with that account. Type of operations, employee scope and managed volume will vary in size and diversity based on the specific account assigned. Account responsibility can vary in composition, population density, geographic span, and breadth of service offered. *Generally manages 5 -150 employees. Total managed volume can span from \$200k - \$5M.*

Core Job Duties/Responsibilities

- **Leadership** - Leverage Aramark's coaching model to engage and develop team members to their fullest potential. Reward and recognize employees. Ensure individual and all team performance meets objectives and client expectations. Plan and lead daily team briefings. Ensure safety and sanitation standards in all operations.
- **Client Relationship** - Maintain effective client and customer rapport for mutually beneficial business relationship. Identify client needs and communicate operational progress. Deliver and model Inspired Service model as foundation for excellent customer service.
- **Financial Performance** - Ensure the completion and maintenance of P&L statements. Deliver client and company financial targets. Adopt all Aramark processes and systems, understand performance metrics, data, order and inventory trends; educate teams on key levers to improve margins.
- **Productivity** - Create value through efficient operations, appropriate cost controls, and profit management. Comply with the Operational Excellence fundamentals by meeting and maintaining food and labor initiatives. Ensure entire team is trained and able to execute. Supervise team regarding production, quality and control.
- **Compliance** - Maintain a safe and healthy environment for clients, customers and employees. Comply with all applicable policies, rules and regulations, including but not limited to those relating to safety, health, wage and hour, and purchasing.

Additional Position Duties/Responsibilities

- Delivers strong operational performance by executing against Aramark and regulatory agency standards and programs, continually monitoring operations, and completing assessments and necessary action plans to provide optimal food quality and meal service, and customer satisfaction.
- Ensures compliance to food safety, sanitation, and overall workplace safety standards.
- Interacts with client leadership and maintains effective client and customer relations at all levels of client organization. Identifies Aramark service expansion opportunities.
- Provides overall direction and manages performance for all supervisors and front line employees, ensuring employee development, engagement and compliance with human resource related policies and standards.
- Directs, staffs, and trains food service staff regarding food production, merchandising, quality, cost control, and cash handling.

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- Responsible for labor forecasting, scheduling and management
- Develops operational component forecasts and is able to explain variances. Responsible for component's accounting functions.
- Ensures compliance with all contract obligations.
- Establish and maintain systems and procedures for the ordering, receiving, storing, preparing and serving of food and related products, as well as menu planning and development.
- Conduct period inventory and perform other functions such as maintaining records to comply with Aramark, government and accrediting agency standards.
- Sets and prioritizes department goals, developing and implementing an action plan to address identified issues.
- Develop and be accountable for a safety culture that creates a work environment where no one gets hurt.
- Responsible for recruiting, training, and succession planning of all talent at location.

Core Job Qualifications

- **Experience** - Requires at least 2 years experience and 0-2 years in a management role. Years of experience greater for larger unit assignments. P&L accountability and/or contract-managed service experience is desirable.
- **Education** - Bachelor's degree in Hospitality Management, Business Management, Nutrition, or other related fields
- **Minimum Core Job Requirements**
- **Impact** - Focuses on operational plans within respective operational organization.
- **Complexity** - One channel at one site. Ability to manage in a diverse environment with focus on client and customer services, entrepreneurship, and building and growing a strong business is essential to success in this role.
- **Communication** - Requires ability to influence others on policies, practices and procedures and to motivate and encourage employees. Gathers information from parties across multiple areas and may gather information for/from external customers or clients. Communicates with parties across multiple areas and may include external customers, clients, senior management, and Aramark support staff.
- **Knowledge** - Requires management and leadership knowledge. Some specialized knowledge and skills within specific technical areas. Food production knowledge is essential for this role. The ability to identify defects in the preparation and service of food and implement improved quality control procedures.
- **Leadership** - Manages function independently and without direct supervision. Customarily and regularly directs the work of at least two full-time employees or their equivalent. Makes or influences employment decisions affecting the team, including hiring, promotions, and other changes in status.

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The ability to multi-task is a must. Proven experience leading and inspiring teams at all levels of the organization.

- **Judgement** - Applies impartial and independent discretion and judgement with respect to the management of the assigned unit(s). Ability to respond effectively to changing demands.

Job Title:	Cook Supervisor	Job Code:	RGMI
Reports To:	FOOD SERVICE DIRECTOR	OSHA Category:	
Department:	FOOD SERVICE	FLSA Status:	NON-EXEMPT

SUMMARY

Supervise inmates to ensure that food items are prepared in accordance with Aramark production requirements. Trains workers in methods of performing duties and assigns and coordinates work to promote efficiency of operations. This position participates in the preparation and serving of meals and food items.

ESSENTIAL FUNCTIONS

- Maintain a safe, sanitary work environment, which conforms to all standards and regulations. Adhere to safety policies and accident reporting procedures.
- Review monthly menu and ensure that food items are ordered.
- Train inmates on proper cooking procedures.
- Prints and distribute recipes. Direct inmates in the use of Aramark recipes.
- Assist in conducting inventory. Requisition orders as needed for approval.
- Adhere to and maintain preparation and production guidelines according to Aramark standards by reviewing and approving production and temperature logs.
- Supervise inmates in food preparation and tray assembly. Ensures Aramark guidelines are being met.
- Participate in preparation and serving of meals.
- Ensure proper portion and any special dietary requirements are fulfilled.
- Ensure timely and efficient meal service.
- Assigns and coordinates work of inmates to promote efficiency of operations.
- Obtain accurate daily population counts and review with staff.
- Adhere to security policies and procedures. Ensure storage areas are locked at all times. Ensure that all kitchen tools and equipment are returned to their designated secure area. Ensure all keys are returned and secured.
- Provide effective direction and ensure inmates are productive.
- Develop sanitation schedule and ensure cooks, inmates and/or food service workers adhere to the assigned schedule.
- Oversee cleaning of kitchen and tray assembly area. In addition, oversees washing of kitchen utensils and equipment according to sanitary methods.
- Complete all documentation needed in order to meet and exceed Aramark standards.

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- Properly receives and stores food and food related items. Requisitions supplies and equipment to maintain stock levels. Monitors stock levels and reports any discrepancies to Direct Supervisor.
- Participates in the preparation/5 P's (Participation, Pulls, Production, Portion Control, and Post Production), storage and assembly of meals and food items.
- Follows Company's Standard of Operation for food handling and storage. Follows HACCP policies and procedures with regard to proper food handling procedures.
- Determines work procedures, prepares work schedules and expedites workflow for inmate and/or Aramark employee workforce.
- Completes all required training.
- Conducts monthly team safety and other required training.
- Perform other job duties as assigned.

QUALIFICATIONS

- High school education or equivalent experience preferred.
- Minimum one-year prep work or food service-related work.
- Knowledge of food prep, proper knife handling, temperature control, and sanitation is helpful.
- Must be able to use a computer.
- Must be able to read and write to facilitate proper communication with others. Must be able to understand and execute Aramark recipes, menus and production sheets.
- Must be able to perform simple mathematical calculations.
- Must maintain security clearance.

Job Title:	Food Service Lead Worker	Job Code:
Reports To:	FOOD SERVICE DIRECTOR / MANAGER	OSHA Category:
Department:	FOOD SERVICE	FLSA Status: NON EXEMPT
SUMMARY Supervise processes and/or labor in the areas of general utility and kitchen. These areas would include trash disposal, sanitation, and maintenance, and/or preparation and portion of food items in accordance with Aramark production requirements.		
ESSENTIAL FUNCTIONS 1. Maintain a safe, sanitary work environment, which conforms to all standards and regulations Adhere to safety policies and accident reporting procedures. 2. Adhere to and maintain preparation and production guidelines according to Aramark standards. 3. Supervise cook supervisor, inmates and/or food service workers in food preparation and tray assembly. 4. Ensures Aramark guidelines are being met. Ensures proper portion and any special dietary requirements are fulfilled. Ensures timely and efficient meal service.		

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5. Review logs daily. Corrects any discrepancies.
6. Assigns and coordinates work of the Cook Supervisors.
7. Monitors Lead Supervisor inmates and/or food service workers to promote efficiency of operations. Follows and carries out the correctional facility rules and regulations.
8. Trains Supervisors, inmates and/or food service workers in methods of performing duties. Must be able to read, follow and direct inmates and/or food service workers in the use of Aramark recipes.
9. Review and compare population counts to production records.
10. Adhere to security policies and procedures. Provides effective direction and ensures all inmates and/or food service workers are productive. Ensures storage areas are locked at all times. Ensures that all kitchen tools and equipment are returned to their designated secure area. Ensures all keys are returned and secured.
11. Reviews sanitation schedule and ensures Lead Supervisor adhere to the assigned schedule.
12. Oversees cleaning of kitchen and tray assembly area. In addition, oversees washing of kitchen utensils and equipment according to sanitary methods.
13. Completes all documentation needed in order to meet, and exceed Aramark standards.
14. Properly receives and stores food and food related items. Requisitions supplies and equipment to maintain stock levels. Monitors stock levels and reports any discrepancies to Direct Supervisor.
15. Participates in the preparation/5 P's (Participation, Pulls, Production, Portion Control, and Post Production), storage and assembly of meals and food items.
16. Follows Company's Standard of Operation for food handling and storage. Follows HACCP policies and procedures with regard to proper food handling procedures.
17. Determines work procedures, prepares work schedules and expedites workflow for inmate and/or Aramark employee workforce.
18. Recommends disciplinary action, review documents with Food Service Director for approval.
19. Completes all required training.
20. Conducts monthly team Safety and other required training.
21. Perform other job duties as assigned.

QUALIFICATIONS

- High school education or equivalent experience preferred.
- 1 to 3 years of food prep, proper knife handling, temperature control, and sanitation.
- Must be able to read and write to facilitate proper communication process.
- Must be able to perform simple mathematical calculations.
- Must be able to understand and execute Aramark recipes, menus and production sheets.
- Must be able to use a computer.
- Must maintain security clearance.

b) Provide a staff training plan for all employees. This plan shall include training for new employees, on-going annual training, and Serve Safe Training.

Simple Outline

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1. Meet and greet with incumbent teams
2. Offer and hiring process
3. Aramark orientation – policies and procedures
4. SHIELD training
5. Hands-on training
6. Ongoing trainings

Operation Plan

Upon award of the GDC business, our priority is meeting with the incumbent staff about employment opportunities. Our goal is to introduce Aramark to your current teams and assist in every step of the process for those interested and qualified to fill Aramark's roles within the contract. The first step of this process is to hold a meet and greet with current team members. From there, Aramark representatives will assist with the application, offer and paperwork process, to hire those team members to Aramark positions within the facilities. This process includes compliance with federal, state, and GDC hiring requirements, to include background checks, e-verify, and policy review.

Comprehensive Training, Extensive Support

We focus on making sure all of our associates understand what's expected of them with each task, which results in most accurate production, reduction of waste, and safety against potential offender manipulation. Our training approach also focuses on consistency (i.e., giving our team the knowledge to execute tasks the same way every time). We also commit resources to train and constantly evaluate our team's performance. In addition to the administration of the senior leadership team, we also dedicate local, district, and regional resources to training, which will be especially critical to getting this new era of superior correctional client satisfaction results. Finally, Aramark's online Learning Management System (LMS) enables us

to administer training efficiently, effectively, and with very little advance planning. Programs range from basic food service skills to preventing offender manipulation, as well as professional development programs. An overview of the training programs includes, but is not limited to, the following:

- Orientation
- Onboarding
- **ServSafe and Food Handler**
- SHEILD – Offender Manipulation training
- Workplace safety
- Kitchen skills (as required by position)
- Environmental stewardship

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- Educational assistance
- New leader assimilation
- Diversity awareness

Front-Line Associate Onboarding

The front-line associate onboarding framework is intended to help hourly associates connect with Aramark, our mission, values, and focus, and the great workplace we are trying to create. To that end, it incorporates elements of our recognition program and engagement priorities, as well as technical training to ensure that each employee has the skills and training necessary to perform their roles safely and effectively.

We also want to prepare our hourly associates to be able to consistently deliver to Aramark's standards of excellence in the elements of our repeatable business model that they impact. Hourly employees will learn about the executional framework priorities for your business and the associated practices they will need to employ. This hourly training gives a good starting place to connect them to our company and help them understand roles so they can consistently deliver our standards of excellence across all lines of business.

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Front Line Associate 30 Day Training Plan

Safety – Ensure to review the weekly Safety Briefs
Shield Training – Ensure to review the weekly Shield Training Briefs

Day 1	✓	Day 2	✓	Day 3	✓	Day 4	✓	Day 5
Employee handbook review		OPS 101: Getting started in food service		Food Handler Training: Location and Equipment		Food Handler Training: Receiving		Food Handler Training: Service and Delivery
Diversity Training		OPS 101: Creating a safe work environment		Food Handler Training: Pest Management		Food Handler Training: Storage		Food Handler Training: Allergens
SAFE Orientation Video		Food Handler Training: Why Food safety is important		Food Handler Training: Cleaning and Sanitation		Food Handler Training: Food Handling		OPS 101: Portioning
Shield Training: Offender Manipulation		Food Handler Training: Hygiene		Food Management Fundamentals: Lesson 1 & 2 Food Management Fundamentals Link		Food Management Fundamentals: Lesson 3 & 4 Food Management Fundamentals Link		OPS 101: Production
I-9 Documentation		Shield Training: Safe and Secure Workplace		Shield Training: Managing Offenders		OPS 101: Population		OPS 101: Post Analysis
						OPS 101: Pulls		Food Management Fundamentals: Lesson 5 & 6 Food Management Fundamentals Link
Job Shadow: Focus on how to supervise inmates		Job Shadow: Focus on how to supervise inmates		Job Shadow: Focus on how to supervise inmates		Job Shadow: Focus on how to supervise inmates		Job Shadow: Focus on how to supervise inmates
Day 6	✓	Day 7	✓	Day 8	✓	Day 9	✓	Day 10
Job Shadowing Activities:		Job Shadowing Activities:		Job Shadowing Activities:		Job Shadowing Activities:		Job Shadowing Activities:
Work in the kitchen and observe production		Work in the kitchen and observe production		Work in the kitchen and observe production		Work in the kitchen and observe production		Work in the kitchen and observe production
Work on the line during service		Work on the line during service		Work on the line during service		Work on the line during service		Work on the line during service

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Day 11	✓	Day 12	✓	Day 13	✓	Day 14	✓	Day 15
Job Shadowing Activities:		Job Shadowing Activities:		Job Shadowing Activities:		Job Shadowing Activities:		Job Shadowing Activities:
Review the menu and recipes for the week		Review a recipe		Record Meal Counts		Observe how to calculate waste		Demonstrate how to calculate waste
Observe creating a prep list		Create a prep list		Identify products that require volume and weight portioning		Observe how to calculate left over portions		Calculate left over portions
Observe pulling and labeling ingredients for production		Pull and label ingredients for production		Verify serving utensils and measuring tools for the menu		Review cooling methods for left overs		Demonstrate the cooling methods for leftovers
Observe creating production sheets		Create production sheets				Observe how to conduct inventory		Conduct inventory
Day 16	✓	Day 17	✓	Day 18	✓	Day 19	✓	Day 20
Job Shadowing Activities:		Job Shadowing Activities:		Job Shadowing Activities:		Job Shadowing Activities:		Job Shadowing Activities:
Observe how to take temperatures		Demonstrate how to take temperatures		Observe how to write an incident report		Demonstrate how to write an incident report		Quiz trainee on previous areas of training
Observe how to document temperatures		Demonstrate how to document temperatures		Observe how to calculate population		Demonstrate how to Calculate population		
Observe how to complete State required paperwork		Complete State required paperwork		Observe how to create and store sample trays		Demonstrate how to create and store sample trays		
Day 21 – Day 30								
Trainee will work in the different positions while being supervised by another Cook Supervisor. The trainee will demonstrate the following:								
How to read a recipe		How to create a prep list		Pulling and labeling ingredients				
Calculate waste		Calculate leftovers		Conduct inventory				
Create production sheets		Take temperatures		Record temperatures				
Supervise the service line		Supervise the production kitchen		Demonstrate tool control				
Complete all Aramark paperwork		Complete all State paperwork		Write an incident report				
Record meal counts		Demonstrate good safety habits		Demonstrate good supervisory habits				

Trainee Signature _____

Date _____

Trainer Signature _____

Date _____

Training

Aramark has many training opportunities for its employees. Between face-to-face organized training, we also have a web-based interface that allows for real-time trainings across a broad spectrum of employee locations. Additionally, Aramark's Training and Development corporate department offers numerous training opportunities for employees in various formats. All managers are encouraged, and in some cases mandated, to attend trainings on a near constant basis.

FRONT-LINE FUNDAMENTALS

This role-based curriculum is designed to equip employees with the skills to become quickly productive and highly engaged. We use a "just in time," blended learning approach of videos, job aids, eLearning, and instructor-led courses so that employees have the training they need just when they need it. This is a proven and preferred method for adults to successfully learn. The curriculum includes a variety of topics including safety, food production, service excellence, and industry- or account specific training required by your business.

COACHING

Leading people requires coaching to manage performance, support engagement, and give feedback. We use the GROW coaching model. Managers are trained and certified in applying the model. During

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the certification process, they are given feedback and suggestions to ensure that coaching is done right.

MANUALS

Our on-boarding and training manuals have been transitioned to on-line resources. It is designed of plan creation, modules and follow-up and is supported with links to videos, manuals and resources. This allows for real-time tracking, changes and complete flexibility.

COMMUNICATION

We believe constant communication is critical to the high level of engagement that is expected our employees. It is directly tied to our successful retention rate of our employees. That's why our front-line associates are included in decisions that affect customers and the operations. This communication comes in many different forms, such as employee meetings, newsletters, bulletin boards, and formal trainings.

LEARNING MANAGEMENT SYSTEMS (LMS)

This computerized training system provides an opportunity for multiple trainings to be delivered through online course curriculum, instructor-led, and other virtual trainings for both managers and front-line associates. In addition, it provides a one stop shop for training catalogs and a record each employee's completed trainings and credentials.

POLICY AND PROCEDURES

Aramark is committed to conducting all company business with the utmost integrity and according to the highest ethical standards. Our corporate policies and practices are clearly defined in the Aramark Business Conduct Policy guide issued to each and every employee hired by Aramark. The guide contains information on the company's compliance with laws, accurate accounting procedures, and financial reporting, along with other policies regarding conflicts of interest, trade and antitrust collusion, securities, political contributions, gifts, and entertainment. The heart of our business is the faith our clients have in Aramark. We must never compromise that trust.

ADA COMPLIANCE

Aramark has been a recognized leader in accommodating the needs of individuals with disabilities, both customers and employees. We have always believed that the differences among us enrich our workplace and that diversity is essential to achieving success. Aramark is committed to equality of treatment in employing individuals with disabilities, disabled veterans, and Vietnam-era veterans.

EQUAL EMPLOYMENT OPPORTUNITY AND AFFIRMATIVE ACTION POLICY (EEOC)

In keeping with our affirmative action policy, Aramark will recruit, select, train, promote, transfer, and release persons without regard to race, color, religion, national origin, age, or sex except where age or sex is a bona fide occupational qualification. In addition, Aramark will ensure that all other personnel actions such as compensation, benefits, layoff, return from layoff, company-sponsored

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training, education, tuition assistance, social, and recreational programs will be administered without regard to race, color, religion, national origin, age, sex, disability, disabled veteran, or Vietnam-era veteran status.



[Home](#)
[myFirstDay](#)
[myFirst7Days](#)
[myFirst30Days](#)
[myFirst60Days](#)
[myFirst90Days](#)
[myCoStar](#)
[myAramarkTerms](#)
[myTeamsChannel](#)
[Hiring Manager Resources](#)



We Dream. We Do.

Our Mission

Deliver experiences that enrich and nourish lives

Our Values

- Sell and Serve with Passion
- Front Line First
- Set Goals. Act. Win
- Integrity and Respect Always

Our Focus

- Build **Consumer** Advocacy
- Build **Client** Success
- Build **Employee** Engagement
- Build **Shareholder** Value
- Build Local **Communities**

<https://aramark365.sharepoint.com/sites/myFirst90Days/>

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Welcome to | **Aramark**

Meet  Greet
plan for

NEW MANAGER

Food Service Director

aramark 

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14.0 Food Service Reports

Instructions: Provide sample of operations, sanitation, and production report. Details should include, but not limited to sundown count by facility.

Please see the following sample reports for operations, sanitation and production:

Sundown Counts for Aramark-2021

Prepared By: Financial Ops Mullis

P.S.P.

P.T.C.

DATE	P.S.P.	P.T.C.	DATE						
			e-mailed						
Dec-21									
12/1/2021	794	173							
12/2/2021	795	172							
12/3/2021	795	172							
12/4/2021	795	171							
12/5/2021	793	171							
12/6/2021	793	169							
Average	794	171							
Total	4765	1028	5793						



PRODUCTION SHEET REPORT

Page 1 of 1

2021-11-22 08:44

Date: 2021-11-23, Tuesday

Service Area: Adult Inmate

Service Menu Name: Fulton, GA 2700 0 Milk MSC M-F HCH S-S
HHH 8.21 - cycle 4 - week 4

Meal Period: Dinner

Customers

Total

Weather: F

F: 3000 A:

Station: Adult Inmate

Number	Name	Final Prep Temp	Serving Size	Planned Prep	On Hand	Amount Prepared	Waste	Left-over	Amt Used /Served	Comments
M924	POULTRY MS RICE (SPICY) 10/2		10 ozw	3000						
M1948	DRY PINTO BEANS LF		1 cup	3000						
M1966	CARROTS Z W/ MARGARINE		1/2 cup	3000						
M2410	CORNBREAD (MIX) 1/54 1@		1/54 cut	3000						
M1469	MARGARINE WHIPPED		1/3 ozw	3000						
M2322	BROWNIE (MIX) 1/54		1/54 cut	3000						
M5630	TEA ICED OR HOT SWEETENED (FROM 1 OZ BAG)		1 cup	3000						

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MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

Aramark - Miami - Tool Control Inventory & Sign Out Sheets

DAY: _____ DATE: _____

MINIMUM (PAGE 1 OF 2)

LAST UPDATED: 11-4/21

Item #	Description	Before Brkfst	After Brkfst	Staff Shift Change	After Lunch	Out / By	Where	In / By	Out / By	Where	In / By	Out / By	Where	In / By
A-1	Thermometer													
A-2	#60 Disher													
A-3	#100 Disher													
A-4	#20 Disher													
A-5	#16 Disher													
A-6	#10 Disher													
A-7	#12 Disher													
A-8	#12 Disher													
A-9	#8 Disher													
A-10	#6 Disher													
A-11	2oz Spoodle													
A-12	4oz Spoodle													
A-13	4oz Spoodle													
A-14	4oz Spoodle													
A-15	4oz Spoodle													
A-16	6oz Spoodle													
A-17	6oz Spoodle													
A-18	6oz Spoodle													
A-19	6in. Spatula													

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Aramark Standards of Operation QA Assessment - Food Management

Updated 10/15/15

Food Management (100 total points)

QA Documents					
0	FM	PROVIDE: - Standard LOB Specific Cycle Menu -Documented Service-Now Exception Approval for any changes (if applicable) - LOB Specific "Key Ingredient List" - Previous weeks purchasing invoices and Rejection Log - Previous weeks production worksheets - Most recent Regulatory/ECOSURE inspection report - Previous months inventory worksheets (Manual Process)			
Pre-Assessment Meeting / Office					
Points	#	Assessment Question	Standard	Response	Criteria Not Met
0	FM	TASK: Select minimum of 3 Areas that will be assessed in BOH/FOH to validate Production Standards. <i>(Ex. Hot Production, Cold Production, MTO Station, Salad Bar, serving line, concession stand etc.)</i>			
0	FM	TASK: Select minimum of 3 Service Areas that will be assessed to validate Proper Portioning Standards. <i>(Ex. Home, Action Station, Deli, Trayline, etc.)</i>			
0	FM	TASK: Identify a Food item from a prior service day			
0	FM	TASK: Provide previous day/s/cycle's production sheet for all selected areas.			
Master the Menu / Perfect Purchasing					
Points	#	Assessment Question	Standard	Response	Criteria Not Met
6	FM 1	Is the unit operating with the required LOB Cycle Menu? - Locations not participating in MTM must follow the cycle menu as posted - All MTM locations must provide Service-Now Exception request documentation for menu - Changes greater than 10%		Yes / No	- Less than 90% of standard cycle menu in use (MTM Accounts) - Menu cycle changes in excess of 10% not approved by LOB with proper Service-Now documentation (MTM Accounts) - No Cycle Menu available - Items being served do not match cycle menu
7	FM 2	Is LOB Key Ingredient list in Use? Validate 4 items in inventory 2 Protein _____ / _____ 1 Dairy _____ 1 Grocery _____		Yes / No	- Non- specified (Master SKU Optimization List) product in use - Non-specified (Master The Menu Key Ingredient List) product in use - Specified product not in inventory - Item purchased through non-specified vendor
7	FM3	Are Rigorous receiving standards in place?		Yes / No	- Missing Proper receiving / Storage posters - Return to vendor signage not available for returning unusable refrigerated, frozen, dry products - Rejection log not available - Rejection log not used in past 30 days - No evidence items were checked/checked against Vendor Invoice - Missing Manager and Driver signature on the invoice - SYSCO order confirmation not available to confirm order received
4	FM4	Are products stored in accordance to Rigorous Receiving Standards? - Validate 2 storage areas _____ / _____			- Physical inventory not sequenced in accordance with inventory sheets/tablet - FIFO (First In First Out) proper rotation process not in place - Labeling Gun/Food Grade marker not used to mark receive dates - Receive dates missing from product (Except Bread/Milk)
Power Up Production					
0	FM	TASK: Select menu items being produced in selected Production Area.			1. _____ 2. _____
6	FM 5	Are the recipes from the Master Recipe File? Locations out of scope not participating in MTM must provide documented recipe All MTM locations must provide Service-Now Exception Request documentation for non-Master Recipe File menu items greater than 10%			1. Y / N 2. Y / N 1. Y / N 2. Y / N 1. Y / N 2. Y / N - Less than 90% master recipe File in use (Master The Menu Accounts) - Recipes from master Recipe File in excess of 10% not approved by LOB with proper Service-Now documentation (MTM Accounts) - Out of scope locations do not have a document recipes

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Aramark Standards of Operation QA Assessment - Food Management

Updated 10/15/15

Food Management (100 total points)

Points	#	Assessment Question	Standard	Response	Criteria Not Met		
6	FM 6	Does the area have a forecasted meal/Customer count transaction count on the Production Worksheet based on business needs?			1. Y / N	1. Y / N	1. Y / N
					2. Y / N	2. Y / N	2. Y / N
					- Production worksheet does not contain forecasted meal / customer transaction counts - Forecast is static – does not reflect business needs / trends - Manager not able to fully explain and demonstrate customer forecasting process with common considerations used		
6	FM 7	Do the forecasted portions for the selected item reflect adjustments made from previous production results? <i>Use previous Week/Day/Cycle production sheets to verify</i>	FM 5.2		1. Y / N	1. Y / N	1. Y / N
					2. Y / N	2. Y / N	2. Y / N
					- Previous production results are missing or incomplete on the production worksheet - Previous production results were not entered into the automated production system (if applicable) - Production planning does not take into account production results from last time menu was served		
7	FM 8	Do the selected items being prepared/served on a production worksheet(s) contain the following information: - Forecasted portions to prepare - Recipe number - Portion size - All ingredients listed on MTO Stations	FM 1.2 1.4 3.3		1. Y / N	1. Y / N	1. Y / N
					2. Y / N	2. Y / N	2. Y / N
					- Production worksheet does not contain forecast portions to prepare, Portion size, recipe number for item being prepared or - Portion sizes on production worksheet do not match menu and/or recipe - Recipe number on production sheet does not match number on cycle menu - Not all MTO item on production worksheet		
7	FM 9	Are the recipes for the selected items generated and available for the forecasted portions, batch and/or single serve portion as defined by the actual production process?	FM 1.2 1.4		1. Y / N	1. Y / N	1. Y / N
					2. Y / N	2. Y / N	2. Y / N
					- Recipe(s) are not available - Recipe does not match the recipe number or portion size on the production worksheet - Recipe is not available for total portions to prepare - Recipe is not scaled to accurate batch and/or serving for one		
8	FM 10	Is the recipe for the item followed as written?	FM 1.2 1.4 3.3		1. Y / N	1. Y / N	1. Y / N
					2. Y / N	2. Y / N	2. Y / N
					- Item being prepared does not match recipe ingredients, weights, measurements, preparation, build diagram and/or - Specified key Ingredients (MTM Accounts) SKU Optimized products are not used		
7	FM 11	Is post production information for the IDENTIFIED food item from a prior service documented on the production worksheet for the day item was originally prepared with planned and documented usage?	FM 3.2 3.5 5.2	Yes / No	- Production results are not documented for the leftover food item on the production worksheet - Leftover portions are not entered in to the automated production system (if applicable) - Production results for the leftover food item does not include a documented plan to utilize (i.e.: recorded on the production sheet)		
7	FM 12	Are the post production results completed accurately on previous WEEK production worksheets for all areas?	FM 3.2 5.2	Yes / No	- Production results are missing or incomplete on production worksheets		
Service Area - Proper Portioning							
0	FM	FM TASK: Select menu items being produced in selected Service Area. Does the portion served match the portion size indicated on the recipe and/or the production worksheet?	FM1.2 1.4 3.3 4.2		1.	1.	1.
					2.	2.	2.
					1. Y / N	1. Y / N	1. Y / N
8	FM 13				2. Y / N	2. Y / N	2. Y / N
					- Item being served does not match recipe service portion weights or measurements - Incorrect service utensils are used to portion menu item - Scales and/or measuring devices not available		

GEORGIA DEPARTMENT OF CORRECTIONS

CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

Aramark Standards of Operation QA Assessment - Food Management

Updated 10/15/15

Food Management (100 total points)

Points	#	Assessment Question	Standard	Response	Criteria Not Met
Wipe Out Waste					
6	FM14	Are food waste standards in place?	FM 3.5	Yes / No	- Pre-consumer waste is discarded directly in trash bin - Waste not being measured or recorded according to storage/Production/Service waste tracking log instructions - Waste tracking log is not available - Manage and/or supervisor do not review contents of waste bins with associates daily
4	FM15	Are there Labeled Waste Bins in place?	FM 3.5	Yes / No	- STORAGE waste recording process not in place - PRODUCTION waste bin not available - SERVICE waste bin not available - Waste bins are not labeled "Food Waste Only" - Waste bins are stored on the floor
4	FM16	Is Waste poundage data accurately entered into the Waste tracking Website? (Compare 3 random days waste logs to the Waste tracking Website.)	FM 3.5	Yes / No	- Waste poundage documented on Waste Tracker website does not match waste log - Data entry in the waste tracking website is missed for one or more day over past 30 days

15.0 Food Service Audits/Quality Assurance

Instructions: Provide sample of audit materials. Provide detail of how quality assurance will be measured, validated, and maintained.

Our team of dietitians oversees our food production system and quality assurance program. We know that access to a registered dietitian is critical at any time, so these team members work beside us daily to ensure that nutritional operations run smoothly. Emergencies are addressed immediately. We also utilize our OP-X process to ensure quality is measured, validated, and maintained.

Operational Excellence (OP-X)

OP-X is more than just a process—it's the way we do business. Training promotes quality assurance that exceeds expectations because employees and inmates learn procedures that Aramark has perfected for more than 45 years. And OP-X provides documentation for litigation, accreditation, or agency requirements.

The six key components of OP-X standards of excellence are based on the accreditation standards of the ACA:

1. **Meal Consistency**—OP-X encompasses more than 100 specific quality elements incorporated into the easy-to-follow Operations Guide. This ensures that operational standards are completed and reviewed at every meal.
2. **Measurability**—We require our food service directors to measure performance based on compliance.

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3. **Training**—Designed to give new associates a basic understanding of key food service concepts and practices, Aramark’s Operations (Ops) 101 introduces OP-X to run high-quality kitchens with consistency and efficiency.
4. **Menu Integrity**—The OP-X process delivers exact menu portions and ensures meal quality consistency. The quality process is reviewed every meal.
5. **Communication**—Our Operations Guide is our on-the-floor tool to ensure meal and daily OP-X standards are followed. The Operations Guide provides a users with a clear and consistent way to record data over time in order to communicate progress and changes with the rest of your team.
6. **Performance Review**—OP-X is a continuous process of specific action plans written, implemented, and tracked to ensure that service quality is consistent. District managers and other correctional management employees review the process during each visit.

OP-X Production Protocol

The Five Ps ensure consistent meal quality. They outline the steps for proper completion of a meal, beginning with forecasting the expected number of people to post-meal analysis. The goal is to serve consistently safe, satisfying, and quality meals are delivered as scheduled while still controlling costs.

- **Plan:** Develop menu and product needs based on facility population.
- **Product:** Determine purchase needs, accurate order receiving, and pulls to maintain up-to-date inventory.
- **Production:** Approved recipes, specified by the menu, use appropriate Hazard Analysis Critical Control Point (HACCP) controls and proper yields.
- **Portioning:** Accuracy of service is confirmed, with additional HACCP controls and documentation.
- **Post-analysis:** Final documentation reviews ensure accuracy. Includes HACCP control review and improvement planning for future meals.

Please see the following audits:



Steritech Audit
form.pdf



Food Safety QA.pdf

16.0 Food Service Credentials

Instructions: Provide detail of all experience with receiving and maintaining credentialing.

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Aramark requires at least one manager during all hours of operation is required to have a ServSafe certification, the highest standard in the industry, administered by the National Restaurant Association. Certification follows ServSafe standards and five-year renewal time period, and Aramark tracks employees to ensure they renew when needed.

Additionally, all staff in the kitchen are trained in Aramark's SAFE Standards in regard to our food safety standards. Ongoing training is conducted, tracked, and enforced for all employees and staff. Aramark's food safety standards focus on associate health, hygiene, location and equipment, pest management, cleaning and sanitation, receiving and storage, food handling, service and delivery, and hazard control and management.

17.0 Protection of Confidential Information

Instructions: Methods to Protect Confidential Information: Provide a summary describing your methods to be used to protect all participant/client confidential information.

Aramark reserves the right to discuss and mutually agree on the definition of "Confidential Information" subject to the technology solutions the parties agree upon and consistent with Georgia Department of Corrections ("GDC") and Aramark's data privacy and security standards.

As background, Aramark's Information Security Program is designed to comply with NIST Cybersecurity Framework (CSF) standard and our platform configurations are aligned with Center for Internet Security (CIS) benchmarks. Aramark intends to utilize PCI-compliant solutions but its ability to maintain such compliance depends heavily upon GDC's requirements and system infrastructure. Additionally, Aramark complies with all applicable privacy laws and the required privacy policies for all of its solutions. Aramark looks forward to discussing in greater detail the data privacy and security provisions and GDC's requirements and system infrastructure.

18.0 Transition Plan (Implementation)

Instructions: Supplier must submit two (2) detailed Transition Plans demonstrating provision of Food Services.

Transition Plan One (1) will include Phillips SP, Metro Reentry Facility, and Hays State Prison. The Supplier will have 120 days from Notice of Award to implement this plan. This plan must include at a minimum, a narrative description of specific details and time frames in which all start-up activities will occur.

Transition Plan Two (2) will include Arrendale SP, Coastal SP and Valdosta SP. The Supplier will have 120 days from the end of transition plan one (1), to implement this plan. This plan must include at a minimum, a narrative description of specific details and time frames in which all start-up activities will occur. Both transition plans shall include, at a minimum the following:

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- A step-by-step plan of how the Supplier will recruit employees this shall include hiring dates, starts dates and training dates.
- A step-by-step plan of how the Supplier will obtain food & supplies this shall include a detailed timeline to implementation.
- A step-by-step plan of how the Supplier will begin to implement day to day activities to meet start-up deadlines.
- A step-by-step plan of how the Supplier will ensure they will work with GDC and current contractor to ensure uninterrupted service in food service operations and Offender meal service.
- A step-by-step plan of how the Supplier will have the On-the-Job Training (OJT) program prepared and ready for implementation upon start-up.
- A step-by-step plan detailing the responsibilities of Supplier and responsibilities of GDC.
- Supplier must submit attestation that they will provide a continuing OJT program, based on the standards **(Appendix J)** of the current state contract with Central Georgia Technical College, monitor and report on offender progress and offer certification for each discipline taught.

TRANSITION PLAN 1

REOPENING PLAN AND IMPLEMENTATION

One advantage of retaining the incumbent vendor is that the disruption and staff discomfort is avoided. If re-awarded the contract, however, Aramark will approach the reopening exactly as if it were a new account. We will bring a district mobilization team to the facility to offer a complete Fresh-Eyes review of the operation and work with the onsite team to ensure they are fully attuned to the new program.

Our Transition/Opening Goals:

- Maintain offender and staff security and safety during the transition
- Uphold schedules that do not impact other facility operations
- Minimize the impact of grievances received by officers

REOPENING PLAN

We start with a structured opening plan that will be customized to GDC's needs, and includes:

- Project timelines

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- Deliverables dates
- Team member assignments
- Client milestone review dates

TRANSITION PROCESS

Prior to your transition, we assign a team of experienced leaders from our other accounts, support staff, and subject matter experts from our regional and corporate resources help to manage key operations processes.

TRANSITION EXPERTISE

We use client insights and input from every transition in order to prioritize action items and make necessary updates throughout the year to improve performance. Our dedicated team continues to optimize efficiencies, so we are typically able to transition accounts in 100 days or less.

FOOD TRANSITION PLAN

- Menu development and nutrition
- Employee payroll and benefits
- Recruiting and hiring
- Finance
- PRIMA (proprietary food production application)
- Operations
- Supply chain management

We identify a team leader who will act as the single point of contact between Aramark and GDC, whose responsibilities include:

- Establishing a clear line of communication with you to ensure a successful transition
- Leading the opening team
- Working directly with your staff to customize, adjust, and implement the transition plan
- Recruit, hire, and train the staff
- Implement policy and procedures, systems setup, and product purchasing

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TRANSITION PLAN 2

1. A step-by-step plan of how the Supplier will recruit employees this shall include hiring dates, starts dates and training dates.

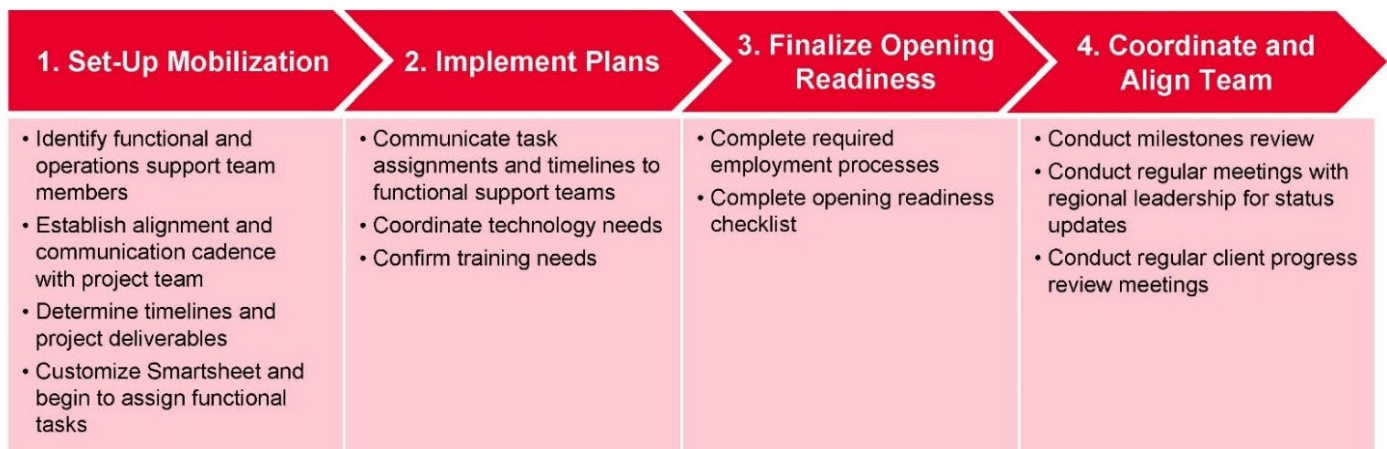
		New Hire Start Date (hourly)	New Hire Start Date	First Day of Service		
		<i>*Update Start dates to the right</i>				
		3/18/2022	3/1/2022	4/1/2022		
Start Date	Due Date	Action	Responsible Party	Notes	Status	
Contract Signed		Open PC	Project Manager/DM	PC #: Address:		
12 weeks before opening/ manager new hire start dates		Salaried positions posted	HR/DM/TA	Can post as pipeline as soon as business is likely; work with TA. If PC has not yet been set up, post out of OH PC, but ensure		
		Inform TA mobilization Team	HR	Inform TA regarding new business as soon as win is likely or pipeline positions		
		Determine if Labor Conversion	Sales Team/DM/HRD			
8-12 weeks before hourly new hire dates		Hourly positions posted	HR/DM	Validate against proforma. If smaller site (less than 20) may reduce timeline to 6		
		Create hourly wage guidelines for	HR	Utilize proforma budget along with market		
		Set Up Weekly Hourly Recruitment	HR	coordinate with hourly mobilization team.		
		Prepare for Town Halls with incumbent associates.		https://marcomcentral.app.pti.com/aramark/aramark/catalog.aspx?company_id=17492&folder_id=2776209		
		Download/review/update applicable				
		Prepare to Interview Incumbents.		https://marcomcentral.app.pti.com/aramark/aramark/catalog.aspx?company_id=17492&folder_id=2776213		
		Download/Review/Update applicable Interview Tools including interview guides, sign in sheets, next steps				
8 weeks before hourly hire dates		Host Town Halls for incumbent associates				
		On-site application, extend offers, and offer packet support for incumbent				
		Determine if external hires will be needed. Plan for Job Fair.		For 10+ hires. Submit request for job fair via myHR portal or let the hourly recruitment know, local recruitment		
8 weeks before manager hire dates		Interview salaried positions	TA/Hiring Manager			
4 weeks prior to manager start dates		Salaried offer letters sent	TA			
		Develop & rollout hourly referral program	HR/Hiring Manager	Promote at local accounts and distribute to incumbent associates once hired, speak to		
		Request Equifax Access for Hiring Support	HR	send email to myHR with EMP ID and PC information for anyone who needs Equifax		
5 weeks prior to hourly start date		Job fair for external hires	HR/Hiring Managers	As needed for external talent		
4 weeks prior to hourly start date		All Hourly offer letters sent	HR/Hiring Manager			
3 weeks prior to hourly start date		Order Federal and State posters from JJ Keller	HR	https://www.aramark.net/EmploymentRelations/home/localdf.aspx?id=835&		
		Print/Laminate Aramark Required Posters.		Policies/Multi Page Posters can be bound in a binder and put next to time clock.		
		Create and communicate orientation schedule for each location	Location Managers			
		Create orientation/training program.		https://marcomcentral.app.pti.com/aramark/aramark/catalog.aspx?company_id=17492&folder_id=2776211		
		Download/Prepare New Hire Orientation PPT. Print Out Policy Packets/Sign Off Sheets/Benefits How Create handbooks/location guide.	Location Managers	https://marcomcentral.app.pti.com/aramark/aramark/catalog.aspx?company_id=17492&folder_id=2757915		
		Download/Prepare Handbook and Location Guide. Add State Specific Addendum as required.	Location Managers	https://www.aramark.net/wagehour/home/local.aspx?id=4568&contentid=201878		
		Download/Print State Specific if required (i.e., CA, NY required Pay	Location Managers	https://marcomcentral.app.pti.com/aramark/aramark/addToCart.aspx?company_id=17492&folder_id=2776211		
		Review Hourly Onboard Checklist to ensure you are prepared.	Location Managers	https://marcomcentral.app.pti.com/aramark/aramark/catalog.aspx?company_id=17492&folder_id=2776211		
		Prepare for Training Plan	HR/Location Managers			
1 week prior to hourly start date		New hire packets completed in Compliance Center	Candidates			
3 business days prior to first day of work		Manager documents complete	HR/Hiring Manager			
		Print all Orientation/New Hire	HR/Location Managers	Handbook, Policies, SAFE Handbook, Sign-		
3-14 days before opening		Conduct				
Post-orientation		Orientation/SHEILD/Operations	HR/Location Managers			
		Create associate files	HR/Location Managers			
		Transition of space	Team			
Weekend of/week prior to opening		Put up required postings	HR/Location Managers			
Completed by end of first week		I-9 Completion	HR/Hiring Manager	Collect/copy I-9 docs during orientation.		
		First Day of Service	Team	Maintain copies in a separate confidential		

2. A step-by-step plan of how the Supplier will obtain food & supplies this shall include a detailed timeline to implementation.

Please see our Project Plan Overview, Timeline, and Milestones below.



Project Plan – high level overview



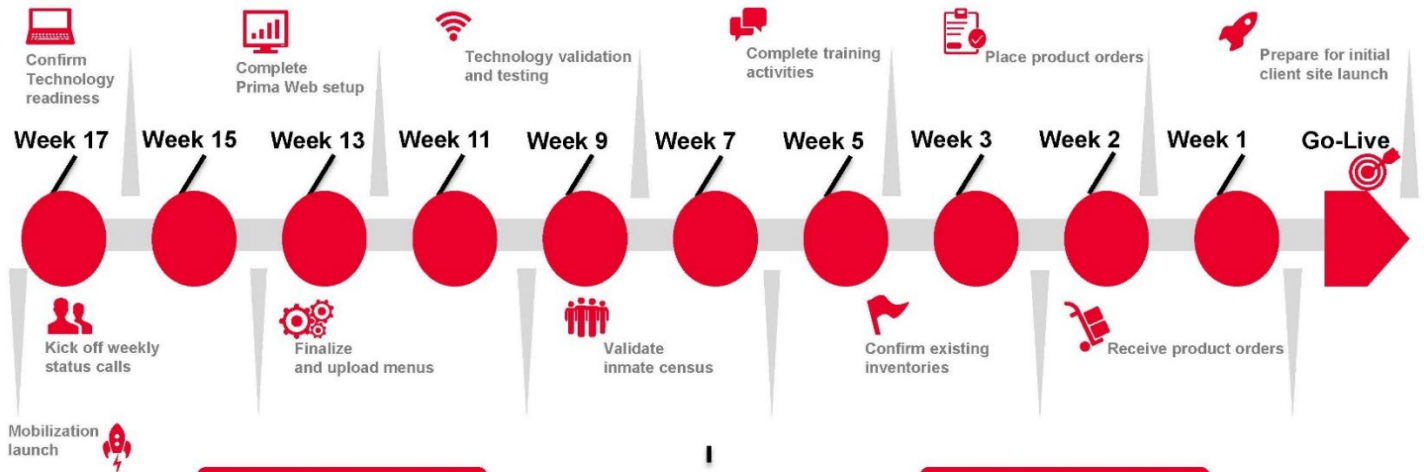
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CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D



Project Timeline



Training

Systems

#	Key Activities
1	Menu Planning & Forecasting
2	Purchasing
3	Receiving
4	Payment
5	Inventory



marketPRO
Orders • Receipts • Payments





Major milestones and deliverables by functional team



NOSS

- Confirm final menus and recipes with GDC
- Ensure all menus and recipes are uploaded into Prima Web
- Partner with Supply Chain to procure specified required products
- Align with GDC on facility specific census and other dietary needs (Medical, Religious etc..)

Supply Chain

- Confirm with GDC on facilities delivery and receiving logistics
- Vendors in place finalized and contracts complete
- Vendors sent communications on all needs by region and dates for opening and delivery 4 days prior to proposed transition date by site
- Coordinate with GDC on required security protocols
- Location Opening Checklist that will be used at all units complete by 3 days prior to transition by site.

Training

- Deliver geographically coordinated live multi day Prima Web training
- Provide training for tablet technology to include receiving and payment
- Coach food management process principals to optimize Prima Web

3.

3. A step-by-step plan of how the Supplier will begin to implement day to day activities to meet start-up deadlines.

Please see our Project Plan and Transition information in the answer below.

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4. A step-by-step plan of how the Supplier will ensure they will work with GDC and current contractor to ensure uninterrupted service in food service operations and Offender meal service.

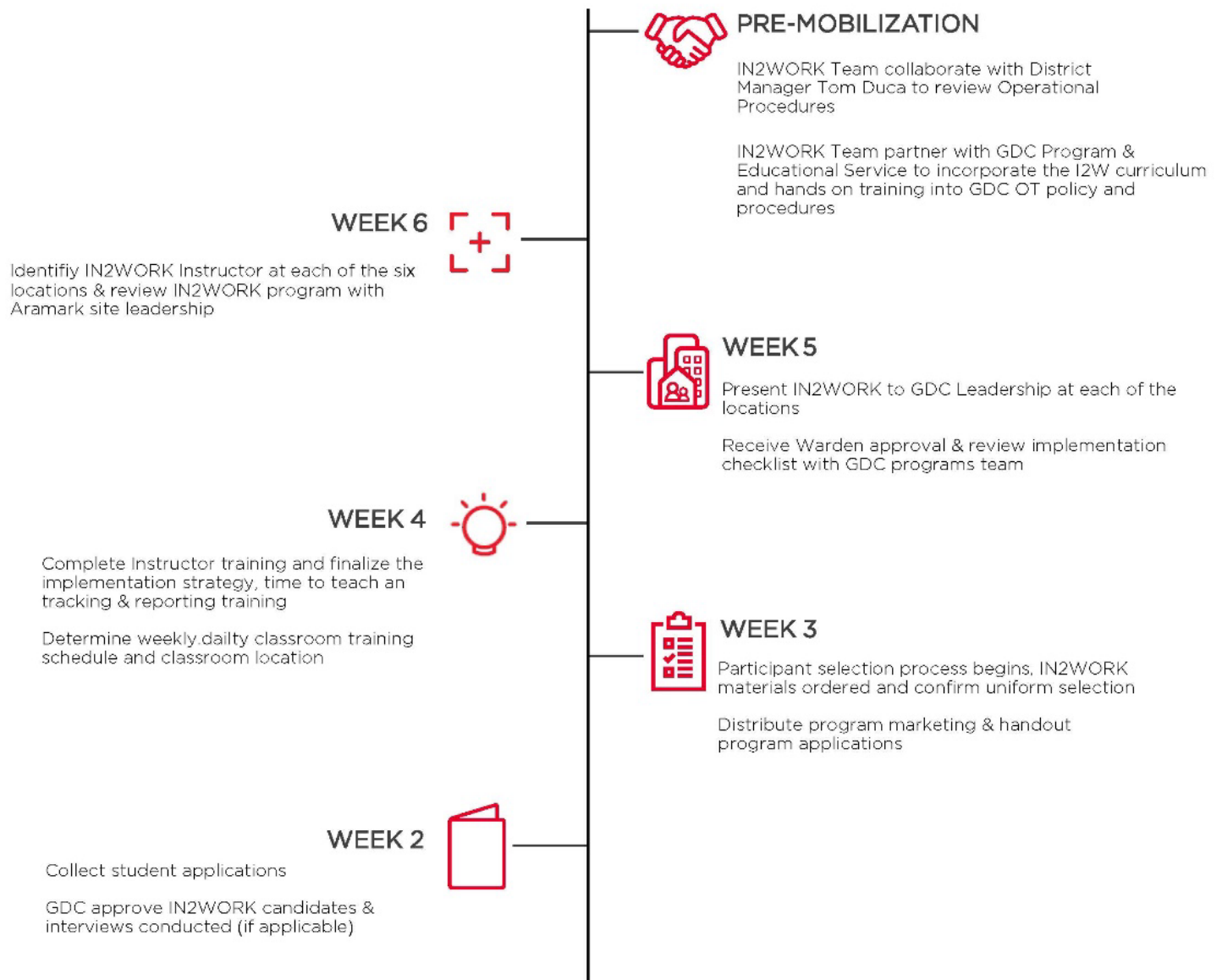


GADOC - Project
Plan.pdf

Aramark has successfully transitioned numerous departments of correction across the country, including West Virginia, Pennsylvania, Ohio, Indiana, Kentucky, Kansas, Tennessee, and Georgia. We will utilize our industry leading expertise to ensure a seamless transition. Aramark will create a project plan that will serve as a blueprint to lead our team through the preparation, execution and ongoing efforts needed to transition all of the selected GDC locations within 120 days of contract execution. Prior to the transition, Aramark staff will meet with each facility to conduct joint inventories and provide recommendations for the optimal supply levels at each.

5. A step-by-step plan of how the Supplier will have the On-the-Job Training (OJT) program prepared and ready for implementation upon start-up.

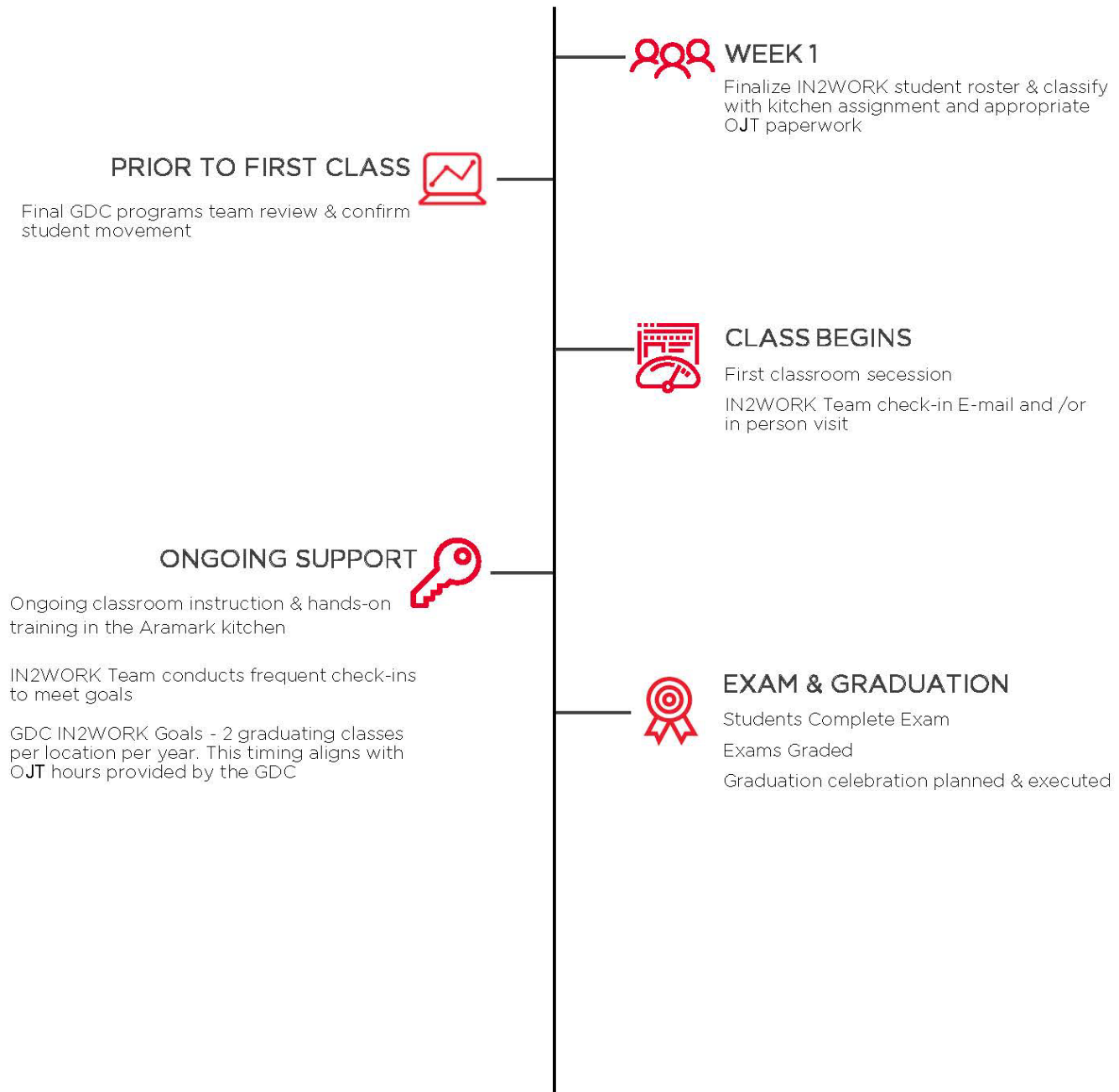
IN2WORK IMPLEMENTATION GEORGIA DEPARTMENT OF CORRECTIONS



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MILESTONE DATES



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6. A step-by-step plan detailing the responsibilities of Supplier and responsibilities of GDC.

Aramark Responsible	GDC Responsible
1. Assign opening team captain	GDC will supply one Correctional Officer per shift to control offender movement in and out of the kitchen area at Hays State Prison, Metro Reentry Facility, Phillip State Prison, Valdosta State Prison, Coastal State Prison, and Arrendale State Prison.
2. Assign team members and tasks responsibility	GDC will supply radios equivalent to the current number provided to Food Service Staff at each facility at GDC's expense. Additional units may be requested from GDC and Supplier will reimburse GDC at cost or obtain the units from outside sources, however approval from GDC Facility staff for use of GDC frequency will also be required.
a. Office setup	
b. PRIMA	
c. Sanitation	
d. Ordering and procurement	
e. New employee transition	
3. Set conference call schedule for team	GDC shall make available and maintain, for the successful Supplier use of GDC kitchens and existing food preparation equipment for preparation of offender meals at each location.
4. Order computer	GDC shall provide one (1) computer to access SCRIBE. Access to any other applications will be the vendor's responsibility and must meet all GDC security and access parameters.
5. Decide on location to ship computer to for program validation and installation	GDC will, where possible, provide notice of increase in facility size or additional facilities to be added within ninety (90) days of anticipated need.
6. Assign roll-up responsibilities for opening expense	
7. Meet with client staff to allocate trustees	
8. Interview for employee needs, existing and applicants	
9. Request order guide from dietitians	
10. Contact EcoLab	
a. Call to get local rep	
b. Order Oasis	
c. Request material safety data sheets and wall holder	
d. Set M.S.D. Training with EcoLab	

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e. Request and set data for working system evaluation	
f. Complete opening notice and fax to controller	
11. Obtain copy of proposal	
12. Audit proposal for any operating needs or issues	
13. Arrange for pest control, trash removal, phone service, set up dedicated line for computer	
14. Order uniforms from WearGuard	
a. Get style and colors approved through DM	
b. Call 800-888-0501 and give them component number	
15. Interview new (or existing) FSDs and AFSDs	
1. Review all equipment and sanitation levels, use equipment and sanitation evaluations	
2. Prepare order guide	
a. Order guide by vendor	
b. Purchase lists by week	
c. Place opening orders and verify delivery day	
3. Opening team visits location and gathers necessary information	
a. Review all equipment operation and sanitation	
b. Evaluate smallwares needs and place order	
c. Introduce team to client	
d. Request temporary office space	
e. Run labels for files	
f. Order all opening manuals (Corrections OPS Manual and Aramark Marketing Catalog)	
4. Check on contract movement	
5. Review new account opening notice, pro forma, or any other information	
6. Order opening supplies	
a. Select an FSD	
7. Arrange for the following:	
a. Lodging for opening team	
b. Air and local transportation	
c. Assign rental cars if necessary	
d. Review expense report with opening team	
8. Secure Tax Waiver number from Corporate Purchasing	
9. Aramark's Correctional Services ID # 23-2778485	

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10. Arrange for printed forms if necessary	
11. Secure all licenses, bonds, and insurance certificates	
12. Get client's emergency procedures	
13. Get staff and inmate meal schedules	
14. Determine where to go for medical treatment for workers' compensation claims	
15. Review transition schedule and make any changes	
16. Develop smallware and equipment needs, utilizing the smallware inventory sheets	
and equipment guidelines	
a. Inventory all smallwares and equipment in the kitchen	
17. Verify loading dock location and the scheduled delivery days and hours	
18. Finalize the menu and decide what week to start on	
19. Set up Diet Handbook	
20. Provide list of vendors with phone numbers and contact names	
21. Call all local vendors: Sysco, milk, bread, and local produce company if needed	
22. Discuss the following with vendors: your needs, delivery days, and hours	
Order contact person, fax, and phone number, emergency contact person, and copy of product and price list	
23. Start preparing all master forms needed: 8 Steps, Production Sheets, Tray Diagrams, Pre-Pull Sheets, Diet Load Sheets, etc.	
24. Call human resources if you need assistance with placing ads for employment	
25. Call DHL and set up an account (800-247-2676)	
1. Hold a team meeting or discuss opening by phone	
2. Secure a shadow board if needed	
3. Arrange for laundry service if needed	
4. Arrange client dinner; discuss any open or current issues	
5. Schedule a correctional officers orientation meeting	
6. Arrange unit tilling procedures	

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7. Turn over final employee list (current and prospective) to client for security clearance	
8. Begin processing of personnel using new-hire forms	
9. Continue interviewing prospective employees until all positions are filled	
10. Keep a pre-qualified candidates to fill positions that may turn over in the first few weeks of operation	
11. Institute "THINGS FORGOTTEN" list	
12. Contact client liaison and maintenance for any repairs	
13. Review sanitation needs with checklist	
14. Develop a plan for cleaning needs to be completed by opening	
15. Finalize inmate and employee schedules	
16. Finalize authorized vendor list and insert into purchasing material	
17. Review security procedures, both Aramark's and client's	
a. Procure keys for security	
18. Set up knife, phone, substitution, and supervisors' logs	
19. Check on contract movement	
20. Shop at Office Warehouse for desk, filing, and office needs	
21. Assemble the production book to include the following:	
a. Table of measurements	
b. Portion control menu planner	
c. Current signed menu	
d. Current snack menu	
e. Proper food temperature sheet	
22. Review sanitation needs with checklist	
23. Fill out paperwork for Procurement Card and mail to:	
Aramark	
Accounts Payable Customer Service	
Global Food and Support Services	
2400 Market Street, Philadelphia, PA 19103	
24. Finalize the menu with the dietitian and get the following:	

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a. Menu costing parameters	
b. Diet Handbooks (signed)—3 each	
c. Diet Load Sheets	
d. Menus (signed by client)—3 each	
e. Nutrition Statement	
25. Review standard employee and inmate job descriptions	
1. Review status of transition	
2. Finalize assignments of management team and shift assignments	
3. Review company and client's policies to include security	
4. Approve additional personnel if necessary	
5. Finalize and review diet program with the Medical Department	
6. Do final interviews for hourly employees if applicable	
7. Prepare and set up any additional personnel paperwork	
a. Set up personnel files	
8. Arrange for ID badges	
9. Complete an emergency phone list for the client	
10. Complete a food service employee telephone roster	
11. Set up call-in payroll and process if applicable	
12. Secure components in house phone numbers	
13. Finalize payment and accounting procedures	
14. Finalize cart load sheets, or daily count sheets, to include weekly summary	
15. Prepare work and break schedules for inmates and Aramark hourly employees	
16. Arrange for new locks on all storage areas	
17. Arrange for transfer of all keys	
18. Review process with client	
19. Complete relocation move, if applicable	
20. Review "THINGS FORGOTTEN" list	
21. Finalize sanitation schedule	
22. Set up pre-opening production schedule	
23. Schedule employees', inmate orientation meeting	
24. Set up all files for office	

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25. Meet with medical staff; get signatures in diet manuals and distribute them (Medical, OakBrook, Unit)	
26. Complete Authorized Request Form	
27. Procure office setup needs	
28. Prepare work and break schedules for inmates and Aramark hourly employees	

7. Supplier must submit attestation that they will provide a continuing OJT program, based on the standards (Appendix J) of the current state contract with Central Georgia Technical College, monitor and report on offender progress and offer certification for each discipline taught.

Aramark attests that we will implement the IN2WORK program and instruct ongoing classes at each of the six GDC locations where we prepare meal service. Aramark will partner with the GDC Education & Program Services team to understand the standards of the OJT program and align those standard to the IN2WORK Program operational policy and procedures.

19.0 Transition Plan (Close Out)

Instructions: Instructions: The Supplier must describe in detail how its proposed solution will provide a close out transition to a new Supplier. Supplier may include a project plan with proposed timelines for each activity. For the purposes of planning, Suppliers should assume that close out will be completed within 120 days of identifying a new Supplier or new contract.

Transitioning more than 450 correctional facilities over 45 years has taught us how to execute a nearly seamless changeover of service to or from Aramark. If Aramark is not successful in retaining the food service operation in the State of Georgia, we will work with the selected vendor and the State to ensure a smooth transition.

Our Transition Out Plan Goals:

- Maintain inmate and staff security and safety during the transition
- Uphold schedules that do not impact other facility operations
- Minimize the impact of grievances received by officers

We start with a structured opening or closing plan that will be customized to Georgia DOC's needs, and includes:

- Project timelines
- Deliverables dates
- Team member assignments
- Client milestone review dates

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Our transition is ongoing, as we are focused on the transition of key programs within Georgia DOC:

- Fellowship Program
- iCare Fresh
- Visitation Food Service Platform

Transition Out Procedures

1. Food and Supplies Inventory
 - a. Sell inventory to Client or Successor
 - i. Conduct a final inventory confirming of all paper, cleaning, and supplements
 - ii. Assure the pricing is accurate using most recent invoices to confirm
 - iii. Print off three copies of this inventory: one for Aramark, one for Client, and one for Successor Food Service Management company
 - b. Generate an Invoice for this inventory
2. Client-Owned Serviceware and Minor Equipment
 - a. Smallwares/Replacements and minor equipment
 - iv. Receiving arrangements need to be made with Client if items are to be received after Aramark has left the location
3. Aramark-Owned Equipment
 - a. Transfer assets
 - i. Print latest Fixed Asset Detail List. Fill out Transfer Form
 - b. Sell assets
 - i. Print latest Fixed Asset Detail List and fill out Sale Form
 - ii. Create Invoice to credit Depreciation; Contact accounting representative to alert them that those assets have been sold
 - c. Fleet vehicles sale
 - i. Contact regional finance director immediately
 - ii. Process will be handled through the Legal Department
4. Accounts Payable Invoices
 - i. Notify all Suppliers of the closing
 - ii. Request current statements
5. Licenses and Permits
 - i. Return licenses and permits to proper authorities for cancellation
6. Performance Bonds
 - i. Get written confirmation from Client to release Aramark from Performance (Surety) Bond if Aramark is leaving before the end of the bond
 - ii. Send written confirmation to Downers Grove Regional Office so that they can work with bonding company for reimbursement
 - iii. Attach copy of Notification to Closing Notice

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7. Aramark Manuals, Supplies, and Records
 - i. Pack boxes as needed along with paperwork to complete for Iron Mountain to pick up on the last day of Aramark operations.
 - ii. All menus, recipes, manuals, forms and financial information must be stored in these boxes for archiving. Any materials that have Aramark printed on them.
8. Clean and Secure Profit Center
 - i. Clean and secure profit center
 - ii. Turn keys over to the Client

20.0 Sample Invoice

Instructions: Provide a sample invoice to be submitted monthly. At minimum, please include the description of the charge for the rate provided. Also, the charges for daily offender counts should specify the respective meal type at agreed upon rate.

Please see the following sample invoice with the information requested:

Dec-21



INVOICE
Correctional Services

Terms: Due Upon Presentation
Make checks payable to "ARAMARK Services, Inc."
MAIL ALL REMITTANCES TO
Aramark Dallas Lockbox
P.O. Box 978839
Dallas, TX 75397-8839

TO:
Georgia Department of Corrections
Hays State Prison
Triton, GA 30753

IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Invoice Number: 200291400-000114
200291200-000140
000017249-000063
Invoice Date: 12/1/2021
Invoice Amount: \$220,913.31

Attention: Norman Willson

Sale Dates	Location	# of Inmate		Invoice #	Amount
November 1 - November 30, 2021	Hays State Prison	28,033	Per Diem @ \$2.973	200291400-000114	83,271.19
November 1 - November 30, 2021	Hays Vegan Meals	1,740	Per Diem @ \$4.395	200291400-000114	\$7,647.30
November 1 - November 30, 2021	Phillips State Prison	29,462	Per Diem @ \$2.973	200291200-000140	87,554.33
November 1 - November 30, 2021	Metro State	4,733	Per Diem @ \$5.458	000017249-000063	\$25,832.71
November 1 - November 30, 2021	Metro Transitional	4,871	Per Diem @ \$3.095	000017249-000063	\$15,075.75
November 1 - November 30, 2021	Metro Helms	495	Per Diem @ \$3.095	000017249-000063	\$1,532.03
Total Inmates		69,334			220,913.31

21.0 Project Management

Instructions: The Supplier must describe in detail how its proposed solution will provide the State with correctional food services using a project management methodology.

In our proposal, we have worked to create an informed and tailored solution for the GDC, specifically to meet your goals. Please refer to our response to Question 5 for a detailed description of project management methodology.

22.0 Staff Contingency Plan

Instructions: Provide a Staff Contingency Plan. The Supplier must provide a Contingency Plan that shows the ability and process to add more staff, if needed, to ensure meeting the Project's deliverables, and temporary or permanent changes to provide the required correctional food services.

The Supplier must provide a description for when the determination to deploy contingency staffing will be made.

During our assessment of the GDC, we believe our staffing model as previously described in Section 13.0 is the right size to support operations. That being said, we understand that business is continuously in flux, to include population changes, emergency occurrences, facility operational changes, and more. As the supplier who will hire associates directly, we will be able to add roles as needed to accurately respond to such changes in the business, whether that is temporarily or permanently. Our local management team and District Manager will work in conjunction with GDC, as well as our Human Resources Director and Regional Finance Director to understand the impact and positions that may need to be added to the contract.

If on a temporary basis, we have multiple options at our disposal:

- Utilization of staff from neighboring Aramark accounts
- Within the Central region and Corrections line of business, we operate as one team to best serve our clients. If there is an emergency need to add staff to the location or cover shifts, we leverage our internal team, whether that is from neighboring correctional facilities within the state or supporting with operators from other states and client families.
- As referenced earlier, Aramark serves clients in multiple lines of business across the state and country. In many cities, we are able to reach out to our peers in other lines of business, such as Facility Services, Higher Education, Healthcare, or Sports & Entertainment to support. We have over 100 individual accounts within the state of Georgia.
- Finally, we have a third-party vendor who supports us on temporary contingent labor. If we need open positions filled on temporary basis, our managers are able to put in a job requisition to fill immediately. Our third party will work with local staffing agencies to fill these needs on

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CORRECTIONAL FOOD SERVICE

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

immediate and urgent basis. Our contracts with these staffing agencies then allow us to hire associates on permanently, if that is what is needed. All staffing agency associates are required to comply with Aramark and client background checks prior to working in the facility.

If on a permanent basis, as mentioned, we have ability to restructure the account or contract staffing to best support operational needs. Our approach to filling those positions would be to ensure jobs are posted both internally and externally through our devoted talent acquisition team. Once posted, our Talent and Acquisition team supports our operators with advertising, networking within the community, and reviewing internal applications for their promotional or transfer eligibility. Our local team is also engaged in the community, to leverage local contacts to finding top talent. Once identified, our management team will ensure proper hiring and onboarding, in order to retain new associates and reduce turnover.

In regards to timing around new hires, once identified, all new hires are sent an offer letter and applicable background check forms. This process is done electronically and can be done within a day from our side. We will comply with GDC background and pre-employment expectations, to include your criminal background check. In our experience, we find the client background check is the lengthiest part of the new hire process, meaning as soon as it returns, we can finalize all new hire paperwork within 1-2 days of clearing. This allows us to expedite the start of new hires within the facility.

23.0 Staff Management

Instructions: Provide descriptions of the Supplier's Staff Management approach. The Supplier must describe internal standards, policies and procedures regarding hiring, professional development, and human resource management, including processes for ensuring that a contract resulting from this RFP will not be affected by fluctuations in Supplier staffing and other project / contract assignments. The response should also include a discussion of the Supplier's management of subcontractor staffing.

- a) Describe in detail the hiring strategy to ensure positions do not remain vacant for more than 30 days.

Hiring Process and Background Checks

Our team members are the hub of our operations, and the importance of health, safety, and compliance is always top of mind. Having comprehensive hiring processes ensures that all employees adhere to the standards set forth by GDC.

All candidates are required to complete comprehensive background checks, including relevant county and federal court checks, national sex offender registry checks, and verification of Social Security numbers and legal authorization to work in the United States. This thorough check covers seven years, completed by a third-party vendor, plus any period of judicial oversight. In addition, corrections-specific licensing, education, health, or background checks will also be completed and customized to each state, government agency, or positional requirement.

Maintaining a Proactive Talent Readiness Focus

Our talent readiness framework gives us the ability to stay ahead of business demands, thus enabling us to go to market with more ease than our competitors. Internally, this strategy creates a foundation focused on proactive talent development and sourcing, attracting and engaging a diverse talent pool, and driving accountability and responsibility for talent readiness at every level of the organization.

Allie Virtual Assistant

Allie is our virtual job coach that supports applicants and current employees looking to advance their careers. Each user receives a curated list of Aramark jobs based on their interests, skills, and location.

External Hires

We network with our employees and associates across the company, trade associations, diversity networks, and specialized sources of people with disabilities. Relationships with veterans' groups support military hiring. Our employee resource groups embrace workplace communities for women, Latinos, people of African descent, Indigenous employees, cross-generational workers, veterans, LGBTQ employees, and those with disabilities and their caregivers and advocates.

a) Describe in detail the hiring strategy to ensure positions do not remain vacant for more than 30 days.

Elevated Recruiting Strategies

People are our most valuable asset. Because of our unique philosophy, Aramark's correctional services division is proud to deliver an environment in which a talented, engaged, passionate, and diverse array of people want to work. Our promise to the GDC is to engage our employees, making a meaningful difference in your facilities and leaving a lasting legacy. We lay the groundwork for employee success, with initiatives that attract, develop, reward, and retain a diverse team that performs to its highest potential.

Aramark's talent acquisition and retention initiatives work together to drive a consistent recruitment process, building sourcing strategies for existing and future needs, and pipelining external talent that will enable us to achieve our growth goals as a business.

- **Community Partners** — Nationwide footprint of 1,200+ local organizations to hire a workforce that reflects the markets we serve
- **Virtual Hiring Events** — Pioneering virtual tools and innovative artificial intelligence to actively engage a large pool of talent with ease
- **Internal Sourcing Teams** — Dedicated teams to identify and engage passive candidates through specialized sourcing channels
- **Targeted Campus Strategies** — New virtual open house events, core school engagement strategies and focus on increasing early career diversity

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- **Flexible Workforce Solutions** — Focus on cultivating flexible workforce solutions, including gig, contingent and an internal Alumni Program
- **Upskilled Recruiters** — Established TA development program, invested in market intelligence and built data-driven recruiting acumen

MODERNIZING POST-OFFER PROCESS

- **Case Management** — Extending automation to enable auto-triage, streamlined HM/candidate interaction, and easier administration
- **Background Checks Policy** — Reviewing and improving background check policy and administration
- **Automation** — Using technology to enable faster, more accurate post-offer activities
- **Reporting & Analytics** — Advancing performance and outcomes measurement throughout TA

RECRUITMENT MARKETING

- **Employer Brand & Value Proposition** — Launching a refreshed employer brand (2021) to better attract and retain talent by highlighting our unique value proposition, hiring locations and Aramark people stories
 - Positioning us as an employer of choice, reducing our reliance on job advertising for candidate flow and improving acceptance rates
- **Careers Website** — Maintaining and re-imagining our careers website (2021) with rich content so it works harder to attract and motivate talent to apply and accept
- **Social Media** — Showcasing our employee value proposition and boosting our reputation by growing communities and engaging passive talent through compelling stories and smart targeting on Facebook, Instagram, and Twitter
- **Job Board Advertising** — Strategically managing and optimizing job board advertising to maximize candidate flow and quality while minimizing cost
- Piloting emerging and niche job boards to attract specialized talent
- **AI & Candidate Experience** — Deploying cutting edge AI chat and CRM technologies to deliver an unparalleled candidate experience at scale with 24/7/365 availability for screening, interview scheduling and candidate care

Talent Acquisition Technology

UNLOCKING THE POTENTIAL OF TECHNOLOGY

As the technology landscape evolves, Talent Acquisition functions need to evolve to keep up. AI isn't just an acronym; it's key to maintaining staffing and achieving operational efficiencies and growth to remain competitive.

- **Mobile First** — A new wave of 'app driven' hiring is emerging. Candidates expect to find jobs, apply for jobs, and pick-up shifts from their mobile devices and applications.

MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

- **Candidate Experience** — Candidates expect a consumer-like experience in the technology tools and solutions they engage with. User friendly, dynamic, and increasingly intelligent.
- **Artificial Intelligence** — Specific solutions leveraging AI is enabling scale, enhancing prediction, increasing speed, and reducing human bias across the lifecycle of Talent Acquisition.

24.0 Training Policies and Procedures

Instructions: Describe Supplier's approach for training and ongoing education of its personnel. The Supplier must describe its policies and procedures for providing education and training for its personnel, both initially and ongoing.

Onboarding

Our people are our most valuable asset. We want to ensure that they are prepared for the unique set of circumstances of working in a correctional environment. In addition to the training our employees are required to go through, the corrections division provides SHIELD training to prepare our staff to handle such matters as inmate manipulation, maintaining a safe and secure work environment, and meeting federal requirements like PREA training.

Employee Training

We implement a 30-60-90 onboarding plan that includes orientation to Aramark, corrections, and role-specific training. To ensure employees are prepared for their roles, we use the following:

- A robust onboarding plan that utilizes face-to-face, online, and hands-on training.
- Readily available resources mitigate challenges by addressing common situations and providing guidance.
- Peer-to-peer mentoring provides an understanding of the nuances within your facility and each role.
- Regular interactions with managers ensure role alignment and retention of information.
- Weekly huddles enable the team to be aligned on operations.
- The 30-60-90 plan onboards employees with an orientation to Aramark as well as the corrections industry, while clarifying role expectations.
- Hands-on practical experience enables employees to operate more efficiently and effectively in their roles.
- We provide regular touchpoints and resources within daily operations to aid knowledge retention.

Front-Line Associate Training

Investing valuable leadership time in one-on-one training sessions emphasizes the importance of each job to your employees. Our front-line associate training establishes expectations in addition to the fundamental and hands-on skills.

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MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

- **Week One:** New employees are required to complete four modules to learn essential concepts and meet with their managers to put education into practice by physically going through each task.
- **Week Two & Beyond:** Employees will participate in weekly SHIELD and Safe briefs and other huddle exercises. This participation reinforces the concepts learned in onboarding and ensure a safe and secure environment for GDC.

Technical Skills Training

Efficient and high-quality service is essential at GDC. To provide you with the best operations, we engage managers, supervisors, clinical dietitians, chefs, and front-line service associates in technical skills training on a predetermined schedule. These programs are conducted across each of our services using multiple delivery vehicles:

- One-on-One Training
- Team Training Meetings
- Video Training
- Interactive Skill Training

SHIELD Training

Inmate manipulation is a constant threat in the corrections industry that compromises employee safety without proper training. Our solution to this hazard is SHIELD training—designed to arm employees with the knowledge and skills to understand risks, manage inmates, and recognize when manipulation occurs.

SHIELD Training 101

- Focuses on inmate manipulation, a safe and secure workplace, and managing inmates.
- Must be completed before working with inmates
- Employees are re-certified annually
- Includes three learning modules and is tracked through Aramark's Learning Management System to ensure 100% compliance
- SHIELD briefs are discussed at weekly huddles to reinforce each of the key topics

Inmate Training

Safety is paramount in our commitment to facilityname. Anyone entering our kitchens, including inmate kitchen workers, must follow safety and training guidelines and procedures to ensure safety for themselves and others. Please refer to section 12.0 Offender Labor for more detailed information.

Safety First from Day One

On an inmate worker's first day, training begins with the proper Personal Protective Equipment (PPE) required when in the facility, including non-slip footwear, hairnets, gloves, and eye protection when

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MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

needed. From there, workers train on proper sanitation, such as hand washing, personal hygiene, and food safety, and they review safe working practices while inside the kitchen.

Once assigned an area, workers partner with a trained staff member to review:

- Proper use and handling of all equipment
- Proper food production processes, food safety, and handling
- Staff provide supervision, guidance, and coaching throughout each shift to ensure workers meet all standards.

Customized Training to Fit Your Facility's Needs

With longer kitchen assignments come increased training consistent with the food safety training standards identified by the National Restaurant Association's ServSafe certifications, and all local health code requirements. We also provide your workers with additional cross-training to perform various jobs and duties throughout the kitchen with excellence.

25.0 Staff Retention

Instructions: Describe Supplier's process and methodology for retaining Supplier personnel and ensuring that Key Project Personnel will be consistently engaged on a contract resulting from this RFP. The Supplier must provide assurances that it will retain the appropriate level of staff to complete food service activities throughout the contract period. The Supplier must describe its approach to staff retention, with specific attention to ensuring staff consistency throughout the contract.

Recognition is essential to engage, enable, and retain talented employees. Aramark works hard every day to ensure that safety and security are top of mind. When employees go above and beyond their daily responsibilities, productivity increases and customers are happy, and we make sure they are recognized for their dedication and achievement.

Encore! Encore!

Aramark is focused on a culture of appreciation, where great work and results are noticed. Encore! Encore! serves to recognize and award employees who create experiences that matter while serving with passion and expertise. Through increased employee engagement, satisfaction, and loyalty, this program directly impacts our client and inmate satisfaction by delivering improved results.

Reward

We regularly take the opportunity to reward and recognize staff, which provides employees with an experience that has lasting impact and value.

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MANDATORY SCORED REQUIREMENTS – ATTACHMENT D

	Description	Rewards
Notice Efforts	Thank You Everyday appreciation for a job well done	Printed thank-you cards, e-cards, or e-buttons
	Spot Awards Recognition for work above and beyond daily tasks	Employee's choice of gift from online catalog
	Annual Employee Appreciation Day Celebrates employees' loyalty and thanks them for their contributions	Individual workplace celebrations
Rewards	Achievement Awards Recognizes significant achievement in safety, customer service, community, innovation, wellness, etc.	Employee's choice of gift from online catalog in Bronze, Silver, or Gold categories
Milestones	Milestone Awards Celebrates career milestones (service awards) in five-year increments and personal milestones (birthdays, anniversaries, graduations, onboarding, etc.)	Employee's choice of gift from online catalog

Employee Appreciation Day

Every year, Aramark sets aside a day to celebrate and appreciate all our employees across the globe. We provide a day full of activities and fun where we thank our nearly 250,000 service stars around the globe for their hard work and dedication. We applaud our people for demonstrating integrity and respect in every interaction with our clients, consumers, communities, and each other.

Compensation

A fair compensation program provides many benefits. It offers earnings potential that is competitive with wage rates in your target market, responds aggressively to economic conditions, and rewards employees while recognizing the value of their continued contribution. Salary increases within the established ranges are a means of bringing an employee's salary to a level commensurate with the value of their past and current contribution. Each employee is paid based on individual performance and contribution to the achievement of company goals without regard to age, gender, sexual orientation, national origin, physical handicap, race, or religion.

There are three types of salary increases:

- **Merit Increases** - Relates directly to an employee's performance and overall contribution to the company, as well as to the employee's relative position within the assigned salary range
- **Promotional Increases** - An increase in an employee's salary that accrues because of a move to a higher grade level
- **Adjustment increases** - Change-based increase for reasons other than merit or promotion, made for internal and external equity

Benefits for Hourly and Salaried Employees

We offer competitive benefits for both salaried and hourly employees, including ample time off, retirement plans, health insurance options, disability coverage, and additional perks like incentive programs and corporate discounts.

Retaining and Growing Talent

High-quality talent is an invaluable resource to GDC, and retaining and growing talent relies on our integrated talent-management model. We accomplish this through:

1. Performance Management

Performance management is an ongoing process of communication between a manager and an employee that occurs throughout the year, in support of accomplishing the strategic imperatives of the organization. In discussion with a manager, each individual aligns their goals with the business needs of the organization. Performance management includes three stages: goal planning, midyear check-in, and performance appraisal.

2. Development Planning

Development planning is a unique opportunity for each employee to drive their career at Aramark. Employees collaborate with their managers to build a development plan focused on their career goals and using the leadership competencies as a guide. Development planning includes the creation of a development plan as well as a formal check-in.

3. Talent Planning

Talent planning is how we assess our current talent for new opportunities and identify high-performing individuals to develop for future opportunities. Talent planning includes a manager's assessment to aid in succession planning and people-planning meetings to review our talent across the organization.

Th
By answer
Question #
1
2
3
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8

Mandatory Questions

These questions are Pass/Fail. To be considered responsive, responsible and eligible for award, you must answer all questions with a "Yes" or "No".

Any questions you answer with a "NO" will fail the technical requirements and results in disqualification.

By answering "Yes," you indicate that you meet the individual requirements in the response block provided. ONLY use the "Additional Information?" column, to provide additional information about specific questions. Documents not submitted will be considered as "No".

DO NOT INCLUDE ANY COST INFORMATION IN YOUR RESPONSE TO THESE QUESTIONS.

Questions per Proposal Factors/Categories

Mandatory

The Supplier must submit a signed and dated letter attesting to having the capacity to operate in and support GDC requirements in the State of Georgia.

The Supplier must attach references, on the form named "Reference Form", to verify capabilities with providing Correctional Food Service Management.

Supplier must attach the company organization chart that outlines the corporate structure and reporting structure for the Prime and subcontractors (if applicable). Include a brief description of the experience and professional background of your corporate officers.

The Supplier must have the capability to demonstrate to GDC, an assurance that it will be financially stable.

- If a public company, provide most recent audited financial report.
 - If a private company, provide a copy of most recent internal financial statement, and a letter from Suppliers' financial institution, on the financial institution's letterhead, stating the Supplier's financial stability.
- GDC reserves the right to disqualify a Supplier for failure to properly submit financial statements.

The Supplier understands and is in agreement to hold a business license for food service in the State of GA.

The Supplier understands and is in agreement to complete criminal history background checks for all Contractor or subcontractor personnel who perform any duties on-site at GDC facilities.

The Supplier understands and is in agreement to meet all current GDC policies and procedures as well as future policies and changes to current policies.

The Supplier understands and is in agreement to comply with all Occupational Safety and Health Administration (OSHA), federal, state, and local requirements, including, but not limited to, maintaining applicable health certifications, and ensuring that cleanliness, health, and safety requirements are met.

Answer all questions in this section with a "YES" to pass.

disqualification of the proposal.

Upload documents if there is a Yes in the "Upload Attachs with
not requested in this column will not be evaluated.

IS WORKSHEET.

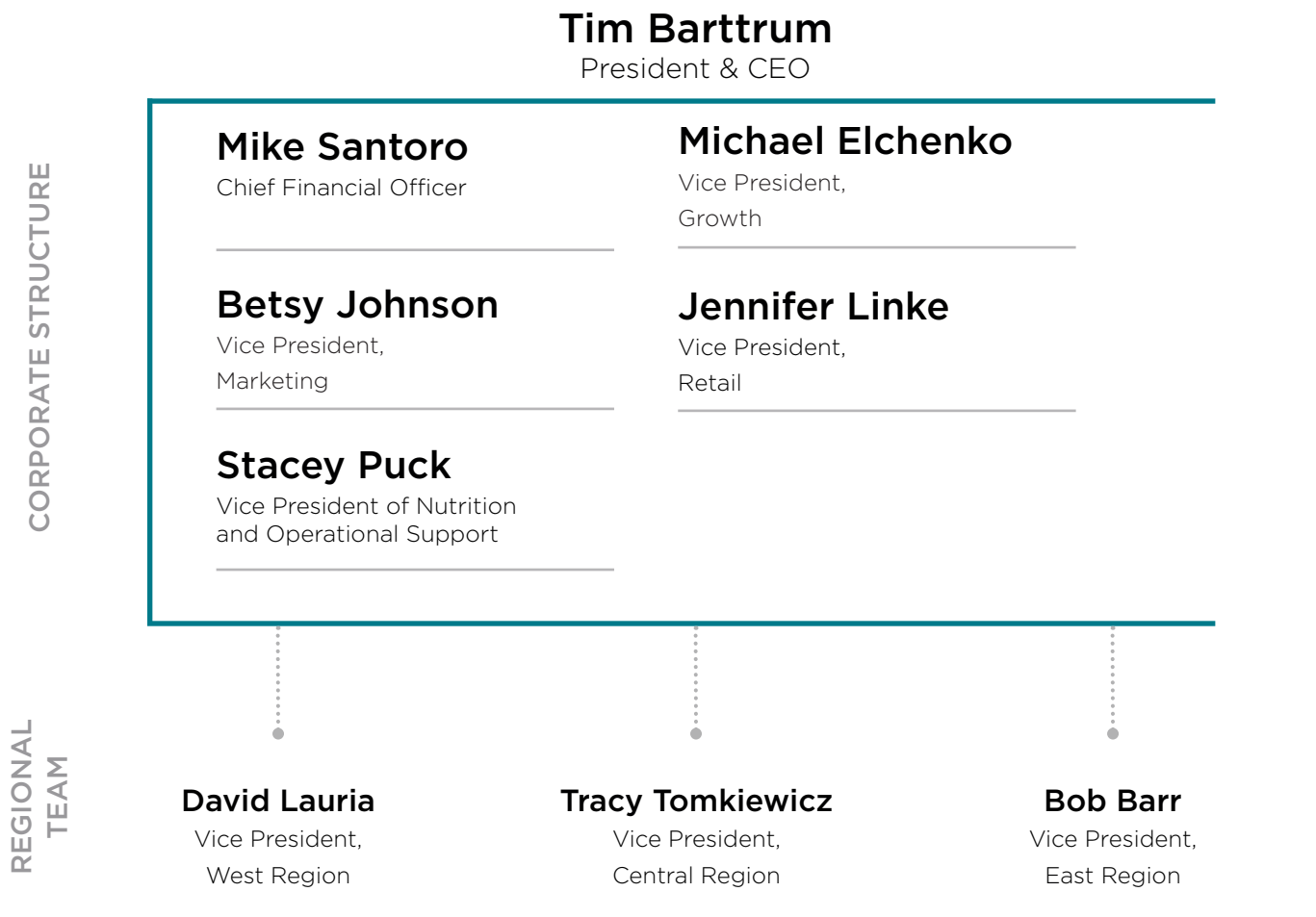
Response by Offeror. Only Yes or No Answers	Upload Attchts with Additional Information?	Attachment File Name
Yes	Yes	1. Letter
Yes	Yes	2. Appendix M Reference Form
Yes	Yes	3. Management and Staffing
Yes	Yes	4. 2020 Aramark Annual Report
Yes	Yes	5. Georgia Business Cerificate
Yes	No	
Yes	No	

Yes	No	
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MANAGEMENT & **STAFFING**

CORPORATE STRUCTURE

We invest heavily in the quality of our support resources—both systems and people—ensuring our team is on the cutting edge of leading trends and setting the industry standard. While we are rigid in our standards of quality and compliance, we remain flexible in applying our systems and programs to accommodate the needs of each facility. Our responsiveness is crucial in helping you maintain a safe and secure environment. Our people resources include experts and support in all key areas.





TIM BARTTRUM
PRESIDENT AND CEO

Tim Barttrum is responsible for Aramark Correctional Services, LLC. As president and CEO, he brings 30 years in the Corrections industry to his role. Previously he served as Vice President of Growth for multiple Corrections-focused organizations. Tim led Aramark's growth team to record-setting client retention outcomes during his six year tenure. Additionally, he drove efforts to create innovative food consulting model in Corrections industry.

FINANCE & ACCOUNTING

This team establishes, coordinates, and administers a plan for control of operations. The group provides both client and internal management reporting tools to compare performance with operating plans and budgets. The team formulates accounting policies, coordinates systems, and procedures, and prepares operating data and special reports as required. Accounting also ensures business assets protection through internal control, internal auditing, and proper insurance coverage. Our Accounting team also includes an exceptional corporate division group of internal auditors and analysts who secure the controls of the central accounting system to ensure validity and consistency.



MIKE SANTORO
VICE PRESIDENT, FINANCE

Mike leads the strategic planning process and delivers the financial goals and targets for the line of business. He analyzes and presents financial results against benchmarks and identifies growth opportunities in collaboration with field operations teams. He is responsible for ensuring the financial health of the business and collaborating with functional leaders to drive innovation.

Gia Roe

Senior Manager, FP&A

Andrew Williams

Senior Financial Analyst

Doug Holloway

Finance Supervisor

Kevin Johnson

Regional Finance Director, Central

John McFadden

Regional Finance Director, East

Michael Regan

Regional Finance Director, West

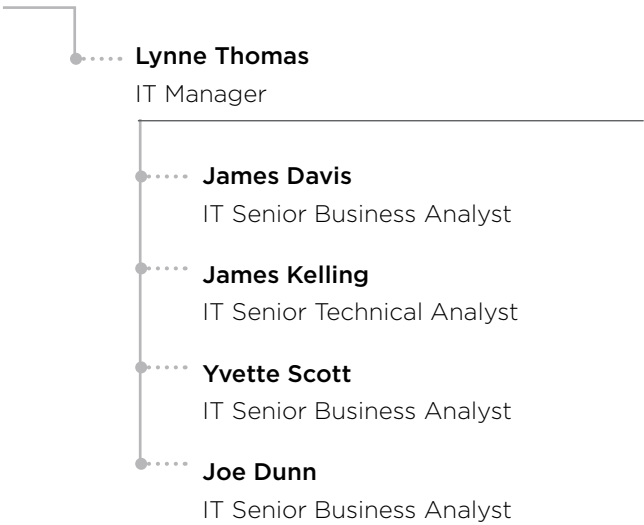
INFORMATION TECHNOLOGY & SUPPORT SERVICES

All computerized system applications for operations are developed and supported by this group. Aramark annually invests significant research and development capital into technology and systems. Aramark’s team also includes an excellent corporate division group of Information Technology (IT) Systems Specialists, providing development and support for Aramark’s software-management systems and ensure that Aramark’s systems remain at the forefront of the industry.



AMANDA GIBBISON-BRIGGS
VICE PRESIDENT &
CIO, TECHNOLOGY

Amanda is responsible for developing innovative technology platforms and integrations to improve the client and customer user experience. Her leadership extends to cross-vendor teams, client-facing deployments, and retail digital transformation.



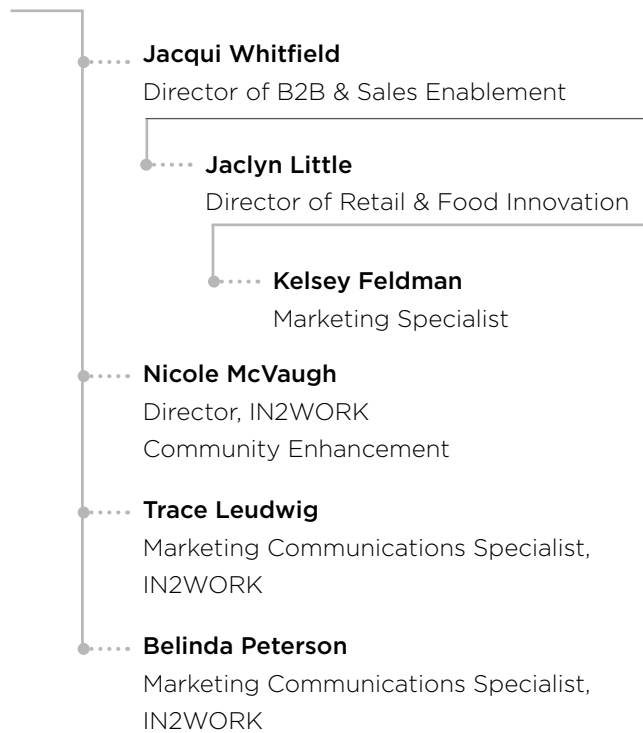
MARKETING

Our marketing staff develops innovative programs and solutions and communicates insights, resources, and tools to support field operations. They monitor satisfaction through ongoing client surveys and identify trends and issues in the marketplace, especially as they relate to support services.



BETSY JOHNSON
VICE PRESIDENT
OF MARKETING

Betsy is responsible for developing and executing the overall marketing strategy. She leads a team that collects robust insights from correctional administrators, staff, inmates, and their families to create innovative solutions that aid in officer retention, enhance inmate morale and behavior, and reduce recidivism in more than 450 correctional facilities served by Aramark.



BUSINESS DEVELOPMENT

This team is responsible for the sales strategy and implementation of all new business development activities. They analyze industry trends, coordinate market research activities, and track sales and related market statistics. They also support audits and rebids at current accounts and establish public relations with industry organizations and affiliations.



MICHAEL ELCHENKO
VICE PRESIDENT, NATIONAL
GROWTH & RETENTION

Michael is responsible for all sales and marketing activities for the correctional services division. He previously worked as Director of Business Development, securing new and retention contracts with state and county DOCs. Michael oversees on-site management teams and support staff to exceed clients' expectations.



COREY STOUGHTON
VICE PRESIDENT, WESTERN
SALES & RETENTION

Corey has established a culture of accountability, punctuated with a responsibility of \$200 million in national account business. He is results-driven, collaborating with Marketing & Operations teams to develop innovation and engagement that delivers the best solutions to our current and prospective clients.

- **Michelle Bang**
Growth Support Manager
- **Kathy Molinets**
Growth Analyst
- **Derek Harless**
DBD, Southeast Region

- **Bernie Peroni**
DBD, Northeast Region
- **Todd Steibly**
DBD, State Systems
- **Iggy Sanchez**
DSD, East Region
- **Lauren Kandrac**
DSD, Central Region

- **Kate Patton**
Director of Strategic Positioning
- **Lane Constant**
DBD, Midwest Region
- **Steve Keer**
DBD, Southwest Region
- **Taun Adams**
DBD, West Region
- **Greg Thomas**
DSD, West Region
- **David Wilson**
Strategic Development Manager

HUMAN RESOURCES

Aramark's front-line managers receive support from this team, which manages and develops competitive compensation and benefits programs, and conducts salary and wage surveys. This group develops training programs to meet the needs of our managers and hourly employees. It also develops recruiting programs. Other responsibilities include management succession planning, human resources audits, employee opinion surveys, EEO compliance, and affirmative action plans. Our Management Development Review (MDR) system and appraisal and performance development programs are also handled in this group. Finally, this team also includes an exceptional corporate division group of labor relations attorneys who monitor, negotiate, and administer labor agreements and guide efforts to maintain fair and harmonious relations between labor and management.



WENDY WOLFF
VICE PRESIDENT OF
HUMAN RESOURCES

Wendy plans and directs all human resources functions, including recruiting, employee relations, training, benefits, compensation, labor relations, and affirmative action for the business unit. Additionally, she develops, administers, and interprets applicable global and corporate human resources policies and guidelines for the business unit.

Ashley Biggs

Human Resources Director, West

Amanda Morris

Human Resources Director, East

Kerri Jones

Human Resources Director, Central

FOOD, LABOR, & RETAIL PRODUCTIVITY

This team is responsible for managing all operational productivity performance expectations as a strategic partner to the corrections line of business team in implementing and executing programs that are aligned with corrections and Global OpX initiatives. They are responsible for food and labor performance in both inmate/staff meal programs, as well as all retail programs, including commissary and web-based ordering platforms.



STACEY PUCK
VICE PRESIDENT OF
FOOD, LABOR, &
RETAIL PRODUCTIVITY

Stacey manages our staff of corrections dietitians responsible for menu planning, diets, and operational standards. Her team develops product specifications and recipes based on contract requirements and nutritional standards. Additionally, Stacey coordinates the PRIMA food production system and oversees the effectiveness of the OP-X Program and compliance with HACCP.

John DeAngelo

Director of Operational Excellence

Sue Clymer

Sr. Manager, Program
Development

Wendy Johnson

Director, PA DOC

Monique Skowronski

Director, Central Region

Cindy Irizarry

Director, West Region

Kate Crowley

Manager, West Region

Julie Dockendorff

Director, East Region

Sophia Flesch

Manager, East Region

Julia Dunnigan

Manager, East Region

Gaia DiGiacomo

Manager, East Region

LEGAL

This team is responsible for drafting and negotiating complex customer, supplier, and partnership agreements; interpreting contracts; and advising on discrete contractual questions and commercial disputes. They work closely with sales and operations to review and provide advice on RFPs and bid responses, ensuring compliance with all applicable regulations, policies, and inquiries.



ALDIE LOUBIER
VICE PRESIDENT, ASSISTANT
GENERAL COUNSEL

Aldie is an accomplished attorney responsible for leading complex transactions. She has negotiated contract and service provider agreements for clients across the Aramark portfolio, operational issues and commercial disputes to minimize legal risks. In addition to contract negotiations, her team is heavily involved in employee engagement and professional development initiatives.

Chris Varano

Assistant General Counsel

- **Shannon Crosby**
Contract Specialist
- **Annie Marshall**
Counsel



YOUR LOCAL **TEAM**

YOUR MANAGEMENT TEAM

The regional vice president provides overall management and control of client facilities in the Central Region. They are the executive leader responsible for driving a hospitality culture and enhancing the partnership with clients in their region through innovation, service and revenue goals. They are responsible for setting the strategic vision for their region, supporting the development of people and programming, and motivating their management team to drive value for clients.



TRACY TOMKIEWICZ
VICE PRESIDENT,
CENTRAL REGION

Tracy is an experienced leader with a proven track record of innovation and partnership development within Corrections. He has worked with Aramark for 35 years, but has spent the majority of that time (22 years) within corrections. He has held various positions within the field, including executive leadership, overseeing eight departments of correction and municipal business that accounts for approximately 200 locations. In his various roles he led various steering committees and informed the development of our FreshFavorites and SHIELD programs, and has dedicated his career to building and expanding relationships with clients.

- **Amanda Copeland**
VPO, IN
 - **Lisa Bock**
District Manager, S. IN
 - **Lauren Fish**
General Manager, IN DOC
- **Theresa Ellsler**
District Manager, WV/Mecklenburg
- **Paul Church**
District Manager, KS DOC
- **Reggie Campbell**
District Manager, FL/MS
- **Mark Trinidad**
District Manager, FL
- **Jody Sammons**
District Manager, KY DOC
- **Tom Duca**
District Manager, GA/TN/MS
- **Gary Stitzel**
District Manager, PA DOC
- **Charles Barnard**
District Manager, MI/IN/KY
- **Erik Leto**
District Manager, TN DOC

GDC's food service program will achieve operational excellence guided by the following two support systems:

1

ON-SITE MANAGEMENT PERSONNEL

2

REGIONAL & CORPORATE LEADERS

Our team will set your facility apart through frequent site visits and expert management in areas such as food service, marketing, financial planning, and technology to name a few.

The regional team includes the following members:



MICHAEL ELCHENKO

Vice President of Growth

Michael is responsible for all sales and marketing activities for the correctional services division, and oversees on-site management teams and support staff to exceed clients' expectations.



TODD STEIBLY

Director of Business Development

Todd pursues sales growth, maintains existing accounts in the Central Region, and ensures your satisfaction with operations.



TRACY TOMKIEWICZ

Regional Vice President

Tracy directs unit operations in the Central region to ensure customer satisfaction and meet program goals.



MONIQUE E. SKOWRONSKI

Director of Nutritional & Operational Support Services

Monique is a registered dietitian who provides leadership in nutrition for the Central Region and creates customized menu solutions that meet your needs related to special diets, supply chain management, and contract specifications.



TOM DUCA

District Manager

Tom serves as your go-to point of contact for support and program guidance.



LAUREN KANDRAC

Director of Strategic Development

Lauren maintains relationships with existing accounts in the Central Region, and ensures your satisfaction with operations.



KEVIN JOHNSON

Regional Finance Director

Kevin provides financial advice to the regional management team regarding existing business, forecasts, budgets, monthly operating results, and data interpretations.



AMANDA MORRIS

Human Resources director

Amanda manages human resources' policies and procedures for the Central Region.

MICHAEL ELCHENKO II, ESQ.

VICE PRESIDENT OF GROWTH

EXPERIENCE

2014-Present	Aramark Correctional Services, LLC
2019-Present	Vice President of Growth
2014-19	Director of Business Development
2007-14	Critical Connections Consulting, LLC
	Legal Counsel
2009-12	iSECUREtrac Inc.
	Senior Account Executive
2008-09	Sentinel Offender Services, LLC
	Regional Sales & Business Development
2007	Oertel, Fernandez, Cole, & Bryant
	Pro Bono Law Clerk
1997-06	Osteen Irrigation Inc.
	Supervisor; Underground Technician

EDUCATION

Florida State University College of Law
Juris Doctor, May 2007

Florida State University
Bachelor of Arts, High Honors, May 2004
Major: criminology, Minor: sociology

TRACY TOMKIEWICZ

REGIONAL VICE PRESIDENT

EXPERIENCE

1985–Present	Aramark Corporation
1999–Present	Aramark Correctional Services, LLC
2008–Present	Regional Vice President of State Systems
2004–08	Vice President of Operations
1999–2004	District Manager
1985–99	Aramark Corporation
1994–99	Resident District Manager, St. Louis, Missouri
1992–94	General Manager, Racine, Wisconsin
1985–92	Food Service Director/Assistant Food Director, Louisville, Kentucky

EDUCATION

Ball State University
Bachelor of Science, Business Administration and Finance

Keller Graduate School of Management

LAUREN KANDRAC

DIRECTOR OF STRATEGIC DEVELOPMENT

EXPERIENCE

2020–Present	Aramark Correctional Services, LLC Director of Strategic Development
2019–2020	Smart Communications (Corrections) Midwest Regional Sales Director
2017–18	Softchoice Territory Sales Representative
2016–17	Tessco Technologies Account Specialist
2008–13	UCG Technologies Marketing and Business Development Coordinator

EDUCATION

DePaul University
Bachelor of Advertising and Public Relations

TODD STEIBLY

DIRECTOR OF BUSINESS DEVELOPMENT

EXPERIENCE

2020 - Present	Aramark Correctional Services, LLC Director of Business Development
2007 - 2020	GrayRobinson Political Consultant
2004 - 2006	Huey, Guliday, PA Lobbyist
2003 - 2004	Florida Senate Policy Advisor to the Senate President
2001 - 2003	Florida Senate Legislative Analyst
1997 - 2001	Florida Department of Elder Affairs Senior Project Analyst

EDUCATION

1994 - 1998 Florida State University
1998 Master of Science in Executive Management
1996 Bachelor of Science in International Affairs

1995 Shaanxi University, Xian, China
Business and Chinese Linguistic Studies

KEVIN JOHNSON

REGIONAL FINANCE DIRECTOR

EXPERIENCE

2015–Present	Aramark Regional Finance Director
2014–15	Aramark Correctional Services, LLC Unit Controller
2013–14	K-12 Education Regional Finance Director
2010–13	Aramark Correctional Services, LLC Regional Finance Manager
2007–10	Senior Compliance Analyst
2006–07	The Marmon Group Inc. Internal Auditor
2005	RSM McGladrey, Inc. Sales Supervisor
2004–05	Omnicare, Inc. Controller
1999–2004	Senior Internal Auditor
1997–99	Manufacturing Groups of America, Inc.. Staff Accountant

EDUCATION/CERTIFICATION

2002	University of Cincinnati Master of Science in Business Administration Concentration: Accounting/Information Systems
1997	University of Memphis Bachelor of Business Administration (B.B.A.)

AMANDA MORRIS

HUMAN RESOURCES DIRECTOR

EXPERIENCE

2020–Present	Aramark Correctional Services, LLC Human Resources Director
2017–2020	Aramark Business Dining Regional Human Resources Manager
2010–17	Aramark Higher Education
2013–17	Senior Human Resources Manager
2010–13	Human Resources Manager
2010	Human Resources Coordinator
2009	MetroPCS Wireless, Inc. Human Resources Intern

EDUCATION

University of Florida
Bachelor of Science in Psychology

MONIQUE E. SKOWRONSKI

DIRECTOR OF NUTRITIONAL AND OPERATION SUPPORT SERVICES

EXPERIENCE

2016–Present	Aramark Correctional Services, LLC Central Region Nutrition and Operational Support Manager
2014–2016	Sodexo Clinical Dietitian

EDUCATION/CERTIFICATIONS

2014	Dominican University-Brennan School of Business Master of Business Administration/ Coordinated Dietetic Internship Sigma Iota Epsilon Honor Society
2012	Northern Illinois University Bachelor of Science in Nutrition and Dietetics Dean's List Honors

- ServSafe Certification
- Certificate of Training in Adult Malnutrition
- Registered Dietitian Nutritionist
- Licensed Dietitian Nutritionist for the State of Illinois

TOM DUCA

DISTRICT MANAGER

EXPERIENCE

2018–Present	Aramark District Manager
2017–2018	Nashville Underground Director of Operations
2014–17	Lodging Hospitality Management Vice President
2004–14	Bravo Brio Restaurant Group District Partner
2014–17	Lodging Hospitality Management Vice President
1994–04	Jillian’s Entertainment Corporation Regional Manager

EDUCATION

1994	University of Massachusetts – Amherst Bachelor of Science in Hotel, Restaurant and Travel Administration
-------------	---

COST PROPOSAL - ATTACHMENT F

Event Name Correctional Food Service

Event ID#

INSTRUCTIONS TO OFFERORS:

Offerors will only enter information in the **GREEN** cells. The **YELLOW** cells have formulas inserted and will calculate. All other cells locked to protect information. Read each question thoroughly and respond accordingly.

QUESTION #1 - Start-Up Costs

Start-Up Costs

Provide a total amount for the Start-Up Costs by facility.

Facility	Hays SP	Phillips SP	Metro SP	Valdosta SP	Coastal SP	Arrendale SP
Cost	0	0	0	0	0	0

Provide a detail explanation to all items considered in calculating the Start-Up Costs

There are no costs associated with start-up.

QUESTION #2 - Meals Costs

Each Offeror must quote a price per inmate per day based on the proposed 28-day master menu.

Offeror should account for any additional cost in determination of a regular inmate meal reimbursement

Price per inmate per day is understood to be the food items listed on the proposed master menu or meal guides served to one individual inmate each day to include all labor, food, chemicals, safety supplies and supplies required to prepare and serve the inmate for the complete day. This cost must also include all a OJT and unspecified costs of managing this effort.

If services are expanded to include additional facilities, pricing per inmate per day as quoted herein for the meals served will be used.

Regular Meal Cost

- NOTE - Medical Diets will be billed at the same rate as regular inmate meals and will be a replacement of the regular inmate meal not an additional cost billable to GDC. Also, snacks supplied for Diabetic diets will be counted as part of the regular meal at no additional cost.

Weekend Snack

Alternative Entrée Program (AEP) Costs

- Vegan
- Restricted Vegan
- Packaged Meal (enter fixed mark-up price per meal only)

* NOTE - Restricted Vegan Meals will ultimately be replaced by Packaged Meals produced by GCI. The Supplier must purchase the meals from GCI. A monthly price list will be provided with the meal components and pricing information. GDC will reimburse supplier on a Cost-plus basis for Packaged Meals. Offeror should only enter their fixed mark-up price per meal.

Meal Type	Hays SP	Phillips SP	Metro SP	Valdosta SP	Coastal SP	Arrendale SP
	Estimated Average Weekly Inmate Count By Location					
Weekend Snack **	2152	2026	650	1998	2100	2750

** Inmate Counts for Weekend Snacks were calculated as total number of inmates per location multiplied by 2 additional snacks received

	Estimated Average Daily Inmate Count By Location					
Regular	980	1013	325	900	1050	1375
Vegan	64			33		
Restricted	32			66		
Packaged	32			66		
TOTAL	3,469.97	3,148.40	1,010.10	3,364.27	3,263.40	4,273.50

Average Annual Total Cost

QUESTION #3 - Sliding Scale Fee (will not be used in evaluation)

Provide a proposal to offer a Sliding Scale Fee based on the number of offenders and the various meal types (Snack, Regular, Vegan, Restricted Vegan, and Packaged). Explain all the factors considered to determine adjustments. Also explain how the Sliding Scale option could benefit both parties. Lastly, Provide a sample document to show how the Sliding Scale works.

The sliding scale adjustments are based upon factors relating to changes in facilities' population. When population increases, the associated per diem rate will decrease. Conversely, when population decreases, the per diem rate will increase. This sliding scale option would benefit GDC and Aramark by reducing GDC's costs. Likewise, as population decreases, the per diem rate will increase to cover Aramark's costs. We have attached our sliding scale document for your review and consideration as a separate document, as this cell is locked and will not allow it to be included in the proposal. Please refer to the attachment: "Sliding Scale - refer to Cost Proposal Attachment F Question 3"

I understand the billing requirements and confirm that pricing provided represents all items noted above

Company Name: Aramark Correction Services, LLC

Printed Name of Authorized Personnel: Michael Elchenko

Title:

Vice President, Growth

Date:

8-Dec-21

GDC0000990

ill automatically ordingly.
Total Start-Up Cost
-
t.
lical plating consumable dministrative,
ne additional
Price Per Inmate Per Day
3.108
0.40
3.11
3.11
3.93

242,860.80
ed weekly.
6,763,320.06
7,006,180.86
pes (Weekend e the sliding scale ple cost
pulation. en population as population reases to d cluded here. estion 3.docx"

Event Details

PeopleSoft Strategic Sourcing

Event ID	Format	Type	Page
46700-GDC0000990	Sell	RFx	1
Event Round	Version		
1	3		
Event Name			
Correctional Food Service			
Start Time	Finish Time		
11/05/2021 18:42:32 EDT	12/08/2021 14:00:00 EST		

Event Currency: US Dollar
Bids allowed in other currency: No

Bid Number: 1
Bid Date: 12/08/2021 11:24:18 EST
Total Bid Amount: 3.11

Bidder: ARAMARK CORRECTIONAL SERVICES
1301 CONSTITUTION RD
ATLANTA GA 30316
United States

Submit To: Corrections, Dept of
GDC / PURCHASING
PONDER HALL
300 PATROL ROAD
FORSYTH GA 31029
United States
Contact: Marcia Primus 478/508-7819
Phone: 478/508-7819
Email: Marcia.Primus@gdc.ga.gov

Event Description

VERSION 3 - posted Addenda #2 to post Bid Conference Meeting Minutes; post Supplier Q & A Form to provide answers to supplier questions; revise several attachments; and add additional documents. M. Primus 11/30/21

VERSION 2 - added Addenda #1 to clarify Scope Requirements. M. Primus 11/29/2021.

GDC is seeking to make a single award to a vendor to procure Correctional Food Service at Metro Reentry Facility, Hays State Prison, Phillips State Prison, Coastal State Prison, Valdosta State Prison, and Lee Arrendale State Prison. The Successful Offeror will be responsible for feeding the entire inmate population at these facilities according to the attached Scope of Work. The Department is responsible for the supervisory and protective care, custody, and control of its inmate population. In carrying out this statutory responsibility, the Department provides administrative guidance and support for the delivery of food service operations.

To be considered for award, supplier must attend all six (6) of the Mandatory Bidders Conferences/Site Visits.

General Comments

- RESTRICTION ON COMMUNICATION WITH STAFF:

From the issue date of the Event document and until a Supplier is selected and the selection is made public, vendors are not allowed to communicate for any reason with any State staff except through the Issuing Officer's named in the Event document, or as provided for in existing contracts. For violation of this provision, the State may reject any bid/proposal of the offending bidder/offeror or initiate suspension/debarment proceeding with respect to the offending supplier or bidder/offeror.

Bidders shall submit questions via e mail to (Marcia.Primus@gdc.ga.gov). In addition, in the subject line, please list the EVENT ID number and the Offeror's Name. Answers to written questions, along with any necessary corrections or additions thereto, will be posted to will be posted to the Georgia Procurement Registry by dates noted in eRFQ. Any such corrections or additions will be deemed governing in case of conflict with information.

INSTRUCTIONS FOR BIDDERS: This government entity will only accept electronic bid responses for this solicitation via Team Georgia Marketplace. For technical questions, assistance with bid submissions, or if you have trouble accessing documents please contact: State Purchasing Customer Service @ 404 657-6000, Monday through Friday 8:00 AM TO 5:00 PM excluding State Holidays. Suppliers can also email questions to: ProcurementHelp@doas.ga.gov

Addenda to this solicitation may be posted to the Georgia Procurement Registry at any time during the solicitation process. IT IS THE BIDDER'S RESPONSIBILITY TO LOG IN AND REVIEW THE SOLICITATION REGULARLY DURING THE SOLICITATION PERIOD TO DETERMINE IF AN ADDENDUM HAS BEEN POSTED AND TO RESPOND TO THE ADDENDA IN THE PRESCRIBED MANNER.

General Questions

Question	UOM	Best	Worst	Response
Please provide the following information for your company: Company Full Legal Name Address Authorized Contact Person's Name Contact Person's Telephone Number Contact Person's Email address				

Required: Yes Mandatory Response: No

Aramark
Correctional

Response Comments

PeopleSoft Strategic Sourcing

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ATLANTA GA 30316
United States

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PONDER HALL
300 PATROL ROAD
FORSYTH GA 31029
United States

Contact: Marcia Primus 478/508-7819
Phone: 478/508-7819
Email: Marcia.Primus@gdc.ga.gov

Event Currency: US Dollar
Bids allowed in other currency: No
Bid Number: [1](#)
Bid Date: [12/08/2021 11:24:18 EST](#)
Total Bid Amount: [3.11](#)

Reciprocal Preference Law O.C.G.A. §50-5-60(b) In which state is your company domiciled?

For the purposes of evaluation only, Suppliers resident in the State of Georgia will be granted the same preference over Suppliers resident in another state in the same manner, on the same basis, and to the same extent that preference is granted in awarding bids for the same goods or services by such other state to Suppliers resident therein over Suppliers resident in the State of Georgia.

NOTE: For the purposes of this law, the definition of a resident Supplier is a Supplier who is domiciled in the State of Georgia.

Options:

Alabama
Alaska
Arizona
Arkansas
California
Colorado
Connecticut
Delaware
Washington DC
Florida
Georgia
Hawaii
Idaho
Illinois
Indiana
Iowa
Kansas
Kentucky
Louisiana
Maine
Maryland
Massachusetts
Michigan
Minnesota
Mississippi
Missouri
Montana
Nebraska
Nevada
New Hampshire
New Jersey
New Mexico
New York
North Carolina
North Dakota
Ohio
Oklahoma
Oregon
Pennsylvania
Rhode Island
South Carolina
South Dakota
Tennessee

Select One

x

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID 46700-GDC0000990	Format Sell	Type RFx	Page 3
Event Round 1	Version 3		
Event Name Correctional Food Service			
Start Time 11/05/2021 18:42:32 EDT		Finish Time 12/08/2021 14:00:00 EST	

Event Currency: US Dollar
Bids allowed in other currency: No

Bid Number: 1
Bid Date: 12/08/2021 11:24:18 EST
Total Bid Amount: 3.11

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Phone: 478/508-7819
Email: Marcia.Primus@gdc.ga.gov

Question	UOM	Best	Worst	Response
Texas				_____
Utah				_____
Vermont				_____
Virginia				_____
Washington				_____
West Virginia				_____
Wisconsin				_____
Wyoming				_____
Other				_____
Required: Yes Mandatory Response: No				

Response Comments

Please select the option that most accurately defines your company, based on the definitions below.

***Georgia Resident Business means any business that regularly maintains a place from which business is physically conducted in Georgia for at least one year prior to any bid or proposal to the state or a new business that is domiciled in Georgia and which regularly maintains a place from which business is physically conducted in Georgia; provided, however, that a place from which business is conducted shall not include a post office box, a leased private mailbox, site trailer, or temporary structure.

**A Small business is defined as a business that is independently owned and operated. In addition, such a business must either have fewer than 300 employees or less than \$30 million in gross receipts per year.

*A Georgia Resident Small Business would be a business that meets the requirements for both a Georgia Resident and Small Business.

Also, the State encourages all companies to sub-contract portions of any state contract to small and minority business enterprises. Suppliers interested in taking advantage of the Georgia income tax incentives provided for by the Official Code of Georgia Annotated Section 48-7-38, relative to the use of minority subcontractors in the performance of contracts awarded by the State of Georgia, should contact the Vendor Relations Administrator:

Vendor Relations Administrator
Department of Administrative Services
200 Piedmont Avenue, S.E.
Suite 1308, West Tower
Atlanta, Georgia 30334 9010
Telephone: (404) 657-6000
Fax: (404) 657-8444

Options:

Georgia Resident Business

Select One

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID 46700-GDC0000990	Format Sell	Type RFx	Page 4
Event Round 1	Version 3		
Event Name Correctional Food Service			
Start Time 11/05/2021 18:42:32 EDT		Finish Time 12/08/2021 14:00:00 EST	

Event Currency: US Dollar
Bids allowed in other currency: No

Bid Number: 1
Bid Date: 12/08/2021 11:24:18 EST
Total Bid Amount: 3.11

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FORSYTH GA 31029
United States
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Phone: 478/508-7819
Email: Marcia.Primus@gdc.ga.gov

Question	UOM	Best	Worst	Response
Georgia Resident Small Business				
Small Business				
Not Applicable				X
Required: Yes Mandatory Response: No				

Response Comments

Are you a Women-Owned business?

A business that is at least 51% owned and controlled by one or more women, and primarily managed by one or more women.

No

Required: Yes Mandatory Response: No

N

Response Comments

Are you a Veteran-Owned Small business?

Veteran-Owned Small Business as used in this provision means a small business that: (i) is at least 51% unconditionally owned by one or more veterans (as defined at 38 U.S.C 101(2)); or in the case of any publicly owned business, at least 51% of the stock of which is unconditionally owned by one or more veterans; and (ii) whose management and daily business operations are controlled by one or more veterans.

No

Required: Yes Mandatory Response: No

N

Response Comments

Can your company be classified as a Minority Owned Business?

Select the option(s) below that correctly identifies your company based on the below definition of a minority business.

A Minority Business enterprise means a small business concern which is at least 51% owned and controlled by one or more minorities and is authorized to do and is doing business under the laws of the State of Georgia, paying all taxes duly assessed and domiciled within this state (Official Code of Georgia Annotated §50-5-131).

Options: African American

Select All That Apply

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID 46700-GDC0000990	Format Sell	Type RFx	Page 5
Event Round 1	Version 3		
Event Name Correctional Food Service			
Start Time 11/05/2021 18:42:32 EDT	Finish Time 12/08/2021 14:00:00 EST		

Event Currency: US Dollar
Bids allowed in other currency: No

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Phone: 478/508-7819
Email: Marcia.Primus@gdc.ga.gov

Question	UOM	Best	Worst	Response
Asian American				_____
Hispanic/Latino				_____
Native American				_____
Pacific Islander				_____
Not Applicable				<u>X</u>
Required: Yes Mandatory Response: No				

Response Comments

Is your company a scrutinized company?

Any Supplier that currently and/or previously, within the last three years, has had business activities or other operations outside of the United States, must certify that it is not a "scrutinized company". A scrutinized company is a company conducting business operations in Sudan that is involved in power production activities, mineral extraction activities, oil-related activities, or the production of military equipment, but excludes a company which can demonstrate any of the following exceptions noted in O.C.G.A. Section 50-5-84. False certification hereunder may result in civil penalties, contract termination, ineligibility to bid on state contractors for three or more years, and/or any other available remedy. If the Supplier is a scrutinized company, the Supplier shall not be eligible to bid on or submit a proposal for a contract with the State Entity unless DOAS makes a determination in accordance with O.C.G.A. Section 50-5-84 that it is in the best interests of the State to permit the scrutinized company to submit a bid or proposal. Any scrutinized company desiring DOAS to make such a determination should contact both DOAS and the Issuing Officer immediately.

Please make a selection from the three options:
A. I certify my company is NOT a "scrutinized company"
B. I certify my company is a "scrutinized company"
C. I certify I have requested and received written permission from DOAS to submit a response to this Event in accordance with O.C.G.A. Section 50-5-84.

Options: A
B
C

Required: Yes Mandatory Response: No

Select One

X

Response Comments

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID 46700-GDC0000990	Format Sell	Type RFx	Page 6
Event Round 1	Version 3		
Event Name Correctional Food Service			
Start Time 11/05/2021 18:42:32 EDT	Finish Time 12/08/2021 14:00:00 EST		

Event Currency: US Dollar
Bids allowed in other currency: No

Bid Number: 1
Bid Date: 12/08/2021 11:24:18 EST
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Email: Marcia.Primus@gdc.ga.gov

Question	UOM	Best	Worst	Response
----------	-----	------	-------	----------

Have you submitted a completed Tax Compliance form?

To be eligible for contract award, the supplier must not owe taxes to the State of Georgia. Also, in accordance with Official Code of Georgia Annotated §50-5-82, the State Entity is prohibited from awarding any contract valued at more than \$100,000.00 to a nongovernmental vendor if that vendor or an affiliate of the vendor is a "dealer" failing or refusing to collect sales or use taxes on its sales delivered to Georgia. Each Supplier must submit a completed Tax Compliance Form (SPD-SP045), which has been provided as a downloadable document by accessing the link below. In the event the Supplier is being considered for contract award (and the contract is valued at more than \$100,000.00), the information provided in the Tax Compliance Form will be submitted by the State Entity to the Georgia Department of Revenue ("DOR") for a determination as to whether the Supplier is a "prohibited source" or has other tax deficiencies. The State Entity reserves the right to submit the Supplier's completed form to DOR for review even if the contract is valued at less than \$100,000.00. Download the Tax Compliance form using the link below and upload the completed form as part of your response:

<http://doas.ga.gov/assets/State%20Purchasing/Stage%203%20Documents/SPD-SP045TaxComplianceForm.doc>

Any Offeror identified as a prohibited source will be ineligible for award. Accordingly, the Offeror is strongly encouraged to check its tax status now and resolve any outstanding tax liabilities prior to submitting this response. Department of Revenue has identified the following source to allow Offerors to check current tax status:

<http://www.etax.dor.ga.gov/>

Yes

Required: Yes Mandatory Response: No

Y

Response Comments

Have you completed and attached the Contract Exceptions Form - Attachment H?

Yes

Required: Yes Mandatory Response: No

Y

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID 46700-GDC0000990	Format Sell	Type RFx	Page 7
Event Round 1	Version 3		
Event Name Correctional Food Service			
Start Time 11/05/2021 18:42:32 EDT		Finish Time 12/08/2021 14:00:00 EST	

Bidder: ARAMARK CORRECTIONAL SERVICES
1301 CONSTITUTION RD
ATLANTA GA 30316
United States

Submit To: Corrections, Dept of
GDC / PURCHASING
PONDER HALL
300 PATROL ROAD
FORSYTH GA 31029
United States

Contact: Marcia Primus 478/508-7819
Phone: 478/508-7819
Email: Marcia.Primus@gdc.ga.gov

Event Currency: US Dollar
Bids allowed in other currency: No

Bid Number: 1
Bid Date: 12/08/2021 11:24:18 EST
Total Bid Amount: 3.11

Response Comments

Question	UOM	Best	Worst	Response
----------	-----	------	-------	----------

Have you completed and attached the Supplier Responsibility Form - Attachment E? Yes

Required: Yes Mandatory Response: No

Y

Response Comments

Line Details

Line: 1	Item ID:	Line Qty: 1	UOM: Job	Bid Qty: 1
----------------	-----------------	--------------------	-----------------	-------------------

Required: No **Reserve Price:** No

Description: Correctional Food Services

Question	UOM	Best	Worst	Response
----------	-----	------	-------	----------

What is your bid price? 0

Required: Yes Mandatory Response: No

3.108

Response Comments

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID 46700-GDC0000990	Format Sell	Type RFx	Page 8
Event Round 1	Version 3		
Event Name Correctional Food Service			
Start Time 11/05/2021 18:42:32 EDT		Finish Time 12/08/2021 14:00:00 EST	

Event Currency: US Dollar
Bids allowed in other currency: No

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FORSYTH GA 31029
United States
Contact: Marcia Primus 478/508-7819
Phone: 478/508-7819
Email: Marcia.Primus@gdc.ga.gov

Appendix A - Line Specifications

Line: 1 **Item ID:** **Line Qty:** 1 **UOM:** Job
Description: Correctional Food Services

Item Specifications

Manufacturer:		Mfg Item ID:	
Item Length:	0	Item Height:	0
Item Width:	0	Dimension UOM:	
Item Volume:	0	Volume UOM:	
Item Weight:	0	Weight UOM:	
Item Size:		Item Color:	

Shipping Information

Schedule:	1	Ship To:	A Purchasing
Quantity:	1		GDC / PURCHASING
Due Date:	12/13/2021		PONDER HALL
Freight Terms:			300 PATROL ROAD
Ship Via:			FORSYTH GA 31029
			United States

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID 46700-GDC0000990	Format Sell	Type RFx	Page 9
Event Round 1	Version 3		
Event Name Correctional Food Service			
Start Time 11/05/2021 18:42:32 EDT		Finish Time 12/08/2021 14:00:00 EST	

Event Currency: US Dollar
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FORSYTH GA 31029
United States
Contact: Marcia Primus 478/508-7819
Phone: 478/508-7819
Email: Marcia.Primus@gdc.ga.gov

Appendix B - Terms & Conditions

- 1. Introduction.** The Team Georgia Marketplace is provided by the Georgia Department of Administrative Services ("DOAS") and its partners and serves as an electronic tool to support various state purchasing functions, such as registration of bidders and suppliers, advertisement of contract opportunities, electronic bidding, and contracts management. Access to and/or use of the Team Georgia Marketplace is governed by these Terms & Conditions. DOAS reserves the right to change the Terms & Conditions at any time with or without notice by posting revisions. You are responsible for reviewing these Terms & Conditions as well as any subsequent changes to the Terms & Conditions. Unless otherwise specified, any changes will be effective when posted. YOUR ACCESS TO OR USE OF THE TEAM GEORGIA MARKETPLACE CONSTITUTES YOUR AGREEMENT TO BE BOUND BY THESE TERMS & CONDITIONS, INCLUDING ANY CHANGES THAT EXIST WHEN YOU RE-ACCESS THE TEAM GEORGIA MARKETPLACE. IF YOU DO NOT AGREE WITH THESE TERMS & CONDITIONS, DO NOT USE THE TEAM GEORGIA MARKETPLACE.
- 2. Definitions.** "You" and "your" refer to the individual accessing this System as well as the legal entity the individual is representing. "System" shall mean DOAS' eSource system and the Team Georgia Marketplace, including but not limited to the PeopleSoft® Supplier Relationship Management, Purchasing and other Financial modules. "DOAS", "we", "us" and "our" refer to the Georgia Department of Administrative Services.
- 3. Acceptance of These Terms.** By accessing or using the System, you agree that (1) you have read and understood these Terms & Conditions and (2) you are bound by the Terms & Conditions during your access to and/or use of the System.
- 4. Registration.** By registering and establishing certain account and password information, you will gain access to certain information, services and/or materials maintained on this System. YOU ARE SOLELY RESPONSIBLE FOR MAINTAINING THE MOST CURRENT AND ACCURATE INFORMATION FOR YOUR BUSINESS. FAILURE TO PROPERLY MAINTAIN YOUR ACCOUNT MAY LEAD TO YOUR INABILITY TO FULLY UTILIZE THE SYSTEM, INCLUDING BUT NOT LIMITED TO YOUR ABILITY TO RECEIVE CERTAIN EMAIL NOTICES OF BUSINESS OPPORTUNITIES. As part of properly maintaining your account, you must immediately deactivate registered representatives of your company who are no longer authorized to represent your company (e.g. terminated employees, etc.). DOAS reserves the right to assign expiration dates to registrations, classify registrations as inactive, or remove registrations when to do so is in our best interests. Please note the System's acceptance of your registration is not an indication that you are eligible for contract award. In addition, DOAS reserves the right to charge a fee for the provision of certain services, including, but not limited to, the provision of certain notification emails.
- 5. Use of the System.** You are responsible for all content that you post, e-mail, transmit, upload or otherwise make available through the System. You agree not to use the System to make available any content that: (1) is unlawful, harmful to adults or minors, threatening, abusive, harassing, tortious, defamatory, vulgar, obscene, libelous, invasive of another's privacy, hateful, or otherwise objectionable; (2) infringes any patent, trademark, trade secret, copyright or other proprietary rights of any person; (3) contains unauthorized advertising or solicitations; (4) is intended by you to interrupt, destroy or limit the functionality or integrity of any computer software, hardware or materials on the System; or (5) is misleading, false, fraudulent or criminal. You are responsible for maintaining the confidentiality of your password and any membership account information. You agree to immediately notify us of any unauthorized use of your password or other membership account information and further agree to indemnify and hold us harmless for any improper or illegal use of your password.
- 6. No Guarantee of Privacy.** Your access to and/or use of the System may be subject to monitoring or tracking. Any and all materials entered into the System shall be considered "public records" and shall be subject to public disclosure in accordance with the Georgia Open Records Act.
- 7. Right to Restrict or Prohibit Access.** You acknowledge and agree that DOAS may change, modify, amend, suspend or discontinue any aspect of the services or the System, at any time, without notice and without liability to you or to any third party. DOAS may impose limitations on the use of the System, including, but not limited to, limiting the time in which the System may be accessed and/or limiting the type or volume of materials which may be uploaded to the System. You are strongly cautioned to maintain your own records as any and all information contained on the System may be removed at DOAS' discretion at any time. DOAS may, at its sole and absolute discretion, refuse to accept your registration and may, at any time after accepting registration, refuse to permit your continued use of the System for any reason. In addition, in the event you violate the Terms & Conditions, we reserve the right to seek other appropriate remedies against you, including, but not limited to voiding contract award(s), suspension, debarment, criminal proceedings and any other remedies permitted by law.

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID	Format	Type	Page
46700-GDC0000990	Sell	RFX	10
Event Round	Version		
1	3		
Event Name			
Correctional Food Service			
Start Time	Finish Time		
11/05/2021 18:42:32 EDT	12/08/2021 14:00:00 EST		

Event Currency: US Dollar

Bids allowed in other currency: No

Bid Number: 1

Bid Date: 12/08/2021 11:24:18 EST

Total Bid Amount: 3.11

Bidder: ARAMARK CORRECTIONAL SERVICES
1301 CONSTITUTION RD
ATLANTA GA 30316
United States

Submit To: Corrections, Dept of
GDC / PURCHASING
PONDER HALL
300 PATROL ROAD
FORSYTH GA 31029
United States

Contact: Marcia Primus 478/508-7819

Phone: 478/508-7819

Email: Marcia.Primus@gdc.ga.gov

8. **DISCLAIMER OF WARRANTIES.** DOAS does not represent or warrant that the System will operate uninterrupted or error-free. The System and any information or material contained on the System is provided to you on an "as is" and "as available" basis. Any material downloaded or otherwise obtained through the use of the System is done at your own discretion and risk and you shall be solely responsible for any damage to your computer system or loss of data that results from the download of any such material. All conditions, representations and warranties, whether express, implied, statutory, or otherwise, including any implied warranty of merchantability, fitness for a particular purpose, or non-infringement of third party rights, are hereby disclaimed. No advice or information, whether oral or written, obtained by you from the service shall create any warranty. DOAS is not liable and shall have no responsibility of any kind to you for any loss or damage that you incur in the event of (i) any failure or interruption of the System; (ii) any act or omission of any third party involved in making this System or the data contained herein available to you; (iii) any other cause relating to your access or use, or inability to access or use, any portion of this System or materials on this System, whether or not the circumstances giving rise to such cause may have been within the control of DOAS or of any vendor providing software, services or support. In no event will DOAS be liable to you for any direct, special, indirect, consequential, or incidental damages or any other loss or damages of any kind even if DOAS has been advised of the possibility thereof.
9. **Software & Third Party Content.** Information presented on the System is collected, maintained, and provided by DOAS, its partners, and other government entities. While every effort is made to keep such information accurate and up-to-date, DOAS does not certify the authenticity of any information that is provided on this System. Under no circumstances will DOAS be liable for any actions taken or omissions made from reliance on any information contained herein from whatever sources nor will DOAS be liable for any other consequences from any such reliance. Further, certain information and content available on the System may be provided by one or more third parties under license to DOAS ("Third Party Content"). The Third Party Content is, in each case, the copyrighted work of the creator/licensor. Without the consent of the applicable third party licensor, you shall only have the right to display the Third Party Content on your personal computer and to view such content for your personal use. Any use of the software other than as required to navigate the System and utilize the functionality offered through the System is expressly prohibited. No right to copy, distribute (in any manner through any means including without limitation rent, sales, lease, loan, or transfer), publicly display, publicly perform or modify the software accessible on the System is granted, or may be implied by these Terms & Conditions. You may not decompile, disassemble, reverse engineer, or otherwise attempt to discover the source code to the software without the express written permission of the creator/licensor.
10. **Links to Third Party Web Sites.** The System may contain links to other websites that are not under the control of or maintained by DOAS. You acknowledge that DOAS is providing these links to you only as a convenience and such provision of these links does not imply endorsement by DOAS of the websites or any part of its contents. You further agree that DOAS is not responsible for the content or links displayed on such websites.
11. **Indemnification.** You hereby waive, release, discharge and agree to indemnify, protect and save harmless the State of Georgia, its agencies, departments, authorities and instrumentalities, and the officers, directors and employees of each (hereinafter collectively referred to as "Indemnitees"), of and from any and all claims, demands, liabilities, losses, penalties, fines, fees, interest, awards, judgments, settlement payments, costs or expenses caused by, growing out of, or otherwise happening in connection with: (a) any breach of these Terms & Conditions hereof; (b) the violation of any applicable law, rule or regulation; or (c) damage to or destruction of tangible or intangible property (including data and software); (d) your misuse or modification of the System; in whole or in part caused by or resulting from any act or omission by you. This indemnification applies notwithstanding the fact that third parties or any of the Indemnitees may be partially responsible for the events giving rise to the claim; or the claim results in a monetary obligation that exceeds any contractual commitment. However, if any of the Indemnitees or third parties are partially responsible for the events giving rise to the claim, your indemnification obligation hereunder shall apply only to the extent that you contributed to the events. The foregoing indemnity is conditioned upon prompt written notice of any claim, action or demand for which indemnity is claimed.
12. **Relationship of Parties.** Each party shall be and act as an independent contractor of the other and shall not bind nor attempt to bind the other to any contract. No agency, partnership, joint venture, employee-employer or franchisor-franchisee relationship is intended nor created by these Terms & Conditions.
13. **Miscellaneous.** Each party agrees to comply with all applicable laws, statutes, ordinances and regulations regarding use of the System including any transactions entered into as a result of use of the System. If any provision of these Terms & Conditions is held by a court of competent jurisdiction to be invalid or unenforceable, such determination shall not affect the validity or enforceability of any other part or

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID	Format	Type	Page
46700-GDC0000990	Sell	RFX	11
Event Round	Version		
1	3		
Event Name			
Correctional Food Service			
Start Time	Finish Time		
11/05/2021 18:42:32 EDT	12/08/2021 14:00:00 EST		

Event Currency: US Dollar
Bids allowed in other currency: No

Bid Number: 1
Bid Date: 12/08/2021 11:24:18 EST
Total Bid Amount: 3.11

Bidder: ARAMARK CORRECTIONAL SERVICES
1301 CONSTITUTION RD
ATLANTA GA 30316
United States

Submit To: Corrections, Dept of
GDC / PURCHASING
PONDER HALL
300 PATROL ROAD
FORSYTH GA 31029
United States
Contact: Marcia Primus 478/508-7819
Phone: 478/508-7819
Email: Marcia.Primus@gdc.ga.gov

provision of these Terms & Conditions. Further, if any provision of these Terms & Conditions is determined to be unenforceable by virtue of its scope, but may be made enforceable by a limitation of the provision, the provision shall be deemed to be amended to the minimum extent necessary to render it enforceable under the applicable law. The failure of DOAS to enforce any right or provision in these Terms & Conditions shall not constitute a waiver of such right or provision. The Terms & Conditions comprise the entire agreement between you and DOAS and supersede all prior or contemporaneous negotiations, discussions or agreements, if any, between the parties regarding the subject matter contained herein. The laws of the State of Georgia shall govern and determine all matters arising out of or in connection with these Terms & Conditions and/or the use of this System without regard to the choice of law provisions of state law. In the event any proceeding of a quasi-judicial or judicial nature is commenced in connection with these Terms & Conditions and/or the use of this System, such proceeding shall solely be brought in a court or other forum of competent jurisdiction within Fulton County, Georgia. This provision shall not be construed as waiving any immunity to suit or liability, including without limitation sovereign immunity, which may be available to DOAS.

14. These terms are effective as of 10/21/2009 and supersede any previous versions.

Last Updated: 09/14/2010

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID 46700-GDC0000990	Format Sell	Type RFx	Page 12
Event Round 1	Version 3		
Event Name Correctional Food Service			
Start Time 11/05/2021 18:42:32 EDT		Finish Time 12/08/2021 14:00:00 EST	

Event Currency: US Dollar
Bids allowed in other currency: No

Bid Number: 1
Bid Date: 12/08/2021 11:24:18 EST
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Appendix C - Bid Responses

General Questions

Question	Response
Please provide the following information for your company: Company Full Legal Name Address Authorized Contact Person's Name Contact Person's Telephone Number Contact Person's Email address	Aramark Correctional Services, LLC 2400 Market Street Philadelphia PA, 19103 Lauren Kandrac, Director of Strategic Development 312-351-3657 kandrac-lauren@aramark.com
Reciprocal Preference Law O.C.G.A. §50-5-60(b) In which state is your company domiciled?	
For the purposes of evaluation only, Suppliers resident in the State of Georgia will be granted the same preference over Suppliers resident in another state in the same manner, on the same basis, and to the same extent that preference is granted in awarding bids for the same goods or services by such other state to Suppliers resident therein over Suppliers resident in the State of Georgia.	
NOTE: For the purposes of this law, the definition of a resident Supplier is a Supplier who is domiciled in the State of Georgia.	Delaware
Please select the option that most accurately defines your company, based on the definitions below.	
***Georgia Resident Business means any business that regularly maintains a place from which business is physically conducted in Georgia for at least one year prior to any bid or proposal to the state or a new business that is domiciled in Georgia and which regularly maintains a place from which business is physically conducted in Georgia; provided, however, that a place from which business is conducted shall not include a post office box, a leased private mailbox, site trailer, or temporary structure.	
**A Small business is defined as a business that is independently owned and operated. In addition, such a business must either have fewer than 300 employees or less than \$30 million in gross receipts per year.	
*A Georgia Resident Small Business would be a business that meets the requirements for both a Georgia Resident and Small Business.	

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID	Format	Type	Page
46700-GDC0000990	Sell	RFx	13
Event Round	Version		
1	3		
Event Name			
Correctional Food Service			
Start Time		Finish Time	
11/05/2021 18:42:32 EDT		12/08/2021 14:00:00 EST	

Event Currency: US Dollar
Bids allowed in other currency: No

Bid Number: 1
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Also, the State encourages all companies to sub-contract portions of any state contract to small and minority business enterprises. Suppliers interested in taking advantage of the Georgia income tax incentives provided for by the Official Code of Georgia Annotated Section 48-7-38, relative to the use of minority subcontractors in the performance of contracts awarded by the State of Georgia, should contact the Vendor Relations Administrator:

Vendor Relations Administrator
Department of Administrative Services
200 Piedmont Avenue, S.E.
Suite 1308, West Tower
Atlanta, Georgia 30334 9010
Telephone: (404) 657-6000
Fax: (404) 657-8444

Are you a Women-Owned business?

A business that is at least 51% owned and controlled by one or more women, and primarily managed by one or more women.

N

Are you a Veteran-Owned Small business?

Veteran-Owned Small Business as used in this provision means a small business that: (i) is at least 51% unconditionally owned by one or more veterans (as defined at 38 U.S.C 101(2)); or in the case of any publicly owned business, at least 51% of the stock of which is unconditionally owned by one or more veterans; and (ii) whose management and daily business operations are controlled by one or more veterans.

N

Can your company be classified as a Minority Owned Business?

Select the option(s) below that correctly identifies your company based on the below definition of a minority business.

A Minority Business enterprise means a small business concern which is at least 51% owned and controlled by one or more minorities and is authorized to do and is doing business under the laws of the State of Georgia, paying all taxes duly assessed and domiciled within this state (Official Code of Georgia Annotated §50-5-131).

Not Applicable

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID 46700-GDC0000990	Format Sell	Type RFx	Page 14
Event Round 1	Version 3		
Event Name Correctional Food Service			
Start Time 11/05/2021 18:42:32 EDT		Finish Time 12/08/2021 14:00:00 EST	

Event Currency: US Dollar
Bids allowed in other currency: No

Bid Number: 1
Bid Date: 12/08/2021 11:24:18 EST
Total Bid Amount: 3.11

Bidder: ARAMARK CORRECTIONAL SERVICES
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Phone: 478/508-7819
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Question	Response
----------	----------

Is your company a scrutinized company?

Any Supplier that currently and/or previously, within the last three years, has had business activities or other operations outside of the United States, must certify that it is not a "scrutinized company". A scrutinized company is a company conducting business operations in Sudan that is involved in power production activities, mineral extraction activities, oil-related activities, or the production of military equipment, but excludes a company which can demonstrate any of the following exceptions noted in O.C.G.A. Section 50-5-84. False certification hereunder may result in civil penalties, contract termination, ineligibility to bid on state contractors for three or more years, and/or any other available remedy. If the Supplier is a scrutinized company, the Supplier shall not be eligible to bid on or submit a proposal for a contract with the State Entity unless DOAS makes a determination in accordance with O.C.G.A. Section 50-5-84 that it is in the best interests of the State to permit the scrutinized company to submit a bid or proposal. Any scrutinized company desiring DOAS to make such a determination should contact both DOAS and the Issuing Officer immediately.

Please make a selection from the three options:

- A. I certify my company is NOT a "scrutinized company"
- B. I certify my company is a "scrutinized company"
- C. I certify I have requested and received written permission from DOAS to submit a response to this Event in accordance with O.C.G.A. Section 50-5-84.

A

Have you submitted a completed Tax Compliance form?

To be eligible for contract award, the supplier must not owe taxes to the State of Georgia. Also, in accordance with Official Code of Georgia Annotated §50-5-82, the State Entity is prohibited from awarding any contract valued at more than \$100,000.00 to a nongovernmental vendor if that vendor or an affiliate of the vendor is a "dealer" failing or refusing to collect sales or use taxes on its sales delivered to Georgia. Each Supplier must submit a completed Tax Compliance Form (SPD-SP045), which has been provided as a downloadable document by accessing the link below. In the event the Supplier is being considered for contract award (and the contract is valued at more than \$100,000.00), the information provided in the Tax Compliance Form will be submitted by the State Entity to the Georgia Department of Revenue ("DOR") for a determination as to whether the Supplier is a "prohibited source" or has other tax deficiencies. The State

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID	Format	Type	Page
46700-GDC0000990	Sell	RFx	15
Event Round	Version		
1	3		
Event Name			
Correctional Food Service			
Start Time		Finish Time	
11/05/2021 18:42:32 EDT		12/08/2021 14:00:00 EST	

Event Currency: US Dollar
Bids allowed in other currency: No

Bid Number: 1
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Total Bid Amount: 3.11

Bidder: ARAMARK CORRECTIONAL SERVICES
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ATLANTA GA 30316
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Contact: Marcia Primus 478/508-7819
Phone: 478/508-7819
Email: Marcia.Primus@gdc.ga.gov

Entity reserves the right to submit the Supplier's completed form to DOR for review even if the contract is valued at less than \$100,000.00. Download the Tax Compliance form using the link below and upload the completed form as part of your response:

<http://doas.ga.gov/assets/State%20Purchasing/Stage%203%20Documents/SPD-SP045TaxComplianceForm.doc>

Any Offeror identified as a prohibited source will be ineligible for award. Accordingly, the Offeror is strongly encouraged to check its tax status now and resolve any outstanding tax liabilities prior to submitting this response. Department of Revenue has identified the following source to allow Offerors to check current tax status:

<http://www.etax.dor.ga.gov/>

Have you completed and attached the Contract Exceptions Form - Attachment H? Y

Have you completed and attached the Supplier Responsibility Form - Attachment E? Y

Line Items

Line: 1	Item ID:	Line Qty: 1	UOM: Job	Bid Qty:	1
----------------	-----------------	--------------------	-----------------	-----------------	---

Total Line Bid Amount: 3.11

Description: Correctional Food Services

Comment: Unit bid price is price per inmate per day, located in our cost proposal.

Question	Response
What is your bid price?	3.108

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID	Format	Type	Page
46700-GDC0000990	Sell	RFx	16
Event Round	Version		
1	3		
Event Name			
Correctional Food Service			
Start Time		Finish Time	
11/05/2021 18:42:32 EDT		12/08/2021 14:00:00 EST	

Event Currency: US Dollar

Bids allowed in other currency: No

Bid Number: 1

Bid Date: 12/08/2021 11:24:18 EST

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FORSYTH GA 31029
United States

Contact: Marcia Primus 478/508-7819

Phone: 478/508-7819

Email: Marcia.Primus@gdc.ga.gov

Total number of attachments are : 17

File attachments included in this bid submission are as follows :

Attached File	Attachment Description
---------------	------------------------

SPD-SP045TaxComplianceForm.pdf	
ATTACHMENT_H_-_Contract_Exceptions_Document.pdf	
ATTACHMENT_E_-_Supplier_Responsibility_Questionnaire.docx	
ATTACHMENT_C_-_Mandatory_Questions.xls	
1._Letter.pdf	
2._Appendix_M_Reference_Form.docx	
3._Management_and_Staffing.pdf	
4._2020_Aramark_Annual_Report.pdf	
5._Georgia_Business_Certificate.pdf	
ARAMARK_ATTACHMENT_F_-_Cost_Worksheet-GDC0000990.xlsx	
Sliding_Scale_-_Attachment_F_Question_3.docx	
Pricing_Assumptions_and_Contract_Considerations.docx	
ATTACHMENT_H_-_Contract_Exceptions_Document.pdf	
Delaware_Secretary_Certificate.pdf	
Recipe_Cards.pdf	
GADOC_Trade_Secret_Status_Affidavit.pdf	
ATTACHMENT_D_-_Mandatory_Scored_Questions_Final.docx	

Event Details (cont.)

PeopleSoft Strategic Sourcing

Event ID	Format	Type	Page
46700-GDC0000990	Sell	RFx	17
Event Round	Version		
1	3		
Event Name			
Correctional Food Service			
Start Time		Finish Time	
11/05/2021 18:42:32 EDT		12/08/2021 14:00:00 EST	

Event Currency: US Dollar
Bids allowed in other currency: No

Bid Number: [1](#)
Bid Date: [12/08/2021 11:24:18 EST](#)
Total Bid Amount: [3.11](#)

Bidder: ARAMARK CORRECTIONAL SERVICES
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Submit To: Corrections, Dept of
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FORSYTH GA 31029
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Contact: Marcia Primus 478/508-7819
Phone: 478/508-7819
Email: Marcia.Primus@gdc.ga.gov



Request for Clarification

Solicitation #: GDC0000990

Solicitation Title: Correctional Food Service

Supplier Name: Aramark Correctional Services

Request No.:1	Supplier's Authorized Contact : Lauren Kandrac Email: Kandrac-Lauren@aramark.com
Date of Request: 12/16/2021	Offeror's Response Due By (Date): Monday, December 20, 2021 @ 10AM Email Response to Issuing Officer (Name): Marcia Primus at email address: Marcia.Primus@gdc.ga.gov
Submission Instructions: 1. A written response, as specified below, must be submitted in response to this request for clarification. 2. Clarifications must be submitted by e-mail and followed by a signed hard-copy confirmation via fax, email, mail or delivery, to: Issuing Officer: Marcia Primus Entity Name: Georgia Department of Corrections Entity Address: 300 Patrol Road (Ponder Hall 3rd Floor), Forsyth GA 31029 Entity Fax No.: N/A	

The State Entity requests the supplier provide clarification regarding the following (reference applicable solicitation section/question #, etc.):

1. ***Please complete and submit the attached Contractor's Affidavit which is required for all service contracts.***

Supplier's Clarification Response:

Aramark Correctional Services, LLC has submitted the completed Contractor's Affidavit.

Signature of Authorized Representative
Michael Elchenko
Vice President of Growth
Name and Title

December 17, 2021
Date



Request for Clarification

Solicitation #: GDC0000990

Solicitation Title: Correctional Food Service

Supplier Name: Aramark Correctional Services

Request No.: 2	Supplier's Authorized Contact : Lauren Kandrac Email: Kandrac-Lauren@aramark.com
Date of Request: 1/10/2022	Offeror's Response Due By (Date): 1/12/22 @10AM Email Response to Issuing Officer (Name): Marcia Primus at email address: MarciaPrimus@gdc.ga.gov
<u>Submission Instructions:</u> 1. A written response, as specified below, must be submitted in response to this request for clarification. 2. Clarifications must be submitted by e-mail and followed by a signed hard-copy confirmation via fax, email, mail or delivery, to: Issuing Officer: Marcia Primus Entity Name: Georgia Department of Corrections Entity Address: 300 Patrol Road, Forsyth, GA 31029 Entity Fax No.: N/A	

The State Entity requests the supplier provide clarification regarding the following (reference applicable solicitation section/question #, etc.):

1. Is Day 1 Sunday or is it a different day when looking at the menu compared to the nutritional information?
2. It indicates on the nutritionals that red indicates missing data. The majority of the Vitamin values are showing in all red such as Vit A and Vit C. The value listed is this a partial value or how accurate is the value provided? Some days the CHOL is in red as well such as Week 1 Day 6, again how accurate is the value provided?
3. Are the red values calculated in the overall average listed for the week?

Supplier's Clarification Response:

Signature of Authorized Representative

Michael Elchenko, Vice President of Growth

Name and Title

January 11, 2022

Date



1. Is Day 1 Sunday or is it a different day when looking at the menu compared to the nutritional information?

Yes, Day 1 would be the first day of the menu which is Sunday for GDC.

2. It indicates on the nutritional's that red indicates missing data. The majority of the Vitamin values are showing in all red such as Vit A and Vit C. The value listed is this a partial value or how accurate is the value provided? Some days the CHOL is in red as well such as Week 1 Day 6, again how accurate is the value provided?

The nutritional data entered into our system was either provided directly from the manufacturer or USDA. Some vitamins and/or nutrients listed on our reports are not required to be disclosed by manufactures/USDA. Any data shown in red can be considered partial data depending on which products are used in recipes. For example, if the carrots in a recipe have nutritional data for Vit B12, but the breadcrumbs do not, then the report would reflect red for this recipe since each ingredient does not have a value to average. The values' accuracy are dependent upon the manufacturers providing the most recent nutrient information for their products. Since we will be using majority of GCI products for the GA DOC menus, once we have full nutrient information, our system will reflect all data provided by GCI in each recipe.

3. Are the red values calculated in the overall average listed for the week?

Yes, any value provided by the manufacturer or USDA is included in the total for the week.



Request for Clarification

Solicitation #: GDC0000990

Solicitation Title: Correctional Food Service

Supplier Name: Aramark Correctional Services

Request No.: 3	Supplier's Authorized Contact : Lauren Kandrac Email: Kandrac-Lauren@aramark.com
Date of Request: 02/08/2022	Offeror's Response Due By (Date): 02/10/22 @1PM Email Response to Issuing Officer (Name): Marcia Primus at email address: MarciaPrimus@gdc.ga.gov
<u>Submission Instructions:</u> 1. A written response, as specified below, must be submitted in response to this request for clarification. 2. Clarifications must be submitted by e-mail and followed by a signed hard-copy confirmation via fax, email, mail or delivery, to: Issuing Officer: Marcia Primus Entity Name: Georgia Department of Corrections Entity Address: 300 Patrol Road, Forsyth, GA 31029 Entity Fax No.: N/A	

The State Entity requests the supplier provide clarification regarding the following (reference applicable solicitation section/question #, etc.):

1. Your proposal response mentions the use of ENABLE tablets to help increase production and improve efficiencies in the food service operations. Please clarify the following:
 - a. Does your ENABLE tablet work off-line?
 - i. If not, what are your plans to operate at facilities that do not have any network access or wi-fi capabilities.
 - b. Will the tablets be ever used by the offenders for any reason?
 - i. Although the devices will not interface with SCRIBE or have sensitive GDC data on them, assuming they will be used by the offenders, please provide a detailed overview of Aramark's' overall security controls.
 - c. To better understand the wireless needs, please advise what will be running on the device. Do we simply need to provide an Internet connection to the Aramark server, or will the tablet be used for other purposes as well?

Supplier's Clarification Response:

- a. Yes.
 - i. Enable can work offline. In facilities that do not have network access or wi-fi capabilities, there are several options such as using a cradlepoint, docking through a land connection in the office, or wi-fi.

- b. No.
 - i. Offenders will not use the tablets for any reason. ENABLE tablets will only be used by Aramark managers and associates. Please see the attached document outlining the features and security controls of ENABLE.
- c. The tablet will run our ENABLE application, which allows entries to be made on the kitchen floor that are logged into our PRIMA Web system. Once in the office, the tablet will be synced with PRIMA Web. The internet connection that Aramark has in the office will suffice for this tablet to be used.



Signature of Authorized Representative

Michael Elchenko, Vice President of Growth

Name and Title

February 9, 2022

Date



Driving Food Safety and Audit Readiness

What is it?

ENABLE is a highly intuitive iPad mobile app with a suite of frontline tools that guides operators through their day from prep through service – improving data accuracy and digitally securing records.

How does it work?

iPads are used in production and service stations to provide interactive access to tools that integrate in real time with PRIMA Web, Aramark's food management system.



How does it drive food safety?

- Food items requiring temperature capture are displayed.
- Accurate food temperature capture and recording ensured via Bluetooth thermometer use.
- Auto corrective action prompting and recording when temperatures are out of compliance.

What else does it do?

- Saves hours of daily administrative work by eliminating manual data entry, allowing managers to focus on associates for longer periods of time. Time better spent:
 - Training associates
 - Ensuring adherence to standards
 - Implementing quality improvements
- Reduces paper use, saving thousands of dollars a year in printing, storage, and disposal costs.
- Allows for easy access to print and supply reports for ACA, BOP, State and client inspections and audits.

Why ENABLE?
Food Safety
Data Accuracy
Audit Readiness

Is ENABLE a secure technology and how is it implemented?

- Yes. This proprietary technology is contained in a closed environment. ENABLE is provided via company configured, locked iPads. Data is transferred to secure data storage via LAN or Wi-Fi.
- Bluetooth thermometers connect through, and function only with, the provided iPads.
- The ENABLE Product Team works with the onsite management team and, if required, client IT to provide a turnkey deployment experience.

How is onsite equipment security assured?

- iPads are secured like tools and/or sharps in a locked cabinet.
- Bluetooth thermometers are stored with iPads in the secured cabinet.
- Both iPads and thermometers are logged in and out according to ACA Guidelines for utensil and sharps.

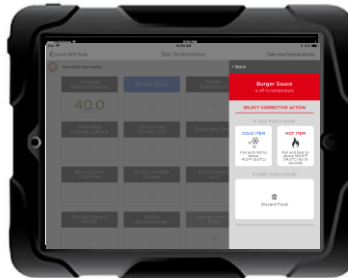


Driving Food Safety and Audit Readiness

Temperature Capture



Auto Corrective Action Prompts



Temperature Recording



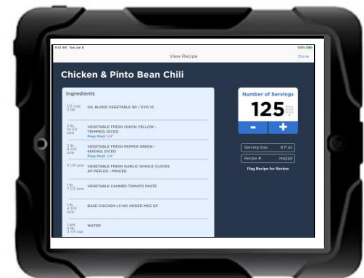
Daily Menu

Paperless Production

Reduces paper, printing, storage, and disposal costs

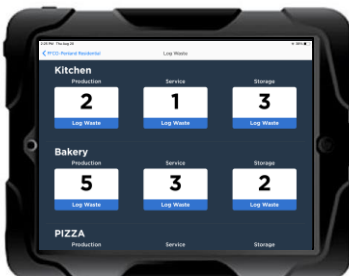


Production Records



Scalable Recipes

Waste Tracking



In Development
Equipment Temperature Logs
Inventory Management
Opening & Closing Checklists

Cooling Logs





Request for Clarification

Solicitation #: GDC0000990

Solicitation Title: Correctional Food Service

Supplier Name: Aramark Correctional Services

Request No.: 4	Supplier's Authorized Contact : Lauren Kandrac Email: Kandrac-Lauren@aramark.com
Date of Request: 02/18/2022	Offeror's Response Due By (Date): 02/22/22 @ 10AM Email Response to Issuing Officer (Name): Marcia Primus at email address: MarciaPrimus@gdc.ga.gov
Submission Instructions: 1. A written response, as specified below, must be submitted in response to this request for clarification. 2. Clarifications must be submitted by e-mail and followed by a signed hard-copy confirmation via fax, email, mail or delivery, to: Issuing Officer: Marcia Primus Entity Name: Georgia Department of Corrections Entity Address: 300 Patrol Road, Forsyth, GA 31029 Entity Fax No.: N/A	

The State Entity requests the supplier provide clarification regarding the following (reference applicable solicitation section/question #, etc.):

1. Your proposal included a Price Assumptions and Contract Considerations document. Please confirm that your quoted bid price is not based upon acceptance of anything stated in the document.

Supplier's Clarification Response:

We confirm that our bid price is not based upon the department's acceptance of pricing and contract considerations. We look forward to working with the department on mutually beneficial and agreed-to terms.

Signature of Authorized Representative

2/21/22
Date

Michael Elchenko- VP of Growth
Name and Title

Contractor Affidavit under O.C.G.A. § 13-10-91(b)(1)

The undersigned contractor ("Contractor") executes this Affidavit to comply with O.C.G.A. § 13-10-91 related to any contract to which Contractor is a party that is subject to O.C.G.A. § 13-10-91 and hereby verifies its compliance with O.C.G.A. § 13-10-91, attesting as follows:

- a) The Contractor has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program;
- b) The Contractor will continue to use the federal work authorization program throughout the contract period, including any renewal or extension thereof;
- c) The Contractor will notify the public employer in the event the Contractor ceases to utilize the federal work authorization program during the contract period, including renewals or extensions thereof;
- d) The Contractor understands that ceasing to utilize the federal work authorization program constitutes a material breach of Contract;
- e) The Contractor will contract for the performance of services in satisfaction of such contract only with subcontractors who present an affidavit to the Contractor with the information required by O.C.G.A. § 13-10-91(a), (b), and (c);
- f) The Contractor acknowledges and agrees that this Affidavit shall be incorporated into any contract(s) subject to the provisions of O.C.G.A. § 13-10-91 for the project listed below to which Contractor is a party after the date hereof without further action or consent by Contractor; and
- g) Contractor acknowledges its responsibility to submit copies of any affidavits, drivers' licenses, and identification cards required pursuant to O.C.G.A. § 13-10-91 to the public employer within five business days of receipt.

350685

Federal Work Authorization User Identification Number

Aramark Correctional Services, LLC

Name of Contractor

Georgia Department of Corrections

Name of Public Employer

8-20-10

Date of Authorization

Commercial Food Service / GDC0000990

Name of Project

I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on December, 6, 2021 in Philadelphia (city), PA (state).



Signature of Authorized Officer or Agent

Michael Elchenko, Vice President Growth

Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME
ON THIS THE 6th DAY OF December, 2021.



NOTARY PUBLIC

My Commission Expires: 1/7/2024

Commonwealth of Pennsylvania - Notary Seal
PHYLLIS M FLORIO - Notary Public
Philadelphia County
My Commission Expires Jan 7, 2024
Commission Number 1295566

December 7, 2021

Georgia Department of Corrections
Hardin Library
300 Patrol Rd 2nd Floor
Forsyth, GA 31029



RE: eRFP (Event) Number: GDC0000990

Aramark Correctional Services, LLC is pleased to submit the following proposal to Georgia Department of Corrections (GDC) for the provision of Commercial Food Service. Aramark understands the scope of services being requested by GDC in this RFP, and attests to having the capacity to operate in and support GDC requirements in the State of Georgia.

a. The name and address of Aramark Corporation is:

Aramark Correctional Services, LLC
2400 Market Street
Philadelphia, Pennsylvania 19103

b. The name, title, and telephone number of the Aramark contact person(s) is:

Lauren Kandrac, Director of Strategic Development
Email: kandrac-lauren@aramark.com
Phone: 312-351-3657
Fax: 630-271-5758

c. The name and address of Aramark Corporation's Legal Department is:

Aldie Loubier | Aramark | Vice President and Assistant General Counsel | Legal Department
2400 Market Street, 8th Floor
Philadelphia, PA 19103
Phone: 215-238-3754

d. I am an agent of Aramark Correctional Services, LLC (ACS) authorized to bind ACS to any contract for services resulting from this solicitation.

My contact information is as follows:

Michael Elchenko, Vice President
2300 Warrenville Road
Downers Grove, IL 60515
Phone: (352) 303-3478
Fax: (630) 271-5758
Email: Elchenko-Michael@Aramark.com

Aramark looks forward to discussing this offer in detail with you and other appropriate representatives.

Sincerely,

A handwritten signature in black ink that reads "Michael Elchenko". The signature is fluid and cursive, with the first name and last name clearly distinguishable.

Michael Elchenko
Vice President, Growth
Aramark Correctional Services