

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

REQUIREMENTS CONTRACT: VARIOUS PRODUCTS, PROCESSED USING USDA COMMODITY GROUND BEEF AND
USDA COMMODITY TOMATO PASTE

CONTRACT No.: OT900110

EFFECTIVE DATES: 07/01/09 to 06/30/12

The Department of Administrative Services has accepted bids submitted in response to Invitation to Bid No. OT900110 that opened on 11/10/08. The evaluation of the bid response(s) has been completed. The bidder(s) listed herein have been determined to be the lowest responsive and responsible bidder(s) and have been awarded a contract for the items(s) listed. The respective bid response, including the [Terms and Conditions for Bidding, Standard Contract Terms and Conditions, and Supplemental Contract Terms and Conditions](#), special contract terms & conditions, any bid addenda, specifications, pricing schedules and any attachments incorporated by reference and accepted by DAS become a part of this Requirements Contract.

This Requirements Contract is effective beginning and ending on the dates noted above unless, prior to the expiration date, the Contract is renewed, terminated or cancelled in accordance with the Contract Terms and Conditions.

This Requirements Contract is available to the Department of Education, Office for Safety, Health and Nutrition, 25 South Front Street, Mailstop 303, Columbus, OH 43215, as applicable.

Agencies are eligible to make purchases of the listed supplies and/or services in any amount and at any time as determined by the agency. The State makes no representation or guarantee that agencies will purchase the volume of supplies and/or services as advertised in the Invitation to Bid.

SPECIAL NOTE: State agencies may make purchases under this Requirements Contract up to \$2500.00 using the state of Ohio payment card. Any purchase that exceeds \$2500.00 will be made using the official state of Ohio purchase order (ADM-0523). Any non-state agency, institution of higher education or Cooperative Purchasing member will use forms applicable to their respective agency.

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

Elizabeth Lind, CPPB
elizabeth.lind@das.state.oh.us

This Requirements Contract and any Amendments thereto are available from the DAS Web site at the following address:



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

Signed: _____
Hugh Quill, Director Date

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AMENDMENTS TO CONTRACT TERMS AND CONDITIONS: The following Amendments to the Contract Terms and Conditions do hereby become a part hereof. In the event that an amendment conflicts with the Contract Terms and Conditions, the Amendment will prevail.

DELIVERY AND ACCEPTANCE: Purchase orders for any item(s) listed in a contract awarded pursuant to this bid will be placed directly with the successful contractor by the using agency. Product will be processed and delivered within one (1) month (per one [1] truckload of commodity) of receipt of commodity or as mutually agreed by the contractor and the Department of Education and, in accordance with Article S-2 of the Supplemental Contract Terms and Conditions. Deliveries shall be made to the following Ohio sites. The delivery location will be noted on the purchase order issued by the participating agency. All shipments are to be one stop composite truckloads, with the exception of the final delivery, which may require a partial load to each site at no additional charge to the state. Unloading is by appointment only. The contractor shall contact the cold storage facilities to make an appointment for unloading prior to loading for shipment. The percentage of total product to be delivered to each location is also provided. The state reserves the right to add, delete, or change distribution centers and/or percentage of usage during the term of the contract. Acceptance (transfer of title) will occur upon the inspection and written confirmation by the ordering agency that the supplies delivered conform to the requirements set forth in the Contract. Unless otherwise provided in the Contract, acceptance shall be conclusive except as regards to latent defects, fraud, or such gross mistakes as amount to fraud.

<u>CITY</u>	<u>WAREHOUSE</u>	<u>OF PRODUCT</u>
Dayton, Ohio	Terminal Cold Storage	50%
Columbus, Ohio	SYSCO Foodservice	25%
Cleveland, Ohio	SYSCO Foodservice	25%

TRANSPORTATION CHARGES: Any item(s) ordered from a contract awarded pursuant to this bid shall be shipped F.O.B. destination, freight prepaid to the three (3) cold storage facilities in the state of Ohio listed above. The USDA commodities will be delivered to the contractor by the USDA, F.O.B. Destination.

PAYMENT: Shall be in accordance with Article III.B. of Contract Terms and Conditions with the following exception. Payments will be due on the 90th calendar day rather than the 30th calendar day.

DOCUMENTATION:

1. The bidder should submit a narrative of their processing and fabrication procedures as part of the bid response for all products offered. The processing and fabrication procedures are to describe the product and the exact method of processing.
2. The bidder should submit a nutritional analysis as part of the bid response for all products offered.
3. SPA Ohio (State Participation Agreement): If the successful contractor has in place a national agreement with the USDA, they shall complete and sign a SPA Ohio (State Participation Agreement) prior to the inception date of any ensuing contract. The agreement will be provided by the Ohio Department of Education (ODE), Office for Safety, Health, and Nutrition (OSHN) and is the authority to process USDA commodity foods and adherence to its contents is mandatory. Failure to complete and return this document prior to inception date of any ensuing contract may result in immediate cancellation from contract. The SPA Ohio (State Participation Agreement) may be reviewed at the ODE web site: at the following url:

<http://www.ode.state.oh.us/GD/Templates/Pages/ODE/ODEDetail.aspx?page=3&TopicRelationID=487&Content=21647>

Should the successful contractor not currently have in place a national agreement with the USDA, either a national or state master agreement will be required. As part of this process, the successful contractor shall furnish to the ODE a surety bond obtained only from a surety company listed in the U.S. Department of Treasury Circular 570, "Surety Companies Acceptable on Federal Bonds", an irrevocable letter of credit, or an escrow account. Such bond, letter of credit, or escrow account shall be made payable to the Ohio Department of Education. The bond shall guarantee that the processor shall faithfully account for, return, or pay for all of the commodity food received or carried forward, in accordance with the processing agreement.

4. Quality Control/Total Quality Control: Prior to contract inception, the contractor shall submit to the ODE, OSHN a narrative of the quality control or total quality control program at the processing plant. The narrative of the quality control or total quality control program is not to be submitted as part of the bid response.

Documentation listed above that is designated to be submitted with the bid response may also be requested during bid evaluation. Documents will be requested during evaluation and a deadline of seven (7) calendar days provided for submission. Failure to provide documents requested by the deadline provided will deem the bid not responsive.

SAMPLES: A sample of each product offered is required. A sample shall consist of one (1) case. Product samples shall meet all requirements as specified herein and shall bear required labeling and markings. The samples must be certified by the United States Department of Agriculture (USDA) Agricultural Marketing Service (AMS), Livestock & Seed Division as meeting formulation, specification, and fabrication requirements, as well as having been processed under constant USDA supervision. Samples shall be submitted prior to the close of business on Tuesday, November 4, 2008 to the address shown below. Failure to submit samples as specified will result in the bidder being deemed as not responsive.

Office for Safety, Health, and Nutrition
c/o SYSCO Foodservice
Attn: Erik Jablanka/J.R. Green
2400 Harrison Road
Columbus, OH 43228
Telephone: (614) 930-4229

The USDA certificates shall certify that the samples conform to the specifications of this bid in the formulation and packaging. Samples shall be identified as to content, processor, bid number, and bidder's company name. All samples must be accompanied by a USDA, AMS, Livestock & Seed Division grading certificate. Samples submitted without a USDA, AMS, Livestock & Seed Division grading certificate will not be considered for award. One-half (1/2) case of each product sample shall be used for bid evaluation and the other one-half (1/2) case of each product sample shall be used to verify actual processed product received during the contract period. Samples will be evaluated on appearance, color, aroma, flavor (taste), and texture. The sample may be analytically tested. Samples will not be returned.

EVALUATION: Bids will be evaluated in accordance with Article I-5 of the "Instructions for Bidders". In addition, to determine the lot total price for each bid, the state will use the following process. Below is shown the estimated percentage of USDA commodity ground beef and the corresponding quantity in pounds of USDA commodity ground beef that is estimated will be used for each end product annually..

Meat Sauce, Beef,	36.9% (139,482 lbs.)
Chili, Beef with Kidney Beans	17.6% (66,528 lbs.)
Hot Dog Chili Sauce, Beef without Beans	8.7% (32,886 lbs.)
Chili Sauce, Beef, Cincinnati Style	10.3% (38,934 lbs.)
Sloppy Joe, with Beef and Sauce	26.5% (100,170 lbs.)

The bidder's fee per pound for processing each end product will be multiplied by the minimum yield per truckload of the USDA commodity ground beef for that product and then multiplied by the number of truckloads of the USDA commodity estimated to be processed annually to obtain an extended line item total. The extended line item totals for each item will be added to obtain a grand (lot) total.

There will be a taste test of the samples submitted to determine acceptability. There will be, at a minimum, a five (5) member panel composed of members of the Ohio Advisory Committee made up of food service professionals from across the state of Ohio. Samples will be evaluated for appearance, color, aroma, flavor (taste), and texture. If product sample is deemed unacceptable as a result of the taste test, no further consideration for award shall be given. If the product sample submitted for the taste test exceeds the specifications, as stated in the bid and is presented as being the end product for the entire contract, then the sample shall be the standard for the entire contract with anticipated yields as projected and costs as stated.

CONTRACT AWARD: The contract will be awarded to the lowest responsive and responsible bidder by low lot total. Low lot total will be determined as specified in the 'Evaluation' paragraph above. Failure to bid all items may result in the bidder being deemed not responsive.

USAGE REPORTS: Every six (6) months the contractor must submit a report (written or on disk) indicating sales generated by this contract. The report shall list usage by customer, by line item, showing the quantities/dollars generated by this contract. The report shall be forwarded to the Office of State Purchasing, 4200 Surface Road, Columbus, Ohio 43228-1395, Attn: Elizabeth Lind.

SPECIFICATION

I. SCOPE AND CLASSIFICATION

A. Scope

The purpose of this bid is to obtain a contractor to process United States Department of Agriculture (USDA) commodity ground beef and USDA commodity tomato paste into various products for the Ohio Department of Education (DOE), Office for Safety, Health, and Nutrition (OSHN). It is anticipated that approximately 378,000 lbs. of USDA commodity ground beef and 204,750 lbs. of USDA commodity tomato paste will be made available by the USDA to the state of Ohio annually and that these amounts will be processed annually under any ensuing contract. Quantity specified is based on anticipated product availability from the USDA and the state of Ohio is not obligated to request processing in these or any other quantity. Commodities will be delivered to the contractor and the contractor shall process product and deliver finished product to the three (3) cold storage facilities specified herein. Bid pricing (fee per pound for processing end products) shall include all transportation charges for delivery of end products to cold storage facilities, cost of USDA certification service, and any other costs associated with providing the specified products. The term of any ensuing contract shall be for three (3) years from July 1, 2009 through June 30, 2012.

B. Classification

1. Meat Sauce, Beef, Reduced Fat, Precooked, Frozen
2. Chili, Beef with Kidney Beans, Reduced Fat, Precooked, Frozen
3. Hot Dog Chili Sauce, Beef without Beans, Reduced Fat, Precooked, Frozen
4. Chili Sauce, Beef, Cincinnati Style, Precooked, Frozen
5. Sloppy Joe, with Beef and Sauce, Reduced Fat, Precooked, Frozen

II. REQUIREMENTS

A. USDA Commodity Description

1. USDA commodity coarse ground beef, frozen (A594)
 - a. Packaged in 60 lb. fiberboard shipping container
2. USDA commodity tomato paste (A245)
 - a. Packaged in 2,925 net lbs. tote

B. End Product Description

1. Meat Sauce, Beef, Reduced Fat, Precooked, Frozen

a. Formulation

<u>Ingredients</u>	<u>Percentage</u>
USDA commodity ground beef	46.0% minimum
Water	28.0% maximum
USDA commodity tomato paste	21.0% maximum
Seasonings (such as cumin, garlic, salt, sugar, onion)	5.0% maximum

- b. The reduced fat beef meat sauce shall be prepared from USDA commodity ground beef and USDA commodity tomato paste according to the above formulation.

SPECIFICATION (Cont'd.)

- c. Each two (2) ounce meat/meat alternative serving of reduced fat beef meat sauce must have a maximum of nine (9) total fat grams.
 - d. Each two (2) ounce meat/meat alternative serving of reduced fat beef meat sauce must have less than 700 mg of sodium.
 - e. The end product shall contain a minimum of one-half (1/2) cup vegetable credit in the National School Lunch Program (NSLP) pattern per serving.
 - f. Product must not contain MSG or dried egg.
 - g. All protein must be derived from the USDA commodity ground beef.
 - h. The reduced fat beef meat sauce shall have a chunky and moist texture (similar to that of cooked ground beef).
 - i. The reduced fat beef meat sauce shall have an Italian style flavor (not overly spicy) and must be acceptable to all age groups of children (Grades K – 12).
 - j. The reduced fat beef meat sauce shall be cooked to a temperature of 160° F.
 - k. Once cooking is complete, product shall be packed into boilable/steamable poly pouch bags and sealed without metal clips or ties.
 - l. Product is to be quick chilled to 40° F. and then frozen to 0° F. within seventy-two (72) hours.
2. Chili, Beef with Kidney Beans, Reduced Fat, Precooked, Frozen

a. Formulation

<u>Ingredients</u>	<u>Percentage</u>
Water	31.0% maximum
USDA commodity ground beef	25.0% minimum
Kidney Beans	22.0% maximum
Diced tomato	9.0% minimum
USDA commodity tomato paste	6.0% maximum
Seasonings (such as cumin, garlic, salt, sugar, onion)	4.0% maximum
VPP	3.0% maximum

- b. The reduced fat beef chili with kidney beans shall be prepared from USDA commodity ground beef and USDA commodity tomato paste according to the above formulation.
- c. Each two (2) ounce meat/meat alternative serving of reduced fat beef chili with kidney beans must have a maximum of six (6) total fat grams.
- d. Each two (2) ounce meat/meat alternative serving of reduced fat beef chili with kidney beans must have less than 600 mg of sodium.
- e. The end product shall contain a minimum of three-eighths (3/8) cup vegetable credit in the National School Lunch Program (NSLP) pattern per serving.
- f. Product must not contain MSG or dried egg.
- g. The reduced fat beef chili with kidney beans shall have a chunky and moist texture (similar to that of cooked ground beef).

SPECIFICATION (Cont'd.)

- h. The reduced fat beef chili with kidney beans shall be cooked to a temperature of 160° F.
- i. Once cooking is complete, product shall be packed into boilable/steamable poly pouch bags and sealed without metal clips or ties.
- j. Product is to be quick chilled to 40° F. and then frozen to 0° F. within seventy-two (72) hours.

3. Hot Dog Chili Sauce, Beef without Beans, Reduced Fat, Precooked, Frozen

a. Formulation

<u>Ingredients</u>	<u>Percentage</u>
Water	42.0% maximum
USDA commodity ground beef	29.0% minimum
USDA commodity tomato paste	25.0% maximum
Seasonings (such as cumin, garlic, salt, sugar, onion)	5.0% maximum

- b. The reduced fat beef hot dog chili sauce without beans shall be prepared from USDA commodity ground beef and USDA commodity tomato paste according to the above formulation.
- c. Each one (1) ounce meat/meat alternative serving of reduced fat beef hot dog chili sauce without beans must have a maximum of seven (7) total fat grams.
- d. Each one (1) ounce meat/meat alternative serving of reduced fat beef hot dog chili sauce without beans must have less than 900 mg of sodium.
- e. The end product shall contain a minimum of one-fourth (1/4) cup vegetable credit in the National School Lunch Program (NSLP) pattern per serving.
- f. Product must not contain MSG or dried egg.
- g. The reduced fat beef hot dog chili sauce without beans shall have a chunky and moist texture (similar to that of cooked ground beef).
- h. The reduced fat beef hot dog chili sauce without beans shall be cooked to a temperature of 160° F.
- i. Once cooking is complete, product shall be packed into boilable/steamable poly pouch bags and sealed without metal clips or ties.
- j. Product is to be quick chilled to 40° F. and then frozen to 0° F. within seventy-two (72) hours.

4. Chili Sauce, Beef, Cincinnati Style, Precooked, Frozen

a. Formulation

<u>Ingredients</u>	<u>Percentage</u>
USDA commodity ground beef	47.0% minimum
Water	43.0% maximum
Seasonings (such as cumin, garlic, salt, sugar, onion)	6.0% maximum
USDA commodity tomato paste	4.0% maximum

- b. The Cincinnati Style beef chili sauce shall be prepared from USDA commodity ground beef and USDA commodity tomato paste according to the above formulation.

SPECIFICATION (Cont'd.)

- c. Each two (2) ounce meat/meat alternative serving of Cincinnati Style beef chili sauce must have a maximum of sixteen (16) total fat grams.
 - d. Each two (2) ounce meat/meat alternative serving of Cincinnati Style beef chili sauce must have less than 700 mg of sodium.
 - e. The end product shall contain a minimum of one-eighth (1/8) cup vegetable credit in the National School Lunch Program (NSLP) pattern per serving.
 - f. Product must not contain MSG or dried egg.
 - g. All protein must be derived from the USDA commodity ground beef.
 - h. The Cincinnati Style beef chili sauce shall have a chunky and moist texture (similar to that of cooked ground beef).
 - i. The Cincinnati Style beef chili sauce shall have an characteristic flavor (not overly spicy) and must be acceptable to all age groups of children (Grades K – 12).
 - j. The Cincinnati Style beef chili sauce shall be cooked to a temperature of 160° F.
 - k. Once cooking is complete, product shall be packed into boilable/steamable poly pouch bags and sealed without metal clips or ties.
 - l. Product is to be quick chilled to 40° F. and then frozen to 0° F. within seventy-two (72) hours.
5. Sloppy Joe, with Beef and Sauce, Reduced Fat, Precooked, Frozen

a. Formulation

<u>Ingredients</u>	<u>Percentage</u>
USDA commodity ground beef	57.0% minimum
Water	14.0% maximum
Seasonings (such as cumin, garlic, salt, sugar, onion)	14.0% maximum
USDA commodity tomato paste	11.0% maximum
VPP	4.0% maximum

- b. The reduced fat Sloppy Joe with beef and sauce shall be prepared from USDA commodity ground beef and USDA commodity tomato paste according to the above formulation.
- c. Each two (2) ounce meat/meat alternative serving of reduced fat Sloppy Joe with beef and sauce must have a maximum of seven (7) total fat grams.
- d. Each two (2) ounce meat/meat alternative serving of reduced fat Sloppy Joe with beef and sauce must have less than 700 mg of sodium.
- e. The end product shall contain a minimum of one-eighth (1/8) cup vegetable credit in the National School Lunch Program (NSLP) pattern per serving.
- f. Product must not contain MSG or dried egg.
- g. The reduced fat Sloppy Joe with beef and sauce shall have a chunky and moist texture (similar to that of cooked ground beef).
- h. The reduced fat Sloppy Joe with beef and sauce shall be cooked to a temperature of 160° F.

SPECIFICATION (Cont'd.)

- i. Once cooking is complete, product shall be packed into boilable/steamable poly pouch bags and sealed without metal clips or ties.
- j. Product is to be quick chilled to 40° F. and then frozen to 0° F. within seventy-two (72) hours.

C. Preparation and Processing

All preparation and processing described herein shall occur subsequent to the date of award. The product shall be produced, processed, and stored in plants regularly operating under the supervision of a representative of the USDA, AMS, Livestock & Seed Division. Quality assurance and specification requirements for the specified item shall be determined by the USDA, AMS, Livestock & Seed Division, in accordance with USDA procedures.

D. USDA Certification Service

1. Product shall be graded and processed under continuous USDA supervision.
2. All product must be examined and accepted by a USDA, AMS, Livestock & Seed Division grader prior to delivery. The contractor shall arrange and pay for the necessary USDA certification service.
3. Each case shall be stamped with the USDA contract compliance stamp and the certificate number. Product not identified with the contract compliance stamp will be rejected, shall remain the property of the contractor, and shall be returned at contractor's expense.
4. All further processed products, prior to final packaging, shall be examined by a metal detector device capable of detecting metals that may be present. Sensitivity levels and testing for acceptable operation shall be as specified in procedures established by the USDA, AMS, Livestock & Seed Division.

E. Packaging

1. Product shall be packed in five (5) lb. net weight sealed boilable/steamable poly pouch bags sealed without metal clips or ties, packed 6/5 lb. per thirty (30) lb. case. Alternate case weight of 30-40 lbs. is acceptable; however, no alternate weight for the five (5) lb. bag will be accepted.
2. General
 - a. All packaging and packing materials must be new and clean, and must not impart objectionable odors or flavors to the product.
 - b. Bags shall be securely closed. Metal wire ties, metal clips, paper-coated wire ties, or staples shall not be used for sealing plastic-film bags.
 - c. Staples shall not be used as a final case closure. Case closure shall be accomplished by taping, strapping, or gluing. All boxes within the delivery unit of an individual product shall be of a uniform size and weight.
 - d. Boxes shall be one piece, die-cut, regular slotted container (RSC) design. Fiberboard shall be testing not less than 200 lbs. No holes in boxes are permitted. Shipping cartons shall have necessary interior support to prevent crushing of product while in transit or in storage.

F. Labeling

1. The contribution value of a serving to the National School Lunch Program (NSLP) pattern, the nutritional analysis, and serving size information shall be printed on the outside of the master case or may be included as an insert in each master case.
2. Printed, stamped, and stenciled labeling and marking information on shipping containers must be water-fast, non-smearing, of a contrasting color, clear, and readable.

SPECIFICATION (Cont'd.)

3. Each case shall bear the USDA contract compliance stamp and certificate number.
4. Label shall meet the requirements of the Food Allergy & Consumer Protection Act (FALCPA) of 2004. Any of the eight (8) protein allergens shall be identified if used in the production process. It may be necessary to identify other allergens than the eight (8) protein allergens, as required by the Act.
5. Reheating Instructions: Reheating instructions shall be sent to the Ohio Department of Education, Office for Safety, Health, and Nutrition prior to initial shipment of all products.

G. Palletizing

Shipments may be requested as palletized deliveries; and if requested, shall conform to the following:

1. Manufacturers standard 40" x 48" partial 4-way shipping pallets are acceptable.
2. Maximum height: 7'6" (including pallet).
3. Maximum weight: 3500 pounds (including pallet).
4. Pallets are to be securely banded or shrink wrapped.
5. The cost of palletizing must be included in the unit price.

Pallet exchange is satisfactory with all warehouses.

H. General Information

1. The delivered product shall comply with all applicable federal and state mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution and sales of the product within the commercial marketplace.
2. All commodities and services to be furnished hereunder shall conform to the specifications as noted herein. All product shall be processed in the United States.
3. If laboratory analysis is done in accordance with Article S-15 of the Supplemental Terms and Conditions, the laboratory analysis will be predicated upon the formulation specified herein.
4. Guaranty: By the signature affixed on page 1 of this bid, contractor guarantees that, as of the date of delivery to the state or the state's agent, the product(s) offered is (are) not adulterated or misbranded within the meaning of the Federal Meat Inspection Act.

III. CONTRACTOR'S RESPONSIBILITIES

In addition to those responsibilities specified above, the contractor shall be responsible for the following:

- A. Prime Contractor Responsibilities: The prime contractor will be required to assume responsibility for all contractual activities offered in this agreement, whether or not that contractor performs them. Further, the state will consider the prime contractor to be the sole point of contact with regard to contractual matters, including payment of any and all charges resulting from the anticipated contract. If any part of the work is to be subcontracted, the contractor shall provide a list of subcontractors, including firm name and address, contact person, complete description of work to be subcontracted and descriptive information concerning subcontractor's organizational abilities. The state reserves the right to approve subcontractors and to require the primary contractor to replace subcontractors found to be unacceptable. The contractor is totally responsible for adherence by the subcontractor to all provisions of the contract. Any changes in subcontractors must be approved by the state, in writing, prior to such change.

SPECIFICATION (Cont'd.)

- B. Accounting Records: The contractor and all subcontractors shall maintain all pertinent financial and accounting records and evidence pertaining to the contract in accordance with generally accepted principles of accounting and other procedures specified by the state of Ohio. Financial and accounting records shall be made available upon request to the state of Ohio, its designees or the Ohio Auditor of State at any time during the contract period and any extension thereof, and for three (3) years from expiration date and final payment on the contract or extension thereof.

PRICE SCHEDULE

OAKS ITEM ID	PRODUCT (PROCESSED AS SPECIFIED)	USDA COMMODITY WEIGHT PER TRUCKLOAD	* MINIMUM YIELD OF END PRODUCT PER TRUCKLOAD OF USDA COMMODITY	CASE PACK	FEE FOR PROCESSING (PER POUND OF END PRODUCT)	FEE FOR PROCESSING (PER CASE OF END PRODUCT)
2575	Meat Sauce, Beef, Reduced Fat, Precooked, Frozen	Ground Beef 42,000 lbs.	Ground Beef 83,499 lbs.	6/5 lbs.	\$ 0.647	\$ 19.41
		Tomato Paste 40,950 lbs.	Tomato Paste 234,895 lbs.			
14871	Chili, Beef with Kidney Beans, Reduced Fat, Precooked, Frozen	Ground Beef 42,000 lbs.	Ground Beef 155,172 lbs.	6/5 lbs.	\$ 0.755	\$ 22.65
		Tomato Paste 40,950 lbs.	Tomato Paste 698,000 lbs.			
14872	Hot Dog Chili Sauce, Beef without Beans, Reduced Fat, Precooked, Frozen	Ground Beef 42,000 lbs.	Ground Beef 138,158 lbs.	6/5 lbs.	\$ 0.624	\$ 18.72
		Tomato Paste 40,950 lbs.	Tomato Paste 168,982 lbs.			
14873	Chili Sauce, Beef, Cincinnati Style, Precooked, Frozen	Ground Beef 42,000 lbs.	Ground Beef 82,300 lbs.	6/5 lbs.	\$ 0.667	\$ 20.01
		Tomato Paste 40,950 lbs.	Tomato Paste 1,192,718 lbs.			
14874	Sloppy Joe, with Beef and Sauce, Reduced Fat, Precooked, Frozen	Ground Beef 42,000 lbs.	Ground Beef 67,200 lbs.	6/5 lbs.	\$ 0.709	\$ 21.27
		Tomato Paste 40,950 lbs.	Tomato Paste 344,177 lbs.			

* Minimum yield under this contract is the percentage of end product weight returned to the state on weight of USDA commodity.



CONTRACTOR, TERMS, AND DELIVERY:

46743
JTM Provisions Co., Inc.
200 Sales Drive
Harrison, OH 45030

CONTRACTOR'S CONTACT: Mr. Dave Hackman

BID/CONTRACT NO.: OT900110-1 (06/30/12)

TERMS: Net 90 Days

DELIVERY: As specified on page 3, paragraph
'DELIVERY AND ACCEPTANCE'

Toll Free: (800) 626-2308
Telephone: (513) 367-4900
Fax: (513) 367-3508
Email: davehackman@jtmfoodgroup.com