

INVITATION TO BID

State of Ohio
Department of Administrative Services
General Services Division
Office of Procurement Services

The Original Signed Bid must be submitted to the Office of Procurement Services to receive consideration for award.		BIDDER NAME	
BID NUMBER	OPENING DATE (1:00 p.m.)	STREET ADDRESS <input type="checkbox"/> Check if remit address is different and list on separate sheet	
OT906314	January 27, 2014	CITY STATE ZIP	
General Services Division Office of Procurement Services 4200 Surface Road Columbus, OH 43228-1395 Attn: Bid Desk		COUNTY	MBE/EDGE CERTIFICATE NUMBER
		TELEPHONE NO. ()	TOLL FREE NO. 1 - ()
		CONTACT PERSON	FAX NO. ()
REQ./INDEX NO. EDU010	BID NOTICE DATE 01/14/14	CONTRACTOR'S E-MAIL ADDRESS	
SELECT YOUR PREFERRED METHOD OF RECEIVING PURCHASE ORDERS AND ENTER THE E-MAIL OR FAX NUMBER INFORMATION (ONLY SELECT ONE METHOD)			
<input type="checkbox"/> E-Mail <input type="checkbox"/> Fax			
In addition to the standard terms for payment, the payment terms for state agency(ies) will be 2%, 10 Days, Net 30 Days unless otherwise stated in the following space. If no discount is offered, bidder should circle "Net 30 Days". _____%, _____ Days, Net 30 Days			
PARTICIPATING AGENCY(IES): DEPARTMENT OF EDUCATION, OFFICE FOR CHILD NUTRITION, 25 SOUTH FRONT STREET, THIRD FLOOR, COLUMBUS, OH 43215			
<p><u>THE DEPARTMENT OF ADMINISTRATIVE SERVICES, OFFICE OF PROCUREMENT SERVICES, IS SOLICITING BIDS FOR:</u></p> <p>TURKEY MEAT PRODUCTS, FROZEN, PROCESSED USING USDA COMMODITY TURKEY</p> <p><u>TERM OF CONTRACT:</u> This Invitation to Bid is to establish a requirements contract to procure the described supplies or services on behalf of the above participating agency(ies). The agency(ies) may place orders against the Contract beginning <u>07/01/14</u> or upon the date when DAS signs the Contract, whichever is later in time. The Contract will expire <u>06/30/17</u> unless DAS terminates the Contract based upon reasons set forth in Article I-C of the Standard Contract Terms and Conditions. No agencies may place purchase orders against the Contract beyond the expiration date unless DAS renews the Contract by amendment. The Contractor may begin performance under the Contract only upon receipt of a valid order from a participating state agency.</p> <p><u>INSTRUCTIONS TO BIDDERS AND CONTRACT TERMS AND CONDITIONS</u>, Revised 10/2013, are a part of this Invitation to Bid. Copies may be downloaded by clicking on this link: Instructions: Terms and Conditions for Bidding, Standard Contract Terms and Conditions, and Supplemental Contract Terms and Conditions. All prior versions of Instructions to Bidders, Contract Terms and Conditions are null and void.</p> <p>By submitting this Invitation to Bid, the Contractor certifies that Contractor has truthfully disclosed the location(s) where all services are to be performed; the location(s) where all applicable State contract data is to be maintained or made available; and the principal location of business for the Contractor and all subcontractors. The Contractor further certifies and acknowledges that Contractor will not change the country of the location(s) where services are performed and will not change the country of the location(s) where data is maintained or made available without prior written consent of the State.</p> <p>Any questions or clarifications regarding this Invitation to Bid should be directed to the Office of Procurement Services through the Internet at www.ohio.gov/procure. All questions should be submitted a minimum of five (5) working days prior to the bid opening date.</p>			
PRINTED/TYPED SIGNATURE		AUTHORIZED SIGNATURE (ORIGINAL SIGNATURE ONLY) (Please sign in blue ink)	DATE

The ORIGINAL signed Bid must be submitted to the Office of Procurement Services by 1:00 o'clock p.m., on the above listed opening date to receive consideration for award. It is requested that the Bidder NOT sign their bid in BLACK ink. BIDDER CERTIFIES, by signature affixed to its bid, that the information provided by it in its bid including the certified statements, is accurate and complete. Bidder declares to have read and understood and agrees to be bound by all of the instructions, terms, conditions and specifications of this Invitation to Bid and agrees to fulfill the requirements of any awarded contract at the prices bid.

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 of receipt of the commodity order or as mutually agreed by the contractor and the Department of Education and in accordance with paragraphs S-8, S-9, and S-10 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 in accordance with the quantities ordered. Quantities ordered may be to the nearest whole pallet, or as mutually agreed by the contractor and the Department of Education. Unloading of ordered product shall be by appointment only. The contractor shall contact the cold storage facilities to make an appointment for unloading prior to loading for shipment. 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. The approximate percentage of total product to be delivered to each location is also provided below.

<u>CITY</u>	<u>WAREHOUSE</u>	<u>ESTIMATED VOLUME OF TOTAL PRODUCT</u>
Cincinnati, Ohio	SYSCO Food Storage	25%
Cleveland, Ohio	SYSCO Foodservice	25%
Columbus, Ohio	Fre-Flo Distribution Inc.	25%
Dayton, Ohio	Terminal Cold Storage	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 four (4) cold storage facilities in the state of Ohio listed above. Due to expiration of some existing warehouse contracts, it is possible that the delivery destinations as well as the percentage of finished product to the destinations above may change during the contract period. Any such changes should not attract additional charges to ODE. Bidders may take this into consideration in their bid. Commodity will be delivered to the contractor by the USDA, F.O.B. Destination.

POULTRY ESTABLISHMENT: The bidder must offer poultry product from an establishment that is licensed by the Ohio Department of Agriculture or that is producing meat products under Federal inspection by the United States Department of Agriculture. A USDA, AMS, Poultry Division grading certificate shall certify that all finished products have been processed according to the detailed specifications and fabrication methods detailed in the bid. Any bidder not offering product from a properly licensed or inspected establishment shall be deemed not responsive.

Please provide the Establishment name and registration number that will be providing the products under Contract.

Establishment Name: _____

USDA Establishment No.: _____

The contractor may not change an establishment unless prior written approval is granted by the Ohio Department of Administrative Services. Failure to list the establishment name and number of ODA license number that will be producing the poultry product may result in the Bidder being deemed non-responsive.

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. If payment terms are listed on the invoice to the Ohio Department of Education, it must be consistent with the terms in the contract.

DOCUMENTATION:

1. The bidder should submit a narrative of their processing and fabrication procedures as part of the bid response for all products to be produced under this contract. The processing and fabrication procedures are to describe the products and the exact methods of processing.
2. **Commodity Food Processing Agreement:** The successful contractor shall complete and sign a National Processing Agreement or an Ohio Processing Agreement prior to the inception date of any ensuing contract. The processing agreements will be provided by the Department of Education, Office for Child Nutrition 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.

Attachment A to the bid, which is Page 11 of the processing agreement is 'Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion – Lower Tier Covered Transactions' (Form AD-10-48 [11/97]). This page of the agreement only should be submitted as part of the bid response.

Processor shall furnish to Department of Education 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 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.

Inventory protection is required by the Department of Education prior to the delivery of commodity food to the processor. The minimum amount of the bond, letter of credit or escrow account, shall be determined by: value of the commodity food on order minus anticipated usage rate during the processing Agreement period. The bond shall remain in effect until all commodity food is properly accounted for, paid for or returned in accordance with the processing agreement. Liability for loss is provided in Article 18 of the processing agreement.

3. Quality Control/Total Quality Control: The contractor shall submit with the completed Commodity Food Processing Agreement 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. The successful vendor shall make available at the request of the Office for Child Nutrition of the Ohio Department of Education laboratory test results for each finished good item produced from each batch of bulk chilled turkey. Tests shall include, but not be limited to, *Listeria monocytogenes*, *Staphylococcus*, *E. coli 0157:H7*, *Salmonella*, any extraneous matter, undercooking or other imperfections. All costs for testing shall be the responsibility of the successful vendor. Failure to meet the specification requirements will invalidate the contract and will result in the contractor being liable for any financial losses incurred by the state of Ohio.
4. Nutritional Analysis: As part of the bid response, the bidder should submit a nutritional analysis for all finished products proposed to be processed for the Department of Education, Office for Child Nutrition.

SAMPLES: A sample of each product offered is required. A sample shall consist of two (2) cases of the product. Product samples shall meet all requirements as specified herein, shall bear required labeling and markings and shall include preparation and serving instructions. Samples shall be submitted no later than 2:30 pm on Monday January 27, 2014 to the address shown below. Failure to submit samples as specified will result in the bidder being deemed as not responsive.

Ohio Department of Education, Office for Child Nutrition
 c/o Terminal Cold Storage
 20-60 Eaker Street
 Dayton, Ohio 45402
 Telephone: (937) 223-3138 Ext. 10
 Attn: Cindy Watkins/Oji Ohajuruka

EVALUATION: Bids will be evaluated in accordance with Article I-17 of the "Instructions, Terms, and Conditions for Bidding". There will be a taste testing of the samples submitted to determine acceptability. This will be conducted by a minimum, a ten (10) member panel composed of members of the Office for Child Nutrition staff, members of the Ohio Commodity Advisory Board and/or students from Ohio schools. Samples will be evaluated for appearance, color, flavor (taste) and texture. If product 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 contract, then the sample shall be the standard for the entire contract with anticipated yields as projected and costs as stated. In addition, the bid will be evaluated according to the fee per pound for processing the specified finished product. One case of each product shall be used for bid evaluation to determine acceptability and the other case shall be used to verify and validate actual processed product received during the contract period. No further consideration may be given if the product sample submitted by a bidder fails to meet the evaluation criteria.

CONTRACT AWARD: The contract will be awarded to the lowest responsive and responsible bidder and by low lot total. Low lot total price shall be determined by dividing the pounds of a full truckload of USDA raw commodity for processing by the quoted minimum yield in pounds of finished product from the truckload and multiplying this by the processing fee per pound offered by the bidder. The extended prices of all line items in this bid will be added to obtain the low lot total. Failure to bid all commodity items in this bid 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 Procurement, 4200 Surface Road, Columbus, Ohio 43228-1395, Attn: Senthan Mahendrarasa

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 Whole Bulk Chilled Turkey into Pre-Cooked Turkey Meatballs, Turkey Breast and Thigh Roast, Turkey Sausage Patties, Turkey and Gravy and Turkey Lunch Combo Packs for the Ohio Department of Education (DOE), Office for Child Nutrition (OCN). It is anticipated that about 216,000 pounds of raw turkey will be made available by the USDA to the State of Ohio annually and that this quantity will be processed annually under any term contract issued pursuant to this Invitation to Bid (ITB). The quantity specified is based on anticipated commodity availability from the USDA and the State of Ohio is not obligated to request processing of this or any other quantity or proportion of raw products. Commodity turkey are anticipated to become available beginning February 1, 2014. Commodity turkey will be delivered frozen in truckload quantities of 36,000 pounds each. The contractor shall process the raw products and make deliveries of finished products to the four (4) cold storage facilities specified herein. Bid prices (fee for processing per pound of finished product) shall include all transportation charges for delivery of processed product to the cold storage facilities, as well as any other costs associated with providing the specified end products. The term of any contract issued pursuant to this ITB shall be for three years, from July 1, 2014 through June 30, 2017.

B. End Product Classification

1. Turkey Meatballs, Frozen
2. Turkey Breast and Thigh Roasts, Frozen
3. Turkey Sausage Patties, Frozen
4. Turkey and Gravy, Frozen
5. Turkey Lunch Combo Packs, Frozen

C. Summary End Product Data Schedule

A bidder shall provide an updated copy of USDA approved Summary End Product Data Schedule (SEPDS) for all finished products to OCN. Since it is not possible to determine the anticipated white and dark turkey meat proportions of end products relative to the whole turkey carcass that will be ordered by the Ohio Department of Education in any time frame, the State shall not be limited by the balance of the turkey white or dark meat proportions with a processor in placing orders for any finished turkey products from a successful bidder. The pounds of raw turkey white and dark meats must be fully substitutable for filling all orders for ODE, or in determining the pounds of raw turkey balance for the State.

II. REQUIREMENTS

A. USDA Raw Commodity Product Description

Bulk Turkey, Chilled, 36,000 Pounds per Truckload, USDA Material Code 100124 (A534)

B. End Product Description

1. Turkey Meatballs, Fully Cooked, Frozen.

a. Formulation

<u>Ingredients</u>	<u>Percentage</u>
USDA Turkey Chilled, Bulk (Mat. Code 100124)	84.00 minimum
Water	8.0% maximum
Seasoning, other ingredients	10.00% maximum

- a. Product shall be prepared using USDA turkey according to the above formulation

- c. White and Dark Meat from the whole turkey bird is ground to appropriate size and seasoned
- d. The meat is formed into raw emulsion of meatballs, cooked to meet approved temperature under USDA guidelines, quick frozen to 0 degrees F and packaged.
- e. The meat must be tender, have desirable texture and flavor and must not contain any bone, tendon, foreign material, flavor, odor, or color.
- f. Approximate weight per cooked meatball shall be 0.65 ounces (+/- 0.5).
- g. Meatball size and shape shall be uniform.
- h. Four (4) 2.60oz (+/- 0.1) serving size meatballs must provide 2.0 ounce meat/meat alternate per serving for the National School Lunch Program (NSLP) and shall contain no trans-fat, no more than 2.0g saturated fat and 450 mg of sodium per serving.
- i. The soy content of the product if present shall be textured soy vegetable protein (TVP) only.
- j. Product must not contain monosodium glutamate.
- k. The finished product shall have a shelf life of at least six (6) months from the date of production if held frozen at a temperature of 0 degrees F. or below.

2. Turkey Breast and Thigh Roast, Fully Cooked, Frozen.

a. Formulation

<u>Ingredients</u>	<u>Percentage</u>
USDA Turkey Chilled, Bulk (Mat. Code 100124)	80.00% minimum
Brine (8% salt)	13.00% minimum

- b. Whole breast and thigh muscles are trimmed to appropriate specifications.
- c. Brine is injected into muscle and meat is cooked in oven to internal temperature of at least 170 degrees F.
- d. Product is cooled until internal temperature of 40 degrees F is reached, packed individually in ovenable bags and blast frozen to 0 degrees F.
- e. The meat shall have an appealing color, flavor and texture and shall not contain monosodium glutamate.
- f. Each 2.5oz (+/- 0.1oz) serving size shall meet 2.0oz meat/meat alternate and shall contain no trans-fat, no more than 1.5g saturated fat and 440mg of sodium per serving.
- g. The finished product shall have a shelf life of at least six (6) months from the date of production if held frozen at a temperature of 0 degrees F. or below.

3. Turkey Sausage Patties, Fully Cooked, Frozen.

a. Formulation

<u>Ingredients</u>	<u>Percentage</u>
USDA Turkey Chilled, Bulk (Mat. Code 100124)	82.00% minimum
Skin	15.00 % maximum
Seasoning	1.5 % minimum

- b. Appropriate amounts of turkey dark meat and skin are blended together with some seasoning and chilled at 25 degrees F.
- c. Meat is put in forming plate and cooked at 165 degrees F. to achieve a cooked weight of 1.0oz (+/- 0.05oz) and quick frozen.
- e. The meat shall have an appealing color, flavor and texture and shall not contain monosodium glutamate.
- f. Each 1.0oz (+/- 0.01oz) serving size shall meet 1.0oz meat/meat alternate and contain no trans-fat, no more than 1.5g saturated fat and 120mg of sodium per serving

- g. The finished product shall have a shelf life of at least six (6) months from the date of production if held frozen at a temperature of 0 degrees F. or below.

4. Turkey and Gravy, White and Dark Meat, Fully Cooked, Frozen.

a. Formulation

<u>Ingredients</u>	<u>Percentage</u>
USDA white and dark Turkey chunks (Mat. Code 100124)	68.00% minimum
Water	28.00% maximum
Spices, seasonings, etc	6.50% maximum

- b. Appropriate amounts of turkey dark and white meat are trimmed to appropriate specifications.
- c. Following brine addition and chilling to 40 degrees F, meat is mixed with gravy spices and seasonings and product is cooked at 165 degrees F. cooled and blast frozen.
- e. The product shall have an appealing color, flavor and texture and shall not contain monosodium glutamate.
- f. Each 2.5oz (+/- 0.1oz) serving size shall meet 2.0oz meat/meat alternate and contain no trans-fat, no more than 2.5g saturated fat and 470mg of sodium per serving.
- g. The finished product shall have a shelf life of at least six (6) months from the date of production if held frozen at a temperature of 0 degrees F. or below.

5. Turkey Combo Pack (Sliced Turkey Ham, Sliced Turkey Salami and Sliced Turkey Pepperoni, Dark Meat, Fully Cooked, Frozen.

a. Formulation:

<u>Ingredients</u>	<u>Percentage</u>			
	Ham	Salami	Pepperoni	Max/Min
USDA Turkey (Mat. Code 100124)	93.00%	53.00%	86.00	Min.
Mechanically deboned turkey (MDT)	-	35.00%	-	Max.
Water, Spices, seasonings, etc	8.00%	13.00	13.00%	Max.

- b. Appropriate amounts of turkey dark meat are mixed, blended cast in casings and cooked to internal temperatures of at least 162 degrees F.
- c. Casings are removed from product and sliced. Slices are placed in vacuum sealed film and frozen.
- e. The product shall have an appealing color, flavor and texture and shall not contain monosodium glutamate.
- f. Each 3.0oz (+/- 0.1oz) serving size, or two 0.5oz slices each of turkey ham, turkey salami and turkey pepperoni shall meet 2.0oz meat/meat alternate and contain no trans-fat, no more than 2.5g saturated fat and more than 610mg of sodium per serving.
- g. The combo pack should contain equal percentage by weight portions of the sliced ham, salami and pepperoni items.
- h. The finished product shall have a shelf life of at least six (6) months from the date of production if held frozen at a temperature of 0 degrees F. or below.

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, Food Safety and Inspection Service (FSIS) and the USDA, Agricultural Marketing Service (AMS), Livestock and Seed Division. Contractor shall have an approved USDA hazard analysis critical control points (HACCP) program and a total quality control (TQC) program at the processing plant.

D. USDA Certification Service

1. As part of Option 2 coverage, the USDA, AMS, Livestock & Seed Division grader shall continuously monitor the processing and fabrication procedures. Product shall be processed under continuous USDA supervision.
2. All product must be examined and accepted by a USDA, AMS, Livestock and Seed Division grader prior to delivery. The contractor shall arrange and pay for the necessary USDA service.
3. A USDA, AMS, Livestock and Seed Division grading certificate shall accompany each shipment of product, showing that the product was produced under continuous USDA supervision, is in sound condition, and meets the specification requirements. Product not accompanied by a grading certificate will be rejected, shall remain the property of the contractor, and shall be returned at contractor's expense.
4. 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.
5. All 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 and Seed Division.

E. Packaging

1. Products may be packaged in 10 - 45 net pound cases.
2. The packaging of the bid samples must meet specifications and shall be the method of packaging to be used for all product provided under any term contract issued pursuant to this bid.
3. All 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.
4. 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.
5. Boxes shall be one piece, die-cut, regular slotted container (RSC) design. Fiberboard shall be testing not less than two hundred (200) pounds. No holes in boxes are permitted.

F. Labeling

1. The contribution value of a serving to the National School Lunch Program (NSLP) pattern, the nutritional analysis, and the reheating 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. Product shall have an approved CN label.
3. Each case shall bear the USDA contract compliance stamp and certificate number.
4. The shipping carton shall contain ingredient statement, name of product, and date of pack.
5. Printed, stamped, and stenciled labeling and marking information on shipping containers must be water-fast, non-smearing, of a contrasting color, clear and readable.
6. Labeling of products shall be in compliance with all guidelines as specified by the U. S. Food and Drug Administration regulations 21 CFR 101 and 9 CFR 317 Subpart B; The Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II); and the State of Ohio Rule 3717-1-03.5(C), (the administrative rule adopted under Ohio Revised Code 3717.53).

Labeling of products containing the major food allergens - milk, egg, fish (e.g., bass, flounder, or cod), Crustacean shellfish (e.g., crab, lobster, or shrimp), tree nuts (e.g., almonds, pecans, or walnuts), wheat, peanuts, and soybeans - shall be in compliance with the Food Allergen Labeling and Consumer Protection Act of 2004 (Public Law 108-282, Title II) and the State of Ohio Rule 3717-1-03.5(C), (the administrative rule adopted under Ohio Revised Code 3717.53).

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.
6. 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 products shall be processed in the United States.

If laboratory analysis is done in accordance with Article S-15 of the Supplement Contract Terms and Conditions, the laboratory analysis will be predicated upon the formulation specified herein. Laboratory analysis may be performed by an independent laboratory contracted by the OCN to insure compliance with the bid formulation. Costs incurred for laboratory analysis shall be borne by the OCN except in instances of demonstrated nonconformance to formulation and/or specifications.

3. 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 Food, Drug and Cosmetic Act ("the ACT"), and not an article which may not, under the provisions of section 404, 505, or 512 of the Act, be introduced into interstate commerce.

III. CONTRACTOR'S RESPONSIBILITIES

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

- A. Receiving Information: The contractor shall be responsible for obtaining signed receipts (original bills of lading) from carriers of donated foods.
- B. 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 change in subcontractors must be approved by the state, in writing, prior to such change.
- C. 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.

YOUR BID:

Bidders shall not insert a unit cost more than 3 digits after the decimal point. Digit(s) beyond 3, after the decimal point, shall be dropped by the Office of Procurement Services and not used in the evaluation and any subsequent award.

PLEASE COMPLETE ALL BLANKS BELOW

TURKEY MEATBALLS, FROZEN

OAKS ITEM ID	END PRODUCT	COMMODITY WEIGHT PER TL	YOUR MINIMUM YIELD*	FEE FOR PROCESSING (PER POUND OF END PRODUCT)
	Turkey Meatballs, Fully Cooked, Frozen	Turkey, Chilled, Bulk Mat. Code 100124 36,000 pounds/TL	_____ lbs.	FIRST YEAR (07/01/14-06/30/15) \$ _____ Per lb.
SECOND YEAR (07/01/15-06/30/16) \$ _____ Per lb.				
THIRD YEAR (07/01/16-06/30/17) \$ _____ Per lb.				

Case pack offered: _____ Turkey meatballs per case Case Weight Offered (lbs.) _____

Number of Servings Per Case _____

** Product(s) packaging contains recycled material: Yes No; If yes, _____%

TURKEY BREAST AND THIGH ROAST, FROZEN

OAKS ITEM ID	END PRODUCT	COMMODITY WEIGHT PER TL	YOUR MINIMUM YIELD*	FEE FOR PROCESSING (PER POUND OF END PRODUCT)
	Turkey Breast and Thigh Roast, Fully Cooked, Frozen	Turkey, Chilled, Bulk Mat. Code 100124 36,000 pounds/TL	_____ lbs.	FIRST YEAR (07/01/14-06/30/15) \$ _____ Per lb.
SECOND YEAR (07/01/15-06/30/16) \$ _____ Per lb.				
THIRD YEAR (07/01/16-06/30/17) \$ _____ Per lb.				

Case pack offered: _____ Turkey Breast and Thigh Roast per case Case Weight Offered (lbs.) _____

Number of Servings Per Case _____

** Product(s) packaging contains recycled material: Yes No; If yes, _____%

TURKEY SAUSAGE PATTIES, FROZEN

OAKS ITEM ID	END PRODUCT	COMMODITY WEIGHT PER TL	YOUR MINIMUM YIELD*	FEE FOR PROCESSING (PER POUND OF END PRODUCT)
	Turkey Sausage Patties, Fully Cooked, Frozen	Turkey, Chilled, Bulk Mat. Code 100124 36,000 pounds/TL	_____ lbs.	FIRST YEAR (07/01/14-06/30/15) \$ _____ Per lb.
SECOND YEAR (07/01/15-06/30/16) \$ _____ Per lb.				
THIRD YEAR (07/01/16-06/30/17) \$ _____ Per lb.				

Case pack offered: _____ Turkey Sausage Patties per case

Case Weight Offered (lbs.) _____

Number of Servings Per Case _____

** Product(s) packaging contains recycled material: Yes No; If yes, _____%

TURKEY AND GRAVY, FROZEN

OAKS ITEM ID	END PRODUCT	COMMODITY WEIGHT PER TL	YOUR MINIMUM YIELD*	FEE FOR PROCESSING (PER POUND OF END PRODUCT)
	Turkey and Gravy, Fully Cooked, Frozen	Turkey, Chilled, Bulk Mat. Code 100124 36,000 pounds/TL	_____ lbs.	FIRST YEAR (07/01/14-06/30/15) \$ _____ Per lb.
SECOND YEAR (07/01/15-06/30/16) \$ _____ Per lb.				
THIRD YEAR (07/01/16-06/30/17) \$ _____ Per lb.				

Case pack offered: _____ Turkey and Gravy per case

Case Weight Offered (lbs.) _____

Number of Servings Per Case _____

** Product(s) packaging contains recycled material: Yes No; If yes, _____%

TURKEY LUNCH COMBO PACKS, FROZEN

OAKS ITEM ID	END PRODUCT	COMMODITY WEIGHT PER TL	YOUR MINIMUM YIELD*	FEE FOR PROCESSING (PER POUND OF END PRODUCT)
	Turkey Lunch Combo Packs, Fully Cooked, Frozen	Turkey, Chilled, Bulk Mat. Code 100124 36,000 pounds/TL	_____ lbs.	FIRST YEAR (07/01/13-06/30/14) \$ _____ Per lb.
SECOND YEAR (07/01/14-06/30/15) \$ _____ Per lb.				
THIRD YEAR (07/01/15-06/30/16) \$ _____ Per lb.				

Case pack offered: _____ Turkey Lunch Combo Packs per case Case Weight Offered (lbs.) _____

Number of Servings Per Case _____

** Product(s) packaging contains recycled material: Yes No; If yes, _____%

* Minimum yield under this contract are the pounds of end product returned to the state of Ohio on full truckload weight of USDA commodity product.

** Shall not be included in evaluation

I certify that the above products(s): (1) will be produced in compliance with the attached specifications; (2) minimum finished product specified is guaranteed. Total production is to be returned to the Ohio Department of Education regardless of the amount; (3) that the product will be delivered to specified locations in Ohio; and (4) the processing fee reflected above represents the total cost to the Ohio Department of Education for the finished product(s) delivered.

PROCESSOR: _____

SIGNATURE: _____

TITLE: _____

DATE: _____

DISCLOSURE OF SUBCONTRACTORS/JOINT VENTURES (See paragraph V.Q. of Standard Contract Terms and Conditions): List names of subcontractors who will be performing work under the Contract.

_____	_____
_____	_____
_____	_____

By the signature affixed to this Bid, Bidder hereby certifies that the above information is true and accurate. The Bidder agrees that no changes will be made to this list of subcontractors or locations where work will be performed or data will be stored without prior written approval of DAS. Any attempt by the Bidder/Contractor to change or otherwise alter subcontractors or locations where work will be performed or locations where data will be stored, without prior written approval of DAS, will be deemed as a default. If a default should occur, DAS will seek all legal remedies as set forth in the Standard Contract Terms and Conditions which may include immediate cancellation of the Contract. Failure to complete this page may deem your bid not responsive.

Bid Automobile Liability Checklist:

Contractor will indicate, by checking the appropriate box(es) below, which mode of transportation will apply to this contract.

- Bidder/Broker ("The Contractor") or their Sub Contractor will make delivery or be performing services using a vehicle that is owned, leased or rented. Provide Certificate of Insurance documenting automobile liability with a Combined Single Limit of \$500,000.00.
- Goods/Services will be delivered via common carrier.
- No employee or representative of the contractor will have cause to be on state property to make deliveries or to perform services.

ATTACHMENT A

U. S. DEPARTMENT OF AGRICULTURE

**Certification Regarding Debarment, Suspension, Ineligibility
and Voluntary Exclusion - Lower Tier Covered Transactions**

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-1733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON REVERSE)

The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.

Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Organization PR/Award or Project Name

Name(s) and Title(s) of Authorized Representative(s)

Signature(s) Date

Form AD-10-48 (11/97)