Food Service Questions and Answers Part 2 Posted 8 AM August 28, 2014

Q #	Question	Response
68	9. Page #55 (6.8.2) 6.8.2 Ventilation System – The Contractor will assume responsibility for the preventive maintenance and internal/external steam cleaning of the kitchens hood ventilation and stack systems four times annually at its expense. The exhaust (roof) fans must be serviced twice annually. The dry (filter-type) kitchen and grease trap will be serviced four times annually. All work must be performed in accordance with local fire codes and manufacturers' standards. All interior and exterior surfaces (to include the filters) must be cleaned regularly. **Can the County please confirm that there are five (5) ventilation hoods at HOC and one (1) at CJF to be covered under this requirement?**	5 exhaust hoods at the HOC production kitchen and 1 at CJF.
69	10. 6.8.5 Grease Traps and Used Cooking Oils – The Contractor shall be responsible for the periodic cleaning of all grease traps and the proper disposal of used cooking oils. At minimum grease traps will be serviced twice a year however, the need may be greater depending on refuse. Can the County please confirm that there are twelve (12) grease traps at HOC and two (2) at CJF to be covered under this requirement?	The HOC has 3 grease traps 14000.00 gallons each, 42000.00 gallons total. CJF has two grease traps
70	12. Snack and Par Stock -The Contractor is to provide the JJC clients with an individually packaged, approved after school snack and juice and a ½ pint carton of milk at the evening snack. Can the County better clarify the responsibility of the successful vendor as it was somewhat confusing during the walk-through? Is the Afterschool Snack NSPL? Is there a separate costing for each and are the snack and or Milk billed for separately?	The snack does not need to meet NSLP criteria, but must be preapproved by the Food and Nutrition Service Manager. Snacks should be billed separately from the quoted JJC per meal price. Currently the vendor bills separately for milk.
71	16. Can the Diet manuals for both Healthcare and Corrections be provided on CD?	Yes, in the interest of a green initiative a CD would be acceptable. A Diet Manual is not to be confused with the requirement that the proposer submit a 4-week representative menu with a nutritional analysis. The 4-week representative menu with a nutritional analysis is a scored item and must be submitted as a hard copy in the proposal
72	During the pre-bid meeting a question was responded to stating that the current vendor has two (2) full time maintenance employees. Can the County confirm that that is correct?	The current vendor does have two maintenance workers that work staggered times or shifts.
73	In addition to the two (2) FTE's is there any additional information available as to the estimated expenditure on Repairs and Maintenance annually?	Unable to provide sufficient records. Assume a $50,000 per year cap.
74	15. Are all menu standards in this bid spec already in service on the current menu? If not, which are new to this bid spec?	Yes. Menu standards in the FRP are currently being used.
75	16. Would TVP (soy protein) be an acceptable protein source on the menu?	No
76	17. Is milk being served to adult inmate population seven days/week? If not, how many days/week is currently being served?	Milk is currently served in carton form 7 days a week for the breakfast meal. Exception:Lunch diabetics and pregnant females, Dinner pregnant females only