

# COUNTY OF FRESNO

## ADDENDUM NUMBER: ONE (1)

RFP NUMBER: 952-5365

### MEAL SERVICES - FRESNO COUNTY JAIL AND JUVENILE JUSTICE CAMPUS

August 3, 2015

PURCHASING USE  
ssj

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JAIL AND JUVENILE JUSTICE CAMPUS\952-5365 ADD 1.DOC

IMPORTANT: SUBMIT PROPOSAL IN SEALED PACKAGE WITH PROPOSAL NUMBER, CLOSING DATE AND BUYER'S NAME  
MARKED CLEARLY ON THE OUTSIDE TO:

COUNTY OF FRESNO, Purchasing  
4525 EAST HAMILTON AVENUE, 2<sup>nd</sup> Floor  
FRESNO, CA 93702-4599

**CLOSING DATE OF PROPOSAL WILL BE AT 2:00 P.M., ON AUGUST 20, 2015.**

**PROPOSALS WILL BE CONSIDERED LATE WHEN THE OFFICIAL PURCHASING TIME CLOCK READS 2:00 P.M.**

All proposal information will be available for review after contract award.

Clarification of specifications is to be directed to: **Nick Chin, phone (559) 600-7113, e-mail [nchin@co.fresno.ca.us](mailto:nchin@co.fresno.ca.us).**

**NOTE THE ATTACHED ADDITIONS, DELETIONS AND/OR CHANGES TO THE REQUIREMENTS OF  
REQUEST FOR PROPOSAL NUMBER: 952-5365 AND INCLUDE THEM IN YOUR RESPONSE. PLEASE  
SIGN AND RETURN THIS ADDENDUM WITH YOUR PROPOSAL.**

- **Replace "COST PROPOSAL" in RFP with the "REVISED COST PROPOSAL" attached as part  
of this Addendum.**

#### **ACKNOWLEDGMENT OF ADDENDUM NUMBER ONE (1) TO RFP 952-5365**

COMPANY NAME: \_\_\_\_\_  
(PRINT)

SIGNATURE: \_\_\_\_\_

NAME & TITLE: \_\_\_\_\_  
(PRINT)

## QUESTIONS AND ANSWERS

**Q1. What is the current pricing for the adult inmates, juveniles, special diets (Kosher)?**

**A1.** *Please see Attachment "O" for Adult inmate meals and special diets.*

*Juvenile meals and snacks pricing are based on a sliding scale. The quantity of juvenile meals and snacks requested generally keeps the pricing at the rates listed below:*

- *Breakfast & Dinner: \$2.4335/ea.*
- *Lunch: \$2.9440/ea.*
- *Snacks: \$0.5090/ea.*
- *Special diets: Same as above*

**Q2. RFP, page 23, II. Purchasing, states that the Contractor is required to provide within its proposal, the minimum purchasing specifications to be used in the purchase of all food products and disposable service ware. Please provide the specific disposable ware that the Contractor is to spec.**

**A2.** *Disposable service ware are forks, spoons, knives, sporks, plates, napkins, Styrofoam containers, Styrofoam cups, etc.*

**Q3. RFP, page 29, IX. Backgrounds, what is the cost of each background check? How long does it take to complete a background check?**

**A3.** *The cost is \$52 for each background check. Background checks take up to 6-8 weeks, but may be as short as 1-2 weeks, depending on DOJ return/past background clearance.*

**Q4. Is there currently any inmate labor in the kitchen?**

**A4.** *No*

**Q5. RFP, page 35, #8, regarding culinary vocational training for incarcerated individuals. With there being no inmate labor currently provided in the production kitchen, how/where would this training take place. Please clarify.**

**A5.** *Training would be provided at the County Kitchen Facility.*

**Q6. RFP, page 36, Staff Meals. Who pays for staff meals? What amount is paid to the contractor per meal?**

**A6.** *Staff meals are invoiced to the Sheriff-Coroner's Office. Current staff meal price is \$1.809 per meal.*

**Q7. RFP, page 36, #7, for the coffee, bread, fruit, and other supplies provided to the breakroom, how is that currently charged out to the County?**

**A7.** *There is currently no charge.*

**Q8. RFP, page 36, #9, states religious meals shall be available for staff working unscheduled overtime if requested. What types of meals are being requested? About how many meals a month are being requested?**

*A8. Since the commencing of the current contract, there has been no religious meal requested by staff.*

**Q9. RFP, page 36, #10, states Sack meals for staff called out for emergency services shall be made available within a reasonable time as requested. How often does this occur? On average, how many times throughout the year are they requested? On average, how many are requested?**

*A9. On average, once a year, for about 20-25 lunches.*

**Q10. RFP, page 37, Section D., Subsection c., states the County would like a secondary proposal to include two sack lunches. In another part of the RFP, it states that we cannot deviate from the menu in the RFP. Does this request allow us to deviate from the menu in the proposal? Should we duplicate the pricing form in the RFP for the financial part of this proposal?**

*A10. Yes, this request allows you to deviate from the menu in a secondary proposal. Yes, please duplicate the Revised Cost Proposal for the Jail in this Addendum to provide a secondary proposal that includes two sack lunches.*

**Q11. RFP, page 37, Section D., Subsection c., states the secondary proposal should include solutions for inmate work crews and inmates that are in court.**

- a. How many inmates are in work crews on average on a daily basis?**
- b. What facility are those crews located in?**
- c. How many inmates are in court daily?**
- d. Is there a central area where inmates in court could retrieve a meal either before or after court?**

*A11.*

- a. Approximately 12 inmates from Monday –Friday*
- b. The North Jail and the South Annex Jail*
- c. Approximately 250 inmates*
- d. To be determined by Jail Administration*

**Q12. RFP, page 37, #3, Section B., states Contractor shall provide at mutually agreed upon pricing for meals such as Kosher, Halal.**

**Is the contractor to provide a price for these meals on the pricing form on the line for special diets?**

*A12. Yes, please provide the pricing for these meals on the Special Diets line on the Cost Proposal.*

**Q13. RFP, page 40, Delivery, will the current inmate meals trays and transport carts remain or would the current Contractor take those?**

*A13. The trays and carts for the Jail and JJC will remain. They are County property.*

**Q14. RFP, page 43, bullet 3, states that the proposed cost shall indicate the pre-sales tax cost per meal, the amount of the sales tax per meal, and the total cost per meal including sales tax. The pricing form for both the adult and juvenile that is provided does not allow for this. Will the pricing forms be revised to provide columns for each item required?**

*A14. Yes, please see the "Revised Cost Proposals" for the Jail and JJC. They are attached in this addendum.*

**Q15. RFP, page 49, Award Criteria. Is there a point allocation for the award criteria? If so, what is it?**

*A15. There is a point allocation for the award criteria, however, this information is not published until the tentative award notice is sent out and is provided by request only.*

**Q16. In the Officers Dining room, there is a beverage dispenser and coffee dispenser. Will that equipment remain if the current contractor were to leave?**

*A16. Yes, the equipment will remain, but we are open to newer equipment or proposals in the response.*

**Q17. Can we please get a copy of the current Trinity contract?**

*A17. Please see Attachment "P", which is included in this addendum.*

**Q18. How many foodservice employees does the current contractor have including Central Kitchen, ODR, and drivers?**

*A18. Currently, 76 employees with 2 more in the process of being hired.*

**Q19. Are the Special Diets Meals Kosher and Halal?**

*A19. Yes, the special diet meals refer to Kosher and Halal meals.*

**Q20. Will we be able to see a delivery tray or food tray?**

*A20. The delivery/food trays were shown at the Central Kitchen Facility during the Vendor Conference.*

**Q21. RFP, page 39, Are the juvenile staff meals billed at the same price as the juvenile meals even though they are enhanced? If not, what is the juvenile staff meal current price? There is a space on the pricing form requiring a price for the juvenile staff which indicates that it is probably different than the juvenile.**

*A21. Juvenile staff meals are not billed at the same price. The current price for juvenile staff meals is \$1.8090 per meal.*

**Q22. What type and variety of enhanced meals are provided to the juvenile staff?**

*A22. Staff meals rotate through a variety of sandwiches, wraps, and salads, and include a side dish and dessert. Please see Attachment "Q" for a two week sample menu of juvenile staff meals.*

Exhibit A

**Trinity Services Group Cost Per Meal – FRESNO COUNTY JAIL**

Inmate Population		Daily Meal Count		Yearly Meal Count		B Per Meal Price		New PPM	
Low	High	Low	High	Low	High		2.3%		
1,000	1099	3,000	3,297	1,095,000	1,203,405	\$ 2.795	0.0643	\$	2.859
1,100	1199	3,300	3,597	1,204,500	1,312,905	\$ 2.611	0.0601	\$	2.671
1,200	1299	3,600	3,897	1,314,000	1,422,405	\$ 2.458	0.0565	\$	2.515
1,300	1399	3,900	4,197	1,423,500	1,531,905	\$ 2.329	0.0536	\$	2.383
1,400	1499	4,200	4,497	1,533,000	1,641,405	\$ 2.218	0.0510	\$	2.269
1,500	1599	4,500	4,797	1,642,500	1,750,905	\$ 2.122	0.0488	\$	2.171
1,600	1699	4,800	5,097	1,752,000	1,860,405	\$ 2.037	0.0469	\$	2.084
1,700	1799	5,100	5,397	1,861,500	1,969,905	\$ 1.961	0.0451	\$	2.006
1,800	1899	5,400	5,697	1,971,000	2,079,405	\$ 1.897	0.0436	\$	1.941
1,900	1999	5,700	5,997	2,080,500	2,188,905	\$ 1.837	0.0423	\$	1.879
2,000	2,099	6,000	6,297	2,190,000	2,298,405	\$ 1.784	0.0410	\$	1.825
2,100	2,199	6,300	6,597	2,299,500	2,407,905	\$ 1.737	0.0400	\$	1.777
2,200	2,299	6,600	6,897	2,409,000	2,517,405	\$ 1.693	0.0389	\$	1.732
2,300	2,399	6,900	7,197	2,518,500	2,626,905	\$ 1.654	0.0380	\$	1.692
2,400	2,499	7,200	7,497	2,628,000	2,736,405	\$ 1.617	0.0372	\$	1.654
2,500	2,599	7,500	7,797	2,737,500	2,845,905	\$ 1.582	0.0364	\$	1.618
2,600	2,699	7,800	8,097	2,847,000	2,955,405	\$ 1.551	0.0357	\$	1.587
2,700	2,799	8,100	8,397	2,956,500	3,064,905	\$ 1.523	0.0350	\$	1.558
2,800	2,899	8,400	8,697	3,066,000	3,174,405	\$ 1.494	0.0344	\$	1.528
2,900	2,999	8,700	8,997	3,175,500	3,283,905	\$ 1.470	0.0338	\$	1.504
3,000	3,099	9,000	9,297	3,285,000	3,393,405	\$ 1.447	0.0333	\$	1.480
3,100	3,199	9,300	9,597	3,394,500	3,502,905	\$ 1.426	0.0328	\$	1.459
3,200	3,299	9,600	9,897	3,504,000	3,612,405	\$ 1.405	0.0323	\$	1.437
3,300	3,399	9,900	10,197	3,613,500	3,721,905	\$ 1.387	0.0319	\$	1.419
3,400	3,499	10,200	10,497	3,723,000	3,831,405	\$ 1.369	0.0315	\$	1.400
3,500	3,599	10,500	10,797	3,832,500	3,940,905	\$ 1.354	0.0311	\$	1.385
3,600	3,699	10,800	11,097	3,942,000	4,050,405	\$ 1.337	0.0308	\$	1.368
3,700	3,799	11,100	11,397	4,051,500	4,159,905	\$ 1.322	0.0304	\$	1.352
3,800	3,899	11,400	11,697	4,161,000	4,269,405	\$ 1.310	0.0301	\$	1.340
3,900	3,999	11,700	11,997	4,270,500	4,378,905	\$ 1.295	0.0298	\$	1.325
4,000	4,099	12,000	12,297	4,380,000	4,488,405	\$ 1.283	0.0295	\$	1.313
4,100	4,199	12,300	12,597	4,489,500	4,597,905	\$ 1.271	0.0292	\$	1.300
4,200	4,299	12,600	12,897	4,599,000	4,707,405	\$ 1.259	0.0290	\$	1.288
4,300	4,399	12,900	13,197	4,708,500	4,816,905	\$ 1.248	0.0287	\$	1.277
4,400	4,499	13,200	13,497	4,818,000	4,926,405	\$ 1.239	0.0285	\$	1.267
4,500	4,599	13,500	13,797	4,927,500	5,035,905	\$ 1.229	0.0283	\$	1.257
4,600	4,699	13,800	14,097	5,037,000	5,145,405	\$ 1.218	0.0280	\$	1.246
4,700	4,799	14,100	14,397	5,146,500	5,254,905	\$ 1.209	0.0278	\$	1.237
4,800	4,899	14,400	14,697	5,256,000	5,364,405	\$ 1.201	0.0276	\$	1.229
4,900	4,999	14,700	14,997	5,365,500	5,473,905	\$ 1.193	0.0274	\$	1.220
5,000	5,099	15,000	15,297	5,475,000	5,583,405	\$ 1.184	0.0272	\$	1.211
Special Diet Meals						\$ 3.757	0.0864	\$	3.843
Staff Meals						\$ 1.768	0.0407	\$	1.809

**A G R E E M E N T**

THIS AGREEMENT is made and entered into this 9<sup>th</sup> day of December, by and between the COUNTY OF FRESNO, a Political Subdivision of the State of California, hereinafter referred to as "COUNTY", and Compass Group USA, Inc. by and through its CANTEEN Correctional Services Division, whose principal address is 2400 Yorkmont Road, Charlotte, NC 28217, hereinafter referred to as "CONTRACTOR".

**W I T N E S S E T H:**

Whereas, the COUNTY has need for services of an independent contractor to provide inmate, juvenile, adult mental health, and staff meals for COUNTY Correctional, Juvenile Justice, and Mental Health Facilities and;

Whereas, the COUNTY desires to contract for the provision of such services in connection with the operation of its Correctional, Juvenile Justice, and Mental Health Facilities and;

Whereas, the CONTRACTOR represents it is qualified and willing to provide such services. Now, therefore it is agreed as follows:

COUNTY hereby engages CONTRACTOR and CONTRACTOR accepts such engagement, to exclusively perform those services specified in this Agreement required in connection with food services management for COUNTY Correctional, Juvenile Justice, and Mental Health Facilities under terms and subject to the conditions provided in this Agreement.

In performance of this Agreement, CONTRACTOR will provide food services at the following COUNTY locations:

Fresno County Main Jail

Fresno County South Annex Jail

Fresno County North Annex Jail

Fresno County Juvenile Justice Campus (JJC)

Fresno County Psychiatric Health Facility (PHF)

1           The COUNTY reserves the right to modify, add, or eliminate food service needs at  
2 any location. Such modification, addition, or elimination of food service requirements shall not  
3 affect the obligation of the CONTRACTOR with respect to other COUNTY facilities; provided,  
4 however that CONTRACTOR'S prices and pricing structure shall be adjusted to reflect such  
5 modification, addition or elimination.

6           In performance of this Agreement, the CONTRACTOR also agrees to provide food  
7 services at any future facility of Fresno County, which is put into operation during the term of this  
8 contract at the time, place and meal counts as designated by the COUNTY. The per meal price  
9 for such additional facility shall be mutually agreed upon prior to the commencement of service.

10           1.   OBLIGATIONS OF THE CONTRACTOR

11           A. CONTRACTOR shall provide food service to COUNTY'S designated  
12 facilities as described in COUNTY'S Request for Proposal (RFP) No. 393-4629, and all  
13 addendums related to said RFP (hereinafter, Attachment A), and CONTRACTOR'S Response  
14 excluding Section VIII Exceptions (hereinafter, Attachment B), both of which are incorporated  
15 herein by reference and made part of this Agreement. Copies of the RFP and CONTRACTOR'S  
16 Response shall be retained and made available during the entire term of this Agreement by the  
17 COUNTY.

18           B. CONTRACTOR agrees to comply with all applicable Federal, State, and  
19 local laws and regulations pertaining to wages and hours of employment.

20           C. CONTRACTOR will be responsible for ensuring that all CONTRACTOR  
21 employees wear appropriate uniforms while on duty.

22           D. CONTRACTOR will assume liability for all utilities consumed by  
23 CONTRACTOR in the Central Kitchen so long as the Central Kitchen is used exclusively by  
24 CONTRACTOR.

25           E. It shall be the CONTRACTOR'S responsibility to ensure all employees and  
26 agents of the CONTRACTOR are informed and observe applicable laws, rules, regulations,  
27 policies and procedures pertaining to all COUNTY facilities. Only those CONTRACTOR  
28

1 employees who are assigned to duty in the Jail will be required to obtain security clearance from  
2 the COUNTY. CONTRACTOR employees and Inmate Vocational Training Program graduates  
3 who are assigned to duty in the Central Kitchen will not be required to obtain security clearance  
4 but will be required to complete a Personal History Form.

5 F. CONTRACTOR will provide necessary Pest Control Services as defined by  
6 COUNTY at all kitchen facilities utilized by CONTRACTOR.

7 G. CONTRACTOR will be responsible for the cost of smallware replacements  
8 and of the installation, maintenance and replacement of capital equipment supplied by  
9 CONTRACTOR; provided the cost of such smallware replacements and capital equipment repairs  
10 and replacement shall not exceed \$100,000 per year (with no pre-determined portion for  
11 smallware or capital equipment) with the option by the COUNTY to adjust upward annually the  
12 amount by a percentage equal to the National CPI (food prepared away from home) for the  
13 twelve months preceding March 1 of the current year. The requested annual increase shall not  
14 exceed a cap of 4% per year.

15 H. CONTRACTOR is responsible for repair and any associated costs  
16 related to the cleaning of drains obstructed by grease and other debris associated with the  
17 operation of the facility by the CONTRACTOR.

18 2. OBLIGATIONS OF THE COUNTY

19 A. COUNTY agrees to comply with the requirements as listed in Attachment  
20 "A" and Attachment "B".

21 B. COUNTY designates the Detention Support Bureau Commander or  
22 his/her designee as the liaison between CONTRACTOR and COUNTY with all respect to  
23 communication, billing, invoicing, and food quality issues necessary for the execution and  
24 performance of this Agreement.

25 C. County's Sheriff's Department (SHERIFF) shall provide the  
26 CONTRACTOR by 10:00 AM, the day before, with an estimate of the total number of meals that  
27 will be required for the following day. The SHERIFF shall verify with the CONTRACTOR by 12:01  
28



1 AM daily, the number of meals required for that day's breakfast and lunch. The SHERIFF shall  
2 provide the CONTRACTOR with a final, exact meal count one hour prior to the scheduled serving  
3 of breakfast and lunch. SHERIFF shall verify with the CONTRACTOR by 12:01 PM daily, the  
4 number of meals required for that day's dinner meal. SHERIFF shall provide the CONTRACTOR  
5 with a final, exact meal count one hour prior to the scheduled serving of the dinner meals.

6 D. Probation and the Department of Behavioral Health will follow Attachment  
7 "A" in providing meal counts to the CONTRACTOR.

8 E. COUNTY will provide ingress/egress, subject to security requirements, for  
9 the CONTRACTOR employees at all facilities.

10 F. COUNTY will provide CONTRACTOR with current policy and procedure  
11 manuals that will pertain to CONTRACTOR'S responsibilities within the secure areas of all  
12 facilities.

13 3. TERM

14 This Agreement shall become effective on the 1st day of January 1, 2009 and  
15 shall terminate on the 31st day of December, 2013. This agreement may be renewed upon  
16 mutual written consent by December 1, 2013 for an additional one year period commencing on  
17 January 1, 2014 through December 31, 2014. If this agreement is so renewed, this agreement  
18 may be renewed upon mutual written consent by December 1, 2014 for an additional one year  
19 period commencing on January 1, 2015 through December 31, 2015. CONTRACTOR shall  
20 return all COUNTY materials and property in the condition received except for ordinary wear and  
21 tear.

22 Upon termination, the CONTRACTOR will provide reasonable assistance to  
23 the COUNTY to facilitate transfer of food service operations, facilities, equipment, inventory, and  
24 staff required hereunder to another contractor or COUNTY employees.

25 4. TERMINATION

26 A. Non-Allocation of Funds - the terms of this Agreement, and the services to  
27 be provided thereunder, are contingent on the approval of funds by the appropriating government  
28

1 agency. Should sufficient funds not be allocated, the services provided may be modified, or this  
2 Agreement terminated, at any time by giving the CONTRACTOR thirty (30) days advance written  
3 notice.

4 B. Breach of Contract

5 (i) Breach of Contract - CONTRACTOR. The COUNTY may  
6 suspend or terminate this Agreement in whole or in part, where CONTRACTOR has breached  
7 (hereinafter referred to as "Breach" or "Breaches") this Agreement in one or more of the following  
8 ways:

- 9 1) An illegal or improper use of funds;
- 10 2) A failure to comply with any material term of this Agreement;
- 11 3) A substantially incorrect or incomplete report submitted to the  
12 COUNTY;
- 13 4) Improperly performed service,
- 14 provided that COUNTY provides written notice to CONTRACTOR which describes  
15 CONTRACTOR's Breach or Breaches and a period of ten (10) days from the date the written  
16 notice is mailed to CONTRACTOR to cure any Breach or Breaches.

17 In no event shall any payment by the COUNTY constitute a waiver by the COUNTY  
18 of any breach (including, but not limited to, Breach as defined above) of this Agreement or any  
19 default which may then exist on the part of the CONTRACTOR. Neither shall such payment impair  
20 or prejudice any remedy available to the COUNTY with respect to the breach or default. The  
21 COUNTY shall have the right to demand of the CONTRACTOR the repayment to the COUNTY of  
22 any funds disbursed to the CONTRACTOR under this Agreement, which in the judgment of the  
23 COUNTY were not expended in accordance with the terms of this Agreement. The  
24 CONTRACTOR shall promptly refund any such funds upon demand.

ii. Breach of Contract - COUNTY. The CONTRACTOR may suspend or terminate this Agreement where COUNTY has breached (hereinafter referred to as "Breach" or "Breaches") this Agreement in one or more of the following ways:

- 1) A failure to comply with any material term of this Agreement;
- 2) If pursuant to Section 5, COUNTY fails to compensate CONTRACTOR for each of the meals COUNTY requests under this Agreement,

provided that CONTRACTOR provides written notice to COUNTY which describes COUNTY's Breach or Breaches and a period of ten (10) days from the date the written notice is mailed to COUNTY to cure any Breach or Breaches.

C. Without Cause - Under circumstances other than those set forth above, this Agreement may be terminated by COUNTY upon the giving of thirty (30) days advance written notice of an intention to terminate to CONTRACTOR.

D. With Cause - If after year one (January 1, 2009 through December 31, 2009) CONTRACTOR can demonstrate that this Agreement is no longer profitable (meaning unit profit excluding any corporate overhead allocation is equal to or less than zero as detailed in quarterly profit and loss statements submitted to COUNTY) for a period of three consecutive months beginning January 1, 2010, and the parties cannot agree upon an adjusted price per meal or other mutually agreeable solution after negotiating for a period of thirty (30) days, CONTRACTOR may terminate this Agreement upon one hundred and twenty days (120) prior written notice.

## 5. COMPENSATION/INVOICING/REPORTS

COUNTY agrees to pay CONTRACTOR and CONTRACTOR agrees to receive compensation as outlined in Exhibit A (pages 1 through 3) plus applicable State of California Sales Tax. To determine the price point on the sliding scale for the Sheriff and Probation Departments as outlined in Exhibit A, the total number of inmate meals (excluding staff meals) served per week (Monday through Sunday) is divided by 21.

1 CONTRACTOR shall submit biweekly invoices in triplicate to the SHERIFF and  
2 to the COUNTY'S Probation and Behavioral Health Departments.

3 It is understood that all expenses incidental to CONTRACTOR'S  
4 performance of services under this Agreement shall be borne by CONTRACTOR. Within forty-  
5 five (45) days after receipt of the invoice, COUNTY will remit payment to CONTRACTOR.  
6 Such payment shall be sent to:

7  
8 CANTEEN Correctional Services  
9 File #50196  
10 Ground Level  
1000 West Temple Street  
Los Angeles, CA 90074-0196

11 Beginning January 1, 2010 and in each subsequent fiscal year (January 1  
12 through December 31), the price per meal shall be automatically increased by a percentage equal  
13 to the National CPI (food prepared away from home) for the twelve months preceding March 1 of  
14 the current year. CONTRACTOR shall notify the Departments of Behavioral Health, Probation  
15 and Sheriff thirty (30) days in advance of such adjustment. The annual increase shall not exceed  
16 a cap of 4% per year.

17 CONTRACTOR shall notify COUNTY in writing at least sixty days in advance  
18 of any proposed price increase and the increase shall become effective only after approval by the  
19 Sheriff, Probation, and Behavioral Health departments in writing.

20 CONTRACTOR shall provide signed, verified invoices based on the number of  
21 meals ordered or served, whichever is greater. COUNTY has the right to order additional meals  
22 when necessary. COUNTY agrees to pay only for meals ordered and received by the COUNTY  
23 for the feeding of inmates, juveniles, adult mental health consumers, and staff.

24 CONTRACTOR shall present to COUNTY a quarterly report reflecting the  
25 following per meal cost analysis:

26 ///

27 ///

1	Food Cost	\$
2	Disposables	\$
3	Labor Cost	\$
4	Controllable Expenses	\$
5	Equipment and Small Wares Expense	\$
6	Transportation	\$
7	Other (Profit/Loss)	\$ _____
8	TOTAL	\$
9	TAX	\$ _____
10	TOTAL + TAX	\$

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CONTRACTOR shall present to COUNTY a quarterly report indicating the number of meals served and itemized by ethnic and special diets and number of snacks provided.

CONTRACTOR shall present to COUNTY a quarterly report indicating profit and loss.

The maximum amount payable under this agreement (excluding additional food service at events sponsored by the COUNTY's Sheriff, Probation, or Behavioral Health Departments as defined in Section 1. B.) shall not exceed \$33,017,829. For the period January 1, 2009 to December 31, 2009, the maximum amount payable shall not exceed \$6,096,159. For the period January 1, 2010 to December 31, 2010, the maximum amount payable shall not exceed \$6,339,916. For the period January 1, 2011 to December 31, 2011, the maximum amount payable shall not exceed \$6,593,423. For the period January 1, 2012 to December 31, 2012, the maximum amount payable shall not exceed \$6,857,069. For the period January 1, 2013 to December 31, 2013, the maximum amount payable shall not exceed \$7,131,262.

#### 6. LIQUIDATED DAMAGES

Liquidated damages shall be as defined in RFP 393-4629 (Attachment A). Liquidated damages shall not be applied during a Force Majeure event. If liquidated damages are

1 imposed by a County Department and the CONTRACTOR is not in agreement, the action can be  
2 appealed to the appropriate Department Head who shall decide such dispute within thirty (30)  
3 days prior written notice. Should the CONTRACTOR not agree with the decision of the  
4 Department Head, the CONTRACTOR may appeal such decision to the Board of Supervisors.  
5 The Board of Supervisors shall decide the action within an additional thirty (30) days, should  
6 CONTRACTOR not agree with the decision of the Board of Supervisors, the CONTRACTOR shall  
7 have thirty (30) days to submit the decision to binding arbitration in accordance with the American  
8 Arbitration Association, Commercial Arbitrative Rules. Each party shall each pay for its own costs  
9 and attorney fees for the arbitration.

10           7.     INDEPENDENT CONTRACTOR: In performance of the work, duties and  
11 obligations assumed by CONTRACTOR under this Agreement, it is mutually understood and  
12 agreed that CONTRACTOR, including any and all of the CONTRACTOR'S officers, agents, and  
13 employees will at all times be acting and performing as an independent contractor, and shall act in  
14 an independent capacity and not as an officer, agent, servant, employee, joint venturer, partner, or  
15 associate of the COUNTY. Furthermore, COUNTY shall have no right to control or supervise or  
16 direct the manner or method by which CONTRACTOR shall perform its work and function.  
17 However, COUNTY shall retain the right to administer this Agreement so as to verify that  
18 CONTRACTOR is performing its obligations in accordance with the terms and conditions thereof.

19           CONTRACTOR and COUNTY shall comply with all applicable provisions of  
20 law and the rules and regulations, if any, of governmental authorities having jurisdiction over  
21 matters the subject thereof.

22           Because of its status as an independent contractor, CONTRACTOR shall have  
23 absolutely no right to employment rights and benefits available to COUNTY employees.  
24 CONTRACTOR shall be solely liable and responsible for providing to, or on behalf of, its  
25 employees all legally-required employee benefits. In addition, CONTRACTOR shall be solely  
26 responsible and save COUNTY harmless from all matters relating to payment of  
27 CONTRACTOR'S employees, including compliance with Social Security withholding and all other  
28

1 regulations governing such matters. It is acknowledged that during the term of this Agreement,  
2 CONTRACTOR may be providing services to others unrelated to the COUNTY or to this  
3 Agreement.

4 8. MODIFICATION: Any matters of this Agreement may be modified from time  
5 to time by the written consent of all the parties without, in any way, affecting the remainder.

6 9. NON-ASSIGNMENT: Neither party shall assign, transfer or sub-contract this  
7 Agreement nor their rights or duties under this Agreement without the prior written consent of the  
8 other party.

9 10. HOLD HARMLESS: CONTRACTOR agrees to indemnify, save, hold  
10 harmless, and at COUNTY'S request, defend the COUNTY, its officers, agents, and employees  
11 from any and all costs and expenses, damages, liabilities, claims, and losses occurring or  
12 resulting to COUNTY in connection with the performance, or failure to perform, by  
13 CONTRACTOR, its officers, agents, or employees under this Agreement, and from any and all  
14 costs and expenses, damages, liabilities, claims, and losses occurring or resulting to any person,  
15 firm, or corporation who may be injured or damaged by the performance, or failure to perform, of  
16 CONTRACTOR, its officers, agents, or employees under this Agreement; however, in no event  
17 will CONTRACTOR be liable for the negligent acts or omissions of COUNTY.

18 11. INSURANCE

19 Without limiting the COUNTY'S right to obtain indemnification from  
20 CONTRACTOR or any third parties, CONTRACTOR, at its sole expense, shall maintain in full  
21 force and effect the following insurance policies throughout the term of this Agreement:

22 A. COMMERCIAL GENERAL LIABILITY

23 Commercial General Liability Insurance with limits of One Million Dollars  
24 (\$1,000,000) per occurrence and an annual aggregate of Three Million Dollars (\$3,000,000).  
25 This policy shall be issued on a per occurrence basis. COUNTY may require specific  
26 coverages including completed operations, products liability, contractual liability, fire legal  
27 liability or any other liability insurance deemed necessary because of the nature of this contract.

1                   B. Automobile Liability

2                   Comprehensive Automobile Liability Insurance with limits for bodily  
3 injury of Five Hundred Thousand Dollars (\$500,000.00) per person, One Million Dollars  
4 (\$1,000,000.00) per accident and for property damages of Fifty Thousand Dollars (\$50,000.00),  
5 or such coverage with a combined single limit of One Million Dollars (\$1,000,000.00).  
6 Coverage should include owned and non-owned vehicles used in connection with this  
7 Agreement.

8                   C. Professional Liability

9                   If CONTRACTOR employs licensed professional staff, (e.g., Ph.D., R.N.,  
10 L.C.S.W., M.F.T.) in providing services, Professional Liability Insurance with limits of not less  
11 than One Million Dollars (\$1,000,000.00) per occurrence, Three Million Dollars (\$3,000,000.00)  
12 annual aggregate.

13                   D. Worker's Compensation

14                   A policy of Worker's Compensation insurance as may be required by the  
15 California Labor Code.

16                   CONTRACTOR shall obtain endorsements to the Commercial General  
17 Liability insurance naming the County of Fresno, its officers, agents, and employees, individually  
18 and collectively, as additional insured, but only insofar as the operations under this Agreement are  
19 concerned. Such coverage for additional insured shall apply as primary insurance and any other  
20 insurance, or self-insurance, maintained by COUNTY, its officers, agents and employees shall be  
21 excess only and not contributing with insurance provided under CONTRACTOR'S policies herein.  
22 This insurance shall not be cancelled or changed without a minimum of thirty (30) days advance  
23 written notice given to COUNTY.

24                   Within thirty (30) days from the date CONTRACTOR executes this  
25 Agreement, CONTRACTOR shall provide certificates of insurance and endorsement as stated  
26 above for all of the foregoing policies, as required herein, to the County of Fresno, Captain Jose  
27 Flores, 2200 Fresno Street, Fresno, CA 93721, stating that such insurance coverage have been  
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1 obtained and are in full force; that the County of Fresno, its officers, agents and employees will not  
2 be responsible for any premiums on the policies; that such Commercial General Liability insurance  
3 names the County of Fresno, its officers, agents and employees, individually and collectively, as  
4 additional insured, but only insofar as the operations under this Agreement are concerned and  
5 only to the extent the County, its officers, agents and employees are liable for loss or damage  
6 resulting from CONTRACTOR's negligent acts or omissions; that such coverage for additional  
7 insured shall apply as primary insurance and any other insurance, or self-insurance, maintained  
8 by COUNTY, its officers, agents and employees, shall be excess only and not contributing with  
9 insurance provided under CONTRACTOR'S policies herein; and that this insurance shall not be  
10 cancelled or changed without a minimum of thirty (30) days advance, written notice given to  
11 COUNTY.

12 In the event CONTRACTOR fails to keep in effect at all times insurance  
13 coverage as herein provided, the COUNTY may, in addition to other remedies it may have,  
14 suspend or terminate this Agreement upon the occurrence of such event.

15 E. Performance Bond

16 Within 30 days from the date CONTRACTOR executes this Agreement  
17 CONTRACTOR shall furnish a faithful performance bond in the amount of \$500,000 to secure  
18 CONTRACTOR'S performance of the terms and conditions of the Agreement. The cost of the  
19 performance bond shall be borne by the COUNTY. CONTRACTOR to invoice COUNTY \$187.50  
20 on a monthly basis over the 60-month term of the Agreement.

21 All policies shall be with admitted insurers licensed to do business in the  
22 State of California. Insurance purchased shall be purchased from companies possessing a  
23 current A.M. Best, Inc. rating of A FSC VII or better.

24 12. AUDITS AND INSPECTIONS: The CONTRACTOR shall at any time during  
25 business hours, and as often as the COUNTY may deem necessary, make available to the  
26 COUNTY for examination all of its records and data with respect to the matters covered by this  
27 Agreement. The CONTRACTOR shall, upon request by the COUNTY, permit the COUNTY to  
28

audit and inspect all of such records and data necessary to ensure CONTRACTOR'S compliance with the terms of this Agreement.

If this Agreement exceeds ten thousand dollars (\$10,000.00), CONTRACTOR shall be subject to the examination and audit of the Auditor General for a period of three (3) years after final payment under contract (Government Code Section 8546.7).

13. NOTICES: The persons and their addresses having authority to give and receive notices under this Agreement include the following:

COUNTY

CONTRACTOR

COUNTY OF FRESNO  
Margaret Mims, Sheriff  
2200 Fresno Street  
Fresno, California 93721

Compass Group USA,  
Inc./Canteen Correctional Services  
3 International Drive, Second Floor  
Rye Brook, NY 10573  
Attn: Legal Department  
Fax: 914-935-5696

COUNTY OF FRESNO  
Linda Penner, Chief Probation Officer  
1100 Van Ness Avenue, 8<sup>th</sup> Floor  
Fresno, California 93721

With Copy to:  
Compass Group USA, Inc.  
2400 Yorkmont Road  
Charlotte, NC 28217  
Fax: 704-328-7998  
Attn: General Counsel

COUNTY OF FRESNO  
Giang Nguyen, Director  
Department of Behavioral Health  
4441 E. Kings Canyon Road  
Fresno, California 93702

With Copy to:  
Compass Group USA, Inc., Canteen Correctional  
Services  
380 Scarlet Boulevard, PO Box 1706  
Oldsmar, FL 34677  
Attn: President

Any and all notices between the COUNTY and the CONTRACTOR provided for or permitted under this Agreement or by law shall be in writing and shall be deemed duly served when personally delivered to one of the parties, or in lieu of such personal services, when deposited in the United States Mail, postage prepaid, addressed to such party.

///

## 14. FORCE MAJEURE

A. If either party hereto is rendered unable, wholly or in part, by Force Majeure to carry out its obligations under this Agreement, that party shall give to the other party hereto prompt written notice of the Force Majeure with full particulars relating thereto. Thereupon, the obligation of the party giving the notice, so far as they are affected by the Force Majeure, shall be suspended during, but no longer than, the continuance of the Force Majeure, except for a reasonable time thereafter required to resume performance.

B. During any period in which either party hereto is excused from performance by reason of the occurrence of an event of Force Majeure, the party so excused shall promptly, diligently, and in good faith take all reasonable action required in order for it to be able to promptly commence or resume performance of its obligations under this Agreement. Without limiting the generality of the foregoing, the party so excused from performance shall, during any such period of Force Majeure, take all reasonable action necessary to terminate any temporary restraining order or preliminary or permanent injunctions to enable it to so commence or resume performance of its obligations under this Agreement.

C. The party whose performance is excused due to the occurrence of an event of Force Majeure shall, during such period, keep the other party hereto notified of all such actions required in order for it to be able to commence or resume performance of its obligations under this Agreement.

D. "Force Majeure" is defined as an Act of God, act of public enemy, war, and other extraordinary causes not reasonably within the control of either of the parties hereto.

15. GOVERNING LAW: Venue for any action arising out of or related to this Agreement shall only be in Fresno County, California.

The rights and obligations of the parties and all interpretation and performance of this Agreement shall be governed in all respects by the laws of the State of California.

///

1           16. ENTIRE AGREEMENT: This Agreement constitutes the entire agreement  
2 between the CONTRACTOR and COUNTY with respect to the subject matter hereof and  
3 supersedes all previous Agreement negotiations, proposals, commitments, writings,  
4 advertisements, publications, and understanding of any nature whatsoever unless expressly  
5 included in this Agreement. In the event of any inconsistency in interpreting the documents which  
6 constitute this Agreement, the inconsistency shall be resolved by giving precedence in the  
7 following order of priority: (1) the text of this Agreement (excluding the COUNTY'S RFP No. 393-  
8 4629 and the CONTRACTOR'S Proposal in response thereto); (2) the CONTRACTOR'S proposal  
9 made in response to COUNTY'S RFP No. 393-4629; and (3) the COUNTY'S RFP No. 393-4629.

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IN WITNESS WHEREOF, the parties hereto have executed this Agreement as of  
year first hereinabove written.

ATTEST:

**CONTRACTOR:**

**Compass Group USA, Inc. by and  
through its CANTEEN Correctional  
Services Division**

By 

Print Name: Sean Mahoney

Title: CFO

Date: 12.4.2008

**COUNTY OF FRESNO**

By 

Chair, Board of Supervisors

Date: 12/9/08

BERNICE E. SEIDEL, Clerk  
Board of Supervisors

By 

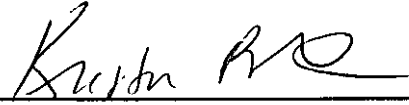
Date: 12/9/08

**PLEASE SEE TWO ADDITIONAL  
SIGNATURE PAGES ATTACHED**

**2<sup>nd</sup> Signature Page for Agreement between COUNTY and Compass Group USA, Inc.**

**CONTRACTOR:**

**Compass Group USA, Inc. by and  
through its CANTEEN Correctional Services Division**

By 

Print Name: Kristin Briotte

Title: Assistant Secretary

**Secretary (of Corporation), or  
any Assistant Secretary, or**

**Chief Financial Officer, or  
any Assistant Treasurer**

**PLEASE SEE ADDITIONAL  
SIGNATURE PAGE ATTACHED**

Date: 12/3/08

Mailing Address: 3 International Drive, Second Floor, Attn: Legal Department, Rye Brook, NY  
10573

Phone #: 781-799-3651


Contact: Sean Mahoney, CFO

**3rd Signature Page for Agreement between COUNTY and Compass Group USA, Inc.**

APPROVED AS TO LEGAL FORM:  
JANELLE KELLEY, INTERIM COUNTY COUNSEL

By  12/5/08


APPROVED AS TO ACCOUNTING FORM:  
VICKI CROW, C.P.A., AUDITOR-CONTROLLER/  
TREASURER-TAX COLLECTOR

By 

REVIEWED AND RECOMMENDED FOR APPROVAL:

By   
Margaret Mims, Sheriff

By  for  
Linda Penner, Chief Probation Officer

By  for  
Giang T. Nguyen, Director of Behavioral Health

**FOR ACCOUNTING USE ONLY:**

Fund 0001; Subclass 10000

SHERIFF ORG        31111000  
Account No.:        7055

PROBATION ORG    34409999  
Account No.:        7055

DBH ORG            56302107    Account No.: 7055  
DBH ORG            56302491    Account No.: 7055

Exhibit A

## CANTEEN Correctional Services Cost Per Meal - Fresno County Jail

Inmate Population		Dail Meal Count		Yearly Meal Count		B Price per Meal
Low	High	Low	High	Low	High	
1,000	1,099	3,000	3,297	1,095,000	1,203,405	\$ 2.530
1,100	1,199	3,300	3,597	1,204,500	1,312,905	\$ 2.364
1,200	1,299	3,600	3,897	1,314,000	1,422,405	\$ 2.225
1,300	1,399	3,900	4,197	1,423,500	1,531,905	\$ 2.108
1,400	1,499	4,200	4,497	1,533,000	1,641,405	\$ 2.007
1,500	1,599	4,500	4,797	1,642,500	1,750,905	\$ 1.920
1,600	1,699	4,800	5,097	1,752,000	1,860,405	\$ 1.844
1,700	1,799	5,100	5,397	1,861,500	1,969,905	\$ 1.776
1,800	1,899	5,400	5,697	1,971,000	2,079,405	\$ 1.716
1,900	1,999	5,700	5,997	2,080,500	2,188,905	\$ 1.663
2,000	2,099	6,000	6,297	2,190,000	2,298,405	\$ 1.615
2,100	2,199	6,300	6,597	2,299,500	2,407,905	\$ 1.572
2,200	2,299	6,600	6,897	2,409,000	2,517,405	\$ 1.532
2,300	2,399	6,900	7,197	2,518,500	2,626,905	\$ 1.496
2,400	2,499	7,200	7,497	2,628,000	2,736,405	\$ 1.463
2,500	2,599	7,500	7,797	2,737,500	2,845,905	\$ 1.432
2,600	2,699	7,800	8,097	2,847,000	2,955,405	\$ 1.404
2,700	2,799	8,100	8,397	2,956,500	3,064,905	\$ 1.378
2,800	2,899	8,400	8,697	3,066,000	3,174,405	\$ 1.353
2,900	2,999	8,700	8,997	3,175,500	3,283,905	\$ 1.330
3,000	3,099	9,000	9,297	3,285,000	3,393,405	\$ 1.310
3,100	3,199	9,300	9,597	3,394,500	3,502,905	\$ 1.290
3,200	3,299	9,600	9,897	3,504,000	3,612,405	\$ 1.272
3,300	3,399	9,900	10,197	3,613,500	3,721,905	\$ 1.255
3,400	3,499	10,200	10,497	3,723,000	3,831,405	\$ 1.240
3,500	3,599	10,500	10,797	3,832,500	3,940,905	\$ 1.225
3,600	3,699	10,800	11,097	3,942,000	4,050,405	\$ 1.211
3,700	3,799	11,100	11,397	4,051,500	4,159,905	\$ 1.197
3,800	3,899	11,400	11,697	4,161,000	4,269,405	\$ 1.185
3,900	3,999	11,700	11,997	4,270,500	4,378,905	\$ 1.173
4,000	4,099	12,000	12,297	4,380,000	4,488,405	\$ 1.161
4,100	4,199	12,300	12,597	4,489,500	4,597,905	\$ 1.150
4,200	4,299	12,600	12,897	4,599,000	4,707,405	\$ 1.140
4,300	4,399	12,900	13,197	4,708,500	4,816,905	\$ 1.130
4,400	4,499	13,200	13,497	4,818,000	4,926,405	\$ 1.121
4,500	4,599	13,500	13,797	4,927,500	5,035,905	\$ 1.112
4,600	4,699	13,800	14,097	5,037,000	5,145,405	\$ 1.103
4,700	4,799	14,100	14,397	5,146,500	5,254,905	\$ 1.095
4,800	4,899	14,400	14,697	5,256,000	5,364,405	\$ 1.087
4,900	4,999	14,700	14,997	5,365,500	5,473,905	\$ 1.079
5,000	5,099	15,000	15,297	5,475,000	5,583,405	\$ 1.072
Special Diet Meals						\$ 3.400
Staff Meals						\$ 1.600



## Exhibit A

## CANTEEN Correctional Services Cost Per Meal - Juvenile Justice Campus

Inmate Population		Dail Meal Count		Yearly Meal Count		Daily Snack Count		Yearly Snack Count		Per Meal Price	Per Snack Price
Low	High	Low	High	Low	High	Low	High	Low	High		
430	480	1,290	1,440	470,850	525,600	430	480	156,950	175,200	\$ 1.850	\$ 0.450
380	429	1,140	1,287	416,100	469,755	380	429	138,700	156,585	\$ 1.990	\$ 0.450
330	379	990	1,137	361,350	415,005	330	379	120,450	138,335	\$ 2.043	\$ 0.450
280	329	840	987	306,600	360,255	280	329	102,200	120,085	\$ 2.499	\$ 0.450
230	279	690	837	251,850	305,505	230	279	83,950	101,835	\$ 2.915	\$ 0.450
180	229	540	687	197,100	250,755	180	229	65,700	83,585	\$ 3.570	\$ 0.450
Special Diet Meals											\$ 3.400
Staff Meals											\$ 1.600

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**CANTEEN Correctional Services Cost Per Meal - Behavioral Health**


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Meals

1 Total Cost Per Meal (including snacks):	\$ 3.039
2 Total Cost Per Meal (including diabetic snacks):	\$ 3.039

Sack Lunches

3 Total Cost per Sack Lunch	\$ 3.039
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Bulk Items

4 Total Cost Per 1 case of 4 oz. orange juice (90 containers per case)	\$ 12.000
5 Total Cost Per 1 case of 4 oz. apple juice (90 containers per case)	\$ 12.200
6 Total Cost Per 1 case of 8 oz. 1% milk carton (this is in addition to the milk delivered with the meals)	\$ 19.000
7 Total Cost Per Family - Style Meal	\$ 5.500

Special Diet Meals

8 Total Cost Per Gastrointestinal diets (high fiber diet, fat controlled diet, chronic peptic ulcer diet)	\$ 3.039
9 Total Cost Per Cardiac Diet (low sodium, low fat)	\$ 3.039
10 Total Cost Per Renal diets (chronic renal failure)	\$ 3.039
11 Total Cost Per Calorie-controlled diets	\$ 3.039
12 Total Cost Per Reduced Concentrated Sweets Diet	\$ 3.039
13 Total Cost Per Psychotropic diets (Tyramine-controlled diet)	\$ 3.039
14 Total Cost Per Food Sensitivity diets	\$ 3.039
15 Total Cost Per Vegetarian diets	\$ 3.039
16 Total Cost Per Pregnancy diets	\$ 3.039
17 Total Cost Per Clear Liquid diets	\$ 3.039
18 Total Cost Per Texture modified (Dental soft, mechanical soft, pureed diets)	\$ 3.039
19 Total Cost Per Cultural diets (Hispanic, Hmong, etc.)	\$ 3.039
20 Total Cost Per oral liquid nutritional supplement	\$ 3.039

\* With exceptions and not based on CPI

\*\* With no exceptions except one

**ORIGINAL****SECOND AMENDMENT TO AGREEMENT**

This SECOND AMENDMENT to AGREEMENT (hereinafter SECOND AMENDMENT) is made and entered into this 14<sup>th</sup> day of December, 2010, by and between the COUNTY OF FRESNO, a Political Subdivision of the State of California, hereinafter referred to as "COUNTY", and Compass Group USA, Inc. by and through its CANTEEN Correctional Services Division, whose principal address is 2400 Yorkmont Road, Charlotte, NC 28217, hereinafter referred to as "CONTRACTOR".

**WITNESSETH:**

Whereas, COUNTY and CONTRACTOR entered into Agreement Number 08-690 effective December 9, 2008 (hereinafter, the "Agreement") pursuant to which CONTRACTOR agreed to provide meal services to COUNTY for a term of January 1, 2009 – December 31, 2013, and

Whereas, COUNTY and CONTRACTOR entered into Amendment I to the Agreement effective April 14, 2009 (County Agreement 08-690-1) to clarify certain terms of the Agreement to avoid any inconsistency in interpreting its terms and conditions, and

Whereas, COUNTY and CONTRACTOR now desire to amend the Agreement extending the current agreement to December 31, 2014, with no increase in the cost per meal for the period January 1, 2011 – December 31, 2011, and eliminate the provision whereby the County pays the cost for Canteen's monthly performance bond charges.

Now, therefore, in consideration of their mutual promises, the parties hereto agree to amend the AGREEMENT as follows:

1. Section 3 (TERM), beginning on page 4, line 13 and ending on line 24 shall be deleted and the following language inserted in its place:

**"3. TERM**

This Agreement shall become effective on the 1<sup>st</sup> day of January, 2009 and shall terminate on the 31<sup>st</sup> day of December, 2014. This Agreement may be extended an additional year (January 1, 2015 – December 31, 2015) upon the mutual written consent of both

1 parties to this Agreement. CONTRACTOR shall return all COUNTY materials and property in the  
2 condition received except for ordinary wear and tear.

3           Upon termination, the CONTRACTOR will provide reasonable assistance to the  
4 COUNTY to facilitate transfer of food service operations, facilities, equipment, inventory, and staff  
5 required hereunder to another contractor or COUNTY employees."

6           2.     Section 5 (Compensation/Invoicing/Reports), beginning on page 6, line 22,  
7 and ending on page 8, line 24 shall be deleted and the following language inserted in its place:

8                     "5. COMPENSATION/INVOICING/REPORTS

9           COUNTY agrees to pay CONTRACTOR and CONTRACTOR agrees to  
10 receive compensation as outlined in Exhibit A (pages 1 through 3) plus applicable State of  
11 California Sales Tax. To determine the price point on the sliding scale for the Sheriff and  
12 Probation Departments as outlined in Exhibit A, the total number of inmate meals (excluding  
13 staff meals) served per week (Monday through Sunday) is divided by 21.

14           On January 1, 2010, the price per meal, as reflected on Exhibit A (pages 1  
15 through 3) shall be increased by 2.6%. The price per meal shall not be increased during the  
16 period January 1, 2011 through December 31, 2011. For and in each subsequent year  
17 (January 1 through December 31), the price per meal shall be automatically increased by a  
18 percentage equal to the National CPI (food prepared away from home) for the twelve months  
19 preceding March 1 of the current year. CONTRACTOR shall notify the Departments of  
20 Behavioral Health, Probation and Sheriff thirty (30) days in advance of such adjustment. The  
21 annual increase shall not exceed a cap of 4% per year.

22           CONTRACTOR shall submit biweekly invoices in triplicate to the SHERIFF  
23 and to the COUNTY'S Probation and Behavioral Health Departments.

24           It is understood that all expenses incidental to CONTRACTOR'S  
25 performance of services under this Agreement shall be borne by CONTRACTOR. Within forty-  
26 five (45) days after receipt of the invoice, COUNTY will remit payment to CONTRACTOR.  
27 Such payment shall be sent to:

## CANTEEN Correctional Services

File #50196

Ground Level

1000 West Temple Street

Los Angeles, CA 90074-0196

CONTRACTOR shall provide signed, verified invoices based on the number of meals ordered or served, whichever is greater. COUNTY has the right to order additional meals when necessary. COUNTY agrees to pay only for meals ordered and received by the COUNTY for the feeding of inmates, juveniles, adult mental health consumers, and staff.

CONTRACTOR shall present to COUNTY a quarterly report reflecting the following per meal cost analysis:

Food Cost	\$
Disposables	\$
Labor Cost	\$
Controllable Expenses	\$
Equipment and Small Wares Expense	\$
Transportation	\$
Other (Profit/Loss)	\$ _____
TOTAL	\$
TAX	\$ _____
TOTAL + TAX	\$

CONTRACTOR shall present to COUNTY a quarterly report indicating the number of meals served and itemized by ethnic and special diets and number of snacks provided.

CONTRACTOR shall present to COUNTY a quarterly report indicating profit and loss.

The maximum amount payable under this agreement (excluding additional food service at events sponsored by the COUNTY's Sheriff, Probation, or Behavioral Health

Departments as defined in RFP 393-4629, Page 24) shall not exceed \$38,900,769. For the period January 1, 2009 to December 31, 2009, the maximum amount payable shall not exceed \$6,096,159. For the period January 1, 2010 to December 31, 2010, the maximum amount payable shall not exceed \$6,254,226. For the period January 1, 2011 to December 31, 2011, the maximum amount payable shall not exceed \$6,252,351. For the period January 1, 2012 to December 31, 2012, the maximum amount payable shall not exceed \$6,502,445. For the period January 1, 2013 to December 31, 2013, the maximum amount payable shall not exceed \$6,762,543. For the period January 1, 2014 to December 31, 2014, the maximum amount payable shall not exceed \$7,033,045.

3. Section 11, subsection E (Performance Bond) beginning on page 12, line 15 and ending on line 23 shall be deleted in its entirety, and the following language inserted in its place:

E. Performance Bond

Within 30 days from the date CONTRACTOR executes this Agreement CONTRACTOR shall furnish a faithful performance bond in the amount of \$500,000 to secure CONTRACTOR's performance of the terms and conditions of this Agreement during the term of this Agreement. For the period January 1, 2009 – October 31, 2010, the cost of the performance bond, which shall not exceed \$187.50 monthly, shall be borne by the COUNTY. CONTRACTOR shall invoice the COUNTY on a monthly basis in an amount not to exceed \$187.50. COUNTY shall remit payment to CONTRACTOR within 45 days of receipt and verification of each invoice. Commencing on November 1, 2010 and through the expiration or termination of this Agreement, CONTRACTOR shall bear the full cost of the performance bond.

The bond shall be provided by an insurer admitted and licensed to do business in the State of California and shall be rated A FSC VII or better by A.M. Best, Inc."

4. COUNTY and CONTRACTOR agree this SECOND AMENDMENT is sufficient to amend the AGREEMENT. COUNTY and CONTRACTOR further agree that upon execution of this SECOND AMENDMENT, the AGREEMENT, together with the AMENDMENT, shall be construed as a whole and shall be considered the AGREEMENT.

**Signature Page for Second Amendment to Agreement between COUNTY and  
CompassGroup USA, Inc.**

IN WITNESS WHEREOF, the parties hereto have executed this Second Amendment to  
Agreement as of year first hereinabove written.

ATTEST:


**CONTRACTOR:**  
**Compass Group USA, Inc. by and  
through its CANTEEN Correctional  
Services Division**

By   
Print Name: Dominic Sartori

Title: Vice President-Finance


Date: 11/19/2010

**COUNTY OF FRESNO**

By   
Chairman, Board of Supervisors

Date: 12/14/10

BERNICE E. SEIDEL, Clerk  
Board of Supervisors

By   
Deputy

Date: 12/14/10

**PLEASE SEE TWO ADDITIONAL  
SIGNATURE PAGES ATTACHED**

**2<sup>nd</sup> Signature Page for Second Amendment to Agreement between COUNTY and  
Compass Group USA, Inc.**

**CONTRACTOR:**  
**Compass Group USA, Inc. by and  
through its CANTEEN Correctional Services Division**

By 

Print Name: Kristin Briotte

Title: Assistant Secretary

**Secretary (of Corporation), or  
any Assistant Secretary, or**

**Chief Financial Officer, or  
any Assistant Treasurer**

**PLEASE SEE ADDITIONAL  
SIGNATURE PAGE ATTACHED**

Date: 11/19/10

Mailing Address: 3 International Drive, Second Floor, Attn: Legal Department, Rye Brook, NY  
10573


Phone #: 914-935-5300

Contact: Dominic Sartori, Vice President-Finance

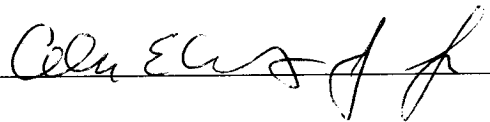


**3rd Signature Page for Second Amendment to Agreement between COUNTY and  
Compass Group USA, Inc.**


APPROVED AS TO LEGAL FORM:  
KEVIN B. BRIGGS, COUNTY COUNSEL

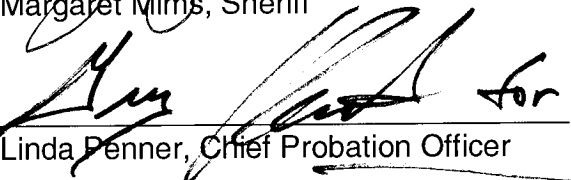
By 

APPROVED AS TO ACCOUNTING FORM:  
VICKI CROW, C.P.A., AUDITOR-CONTROLLER/  
TREASURER-TAX COLLECTOR

By 

REVIEWED AND RECOMMENDED FOR APPROVAL:

By   
Margaret Mims, Sheriff

By  for  
Linda Penner, Chief Probation Officer

By   
Donna Taylor, Director of Behavioral Health

FOR ACCOUNTING USE ONLY:

Fund 0001; Subclass 10000

SHERIFF ORG        31111000  
Account No.:        7055

PROBATION ORG    34409999  
Account No.:        7055

DBH ORG            56302107    Account No.: 7055  
DBH ORG            56302491    Account No.: 7055

**ORIGINAL****SECOND AMENDMENT TO AGREEMENT**

This SECOND AMENDMENT to AGREEMENT (hereinafter SECOND AMENDMENT) is made and entered into this 14<sup>th</sup> day of December, 2010, by and between the COUNTY OF FRESNO, a Political Subdivision of the State of California, hereinafter referred to as "COUNTY", and Compass Group USA, Inc. by and through its CANTEEN Correctional Services Division, whose principal address is 2400 Yorkmont Road, Charlotte, NC 28217, hereinafter referred to as "CONTRACTOR".

**WITNESSETH:**

Whereas, COUNTY and CONTRACTOR entered into Agreement Number 08-690 effective December 9, 2008 (hereinafter, the "Agreement") pursuant to which CONTRACTOR agreed to provide meal services to COUNTY for a term of January 1, 2009 – December 31, 2013, and

Whereas, COUNTY and CONTRACTOR entered into Amendment I to the Agreement effective April 14, 2009 (County Agreement 08-690-1) to clarify certain terms of the Agreement to avoid any inconsistency in interpreting its terms and conditions, and

Whereas, COUNTY and CONTRACTOR now desire to amend the Agreement extending the current agreement to December 31, 2014, with no increase in the cost per meal for the period January 1, 2011 – December 31, 2011, and eliminate the provision whereby the County pays the cost for Canteen's monthly performance bond charges.

Now, therefore, in consideration of their mutual promises, the parties hereto agree to amend the AGREEMENT as follows:

1. Section 3 (TERM), beginning on page 4, line 13 and ending on line 24 shall be deleted and the following language inserted in its place:

**"3. TERM**

This Agreement shall become effective on the 1<sup>st</sup> day of January, 2009 and shall terminate on the 31<sup>st</sup> day of December, 2014. This Agreement may be extended an additional year (January 1, 2015 – December 31, 2015) upon the mutual written consent of both

1 parties to this Agreement. CONTRACTOR shall return all COUNTY materials and property in the  
2 condition received except for ordinary wear and tear.

3           Upon termination, the CONTRACTOR will provide reasonable assistance to the  
4 COUNTY to facilitate transfer of food service operations, facilities, equipment, inventory, and staff  
5 required hereunder to another contractor or COUNTY employees."

6           2.     Section 5 (Compensation/Invoicing/Reports), beginning on page 6, line 22,  
7 and ending on page 8, line 24 shall be deleted and the following language inserted in its place:

8                     "5. COMPENSATION/INVOICING/REPORTS

9           COUNTY agrees to pay CONTRACTOR and CONTRACTOR agrees to  
10 receive compensation as outlined in Exhibit A (pages 1 through 3) plus applicable State of  
11 California Sales Tax. To determine the price point on the sliding scale for the Sheriff and  
12 Probation Departments as outlined in Exhibit A, the total number of inmate meals (excluding  
13 staff meals) served per week (Monday through Sunday) is divided by 21.

14           On January 1, 2010, the price per meal, as reflected on Exhibit A (pages 1  
15 through 3) shall be increased by 2.6%. The price per meal shall not be increased during the  
16 period January 1, 2011 through December 31, 2011. For and in each subsequent year  
17 (January 1 through December 31), the price per meal shall be automatically increased by a  
18 percentage equal to the National CPI (food prepared away from home) for the twelve months  
19 preceding March 1 of the current year. CONTRACTOR shall notify the Departments of  
20 Behavioral Health, Probation and Sheriff thirty (30) days in advance of such adjustment. The  
21 annual increase shall not exceed a cap of 4% per year.

22           CONTRACTOR shall submit biweekly invoices in triplicate to the SHERIFF  
23 and to the COUNTY'S Probation and Behavioral Health Departments.

24           It is understood that all expenses incidental to CONTRACTOR'S  
25 performance of services under this Agreement shall be borne by CONTRACTOR. Within forty-  
26 five (45) days after receipt of the invoice, COUNTY will remit payment to CONTRACTOR.  
27 Such payment shall be sent to:

## CANTEEN Correctional Services

File #50196

Ground Level

1000 West Temple Street

Los Angeles, CA 90074-0196

CONTRACTOR shall provide signed, verified invoices based on the number of meals ordered or served, whichever is greater. COUNTY has the right to order additional meals when necessary. COUNTY agrees to pay only for meals ordered and received by the COUNTY for the feeding of inmates, juveniles, adult mental health consumers, and staff.

CONTRACTOR shall present to COUNTY a quarterly report reflecting the following per meal cost analysis:

Food Cost	\$
Disposables	\$
Labor Cost	\$
Controllable Expenses	\$
Equipment and Small Wares Expense	\$
Transportation	\$
Other (Profit/Loss)	\$ _____
TOTAL	\$
TAX	\$ _____
TOTAL + TAX	\$

CONTRACTOR shall present to COUNTY a quarterly report indicating the number of meals served and itemized by ethnic and special diets and number of snacks provided.

CONTRACTOR shall present to COUNTY a quarterly report indicating profit and loss.

The maximum amount payable under this agreement (excluding additional food service at events sponsored by the COUNTY's Sheriff, Probation, or Behavioral Health

Departments as defined in RFP 393-4629, Page 24) shall not exceed \$38,900,769. For the period January 1, 2009 to December 31, 2009, the maximum amount payable shall not exceed \$6,096,159. For the period January 1, 2010 to December 31, 2010, the maximum amount payable shall not exceed \$6,254,226. For the period January 1, 2011 to December 31, 2011, the maximum amount payable shall not exceed \$6,252,351. For the period January 1, 2012 to December 31, 2012, the maximum amount payable shall not exceed \$6,502,445. For the period January 1, 2013 to December 31, 2013, the maximum amount payable shall not exceed \$6,762,543. For the period January 1, 2014 to December 31, 2014, the maximum amount payable shall not exceed \$7,033,045.

3. Section 11, subsection E (Performance Bond) beginning on page 12, line 15 and ending on line 23 shall be deleted in its entirety, and the following language inserted in its place:

E. Performance Bond

Within 30 days from the date CONTRACTOR executes this Agreement CONTRACTOR shall furnish a faithful performance bond in the amount of \$500,000 to secure CONTRACTOR's performance of the terms and conditions of this Agreement during the term of this Agreement. For the period January 1, 2009 – October 31, 2010, the cost of the performance bond, which shall not exceed \$187.50 monthly, shall be borne by the COUNTY. CONTRACTOR shall invoice the COUNTY on a monthly basis in an amount not to exceed \$187.50. COUNTY shall remit payment to CONTRACTOR within 45 days of receipt and verification of each invoice. Commencing on November 1, 2010 and through the expiration or termination of this Agreement, CONTRACTOR shall bear the full cost of the performance bond.

The bond shall be provided by an insurer admitted and licensed to do business in the State of California and shall be rated A FSC VII or better by A.M. Best, Inc."

4. COUNTY and CONTRACTOR agree this SECOND AMENDMENT is sufficient to amend the AGREEMENT. COUNTY and CONTRACTOR further agree that upon execution of this SECOND AMENDMENT, the AGREEMENT, together with the AMENDMENT, shall be construed as a whole and shall be considered the AGREEMENT.

**Signature Page for Second Amendment to Agreement between COUNTY and  
CompassGroup USA, Inc.**

IN WITNESS WHEREOF, the parties hereto have executed this Second Amendment to  
Agreement as of year first hereinabove written.

ATTEST:

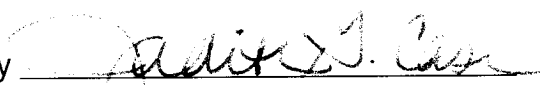
**CONTRACTOR:**  
**Compass Group USA, Inc. by and**  
**through its CANTEEN Correctional**  
**Services Division**

By   
Print Name: Dominic Sartori

Title: Vice President-Finance

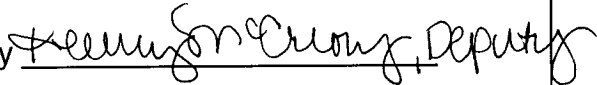
Date: 11/19/2010

**COUNTY OF FRESNO**

By   
Chairman, Board of Supervisors

Date: 12/14/10

BERNICE E. SEIDEL, Clerk  
Board of Supervisors

By   
Deputy

Date: 12/14/10

**PLEASE SEE TWO ADDITIONAL  
SIGNATURE PAGES ATTACHED**

**2<sup>nd</sup> Signature Page for Second Amendment to Agreement between COUNTY and  
Compass Group USA, Inc.**

**CONTRACTOR:**  
**Compass Group USA, Inc. by and  
through its CANTEEN Correctional Services Division**

By 

Print Name: Kristin Briotte

Title: Assistant Secretary

***Secretary (of Corporation), or  
any Assistant Secretary, or***

***Chief Financial Officer, or  
any Assistant Treasurer***

**PLEASE SEE ADDITIONAL  
SIGNATURE PAGE ATTACHED**

Date: 11/19/10


Mailing Address: 3 International Drive, Second Floor, Attn: Legal Department, Rye Brook, NY  
10573

Phone #: 914-935-5300

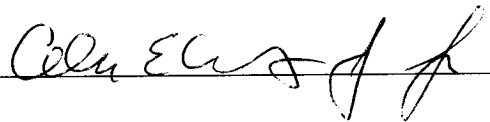
Contact: Dominic Sartori, Vice President-Finance

**3rd Signature Page for Second Amendment to Agreement between COUNTY and  
Compass Group USA, Inc.**


APPROVED AS TO LEGAL FORM:  
KEVIN B. BRIGGS, COUNTY COUNSEL

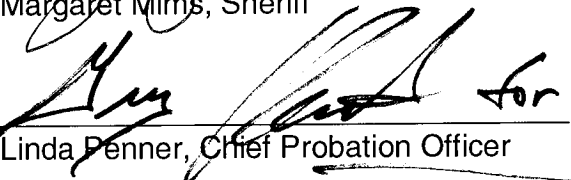
By 

APPROVED AS TO ACCOUNTING FORM:  
VICKI CROW, C.P.A., AUDITOR-CONTROLLER/  
TREASURER-TAX COLLECTOR

By 

REVIEWED AND RECOMMENDED FOR APPROVAL:

By   
Margaret Mims, Sheriff

By  for  
Linda Penner, Chief Probation Officer

By   
Donna Taylor, Director of Behavioral Health

FOR ACCOUNTING USE ONLY:

Fund 0001; Subclass 10000

SHERIFF ORG      31111000  
Account No.:      7055

PROBATION ORG      34409999  
Account No.:      7055

DBH ORG      56302107      Account No.: 7055  
DBH ORG      56302491      Account No.: 7055



**AMENDMENT IV TO AGREEMENT**

THIS AMENDMENT IV TO AGREEMENT (hereinafter "Amendment") is made and entered into this 4th day of JUNE, 2013, by and between COUNTY OF FRESNO, a Political Subdivision of the State of California, Fresno, California (hereinafter "COUNTY"), and TRINITY SERVICES I, LLC, whose address is 477 Commerce Boulevard, Oldsmar, FL 34677 (hereinafter "CONTRACTOR").

**WITNESSETH:**

WHEREAS, COUNTY and Compass Group USA, Inc. entered into Agreement number 08-690, dated December 9, 2008 (hereinafter "Agreement"), pursuant to which Compass Group USA, Inc. agreed to provide meal service to the Fresno County Jail, Juvenile Justice Campus facilities, and Mental Health facilities;

WHEREAS, COUNTY and Compass Group USA, Inc. entered into Amendment I to Agreement on April 14, 2009 to clarify certain terms of the Agreement to avoid any inconsistency in interpreting its terms and conditions; Amendment II to Agreement on December 14, 2010 to increase contract term by one year, delete the CPI increase for calendar year 2011, and eliminate the Performance Bond charges to the County effective November 1, 2010; and Amendment III to Agreement on May 24, 2011 to terminate services to the Department of Behavioral Health (DBH), its Psychiatric Health Facility (PHF), and its PHF contractor effective July 1, 2011 and to allow for the temporary provision of meals services for the period of January 1, 2011 through June 30, 2011 for the contractor operating PHF on behalf of DBH and to allow for the temporary use of COUNTY's kitchen facility by Compass Group USA, Inc. for the preparation of meals for the DBH contractor operating PHF;

WHEREAS, COUNTY and CONTRACTOR entered into a retroactive Assignment of Agreement on February 5, 2013, assigning all rights and responsibilities of Agreement,

including any amendments thereof, from Compass Group USA, Inc. to CONTRACTOR;

WHEREAS, COUNTY and CONTRACTOR now desire to amend the Agreement to increase the allowed costs for juvenile lunch meals as a result of required menu revisions in order to be in compliance with new Federal mandates for the USDA National School Lunch Program that came into effect July 1, 2012.

NOW, THEREFORE, for good and valuable consideration, the receipt and adequacy of which is hereby acknowledged, COUNTY and CONTRACTOR agree as follows:

1. Section 5, entitled "COMPENSATION/INVOICING/REPORTS," of the Agreement, beginning on page 6, line 22, and ending on page 8, line 24, as previously modified by Amendments I, II, and III to the Agreement, shall be deleted in its entirety and replaced with the following:

"5. COMPENSATION/INVOICING/REPORTS

County agrees to pay CONTRACTOR and CONTRACTOR agrees to receive compensation as outlined in Exhibit A (pages 1 through 3) plus applicable State of California Sales Tax. To determine the price point on the sliding scale for the Sheriff and Probation Departments as outlined in Exhibit A, the total number of inmate meals (excluding staff meals) served per week (Monday through Sunday) is divided by 21.

On January 1, 2010, the price per meal, as reflected on Exhibit A (pages 1 through 3) shall be increased by 2.6%. The price per meal shall not be increased during the period January 1, 2011 through December 31, 2011. For and in each subsequent year (January 1 through December 31), the price per meal shall be automatically increased by a percentage equal to the National CPI (food prepared away from home) for the twelve months preceding March 1 of the current year. CONTRACTOR shall notify the Departments of Behavioral Health, Probation and SHERIFF thirty (30) days in advance of such adjustment.

1 The annual increase shall not exceed a cap of 4% per year. For October 1, 2012 through  
2 December 31, 2014, the base price per juvenile lunch meal, as reflected on page 2 of Exhibit  
3 A to the Agreement, shall increase by thirty (30) cents prior to any CPI increases.

4 CONTRACTOR shall submit bi-weekly invoices in triplicate to SHERIFF  
5 and to COUNTY's Probation and Behavioral Health Departments. For the period of January  
6 24, 2011 through June 30, 2011, CONTRACTOR shall submit weekly invoices in triplicate for  
7 the Department of Behavioral Health's PHF operated by its contractor to Crestwood  
8 Behavioral Health, Inc. for processing and payment. CONTRACTOR shall submit said  
9 weekly invoices to Crestwood Behavioral Health, Inc. (CBHI), 4411 East Kings Canyon  
10 Road, Fresno, CA 93702, Attention: CBHI Administration. CONTRACTOR shall also submit  
11 said weekly invoices to Fresno County Department of Behavioral Health, 4441 East Kings  
12 Canyon Road, Fresno, CA 93702, Attention: DBH Contracts, to assist the DBH with  
13 monitoring and confirming payments made by Crestwood Behavioral Health, Inc. to  
14 CONTRACTOR.

15 It is understood that all expenses incidental to CONTRACTOR's  
16 performance of services under this Agreement shall be borne by CONTRACTOR. Within  
17 forty-five (45) days after receipt of the invoice, COUNTY will remit payment to  
18 CONTRACTOR. Such payment shall be sent to:

19 Trinity Services I, LLC  
20 P.O. Box 748399  
21 Los Angeles, CA 90074

22 CONTRACTOR shall provide signed, verified invoices based on the  
23 number of meals ordered or served, whichever is greater. COUNTY has the right to order  
24 additional meals when necessary. COUNTY agrees to pay only for meals ordered and

received by COUNTY for the feeding of inmates, juveniles, adult mental health consumers, and staff.

CONTRACTOR shall present to COUNTY a quarterly report reflecting the following per meal cost analysis:

Food Cost	\$
Disposables	\$
Labor Cost	\$
Controllable Expenses	\$
Equipment and Small Wares Expense	\$
Transportation	\$
Other (Profit/Loss)	\$ _____
TOTAL	\$
TAX	\$ _____
TOTAL + TAX	\$

CONTRACTOR shall present to COUNTY a quarterly report indicating the number of meals served and itemized by ethnic and special diets and number of snacks provided. CONTRACTOR shall present to COUNTY a quarterly report indicating profit and loss.

The maximum amount payable under this agreement (excluding additional food service at events sponsored by COUNTY'S Sheriff, Probation, or Behavioral Health Departments as defined in RFP 393-4629, page 24) shall not exceed \$38,738,530. For the period of January 1, 2009 to December 31, 2009, the maximum amount payable shall not exceed \$6,096,159. For the period of January 1, 2010 to December 31, 2010, the maximum amount payable shall not exceed \$6,254,226. For the period of January 1, 2011 to

December 31, 2011, the maximum amount payable shall not exceed \$6,197,014. For the period of January 1, 2012 to December 31, 2012, the maximum amount payable shall not exceed \$6,440,838. For the period of January 1, 2013 to December 31, 2013, the maximum amount payable shall not exceed \$6,741,177. For the period of January 1, 2014 to December 31, 2014, the maximum amount payable shall not exceed \$7,009,166."

2. The portion of Attachment E to CONTRACTOR's Response to the RFP, entitled "Group II – Probation- 393-4629 Probation Menu.pdf," located at pages 59 through 62 of "X. Scope of Work," is replaced with the sample weekly cycle menus attached hereto and incorporated herein by reference as Exhibit 1.

COUNTY and CONTRACTOR agree that this Amendment is sufficient to amend the Agreement and, that upon execution of this Amendment, the Agreement and this Amendment together shall be considered the Agreement.

The Agreement, as hereby amended, is ratified and continued. All provisions, terms, covenants, conditions and promises contained in the Agreement and not amended herein shall remain in full force and effect.

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EXECUTED AND EFFECTIVE as of the date first above set forth.

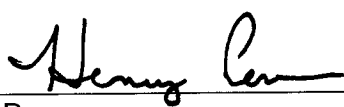
**CONTRACTOR**

**COUNTY OF FRESNO**

Trinity Services I, LLC

  
Al Farrell  
Chief Financial Officer

Date: 5/9/13

  
Henry Perea  
Chairman, Board of Supervisors

Date: 6/4/13

**PLEASE SEE ADDITIONAL  
SIGNATURE PAGE ATTACHED**

ATTEST:  
Bernice Seidel, Clerk to Board of Supervisors

By   
Deputy

Mailing Address:  
477 Commerce Boulevard  
Oldsmar, Florida 34677  
Phone #: (602) 272-0845

REVIEWED & RECOMMENDED  
FOR APPROVAL:

  
Linda Penner, Interim Chief Probation Officer

REVIEWED & RECOMMENDED  
FOR APPROVAL:

  
Margaret Mims, Sheriff

APPROVED AS TO LEGAL FORM:  
Kevin B. Briggs, County Counsel

  
Deputy

APPROVED AS TO ACCOUNTING FORM:  
Vicki Crow, CPA  
Auditor-Controller/Treasurer-Tax Collector

  
Deputy

FOR ACCOUNTING USE ONLY:

Fund/Subclass: 0001/10000  
Sheriff Org. No.: 3111  
Probation Org. No.: 3440  
Acct. No.: 7055

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 6-8)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA

Menu Week 1

REVISED: 10/12

Acct # 20628

State:

California

	MONDAY 1			TUESDAY 4			WEDNESDAY 7			THURSDAY 10			FRIDAY 13			SATURDAY 16			SUNDAY 19		
<b>B R E A K F A S T</b>	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each
	Grits	1	Cup	Dry Cereal	1	Cup	Farina	1	Cup	Grits	1	Cup	Oatmeal	1	Cup	Dry Cereal	1	Cup	Dry Cereal	1	Cup
	Eggs, boiled	2	Each	Breakfast Gravy (2oz meat)	1/2	Cup	T Ham	2	WZ	T Sausage	1	WZ	Eggs, boiled	2	Each	Scrambled Eggs	2.5	WZ	T Sausage	1	WZ
	Wheat Bread	2	Each	Hash Browns	1/2	Cup	Waffles	2	Each	Home Fries	1/2	Cup	Home Fries	1/2	Cup	Pancakes	2	Each	Pancakes	2	Each
	Jelly PKT	2	Each	Syrup	2	FZ	Syrup	2	FZ	Wheat Bread	2	Slice	Biscuits	1	Each	Wheat Bread	2	Slice	Syrup	2	FZ
<b>J U S T</b>	Jelly PKT	2	Each	Biscuits	1	Each	Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each
	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	<b>Meal # 2</b>			<b>Meal # 5</b>			<b>Meal # 8</b>			<b>Meal # 11</b>			<b>Meal # 14</b>			<b>Meal # 17</b>			<b>Meal # 20</b>		
<b>L U N C H E E N</b>	T Luncheon Meat	2	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ	Chicken Salad (3 oz meat)	4	WZ	Peanut Butter	2	WZ	T Luncheon Meat	2	WZ
	Sliced Cheese	1/2	WZ	Wheat Bread	2	Slice	Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Sliced Cheese	1/2	WZ
	Wheat Bread	2	Slice	Dark Green Salad	1	Cup	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice
	Salad Dressing Pkt	1	Each	with Dressing	1/2	FZ	Mustard Pkt	1	Each	Salad Dressing Pkt	1	Each	Jelly PKT	2	Each	Mustard PKT	1	Each	Mustard PKT	1	Each
	Carrot Sticks (Vit A)	1/2	Cup	Assorted Vegetables	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Low Fat Potato Salad	1/2	Cup	Bean Dip	1/2	Cup
<b>H E L P</b>	Assorted Vegetables	1/2	Cup	100% Fruit Juice	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup
	100% Fruit Juice	1/2	Cup	Fruit	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup
	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	<b>Meal # 3</b>			<b>Meal # 6</b>			<b>Meal # 9</b>			<b>Meal # 12</b>			<b>Meal # 15</b>			<b>Meal # 18</b>			<b>Meal # 21</b>		
<b>D I N E R</b>	Taco Meat with Beans (2 OZ Meat+1 Cup Beans)	12	WZ	Spanish Mac and Meat Casserole (2 OZ Meat)	12	WZ	Beef Patty	3	WZ	Potatoes & T Ham Casserole (2 OZ Meat)	12	WZ	Noodles with Diced Turkey Casserole (2 OZ Meat)	12	WZ	Taco Meat with Beans (2 OZ Meat+1 Cup Beans)	12	WZ	Turkey Country Stew (1/2 cup Veg + 2 oz Meat)	12	WZ
	Carrots (Vit A)	1/2	Cup	Carrots (Vit A)	1/2	Cup	Hamburger Bun	1	Each	Carrots (Vit A)	1/2	Cup	Carrots (Vit A)	1/2	Cup	Mixed Veg (Car) Vit A	1/2	Cup	Fresh Carrots Salad (Vit A)	1/2	Cup
	Garden Salad with Dressing	1/2	Cup	Garden Salad with Dressing	1	Tbsp	Baked Beans	1	Cup	Garden Salad with Dressing	1	Tbsp	Garden Salad with Dressing	1	Tbsp	Shredded Lettuce/Onions Dressing	1	Tbsp	Shredded Lettuce/Onions Dressing	1	Tbsp
	Corn Tortillas, 6"	2	Each	Cornbread	1/48	Slice	Green Beans	1/2	Cup	Cornbread	1/48	Slice	Green Beans	1/2	Cup	Corn Tortillas 6"	3	Each	Cornbread	1/48	Slice
	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Shredded Lettuce/Onions	1/2	Cup	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	2/3	WZ
<b>S N O O D L E S</b>	Plain Cake	1/48	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each
	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	Raisins	3/4	Cup	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meal/Meal Alternate totaling 42 grams protein/day.

##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals

Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

Dietitians Signature \_\_\_\_\_ Date \_\_\_\_\_

Food Service Manager \_\_\_\_\_ Date \_\_\_\_\_

Client's Signature \_\_\_\_\_

Date \_\_\_\_\_



## RFP 952-5365 Add 1 - Attachment P

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 6-8)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA

Acct # 20628

EXHIBIT 1

Menu Week

2

REVISED: 10/12

STATE:

California

MONDAY 22				TUESDAY 25				WEDNESDAY 28				THURSDAY 31				FRIDAY 34				SATURDAY 37				SUNDAY 40			
B R E A K F A S T	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each			
	Oatmeal	1	Cup	Grits	1	Cup	Dry Cereal	1	Cup	Dry Cereal	1	Cup	Oatmeal	1	Cup	Dry Cereal	1	Cup	Dry Cereal	1	Cup	Dry Cereal	1	Cup			
	T Sausage	1	WZ	Eggs, boiled	2	Each	T Sausage	1	WZ	Breakfast Gravy (2oz meat)	1/2	Cup	Scrambled Eggs	2.5	WZ	T Ham	1	WZ	T Sausage	1	WZ	T Sausage	1	WZ			
				Pancakes	2	Each	Pancakes	2	Each	Hash browns	1/2	Cup	Hash browns	1/2	Cup	Sliced Cheese on Biscuits	1	Each	Pancakes	2	Each	Pancakes	2	Each			
				Syrup	2	FZ	Syrup	2	FZ				Wheat Bread	2	Slice	Hash browns	1/2	Cup	Syrup	2	FZ	Syrup	2	FZ			
A S T	Wheat Bread	2	Slice	Wheat Bread	2	Slice				Biscuits	1	Each	Wheat Bread	2	Slice	Hash browns	1/2	Cup									
	Jelly PKT	2	Each	Jelly PKT	2	Each				Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each									
	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each			
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup			
Meal # 23				Meal # 26				Meal # 29				Meal # 32				Meal # 35				Meal # 38				Meal # 41			
L U N C H E O N	Chicken Salad (3 oz meat)	4	WZ	Peanut Butter	2	WZ	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ			
	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ	Wheat Bread	2	Slice	Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ			
				Jelly PKT	2	Each	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice			
							Mustard PKT	1	Each	Salad Dressing Pkt	1	Each	Dark Green Salad with Dressing	1	Cup	Mustard Pkt	1	Each	Salad Dressing Pkt	1	Each	Salad Dressing Pkt	1	Each			
				Carrot Sticks (Vit A)	1/2	Cup	Low Fat Potato Salad	1/2	Cup	Bean Dip	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup			
H	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup			
	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup			
	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup			
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup			
Meal # 24				Meal # 27				Meal # 30				Meal # 33				Meal # 36				Meal # 39				Meal # 42			
D I N E R	Diced Meat and Noodles Casserole (2 OZ Meat)	12	WZ	Beans and T Ham Casserole (2 OZ Meat)	12	WZ	Taco Meat with Beans (2 OZ Meat+1 Cup Beans)	12	WZ	Turkey Stew (2 OZ Meat+1/2 C Veg)	12	WZ	T Ham	3	WZ	Italian Spaghetti and Meat Sauce (2 OZ Meat)	12	WZ	Meat & Bean Burrito Filling (2 OZ Meat+1 C Beans)	12	WZ	Meat & Bean Burrito Filling (2 OZ Meat+1 C Beans)	12	WZ			
							Cajun Potatoes	1	Cup	Steamed Rice	1	Cup	Gravy	1/4	Cup	Steamed Rice	1	Cup	Steamed Rice	1	Cup	Steamed Rice	1	Cup			
	Green Beans	1/2	Cup	Carrots (Vit A)	1/2	Cup							Creamed Potatoes	1	Cup	Mixed Veg/Carrot (Vit A)	1/2	Cup	Green Beans	1/2	Cup	Corn	1/2	Cup			
	Garden Salad with Dressing	1	Tbsp	Garden Salad with Dressing	1	Tbsp	Cole Slaw w/Carrots (Vit A)	1/2	Cup	Garden Salad with Dressing	1	Tbsp	Garden Salad with Dressing	1	Tbsp	Garden Salad with Dressing	1	Tbsp	Garden Salad with Dressing	1	Tbsp	Shredded Lettuce/Onions Dressing	1	Tbsp			
	Cornbread	1/48	Slice	Cornbread	1/48	Slice	Corn Tortillas 6"	3	Each	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Corn Tortillas 6"	3	Each			
R	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp			
	Cookie	2	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Plain Cake	1/48	Each	Plain Cake	1/48	Each			
	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup			
S N A K S	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup			
	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	PB & Cheese Crackers	4	Each	PB & Cheese Crackers	4	Each	PB & Cheese Crackers	4	Each	PB & Cheese Crackers	4	Each	PB & Cheese Crackers	4	Each			

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day. ##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

Dietitians Signature

10/01/12

Date

Food Service Manager

Date

Client's Signature

Date

## RFP 952-5365 Add 1 - Attachment P

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 6-8)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA

Acct # 20628

EXHIBIT 1

Menu Week 3

REVISED: 10/12

STATE: California

	MONDAY 43			TUESDAY 46			WEDNESDAY 49			THURSDAY 52			FRIDAY 55			SATURDAY 58			SUNDAY 61		
B	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each
R	Grits	1	Cup	Farina	1	Cup	Dry Cereal	1	Cup	Grits	1	Cup	Oatmeal	1	Cup	Dry Cereal	1	Cup	Dry Cereal	1	Cup
E	Eggs, boiled	2	Each	T Ham	2	WZ	Breakfast Gravy	1/2	Cup	T Sausage	1	WZ	Eggs, boiled	2	Each	Scrambled Eggs	2.5	WZ	T Sausage	1	WZ
A				Waffles	2	Each	(2oz meal)						Cottage Fries	1/2	Cup	Hash browns	1/2	Cup	Pancakes	2	Each
K				Syrup	2	FZ	Hash browns	1/2	Cup										Syrup	2	FZ
F	Wheat Bread	2	Slice				Biscuits	1	Each	Wheat Bread	2	Slice	Biscuits	1	Each	Wheat Bread	2	Slice			
S	Jelly PKT	2	Each				Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each			
T	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 44			Meal # 47			Meal # 50			Meal # 53			Meal # 56			Meal # 59			Meal # 62		
L	Peanut Butter	2	WZ	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ	Chicken Salad (3 oz meat)	4	WZ
U				Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ				Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ			
N	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice
C	Jelly PKT	2	Each	Mustard PKT	1	Each	Salad Dressing Pkt	1	Each				Mustard Pkt	1	Each	Salad Dressing Pkt	1	Each			
H	Low Fat Potato Salad	1/2	Cup	Bean Dip	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Dark Green Salad	1	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup
	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	with Dressing	1/2	FZ	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup
	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup
	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup
							Pudding	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 45			Meal # 48			Meal # 51			Meal # 54			Meal # 57			Meal # 60			Meal # 63		
D	Turkey Stew	12	WZ	Salisbury Steak	3	WZ	Chili con Carne w/Beans	12	WZ	T Hot Dogs (10/1)	2	Each	Hot Sliced T Ham	3	WZ	Chili Macaroni & Tomato			Italian Meat Sauce and		
I	(2 OZ Meat+1/2 C Veg)			Gravy	1/4	Cup	(2 OZ Meat + 1 C Beans)			Mustard PKT	2	Each				Casserole (2 OZ Meat)	12	WZ	Spaghetti (2 OZ Meat)	12	WZ
N	Steamed Rice	1	Cup	Creamed Potatoes	1	Cup	Steamed Rice	1	Cup	Ranch Beans	1	Cup	Pinto Beans	1	Cup						
E				Carrots (Vit A)	1/2	Cup				Mixed Veg/Carrot (Vit A)	1/2	Cup	Green Beans	1/2	Cup	Peas & Carrots (Vit A)	1/2	Cup	Green Beans	1/2	Cup
R	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Shredded Lettuce/Onions	1/2	Cup	Garden Salad with	1/2	Cup
	Dressing	1	Tbsp	Dressing	1	Tbsp	Dressing	1	Tbsp	Dressing	1	Tbsp	Dressing	1	Tbsp	Dressing	1	Tbsp	Dressing	1	Tbsp
	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Cornbread	1/48	Slice	Wheat Bread	2	Slice
	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp
	Cookie	2	Each	Cookie	2	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Cookie	2	Each	Plain Cake	1/48	Each
	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup
S																					
N	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
K	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	Raisins	3/4	Cup	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day.

##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

10/01/12

Dietitians Signature Date

Food Service Manager Date

Client's Signature Date

## RFP 952-5365 Add 1 - Attachment P

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 6-8)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA

Acct # 20628

EXHIBIT 1

Menu Week 4

REVISED: 10/12

STATE: California

	MONDAY 64			TUESDAY 67			WEDNESDAY 70			THURSDAY 73			FRIDAY 76			SATURDAY 79			SUNDAY 82		
B R E A K F A S T	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each
	Oatmeal	1	Cup	Grits	1	Cup	Dry Cereal	1	Cup	Dry Cereal	1	Cup	Oatmeal	1	Cup	Oatmeal	1	Cup	Grits	1	Cup
	T Sausage	1	WZ	Eggs, boiled	2	Each	Breakfast Gravy (2oz meat)	1/2	Cup	T Sausage	1	WZ	Scrambled Eggs	2.5	WZ	T Ham	1	WZ	T Sausage	1	WZ
										Pancakes	2	Each	Hash browns	1/2	Cup	Sliced Cheese on Biscuit	1	Each	Pancakes	2	Each
										Syrup	2	FZ							Syrup	2	FZ
	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Biscuits	1	Each				Wheat Bread	2	Slice	Hash browns	1/2	Cup			
	Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each				Jelly PKT	2	Each	Jelly PKT	2	Each			
	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 65			Meal # 68			Meal # 71			Meal # 74			Meal # 77			Meal # 80			Meal # 83		
L U N C H	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ	Chicken Salad (3 oz meat)	4	WZ	Peanut Butter	2	WZ
	Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ			Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ							
	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice
	Mustard PKT	1	Each	Salad Dressing Pkt	1	Each	Dark Green Salad	1	Cup	Mustard Pkt	1	Each	Salad Dressing Pkt	1	Each			Jelly PKT	2	Each	
							with Dressing	1/2	FZ												
	Bean Dip	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Assorted Vegetables	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Low Fat Potato Salad	1/2	Cup
	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup
	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup
	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 66			Meal # 69			Meal # 72			Meal # 75			Meal # 78			Meal # 81			Meal # 84		
D I N N E R	T Hot Dogs (10/1)	2	Each	Chili con Carne w/Beans	12	WZ	Sliced T Ham	3	WZ	Mexican Rice, Tomato and Turkey Cass (2 OZ Meat)	12	WZ	Beef Patty	3	WZ	Chili Macaroni & Tomato Casserole (2 OZ Meat)	12	WZ	Turkey Stew (2 OZ + 1/2 C Veggies)	12	WZ
	Mustard PKTS	2	Each	(2 OZ Meat + 1 C Beans)			Mustard PKT	1	Each									Steamed Rice	1	Cup	
	Ranch Beans	1	Cup				Pinto Beans	1	Cup				Creamed Potatoes	1	Cup						
	Mixed Veg/Carrot (Vit A)	1/2	Cup	Corn	1/2	Cup	Carrots (Vit A)	1/2	Cup	Green Beans	1/2	Cup	Mixed Veg/Carrot (Vit A)	1/2	Cup	Carrots (Vit A)	1/2	Cup			
	Garden Salad with Dressing	1/2	Cup	Garden Salad with Dressing	1/2	Cup	Garden Salad with Dressing	1/2	Cup	Shredded Lettuce/Onions Dressing	1/2	Cup	Garden Salad with Dressing	1/2	Cup	Shredded Lettuce/Onions Dressing	1/2	Cup	Garden Salad with Dressing	1/2	Cup
	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Burger Bun	1	Each	Cornbread	1/48	Slice	Cornbread	1/48	Slice
	Cookie	2	Each	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Mustard PKT	1	Each	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp
	Milk, 1% with Vit A&D	1	Cup	Plain Cake	1/48	Each	Plain Cake	1/48	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Cookie	2	Each
				Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup
S N K	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	Raisins	3/4	Cup	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day. ##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

Dietitians Signature

10/01/12

Date

Food Service Manager

Date

Client's Signature

Date

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 9-12)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA

Menu Week 1

REVISED:10/12

Acct # 20628

State:

California

MONDAY 1			TUESDAY 4			WEDNESDAY 7			THURSDAY 10			FRIDAY 13			SATURDAY 16			SUNDAY 19			
B R E A K F A S T	Citrus Fruit OR 3/4 C Juice	1 Each	Citrus Fruit OR 3/4 C Juice	1 Each	Citrus Fruit OR 3/4 C Juice	1 Each	Citrus Fruit OR 3/4 C Juice	1 Each	Citrus Fruit OR 3/4 C Juice	1 Each	Citrus Fruit OR 3/4 C Juice	1 Each	Citrus Fruit OR 3/4 C Juice	1 Each	Citrus Fruit OR 3/4 C Juice	1 Each	Citrus Fruit OR 3/4 C Juice	1 Each			
	Gnts	1 Cup	Dry Cereal	1 Cup	Farina	1 Cup	Gnts	1 Cup	Oatmeal	1 Cup	Dry Cereal	1 Cup	Dry Cereal	1 Cup							
	Eggs, boiled	2 Each	Breakfast Gravy (2oz meat)	1/2 Cup	T Ham	2 WZ	T Sausage	1 WZ	Eggs, boiled	2 Each	Scrambled Eggs	2.5 WZ	T Sausage	1 WZ							
			Hash Browns	1/2 Cup	Waffles	2 Each			Home Fries	1/2 Cup			Pancakes	2 Each							
	Wheat Bread	2 Each	Biscuits	1 Each	Syrup	2 FZ	Wheat Bread	2 Slice	Biscuits	1 Each	Wheat Bread	2 Slice	Syrup	2 FZ							
	Jelly PKT	2 Each	Jelly PKT	2 Each			Jelly PKT	2 Each	Jelly PKT	2 Each	Jelly PKT	2 Each									
	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each							
##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup						
Meal # 2			Meal # 5			Meal # 8			Meal # 11			Meal # 14			Meal # 17			Meal # 20			
L U N C H E O N	T Luncheon Meat	3 WZ	Chicken Salad (3 oz meat)	4 WZ	T Luncheon Meat	3 WZ	T Luncheon Meat	3 WZ	Chicken Salad (3 oz meat)	4 WZ	Peanut Butter	2 WZ	T Luncheon Meat	3 WZ							
	Sliced Cheese	1 WZ	Wheat Bread	2 Slice	Sliced Cheese	1 WZ	Sliced Cheese	1 WZ	Wheat Bread	2 Slice	Wheat Bread	2 Slice	Sliced Cheese	1 WZ							
	Wheat Bread	2 Slice			Wheat Bread	2 Slice	Wheat Bread	2 Slice	Wheat Bread	2 Slice	Wheat Bread	2 Slice	Wheat Bread	2 Slice							
	Salad Dressing Pkt	1 Each	Dark Green Salad	1 Cup	Mustard Pkt	1 Each	Salad Dressing Pkt	1 Each			Jelly PKT	2 Each	Mustard PKT	1 Each							
			with Dressing	1/2 FZ																	
	Carrot Sticks (Vit A)	1/2 Cup	Assorted Vegetables	1/2 Cup	Carrot Sticks (Vit A)	1/2 Cup	Carrot Sticks (Vit A)	1/2 Cup	Carrot Sticks (Vit A)	1/2 Cup	Low Fat Potato Salad	1/2 Cup	Bean Dip	1/2 Cup							
	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup							
H O O K U P	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup							
	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup							
	Pudding	1/2 Cup	Corn Chips	3/4 WZ	Pudding	1/2 Cup	Pudding	1/2 Cup	Corn Chips	3/4 WZ			Corn Chips	3/4 WZ							
	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup							
	Meal # 3			Meal # 6			Meal # 9			Meal # 12			Meal # 15			Meal # 18			Meal # 21		
	Taco Meat with Beans (2 OZ Meat+1 Cup Beans)	12 WZ	Spanish Mac and Meat Casserole (2 OZ Meat)	12 WZ	Beef Patty	3 WZ	Potatoes & T Ham Casserole (2 OZ Meat)	12 WZ	Noodles with Diced Turkey Casserole (2 OZ Meat)	12 WZ	Taco Meat with Beans (2 OZ Meat+1 Cup Beans)	12 WZ	Turkey Country Stew (1/2 cup Veg + 2 oz Meat)	12 WZ							
					Hamburger Bun	1 Each					Steamed Rice	1 Cup									
D I N E R					Baked Beans	1 Cup															
	Carrots (Vit A)	1/2 Cup	Carrots (Vit A)	1/2 Cup	Green Beans	1/2 Cup	Carrots (Vit A)	1/2 Cup	Green Beans	1/2 Cup	Mixed Veg (Car) Vit A	1/2 Cup									
	Garden Salad with Dressing	1/2 Cup 1 Tbsp	Garden Salad with Dressing	1/2 Cup 1 Tbsp	Shredded Lettuce/Onions	1/2 Cup 1 Tbsp	Garden Salad with Dressing	1/2 Cup 1 Tbsp	Garden Salad with Dressing	1/2 Cup 1 Tbsp	Shredded Lettuce/Onions	1/2 Cup 1 Tbsp	Fresh Carrots Salad (Vit A)	1/2 Cup							
	Corn Tortillas, 6"	2 Each	Cornbread	1/48 Slice	Dressing	1 Tbsp	Cornbread	1/48 Slice	Wheat Bread	2 Slice	Corn Tortillas 6"	3 Each	Cornbread	1/48 Slice							
			Margarine w/Vit A	1 tsp			Margarine w/Vit A	1 tsp	Margarine w/Vit A	1 tsp			Margarine w/Vit A	2/3 WZ							
	Plain Cake	1/48 Each	Cookie	2 Each	Plain Cake	1/48 Each	Cookie	2 Each	Cookie	2 Each	Plain Cake	1/48 Each	Cookie	2 Each							
	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup							
S N O O K U P	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup							
	PB & Cheese Crackers	4 Each	Fruit	3/4 Cup	PB & Cheese Crackers	4 Each	Raisins	3/4 Cup	PB & Cheese Crackers	4 Each	Fruit	3/4 Cup	PB & Cheese Crackers	4 Each							

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day.

##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals

Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

*Renee L. Smith, RD*

10/08/12

Dietitians Signature Date

Food Service Manager Date

Client's Signature

Date

## RFP 952-5365 Add 1 - Attachment P

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 9-12)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA

Acct # 20628

EXHIBIT 1

Menu Week 2 REVISED:10/12

STATE: California

	MONDAY 22			TUESDAY 25			WEDNESDAY 28			THURSDAY 31			FRIDAY 34			SATURDAY 37			SUNDAY 40		
BREAKFAST	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each
	Oatmeal	1	Cup	Grits	1	Cup	Dry Cereal	1	Cup	Dry Cereal	1	Cup	Oatmeal	1	Cup	Dry Cereal	1	Cup	Dry Cereal	1	Cup
	T Sausage	1	WZ	Eggs, boiled	2	Each	T Sausage	1	WZ	Breakfast Gravy (2oz meat)	1/2	Cup	Scrambled Eggs	2.5	WZ	T Ham	1	WZ	T Sausage	1	WZ
							Pancakes	2	Each				Hash browns	1/2	Cup	Sliced Cheese	1	WZ	Pancakes	2	Each
							Syrup	2	FZ				on Biscuits	1	Each			Syrup	2	FZ	
	Wheat Bread	2	Slice	Wheat Bread	2	Slice				Biscuits	1	Each	Wheat Bread	2	Slice	Hash browns	1/2	Cup			
SUN	Jelly PKT	2	Each	Jelly PKT	2	Each			Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each	
	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 23			Meal # 26			Meal # 29			Meal # 32			Meal # 35			Meal # 38			Meal # 41		
LUNCH	Chicken Salad (3 oz meat)	4	WZ	Peanut Butter	2	WZ	T Luncheon Meat	3	WZ	T Luncheon Meat	3	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	3	WZ	T Luncheon Meat	3	WZ
	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Sliced Cheese	1	WZ	Sliced Cheese	1	WZ	Wheat Bread	2	Slice	Wheat Bread	1	WZ	Sliced Cheese	1	WZ
				Jelly PKT	2	Each	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice
							Mustard PKT	1	Each	Salad Dressing Pkt	1	Each				Mustard Pkt	1	Each	Salad Dressing Pkt	1	Each
	Carrot Sticks (Vit A)	1/2	Cup	Low Fat Potato Salad	1/2	Cup	Bean Dip	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Dark Green Salad	1	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup
	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	with Dressing	1/2	FZ	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup
CHILDREN	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup
	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
	Corn Chips	3/4	WZ				Corn Chips	3/4	WZ	Pudding	1/2	Cup	Corn Chips	3/4	WZ	Pudding	1/2	Cup	Pudding	1/2	Cup
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 24			Meal # 27			Meal # 30			Meal # 33			Meal # 36			Meal # 39			Meal # 42		
DINNER	Diced Meat and Noodles Casserole (2 OZ Meat)	12	WZ	Beans and T Ham Casserole (2 OZ Meat)	12	WZ	Taco Meat with Beans (2 OZ Meat+1 Cup Beans)	12	WZ	Turkey Stew (2 OZ Meat+1/2 C Veg)	12	WZ	T Ham Gravy	3	WZ	Italian Spaghetti and Meat Sauce (2 OZ Meat)	12	WZ	Meat & Bean Burrito Filling (2 OZ Meat+1 C Beans)	12	WZ
							Cajun Potatoes	1	Cup	Steamed Rice	1	Cup	Creamed Potatoes	1	Cup				Steamed Rice	1	Cup
	Green Beans	1/2	Cup	Carrots (Vit A)	1/2	Cup							Mixed Veg/Carrot (Vit A)	1/2	Cup	Green Beans	1/2	Cup	Corn	1/2	Cup
	Garden Salad with Dressing	1/2	Cup	Garden Salad with Dressing	1/2	Cup	Cole Slaw w/Carrots (Vit A)	1/2	Cup	Garden Salad with Dressing	1/2	Cup	Garden Salad with Dressing	1/2	Cup	Garden Salad with Dressing	1/2	Cup	Shredded Lettuce/Onions	1/2	Cup
	Cornbread	1/48	Slice	Cornbread	1/48	Slice	Corn Tortillas 6"	3	Each	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Corn Tortillas 6"	3	Each
	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp
SNOOKIE	Cookie	2	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Plain Cake	1/48	Each
	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup
SNOOKIE	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	Raisins	3/4	Cup	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day.

##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

10/08/12

Dietitians Signature Date

Food Service Manager Date

Client's Signature

Date

## RFP 952-5365 Add 1 - Attachment P

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 9-12)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA

Acct # 20628

EXHIBIT 1

Menu Week

3

REVISED:10/12

STATE:

California

	MONDAY 43			TUESDAY 46			WEDNESDAY 49			THURSDAY 52			FRIDAY 55			SATURDAY 58			SUNDAY 61		
B R E A K F A S T	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each
	Grits	1	Cup	Farina	1	Cup	Dry Cereal	1	Cup	Grits	1	Cup	Oatmeal	1	Cup	Dry Cereal	1	Cup	Dry Cereal	1	Cup
	Eggs, boiled	2	Each	T Ham	2	WZ	Breakfast Gravy (2oz meat)	1/2	Cup	T Sausage	1	WZ	Eggs, boiled	2	Each	Scrambled Eggs	2.5	WZ	T Sausage	1	WZ
				Waffles	2	Each							Cottage Fries	1/2	Cup	Hash browns	1/2	Cup	Pancakes	2	Each
				Syrup	2	FZ	Hash browns	1/2	Cup	Biscuits	1	Each	Wheat Bread	2	Slice	Biscuits	1	Each	Wheat Bread	2	Slice
	Wheat Bread	2	Slice							Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each
	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 44			Meal # 47			Meal # 50			Meal # 53			Meal # 56			Meal # 59			Meal # 62		
L U N C H	Peanut Butter	2	WZ	T Luncheon Meat	3	WZ	T Luncheon Meat	3	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	3	WZ	T Luncheon Meat	3	WZ	Chicken Salad (3 oz meat)	4	WZ
				Sliced Cheese	1	WZ	Sliced Cheese	1	WZ				Sliced Cheese	1	WZ	Sliced Cheese	1	WZ			
	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice
	Jelly PKT	2	Each	Mustard PKT	1	Each	Salad Dressing Pkt	1	Each				Mustard Pkt	1	Each	Salad Dressing Pkt	1	Each			
										Dark Green Salad	1	Cup									
H	Low Fat Potato Salad	1/2	Cup	Bean Dip	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	with Dressing	1/2	FZ	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup
	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup
	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup
	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
				Corn Chips	3/4	WZ	Pudding	1/2	Cup	Corn Chips	3/4	WZ	Pudding	1/2	Cup	Pudding	1/2	Cup	Corn Chips	3/4	WZ
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 45			Meal # 48			Meal # 51			Meal # 54			Meal # 57			Meal # 60			Meal # 63		
D I N E R	Turkey Stew	12	WZ	Salisbury Steak	3	WZ	Chili con Carne w/Beans	12	WZ	T Hot Dogs (10/1)	2	Each	Hot Sliced T Ham	3	WZ	Chili Macaroni & Tomato			Italian Meat Sauce and		
	(2 OZ Meat+1/2 C Veg)			Gravy	1/4	Cup	(2 OZ Meat + 1 C Beans)			Mustard PKT	2	Each	Casserole (2 OZ Meat)	12	WZ			Spaghetti (2 OZ Meat)	12	WZ	
	Steamed Rice	1	Cup	Creamed Potatoes	1	Cup	Steamed Rice	1	Cup	Ranch Beans	1	Cup	Pinto Beans	1	Cup						
				Carrots (Vit A)	1/2	Cup				Mixed Veg/Carrot (Vit A)	1/2	Cup	Green Beans	1/2	Cup	Peas & Carrots (Vit A)	1/2	Cup	Green Beans	1/2	Cup
	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Shredded Lettuce/Onions	1/2	Cup	Garden Salad with	1/2	Cup
	Dressing	1	Tbsp	Dressing	1	Tbsp	Dressing	1	Tbsp	Dressing	1	Tbsp	Dressing	1	Tbsp	Dressing	1	Tbsp	Dressing	1	Tbsp
	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Cornbread	1/48	Slice	Wheat Bread	2	Slice
	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp
	Cookie	2	Each	Cookie	2	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Cookie	2	Each	Plain Cake	1/48	Each
	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup
S																					
N	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
K	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	Raisins	3/4	Cup	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day. ##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

10/08/12

Dietitians Signature Date

Food Service Manager Date

Client's Signature

Date

## RFP 952-5365 Add 1 - Attachment P

Trinity Services Group  
Weekly Cycle Menu (Grades 9-12)  
Fresno County Juvenile Justice Campus

Fresno, CA

Acct # 20628

EXHIBIT 1

Menu Week 4

REVISED:10/12

STATE: California

	MONDAY 64			TUESDAY 67			WEDNESDAY 70			THURSDAY 73			FRIDAY 76			SATURDAY 79			SUNDAY 82		
B R E A K F A S T	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each	Citrus Fruit OR 3/4 C Juice	1	Each
	Oatmeal	1	Cup	Grits	1	Cup	Dry Cereal	1	Cup	Dry Cereal	1	Cup	Oatmeal	1	Cup	Oatmeal	1	Cup	Grits	1	Cup
	T Sausage	1	WZ	Eggs, boiled	2	Each	Breakfast Gravy (2oz meat)	1/2	Cup	T Sausage	1	WZ	Scrambled Eggs	2.5	WZ	T Ham	1	WZ	T Sausage	1	WZ
	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Biscuits	1	Each	Pancakes	2	Each	Hash browns	1/2	Cup	Sliced Cheese on Biscuits	1	WZ	Pancakes	2	Each
	Jelly PKT	2	Each	Jelly PKT	2	Each	Jelly PKT	2	Each	Syrup	2	FZ	Wheat Bread	2	Slice	Hash browns	1/2	Cup	Syrup	2	FZ
L U N C H E O N	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
L U N C H E O N	Meal # 65			Meal # 68			Meal # 71			Meal # 74			Meal # 77			Meal # 80			Meal # 83		
	T Luncheon Meat	3	WZ	T Luncheon Meat	3	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	3	WZ	T Luncheon Meat	3	WZ	Chicken Salad (3 oz meat)	4	WZ	Peanut Butter	2	WZ
	Sliced Cheese	1	WZ	Sliced Cheese	1	WZ	Wheat Bread	2	Slice	Sliced Cheese	1	WZ	Sliced Cheese	1	WZ	Wheat Bread	2	Slice	Wheat Bread	2	Slice
	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Dark Green Salad with Dressing	1	Cup	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Jelly PKT	2	Each
	Mustard PKT	1	Each	Salad Dressing Pkt	1	Each	Carrot Sticks (Vit A)	1/2	Cup	Mustard Pkt	1	Each	Salad Dressing Pkt	1	Each	Carrot Sticks (Vit A)	1/2	Cup	Low Fat Potato Salad	1/2	Cup
H O T D O G S	Bean Dip	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Assorted Vegetables	1/2	Cup
	Assorted Vegetables	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	100% Fruit Juice	1/2	Cup
	100% Fruit Juice	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	Fruit	1/2	Cup
	Fruit	1/2	Cup	Corn Chips	3/4	WZ	Corn Chips	3/4	WZ	Fruit	1/2	Cup	Fruit	1/2	Cup	Corn Chips	3/4	WZ	Corn Chips	3/4	WZ
	Corn Chips	3/4	WZ	##Milk Variety	1	Cup	##Milk Variety	1	Cup	Pudding	1/2	Cup	Pudding	1/2	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
D I N N E R	Meal # 66			Meal # 69			Meal # 72			Meal # 75			Meal # 78			Meal # 81			Meal # 84		
	T Hot Dogs (10/1)	2	Each	Chili con Carne w/Beans (2 OZ Meat + 1 C Beans)	12	WZ	Sliced T Ham	3	WZ	Mexican Rice, Tomato and Turkey Cass (2 OZ Meat)	12	WZ	Beef Patty	3	WZ	Chili Macaroni & Tomato Casserole (2 OZ Meat)	12	WZ	Turkey Stew (2 OZ + 1/2 C Veggies)	12	WZ
	Mustard PKTS	2	Each				Mustard PKT	1	Each				Creamed Potatoes	1	Cup				Steamed Rice	1	Cup
	Ranch Beans	1	Cup				Pinto Beans	1	Cup												
	Mixed Veg/Carrot (Vit A)	1/2	Cup	Corn	1/2	Cup	Carrots (Vit A)	1/2	Cup	Green Beans	1/2	Cup	Mixed Veg/Carrot (Vit A)	1/2	Cup	Carrots (Vit A)	1/2	Cup	Garden Salad with Dressing	1	Tbsp
S N O O D S	Garden Salad with Dressing	1	Tbsp	Garden Salad with Dressing	1	Tbsp	Garden Salad with Dressing	1	Tbsp	Shredded Lettuce/Onions	1/2	Cup	Garden Salad with Dressing	1	Tbsp	Shredded Lettuce/Onions	1/2	Cup	Garden Salad with Dressing	1	Tbsp
	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Burger Bun	1	Each	Cornbread	1/48	Slice	Cornbread	1/48	Slice
	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp	Mustard PKT	1	Each	Margarine w/Vit A	1	tsp	Margarine w/Vit A	1	tsp
	Plain Cake	1/48	Each	Plain Cake	1/48	Each	Plain Cake	1/48	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Cookie	2	Each
	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup
N O O D S	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	Raisins	3/4	Cup	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day.

##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

10/08/12

Dietitians Signature Date

Food Service Manager Date

Client's Signature

Date

**AMENDMENT V TO AGREEMENT**

THIS AMENDMENT V TO AGREEMENT (hereinafter "Amendment") is made and entered into this 28<sup>th</sup> day of October, 2014, by and between COUNTY OF FRESNO, a political subdivision of the State of California, Fresno, California (hereinafter "COUNTY"), and TRINITY SERVICES I, LLC, whose address is 477 Commerce Boulevard, Oldsmar, FL 34677 (hereinafter "CONTRACTOR").

**WITNESSETH:**

WHEREAS, COUNTY and Compass Group USA, Inc. entered into Agreement number 08-690, dated December 9, 2008 (hereinafter "Agreement"), pursuant to which Compass Group USA, Inc. agreed to provide meal service to the Fresno County Jail, Juvenile Justice Campus facilities, and Mental Health facilities; and

WHEREAS, COUNTY and Compass Group USA, Inc. entered into Amendment I to Agreement on April 14, 2009 to clarify certain terms of the Agreement to avoid any inconsistency in interpreting its terms and conditions; and

WHEREAS, COUNTY and Compass Group USA, Inc. entered into Amendment II to Agreement on December 14, 2010 to extend the contract term to December 31, 2014, delete the CPI increase for calendar year 2011, and eliminate the Performance Bond charges to the County effective November 1, 2010; and

WHEREAS, COUNTY and Compass Group USA, Inc. entered into Amendment III to Agreement on May 24, 2011 to terminate services to the Department of Behavioral Health (DBH), its Psychiatric Health Facility (PHF), and its PHF contractor effective July 1, 2011 and to allow for the temporary provision of meals services for the period of January 1, 2011 through June 30, 2011 for the contractor operating PHF on behalf of DBH and to allow for the temporary use of COUNTY's kitchen facility by Compass Group USA, Inc. for the preparation



1 of meals for the DBH contractor operating PHF; and

2 WHEREAS, COUNTY, Compass Group USA, Inc. and CONTRACTOR entered into a  
3 retroactive Assignment of Agreement on February 5, 2013, whereby as of March 27, 2012, all  
4 rights and responsibilities of Compass Group USA, Inc. under this Agreement, including any  
5 amendments thereof, were assigned to CONTRACTOR with COUNTY's express consent; and

6 WHEREAS, COUNTY, and CONTRACTOR entered into a retroactive Amendment IV  
7 to Agreement on June 4, 2013 increasing the juvenile lunch costs due to a change in meal  
8 requirements by the National School Breakfast/Lunch Program; and

9 WHEREAS, COUNTY and CONTRACTOR now desire to amend the Agreement to  
10 extend the current Agreement to December 31, 2015 and to increase the allowed costs for  
11 juvenile breakfast and lunch meals as a result of menu revisions required to comply with new  
12 Federal mandates for the USDA National School Lunch Program that took effect July 1, 2014;  
13 and

14 WHEREAS, as of May 1, 2011 any contracts including contract amendments brought  
15 before the Board of Supervisors must include new language regarding disclosure of self-  
16 dealing transactions.

17 NOW, THEREFORE, COUNTY and CONTRACTOR agree as follows:

18 1. The portion of Section 3. TERM of the Agreement, as set forth in the original  
19 Agreement, on page 4, beginning on line 14 with the word "This" and ending on line 19 with  
20 the year "2015," and as previously modified by Amendment II to the Agreement, shall be  
21 deleted in its entirety and replaced with the following:

22 "This Agreement shall become effective on January 1, 2009 and shall terminate  
23 on December 31, 2015."

24 2. Section 5. COMPENSATION/INVOICING/REPORTS of the Agreement, as set

1 forth in the original Agreement, beginning on page 6, line 22, and ending on page 8, line 24,  
2 and as previously modified by Amendments I, II, III, and IV to the Agreement, shall be deleted  
3 in its entirety and replaced with the following:

4 "5. COMPENSATION/INVOICING/REPORTS

5 COUNTY agrees to pay CONTRACTOR and CONTRACTOR agrees to  
6 receive compensation as outlined in Exhibit A (pages 1 through 3) plus applicable State of  
7 California Sales Tax. To determine the price point on the sliding scale for the Sheriff and  
8 Probation Departments as outlined in Exhibit A, the total number of inmate meals (excluding  
9 staff meals) served per week (Monday through Sunday) is divided by 21.

10 On January 1, 2010, the price per meal, as reflected on Exhibit A (pages  
11 1 through 3) shall be increased by 2.6%. The price per meal shall not be increased during  
12 the period January 1, 2011 through December 31, 2011. For and in each subsequent year  
13 (January 1 through December 31), the price per meal shall be automatically increased by a  
14 percentage equal to the National CPI (food prepared away from home) for the twelve months  
15 preceding March 1 of the current year. CONTRACTOR shall notify the Departments of  
16 Behavioral Health, Probation and SHERIFF thirty (30) days in advance of such adjustment.  
17 The annual increase shall not exceed a cap of 4% per year. For October 1, 2012 through  
18 June 30, 2014, the price per juvenile lunch meal shall increase by thirty (30) cents prior to  
19 any CPI increases. For July 1, 2014, through December 31, 2015, the price per juvenile  
20 breakfast and lunch meal shall increase by \$0.078 cents for each breakfast and 0.172 cents  
21 for each lunch prior to any CPI increases.

22 CONTRACTOR shall submit bi-weekly invoices in triplicate to SHERIFF  
23 and to COUNTY's Probation and Behavioral Health Departments. For the period of January  
24 24, 2011 through June 30, 2011, CONTRACTOR shall submit weekly invoices in triplicate for

the Department of Behavioral Health's PHF operated by its contractor to Crestwood Behavioral Health, Inc. for processing and payment. CONTRACTOR shall submit said weekly invoices to Crestwood Behavioral Health, Inc. (CBHI), 4411 East Kings Canyon Road, Fresno, CA 93702, Attention: CBHI Administration. CONTRACTOR shall also submit said weekly invoices to Fresno County Department of Behavioral Health, 4441 East Kings Canyon Road, Fresno, CA 93702, Attention: DBH Contracts, to assist the DBH with monitoring and confirming payments made by Crestwood Behavioral Health, Inc. to CONTRACTOR.

It is understood that all expenses incidental to CONTRACTOR's performance of services under this Agreement shall be borne by CONTRACTOR. Within forty-five (45) days after receipt of the invoice, COUNTY will remit payment to CONTRACTOR. Such payment shall be sent to:

Trinity Services I, LLC  
P.O. Box 748399  
Los Angeles, CA 90074

CONTRACTOR shall provide signed, verified invoices based on the number of meals ordered or served, whichever is greater. COUNTY has the right to order additional meals when necessary. COUNTY agrees to pay only for meals ordered and received by COUNTY for the feeding of inmates, juveniles, adult mental health consumers, and staff.

CONTRACTOR shall present to COUNTY a quarterly report reflecting the following per meal cost analysis:

Food Cost	\$
Disposables	\$

1	Labor Cost	\$
2	Controllable Expenses	\$
3	Equipment and Small Wares Expense	\$
4	Transportation	\$
5	Other (Profit/Loss)	\$ _____
6	TOTAL	\$
7	TAX	\$ _____
8	TOTAL + TAX	\$

9 CONTRACTOR shall present to COUNTY a quarterly report indicating  
 10 the number of meals served and itemized by ethnic and special diets and number of snacks  
 11 provided. CONTRACTOR shall present to COUNTY a quarterly report indicating profit and  
 12 loss.

13 The maximum amount payable under this agreement (excluding  
 14 additional food service at events sponsored by COUNTY'S Sheriff, Probation, or Behavioral  
 15 Health Departments as defined in RFP 393-4629, page 24) shall not exceed \$46,082,917.  
 16 For the period of January 1, 2009 to December 31, 2009, the maximum amount payable shall  
 17 not exceed \$6,096,159. For the period of January 1, 2010 to December 31, 2010, the  
 18 maximum amount payable shall not exceed \$6,254,226. For the period of January 1, 2011 to  
 19 December 31, 2011, the maximum amount payable shall not exceed \$6,197,014. For the  
 20 period of January 1, 2012 to December 31, 2012, the maximum amount payable shall not  
 21 exceed \$6,440,838. For the period of January 1, 2013 to December 31, 2013, the maximum  
 22 amount payable shall not exceed \$6,741,177. For the period of January 1, 2014 to  
 23 December 31, 2014, the maximum amount payable shall not exceed \$7,026,960. For the  
 24 period of January 1, 2015 to December 31, 2015, the maximum amount payable shall not

1 exceed \$7,326,545.”

2 3. Effective July 1, 2014, the portion of Attachment E to CONTRACTOR's  
3 Response to the RFP, entitled “Group II – Probation- 393-4629 Probation Menu.pdf,” located  
4 at pages 59 through 62 of “X. Scope of Work,” is replaced with the sample weekly cycle  
5 menus attached hereto and incorporated herein by reference as Revised Exhibit 1.

6 4. Section 16, entitled "ENTIRE AGREEMENT," located on page 15, lines 1  
7 through 9 is renumbered Section 17 and in its former place is added the following:

8 "16. DISCLOSURE OF SELF-DEALING TRANSACTIONS:

9 This provision is only applicable if the CONTRACTOR is operating as a  
10 corporation (a for-profit or non-profit corporation) or if during the term of this  
11 Agreement, the CONTRACTOR changes its status to operate as a corporation.

12 Members of the CONTRACTOR's Board of Directors shall disclose any  
13 self-dealing transactions that they are a party to while CONTRACTOR is providing  
14 goods or performing services under this Agreement. A self-dealing transaction shall  
15 mean a transaction to which the CONTRACTOR is a party and in which one or more of  
16 its directors has a material financial interest. Members of the Board of Directors shall  
17 disclose any self-dealing transactions that they are a party to by completing and  
18 signing a *Self-Dealing Transaction Disclosure Form* (Exhibit 2) and submitting it to the  
19 COUNTY prior to commencing with the self-dealing transaction or immediately  
20 thereafter.”

21 COUNTY and CONTRACTOR agree that this Amendment is sufficient to amend the  
22 Agreement retroactive to July 1, 2014 and, that upon execution of this Amendment, the  
23 Agreement, all prior Amendments thereto and this Amendment V, shall together be  
24 considered the Agreement.

1       The Agreement, as hereby amended, is ratified and continued. All provisions, terms,  
2 covenants, conditions and promises contained in the Agreement and not amended herein  
3 shall remain in full force and effect.

4     ///

5     ///

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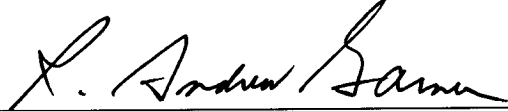
24    ///

EXECUTED AND EFFECTIVE as of the date first above set forth.

**CONTRACTOR**

**COUNTY OF FRESNO**

Trinity Services I, LLC



R. Andrew Garner  
Chief Financial Officer

Date: 10/2/14

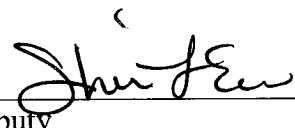


Andreas Borgeas  
Chairman, Board of Supervisors

Date: 10-28-14

**PLEASE SEE ADDITIONAL  
SIGNATURE PAGE ATTACHED**

ATTEST:  
Bernice Seidel, Clerk to Board of Supervisors

By   
Deputy

Mailing Address:  
477 Commerce Boulevard  
Oldsmar, Florida 34677  
Phone #: (602) 272-0845

1 REVIEWED & RECOMMENDED  
2 FOR APPROVAL:

3   
Rick Chavez, Chief Probation Officer

4 REVIEWED & RECOMMENDED  
5 FOR APPROVAL:

6   
Margaret Mims, Sheriff

7 APPROVED AS TO LEGAL FORM:  
8 Daniel C. Cederborg, County Counsel

9   
Deputy

10 APPROVED AS TO ACCOUNTING FORM:  
11 Vicki Crow, CPA  
Auditor-Controller/Treasurer-Tax Collector

12   
Deputy

13  
14  
15  
16  
17  
18  
19  
20 FOR ACCOUNTING USE ONLY:

21 Fund/Subclass: 0001/10000  
22 Sheriff Org. No.: 3111  
23 Probation Org. No.: 3440  
24 Acct. No.: 7055



**Trinity Services Group  
Weekly Cycle Menu (Grades 6-8)  
Fresno County Juvenile Justice Campus**

Fresno, CA

Menu Week 1

REVISED: 7/14

Acct # 20628

State:

California

	MONDAY	1	TUESDAY	4	WEDNESDAY	7	THURSDAY	10	FRIDAY	13	SATURDAY	16	SUNDAY	19
	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup
B	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup
R	Dry Cereal	1 Cup					Oatmeal	1 Cup	Dry Cereal	1 Cup	Dry Cereal	1 Cup		
E			Scrambled Eggs	2 WZ										
A	Eggs, boiled	1 Each			Whole Wheat Pancakes	2 Each	Sausage	2 WZ	Eggs, boiled	1 Each	Scrambled Eggs	2 WZ	Whole Wheat Pancakes	2 Each
K			Hash Browns	1/2 Cup	Syrup	2 FZ							Syrup	2 FZ
F					Hashbrowns	1/3 Cup							Hashbrowns	1/3 Cup
A	Wheat Bread	1 Each	Wheat Bread	1 Each			Wheat Bread	1 Slice	Wheat Bread	1 Slice	Wheat Bread	1 Slice		
S	Jelly	1 Each	Jelly	1 Each			Jelly	1 WZ	Jelly	1 Each	Jelly	1 Each		
T														
	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each
	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup
	Meal # 2		Meal # 5		Meal # 8		Meal # 11		Meal # 14		Meal # 17		Meal # 20	
	T Luncheon Meat	2 WZ	Chicken Salad (3 oz meat)	4 WZ	T Luncheon Meat	2 WZ	T Luncheon Meat	2 WZ	Chicken Salad (3 oz meat)	4 WZ	Peanut Butter	2 WZ	T Luncheon Meat	2 WZ
	Sliced Cheese	1/2 WZ			Sliced Cheese	1/2 WZ	Sliced Cheese	1/2 WZ					Sliced Cheese	1/2 WZ
	Wheat Bread	3 Slice	Wheat Bread	3 Slice	Wheat Bread	3 Slice	Wheat Bread	3 Slice	Wheat Bread	3 Slice	Wheat Bread	3 Slice	Wheat Bread	3 Slice
L														
U	Salad Dressing Pkt	2 Each			Mustard Pkt	2 Each	Salad Dressing Pkt	2 Each			Jelly PKT	1 WZ	Mustard PKT	2 Each
N			Dark Green Salad	1 Cup										
C	Carrot Sticks (Vit A)	1/2 Cup	with Dressing	1/2 FZ	Carrot Sticks (Vit A)	1/2 Cup	Carrot Sticks (Vit A)	1/2 Cup	Carrot Sticks (Vit A)	1/2 Cup	Low Fat Potato Salad	1/2 Cup	Bean Dip	1/2 Cup
H	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup
	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup
	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup
	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup
	Meal # 3		Meal # 6		Meal # 9		Meal # 12		Meal # 15		Meal # 18		Meal # 21	
	Taco Meat with Beans	12 FZ	Spanish Mac and Meat	12 FZ	Potatoes & T Ham	12 FZ	Hamburger Patty	3 WZ	Noodles with Diced Turkey	12 FZ	Taco Meat with Beans	12 FZ	Turkey Country Stew	12 FZ
	(2 OZ Meat+1 Cup Beans)		Casserole (3 OZ Meat)		Casserole (3 OZ Meat)		Wheat Bread	2 Slice	Casserole (3 OZ Meat)		(2 OZ Meat+1 Cup Beans)		Meat)	
D							Baked Beans	1 Cup			Corn Tortilla, 6"	2 Each	Steamed Rice	1 Cup
I	Mexi-Corn	1/2 Cup	Mixed Vegetables	1/2 Cup	Vegetables	1/2 Cup	Vegetables	1/2 Cup	Green Beans	1/2 Cup	Mixed Vegetables	1/2 Cup		
N	Garden Salad with	1/2 Cup	Garden Salad with	1/2 Cup	Garden Salad with	1/2 Cup	Shredded Lettuce/Onions	1/2 Cup	Garden Salad with	1/2 Cup	Shredded Lettuce/Onions	1/2 Cup	Coleslaw	1/2 Cup
N	Dressing	2 Tbsp	Dressing	2 Tbsp	Dressing	2 Tbsp	Salad Dressing	2 Tbsp	Dressing	2 Tbsp	Salsa	2 FZ		
E	Corn Tortillas, 6"	2 Each	Cornbread	1/4E Slice	Cornbread	1/4E Slice			Wheat Bread	2 Slice			Cornbread	1/4E Slice
R			Margarine w/Vit A	2/3 WZ	Margarine w/Vit A	2/3 WZ			Margarine w/Vit A	2/3 WZ			Margarine w/Vit A	2/3 WZ
	Plain Cake	1/48 Each	Cookie	2 Each	Cookie	2 Each	Plain Cake	1/48 Each	Cookie	2 Each	Plain Cake	1/48 Slice	Cookie	2 Each
S	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup
N	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup
K	PB & Cheese Crackers	4 Each	Fruit	3/4 Cup	PB & Cheese Crackers	4 Each	Raisins	3/4 Cup	PB & Cheese Crackers	4 Each	Fruit	3/4 Cup	PB & Cheese Crackers	4 Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day.

##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals

Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

Dietitians Signature \_\_\_\_\_ Date \_\_\_\_\_

Food Service Manager \_\_\_\_\_ Date \_\_\_\_\_

Client's Signature \_\_\_\_\_

Date \_\_\_\_\_

## RFP 952-5365 Add 1 - Attachment P

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 6-8)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA  
 Acct # 20628

REVISED EXHIBIT 1

Menu Week 2 REVISED: 7/14

STATE: California

	MONDAY 22		TUESDAY 25		WEDNESDAY 28		THURSDAY 31		FRIDAY 34		SATURDAY 37		SUNDAY 40	
<b>B R E A K F A S T</b>	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup
	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup
	Oatmeal	1 Cup	Dry Cereal	1 Cup			Oatmeal	1 Cup	Dry Cereal	1 Cup	Dry Cereal	1 Cup		
	Sausage	2 WZ	Eggs, boiled	1 Each	Whole Wheat Pancakes	2 Each	Sausage	2 WZ	Eggs, boiled	1 Each	Scrambled Eggs	2 WZ	Whole Wheat Pancakes	2 Each
					Syrup	2 FZ							Syrup	2 FZ
<b>A L U N C H E O N</b>	Wheat Bread	1 Slice	Wheat Bread	1 Slice	Hashbrowns	1/3 Cup	Wheat Bread	1 Slice	Wheat Bread	1 Slice	Wheat Bread	1 Slice	Hashbrowns	1/3 Cup
	Jelly	1 WZ	Jelly	1 Each			Jelly	1 WZ	Jelly	1 Each	Jelly	1 Each		
	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each
	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup
	Meal # 23		Meal # 26		Meal # 29		Meal # 32		Meal # 35		Meal # 38		Meal # 41	
<b>L U N C H E O N</b>	Chicken Salad (3 oz meat)	4 WZ	Peanut Butter	2 WZ	T Luncheon Meat	2 WZ	T Luncheon Meat	2 WZ	Chicken Salad (3 oz meat)	4 WZ	T Luncheon Meat	2 WZ	T Luncheon Meat	2 WZ
	Wheat Bread	3 Slice	Wheat Bread	3 Slice	Sliced Cheese	1/2 WZ	Sliced Cheese	1/2 WZ	Wheat Bread	3 Slice	Sliced Cheese	1/2 WZ	Sliced Cheese	1/2 WZ
			Jelly PKT	1 WZ	Wheat Bread	3 Slice	Wheat Bread	3 Slice			Wheat Bread	3 Slice	Wheat Bread	3 Slice
					Mustard PKT	2 Each	Salad Dressing Pkt	2 Each			Mustard Pkt	2 Each	Salad Dressing Pkt	2 Each
									Dark Green Salad	1 Cup				
<b>H E A L T H Y</b>	Carrot Sticks (Vit A)	1/2 Cup	Low Fat Potato Salad	1/2 Cup	Bean Dip	1/2 Cup	Carrot Sticks (Vit A)	1/2 Cup	with Dressing	1/2 FZ	Carrot Sticks (Vit A)	1/2 Cup	Carrot Sticks (Vit A)	1/2 Cup
	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup
	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup
	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup
	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup
	Meal # 24		Meal # 27		Meal # 30		Meal # 33		Meal # 36		Meal # 39		Meal # 42	
<b>D I N E R</b>	Hot Sliced T Ham	3 WZ	T Hot Dogs (10/1)	2 Each	Taco Meat with Beans	12 FZ	Turkey Stew	12 FZ	T Ham	3 WZ	Italian Spaghetti and		Filling	12 FZ
	Pinto Beans	1 Cup	Mustard Pkts	2 Each	Beans)		(3 OZ Meat+1/2 C Veg)		Gravy	1/3 Cup	Meat Sauce (3 OZ Meat)	12 FZ	Beans)	
			Ranch Beans	1 Cup			Steamed Rice	1 Cup	Creamed Potatoes	1 Cup				
	Green Beans	1/2 Cup	Mixed Veg/Carrot (Vit A)	1/2 Cup	Mexi-Corn	1/2 Cup			Mixed Vegetables	1/2 Cup	Vegetables	1/2 Cup	Corn	1/2 Cup
	Garden Salad with	1/2 Cup	Garden Salad with	1/2 Cup	Coleslaw	1/2 Cup	Garden Salad with	1/2 Cup	Garden Salad with	1/2 Cup	Garden Salad with	1/2 Cup	Shredded Lettuce/Onions	1/2 Cup
<b>S N O O K I E</b>	Dressing	2 Tbsp	Dressing	2 Tbsp			Dressing	2 Tbsp	Dressing	2 Tbsp	Dressing	2 Tbsp	Dressing	2 Tbsp
	Cornbread	1/48 Slice	Wheat Bread	2 Slice	Corn Tortillas 6"	2 Each	Cornbread	1/48 Slice	Wheat Bread	2 Slice	Wheat Bread	2 Slice	Corn Tortillas 6"	2 Each
	Margarine w/Vit A	2/3 WZ	Margarine w/Vit A	2/3 WZ	Salsa	1/4 Cup	Margarine w/Vit A	2/3 WZ	Margarine w/Vit A	2/3 WZ	Margarine w/Vit A	2/3 WZ	Margarine w/Vit A	2/3 WZ
	Cookie	2 Each	Plain Cake	1/48 Each	Plain Cake	1/48 Each	Cookie	2 Each	Plain Cake	1/48 Each	Cookie	2 Each	Plain Cake	1/48 Each
	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup
<b>S N O O K I E</b>	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup
	PB & Cheese Crackers	4 Each	Fruit	3/4 Cup	PB & Cheese Crackers	4 Each	Raisins	3/4 Cup	PB & Cheese Crackers	4 Each	Fruit	3/4 Cup	PB & Cheese Crackers	4 Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day. ##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

*[Signature]*  
 Dietitians Signature Date

*[Signature]*  
 Food Service Manager Date

*[Signature]*  
 Client's Signature

*[Signature]*  
 Date

## RFP 952-5365 Add 1 - Attachment P

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 6-8)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA  
 Acct # 20628

REVISED EXHIBIT 1

Menu Week 3

REVISED: 7/14

STATE: California

MONDAY 43				TUESDAY 46				WEDNESDAY 49				THURSDAY 52				FRIDAY 55				SATURDAY 58				SUNDAY 61			
B R E A K F A S T	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup			
	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup			
	Dry Cereal	1	Cup				Oatmeal	1	Cup				Dry Cereal	1	Cup				Dry Cereal	1	Cup						
	Eggs, boiled	1	Each	Whole Wheat Pancakes	2	Each	Sausage	2	WZ	Scrambled Eggs	2	WZ	Eggs, boiled	1	Each	Scrambled Eggs	2	WZ	Whole Wheat Pancakes	2	Each	Syrup	2	FZ			
				Syrup	2	FZ				Sausage	2	WZ							Syrup	2	FZ						
	Wheat Bread	1	Slice	Hashbrowns	1/3	Cup				Wheat Bread	1	Slice	Wheat Bread	1	Slice	Wheat Bread	1	Slice	Wheat Bread	1	Slice	Hashbrowns	1/3	Cup			
	Jelly	1	Each				Jelly	1	WZ	Jelly	1	Each	Jelly	1	Each	Jelly	1	Each	Jelly	1	Each						
	Sugar Substitute PKT	1	Each				Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each			
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup			
	Meal # 44			Meal # 47			Meal # 50			Meal # 53			Meal # 56			Meal # 59			Meal # 62								
L U N C H	Peanut Butter	2	WZ	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ	meat)	4	WZ						
				Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ				Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ									
	Wheat Bread	3	Slice	Wheat Bread	3	Slice	Wheat Bread	3	Slice	Wheat Bread	3	Slice	Wheat Bread	3	Slice	Wheat Bread	3	Slice	Wheat Bread	3	Slice						
	Jelly PKT	1	WZ	Mustard PKT	2	Each	Salad Dressing Pkt	2	Each				Mustard Pkt	2	Each	Salad Dressing Pkt	2	Each									
										Dark Green Salad	1	Cup															
	Low Fat Potato Salad	1/2	Cup	Bean Dip	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	with Dressing	1/2	FZ	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup			
	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup			
	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup			
Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup				
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup			
	Meal # 45			Meal # 48			Meal # 51			Meal # 54			Meal # 57			Meal # 60			Meal # 63								
D I N N E R	Turkey Stew	12	FZ	Salsibury Patty	3	WZ	Chili con Carne w/Beans	12	FZ	meat)	12	FZ	Meat & Bean Burrito Mix	12	FZ	Hamburger Patty	3	WZ	Italian Meat Sauce and								
	(3 OZ Meat+1/2 C Veg)			Gravy	1/3	Cup	(2 OZ Meat + 1 C Beans)			with Noodles			(2 OZ Meat+1 Cup Beans)					(3 oz Meat)	12	FZ							
	Steamed Rice	1	Cup	Creamed Potatoes	1	Cup	Steamed Rice	1	Cup							Ranch Beans	1	Cup									
				Mixed Vegetables	1/2	Cup				Mixed Vegetables	1/2	Cup	Corn	1/2	Cup	Mixed Vegetables	1/2	Cup	Green Beans	1/2	Cup						
	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Shredded Lettuce/Onions	1/2	Cup	Garden Salad with	1/2	Cup						
	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Mustard Pkt	1	Each	Dressing	2	Tbsp						
	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Cornbread	1/48	Slice	Flour Tortilla, 8"	1	Each	Wheat Bread	2	Slice	Wheat Bread	2	Slice						
	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Salsa	1/4	Cup			Margarine w/Vit A	2/3	WZ							
Cookie	2	Each	Cookie	2	Each	Cookie	2	Each	Cookie	2	Each	Cookie	2	Each	Cookie	2	Each	Plain Cake	1/48	Each							
	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup						
S N K	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup			
	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	Raisins	3/4	Cup	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each						

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day.

##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

*Trinity Services Group*

07/01/14

Dietitians Signature

Date

Food Service Manager

Date

Client's Signature

Date

## RFP 952-5365 Add 1 - Attachment P

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 6-8)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA  
 Acct # 20628

REVISED EXHIBIT 1

Menu Week 4

REVISED: 7/14

STATE: California

	MONDAY 64			TUESDAY 67			WEDNESDAY 70			THURSDAY 73			FRIDAY 76			SATURDAY 79			SUNDAY 82		
B R E A K F A S T	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup
	Oatmeal	1	Cup	Dry Cereal	1	Cup										Dry Cereal	1	Cup			
	Sausage	2	WZ	Eggs, boiled	1	Each	Scrambled Eggs	2	WZ	Whole Wheat Pancakes	2	Each	Scrambled Eggs	3	WZ	Eggs, boiled	1	Each	Whole Wheat Pancakes	2	Each
							Sausage	2	WZ	Syrup	2	FZ	Hash Browns	1/2	Cup				Syrup	2	FZ
L U N C H E E N	Wheat Bread	1	Slice	Wheat Bread	1	Slice	Wheat Bread	1	Slice	Hashbrowns	1/3	Cup	Wheat Bread	1	Each	Wheat Bread	1	Slice	Hashbrowns	1/3	Cup
	Jelly	1	WZ	Jelly	1	Each	Jelly	1	Each				Jelly	1	Each	Jelly	1	Each			
	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal #	65		Meal #	68		Meal #	71		Meal #	74		Meal #	77		Meal #	80		Meal #	83	
L U N C H E E N	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	2	WZ	T Luncheon Meat	2	WZ	meat)	4	WZ	Peanut Butter	2	WZ
	Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ				Sliced Cheese	1/2	WZ	Sliced Cheese	1/2	WZ						
	Wheat Bread	3	Slice	Wheat Bread	3	Slice	Wheat Bread	3	Slice	Wheat Bread	3	Slice	Wheat Bread	3	Slice	Wheat Bread	3	Slice	Wheat Bread	3	Slice
	Mustard PKT	2	Each	Salad Dressing Pkt	2	Each				Mustard Pkt	2	Each	Salad Dressing Pkt	2	Each				Jelly PKT	1	WZ
							Dark Green Salad	1	Cup												
H E A L T H	Bean Dip	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	with Dressing	1/2	FZ	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Low Fat Potato Salad	1/2	Cup
	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup
	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup
	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
D I N E R	Meal #	66		Meal #	69		Meal #	72		Meal #	75		Meal #	78		Meal #	81		Meal #	84	
	T Hot Dogs (10/1)	2	Each	Chili con Carne w/Beans	12	FZ	Sliced T Ham	3	WZ	and			Hamburger Patty	3	WZ	Chili Macaroni & Tomato			Turkey Stew	12	FZ
	Mustard PKTS	2	Each	(2 OZ Meat + 1 C Beans)			Mustard PKT	1	Each	Turkey Cass (3 OZ Meat)	12	FZ	Brown Gravy	1/4	Cup	Casserole (3 OZ Meat)	12	FZ	Veggie)		
	Ranch Beans	1	Cup				Pinto Beans	1	Cup				Creamed Potatoes	1	Cup				Steamed Rice	1	Cup
S N A K S	Mixed Vegetables	1/2	Cup	Corn	1/2	Cup	Mixed Vegetables	1/2	Cup	Green Beans	1/2	Cup	Mixed Vegetables	1/2	Cup	Vegetables	1/2	Cup			
	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Shredded Lettuce/Onions	1/2	Cup	Garden Salad with	1/2	Cup	Lettuce/Onions	1/2	Cup	Garden Salad with	1/2	Cup
	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp
	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Cornbread	1/48	Slice
				Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ
S N A K S	Plain Cake	1/48	Each	Plain Cake	1/48	Each	Plain Cake	1/48	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Cookie	2	Each
	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	Raisins	3/4	Cup	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day.

##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

Dietitians Signature

Date

Food Service Manager

Date

Client's Signature

Date

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 9-12)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA

Menu Week 1

REVISED:7/14

Acct # 20628

State:

California

	MONDAY 1		TUESDAY 4		WEDNESDAY 7		THURSDAY 10		FRIDAY 13		SATURDAY 16		SUNDAY 19	
B	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup
R	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup	100% Juice	1/2 Cup
E	Dry Cereal	1 Cup					Oatmeal	1 Cup	Dry Cereal	1 Cup	Dry Cereal	1 Cup		
A			Scrambled Eggs	3 WZ							Scrambled Eggs	3 WZ		
K	Eggs, boiled	1 Each			Whole Wheat Pancakes	2 Each	Sausage	2 WZ	Eggs, boiled	2 Each			Whole Wheat Pancakes	2 Each
F			Hash Browns	1/2 Cup	Syrup	2 FZ							Syrup	2 FZ
A	Wheat Bread	1 Each	Wheat Bread	1 Each	Hashbrowns	1/2 Cup	Wheat Bread	1 Slice	Wheat Bread	1 Slice	Wheat Bread	1 Slice	Hashbrowns	1/2 Cup
S	Jelly	1 Each	Jelly	1 Each			Jelly	1 WZ	Jelly	1 Each	Jelly	1 Each		
T	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each	Sugar Substitute PKT	1 Each
	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup
	Meal # 2		Meal # 5		Meal # 8		Meal # 11		Meal # 14		Meal # 17		Meal # 20	
L	T Luncheon Meat	3 WZ	Chicken Salad (3 oz meat)	4 WZ	Peanut Butter	2 WZ	T Luncheon Meat	3 WZ	Chicken Salad (3 oz meat)	4 WZ	Peanut Butter	2 WZ	Chicken Salad (3 oz meat)	4 WZ
U	Sliced Cheese	1/2 WZ			Wheat Bread	4 Slice	Sliced Cheese	1/2 WZ			Wheat Bread	4 Slice	Wheat Bread	4 Slice
N	Wheat Bread	4 Slice	Wheat Bread	4 Slice	Wheat Bread	4 Slice	Wheat Bread	4 Slice	Wheat Bread	4 Slice	Wheat Bread	4 Slice	Wheat Bread	4 Slice
C	Salad Dressing Pkt	2 Each			Jelly PKT	1 WZ	Salad Dressing Pkt	2 Each			Jelly PKT	1 WZ		
H	Carrot Sticks (Vit A)	1/2 Cup	Dark Green Salad with Dressing	1/2 FZ	Carrot Sticks (Vit A)	1/2 Cup	Carrot Sticks (Vit A)	1/2 Cup	Carrot Sticks (Vit A)	1/2 Cup	Low Fat Potato Salad	1/2 Cup	Bean Dip	1/2 Cup
	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup	Assorted Vegetables	1/2 Cup
	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup	100% Fruit Juice	1/2 Cup
	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup	Fruit	1/2 Cup
	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup
	Meal # 3		Meal # 6		Meal # 9		Meal # 12		Meal # 15		Meal # 18		Meal # 21	
D	Taco Meat with Beans (2 OZ Meat+1 Cup Beans)	12 FZ	Spanish Mac and Meat Casserole (3 OZ Meat)	12 FZ	Potatoes & T Ham Casserole (3 OZ Meat)	12 FZ	Hamburger Patty	3 WZ	Turkey Casserole (3 OZ Meat)	12 FZ	Taco Meat with Beans (2 OZ Meat+1 Cup Beans)	12 FZ	Turkey Country Stew (1/2 Cup Veggies/3 oz Meat)	12 FZ
I							Wheat Bread	2 Slice			Corn Tortilla, 6"	2 Each	Steamed Rice	1 Cup
N	Mexi-Corn	1/2 Cup	Mixed Vegetables	1/2 Cup	Vegetables	1/2 Cup	Baked Beans	1 Cup	Green Beans	1/2 Cup				
N	Garden Salad with Dressing	1/2 Cup	Garden Salad with Dressing	1/2 Cup	Garden Salad with Dressing	1/2 Cup	Vegetables	1/2 Cup	Garden Salad with Dressing	1/2 Cup	Mixed Vegetables	1/2 Cup	Coleslaw	1/2 Cup
E	Corn Tortillas, 6"	2 Each	Cornbread	1/48 Slice	Cornbread	1/48 Slice	Shredded Lettuce/Onions	1/2 Cup	Wheat Bread	2 Slice	Shredded Lettuce/Onions	1/2 Cup	Cornbread	1/48 Slice
R	Plain Cake	1/48 Each	Margarine w/Vit A	2/3 WZ	Margarine w/Vit A	2/3 WZ	Salad Dressing	2 Tbsp	Margarine w/Vit A	2/3 WZ	Salsa	2 FZ	Margarine w/Vit A	2/3 WZ
	Milk, 1% with Vit A&D	1 Cup	Cookie	2 Each	Cookie	2 Each			Cookie	2 Each	Plain Cake	1/48 Slice	Cookie	2 Each
S			Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Plain Cake	1/48 Each	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup	Milk, 1% with Vit A&D	1 Cup
N	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	Milk, 1% with Vit A&D	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup	##Milk Variety	1 Cup
K	PB & Cheese Crackers	4 Each	Fruit	3/4 Cup	PB & Cheese Crackers	4 Each	Raisins	3/4 Cup	PB & Cheese Crackers	4 Each	Fruit	3/4 Cup	PB & Cheese Crackers	4 Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

\*All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day.

##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals

Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

Dietitians Signature \_\_\_\_\_  
Date \_\_\_\_\_

Food Service Manager \_\_\_\_\_  
Date \_\_\_\_\_

Client's Signature \_\_\_\_\_  
Date \_\_\_\_\_

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 9-12)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA  
 Acct # 20628

Menu Week 2 REVISED:7/14

STATE: California

	MONDAY 22			TUESDAY 25			WEDNESDAY 28			THURSDAY 31			FRIDAY 34			SATURDAY 37			SUNDAY 40		
B R E A K F A S T	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup
	Oatmeal	1	Cup	Dry Cereal	1	Cup				Oatmeal	1	Cup	Dry Cereal	1	Cup	Dry Cereal	1	Cup			
	Sausage	2	WZ	Eggs, boiled	2	Each	Whole Wheat Pancakes	2	Each	Sausage	2	WZ	Eggs, boiled	2	Each	Scrambled Eggs	3	WZ	Whole Wheat Pancakes	2	Each
							Syrup	2	FZ										Syrup	2	FZ
L U N C H E O N	Wheat Bread	1	Slice	Wheat Bread	1	Slice	Hashbrowns	1/2	Cup	Wheat Bread	1	Slice	Wheat Bread	1	Slice	Wheat Bread	1	Slice	Hashbrowns	1/2	Cup
	Jelly	1	WZ	Jelly	1	Each				Jelly	1	WZ	Jelly	1	Each	Jelly	1	Each			
	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each				Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
C H I L D R E N	Meal # 23			Meal # 26			Meal # 29			Meal # 32			Meal # 35			Meal # 38			Meal # 41		
	Chicken Salad (3 oz meat)	4	WZ	Peanut Butter	2	WZ	T Luncheon Meat	3	WZ	Peanut Butter	2	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	3	WZ	Chicken Salad (3 oz meat)	4	WZ
	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Sliced Cheese	1/2	WZ	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Sliced Cheese	1/2	WZ	Wheat Bread	4	Slice
				Jelly PKT	2	Each	Wheat Bread	4	Slice	Jelly PKT	2	Each	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Wheat Bread	4	Slice
							Mustard PKT	2	Each				Dark Green Salad	1	Cup	Mustard Pkt	2	Each			
S E R V I C E	Carrot Sticks (Vit A)	1/2	Cup	Low Fat Potato Salad	1/2	Cup	Bean Dip	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	with Dressing	1/2	FZ	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup
	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup
	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup
	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
	Corn Chips	1/2	WZ	Corn Chips	1/2	WZ	Corn Chips	1/2	WZ	Corn Chips	1/2	WZ	Corn Chips	1/2	WZ	Corn Chips	1/2	WZ	Corn Chips	1/2	WZ
D I N E R	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 24			Meal # 27			Meal # 30			Meal # 33			Meal # 36			Meal # 39			Meal # 42		
	Hot Sliced T Ham	3	WZ	T Hot Dogs (10/1)	2	Each	Taco Meat with Beans	12	FZ	Turkey Stew	12	FZ	T Ham	3	WZ	Italian Spaghetti and			Meat & Bean Burrito Filling	12	FZ
	Pinto Beans	1	Cup	Mustard Pkts	2	Each	(2 OZ Meat+1 Cup Beans)			(3 OZ Meat+1/2 C Veg)			Gravy	1/3	Cup	Meat Sauce (3 OZ Meat)	12	FZ	(2 OZ Meat + 1 cup Beans)		
				Ranch Beans	1	Cup				Steamed Rice	1	Cup	Creamed Potatoes	1	Cup						
S E R V I C E	Green Beans	1/2	Cup	Mixed Veg/Carrot (Vit A)	1/2	Cup	Mexi-Corn	1/2	Cup	Mixed Vegetables	1/2	Cup	Mixed Vegetables	1/2	Cup	Vegetables	1/2	Cup	Corn	1/2	Cup
	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Coleslaw	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Shredded Lettuce/Onions	1/2	Cup
	Dressing	2	Tbsp	Dressing	2	Tbsp			Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	
	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Corn Tortillas 6"	2	Each	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Corn Tortillas 6"	2	Each
	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Salsa	1/4	Cup	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ
S E R V I C E	Cookie	2	Each	Plain Cake	1/48	Each	Plain Cake	1/48	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Plain Cake	1/48	Each
	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	Raisins	3/4	Cup	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

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3 Servings Meat/Meat Alternate totaling 42 grams protein/day. ##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

*Trinity Services Group*

07/01/14

Dietitians Signature Date

Food Service Manager Date

Client's Signature

Date

## RFP 952-5365 Add 1 - Attachment P

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 9-12)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA  
 Acct # 20628

REVISED EXHIBIT 1

Menu Week 3 REVISED: 7/14

STATE: California

	MONDAY 43			TUESDAY 46			WEDNESDAY 49			THURSDAY 52			FRIDAY 55			SATURDAY 58			SUNDAY 61		
B R E A K F A S T	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup
	Dry Cereal	1	Cup				Oatmeal	1	Cup				Dry Cereal	1	Cup	Dry Cereal	1	Cup			
	Eggs, boiled	2	Each	Whole Wheat Pancakes	2	Each	Sausage	2	WZ	Scrambled Eggs	3	WZ	Eggs, boiled	2	Each	Scrambled Eggs	3	WZ	Whole Wheat Pancakes	2	Each
				Syrup	2	FZ				Sausage	2	WZ						Syrup	2	FZ	
				Hashbrowns	1/2	Cup												Hashbrowns	1/2	Cup	
	Wheat Bread	1	Slice				Wheat Bread	1	Slice	Wheat Bread	1	Slice	Wheat Bread	1	Slice	Wheat Bread	1	Slice			
	Jelly	1	Each				Jelly	1	WZ	Jelly	1	Each	Jelly	1	Each	Jelly	1	Each			
	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 44			Meal # 47			Meal # 50			Meal # 53			Meal # 56			Meal # 59			Meal # 62		
L U N C H	Peanut Butter	2	WZ	T Luncheon Meat	3	WZ	T Luncheon Meat	3	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	3	WZ	T Luncheon Meat	3	WZ	Chicken Salad (3 oz meat)	4	WZ
				Sliced Cheese	1	WZ	Sliced Cheese	1	WZ				Sliced Cheese	1	WZ	Sliced Cheese	1	WZ			
	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Wheat Bread	4	Slice
	Jelly PKT	1	WZ	Mustard PKT	2	Each	Salad Dressing Pkt	2	Each				Mustard Pkt	2	Each	Salad Dressing Pkt	2	Each			
										Dark Green Salad	1	Cup									
										with Dressing	1/2	FZ									
	Low Fat Potato Salad	1/2	Cup	Bean Dip	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Assorted Vegetables	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup
	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup
	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup
	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
			Corn Chips	1/2	WZ	Corn Chips	1/2	WZ	Corn Chips	1/2	WZ	Corn Chips	1/2	WZ	Corn Chips	1/2	WZ	Corn Chips	1/2	WZ	
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 45			Meal # 48			Meal # 51			Meal # 54			Meal # 57			Meal # 60			Meal # 63		
D I N E R	Turkey Stew	12	FZ	Salsibury Patty	3	WZ	Chili con Carne w/Beans	12	FZ	meat)	12	FZ	Meat & Bean Burrito Mix	12	FZ	Hamburger Patty	3	WZ	Italian Meat Sauce and		
	(3 OZ Meat+1/2 C Veg)			Gravy	1/3	Cup	(2 OZ Meat + 1 C Beans)			with Noodles			(2 OZ Meat+1 Cup Beans)					(3 oz Meat)	12	FZ	
	Steamed Rice	1	Cup	Creamed Potatoes	1	Cup	Steamed Rice	1	Cup							Ranch Beans	1	Cup			
				Mixed Vegetables	1/2	Cup				Mixed Vegetables	1/2	Cup	Corn	1/2	Cup	Mixed Vegetables	1/2	Cup	Green Beans	1/2	Cup
	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Shredded Lettuce/Onions	1/2	Cup	Garden Salad with	1/2	Cup
	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Mustard Pkt	1	Each	Dressing	2	Tbsp
	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Cornbread	1/48	Slice	Flour Tortilla, 8"	1	Each	Wheat Bread	2	Slice	Wheat Bread	2	Slice
	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Salsa	1/4	Cup			Margarine w/Vit A	2/3	WZ	
	Cookie	2	Each	Cookie	2	Each	Cookie	2	Each	Cookie	2	Each	Cookie	2	Each	Cookie	2	Each	Plain Cake	1/48	Each
	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	Raisins	3/4	Cup	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

All portions listed are served as cooked weights. 6 Fruits/Vegetables/day with Fresh Veg/Fruit and Vit C and Vit A sources are indicated per Title 15. 1 cup Legumes are in bold print. 6 servings of Grains (3 whole/partial whole grain)/day. 4 Milk/Milk product/day.

3 Servings Meat/Meat Alternate totaling 42 grams protein/day.

##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

07/01/14  
 Dietitians Signature Date

Food Service Manager Date

Client's Signature

Date

## RFP 952-5365 Add 1 - Attachment P

**Trinity Services Group**  
**Weekly Cycle Menu (Grades 9-12)**  
**Fresno County Juvenile Justice Campus**

Fresno, CA  
 Acct # 20628

REVISED EXHIBIT 1

Menu Week 4 REVISED:7/14

STATE: California

	MONDAY 64			TUESDAY 67			WEDNESDAY 70			THURSDAY 73			FRIDAY 76			SATURDAY 79			SUNDAY 82		
B R E A K F A S T	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup	100% Juice	1/2	Cup
	Oatmeal	1	Cup	Dry Cereal	1	Cup							Scrambled Eggs	3	WZ	Dry Cereal	1	Cup			
	Sausage	2	WZ	Eggs, boiled	2	Each	Scrambled Eggs	3	WZ	Whole Wheat Pancakes	2	Each	Scrambled Eggs	3	WZ	Eggs, boiled	2	Each	Whole Wheat Pancakes	2	Each
							Sausage	2	WZ	Syrup	2	FZ	Hash Browns	1/2	Cup				Syrup	2	FZ
	Wheat Bread	1	Slice	Wheat Bread	1	Slice	Wheat Bread	1	Slice	Hashbrowns	1/2	Cup	Wheat Bread	1	Each	Wheat Bread	1	Slice	Hashbrowns	1/2	Cup
	Jelly	1	WZ	Jelly	1	Each	Jelly	1	Each			Jelly	1	Each	Jelly	1	Each				
	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each	Sugar Substitute PKT	1	Each
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 65			Meal # 68			Meal # 71			Meal # 74			Meal # 77			Meal # 80			Meal # 83		
L U N C H E O N	T Luncheon Meat	3	WZ	T Luncheon Meat	3	WZ	Chicken Salad (3 oz meat)	4	WZ	T Luncheon Meat	3	WZ	T Luncheon Meat	3	WZ	Chicken Salad (3 oz meat)	4	WZ	Peanut Butter	2	WZ
	Sliced Cheese	1	WZ	Sliced Cheese	1	WZ				Sliced Cheese	1	WZ	Sliced Cheese	1	WZ						
	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Wheat Bread	4	Slice	Wheat Bread	4	Slice
	Mustard PKT	2	Each	Salad Dressing Pkt	2	Each	Dark Green Salad	1	Cup	Mustard Pkt	2	Each	Salad Dressing Pkt	2	Each			Jelly PKT	1	WZ	
C H I C K E N	Bean Dip	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	with Dressing	1/2	FZ	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Carrot Sticks (Vit A)	1/2	Cup	Low Fat Potato Salad	1/2	Cup
	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup	Assorted Vegetables	1/2	Cup
	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup	100% Fruit Juice	1/2	Cup
	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup	Fruit	1/2	Cup
	Corn Chips	1/2	WZ				Corn Chips	1/2	WZ				Corn Chips	1/2	WZ	Corn Chips	1/2	WZ			
	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	Meal # 66			Meal # 69			Meal # 72			Meal # 75			Meal # 78			Meal # 81			Meal # 84		
D I N E R	T Hot Dogs (10/1)	2	Each	Chili con Carne w/Beans	12	FZ	Sliced T Ham	3	WZ	and			Hamburger Patty	3	WZ	Chili Macaroni & Tomato			Turkey Stew	12	FZ
	Mustard PKTS	2	Each	(2 OZ Meat + 1 C Beans)			Mustard PKT	1	Each	Turkey Cass (3 OZ Meat)	12	FZ	Brown Gravy	1/4	Cup	Casserole (3 OZ Meat)	12	FZ	(3 OZ Meat + 1/2 cup Veggie)		
	Ranch Beans	1	Cup				Pinto Beans	1	Cup				Creamed Potatoes	1	Cup			Steamed Rice	1	Cup	
	Mixed Vegetables	1/2	Cup	Corn	1/2	Cup	Mixed Vegetables	1/2	Cup	Green Beans	1/2	Cup	Mixed Vegetables	1/2	Cup	Vegetables	1/2	Cup	Garden Salad with	1/2	Cup
Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Garden Salad with	1/2	Cup	Shredded Lettuce/Onions	1/2	Cup	Garden Salad with	1/2	Cup	Shredded Lettuce/Onions	1/2	Cup	Dressing	2	Tbsp	
	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp	Dressing	2	Tbsp			
	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Wheat Bread	2	Slice	Cornbread	1/48	Slice	Cornbread	1/48	Slice
				Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ	Margarine w/Vit A	2/3	WZ
	Plain Cake	1/48	Each	Plain Cake	1/48	Each	Plain Cake	1/48	Each	Cookie	2	Each	Plain Cake	1/48	Each	Cookie	2	Each	Cookie	2	Each
	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup	Milk, 1% with Vit A&D	1	Cup
S N O O N	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup	##Milk Variety	1	Cup
	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each	Raisins	3/4	Cup	PB & Cheese Crackers	4	Each	Fruit	3/4	Cup	PB & Cheese Crackers	4	Each

\*Items designated by "FZ" are volume measurements. \*Items designated by "WZ" are weighted measurements. \*Menus are subject to change without notice due to product availability, production problems or security concerns.

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3 Servings Meat/Meat Alternate totaling 42 grams protein/day.

##A variety of 1% Milk, Non Fat Milk (Skim) or Flavored Milk (Skim) will be served at meals Fruit 1/2 cup may equal: 1/2 cup canned or frozen, 1/4 cup dried fruit, or 1 piece fresh fruit

*Handwritten signature*

07/01/14

Dietitians Signature Date

Food Service Manager Date

Client's Signature

Date



## SELF-DEALING TRANSACTION DISCLOSURE FORM

In order to conduct business with the County of Fresno (hereinafter referred to as "County"), members of a contractor's board of directors (hereinafter referred to as "County Contractor"), must disclose any self-dealing transactions that they are a party to while providing goods, performing services, or both for the County. A self-dealing transaction is defined below:

*"A self-dealing transaction means a transaction to which the corporation is a party and in which one or more of its directors has a material financial interest"*

The definition above will be utilized for purposes of completing this disclosure form.

### INSTRUCTIONS

- (1) Enter board member's name, job title (if applicable), and date this disclosure is being made.
- (2) Enter the board member's company/agency name and address.
- (3) Describe in detail the nature of the self-dealing transaction that is being disclosed to the County. At a minimum, include a description of the following:
  - a. The name of the agency/company with which the corporation has the transaction; and
  - b. The nature of the material financial interest in the Corporation's transaction that the board member has.
- (4) Describe in detail why the self-dealing transaction is appropriate based on applicable provisions of the Corporations Code.
- (5) Form must be signed by the board member that is involved in the self-dealing transaction described in Sections (3) and (4).

<b>(1) Company Board Member Information:</b>			
<b>Name:</b>		<b>Date:</b>	
<b>Job Title:</b>			
<b>(2) Company/Agency Name and Address:</b>			
<b>(3) Disclosure (Please describe the nature of the self-dealing transaction you are a party to):</b>			
<b>(4) Explain why this self-dealing transaction is consistent with the requirements of Corporations Code 5233 (a):</b>			
<b>(5) Authorized Signature</b>			
<b>Signature:</b>		<b>Date:</b>	

7/20/2015	7/21/2015	7/22/2015	7/23/2015	7/24/2015	7/25/2015	7/26/2015
Turkey and Jack Sandwich	Chef's Salad	BBQ Chicken Wrap	Italian Meat and Provolone Sandwich	Classic Chicken Salad Wrap	Oriental Chicken Salad	Roast Beef and Cheddar Sandwich
White	Crackers	Flour Tortilla	Sub Roll	Flavored Tortilla	Roll	9 Grain
Mayo and Mustard		BBQ Sauce//Crispy Onions	Mayo and Mustard			Mayo and Mustard
	Ranch				Sesame	
Lettuce/Sliced Tomato	Romaine/Spinach/ Cherry Tomatoes /Cucumbers	Black Bean, Corn and Tomato Salsa	Lettuce/Sliced Tomato/Red Onion	Lettuce/Sliced Tomato	Romaine/Cabbage/ Mandarin Oranges/ Cilantro/Green Onions	Lettuce//Sliced Tomato
Chips	Sliced Turkey/Shred Cheese/Croutons	Chips	Pasta Salad #1	Potato Salad	Chicken/Won Ton Strips	Macaroni Salad
Cookies	Fruit Cobbler	Pudding	Cookies	Fortune Cookies	Frosted Cake	Cookies
Chicken Tortilla	Chorizo & Black Eyed Peas	3 Bean Soup	Minestrone	Asian Vegetable & Rice	Gumbo	Spicy Bean & Ham

7/27/2015	7/28/2015	7/29/2015	7/30/2015	7/31/2015	8/1/2015	8/2/2015
Egg Salad Sandwich	Chicken Ranch Wrap	Ham and Swiss	Cobb Salad	Tuna Salad Sandwich	BLT Sandwich	Chicken Caesar Salad
9 Grain	Flavored Tortilla	White	Crackers	Sub Roll	White	Roll
	Ranch	Mayo and Mustard			Mayo and Mustard	
			Balsamic			Caesar
Lettuce/Sliced Tomato/Pickle Spear	Lettuce/Tomato/ Red Onion/Swiss Cheese	Lettuce/Sliced Tomato	Romaine/Tomato/ Cucumbers/	Lettuce/Sliced Tomato/Pickle Spear	Lettuce/Sliced Tomato	Romaine
Veggie Plate and Ranch Dip	Chips	Coleslaw	Chopped Bacon/Chopped Egg/Bleu Cheese	Pasta Salad #2	Chips	Chicken/Croutons /Parmesan Cheese
Jello	Cookies	Pudding	Cookies	Pudding	Cookies	Fruit Crips
Cheeseburger Stew	Chicken Noodle	Broccoli Cheese	Beef Barley	Loaded Potato	Menudo	Cream of Mushroom

## REVISED COST PROPOSAL GROUP I - FRESNO COUNTY JAIL

INMATE POPULATION		DAILY MEAL COUNT		YEARLY MEAL COUNT		PRE-SALES TAX PRICE	SALES TAX PER MEAL	PER MEAL PRICE
LOW	HIGH	LOW	HIGH	LOW	HIGH			
1,000	1,099	3,000	3,297	1,095,000	1,203,405	\$	\$	\$
1,100	1,199	3,300	3,597	1,204,500	1,312,905	\$	\$	\$
1,200	1,299	3,600	3,897	1,314,000	1,422,405	\$	\$	\$
1,300	1,399	3,900	4,197	1,423,500	1,531,905	\$	\$	\$
1,400	1,499	4,200	4,497	1,533,000	1,641,405	\$	\$	\$
1,500	1,599	4,500	4,797	1,642,500	1,750,905	\$	\$	\$
1,600	1,699	4,800	5,097	1,752,000	1,860,405	\$	\$	\$
1,700	1,799	5,100	5,397	1,861,500	1,969,905	\$	\$	\$
1,800	1,899	5,400	5,697	1,971,000	2,079,405	\$	\$	\$
1,900	1,999	5,700	5,997	2,080,500	2,188,905	\$	\$	\$
2,000	2,099	6,000	6,297	2,190,000	2,298,405	\$	\$	\$
2,100	2,199	6,300	6,597	2,299,500	2,407,905	\$	\$	\$
2,200	2,299	6,600	6,897	2,409,000	2,517,405	\$	\$	\$
2,300	2,399	6,900	7,197	2,518,500	2,626,905	\$	\$	\$
2,400	2,499	7,200	7,497	2,628,000	2,736,405	\$	\$	\$
2,500	2,599	7,500	7,797	2,737,500	2,845,905	\$	\$	\$
2,600	2,699	7,800	8,097	2,847,000	2,955,405	\$	\$	\$
2,700	2,799	8,100	8,397	2,956,500	3,064,905	\$	\$	\$
2,800	2,899	8,400	8,697	3,066,000	3,174,405	\$	\$	\$
2,900	2,999	8,700	8,997	3,175,500	3,283,905	\$	\$	\$
3,000	3,099	9,000	9,297	3,285,000	3,393,405	\$	\$	\$
3,100	3,199	9,300	9,597	3,394,500	3,502,905	\$	\$	\$
3,200	3,299	9,600	9,897	3,504,000	3,612,405	\$	\$	\$
3,300	3,399	9,900	10,197	3,613,500	3,721,905	\$	\$	\$
3,400	3,499	10,200	10,497	3,723,000	3,831,405	\$	\$	\$
3,500	3,599	10,500	10,797	3,832,500	3,940,905	\$	\$	\$
				Special Diet Meals		\$	\$	\$
				Staff		\$	\$	\$

REVISED COST PROPOSAL GROUP II - JUVENILE JUSTICE CAMPUS

INMATE POPULATION		DAILY MEAL COUNT		YEARLY MEAL COUNT		DAILY SNACK COUNT		YEARLY SNACK COUNT		PER MEAL PRICE	SALES TAX PER MEAL	TOTAL COST PER MEAL	PER SNACK PRICE	SALES TAX PER SNACK	TOTAL COST PER SNACK
LOW	HIGH	LOW	HIGH	LOW	HIGH	LOW	HIGH	LOW	HIGH						
455	480	1,365	1,440	498,225	525,600	455	480	166,075	175,200	\$	\$	\$	\$	\$	\$
430	454	1,290	1,362	470,850	497,130	430	454	156,950	165,710	\$	\$	\$	\$	\$	\$
405	429	1,215	1,287	443,475	469,755	405	429	147,825	156,585	\$	\$	\$	\$	\$	\$
380	404	1,140	1,212	416,100	442,380	380	404	138,700	147,460	\$	\$	\$	\$	\$	\$
355	379	1,065	1,137	388,725	415,005	355	379	129,575	138,335	\$	\$	\$	\$	\$	\$
330	354	990	1,062	361,350	387,630	330	354	120,450	129,210	\$	\$	\$	\$	\$	\$
305	329	915	987	333,975	360,255	305	329	111,325	120,085	\$	\$	\$	\$	\$	\$
280	304	840	912	306,600	332,880	280	304	102,200	110,960	\$	\$	\$	\$	\$	\$
255	279	765	837	279,225	305,505	255	279	93,075	101,835	\$	\$	\$	\$	\$	\$
230	254	690	762	251,850	278,130	230	254	83,950	92,710	\$	\$	\$	\$	\$	\$
205	229	615	687	224,475	250,755	205	229	74,825	83,585	\$	\$	\$	\$	\$	\$
180	204	540	612	197,100	223,380	180	204	65,700	74,460	\$	\$	\$	\$	\$	\$
									SPECIAL DIET MEALS	1 EACH	\$	\$	\$		
									STAFF MEALS	1 EACH	\$	\$	\$		