

**SAMPLE  
CACFP BID ADVERTISEMENT**

The \_\_\_\_\_ located at \_\_\_\_\_ invites  
(Name of CACFP Institution/Sponsor) (Address)

the submission of sealed bids in food service for \_\_\_\_\_ as described in the  
(Meal Types)

New Jersey Department of Agriculture Child and Adult Care Food Program Invitation for Bid and Standard

Contract. These meals are to be served to \_\_\_\_\_ participants, ages \_\_\_\_\_, five days per week.  
(#)

Meals must meet the requirements mandated by the New Jersey Department of Agriculture Child and Adult

Care Food Program and begin \_\_\_\_\_. Bid specifications are available at  
(Contract Start Date)

\_\_\_\_\_ (Address where bids may be obtained).

Sealed bids will be opened and read aloud, \_\_\_\_\_, at \_\_\_\_\_. Written proposals  
(Date) (Time)

received after \_\_\_\_\_ shall not be considered.  
(Date and Time)

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SECTION A

NEW JERSEY CHILD AND ADULT CARE FOOD PROGRAM  
INVITATION FOR BID AND STANDARD CONTRACT

**Issued by (Institution):**

Name: _____	Bid Number: _____	Page 1 of 23
Address: _____	Bid Issue Date: _____	Bid Opening: _____
City, State, Zip: _____		Date: _____
Telephone Number: _____		Time: _____
Email: _____		Location: _____
		Address: _____
		_____

Contract Commencement Date: _____	<b>Total Estimated Amount of Bid \$</b> _____
	(to be insured by the bidder)
Contract Expiration Date: _____	<b>(Contract duration cannot exceed one (1) year)</b>

Name of Vendor _____	_____
Street Address _____	Signature of Bidder Representative (in ink)
City, State, Zip _____	_____
Telephone Number _____	Print or Type Name of Bidder Representative
Email: _____	_____
	Title _____ Date _____

This document contains an invitation to bid for the furnishing of meals (unitized if applicable) to be served to enrolled participants in the Child and Adult Care Food Program established by the United States Department of Agriculture (7 CFR Part 226), and sets forth the terms and conditions applicable to the proposed document. Upon acceptance, this document shall constitute the contract between the bidder and the Sponsor named above.

ACCEPTANCE

Contract Number _____	_____
	Name of Institution
Date _____	_____
	Signature of Institution Representative
	_____
	Title

NOTE: By submission of this bid, the bidder certifies that, in the event he received an award under this solicitation, he shall operate in accordance with all applicable, current CACFP program regulations. **Revised 11/15/2019/SSP**

“Sponsor and Vendor certify and agree that they will utilize, as is, the original contract, request for proposal, bid and/or addendum prepared by the State agency. The contract, request for proposal, bid and/or addendum may not be retyped or changed in any way, and amendments to the original contract, request for proposal, bid or addendum are not permitted. Sponsor and Vendor further certify and agree that they will not abide by any terms and conditions not contained in the original contract, request for proposal, bid and/or addendum.”

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## SECTION B – CERTIFICATE OF INDEPENDENT PRICE DETERMINATION

By submission of this bid, the bidder certifies and in the case of a joint bid, each party thereto certifies as to its own organizations, that in connection with this procurement:

The prices in this bid have been arrived at independently, without consultation, communication or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other bidder or with any competitor;

Unless otherwise required by law, the prices which have been quoted in this bid have not been knowingly disclosed by the bidder and will not knowingly be disclosed by the bidder prior to bid opening, directly or indirectly to any other bidder or to any competitor;

No attempt has been made or will be made by the bidder to induce any person or firm to submit or not to submit, a bid for the purpose of restricting competition.

Each person signing this bid certifies that:

He is the person in the bidder’s organization responsible within that organization for the decision as to the prices being offered herein and that he has not participated, will not participate, in any action contrary to (a)(1) through (a)(3) above; or

He is not the person in the bidder’s organization responsible within that organization for the decision as to the prices being offered herein but that he has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate, in any action contrary to (a)(1) through (a)(3) above.

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## SECTION C – INSTRUCTIONS TO BIDDERS

### 1. Definitions

As used herein:

- A. The term “bid” means an offer to perform the work described in the Invitation for Bid at the fixed unit price specified in accordance with the terms and conditions of the solicitation.
- B. The term “bidder” means a food service management company submitting a bid in response to this Invitation for Bid.
- C. The term “contractor” means a successful bidder who is awarded a contract by a Sponsor under the Child and Adult Care Food Program under the United States Department of Agriculture.
- D. The term “food service management company” means an organization, other than a public or private nonpublic school, with which a Sponsor may contract for preparing and, unless otherwise provided for, delivering meals, with or without milk, for use in the program.
- E. The term “Invitation for Bid,” hereafter referred to as IFB, means the document soliciting bids through the formal advertising method of procurement. In the case of this program, the IFB becomes the contract upon acceptance by the Sponsor.
- F. The term “Sponsor” means the Child and Adult Care Food Program institution which issues this IFB.
- G. The term “unitized meal” means an individual pre-portioned meal consisting of a combination of foods meeting the complete meal requirements, delivered as a unit and served as a unit, with or without milk.

Other terms shall have the meanings ascribed to them in the Child and Adult Care Food Program regulations.

### 2. Submission of Bids

- A. Bidders are expected to examine carefully the specifications, schedules, attachments, terms and conditions of this IFB. Failure to do so shall be at the bidder’s risk.
- B. Bids shall be executed and submitted in triplicate. If accepted, this IFB will become the contract and one copy of the contract will be forwarded to the successful bidder with the notice of award.

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- C. A copy of a current state or local health certificate for the food preparation facilities shall be submitted with the bid.

Failure to comply with any of the above shall be reason for rejection of the bid.

### 3. Explanation to Bidders

Any explanation desired by a bidder regarding the meaning or interpretation of the IFB specifications, etc., must be requested in writing prior to bid opening and with sufficient time allowed for a reply to reach all bidders before bid opening. Oral explanations or instructions given before the award of the contract shall not be binding. Any information given to a prospective bidder concerning an IFB shall be furnished to all prospective bidders as an amendment to the IFB if such information is necessary to bidders as an amendment to the IFB or if the lack of such information would be prejudicial to uninformed bidders.

### 4. Acknowledgement of Amendments to IFBs

Receipt of an amendment to an IFB by a bidder must be acknowledged by signing and returning the amendment. Such acknowledgement must be received prior to the hour and date specified for bid opening.

### 5. Bidders Having Interest in More than One Bid

If more than one bid is submitted by any one person, by or in the name of a clerk, partner, or other person, all such bids shall be rejected.

### 6. Time for Receiving Bids

Sealed bids shall be deposited at the address specified on the IFB of the Sponsor no later than the exact time and date indicated on the fact of this IFB. Bids received prior to the time of opening will be securely kept, unopened.

### 7. Errors in Bids

Bidders or their authorized representatives are expected to fully inform themselves as to the conditions, requirements and specification before the submitting bids; failure to do so shall be at the bidder's own risk and he cannot secure relief on the plea of error.

### 8. Award of Contract

- A. The contract will be awarded to that responsive and responsible bidder whose bid will be most advantageous to the Sponsor, price and other factors considered. Consideration shall be given to such matters as contractor integrity, compliance

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with public policy, record of past performance and financial and technical resource.

- B. The Sponsor reserves the right to reject any or all bids when there are sound documented business reasons in the best interest of the program and to waive informalities and minor irregularities in bids received.
- C. The Sponsor reserves the right to reject the bid of a bidder who has previously failed to perform properly or complete on time contracts of a similar nature, or the bid of a bidder who, investigation shows, is not in a position to perform the contract.

9. Late Bids, Modification of Bids or Withdrawals of Bids

- A. Any bid received after the exact time specified for receipt will not be considered.
- B. Any modification or withdrawal of bid is subject to the same conditions as in (a) above.

SECTION D – SCOPE OF SERVICES

1. Contractor agrees to deliver meals (unitized if applicable) \*\_\_\_\_\_ of milk to locations set out in Schedule A, attached hereto and made a part hereof, subject to the terms and conditions of this solicitation.
2. All meals furnished must meet or exceed United States Department of Agriculture requirements set out in Schedule B, attached hereto and made a part hereof.
3. Contractor shall furnish meals as ordered by the Sponsor during the period of \*\*\_\_\_\_\_ to \*\*\_\_\_\_\_. Meals shall be served \*\*\* \_\_\_\_\_ days a week.

\* **Insert “inclusive” or “exclusive” as applicable.**

\*\* **Sponsor shall insert contract commencement date and expiration date.**

\*\*\* **Sponsor shall insert appropriate number of serving days.**

SECTION E – UNIT PRICE SCHEDULE AND INSTRUCTIONS

1. Bidders are asked to submit prices on the following meal types meeting the contract specifications set forth in Schedule C for meals to be delivered to all of the programs and/or homes stated in Schedule A. FOR EXAMPLE:

A. Meal Type	B. Estimated Servings Per Day	C. Estimated Number of Serving Days	D. Unit Price	E. Total Price
Breakfast	20	180	\$ .50	\$1,800
Supper (unitized meal)	50	180	\$ 1.00	\$9,000

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- A. Sponsor shall indicate which meal types the contractor will be providing meals for during the contract period. If unitized meals will be required, the institution must indicate so by placing “unitized meal” in parenthesis after the meal type.
- B. Sponsor shall fill in the estimated number of meals that will be served each day by meal type during the contract period.
- C. Sponsor shall fill in the number of anticipated operating days that meals will be served during the contract period.
- D. The food service management company shall insert the appropriate unit price for each meal type as indicated by the institution.
- E. Institution shall calculate total price by multiplying B x C x D.

NOTE: In the event of any inconsistencies or errors, the unit price (d) shall take precedence.

Bidders shall submit their bids on an “all or none” basis. Except as otherwise provided in this solicitation, if a contract is awarded as a result of this solicitation, it will bind the Sponsor during the term of the contract to secure all its needs from the successful contractor and such contract shall bind the contractor to perform all such work ordered by the Sponsor at prices specified in the contract. Award will be made to a single responsive, responsible bidder on the basis of the lowest aggregate cost to the Sponsor. Evaluation of prices shall be on the basis of the estimated requirements set forth herein.

#### Requirements Contract

- A. This is a requirements contract for the services specified in the schedule and for the period set forth therein. The quantities of such services specified herein are estimates only and are not purchased hereby. Except as may be otherwise provided herein, in the event the Sponsor’s requirements for services set forth in the Schedule do not result in orders in the amounts of quantities described as “estimated” in the Schedule, such event shall not constitute the basis for an equitable price adjustment under this contract.
- B. The Sponsor shall not be required to purchase from the contractor requirements in excess of the limit on total orders under this contract, if any.
- C. The Sponsor may issue orders, which provide for delivery to or performance at multiple destinations.
- D. The Sponsors shall not be obligated to place any minimum dollar amount of orders under this contract or any minimum number of orders. The utilization of the



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contractor for services specified in the schedule will be dependent upon the needs and requirements of the Sponsor.

2. Pricing shall be on the menus described in Schedule B1. All bidders must submit bids on the same menu cycle provided by the Sponsor. Bid price must include price of food, milk (if applicable), packaging, transportation and all other related costs (e.g., condiments, utensils, etc.).

3. Evaluation of Bidders

Each bidder will be evaluated on the following factors:

- A. Financial capability to perform a contract of the scope required.
- B. Adequacy of plant facilities for food preparation, with approved license certification that facilities meet all applicable state and local health, safety and sanitation standards.
- C. Previous experience of the bidder in performing services similar in nature and scope.
- D. Other factors such as transportation capability, sanitation and packaging.

Bidders that do not satisfactorily meet the above criteria may be rejected as non-responsive and not considered for award.

4. The unit prices of each meal type which the bidder agrees to furnish must be written in ink or typed in the blank space provided and must include proper packaging as required in the specification and delivery cost to the designated sites. Unit prices shall include taxes but any charges or taxes which are required to be paid under future laws must be paid by the bidder at no additional charge to the Sponsor.

5. Meal Orders

Sponsors will order meals on Wednesday of the week preceding the week of delivery; orders will be placed for the total number of days in the succeeding week, and will include breakdown totals for each program and/or home and each type of meal.

The Sponsor reserves the right to increase or decrease the number of meals ordered on a 48-hour notice or less if mutually agreed upon between the parties of this contract.

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## 6. Menu-Cycle Change Procedure

Delivered meals shall be delivered on a daily basis in accordance with the menu cycle which appears in Schedule B1. Deviation from this menu cycle shall be permitted only upon authorization of the Sponsor. Menu changes may be made only when agreed upon by both parties. When an emergency situation exists which might prevent the contractor from delivering a specified meal component, he shall notify the Sponsor immediately so menu changes within the food service management company's food cost periodically throughout the contract period.

## 7. Noncompliance

The Sponsor reserves the right to inspect and determine the quality of food delivered and reject any meals which do not comply with the requirements and specifications on the contract. The contractor shall not be paid for unauthorized menu changes, incomplete meals, meals not delivered within the specified delivery time period and meals rejected because they do not comply with the specifications. The Sponsor reserves the right to obtain meals from other sources if meals are rejected due to any of the stated reasons. The contractor shall be responsible for any excess cost, but will receive no adjustment in the event the meals are procured at a lesser cost. The Sponsor or agency inspecting shall notify the contractor in writing as to the number of meals rejected and the reasons for rejection.

## 8. Specifications

### A. Packaging

1. Hot Meal Unit-Packaging suitable for maintaining meals in accordance with local health standards. Container and overlay should have an airtight closure, be of non-toxic material, and be capable of withstanding temperatures of 400° or (204 C) or higher.
2. Cold Meal Unit or Unnecessary to Heat – Container and overlay to be plastic or paper and non-toxic.
3. Cartons – Each carton shall be labeled. Label to include:
  - a. Processor's name and address (plant)
  - b. Item identity, meal type
  - c. Date of production
  - d. Quantity of individual units per carton

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4. Meals shall be delivered with the following nonfood items: condiments, straws for milk, napkins, single service ware, etc. Sponsor shall insert nonfood items that are unnecessary for the meal to be eaten.

B. Food Preparation

Meals shall be prepared under properly controlled temperatures and assembled not more than 24-hours prior to delivery.

C. Food Specifications

Bids are to be submitted on the menu cycle included as Schedule B1 and shall include, as a minimum, the portions specified by the United States Department of Agriculture for each meal, which are included in Schedule B, to this IFB.

All meat and meat products, except sausage products, shall have been slaughtered, processed and manufactured in plants inspected under a United States Department of Agriculture approved inspection program and bear the appropriate seal. All meat and meat products must be sound, sanitary and free of objectionable odors or signs of deterioration on delivery.

Product Specifications: Milk and milk products are defined as “...fluid types of pasteurized flavored and unflavored whole milk or low-fat milk, or skim milk or cultured buttermilk which meet state and local standards for such milk...” Milk delivered hereunder shall conform to these specifications.

## SECTION F – GENERAL CONDITIONS

### 1. Delivery Requirements

- A. Delivery shall be made by the contractor to each program and/or home in accordance with the order from the sponsor.
- B. Meals shall be daily delivered, unloaded and placed in the designated program center and/or home by the contractor’s personnel at each of the locations and times listed in the Schedule A.
- C. Meals delivered to outside-school-hours care centers shall be unitized unless otherwise specified.
- D. The contractor shall be responsible for delivery of all meals and dairy products at the specified time. Adequate refrigeration or heating shall be provided during

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delivery of all food to ensure the wholesomeness of food at delivery in accordance with state or local health codes.

- E. The Sponsor reserves the right to add or delete programs and/or homes. This shall be done by amendment of the Schedule A. Deletion or addition of programs and/or homes will be made not less than one week prior to the required date of service. Any change in transportation cost that occurs as a result of adding or deleting centers and/or homes shall be negotiated and noted in the modification.

## 2. Supervision and Inspection

The contractor shall provide management supervision at all times and maintain constant quality control inspections to check for portion size, appearance and packaging in addition to the quality of products.

## 3. Record Keeping

- A. Delivery tickets must be prepared by the contractor at a minimum in three copies: one for the contractor, one for the program and/or home personnel and one for the Sponsor. Delivery tickets must be itemized to show the number of meals each type delivered to each center and/or home. Designees of the Sponsor at each program or home will check adequacy of delivery and meals before signing the delivery ticket. Invoices shall be accepted by the Sponsor only if signed by the Sponsor's designee at the program and/or home.
- B. The contractor shall maintain records supported by delivery tickets, purchase orders, production records for this contract or other evidence for inspection and reference to support payments and claims.
- C. The books and records of the contractor pertaining to this contract shall be available, for a period of three years from the date of submission of the final claim for reimbursement, or until the final resolution of any audits for inspection and audit by representatives of the state agency, representatives of the United States Department of Agriculture, the Sponsor and the Comptroller General of the United States at any reasonable time and place.

## 4. Method of Payment

The contractor shall submit its itemized invoice to the Sponsor biweekly, or monthly, as specified. Each invoice shall give a detailed breakdown of the number of meals delivered at each program and/or home during the preceding two weeks or month. Payment will be made at the unit price specified in the contract. No payment shall be made unless the required delivery receipts have been signed by the program and/or home representative of the Sponsor.

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## 5. Inspection of Facility

- A. The Sponsor, the state agency and the United States Department of Agriculture reserve the right to inspect the contractor’s preparation facilities prior to award and without notice at any time during the contract period, including the right to present during preparation and delivery of meals.
- B. The contractor’s facilities shall be subject to periodic inspections by USDA, state and local health departments and any other agency designated to inspect meal quality for the state. This will be accomplished in accordance with United States Department of Agriculture regulations.
- C. The contractor shall provide for meals, which it prepares to be periodically inspected by the local health department or an independent agency to determine bacteria levels in the meals being served. Such levels shall conform to the standards which are applied by the local health authority with respect to the level of bacteria which may be present in meals served by other establishments in the locality.

## 6. Availability of Funds

The Sponsor shall have the option to cancel this contract if the federal government withdraws funds to support the Child and Adult Care Food Program. It is further understood that, in the event of cancellation of the contract, the Sponsor shall be responsible for meals that have already been assembled and delivered in accordance with this contract.

## 7. Number of Meals and Delivery Times

The contractor must provide exactly the number of meals ordered. Counts of meals will be made at all program and/or homes before meals are accepted. Damaged or incomplete meals shall not be included when the number of delivered meals is determined.

## 8. Emergencies

In the event of unforeseen emergency circumstances, the contractor shall immediately notify the Sponsor by telephone of the following: (1) the impossibility of on-site delivery; (2) the circumstance(s) precluding delivery; and (3) a statement of whether or not succeeding deliveries will be affected. No payments will be made for deliveries made later than \* \_\_\_\_\_ hour(s) after specified meal time.

**\*The Sponsor shall set time in accordance with state agency instructions.**

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Emergency circumstances at the program precluding utilization of meals are the concern of the Sponsor. The Sponsor may cancel orders provided it gives the contractor at least 48-hours notice.

Adjustments for emergency situation affecting the contractor’s ability to deliver meals, or Sponsor’s ability to utilize meals, for periods longer than 24-hours will be mutually worked out between the contractor and the Sponsor.

#### 9. Termination

- A. The Sponsor reserves the right to terminate this contract if the contractor fails to comply with any of the requirements of the contract. The Sponsor shall notify the contractor of specific instances of noncompliance in writing. In instances where the contractor has been notified of noncompliance with the terms of the contract and has not taken immediate corrective action, the Sponsor shall have the right, upon written notice, of immediate termination of the contract and the contractor shall be liable for any damages incurred by the Sponsor. The Sponsor shall negotiate a re-purchase contract on a competitive basis to arrive at a fair and reasonable price.
- B. The Sponsor shall give written notice to the contractor, terminate the right of the contractor to proceed under this contract if it is found, by the Institution that gratuities in the form of entertainment, gifts or otherwise were offered or given by the contractor to any officer or employee of the Sponsor with a view toward securing a contract or securing favorable treatment with respect to the awarding or amending of the contract; provided that the existence of the facts upon which the sponsor makes such findings shall be an issue and may be reviewed in any competent court.
- C. In the event this contract is terminated as provided in paragraph (b) hereof, the Sponsor shall be entitled (1) to pursue the same remedies against the contractor as it could pursue in the event of a breach of the contract by the contractor, and (2) as a penalty in addition to any other damages in an amount which shall not be less than three nor more than ten times the costs incurred by the contractor in providing any such gratuities to any such officer or employee.
- D. The rights and remedies of the Sponsor provided in this clause shall not be exclusive and are in addition to any other rights and remedies provided by law or under this contract.
- E. Both the Sponsor and the contractor reserve the right to cancel this contract upon written notice, upon 30 days after written notice is delivered to either party by the other.

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## 10. Subcontracts and Assignments

The contractor shall not subcontract and shall not assign, for the total meal, with or without milk or for the assembly of the meal.

## SECTION G – GENERAL PROVISIONS

### 1. Equal Opportunity

(The following clause is applicable unless this contract is exempt under the rules, regulations and relevant orders of the Secretary of Labor [41 CFR ch. 60].)

During the performance of this contract, the contractor agrees as follows:

- A. The contractor will not discriminate against any employee or applicant for employment because of race, color, religion, sex or national origin. The contractor will take affirmative action to ensure that applicants are employed, and that employees are treated during employment without regard to their race, color, religion, sex or national origin. Such action shall include, but not limited to, the following: employment, layoff or termination; rates of pay or other forms of compensation; and to post in conspicuous places, available to employees and applicants for employment, notices to be provided by the contracting officer setting forth the provisions of this equal opportunity clause.
- B. The contractor will, in all solicitation or advertisements for employees placed by or on behalf of the contractor, state that all qualified applicants will receive consideration for employment without regard to race, color, religion, sex or national origin.
- C. The contractor will send to each labor union or representative of workers with which he has a collective bargaining agreement or other contract or understanding, a notice, to be provided by the agency contracting officer, advising the labor union of workers' representative of the contractor's commitments under this equal opportunity clause, and shall post copies of the notice in conspicuous places available to employees and applicants for employment.

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- D. The contractor will comply with all provisions of Executive Order No. 11246 of September 24, 1965, as amended by executive Order No. 11375 of October 13, 1967, and of the rules, regulations and relevant orders of the Secretary of Labor.

The contractor will furnish all information and reports required by Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, and by the rules, regulations, and orders of the Secretary of Labor, or pursuant thereto, and will permit access to his books, records and accounts by the contracting agency and the Secretary of Labor for purposes of investigation to ascertain compliance with such rules, regulations and orders.

- E. In the event of the contractor’s noncompliance with the equal opportunity clause of this contract or with any of the said rules, regulations, or orders, this contract may be cancelled, terminated and suspended, in whole or in part, and the contractor may be declared ineligible for further government contracts in accordance with procedures authorized in Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, and such other sanctions as may be imposed and remedies invoked as provided in Executive Order No. 11246 of September 24, 1965, as amended by Executive Order No. 11375 of October 13, 1967, or by rule, regulations, or order of the Secretary of Labor, or as otherwise provided by law.
- F. The contractor will include the provisions of paragraph (a) through (g) in every subcontract or purchase order unless exempted by rules, regulations, or orders of the Secretary of Labor issued pursuant to section 204 of Executive Order No. 11246 of September 24, 1965. as amended by Executive Order No. 11375 of October 13, 1967, so that such provision will be finding upon each subcontractor or vendor. The contractor will take such action with respect to any subcontract or purchase order as the contracting agency may direct as a means of provide, however, that in the event the contractor becomes involved in, or is threatened with, litigation with a subcontractor or vendor as a result of such direction by the contracting agency, the contractor may request the United States to enter into such litigation to protect the interests of the United States.

## 2. Clean Air and Water

(Applicable only if the contract exceeds \$100,000 or the contracting officer has determined that the orders under an indefinite quality contract in any one year will exceed \$100,000, or a facility to be used has been the subject of a conviction under the Clean Air Act [41USC 1857c-8(c) (1)] or the Federal Water Pollution Control Act [33USC 1319 (c)] and is listed by EPA, or the contract is not otherwise exempt.]



“Sponsor and Vendor certify and agree that they will utilize, as is, the original contract, request for proposal, bid and/or addendum prepared by the State agency. The contract, request for proposal, bid and/or addendum may not be retyped or changed in any way, and amendments to the original contract, request for proposal, bid or addendum are not permitted. Sponsor and Vendor further certify and agree that they will not abide by any terms and conditions not contained in the original contract, request for proposal, bid and/or addendum.”

A. The contractor agrees as follows:

- 1) To comply with all the requirements of section 114 of the Clean Air Act, as amended (41 USC 1857, et. Seq., as amended by Public Law 91-604) and section 308 of the Federal Water Pollution Control Act (33 USC 1251, et. Seq., as amended by Public Law 92-500), respectively, relating to inspection, monitoring, entry reports and information as well as other requirements specified in section 308 of the Air Act and the Water Act, respectively and all regulations and guidelines issued hereunder before the award of this contract.
- 2) That no portion of the work required by this contract will be performed in a facility listed on the Environmental Protection Agency List of Violating Facilities on the date when this contract was awarded unless and until the EPA eliminates the name of such facility or facilities from such listing.
- 3) To use his best efforts to comply with clean air standards and clean water standards at the facilities in which the contract is being performed.
- 4) To insert the substance of the provisions of this clause in any nonexempt subcontract, including this paragraph (a) (4).

B. The terms used in this clause have the following meanings:

- 1) The term “Air Act” means the Clean Air Act, as amended (41 USC 1857 et. seq., as amended by Public Law 91-604).
- 2) The term “Water Act” means Federal Water Pollution Control Act, as amended (33 USC 1251 et. seq., as amended by Public Law 92-500).
- 3) The term “Clean Air Standards” means any enforceable rules, regulations, guidelines, standards, limitation, orders, controls, prohibitions or other requirements which are contained in, issued under, or otherwise adopted pursuant to the Air Act or Executive Order 11738, an applicable implementation plan as described in section 110(d) of the Clean Air Act [42 USC 1857c-5(d)], an approved implementation procedure or plan under section 112(d) of the Air Act [42 USC 1857c-7(d)].
- 4) The term “Clean Water Standards” means any enforceable limitation, control, condition, prohibition, standard or other requirement which is promulgated pursuant to the Water Act or contained in a permit issued to a discharger by the Environmental Protection Agency or by a state under an approved program, an authorized by section 402 of the Water Act (33 USC 1342) or by local government to ensure compliance with pretreatment regulations as required by section 307 of the Water Act (33 USC 1317).

“Sponsor and Vendor certify and agree that they will utilize, as is, the original contract, request for proposal, bid and/or addendum prepared by the State agency. The contract, request for proposal, bid and/or addendum may not be retyped or changed in any way, and amendments to the original contract, request for proposal, bid or addendum are not permitted. Sponsor and Vendor further certify and agree that they will not abide by any terms and conditions not contained in the original contract, request for proposal, bid and/or addendum.”

- 5) The term “compliance” means compliance with clean air or water standards. Compliance shall also mean compliance with a schedule or plan ordered or approved by a court of competent jurisdiction, the Environmental Protection Agency or an Air or Water Pollution Control Agency in accordance with the requirements of the Air Act or Water Act and regulations issued pursuant thereto.

The term “facility” means any building, plant, installation, structure, mine, vessel or other floating craft, location or sites of operations, owned, leased or supervised by a contractor or subcontractor to be utilized in the performance of a contract or subcontracts. Where a location site of operation contains or includes more than one building, plant, installation or structure, where the Director, Office of Federal Activities, Environmental Protection Agency, determines that independent facilities are co-located in one geographical area.

### 3. Clean Air and Water Certification

(Applicable if bid or offer exceeds \$100,000 or the contracting officer has determined that orders under an indefinite quantity contract in any year will exceed \$100,000 or a facility to be used has been the subject of a conviction under the Clean Water Act [42 USC 1857c-8(c)(1)] or the Federal Water Pollution Control Act [33 USC 1319(c)] and is listed by EPA, or is not otherwise exempt.)

**The bidder certifies as follows:**

- A. **Any facility to be utilized in the performance of this proposed contract has ( \_\_ ), has not ( \_\_ ) been listed on the Environmental Protection Agency List of Violating Facilities.**
- B. He will promptly notify the contracting officer, prior to award, of the receipt of any communication from the Director, Office of Federal Activities, United States Environmental Protection Agency, indicating that any facility which he proposes to use for the performance of the contract is under consideration to be listed on the EPA List of Violating Facilities.
- C. He will include substantially this certification, including this paragraph (c) in every nonexempt subcontract.

### 4. Energy Policy and Conservation act (P.L. 94 – 163)

Institutions shall insert mandatory standards and policies relating to energy efficiency which are contained in the state energy efficiency conservation plan issued in compliance with P.L. 94 – 163.

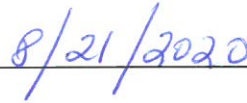
"Sponsor and Vendor certify and agree that they will utilize, as is, the original contract, request for proposal, bid and/or addendum prepared by the State agency. The contract, request for proposal, bid and/or addendum may not be retyped or changed in any way, and amendments to the original contract, request for proposal, bid or addendum are not permitted. Sponsor and Vendor further certify and agree that they will not abide by any terms and conditions not contained in the original contract, request for proposal, bid and/or addendum."

### CERTIFICATION – SPONSOR AND VENDOR

"Sponsor and Vendor certify and agree that they will utilize, as is, the original contract, request for proposal, bid and/or addendum prepared by the State agency. The contract, request for proposal, bid and/or addendum may not be retyped or changed in any way, and amendments to the original contract, request for proposal, bid or addendum are not permitted. Sponsor and Vendor further certify and agree that they will not abide by any terms and conditions not contained in the original contract, request for proposal, bid and/or addendum."



Sponsor Signature



Date

\_\_\_\_\_  
Vendor Signature

\_\_\_\_\_  
Date

**SCHEDULE A**



**NEW JERSEY DEPARTMENT OF AGRICULTURE  
DIVISION OF FOOD AND NUTRITION  
CHILD AND ADULT CARE FOOD PROGRAM**

<b>Bid Number:</b>	
<b>Contract Dates</b>	
From:	To:

(LIST OF FACILITIES WHERE PROGRAM WILL OPERATE)

INSTITUTION									AGREEMENT #			
NAME OF FACILITY	ADDRESS	PHONE #	DATES OF MEAL SERVICE		DAYS OF WEEK	TYPE OF MEAL	QUANTITY	DELIVERY TIME	SERVING TIME	HOLDING FACILITIES		SPECIAL PROVISIONS
			BEGIN	END						YES	NO	
1						B						
						AM						
						L						
						PM						
						D						
2						B						
						AM						
						L						
						PM						
						D						
3						B						
						AM						
						L						
						PM						
						D						
4						B						
						AM						
						L						
						PM						
						D						
5						B						
						AM						
						L						
						PM						
						D						
6						B						
						AM						
						L						
						PM						
						D						
7						B						
						AM						
						L						
						PM						
						D						
8						B						
						AM						
						L						
						PM						
						D						

Child and Adult Care Food Program  
USDA CHILD, INFANT, AND ADULT MEAL PATTERN REQUIREMENTS

**SCHEDULE B**

The meal pattern requirements for the Child and Adult Care Food Program (CACFP) are designed to provide nutritious and well-balance meals to each participant. Pursuant to CACFP Federal Regulations provided in 7 CFR 226.20, Schedule B represents the minimum requirements for this contract for meals served to adults, children and/or infants in the Program.

**(See USDA Child, Infant, and Adult Meal Pattern requirements on the following pages)**

**Sponsor should check below if the adult, child and/or infant meal pattern is applicable for this contract.**

- ☐ The USDA child meal pattern must be followed for the contract being executed.
- ☐ The USDA infant meal pattern must be followed for the contract being executed.
- ☐ The USDA child and infant meal patterns must be followed for the contract to be executed.
- ☐ The USDA Adult meal pattern must be followed for the contract to be executed.



## Infant Meal Pattern

Breakfast	
Birth through 5 months	6 through 11 months
4-6 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup>	6-8 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup> ; and  0-4 tablespoons infant cereal <sup>2,3</sup> meat, fish, poultry, whole egg, cooked dry beans, or cooked dry peas; or 0-2 ounces of cheese; or 0-4 ounces (volume) of cottage cheese; or 0-4 ounces or ½cup of yogurt <sup>4</sup> ; or a combination of the above <sup>5</sup> ; and  0-2 tablespoons vegetable or fruit or a combination of both <sup>5,6</sup>

<sup>1</sup> Breastmilk or formula, or portions of both, must be served; however, it is recommended that breastmilk be served in place of formula from birth through 11 months. For some breastfed infants who regularly consume less than the minimum amount of breastmilk per feeding, a serving of less than the minimum amount of breastmilk may be offered, with additional breastmilk offered at a later time if the infant will consume more.

<sup>2</sup> Infant formula and dry infant cereal must be iron-fortified.

<sup>3</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>4</sup> Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>5</sup> A serving of this component is required when the infant is developmentally ready to accept it.

<sup>6</sup> Fruit and vegetable juices must not be served.

## Infant Meal Pattern

Lunch and Supper	
Birth through 5 months	6 through 11 months
4-6 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup>	6-8 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup> ; and  0-4 tablespoons infant cereal <sup>2,3</sup> meat, fish, poultry, whole egg, cooked dry beans, or cooked dry peas; or 0-2 ounces of cheese; or 0-4 ounces (volume) of cottage cheese; or 0-4 ounces or ½cup of yogurt <sup>4</sup> ; or a combination of the above <sup>5</sup> ; and  0-2 tablespoons vegetable or fruit or a combination of both <sup>5,6</sup>

<sup>1</sup> Breastmilk or formula, or portions of both, must be served; however, it is recommended that breastmilk be served in place of formula from birth through 11 months. For some breastfed infants who regularly consume less than the minimum amount of breastmilk per feeding, a serving of less than the minimum amount of breastmilk may be offered, with additional breastmilk offered at a later time if the infant will consume more.

<sup>2</sup> Infant formula and dry infant cereal must be iron-fortified.

<sup>3</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>4</sup> Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>5</sup> A serving of this component is required when the infant is developmentally ready to accept it.

<sup>6</sup> Fruit and vegetable juices must not be served.

## Infant Meal Pattern

Snack	
Birth through 5 months	6 through 11 months
4-6 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup>	2-4 fluid ounces breastmilk <sup>1</sup> or formula <sup>2</sup> ; and  0-½ slice bread <sup>3,4</sup> ; or 0-2 crackers <sup>3,4</sup> ; or 0-4 tablespoons infant cereal <sup>2,3,4</sup> or ready-to-eat breakfast cereal <sup>3,4,5,6</sup> ; and  0-2 tablespoons vegetable or fruit, or a combination of both <sup>6,7</sup>

<sup>1</sup> Breastmilk or formula, or portions of both, must be served; however, it is recommended that breastmilk be served in place of formula from birth through 11 months. For some breastfed infants who regularly consume less than the minimum amount of breastmilk per feeding, a serving of less than the minimum amount of breastmilk may be offered, with additional breastmilk offered at a later time if the infant will consume more.

<sup>2</sup> Infant formula and dry infant cereal must be iron-fortified.

<sup>3</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>4</sup> A serving of grains must be whole grain-rich, enriched meal, or enriched flour.

<sup>5</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

<sup>6</sup> A serving of this component is required when the infant is developmentally ready to accept it.

<sup>7</sup> Fruit and vegetable juices must not be served.



**CHILD MEAL PATTERN**

<b>Breakfast</b> (Select all three components for a reimbursable meal)				
<b>Food Components and Food Items<sup>1</sup></b>	<b>Ages 1-2</b>	<b>Ages 3-5</b>	<b>Ages 6-12</b>	<b>Ages 13-18<sup>2</sup></b> (at-risk afterschool programs and emergency shelters)
<b>Fluid Milk<sup>3</sup></b>	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
<b>Vegetables, fruits, or portions of both<sup>4</sup></b>	¼ cup	½ cup	½ cup	½ cup
<b>Grains (oz eq)<sup>5,6,7</sup></b>				
Whole grain-rich or enriched bread	½ slice	½ slice	1 slice	1 slice
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	½ serving	½ serving	1 serving	1 serving
Whole grain-rich, enriched or fortified cooked breakfast cereal <sup>8</sup> , cereal grain, and/or pasta	¼ cup	¼ cup	½ cup	½ cup
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) <sup>8,9</sup>				
Flakes or rounds	½ cup	½ cup	1 cup	1 cup
Puffed cereal	¾ cup	¾ cup	1 ¼ cup	1 ¼ cup
Granola	⅛ cup	⅛ cup	¼ cup	¼ cup

<sup>1</sup> Must serve all three components for a reimbursable meal. Offer versus serve is an option for at-risk afterschool participants.

<sup>2</sup> Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

<sup>3</sup> Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

<sup>4</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>5</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.

<sup>6</sup> Meat and meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat and meat alternates is equal to one ounce equivalent of grains.

<sup>7</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>8</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

<sup>9</sup> Beginning October 1, 2019, the minimum serving size specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is ¼ cup for children ages 1-2; 1/3 cup for children ages 3-5; and ¾ cup for children ages 6-12.

## CHILD MEAL PATTERN

<b>Lunch and Supper</b> (Select all five components for a reimbursable meal)				
<b>Food Components and Food Items<sup>1</sup></b>	<b>Ages 1-2</b>	<b>Ages 3-5</b>	<b>Ages 6-12</b>	<b>Ages 13-18<sup>2</sup></b> (at-risk afterschool programs and emergency shelters)
<b>Fluid Milk<sup>3</sup></b>	4 fluid ounces	6 fluid ounces	8 fluid ounces	8 fluid ounces
<b>Meat/meat alternates</b>				
Lean meat, poultry, or fish	1 ounce	1 ½ ounce	2 ounces	2 ounces
Tofu, soy product, or alternate protein products <sup>4</sup>	1 ounce	1 ½ ounce	2 ounces	2 ounces
Cheese	1 ounce	1 ½ ounce	2 ounces	2 ounces
Large egg	½	¾	1	1
Cooked dry beans or peas	¼ cup	⅜ cup	½ cup	½ cup
Peanut butter or soy nut butter or other nut or seed butters	2 tbsp	3 tbsp	4 tbsp	4 tbsp
Yogurt, plain or flavored unsweetened or sweetened <sup>5</sup>	4 ounces or ½ cup	6 ounces or ¾ cup	8 ounces or 1 cup	8 ounces or 1 cup
The following may be used to meet no more than 50% of the requirement: Peanuts, soy nuts, tree nuts, or seeds, as listed in program guidance, or an equivalent quantity of any combination of the above meat/meat alternates (1 ounces of nuts/seeds = 1 ounce of cooked lean meat, poultry, or fish)	½ ounce = 50%	¾ ounce = 50%	1 ounce = 50%	1 ounce = 50%
<b>Vegetables<sup>6</sup></b>	⅛ cup	¼ cup	½ cup	½ cup
<b>Fruits<sup>6,7</sup></b>	⅛ cup	¼ cup	¼ cup	¼ cup
<b>Grains (oz eq)<sup>8,9</sup></b>				
Whole grain-rich or enriched bread	½ slice	½ slice	1 slice	1 slice
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	½ serving	½ serving	1 serving	1 serving
Whole grain-rich, enriched or fortified cooked breakfast cereal <sup>10</sup> , cereal grain, and/or pasta	¼ cup	¼ cup	½ cup	½ cup

<sup>1</sup> Must serve all five components for a reimbursable meal. Offer versus serve is an option for at-risk afterschool participants.

<sup>2</sup> Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

<sup>3</sup> Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

<sup>4</sup> Alternate protein products must meet the requirements in Appendix A to Part 226.

<sup>5</sup> Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>6</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>7</sup> A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.

<sup>8</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards the grains requirement.

<sup>9</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of the creditable grain.

<sup>10</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

## CHILD MEAL PATTERN

Snack (Select two of the five components for a reimbursable snack)				
Food Components and Food Items <sup>1</sup>	Ages 1-2	Ages 3-5	Ages 6-12	Ages 13-18 <sup>2</sup> (at-risk afterschool programs and emergency shelters)
<b>Fluid Milk<sup>3</sup></b>	4 fluid ounces	4 fluid ounces	8 fluid ounces	8 fluid ounces
<b>Meat/meat alternates</b>				
Lean meat, poultry, or fish	½ ounce	½ ounce	1 ounce	1 ounce
Tofu, soy product, or alternate protein products <sup>4</sup>	½ ounce	½ ounce	1 ounce	1 ounce
Cheese	½ ounce	½ ounce	1 ounce	1 ounce
Large egg	½	½	½	½
Cooked dry beans or peas	⅛ cup	⅛ cup	¼ cup	¼ cup
Peanut butter or soy nut butter or other nut or seed butters	1 tbsp	1 tbsp	2 tbsp	2 tbsp
Yogurt, plain or flavored unsweetened or sweetened <sup>5</sup>	2 ounces or ¼ cup	2 ounces or ¼ cup	4 ounces or ½ cup	4 ounces or ½ cup
Peanuts, soy nuts, tree nuts, or seeds	½ ounce	½ ounce	1 ounce	1 ounce
<b>Vegetables<sup>6</sup></b>	½ cup	½ cup	¾ cup	¾ cup
<b>Fruits<sup>6</sup></b>	½ cup	½ cup	¾ cup	¾ cup
<b>Grains (oz eq)<sup>7,8</sup></b>				
Whole grain-rich or enriched bread	½ slice	½ slice	1 slice	1 slice
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	½ serving	½ serving	1 serving	1 serving
Whole grain-rich, enriched or fortified cooked breakfast cereal <sup>9</sup> , cereal grain, and/or pasta	¼ cup	¼ cup	½ cup	½ cup
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) <sup>9,10</sup>				
Flakes or rounds	½ cup	½ cup	1 cup	1 cup
Puffed cereal	¾ cup	¾ cup	1 ¼ cup	1 ¼ cup
Granola	⅛ cup	⅛ cup	¼ cup	¼ cup

<sup>1</sup> Select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.

<sup>2</sup> Larger portion sizes than specified may need to be served to children 13 through 18 years old to meet their nutritional needs.

<sup>3</sup> Must be unflavored whole milk for children age one. Must be unflavored low-fat (1 percent) or unflavored fat-free (skim) milk for children two through five years old. Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk for children six years old and older.

<sup>4</sup> Alternate protein products must meet the requirements in Appendix A to Part 226.

<sup>5</sup> Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>6</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>7</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.

<sup>8</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>9</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

<sup>10</sup> Beginning October 1, 2019, the minimum serving sizes specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is  $\frac{1}{4}$  cup for children ages 1-2;  $\frac{1}{3}$  cup for children ages 3-5; and  $\frac{3}{4}$  cup for children ages 6-12.



## ADULT MEAL PATTERN

<b>Breakfast</b> (Select all three components for a reimbursable meal)	
<b>Food Components and Food Items<sup>1</sup></b>	<b>Minimum Quantities</b>
<b>Fluid Milk<sup>2</sup></b>	8 fluid ounces
<b>Vegetables, fruits, or portions of both<sup>3</sup></b>	½ cup
<b>Grains (oz eq)<sup>4,5,6</sup></b>	
Whole grain-rich or enriched bread	2 slices
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	2 servings
Whole grain-rich, enriched or fortified cooked breakfast cereal <sup>7</sup> , cereal grain, and/or pasta	1 cup
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) <sup>7,8</sup>	
Flakes or rounds	2 cups
Puffed cereal	2 ½ cups
Granola	½ cup

<sup>1</sup> Must serve all three components for a reimbursable meal. Offer versus serve is an option for adult participants.

<sup>2</sup> Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk. Six ounces (weight) or ¾ cup (volume) of yogurt may be used to meet the equivalent of 8 ounces of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.

<sup>3</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>4</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.

<sup>5</sup> Meat and meat alternates may be used to meet the entire grains requirement a maximum of three times a week. One ounce of meat and meat alternates is equal to one ounce equivalent of grains.

<sup>6</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>7</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

<sup>8</sup> Beginning October 1, 2019, the minimum serving size specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is 1 ½ cups for adults.

## ADULT MEAL PATTERN

<b>Lunch and Supper</b> (Select all five components for a reimbursable meal)	
<b>Food Components and Food Items<sup>1</sup></b>	<b>Minimum Quantities</b>
<b>Fluid Milk<sup>2,3</sup></b>	8 fluid ounces
<b>Meat/meat alternates</b>	
Lean meat, poultry, or fish	2 ounces
Tofu, soy product, or alternate protein product <sup>4</sup>	2 ounces
Cheese	2 ounces
Large egg	1
Cooked dry beans or peas	½ cup
Peanut butter or soy nut butter or another nut or seed butter	4 tbsp
Yogurt, plain or flavored, sweetened or unsweetened <sup>5</sup>	8 ounces or 1 cup
The following may be used to meet no more than 50% of the requirement: Peanuts, soy nuts, tree nuts, or seeds, as listed in program guidance, or an equivalent quantity of any combination of the above meat/meat alternates (1 ounces of nuts/seeds = 1 ounce of cooked lean meat, poultry, or fish)	1 ounce = 50%
<b>Vegetables<sup>6</sup></b>	½ cup
<b>Fruits<sup>6,7</sup></b>	½ cup
<b>Grains (oz eq)<sup>8,9</sup></b>	
Whole grain-rich or enriched bread	2 slices
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	2 servings
Whole grain-rich, enriched or fortified cooked breakfast cereal <sup>10</sup> , cereal grain, and/or pasta	1 cup

<sup>1</sup> Must serve all five components for a reimbursable meal. Offer versus serve is an option for adult participants.

<sup>2</sup> Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk. Six ounces (weight) or ¾ cup (volume) of yogurt may be used to meet the equivalent of 8 ounces of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.

<sup>3</sup> A serving of fluid milk is optional for suppers served to adult participants.

<sup>4</sup> Alternate protein products must meet the requirements in Appendix A to Part 226.

<sup>5</sup> Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>6</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>7</sup> A vegetable may be used to meet the entire fruit requirement. When two vegetables are served at lunch or supper, two different kinds of vegetables must be served.

<sup>8</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards the grains requirement.

<sup>9</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of the creditable grain.

<sup>10</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).



## ADULT MEAL PATTERN

Snack (Select two of the five components for a reimbursable meal)	
Food Components and Food Items <sup>1</sup>	Minimum Quantities
<b>Fluid Milk</b> <sup>2</sup>	8 fluid ounces
<b>Meat/meat alternates</b>	
Lean meat, poultry, or fish	1 ounce
Tofu, soy product, or alternate protein product <sup>3</sup>	1 ounce
Cheese	1 ounce
Large egg	½
Cooked dry beans or peas	¼ cup
Peanut butter or soy nut butter or another nut or seed butter	2 tbsp
Yogurt, plain or flavored, sweetened or unsweetened <sup>4</sup>	4 ounces or ½ cup
Peanuts, soy nuts, tree nuts, or seeds	1 ounce
<b>Vegetables</b> <sup>5</sup>	½ cup
<b>Fruits</b> <sup>5</sup>	½ cup
<b>Grains (oz eq)</b> <sup>6,7</sup>	
Whole grain-rich or enriched bread	1 slice
Whole grain-rich or enriched bread product, such as biscuit, roll or muffin	1 serving
Whole grain-rich, enriched or fortified cooked breakfast cereal <sup>8</sup> , cereal grain, and/or pasta	½ cup
Whole grain-rich, enriched or fortified ready-to-eat breakfast cereal (dry, cold) <sup>8,9</sup>	
Flakes or rounds	1 cup
Puffed cereal	1 ¼ cup
Granola	¼ cup

<sup>1</sup> Select two of the five components for a reimbursable snack. Only one of the two components may be a beverage.

<sup>2</sup> Must be unflavored low-fat (1 percent), unflavored fat-free (skim), or flavored fat-free (skim) milk. Six ounces (weight) or ¾ cup (volume) of yogurt may be used to meet the equivalent of 8 ounces of fluid milk once per day when yogurt is not served as a meat alternate in the same meal.

<sup>3</sup> Alternate protein products must meet the requirements in Appendix A to Part 226.

<sup>4</sup> Yogurt must contain no more than 23 grams of total sugars per 6 ounces.

<sup>5</sup> Pasteurized full-strength juice may only be used to meet the vegetable or fruit requirement at one meal, including snack, per day.

<sup>6</sup> At least one serving per day, across all eating occasions, must be whole grain-rich. Grain-based desserts do not count towards meeting the grains requirement.

<sup>7</sup> Beginning October 1, 2019, ounce equivalents are used to determine the quantity of creditable grains.

<sup>8</sup> Breakfast cereals must contain no more than 6 grams of sugar per dry ounce (no more than 21.2 grams sucrose and other sugars per 100 grams of dry cereal).

<sup>9</sup> Beginning October 1, 2019, the minimum serving sizes specified in this section for ready-to-eat breakfast cereals must be served. Until October 1, 2019, the minimum serving size for any type of ready-to-eat breakfast cereals is 1 ½ cups for adults.

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## **CHILD AND ADULT CARE FOOD PROGRAM**

### **SCHEDULE B1**

#### **Monthly Menu Cycle**

#### **Sponsor Instructions:**

**Sponsor must attach a menu cycle for each program.**

**\*\*\*\* ALL BIDDERS MUST RECEIVE THE SAME SPONSOR PROVIDED  
BID CONTRACT MENU**

**FAILURE TO ATTACH YOUR PROGRAM MENU WILL RESULT IN  
DISQUALIFICATION OF YOUR BID PROCUREMENT AND AS A RESULT  
YOU WILL BE REQUIRED TO REBID, DUE TO THE NONCOMPLIANT,  
INCOMPLETE BID PACKAGE.**

**MENU MUST MEET COMPLIANCE WITH ALL USDA MEAL PATTERN  
REQUIREMENTS.**

**SEE PAGE 22 FOR ADDITIONAL CACFP MEAL PATTERN REQUIREMENTS.**

\*Children between 12- 23 months -½ Cup Whole Milk \* \*Choking Hazard Note: All Meat, vegetable + fruit are to be cut into ¼ of an inch pieces. Seeds are removed from fruit. No grapes, no raisins are permitted

W1	Meal Serving Sizes	Example	8-Tues	9-Wed	10-Thurs	11-Fri
Breakfast	Fruit	Diced honeydew	Diced seedless watermelon	1/3 banana	Diced Diced Pineapple	Diced cantaloupe
	Cereal	Kix	Rice krispies	cheerios	Crispex	1 egg scrambled (Meat Alt) 1/4 cup tater tots (Veg)
	Grain					
	Milk *	1% milk	1% milk	1% milk	1% milk	1% milk
	# of Child # of Adult					
Lunch	Meat/Meat Alt	Beef meatballs	W/G Chicken fries	<b>Carne Guisada:</b> Shredded Beef cooked with fresh sofrito, celery and potato	3 Mini -Cheese Quesadillas  (Made with W/G tortilla)	Diced Chicken-Rice soup: Chicken cooked with w/ onion, celery and fresh sofrito
	Pasta, Rice/ Grain/ bread	W/G spaghetti pasta cooked with Marinara sauce	1 W/G roll	Brown rice		
	Vegetable	Oven roasted cauliflower	Sliced cucumber	Peas and diced carrots	Steamed Corn	Diced carrots
	Fruit	Sliced green apple	Sliced Nectarine	Diced Honeydew	Sliced Plum	Sliced red apple
	Milk*	1% milk	1% milk	1% milk	1% milk	1% milk
Snack	Grain	W/G Cheez-its- Individual bag	W/G graham crackers- Individual bag	4 W/G saltine	W/G goldfish cracker- Individual bag	6 W/G Wheat thins
	Milk*	1% milk	1% milk	Low fat cheese stick water from class	1% milk	Individual strawberry banana yogurt water from class
	Meat Alt					
	Yogurt	2 oz				
	# of Child # of Adult					

Comments/ Suggestions from Parents/ Teachers

Comentarios/ Sugerencias de los Padres/ Maestro

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Class #

September 2020

## EARLY Head Start Menu

North Hudson Community Action Corporation

\*Children between 12- 23 months -½ Cup Whole Milk \* \*Choking Hazard Note: All Meat, vegetable + fruit are to be cut into ¼ of an inch pieces. Seeds are removed from fruit. No grapes, no raisins are permitted

W2	Meal Serving Sizes	14-Mon	15-Tues	16-Wed	17-Thurs	18-Fri
Breakfast	Fruit	Diced Cantaloupe	Diced fresh pineapple	Diced Honeydew	1/3 banana	Diced seedless watermelon
	Cereal					
	Grain	Kix	Rice krispies	1 egg scrambled (Meat Alt) 1/4 cup tater tots (Veg)	Cheerios	Chex- Blueberry
	Milk*	1% milk	1% milk	1% milk	1% milk	1% milk
	# of Child # of Adult					
Lunch	Meat/Meat Alt	3- Cheese stuffed	<b>Guiso de lentejas:</b> Lentils cooked with onions, celery	BBQ chicken bites	Beef Hamburger Patty Individual ketchup	<b>Soft Tacos:</b> Ground turkey and Red beans cooked with fresh sofrito shredded cheddar cheese
	Pasta, Rice/			W/G elbow Pasta salad mixed with cubed Turkey-Ham, minced onion Dressed with Lf Mayo, Lf Yogurt & Mustard	1 W/G Bun	1- 6 inch soft W/G tortilla
	Grain/bread	W/G Ravioli cooked with tomato sauce	Brown rice	Mixed with diced Red Bell Pepper & Celery	Sweet potato fries	Diced Roma tomatoes
	Vegetable	Steamed corn	Potato			
	Fruit	Sliced green apple	Sliced green pear	Sliced Nectarine	Sliced red apple	Diced cantaloupe
	Milk*	1% milk	1% milk	1% milk	1% milk	1% milk
	# of Child # of Adult					
Snack	Grain	W/G Cheez-its- Individual bag	W/G Granola (nut free)- Individual bag	W/G graham crackers- Individual bag	4 W/G saltine	W/G goldfish cracker-Individual bag
	Milk*	1% milk	Individual Blueberry yogurt water from class	1% milk	Low fat cheese stick water from class	1% Milk
	Meat Alt					
	Yogurt	2 oz				
	# of Child # of Adult					

Comments/ Suggestions from Parents/ Teachers

Comentarios/Sugerencias de los Padres/Maestro

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\*Thursday lunch meals are different for Kearny location- See Attached

W3	Meal Serving Sizes	21-Mon	22-Tues	23-Wed	*24-Thurs*	25-Fri
Breakfast	Fruit	1/2 C	Diced honeydew	Diced fresh pineapple	1/3 banana	Applesauce- Individual cup
	Cereal	3/4 C				
	Grain	1/2- Oz eq	Cheerios	Pre-made egg and cheese on w/g bread	Crispex	2 French Toast
	Milk	3/4 C	1% milk	1% milk	1% milk	1% milk
	# of Child # of Adult					
Lunch	Meat/Meat Alt	1 1/2 Oz	Hearty tomato soup: Minced turkey sausage and	Beef Picadillo: Ground beef cooked with carrots, green olives and fresh sofrito	w/g breaded chicken patty w/ ketchup	Arroz con frijoles: Red beans
	Pasta, Rice/	1/4 C	W/G Cheese tortellini pasta	Brown rice	1 W/G roll	Brown rice
	Grain/ bread	1/2- Oz eq	Zucchini slices and blended mushrooms and pureed stewed tomato cooked with fresh sofrito	Garlic sautéed string beans	Sliced cucumber	Diced Carrots
	Vegetable	1/4 C	Broccoli Rabe Sautéed in garlic and onion			
	Fruit	1/4 C	Half a golden apple	Half a green pear	Half a red apple	Maduros
Snack	Milk	3/4 C	1% milk	1% milk	1% milk	1% milk
	# of Child # of Adult					
	Grain	1/2- Oz eq	W/G Cheez-its- Individual bag	6 W/G Wheat thins	W/G animal crackers- Individual bag	W/G Granola (nut free)- Individual bag
	Milk	1/2 C				
	Meat Alt	1/2 oz	1% milk	Low fat cheese stick water from class	1% Milk	Individual Blueberry yogurt water from class
	Yogurt	2 oz				
	# of Child # of Adult					

Comments/ Suggestions from Parents/ Teachers

Comentarios/ Sugerencias de los Padres/ Maestro

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Class # \_\_\_\_\_ September 2020

Head Start Menu

North Hudson Community Action Corporation

\*Thursday lunch meals are different for Kearny location- See Attached

W4	Meal Serving Sizes	28-Mon	29-Tues	30- Wed	*October 1*	October 2
Breakfast	Fruit	1/2 C	Diced seedless watermelon	1/2 banana	Diced cantaloupe	Diced fresh pineapple
	Cereal	3/4 C	Kix	Chex- Blueberry	Cheerios	Rice krispies
	Grain	1/2- Oz eq				
	Milk	3/4 C	1% milk	1% milk	1% milk	1% milk
	# of Child					
Lunch	Meat/Meat Alt	1 1/2 Oz	Red Lentil Soup: Red lentils cooked with onions, celery, cilantro	Beef stir-fry with noodles: Thinly sliced beef strips (marinated in Low-sodium soy sauce) Sautéed with fresh Sofrito	Arroz con Pollo: Diced Chicken breast cooked with fresh sofrito	Tuna Salad: Tuna mixed with celery, shredded carrots, onion, low fat mayo & low fat yogurt
	Pasta, Rice/	1/4 C		W/G Spaghetti	Brown rice mixed with	Half W/G pita
	Grain/ bread	1/2- Oz eq	Half W/G pita			
	Vegetable	1/4 C	Cauliflower & Red Bell Pepper	Red and Green Bell peppers	Pigeon Peas (Gandules)	Sliced cucumber
	Fruit	1/4 C	Diced cantaloupe	Diced Roma tomatoes	Side of Broccoli (DOUBLE VEG)	Half a red apple
Snack	Milk	3/4 C	1% milk	1% milk	1% milk	1% milk
	# of Child					
	# of Adult					
	Grain	1/2- Oz eq	W/G Granola (nut free)- Individual bag	4 W/G saltine	W/G muffin	W/G Cheez-its- Individual bag
	Milk	1/2 C	Individual Peach yogurt	Low fat cheese stick water from class	1% milk	1% Milk
Snack	Meat Alt	1/2 oz				
	Yogurt	2 oz				
	# of Child					
	# of Adult					

Comments/ Suggestions from Parents/ Teachers

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## FIELD TRIP REQUEST: February 2020

Date of Trip	Site	#Class	# of Lunches	Meal Request:					Food Service Staff Additions:
				All Sandwiches on whole grain bread w/ mustard and mayo	Veggie	Fruit	Food vendor Additions:	1% Milk	
2/3	Our lady libera	Early Head Start ONLY	Early Head Start ONLY	Turkey & Provolone	corn	Peach cup	1 cheese sandwich, 1 turkey sandwich (no cheese),	All center	See allergy list & 5 lactaid, *remove Italian dressing from one lunch
2/4	Our lady libera	Head Start ONLY	Head Start ONLY	Turkey & Provolone	carrots	Clementine orange	1 cheese sandwich, 1 turkey sandwich (no cheese),	All center	See allergy list & 5 lactaid,
2/5	401 palisade	Head Start ONLY	Head Start ONLY	Turkey & Provolone	carrots	Clementine orange	1 turkey sandwich (no cheese),	All center	See allergy list & 10 lactaid
2/5	Kearny	24	20	Turkey and American cheese	Salad w/ diced tomato	Apple	water	24	
2/5	Kearny	25	21	Turkey and American cheese	Salad w/ diced tomato	Apple	Water, 1 cheese sandwich	19	2 lactaid
2/6	401 palisade	Early Head Start ONLY	Early Head Start ONLY	Turkey & Provolone	corn	Peach cup	1 turkey sandwich (no cheese),	All center	EHS menu for 1i See infant menu, See allergy list & 10 Lactaid, 4 whole lactaid, 1 elecare JR
2/6	Kearny	24&25	All center	Turkey- Ham and American cheese	Cucumber slices	Pear	1 cheese sandwich	All center	2 lactaid
2/6	67 <sup>th</sup> street	18	20	Turkey- Ham and American cheese	Salad w/ diced tomato	Pear	1 serving of turkey slices	17	Gluten free bread/ egg free bread with 1 serving of turkey slices, 3 lactaid



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## Updated Meal Pattern Menu Requirements Checklist for Children and Adults

---

- ☐ Juice is limited to once per day.
- ☐ A vegetable and fruit must be served during lunch and supper meals. The fruit component may be substituted for a vegetable at lunch and supper meals; when two vegetables are served, they are two different kinds of vegetables.
- ☐ At least one serving of grains per day must be whole grain-rich.
- ☐ Meat/meat alternates may replace the entire grains component at breakfast a maximum of three times per week.
- ☐ Yogurt may replace milk once per day for adults only.
- ☐ The required type of milk is listed for each age group (2% milk is not creditable for any age group):
  - Age 1 year: Unflavored whole milk;
  - Ages 2-5 years: Unflavored 1% low-fat or fat-free milk; and
  - Ages 6-18 years and Adults: Unflavored 1% low-fat, unflavored fat-free, flavored 1% low-fat or flavored fat-free milk. (Flavored low-fat milk, effective October 1, 2018.)
- ☐ Breakfast cereals contain no more than 6 grams of sugar per dry ounce.
- ☐ Yogurt contains no more than 23 grams of sugar per 6 ounces.
- ☐ Tofu and soy yogurt may be served as a meat alternate.

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**NEW JERSEY DEPARTMENT OF AGRICULTURE  
CHILD AND ADULT CARE FOOD PROGRAM**

**SCHEDULE C**

**UNIT PRICE SCHEDULE**

<b>Bid Number:</b>	
<b>Contract Dates</b>	
From:	To:

Instructions: **The sponsor must complete columns A., B., and C.** listing each meal type, the estimated number of meals served by type each day and anticipated operating days that meals will be served during the contract period. \*If unitized meals will be required, the sponsor must indicate that by placing “unitized meal” in parenthesis after the meal type.

**The food service management company must complete column D.** listing the appropriate unit price for each meal type designated by the sponsor.

**The sponsor must calculate the total price, column E., by multiplying B. x C. x D.**

<b>A. MEAL TYPE</b>	<b>B. ESTIMATED SERVINGS PER DAY</b>	<b>C. ESTIMATED NUMBER OF SERVING DAYS</b>	<b>D. UNIT PRICE</b>	<b>E. TOTAL PRICE</b>
Breakfast	X	X	\$ =	\$ +
AM Supplement	X	X	\$ =	\$ +
Lunch	X	X	\$ =	\$ +
PM Supplement	X	X	\$ =	\$ +
Dinner	X	X	\$ =	\$ +
			<b>TOTAL BID =</b>	\$ =

**Grand Total Annual Estimated Bid (Sponsor list verified total on page 1) \$\_\_\_\_\_**

\_\_\_\_\_  
Signature of Bidder Representative (in ink)

\_\_\_\_\_  
Bid Submission Date:

\_\_\_\_\_  
Print or Type Name of Bidder Representative

\_\_\_\_\_  
Name of Vendor: