File No. 251026 **Committee Item No.** 7
Board Item No. 26

COMMITTEE/BOARD OF SUPERVISORS

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Committee: Budget and Finance Committee **Date** November 5, 2025
Board of Supervisors Meeting **Date** November 18,2025

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Completed by: Brent Jalipa **Date** October 30, 2025
Completed by: Brent Jalipa **Date** November 6, 2025

[Contract - ARAMARK Correctional Services, Inc. - Jail Food Services - Not to Exceed $22,000,000]

Resolution authorizing the Sheriff's Office to enter into a contract with ARAMARK Correctional Services, Inc. for jail food services for a total contract amount not to exceed $22,000,000 and a term of five years, to commence on November 1, 2025, with two one-year options to renew.

WHEREAS, Charter Section 9.118 (b) of the Charter of the City and County of San Francisco requires that contracts or agreements entered into by a department, board or commission requiring anticipated expenditures of ten million dollars, shall be subject to approval of the Board of Supervisors by resolution; and

WHEREAS, The Contract Monitoring Division determined 14B subcontracting goals do not apply; and

WHEREAS, On May 19, 2025, the Sheriff's Office issued a Request for Proposals for Jail Food Services at the County Jails and as a result of that competitive selection process, identified Aramark Correctional Services, Inc. to receive a contract in the amount of $22,000,000 over five years to provide jail food services; and

WHEREAS, The proposed contract agreement with Aramark Correctional Services, Inc. to provide jail food services ("Agreement") is on file with the Clerk of the Board of Supervisors in File No. 251026, which is hereby declared to be a part of this resolution as set forth fully herein; and

WHEREAS, On July 15, 2025, in File Number 250615, the Board of Supervisors approved the Controller's certification that county jail food service management operations can practically be performed by a private contractor at a lower cost than if work were

performed by City employees at budgeted levels pursuant to Charter Section 10.104.15; now, therefore, be it

RESOLVED, That the Board of Supervisors hereby approves the Jail Food Services Agreement by and between ARAMARK Correctional Services, Inc. and the City and County of San Francisco, acting by and through its Sheriff's Office, for a total contract amount not to exceed $22,000,000 and a term of five years, to commence on November 1, 2025, with two one-year options exercisable by the Sheriff's Office and on file with the Clerk of the Board of Supervisors in File No. 251026; and, be it

FURTHER RESOLVED, That within thirty (30) days of the contract being fully executed by all parties the Sheriff's Office shall provide the final contract to the Clerk of the Board for inclusion into the official file.

Item 7 File 25-1026	Department: Sheriff's Office

EXECUTIVE SUMMARY

Legislative Objectives

- The proposed resolution would authorize the Sheriff's Office to enter into a new contract with ARAMARK Correctional Services, Inc. (Aramark) for jail food services for a five-year term from November 1, 2025, through October 31, 2030, and an amount not to exceed $22,000,000. The contract includes two options to renew the agreement for a period of two additional years each, for a total potential term of nine years.

Key Points

- ARAMARK Correctional Services, LLC (Aramark) provides food services at the Hall of Justice and San Bruno jail facilities under an existing contract, which expired on October 31, 2025.
- On May 19, 2025, the Sheriff's Office issued a Request for Proposals (RFP) soliciting vendors to deliver food service at the County jail facilities for an anticipated term of five years with one option to extend the term for two years for a total term of seven years. Aramark was one of two vendors to submit proposals and received the highest average score.
- The contract also includes the IN2WORK culinary vocational training program for a minimum of 42 incarcerated individuals.
- The contract stipulates that prices are locked fixed for the initial 24 months. Afterwards, either party may request a renegotiation of the per-meal prices, with any upward adjustment capped by the Consumer Price Index (CPI) for food away from home in the Bay Area. However, the Sheriff's Office notes that Aramark may negotiate rate increases exceeding CPI during the two contract extension options.

Fiscal Impact

- The total $22 million contract amount covers the cost of meals for the five-year term from November 1, 2025, to October 31, 2030, and does not include sales tax, which the City pays. With sales tax, the City would pay an estimated $2.0 million in addition to contract costs of $22.0 million, for a total of $24.0 million over the five years.
- In FY 2024-25, the contract budget totaled $4.8 million, including taxes, which is approximately equal to the proposed $4.8 million budget for Year 1. In addition, the inmate meal price of $2.200 per meal and the staff meal price of $3.509 per meal are unchanged from the prior contract.

Recommendations

- Amend the proposed resolution to reduce the options to extend the term from two two-year options to two <u>one</u>-year options for a total potential term of seven years (rather than nine years) to ensure consistency with the RFP and approve the proposed resolution.

MANDATE STATEMENT

City Charter Section 9.118(b) states that any contract entered into by a department, board or commission that (1) has a term of more than ten years, (2) requires expenditures of $10 million or more, or (3) requires a modification of more than $500,000 is subject to Board of Supervisors approval.

BACKGROUND

State regulatory standards require the San Francisco Sheriff's Office to provide nutritionally adequate meals daily to the incarcerated population in the County Jails. ARAMARK Correctional Services, LLC (Aramark) provides these food services under an existing contract, which expired on October 31, 2025.

In July 2025, the Board of Supervisors approved the Controller's certification that food service at the County Jails can be performed by a private contractor at a lower cost than if performed by city employees, pursuant to Proposition J (1976) (File 25-0615).

Competitive Solicitation Process

On May 19, 2025, the Sheriff's Office issued a Request for Proposals soliciting vendors to deliver food service at the County Jail facilities for an anticipated term of five years with the option to extend the term for two additional years for a total term of seven years.

Proposals were evaluated based on project approach (30 points), assigned project staff (15 points), experience of firm (15 points), and financial proposal (40 points), for a total possible score of 100 points. Aramark was one of two vendors to submit proposals and received the highest average score of 86 out of 100 possible points, compared to 73 for the second-place proposer, Summit.[1] The scoring summary is provided in Exhibit 1 below.

Exhibit 1: RFP Scoring Summary (100 Possible Points)

	Max Points	Aramark	Summit
Project Approach	30	22.0	21.8
Assigned Project Staff	15	11.4	12.3
Experience of Firm	15	12.5	12.0
Financial Proposal	40	40.0	27.0
Average (rounded)	**100**	**86.0**	**73.0**

Source: Sheriff's Office

[1] The selection panel consisted of an analyst from the Center for Good Food Purchasing (a non-profit), a sergeant from the San Francisco Police Department, and a lieutenant and a sergeant from the San Francisco Sheriff's Office.

DETAILS OF PROPOSED LEGISLATION

The proposed resolution would authorize the Sheriff's Office to enter into a new contract with ARAMARK Correctional Services, Inc. (Aramark) for jail food services for a five-year term from November 1, 2025, through October 31, 2030, and an amount not to exceed $22,000,000. The contract includes two options to renew the agreement for a period of two additional years each, for a total potential term of nine years.

The proposed total potential term of nine years exceeds the total potential term of seven years advertised in the RFP. Following inquiries from our office, the Sheriff's Office will modify the term so that the final contract has a five-year term with two one-year options to extend for a total potential term of seven years. We recommend that the Board of Supervisors amend the term in the proposed resolution to be consistent with the final contract and the term advertised in the RFP.

Services

Under the proposed contract, Aramark would provide daily food service to staff and the incarcerated population at the Hall of Justice and San Bruno jail facilities. Aramark would provide three inmate meals and three staff meals daily, as well as coffee service and garbage service.

Average Daily Jail Population

The average daily jail population (ADP) fluctuated throughout the last contract term, which began in November 2018. It was 1,293 in FY 2018-19, decreased to 801 in FY 2020-21 due to the pandemic, and has since increased to 1,265 in FY 2024-25. The average daily population from March to August 2025 was 1,263.

Food Standards

Aramark is required to maintain nutritional and health standards per the State of California Board of State and Community Corrections, Title 15, Recommended Dietary Allowances, and USDA guidelines. Specific requirements include no more than 2.5 grams of sodium per meal and saturated dietary fat not exceeding 10 percent of total calories per week.

Inmate meal service consists of a six-week menu cycle providing three meals per day, ensuring a minimum daily caloric requirement of 2,500 calories for adults. Service generally consists of a mix of cold and hot meals during the week, except at County Jail #1 (intake and release facility), which receives only sack lunches. The Contractor shall also provide medical/therapeutic diets and religious diets at the same per-meal cost as regular diets.

Staff meal service includes a 6-week rotational menu of fresh food. The contract stipulates that no incarcerated labor shall be involved in the preparation of staff meals.

Additional Requirements

The contract also includes the IN2WORK culinary vocational training program for a minimum of 42 incarcerated individuals, including training and certification, and alignment with the Good

Food Purchasing Program, which provides a framework for institutions to redirect their food budgets toward suppliers who meet value-based standards.

Price Adjustments

The contract stipulates that prices are locked fixed for the initial 24 months. The Sheriff's Office advises this requirement was included in the RFP to prevent proposers from submitting artificially low bids to gain higher evaluation scores. After the first 24 months, either party may request a renegotiation of the per-meal prices, with any upward adjustment capped by the Consumer Price Index (CPI) for food away from home in the Bay Area. However, the Sheriff's Office notes that Aramark may negotiate rate increases exceeding CPI during the two contract extension options.

The contract also allows for price adjustments if conditions change due to causes beyond the Contractor's control, including a decrease in the inmate population below 900. This threshold was established during the COVID-19 pandemic, when the prior contract was renegotiated from a fixed-rate to a variable-rate structure due to significant population decreases that impacted the contractor's costs. The Sheriff's Office advises that the $2.20 unit price in the new contract for inmate meals assumes an average daily jail population of 1,300, as referenced in the RFP.

Performance Monitoring

The contract requires Aramark to adhere to quality, size, and grade specifications for all food products, disposable service ware, and packaging. Aramark must also submit written menus ten days in advance that meet nutritional, serving, preparation, quality, presentation, and sanitation standards. Additionally, Aramark is required to provide monthly meal count reports detailing meals served by location to inmates and staff, along with preventative maintenance and repair records, to support monthly invoices. The contract also includes provisions for liquidated damages if meals are delivered late or not at all.

The contractor is required to document referrals and linkages to post-release employment opportunities for the vocational training program and to develop performance metrics and provide quarterly reports on the program.

FISCAL IMPACT

The proposed contract establishes a not to exceed amount of $22,000,000 for the initial five-year term from November 1, 2025, to October 31, 2030.

The total contract amount covers the cost of meals and does not include sales tax, which is paid by the City. The Sheriff's Office's estimates the total cost of meals over the five-year term at $21,959,020, as shown below in Exhibit 2's subtotal. This amount does not account for potential CPI adjustments after the initial 24 months or the costs associated with the two extension options. Any changes to the contract value that exceed $500,000 would require Board of Supervisors approval.

With sales tax rates of 8.625 percent in San Francisco and 9.375 percent in San Bruno, the City would pay an estimated $2.0 million in sales tax in addition to contract costs of $22.0 million, for total costs of $24.0 million over the five-year period.

Exhibit 2: Projected Expenditures of Aramark Contract, November 1, 2025, to October 31, 2030

Contract Year	Inmate Meals	Inmate Meals Cost	Staff Meals	Staff Meals Cost	Subtotal, Contract Costs	Est. Taxes (9%)	Total Costs
1	1,575,960	$3,467,112	263,520	$924,692	$4,391,804	$395,262	$4,787,066
2	1,575,960	$3,467,112	263,520	$924,692	$4,391,804	$395,262	$4,787,066
3	1,575,960	$3,467,112	263,520	$924,692	$4,391,804	$395,262	$4,787,066
4	1,575,960	$3,467,112	263,520	$924,692	$4,391,804	$395,262	$4,787,066
5	1,575,960	$3,467,112	263,520	$924,692	$4,391,804	$395,262	$4,787,066
Total	**7,879,800**	**$17,335,560**	**1,317,600**	**$4,623,458**	**$21,959,020**	**$1,976,312**	**$23,935,332**

Source: Sheriff's Office

According to the Sheriff's Office, the $22,000,000 not to exceed amount was calculated based on the average daily jail population of 1,263 from March to August 2025 and the corresponding average inmate and staff meal counts over the same period (131,330 and 21,960 per month, respectively). The estimate assumes the new contract prices of $2.20 for inmate meals and $3.509 for staff meals over the entire five-year period.[2] All services, including enhanced coffee service for staff and garbage service for the downtown County Jail Facilities, are incorporated into the base meal prices, as required by the RFP.

Comparison to Prior Budget and Contract

In FY 2024-25, the contract budget totaled $4.8 million, including taxes, which is approximately equal to the proposed budget of $4.8 million in Year 1. In addition, the inmate meal price of $2.200 per meal and the staff meal price of $3.509 per meal are unchanged from the prior contract. However, the meal prices now include garbage service and enhanced coffee service for staff, which were previously billed separately at a flat rate of $13,004 per month. The RFP required these services to be incorporated into the meal prices, and the Sheriff's Office reports that Aramark absorbed these costs rather than increase the price of meals.

Source of Funding

The proposed contract will be funded by the General Fund.

RECOMMENDATIONS

1. Amend the proposed resolution to reduce the options to extend the term from two two-year options to two one-year options for a total potential term of seven years (rather than nine years) to ensure consistency with the term advertised in the RFP.
2. Approve the resolution as amended.

[2] Inmate meals are priced based on the provided distribution of two cold meals for each hot meal.

City and County of San Francisco
Office of Contract Administration
Purchasing Division
City Hall, Room 430
1 Dr. Carlton B. Goodlett Place
San Francisco, California 94102-4685

Agreement between the City and County of San Francisco and Aramark Correctional Services Contract ID 1000036801

This Agreement is made this first day of November, 2025, in the City and County of San Francisco ("City"), State of California, by and between Aramark Correctional Services ("Contractor", "Aramark") and City.

Recitals

WHEREAS, the San Francisco Sheriff's Office ("Department", "SFSO") wishes to procure onsite jail food services for the San Francisco County Jails from Contractor; and

WHEREAS, Contractor represents and warrants that it is qualified to perform the Services required by City as set forth under this Agreement; and

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WHEREAS, Contractor was competitively selected pursuant to a Request for Proposals ("RFP") entitled Jail Food Services issued through Sourcing Event ID 0000010629; and

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WHEREAS, this is a contract for Services and the Local Business Enterprise ("LBE") subcontracting participation requirement for the Services has been waived pursuant to waiver CMD14BPREBID0002446; and

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WHEREAS, Proposition J approval for jail food services was obtained from the San Francisco Board of Supervisors on July 15, 2025, File Number 250615; and

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WHEREAS, the Department has filed Ethics Form 126f2 (Notice of Submission of Proposal) because this Agreement has a value of $100,000 or more in a fiscal year and will require the approval of Sheriff Paul Miyamoto an elected officer of the City; and

WHEREAS, the Department has filed Ethics Form 126f4 (Notification of Contract Approval) because this Agreement has a value of $100,000 or more in a fiscal year and will require the approval of Sheriff Paul Miyamoto an elected officer of the City; and

WHEREAS, the City's Board of Supervisors approved this Agreement by [insert resolution number] on [insert date of Commission or Board action] in the amount of [insert Dollar Amount] for the period commencing November 1, 2025 and ending October 31, 2030; and

Now, THEREFORE, the parties agree as follows:

Article 1 Definitions

The following definitions apply to this Agreement:

1.1 "Agreement" means this contract document, including all attached appendices, and all applicable City Ordinances and Mandatory City Requirements specifically incorporated into this Agreement by reference as provided herein.

1.2 "City" means the City and County of San Francisco, a municipal corporation, acting by and through both its Director of the Office of Contract Administration or the Director's designated agent, hereinafter referred to as "Purchasing" and San Francisco Sheriff's Office ("SFSO").

1.3 "City Data" means that data as described in Article 13 of this Agreement which includes, without limitation, all data collected, used, maintained, processed, stored, or generated by or on behalf of City in connection with this Agreement. City Data includes, without limitation, Confidential Information.

1.4 "CMD" means the Contract Monitoring Division of the City.

1.5 "Confidential Information" means confidential City information including, but not limited to, personal identifiable information ("PII"), protected health information ("PHI"), or individual financial information (collectively, "Proprietary or Confidential Information") that is subject to local, state or federal laws restricting the use and disclosure of such information, including, but not limited to, Article 1, Section 1 of the California Constitution; the California Information Practices Act (Civil Code § 1798 et seq.); the California Confidentiality of Medical Information Act (Civil Code § 56 et seq.); the federal Gramm-Leach-Bliley Act (15 U.S.C. §§ 6801(b) and 6805(b)(2)); the privacy and information security aspects of the Administrative Simplification provisions of the federal Health Insurance Portability and Accountability Act (45

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CFR Part 160 and Subparts A, C, and E of part 164); and San Francisco Administrative Code Chapter 12M ("Chapter 12M"). Confidential Information includes, without limitation, City Data.

1.6 "Contractor" means Aramark Correctional Services, 1101 Market Street, Philadelphia, PA 19107.

1.7 "Deliverables" means Contractor's or its subcontractors' work product, including any partially-completed work product and related materials, resulting from the Services provided by Contractor to City during the course of Contractor's performance of the Agreement, including without limitation, the work product described in the "Scope of Services" attached as Appendix A.

1.8 "Mandatory City Requirements" means those City laws set forth in the San Francisco Municipal Code, including the duly authorized rules, regulations, and guidelines implementing such laws that impose specific duties and obligations upon Contractor.

1.9 "Party" and "Parties" means City and Contractor either individually or collectively.

1.10 "Services" means the work performed by Contractor under this Agreement as specifically described in the "Scope of Services" attached as Appendix A, including all services, labor, supervision, materials, equipment, actions and other requirements to be performed and furnished by Contractor under this Agreement.

Article 2 Term of the Agreement

2.1 **Term.** The term of this Agreement shall commence on November 1, 2025 and expire on October 31, 2030, unless earlier terminated as otherwise provided herein.

2.2 **Options to Renew.** Upon mutual agreement, the Parties has two (2) options to renew the Agreement for a period of two (2) additional years each for a total of nine (9) years. The Parties may exercise this option by modifying this Agreement as provided in Section 11.5, "Modification of this Agreement." Extensions may be for the whole or partial period provided for above.

Article 3 Financial Matters

3.1 **Certification of Funds; Budget and Fiscal Provisions.**

3.1.1 **Termination in the Event of Non-Appropriation.** This Agreement is subject to the budget and fiscal provisions of Section 3.105 of the City's Charter. Charges will accrue only after prior written authorization certified by the Controller, and the amount of City's obligation hereunder shall not at any time exceed the amount certified for the purpose and period stated in such advance authorization. This Agreement will terminate without penalty, liability or expense of any kind to City at the end of any fiscal year if funds are not appropriated for the next succeeding fiscal year. If funds are appropriated for a portion of the fiscal year, this Agreement will terminate, without penalty, liability or expense of any kind at the end of the term for which funds are appropriated. City has no obligation to make appropriations for this Agreement in lieu

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of appropriations for new or other agreements. City budget decisions are subject to the discretion of the Mayor and the Board of Supervisors. Contractor's assumption of risk of possible non-appropriation is part of the consideration for this Agreement.

THIS SECTION CONTROLS AGAINST ANY AND ALL OTHER PROVISIONS OF THIS AGREEMENT.

3.1.2 **Maximum Costs.** City's payment obligation to Contractor cannot at any time exceed the amount certified by City's Controller for the purpose and period stated in such certification. Absent an authorized emergency per the City Charter or applicable Code, no City representative is authorized to offer or promise, nor is City required to honor, any offered or promised payments to Contractor under this Agreement in excess of the certified maximum amount without the Controller having first certified the additional promised amount and the Parties having modified this Agreement as provided in Section 11.5, "Modification of this Agreement."

3.2 **Authorization to Commence Work.** Contractor shall not commence any work under this Agreement until City has issued formal written authorization to proceed, such as a purchase order, task order or notice to proceed. Such authorization may be for a partial or full scope of work.

3.3 **Compensation.**

3.3.1 **Calculation of Charges and Contract Not to Exceed Amount.** The amount of this Agreement shall not exceed Twenty-Two Million Dollars ($22,000,000), the breakdown of which appears in Appendix B, "Calculation of Charges." City shall not be liable for interest or late charges for any late payments. City will not honor minimum service order charges for any Services covered by this Agreement.

3.3.2 **Payment Limited to Satisfactory Services.** Contractor is not entitled to any payments until City approves the Services delivered. Payments to Contractor by City shall not excuse Contractor from its obligation to replace the unsatisfactory Services even if the unsatisfactory character was apparent or could have been detected at the time such payment was made. Non-conforming Services may be rejected by City and in such case must be replaced by Contractor without delay at no cost to City.

3.3.3 **Withhold Payments.** If Contractor fails to provide the Services in accordance with Contractor's obligations under this Agreement, City may withhold any and all payments due to Contractor until such failure to perform is cured, and Contractor shall not stop work as a result of City's withholding of payments as provided herein.

3.3.4 **Invoice Format.** Invoices submitted by Contractor under this Agreement must be in a form acceptable to the Controller and City and include a unique invoice number and a specific invoice date. Payment shall be made by City as specified in Section 3.3.8, or in such alternate manner as the Parties have mutually agreed upon in writing. All invoices must show the PeopleSoft Purchase Order ID Number, PeopleSoft Supplier Name and ID, Item numbers (if applicable), complete description of Services performed, sales/use tax (if applicable), contract payment terms and contract price. Invoices that do not include all required information or contain inaccurate information shall not be processed for payment.

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3.3.5 **Reserved.**
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3.3.6 **Getting paid by City for Services.**

(a) City utilizes a commercial product through its banking partner to pay City contractors electronically. Contractors shall sign up to receive electronic payments to be paid under this Agreement. To sign up for electronic payments, visit SF City Partner at sfgov.org.

(b) At the option of City, Contractor may be required to submit invoices directly in the City's financial and procurement system. Refer to https://sfcitypartner.sfgov.org/pages/training.aspx for more information.

3.3.7 **Reserved.**

3.3.8 **Payment Terms.**

(a) **Payment Due Date.** Unless City notifies the Contractor that a dispute exists, Payment shall be made within 30 calendar days, measured from (1) the rendering of the Services or (2) the date of receipt of the invoice, whichever is later. Payment is deemed to be made on the date City issued a check to Contractor or, if Contractor agreed to electronic payment, the date City has posted electronic payment to Contractor.

(b) **Reserved.**

3.4 **Audit and Inspection of Records.** Contractor agrees to maintain and make available to City, during regular business hours, accurate books and accounting records relating to its Services. Contractor will permit City to audit, examine and make copies of such books and records, and to make audits of all invoices, materials, payrolls, records or personnel and other data related to all other matters covered by this Agreement, whether funded in whole or in part under this Agreement. Contractor shall maintain such data and records in an accessible location and condition for a period of not less than five years after final payment under this Agreement or until after final audit has been resolved, whichever is later. The State of California or any Federal agency having an interest in the subject matter of this Agreement shall have the same rights as conferred upon City by this Section. Contractor shall include the same audit and inspection rights and record retention requirements in all subcontracts.

3.5 **Submitting False Claims.** The full text of San Francisco Administrative Code Section 21.35, including the enforcement and penalty provisions, is incorporated into this Agreement. Any contractor or subcontractor who submits a false claim shall be liable to City for the statutory penalties set forth in that section.

3.6 **Reserved**.

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Article 4 Services and Resources

4.1 **Services Contractor Agrees to Perform.** Contractor agrees to perform the Services stated in **Appendix A, "Scope of Services."** Officers and employees of City are not authorized to request and City is not required to compensate for Services beyond those stated.

4.2 **Qualified Personnel.** Contractor represents and warrants that it is qualified to perform the Services required by City, and that all Services will be performed by competent personnel with the degree of skill and care required by current and sound professional procedures and practices. Contractor will comply with City's reasonable requests regarding assignment and/or removal of personnel, but all personnel, including those assigned at City's request, must be supervised by Contractor. Contractor shall commit sufficient resources for timely completion within the project schedule.

4.3 **Subcontracting.** Contractor may subcontract portions of the Services only upon prior written approval of City. Contractor is responsible for its subcontractors throughout the course of the work required to perform the Services. All subcontracts must incorporate the terms of Article 10 "Additional Requirements Incorporated by Reference" of this Agreement, unless inapplicable. Neither Party shall, on the basis of this Agreement, contract on behalf of, or in the name of, the other Party. Any agreement made in violation of this provision shall be null and void.

4.4 **Independent Contractor; Payment of Employment Taxes and Other Expenses.**

4.4.1 **Independent Contractor.** For the purposes of this Section 4.4, "Contractor" shall be deemed to include not only Contractor, but also any agent or employee of Contractor. Contractor acknowledges and agrees that at all times, Contractor is an independent contractor and is wholly responsible for the manner and means by which it performs the Services and work required under this Agreement. Contractor, and its agents and employees will not represent or hold themselves out to be employees of City at any time. Contractor shall not have employee status with City, nor be entitled to participate in any plans, arrangements, or distributions by City pertaining to or in connection with any retirement, health or other benefits that City may offer its employees. Contractor is liable for its acts and omissions. Contractor shall be responsible for all obligations and payments, whether imposed by federal, state or local law, including, but not limited to, FICA, income tax withholdings, unemployment compensation, insurance, and other similar responsibilities related to Contractor's performing Services and work, or any agent or employee of Contractor providing same. Nothing in this Agreement shall be construed as creating an employment or agency relationship between City and Contractor, or any of its agents or employees. Contractor agrees to maintain and make available to City, upon request and during regular business hours, accurate books and accounting records demonstrating Contractor's compliance with this Section. Should City determine that Contractor is not performing in accordance with the requirements of this Section, City shall provide Contractor with written notice of such failure. Within five (5) business days of Contractor's receipt of such notice, and in accordance with Contractor policy and procedure, Contractor shall remedy the deficiency. Notwithstanding, if City believes that an action of Contractor warrants immediate remedial action by Contractor, City shall contact Contractor and provide Contractor in writing with the reason for requesting such immediate action.

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4.4.2 **Payment of Employment Taxes and Other Expenses.** Should City, in its discretion, or a relevant taxing authority such as the Internal Revenue Service or the State Employment Development Division, or both, determine that Contractor is an employee for purposes of collection of any employment taxes, the amounts payable under this Agreement shall be reduced by amounts equal to both the employee and employer portions of the tax due (and offsetting any credits for amounts already paid by Contractor which can be applied against this liability). City shall then forward those amounts to the relevant taxing authority. Should a relevant taxing authority determine a liability for past Services performed by Contractor for City, upon notification of such fact by City, Contractor shall promptly remit such amount due or arrange with City to have the amount due withheld from future payments to Contractor under this Agreement (again, offsetting any amounts already paid by Contractor which can be applied as a credit against such liability). A determination of employment status pursuant to this Section 4.4 shall be solely limited to the purposes of the particular tax in question, and for all other purposes of this Agreement, Contractor shall not be considered an employee of City. Notwithstanding the foregoing, Contractor agrees to indemnify and hold harmless City and its officers, agents and employees from, and, if requested, shall defend them against any and all claims, losses, costs, damages, and expenses, including attorneys' fees, arising from this Section.

4.5 **Assignment.** The Services to be performed by Contractor are personal in character. This Agreement may not be directly or indirectly assigned, novated, or otherwise transferred unless first approved by City by written instrument executed and approved in the same manner as this Agreement. Any purported assignment made in violation of this provision shall be null and void.

4.6 **Reserved.**

4.7 **Liquidated Damages.** By entering into this Agreement, Contractor agrees that in the event incarcerated meals are delivered more than thirty (30) minutes late, or not at all (including those cases where the meal must be pre-prepared because, based on the good faith judgement of designated SFSO staff, the initial preparation does not meet the quality, composition or portion size standards specified in Appendix A, attached), the City will suffer actual damages that will be impractical or extremely difficult to determine; further Contractor agrees that a per-meal charge ($2.20 per meal) multiplied by the number of meals affected may be deducted from any money due to Contractor, following notice and a reasonable cure period, and that this is not a penalty, but is a reasonable estimate of the loss that City will incur based on the delay or failure to perform, established in light of the circumstances existing at the time this Agreement was awarded. City may deduct this sum representing the liquidated damages from any money due to Contractor under this Agreement or any other contract between City and Contractor. Such deductions shall not be considered a penalty, but rather agreed upon monetary damages sustained by City because of Contractor's failure to furnish deliverables to City within the time fixed or such extensions of time permitted in writing by City. Notwithstanding the foregoing, Contractor shall not be liable for any liquidated damages if the late delivery or failure to deliver incarcerated meals is not due solely to Contractor's failure to meet its obligations under the contract for reasons within Contractor's control.

4.8 **Reserved.**

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4.9 **Reserved.**

4.10 **Emergency - Priority 1 Service.** In case of an emergency that affects any part of the San Francisco Bay Area, Contractor will give the City and County of San Francisco Priority 1 service with regard to the Services procured under this Agreement unless preempted by State and/or Federal laws. Contractor will make every good faith effort in attempting to deliver Services using all modes of transportation available. In addition, the Contractor shall charge fair and competitive prices for Services ordered during an emergency and not covered under the awarded Agreement.

Article 5 Insurance and Indemnity

5.1 **Insurance.**

5.1.1 **Required Coverages.** Without in any way limiting Contractor's liability pursuant to the "Indemnification" section of this Agreement, Contractor must maintain in force, during the full term of the Agreement, insurance in the following amounts and coverages:

(a) Commercial General Liability Insurance with limits not less than $5,000,000 each occurrence and $10,000,000 for Bodily Injury and Property Damage, including Food Products Liability, Contractual Liability, Personal Injury, Products and Completed Operations.

(b) Commercial Automobile Liability Insurance with limits not less than $1,000,000 each occurrence, "Combined Single Limit" for Bodily Injury and Property Damage, including Owned, Non-Owned, Operations, and Hired auto coverage, as applicable.

(c) Workers' Compensation Liability Insurance, in statutory amounts, with Employers' Liability Limits not less than $1,000,000 each accident, injury, or illness.

(d) **Reserved**.

(e) **Reserved**.

(f) Cyber and Privacy Liability Insurance with limits of not less than $1,000,000 per claim. Such insurance shall include coverage for liability arising from theft, dissemination, and/or use of confidential information, including but not limited to, bank and credit card account information or personal information, such as name, address, social security numbers, protected health information or other personally identifying information, stored or transmitted in electronic form.

(g) **Reserved**.

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5.1.2 **Additional Insured.**

(a) The Commercial General Liability Insurance policy must include as Additional Insured the City and County of San Francisco, and its Officers, Agents, and Employees.

(b) The Commercial Automobile Liability Insurance policy must include as Additional Insured the City and County of San Francisco and its Officers, Agents, and Employees.

(c) Reserved.

5.1.3 **Waiver of Subrogation.** The Workers' Compensation Liability Insurance policy(ies) shall include a waiver of subrogation in favor of City for all work performed by the Contractor, and its employees, agents and subcontractors.

5.1.4 **Primary Insurance.**

(a) The Commercial General Liability Insurance policy shall provide that such policies are primary insurance to any other insurance available to the Additional Insureds, with respect to any claims arising out of this Agreement, and that the insurance applies separately to each insured against whom claim is made or suit is brought.

(b) The Commercial Automobile Liability Insurance policy shall provide that such policies are primary insurance to any other insurance available to the Additional Insureds, with respect to any claims arising out of this Agreement, and that the insurance applies separately to each insured against whom claim is made or suit is brought.

(c) **Reserved**.

5.1.5 **Other Insurance Requirements.**

(a) Thirty (30) days' advance written notice shall be provided to City of cancellation, intended non-renewal, or reduction in coverages, except for non-payment for which no less than ten (10) days' notice shall be provided to City. Notices shall be sent to City address set forth in Section 11.1 entitled, "Notices to the Parties."

(b) Should any of the required insurance be provided under a claims-made form, Contractor shall maintain such coverage continuously throughout the term of this Agreement and, without lapse, be maintained for a period of three (3) years beyond the expiration of this Agreement, to the effect that, should occurrences during the Agreement term give rise to claims made after expiration of the Agreement, such claims shall be covered by such claims-made policies.

(c) Should any of the required insurance be provided under a form of coverage that includes a general annual aggregate limit or provides that claims investigation or

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legal defense costs be included in such general annual aggregate limit, such general annual aggregate limit shall be double the occurrence or claims limits specified above.

(d) Should any required insurance lapse during the term of this Agreement, requests for payments originating after such lapse shall not be processed until City receives satisfactory evidence of reinstated coverage as required by this Agreement, effective as of the lapse date. If insurance is not reinstated, City may, at its sole option, terminate this Agreement effective on the date of such lapse of insurance.

(e) Before commencing any Services, Contractor shall furnish to City certificates of insurance including additional insured and waiver of subrogation status, as required, with insurers with ratings comparable to A-, VIII or higher, that are authorized to do business in the State of California, and that are satisfactory to City, in form evidencing all coverages set forth above. Approval of the insurance by City shall not relieve or decrease Contractor's liability hereunder.

(f) If Contractor will use any subcontractor(s) to provide Services, Contractor shall require the subcontractor(s) to provide all necessary insurance and to name the City and County of San Francisco and its officers, agents, and employees, and the Contractor as additional insureds and waive subrogation in favor of City, where required.

5.2 **Indemnification.**

5.2.1 Contractor shall indemnify and hold harmless City and its officers, agents and employees from, and, if requested, shall defend them from and against any and all liabilities (legal, contractual, or otherwise), losses, damages, costs, expenses, or claims for injury or damages (collectively, "Claims"), arising from or in any way connected with Contractor's performance of the Agreement, including but not limited to, any: (i) injury to or death of a person, including employees of City or Contractor; (ii) loss of or damage to property; (iii) violation of local, state, or federal common law, statute or regulation, including but not limited to privacy or personal identifiable information, health information, disability and labor laws or regulations; (iv) strict liability imposed by any law or regulation; or (v) losses arising from Contractor's execution of subcontracts not in accordance with the requirements of this Agreement applicable to subcontractors; except to the extent such indemnity is void or otherwise unenforceable under applicable law, and except where such Claims are the result of the active negligence or willful misconduct of City and are not contributed to by any act of, or by any omission to perform some duty imposed by law or agreement on, Contractor, its subcontractors, or either's agent or employee. The foregoing indemnity shall include, without limitation, reasonable fees of attorneys, consultants, experts, and related costs, and City's costs of investigating any claims against City.

5.2.2 In addition to Contractor's obligation to indemnify City, Contractor specifically acknowledges and agrees that it has an immediate and independent obligation to defend City from any claim which actually or potentially falls within this indemnification provision, even if the allegations are or may be groundless, false or fraudulent, which obligation arises at the time such Claim is tendered to Contractor by City and continues at all times thereafter.

5.2.3 Contractor shall indemnify and hold City harmless from all loss and liability, including attorneys' fees, court costs and all other litigation expenses for any

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infringement of the patent rights, copyright, trade secret or any other proprietary right or trademark, and all other intellectual property claims of any person or persons arising directly or indirectly from the receipt by City, or any of its officers or agents, of Contractor's Services.

5.2.4 Under no circumstances will City indemnify or hold harmless Contractor.

Article 6 Liability of the Parties

6.1 **Liability of City.** CITY'S PAYMENT OBLIGATIONS UNDER THIS AGREEMENT SHALL BE LIMITED TO THE PAYMENT OF THE COMPENSATION PROVIDED FOR IN SECTION 3.3.1, "PAYMENT," OF THIS AGREEMENT. NOTWITHSTANDING ANY OTHER PROVISION OF THIS AGREEMENT, IN NO EVENT SHALL CITY BE LIABLE, REGARDLESS OF WHETHER ANY CLAIM IS BASED ON CONTRACT OR TORT, FOR ANY SPECIAL, CONSEQUENTIAL, INDIRECT OR INCIDENTAL DAMAGES, INCLUDING, BUT NOT LIMITED TO, LOST PROFITS, ARISING OUT OF OR IN CONNECTION WITH THIS AGREEMENT OR THE SERVICES PERFORMED IN CONNECTION WITH THIS AGREEMENT.

6.2 **Liability for Use of Equipment.** City shall not be liable for any damage to persons or property as a result of the use, misuse or failure of any equipment used by Contractor, or any of its subcontractors, or by any of their employees, even though such equipment is furnished, rented or loaned by City.

6.3 **Liability for Incidental and Consequential Damages.** Notwithstanding any other provision of this agreement, Contractor shall not be responsible for incidental and consequential damages resulting in whole or in part from Contractor's acts or omissions. However, Contractor shall be liable for incidental and consequential damages resulting from (1) damages caused by Contractor's negligence, reckless conduct or willful acts or omissions, (2) claims or damages that fall within the insurance coverage of this agreement, (3) statutory damages specified in this agreement, (4) Contractor's obligation to indemnify and defend City for intellectual property infringement, (5) Contractor's warranties under this agreement, (6) wrongful death caused by Contractor, (7) punitive or treble damages, and (8) damages caused by Contractor's default or breach of the agreement.

Article 7 Payment of Taxes

7.1 **Contractor to Pay All Taxes.** Except for any applicable California sales and use taxes charged by Contractor to City, Contractor shall pay all taxes, including possessory interest taxes levied upon or as a result of this Agreement, or the Services delivered pursuant hereto. Contractor shall remit to the State of California any sales or use taxes paid by City to Contractor under this Agreement. Contractor agrees to promptly provide information requested by City to verify Contractor's compliance with any State requirements for reporting sales and use tax paid by City under this Agreement.

7.2 **Possessory Interest Taxes.** Contractor acknowledges that this Agreement may create a "possessory interest" for property tax purposes. Contractor accordingly agrees on behalf of itself and its permitted successors and assigns to timely report on behalf of City to the County

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Assessor the information required by San Francisco Administrative Code Section 23.39, as amended from time to time, and any successor provision. Contractor further agrees to provide such other information as may be requested by City to enable City to comply with any reporting requirements for possessory interests that are imposed by applicable law.

7.3 **Withholding.** Contractor agrees that it is obligated to pay all amounts due to City under the San Francisco Business and Tax Regulations Code during the term of this Agreement. Pursuant to Section 6.10-2 of the San Francisco Business and Tax Regulations Code, Contractor further acknowledges and agrees that City may withhold any payments due to Contractor under this Agreement if Contractor is delinquent in the payment of any amount required to be paid to City under the San Francisco Business and Tax Regulations Code. Any payments withheld under this paragraph shall be made to Contractor, without interest, upon Contractor coming back into compliance with its obligations.

Article 8 Termination and Default

8.1 Termination for Convenience.

8.1.1 Contractor shall have the option, in its sole discretion, to terminate this Agreement, upon 210 days prior written notice to City, for convenience and without cause. The notice shall specify the date on which termination shall become effective. City shall have the option, in its sole discretion, to terminate this Agreement, at any time during the term hereof, for convenience and without cause. City shall exercise this option by giving Contractor written notice of termination ("Notice of Termination"). The Notice of Termination shall specify the date on which termination of the Agreement shall become effective ("Termination Date").

8.1.2 Upon receipt of the Notice of Termination, Contractor shall commence and perform, with diligence, all actions necessary on the part of Contractor to affect the termination of this Agreement on the Termination Date and to minimize the liability of Contractor and City to third parties as a result of the termination. All such actions shall be subject to the prior approval of City. Such actions may include any or all of the following, without limitation:

(a) Completing performance of any Services that City requires Contractor to complete prior to the Termination Date.

(b) Halting the performance of all Services on and after the Termination Date.

(c) Cancelling all existing orders and subcontracts by the Termination Date, and not placing any further orders or subcontracts for materials, Services, equipment or other items.

(d) At City's direction, assigning to City any or all of Contractor's right, title, and interest under the orders and subcontracts cancelled. Upon such assignment, City shall have the right, in its sole discretion, to settle or pay any or all claims arising out of the cancellation of such orders and subcontracts.

(e) Subject to City's approval, settling all outstanding liabilities and all claims arising out of the cancelled orders and subcontracts.

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(f) Taking such action as may be necessary, or as City may direct, for the protection and preservation of any property related to this Agreement which is in the possession of Contractor and in which City has or may acquire an interest.

8.1.3 Within 30 days after the Termination Date, Contractor shall submit to City an invoice, which shall set forth each of the following as a separate line item:

(a) The reasonable cost to Contractor, without profit, for all Services provided prior to the Termination Date, for which City has not already made payment. Reasonable costs may include a reasonable allowance for actual overhead, not to exceed a total of 10% of Contractor's direct costs for Services. Any overhead allowance shall be separately itemized. Contractor may also recover the reasonable cost of preparing the invoice.

(b) A reasonable allowance for profit on the cost of the Services described in the immediately preceding subsection (a), provided that Contractor can establish, to the satisfaction of City, that Contractor would have made a profit had all Services under this Agreement been completed, and provided further, that the profit allowed shall in no event exceed 5% of such cost.

(c) The reasonable cost to Contractor of handling and returning material or equipment delivered to City or otherwise disposed of as directed by City.

(d) A deduction for the cost of materials to be retained by Contractor, amounts realized from the sale of such materials and not otherwise recovered by or credited to City, and any other appropriate credits to City against the cost of the Services or other work.

8.1.4 In no event shall City be liable for costs incurred by Contractor or any of its subcontractors after the Termination Date, except for those costs specifically listed in Section 8.1.3. Such non-recoverable costs include, but are not limited to, anticipated profits on the Services under this Agreement, post-termination employee salaries, post-termination administrative expenses, post-termination overhead or unabsorbed overhead, attorneys' fees or other costs relating to the prosecution of a claim or lawsuit, prejudgment interest, or any other expense which is not reasonable or authorized under Section 8.1.3.

8.1.5 In arriving at the amount due to Contractor under this Section, City may deduct: (i) all payments previously made by City for Services covered by Contractor's final invoice; (ii) any claim which City may have against Contractor in connection with this Agreement; (iii) any invoiced costs or expenses excluded pursuant to the immediately preceding subsection 8.1.4; and (iv) in instances in which, in the opinion of City, the cost of any Service performed under this Agreement is excessively high due to costs incurred to remedy or replace defective or rejected Services, the difference between the invoiced amount and City's estimate of the reasonable cost of performing the invoiced Services in compliance with the requirements of this Agreement.

8.1.6 City's payment obligation under this Section shall survive termination of this Agreement.

8.2 **Termination for Default; Remedies.**

8.2.1 Each of the following shall constitute an immediate event of default ("Event of Default") under this Agreement:

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(a) Contractor fails or refuses to perform or observe any term, covenant or condition contained in any of the following Sections of this Agreement:

3.5	Submitting False Claims.	10.10	Alcohol and Drug-Free Workplace
4.5	Assignment	10.13	Reserved.
Article 5	Insurance and Indemnity	11.10	Compliance with Laws
Article 7	Payment of Taxes	Article 13	Data and Security

(b) Contractor fails or refuses to perform or observe any other term, covenant or condition contained in this Agreement, including any obligation imposed by ordinance or statute and incorporated by reference herein, and such default is not cured within ten days after written notice thereof from City to Contractor. If Contractor defaults a second time in the same manner as a prior default cured by Contractor, City may in its sole discretion immediately terminate the Agreement for default or grant an additional period not to exceed five days for Contractor to cure the default.

(c) Contractor (i) is generally not paying its debts as they become due; (ii) files, or consents by answer or otherwise to the filing against it of a petition for relief or reorganization or arrangement or any other petition in bankruptcy or for liquidation or to take advantage of any bankruptcy, insolvency or other debtors' relief law of any jurisdiction; (iii) makes an assignment for the benefit of its creditors; (iv) consents to the appointment of a custodian, receiver, trustee or other officer with similar powers of Contractor, or of any substantial part of Contractor's property; or (v) takes action for the purpose of any of the foregoing.

(d) A court or government authority enters an order (i) appointing a custodian, receiver, trustee or other officer with similar powers with respect to Contractor, or with respect to any substantial part of Contractor's property; (ii) constituting an order for relief or approving a petition for relief, reorganization or arrangement, any other petition in bankruptcy or for liquidation, or to take advantage of any bankruptcy, insolvency or other debtors' relief law of any jurisdiction; or (iii) ordering the dissolution, winding-up or liquidation of Contractor.

8.2.2 **Default Remedies.** On and after any Event of Default, City shall have the right to exercise its legal and equitable remedies, including, without limitation, the right to terminate this Agreement or to seek specific performance of all or any part of this Agreement. In addition, where applicable, City shall have the right (but no obligation) to cure (or cause to be cured) on behalf of Contractor any Event of Default. Contractor shall pay to City on demand all costs and expenses incurred by City in effecting such cure, with interest thereon from the date of incurrence at the maximum rate then permitted by law. City shall have the right to offset from any amounts due to Contractor under this Agreement or any other agreement between City and Contractor: (i) all damages, losses, costs or expenses incurred by City as a result of an Event of Default; and (ii) any liquidated damages levied upon Contractor pursuant to the terms of this Agreement; and (iii), any damages imposed by any ordinance or statute that is incorporated into this Agreement by reference, or into any other agreement with City.

8.2.3 All remedies provided for in this Agreement may be exercised individually or in combination with any other remedy available hereunder or under applicable laws, rules and regulations. The exercise of any remedy shall not preclude or in any way be

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deemed to waive any other remedy. Nothing in this Agreement shall constitute a waiver or limitation of any rights that City may have under applicable law.

8.2.4 Any notice of default must be sent in accordance with Article 11.

8.3 **Non-Waiver of Rights.** The omission by either Party at any time to enforce any default or right reserved to it, or to require performance of any of the terms, covenants, or provisions hereof by the other Party at the time designated, shall not be a waiver of any such default or right to which the Party is entitled, nor shall it in any way affect the right of the Party to enforce such provisions thereafter.

8.4 **Rights and Duties upon Termination or Expiration.**

8.4.1 This Section and the following Sections of this Agreement listed below, shall survive termination or expiration of this Agreement:

3.3.2	Payment Limited to Satisfactory Services	8.2.2	Default Remedies
3.3.7(a)	Reserved	9.1	Ownership of Results
3.4	Audit and Inspection of Records	9.2	Reserved
3.5	Submitting False Claims	11.7	Agreement Made in California; Venue
Article 5	Insurance and Indemnity	11.8	Construction
6.1	Liability of City	11.9	Entire Agreement
6.3	Liability for Incidental and Consequential Damages	11.10	Compliance with Laws
Article 7	Payment of Taxes	11.11	Severability
8.1.6	Payment Obligation	Article 13	Data and Security

8.4.2 Subject to the survival of the Sections identified in Section 8.4.1, above, if this Agreement is terminated prior to expiration of the term specified in Article 2, this Agreement shall be of no further force or effect. Contractor shall transfer title to City, and deliver in the manner, at the times, and to the extent, if any, directed by City, any work in progress, completed work, supplies, equipment, and other materials produced as a part of, or acquired in connection with the performance of this Agreement, and any completed or partially completed work which, if this Agreement had been completed, would have been required to be furnished to City.

Article 9 Rights in Deliverables

9.1 **Ownership of Results.** Any interest of Contractor or its subcontractors in the Deliverables, any partially-completed Deliverables, and related materials, shall become the property of and will be transmitted to City. Unless expressly authorized in writing by City, Contractor may not retain and use copies for reference and as documentation of its experience and capabilities.

9.2 **Reserved.**

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Article 10 Additional Requirements Incorporated by Reference

10.1 **Laws Incorporated by Reference.** The full text of the laws listed in this Article 10, including enforcement and penalty provisions, are incorporated by reference into this Agreement. The full text of the San Francisco Municipal Code provisions incorporated by reference in this Article and elsewhere in the Agreement ("Mandatory City Requirements") are available at http://www.amlegal.com/codes/client/san-francisco_ca/ .

10.2 **Conflict of Interest.** By executing this Agreement, Contractor certifies that it does not know of any fact which constitutes a violation of Section 15.103 of the City's Charter; Article III, Chapter 2 of City's Campaign and Governmental Conduct Code; Title 9, Chapter 7 of the California Government Code (Section 87100 *et seq.*); or Title 1, Division 4, Chapter 1, Article 4 of the California Government Code (Section 1090 *et seq.*), and further agrees promptly to notify City if it becomes aware of any such fact during the term of this Agreement.

10.3 **Prohibition on Use of Public Funds for Political Activity.** In performing the Services, Contractor shall comply with San Francisco Administrative Code Chapter 12G, which prohibits funds appropriated by City for this Agreement from being expended to participate in, support, or attempt to influence any political campaign for a candidate or for a ballot measure. Contractor is subject to the enforcement and penalty provisions in Chapter 12G.

10.4 **Consideration of Salary History.** Contractor shall comply with San Francisco Labor and Employment Code Article 141, the Consideration of Salary History Ordinance or "Pay Parity Act." Contractor is prohibited from considering current or past salary of an applicant in determining whether to hire the applicant or what salary to offer the applicant to the extent that such applicant is applying for employment to be performed on this Agreement or in furtherance of this Agreement, and whose application, in whole or part, will be solicited, received, processed or considered, whether or not through an interview, in City or on City property. The ordinance also prohibits employers from (1) asking such applicants about their current or past salary or (2) disclosing a current or former employee's salary history without that employee's authorization unless the salary history is publicly available. Contractor is subject to the enforcement and penalty provisions in Article 141. Information about and the text of Article 141 is available on the web at https://sfgov.org/olse/consideration-salary-history. Contractor is required to comply with all of the applicable provisions of Article 141, irrespective of the listing of obligations in this Section.

10.5 **Nondiscrimination Requirements.**

10.5.1 **Nondiscrimination in Contracts.** Contractor shall comply with the provisions of San Francisco Labor and Employment Code Articles 131 and 132. Contractor shall incorporate by reference in all subcontracts the provisions of Sections 131.2(a), 131.2(c)-(k), and 132.3 of the San Francisco Labor and Employment Code and shall require all subcontractors to comply with such provisions. Contractor is subject to the enforcement and penalty provisions in Articles 131 and 132.

10.5.2 **Nondiscrimination in the Provision of Employee Benefits.** San Francisco Labor and Employment Code Article 131.2 applies to this Agreement. Contractor does not as of the date of this Agreement, and will not during the term of this Agreement, in any of its operations in San Francisco, on real property owned by San Francisco, or where work is being

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performed for City elsewhere in the United States, discriminate in the provision of employee benefits between employees with domestic partners and employees with spouses and/or between the domestic partners and spouses of such employees, subject to the conditions set forth in San Francisco Labor and Employment Code Article 131.2.

10.6 **Local Business Enterprise and Non-Discrimination in Contracting Ordinance.** Contractor shall comply with all applicable provisions of Chapter 14B ("LBE Ordinance"). Contractor is subject to the enforcement and penalty provisions in Chapter 14B.

10.7 **Minimum Compensation Ordinance.** Labor and Employment Code Article 111 applies to this Agreement. Contractor shall pay covered employees no less than the minimum compensation required by San Francisco Labor and Employment Code Article 111, including a minimum hourly gross compensation, compensated time off, and uncompensated time off. Contractor is subject to the enforcement and penalty provisions in Article 111. Information about and the text of Article 111 is available on the web at http://sfgov.org/olse/mco. Contractor is required to comply with all of the applicable provisions of Article 111, irrespective of the listing of obligations in this Section. By signing and executing this Agreement, Contractor certifies that it complies with Article 111.

10.8 **Health Care Accountability Ordinance.** Labor and Employment Code Article 121 applies to this contract. Contractor shall comply with the requirements of Article 121. For each Covered Employee, Contractor shall provide the appropriate health benefit set forth in Article 121.3 of the HCAO. If Contractor chooses to offer the health plan option, such health plan shall meet the minimum standards set forth by the San Francisco Health Commission. Information about and the text of Article 121, as well as the Health Commission's minimum standards, is available on the web at http://sfgov.org/olse/hcao. Contractor is subject to the enforcement and penalty provisions in Article 121. Any Subcontract entered into by Contractor shall require any Subcontractor with 20 or more employees to comply with the requirements of the HCAO and shall contain contractual obligations substantially the same as those set forth in this Section.

10.9 **First Source Hiring Program.** Contractor must comply with all of the applicable provisions of the First Source Hiring Program, Chapter 83 of the San Francisco Administrative Code, that apply to this Agreement; and Contractor is subject to the enforcement and penalty provisions in Chapter 83.

10.10 **Alcohol and Drug-Free Workplace.** City reserves the right to deny access to, or require Contractor to remove from, City facilities personnel of any Contractor or subcontractor who City has reasonable grounds to believe has engaged in alcohol abuse or illegal drug activity which in any way impairs City's ability to maintain safe work facilities or to protect the health and well-being of City employees and the general public. City shall have the right of final approval for the entry or re-entry of any such person previously denied access to, or removed from, City facilities. Illegal drug activity means possessing, furnishing, selling, offering, purchasing, using or being under the influence of illegal drugs or other controlled substances for

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which the individual lacks a valid prescription. Alcohol abuse means possessing, furnishing, selling, offering, or using alcoholic beverages, or being under the influence of alcohol.

Contractor agrees in the performance of this Agreement to maintain a drug-free workplace by notifying employees that unlawful drug use is prohibited and specifying what actions will be taken against employees for violations; establishing an on-going drug-free awareness program that includes employee notification and, as appropriate, rehabilitation. Contractor can comply with this requirement by implementing a drug-free workplace program that complies with the.

10.11 **Limitations on Contributions.** By executing this Agreement, Contractor acknowledges its obligations under Section 1.126 of the City's Campaign and Governmental Conduct Code, which prohibits any person who contracts with, or is seeking a contract with, any department of City for the rendition of personal services, for the furnishing of any material, supplies or equipment, for the sale or lease of any land or building, for a grant, loan or loan guarantee, or for a development agreement, from making any campaign contribution to (i) a City elected official if the contract must be approved by that official, a board on which that official serves, or the board of a state agency on which an appointee of that official serves; (ii) a candidate for that City elective office; or (iii) a committee controlled by such elected official or a candidate for that office, at any time from the submission of a proposal for the contract until the later of either the termination of negotiations for such contract or twelve months after the date City approves the contract. The prohibition on contributions applies to each prospective party to the contract; each member of Contractor's board of directors; Contractor's chairperson, chief executive officer, chief financial officer and chief operating officer; any person with an ownership interest of more than ten percent (10%) in Contractor; any subcontractor listed in the bid or contract; and any committee that is sponsored or controlled by Contractor. Contractor certifies that it has informed each such person of the limitation on contributions imposed by Section 1.126 by the time it submitted a proposal for the contract, and has provided the names of the persons required to be informed to the City department with whom it is contracting.

10.12 **Reserved.**

10.13 **Reserved.**

10.14 **Consideration of Criminal History in Hiring and Employment Decisions.**

10.14.1 Contractor agrees to comply fully with and be bound by all of the provisions of Article 142, "City Contractor/Subcontractor Consideration of Criminal History in Hiring and Employment Decisions," of the San Francisco Labor and Employment Code ("Article 142"), including the remedies provided, and implementing regulations, as may be amended from time to time. The provisions of Article 142 are incorporated by reference and made a part of this Agreement as though fully set forth herein. The text of Article 142 is available on the web at http://sfgov.org/olse/fco. Contractor is required to comply with all of the applicable provisions of Article 142, irrespective of the listing of obligations in this Section. Capitalized terms used in

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this Section and not defined in this Agreement shall have the meanings assigned to such terms in Article 142.

10.14.2 The requirements of Article 142 shall only apply to a Contractor's or Subcontractor's operations to the extent those operations are in furtherance of the performance of this Agreement, shall apply only to applicants and employees who would be or are performing work in furtherance of this Agreement, and shall apply when the physical location of the employment or prospective employment of an individual is wholly or substantially within the City of San Francisco. Article 142 shall not apply when the application in a particular context would conflict with federal or state law or with a requirement of a government agency implementing federal or state law.

10.15 **Nonprofit Contractor Requirements.**

10.15.1 **Good Standing.** If Contractor is a nonprofit organization, Contractor represents that it is in good standing with the California Attorney General's Registry of Charitable Trusts and will remain in good standing during the term of this Agreement. Contractor shall immediately notify City of any change in its eligibility to perform under the Agreement. Upon City's request, Contractor shall provide documentation demonstrating its compliance with applicable legal requirements. If Contractor will use any subcontractors to perform the Agreement, Contractor is responsible for ensuring they are also in compliance with the California Attorney General's Registry of Charitable Trusts for the duration of the Agreement. Any failure by Contractor or its subcontractors to remain in good standing with applicable requirements shall be a material breach of this Agreement.

10.15.2 **Public Access to Nonprofit Records and Meetings.** If Contractor is a nonprofit organization, provides Services that do not include services or benefits to City employees (and/or to their family members, dependents, or their other designated beneficiaries), and receives a cumulative total per year of at least $250,000 in City or City-administered funds, Contractor must comply with the City's Public Access to Nonprofit Records and Meetings requirements, as set forth in Chapter 12L of the San Francisco Administrative Code, including the remedies provided therein.

10.16 **Food Service Waste Reduction Requirements.** Contractor shall comply with the Food Service Waste Reduction Ordinance, as set forth in San Francisco Environment Code Chapter 16, including but not limited to the remedies for noncompliance provided therein.

10.17 **Distribution of Beverages and Water.**

10.17.1 **Sugar-Sweetened Beverage Prohibition.** The scope of Services in this Agreement includes the sale, provision, or distribution of beverages to or on behalf of City. Contractor agrees that it shall not sell, provide, or otherwise distribute Sugar-Sweetened Beverages, as defined by San Francisco Administrative Code Chapter 101, as part of its performance of this Agreement.

10.17.2 **Packaged Water Prohibition.** The scope of Services includes the sale, provision, or distribution of water to or on behalf of City. Contractor agrees that it shall not sell,

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provide, or otherwise distribute Packaged Water, as defined by San Francisco Environment Code Chapter 24, as part of its performance of this Agreement.

10.18 **Tropical Hardwood and Virgin Redwood Ban.** Pursuant to San Francisco Environment Code Section 804(b), City urges Contractor not to import, purchase, obtain, or use for any purpose, any tropical hardwood, tropical hardwood wood product, virgin redwood or virgin redwood wood product.

Article 11 General Provisions

11.1 **Notices to the Parties.** Unless otherwise indicated in this Agreement, all written communications sent by the Parties may be by U.S. mail or e-mail, and shall be addressed as follows:

To City:	Patrick Leung CFO San Francisco Sheriff's Office 1 Dr. Carlton B. Goodlett Place City Hall – Room 456 San Francisco, CA 94102 Patrick.N.Leung@sfgov.org (415) 818-3689
To Contractor:	Stephen Yarsinsky Vice President, Finance Aramark Correctional Services. 2400 Market Street Philadelphia, PA 19103 stephen-yarsinsky@Aramark.com

Any notice of default or data breach must be sent by certified mail or other trackable written communication, and also by e-mail, with the sender using the receipt notice feature. Either Party may change the address to which notice is to be sent by giving written notice thereof to the other Party at least ten (10) days prior to the effective date of such change. If email notification is used, the sender must specify a receipt notice.

11.2 **Compliance with Laws Requiring Access for People with Disabilities.**

11.2.1 Contractor acknowledges that, pursuant to the Americans with Disabilities Act (ADA), programs, services and other activities provided by a public entity to the public, whether directly or through a contractor, must be accessible to people with disabilities. Contractor shall provide the services specified in this Agreement in a manner that complies with the ADA and all other applicable federal, state and local disability rights legislation. Contractor agrees not to discriminate against people with disabilities in the provision of services, benefits or activities provided under this Agreement and further agrees that any violation of this prohibition on the part of Contractor, its employees, agents or assigns will constitute a material breach of this Agreement.

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11.2.2 Contractor shall adhere to the requirements of (i) the Americans with Disabilities Act of 1990, as amended (42 U.S.C. Sec. 1201 et seq.), (ii) Section 508 of the Rehabilitation Act of 1973, as amended (29 U.S.C. Sec. 794d), (iii) Section 255 of the Communications Act Guidelines, (iv) the applicable Revised Section 508 Standards published by the U.S. Access Board (https://www.access-board.gov/ict/), and (v) the Web Content Accessibility Guidelines (WCAG) 2.1, Level AA, as amended from time to time. Contractor shall ensure that all information content and technology provided under this Agreement fully conforms to the applicable Revised 508 Standard, as amended from time to time, prior to delivery and before the City's final acceptance of the Services and/or Deliverables.

11.3 **Incorporation of Recitals.** The matters recited above are hereby incorporated into and made part of this Agreement.

11.4 **Sunshine Ordinance.** Contractor acknowledges that this Agreement and all records related to its formation, Contractor's performance of Services, and City's payment are subject to the California Public Records Act, (California Government Code § 7920 et seq.), and the San Francisco Sunshine Ordinance, (San Francisco Administrative Code Chapter 67). Such records are subject to public inspection and copying unless exempt from disclosure under federal, state, or local law.

11.5 **Modification of this Agreement.** This Agreement may not be modified, nor may compliance with any of its terms be waived, except by written instrument executed and approved in the same manner as this Agreement.

11.6 **Dispute Resolution Procedure.**

11.6.1 **Negotiation; Alternative Dispute Resolution.** The Parties will attempt in good faith to resolve any dispute or controversy arising out of or relating to the performance of services under this Agreement. Disputes will not be subject to binding arbitration. The status of any dispute or controversy notwithstanding, Contractor shall proceed diligently with the performance of its obligations under this Agreement in accordance with the Agreement and the written directions of City. Neither Party will be entitled to legal fees or costs for matters resolved under this Section.

11.6.2 **Government Code Claim Requirement.** No suit for money or damages may be brought against City until a written claim therefor has been presented to and rejected by City in conformity with the provisions of San Francisco Administrative Code Chapter 10 and California Government Code Section 900, et seq. Nothing set forth in this Agreement shall operate to toll, waive or excuse Contractor's compliance with the California Government Code Claim requirements set forth in San Francisco Administrative Code Chapter 10 and California Government Code Section 900, et seq.

11.7 **Agreement Made in California; Venue.** The formation, interpretation and performance of this Agreement shall be governed by the laws of the State of California. Venue for all litigation relative to the formation, interpretation and performance of this Agreement shall be in San Francisco.

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11.8 **Construction.** All paragraph captions are for reference only and shall not be considered in construing this Agreement.

11.9 **Entire Agreement.** This contract including the appendices, sets forth the entire Agreement between the Parties, and supersedes all other oral or written provisions. This Agreement may be modified only as provided in Section 11.5, "Modification of this Agreement."

11.10 **Compliance with Laws.** Contractor shall keep itself fully informed of City's Charter, codes, ordinances and duly adopted rules and regulations of City and of all state, and federal laws in any manner affecting the performance of this Agreement, and must at all times comply with such local codes, ordinances, and regulations and all applicable laws as they may be amended from time to time.

11.11 **Severability.** Should the application of any provision of this Agreement to any particular facts or circumstances be found by a court of competent jurisdiction to be invalid or unenforceable, then (i) the validity of other provisions of this Agreement shall not be affected or impaired thereby, and (ii) such provision shall be enforced to the maximum extent possible so as to effect the intent of the Parties and shall be reformed without further action by the Parties to the extent necessary to make such provision valid and enforceable.

11.12 **Cooperative Drafting.** This Agreement has been drafted through a cooperative effort of City and Contractor, and both Parties have had an opportunity to have the Agreement reviewed and revised by legal counsel. No Party shall be considered the drafter of this Agreement, and no presumption or rule that an ambiguity shall be construed against the Party drafting the clause shall apply to the interpretation or enforcement of this Agreement.

11.13 **Order of Precedence.** The Parties agree that this Agreement, including all appendices, sets forth the Parties' complete agreement. If the Appendices to this Agreement include any standard printed terms from Contractor, Contractor agrees that in the event of discrepancy, inconsistency, gap, ambiguity, or conflicting language between City's terms and Contractor's printed terms attached, City's terms in this Agreement shall take precedence, followed by the procurement issued by the department (if any), Contractor's proposal, and Contractor's printed terms, respectively. Any hyperlinked terms included in Contractor's terms shall have no legal effect.

11.14 **Notification of Legal Requests.** Contractor shall immediately notify City upon receipt of any subpoenas, service of process, litigation holds, discovery requests and other legal requests ("Legal Requests") related to any City Data under this Agreement, and in no event later than twenty-four (24) hours after Contractor receives the request. Contractor shall not respond to Legal Requests related to City without first notifying City other than to notify the requestor that the information sought is potentially covered under a non-disclosure agreement. Contractor shall retain and preserve City Data in accordance with City's instruction and requests, including, without limitation, any retention schedules and/or litigation hold orders provided by City to Contractor, independent of where City Data is stored.

Article 12 Department Specific Terms

12.1 **Reserved.**

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Article 13 Data and Security

13.1 Nondisclosure of Private, Proprietary or Confidential Information.

13.1.1 **Protection of Private Information.** If this Agreement requires City to disclose "Private Information" to Contractor within the meaning of San Francisco Administrative Code Chapter 12M, Contractor and subcontractor shall use such information only in accordance with the restrictions stated in Chapter 12M and in this Agreement and only as necessary in performing the Services. Contractor is subject to the enforcement and penalty provisions in Chapter 12M.

13.1.2 **City Data; Confidential Information.** In the performance of Services, Contractor may have access to, or collect on City's behalf, City Data, which may include proprietary or Confidential Information that if disclosed to third parties may damage City. If City discloses proprietary or Confidential Information to Contractor, or Contractor collects such information on City's behalf, such information must be held by Contractor in confidence and used only in performing the Agreement. Contractor shall exercise the same standard of care to protect such information as a reasonably prudent contractor would use to protect its own proprietary or Confidential Information.

13.2 Reserved.

13.3 Reserved.

13.4 Management of City Data.

13.4.1 **Use of City Data.** Contractor agrees to hold City Data received from, or created or collected on behalf of, City, in strictest confidence. Contractor shall not use or disclose City Data except as permitted or required by the Agreement or as otherwise authorized in writing by City. Any work by Contractor or its authorized subcontractors using, or sharing or storage of, City Data outside the United States is prohibited, absent prior written authorization by City. Access to City Data must be strictly controlled and limited to Contractor's staff assigned to this project on a need-to-know basis only. City Data shall not be distributed, repurposed or shared across other applications, environments, or business units of Contractor. Contractor is provided a limited non-exclusive license to use City Data solely for performing its obligations under the Agreement and not for Contractor's own purposes or later use. Nothing herein shall be construed to confer any license or right to City Data, by implication, estoppel or otherwise, under copyright or other intellectual property rights, to any third-party. Unauthorized use of City Data by Contractor, subcontractors or other third-parties is prohibited. For purpose of this requirement, the phrase "unauthorized use" means the data mining or processing of data and/or machine learning from the data, stored or transmitted by the service, for unrelated commercial purposes, advertising or advertising-related purposes, or for any purpose that is not explicitly authorized other than security or service delivery analysis.

13.4.2 **Disposition of City Data.** Upon request of City or termination or expiration of this Agreement, Contractor shall promptly, but in no event later than thirty (30) calendar days, return all City Data given to, or collected or created by Contractor on City's

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behalf, which includes all original media. Once Contractor has received written confirmation from City that City Data has been successfully transferred to City, Contractor shall within ten (10) business days clear or purge all City Data from its servers, any hosted environment Contractor has used in performance of this Agreement, including its subcontractor's environment(s), work stations that were used to process the data or for production of the data, and any other work files stored by Contractor in whatever medium. Contractor shall provide City with written certification that such purge occurred within five (5) business days of the purge. Secure disposal shall be accomplished by "clearing," "purging" or "physical destruction," in accordance with National Institute of Standards and Technology (NIST) Special Publication 800-88 or most current industry standard.

13.5 **Ownership of City Data.** The Parties agree that as between them, all rights, including all intellectual property rights, in and to City Data and any derivative works of City Data is the exclusive property of City.

13.6 **Loss or Unauthorized Access to City's Data; Security Breach Notification.** Contractor shall comply with all applicable laws that require the notification to individuals in the event of unauthorized release of PII, PHI, or other event requiring notification. Contractor shall notify City of any actual or potential exposure or misappropriation of City Data (any "Leak") within twenty-four (24) hours of the discovery of such, but within twelve (12) hours if the Data Leak involved PII or PHI. Contractor, at its own expense, will reasonably cooperate with City and law enforcement authorities to investigate any such Leak and to notify injured or potentially injured parties. The remedies and obligations set forth in this subsection are in addition to any other City may have. City shall conduct all media communications related to such Leak.

Article 14 MacBride And Signature

14.1 **MacBride Principles – Northern Ireland.** The provisions of San Francisco Administrative Code Chapter12F are incorporated herein by this reference and made part of this Agreement. By signing this Agreement, Contractor confirms that Contractor has read and understood that City urges companies doing business in Northern Ireland to resolve employment inequities and to abide by the MacBride Principles, and urges San Francisco companies to do business with corporations that abide by the MacBride Principles.

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IN WITNESS WHEREOF, the Parties hereto have executed this Agreement on the day first mentioned above.

CITY

Recommended by:

_____

Paul Miyamoto
Sheriff
San Francisco Sheriff's Office

CONTRACTOR

Aramark Correctional Services

_____

Stephen Yarsinsky
Vice President, Finance
2400 Market Street
Philadelphia, PA 19103

City Supplier Number: 0000025201

Approved as to Form:

David Chiu
City Attorney

By: _____
Jana Clark
Deputy City Attorney

Approved:
Sailaja Kurella
Director of the Office of Contract Administration,
and Purchaser

By: _____
Procurement Manager: Stacey Lo

Appendices

A: Scope of Services
B: Calculation of Charges
C: Sample Menu Forms (C-1: Staff, C-2: Incarcerated, C-3: Religious, C-4: Vegetarian)
D: Meal Count Form
E: SFSO Owned Equipment Inventory Record
F: Aramark Culinary Program
G: Good Food Purchasing Program

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Appendix A
Scope of Services

I. Description of Services

Contractor agrees to perform the following Services:

Contractor shall be responsible for the operation of the San Francisco Sheriff's Office ("SFSO") Jail Food Services. The work detailed shall proceed with promptness and diligence and shall be executed in accordance with the highest professional standards in the field and to the satisfaction of the SFSO. Further, all work, materials, and services not expressly called for, but may be necessary for the complete and proper performance of the work, shall be performed or furnished by the Contractor.

Contractor shall deliver quality daily food service for staff and incarcerated population of the San Francisco County Jails, while maintaining the established nutritional and health standards per the State of California Board of State and Community Corrections (BSCC), Title 15, Minimum Standards for Local Detention Facilities, Article 12. Food – Sections 1240 to 1248, Recommended Dietary Allowances (RDA) stated by the National Academy of Sciences; the USDA guidelines for food compositions; and a specific per meal requirement of no more than 2.5 grams sodium and saturated dietary fat should not exceed 10 percent of total calories on a weekly basis.

In addition, Contractor shall provide IN2WORK, a comprehensive culinary vocational training program, for ServSafe training and California State certification for incarcerated individuals working in the jail kitchens and participating in jail educational programs. This program shall be coordinated through the jail education program (Five Keys Charter School) and/or Five Keys' post-release program, and shall make a good faith effort to assist with job placement opportunities.

Contractor shall work with the SFSO and Good Food Purchasing to continue to advance and align with the Good Food Purchasing Program per Appendix G.

Contractor shall provide the number and types of meals, and perform services, as specified in this Appendix A, Scope of Services.

A. Description of Jail Facilities

1. Hall of Justice Facility

a. County Jail #1*: 425 7th Street (Booking and Intake Cells Only)
Authorized Staff: Total 85
Incarcerated Holding Capacity: 301

*As this is the Intake and Release Facility for the jail system, this jail has no rated beds. All cells are holding cells, with men and women housed in designated areas. Only sack lunches are provided to arrestees in this jail. Sack lunches received from the kitchen shall be secured in a designated

area. There is a break room in the facility for staff. There is no Officer Dining Room in this jail. Staff may eat in the break room or in the Officer Dining Room at County Jail #2.

b. County Jail #2*: 425 7th Street, San Francisco
Authorized Staff Total: 125
Incarcerated Holding Capacity: 468 (Men: 232, Women: 160; the 76 beds located in C Pod is a mix of men and women. 20 beds are designated for females, however, all of the remaining beds fluctuate according to the needs of the facility or medical)

Meal Service	Breakfast	Lunch	Dinner
Inmate Meal Times	0500-0530	1000	1600
Officer Dining Room Hours	0100-0600	1000-1400	1800-2200

* This jail is comprised of 6 direct supervision pods. One pod is used for medical and psychiatric special housing. One pod is used for the intake housing of general population men. There is an Officer Dining Room in this jail for the staff. Staff from County Jail #1 may also have their meals in this Office Dining Room. County Jail #2 has a fully functional kitchen that shall be utilized to prepare meals.

2. San Bruno Facility

a. County Jail #3*. 1 Moreland Drive, San Bruno, CA
Authorized Staff Total: 250
Inmate Capacity Total: 768 (Men Only)

Meal Service	Breakfast	Lunch	Dinner
Inmate Meal Times	0445	1030	1600
Officer Dining Room Hours	0100-0500	1030-1300	1730-2100

* This jail is comprised of 16 individual housing units with 24 cells in each unit. There is an Officer Dining Room at this facility. County Jail #3 has a fully functional kitchen that shall be utilized to prepare meals.

b. County Jail #3 - ANNEX: 1 Moreland Drive, San Bruno, CA
Authorized Staff Total: 62
Inmate Capacity Total: 312 (Men Only)

Meal Service	Breakfast	Lunch	Dinner
Inmate Meal Times	0445	1030	1600
Officer Dining Room Hours	0100-0500	1030-1300	1730-2100

B. **Purchasing – Food & Disposables Specifications**. Contractor shall meet to the following minimum purchasing specifications when purchasing all food products and disposable service ware. The specifications shall address the levels of quality, grade, size, pack, count and other relevant information. The SFSO must approve, in writing, any changes from the stated specifications. Contractor is responsible for receiving and properly securing all food and other goods received at the kitchen loading area or food service warehouse/ storage area.

1. Contractor shall work with the SFSO and Good Food Purchasing Program to further its growth from the completed baseline assessment from Fiscal Year 2018 and to develop an action plan aimed at meeting or exceeding Good Food Leader: Bronze Status per Appendix G, Good Food Purchasing Program. Contractor shall assess their operations in following areas:

a. What are the advantages to your institution and the community for aligning purchasing with Good Food Purchasing Program?

b. What percentage of currently purchased food is already local, sustainable, and fairly produced?

c. What barriers shall limit participation in the program?

d. Are there extra transportation costs affiliated with purchasing an increased volume in local products?

e. What are the additional processing costs affiliated with purchasing local? What methods exist for offsetting such costs?

f. What types of local, sustainable, and fairly produced products do existing distributors or vendors offer?

g. How shall your institution communicate the changes to consumers and employees?

2. Contractor shall continue to meet the baseline goals set forth in the fiscal year 2018 SFSO's Good Food Purchasing Standard baseline report, with more than 20% of the department's total food is purchased from a locally owned and operated distributor within 250 miles of San Francisco.

3. Contractor must meet or exceed the SFSO's Good Food Purchasing Good Food Leader: Bronze as detailed in Appendix G – Good Food Purchasing Program in years 2 through 5, as well as, through any contract extensions.

4. **Food**. All Food purchased for use under this contract shall meet the following minimum specifications:

a. Beef, veal and lamb shall be of at least US Select grade under current USDA Grading for meat quality. Meats shall be purchased only form USDA-inspected plants. The fat content of all ground beef products used cannot be in excess of 20 percent and the soy content cannot be in excess of six percent. Meat blends (i.e., beef, chicken and turkey) must be of

equal proportions. All breaded products must have a product weight of 3 oz. before breading.

b. Poultry shall be at least USDA Grade B. Chicken quarters can be no less than 8 oz. raw weight. Legs or thighs must be 6 oz. minimum raw weight. All breaded products must have a product weight of 3 oz. before breading.

c. Canned fruits and vegetables must be at least USDA Grade C or standard. Frozen fruits and vegetables must be at least Grade B, and must meet and exceed the Title 15 Vegetable-Fruit Group daily requirements.

d. Fresh produce must be at least USDA No. 2.

e. Each individual serving must be of sufficient size to meet the nutritional requirements listed in section B, "Purchasing - Food & Disposables Specifications"; section C, "Nutritional Requirements "section D, "Incarcerated Person Meal Service," and section F, "Food Preparation, Presentation and Quality".

f. Dairy products must be at least USDA Grade A. Butter may be substituted for margarine when it is a commodity item. Low fat (1 percent) fluid milk must be used when milk is served as a beverage. Dry/powdered milk may be used in cooking/baking.

g. Eggs must be at least USDA Grade B Medium.

h. All seafood products must be approved by SFSO. Frozen fish and seafood must be from nationally distributed brands, packed under continuous government inspection. Contractor shall work to reduce the purchases of wild-caught and farmed seafood listed as "Avoid" by Monterey Bay Aquarium Seafood Watch".

i. Bakery products: All bakery products shall contain a minimum of 60% whole grain. Day-old breads may be purchased but must be used within 48 hours or frozen until the time of use.

j. Contractor shall not purchase "second market" and/or distressed food items (including expired freshness dates) without the prior written approval from the SFSO Liaison.

k. Contractor shall provide a statement as to how often a physical inventory of processed and non-processed food and supply items shall be taken.

l. Contractor shall comply with San Francisco Environment Code Chapter 27: Antibiotic Use In Food Animals. Contractor shall work collaboratively with SFSO and the Department of the Environment to determine the feasibility of transitioning to procuring meat and poultry raised without routine use of medically important antibiotics. In the event Contractor and SFSO mutually determine a transition to procuring such meat and poultry is feasible, the parties shall negotiate and amend the unit

prices set forth in Appendix B to reflect the incremental cost increase associated with Contractor's procurement of such meat and poultry.

m. If a product is recalled, Contractor shall have a comprehensive supply-chain system to allow for immediate tracking of the origin of that product and shall take immediate action to note and remove product from service.

5. **Surplus Food Usage**. At the present time, Federal Government sponsored commodities are not being made available for correctional institutions. In the even that they should be available during the life of this contract, it is to the SFSO's fiscal advantage that Contractor make their best efforts to obtain and maximize the use of Federal Government Surplus Commodities according to all rules in place at the time.

a. Contractor shall provide for the utilization of federally supplied commodities, which shall be strictly accounted for and used only for the benefit of the SFSO's food service operation, to the maximum extent allowed.

b. The liability for proper use and accountability for these commodities shall be the responsibility of Contractor.

c. Surplus food must be ordered, received, stored, and accounted for in accordance with State of California procedures.

d. Contractor shall submit its quarterly orders to the designated Facility Commander(s) for review and approval prior to forwarding to the State no later than the time and date specified.

e. A four (4) month estimate of surplus food usage must be submitted to the Facility Commander(s) no later than the fifteenth of November, March and July each year for the purposes of ordering (dates subject to change).

f. Contractor shall pay the SFSO, in the form of a credit against meal charges; the State of California approved wholesale value of the surplus commodities. Shipping/handling fees incurred for picking up and transporting the surplus food shall be the responsibility of Contractor.

g. Contractor shall submit copies of its receipts (if received during that period) and prepared inventory/period usage report showing beginning inventory, receipts, usage and ending inventory along with the State of California approved wholesale value (by item and extended) to the designated Facility Commander(s) with its billing to the SFSO.

h. In the event that Contractor receives spoiled commodities, the responsible State of California agency is to be notified and disposition handled in accordance with their instructions.

i. Copies of all disposition records are to be forwarded to the Facility Commander in order for a credit to be made to the Contractor's commodity usage.

6. **Single Use/Disposables**. Below are the minimum requirements for compostable plastic food service packaging purchased and used by Contractor under this contract.

a. All disposable food service ware (cups, napkins, spoons, utensils, etc.) shall use biodegradable/compostable or recyclable product to comply with San Francisco Environment Code Chapter 16, Food Service and Packaging Waste Reduction Ordinance

b. All compostable plastics provided to the jails under this contract must be certified compostable and meet the Standard Specification for Compostable Plastics D6400 or Standard Specification for Biodegradable Plastics D6868, as adopted or subsequently amended by the American Society for Testing and Materials (ASTM).

c. Compostable plastic products must be clearly labeled as "compostable" with green lettering or green stripe and readily distinguishable from any non-compostable plastic products for both users as well as for those handling the products once they are discarded.

d. For items intended for "hot use", products must not melt, deform or break apart when they come in contact with hot food or liquids.

e. Plastic packaging which is considered "biodegradable' only, "oxy-degradable", "degradable" is not third-party certified as compostable or is not clearly labeled as compostable shall not be considered for this contract.

f. Contractor must supply aprons, hairnets or hats and plastic gloves for use by staff and incarcerated workers in the kitchen, as well as those delivering meals.

g. Per Amended San Francisco Environment Code Chapter 16, beginning July 1, 2019, City Contractors are prohibited from selling, using or distributing any straws, stirrers, splash sticks, cocktail sticks, or toothpicks made with plastic.

h. Beginning January 1, 2020, all Food Service Ware must be Fluorinated Chemical Free.

C. **Nutritional Requirements**.

1. Menu Certifications.

a. Contractor shall maintain menus reviewed and approved in writing by a Registered Dietitian provided by the Contractor, which, as adjusted for age, sex and activity level comply with the Recommended Dietary Allowances (RDA) stated by the National Academy of Sciences, and the nutritional requirements described in Title 15, Article 12: Food, Section 1241.

b. Contractor's menus shall conform as closely as possible to the United States Department of Agriculture (USDA) guidelines for food composition, including those related to the amount of fat, cholesterol, sodium and dietary fiber. As required by the SFSO, Contractor's menus shall contain no more than 2.5 gm. of sodium, and 30 percent fat.

d. Contactor shall provide the SFSO with written certification, by a Registered Dietitian, of the above menu review for each cycle menu prior to implementation. The data must provide at a minimum, weekly and total cycle summaries and list all Recommended Daily Allowance (RDA) vitamins and nutrients as well as cholesterol, sodium and fiber contents.

e. The SFSO reserves that right to request additional menu and/or nutritional modifications as part of any contract amendment renewal and/or price adjustment.

D. **Incarcerated Person Meal Service**

Contractor shall provide a Six Week Menu Cycle with three meals per day as follows: Contractor shall maintain a 42 day, (six week) inmate menu cycle, and shall provide the SFSO liaison with a written description of the menus for each cycle at least ten days in advance. The description must include at a minimum, weekly and total cycle summaries, and list the amounts of all Recommended Daily Allowance (RDA) vitamins and nutrients provided, as well as cholesterol, sodium and fiber contents. The SFSO reserves the right to request additional menu and/or nutritional modifications as part of any contract amendment, renewal, or price adjustment process. The menu shall ensure the minimum daily caloric requirement of 2,500 for adults is met or exceeded. (Per Appendices C-2 through C-4).

1. **Minimum Menu Requirements**.

a. **Heart Healthy and/or Low Sodium General Population Meals**. The CONTRACTOR menu shall provide the general population low sodium (approximately 2.5grams) heart healthy meals.

b. **Meal Designations**.

i. **Weekday Menu**: Contractor shall provide three (3) meals consisting of a cold breakfast, a cold lunch and a hot dinner to the incarcerated individuals at each facility other than County Jail #1. All meals at County Jail #1 shall be a cold sack lunch meal. Service for more than one cold meal per day at the remaining facilities shall be upon mutual agreement of the SFSO and Contractor. Cold meals must remain within the nutritional/caloric guidelines spelled out in the Agreement. The SFSO shall have the option to modify the menu to a hot breakfast, a cold lunch and a hot dinner by providing Contractor a written notification of change. Contractor shall implement the new menu within 30 days receiving the notification.

ii. **Weekend Menu**: Contractor shall provide three (3) meals consisting of a hot breakfast, a cold lunch and a hot dinner to the incarcerated individuals at each facility other than County Jail #1. All meals at County Jail #1 shall be a cold sack lunch meal. Service for more than one cold meal per day at the remaining facilities shall be upon mutual agreement of the SFSO and Contractor. Cold meals must remain within the nutritional/caloric guidelines spelled out in the Agreement. The SFSO shall have the option to modify the menu to a cold breakfast, a cold lunch and a hot dinner by providing Contractor a written notification of change. Contractor shall implement the new menu within 30 days receiving the notification.

iii. All meals must be appetizing and visually appealing.

c. Dinners must always be a hot meal elevated in appearance, flavor, and taste as detailed in Appendix C-2, C-3, and C-4 – Regular Menu, Religious Menu, and Vegetarian Menu.

d. The menus must contain no more than an aggregate of twenty percent (20%) protein derived from soy products

e. **Beverages**. Contractor shall provide a beverage at each meal to include a minimum of eight ounces of low fat (1 percent) fluid milk at breakfast and dinner daily, providing at least 250 mg. of calcium per serving. Contractor shall provide four ounces of fruit juice (not fruit drink with high fructose) served a minimum of three times a week, at breakfast. Contractor shall provide 2% milk for individuals on a prenatal diet.

f. **Incarcerated Coffee Service**. Contractor shall provide coffee for incarcerated individuals housed in County Jail #2, County Jail #3 and County Jail #3 Annex. The coffee shall only be provided for breakfast. Contractor shall provide coffee supplies that include, at the minimum, coffee, paper cups, stir sticks, sugar, and creamer.

i. SFSO shall have the option for Contractor to either provide cups and individually packaged instant coffee that shall provide an eight (8) ounce serving once hot water is added to the cup or provide carafes of freshly brewed coffee and cups to serve an eight (8) ounce serving to each individual.

ii. Contractor shall provide the insulated carafes to SFSO to dispense hot water or brewed coffee during the breakfast meals.

iii. Contractor shall immediately repair or replace damaged or leaking insulated carafes.

iv. SFSO staff shall distribute the cups, coffee, and hot water during breakfast meals.

v. Contractor shall provide inmate coffee service at no cost to the SFSO.

vi. All single-use/disposables such as, paper cups, stir sticks, spoons and straws must comply with Appendix A, Section I. B. 6., Single-Use/Disposables.

g. **Chicken**. Whole meat chicken (breast or leg and thigh combination) must be provided by Contractor at least once a week. Chicken quarters can be no less than 8 oz. raw weight. Legs or thighs must be 6 oz. minimum raw weight. All breaded products must have a product weight of 3 oz. before breading.

h. **Fresh fruit**. At a minimum the following fresh fruits shall be served: oranges, apples, and petite bananas. Contractor shall rotate the fruit served throughout the six-week incarcerated menu cycle. Incarcerated individuals shall be provided two servings of fruit a day.

i. **Evening Snacks**. Upon approval of SFSO and JHS, Contractor shall provide evening snacks for incarcerated individuals who require them, such as diabetic or higher caloric needs.

2. **Menu Substitutions/Changes**.

a. Contractor's registered dietitian shall review and approve in writing all temporary substitutions as well as permanent changes to the published menu, as being nutritionally comparable to the item or items being replaced. Written notification shall be provided to the Chief of Custody Operations Division and Watch Commander.

b. Permanent changes to the published menu must also be approved in writing by the SFSO liaison prior to implementation, and shall be noted in writing on the posted menu in the kitchen(s).

c. The revised menu shall also be forwarded to each of the Facility Commanders. Contractor shall document the content of the meals as they are actually served, and retain this documentation as verification that Contractor is providing a nutritionally adequate diet. Such documentation shall be submitted to the Facility Commander(s) if requested.

d. Any time there is a temporary menu change or last minute substitutions, for whatever reason, all Facility Commanders, or Watch Commander designees, must be notified via email at the time the change occurs, with a copy to the Chief of the Custody Operations Division, within 24 hours of the occurrence. The email shall contain the following:

i. The facility or facilities where the substitution occurred.

ii. The date and meal that was affected.

iii. The item(s) that was initially scheduled, the substitution with amount provided.

iv. The reason for the substitution.

e. Upon request, Contractor shall provide a chronological log detailing all full or partial menu substitutions.

f. Documentation of menus as they are actually served must be maintained as verification of providing a nutritionally adequate diet and such documentation must be submitted to the Facility Commander(s), or Chief Deputy of Custody Operations if requested to do so.

E. **Special Dietary Guidelines**. The Medical Department prescribed meals for therapeutic/medical diets and religious diets shall be prepared, portioned and transported in the same manner as general population meals, and at the same cost per meal. CONTRACTOR shall provide a current diet manual at each kitchen site and one to the SFSO Dietician.

1. **Medical/Therapeutic Diets**. CONTRACTOR shall provide and distribute the following diets as requested, in writing, by the Jail Health Services (JHS) at the same per meal cost as regular diets**.**

a. **Cardiac Diet:** Low fat, low sodium, low cholesterol. Approximately 2.5 gm. sodium per meal and lower fat and cholesterol levels than the regular meal. The goal of this diet is to limit total fat to no more than 30% of calories and saturated fats to no more than 10% of calories.

b. **Support 1:** (high calorie, high protein for malnutrition), 600-700 additional calories, 25 to 35 grams of protein and 60 mg. of Vitamin C above the regular menu (additional milk provided for a total of 32 ounces (4 cups) daily), additional evening snack of 2 slices bread, 3 oz. of meat and condiments, plus one fresh fruit (not citrus or tomato as not well tolerated).

c. **Pregnancy:** Pregnancy diets shall always include a hot breakfast and an evening snack consisting of a sandwich, milk, and non-citrus fruit or the nutritional equivalent.

d. **Diabetic:** (1500, 1800, 2000, 2500, 2800, 3000 calorie levels).

e. **Renal:** Restricted protein, sodium and potassium diet. Diet is approximately 2000mg sodium and 2500 mg potassium per day. Marginal in some minerals and vitamins.

f. **Low-gluten Diet**: (for confirmed, diagnosed incarcerated individuals with celiac disease only).

g. **Food Allergy or Intolerance Diets:** This may be to address a single allergy or multiple allergies. All efforts are undertaken to accommodate inmate allergies, which may include, but are not limited to: Tomato, Eggs, Citrus, Peanut Butter, Soy. Specific information shall be provided to Contractor by JHS.

h. **Lactose Intolerance:** Low lactose diet: to reduce consumption of lactose for incarcerated individuals with mild to moderate intolerance. Not

lactose free; many individuals with lactose intolerance can consume moderate amounts without symptoms.

i. **Dental Soft:** To provide foods that are easy to chew and swallow for: mild chewing or swallowing problems, healing after oral surgery. Nutritional adequacy of this diet is appropriate for most incarcerated individuals.

j. **Blenderized Diet** (broken jaw): Intended for wired or banded jaw, those are temporarily edentulous, throat or oral surgery. This is the regular 2500 calorie diet that has been blenderized. This diet may be inadequate in fiber and may be ordered to be higher in fat with added butter, oil.

k. **Full Liquid:** intended for incarcerated individuals who are recovering from surgery or GI procedure. Diet progression: full liquid to dental soft or regular. Not nutritionally complete; may provide 1350-1500 calories + average 45 grams protein. For use no more than 72 hours; advance off as soon as possible. Tray includes everything from clear liquid + strained creamy soups, pudding & milkshakes.

l. **Clear Liquid:** Intended for incarcerated individuals in pre-op and immediate post-op states. Progression: clear liquid to liquid to dental soft or regular. For use for no more than 72 hours; advance off as soon as possible. Tray includes broth, Jell-O, popsicles, tea, clear juices – diet is not nutritionally complete.

m. **Nutritional Supplements.** If the SFSO requests Contractor to provide specific nutritional supplements, Contractor shall invoice supplements at their cost, plus a markup of no more than 5%. Contractor shall prepare and serve specific therapeutic/medical meals according to the orders of the attending physician or dentist, or as directed by the responsible health authority official. Contractor shall use the Manual of Clinical Dietetics, Sixth Edition, published by the American Dietetic Association (ISBN 0-88091-187-01), or a comparable source approved by the SFSO dietician.

2. **Religious Diets**. Contractor shall provide Religious Personal Ethical Diet (RPED) only if approved and requested in writing to Contractor by the SFSO Religious Services coordinator or the Facility Commander(s). Once an incarcerated individual is designated to receive a RPED diet, Contractor shall not allow the individual to alternate between a religious diet and a general diet. Contractor shall provide religious awareness and food handling training for all staff and incarcerated persons involved in supervising, ordering, preparing, and serving RPED meals.

a. The following diets are included as religious diets.

i. Lacto-ovo vegetarian

ii. Plant-based

iii. Vegan (total vegetarian, excluding milk and eggs)

iv. Pork free diets

iv. Kosher

b. Religious diet orders are issued only on approved request forms from the SFSO Religious Services Coordinator or the Facility Commander(s). The request forms are submitted to the Contractor food service staff. The request forms shall include:

i. Correct diet terminology

ii. Date of transmittal

iii. Authorization signature

iv. Housing area

v. Inmate name and classification

3. **Special Meals**. Contractor shall serve special holiday meals on Christmas, New Years, Easter, and Thanksgiving. Special Meals may include special events such as Superbowl, Spirit-lifter, and Summer BBQ. Contractor's registered dietitians shall provide a holiday menu that shall include the following:

a. Meets the most current Recommended Dietary Allowances and BSCC Title 15, Minimum Standards for Local Detention Facilities.

b. Incarcerated preferences

c. Enhance each meal's appearance on the service tray

d. Consistency in quantity of food for each holiday meal

e. Variety in type of items, colors, shapes, taste and texture.

F. **Food Preparation, Presentation and Quality**.

1. **Method of Preparation**. Contractor shall use recipes, plan menus and utilize production schedules designed to minimize the risk of food spoilage and waste. Contractor shall prepare the meals in a conventional cook and serve food service operation. If the SFSO decide to pursue a cook-chill service operation, Contractor shall work collaboratively with SFSO and the City to evaluate the capital expense required to convert to a cook-chill operation and develop an implementation plan.

2. **Recipes**. Contractor shall utilize and maintain a file of tested mass cook and serve production recipes adjusted to provide a yield appropriate to the number of people being served through each kitchen facility. Contractor shall certify in writing to the Chief of the Custody Operation and the SFSO liaison that such recipes have been tested and meet dietary requirements and that the ingredients are readily available.

a. All recipes shall be developed with Hazardous Critical Control Points (HACCP) criteria identified. The recipe will include identified potential hazards to each food item, the identity of the critical control points shall indicate the method of control.

3. **Appearance**.

a. All food shall be served in such a fashion as to be appealing to the incarcerated population and staff. It shall be served in sufficient quantity and at the appropriate temperature as to make the food offered palatable.

b. All equipment and utensils used in the service of meals shall be clean and free of defects that shall render the food unappealing.

c. A National Sanitation Foundation (NSF) approved ounce scale shall be provided at all food preparation serving areas to ensure portion controls.

d. Contractor shall possess operating procedures to prevent foods or beverages from deteriorating while holding. Such a system shall ensure that food quality (taste, appearance, texture, temperature) does not deviate from the SFSO standards per Appendix A.

e. Thermometers shall be used on service lines to ensure all foods and beverages are being held at proper temperatures. Thermometers used must be consistent in all facilities. Thermometers proposed must be NSF approved. The use of instruments that indicate temperature shall be subject to the inspection and approval of the SFSO.

f. All products and recipes shall be taste-tested and implemented base on SFSO and incarcerated individual feedback.

4. **Portioning**. Contractor shall provide all food portion sizes on the menu as cooked-weight, unless specifically identified as raw weight. All meat portions in casseroles or combination dishes shall be quantified. Contractor shall clearly indicate by date, item, and weight of all contents of sack lunches. Menus shall include the portion size of the servings for each meal, including the number and type of condiment packages. Contractor shall create and maintain written procedures for portioning and serving, and shall consistently execute meal service in a manner so that each inmate receives no less, or more than the portions specified. To this end, all measuring utensils must be clearly marked and maintained by Contractor with precise measurement to provide accurate portion size, and recorded as such during physical inventories. Contractor shall actively supervise portioning for all therapeutic/medical diets and religious meals.

5. **Condiments.** Contractor shall serve on each incarcerated person's tray or in each sack meal, all condiments required per the menu such as pepper, catsup, mustard, relish, salad dressings and others in individual, disposable packets/containers. Contractor shall monitor that condiments are not handled or distributed individually by inmate workers.

6. **Quality Assurance.** Contractor shall monitor all food served for minimum portion standards, taste and temperature. Contractor shall not add sulfites or additives to any foods served under this contract. Contractor shall adhere to generally accepted best practices for the food service industry, as well as all State and County Health Department requirements. Contractor shall provide for the correct handling, prompt storage, rotation and issuing of food purchased or used in the facilities. Contractor shall clearly identify and display the date stored of all

purchased and prepared products. Contractor shall not serve any products which have been frozen in excess of one year.

7. **Food Samples.** Contractor shall save samples of all prepared foods for a period of not less than seventy-two (72) hours of its service for review by SFSO dietician or command staff and/or testing in the event of an outbreak of food poisoning. All sample breakfast and dinner meals must be saved in the original serving container, (Aladdin tray). All sample sack lunches saved in the serving sack. All meals, regardless of type shall be clearly marked as to the dates and times of the preparation, service and storage.

8. **Record Keeping.** Contractor shall maintain sufficient records to establish a verifiable audit trail that the required number of meals have been properly prepared, with the proper amount and type of ingredients described in this Agreement and that servings are accurately portioned for each meal.

9. **Inspections.** The Sheriff, or the Sheriff's designated representatives (including the SFSO's Dietitian), may, for the purpose of ensuring security, sanitation, food standards, quality of food preparation and service, observing Contractor employee performance, or for any other valid reason, conduct unannounced inspections of the kitchen jail facilities used in the performance of this Agreement. Inspections may occur on weekdays, weekends and holidays. If Contractor's General Manager is not on-site at the time of an unannounced arrival, any other Contractor employee shall be expected to cooperate with this requirement. After each inspection, Contractor shall be advised in writing of any unsatisfactory condition for which they are responsible. Within five (5) business days after the date of the notice, Contractor shall correct any deficiency and communicate in writing how it corrected the condition, when it corrected the condition, and what it did to prevent recurrence of the condition.

G. **Food Deliveries and Service**. Contractor shall adhere to all SFSO security guidelines for movement of food, dirty/clean trays, carts and personnel within the Jail Complex. The Custody Division command Staff are responsible for apprising Contractor in writing of any changes to any security guidelines affecting food service. Contractor shall follow the direction of the SFSO Command Staff for jail food procedures involving SFSO staff such as delivering meal trays, transporting dirty/clean trays, and SFSO escorts for Contractor staff.

1. **Use of Trays.** Contractor shall continue to use the Aladdin tray system currently in use for hot meals, and shall clean all food spills on trays prior to transport and service. Contractor shall portion and serve all hot meals on trays with lids.

2. **Use of Carts.** SFSO shall provide all carts used for the transportation of meals and beverages. Contractor shall maintain all carts in a clean, safe and fully workable condition. The carts must have appropriate bumpers to reduce facility damage.

3. **Food Temperature.** Contractor shall serve all chilled food at no more than 40 degrees F, and all hot food at no less than 140 degrees F, but no more than 180 degrees F. Cook-chill refrigerated foods shall be maintained at a temperature between 28.5 degrees F and 31 degrees F.

4. **Meal Counts.** Prior to each inmate meal service, the SFSO shall provide an accurate count of meals required, by location, housing unit and type, to be served to the incarcerated individuals. The meal count shall include a count for sack meals for incarcerated individuals who are awaiting transportation, housing assignments or release.

a. **Incarcerated Workers Meals**. Contractor shall provide a double portion of the meal (sack or tray) that is being served at the time, to incarcerated workers identified by the SFSO.

b. **Meals Served Form.** Contractor shall complete a "Meals Served" form provided by SFSO to report the following information on a per meal, per day and per week basis:

i. The number of incarcerated individuals served by housing unit

ii. The number of meals served per housing unit

iii. Entry to the form shall include identification of any discrepancies in the numbers and, if know, the reason for the discrepancy.

iv. The number of bag/sack lunches ordered and delivered to each of the following facilities the Intake Facility (CJ#1), court holding, alternative programs and any other non-jail facility, as well as the combined total of bag/sack lunches served at all of these facilities.

5. **Meal Transmittal/Evaluation Form**. The SFSO Watch Commander or designee at each facility shall complete an evaluation of each meal served and document same on the Meal Transmittal/Evaluation Form. Contractor shall maintain the completed forms, and have them accessible for review by the Facility Commander or designee. Contractor's Meal Transmittal/Evaluation form shall include spaces for meal evaluation based on the following factors: appearance, taste, temperature, correct portion size, completeness of tray, adherence to menu, and overall acceptance by the incarcerated individuals. In addition, spaces for the Watch Commander name, star number and signature shall be provided.

6. **Food Delivery and Service Liability**. Contractor shall be responsible for ensuring all trays and/or sack meals are properly prepared and correctly portioned when they leave the kitchen. Contractor shall assume full fiscal responsibility for any damage incurred to the SFSO facilities due to their employees' negligent handling of carts and related equipment. Contractor must immediately correct deficiencies the meal if the Facility Commander or designee determines that the meal is unacceptable following a review of the transmittal evaluation.

7. **Date Codes**. Contractor shall date all sack meals to prevent consumption of outdated and/or spoiled foods. Contractor shall properly refrigerate all unused bag meals, and discard any perishable portions of those meals after 48 hours. Those items packaged in unopened, sealed packages, that are not expired (condiments, etc.) may be re reused.

H. **Equipment and Facilities**.

1. **Inventory of County Equipment**. Within sixty (60) days of the execution of Agreement, Contractor and the SFSO shall jointly inventory all capital equipment and SFSO owned equipment to provide an agreed upon base inventory. During this inventory process, a general assessment as to the expected useful life of each item shall be made and documented. At least every six months thereafter, Contractor and the SFSO shall jointly inventory all capital equipment and SFSO-owned equipment under Contractor's direct control. At the conclusion of each inventory, Contractor shall be liable for the replacement cost for all unaccounted for items that are lost or destroyed by the Contractor's negligence. (Per Appendix E, SFSO Owned Equipment Inventory).

2. **Use and Maintenance of City Equipment**. SFSO shall permit Contractor to use the existing capital equipment which SFSO deems necessary for food service and related activities. Given written proof of adequate maintenance, the Chief of the SFSO Planning and Projects Division (PPD) shall evaluate and authorize replacement equipment the SFSO has provided, at SFSO's expense, as the Chief deems necessary, considering the average life of the equipment as determined by the manufacturer as well as any extraordinary circumstance. Equipment that is determined by the Chief of PPD to be damaged by Contractor employees, from negligence or misuse, and needs to be replaced, shall be replaced at Contractor's expense.

3. **Preventative Maintenance**. Contractor is responsible for the care and maintenance of equipment in the storage, receiving and kitchen areas, including all refrigeration equipment, and shall provide preventative maintenance and repair on such equipment. During the term of the contract, and all contract extensions, Contractor shall provide, at no cost to SFSO, a preventative maintenance and repair contract on all equipment, inclusive of SFSO equipment, under its direct control and/or use in providing the contracted services. The preventative maintenance and repair contract must be with a reputable company with the resource and expertise in expediting repairs of commercial kitchen equipment. The Chief of SFSO PPD may request that Contractor change the company providing the preventative maintenance and repair contract if it is determined that equipment repairs are not made within a 30-day window. Contractor shall identify the preventive maintenance requirements for each piece of equipment per the manufacturers and as recommended by the SFSO's Bureau of Buildings and Structures (SBBS). Contractor shall schedule the work evenly throughout the year in accordance with equipment requirements. Contractor shall perform inspection tours of all equipment, even if preventive maintenance is not required, and provide a summary report of their inspection findings to SBBS. Contractor shall maintain a chronological log of all preventative maintenance and repairs on

equipment. Contractor shall also provide written reports and relevant documentation as to what preventative maintenance and/or repairs have been performed on each piece of equipment. This report and documentation must be provided quarterly, no later than fifteen business days after the end of each quarter, March 31, June 30, September 30 and December 31. An annual report of all preventative maintenance and repair work performed shall be submitted by Contractor to the Chief of SFSO PPD within thirty (30) days of the end of the calendar year and may be combined with the quarterly report noted in this section. The SFSO reserves the right to audit these records at any time.

a. During the term of the contract, and all contract extensions, Contractor shall provide, at no cost to the SFSO, for the cleaning and disposal of the grease trap at the San Bruno Jail Facility twice per year.

4. **Equipment Repair**. Any kitchen equipment that is out of service must be reported, in writing, to Chief of SFSO PPD or designee within 72 hours of going out of service. Contractor shall repair equipment as required by this contract and may not remove equipment without written permission of Chief of SFSO PPD or designee.

5. **Equipment Replacement**. Contractor must immediately notify Chief of SFSO PPD, via an email, if any SFSO kitchen equipment is determined by Contractor's maintenance and repair Contractor to be irreparable. The email notification must detail the equipment and its use, the attempts to repair the equipment, and three (3) quotes to replace equipment. The Chief of SFSO PPD will review the equipment replacement report with the Chief of Custody Operation Division to validate equipment replacement and to authorize and initiate the procurement process.

6. **Installation of New Equipment**. SFSO is responsible for working with Contractor to provide utilities to newly installed equipment when the installation of this equipment has been approved by the SFSO in writing. All items that are required for installation of new equipment shall be purchased by the entity providing the new equipment. Contractor must receive written permission from the SFSO Services Director or designee, prior to the purchase of any new equipment that requires electrical, water, steam, gas or any other utility.

7. **Office Equipment**. SFSO shall provide any office furnishings listed in the kitchen inventory (Per Appendix E), by jail site. If Contractor elects to provide its own furniture and/or equipment for the offices, such equipment must be inventoried and a copy of the inventory provided to the SFSO Liaison.

8. **Small Wares**. Contractor is responsible for the repair or the replacement of small wares and service wares. All repairs shall be made using approved manufacturer parts. Contractor shall purchase all replacement small wares and service wares, including Aladdin trays, "Cambro" drink dispensers, and carts as necessary to meet the requirements of the contract and serve the inmate population. Contractor shall keep an inventory on site of at least 100 new Aladdin trays for replacement of worn out or unusable trays. All wares purchased by Contractor for this contract shall become the property of the SFSO.

9. **Vehicles**. Any vehicle required by Contractor in the execution of this contract shall be purchased, used and maintained at Contractor's expense. Contractor is responsible to plan for any temporary replacements of one or more vehicles in the event of mechanical breakdowns.

I. **Utilities**. SFSO shall provide all utilities necessary for the performance of the food service operations to the extent described in this section. SFSO is responsible for bringing all utilities, including electrical, water, steam and gas to each kitchen, kitchen office and kitchen storage areas, including walk-in cold storage. SFSO is responsible for repairing parts of the building located in the kitchen that require repair due to normal wear and tear, such as the drains, light fixtures, steam lines, pipes conduit, etc. SFSO shall not guarantee an uninterrupted supply of water, electricity, gas, heat, air-conditioning or phone service. SFSO shall be diligent in restoring services following an interruption.

1. **Telecommunications**. SFSO shall provide one phone line and one data line in each kitchen, without charge. The SFSO phone lines and data lines are for local phone call and work related usage only. SFSO shall permit Contractor, at Contractor's expense, to add additional phone lines if the locations can support additional phone lines. Contractor shall request, in writing, permission to add any additional phone lines and must have written permission from the Facility Commander prior to adding any additional phone lines. Contractor shall pay for on-going phone use of any lines they install. Contractor shall be allowed to maintain their internet data line at County Jail #2 and work with SFSO staff to maintain their internet data line at CJ#3 through the SFSO portal.

2. **Energy Conservation**. When kitchens are not in use, or when food preparation is at a minimum, Contractor shall assume maximum utility and energy cost conservation by turning off or down all non-essential equipment, lights, fans, water, ovens, steam equipment and other energy-consuming items.

J. **Sanitation and Health**. Contractor is responsible for maintaining a clean and healthy kitchen area, including all reception and storage areas assigned to Contractor as part of this contract.

1. **Sanitation Standards**. Contractor shall obey all federal, state and local laws and ordinances regarding fire safety and workplace safety generally, including the California Uniform Retail Food Facilities Law. Contractor shall be subject to inspections in the kitchens by authorized personnel from the San Francisco Department of Public Health, the State/Local Fire Marshall and the State Board of Community Corrections. Contractor's managers shall be responsible for participating in all inspections, along with SFSO staff, of the food service operations as requested by the above agencies.

2. **Trash Disposal**. Contractor shall be responsible for preparing the garbage from the kitchen area for disposal. Contractor shall be responsible for keeping the areas of the kitchens where the garbage awaits disposal in a neat and sanitary condition at all times. All garbage must be broken down or reduced in size so as to minimize the amount of space needed in the dumpster. Contractor shall

participate in all County mandated recycling programs and shall clean, crush and/or break down recyclable materials as specified by the recycler.

a. **Garbage Service.** Garbage from units, pantries and all other areas served by Contractor shall be removed by Contractor within one (1) hour after completion of Breakfast and Dinner Service. All garbage, inclusive of the garbage collected by SFSO staff and inmate workers from the units, shall be transported by Contractor from each Downtown County Jail Facility to the Facility's central trash site at the Hall of Justice, stored in impervious containers, and the garbage site cleaned as instructed by the SFSO.

i. **County Jail #1 (CJ1) and County Jail #2 (CJ2)**: SFSO sworn staff and incarcerated workers shall collect and prepare the garbage from the units at County Jail #1 (CJ1) and County Jail #2 (CJ2) and transport the garbage in bins to the designated area in the basement of the Hall of Justice (HOJ). Contractor (employees only) shall transport the garbage bins from the designated area in the basement to the dumpster located at the Hall of Justice.

ii. Each bin of garbage has a capacity of approximately 50 gallons**.**

iii. The average volume of daily garbage may increase or decrease as it corresponds to the incarcerated population and SFSO employees.

iv. **Cleaning of Bins**. At the minimum, Contractor shall clean the bins utilized for the daily garbage service once a week to meet the Sheriff's Department's standards for sanitation and health.

v. Garbage Service is included in the Incarcerated Meal Cost.

3. **Facility Sanitation**. Contractor is responsible for all day-to-day as well as periodic major cleaning of the entire kitchen area assigned to the Contractor. This includes walk-ins, storerooms, freezers, dish rooms, kitchens, employee rooms, offices and receiving areas. Inmate labor may be used for this purpose and Contractor employees shall be assigned to supervise incarcerated individual conduct during major cleaning events. Contractor shall supply hand soap, eye wash stations, paper towels and toilet tissue for all employee and inmate kitchen worker restrooms and hand washing sinks in the kitchen and food staging area.

a. **After Meal Service Clean-up**

i. After meals are concluded at each service, Contractor shall remove food carts, disposable plastic and paper supplies from the serving areas and return them to the kitchen.

ii. Contractor shall clean the kitchen, dining rooms which are not an integral part of the living units, and pantries used by Contractor following the serving of each meal.

iii. All pots, pans, dishes, utensils and flatware are to be washed at a temperature of from 140 degree F. to 160 degree F. Final rinse temperature is to be 180 degree F. or a sanitizing agent is to be used.

iv. All work areas, work tables, sinks, stoves, ovens and mixers must be washed and sanitized after each meal.

v. Contractor shall be responsible for preparing the trash from the kitchen/work area for disposal.

vi. All garbage must be broken down or reduced in size so as to minimize the amount of space needed in the dumpster

vii. Contractor shall be responsible for keeping the area of the kitchen where the garbage awaits disposal in a neat and sanitary condition at all times.

viii. Contractor shall participate in all City and County mandated recycling programs and shall clean, crush, and/or break down recyclable materials as specified by the recycler.

4. **Pest Control**. The SFSO shall be responsible for the cost and implementation of a regular monthly program for the extermination of rodents, vermin and other unsanitary vectors in the kitchen or storage areas assigned to Contractor.

5. **Food Handler Health**. The SFSO shall ensure that all incarcerated workers assigned to kitchen duty are medically cleared by Jail Health Services to work in the kitchen prior to such assignment. Contractor shall ensure that none of their employees and/or inmate workers are permitted to work with any communicable health problems (including open sores). As a precaution, Contractor shall visually inspect the hands and faces of each inmate worker prior to the start of each of their work shifts. Contractor shall ensure that any incarcerated individuals with suspicious symptoms are directly reported to Jail Health Services, and receive a written clearance before being permitted to resume work in the kitchen.

6. Contractor shall follow the requirements of the HACCP (Hazard Analysis and Critical Control Points), a food safety program designed to reduce, prevent, and eliminate food hazards. HACCP ensures that food is handled safely at each step of the purchasing, storage, preparation, and service process.

K. **CONTRACTOR Personnel and Supervision**. Contractor shall comply with all San Francisco contract requirements, including equal employment opportunities, wages and benefits. All of Contractor's employees and agents shall comply with all applicable SFSO rules and regulations governing the behavior and activities of employees. This includes being subject to background checks and fingerprinting by the SFSO. If any background check indicates a reason an employee is not suitable for admission to the jails, Contractor shall be notified, and jail access shall be denied. Contractor shall, at its expense, require prospective employees to submit to, and successfully pass a drug and

alcohol screening and shall provide documentation of such at the request of the SFSO liaison.

1. **Management Staff**. Contractor's General/District Manager for this contract shall have at least five (5) years of experience with similar type and size jail food service situations and have the ability and authority to act as the on-site point of contact (POC) for day to day operations. When he/she is not on site, Contractor shall send an email to the SFSO liaison and the Chief of Custody Operations Division with the dates he/she shall be absent and the contact information for his/her on-site alternate. Upon request, Contractor shall furnish resumes for each of the County Jail #2 and County Jail #3 on-site managers. Contractor shall notify SFSO prior to any transfer or removal of a manager. SFSO must approve any replacement, and may reject any manager with or without cause.

2. **Schedule Requirements and Notifications**. The Contractor manager for County Jail #2 and County Jail #3 shall provide a prospective schedule of all employees for each kitchen each week on Friday for the week beginning the following Sunday. An experienced Contractor management level person, as identified in the contract, shall be on duty whenever inmate workers are present in the food operations areas. Contractor shall staff the food service operation with the optimum number of employees at all times. An additional Contractor employee, the assigned Cook, shall actively supervise the tray portioning line throughout the meal service. The Cook shall also be present to supervise the preparation and packaging of special diets. If Contractor fails to provide a minimum of two employees (one a manager), excluding the cook, for a period of more than two days, a credit shall be issued on the next billing to the SFSO, in the amount of each missing person's proportional salary/wages and benefits for each day after the second day. However, if contractor utilizes overtime to meet service requirements despite failing to provide the required minimum number of employees, Contractor will not be required to issue a credit.

3. **Medical Examinations and Food Handlers Cards**. Contractor shall provide medical examinations for their employees, as required by law, and shall keep the results on file at the location the employee is assigned to work. These records shall be made available for inspection at the request of the Facility Commander or the SFSO dietician. In order for any Contractor employee to return to work after a three (3) or more consecutive day absence due to illness, Contractor must request a medical clearance certificate from the employee and have that on file.

4. **Employee Uniforms**. All Contractor employees, including management, shall be properly attired in a standard uniform the color of which is approved by the SFSO. Inmate workers shall be properly attired when working in the kitchen, and the SFSO shall provide the clothing. Contractor employees shall wear uniforms that are easily distinguishable from inmate uniforms. Contractor shall encourage their employees not to wear their uniforms to and/or from work. If a Contractor employee does wear their uniform to and/or from work, a cover jacket must be worn over it. Uniforms shall be regularly inventoried and safely stored by Contractor to ensure they are not accessible to incarcerated individuals.

5. **Employee Training**. Prior to assignment, Contractor must ensure that its employees attend a training provided by SFSO staff to explain all applicable SFSO Rules and Regulations and facility security requirements including rules of conduct, relationships with incarcerated individuals and staff, and conduct for normal day-to-day food service operations. A training outline shall be prepared by SFSO Training Unit in cooperation with the Custody Division Chief.

Contractor shall assume the cost of training their employees in the following areas and provide documentation to the SFSO upon request:

a) Food Handling

b) Facility and Equipment Sanitation

c) Personal Hygiene

d) Facility and Equipment Safety

e) Effective Supervision of Inmate Workers

f) Harassment Prevention

L. **Security Requirements**. Contractor and their employees shall adhere to all SFSO Rules and Regulations regarding security, as well as all security restrictions imposed by the Facility Commander.

1. **Search of Person and Vehicle**. The SFSO shall provide ingress and egress to each jail facility per these requirements. All Contractor employees shall sign in and out when entering and exiting all jail compounds and buildings. All Contractor employees may have to pass through a metal detector when entering or exiting a building or a secure facility. Any Contractor employee in any jail compound or facility, and in any other building under the control of the SFSO, is subject to search, along with their belongings and vehicles.

2. **Duty of Contractor Employee to Display Valid SFSO Identification**. While on duty in SFSO facilities, all Contractor employees shall wear a valid (not expired) County Jail Clearance Card with their picture, either clipped to their outer-most clothing in the upper left quadrant of the body, or in a plastic pouch secured by a lanyard around the neck.

3. **Contractor Vendors**. Contractor must make arrangements with the SFSO Facility commander for admission of all uncleared person(s) that Contractor schedules for a business or repair call to the facility. Contractor may be required to provide information regarding the person(s) so as to allow SFSO staff to perform as criminal clearance check.

4. **Locked Doors and Key Control**. Contractor and their employees are responsible for keeping all internal doors in their assigned work areas closed and locked. Contractor shall keep a record of any SFSO owned keys entrusted to Contractor, and any other keys Contractor uses to open areas within its assigned SFSO work areas. Contractor shall not duplicate any keys without the express written permission of the SFSO Facilities Services Director or designee. The SFSO Facilities Services Director shall maintain an inventory of any keys, by

number and access point, provided to Contractor managers. Contractor managers shall maintain a record of these keys, by number and access point, including the identity of staff that are issued keys and which keys they are issued, as well as any keys made available generally to staff during working hours. Contractor shall also maintain logs detailing issuance and retrieval of the keys. Costs incurred in connection with keys lost by Contractor staff, including re-keying of existing locks or purchase of new locks shall be borne by Contractor. The Chief of Planning and Projects Division shall develop a schedule for the regular inventory of all keys issued.

At any time CONTRACTOR becomes aware that any key(s) are missing, they shall immediately report this occurrence to the on duty Watch Commander.

5. **Product Delivery and Kitchen Security**. Contractor shall strictly adhere to SFSO requirements regarding Contractor staff, as well as incarcerated individuals assigned to inmate kitchen meal duty. Contractor shall actively follow requirements to ensure that no Contractor personnel are engaged in passing contraband (weapons, drugs, tobacco or other illegal items), other forbidden items, or any item from outside the facility, to the incarcerated individuals. In addition, Contractor shall monitor their employees to ensure they do not provide any inmate with access to a cell phone, or any other electronic device (including access to the regular "land line" telephones within the jails). Contractor shall monitor and control use of all sharp instruments and utensils (such as knives, forks, spatulas, peelers, etc.). See Section I. L. 6, Sharp Equipment Inventory, below. Prior to the end of the day, or to any change in inmate worker crews, Contractor personnel shall account for, and document in a log, all equipment issued in order to prevent kitchen and serving line incarcerated individuals from gaining possession of any food, supplies and kitchen equipment and utensils that could be used as a weapon or made into an illegal substance.

6. **Sharp Equipment Inventory**. Contractor shall implement a check-out and check-in log procedure for all sharp utensils and other instruments used in an assigned work area. Contractor shall provide and utilize a locked shadow board for the secure storage and quick inventory of knives, meat forks, and other sharp or pointed utensils.

Prior to the end of an inmate worker shift, Contractor shall account for all sharp utensils and other sharp instruments. The SFSO reserves the right to enter the kitchen and inventory all such items as its discretion. Contractor shall report any missing items to the on duty Watch Commander or Officer-in-Charge immediately.

7. **Employee and Inmate Relationships.** It is Contractor's responsibility to require its employees to alert them whenever a person who is a relative or personal acquaintance of that employee is admitted to any jail facility as an inmate. If any Contractor employee is known to the company as being related to, or in a relationship with any person confined as an inmate in the County Jail complex, Contractor shall immediately notify SFSO in writing. This includes instances of any evidence of a relationship being started between a Contractor employee and one or more incarcerated individuals. All such reports shall be given to the Facility

Commander, or other Command level staff. No Contractor employee shall be allowed to deliver food, or food service to any inmate with whom there is a family or personal relationship.

M. **Financial**

1. **Assignment.** Contractor's rights and obligations cannot be transferred or subcontracted without the written approval from the Sheriff of the SFSO or his/her designee. The SFSO, by this Agreement incurs no liability to third parties for payment of any compensation provided herein to Contractor.

2. **Invoicing and Payment**. SFSO shall compensate Contractor on a monthly, per meal basis as detailed in Appendix B, Calculation of Charges. Contractor shall submit to the SFSO, within five days from the first of the month, a day-by-day statement for the previous month indicating the grand total number of meals prepared and served as well as the total number of meals prepared and served in each of the following categories at each location and on each day of the billing cycle.

a. Number of inmate meals by jail facility (including special diet and/or religious meals)

b. Number of inmate meals delivered to the courts

c. Number of inmate workers meals including sack lunches (inmate workers identified by SFSO staff are eligible for two servings of each meal)

d. SFSO staff meals and itemized staff snacks, selected in lieu of a meal, by jail facility and watch

e. Number of Jail Health Service staff meals by jail facility and watch

f. Number of official guests of the Sheriff (prior authorization required)

g. Contractor shall retain all documentation supporting its invoices and allow SFSO to review the documentation and invoices upon request.

h. Contractor shall participate in the City's Automated Clearing House (ACH) enrollment for "electronic payments," as required by the City.

3. **Meal Count Reconciliation**. Contractor and the SFSO shall reconcile meal counts by month or accounting period. In the event of any dispute regarding meal counts and subsequent charges, the SFSO shall resolve any discrepancy by using either its count of the actual number of meals received, or its count of the number of meals ordered, whichever is greater. The meal count figures of the SFSO shall prevail in any dispute. Contractor shall comply, for accounting cycle purposes, with the City's fiscal year of July 1 to June 30 and calendar month periods. (See Appendix D, Meal Count Form)

4. **Unconsumed Meals**. The SFSO shall not pay for unconsumed meals prepared in excess of the counts provided.

N. **Emergency Plans and Contingency Meals**.

1. **Contingency Meals**. Contractor shall continue to provide food service, at no additional cost to the SFSO, in the event of lock downs, jail disturbances, fire, power failure or other events that would impede normal jail operations. At a minimum, Contractor shall isolate and maintain an on premise inventory of food and water sufficient to prepare and serve three (3) days of scheduled meals. The SFSO may have the option to request that the three (3) days of scheduled meals be comprised of all cold meals meeting the requirements of Title 15.

2. Emergency Plans. Contractor shall develop a contingency plan that shall allow it to continue to provide food service in the face of unexpected events including but not limited to the following:

a. Power failure

b. Fire

c. Riot

d. Lockdown

e. Labor strike

f. Earthquakes

g. Terrorist attacks

h. Any man-made or natural disaster

3. **Emergency Water**. Contractor shall make every effort to provide an emergency source of water for 72 hours if the facility does not have water service due to a catastrophic event. The SFSO shall provide storage for "Water in a Box" supplies purchased by Contractor to fulfill this requirement.

O. **Incarcerated Grievances**. SFSO shall submit to Contractor copies of written grievances SFSO receives from incarcerated individuals and staff regarding the food service. Contractor shall investigate and respond within 72 hours of its receipt of the written grievance from SFSO. The answered grievance shall be forwarded to the Facility Commander from which the grievance originated. In the event there is an appeal from the grievant after receiving the first response, the SFSO shall forward that appeal and Contractor shall respond within five business days to the originating Facility Commander.

P. **Culinary/Vocational Program for Incarcerated individuals**. Contractor shall provide vocational training and classroom instruction regarding proper food production skills to qualified incarcerated individuals through its IN2WORK program ("I2W"). The Training will include deployment of Contractor's proprietary materials. Individuals may earn ServSafe certification at the successful completion of the program.

The SFSO acknowledges that Contractor's willingness to implement the I2W program under this Agreement does not give the SFSO any right, title, license, or interest in the program. Contractor shall coordinate up to two culinary/vocational training programs for incarcerated individuals in one or more designated jail kitchen facilities in cooperation with the Five Keys Charter School, and shall maintain the programs on a continual basis over the life of the contract. SFSO, the Contractor and Five Keys Charter School shall

work closely to ensure that all State and Five Keys' requirements are met in order to provide educational credits for the program. (See Appendix F, CONTRACTOR IN2WORK Culinary Program)

SFSO shall provide a minimum of 14 inmate workers at CJ#2, and a minimum of 28 inmate workers at CJ#3 for participation in the culinary program. Modifications to the program site as dependent on the population and upon mutual agreement between Contractor and the SFSO. Contractor shall provide post-release employment references and referrals for incarcerated individuals who successfully complete the culinary vocational training program.

1. The Contractor shall coordinate the implementation of this culinary/vocational training programs with Five Keys Charter School's academic calendar, in all jail facilities with kitchens within 60 days of being awarded the contract and shall maintain the program on a continual basis over the life of this contract.

2. The Contractor must also document referrals and linkages to include post-release employment opportunities for incarcerated individuals who participate in this culinary/vocational training program.

a. The documentation shall be provided to the SFSO Director of Programs or their designee.

3. Contractor shall work with the SFSO to develop performance metrics and provide quarterly reports regarding employment for participants.

a. The metrics shall be developed with the SFSO Director of Programs and the Chief Deputy of Custody or their respective designee.

b. The quarterly reporting shall be provided to the SFSO Director of Programs

Q. **Staff Meals**.

1. Contractor shall supply the staff meal at the negotiated and agreed upon price-per-meal, and this price shall include all necessary service items such as disposable plates, cups, cup holders, sugar, creamer, stirrers, napkins, disposable utensils, condiments, etc. Contractor shall provide a fixed Staff Menu. (Per Appendix C-1, Staff Menu)

2. Staff meals shall only be prepared by Contractor employees. No incarcerated labor shall be involved in preparation of staff meals.

3. A 6-Week Rotational Fresh Food Menu as described in Appendix C-1 shall be provided for staff assigned to jail facilities. One meal for each staff member on shift shall be provided at facilities that operate with three 8-hour shifts. A minimum of one meal and maximum of two meals per shift shall be provided for each staff member at jails that operate with two 12-hour shifts. The menu shall provide a variety of cold and hot meals during a six week cycle.

a. Supplemental Staff Snacks. Contractor shall provide in the Officer Dining Rooms (ODRs) fresh seasonal fruits (oranges, apples, and bananas), sliced bread with no added sugar or high fructose syrup, single-serve packets of peanut

butter, single-serve packets of an assortment of jams and jellies to supplement the fixed staff menu.

b. Contractor shall monitor staff usage and shall make adjustments to ensure the optimum levels of food is available to staff on a daily basis and to minimize food waste.

c. SFSO Custody Commander shall review the Supplemental Staff Snacks every three (3) months with Contractor to determine if modifications are required.

4. The procedure for SFSO staff to order meals shall be as follows:

a. Meal tickets shall be passed out during Muster.

b. The completed meal tickets shall be collected by SFSO staff (the Kitchen Deputy or Trustee Boss post assignments).

c. The meal tickets shall be delivered to Contractor personnel in the kitchen.

d. Contractor employees shall prepare and place the ordered meals in individual bags marked with a name or star number.

e. The meals shall be delivered to the Officer Dining Room (ODR) by Contractor employees. Depending on the type of meal ordered, the Contractor employee shall either place the meal in the cooler or heater.

i. Staff meals will be delivered at the following times daily:

- 12:00 AM
- 10:00 AM
- 4:00 PM

5. At the request of SFSO Facility Commander, the menu shall be reviewed every six months and revised to provide variety.

6. SFSO reserves the right to decline the provision of staff meals, during the course of this agreement pending the re-negotiation of the Memorandum of Understanding with the Sheriff's Deputy Unions.

7. Contractor shall not be allowed to install vending machines in any area of any jail.

8. **Coffee Service**. Contractor shall provide enhanced coffee service for Sheriff's Office's staff at the following locations: County Jail #1 breakroom, Custody Operations Division, County Jail #2 ODR, County Jail #3 ODR, County Jail #3 – Annex ODR, and Training Unit at the San Bruno Facility. (Please Note: In the event additional jail facility is opened, staff coffee service shall be required).

a. **Coffee Machines and Coffee**. Contractor shall provide commercial grade coffee machines and coffee at designated Satellite Coffee Stations located at County Jail #1 (CJ1), County Jail #2 (CJ2), County Jail #3 (CJ3, located at 1 Moreland Dr., San Bruno, CA 94066), County Jail #3 – Annex (located at 1 Moreland Dr., San Bruno, CA 94066) and the

Training Unit at the San Bruno Facility. For the avoidance of doubt, Contractor shall provide up to six (6) commercial grade coffee machines to be distributed across the locations identified in this section as agreed by the parties and not at each individual location. The coffee machines shall provide hot water on demand for single serve teas and decaf coffee and shall require plumbing to the facilities water supply. A manual, pour-in, coffee machine shall be provided as an option for locations that cannot accommodate a machine that requires a fixed water supply.

b. Contractor shall provide and install three (3) FLAVIA 600 specialty coffee machines at SFSO designated areas. The coffee machines will have the capability to make specialty drinks such as mocha, lattes, and hot chocolate, including a variety of brewed coffee and brewed hot teas. Contractor shall provide the flavors and brand of drink packets based on consultation with Custody Administration and as part of this contract. Ice packs shall be provided to make all coffee drinks iced.

c. **Supplies**. Contractor shall provide coffee supplies that include, at the minimum, artisanal sustainable and certified coffee, paper cups, stir sticks, sugar and creamer.

i. Contractor shall monitor the coffee supply inventory of coffee, cups, stir sticks, sugar, and creamer to ensure supplies are always stocked to meet the Staff Count per Appendix A Section I, Q. 8. d.

ii. All food service ware (cups, napkins, spoons, stir sticks) provided by Contractor shall be Biodegradable/Compostable or Recyclable and cannot be made, in whole or in part, from Polystyrene Foam to comply with San Francisco Environment Code Chapter 16, Food Service and Packaging Waste Reduction Ordinance.

iii. Per Amended San Francisco Environment Code Chapter 16, beginning July 1, 2019, City Contractors are prohibited from selling, using or distributing any straws, stirrers, splash sticks, cocktail sticks, or toothpicks made with plastic.

iv. Beginning January 1, 2020, all Food Service Ware must be Fluorinated Chemical Free.

c. **Maintenance and Repair**. Contractor shall provide monthly maintenance on the coffee machines to ensure they are operating properly, Contractor shall replace an inoperable coffee machine within twenty-four (24) hours following notification to Contractor from SFSO Command Staff. Contractor shall wipe down and sanitize countertops.

d. **Staff Count**. Contractor shall provide coffee to meet the demands of the following Sheriff's staff counts (*Note: Staff counts may fluctuate as a as result of staff reassignments):

i. County Jail #1 (CJ1) – 85 staff

ii. Custody Operations Division (COD) – 35 staff

iii. County Jail #2 (CJ2) – 125 staff

iv. County Jail #3 (CJ3 San Bruno includes the Annex) – 250 staff

v. Training Unit at San Bruno Facility – 15 staff

e. The Staff Coffee Service is included in the per meal staff price per Appendix B – Calculation of Charges.

9. **Fresh Favorites**. Contractor shall provide an option for SFSO to implement the Fresh Favorites program. This program shall be used as a tool to reward appropriate behavior. Fresh Favorites shall offer popular takeout-style foods to working offenders. Fresh Favorites shall be paid for by offenders thus generating additional revenue for the facility. Fresh Favorites shall be a key component on 12W as participation shall allow offenders the knowledge of how to prepare and serve take-out food as they would in a retail food environment. Fresh Favorites shall be made fresh onsite and can be offered on a daily or weekly basis as determined by SFSO.

If SFSO elects to implement the Fresh Favorites option, Contractor shall determine the prices at which Fresh Favorites items shall be sold. If Contractor sustains increases in its costs, including but not limited to, increases in its product, labor or equipment costs, Contractor may increase its Fresh Favorites prices to recover such increased costs. No returns shall be accepted unless the inmate, who ordered a product, is released prior to such delivery. All sales shall be deemed made when a Fresh Favorite item purchased by an incarcerated individual is delivered.

10. **Bevi Machines**. Contractor shall provide an option for Bevi machines that provide still and sparkling water options with customizable, zero- or low-calorie natural flavors for a healthier staff beverage at an optional cost per Appendix B – Calculation of Charges.

R. **Transition to a Subsequent Contractor**. In the event of a change of food service providers, Contractor agrees to fully cooperate with any subsequent Contractor, so as to insure a smooth transition in the future.

II. **Services Provided by Attorneys.** Any services to be provided by a law firm or attorney must be reviewed and approved in writing in advance by the City Attorney. No invoices for services provided by law firms or attorneys, including, without limitation, as subContractors of Contractor, shall be paid unless the provider received advance written approval from the City Attorney.

III. Reports. Contractor shall submit written reports as requested by the San Francisco Sheriff's Office. Format for the content of such reports shall be determined by the San Francisco Sheriff's Office. The timely submission of all reports is a necessary and material term and condition of this Agreement. The reports, including any copies, shall be submitted on recycled paper and printed on double-sided pages to the maximum extent possible.

1. **Quarterly Reports**. Contractor shall submit in writing, within 15 days of the end of each fiscal quarter (September 30, December 31, March 31 and June 30) to the Sheriff's Chief Financial Officer and to the Custody Division Commander, a report of food service activity including, but not limited to the following:

a. A complete accounting of actual meals served, by month, including hot meals, sack lunches, religious and medical diets and snacks for incarcerated individuals, by location. A complete accounting of actual staff meals and snacks served to staff, by location.

b. Details of all preventative maintenance performed on each piece of equipment, including equipment description, location, type of service performed, parts replaced (if applicable), date, and name of firm performing the service.

c. Details of all repairs performed on each piece of equipment, description, location, problem requiring repair, parts replaced (if applicable), who performed the work, and whether or not it was under warranty.

d. Provide copies of all reports and records required to qualify for Federal Surplus Commodities. (if any).

e. Financial (profit and loss) reports detailing the operations of the San Francisco Sheriff's Office's food service on a monthly/accounting period, as well as quarterly and year-to-date-summary basis. These statements must be the same as those produced by Contractor in comparable management fee accounts and should include an assessment of the overall program strengths and weaknesses, as well as recommendations for the improvement of food, service, cost control and areas.

f. Contractor shall have 10 business days to respond to any requests by SFSO for additional data, or to any questions posed by SFSO.

2. **Miscellaneous Reports**. Contractor shall submit any additional written reports as requested by the San Francisco Sheriff's Office (SFSO). Format for the content of such reports shall be determined by the SFSO. The timely submission of all reports is a necessary and material term and condition of this Agreement. The reports, including any copies, shall be submitted on recycled paper and printed on double-sided pages to the maximum extent possible.

a. **Emergency Situation Reports**. Contractor shall immediately notify the on-duty Watch Commander of any fires or accidents occurring in the kitchens or staff dining rooms. A detailed report outlining the facts of the fire or emergency shall

be submitted by Contractor to the Facility Commander within twenty-four (24) hours of the incident.

b.

c. **Antibiotic Use in Food Animals Ordinance Report**. Section 2706(b) of the Environment Code requires Contractor to provide an annual report containing the following information:

i. The percentages of meat and poultry procured during the reporting year that were produced with and without routine use of antibiotics (distinguishing, if possible, between meat/poultry raised without any antibiotics and meat/poultry raised without routine use of medically important antibiotics).

ii. A list of the Contractor's current meat and poultry suppliers for the SFSO.

iii. Do these suppliers currently offer meat and/or poultry raised without the routine use of antibiotics (distinguishing, if possible, between meat/poultry raised without any antibiotics and meat/poultry raised without routine use of medically important antibiotics)?

iv. Could these suppliers cease routine use of medically important antibiotics within 3 years' time?

v. The estimated cost of obtaining meat and/or poultry raised without the routine use of antibiotics (distinguishing, if possible, between meat and/or poultry raised without any antibiotics and meat and/or poultry raised without routine use of medically important antibiotics).

vi. The expected timeline if the SFSO were to transition to procurement of only meat and/or poultry raised without routine use of medically important antibiotics.

IV. Department Liaison

In performing the Services provided for in this Agreement, Contractor's liaison with the San Francisco Sheriff's Office shall be the Custody Division Chief or his/her designee. The current Custody Division designee is Lieutenant William Rold. All reports, emails, concerns shall be sent to the following email address; William.Rold@sfgov.org and SFSO.Foodservice@sfgov.org.

Appendix B
Calculation of Charges

The Contractor shall be compensated monthly, on a price per meal basis. Price per-meal must include the cost of all necessary service items such as disposable plates, cups, napkins, disposable utensils, condiments, gloves, etc. The parties agree to the following per meal prices at the outset of this Agreement:

Description	Unit of Measure	Unit Price
Inmate Meal: 2 Cold Meals & 1 Hot Meal	Per Meal Price	$2.200
SFSO Staff Meal	Per Meal Price	$3.509

- Applicable taxes (by County where the meal is served) shall be paid by City in addition to above prices. Currently San Francisco Tax is 8.625%, and San Bruno Tax is 9.375%.

City agrees that after the first 24 months of the contract term, either party may request a renegotiation of the per meal prices, but that any upward adjustment of these prices may not result in an annual projected cost increase in excess of that justified by the U.S. Department of Labor Consumer Price Index – All Urban Consumers, San Francisco Area, Food Away from Home, for the calculated average percent change of the monthly Consumer Price Index for the twelve (12) months prior to the agreed effective date of the renegotiated per meal price.

In addition, the parties agree that the financial arrangements in this Agreement are based on conditions existing as of the Effective Date including any representations regarding existing and future conditions made by City in connection with the negotiation and execution of this Agreement. If such conditions change due to causes beyond Contractor's control, including, but not limited to, a change in the scope of Contractor's services; menu changes outside of the scope of services detailed in Appendix A; a decrease in the City's inmate population below 900 or a decrease to available inmate labor below 18 assigned to assist in the daily food service in each shift at County Jail No. 2 and County Jail No. 3; a change in Federal, State and local sales, and other taxes; an increase to the minimum wage per Section 10.7 Minimum Compensation Ordinance; increases in food/product costs, including due to imposition of tariffs, fuel equipment, utilities, supply, and labor costs, then Contractor shall give City written notice of such increase or change and documentation to support increase or change, and within thirty (30) calendar days after such notice, Contractor and City shall negotiate modification(s) to offset the impact of the increase or change, which modifications may include any or a combination of the following: an adjustment to Contractor's price per meal, modifications to the menu or product offerings, changes to product pricing or modifications to Contractor's scope of services. Any modifications to Contractor's price per meal, modifications to the menu or product offerings, changes to product pricing or modifications to Contractor's scope of services must be mutually agreed upon in writing.

Appendix C - 1
Staff Menu

SAN FRANCISCO

STAFF DINING MENU

SAN BRUNO

CHOOSE 1 MAIN + 2 SIDES — OR 3 SIDES

MAIN

FROZEN ENTREES	Menu Item
Tina's Hot Beef Burrito (2)	E01
XL Beef & Bean Burrito (El Monterey)	E02
XL Spicy Beef & Bean Burrito (El Monterey)	E03
Philly Steak Sandwich (Raybern's)	E04
Honey Chicken Sandwich (Landshire)	E05
Grilled Cheese Sandwich (Pierre)	E06
5" Pepperoni Pizza (Tony's)	E07
5" Cheese Pizza (Red Baron)	E08
Spicy Chicken Sliders (Minis)	E09
White Castle Burger	E10
Beef Piroshki (Pstsmount)	E11
Cheese Chicken Chimichanga (El Monterey)	E12
Uncrustables Peanut Butter & Jelly (2) (Smucker's)	E13

BREAKFAST CEREAL	Menu Item
Assorted Cereal with Low Fat Milk (Kellogg's)	AC

ENTREE ALTERNATIVES	Menu Item
Red Bull —Original	A01
Red Bull — Tropical	A02
Red Bull – Sugar Free	A03
Rockstar — Punch	A04
Rockstar – Sugar Free	A05

SOUPS & PROTEIN	
Chicken Tapatio Noodles	A06
Beef Tapatio Noodles	A07
Cup Noodles - Beef	A08
Cup Noodles - Chicken	A09
Cup Noodles - Shrimp	A10
RX Protein Chocolate and Sea Salt	A11
Think! Brownie Brunch Protein Bar	A12
Jacks Links Wild Stick Original	A13

BETTER FOR YOU	Menu Item
Noka Mango Coconut Blend Superfood Smoothie	B01
Coco Water (C2O)	B02
Naked – Strawberry Banana Smoothie	B03
Naked – Green Machine	B04
Chobani Mango Drink	B05
Apple Cinnamon Oatmeal (Quaker)	B06
Maple Brown Sugar Oatmeal (Quaker)	B07
Vanilla Protein Drink (OWYN)	B08
Kodiak Cakes Protein Buttermilk and Maple Flapjack Cup	B09
Aloe Drink with Honey	B10
Kodiak Cakes Protein Buttermilk	B11
Caesar Salad	B12
Chicken Caesar Salad	B13
Cobb Salad	B14
Turkey Club Sandwich	B15
Italian Sandwich	B16

SIDES

SNACKS	Menu Item
Act II Microwave Butter Popcorn	SS01
Welch's Fruit Snacks	SS02
Cheez'It Original Crackers	SS03
Corn Nuts - Chili Con Limon	SS04
Corn Nuts - Ranch	SS05
Knott's Strawberry Cookies	SS06
Moon Pie	SS07
Rice Crispy Treat (Kellogg's)	SS08
Grandma's Vanilla Cookies	SS09
Grandma's Cookies- Chocolate Chip	SS10
Assorted Chips – (Lay's)	SS11
Cheddar Cheese Packets (2) (Schreiber)	SS12
String Cheese Packets (2) (Arrezzio)	SS13

BEVERAGES	Menu Item
Milk 1/2 Pint (Lowfat)	MK
Orange Juice 4oz (2)	OJ
Bottle of Water 16oz	WB
Apple Juice 4oz (2)	AJ

BETTER FOR YOU SNACKS	Menu Item
Mango Pineapple Mix Nuts (Kar's)	BSS01
Pretzel (Snyder's)	BSS02
Planters Salted Peanuts	BSS03
Pistachios (Wonderful)	BSS04
Mixed Nut Packets (2) (Planters)	BSS05
Strawberry Banana Yogurt 4oz (Trix)	BSS06
Seasonal Fresh Fruit	BSS07
Hard Cooked Eggs (2)	BSS08
Side Salad with Croutons* (Fresh Gourmet)	BSS09
Assorted Baked Chips (Lay's)	BSS10
Assorted Sun Chips (Lay's)	BSS11

DRESSING*	
Dressing — Italian (Newman's)	DI
Dressing — Caesar (Cardini's)	DC
Dressing — Ranch (Ken's)	DR

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EAT WELL ENTREES: At least 1 full serving of nutritionally dense whole foods i.e., fruits, vegetables, leafy greens, wholegrains, lean protein; Lower in Calories – Avg ≤500, none >650 (Entrees*); Lower in saturated fat – Avg ≤10% of cal. From fat, none>15%; No high sodium items – ≤Avg 700 mg or less; none > 900 (Entrees*); EAT WELL SIDES: Calories –Avg ≤ 175, none > 250; Sodium – Avg ≤ 250, none > 400.

Appendix C - 2
Incarcerated Menu

Proposed: 6.2025

SAN FRANCISCO CITY & COUNTY JAILS
CALIFORNIA

aramark

Weekly Average 2500 Calories Per Day*
Less than 10% of calories from saturated fat; less than 2.8 gram Sodium

Week 1 Monday		Week 1 Tuesday		Week 1 Wednesday		Week 1 Thursday		Week 1 Friday		Week 1 Saturday		Week 1 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Toasted Oats Cereal	11/2 cup	Sweetened Cinnamon Oatmeal	11/2 cup
Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Hard Cooked Egg	1 each	Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Creamy Country Gravy LS (2 oz soy)	6 ozw	Breakfast Sausage (1 ozw each)	2 patty
Fresh Baked WG Roll (2 ozw)	1 each	Breakfast Muffin	1/70 cut	Streusel Coffeecake	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut
1% Milk (Half Pint)	1 each	Grape Jelly	1 packet	Apple Jelly	1 packet	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Cottage Fries	1 cup	Hash Brown Potatoes	1 cup
Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Grape Jelly	1 packet
Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	1% Milk (Half Pint)	1 each
Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Coffee	1 cup
		Sugar	1 packet	Sugar	1 packet			Sugar	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet
												Sugar	1 packet
Lunch													
T. Salami	3 ozw	Peanut Butter	3 ozw	Turkey	3 ozw	Peanut Butter	3 ozw	T. Bologna	3 ozw	Peanut Butter	3 ozw	Turkey	3 ozw
Mustard, pc	1 packet	Apple Jelly	1 packet	Mustard, pc	1 packet	Grape Jelly	1 packet	Mustard, pc	1 packet	Apple Jelly	1 packet	Mustard, pc	1 packet
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
Carrot Sticks or Coins	31/2 ozw	Celery Sticks	3 ozw	Carrot Sticks or Coins	31/2 ozw	Celery Sticks	3 ozw	Carrot Sticks or Coins	31/2 ozw	Duplex Sandwich Cookies	2 each	Carrot Sticks or Coins	31/2 ozw
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Country Patty (4 ozw each)	1 patty	Asian Fried Rice (3 oz soy)	10 ozw	Crispy Chicken Patty (4 ozw each)	1 patty	BBQ Boneless Chicken Thigh (7-9 oz RW)	2 each	Cheesy Broccoli Rice Casserole (3 oz soy)	10 ozw	Italian Sauce (3 oz soy)	6 ozw	Charbroiled Patty (3 ozw)	1 patty
Baked Beans	11/2 cup	Carrots	3/4 cup	BBQ Sauce	1/2 fl oz	Macaroni & Cheese	3/4 cup	Kettle Blend Mixed Vegetables	1/2 cup	Rotini	3/4 cup	Mustard, pc	1 packet
Broccoli	3/4 cup	Garden Salad	1/2 cup	Pinto Beans LF	1 cup	Carrots	1/2 cup	Creamy Coleslaw	3/4 cup	Broccoli	1/2 cup	Pinto Beans LF	11/2 cup
Garden Salad	1/2 cup	Italian Dressing	1/2 fl oz	Lyonnaise Potatoes	1 cup	Coleslaw Vinaigrette	3/4 cup	Fresh Baked WG Roll (2 ozw)	1 each	Tossed Salad w/ Carrots	1/2 cup	Coleslaw Vinaigrette	3/4 cup
French Dressing LF	1/2 fl oz	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Seasonal Fruit	1 each	Italian Dressing	1/2 fl oz	Wheat Bread	2 slice
Sweet Cornbread	1/70 cut	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	1% Milk (Half Pint)	1 each	WG Garlic Roll (2 ozw)	1 each	Duplex Sandwich Cookies	2 each
Fresh Seasonal Fruit	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each			Duplex Sandwich Cookies	2 each	1% Milk (Half Pint)	1 each
1% Milk (Half Pint)	1 each									1% Milk (Half Pint)	1 each		

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Proposed: 6.2025

SAN FRANCISCO CITY & COUNTY JAILS
CALIFORNIA

aramark

Weekly Average 2500 Calories Per Day*
Less than 10% of calories from saturated fat; less than 2.8 gram Sodium

Week 2 Monday		Week 2 Tuesday		Week 2 Wednesday		Week 2 Thursday		Week 2 Friday		Week 2 Saturday		Week 2 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Sweetened Cinnamon Oatmeal	11/2 cup	Toasted Oats Cereal	11/2 cup
Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Hard Cooked Egg	1 each	Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Breakfast Sausage (1 ozw each)	2 patty	Scrambled Eggs w/ Onions & Peppers	3 ozw
Fresh Baked WG Roll (2 ozw)	1 each	Breakfast Muffin	1/70 cut	Streusel Coffeecake	1/70 cut	Breakfast Muffin	1/70 cut	Buttermilk Biscuit	1/70 cut	Cottage Fries	1 cup	Flour Tortilla (6")	2 each
1% Milk (Half Pint)	1 each	Grape Jelly	1 packet	Apple Jelly	1 packet	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Streusel Coffeecake	1/70 cut	Hash Brown Potatoes	1 cup
Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee	1 cup	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Taco Sauce	1 packet
Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	Non-Dairy Creamer	1 packet	Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup
		Sugar	1 packet	Sugar	1 packet			Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet
										Sugar	1 packet	Sugar	1 packet
Lunch													
T. Bologna	3 ozw	Peanut Butter	3 ozw	Turkey	3 ozw	Peanut Butter	3 ozw	Turkey	3 ozw	Peanut Butter	3 ozw	T. Ham	3 ozw
Mustard, pc	1 packet	Apple Jelly	1 packet	Mustard, pc	1 packet	Apple Jelly	1 packet	Mustard, pc	1 packet	Grape Jelly	1 packet	Mustard, pc	1 packet
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
Fresh Seasonal Fruit	1 each	Celery Sticks	3 ozw	Carrot Sticks or Coins	31/2 ozw	Carrot Sticks or Coins	31/2 ozw	Carrot Sticks or Coins	31/2 ozw	Orange	1 each	Duplex Sandwich Cookies	2 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Crispy Chicken Patty (4 ozw each)	1 patty	Country Patty (4 ozw each)	1 patty	BBQ Boneless Chicken Thigh (7-9 oz RW)	2 each	Farmhouse Stew (3 oz soy)	10 ozw	Charbroiled Patty (3 ozw)	1 patty	Tex-Mex Taco Filling (3 oz soy)	4 ozw	Cheesy Broccoli Noodle Casserole (3 oz soy)	10 ozw
Gravy LF/LS	2 fl oz	Baked Beans	11/2 cup	Pinto Beans LF	11/2 cup	Green Beans	1/2 cup	Green Pepper & Onion Gravy	2 fl oz	Cheese Sauce	1 fl oz	Green Beans	1/2 cup
Garlic Mashed Potatoes	1 cup	Kettle Blend Mixed Vegetables	1/2 cup	Broccoli	1/2 cup	Tossed Salad w/ Carrots	1/2 cup	Cajun Potatoes LF	11/2 cup	Pinto Beans LF	11/2 cup	Carrots	3/4 cup
Carrots	3/4 cup	Coleslaw Vinaigrette	3/4 cup	Creamy Coleslaw	3/4 cup	French Dressing LF	1/2 fl oz	Broccoli	1/2 cup	Shredded Lettuce	3/4 cup	Fresh Baked WG Roll (2 ozw)	1 each
Garden Salad	1/2 cup	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Corn Tortilla 6"	2 each	Duplex Sandwich Cookies	2 each
French Dressing LF	1/2 fl oz	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	1% Milk (Half Pint)	1 each
Sweet Cornbread	1/70 cut	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each		
Duplex Sandwich Cookies	2 each												
1% Milk (Half Pint)	1 each												

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Proposed: 6.2025

SAN FRANCISCO CITY & COUNTY JAILS
CALIFORNIA

aramark

Weekly Average 2500 Calories Per Day*
Less than 10% of calories from saturated fat; less than 2.8 gram Sodium

Week 3 Monday		Week 3 Tuesday		Week 3 Wednesday		Week 3 Thursday		Week 3 Friday		Week 3 Saturday		Week 3 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Toasted Oats Cereal	11/2 cup	Sweetened Cinnamon Oatmeal	11/2 cup
Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Hard Cooked Egg	1 each	Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Creamy Country Gravy LS (2 oz soy)	6 ozw	Breakfast Sausage (1 ozw each)	2 patty
Fresh Baked WG Roll (2 ozw)	1 each	Breakfast Muffin	1/70 cut	Streusel Coffeecake	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut
1% Milk (Half Pint)	1 each	Grape Jelly	1 packet	Apple Jelly	1 packet	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Cottage Fries	1 cup	Hash Brown Potatoes	1 cup
Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet
Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	1% Milk (Half Pint)	1 each
Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Coffee	1 cup
		Sugar	1 packet	Sugar	1 packet			Sugar	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet
												Sugar	1 packet
Lunch													
T. Bologna	3 ozw	Peanut Butter	3 ozw	T. Salami	3 ozw	Peanut Butter	3 ozw	Turkey	3 ozw	Peanut Butter	3 ozw	Turkey	3 ozw
Mustard, pc	1 packet	Apple Jelly	1 packet	Mustard, pc	1 packet	Grape Jelly	1 packet	Mustard, pc	1 packet	Apple Jelly	1 packet	Mustard, pc	1 packet
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
Carrot Sticks or Coins	31/2 ozw	Celery Sticks	3 ozw	Carrot Sticks or Coins	31/2 ozw	Celery Sticks	3 ozw	Carrot Sticks or Coins	31/2 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	31/2 ozw
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Hearty Spanish Rice (3 oz soy)	10 ozw	Charbroiled Patty (3 ozw)	1 patty	Italian Sauce (3 oz soy)	6 ozw	Crispy Chicken Patty (4 ozw each)	1 patty	Herb Baked Boneless Chicken Thigh (7-9 oz RW)	2 each	Savory Stroganoff (3 oz soy)	6 ozw	Macaroni & Cheese Casserole (3 oz soy)	10 ozw
Pinto Beans LF	3/4 cup	Ketchup & Mustard Packets	1 each	Rotini	3/4 cup	BBQ Sauce	1/2 fl oz	Baked Beans	11/2 cup	Rotini	3/4 cup	Baked Beans	3/4 cup
Coleslaw Vinaigrette	3/4 cup	Mashed Sweet Potatoes	3/4 cup	Broccoli	1/2 cup	Pinto Beans LF	11/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Green Beans	1/2 cup	Broccoli	1/2 cup
Sweet Cornbread	1/70 cut	Kettle Blend Mixed Vegetables	1/2 cup	Garden Salad	1/2 cup	Carrots	1/2 cup	Creamy Coleslaw	3/4 cup	Tossed Salad w/ Carrots	1/2 cup	Sweet Cornbread	1/70 cut
Fresh Seasonal Fruit	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Italian Dressing	1/2 fl oz	Mexican Coleslaw LF	3/4 cup	Fresh Baked WG Roll (2 ozw)	1 each	French Dressing LF	1/2 fl oz	Fresh Seasonal Fruit	1 each
1% Milk (Half Pint)	1 each	Fresh Seasonal Fruit	1 each	WG Garlic Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Seasonal Fruit	1 each	Fresh Baked WG Roll (2 ozw)	1 each	1% Milk (Half Pint)	1 each
		1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	2 each		
				1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each		

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Proposed: 6.2025

SAN FRANCISCO CITY & COUNTY JAILS
CALIFORNIA

aramark

Weekly Average 2500 Calories Per Day*
Less than 10% of calories from saturated fat; less than 2.8 gram Sodium

Week 4 Monday		Week 4 Tuesday		Week 4 Wednesday		Week 4 Thursday		Week 4 Friday		Week 4 Saturday		Week 4 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Cinnamon Breakfast Bar **	1/50 cut	Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Sweetened Cinnamon Oatmeal	11/2 cup	Toasted Oats Cereal	11/2 cup
Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Hard Cooked Egg	1 each	Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Breakfast Sausage (1 ozw each)	2 patty	Scrambled Egg w/ Cheese	3 ozw
Fresh Baked WG Roll (2 ozw)	1 each	Breakfast Muffin	1/70 cut	Streusel Coffeecake	1/70 cut	Breakfast Muffin	1/70 cut	Buttermilk Biscuit	1/70 cut	Cottage Fries	1 cup	Hash Brown Potatoes	1 cup
1% Milk (Half Pint)	1 each	Grape Jelly	1 packet	Apple Jelly	1 packet	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Streusel Coffeecake	1/70 cut	Buttermilk Biscuit	1/70 cut
Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee	1 cup	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Grape Jelly	1 packet
Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	Non-Dairy Creamer	1 packet	Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup
		Sugar	1 packet	Sugar	1 packet			Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet
										Sugar	1 packet	Sugar	1 packet
Lunch													
T. Salami	3 ozw	Peanut Butter	3 ozw	Turkey	3 ozw	Peanut Butter	3 ozw	T. Bologna	3 ozw	Peanut Butter	3 ozw	T. Bologna	3 ozw
Mustard, pc	1 packet	Grape Jelly	1 packet	Mustard, pc	1 packet	Apple Jelly	1 packet	Mustard, pc	1 packet	Grape Jelly	1 packet	Mustard, pc	1 packet
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
Carrot Sticks or Coins	31/2 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	31/2 ozw	Carrot Sticks or Coins	31/2 ozw	Carrot Sticks or Coins	31/2 ozw	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Crispy Chicken Patty (4 ozw each)	1 patty	Italian Sauce (3 oz soy)	6 ozw	Herb Baked Boneless Chicken Thigh (7-9 oz RW)	2 each	Savory Rice & Peppers (3 oz gd soy)	10 ozw	Asian Fried Rice (3 oz soy)	10 ozw	Sloppy Joe Filling (3 oz soy)	4 ozw	Creamy Soy & Rotini Alfredo (3 oz soy)	10 ozw
Gravy LF/LS	2 fl oz	Rotini	3/4 cup	Gravy LF/LS	2 fl oz	Pinto Beans LF	11/2 cup	Broccoli	3/4 cup	Hamburger Bun	1 each	Carrots	3/4 cup
Pinto Beans LF	11/2 cup	Kettle Blend Mixed Vegetables	3/4 cup	Mashed Potatoes LF	3/4 cup	Coleslaw Vinaigrette	3/4 cup	Tossed Salad w/ Carrots	1/2 cup	Baked Beans	11/2 cup	Garden Salad	1/2 cup
Corn LF	1/2 cup	Broccoli	1/2 cup	Green Beans	1/2 cup	Fresh Baked WG Roll (2 ozw)	1 each	French Dressing LF	1/2 fl oz	Kettle Blend Mixed Vegetables	1/2 cup	French Dressing LF	1/2 fl oz
Mexican Coleslaw LF	3/4 cup	WG Garlic Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Seasonal Fruit	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Coleslaw Vinaigrette	3/4 cup	Fresh Baked WG Roll (2 ozw)	1 each
Sweet Cornbread	1/70 cut	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	1% Milk (Half Pint)	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
Fresh Seasonal Fruit	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
1% Milk (Half Pint)	1 each												

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Proposed: 6.2025

SAN FRANCISCO CITY & COUNTY JAILS
CALIFORNIA

aramark

Weekly Average 2500 Calories Per Day*
Less than 10% of calories from saturated fat; less than 2.8 gram Sodium

Week 5 Monday		Week 5 Tuesday		Week 5 Wednesday		Week 5 Thursday		Week 5 Friday		Week 5 Saturday		Week 5 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Toasted Oats Cereal	11/2 cup	Sweetened Cinnamon Oatmeal	11/2 cup
Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Hard Cooked Egg	1 each	Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Creamy Country Gravy LS (2 oz soy)	6 ozw	Breakfast Sausage (1 ozw each)	2 patty
Fresh Baked WG Roll (2 ozw)	1 each	Breakfast Muffin	1/70 cut	Streusel Coffeecake	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut
1% Milk (Half Pint)	1 each	Grape Jelly	1 packet	Apple Jelly	1 packet	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Cottage Fries	1 cup	Hash Brown Potatoes	1 cup
Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Grape Jelly	1 packet
Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	1% Milk (Half Pint)	1 each
Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Coffee	1 cup
		Sugar	1 packet	Sugar	1 packet			Sugar	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet
												Sugar	1 packet
Lunch													
Turkey	3 ozw	Peanut Butter	3 ozw	T. Bologna	3 ozw	Peanut Butter	3 ozw	T. Ham	3 ozw	Peanut Butter	3 ozw	T. Bologna	3 ozw
Mustard, pc	1 packet	Apple Jelly	1 packet	Mustard, pc	1 packet	Grape Jelly	1 packet	Mustard, pc	1 packet	Apple Jelly	1 packet	Mustard, pc	1 packet
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
Carrot Sticks or Coins	31/2 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	31/2 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	31/2 ozw	Carrot Sticks or Coins	31/2 ozw	Fresh Seasonal Fruit	1 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Texan Tamale Pie w/Cornbread Topping (3 oz soy)	10 ozw	Home-style Scalloped Potatoes (3 oz soy)	10 ozw	Macaroni & Cheese Casserole (3 oz soy)	10 ozw	BBQ Boneless Chicken Thigh (7-9 oz RW)	2 each	Cheesy Broccoli Rice Casserole (3 oz soy)	10 ozw	Crispy Chicken Patty (4 ozw each)	1 patty	T. Hot Dogs (1.6 oz each)	2 each
Pinto Beans LF	11/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Baked Beans	1/2 cup	Cajun Potatoes LF	3/4 cup	Kettle Blend Mixed Vegetables	1/2 cup	Gravy LF/LS	2 fl oz	Mustard, pc	2 packet
Broccoli	3/4 cup	Coleslaw Vinaigrette	3/4 cup	Broccoli	1/2 cup	Carrots	1/2 cup	Coleslaw Vinaigrette	3/4 cup	Pinto Beans LF	1 cup	Wheat Bread	2 slice
Fresh Seasonal Fruit	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Garden Salad	1/2 cup	Fresh Baked WG Roll (2 ozw)	1 each	Corn LF	1/2 cup	Baked Beans	11/2 cup
1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Italian Dressing	1/2 fl oz	Fresh Seasonal Fruit	1 each	Tossed Salad w/ Carrots	1/2 cup	Carrots	1/2 cup
		1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	1% Milk (Half Pint)	1 each	French Dressing LF	1/2 fl oz	Coleslaw Vinaigrette	3/4 cup
						Duplex Sandwich Cookies	2 each			WG Garlic Roll (2 ozw)	1 each	Duplex Sandwich Cookies	2 each
						1% Milk (Half Pint)	1 each			Duplex Sandwich Cookies	2 each	1% Milk (Half Pint)	1 each
										1% Milk (Half Pint)	1 each		

*Inmate workers identified by the Sheriff's Department shall receive a double portion of whatever meal is being served at the time.

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

Proposed: 6.2025

SAN FRANCISCO CITY & COUNTY JAILS
CALIFORNIA

aramark

Weekly Average 2500 Calories Per Day*
Less than 10% of calories from saturated fat; less than 2.8 gram Sodium

Week 6 Monday		Week 6 Tuesday		Week 6 Wednesday		Week 6 Thursday		Week 6 Friday		Week 6 Saturday		Week 6 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Sweetened Cinnamon Oatmeal	11/2 cup	Toasted Oats Cereal	11/2 cup
Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Hard Cooked Egg	1 each	Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Breakfast Sausage (1 ozw each)	2 patty	Scrambled Egg w/ Cheese	3 ozw
Fresh Baked WG Roll (2 ozw)	1 each	Breakfast Muffin	1/70 cut	Streusel Coffeecake	1/70 cut	Breakfast Muffin	1/70 cut	Buttermilk Biscuit	1/70 cut	Cottage Fries	1 cup	Flour Tortilla (8")	2 each
1% Milk (Half Pint)	1 each	Grape Jelly	1 packet	Apple Jelly	1 packet	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Streusel Coffeecake	1/70 cut	Hash Brown Potatoes	1 cup
Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee	1 cup	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Taco Sauce	1 packet
Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	Non-Dairy Creamer	1 packet	Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup
		Sugar	1 packet	Sugar	1 packet			Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet
										Sugar	1 packet	Sugar	1 packet
Lunch													
Turkey	3 ozw	Peanut Butter	3 ozw	T. Salami	3 ozw	Peanut Butter	3 ozw	T. Bologna	3 ozw	Peanut Butter	3 ozw	Turkey	3 ozw
Mustard, pc	1 packet	Grape Jelly	1 packet	Mustard, pc	1 packet	Apple Jelly	1 packet	Mustard, pc	1 packet	Grape Jelly	1 packet	Mustard, pc	1 packet
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
Carrot Sticks or Coins	31/2 ozw	Celery Sticks	3 ozw	Carrot Sticks or Coins	31/2 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	31/2 ozw	Duplex Sandwich Cookies	2 each	Carrot Sticks or Coins	31/2 ozw
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Hearty Spanish Rice (3 oz soy)	10 ozw	Charbroiled Patty (3 ozw)	1 patty	Crispy Chicken Patty (4 ozw each)	1 patty	Chili Mac (3 oz soy)	10 ozw	Savory Stroganoff (3 oz soy)	6 ozw	Herb Baked Boneless Chicken Thigh (7-9 oz RW)	2 each	Spicy Rice (3 oz soy)	10 ozw
Pinto Beans LF	3/4 cup	Mashed Potatoes	3/4 cup	Gravy LF/LS	2 fl oz	Pinto Beans LF	3/4 cup	Rotini	3/4 cup	Mashed Sweet Potatoes	3/4 cup	Pinto Beans LF	11/2 cup
Kettle Blend Mixed Vegetables	3/4 cup	Gravy LF/LS	2 fl oz	Pinto Beans LF	11/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Peas & Carrots LF	1/2 cup	Tossed Salad w/ Carrots	1/2 cup	Coleslaw Vinaigrette	3/4 cup
Sweet Cornbread	1/70 cut	Broccoli	1/2 cup	Parsley Potatoes	1 cup	Mexican Coleslaw LF	3/4 cup	Coleslaw Vinaigrette	3/4 cup	Italian Dressing	1/2 fl oz	Fresh Baked WG Roll (2 ozw)	1 each
Fresh Seasonal Fruit	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Sweet Cornbread	1/70 cut	Duplex Sandwich Cookies	2 each
1% Milk (Half Pint)	1 each	Orange	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	1% Milk (Half Pint)	1 each
		1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each		

*Inmate workers identified by the Sheriff's Department shall receive a double portion of whatever meal is being served at the time.

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

Appendix C - 3
Incarcerated Menu – Religious Meals

Proposed: 6/2025

CITY & COUNTY OF SAN FRANCISCO
CALIFORNIA
RELIGIOUS MEALS MENU

Weekly Average 2500 Calories Per Day

aramark

Week 1 Monday		Week 1 Tuesday		Week 1 Wednesday		Week 1 Thursday		Week 1 Friday		Week 1 Saturday		Week 1 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup
Kosher Peanut Butter	21/2 ozw	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Scrambled Eggs (for diets)	3 ozw	Scrambled Eggs (for diets)	3 ozw
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice
Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
Lunch													
Hummus	3/4 cup	Peanut Butter	4 ozw	Rinsed Tuna	4 ozw	Peanut Butter	4 ozw	Hummus	3/4 cup	Peanut Butter	4 ozw	Hummus	3/4 cup
Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Mayo Dressing	2 packet	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice
Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw
Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Carrot Sticks or Coins	3 ozw	Carrot Sticks or Coins	3 ozw	Orange	1 each	Carrot Sticks or Coins	3 ozw	Fresh Seasonal Fruit	1 each
Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet		
Dinner													
Sloppy Joe	3/4 cup	Sweet & Sour 'Chick'n'	3/4 cup	Creamy 'Chick'n' Dinner	3/4 cup	Southern BBQ	3/4 cup	Picadillo	3/4 cup	Italian 'Meat' Sauce	3/4 cup	Chunky 'Beef' Stew	3/4 cup
Kosher Navy Beans	11/2 cup	Rice	1 cup	Pinto Beans LF	11/2 cup	Pinto Beans LF	11/2 cup	Rice	1 cup	Kosher Rotini	11/2 cup	Pinto Beans LF	11/2 cup
Broccoli	1 cup	Carrots	1 cup	Broccoli	1 cup	Coleslaw Vinaigrette LF	1 cup	Kettle Blend Mixed Vegetables	1 cup	Broccoli	1 cup	Coleslaw Vinaigrette LF	1 cup
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Wheat Bread	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

General Guidelines: Follow all kosher preparation instructions in recipes for Entrees, Starches and Salads. Utensils used for scooping, cooking and serving must be dedicated for kosher food use ONLY and stored in a special area. No meat is served. Serve meal on disposable or designated kosher trays with disposable or kosher only tableware.

Proposed: 6/2025

CITY & COUNTY OF SAN FRANCISCO
CALIFORNIA
RELIGIOUS MEALS MENU

Weekly Average 2500 Calories Per Day

aramark

Week 2 Monday		Week 2 Tuesday		Week 2 Wednesday		Week 2 Thursday		Week 2 Friday		Week 2 Saturday		Week 2 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup
Kosher Peanut Butter	21/2 ozw	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Scrambled Eggs (for diets)	3 ozw	Scrambled Eggs (for diets)	3 ozw
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice
Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
Lunch													
Rinsed Tuna	4 ozw	Peanut Butter	4 ozw	Hummus	3/4 cup	Peanut Butter	4 ozw	Hummus	3/4 cup	Peanut Butter	4 ozw	Hummus	3/4 cup
Mayo Dressing	2 packet	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw
Carrot Sticks or Coins	3 ozw	Carrot Sticks or Coins	3 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Orange	1 each	Carrot Sticks or Coins	3 ozw	Fresh Seasonal Fruit	1 each
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each
Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet		
Dinner													
Creamy 'Chick'n' Dinner	3/4 cup	Vegetarian Chili	3/4 cup	Pulled BBQ Chicken	3/4 cup	'Chick'n' Stew	3/4 cup	Sloppy Joe	3/4 cup	Taco Filling	3/4 cup	Stroganoff	3/4 cup
Mashed Potatoes	1 cup	Kosher Navy Beans	11/2 cup	Pinto Beans LF	11/2 cup	Kosher Rotini	11/2 cup	Sliced Bread (WG)	2 slice	Pinto Beans LF	11/2 cup	Kosher Rotini	11/2 cup
Carrots	1 cup	Kettle Blend Mixed Vegetables	1 cup	Coleslaw Vinaigrette LF	1 cup	Tossed Salad w/ Carrots	1 cup	Cajun Potatoes LF	11/2 cup	Shredded Lettuce	1 cup	Green Beans	1 cup
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Scratch Italian Salad Dressing	1 fl oz	Broccoli	1 cup	Corn Tortilla 6"	2 each	Sliced Bread (WG)	2 slice
Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Sliced Bread (WG)	2 slice	Fresh Seasonal Fruit	1 each	Orange	1 each	Fresh Seasonal Fruit	1 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Orange	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
						1% Milk (Half Pint)	1 each						

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

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Proposed: 6/2025

CITY & COUNTY OF SAN FRANCISCO
CALIFORNIA
RELIGIOUS MEALS MENU

Weekly Average 2500 Calories Per Day

aramark

Week 3 Monday		Week 3 Tuesday		Week 3 Wednesday		Week 3 Thursday		Week 3 Friday		Week 3 Saturday		Week 3 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup
Kosher Peanut Butter	21/2 ozw	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Scrambled Eggs (for diets)	3 ozw	Scrambled Eggs (for diets)	3 ozw
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice
Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
Lunch													
Hummus	3/4 cup	Peanut Butter	4 ozw	Hummus	3/4 cup	Peanut Butter	4 ozw	Hummus	3/4 cup	Peanut Butter	4 ozw	Rinsed Tuna	4 ozw
Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Mayo Dressing	2 packet
Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice
Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Carrot Sticks or Coins	3 ozw
Duplex Sandwich Cookies	2 each	Orange	1 each	Duplex Sandwich Cookies	2 each	Orange	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Vegetarian Chili	3/4 cup	Pulled BBQ Chicken	3/4 cup	Italian 'Meat' Sauce	3/4 cup	Picadillo	3/4 cup	Taco Filling	3/4 cup	Stroganoff	3/4 cup	Jambalaya	3/4 cup
Pinto Beans LF	11/2 cup	Mashed Sweet Potatoes LF	11/2 cup	Kosher Rotini	11/2 cup	Parsley Potatoes LF	11/2 cup	Pinto Beans LF	11/2 cup	Mashed Potatoes	11/2 cup	Pinto Beans LF	11/2 cup
Coleslaw Vinaigrette LF	1 cup	Kettle Blend Mixed Vegetables	1 cup	Broccoli	1 cup	Tossed Salad w/ Carrots	1 cup	Mexican Coleslaw LF	1 cup	Peas & Carrots LF	1 cup	Broccoli	1 cup
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Scratch Italian Salad Dressing	1 fl oz	Corn Tortilla 6"	2 each	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice
Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Sliced Bread (WG)	2 slice	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	2 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
						1% Milk (Half Pint)	1 each						

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

General Guidelines: Follow all kosher preparation instructions in recipes for Entrees, Starches and Salads. Utensils used for scooping, cooking and serving must be dedicated for kosher food use ONLY and stored in a special area. No meat is served. Serve meal on disposable or designated kosher trays with disposable or kosher only tableware.

Proposed: 6/2025

CITY & COUNTY OF SAN FRANCISCO
CALIFORNIA
RELIGIOUS MEALS MENU

Weekly Average 2500 Calories Per Day

aramark

Week 4 Monday		Week 4 Tuesday		Week 4 Wednesday		Week 4 Thursday		Week 4 Friday		Week 4 Saturday		Week 4 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup
Kosher Peanut Butter	21/2 ozw	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Scrambled Eggs (for diets)	3 ozw	Scrambled Eggs (for diets)	3 ozw
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice
Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
Lunch													
Hummus	3/4 cup	Peanut Butter	4 ozw	Hummus	3/4 cup	Peanut Butter	4 ozw	Hummus	3/4 cup	Peanut Butter	4 ozw	Rinsed Tuna	4 ozw
Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Mayo Dressing	2 packet
Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice
Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Carrot Sticks or Coins	3 ozw
Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Orange	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Italian 'Chick'n'	3/4 cup	Italian 'Meat' Sauce	3/4 cup	a La King	3/4 cup	Southern BBQ	3/4 cup	Sweet & Sour 'Chick'n'	3/4 cup	Sloppy Joe	3/4 cup	Creamy 'Chick'n' Dinner	3/4 cup
Pinto Beans LF	11/2 cup	Kosher Rotini	1 cup	Mashed Potatoes	11/2 cup	Pinto Beans LF	11/2 cup	Rice	1 cup	Sliced Bread (WG)	2 slice	Kosher Rotini	1 cup
Corn LF	1 cup	Kettle Blend Mixed Vegetables	1 cup	Green Beans	1 cup	Coleslaw Vinaigrette LF	1 cup	Broccoli	1 cup	Pinto Beans LF	11/2 cup	Carrots	1 cup
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Coleslaw Vinaigrette LF	1 cup	Sliced Bread (WG)	2 slice
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

General Guidelines: Follow all kosher preparation instructions in recipes for Entrees, Starches and Salads. Utensils used for scooping, cooking and serving must be dedicated for kosher food use ONLY and stored in a special area. No meat is served. Serve meal on disposable or designated kosher trays with disposable or kosher only tableware.

Proposed: 6/2025

CITY & COUNTY OF SAN FRANCISCO
CALIFORNIA
RELIGIOUS MEALS MENU

Weekly Average 2500 Calories Per Day

aramark

Week 5 Monday		Week 5 Tuesday		Week 5 Wednesday		Week 5 Thursday		Week 5 Friday		Week 5 Saturday		Week 5 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup
Kosher Peanut Butter	21/2 ozw	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Scrambled Eggs (for diets)	3 ozw	Scrambled Eggs (for diets)	3 ozw
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice
Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
Lunch													
Hummus	3/4 cup	Peanut Butter	4 ozw	Hummus	3/4 cup	Peanut Butter	4 ozw	Hummus	3/4 cup	Peanut Butter	4 ozw	Rinsed Tuna	4 ozw
Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Mayo Dressing	2 packet
Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice
Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Carrot Sticks or Coins	3 ozw
Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Orange	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Jambalaya	3/4 cup	a La King	3/4 cup	Pulled BBQ Chicken	3/4 cup	'Chick'n' Stew	3/4 cup	Sweet & Sour 'Chick'n'	3/4 cup	Italian 'Chick'n'	3/4 cup	Vegetarian Chili	3/4 cup
Pinto Beans LF	11/2 cup	Kosher Rotini	1 cup	Kosher Navy Beans	11/2 cup	Cajun Potatoes LF	11/2 cup	Rice	1 cup	Pinto Beans LF	11/2 cup	Kosher Navy Beans	11/2 cup
Broccoli	1 cup	Kettle Blend Mixed Vegetables	1 cup	Broccoli	1 cup	Garden Salad	1 cup	Kettle Blend Mixed Vegetables	1 cup	Tossed Salad w/ Carrots	1 cup	Coleslaw Vinaigrette LF	1 cup
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Scratch Italian Salad Dressing	1 fl oz	Fresh Seasonal Fruit	1 each	Scratch Italian Salad Dressing	1 fl oz	Sliced Bread (WG)	2 slice
Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Sliced Bread (WG)	2 slice	1% Milk (Half Pint)	1 each	Sliced Bread (WG)	2 slice	Fresh Seasonal Fruit	1 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	2 each			Orange	1 each	1% Milk (Half Pint)	1 each
						1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each		

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

General Guidelines: Follow all kosher preparation instructions in recipes for Entrees, Starches and Salads. Utensils used for scooping, cooking and serving must be dedicated for kosher food use ONLY and stored in a special area. No meat is served. Serve meal on disposable or designated kosher trays with disposable or kosher only tableware.

Proposed: 6/2025

CITY & COUNTY OF SAN FRANCISCO
CALIFORNIA
RELIGIOUS MEALS MENU

Weekly Average 2500 Calories Per Day

aramark

Week 6 Monday		Week 6 Tuesday		Week 6 Wednesday		Week 6 Thursday		Week 6 Friday		Week 6 Saturday		Week 6 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Toasted Oats	11/2 cup	Kosher Corn Flakes	11/2 cup	Kosher Toasted Oats	11/2 cup
Kosher Peanut Butter	21/2 ozw	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Kosher Peanut Butter	21/2 ozw	Hard Cooked Egg	1 each	Scrambled Eggs (for diets)	3 ozw	Scrambled Eggs (for diets)	3 ozw
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice
Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet	Apple Jelly	2 packet	Grape Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
Lunch													
Hummus	3/4 cup	Peanut Butter	4 ozw	Rinsed Tuna	4 ozw	Peanut Butter	4 ozw	Hummus	3/4 cup	Peanut Butter	4 ozw	Hummus	3/4 cup
Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Mayo Dressing	2 packet	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice	Apple Jelly	11/2 fl oz	Sliced Bread (WG)	2 slice
Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw	Sliced Bread (WG)	2 slice	Carrot Sticks or Coins	3 ozw
Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Carrot Sticks or Coins	3 ozw	Carrot Sticks or Coins	3 ozw	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	3 ozw	Fresh Seasonal Fruit	1 each
Duplex Sandwich Cookies	2 each	Orange	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Orange	1 each	Duplex Sandwich Cookies	2 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet		
Dinner													
Sloppy Joe	3/4 cup	Creamy 'Chick'n' Dinner	3/4 cup	Picadillo	3/4 cup	Vegetarian Chili	3/4 cup	Stroganoff	3/4 cup	Chunky 'Beef' Stew	3/4 cup	Taco Filling	3/4 cup
Pinto Beans LF	11/2 cup	Mashed Potatoes	11/2 cup	Pinto Beans LF	11/2 cup	Pinto Beans LF	11/2 cup	Kosher Rotini	1 cup	Mashed Sweet Potatoes LF	11/2 cup	Pinto Beans LF	11/2 cup
Kettle Blend Mixed Vegetables	1 cup	Broccoli	1 cup	Garden Salad	1 cup	Mexican Coleslaw LF	1 cup	Peas & Carrots LF	1 cup	Tossed Salad w/ Carrots	1 cup	Coleslaw Vinaigrette LF	1 cup
Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Scratch Italian Salad Dressing	1 fl oz	Sliced Bread (WG)	2 slice	Sliced Bread (WG)	2 slice	Scratch Italian Salad Dressing	1 fl oz	Corn Tortilla 6"	2 each
Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Sliced Bread (WG)	2 slice	Orange	1 each	Fresh Seasonal Fruit	1 each	Sliced Bread (WG)	2 slice	Fresh Seasonal Fruit	1 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Fresh Seasonal Fruit	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	2 each	1% Milk (Half Pint)	1 each
				1% Milk (Half Pint)	1 each					1% Milk (Half Pint)	1 each		

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

General Guidelines: Follow all kosher preparation instructions in recipes for Entrees, Starches and Salads. Utensils used for scooping, cooking and serving must be dedicated for kosher food use ONLY and stored in a special area. No meat is served. Serve meal on disposable or designated kosher trays with disposable or kosher only tableware.

Appendix C - 4
Incarcerated Menu – Vegetarian Meals

Proposed: 6/2025

SAN FRANCISCO CITY & COUNTY JAILS
VEGETARIAN MENU

aramark

Weekly Average 2500 Calories Per Day
Less than 10% of calories from saturated fat; less than 2.8 gram Sodium

Week 1 Monday		Week 1 Tuesday		Week 1 Wednesday		Week 1 Thursday		Week 1 Friday		Week 1 Saturday		Week 1 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Toasted Oats Cereal	11/2 cup	Sweetened Cinnamon Oatmeal	11/2 cup
Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Hard Cooked Egg	1 each	Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Creamy Country Gravy LS (2 oz soy)	6 ozw	Scrambled Eggs (for diets)	3 ozw
Fresh Baked WG Roll (2 ozw)	1 each	Breakfast Muffin	1/70 cut	Streusel Coffeecake	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut
1% Milk (Half Pint)	1 each	Grape Jelly	1 packet	Apple Jelly	1 packet	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Cottage Fries	1 cup	Hash Brown Potatoes	1 cup
Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Grape Jelly	1 packet
Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	1% Milk (Half Pint)	1 each
Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Coffee	1 cup
		Sugar	1 packet	Sugar	1 packet			Sugar	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet
												Sugar	1 packet
Lunch													
Hummus	3/4 cup	Peanut Butter	3 ozw	Chilled Vegan Soy Patty (Scratch)	3 ozw	Peanut Butter	3 ozw	Hummus	3/4 cup	Peanut Butter	3 ozw	Chilled Vegan Soy Patty (Scratch)	3 ozw
Wheat Bread	2 slice	Apple Jelly	1 packet	Mustard, pc	1 packet	Grape Jelly	1 packet	Wheat Bread	2 slice	Apple Jelly	1 packet	Mustard, pc	1 packet
Carrot Sticks or Coins	31/2 ozw	Wheat Bread	2 slice	Wheat Bread	2 slice	Wheat Bread	2 slice	Carrot Sticks or Coins	31/2 ozw	Wheat Bread	2 slice	Wheat Bread	2 slice
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Celery Sticks	3 ozw	Carrot Sticks or Coins	31/2 ozw	Celery Sticks	3 ozw	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Carrot Sticks or Coins	31/2 ozw
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Vegan Soy Seasoned Patty	3 ozw	Asian Fried Rice (3 oz soy)	10 ozw	Vegan Bean Patty	31/2 ozw	Pinto Beans LF	1 cup	Cheesy Broccoli Rice Casserole (3 oz soy)	10 ozw	Italian Sauce (3 oz soy)	6 ozw	Vegan Bean Patty	31/2 ozw
Baked Beans	11/2 cup	Carrots	3/4 cup	BBQ Sauce	1/2 fl oz	Macaroni & Cheese	3/4 cup	Kettle Blend Mixed Vegetables	1/2 cup	Rotini	3/4 cup	Mustard, pc	1 packet
Broccoli	3/4 cup	Garden Salad	1/2 cup	Pinto Beans LF	1 cup	Carrots	1/2 cup	Creamy Coleslaw	3/4 cup	Broccoli	1/2 cup	Pinto Beans LF	11/2 cup
Garden Salad	1/2 cup	Italian Dressing	1/2 fl oz	Lyonnaise Potatoes	1 cup	Coleslaw Vinaigrette	3/4 cup	Fresh Baked WG Roll (2 ozw)	1 each	Tossed Salad w/ Carrots	1/2 cup	Coleslaw Vinaigrette	3/4 cup
French Dressing LF	1/2 fl oz	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Seasonal Fruit	1 each	Italian Dressing	1/2 fl oz	Wheat Bread	2 slice
Sweet Cornbread	1/70 cut	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	1% Milk (Half Pint)	1 each	WG Garlic Roll (2 ozw)	1 each	Duplex Sandwich Cookies	2 each
Fresh Seasonal Fruit	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each			Duplex Sandwich Cookies	2 each	1% Milk (Half Pint)	1 each
1% Milk (Half Pint)	1 each									1% Milk (Half Pint)	1 each		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

Proposed: 6/2025

SAN FRANCISCO CITY & COUNTY JAILS
VEGETARIAN MENU

Weekly Average 2500 Calories Per Day
Less than 10% of calories from saturated fat; less than 2.8 gram Sodium

Breakfast

Week 2 Monday		Week 2 Tuesday		Week 2 Wednesday		Week 2 Thursday		Week 2 Friday		Week 2 Saturday		Week 2 Sunday	
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Sweetened Cinnamon Oatmeal	11/2 cup	Toasted Oats Cereal	11/2 cup
Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Hard Cooked Egg	1 each	Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Scrambled Eggs (for diets)	3 ozw	Scrambled Eggs w/ Onions & Peppers	3 ozw
Fresh Baked WG Roll (2 ozw)	1 each	Breakfast Muffin	1/70 cut	Streusel Coffeecake	1/70 cut	Breakfast Muffin	1/70 cut	Buttermilk Biscuit	1/70 cut	Cottage Fries	1 cup	Flour Tortilla (6")	2 each
1% Milk (Half Pint)	1 each	Grape Jelly	1 packet	Apple Jelly	1 packet	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Streusel Coffeecake	1/70 cut	Hash Brown Potatoes	1 cup
Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee	1 cup	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Taco Sauce	1 packet
Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	Non-Dairy Creamer	1 packet	Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup
		Sugar	1 packet	Sugar	1 packet			Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet
										Sugar	1 packet	Sugar	1 packet

Lunch

Vegan Bean Patty	31/2 ozw	Peanut Butter	3 ozw	Hummus	3/4 cup	Peanut Butter	3 ozw	Hummus	3/4 cup	Peanut Butter	3 ozw	Chilled Vegan Soy Patty (Scratch)	3 ozw
Mustard, pc	1 packet	Apple Jelly	1 packet	Wheat Bread	2 slice	Apple Jelly	1 packet	Wheat Bread	2 slice	Grape Jelly	1 packet	Mustard, pc	1 packet
Wheat Bread	2 slice	Wheat Bread	2 slice	Carrot Sticks or Coins	31/2 ozw	Wheat Bread	2 slice	Carrot Sticks or Coins	31/2 ozw	Wheat Bread	2 slice	Wheat Bread	2 slice
Fresh Seasonal Fruit	1 each	Celery Sticks	3 ozw	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Carrot Sticks or Coins	31/2 ozw	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Orange	1 each	Duplex Sandwich Cookies	2 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet

Dinner

Vegan Soy Italian Patty	3 ozw	Vegan Bean Patty	31/2 ozw	Vegan Soy Seasoned Patty	3 ozw	Farmhouse Stew (3 oz soy)	10 ozw	Vegan Soy Italian Patty	3 ozw	Tex-Mex Taco Filling (3 oz soy)	4 ozw	Cheesy Broccoli Noodle Casserole (3 oz soy)	10 ozw
Garlic Mashed Potatoes	1 cup	Baked Beans	11/2 cup	Pinto Beans LF	11/2 cup	Green Beans	1/2 cup	Cajun Potatoes LF	11/2 cup	Cheese Sauce	1 fl oz	Green Beans	3/4 cup
Carrots	3/4 cup	Kettle Blend Mixed Vegetables	1/2 cup	Broccoli	1/2 cup	Tossed Salad w/ Carrots	1/2 cup	Broccoli	1/2 cup	Pinto Beans LF	11/2 cup	Carrots	3/4 cup
Garden Salad	1/2 cup	Coleslaw Vinaigrette	3/4 cup	Creamy Coleslaw	3/4 cup	French Dressing LF	1/2 fl oz	Fresh Baked WG Roll (2 ozw)	1 each	Shredded Lettuce	3/4 cup	Fresh Baked WG Roll (2 ozw)	1 each
French Dressing LF	1/2 fl oz	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Duplex Sandwich Cookies	2 each	Corn Tortilla 6"	2 each	Duplex Sandwich Cookies	2 each
Sweet Cornbread	1/70 cut	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	2 each	1% Milk (Half Pint)	1 each
Duplex Sandwich Cookies	2 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each		
1% Milk (Half Pint)	1 each												

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

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Proposed: 6/2025

SAN FRANCISCO CITY & COUNTY JAILS
VEGETARIAN MENU

aramark

Weekly Average 2500 Calories Per Day
Less than 10% of calories from saturated fat; less than 2.8 gram Sodium

Week 3 Monday		Week 3 Tuesday		Week 3 Wednesday		Week 3 Thursday		Week 3 Friday		Week 3 Saturday		Week 3 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Toasted Oats Cereal	11/2 cup	Sweetened Cinnamon Oatmeal	11/2 cup
Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Hard Cooked Egg	1 each	Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Creamy Country Gravy LS (2 oz soy)	6 ozw	Scrambled Eggs (for diets)	3 ozw
Fresh Baked WG Roll (2 ozw)	1 each	Breakfast Muffin	1/70 cut	Streusel Coffeecake	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut
1% Milk (Half Pint)	1 each	Grape Jelly	1 packet	Apple Jelly	1 packet	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Cottage Fries	1 cup	Hash Brown Potatoes	1 cup
Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet
Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	1% Milk (Half Pint)	1 each
Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Coffee	1 cup
		Sugar	1 packet	Sugar	1 packet			Sugar	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet
												Sugar	1 packet
Lunch													
Hummus	3/4 cup	Peanut Butter	3 ozw	Chilled Vegan Soy Patty (Scratch)	3 ozw	Peanut Butter	3 ozw	Hummus	3/4 cup	Peanut Butter	3 ozw	Vegan Bean Patty	31/2 ozw
Wheat Bread	2 slice	Apple Jelly	1 packet	Mustard, pc	1 packet	Grape Jelly	1 packet	Wheat Bread	2 slice	Apple Jelly	1 packet	Mustard, pc	1 packet
Carrot Sticks or Coins	31/2 ozw	Wheat Bread	2 slice	Wheat Bread	2 slice	Wheat Bread	2 slice	Carrot Sticks or Coins	31/2 ozw	Wheat Bread	2 slice	Wheat Bread	2 slice
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Celery Sticks	3 ozw	Carrot Sticks or Coins	31/2 ozw	Celery Sticks	3 ozw	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	31/2 ozw
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Hearty Spanish Rice (3 oz soy)	10 ozw	Vegan Soy Seasoned Patty	3 ozw	Italian Sauce (3 oz soy)	6 ozw	Vegan Bean Patty	31/2 ozw	Vegan Soy Italian Patty	3 ozw	Savory Stroganoff (3 oz soy)	6 ozw	Macaroni & Cheese Casserole (3 oz soy)	10 ozw
Pinto Beans LF	3/4 cup	Ketchup & Mustard Packets	1 each	Rotini	3/4 cup	BBQ Sauce	1/2 fl oz	Baked Beans	11/2 cup	Rotini	3/4 cup	Baked Beans	3/4 cup
Coleslaw Vinaigrette	3/4 cup	Mashed Sweet Potatoes	3/4 cup	Broccoli	1/2 cup	Pinto Beans LF	11/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Green Beans	1/2 cup	Broccoli	1/2 cup
Sweet Cornbread	1/70 cut	Kettle Blend Mixed Vegetables	1/2 cup	Garden Salad	1/2 cup	Carrots	1/2 cup	Creamy Coleslaw	3/4 cup	Tossed Salad w/ Carrots	1/2 cup	Sweet Cornbread	1/70 cut
Fresh Seasonal Fruit	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Italian Dressing	1/2 fl oz	Mexican Coleslaw LF	3/4 cup	Fresh Baked WG Roll (2 ozw)	1 each	French Dressing LF	1/2 fl oz	Fresh Seasonal Fruit	1 each
1% Milk (Half Pint)	1 each	Fresh Seasonal Fruit	1 each	WG Garlic Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Seasonal Fruit	1 each	Fresh Baked WG Roll (2 ozw)	1 each	1% Milk (Half Pint)	1 each
		1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	2 each		
				1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each		

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Proposed: 6/2025

SAN FRANCISCO CITY & COUNTY JAILS
VEGETARIAN MENU

Weekly Average 2500 Calories Per Day
Less than 10% of calories from saturated fat; less than 2.8 gram Sodium

Week 4 Monday		Week 4 Tuesday		Week 4 Wednesday		Week 4 Thursday		Week 4 Friday		Week 4 Saturday		Week 4 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Cinnamon Breakfast Bar **	1/50 cut	Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Sweetened Cinnamon Oatmeal	11/2 cup	Toasted Oats Cereal	11/2 cup
Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Hard Cooked Egg	1 each	Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Scrambled Eggs (for diets)	3 ozw	Scrambled Egg w/ Cheese	3 ozw
Fresh Baked WG Roll (2 ozw)	1 each	Breakfast Muffin	1/70 cut	Streusel Coffeecake	1/70 cut	Breakfast Muffin	1/70 cut	Buttermilk Biscuit	1/70 cut	Cottage Fries	1 cup	Hash Brown Potatoes	1 cup
1% Milk (Half Pint)	1 each	Grape Jelly	1 packet	Apple Jelly	1 packet	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Streusel Coffeecake	1/70 cut	Buttermilk Biscuit	1/70 cut
Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee	1 cup	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Grape Jelly	1 packet
Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	Non-Dairy Creamer	1 packet	Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup
		Sugar	1 packet	Sugar	1 packet			Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet
										Sugar	1 packet	Sugar	1 packet
Lunch													
Hummus	3/4 cup	Peanut Butter	3 ozw	Chilled Vegan Soy Patty (Scratch)	3 ozw	Peanut Butter	3 ozw	Hummus	3/4 cup	Peanut Butter	3 ozw	Vegan Bean Patty	31/2 ozw
Wheat Bread	2 slice	Grape Jelly	1 packet	Mustard, pc	1 packet	Apple Jelly	1 packet	Wheat Bread	2 slice	Grape Jelly	1 packet	Mustard, pc	1 packet
Carrot Sticks or Coins	31/2 ozw	Wheat Bread	2 slice	Wheat Bread	2 slice	Wheat Bread	2 slice	Carrot Sticks or Coins	31/2 ozw	Wheat Bread	2 slice	Wheat Bread	2 slice
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	31/2 ozw	Carrot Sticks or Coins	31/2 ozw	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Vegan Soy Seasoned Patty	3 ozw	Italian Sauce (3 oz soy)	6 ozw	Pinto Beans LF	1 cup	Savory Rice & Peppers (3 oz gd soy)	10 ozw	Asian Fried Rice (3 oz soy)	10 ozw	Sloppy Joe Filling (3 oz soy)	4 ozw	Creamy Soy & Rotini Alfredo (3 oz soy)	10 ozw
Pinto Beans LF	11/2 cup	Rotini	3/4 cup	Mashed Potatoes LF	3/4 cup	Pinto Beans LF	11/2 cup	Broccoli	3/4 cup	Hamburger Bun	1 each	Carrots	3/4 cup
Corn LF	1/2 cup	Kettle Blend Mixed Vegetables	3/4 cup	Green Beans	1/2 cup	Coleslaw Vinaigrette	3/4 cup	Tossed Salad w/ Carrots	1/2 cup	Baked Beans	11/2 cup	Garden Salad	1/2 cup
Mexican Coleslaw LF	3/4 cup	Broccoli	1/2 cup	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	French Dressing LF	1/2 fl oz	Kettle Blend Mixed Vegetables	1/2 cup	French Dressing LF	1/2 fl oz
Sweet Cornbread	1/70 cut	WG Garlic Roll (2 ozw)	1 each	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Coleslaw Vinaigrette	3/4 cup	Fresh Baked WG Roll (2 ozw)	1 each
Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Fresh Seasonal Fruit	1 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each					1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

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Proposed: 6/2025

SAN FRANCISCO CITY & COUNTY JAILS
VEGETARIAN MENU

aramark

Weekly Average 2500 Calories Per Day
Less than 10% of calories from saturated fat; less than 2.8 gram Sodium

Week 5 Monday		Week 5 Tuesday		Week 5 Wednesday		Week 5 Thursday		Week 5 Friday		Week 5 Saturday		Week 5 Sunday	
Breakfast													
100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Carrot Spice Breakfast Bar (1/4 c vegetable) **	1/50 cut	Cinnamon Breakfast Bar **	1/50 cut	Peanut Butter Breakfast Bar**	1/50 cut	Toasted Oats Cereal	11/2 cup	Sweetened Cinnamon Oatmeal	11/2 cup
Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Hard Cooked Egg	1 each	Peanut Butter	1 ozw	Corn Flakes Cereal	1 cup	Creamy Country Gravy LS (2 oz soy)	6 ozw	Scrambled Eggs (for diets)	3 ozw
Fresh Baked WG Roll (2 ozw)	1 each	Breakfast Muffin	1/70 cut	Streusel Coffeecake	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut	Buttermilk Biscuit	1/70 cut	Breakfast Muffin	1/70 cut
1% Milk (Half Pint)	1 each	Grape Jelly	1 packet	Apple Jelly	1 packet	1% Milk (Half Pint)	1 each	Apple Jelly	1 packet	Cottage Fries	1 cup	Hash Brown Potatoes	1 cup
Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Coffee	1 cup	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Grape Jelly	1 packet
Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	Non-Dairy Creamer	1 packet	Coffee	1 cup	Coffee	1 cup	1% Milk (Half Pint)	1 each
Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet	Non-Dairy Creamer	1 packet	Coffee	1 cup
		Sugar	1 packet	Sugar	1 packet			Sugar	1 packet	Sugar	1 packet	Non-Dairy Creamer	1 packet
												Sugar	1 packet
Lunch													
Hummus	3/4 cup	Peanut Butter	3 ozw	Vegan Bean Patty	31/2 ozw	Peanut Butter	3 ozw	Hummus	3/4 cup	Peanut Butter	3 ozw	Vegan Bean Patty	31/2 ozw
Wheat Bread	2 slice	Apple Jelly	1 packet	Mustard, pc	1 packet	Grape Jelly	1 packet	Wheat Bread	2 slice	Apple Jelly	1 packet	Mustard, pc	1 packet
Carrot Sticks or Coins	31/2 ozw	Wheat Bread	2 slice	Wheat Bread	2 slice	Wheat Bread	2 slice	Carrot Sticks or Coins	31/2 ozw	Wheat Bread	2 slice	Wheat Bread	2 slice
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fresh Seasonal Fruit	1 each	Carrot Sticks or Coins	31/2 ozw	Fresh Seasonal Fruit	1 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Carrot Sticks or Coins	31/2 ozw	Fresh Seasonal Fruit	1 each
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Dinner													
Texan Tamale Pie w/Cornbread Topping (3 oz soy)	10 ozw	Home-style Scalloped Potatoes (3 oz soy)	10 ozw	Macaroni & Cheese Casserole (3 oz soy)	10 ozw	Vegan Bean Patty	31/2 ozw	Cheesy Broccoli Rice Casserole (3 oz soy)	10 ozw	Vegan Soy Italian Patty	3 ozw	Vegan Soy Seasoned Patty	3 ozw
Pinto Beans LF	11/2 cup	Kettle Blend Mixed Vegetables	1/2 cup	Baked Beans	1/2 cup	Cajun Potatoes LF	3/4 cup	Kettle Blend Mixed Vegetables	1/2 cup	Pinto Beans LF	1 cup	Mustard, pc	2 packet
Broccoli	3/4 cup	Coleslaw Vinaigrette	3/4 cup	Broccoli	1/2 cup	Carrots	1/2 cup	Coleslaw Vinaigrette	3/4 cup	Corn LF	1/2 cup	Wheat Bread	2 slice
Fresh Seasonal Fruit	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	Garden Salad	1/2 cup	Fresh Baked WG Roll (2 ozw)	1 each	Tossed Salad w/ Carrots	1/2 cup	Baked Beans	11/2 cup
1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	2 each	Fresh Seasonal Fruit	1 each	Italian Dressing	1/2 fl oz	Fresh Seasonal Fruit	1 each	French Dressing LF	1/2 fl oz	Carrots	1/2 cup
		1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Fresh Baked WG Roll (2 ozw)	1 each	1% Milk (Half Pint)	1 each	WG Garlic Roll (2 ozw)	1 each	Coleslaw Vinaigrette	3/4 cup
						Duplex Sandwich Cookies	2 each			Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
						1% Milk (Half Pint)	1 each			1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each

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Appendix D
Weekly Contractor Meal Count Form

WEEK ENDING	Period 12
9/20/2012	Week 5

CJ #3		INMATES			ADD-ONS			KOSHERS	
	B	L	D	B	L	D	B	L	D
20-Sep THUR									
21-Sep FRI									
22-Sep SAT									
23-Sep SUN									
24-Sep MON									
25-Sep TUE									
26-Sep WED									
TOTAL	0	0	0	0	0	0	0	0	0
		0			0			0	

Court add-ons	TRUSTEES B	TRUSTEES L	TRUSTEES D	STAFF MEALS
0	0	0	0	0
		0		

CJ #4		INMATES			ADD-ONS			KOSHERS	
	B	L	D	B	L	D	B	L	D
20-Sep THUR									
21-Sep FRI									
22-Sep SAT									
23-Sep SUN									
24-Sep MON									
25-Sep TUE									
26-Sep WED									
TOTAL	0	0	0	0	0	0	0	0	0
		0			0			0	

SW	TRUSTEES B	TRUSTEES L	TRUSTEES D	STAFF MEALS
0	0	0	0	0
		0		

CJ #3

	INMATES CJ3			ADD-ONS CJ3			KOSHERS CJ3		
	B	L	D	B	L	D	B	L	D
20-Sep THUR									
21-Sep FRI									
22-Sep SAT									
23-Sep SUN									
24-Sep MON									
25-Sep TUE									
26-Sep WED									
TOTAL	0	0	0	0	0	0	0	0	0

	STAFF MEALS
THU	
FRI	
SAT	
SUN	
MON	
TUE	
WED	
	0

TOTAL STAFF MEALS =	0
TOTAL INMATE MEALS =	0
TOTAL TRUSTEE MEALS =	0

	L
20-Sep THUR	0
21-Sep FRI	0
22-Sep SAT	0
23-Sep SUN	0
24-Sep MON	0
25-Sep TUE	0
26-Sep WED	0
TOTAL	0

Includes court add-ons

	L
20-Sep THUR	0
21-Sep FRI	0
22-Sep SAT	0
23-Sep SUN	0
24-Sep MON	0
25-Sep TUE	0
26-Sep WED	0
TOTAL	0

Total Koshers

ARAMARK Representative

County Jail 3 Representative

Food Service Director

Date Signed

Appendix E
SFSO Owned Kitchen Equipment Inventory

Contractor shall perform a facility walk-through to confirm equipment inventory within 60 days of contract execution.

COUNTY JAIL #2			MFG	Model	S/N	Location	Last Maint	Note
Item No.	**QTY**	**EQUIPMENT**						
1	1	Freezer #1						
2	1	Freezer #2						
3	1	Refirgerator - 2 door located in kitchen						
4	2	Walk-in Coolers						
5	1	Dishwasher/Tray Washer						
6	2	2 Electric Hot water supply tanks						
7	1	Hobart Floor Mixer with attachments						
8	1	Hobart Rotary chopper						
9	3	Gas Kettles with floor grates						
10	7	4-hole Mobile Floor Carts						
11	1	Gray Mobile Food Cart						
12	8	Convection Ovens - Electrical Ovens						
13	3	Shelving/Racks						
14	2	Walk-in Freezer						
15	3	Tray Carts						
16	1	Dunnage Racks						
17	1	Microwave Ovens						
18	1	Toaster						
19	1	Bunn Coffee Machine located in ODR at County Jail #1						
20	1	Superior Coffee machine						
21	3	Warmers						
22	1	Ice Making Machine						

23	1	Metal Tables on rollers						
24	1	Metal Table without rollers						
25	1	Meat Slicers						
26	6	40 gallon garbage bins						
27	7	Meal Tray Stackers						
28	1	Metal stepladder with 3 steps						
29	1	Plastic step stool						
30	5	Breaker racks						
31	2	Pallet jacks						
32	1	Electric Jack						

COUNTY JAIL #2 - KITCHEN OFFICE			MFG	Model	S/N	Location	Last Maint	Note
Item No.	**QTY**	**EQUIPMENT**						
1	1	Metal 4-drawer Filing Cabinets						
2	1	Metal 2-drawer Filing Cabinets						
3	3	Executive Chairs with arm rests						
4	2	Metal folding chairs						
5	1	Metal 4-shelf bookcase						
6	2	Office desks, 1 metal and 1 wood						

COUNTY JAIL #2 Kitchen			MFG	Model	S/N	Location	Last Maint	Note
Item No.	**QTY**	**EQUIPMENT**						
1	2	Welbilt Varimixer						
2	1	Hobart Small Mixer						
3	1	Hobart Floor Mixer						
4	3	Weight Scales						
5	1	Hobart Rotary Chopper						
6	2	Vulcan Ovens						

7	1	Vulcan Steamer						
8	2	Food Warmers						
9	2	Steam Kettles with floor grates						
10	1	Vulcan 4-Burner						
11	2	Vulcan Grills						
12	1	Freezer with 5 Shelves						
13	2	Walk-in Coolers with 9 shelves						
14	1	Hobart Electric Slicer						
15	1	Chefmate Electric Slicer						
16	1	Victory Refrigerator						
17	1	Manitowoc Ice Machine						
18	2	American Ware 2-Chamber Coffee Urns						
19	1	Stere Dishwasher						
20	7	Shelving Racks						
21	6	Bread Racks						
22	6	Baker Racks						
23	1	National Conveyor Food Conveyor						
24	15	Portable Liquid Containers						
25	1	Portable Food Warmer						
26	3	Food tray carts						
27	6	Flat carts						
28	1	Serving Table						
29	7	Stainless Steel Tables						
30	1	Pallet Jack						
31	1	Blodgett Combi Steamer						
32	2	Crescor Food Warmer						

COUNTY JAIL #2 - ODR			MFG	Model	S/N	Location	Last Maint	Note
Item No.	**QTY**	**EQUIPMENT**						

1	1	Microwaves						
2	1	Soup Warmer						
3	1	Bunn Coffee Machine						
4	1	Toaster						
5	1	Frigidaire Refrigerator						
6	1	True Cooler						
7	1	Salad Bar and Food Warmer Combo						

COUNTY JAIL #3			MFG	Model	S/N	Location	Last Maint	Note
Item No.	**QTY**	**EQUIPMENT**						
1	5	Kolpak Walk-in Units						
2	49	Portable Carts						
3	5	Portable Racks						
4	1	Hobart Pulper with water press						
5	1	Hobart Flight Type Dishwahser						
6	1	Manitowoc Ice Machine						
7	1	Hobart Food Processor						
8	1	Hobart Slicer						
9	3	Portable Work Tables						
10	1	Hobart Vertical Cutter/Mixer						
11	1	Buffalo Chopper						
12	1	Hobart Receiving Scales						
13	2	Cleveland 100 gallon Stationary Kettle						
14	1	Cleveland 80 gallon Stationary Kettle						
15	1	Cleveland 60 gallon Stationary Kettle						
16	1	Cleveland 40 gallon Stationary Kettle						
17	1	Cleveland Convection Steamer						
18	5	Jade 6" Griddle Ranges with Double Convection Oven Base						

19	4	Hobart Double Stack Convection Ovens						
20	1	Hobart 80 qt. Mixer						
21	2	Beyles Mobile Heated Cabinets						
22	1	Gates Gravity tray Conveyor						
23	2	Cooks Security Tool Lockers						
24	2	Refrigerators (Peps)						
25	2	Hot Water Dispensers						
26	1	Coffee Maker (Bunn)						

Appendix F
Contractor IN2WORK Culinary Program Expectations

CONTRACTOR shall provide IN2WORK ("I2W") comprehensive culinary program, including the National Restaurant Association ServSafe training and certification, I2W Managerial training and certification, and the CA Food Handler's Test for incarcerated individuals working in the jail kitchens and participating in jail educational programs. These programs will be coordinated through the SFSO jail educational program and/or post-release program, and include a job placement component.

1. Contractor shall provide the SFSO Director of Programs a formal outline and curriculum of a comprehensive prisoner culinary/vocational/ I2W training program in Food Preparation and Basic Cooking.

2. This curriculum must be current and the industry standard for preparing individuals for state certification.

3. Contractor shall pay all expenses related to curriculum cost, including test material, testing fees and certification.

4. Contractor shall provide proctors for all certification exams, and offer the exams for each group of students completing the courses.

5. Contractor's certification programs shall be coordinated and taught in conjunction with Jail Programs' daily school schedule.

6. Contractor staff shall coordinate scheduling of the classes with SFSO Director of Programs.so to not conflict with Jail Programs' daily schedule.

7. Contractor shall provide instruction for this class with Jail Programs as the lead agency. And Contractor providing technical support.

8. Contractor shall be responsible for providing instruction and implementing the practicum portion of the program.

9. Contractor shall be required to work closely with SFSO Jail Program Staff to meet State and Jail Programs requirements to provide educational credits for the program.

10. Contractor shall maintain the program on a continual basis over the life of the contract.

11. Contractor must also include post release employment opportunities and referrals to prisoners who participate in the culinary/vocational training program.

Appendix G
Good Food Purchasing Program

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GOOD FOOD PURCHASING PROGRAM

Good Food Purchasing Program:

PURCHASING STANDARDS FOR FOOD SERVICE INSTITUTIONS

v3.0 // 2023

FOREWORD

by Alexa Delwiche

The year 2022 marked the tenth anniversary of the first adoption of the Good Food Purchasing Program by the City of Los Angeles and Los Angeles Unified School District. It feels like yesterday that our working group presented the first version of the Standards—our scoring methodology—to the Los Angeles Food Policy Council Leadership Board in a crowded conference room on the 17th floor of Los Angeles City Hall. Looking back, I can still recall a certain energy in the room that afternoon that I had never felt before or since. I suppose it captured the significance of the moment. One moment in particular stands out, when one of our City Hall champions reflected: "This policy is going to change the world."

"Changing the world" seemed like an overreach. Still, it would be fair to say that, thanks to our many dedicated partners and team, the expansion of GFPP exceeded our wildest expectations. An idea that took shape in the sub-basement of a government building has now spread across the country to more than 25 jurisdictions—and counting. GFPP has united thousands of advocates, policymakers, funders, value chain businesses, and public institutions around the idea that public food dollars can and must serve the public good. The framework now informs food procurement models around the world. In 2018, the Good Food Purchasing Program was recognized by the Food and Agriculture Organization of the United Nations as one of the world's best policies promoting agroecology. The Good Food Purchasing Program framework has been adapted in a multitude of beautiful, creative, and strategic ways by changemakers committed to the idea that extraordinary things can happen when you have a "North star" like the Good Food Purchasing Standards and a process that leaves no one behind.

Since the early days of GFPP, the world has undergone seismic changes: a global pandemic; racial justice uprisings; an attempt to undermine our democracy—to name a few. While the US Congress still debated (beyond comprehension) whether climate change was real, my hometown of Santa Rosa, California, became one of dozens of communities devastated by climate-fueled wildfires. Within that context, GFPP may seem like an incremental step towards progress,

CENTER FOR GOOD FOOD PURCHASING

The Center for Good Food Purchasing uses the power of procurement to create a transparent and equitable food system that prioritizes the health and well-being of people, animals, and the environment.

Photo (L-R): Alexa Delwiche, Colleen McKinney, Joann Lo, Paula Daniels

Some of the team that advanced the 2012 Good Food Purchasing Program adoption in Los Angeles, pictured at the Power of Procurement Summit, which brought together leaders from across the country in 2019.

but sometimes that is how change is made: one step at a time. It has also modeled the kind of collaboration and innovation we need to solve the most intractable challenges of our time. Tackling the climate crisis, racial injustice, and food insecurity, among other things, will require efforts like GFPP and others that build deep democratic engagement and make opaque systems more transparent, just, equitable, and accountable.

***Alexa Delwiche** is the Co-Founder and Executive Director of the Center for Good Food Purchasing.*

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INTRODUCTION

Ten years since the first release of the Good Food Purchasing Standards, we are pleased to present the Good Food Purchasing Standards 3.0. Then as now, we offer the Standards as one tool to help us realize our collective vision of a transparent and equitable food system, through the lens of public procurement.

As more and more people have joined and co-created this movement, the Good Food Purchasing Standards have evolved. The Standards 3.0 reflect the learnings of our many partners—with contributions from nearly 300 individuals and organizations in the Good Food Purchasing network during the drafting period and so many more over the course of the last five years. It also reflects the analysis of the Anchors in Action Aligned Framework process co-facilitated by the Center, Health Care Without Harm, and Real Food Generation.

The two previous versions of the Standards focused primarily on the outcomes of Good Food Purchasing Program implementation. If we've learned anything from our work together over the last decade, it's that outcomes are intrinsically linked to how the work happens: the ways in which an ecosystem of stakeholders with shared values work toward a shared vision, using shared data and shared decision-making. We've come a long way. The Standards 3.0 reflect this journey.

While some of what you'll read in the Standards 3.0 may be new, these are not new ideas. Many of the central elements included in Standards 3.0 embrace and reinforce agroecological principles such as co-creation, participation, sharing of knowledge, diversity, and responsible governance—approaches to agricultural production and food systems that have been practiced for thousands of years. When networked, prioritized, and adequately resourced, these approaches allow us to "build a new global food system based on participation, localness, fairness, and justice."

> *Visioning means imagining, at first generally and then with increasing specificity, what you really want... Vision without action is useless. But action without vision is directionless and feeble. Vision is absolutely necessary to guide and motivate. More than that, vision, when widely shared and firmly kept in sight, does bring into being new systems.*
>
> —DONELLA H. MEADOWS

WHAT ARE THE STANDARDS?

The Standards are a scoring methodology and rating system by which the Center for Good Food Purchasing analyzes how institutional food purchasing aligns with values of the Good Food Purchasing Program. The Standards provide a framework to guide institutions, policymakers, and community-based organizations and grassroots coalitions in using public food dollars to support community values and reimagine a food system based on racial equity, transparency, and accountability.

The Standards are used by institutions to set goals and take actions that shift their purchases toward values-aligned suppliers and products. They are also used by policymakers and municipal leaders to guide strategy and communicate progress toward shared goals. And importantly, they are used by local grassroots coalitions to translate purchasing data into organizing and advocacy strategies that have a measurable impact on the lives of families and communities most impacted by food system injustice.

Photo: Grocery Walk with DC Greens

How are the Good Food Purchasing Standards different?

The Good Food Purchasing Standards 3.0 reflect over a decade of learning and wisdom by hundreds of partners, gleaned through countless hours of experimenting, collaborating, sharing, and recalibrating. They build on a foundation laid in 2012 that has helped build community power, break silos, and create a culture shift toward Good Food values.

One emblematic example of how our ability to collaborate has flourished over the last decade is the joint update process we undertook with the Anchors in Action alliance, composed of the Center for Good Food Purchasing, Health Care Without Harm, and Real Food Generation. Together, we developed aligned purchasing standards that speak in a unified voice and support movement building, thus unlocking our collective power.

Following the release of the Aligned Framework, we worked with our network to incorporate the Framework into the Standards as well as additional learnings about the ways in which prior versions of the Standards had been implemented in cities, regions, and institutions.

01 **You will see a number of changes reflected through this update. First, the Standards 3.0 uplift the importance of how values-based procurement is implemented for meeting targets in the five value categories through the addition of Fundamental Strategies that cover the wide range of levers operators can use to impact purchasing outcomes:**

- Community engagement, transparency, and accountability
- Professional development and employee wellness
- Menu and culinary
- Supplier (and supply chain) engagement
- Policy and procurement

02 **The Standards 3.0 infuse the Good Food Purchasing Program's core principles of Equity, Accountability, and Transparency into requirements with things like:**

- Targets for purchasing from local growers or producers of color.
- Required fundamental strategies targeted at supporting supplier diversification, public transparency and reporting, policy and contractual commitments to GFPP values and core principles, and community engagement.

03 **They incorporate new strategies that reflect how institutions are actually implementing the values in practice, including hybrid strategies for:**

- Increasing sustainable purchases and decreasing carbon and water footprints for meeting environmental sustainability goals.
- Increasing high animal welfare purchases while decreasing overall weight of animal products purchased to decrease animal lives in the supply chain.

04 **They reflect an aim to deepen the impact of Valued Workforce standards on outcomes for workers by strengthening guidance around enforcement, including:**

- Incorporation of contractual commitments by vendors to ensure compliance with international and domestic labor laws along their supply chains and a protocol for sanctions in the case of contractual non-compliance.
- Public reporting for food contracts and suppliers, including those with labor laws violations.
- Disqualifications for international human rights violations (including violation of the right to organize and use of forced, slave, and/or child labor).

05 **The Standards 3.0 expand Community Health and Nutrition requirements, including:**

- Moving the target for purchasing animal products raised without routine use of antibiotics from Environmental Sustainability to Community Health and Nutrition based on the human and community health impacts associated with the misuse and overuse of antibiotics in animal agriculture.
- Adding a target for increasing whole and minimally processed food purchases over time.

06 **The Standards 3.0 include updated value category names to reflect current priorities and intent of the goals:**

- Local and community-based economies
- Community health and nutrition

We look forward to continuing on this path with you and welcome your feedback in improving this living, breathing tool for the benefit of everyone in our food system.

CENTER FOR GOOD FOOD PURCHASING

GOOD FOOD PURCHASING PROGRAM RATINGS

GOOD FOOD LEADER: BRONZE

Bronze status will expire after 36 months if an institution has not conducted another assessment and an updated action plan within that time period, as institutions are encouraged to make progress toward Good Food Leader: Gold status.

- [ ] Complete a Good Food Purchasing Program assessment
- [ ] Commit to the reporting requirements and improvement over time
- [ ] Develop an action plan aimed at achieving Good Food Leader: Gold status

GOOD FOOD LEADER: SILVER

- [ ] Complete a Good Food Purchasing Program assessment
- [ ] Commit to the reporting requirements and commit to improvement over time
- [ ] Implement an action plan aimed at achieving Good Food Leader: Gold status
- [ ] Meet Equity, Accountability, and Transparency requirements
- [ ] Demonstrate progress toward minimum targets in each of the five value categories, including percentage purchasing or reduction targets
- [ ] Implement at least five additional strategies, including at least one in each value category

GOOD FOOD LEADER: GOLD

- [ ] Complete a Good Food Purchasing Program assessment
- [ ] Commit to the reporting requirements and commit to improvement over time
- [ ] Implement an action plan aimed at maintaining Good Food Leader: Gold status
- [ ] Meet Equity, Accountability, and Transparency requirements
- [ ] Meet all five value category minimum requirements, including percentage purchasing targets
- [ ] Implement at least ten additional strategies, including at least one in each value category

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VALUE CATEGORY SUMMARY CHECKLIST

The following is a list of requirements in each value and principle of the Good Food Purchasing Program. An institution has reached Good Food Leader: Gold status when all of these requirements have been met.

GOOD FOOD LEADER: GOLD CHECKLIST

OVERARCHING REQUIREMENTS	
☐	Complete a Good Food Purchasing Program assessment
☐	Commit to the reporting requirements and commit to improvement over time
☐	Implement an action plan aimed at maintaining Good Food Leader: Gold status
☐	Implement ten or more Additional Strategies, including at least one in each value category
EQUITY, ACCOUNTABILITY, AND TRANSPARENCY REQUIREMENTS	
☐	Report annually on progress towards fundamental strategies
☐	Share purchasing data, assessments, purchasing targets, and/or implementation plans publicly
☐	Dedicate staff time to community engagement
☐	Develop a supplier/vendor diversification plan
LOCAL AND COMMUNITY- BASED ECONOMIES REQUIREMENTS	
☐	Meet purchasing targets for local and community-based sourcing
☐	Meet purchasing target for suppliers who have experienced negative systemic social and/or economic impacts (in year three and later)
☐	Meet purchasing target for suppliers who identify as people of color (in year three and later)
ENVIRONMENTAL SUSTAINABILITY REQUIREMENTS	
☐	Meet purchasing targets for sustainable sourcing and/or reduction targets for carbon and water footprint
☐	Make and implement a plan to eliminate seafood products listed as "Avoid" by Monterey Bay Aquarium Seafood Watch
VALUED WORKFORCE REQUIREMENTS	
☐	Meet purchasing targets for sourcing from fair suppliers
☐	Ensure vendors and suppliers respect workers rights and comply with labor laws through contractual requirements and enforcement
ANIMAL WELFARE REQUIREMENTS	
☐	Meet purchasing targets for sourcing high animal welfare products and/or reduction targets for weight of animal products sourced to divert animal lives from the food system
☐	Serve plant-based entree options at each meal service
COMMUNITY HEALTH & NUTRITION REQUIREMENTS	
☐	Increase whole/minimally processed food purchases
☐	Purchase animal products raised without routine antibiotic usage
☐	Meet checklist targets

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EQUITY, ACCOUNTABILITY, AND TRANSPARENCY

Strategies in this category have been identified based on their importance as part of implementing values-based procurement to create a more equitable, accountable, and transparent food system—the core principles of the Good Food Purchasing Program. There are also Additional Strategies across other value categories that reflect the core principles.

Photo: Buyer and Supplier Mixer with Chicago Food Policy Action Council

EQUITY, ACCOUNTABILITY, AND TRANSPARENCY
REQUIREMENTS

- Share purchasing data, assessment(s), purchasing targets, and/or implementation plans in a publicly accessible location with community members to facilitate engagement and transparency.
- Dedicate staff time to engaging with community members (including, but not limited to, people served by meal programs, food service workers, constituents, and local food businesses) in informing values-based purchasing decisions and processes. Community engagement may be measured in one or more of the following ways:
  - The creation of a position that includes community engagement around the Good Food Purchasing Program in the job description within the food service division.
  - Having a protocol in place for giving and receiving food service-related feedback via another department within the organization (e.g. a community relations department within a hospital system).
  - Obtaining a letter from a community-based coalition that affirms the existence of effective pathways for institutional engagement with constituents and impacted communities (e.g. students, food service workers)
- Have or develop a supplier/vendor diversification plan with goals that include reporting and accountability measures. Measures should be disaggregated by demographic group, including race and gender. Plan implementation should prioritize purchases and address barriers to entry for suppliers who have experienced negative systemic social and/or economic impacts such as (but not limited to[1]) women, veterans, persons with disabilities, and especially people of color, across all supply chains and to the greatest extent possible. Model strategies for addressing critical barriers include:
  - Adopting a supplier/vendor diversification policy with annual purchasing targets.
  - Supporting cost-sharing for approved value category programs, labels, and third-party certification and the administrative infrastructure to maintain them.
  - Helping businesses defray the cost of infrastructure needed to sell to institutions.
  - Allowing suppliers to bid on partial contracts.
  - Circulating solicitation opportunities publicly, hosting pre-bid meetings, and allowing for maximum response time.
  - Providing administrative support (i.e. filling out delivery and financial paperwork, providing easy-to-use record keeping platforms, printing, etc).
  - Developing payment timelines in coordination with small and mid-sized suppliers that meet their needs, set into policy, and follow through on payment deadlines.
  - Creating feedback loops between procurement staff and current or aspiring institutional suppliers owned and operated by people of color. Feedback loops should facilitate offering and receiving feedback on solicitations and procedures to inform continuous process improvement.
- Develop and implement comprehensive institutional policy(ies) that reflect community needs and values and prioritize transparency, racial equity, local economies, environmental sustainability, valued workforce, animal welfare, and community health and nutrition within their operations and food procurement. Ensure these institutional policies are embedded in agreements for contracted food services and that mechanisms are developed to ensure compliance and accountability through reporting and active contract management.[2]
- Report annually on progress toward additional fundamental strategies.

1 The Small Business Administration defines socially disadvantaged individuals as having "at least one objective distinguishing feature that has contributed to social disadvantage, such as race, ethnic origin, gender, physical handicap, long-term residence in an environment isolated from the mainstream of American society, or other similar causes not common to individuals who are not socially disadvantaged. Economically disadvantaged individuals are socially disadvantaged individuals whose ability to compete in the free enterprise system has been impaired due to diminished capital and credit opportunities.

2 See Appendix C for Good Food Purchasing Policy Template.

LOCAL AND COMMUNITY-BASED ECONOMIES

Vibrant and resilient regional economies allow communities to regain power in decision-making about their local food system and the land that supports it. When buying power remains within a regional economy—across production, processing, manufacturing, and distribution in a given region—it creates shorter, more resilient supply chains and the potential for a circular economy. In a circular economy, different sectors are mutually reinforcing.

LOCAL AND COMMUNITY-BASED ECONOMIES

To strengthen equity and resilience in a local economy, institutional procurement and related strategies should:

- Prioritize local suppliers, especially small and mid-sized farms, manufacturers, and food businesses that are privately, cooperatively, or nonprofit owned and operated within a 250 mile radius.
- Prioritize suppliers that are entrepreneurs of color and community members most impacted by current and historic economic marginalization.
- Leverage institutional buying power, infrastructure, financial resources, staff time, and land in support of community members, food producers, and food workers who have experienced negative systemic social and/or economic impacts.
- Build partnerships with community members to ensure that food products and menus reflect the interests and cultures of everyone they serve.
- Identify pathways for purchasing from small and community-based suppliers for products that can't be grown or harvested within the mileage limitations, such as seafood, coffee, cocoa, and sugar.

Photo: Austin Independent School District

LOCAL AND COMMUNITY-BASED ECONOMIES

PURCHASING STRATEGIES		
INITIAL >>	YEAR 3 >>	YEAR 5
Purchase Local Food	Purchase Local Food and Prioritize Suppliers Who have Experienced Negative Systemic Social and/or Economic Impacts	

SOURCING TARGETS		
INITIAL >>	YEAR 3 >>	YEAR 5
Of the total dollars spent annually on food products, local food sources contribute: 5% AT LEVEL 3 OR 10% AT LEVEL 2 OR 15% AT LEVEL 1	Meet Initial Targets	Of the total dollars spent annually on food products, local food sources contribute: 15% AT LEVEL 3 OR 20% AT LEVEL 2 OR 25% AT LEVEL 1
	10% of local qualifying food comes from suppliers who have experienced negative systemic social and/or economic impacts such as (but not limited to) people who are (or have been) impacted by poverty and food insecurity, women, veterans, persons with disabilities, or People of Color.[3]	15% of local qualifying food comes from suppliers who have experienced negative systemic social and/or economic impacts such as (but not limited to) people who are (or have been) impacted by poverty and food insecurity, women, veterans, persons with disabilities, or People of Color.[7]
	5% of local qualifying food comes from suppliers who identify as People of Color.[4,5,6]	10% of local qualifying food comes from suppliers who identify as People of Color.[8,9,10]

GOOD FOOD PURCHASING PROGRAM

LOCAL AND COMMUNITY-BASED ECONOMIES

3 See footnote 1.
4 If an institution is operating in a state with People of Color (POC) farmers accounting for less than 5% of all farms (national average, 2017 USDA census) the institution may request an alternative purchasing threshold commensurate with the state's percentage of POC farms, as documented in the most recent USDA census (or alternative publicly available dataset).
5 5% sourced from people of color may be part of the 10% target above.
6 Per input received via the Anchors in Action project, the Standards use "People of Color" when referring to all groups of racially subjugated people. When lifting up certain populations for a specific purpose the Center will refer to these populations as specifically as possible (e.g., Black, Somali, Indigenous, Latinx, Mexican, Asian, Hmong, Pacific Islanders, etc.).
7 See footnote 1.
8 See footnote 4.
9 See footnote 5.
10 See footnote 6.

QUALIFYING CRITERIA FOR LOCAL AND COMMUNITY-BASED ECONOMIES SOURCES[11]

LEVEL 1[12]	LEVEL 2	LEVEL 3
SCALE (revenue): • **Produce:** Very large scale operations (as per the USDA definition of farm size in the most recent USDA Census of Agriculture[13]) >$5 million • **Other:**[14] Very large-scale operations >$50 million[15]	**SCALE (revenue):** • **Produce:** Large scale operations ($1 million-$5 million) • **Other:**[16] Large-scale operations ($20 million-$50 million)	**SCALE (revenue):** • **Produce:** Medium scale operations <$1 million • **Other**[17]**:** Medium scale operations <$20 million

AND

OWNERSHIP:
Privately, cooperatively, or nonprofit owned and operated, or B Corp certified

AND

LOCATION[18]**:**
Production location is within 250 miles (or 500 miles[19] for meat, poultry, and seafood)

11 Supplier qualities (such as ownership demographics or structure) and product attributes that cannot be verified via certification, business registration, or public claims may also be verified through an approved Locally-Led Verification program proposal for qualifying suppliers. For more information on Locally-Led Verification, See Appendix G: Locally-Led Supplier Verification Pilot Program Guidance

12 Aggregated products (like dairy and produce) that 1) are purchased from an aggregator that qualifies for location and ownership criteria; and 2) are majority (75%+) supplied by suppliers (of any scale) that also qualify for location and ownership criteria, will qualify.

13 United States Department of Agriculture (January 2015).

14 Multi-ingredient products with ingredients that can be verified as majority local (50%+) will qualify. Credit will be weighted as follows:
- 100% credit if source farm qualifies
- 66% credit if processor/shipper, but NOT source farm, qualifies

15 See Appendix A: Frequently Asked Questions for more information about revenue range for Level 1.

16 See footnote 13.

17 See footnote 13.

18 Institutions may submit an alternative geographic radius if they: meet ownership structure requirements; provide a justification that production capacity within 250 miles (500 miles for meat, poultry, and seafood) is insufficient to meet program goals; leverage an existing standard definition; and secure written approval from key stakeholders (diverse community coalition, student/patient council, or other existing stakeholder body).

19 See Appendix A: Frequently Asked Questions for more information about expanded local radius for animal products.

Environmentally sustainable farms and food businesses build healthy ecosystems by improving soil health, increasing biodiversity, reducing the use of fossil fuel-based pesticides and fertilizers, and reducing the carbon and water footprint of food production—while advancing public health and worker safety. Environmentally sustainable fishing operations protect habitat, ensure wild sustainable fish stocks, and support traditional and local fishing economies—while advancing public health and worker safety. The promotion of climate-friendly diets and sustainably produced foods can reduce the environmental impact of our food system and incentivize the adoption of sustainable farming, fishing, ranching, and business practices.

ENVIRONMENTAL SUSTAINABILITY

Photo: Coho salmon trolling in Southeast Alaska courtesy of DC02

ENVIRONMENTAL SUSTAINABILITY

Institutional procurement and related strategies focused on environmental sustainability and climate change mitigation create positive impacts throughout the supply chain (e.g. food production, processing, packaging, distribution, consumption, and disposal), including:

- community health and universal rights to clean air and water;
- the reduction or elimination of synthetic pesticides and fertilizers;
- improved soil health and carbon sequestration;
- reduced fossil fuel energy inputs and the protection of water resources;
- biodiversity and ecological resilience;
- reduced food waste;
- reduced greenhouse gas emissions; and
- the reduction or elimination of single-use plastics and other resource-intensive packaging.

ENVIRONMENTAL SUSTAINABILITY

PURCHASING STRATEGIES

INITIAL	>>	YEAR 5
Purchase Environmentally Sustainable Food **and/or** Reduce Carbon and Water Footprint		

SOURCING TARGETS

INITIAL	>>	YEAR 5

FOR ALL OPTIONS 1-3 BELOW: Work with vendors to eliminate all purchases of wild-caught and farmed seafood listed as "Avoid" by Monterey Bay Aquarium Seafood Watch[20] so that no "Avoid" seafood is purchased by Year 3.

FOR ALL OPTIONS 1-3 BELOW: By Year 3, and each subsequent year, no seafood purchased should be listed as "Avoid" by Monterey Bay Aquarium Seafood Watch.

OPTION 1: Purchase Environmentally Sustainable Food
Of the total dollars spent annually on food products, environmentally sustainable food sources contribute:

- 5% AT LEVEL 3 *OR*
- 10% AT LEVEL 2 *OR*
- 15% AT LEVEL 1

OPTION 1: Increase Environmentally Sustainable Food Spend
Of the total dollars spent annually on food products, within five years, environmentally sustainable food sources contribute:

- 15% AT LEVEL 3 *OR*
- 20% AT LEVEL 2 *OR*
- 25% AT LEVEL 1

OPTION 2: Reduce Carbon and Water Footprint

REDUCE 5% FROM BASELINE YEAR

Reduce animal products[21] purchased to reduce carbon[22, 23] and water footprint[24,25, 26] per meal served[27] by at least 5% from baseline year;[28]

AND

Perform a food waste audit that identifies specific types, quantities, causes, and destinations of food in the waste stream and implement at least two source reduction approaches[29] that maximize food waste reduction and environmental benefits.[30]

OPTION 2: Reduce Carbon and Water Footprint

REDUCE 25% FROM BASELINE YEAR

Reduce carbon and water footprint of meat, poultry, cheese, non-milk dairy items, eggs, and fish purchases by at least 25% per meal served from the baseline year;

AND

Perform a food waste audit that identifies specific types, quantities, causes, and destinations of food in the waste stream and implement at least three source reduction approaches that maximize food waste reduction and environmental benefits.

Continued on pg. 23

20 100% of seafood purchased should not be listed as 'Avoid' within 3 years of the baseline.
21 Animal product refers to any products derived from an animal, including meat, poultry, eggs, and dairy.
22 Carbon refers to "carbon equivalent" and includes GHG (carbon, methane, nitrous oxide) emissions to air.
23 For the purposes of calculating carbon and water footprints, the baseline year is considered to be the first year that complete weight data is received.
24 Refer to Table A for carbon and water footprint conversion factors and food types measured.
25 See footnote 23.
26 Special calculations of water/carbon for "better meat" will be considered in cases where a credible analysis has been conducted to evaluate the carbon emissions associated with the production of that particular meat source.
27 "Per meal served" is included in this measure to serve as a denominator to control for any increases or decreases in the number of eaters at an institution. For institutions that are not able to provide a total number of meals, an alternative metric may be used including, but not limited to, the number of people served at an institution.
28 Reduction is measured by pounds (lbs) of animal product purchased per meal served (using carbon and water conversion factors in Table A to determine carbon and water footprint).
29 See Appendix I: Food Waste Audit and Source Reduction Strategy Guidance for more guidance.
30 Complete baseline waste audit at applicable sites within the first year and align with EPA/USDA goal of 50% reduction from the baseline by 2030.

SOURCING TARGETS, CONTINUED

INITIAL >>	YEAR 5
FOR ALL OPTIONS 1-3 BELOW: Work with vendors to eliminate all purchases of wild-caught and farmed seafood listed as "Avoid" by Monterey Bay Aquarium Seafood Watch[31] so that no "Avoid" seafood is purchased by Year 3.	**FOR ALL OPTIONS 1-3 BELOW:** By Year 3, and each subsequent year, no seafood purchased should be listed as "Avoid" by Monterey Bay Aquarium Seafood Watch.
OPTION 3: Purchase Environmentally Sustainable Food and Decrease Carbon and Water Footprint Of the total dollars spent annually on food products, environmentally sustainable food sources contribute: 3% AT LEVEL 3 *OR* 7% AT LEVEL 2 *OR* 10% AT LEVEL 1 AND REDUCE 3% FROM BASELINE YEAR Reduce carbon and water footprint by at least 3% from the baseline year **AND** perform a food waste audit that identifies specific types, quantities, causes, and destinations of food in waste stream and implement at least two source reduction approaches[32] that maximize food waste reduction and environmental benefits.[33]	**OPTION 3: Increase Environmentally Sustainable Food Spend and Decrease Carbon and Water Footprint** Of the total dollars spent annually on food products, within five years, environmentally sustainable food sources contribute: 8% AT LEVEL 3 *OR* 12% AT LEVEL 2 *OR* 15% AT LEVEL 1 AND REDUCE 15% FROM BASELINE YEAR Reduce carbon and water footprint by at least 15% from baseline year **AND** perform a food waste audit that identifies specific types, quantities, causes, and destinations of food in waste stream and implement at least three source reduction approaches[34] that maximize food waste reduction and environmental benefits.[35]

TABLE A: Conversion Factors for Carbon and Water Footprint[36,37]

Food Type	lb CO2 equivalent/lb edible	Blue + Green gallons H20/lb edible
Beef	41.35	2,263
Cheese	8.91	5,605*
Pork	9.83	1,796*
Turkey, Other Poultry	4.40	660*
Chicken	4.40	660*
Fish (farmed)	4.98	3,691*
Milk	2.23	628*
Butter	11.43	628*
Yogurt	2.98	628*
Eggs	3.66	585

31 See footnote 20.
32 See footnote 28.
33 See footnote 29.
34 See footnote 28.
35 See footnote 29.
36 Poore and Nemecek (2018).
37 See Appendix A: Frequently Asked Questions for more information about carbon and water footprints, conversion factors, and methodology.

QUALIFYING CRITERIA FOR ENVIRONMENTAL SUSTAINABILITY SOURCES
CERTIFICATIONS AND SUPPLIER/PRODUCT ATTRIBUTES[38]

LEVEL 1	LEVEL 2	LEVEL 3
• American Grassfed • Animal Welfare Approved by A Greener World • Aquaculture Stewardship Council (accepted for farmed kelp/ seaweed only) • Bee Better • Best Aquaculture Practices (accepted for farmed mollusks only) • Certified Grassfed by A Greener World • Equitable Food Initiative • Global G.A.P. - GGN label (accepted for farmed mollusks and kelp/seaweed) • Marine Stewardship Council • Responsible Fisheries Management Certified Sustainable	• Land to Market Verified • Food Alliance • Linking Environment and Farming • Rainforest Alliance • Salmon Safe	• Agriculture Justice Project* • Bird Friendly* • Certified Naturally Grown* • Demeter Certified Biodynamic • Grasslands Alliance • Real Organic Project* • Regenerative Organic* • Sustainably Grown Certified • USDA Organic • USDA Transitional Organic *

CERTIFICATION LOGOS

*All have USDA Organic as a base for their certification programs.

38 Qualifying institutional suppliers with no existing third-party certification may also be verified via an approved Locally-Led Verification program. For more information on Locally-Led Verification, See Appendix G: Locally-Led Supplier Verification Pilot Program Guidance.

ENVIRONMENTAL SUSTAINABILITY
Photo: Brooklyn Grange rooftop farm production
25

Farm and food chain workers have the right to freedom of association; to organize a union; and to bargain collectively, free from reprisal, for livable wages and safe and healthy working conditions. Food businesses that uphold and implement principles of workers' rights; cooperative ownership; democratic decision-making; and migrant, racial, and gender justice help to ensure that food workers can live and work with dignity.

VALUED WORKFORCE

26

VALUED WORKFORCE

Institutional procurement and related strategies focused on a valued workforce ensure that all food workers, from farm to cafeteria, are:

- Provided a dignified livelihood, which includes respect for the right to organize; safe and healthy working conditions; and living wages.
- Empowered to advocate on their own behalf, without fear of reprisal.

Opaque and complex food supply chains make worker exploitation invisible. Data sharing, public reporting, worker enforceable accountability, and direct (rather than subcontracted) hire by suppliers are all strategies that institutions can reinforce through their food procurement. These practices help build fair, transparent, and equitable food supply chains.

VALUED WORKFORCE

SOURCING TARGETS		
INITIAL	>>	YEAR 5
Purchase food from suppliers with valued workforces Of the total dollars spent annually on food products, within five years, valued workforce food sources contribute: 5% AT LEVEL 3 OR 10% AT LEVEL 2 OR 15% AT LEVEL 1 **AND** **Ensure vendors and suppliers respect workers rights and comply with labor laws through contractual requirements and enforcement.*** See pg. 29**		**Increase food spend from suppliers with valued workforces** Of the total dollars spent annually on food products, within five years, valued workforce food sources contribute: 15% AT LEVEL 3 OR 20% AT LEVEL 2 OR 25% AT LEVEL 1 **AND** **Ensure vendors and suppliers respect workers rights and comply with labor laws through contractual requirements and enforcement.*** See pg. 29**

QUALIFYING CRITERIA FOR FOR VALUED WORKFORCE SOURCES
VALUED WORKFORCE CERTIFICATIONS, PROGRAMS, AND SUPPLIER ATTRIBUTES

SECTOR	LEVEL 1	LEVEL 2	LEVEL 3
FARMS	• Equitable Food Initiative • Fair Trade International[39]	• Food Justice Certified by the Agricultural Justice Project • Fair Food Program • Milk With Dignity	• Union Contract[40] • Worker-owned co-op
PROCESSING, MANUFACTURING, AND DISTRIBUTION			• Union Contract[41] • Worker-owned co-op

CERTIFICATION LOGOS

39 Coffee, sugar, and cocoa only.
40 e.g. Familias Unidas por la Justicia, FLOC, International Brotherhood of Teamsters, United Farm Workers, United Food and Commercial Workers, Service Employees International Union, UNITE HERE.
41 See footnote 40.

***IN ORDER TO QUALIFY:

Ensure vendors and all suppliers in the food supply chain, to the farm level, respect the freedom of association of workers, farmers, ranchers, and fishers. Ensure vendors and all suppliers comply with domestic labor law (including state and local) in countries where they produce goods and services, as well as respect the right to organize a union as recognized in the United Nations' Declaration of Human Rights and as implemented through the core standards of the International Labour Organization (ILO), which include:

1. The right to freedom of association, to organize a union, and to bargain collectively free from reprisal for better wages and working conditions.
2. The elimination of all forms of forced or compulsory labor.[42]
3. The abolition of child labor.
4. The elimination of discrimination with respect to employment or occupation.

This is evidenced by:

1. **In all solicitations and contracts following a baseline assessment, vendors agree to comply with and ensure companies in their supply chains comply with international and domestic labor laws** (including state and local) in countries where they produce goods and services.

2. **All solicitations and contracts following a baseline assessment include a policy or protocol for sanctions when a vendor and/or its supplier is out of compliance with international and/or domestic labor laws.** This includes the institution's right to refuse a bid or contract and/or terminate a contract based on a violation of the contractual agreement.[43]

3. **To facilitate monitoring and enforcement, the institution will:**

   a. Provide annual reporting in an online, publicly accessible location of current food contracts and suppliers, purchasing records, assessments or audits, and vendor and/or supplier labor violations known to the institution.
   b. Administer sanctions[44] in alignment with program labor compliance reporting and/or when a coalition, student group, community advisory council, or comparable partner brings evidence of a supplier worker rights and/or labor law violation and requests that the institution take action.
   c. Establish a relationship and regular communication channels with constituents (e.g. a local coalition, student group, community advisory council, or comparable partner).

4. **If any vendor or supplier is found to be:**

   a. in violation of workers' right to organize[45];
   b. using slave or forced labor, including prison labor;
   c. using child labor;
   d. maintaining a pattern of serious, willful, repeated, and/or pervasive health and safety and/or wage and hour and/or other applicable local, state, or federal law violations; or
   e. retaliating against any whistleblowers, including workers, who report on worker rights and/or labor law violations;

   AND has not rectified the violations within one year from the time that the vendor was notified, the vendor or supplier will be disqualified from all value categories.[46]

42 For the purposes of food procurement standards, prison labor is considered to be forced labor. Food produced using the labor of incarcerated people in institutional supply chains shall not qualify for credit. In the case that the Good Food Purchasing Program is being used as a tool for harm reduction in a carceral facility (e.g. improving food quality, palatability, and choice), separate consideration may be made for food produced, prepared, and/or served on site.
43 See Appendix J: Labor Law Compliance Contracts and Enforcement for more guidance.
44 See Appendix J: Labor Law Compliance Contracts and Enforcement for examples of potential sanctions.
45 Workers' right to organize and bargain collectively is protected by the National Labor Relations Act. Employer interference with this right is considered an Unfair Labor Practice.
46 This may be enforceable at the program level regardless of the presence of a contractual agreement between the vendor and the institution.

Animal welfare encompasses all aspects of animals' wellbeing and high animal welfare welfare is achieved when animals' physical, mental, and behavioral needs are met throughout their lives. This can be understood through the five domains of animal wellbeing: nutrition, physical environment, health, behavioral interaction, and mental/affective state.

ANIMAL WELFARE

Farms and ranches with high animal welfare practices ensure responsible care and stewardship of farmed animals that also create positive impacts for the health of surrounding communities and ecosystems.

ANIMAL WELFARE

Institutional procurement and related strategies focused on high animal welfare ensure that animals' wellbeing and needs are centered from birth to slaughter. Two critical pathways pursued in tandem can help our food system center high animal welfare and reduce the number of animals raised in the food supply chain:

- sourcing from farmers and ranchers who are practicing high animal welfare; and
- reducing the amount of animal products purchased and served by shifting towards plant-based foods.

ANIMAL WELFARE

PURCHASING STRATEGIES

- Purchase High Animal Welfare Products
- Reduce Total Weight of Animal Products Sourced to Reduce Number of Animal Lives Per Meal Served

SOURCING TARGETS

INITIAL >> YEAR 5

FOR ALL OPTIONS 1-3 BELOW: Institution offers and promotes plant-based entrée options at every meal.[47]

OPTION 1: Purchase High Animal Welfare Products[48]
Of the total dollars spent annually on food products, high animal welfare food sources contribute:

- 5% AT LEVEL3 *OR*
- 8% AT LEVEL 2 *OR*
- 10% AT LEVEL 1

OPTION 1: Increase Weight of High Animal Welfare Products
Of the total dollars spent annually on food products, within five years, high animal welfare food sources contribute:

- 10% AT LEVEL 3 *OR*
- 15% AT LEVEL 2 *OR*
- 20% AT LEVEL 1

OPTION 2: Reduce Total Weight of Animal Products Sourced[49] **to Reduce Number of Animal Lives Per Meal Served**[50]

REDUCE 15% FROM BASELINE YEAR

Institution reduces the total *weight* of animal product sourced per meal by 15% from the baseline year, using the number of lives conversion factors in Table B to determine the number of lives diverted from the institutional supply chain.[51,52]

OPTION 2: Reduce Total Weight of Animal Products Sourced to Reduce Number of Animal Lives Per Meal Served

REDUCE 35% FROM BASELINE YEAR

Institution reduces the total *weight* of animal products sourced per meal by 35% from the baseline year, using the number of lives conversion factors in Table B to determine the number of lives diverted from the institutional supply chain.[53,54]

Continued on pg. 33

47 Institutions are encouraged to follow peer-reviewed behavioral science principles to promote plant-based foods, such as making plant-based meals the default or using choice architecture to ensure plant-based options are an easy and appealing choice.
48 High animal welfare products may include poultry, beef, pork, eggs, and dairy.
49 Animal products include beef, pork, seafood (excluding seaweed and kelp) and freshwater animals, poultry, eggs, and dairy.
50 See Appendix A: Frequently Asked Questions for more information about animal product reduction measurements and methodology.
51 Weight is measured in lbs.
52 Weight of animal products sourced should stay the same or decrease across all individual animal product types.
53 See footnote 51.
54 See footnote 52.

SOURCING TARGETS, CONTINUED

INITIAL >> YEAR 5

FOR ALL OPTIONS 1-3 BELOW: Institution offers and promotes plant-based entrée options at every meal.[55]

OPTION 3: Purchase High Animal Welfare Products AND Reduce Total Weight of Animal Products Sourced to Reduce Number of Animal Lives Per Meal Served

Of the total dollars spent annually on food products, high animal welfare food sources contribute:

- 3% AT LEVEL 3 *OR*
- 5% AT LEVEL 2 *OR*
- 8% AT LEVEL 1

AND

REDUCE 10% FROM BASELINE YEAR

Institution reduces the total weight of animal product sourced per meal by 10% from the baseline year, using the number of lives conversion factors in Table B to determine the number of lives diverted from the institutional supply chain.[56,57]

OPTION 3: Purchase High Animal Welfare Products AND Reduce Total Weight of Animal Products Sourced to Reduce Number of Animal Lives Per Meal Served

Of the total dollars spent annually on food products, within five years, high animal welfare food sources contribute:

- 5% AT LEVEL 3 *OR*
- 10% AT LEVEL 2 *OR*
- 15% AT LEVEL 1

AND

REDUCE 22% FROM BASELINE YEAR

Institution reduces the total weight of animal product sourced per meal by 22% from the baseline year, using the number of lives conversion factors in Table B to determine the number of lives diverted from the institutional supply chain.[58,59]

ANIMAL WELFARE

TABLE B: Conversion Factors for Animal Lives per Pound Consumed

Animal Product Type	Total Lives per Pound Consumed[60]
Beef	0.0014
Chicken	0.3015
Milk	0.0000
Cheese	0.0002
Butter	0.0004
Yogurt	0.0001
Egg	0.0740
Fish	1.0284
Pork	0.1900
Crab	0.6699
Shrimp	42.7751
Turkey	0.0399

GOOD FOOD PURCHASING PROGRAM

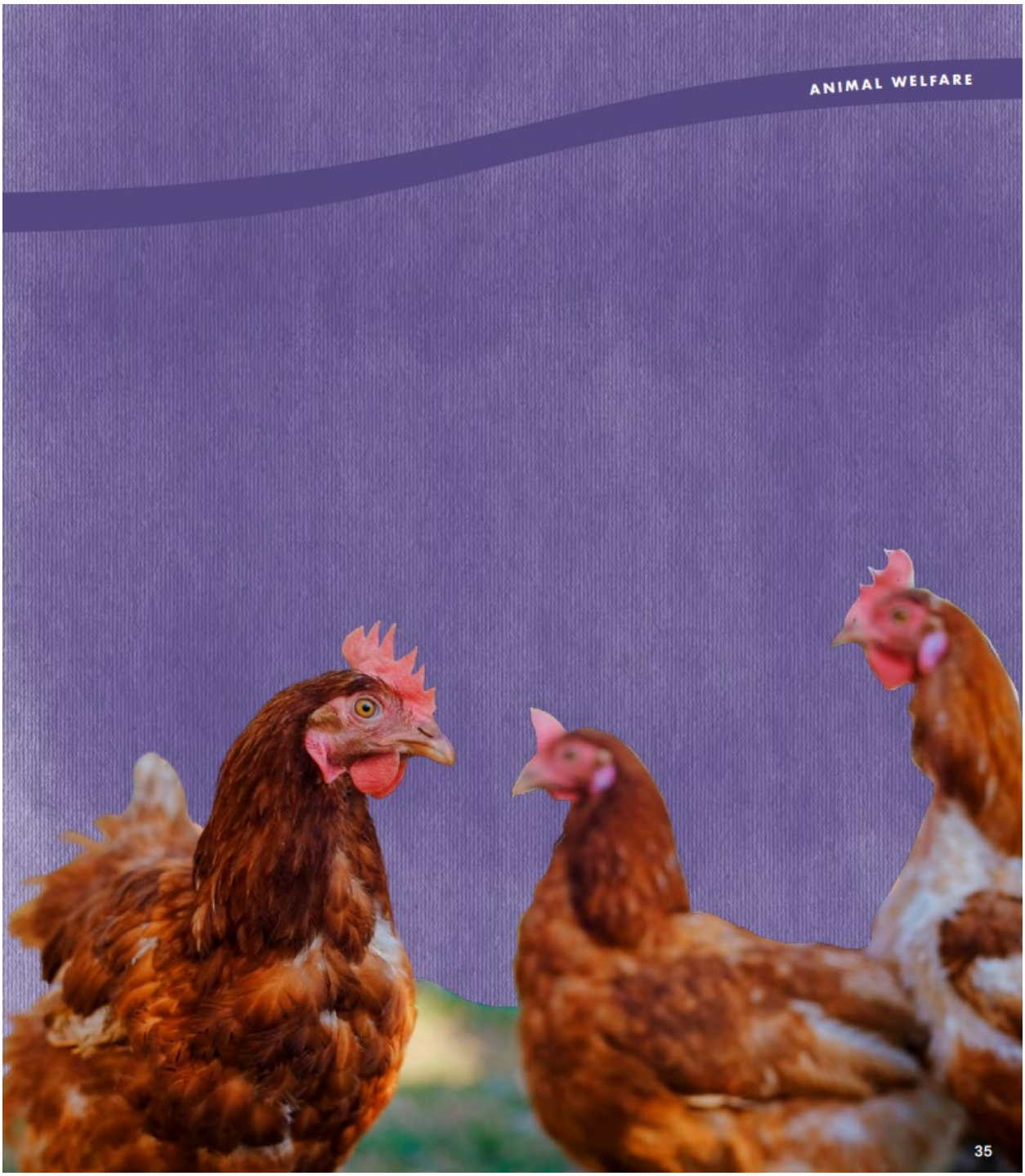
55 Institutions are encouraged to follow peer-reviewed behavioral science principles to promote plant-based foods, such as making plant-based meals the default or using choice architecture to ensure plant-based options are an easy and appealing choice.
56 See footnote 51.
57 See footnote 52.
58 See footnote 51.
59 See footnote 52.
60 Numbers include both direct animal lives and indirect animal lives per pound consumed. Indirect animal lives accounts for any animal lives that went into feed and lives lost during the production process.

QUALIFYING CRITERIA FOR HIGH ANIMAL WELFARE SOURCES[61]

	LEVEL 1	LEVEL 2	LEVEL 3
DAIRY Milk, Yogurt, Cheese, etc	• Certified Humane • Global Animal Partnership: Step 2 • Regenerative Organic Certified: Bronze*	• 100% Grassfed by Pennsylvania Certified Organic (PCO) • American Grassfed Association Certified • Global Animal Partnership: Step 3 • Animal Welfare Approved by A Greener World • Certified Grassfed by A Greener World***	• Global Animal Partnership: Steps 4, 5, & 5+ • Regenerative Organic Certified: Silver & Gold**
EGGS	• Certified Humane - Barn Raised • Global Animal Partnership: Step 1 & 2	• Certified Humane - Free Range, Seasonal Pasture Raised, and Pasture Raised • Global Animal Partnership: Step 3, 4, & 5 • Regenerative Organic Certified**	• Animal Welfare Approved by A Greener World • Global Animal Partnership Step 5+
POULTRY Chicken, Turkey, and Other Poultry	• Global Animal Partnership: Step 2 • Certified Humane - Barn Raised	• Certified Humane - Free Range and Pasture Raised • Global Animal Partnership: Step 3	• Global Animal Partnership Steps: 4, 5 & 5+ • Animal Welfare Approved by A Greener World • Regenerative Organic Certified[62]
BEEF Cattle and Calves	• Global Animal Partnership: Steps 1 & 2 • American Grassfed Association Certified • Certified Humane	• 100% Grassfed by Pennsylvania Certified Organic (PCO)*	• Global Animal Partnership: Steps 4, 5 & 5+ • Regenerative Organic Certified** • Animal Welfare Approved by A Greener World • Certified Grassfed by A Greener World***
PORK	• Certified Humane • Global Animal Partnership: Steps 1 & 2 • American Grassfed Association Certified	• Global Animal Partnership: Step 3	• Animal Welfare Approved by A Greener World • Global Animal Partnership: Steps 4, 5 & 5+ • Regenerative Organic Certified**
CERTIFICATION LOGOS			

61 If and when OLPS (Organic Livestock & Poultry Standards) are implemented and required within the USDA Organic program, and provided that they are adequately beneficial for animal welfare, the Good Food Purchasing Standards will be updated to include USDA Organic at the appropriate tier(s) per species.

62 See Appendix A: Frequently Asked Questions for more information about the Regenerative Organic Certification for poultry.


ANIMAL WELFARE
35

Supporting communities in shaping their food environment with culturally relevant, nourishing foods improves health and wellbeing, ensures food sovereignty, and builds resilience to withstand and recover from economic and environmental disruptions.

COMMUNITY HEALTH AND NUTRITION

Photo: New York State Black Farmers Skillshare with Food for the Spirit

36

COMMUNITY HEALTH AND NUTRITION

Institutional procurement and related strategies focused on community health and nutrition promote healthy and resilient communities. Institutions act in partnership with their communities to improve health as they promote and expand access to nutritious food relevant to the people they serve. Institutions prioritize procuring whole or minimally processed[63] foods, including vegetables, fruit, and whole grains; and serving plant-forward foods, which honor communities' food traditions and protect against food-related chronic disease.

Note: Different institution types may have differing abilities to directly impact community health and institutions serve different populations that may have varying health and nutritional needs.

63 Whole or minimally processed foods are defined by the NOVA classification system as group 1 foods. For more on Levels of Processing, see Appendix M: Levels of Processing Definitions.

Photo: Learning in the community garden with DC Greens

COMMUNITY HEALTH & NUTRITION

PURCHASING STRATEGIES

- Increase the amount of whole or minimally processed foods purchased
- Animal products purchased are raised without the use of antibiotics for disease prevention or for other routine purposes

SOURCING TARGETS

INITIAL >>	YEAR 5
Increase the amount of whole or minimally processed foods purchased:[64]	**Increase the amount of whole or minimally processed foods purchased:**[67]
INCREASE 5% FROM BASELINE YEAR	INCREASE 25% FROM BASELINE YEAR
AND	AND
Animal products purchased are raised without the use of antibiotics for disease prevention or for other routine purposes:[65,66]	**Animal products purchased are raised without the use of antibiotics for disease prevention or for other routine purposes:**
40% OF CHICKEN PRODUCTS	75% OF CHICKEN PRODUCTS
15% OF ALL OTHER ANIMAL PRODUCTS	30% OF ALL OTHER ANIMAL PRODUCTS
AND	AND
Earn 51% of Nutrition Checklist points	**Earn 80% of Nutrition Checklist points**
See checklist on pgs 39-40	See checklist on pgs 39-40

64 See footnote 63.
65 See Appendix A: Frequently Asked Questions for more information about the placement of this target in Community Health & Nutrition.
66 See Appendix A: Frequently Asked Questions for the definition of routine antibiotic usage. The Center for Good Food Purchasing may consider approval of additional narrowly defined, non-customary uses of certifications or programs upon request from community organizations (e.g. coalitions or food policy councils).
67 See footnote 63.

+2 HIGH PRIORITY CHECKLIST ITEMS FOR COMMUNITY HEALTH AND NUTRITION GOALS

Items with **HIGH PRIORITY** Designation are Worth **TWO POINTS PER ITEM** Met

		HEALTHY PROCUREMENT
☐	1	Develop and implement a nutritional policy that covers all prepared and packaged foods using the Federal Food Service Guidelines or a higher standard.[68]
☐	2	If meat is offered, reduce purchases of red and processed meat by 5% from the baseline year.[69]
☐	3	Vegetables account for at least 15% of purchases by weight. Fruits, vegetables, whole grains, legumes, nuts, and seeds account for at least 50% of total food purchases by weight.[70]
☐	4	All individually portioned food items contain ≤ 480 mg sodium per serving;[71] Purchase "low-sodium" (≤ 140 mg sodium per serving) whenever possible; or commit to implementing a sodium reduction plan for food and beverage purchases.
☐	5	Added sugars (including natural and artificial sweeteners) in individually portioned food items should be no more than 10% of Daily Value per serving (or 5g per serving); or commit to implementing an added sugar reduction plan for food and beverage purchases.[72]
		HEALTHY FOOD SERVICE ENVIRONMENT
☐	6	Healthy beverages[73] make up the majority[74] of beverage options offered. If healthy beverages account for at least 50% of beverage options offered, one point will be earned.
☐	7	Offer free drinking water at all meals and throughout building(s), including water fountains and refillable water bottle stations.
☐	8	Offer whole or minimally-processed plant-based[75] main dishes at each meal service. For institutions offering only one meal option during a meal service, provide a nutritious plant-based main dish to anyone who requests it.
		HEALTH EQUITY
☐	9	Institution actively supports or sponsors initiatives that directly expand access to healthy food for low-income residents or communities of color, with the goal of increasing food security for these communities.[76]
☐	10	Food service patrons and employees have access to healthy meals[77] with adequate time to eat[78] during their shifts or meal time.
☐	11	Higher education and healthcare institutions conduct an annual survey on food insecurity.[79] Aggregate, anonymized results are shared publicly to inform strategies to address food insecurity.[80]

68 Food Service Guidelines for Federal Facilities, pages 13–14.
69 See Appendix K: Strategies and Resources for Plant-Based Menuing for examples.
70 Identified products can be fresh, frozen, canned, or dried without added sugars or high sodium content.
71 With the exception of the following foods:
- Sodium Standards for Purchased Food
- Canned and frozen seafood: ≤ 290 mg sodium per serving.
- Canned and frozen poultry: ≤ 290 mg sodium per serving.
- Sliced sandwich bread: ≤ 180 mg sodium per serving.
- Baked goods (e.g. dinner rolls, muffins, bagels, tortillas): ≤ 290 mg sodium per serving.
- Cereal: ≤ 215 mg sodium per serving.
- Canned or frozen vegetables: ≤ 290 mg sodium per serving.
- Recommend "reduced" sodium (per FDA definition) sauce and other condiments.
- Recommend purchasing cheese: ≤ 215 mg sodium per serving.

72 Institution will receive full credit for meeting the targets; institution will receive partial credit if an added sweetener reduction plan is in place.
73 To the best possible ability, beverages should be dispensed by tap or fountain AND reusable beverage containers should be encouraged. See Appendix A: Frequently Asked Questions for more information about the definition of a healthy beverage.
74 100% for most institutions; 75% for higher education, corrections, and healthcare.
75 See Appendix A: Frequently Asked Questions for the definition of plant-based foods.
76 See Appendix L: Implementation Guidance for Community Health and Nutrition for examples of qualifying initiatives.
77 For free or for purchase.
78 Adequate time to eat must be 20 minutes of seated time or longer.
79 For higher education, the survey includes the campus community, including students, staff, and faculty. For healthcare, the survey includes staff and patients.
80 See footnote 76.

+1 PRIORITY CHECKLIST ITEMS FOR COMMUNITY HEALTH AND NUTRITION GOALS

Items with **PRIORITY** Designation are Worth **ONE POINT PER ITEM** Met

		HEALTHY PROCUREMENT
☐	12	If juice is purchased, all juice purchased is 100% fruit juice[81] with no added sweeteners and vegetable juice is low sodium as per FDA definitions. All 100% fruit and vegetable juice single serving containers are <10 ounces for adults and children aged 7-18, and <4 ounces for children aged 1-6.
☐	13	If dairy milk is offered, dairy milk purchased is fat-free, low-fat or reduced fat dairy milk[82] with no added sweeteners (including natural and artificial sweeteners). • Where meals are served (schools, hospital patients, corrections), 100%[83] of dairy milk meets the criteria above. • Where meals are sold (cafeterias, cafes, vending), at least 75% of dairy milk meets criteria above. Low fat or nonfat options are available for other dairy products.
☐	14	At least 50% of grain products purchased are whole grain rich.[84]
☐	15	Offer minimally-processed, plant-based alternatives where dairy products are offered (milk and other dairy).[85]
☐	16	Develop and implement a purchasing policy and program to eliminate food additives including artificial coloring and flavoring.[86]
		HEALTHY FOOD PREPARATION
☐	17	Prioritize the preparation of all vegetables and protein, including fish, poultry, meat, or meat alternatives in a way that utilizes vegetable-based oils or reduces added fat (broiling, grilling, baking, poaching, roasting, or steaming). Limit the use of deep frying to whole/minimally-processed foods (e.g. plantains) and eliminate the use of frozen or prepared items that are deep fried upon purchase.
		HEALTHY FOOD SERVICE ENVIRONMENT
☐	18	All combination meals that serve an entrée, side option, and beverage offer water as a beverage alternative AND offer fresh fruit or a non-fried vegetable as a side option.
☐	19	Adopt one or more product placement strategies such as: • Prominently feature fruit, non-fried vegetables, and/or water in high-visibility locations. • Display healthy beverages in eye level sections of beverage cases (if applicable). • Remove ultra-processed foods[87] from checkout register areas/point-of-purchase (if applicable).
☐	20	Healthy food and beverage items are priced competitively or even favorably compared with non-health promoting alternatives.

81 100% fruit juice diluted with water and no added sweeteners also qualifies.
82 See Appendix A: Frequently Asked Questions for more about the types of dairy included.
83 Exceptions can be made for patient meals in hospital settings if approved by a healthcare provider.
84 See Appendix A: Frequently Asked Questions for the definition of whole grains.
85 See Appendix A: Frequently Asked Questions for more information about plant-based milk alternatives.
86 See Appendix A: Frequently Asked Questions for more information about food additives.
87 See Appendix M: Levels of Processing Definitions for the definition of ultra-processed food.

Photo: Kids watering kale in a community garden with DC Greens

ADDITIONAL STRATEGIES

Additional Strategies are the policies or practices of an institution that are aligned with the goals of each value category, but which may not be evident in purchasing records.

LOCAL AND COMMUNITY-BASED ECONOMIES STRATEGIES

At least 5% of local food is grown/raised or processed within 50 miles of the institution.

At least 5% of local food is purchased directly from small and mid-sized[88] (Level 3) independent[89] family farms and ranches.

Partner with local suppliers to express intent to purchase in ways that minimize risk to small and mid-size suppliers by engaging in advance planning or contracting and/or establishing MOUs.

At least 5% of local food is purchased directly from cooperative, food hub, or independent farmer-owned businesses.

At least 25% of food is purchased from a locally owned and operated distributor.

At least 15% of seafood is purchased from a community-based fishery.[90]

At least 1% of food purchased is composed of internationally-grown products produced by small-scale farmers and farmer-owned cooperatives (if internationally-grown products are purchased).[91]

Contract with a locally owned and operated food service management company.

Develop purchasing relationships with farms, ranches, and food businesses that are owned and operated by people of color but fall outside the local radius.

Support community-driven opportunities for local farms and food businesses to market their products on institutional campuses, including vending, catering, farmers markets, or farm stands.

Invest resources (money, infrastructure, or staff capacity) in community organizations supporting access to land, capital, and market access for suppliers who are people of color and other economically impacted populations.

Continued on pg. 45

88 Sizes refer to definitions provided in the Local and Community-Based Economies value category.
89 See Appendix A: Frequently Asked Questions for the definition of independent family farm.
90 See Appendix A: Frequently Asked Questions for the definition of community-based fisheries. Verified purchases from community-based fisheries qualify for credit in this strategy, but not toward local purchasing thresholds.
91 Qualifying certifications: Small Producers Symbol, Fair for Life, Fairtrade International (coffee, sugar, and cocoa only), membership in Fair Trade Federation or World Fair Trade Organization, and coffee imported through Cooperative Coffees. Verified purchases from certified fair suppliers qualify for credit in this strategy but not toward local purchasing thresholds.

LOCAL AND COMMUNITY-BASED ECONOMIES STRATEGIES
CONTINUED

Support or partner with organizations that promote the education, apprenticeships, and other training in ecological and regenerative agriculture for suppliers, including food service.

Make land or infrastructure available (via lease, cooperative agreements, or other means) in quantity or scale such that it supports the development and growth of farmers, ranchers, fishers, and other food businesses owned by a diversity of people of color and other economically and socially impacted communities.

Work with local/state agricultural marketing efforts to support farmers and ranchers in the region through institutional purchasing and product promotion.

Develop and promote resources to support small and mid-sized local suppliers of color to finance MWBE (Minority or Women-owned Business Enterprises) and food safety certification(s).

Invest in initiatives that promote job growth or business ownership opportunities for socially or economically impacted[92] communities and entrepreneurs.[93]

Examples of qualifying initiatives include:

- Establish a contract, MOU, or other formal partnership to purchase food from a community-serving business/organization with a stated mission that includes providing jobs to people with barriers to employment such as those transitioning from homelessness, incarceration, substance abuse, or foster care.
- Collaborate with unions to establish paid apprenticeship programs along all segments of the food supply chain.
- For new facilities development, create a Community Benefits Agreement that considers the workforce, community development, and the environmental impact of the development.
- Establish a formal hiring policy that prioritizes hiring local residents who have barriers to employment.
- Establish a contract, MOU, or other formal partnership to purchase food from a worker-owned cooperative that has a stated mission to serve, or is majority-owned by, disadvantaged populations.
- Support workforce development, including apprenticeships, in the food industry for disadvantaged or vulnerable populations through scholarships for employees who participate in career pathway training programs or hire new employees directly from a workforce training program.

92 See footnote 1.
93 Food or monetary donations for charitable causes do not count.

ENVIRONMENTAL SUSTAINABILITY STRATEGIES

Offer whole or minimally-processed, plant-based main dishes at each meal service. For institutions offering only one meal option during a meal service, provide a nutritious, plant-based main dish to anyone who requests it.

Utilize the lower three EPA Food Recovery Hierarchy tiers (animal feed, industrial uses, and composting) for any remaining food waste.

Use reusable food serviceware whenever possible (e.g. cafeteria, to-go, patient tray, catering, or other retail outlets).

For those areas where disposables are needed, purchase certified commercially compostable single use food serviceware (e.g. certified by Biodegradable Products Institute) AND compost these items.

Eliminate plastic bottles and replace them with filtered tap water, providing reusable cups or bottles.

Work with vendors to reduce the amount of packaging on food products (e.g. replacing cardboard packaging in their food deliveries with reusable crates, which are then returned to the supplier).

Offer a variety of products in bulk such as:

- dried products (nuts and cereals), fruit, and bread stored in large self-serve bins or as bulk grab-n-go items;
- single-use condiment packets replaced with larger, refillable containers; and
- milk.

Offer price incentives for customers that bring their own coffee cups or food containers (if applicable).

Help small or mid-sized ecologically sustainable producers of color to finance approved environmental sustainability certifications.

Work with vendors and suppliers to source underutilized[94] species of seafood.

Use marketing and education programs to promote climate-friendly diets and ecologically sustainable food and farm businesses.

94 See Appendix A: Frequently Asked Questions for more information about underutilized seafood.

VALUED WORKFORCE STRATEGIES

Implement a policy that sets direct and contractor food worker wages at a local living wage or city/regional prevailing wage, whichever is higher. The policy should afford workers a living income based on a reasonable number of hours worked.

Sign a union contract with food service workers or have one already in place (both those directly hired and employees of a subcontracted food service company).

Implement a Labor Peace policy that requires that all food service vendors have a labor peace agreement with a labor union.

Help small, mid-sized, and/or biodiverse producers and food businesses of color to finance approved Valued Workforce programs and labels.[95]

Source products from suppliers with a union contract that implement an enhanced worker health and safety program certified by the union.[96]

Collaborate with unions to implement paid apprenticeships for workers in the food system.

ANIMAL WELFARE STRATEGIES

Employ strategic marketing to highlight suppliers with high animal welfare practices. Examples include short bios, map markers, pictures illustrating the farm; or information about the farm's qualifying certification program(s).

Engage in dedicated plant-based and/or plant-forward meal planning and promote plant-based and/or plant-forward meal options with the goal of enticing eaters.

Help small, mid-sized, and/or biodiverse producers and ranchers of color to finance approved Animal Welfare certifications.

COMMUNITY HEALTH AND NUTRITION STRATEGIES

Make nutritional information and ingredient lists for each item available.

Implement community health, food, and nutrition education programming. Examples of qualifying initiatives include:

- interactive/educational food-growing garden programs;
- district-wide required food and nutrition curriculum; and
- farm/processing site visits to regional producers.

Develop and implement a worksite wellness program that includes nutrition education for employees.

95 A local labor union should be engaged to ensure workers are represented in the process.

96 Criteria for an accepted enhanced worker health and safety program should include:

1. A union contract to ensure enforceability.
2. Any and all workers in the certified workplace have the right to stop operations when anything is "out of normal operations," free from reprisal.
3. A strong, well-trained, and engaged safety and health committee to oversee implementation, in which at least two thirds of the committee members are union members, while allowing for appropriate management membership and participation.
   Additionally:
   - all committee members must meet minimum training standards;
   - the committee must be made up of a diverse cross section of departments; and
   - there must be consistent reporting of all injuries and illnesses.
4. A strong evaluation process to learn if, and in what ways, the presence of the safety and health committee led to improvements in safety at the location.

IMPLEMENTATION SUPPORT

In many ways, the Good Food Purchasing Standards 3.0 ask us to stretch and grow our collective understanding of values-based procurement and reflect on the role each of us in the Good Food Purchasing Program network play to support successful implementation.

The appendices include concrete definitions and high level implementation guidance on specific recommendations within the Standards to support this learning journey. We have also aggregated in-depth tools, resources, case studies, and more in an online Action Planning Toolkit to further support implementation.

As we invest, learn, and respond together as stakeholders, these sites and the Center's programming overall will continue being updated with new resources, success stories, and avenues for peer learning and collaboration.

APPENDICES:

- Appendix A: Frequently Asked Questions
- Appendix B: Anchors in Action Framework and Project Website
- Appendix C: Good Food Purchasing Policy Template
- Appendix D: Core Principles: Racial Equity, Climate Justice, and Food Sovereignty
- Appendix E: Fundamental Strategies
- Appendix F: Product Category Definitions
- Appendix G: Locally-Led Verification Pilot Description and Process
- Appendix H: Grower Affidavit for Environmental Sustainability
- Appendix I: Food Waste Audit and Source Reduction Strategy Guidance
- Appendix J: Labor Law Compliance, Contracts, and Enforcement Guidance
- Appendix K: Strategies and Resources for Plant Based Menuing
- Appendix L: Implementation Guidance for Community Health and Nutrition
- Appendix M: Levels of Processing Definitions
- Appendix N: Examples of Qualifying Programming and Initiatives for Additional Strategies
- Appendix O: Strategies for Improving Data Quality
- Appendix P: Additional Implementation Resources and Guidance

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GOOD FOOD PURCHASING PROGRAM

CENTER
GOOD FOOD PURCHASING

Back cover photo: The Common Market distribution in Chicagoland, courtesy of Chicago Food Policy Action Council

Front cover photo: San Francisco Unified School District

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Aramark Jail Food Services

Budget & Finance Committee Presentation

November 5, 2025

Aramark Jail Food Services Contract

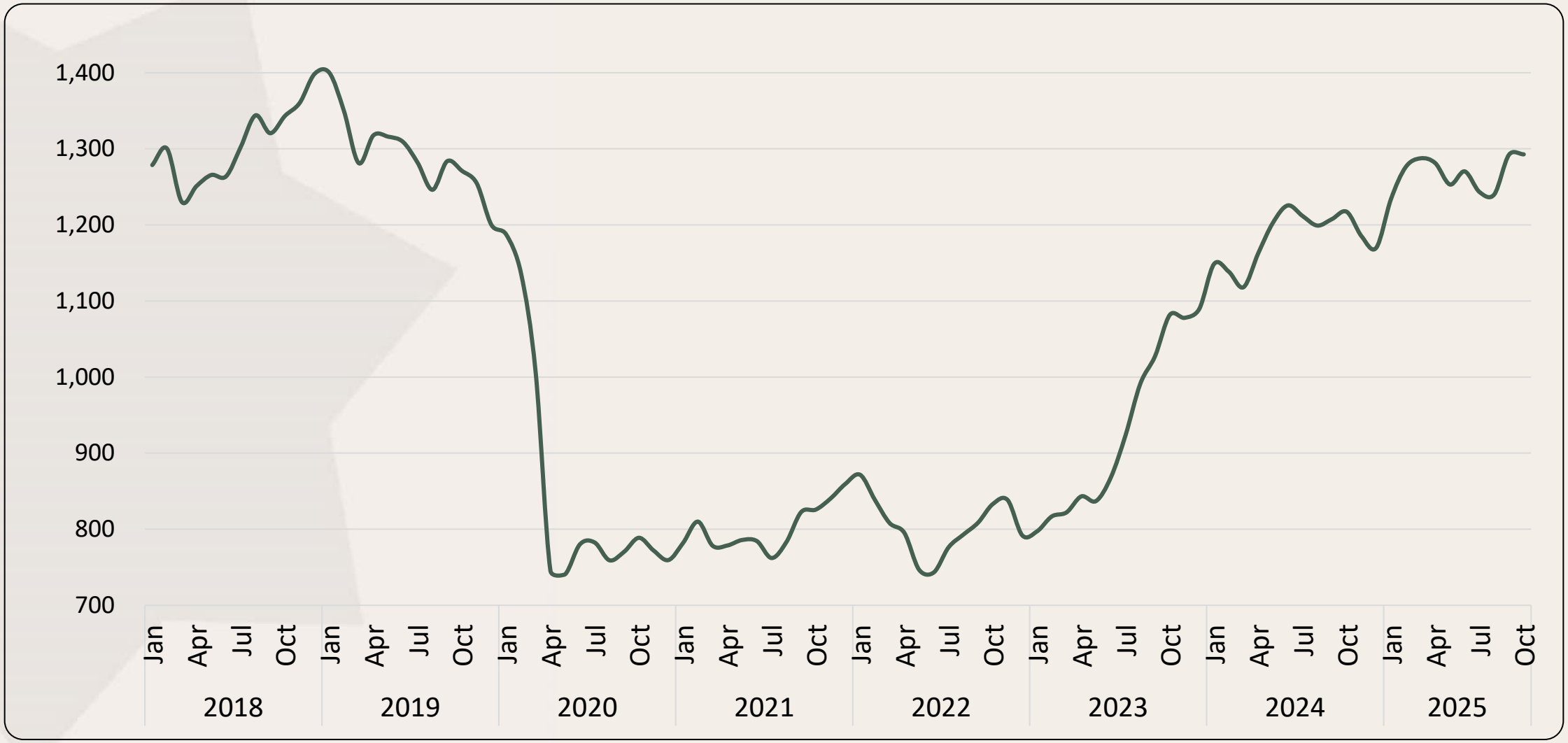
- Aramark has provided food services for San Francisco County jails since 2012
- New Contract for $22,000,000.
  - Competitively bid per Administrative Code Chapter 21 Requirements
  - Term: November 1, 2025 to October 31, 2030
- Incorporates Good Food Purchasing Program practices
- Adherence to Board of State and Community Corrections Title 15 Requirements
- Pricing will be held firm for the first twenty-four months of the agreement

Included Services

- Provide three meals for inmates and staff at all county jails
- Coffee service
- Garbage service
- ServSafe (IN2WORK) Training and Certification Program

San Francisco
Sheriff's Office

Average Jail Population Count



City and County of San Francisco
Sourcing Event ID 0000010629 | Dept Contract ID: SHF2025-03

Formal Request for Proposals for:
Jail Food Services

This Solicitation can be viewed on the City's Supplier Portal at: https://sfcitypartner.sfgov.org/pages/index.aspx

Proposal Phase	Tentative Date
Request for Proposals Issued	May 19, 2025 at 2:00 PM (PST)
Mandatory Pre-Proposal Conference and Site-Visit	June 2, 2025 at 8:30 AM (PST) SFSO County Jail#1 – Lobby Conference Room 425 7th St. San Francisco, Ca 94103 ** The Facility Site-Visit will begin immediately following the Pre-Proposal Conference**
Due Date for Mandatory Pre-Proposal Conference and Site Visit Registration	May 27, 2025, 2:00 PM (PST) **Complete and return **Attachment 8, Pre-Proposal Conference Form**, via email, to the Contract Administrator listed below.
Written Questions Due Date	June 6, 2025, 2:00 PM (PST)
Proposal Due Date	July 7, 2025, 2:00 PM (PST)
Notice of Intent to Award	Tentatively, July 22, 2025
Period for Protesting Notice of Intent to Award	Within three (3) business days of the City's issuance of a Notice of Intent to Award.
Contract Administrator:	Henry Gong Administrative Analyst, Sheriff's Office 1 Dr. Carlton B. Goodlett Place, Room 456, San Francisco, CA 94102 Phone: (415) 554-7241 Email: henry.gong@sfgov.org

Attachments

Appendix A RFP Jail Food Service Scope of Work

Appendix B – Exhibit 1 Jail Capacity and Meal Schedule
Appendix B – Exhibit 2A Incarcerated Meal Count
Appendix B – Exhibit 2B Staff Meal Count

Appendix B – Exhibit 2C Special Therapeutic Meal Count
Appendix B – Exhibit 3 – CA BSCC Title 15 – Article 12 Food
Appendix B – Exhibit 4 – Therapeutic Diets
Appendix B – Exhibit 5 – Good Food Program
Appendix B – Exhibit 6 – Kitchen Equipment Inventory

Attachment 1: City's Contract Terms
Attachment 2: Proposer Questionnaire and References
Attachment 3: CMD LBE Forms
Attachment 4: Reserved
Attachment 5: Price Proposal Template
Attachment 6: HCAO and MCO Declaration Forms
Attachment 7: First Source Hiring Form
Attachment 8: Pre-Proposal Conference Registration

MANDATORY MINIMUM QUALIFICATION DOCUMENTATION

Proposers must submit with their proposal documents in support of each Minimum Qualification (MQ) listed below. A proposal that fails to provide the following documentation will not be eligible for further consideration.

MQ #	Description
MQ 1	Proposer's proposed changes to Attachment 1, City's Contract Terms, by the Proposal Due Date.
MQ 2	Completed Attachment 2, Proposer Questionnaire and References.
MQ 3	Proposer must provide a comprehensive culinary program, including National Restaurant Association ServSafe training and certification for incarcerated individuals working in jail kitchens and participating in jail educational programs. Proposer must affirm this program will be coordinated through the jail education program and will include a job placement component.
MQ 4	Proposer must affirm the service and food quality offered will meet established nutritional and health standards included in the California BSCC Title 15 Minimum Jail Standards, Article 12 Food.
MQ 5	Completed Attachment 5, City's Price Proposal Template
MQ 6	Evidence that Proposer has five (5) years of experience within the last ten (10) years in providing a successful, food services management and operations to a minimum of two (2) jails or prisons the size of the City and County of San Francisco's jail system with an incarcerated population equaling 1,300 or more.
MQ 7	Proposer must obtain, at its own expense, and retain all Federal, State, and/or local licenses, registrations, taxes and certifications necessary to legally provide the food service program covered by this RFP. In addition, the Proposer shall comply with all Federal, State, and local codes, laws, ordinances, regulations, and other requirements at no cost to the City and County of San Francisco.
MQ 8	The Proposer must confirm existing qualified staff with identifiable support personnel dedicated to the sole purpose of providing correctional food service operations to the City; a registered dietitian must be included in the staffing.
MQ 9	Proposer must attend the Mandatory Pre-Proposal Conference and Site Visit.
MQ 10	Proposer must adhere their Price Proposal submitted under Attachment 5 for 24-months following contract execution.

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I. INTRODUCTION AND SOLICITATION SCHEDULE

A. Introduction

1. General

This Request for Proposals (hereinafter "RFP" or "Solicitation") is being issued by the San Francisco Sheriff's Office (hereinafter, "SFSO" or "City"). SFSO, on behalf of all City Departments, is seeking qualified suppliers ("Proposers") to provide proposals ("Proposal") for an experienced contractor to provide high quality food services to the San Francisco County Jail Facilities, while maintaining or exceeding the established nutritional and health standards included in the State of California Board of State and Community Corrections ("BSCC") Title 15 Minimum Standards for Local Detention Facilities on food service standards and to meet the Good Food Purchasing Program requirements. In addition, Contractor must provide a comprehensive culinary program, including National Restaurant Association's ServSafe training and certification, for incarcerated individuals working in the jail kitchens and participating in jail educational programs.

The City has approximately 65 departments, ranging from small to very large. Some departments maintain facilities located outside of the geographic limits of the City. SFSO shall order goods and/or services covered by the awarded contract(s) through the issuance of individual Purchase Orders and/or Task Orders which shall be released against the awarded contract(s) during the contract term.

When applicable and practical, Proposers are encouraged to engage contracting teams that reflect the diversity of the City and include participation of businesses and residents from the City's most disadvantaged communities including, but not limited to the Bayview/Hunters Point, Chinatown, Mission, South of Market, Tenderloin, Visitacion Valley and Western Addition neighborhoods.

2. Selection Overview

The City shall award a contract to the Proposer that meets the Minimum Qualifications of this Solicitation whose Proposal receives the highest-ranking score. Responsive Proposals will be evaluated by a panel ("Evaluation Panel") consisting of one or more parties with expertise related to goods and/or services being procured through this Solicitation. The Evaluation Panel may include staff from various City departments. Proposals will be evaluated based on the criteria outlined herein. If applicable, a Contract Monitoring Division (CMD) Contract Compliance Officer will assess Proposal compliance with Local Business Enterprise (LBE) requirements and assign a rating bonus to Proposal scores. The CMD-adjusted scores (if applicable) will then be tabulated, and Proposers will be ranked starting with the Proposer receiving the highest score, then continuing with the Proposer receiving the second highest score, and so on.

B. Anticipated Contract Term

A contract awarded pursuant to this Solicitation shall be non-exclusive with an original term of five (5) years. The City at its sole, absolute discretion, shall have the option to extend the term for two (2) additional years for a total of seven (7) years.

C. Anticipated Contract Not to Exceed Amount

A contract awarded pursuant to this Solicitation shall have a not to exceed ("NTE") amount of $22,000,000 for the initial term. This amount is based on City's estimated spend over the advertised initial contract term. Should City's actual spend exceed its estimated spend for the initial

term, City may in its sole discretion increase the contract NTE for the initial term. Should City exercise its options to extend the contract beyond the initial term, City may also elect to increase the NTE proportionally.

D. Reserved

E. Cooperative Agreement

Any other City department, public entity or non-profit made up of multiple public entities, may use the results of this Solicitation to obtain some or all of the commodities or services to be provided by Proposer under the same terms and conditions of any contract awarded pursuant to this Solicitation.

F. Solicitation Schedule

The anticipated schedule for this Solicitation is set forth below. These dates are tentative and subject to change. It is the responsibility of the Proposer to check for any Addenda to this Solicitation or other published pertinent information.

Proposal Phase	Tentative Date
Request for Proposals Issued	May 19, 2025 at 2:00 PM (PST)
Mandatory Pre-Proposal Conference and Site-Visit	June 2, 2025 at 8:30 AM (PST) SFSO County Jail#1 – Lobby Conference Room 425 7th St. San Francisco, Ca 94103 ** The Facility Site-Visit will begin immediately following the Pre-Proposal Conference**
Due Date for Mandatory Pre-Proposal Conference and Site Visit Registration	May 27, 2025, 2:00 PM (PST) **Complete and return **Attachment 8, Pre-Proposal Conference Form**, via email, to the Contract Administrator listed below.
Written Questions Due Date	June 6, 2025, 2:00 PM (PST)
Proposal Due Date	July 7, 2025, 2:00 PM (PST)
Notice of Intent to Award	Tentatively, July 22, 2025
Period for Protesting Notice of Intent to Award	Within three (3) business days of the City's issuance of a Notice of Intent to Award.
Pre-Proposal Conference Details The Pre-Proposal Conference will begin at the time specified. Proposers' representatives are urged to arrive on time. Topics already covered will not be repeated for the benefit of late arrivals. **Failure to attend the Pre-Proposal Conference shall not excuse the awarded Proposer from any obligations of a contract awarded pursuant to this Solicitation**. Any change or addition to the requirements contained in this Solicitation as a result of the Pre-Proposal Conference will be executed by a written Addendum to this Solicitation. It is the responsibility of the Proposer to check for any Addendum to this Solicitation or other published pertinent information.	

G. Contract Terms and Negotiations

The successful Proposer will be required to enter into a contract substantially in the form attached hereto as Attachment 1, City's Contract Terms. **If Proposer is unable to accept City's Contract Terms substantially in the form presented, Proposer shall include a revised copy of City's Contract Terms with its Proposal**. The revised copy of City's Contract Terms must clearly:

(1) Mark those sections to which it objects;
(2) Set forth Proposer's alternative terms with respect to each such section; and
(3) Explain the basis for each proposed change.

If a satisfactory contract(s) cannot be negotiated in a reasonable time, the City, in its sole discretion, may terminate negotiations. Upon termination of negotiations, City may begin negotiation with the Proposer that meets the Minimum Qualifications of this Solicitation whose Proposal receives the next highest-ranking score.

II. GOODS AND SERVICES REQUESTED

A. Goods and/or Services Requested

This Solicitation is being issued by SFSO. SFSO is seeking qualified Proposers to provide Proposals for an experienced contractor to provide high quality food services to the San Francisco County Jail Facilities. Proposer must meet or exceed the established nutritional and health standards included in the State of California Board of State and Community Corrections ("BSCC") Title 15 Minimum Standards for Local Detention Facilities on food service standards and to meet the Good Food Purchasing Program requirements. In addition, Contractor must provide a comprehensive culinary program, including National Restaurant Association's ServSafe training and certification, for incarcerated individuals working in the jail kitchens and participating in jail educational programs, in accordance with Appendix A, Scope of Work, to City's Contract Terms (Attachment 1).

B. Regulatory and Compliance Requirements Specific to the Goods/Services Solicited

Prior to submitting a Proposal in response to this Solicitation, Proposers must ensure they have fully read and understood the "Regulatory and Compliance Requirements" set forth below and in Attachment 1, City's Contract Terms.

C. Green Purchasing Requirements

In preparation for any Proposal submitted in response to this Solicitation, Proposers are required to review the City Mandatory Green Purchasing Requirements to ensure all goods and services offered to City in response to this Solicitation comply with the City's Green Purchasing Requirements. In addition, Proposers are encouraged to refer to Attachment 1, City's Contract Terms, for additional details related to the Green Purchasing Requirements applicable to any contract awarded pursuant to this Solicitation.

D. Reserved.

E. Reserved

III. LOCAL BUSINESS ENTERPRISE (LBE) PROGRAM REQUIREMENTS

A. CMD Compliance Officer

The CMD Compliance Officer (CCO) for this Solicitation and any Contract awarded pursuant to this Solicitation is:
Vivian Liu

Contract Monitoring Division
City and County of San Francisco
Tel: 415.554.0656
Email: .vivian.y.liu@sfgov.org
Website: www.sfgov.org/cmd.

B. Application of LBE Rating Bonuses

LBE Rating Bonuses shall be applicable to at each phase of the Solicitation evaluation and selection process, in accordance with the values shown below.

1. **Reserved**
2. **General and Professional Services**

Estimated Contract Value	Small/Micro LBEs Rating Bonus	SBA LBEs Rating Bonus
Greater than $10,000 but less than or equal to $400,000.	10%	0%
Greater than $400,000 but less than or equal to $10,000,000.	10%	5% *So long as it does not adversely affect a Small or Micro-LBE Proposer's participation or, for Professional Services, an JV Proposer's participation.*
Greater than $10,000,000 but less than or equal to $20,000,000.	2%	2%

3. **Professional Services by Joint Ventures**

Estimated Contract Value	Small/Micro LBE Subcontracting Level	Rating Bonus
Greater than $10,000 but less than or equal to $10,000,000.	Equals or exceeds 35%, but less than 40%	5%
	Equals or exceeds 40%, but less than 100%	7.5%
	100%	10%

If applying for an LBE rating discount as a Joint Venture (JV), the Micro and /or Small-LBE must be an active partner in the JV and perform work, manage the job and take financial risks in proportion to the required level of participation stated in the Proposal, and must be responsible for a clearly defined portion of the work to be performed and share in the ownership, control, management responsibilities, risks, and profits of the JV. The portion of the Micro and/or Small-LBE JV's work shall be set forth in detail separately from the work to be performed by the non-LBE JV. The Micro and/or Small-LBE JV's portion of the contract must be assigned a commercially useful function.

C. LBE Subcontracting Participation Requirements

There shall be no LBE Subcontracting Requirement for any Contract awarded pursuant to this Solicitation because the LBE Subcontracting Requirements were waived by the Contract Monitoring Division.

D. Reserved

E. Reserved

IV. PROPOSAL EVALUATION CRITERIA

Evaluation Phase	Maximum Points
Minimum Qualifications Documentation	Pass/Fail
Price Proposal	40 Points
Written Proposal	60 Points
TOTAL	**100 Points**

V. MINIMUM QUALIFICATIONS DOCUMENTATION REQUIRED WITH PROPOSAL (PASS/FAIL)

Proposers must provide, in a separate file, documentation that clearly demonstrates each Minimum Qualification (MQ) listed below has been met. Minimum Qualification documentation should be clearly marked as "MQ1", MQ2", etc.… to indicate which MQ it supports. Each Proposal will be reviewed for initial determination on whether Proposer meets the MQs referenced in this section. **This screening is a pass or fail determination and a Proposal that fails to meet the Minimum Qualifications will not be eligible for further consideration in the evaluation process**. The City reserves the right to request clarifications from Proposers prior to rejecting a Proposal for failure to meet the Minimum Qualifications.

MQ #	Description
MQ 1	Proposer's proposed changes to Attachment 1, City's Contract Terms, by the Proposal Due Date.

MQ 2	Completed Attachment 2, Proposer Questionnaire and References.
MQ 3	Proposer must provide a comprehensive culinary program, including National Restaurant Association ServSafe training and certification for incarcerated individuals working in jail kitchens and participating in jail educational programs. Proposer must affirm this program will be coordinated through the jail education program and will include a job placement component.
MQ 4	Proposer must affirm the service and food quality offered will meet established nutritional and health standards included in the California BSCC Title 15 Minimum Jail Standards, Article 12 Food.
MQ 5	Completed Attachment 5, City's Price Proposal Template
MQ 6	Evidence that Proposer has five (5) years of experience within the last ten (10) years in providing a successful, food services management and operations to a minimum of two (2) jails or prisons the size of the City and County of San Francisco's jail system with an incarcerated population equaling 1,300 or more.
MQ 7	Proposer must obtain, at its own expense, and retain all Federal, State, and/or local licenses, registrations, taxes and certifications necessary to legally provide the food service program covered by this RFP. In addition, the Proposer shall comply with all Federal, State, and local codes, laws, ordinances, regulations, and other requirements at no cost to the City and County of San Francisco..
MQ 8	The Proposer must confirm existing qualified staff with identifiable support personnel dedicated to the sole purpose of providing correctional food service operations to the City; a registered dietitian must be included in the staffing.
MQ 9	Proposer must attend the Mandatory Pre-Proposal Conference and Site Visit.
MQ 10	Proposer must adhere their Price Proposal submitted under Attachment 5 for 24-months following contract execution.

VI. WRITTEN PROPOSAL (60 POINTS)

In addition to submitting documents supporting each Minimum Qualification as required by this Solicitation, Proposers shall also submit a complete Written Proposal consisting of each item set forth **below**.

A. The proposals will be evaluated by a selection committee comprised of parties with expertise in the needed services. The City intends to evaluate the proposals generally in accordance with the criteria itemized below.

1. Project Approach (30 points possible)

   i. Thorough understanding of the purpose and scope of the project, deliverables, and the tasks to be performed, etc.

   ii. Provide a logical approach to fulfilling the requirements of the RFP.

   iii. Proposer shall include an effective transition plan to begin service within 60 days of contract start.

iv. Reasonableness of work schedule and project approach.

2. Assigned Project Staff (15 points possible)

v. Recent experience of staff assigned to the project and a description of the tasks to be performed by each staff person; and

vi. Professional qualifications and education; and

vii. Workload, staff availability and accessibility.

3. Experience of Firm and Sub-consultants (15 points possible)

viii. Expertise of the firm and sub-consultants in the fields necessary to complete the tasks; and

ix. Quality of recently completed projects, including adherence to schedules, deadlines and budgets; and

x. Experience with similar projects; and

VII. PRICE PROPOSAL (40 Points)

A. Price Proposal Format and Allocation of Points

In addition to submitting documents supporting each Minimum Qualification as required by this Solicitation, Proposers shall also submit a complete Price Proposal consisting of each item set forth **in Attachment 5, Price Proposal Template**. The City intends to award this contract to the Proposer that it considers will provide the best overall services. The City reserves the right to accept other than the lowest priced offer and to request any proposal that are not responsive to this request.

Price proposals will be evaluated as follows:

1. The total points allocated to the Lowest Proposed Price shall be determined as follows:

(Lowest Proposed Price / Proposer's Proposed Price) x (Maximum Points possible for Price).

2. Using **Attachement 5 – Price Proposal** please provide the price proposal in a separate electronic file.

i. Incarcerated Meal Cost (Per Meal) $____(30 pts possible)

ii. Staff Meal Cost (Per Meal) $____(10 pts possible)

3. Propose a per incarcerated meal cost amount that will cover the scope of the RFP associated with the comprehensive Jail Food Services; inclusive of Incarcerated Coffee Service during Breakfast Meal (per Appendix A, Section I. E. 1. a. ii.) and Garbage Service (per Appendix A, Section I. J. 10).

4. Propose a per Sheriff's Office staff meal cost amount that will cover the scope of the RFP associated with the comprehensive Jail Food Services; inclusive of Supplemental Staff Snacks (per Appendix A, Section I. B. 6.) and Staff Coffee Service (per Appendix A, Section I. B. 9).

B. Price Proposal Evaluation Period

The City will attempt to evaluate Price Proposals within one-hundred eighty (180) days after receipt of Proposals. If City requires additional evaluation time, all Proposers will be notified in writing of the new expected award date.

C. Price Discrepancies

Where applicable, if there is a discrepancy between the Price Proposal and pricing entered by Proposer into the Supplier Portal, the Price Proposal pricing will prevail. In the event of a discrepancy between the unit price and the extended price, the unit price will prevail.

D. Reserved

E. Application of Discounts for Evaluating Lowest Responsive Proposer

1. **Application of LBE Bid Discount to Price Proposal**

Where price is a factor in City's evaluation process, Proposer's price shall be reduced by an amount equal to the applicable LBE Bid Discounts. The discount shall be applied solely for the purpose of determining the lowest responsive Price Proposal and shall be in addition to any other discounts, preferences, or adjustments required by City law.

2. **Application of Prompt Payment Discounts to Price Proposal**

Prompt Payment discount (discount for prompt payment) will not be taken into consideration in determining the Lowest Responsive Proposal.

3. **Reserved**

4. **Sample Discount Calculation**

Evaluations are performed on a pre-tax basis except in rare instances, where tax may be a factor (i.e. One vendor bundles the commodities and services in such a way that the entire amount must be taxed, while another vendor clearly separates commodities and services). Below is an example of how bid discounts and/or rating bonuses are applied to a Price Proposal for commodities and services.

ABC Firm Price Proposal Attributes • Is a Certified Micro LBE • Has an SF Presence as defined by Admin Code 21.32 • Is offering 4%/30 Net31 Prompt Payment Discount	**Offered Price Proposal (Pre-Tax)**	**14B LBE Bid Discount (10%)**	**Evaluated Price when determining Lowest Responsive Proposed Price**

Commodities	**$2,000**	($200)	**$1,800**
Services	**$1,000**	($100)	**$900**
Total	**$3,000**	($300)	**$2,700**

VIII. ORAL INTERVIEWS (10 POINTS)

At the time of the issuance date of the RFP, **the City will not have oral interviews**. The City, at its sole discretion, may elect to hold oral interviews at a later date. Proposers that submitted a proposal by the Proposal Due Date and have met all the Minimum Qualifications of the RFP may be notified for an oral interview. Prior to oral interviews, the City will send a notification, via email, to each invited Proposer regarding the format and general rules of the interview. The City reserves the right to limit participation in the panel interviews to Proposers' key/lead team members to exclude, for example, sub-consultants on multiple teams. The interview evaluation process may include (and be scored based on) a presentation by the Proposer and/or interview questions from the Evaluation Panel. Those questions may include and be related to Proposers' key/lead team members' qualifications, their work approach, project task descriptions, team organization, and any questions which seek to clarify Proposal components. Proposers may also be scored on follow-up questions if clarification of Proposer's responses is necessary. The same set of interview questions will be used for all Proposers and shall be presented to Proposers at least one week prior to the date of interview to allow Proposers sufficient time to prepare their responses. The Evaluation Panel may ask follow-up questions if clarification of Proposer's responses is necessary. The Evaluation Panel will proceed to evaluate each Proposer based on each Proposer's presentation and responses.

IX. SUPPORTING DOCUMENTATION REQUIRED PRIOR TO CONTRACT EXECUTION

Proposers must provide each Required Supporting Documentation ("RSD") identified below prior to Award. Failure to do so may result in the Proposal being deemed Non-Responsive.

RSD 1	Evidence that Proposer is compliant or likely to become compliant within 30 calendar days of the Proposal Due Date with San Francisco Labor and Employment Code Articles 131 and 132.
RSD 2	**Completed Proposal Attachments:** ☐ Attachment 6: HCAO and MCO Declaration Forms ☐ Attachment 7: First Source Hiring Form
RSD 3	Insurance in accordance with Article 5 of Attachment 1, City's Contract Terms.
RSD 4	**Reserved**
RSD 5	**Reserved**
RSD 6	**Include the following only if the contract includes <u>Services</u>.**

	Non-Profit Entities: If Proposer is a non-profit organization and receives a cumulative total per year of at least $250,000 in City funds or City-administered funds: (1) a statement describing Proposer's efforts to comply with the Chapter 12L provisions regarding public access to Proposer's meetings and records, and (2) a summary and disposition of all complaints concerning the Proposer's compliance with Chapter 12L that were filed with the City in the last two years and deemed by the City to be substantiated. If no such complaints were filed, the Proposer shall include a statement to that effect. *Failure to comply with the reporting requirements of Chapter 12L or material misrepresentation in Proposer's Chapter 12L submissions shall be grounds for rejection of the Proposal and/or termination of any subsequent agreement reached on the basis of the Proposal.*

X. FAILURE TO PROVIDE INSURANCE AND/OR BONDS

Unless otherwise stated, within ten business days of the receipt of a notice of award of a Contract, the Proposer to whom the contract is awarded shall deliver the specified bond documents and/or insurance certificates and policy endorsements to City. If the Proposer fails or refuses to furnish the required bond and/or insurance within ten days after receiving notice to award a Contract, City may, at its option, determine that the Proposer has abandoned its Proposal.. The foregoing in no way limits the damages which are recoverable by City whether or not defined elsewhere in the contract documents.

XI. CITY'S SOCIAL AND ECONOMIC POLICY REQUIREMENTS

The San Francisco Municipal Code establishes a number of requirements for people seeking to do business with the City ("Social and Economic Policy Requirements"). These Social and Economic Policy Requirements can be found in Attachment 1, City's Contract Terms, which Proposers are encouraged to carefully review. The Social and Economic Policy Requirements set forth below are not intended to be a complete list of all Social Policy Requirements applicable to this Solicitation and any contracts awarded from it.

A. Nondiscrimination Requirements

A Proposer selected pursuant to this Solicitation may not, during the term of the Contract, in any of its operations in San Francisco, on real property owned by San Francisco, or where work is being performed for the City elsewhere in the United States, discriminate in the provision of bereavement leave, family medical leave, health benefits, membership or membership discounts, moving expenses, pension and retirement benefits or travel benefits, as well as any benefits other than the benefits specified above, between employees with domestic partners and employees with spouses, and/or between the domestic partners and spouses of such employees, where the domestic partnership has been registered with a governmental entity pursuant to state or local law authorizing such registration, subject to the conditions set forth in San Francisco Labor and Employment Code Articles 131 and 132. *Refer to Attachment 1, City's Contract Terms for additional details related to the application of this Ordinance to a contract awarded pursuant to this Solicitation.*

B. Reserved

C. Health Care Accountability Ordinance (HCAO)

A Proposer selected pursuant to this Solicitation shall comply with Labor and Employment Code Article 121 For each Covered Employee, the awarded Contractor shall provide the appropriate health benefit set forth in Article 121.3. If the awarded Contractor chooses to offer the health plan option, such health plan shall meet the minimum standards set forth by the San Francisco Health Commission. Information about and the text of Article 121, as well as the Health Commission's minimum standards, is available on the web at http://sfgov.org/olse/hcao. An awarded Contractor is subject to the enforcement and penalty provisions in Article 121. Any Subcontract entered into by the awarded Contractor shall require any Subcontractor with 20 or more employees to comply with the requirements of the HCAO and shall contain contractual obligations substantially the same as those set forth in this Section. *Refer to Attachment 1, City's Contract Terms for additional details related to the application of this Policy to a contract awarded pursuant to this Solicitation.*

D. Minimum Compensation Ordinance (MCO)

A Proposer selected pursuant to this Solicitation shall comply with Labor and Employment Code Article 111. For each Covered Employee, the awarded Contractor shall pay no less than the minimum compensation required by San Francisco Labor and Employment Code Article 111, including a minimum hourly gross compensation, compensated time off, and uncompensated time off. An awarded Contractor is subject to the enforcement and penalty provisions in Article 111. Information about and the text of Article 111 is available on the web at http://sfgov.org/olse/mco. An awarded Contractor is required to comply with all of the applicable provisions of Article 111, irrespective of the listing of obligations in this Section. *Refer to Attachment 1, City's Contract Terms for additional details related to the application of this Policy to a contract awarded pursuant to this Solicitation.*

E. First Source Hiring Program

A Proposer selected pursuant to this Solicitation shall comply with all of the applicable provisions of the First Source Hiring Program, Chapter 83 of the San Francisco Administrative Code. *Refer to Attachment 1, City's Contract Terms for additional details related to the application of this Policy to a contract awarded pursuant to this Solicitation.*

F. Reserved

G. Non-Profit Entities

To receive a contract under this Solicitation, any nonprofit Proposer must be in good standing with the California Attorney General's Registry of Charitable Trusts by the time of contract execution and must remain in good standing during the term of the agreement. Upon request, Proposer must provide documentation to the City demonstrating its good standing with applicable legal requirements. If Proposer will use any nonprofit subcontractors to perform the agreement, Proposer will be responsible for ensuring they are also in compliance with all requirements of the Attorney General's Registry of Charitable Trusts at the time of Contract execution and for the duration of the agreement.

H. Other Social Policy Provisions

Attachment 1, City's Contract Terms, identifies the City's applicable social policy provisions related to a contract awarded pursuant to this Solicitation. Proposers are encouraged to carefully review these terms and ensure they are able to comply with them.

XII. TERMS AND CONDITIONS FOR RECEIPT OF PROPOSALS

A. How to Register as a City Supplier

The following requirements pertain only to Bidders not currently registered with the City as a Supplier.

Step 1: Register as a BIDDER at City's Supplier Portal:

https://sfcitypartner.sfgov.org/pages/index.aspx

Step 2: Follow instructions for converting your BIDDER ID to a SUPPLIER ID. This will require you to register with the City Tax Collector's Office and submit the online 12B Declaration for Article 131 (Equal Benefits Program) compliance through the Supplier portal. Once these forms have been completed, submitted, and processed, you will be notified via email with your organization's new Supplier ID. That email will also provide instructions for completing your Supplier registration.

- **City Business Tax Registration Inquiries:** For questions regarding business tax registration procedures and requirements, contact the Tax Collector's Office at (415) 554-4400 or, if calling from within the City and County of San Francisco, 311.
- **Equal Benefits Program Inquiries:** For questions concerning the San Francisco Labor and Employment Code Articles 131 and 132, go to: www.sfgov.org/cmd.

B. Proposal Questions and Submissions

1. Proposer Questions and Requests for Clarification

Proposers shall address any questions regarding this Solicitation to the Contract Administrator whose name and contact information appears on the cover page of this Solicitation. Proposers who fail to submit questions concerning this Solicitation and its requirements will waive all further rights to protest based on the specifications and conditions herein. **Questions must be submitted by email to the Contract Administrator whose name and contact information appears on the cover page of this Solicitation no later than Written Questions Due Date.** A written Addendum will be executed addressing each question and answer and posted publicly. It is the responsibility of the Proposer to check for any Addenda and other updates that will be posted on the City's Supplier Portal: https://sfcitypartner.sfgov.org/pages/Events-BS3/event-search.aspx.

2. Proposal Format

Proposals must be created using a word processing software (e.g. Microsoft Word or Excel) and typed in a serif font (e.g.-Times New Roman). The document must have page margins of at least .5" on all sides. Information must be provided at a level of detail that enables effective evaluation and comparison between Proposals. Failure to follow formatting, submission, or content requirements, as well as page limit restrictions (if any), may negatively impact the evaluation of your Proposal.

3. Time and Place for Submission of Proposals

Prior to the Proposal submission deadline, Proposers must upload their complete Proposals into the City's Supplier Portal: https://sfcitypartner.sfgov.org/pages/index.aspx. Late submissions

will not be considered. Each original Proposal received will be screened to ensure that all content required by this Solicitation is included. Partial or complete omission of any required content may disqualify Proposals from further consideration. Late Proposal submissions will not be considered and failure to adhere to the above requirements may result in the complete rejection of your Proposal.

Proposers are encouraged to upload their Proposals to the SF Supplier Portal as early as possible to address any technical issues that may arise during the submission process. In the event a Proposer is unable to upload its complete Proposal into the SF Supplier Portal, Proposer must email its Proposal to the Contract Administrator whose name and contact information appears on the cover page of this Solicitation prior to the Proposal submission deadline and request confirmation of receipt. Proposer must include in its email: (a) documentation (e.g. screenshots) verifying its inability to upload its Proposal into the SF Supplier Portal and (b) a detailed justification explaining why it was not able to have the issue addressed prior to the submission deadline.

C. RFP Addenda

The City may modify this Solicitation, prior to the Proposal Due Date, by issuing an Addendum to the Solicitation, which will be posted on the San Francisco Supplier Portal. Every Addendum will create a new version of the Sourcing Event and Proposers must monitor the event for new versions. **The Proposer shall be responsible for ensuring that its Proposal reflects any and all Addenda issued by the City prior to the Proposal Due Date regardless of when the Proposal is submitted**. Therefore, the City recommends that the Proposer consult the website frequently, including shortly before the Proposal Due Date, to determine if the Proposer has downloaded all Solicitation Addenda. It is the responsibility of the Proposer to check for any Addenda, Questions and Answers documents, and updates, which may be posted to the subject Solicitation.

THE SUBMITTAL OF A RESPONSE TO THIS SOLICITATION SHALL EXPLICITLY STIPULATE ACCEPTANCE BY PROPOSERS OF THE TERMS FOUND IN THIS SOLICITATION, ANY AND ALL ADDENDA ISSUED TO THIS SOLICITATION, AND THE PROPOSED CONTRACT TERMS.

D. Public Disclosure

All documents under this solicitation process are subject to public disclosure per the California Public Records Act (California Government Code Section §6250 et. Seq) and the San Francisco Sunshine Ordinance (San Francisco Administrative Code Chapter 67). Contracts, Proposals, responses, and all other records of communications between the City and Proposers shall be open to inspection immediately after a contract has been awarded. Nothing in this Administrative Code provision requires the disclosure of a private person's or organization's net worth or other proprietary financial data submitted for qualification for a contract or other benefit until and unless that person or organization is awarded the contract or benefit.

If the City receives a Public Records Request ("Request") pertaining to this solicitation, City will use its best efforts to notify the affected Proposer(s) of the Request and to provide the Proposer with a description of the material that the City deems responsive and the due date for disclosure ("Response Date"). If the Proposer asserts that some or all of the material requested contains or reveals valuable trade secret or other information belonging to the Proposer that is exempt from disclosure and directs the City in writing to withhold such material from production ("Withholding Directive"), then the City will comply with the Withholding Directive on the condition that the Proposer seeks judicial relief on or before the Response Date. Should Proposer

fail to seek judicial relief on or before the Response Date, the City shall proceed with the disclosure of responsive documents.

E. Limitation on Communications During Solicitation

From the date this Solicitation is issued until the date the competitive process of this Solicitation is completed (either by cancelation or final Award), Proposers and their subcontractors, vendors, representatives and/or other parties under Proposer's control, shall communicate solely with the Contract Administrator whose name appears in this Solicitation. Any attempt to communicate with any party other than the Contract Administrator whose name appears in this Solicitation – including any City official, representative or employee – is strictly prohibited. Failure to comply with this communications protocol may, at the sole discretion of City, result in the disqualification of the Proposer or potential Proposer from the competitive process. This protocol does not apply to communications with the City regarding business not related to this Solicitation.

F. Proposal Selection Shall not Imply Acceptance

The acceptance and/or selection of any Proposal(s) shall not imply acceptance by the City of all terms of the Proposal(s), which may be subject to further approvals before the City may be legally bound thereby.

G. Cybersecurity Risk Assessment

As part of City's evaluation process, City may engage in Cybersecurity Risk Assessment (CRA). CRA may be performed for each entity manufacturing the product, performing technical functions related to the product's performance, and/or accessing City's networks and systems. Where a prime contractor or reseller plays an active role in each of these activities, CRA may also be required for the prime contractor or reseller.

To conduct a CRA, City may collect as part of this Solicitation process one of the following two reports:

- **SOC-2 Type 2 Report:** Report on Controls at a Service Organization Relevant to Security, Availability, Processing Integrity, Confidentiality or Privacy; or
- **City's Cyber Risk Assessment Questionnaire:** Proposer's responses to a City's Cyber Risk Assessment Questionnaire.

The above reports may be requested at such time City has selected or is considering a potential Proposer. The reports will be evaluated by the soliciting Department and the City's Department of Technology to identify existing or potential cyber risks to City. Should such risks be identified, City may afford a potential Proposer an opportunity to cure such risk within a period of time deemed reasonable to City. Such remediation and continuing compliance shall be subject to City's on-going review and audit through industry-standard methodologies, including but not limited to: on-site visits, review of the entities' cybersecurity program, penetration testing, and/or code reviews.

H. Solicitation Errors and Omissions

Proposers are responsible for reviewing all portions of this Solicitation. Proposers are to promptly notify the City, in writing and to the Solicitation contact person if the Proposer discovers any ambiguity, discrepancy, omission, or other error in the Solicitation. Any such notification should be directed to the City promptly after discovery, but in no event later than the deadline for questions. Modifications and clarifications will be made by Addenda as provided below.

I. Objections to Solicitation Terms

Should a Proposer object on any ground to any provision or legal requirement set forth in this Solicitation, the Proposer must, no later than the deadline for questions, provide written notice to the City setting forth with specificity the grounds for the objection. The failure of a Proposer to object in the manner set forth in this paragraph shall constitute a complete and irrevocable waiver of any such objection.

J. Protest Procedures

1. Protest of Non-Responsiveness Determination

Within three (3) business days of the City's issuance of a Notice of Non-Responsiveness, a Proposer may submit a written Notice of Protest of Non-Responsiveness. The Notice of Protest must include a written statement specifying in detail each and every one of the grounds asserted for the protest. The Notice of Protest must be signed by an individual authorized to represent the Proposer, and must cite the law, rule, local ordinance, procedure or Solicitation provision on which the protest is based. In addition, the Notice of Protest must specify facts and evidence sufficient for the City to determine the validity of the protest.

2. Protest of Non-Responsible Determination

Within three (3) business days of the City's issuance of a Notice of Non-Responsibility, a Proposer may submit a written Notice of Protest of Non-Responsibility. The Notice of Protest must include a written statement specifying in detail each and every one of the grounds asserted for the protest. The Notice of Protest must be signed by an individual authorized to represent the Proposer, and must cite the law, rule, local ordinance, procedure or Solicitation provision on which the protest is based. In addition, the Notice of Protest must specify facts and evidence sufficient for the City to determine the validity of the protest.

3. Protest of Contract Award

Within three (3) business days of the City's issuance of a Notice of Intent to Award, a Proposer may submit a written Notice of Protest of Contract Award. The Notice of Protest must include a written statement specifying in detail each and every one of the grounds asserted for the protest. The Notice of Protest must be signed by an individual authorized to represent the Proposer, and must cite the law, rule, local ordinance, procedure or Solicitation provision on which the protest is based. In addition, the Notice of Protest must specify facts and evidence sufficient for the City to determine the validity of the protest.

4. Delivery of Protests

A Notice of Protest must be written. Protests made orally (e.g., by telephone) will not be considered. A Notice of Protest must be delivered by mail or email to the Contract Administrator whose name and contact information appears on the cover page to this Solicitation and received by the due dates stated above. A Notice of Protest shall be transmitted by a means that will objectively establish the date the City received the Notice of Protest. If a Notice of Protest is mailed, the protestor bears the risk of non-delivery within the deadlines specified herein.

K. Proposal Term

Submission of a Proposal signifies that the proposed products, services and prices are valid for 180 calendar days from the Proposal Due Date and that the quoted prices are genuine and not the result of collusion or any other anti-competitive activity. At Proposer's election, the Proposal may remain valid beyond the 180-day period in the circumstance of extended negotiations.

L. Revision to Proposal

A Proposer may revise a Proposal on the Proposer's own initiative at any time before the deadline for submission of Proposals. The Proposer must submit the revised Proposal in the same manner as the original. A revised Proposal must be received on or before, but no later than the Proposal Due Date and time. In no case will a statement of intent to submit a revised Proposal, or commencement of a revision process, extend the Proposal Due Date for any Proposer. At any time during the Proposal evaluation process, the City may require a Proposer to provide oral or written clarification of its Proposal. The City reserves the right to make an award without further clarifications of Proposals received.

M. Proposal Errors and Omissions

Failure by the City to object to an error, omission, or deviation in the Proposal will in no way modify the Solicitation or excuse the Proposer from full compliance with the specifications of this Solicitation or any contract awarded pursuant to this Solicitation.

N. Financial Responsibility

The City accepts no financial responsibility for any costs incurred by a Proposer in responding to this Solicitation. Proposers acknowledge and agree that their submissions in response to this Solicitation will become the property of the City and may be used by the City in any way deemed appropriate.

O. Proposer's Obligations under the Campaign Reform Ordinance

If a contract awarded pursuant to this Solicitation has (A) a value of $100,000 or more in a fiscal year <u>and</u> (B) requires the approval of an <u>elected</u> City official, Proposers are hereby advised:

1. Submission of a Proposal in response to this Solicitation may subject the Proposers to restrictions under Campaign and Governmental Conduct Code Section 1.126, which prohibits City contractors, Proposers, and their affiliates from making political contributions to certain City elective officers and candidates; and

2. Before submitting a Proposal in response to this Solicitation, Proposers are required to notify their affiliates and subcontractors listed in the awarded contract or Proposal of the political contribution restrictions set forth in Campaign and Governmental Conduct Code section 1.126.

This restriction applies to the party seeking the contract, the party's board of directors, chairperson, chief executive officer, chief financial officer, chief operating officer, any person with an ownership interest greater than ten percent, and any political committees controlled or sponsored by the party, as well as any subcontractors listed in the awarded contract or Proposal. The law both prohibits the donor from giving contributions and prohibits the elected official from soliciting or accepting them.

The people and entities listed in the preceding paragraph may not make a campaign contribution to the elected official at any time from the submission of a Proposal for a contract until either: (1) negotiations are terminated and no contract is awarded; or (2) twelve months have elapsed since the award of the contract.

A violation of Section 1.126 may result in criminal, civil, or administrative penalties. For further information, Proposers should contact the San Francisco Ethics Commission at (415)

252-3100 or go to https://sfethics.org/compliance/city-officers/city-contracts/city-departments/notifying-bidders-and-potential-bidders.

P. Reservations of Rights by the City

The issuance of this Solicitation does not constitute a guarantee by the City that a contract will be awarded or executed by the City. The City expressly reserves the right at any time to:

1. Waive or correct any defect or informality in any response, Proposal, or Proposal procedure;

2. Reject any or all Proposals;

3. Reissue the Solicitation;

4. Prior to submission deadline for Proposals, modify all or any portion of the selection procedures, including deadlines for accepting responses, the specifications or requirements for any materials, equipment or services to be provided under this Solicitation, or the requirements for contents or format of the Proposals;

5. Procure any materials, equipment or services specified in this Solicitation by any other means; or

6. Determine that the subject goods or services are no longer necessary.

Q. No Waiver

No waiver by the City of any provision of this Solicitation shall be implied from the City's failure to recognize or take action on account of a Proposer's failure to comply with this Solicitation.

R. Other

1. The City may make such investigation, as it deems necessary, prior to the award of this contract to determine the conditions under which the goods are to be delivered or the work is to be performed. Factors considered by the City shall include, but not be limited to:

a. Any condition set forth in this Solicitation;
b. Adequacy of Proposer's plant facilities and/or equipment, location and personnel location to properly perform all services called for under the Purchase Order; and
c. Delivery time(s).

2. City reserves the right to inspect an awarded Proposer's place of business prior to award of and/or at any time during the contract term (or any extension thereof) to aid City in determining an awarded Proposer's capabilities and qualifications.

3. Failure to timely execute a contract, or to furnish any and all insurance certificates and policy endorsements, surety bonds or other materials required in the contract, shall be deemed an abandonment of a contract offer. The City, in its sole discretion, may select another Proposer and may proceed against the original selectee for damages.

4. City reserves the right to reject any Proposal on which the information submitted by Proposer fails to satisfy City and/or if Proposer is unable to supply the information and documentation required by this Solicitation within the period of time requested.

5. Any false statements made by a Proposer or any related communication/clarification may result in the disqualification of its Proposal from receiving further evaluation and a contract award.

OFFICE OF THE SHERIFF
CITY AND COUNTY OF SAN FRANCISCO

1 DR. CARLTON B. GOODLETT PLACE
ROOM 456, CITY HALL
SAN FRANCISCO, CALIFORNIA 94102

PAUL MIYAMOTO
SHERIFF

2025-08-12

NOTICE OF INTENT TO AWARD A CONTRACT

The City has completed its evaluation of Bid Proposals for RFP SHF2025-03/Sourcing Event 0000010629: Jail Food Services, and intends to award the contract to the bidder listed below:

Aramark Correctional Services, LLC

The City is providing this notification to you pursuant to the rules and regulations pertaining to the San Francisco Administrative Code, Section 21.3(i).

As stated in RFP Section XII.J.3 (Protest of Contact Award”), a Proposer must submit a written Notice of Protest of Contract Award within three (3) business days of this notice’s issue date. Protest on the intended award of this contract must be received by Henry Gong no later than Friday, August 15, 2025 by 1:00 PM (PST).

All protests must be in writing, dated, and must cite that law, rule, local ordinances, procedure or bid provision on which the protest is based.

Questions related to the outcome of this solicitation may be addressed to henry.gong@sfgov.org.

Phone: 415 554-7225 Fax: 415 554-7050
Website: sfsheriff.com Email: sheriff@sfgov.org

RFP# SHF2025-03/ Event# 00000010629
Jail Food Services

Aggregate Proposal Scoring Summary

	Max Pts	Aramark	Summit
Project Approach (30 total possible points)			
Thorough understanding of the purposed and scope of the project, deliverables, and the tasks to be performed, etc.	10	7.0	7.0
Provide a logical approach to fulfilling the requirements of the RFP.	10	8.0	7.5
Proposer shall include an effective transition plan to begin service within 60 days of contract start.	5	3.5	4.5
Reasonableness of work schedule and project approach.	5	3.5	2.8
Assigned Project Staff (15 total possible points)			
Recent experience of staff assigned to the project and a description of the tasks to be performed by each staff person.	5	3.8	4.3
Professional qualifications and education.	5	3.8	4.0
Workload, staff availability and accessibility.	5	3.8	4.0
Experience of Firm (15 total possible points)			
Expertise of the firm in the fields necessary to complete the tasks.	5	4.5	4.0
Quality of recently completed projects, including adherence to schedules, deadlines and budgets.	5	4.0	4.0
Experience with similar projects.	5	4.0	4.0
Average Total Points - Written Proposal		45.8	46.0
Round Avg to nearest tenth		**46.0**	**46.0**
Financial Proposal (40 Total Points Possible)			
Incarcerated Meal Cost (Per Meal)	30	30.0	19.8
Staff Meal Cost (Per Meal)	10	10.0	7.0
TOTAL - Financial Proposal (Round Avg to nearest tenth)		**40.0**	**27.0**
Accumulated Proposal Score (100 Points Possible)	100	**86.0**	**73.0**

Regards,

Henry Gong

Henry Gong
SFSO Finance
1 Dr. Carlton B. Goodlett Place, Room 456
San Francisco, CA 94102

[Proposition J Contract Certification Contracted-Out Department Services Previously Approved]

Resolution concurring with the Controller's certification that department services previously approved can be performed by private contractor for a lower cost than similar work performed by City and County employees, for the following services: Budget and Legislative Analyst Services (Board of Supervisors); Fleet Security Services, Real Estate Division Custodial Services, Real Estate Division Security Services, Convention Facilities Management (General Services Agency – Administrative Services); Security Services (Department of Public Works); Security Services (Homelessness and Supportive Housing); Security Services (Human Services Agency); Food Services at County Jails (Sheriff's Department); Assembly of Vote by Mail Services (Department of Elections); Security Services (Mayor's Office of Housing and Community Development); and Security Services (Department of Public Health).

WHEREAS, The Electorate of the City and County of San Francisco passed Proposition J in November 1976, allowing City and County Departments to contract with private companies for specific services that can be performed for a lower cost than similar work by City and County employees (Charter, Section 10.104.15); and

WHEREAS, The City has previously approved outside contracts for the services listed below; and

WHEREAS, The Controller has determined that a Purchaser's award of a contract for the services listed below to a private contractor will continue to achieve cost savings for the City; and

WHEREAS, The City and County of San Francisco has a Charter obligation to enact a balanced budget each fiscal year; and

WHEREAS, The Controller's certification, which confirms that said services can be performed at lower costs to the City and County by private contractor than by employees of the City and County, is on file with the Clerk of the Board of Supervisors in File No. 250615, which is hereby declared to be part of this Resolution as if set forth fully herein; now, therefore, be it

RESOLVED, That the Board of Supervisors hereby concurs with the Controller's certification and approves the Proposition J Resolution concerning the Purchaser's award of a contract to a private contractor for the services listed below for the period of July 1, 2025, through June 30, 2026.

Fiscal Year 2025-2026

Department/Function	City Cost (High)	Contract Cost (High)	$ SAVINGS	FTEs
Board of Supervisors (BOS)				
Budget & Legislative Analyst Services	4,006,118	3,414,494	591,624	15.5
General Services Agency–City Administrator (ADM)				
Fleet Security Services	505,475	272,164	233,311	3.4
Real Estate Division Custodial Services	4,988,678	2,537,030	2,451,648	36.2
Real Estate Division Security Services	8,788,630	3,885,159	4,903,471	54.5
Convention Facilities Management	54,831,344	46,767,323	8,064,021	264.2
Department of Public Works (DPW)				
Security Services	821,231	620,390	200,841	4.9

Department/Function	City Cost (High)	Contract Cost (High)	$ SAVINGS	FTEs
Homelessness and Supportive Housing (HOM)				
Security Services	2,534,396	936,469	1,597,927	16.4
Human Services Agency (HSA)				
Security Services	11,414,466	4,993,507	6,420,959	82.0
Sheriff (SHF)				
Food Services for Jail Inmates	2,761,313	1,460,908	1,300,405	19.1
Elections (REG)				
Assembly of Vote by Mail Ballots	2,338,998	304,314	2,034,684	21.2
Mayor's Office of Housing and Community Development (MOHCD)				
Security Services	2,098,145	932,837	1,165,308	14.0
Department of Public Health (DPH)				
Security Services	1,808,159	531,352	1,276,807	6.8

City and County of San Francisco
Tails
Resolution

City Hall
1 Dr. Carlton B. Goodlett Place
San Francisco, CA 94102-4689

File Number: 250615 **Date Passed:** July 15, 2025

Resolution concurring with the Controller's certification that department services previously approved can be performed by private contractor for a lower cost than similar work performed by City and County employees, for the following services: Budget and Legislative Analyst Services (Board of Supervisors); Fleet Security Services, Real Estate Division Custodial Services, Real Estate Division Security Services, Convention Facilities Management (General Services Agency - Administrative Services); Security Services (Department of Public Works); Security Services (Homelessness and Supportive Housing); Security Services (Human Services Agency); Food Services at County Jails (Sheriff's Department); Assembly of Vote by Mail Services (Department of Elections); Security Services (Mayor's Office of Housing and Community Development); and Security Services (Department of Public Health).

June 11, 2025 Budget and Appropriations Committee - RECOMMENDED

July 08, 2025 Board of Supervisors - CONTINUED

Ayes: 11 - Chan, Chen, Dorsey, Engardio, Fielder, Mahmood, Mandelman, Melgar, Sauter, Sherrill and Walton

July 15, 2025 Board of Supervisors - ADOPTED

Ayes: 11 - Chan, Chen, Dorsey, Engardio, Fielder, Mahmood, Mandelman, Melgar, Sauter, Sherrill and Walton

File No. 250615

I hereby certify that the foregoing Resolution was ADOPTED on 7/15/2025 by the Board of Supervisors of the City and County of San Francisco.

Angela Calvillo
Clerk of the Board

Daniel Lurie
Mayor

7/23/25
Date Approved

President, District 8
BOARD of SUPERVISORS

City Hall
1 Dr. Carlton B. Goodlett Place, Room 244
San Francisco, CA 94102-4689

Tel. No. 554-6968
Fax No. 554-5163
TDD/TTY No. 544-5227

RAFAEL MANDELMAN

PRESIDENTIAL ACTION

Date: 11/3/25

To: Angela Calvillo, Clerk of the Board of Supervisors

Madam Clerk,
Pursuant to Board Rules, I am hereby:

☐ Waiving 30-Day Rule (Board Rule No. 3.23)

File No. _____ _____ (Primary Sponsor)

Title. _____

☐ Transferring (Board Rule No 3.3)

File No. _____ _____ (Primary Sponsor)

Title. _____

From: _____ Committee

To: _____ Committee

☒ Assigning Temporary Committee Appointment (Board Rule No. 3.1)

Supervisor: Sauter Replacing Supervisor: _____

For: 11/5/25 (Date) Budget & Finance (Committee) Meeting

Start Time: _____ End Time: _____

Temporary Assignment: ○ Partial ◉ Full Meeting

Rafael Mandelman, President
Board of Supervisors

Docusign Envelope ID: 4A548E70-7EDF-4CEC-A0FD-9A65CEC681C1

Incomplete - Pending Signature

San Francisco Ethics Commission
25 Van Ness Avenue, Suite 220, San Francisco, CA 94102
Phone: 415.252.3100 . Fax: 415.252.3112
ethics.commission@sfgov.org . www.sfethics.org

Received On:

File #: 251026

Bid/RFP #: 0000010629

Notification of Contract Approval

SFEC Form 126(f)4
(S.F. Campaign and Governmental Conduct Code § 1.126(f)4)
A Public Document

Each City elective officer who approves a contract that has a total anticipated or actual value of $100,000 or more must file this form with the Ethics Commission within five business days of approval by: (a) the City elective officer, (b) any board on which the City elective officer serves, or (c) the board of any state agency on which an appointee of the City elective officer serves. For more information, see: https://sfethics.org/compliance/city-officers/contract-approval-city-officers

1. FILING INFORMATION	
TYPE OF FILING Original	**DATE OF ORIGINAL FILING (*for amendment only*)**
AMENDMENT DESCRIPTION – Explain reason for amendment	

2. CITY ELECTIVE OFFICE OR BOARD	
OFFICE OR BOARD Board of Supervisors	**NAME OF CITY ELECTIVE OFFICER** Members

3. FILER'S CONTACT	
NAME OF FILER'S CONTACT Angela Calvillo	**TELEPHONE NUMBER** 415-554-5184
FULL DEPARTMENT NAME Office of the Clerk of the Board	**EMAIL** Board.of.Supervisors@sfgov.org

4. CONTRACTING DEPARTMENT CONTACT	
NAME OF DEPARTMENTAL CONTACT Henry Gong	**DEPARTMENT CONTACT TELEPHONE NUMBER** 415-554-7241
FULL DEPARTMENT NAME SHF San Francisco Sheriff's Office	**DEPARTMENT CONTACT EMAIL** henry.gong@sfgov.org

Docusign Envelope ID: 4A548E70-7EDF-4CEC-A0FD-9A65CEC681C1

Incomplete - Pending Signature

5. CONTRACTOR	
NAME OF CONTRACTOR Aramark Correctional Services	**TELEPHONE NUMBER** 916-303-6121
STREET ADDRESS (including City, State and Zip Code) 2400 Market Street, Philadelphia, PA 19103	**EMAIL** mcclendon-yvonne@aramark.com

6. CONTRACT		
DATE CONTRACT WAS APPROVED BY THE CITY ELECTIVE OFFICER(S)	**ORIGINAL BID/RFP NUMBER** 0000010629	**FILE NUMBER (*If applicable*)** 251026
DESCRIPTION OF AMOUNT OF CONTRACT $22,000,000		
NATURE OF THE CONTRACT *(Please describe)* Contractor shall provide a comprehensive food service program to the incarcerated population in custody at the San Francisco County Jail facilities. The Contractor shall operate two kitchens at the San Francisco Jails providing a 6-Week Menu Cycle with three meals per day meeting the established Nutrional and health standards per the State of California Board of State and Community Corrections (BSCC), Title 15, Minimum Standards for Local Detention Facilities, and the Recommended Dietary Allowances (RDA) stated by the National Academy of Sciences. Contractor shall work with the Sheriff's Office and Good Food Purchasing to continue to advance and align with the Good Food Purchasing Program.		

7. COMMENTS

8. CONTRACT APPROVAL	
This contract was approved by:	
☐	**THE CITY ELECTIVE OFFICER(S) IDENTIFIED ON THIS FORM**
☒	**A BOARD ON WHICH THE CITY ELECTIVE OFFICER(S) SERVES** Board of Supervisors
☐	**THE BOARD OF A STATE AGENCY ON WHICH AN APPOINTEE OF THE CITY ELECTIVE OFFICER(S) IDENTIFIED ON THIS FORM SITS**

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Incomplete - Pending signature

9. AFFILIATES AND SUBCONTRACTORS

List the names of (A) members of the contractor's board of directors; (B) the contractor's principal officers, including chief executive officer, chief financial officer, chief operating officer, or other persons with similar titles; (C) any individual or entity who has an ownership interest of 10 percent or more in the contractor; and (D) any subcontractor listed in the bid or contract.

#	LAST NAME/ENTITY/SUBCONTRACTOR	FIRST NAME	TYPE
1	Zillmer	John	CEO
2	Tarangelo	Jim	CFO
3	Charpentier	Abigail	Other Principal Officer
4	Harrignton	Lauren	Other Principal Officer
5	Bruno	Marc	COO
6	Mittleman	Carl	COO
7	Bayles	Autumn	Other Principal Officer
8	Albert	Debbie	Other Principal Officer
9	Sadove	Stephen	Board of Directors
10	Cameron	Susan	Board of Directors
11	Creed	Greg	Board of Directors
12	Delchiaccio	Brian	Board of Directors
13	Heller	Bridgette	Board of Directors
14	Keverian	Kenneth	Board of Directors
15	King	Karen	Board of Directors
16	Lopez	Patricia	Board of Directors
17	Willis	Kevin	Board of Directors
18			
19			

Docusign Envelope ID: 4A548E70-7EDF-4CEC-A0FD-9A65CEC681C1

Incomplete - Pending Signature

9. AFFILIATES AND SUBCONTRACTORS

List the names of (A) members of the contractor's board of directors; (B) the contractor's principal officers, including chief executive officer, chief financial officer, chief operating officer, or other persons with similar titles; (C) any individual or entity who has an ownership interest of 10 percent or more in the contractor; and (D) any subcontractor listed in the bid or contract.

#	LAST NAME/ENTITY/SUBCONTRACTOR	FIRST NAME	TYPE
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Incomplete - Pending Signature

9. AFFILIATES AND SUBCONTRACTORS

List the names of (A) members of the contractor's board of directors; (B) the contractor's principal officers, including chief executive officer, chief financial officer, chief operating officer, or other persons with similar titles; (C) any individual or entity who has an ownership interest of 10 percent or more in the contractor; and (D) any subcontractor listed in the bid or contract.

#	LAST NAME/ENTITY/SUBCONTRACTOR	FIRST NAME	TYPE
39			
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☐ Check this box if you need to include additional names. Please submit a separate form with complete information. Select "Supplemental" for filing type.

10. VERIFICATION

I have used all reasonable diligence in preparing this statement. I have reviewed this statement and to the best of my knowledge the information I have provided here is true and complete.

I certify under penalty of perjury under the laws of the State of California that the foregoing is true and correct.

SIGNATURE OF CITY ELECTIVE OFFICER OR BOARD SECRETARY OR CLERK	DATE SIGNED
BOS Clerk of the Board	

OFFICE OF THE SHERIFF
CITY AND COUNTY OF SAN FRANCISCO

1 DR. CARLTON B. GOODLETT PLACE
ROOM 456, CITY HALL
SAN FRANCISCO, CALIFORNIA 94102

PAUL MIYAMOTO
SHERIFF

October 6, 2025
Reference: CFO 2025-006

Angela Calvillo, Clerk of the Board
Board of Supervisors
1 Dr. Carlton B. Goodlett Place, Room 244
San Francisco, CA 94102

RE: Aramark Jail Food Services Contract

Dear Ms. Calvillo:

Attached please find a proposed Resolution for the Board of Supervisors approval. The Resolution authorizes a contract for operating the Sheriff's Jail Food Service between Aramark Correctional Services and the City and County of San Francisco ("City"), by and through the San Francisco Sheriff's Office ("SFSO").

The following is a list of accompanying documents:

- Legislation Checklist
- Proposed Resolution (Redline)
- Proposed Resolution (Word doc.)
- Draft of the Aramark Jail Food Contract #1000036801 (Unsigned)
- Prop-J Contracting for Food Service at County Jails – FY25-26
- RFP SHF2025-03/Sourcing Event 0000010629
- Notice of Intent to Award

If you have any questions regarding this matter, please contact me at 415-818-3689 or patrick.n.leung@sfgov.org.

Sincerely,

Patrick Leung
Chief Financial Officer
San Francisco Sheriff's Office

Phone: 415 554-7225 Fax: 415 554-7050
Website: sfsheriff.com Email: sheriff@sfgov.org