

SIXTH AMENDMENT TO AGREEMENT

AGT. # 05-494

1
2 THIS SIXTH AMENDMENT TO AGREEMENT A-02-118, dated April 9, 2002
3 (hereinafter "Amendment VI") is made and entered into this 11th day of October,
4 2005, by and between COUNTY OF FRESNO, a Political Subdivision of the State of
5 California, 2220 Tulare Street, Fresno, CA 93721 (hereinafter "COUNTY"), and ARAMARK
6 Correctional Services, Inc. 1101 Market Street, Philadelphia, PA 19107 (hereinafter
7 "CONTRACTOR").

8 **WITNESSETH:**

9 WHEREAS, COUNTY and CONTRACTOR entered into Agreement number A-02-
10 118, dated April 9, 2002, hereinafter "Agreement"; and

11 WHEREAS, COUNTY and CONTRACTOR entered into a first Amendment to
12 Agreement (A-02-358) dated July 1, 2002; and,

13 WHEREAS, COUNTY and CONTRACTOR entered into a second Amendment to
14 Agreement (A-04-41) dated February 1, 2004; and,

15 WHEREAS, COUNTY and CONTRACTOR entered into a third Amendment to
16 Agreement (A-04-254) dated July 1, 2004; and,

17 WHEREAS, COUNTY and CONTRACTOR entered into a fourth Amendment to
18 Agreement; and,

19 WHEREAS, COUNTY and CONTRACTOR entered into a fifth Amendment to Agreement;
20 and,

21 WHEREAS, COUNTY and CONTRACTOR now desire to amend the Agreement in
22 order to provide for inmates' food safety vocational education, training, and the opportunity
23 to earn certifications as a "Certified Food Handler" and "Certified Professional Food
24 Manager" during their incarceration, and

1 NOW, THEREFORE, in consideration for the mutual covenants and promises
2 contained herein, the receipt and adequacy of which is hereby acknowledged, COUNTY
3 and CONTRACTOR agree to amend the Agreement by inserting on page 14, line 2, after
4 the word CONTRACTOR, the following provisions:

5 F. INMATES FOOD HANDLER TRAINING

6 1. The CONTRACTOR shall provide food safety education and training
7 (hereinafter "Training") for selected inmates at the COUNTY'S Central Kitchen Facility. The
8 Training shall include the following:

- 9 a. Curriculum leading to certification as a "Certified Food Handler", as
10 described in California Health & Safety Code section 113716; and,
11 b. Curriculum, as submitted to the COUNTY, attached and incorporated
12 herein by reference as EXHIBIT A, leading to certification as a "Certified
Professional Food Manager".

13 2. The CONTRACTOR shall provide eight-hour training sessions comprised of one-
14 hour of curriculum-based food safety education followed by seven hours of on-the-job training
15 for each session. Training sessions are limited to a total of eight and one-half hours and will
16 include at least one 30-minute meal break. Inmates are limited to participating in a maximum
of five training sessions each week.

17 3. The CONTRACTOR shall submit to the COUNTY, within 60 days of the date this
18 Amendment VI becomes effective, the appropriate authorization and/or accreditation from the
19 American National Standards Institute and the COUNTY's Human Services System's
20 Environmental Health Division to teach the Training and administer examinations for
21 certification as "Certified Food Handler" and/or "Certified Professional Food Manager".

22 4. The CONTRACTOR shall administer the "Certified Food Handler" examination
23 and upon each inmate's successful completion of the examination, forward the inmates'
24 certification as "Certified Food Handler" to the COUNTY. This certification examination shall be

1 administered within 30 days of any inmate's enrollment in the Training. Inmates awarded the
2 "Certified Food Handler" certification shall then immediately begin the "Certified Professional
3 Food Manager" phase of the Training.

4 5. The CONTRACTOR agrees to provide all curriculum materials and
5 equipment required for the Training.

6 6. The CONTRACTOR agrees to forward to the COUNTY for distribution to
7 the inmates all certifications earned as a result of participating in the program.

8 7. The selection of inmates for the Training is the sole responsibility of the
9 COUNTY. The participation of inmates in the Training is at the sole discretion of the
10 COUNTY.

11 8. The COUNTY shall provide qualified security personnel to transport,
12 supervise, monitor, and document the behavior of all inmates participating in the Training.

12 G. INTERPRETATION OF AMENDMENT

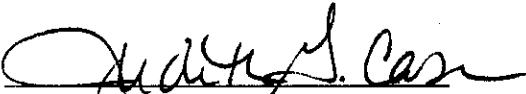
13 The Agreement, together with the first, second, third, fourth, and fifth Amendments
14 (hereinafter "Subsequent Amendments") and this Amendment VI shall be construed as a
15 whole in order to effectuate the intent of the parties to amend the Agreement and
16 Subsequent Amendments in the manner specified in this Amendment VI. The parties
17 agree that Amendment VI is sufficient to amend the Agreement and the Subsequent
18 Amendments. All provisions of the Agreement and Subsequent Amendments affected by
19 this Amendment VI shall be interpreted so as to give effect to the terms of this Amendment
20 VI. Subject to the foregoing, if any provision of the Agreement and Subsequent
21 Amendments conflicts with any provision of this Amendment VI, the provision of this
22 Amendment VI shall control. The Agreement and Subsequent Amendments as hereby and
23 heretofore amended, are ratified and continued. It is the intent of the parties that all other
24 provisions of the Agreement and Subsequent Amendments shall remain unchanged. The

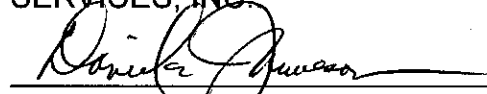
1 parties agree that
2 upon execution of this Amendment VI, the Agreement, the Subsequent Amendments, and
3 this Amendment VI together shall be considered the Agreement.

4 IN WITNESS WHEREOF, the parties hereto have executed this Amendment VI.

5 COUNTY OF FRESNO:

6 ARAMARK CORRECTIONAL
SERVICES, INC.

7 
8 JUDITH CASE, Chairman
BOARD OF SUPERVISORS


Dan Jameson
Senior Vice President
1801 South Meyers, 3rd Floor
Oakbrook Terrace, IL 60181

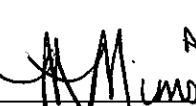
9 OCT 11 2005

10 ATTEST:
11 Bernice Seidel, Clerk
BOARD OF SUPERVISORS

12 By Francisco Flores
Deputy

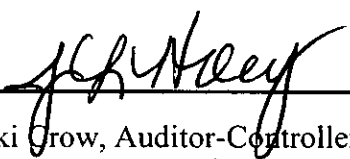
13
14 REVIEWED AND RECOMMENDED FOR
15 APPROVAL:

APPROVED AS TO LEGAL FORM:
Dennis A. Marshall, County Counsel

16 RP by  Assist. Sheriff
17 Richard Pierce, Sheriff

By: 
Deputy

1 APPROVED AS TO ACCOUNTING FORM:

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3 By 
4 Vicki Crow, Auditor-Controller/
5 Treasurer-Tax Collector
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ARAMARK Sixth Amendment to the Agreement

Exhibit A

DAY 1

- *Introductions*
- *Understanding Central Kitchen*
- *Does and Don'ts*
- *General Safety Rolls*
- *Security and Safety*
 - *Theft*
 - *Perimeters*
 - *Violation Process*
 - *Company Policy*
- *Meals, Breaks and Authorization*
 - *Short Video*
- *Introduction to Foodservice?*
 - *Hand Washing*
- *Inmates Assignment List*
- *Fire Extinguishers and Exits*

ONE FULL DAY!

The following document contains a timeline of the type of training given and programs implemented by week/month. The items will cover safety procedures and promoting awareness that were implemented and are on going.

DAY 1 ORIENTATION:

- *Introductions*
- *Understanding Central Kitchen*
- *Does and Don'ts*
- *General Safety Rolls*
- *Security and safety*
- *Theft*
- *Perimeters*
- *Violation Process*
- *Company policy*
- *Meals, Breaks and Designated Areas*
- *Bathroom use and Authorization*
- *Video "Introduction to Food Service"*
- *Hand Washing*
- *Inmate Assignment List*
- *Fire Extinguisher and Exits*

DAY 2

- *Review previous day In-Service*
- *Job Descriptions/ Safety Importance*
- *In-Service on Tray Washing Machine*
- *Chemical Hazard Training*
- *Portion Control*
- *Video "Sanitation for Food Service Workers"*
- *Help with clean-up, no official assignments until training has been conducted*

DAY 3

- *Review Previous Day*
- *In-Service on Knife Logs, Security and Safety*
- *In-Service on Garbage Disposal*
- *In-Service on Dishmachine*
- *Job Duties / Assignments*

DAY 4

- *Review Previous day In-Service*
- *In-Service on Pot & Pan Washer*
- *In-Service on Setup & PPM Chlor. Test*
- *In-Service on Transmittals*
- *In-Service On Hose Hook-up*

DAY 5

- *ALL DAY VIDEO*
- "Food Safety Is No Mystery"*

DAY 6

- *Review previous day In-Service*
- *Eye Safety and Reviewing Emergency Eye Wash station*
- *In-Service on Ergonomics Injuries*
- *In-Service on Lifting techniques*
- *In-Service Cart Safety*
- *First aid for Inmates*

DAY 7

- *Review Previous Day In-Service*
- *In-Service Ovens and Combi. Oven*
- *In-Service on the Grill*
- *In-Service on Electrical Safety*

DAY 8

- *Review Previous Days In-Service*
- *Video "Accidents Aren't Just One of Those Things"*

DAY 9

- *Review Previous Day In-Service*
- *In-Service on Mixer*
- *In-Service on Steam Cooker*
- *In-Service on Tilting Skillet*

DAY 10

- *Review Previous Days In-Service*
- *Discuss any problem areas*
- *In-Service on Chopper*
- *In-Service on Ladder Safety*
- *In-Service on Slicer Safety*

DAY 11

- *Review Previous Days In-Service*
- *In-Service on Steam Kettle*
- *In-Service on Broiler*

DAY 12

- *Review Previous Days In-Service*
- *Video Day "Sanitation Is Not An Option"*

DAY 13

- *Review Previous Days In-Service*
- *In-Service on Gas Range*
- *In-Service on Steam Table*
- *In-Service on Warmers*

DAY 14

- *Review Previous Days In-Service*
- *In-Service on Blender Safety*
- *In-Service on Buffalo Chopper*
- *In-Service on Fryer Safety*
- *In-Service on Ice Machine*

DAY 15

- *Review Previous Days In-Service*
- *Video Day "Protecting Yourself and Your Customers"*

DAY 16

- *Review Previous Days In-Service*
- *Go over some Typical Safety Violations*
- *Start on HACCP Training Day 1*
- Hazards and Risks*
- Identify the Critical Control Points*

DAY 17

- *Review Previous Days In-Service*
- *Typical House Cleaning*
- *Day 2 on HACCP Training*
- Establish Critical Limit Standard (Standards)*
- Monitor Critical Control Limits*
- Record keeping*
- Verification of the plan*

DAY 18

- *Review Previous Days In-Service*
- *Video Day "Receiving & Cooking"*

DAY 19

- *Review Previous Days In-Service*
- *Understanding HACCP and Reviewing*
- *Go over most common OSHA Violations*

DAY 20

- *Review previous Days In-Service*
- *Take "FOOD HANDLERS PRE-TEST"*

DAY 21

- *Review pervious days training*
- *Go over results to the Pre-Test*
- *First half of Slide Show*

DAY 22

- *Review Previous day*
- *Second half of Slide Show*

DAY 23

- *Review previous day*
- *Time for "FOOD HANDLERS TEST"*

DAY 24

- *Go over the Test Results*
- *"START SURF SAFE HANDBOOK"*
- *Give out Surf Safe Pre-Quiz #1*
- *Responsibilities of person in charge*

DAY 25

- *Review first day of Surf Safe training*
- *Time to turn in Pre-Quiz #1*
- *Open Discussion on problems with Pre-Quiz #1*
- *Food contamination and there sources*

DAY 26

- *Review Previous Days In-Service*
- *Hand back Pre-Quiz #1*
- *Go over Pre-Quiz results and any problem areas*
- Also a Question and Answer point*

DAY 27

- *Review Previous Days In-Service*
- *Video " Foodborn Pathogens"*

DAY 28

- *Review Previous Days In-Service*
- *Pathogens Transmitted through food*

DAY 29

- *Review Previous Day*
- *Health and Hygiene*
- *Hand out Post-Quiz #1*

DAY 30

- *Review Previous Days In-Service*
- *Turn in Post-Quiz #1*
- *Open Discussion on any problems with Post-Quiz #1*
- *Potentially Hazardous Foods*
- *Hand out Pre-Quiz #2*

DAY 31

- *Review Previous Days In-Service*
- *Turn in Pre-Quiz #2*
- *Discussions Point over problem area*
- *Hand back Post-Quiz#1*
- *Go over results and any problem areas*

DAY 32

- *Review Previous Days In-Service*
- *First in First Out*
- *Receiving Standards*

DAY 33

- *Review Previous Days In-Service*
- *Video Day "Receiving and Storage"*

DAY 34

- *Review Previous Day*
- *Hand back Pre-Quiz #2*
- *Discuss the results and any problem areas*
- *Safe Cooking Temperatures*

DAY 35

- *Review Pervious Day In-Service*
- *Safe Holding Temperatures*
- *Handout Post-Quiz #2*

DAY 36

- *Review Previous Days In-Service*
- *Hand-in Post-Quiz #2*
- *Discuss any Questions on Post-Quiz #2*
- *Appropriate use and maintenance of utensils*
- *Cleaning and sanitizing*
- *Hand-out Pre-Quiz #3*

DAY 37

- *Review Previous Days In-Service
- *Hand-in Pre-Quiz #3
- *Discuss any Questions on Per-Quiz #3
- *Hand back Post-Quiz #2
- *Discuss Problem areas with Post-Quiz #2
(open discussion)
- *Pest Control Practices

DAY 38

- *Review Previous Days In-Service
- *Video Day "Behind The Scenes at Some Well Known Restaurants"

DAY 39

- *Review Previous Day
- *Facilities/Plumbing requirements
- *Hand out Post-Quiz #3

DAY 40

- *Review Previous Day
- *Hand-in Post-Quiz #3
- *Open Discussion on Post-Quiz #3
- *Start Safe Surf HACCP training
- *Hazard Analysis
- *Hand out Pre-Quiz #4

DAY 41

- *Review Previous Day
- *Hand in Pre-Quiz #4
- *Discussion Point
- *Hand back Post-Quiz #3
- *Review and discuss any problem areas
- *Identify critical control points (CCPs)
- *Establish critical limits for preventive measures associated with CCPs
- *Establish procedures to monitor CCPs

DAY 42

- *Review Previous Day
- *Hand back Pre-Quiz #4
- *Review and discuss any problem areas
- *Establish corrective action required when Critical limit has been exceeded

DAY 43

- *Review Previous Day
- *Establish record keeping system to document HACCP process
- *Establish procedures to verify HACCP process is working
- *Handout Post-Quiz #4

DAY 44

- *Review Previous Day*
- *Turn in Post-Quiz #4*
- *Open discussion of any problem areas*
- *Last chance for any Final Questions
Before Last Post Quiz*

DAY 45

- *Hand-back Post-Quiz #4*
- *Open discussion on any problem areas
with Post-Quiz #4*
- *Final Review (Open Discussion)*