

STATE OF OHIO  
DEPARTMENT OF ADMINISTRATIVE SERVICES  
GENERAL SERVICES DIVISION  
OFFICE OF PROCUREMENT SERVICES  
4200 SURFACE ROAD, COLUMBUS, OH 43228-1395

AMENDMENT FOR CHANGE  
AMENDMENT NO. 1

TO: LIMITED DISTRIBUTION – OHIO DEPARTMENT OF COMMERCE, DIVISION OF FIRE MARSHALL, OHIO  
FIRE ACADEMY, 8895 EAST MAIN STREET, REYNOLDSBURG, OH 43068

FROM: ROBERT BLAIR, DIRECTOR, DEPARTMENT OF ADMINISTRATIVE SERVICES

SUBJECT: CONTRACT FOR FOOD SERVICE MANAGEMENT AT THE OHIO FIRE ACADEMY

Attached are pages 9, and 16 to this contract. Remove these pages from the existing contract and replace with the attached pages on the effective and/or revision date.

This amendment is issued to indicate the change from one hot breakfast to five hot breakfasts a week.

All other prices, terms and conditions remain unchanged.

Questions regarding this Amendment and/or the Requirements Contract may be directed to:

Kellie Johnson  
kellie.johnson@das.ohio.gov

This Amendment, the main Requirements Contract and any additional amendments thereto are available from the DAS Web site at the following address:

<http://www.ohio.gov/procure>

Affected Contractor(s):

68172  
AVI Foodsystems, Inc  
2590 Elm Road, NE  
Warren, OH 44482

## SPECIFICATIONS AND REQUIREMENTS

### VI. CONTRACTOR RESPONSIBILITIES (Cont'd)

#### F. Menus (Cont'd)

- c. Contractor will offer a menu with a variety of vegetables, fruit, and grain products. The USDA Food Guide Pyramid recommends that adults eat a minimum of three servings of vegetables, two servings of fruit, and six servings of grain products daily. These numbers of minimum servings provide the adult DRI. These servings are also emphasized because of their complex carbohydrates, dietary fiber, and nutrient density.
  - d. Contractor will offer sugars only in moderation. Sugar is in other forms than the simple "sugar" white table sugar.
  - e. Contractor will use salt and sodium in moderation. Table salt contains both sodium and chloride - both of which are essential in the diet.
5. A La Carte Menus: SFM Employees will have the option to order from an A La Carte menu containing items like specialty sandwiches, hamburgers, chicken fingers and other specialty items. These menu items will not be made available to Academy students as these selections may not meet specific dietary guidelines set forth for Academy students. All A La Carte menu prices will be agreed upon in writing by the contractor and the Division of State Fire Marshal Designee.
6. All menus shall fulfill the specific requirements of the Academy. A master menu shall be provided, with the Bid, listing the portion size of each item, nutritional contents and specifications. Any changes in the menu will be specified in advance and must be approved by the Division of State Fire Marshal Designee. The Contractor will cater to the tastes of the students by conducting periodic food preference surveys. The results of these food reference surveys shall be provided to Division of State Fire Marshal Designee and discussed prior to contractor making any changes to the menu. The Contractor shall work in conjunction with the Division of State Fire Marshal Designee to meet the needs of the Students. Below are sample menus representative of Academy expectations of typical meal menus for students enrolled in the Basic Fire Fighting Course:

- \*
- a. Breakfast: The breakfast menu must include both hot and cold food items and various fresh fruits, cereals, juices, and beverages. Breakfast should consist of:
    1. Complex carbohydrates such as, cereals, bagels, breads, and rolls (whole grain as available) low fat muffins. Hot oatmeal with various toppings such as brown sugar, raisins, dried fruits, and nuts.
    2. Fresh, as in season, and/or canned fruits.
    3. A protein source such as cottage cheese, yogurt, or hard boiled eggs.
    4. Beverages such as milk, iced tea, coffee, and 100% fruit juices.
    5. Five days a week serve a hot breakfast such as eggs, French toast, pancakes, waffles, with bacon or sausage.
    6. Condiments, including peanut butter.
  - b. Lunch and Dinner Menus target guidelines will follow those of the recognized "food pyramid". Lunch and Dinner Menus should consist of:
    1. Choice of two entrees (lean cooked meat and/or pasta items for Level 3 Intensity Training days).
    2. May use meat substitute twice per week.
    3. May serve extended dish (no more than two (2) extended dishes per week).
    4. Choice of two vegetables (at least one green).
    5. Choice of two desserts (only required twice weekly at dinner).
    6. Choice of two (dessert) cookies (only required twice weekly at lunch).

\* Indicates the change from one hot breakfast a week to five with amendment one effective April 1, 2014.

PRICE SCHEDULE

OAKS ID	MEAL TYPE AND/OR MANAGEMENT TYPE	ESTIMATED ANNUAL USAGE	FIRST YEAR	SECOND YEAR	* THIRD YEAR
			11/01/13 – 10/31/14	11/1/14 – 10/31/15	11/1/15 – 10/31/16
			COST PER MEAL	COST PER MEAL	COST PER MEAL
**  4544	BREAKFAST	4,000 Meals	\$ 4.95	\$ 5.35	\$ 5.60
	LUNCH	8,500 Meals	\$ 6.90	\$ 7.10	\$ 7.31
	(1) DINNER	4,000 Meals	\$ 6.75	\$ 6.98	\$ 7.18
	(2) DAILY MANAGEMENT FEE (MONDAY-FRIDAY)	251 DAYS	DAILY FEE \$ 166.66	DAILY FEE \$ 171.66	DAILY FEE \$ 176.66
	(2) (3) DAILY MANAGEMENT FEE (SATURDAY-SUNDAY)	104 DAYS	DAILY FEE \$ 186.66	DAILY FEE \$ 191.66	DAILY FEE \$ 196.66
	Volume percentage offered for the sale of products through vending machine operation at the Academy				7 %

\* Third year pricing applies to the contract renewal period.

\*\* Indicates the change in price from one hot breakfast to five hot breakfasts a week.

- (1) Dinner will be offered only when there are night classes scheduled and as notified by OFA.
- (2) An appropriate number of Contractor Staff shall be provided for efficient food preparation, service and cleaning. Customer Service is a priority and staffing shall be adjusted proportional to the anticipated customer load. The Division of State Fire Marshal reserves the right to request additional Contractor Staffing to serve the customers. Meetings will be held as needed with management and/or kitchen staff to discuss.
- (3) Saturday and/or Sunday meal service will be on an as-needed basis. The Division of State Fire Marshal Designee will notify the Food Service Manager a minimum of two (2) weeks in advance of requiring weekend meal service.

COST ALLOCATION FOR MEAL SERVICE					
As a baseline for any future cost increase requests, Bidders shall indicate as a percentage of the total cost what the cost elements are. Sum of the percentages must equal one hundred percent. (Add additional cost elements as necessary)					
Food Cost	Labor Cost	Transportation Cost	Equipment Cost	Administrative Cost	Other (Explain)
42.60%	39.69%	0%	0.40%	7.33%	9.98%
COST ALLOCATION FOR MANAGEMENT FEE					
As a baseline for any future cost increase requests, Bidders shall indicate as a percentage of the total cost what the cost elements are. Sum of the percentages must equal one hundred percent. (Add additional cost elements as necessary)					
Labor Cost	Acquisition Cost	Inventory Cost	Administrative Cost	Other (Explain)	Other (Explain)
100.00%	0%	0%	0%	0%	0%