

Exhibit A



POUDRE SCHOOL DISTRICT R-1

REQUEST FOR PROPOSAL

FOOD SERVICE DISTRIBUTOR

RFP 20-750-011

PROPOSAL SCHEDULE

RFP Posted to BidNet	January 8, 2020
Distributor Questions due	January 17, 2020 - 2:00 p.m. MST
RFP Closing Date	February 13, 2020 - 2:00 p.m. MST
Proposal Consideration Period	February 14 - 28, 2020
Distributor Presentations	Week of March 2, 2020
Anticipated Award Announcement	March 11, 2020

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**REQUEST FOR PROPOSAL
FOOD SERVICE DISTRIBUTOR
RFP 20-750-011**

Poudre School District (the District) requests proposals for food distributors to furnish and deliver food and disposable food service products to the District as specified in this Request for Proposal (RFP).

A copy of the RFP and any associated addenda may be obtained from the Rocky Mountain E-Purchasing (BidNet) website: <http://www.RockyMountainBidSystem.com>.

Questions regarding this RFP must be in writing and directed to the District through the BidNet platform any time after the issuance of this RFP through and including 2:00 p.m. MST on January 17, 2020. Questions received after the deadline date/time and/or not submitted electronically through the BidNet platform may not be addressed. Each question submitted, as well as the District's response thereto, shall be provided in an addendum through BidNet.

Note: Every question must be submitted individually. Multiple questions per entry will not be answered.

At no time during the solicitation process, will communication regarding this RFP be permitted with any district employee other than the Procurement Agent named below until an award has been announced. Communication with a district employee other than the Procurement Agent named below may disqualify your bid from consideration.

The District will only accept and consider electronically submitted proposals. Proposals must be submitted and received in BidNet's electronic solicitation portal on or before 2:00 p.m. MST on February 13, 2020. At that time the submission portal will close, and no further submissions will be allowed, nor considered.

District staff shall review the proposals received in response to this RFP during the proposal consideration period commencing on February 13, 2020. During the proposal consideration period, the District may ask questions of and/or request additional information from distributors who have submitted proposals. Selected distributors may be requested to give presentations to District staff regarding their proposals.

Sales Prohibited/Conflict of Interest: No officer, employee, or member of the School Board, shall have a financial interest in the sale to the school district of any real or personal property, equipment, material, supplies or services where such officer or employee exercises directly or indirectly any decision-making authority concerning such sale or any supervisory authority over the services to be rendered. This rule also applies to subcontracts with the School District. Soliciting or accepting any gift, gratuity favor, entertainment, kickback or any items of monetary value from any person who has or is seeking to do business with Poudre School District R-1 is prohibited.

Collusive or sham proposals: Any proposal deemed to be collusive or a sham proposal will be rejected and reported to authorities as such. Your authorized signature on this proposal assures that such proposal is genuine and is not a collusive or sham proposal.

The District reserves the right to reject any and all proposals and to waive any irregularities or informalities.

Sincerely,
Karen Wailly
Senior Procurement Agent

**REQUEST FOR PROPOSAL
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RFP 20-750-011**

INTRODUCTION

Poudre School District is a high-performing district, covering more than 1,800 square miles in northern Colorado with diverse school settings. The District's instructional program is centered around District Ends, under the Policy Governance model, developed to support a comprehensive curriculum.

While more than 70% of the District's families choose to send their children to their neighborhood school, the District does support school choice and offers a wide spectrum of educational programs to fit any child's needs. Program options include International Baccalaureate, Core Knowledge, Bilingual/Dual Language Immersion, Hybrid/Online, Expeditionary Learning, Science, Technology, Engineering and Math (STEM) along with extra-curriculars and athletics. The District has two LEED certified school buildings and over 30 Energy Star awards and supports operational sustainability in all areas of work.

Our Schools:

- ❖ 31 elementary schools
- ❖ 10 middle schools
- ❖ 4 comprehensive high schools
- ❖ 6 option (100% choice) schools
- ❖ 3 alternative high schools
- ❖ 4 charter schools
- ❖ 1 online school

The District is fully accredited by the Colorado Department of Education Accreditation and Accountability Unit and is subject to periodic monitoring to ensure continued compliance with accreditation standards.

1.0 **DEFINITIONS**

The following words are used throughout the RFP:

- 1.1 Agent means District Procurement Agent responsible for this RFP.
- 1.2 Contract means the written agreement that will be entered into by the District and the successful Distributor.
- 1.3 Cost means the cost of the item to the Distributor as shown on the average of the last 30 days of Distributors last invoices, plus applicable freight charges to the Distributor.
- 1.4 Delivery means product delivered inside and packing slip signed by District.
- 1.5 Distributor means successful distributor awarded the Contract.
- 1.6 Fill rate is calculated by taking the number of cases *actually* delivered divided by the number of cases *actually* ordered per delivery location. The final number is represented as a percentage and calculated on a monthly basis.
- 1.7 Fiscal Year means a consecutive twelve (12) month period commencing on July 1 and ending on June 30.
- 1.8 Must means requirement is mandatory
- 1.9 Prime Distributor is the distributor that the contract is awarded to with the intent of purchasing food and disposable food service products
- 1.10 Product List is a listing of items currently purchased by the District. The manufacturer or distributor of brands currently used, along with product number and pack size is included for distributors to reference.
- 1.11 Secondary Distributor is the distributor that the District may purchase food and disposable food service products from when the prime distributor does not stock or does not have the products readily available.
- 1.12 Shall means requirement is mandatory
- 1.13 Should means desired but not mandatory
- 1.14 State means State of Colorado.

2.0 GENERAL CONDITIONS

- 2.1 This is a solicitation for an offer and is not an offer to contract for goods or services.
- 2.2 Distributor must provide all requested information. Failure to do so may result in rejection of the proposal at the option of the District.
- 2.3 Proposals must meet or exceed specifications contained in this document.
- 2.4 The District is exempt from city, county, state and federal sales/excise taxes. Tax exempt certificates will be issued upon request.
- 2.5 Submission of a proposal is deemed as acceptance of all terms, conditions and specifications contained in the District's solicitation package initially provided to the Distributor. Any proposed modification must be accepted in writing by the District prior to award of the contract.
- 2.6 Distributor (and its employees, representatives and subcontractors) agrees to abide by all applicable federal, state and local codes, laws, rules and regulations.
- 2.7 The successful Distributor shall conform to all applicable safety codes and regulations.
- 2.8 Contact with District personnel regarding this Request for Proposal (RFP), other than inquiries to the specific Procurement Agent identified in this document, may be grounds for elimination from the selection process.
- 2.9 Information and materials submitted in response to this solicitation may be considered public records subject to disclosure under the Colorado Open Records Act ("CORA"), C.R.S. §§ 24-72-200.1 to -205.5. Information and materials that Distributor believes are confidential and not subject to disclosure under CORA must be submitted separately with a citation to the section of CORA and any other relevant law under which Distributor believes they are confidential. The District, not Distributor, shall determine whether information and materials so identified will be withheld as confidential, but will inform Distributor in advance of disclosure to give it an opportunity to take legal action to protect its interests vis-à-vis the party making the CORA request.
- 2.10 Proposals shall contain a signature of an authorized representative in the space provided on the Proposal Certification Form. Failure to properly sign the proposal may invalidate same and it may not be considered for award.
- 2.11 The accuracy of the solicitation is the sole responsibility of the Distributor. No changes in the proposal shall be allowed after the submission deadline, except when the Distributor can show clear and convincing evidence that an unintentional factual mistake was made, including the nature of the mistake.
- 2.12 For services requiring Distributor's presence on District property and the project site(s), the Distributor must provide proof of insurance that meets the insurance requirements stated in Section 8.0 of this document.

- 2.13 The successful Distributor is not permitted to transfer any interest in the project whether by assignment or otherwise, without prior written consent of the District's Procurement Department.
- 2.14 Distributors are required to submit the name, address, phone number, email address and contact person of at least three (3) references for which your company has completed similar services as those requested in this RFP in the past twelve (12) months. Describe the type of work/service performed.
- 2.15 Distributor must note in the solicitation response any intent to use subcontractors. The subcontractor's name, address, phone number and three client references, along with the type of work to be performed must be included. Use of subcontractors may be considered as a factor in the District's evaluation process. If the Distributor fails to notify the District of its intent to use subcontractors in the proposal submittal, the proposal may be considered a void offer. Subcontractors will be allowed only by written permission of the District. The Distributor agrees that it is fully responsible to the District for the acts or omissions of its subcontractors or any persons employed by them, in the same way as it is for the acts and omissions of persons directly employed by the Distributor. Nothing contained in the contract or any subcontract shall create any contractual relation between any subcontractor and the District.
- 2.16 The District reserves the right to reject any and all proposals or any part thereof, to waive any formalities, and further, to award the proposal to the responsible Distributor as deemed in the best interest of the District.
- 2.17 There is no expressed or implied obligation for the District to reimburse responding Distributors for any expenses incurred in preparing proposals in response to this request.
- 2.18 Responses to this solicitation will be independently evaluated by an evaluation committee to be established for such purpose.
- 2.19 Proposals submitted will be evaluated using pre-determined objective rating criteria. Those that are clearly non-responsive to the stated requirements may be eliminated prior to the evaluation. Prior to proposal submission, Distributors are encouraged to check the BidNet website to ensure additional requirements are incorporated into its submissions.
- 2.20 The District reserves the right to negotiate further with or to request additional information from one or more Distributor. The District may make such inquiries and conduct such investigations as it deems necessary to determine the qualifications and ability of the Distributors to provide the services called for under the RFP and/or represented in the Distributors' response. Distributors shall timely provide information to the District in connection with such inquiries and investigations. Distributors may be asked to give presentations to the District regarding their proposals.
- 2.21 Should the District determine, in its sole discretion, that only one Distributor is fully qualified or that one Distributor is clearly more highly qualified than the others under consideration, a contract may be negotiated and awarded to that Distributor.

2.22 In the event the District has reasonable grounds to believe that any individual assigned to perform work under this solicitation has a criminal record, is a registered sex offender, is under the influence of alcohol or other substance, has exhibited violence or based upon other information the District deems reliable; the District may exclude such individual from any school building or grounds or impose reasonable conditions upon such individual's presence upon any school premises. In the judgment of the District, if a contract cannot be performed as a result of such action, the contract may be terminated.

2.23 The contract shall commence July 1, 2020 and continue in full force and effect through and including June 30, 2021, unless earlier terminated by the District as provided in Section 2.26 below. The final award and contract start date is contingent upon a successfully negotiated and fully executed contract between the District and the recommended distributor. The intended date is provided for planning purposes only.

2.24 For services provided, and at the option of the District, the contract may be extended beyond the first term for up to four (4) additional one-year terms subject to the parties' negotiation of mutually agreeable one-year fee schedule for each successive one-year term.

2.24.1 Extension of the contract beyond the initial period is a District prerogative and not a right of the Distributor. The prerogative will be exercised only when such continuation is clearly in the best interest of the District. Changes in price and/or specifications of renewal maintenance must be submitted to the District for review and approved at least (60) days prior to the end of the term and agreed upon by both parties.

2.25 Notwithstanding any other term or provision of this Request for Proposal, the District's obligations hereunder are expressly subject to its budgeting and appropriation of sufficient funds for each fiscal year (July 1 - June 30) a contract is in effect. In no event shall the District's obligations in a contract constitute a multiple-fiscal year direct or indirect debt or other financial obligation under Article X, Section 20(4)(b) of the Colorado Constitution.

2.26 Notwithstanding the planned term of a contract and/or any extensions thereof as provided above, the District may terminate the contract at any time in its sole discretion for any reason, with or without cause, upon written notice served on the Distributor no less than thirty (30) days prior to the date of termination. In the event of such early termination by the District, the Distributor shall be paid up to the date of termination for services performed under and in accordance with this contract.

2.27 Independent Distributor

2.27.1 The Distributor shall provide the services as an independent Distributor of the District. As such, the Distributor shall have the right to determine how and by whom the services will be provided, subject to and consistent with the terms and conditions of this solicitation.

2.27.2 The Distributor shall be exclusively responsible for: (a) all compensation, employment tax withholdings and payments, and all fringe benefits for its

employees in full compliance with all applicable federal, state and local laws; (b) all insurance coverages and benefits for its employees in full compliance with all applicable federal, state and local laws, including but not limited to pension or retirement benefits, workers' compensation, unemployment compensation, and Social Security benefits; and (c) all payments to its Distributors and subcontractors for goods and/or services directly or indirectly related to this solicitation.

2.27.3 Nothing in this solicitation or as a result of this solicitation shall be construed as creating a single enterprise, partnership, joint venture or employer-employee relationship between a future Distributor and the District. The future Distributor will not be considered a partner, agent or representative of the District and will not represent itself to be a partner, agent or representative of the District. The District is not a partner, agent or representative of any future Distributor and shall not represent itself to be a partner, agent or representative of the Distributor.

2.28 Certification Regarding Illegal Aliens

2.28.1 The Distributor certifies, represents, warrants and agrees that it will not knowingly employ or contract with an illegal alien to provide services under this contract and will not enter into a contract with a subcontractor that fails to certify to the Distributor that the subcontractor will not knowingly employ or contract with an illegal alien to provide services under this contract. The Distributor also certifies, represents, warrants and agrees that it will confirm the employment eligibility of all its employees who are newly hired for employment to provide services under this contract through the Distributor's participation in either: (a) the E-Verify Program created under federal law and jointly administered by the Department of Homeland Security and the Social Security Administration; or (b) the Colorado Department of Labor and Employment Program ("Department Program") established pursuant to C.R.S. § 8-17.5-102(5)(c).

2.28.2 The Distributor shall not use either the E-Verify Program or the Department Program procedures to undertake pre-employment screening of job applicants while this contract is being performed. If the Distributor obtains actual knowledge that a subcontractor providing services under this contract knowingly employs or contracts with an illegal alien, the Distributor shall notify the subcontractor and the District within three (3) days that the Distributor has such actual knowledge and terminate the subcontract within three (3) days of providing the notice if the subcontractor has not stopped employing or contracting with the illegal alien. The Distributor shall comply with any reasonable request made by the Department of Labor and Employment in the course of an investigation undertaken pursuant to the authority of C.R.S. § 8-17.5-102(5). If the Distributor participates in the Department Program, it shall: (a) notify the District and the Department of Labor and Employment of such participation as required by law; and (b) within twenty (20) days after hiring an employee to provide services under this contract, provide to the District a written notarized copy of an affirmation that it has examined the legal work status of such employee, retained file copies of the documents

required by 8 U.S.C. § 1324a, and not altered or falsified the identification documents for such employee.

2.29 Qualifications of Distributor

2.29.1 The District may make such reasonable investigations as deemed proper and necessary to determine the ability of the Distributor to perform the work and the Distributor shall furnish to the District all such information and data for this purpose as may be requested.

2.29.2 The District further reserves the right to reject any proposal if the evidence submitted by, or investigations of, such Distributor fails to satisfy the District that such Distributor is properly qualified to carry out the obligations of the contract and to complete the work/furnish the item(s) contemplated therein.

2.30 Miscellaneous

2.30.1 Once the evaluation is complete and the Intent to Award has been issued to the recommended Distributor, the recommended Distributor will work with the District's Contract Administrator to successfully negotiate a contract.

2.30.2 Governing Law. A contract resulting from this solicitation shall be governed by and construed in accordance with the laws of the State of Colorado. Venue for any and all legal action regarding or arising out of transactions covered herein shall be solely in the District Court in and for Larimer County, State of Colorado.

2.30.3 Equal Opportunity. The successful firm will agree not to refuse to hire, discharge, promote, demote, or to otherwise discriminate in matters of compensation against any person otherwise qualified solely because of race, creed, gender, national origin, ancestry or physical handicap.

2.30.4 Appeal of Award. The Distributor may appeal the award by submitting, in writing, a request for re-consideration to the District's Procurement Manager within seventy-two (72) hours after the receipt of the notice of award.

2.30.5 In the event the awarded Distributor defaults on its contract or the contract is terminated for cause due to performance, the District reserves the right to re-procure the Services from the next lowest Distributor or from other sources during the remaining term of the terminated/defaulted contract. Under this arrangement, the District shall charge the awarded Distributor any differences between its price and the price to be paid to the next lowest Distributor, as well as, any costs associated with the re-solicitation effort which resulted from such default or termination.

2.30.6 The District reserves the right to accept or reject any or all proposals received as a result of this request or to cancel in part or in its entirety this solicitation if it is deemed to be in the best interest of the District. The

District reserves the right to accept any portion of the proposal or the entire proposal as deemed in the best interest of the District.

2.30.7 For the purposes of solicitation evaluation, Distributor must indicate any variances to the specifications and terms and conditions, no matter how slight. If variations are not stated in the Distributor's response, it shall be construed that the proposal fully complies with the specifications and terms and conditions. Notwithstanding the above, it is hereby agreed and understood that the District reserves the right to reject these variations if they individually or, as a whole, do not meet the standards established in the specifications.

2.30.8 Sustainability. The District is committed to be a responsible steward of our natural resources and believes that public education should provide leadership in developing an ethic of sustainability in all its practices. In the District we have both Energy Conservation and Waste Management policies and espouse these values, making environmental stewardship and integral part of the physical plant operation.

3.0 SPECIAL CONDITIONS

3.1 The District intends to award a contract to one primary distributor but reserves the right to award a secondary distributor if it is in the best interest of the District.

3.1.1 The second highest scoring distributor may be offered the opportunity to become the secondary distributor for the District. Requirements (delivery, ordering, etc.) of the RFP may be negotiated with the District.

3.1.2 The primary and secondary distributors will be provided the first opportunity to provide products covered in the scope of this agreement; however, the District reserves the right to:

- a. Seek product sampling and price quotations from other manufacturers and distributors if product quality offered by the primary and secondary distributors does not meet the needs of the District.
- b. Purchase product from any other supply source if in the best interest of the District.

3.2 Multiple Proposals

3.2.1 Distributors who wish to submit more than one proposal may do so, provided each proposal stands alone and independently complies with the instructions, conditions and specifications of the RFP. If multiple responses are submitted, the District reserves the right to select the proposal that is most advantageous to the District.

3.3 All deliveries shall be F.O.B. Destination. Delivery charges and risk of loss shall be borne by the Distributor. Delivery will be made by common carrier or Distributor's truck with unloading to be performed by the carrier/Distributor and carton(s) transported to the interior/ground floor or inside dock at a location designated by the District.

- 3.4 Proposal prices must include all packing, freight, insurance charges and installation/operation manuals, excluding any import/export costs.
- 3.5 Delivery Conditions and Returns
- 3.5.1 Delivery is to be made in clean, enclosed, and as necessary temperature-controlled trucks, free of foul odors. All products shall be maintained at their proper temperature throughout their staging, loading, transport, and delivery. Non-compliance will result in refusal of product and replacement at Distributor's expense.
- | | |
|-----------------------|----------------------------|
| Frozen Foods | 0 degrees F or frozen hard |
| Refrigerated Foods | 35-40 degrees F |
| Grocery and Dry Goods | 50-80 degrees F |
- 3.5.2 At the time of delivery, a designated District employee will "check in the order" verifying the accuracy of the order and invoice and the quality of the products received. The Distributor's delivery personnel must be present during the order check-in process. Any discrepancies (shortages, overages, damage, etc.) must be documented by the Distributor's personnel on the delivery invoice. Invoices must be verified, signed, and dated by District personnel. The District reserves the right to refuse any unsigned invoice or invoice signed by unauthorized personnel.
- 3.5.3 The Distributor's delivery personnel may be required to communicate with the operation management concerning product shortages or any other problems with the delivery. Any hidden damages relating to the order that are found later will be communicated to the account manager or to an internal Distributors' support personnel. On each delivery day, the Distributor must pick up all unused pallets from the operation.
- 3.5.4 Distributor shall accept returns under the following, but not limited to, conditions:
- Product shipped or ordered in error
 - Product damaged in shipment or with compromised packaging
 - Product not in original packaging from manufacturer
 - Product with concealed damage
 - Product under recall
 - Product that does not meet 50% shelf life
 - Product with short expiration date
 - Product that does not meet quality requirements
 - Product in unsanitary condition
 - Product that exceeds the minimum/maximum required temperature
- 3.5.5 There shall be no restocking charges for products ordered in error if the Distributor regularly stocks the product. The District will monitor any chronic occurrences of mis-orders and will act to correct any problems.

3.6 Non-Delivery Penalty

- 3.6.1 The Distributor shall notify the District at time of order as to any ordered item being out of stock or shorted. Balance of incomplete deliveries may be canceled by the District. Shorted items that cannot be supplied by the Distributor by the date required may be purchased elsewhere by the District. The Distributor shall be liable for the price difference between the contract price and the price of such emergency purchases.
- 3.6.2 To liquidate the effect of such charges, the Distributor agrees that such charges may be deducted from invoices payable to the Distributor. Any outstanding amount due to the District will be promptly tendered by check from the Distributor to the District.

3.7 Implementation and Account Representation

- 3.7.1 Discuss the Distributor's plan and time frame for start-up if awarded the contract. Include any plans for meetings, monitoring service levels, product cuttings, etc.
- 3.7.2 Discuss the Distributor's plan for monitoring service levels and purchasing activities upon the completion of start-up.
- 3.7.3 Discuss the types and level of account representation the District will receive. Include the account representative's experience in the food service industry, its customer service experience, its level of authority and responsibility and its planned frequency of visiting campus.
 - a. How many other customers will the District account rep handle?
 - b. What will be its territory?
 - c. Where would its office be?
 - d. What percentage of time would be spent dealing with District accounts?
 - e. What do you see the role of the account rep to be in the District's on-going food needs?
- 3.7.4 The District reserves the right to require a change in the account representative assigned to this account, if its performance is deemed unsatisfactory.
 - a. Discuss the use of an inside sales rep, its experience and level of authority.
 - b. Provide hierarchy and title.
- 3.7.5 The District must have direct access to manufacturer reps and brokers for product information and pricing.
 - a. Describe your ability to arrange for the District to have direct access to product specialists/culinary experts, at no additional cost to the District, in areas such as recipe development, nutrition, merchandising, baking, beverages, culinary arts, produce, meat and

seafood preparation, with the expectation that the specialist would provide expertise and training in these areas to improve the services provided by the District.

- 3.7.6 Discuss the Distributor's willingness and ability to provide training to the District food service staff. Provide a list of topics, programs, etc. that you currently provide to your customers.

3.8 Performance Meetings

- 3.8.1 The account representative and/or distributor contract administrator must be available to meet as required with the District's Contract Administrator to evaluate contract implementation and performance and to identify continuous improvement.
- 3.8.2 Monthly account representative and/or distributor contract administrator meetings will be scheduled August – May.

3.9 Product Information

- 3.9.1 Provide information on how nutrition labels and ingredient lists for all food/beverage products supplied by Distributor will be obtained and a timeframe when they would be available.
 - a. The nutrition label is to include but not limited to serving size, servings per container, calories, total fat, saturated fat, trans fat, monounsaturated fat, polyunsaturated fat, cholesterol, sodium, potassium, total carbohydrate, sugars, dietary fiber (soluble & insoluble), protein, Vitamin A, Vitamin C, iron, and calcium. Included should be a complete ingredient listing that identifies any food allergens that may be in products. These are to include, but are not limited to, milk, egg, peanuts, tree nuts, fish, shellfish, soy and wheat/gluten.
 - b. If Distributor's website is used to obtain information, include a sample page.
 - c. What percentage of stocked items has nutritional information available online?
- 3.9.2 Discuss method in which Distributor will ensure nutritional, ingredient and allergen information are correct and up to date.
 - a. How often is the information reviewed and updated?

- 3.10 Describe the Distributor's system to provide Material Safety Data sheets with orders and describe any online access the District would have to Distributor's MSDS sheets.
- 3.11 Describe the Distributor's ability to purchase commodity items at the best price.
- 3.12 Describe the Distributor's policies and procedures to ensure product integrity. Include a description regarding product acquisition, inspection, handling and delivery in terms of food safety.

- 3.13 Describe Distributor's product recall procedures.
- 3.14 Provide a copy of the Distributor's Hazard Analysis Critical Control Point Food Safety Program and any applicable certifications.
- 3.15 The Distributor shall complete the pricing and stock status designation for the three (3) Product Lists (Exhibit D). These lists contain specific items; however, equivalent products may be considered (designate equivalent items with an E). If an equivalent product is utilized, the Distributor may be required to provide the manufacturer's specification. Testing of equivalent products may be required.
- 3.15.1 In order to complete the Product Lists, the following codes shall be used to designate product availability:
- S**=Currently stocked in Distributor's closest warehouse or will stock
O=Currently special order, available in ___ days (Distributor to fill in number of days)
C=Cannot obtain
E=Equivalent Product
- 3.15.2 No equivalent products containing high fructose corn syrup will be considered.
- 3.16 Discuss the Distributor's process to stock requested items, including the minimum monthly usage required to stock that item.
- 3.17 Discuss the Distributor's process to provide non-stocked and special orders.
- 3.17.1 Special orders shall be included on the nearest up-coming delivery. All other items shall be available in stock if the District consistently utilizes three (3) cases per week or twelve (12) cases per month.
- 3.17.2 Special orders shall arrive within four (4) weeks of order date.
- 3.17.3 Early communication regarding shortages is required.
- 3.17.4 The Distributor shall notify the District at time of order as to any ordered item being out of stock or shorted. Balance of incomplete deliveries may be canceled by the District. Shorted items that cannot be supplied by the Distributor by the date required may be purchased elsewhere by the District. The Distributor shall be liable for the difference in unit price between the contract price and the price of such emergency purchases.
- 3.17.5 To liquidate the effect of such charges, the Distributor agrees that such charges may be deducted from invoices payable to the Distributor. Any amount outstanding over and above the amounts deductible from invoices will be promptly tendered by check by the Distributor to the District.
- 3.18 The District does not guarantee quantities and normally does not require items to be proprietary. When the District discontinues use of a product how many days are required for notification?

- 3.19 Discuss how the Distributor ensures the District is kept up to date on discontinued and new manufacturer products.
- 3.20 Samples
- 3.20.1 The Distributor shall provide samples to the District, free of charge, so the managers can ascertain the most acceptable / appropriate products to meet the District's needs. Sampling will be required during the life of the contract. The Distributor shall be available to assist in sampling when needed. The District will be the sole judge of acceptable products.
- 3.20.2 Discuss how soon samples can be delivered after the District makes a request.
- 3.20.3 Discuss the time needed once the District approves product to when the District can purchase the approved product.
- 3.21 Online Order Entry
- 3.21.1 The successful distributor must be able to provide a full service, online, secure web/internet based, direct order entry system at no charge to the District. As upgrades to the Distributor's direct on-line order entry system occur during the contract period, the upgraded system and any required hardware must be made available to the District at no additional charge.
- 3.21.2 If minimum orders are required, this must be disclosed with detailed requirements in the response.
- 3.21.3 The online order system must have secure password protected accounts with user-friendly search capabilities by category, product description, product number, brand or manufacturer number.
- 3.21.4 Distributor must indicate agreement and describe how the following requirements will be met.
- a. A full explanation of the direct order entry system including the percentage of customers using the online order system
 - b. An elaboration on basic minimum hardware qualifications
 - c. An explanation on how upgrades would be handled
 - d. A copy of any user agreement that would be used for access to the direct order entry system
 - e. A description of the Distributor's security policy for securing user information and data
- 3.21.5 The District desires that the direct order entry system provide the following features. Discuss if your system has these features.
- a. On hand inventory amounts
 - b. Real-time order product reservation, items allocated upon order
 - c. Immediate online notification of product shortages and substitutions

- d. End-user can revise or change an order online after it has been submitted
- e. End-user can set or change the delivery date
- f. Ability to customize order guides or shopping lists of items specific for each operation to speed order processing
- g. Designation of "local"
- h. Ability to customize invoices including assigning specific general ledger codes to items for use by accounting departments
- i. Ability to check order status (approved/denied/submitted)
- j. Access to the entire stock list of items available at the Distributor's facility
- k. Displays District net pricing on all items, whether on customized price list or not
- l. Display or flag all contracted, off-invoice, or group purchasing organization (GPO) priced items
- m. Ability to exclude or block items from online ordering system
- n. Online inquiry and report downloads in excel spreadsheets of order history, product usage, usage and dollars spent by manufacturer, by location, or total for District for specified time periods for 1-3 years
- o. Online invoice lookup and account status concerning credit and payments as well as invoice history
- p. If a GPO is used, ability to inquire on missed opportunities of specially priced items
- q. If a GPO is used, ability to track contract compliance
- r. Password protected access to all accounts or a group of accounts for use by contract administrators
- s. Have on-line help capabilities
- t. Ability to have multiple people receive order confirmations

3.21.6 The District desires full technical support to include the following

- a. Full initial training in the use of the direct order system at multiple locations
- b. Training documentation and user manuals on the operation of the system
- c. Help desk support for online ordering system
- d. An inside technical support person specifically assigned to the District account to provide assistance, for trouble shooting and to answer questions

3.22 Manual Order System

- 3.22.1 A back up manual call or fax in system shall be established for when internet access or the on-line direct order entry system is unavailable.

3.23 Order / Delivery Schedule

- 3.23.1 Discuss Distributor's cut-off time for inputting orders or adding/cutting to an existing order for next day delivery. Discuss specialty items cut-off times: milk, meat, other warehouses, DOT, etc.
- 3.23.2 Discuss how far in advance of delivery an order can be placed.
- 3.24 Order Filling, Delivery and Receiving and Invoice/Payment
 - 3.24.1 Discuss how the Distributor intends to minimize shorts and mis-picks. Fill rates for orders should be maintained at 98% or greater. Provide a plan detailing how this will be achieved. Discuss fill rates of current like customers. Provide policies on fill rates and a plan for tracking fill rates.
 - 3.24.2 Discuss Distributor's packing slip/delivery ticket. What information prints on the packing slip/delivery ticket? Include sample document.
 - 3.24.3 Discuss how the District may ensure that the products on order match the products delivered. Discuss how discrepancies will be resolved. Discuss Distributor's plan to replace a damaged, truck shorted, etc. item that is needed by the District. How quickly can a replacement item be sent?
 - 3.24.4 Discuss Distributor's normal delivery days and times of deliveries. Discuss the Distributor's ability to deliver on time when everyone wants to be delivered to first. Discuss type and number of vehicles utilized. Delivery schedules may differ during the academic year and breaks/summer.
 - 3.24.5 Discuss the Distributor's disaster plans for deliveries such as inclement weather, work stoppage, pandemic disease, natural disaster, etc. Give responses related to a short-term emergency (24 hours) or a long-term emergency (48 hours or more). Discuss Distributor's plan for vehicle breakdowns.
 - 3.24.6 The District desires to be notified when an order is going to be delivered late, which is defined as, more than one (1) hour past the delivery window. Describe the procedures and policies currently used to minimize late deliveries. Discuss how and when Distributor notifies customers of late deliveries.
 - 3.24.7 Discuss the Distributor's return procedure, including a discussion on how returns are to be handled and credits issued. How does the delivery person document shortages and communicate the shortage to the Distributor? Include what is expected from the District, time frame for pick up and how quickly a credit memo will be issued.
 - a. The District expects the Distributor to fulfill 98 percent of orders without adjustments, shortages, outages or substitutions based on the original order from the District. If Distributor is temporarily out of stock of a particular item, they may deliver an equal or superior product at an equal or lower price, **with prior approval** from an assigned District representative. Change of stock items must be pre-approved by the District.

- 3.24.8 Discuss the experience of your drivers, will District accounts have the same driver(s) or would they rotate? What are your expectations of your drivers?
- 3.24.9 Describe the Distributor's invoicing system, payment terms (District minimum is Net 30 from properly submitted and approved invoice), policies and procedures. Include a sample invoice. The District will not pay interest on late payments.
- 3.24.10 Describe Distributor's website capabilities for invoice search and re-printing of invoices.
- 3.24.11 Describe Distributor's ability to send electronic invoices and receive electronic payments.
- 3.25 Value Added Innovations or Programs
 - 3.25.1 Include innovative ideas or programs other than those previously presented in this RFP that may improve the way the District does business, enhance the quality of food, increase the efficiency for the District, etc. Be specific and reference actual experience with these value-added innovations or programs.
- 3.26 The method for submitting product pricing is "**Cost plus Fixed Fee.**" Distributors must clearly define that Cost plus Fixed Fee is being submitted.
 - 3.26.1 "Cost" is derived from the most recent invoice cost to the Distributor's distribution center of such product. This includes any sales, use, excise or other taxes and governmental duties or assessments thereon, whenever assessed, plus applicable freight charges to deliver such products to the Distributor's distribution center. Storage and handling charges associated with forward purchases, if any, should also be included.
 - 3.26.2 "Fixed Fee" is defined as the difference between cost, as defined above, and the selling price to the District. Fixed Fee shall remain firm for the duration of the agreement regardless of Distributor invoice price.
 - 3.26.3 In the "Cost plus Fixed Fee" method, the Distributor shall ensure that all discounts, rebates, credits, and allowances it receives are passed to the District. This includes, without limitation, discounts based on total order value; merchandising service fees; discounts for orders delivered directly by manufacturer to the District; allowances attributable to the District volume; performance-based allowances; fees for merchandising service, and performance-based discounts. The Distributor shall maintain records and source documents in support of all costs, discounts, rebates, and credits.
 - 3.26.4 After award, any rebates, promotions, or other practices that result in free merchandise, reduced prices, marketing assistance or cost benefits, that are offered by manufacturers, brokers, distributors, or others, must be made available to the District exclusive of discounts for prompt payment of invoices. The Distributor shall pass on to the District all promotional allowances, discounts or rebates. The Distributor shall keep

the District informed of all rebates that could be redeemed by the District as an end-user account and provide tracking information on product usage to facilitate the District's efforts in capturing available rebates and promotional goods offered.

3.26.5 The Distributor shall provide credits or refunds to the District within 60 days of notification in writing from the District.

3.27 Deviations

3.27.1 Discuss your process for requesting manufacturer price deviations and rebates for your customers, including your process for tracking rebates, frequency of requesting deviations from manufacturers and how they are renewed.

3.27.2 Discuss your process for price changes. Provide justification. (Exhibit J)

3.27.3 Describe, in detail, your plan to request additional deviations from the District if awarded a contract.

3.28 USDA Foods

3.28.1 The District requests proposals in response to the RFP for purchasing commercial food products, Net Off Invoice (NOI) products, Fee for Service through the Distributor (FFSD) and related services from a Distributor. The Distributor needs to provide example invoice showing the ability to process NOI items or FFSD.

3.28.2 The District requests the Distributor state Distribution fix fee costs per case on USDA further processed foods passing through the distributor to the District.

3.29 Product Specifications

3.29.1 Refer to the Product Lists (Exhibit D) for product specifications and anticipated purchase quantities. These lists reflect 100 percent (100%) of the dollar volume, per USDA requirements.

3.29.2 Quantities shown on the Product Lists are based on the previous year's purchases and are accurate to the best of the District's ability. Distributor understands that the quantity associated with an item does not constitute a guarantee that the District purchase amounts in excess of requirements.

3.30 Auditing Rights

3.30.1 The District reserves the right to conduct quarterly audits to ensure that the District receives the best possible Net Delivered Price for all goods covered by this contract. Distributor shall be responsible for demonstrating that the frequency and adequacy of its efforts to obtain the best prices for goods covered by this contract are reasonable to accomplish this objective. The Distributor shall furnish computer verification of costs for line items to be price verified quarterly. These reports will be due to the

District by the 15th of the month following the calendar quarter. The District will provide a listing of items to be verified, not to exceed 30 items, and the date of the pricing period to be verified. If an error rate in excess of 10 percent is found, a complete product list audit may be performed. The Distributor shall be able to provide cost data from purchases between divisions or departments within their own organizations and from cooperatives to which they belong.

3.30.2 The District expects full restitution of any mistakes found to be in its favor during an audit, and that full actions are taken to correct any procedures that allowed the mistake to happen.

3.31 Food Laws

3.31.1 Distributor shall operate in accordance with all applicable laws, ordinances, regulations, and rules of federal, state and local authorities.

3.31.2 A letter of guarantee of compliance with food laws and HACCP plan shall be included with the response to this RFP.

3.31.3 Upon request from the District, Distributor shall also provide:

- a. Latest facility inspection forms and comments from applicable federal, state and local agencies
- b. Procedures for food safety and sanitation, including procedures used for product holds or recalls.

3.31.4 Foods received shall maintain the cold chain, where applicable. Frozen products shall arrive frozen, refrigerated product not frozen and dry goods not frozen. All foods shall be received in good condition. The Distributor shall not be paid for items that do not comply with temperature requirements, damaged products or products that show signs of spoilage.

3.32 Taxes

3.32.1 The District is exempt from state sales tax. All invoices shall not include any state sales tax charges. The schools shall provide Tax ID upon request.

3.33 Buy American

3.33.1 Schools participating in the federal school meal programs are required to purchase domestic commodities and products for school meals to the maximum extent practicable. The "Buy American" requirement (7 CFR Part 210.21(d)) specifies that the schools should purchase domestically produced food and food products.

3.33.2 Domestic commodity or product means an agricultural commodity that is produced in the US and a food product that is processed in the US substantially (at least 51 percent) using agricultural commodities that are produced in the US.

3.33.3 Federal regulations require that all foods purchased for Child Nutrition Programs be of domestic origin to the maximum extent practicable. While rare, two (2) exceptions may exist when:

- a. The product is not produced or manufactured in the United States in sufficient, reasonable and available quantities of a satisfactory quality, such as bananas and pineapple; and
- b. Competitive proposals reveal the cost of a domestic product is significantly higher than a non-domestic product.

3.33.4 All products that are normally purchased by Distributor as non-domestic and proposed as part of this solicitation must be identified with the country of origin. Distributor shall outline their procedures to notify the schools when products are purchased as non-domestic.

- a. Any substitution of a non-domestic product for a domestic product (which was originally a part of the solicitation), must be approved, in writing, by the Food Service Director, prior to the delivery of the product to the schools
- b. Any non-domestic product delivered to the schools, without the prior, written approval of the Food Service Director, will be rejected.
- c. Distributor shall provide a non-domestic product statement upon request.

3.33.5 Distributor shall affirm their willingness to assert their best and reasonable efforts to ensure compliance with this federal rule by signing this RFP.

3.34 Certification Regarding Debarment or Suspension

3.34.1 The Distributor certifies that neither the Distributor or its principals; the sub-recipients or their principals; or the subcontractors or their principals are suspended, debarred, proposed for debarment, voluntarily excluded from covered transactions, or otherwise disqualified by any federal department or agency from doing business with the Federal government pursuant to Executive Orders 12549 and 12689. The Distributor specifically covenants that neither the Distributor nor its principals; the subcontractors or their principals; nor the sub-recipients or their principals are included on the Excluded Parties List System ("EPLS") maintained by the General Services Administration ("GSA"). By responding to RFP, the Distributor is certifying he is in "Good Standing."

3.35 Lobbying

3.35.1 If the negotiated Contract exceeds \$100,000, Distributor will submit a certificate that no federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence any federal agency or Congress with respect to the awarding of a federal contract, etc.

3.35.2 If Distributor has paid, or will pay, any funds other than federal appropriated funds to any person for influencing or attempting to influence an officer or employee of any federal agency or Congress, Distributor is required to submit

a "Disclosure Form to Report Lobbying" at the time of the executed contract and at the time of any renewals.

3.36 Other Federally Required Contractual Provisions

3.36.1 Distributor is required to comply with the following provisions, as applicable:

- a. Contract Work Hours and Safety Standards Act
- b. Equal Employment Opportunity
- c. Davis-Bacon Act
- d. Clean Air Act and the Federal Water Pollution Control Act

3.37 Non-Performance of Contract and Termination

3.37.1 Except as may be otherwise provided by this document, a contract may be terminated in whole or in part by either party in the event of failure by the other party to fulfill its obligations under this contract through no fault of the terminating party; provided that no such termination may be implemented unless and until the other party is given:

- a. At least thirty (30) days written notice (delivered by certified mail, return receipt requested) of intent to terminate
- b. An opportunity for consultation with the terminating party, followed by a reasonable opportunity of not more than ten (10) business days or such other reasonable amount of time as may be required under the circumstances, to rectify the defects in products or performance, prior to termination

3.38 Fair Price Analysis

3.38.1 Purchases made under this contract may require further fair price analysis. The awarded Distributor will be required to provide documentation (e.g. published price list, list of previous buyers, etc.) to allow the District to complete this analysis.

3.39 Changes to Contract

3.39.1 Mutually agreed upon changes to this contract between the awarded recipient and the District must be followed up with an addendum.

3.40 Contract Transition

3.40.1 If the incumbent Distributor is not awarded the new contract, the incumbent Distributor may be required to continue providing products and services, at contracted pricing, on a month-by-month basis in order to provide the District with continued operations and a smooth transition.

4.0 SCOPE OF WORK

- 4.1 The District intends to establish contracts with distributors for the purchase and delivery of food and non-food items.
- 4.2 All deliveries shall be to a central district warehouse located at 1502 South Timberline Road in Fort Collins, Colorado for the exclusive use by Poudre School District.
- 4.3 The contract shall include a complete and comprehensive program for orders, deliveries, fill rates, pricing, invoicing, promotions, rebates, electronic data transmission, and evaluation programs.
- 4.4 The District reserves the right to utilize a secondary Distributor for food and non-food items if it is determined that it is in the best interest of the District to do so.
- 4.5 The District's expectations are that the Distributors shall maintain high quality programs for warehousing and distribution, to assure that first-in-first-out principles are used; product shelf life is monitored; products are free of damage; correct products and quantities are selected and delivered at the correct price; product discrepancies and complaints are resolved and corrective action is initiated; customer satisfaction is monitored; Distributor, USDA and FDA initiated food recalls are promptly reported; and salvaged products are not used.
- 4.6 The District supports 27 elementary schools, nine (9) middle schools, four (4) high schools, and three (3) alternative schools, all of which receive a weekly food delivery from our central warehouse.
- 4.7 Delivery is required one (1) day a week with the option of off-day deliveries, Monday through Friday, while schools are in session.
 - 4.7.1 The District shall determine the day and time window for delivery.
- 4.8 The contract shall commence July 1, 2020 and continue in full force and effect through and including June 30, 2021.
 - 4.8.1 The contract may be extended beyond the first term for up to four (4) additional one-year terms subject to the parties' negotiation of mutually agreeable one-year fee schedule for each successive one-year term.

5.0 **REVIEW AND ASSESSMENT**

- 5.1 Distributors will be evaluated on the following criteria. These criteria will form one basis for review of the written proposals and interview session. A cumulative point system

Criteria	RFP Reference	Possible Score
Proposal conforms in all material respects to the RFP and all of its requirements, including all form and substance.		5
Distributor has the integrity, reliability and technical capacity to perform the requirements of the RFP and subsequent contract.		5
Delivery Conditions and Returns / Non-Delivery	3.5, 3.6	5
Implementation & Account Representation		5
Performance Meetings	3.7, 3.8	5
Product Information	3.9	5
Stock items, Non-stock items, Special orders	3.16, 3.17	5
Online ordering and alternative ordering method by phone or fax	3.21, 3.22	5
Order / Delivery Schedule	3.23	5
Order filling / Deliver & Receiving / Invoice & Payment	3.24	5
Value Added Innovations or Programs	3.25	5
Distributor agrees to Cost plus Fixed Fee	3.26	5
References - Experience with K-12 School Food Authorities	2.14, 7.0	5
Cost Proposal	3.15, 9.6	35
TOTAL		100

6.0 **AWARD OF CONTRACT**

- 6.1 The final award and contract start date is contingent upon a successfully negotiated and fully executed contract between the District and the recommended Distributor.
- 6.1.1 In the case of conflicts between the RFP and any referenced proposal documents, the more stringent requirements shall govern. In all cases, the Distributor is responsible for notifying the District of the conflict.

7.0 **REFERENCE EVALUATION (TOP RANKED FIRM)**

7.1 The District Project Manager will check references using the following criteria. The evaluation rankings will be labeled Satisfactory / Unsatisfactory.

QUALIFICATION	STANDARD
Overall Performance	Are you pleased with the Distributor's performance? Would you continue to exercise your contract with this Distributor, if given a choice?
Thoroughness	Did the Distributor follow through with the deliveries in the exact manner agreed upon, keeping you informed of status, and on-schedule? Was there connectivity between the sale, services provided, and final results?
Knowledge of Food Service	Was there an understanding of professional practices and procedures? Were the orders complete and accurate?
Specific Contract Requirements	Was the Distributor able to meet required schedules? Are the products accurate and complete? Is there a dedicated representative?

8.0 INSURANCE

Distributor shall procure and maintain the required insurance specified below for the duration of this Contract, which insurance shall be written for not less than the amounts specified or greater if required by law. Specified coverages and amounts may be provided by a combination of a primary policy plus an umbrella or following form excess policy. If not otherwise required by law, lower amounts may be acceptable upon review and written approval by the District's Director of Records and Risk Management. All insurance shall be with a carrier licensed in the state of Colorado and shall have a minimum A.M. Best rating of A- VII. Distributor shall furnish the District's Director of Records and Risk Management with certificates of the required insurance prior to the District's approval and signing of this Contract, and with renewal certificates prior to the expiration of any required insurance that expires during the term of this Contract. Certificates of Insurance and all communication regarding insurance shall be sent to:

Poudre School District
Attention: Risk Management
Email: risk@psdschools.org (preferred method of communication)
2407 Laporte Ave
Ft. Collins, CO 80521

Any insurance and/or self-insurance carried by the District is excess of the coverage extended to the District by Distributor. Distributor shall provide at least thirty (30) days' advance written notice to the District prior to cancellation, change of coverage, or non-renewal. The insurance requirements specified in this section shall not reduce the indemnification liability that Distributor has assumed in section 8.1.

Commercial General Liability

Minimum Limits

- | | |
|--|-------------|
| a. Each Occurrence Bodily Injury & Property Damage | \$2,000,000 |
| b. General Aggregate | \$4,000,000 |
| c. Products/Completed Operations Aggregate | \$2,000,000 |
| d. Personal/Advertising Injury | \$2,000,000 |
| e. Product Recall Expense | \$500,000 |
| f. Coverage must be written on an "occurrence" basis. | |
| g. Poudre School District R-1 and its elected officials, employees, agents, and volunteers shall be named as an additional insured and shall be insured to the full limits of liability purchased by the Distributor even if those limits of liability are in excess of those required by this Contract. | |

Commercial Automobile Liability Providing Coverage for Owned, Non-Owned, and Leased or Hired Vehicles

Bodily Injury & Property Damage	
Combined Single Limit Minimum	\$2,000,000

Workers' Compensation and Employers' Liability *

Minimum Limits

- | | |
|-------------------------|-----------------------------------|
| a. State of Colorado | Statutory |
| b. Employer's Liability | \$500,000 Each Accident |
| | \$500,000 Disease – Policy Limit |
| | \$500,000 Disease – Each Employee |

c. Waiver of subrogation in favor of Poudre School District R-1.

* This requirement shall not apply if Distributor is exempt under the Colorado Workers' Compensation Act AND if Distributor has a current Workers' Compensation Coverage Rejection on file with the Colorado Department of Labor and Employment, Division of Worker's Compensation.

- 8.1 Distributor shall indemnify and hold harmless the District and the District's Board members, employees, representatives and agents from and against any and all liability arising from any suit, action, grievance, charge or proceeding brought in connection with or related to Distributor's operations, provision of services and/or conduct of any of its employees, volunteers, agents or representatives. The indemnification and hold harmless obligation hereunder shall include all attorney fees, costs and expenses incurred by the District and/or the District's Board members, employees, representatives and/or agents in defense of said suits, actions, grievances, charges and/or proceedings. Nothing in this section or otherwise in this Contract shall be construed in any way or applied in any manner as a compromise or waiver of the District's rights and protections under the Colorado Constitution or the Colorado Governmental Immunity Act.

9.0 MODEL FORMAT OF PROPOSAL

To simplify the review process and obtain the maximum degree of comparability, proposals ***must*** be organized in the manner specified below.

9.1 Title Page

9.1.1 Show the solicitation subject, the name of the proposing firm, local address, telephone number, name of the contact person and the date.

9.2 Table of Contents

9.2.1 Include a clear identification of the material by section and by page number.

9.3 Letter of Transmittal – Limit to three (3) pages.

9.3.1 Briefly state the Distributor's understanding of the work to be done. Make a positive statement that deadlines specified in the solicitation will be met.

9.3.2 State the names of the persons who will be authorized to make representations for the Distributor, their titles, addresses, phone numbers, and email addresses.

9.4 Distributor's Approach

9.4.1 Submit a work plan to accomplish the items defined in Section 3.0.

9.4.2 A reaction and/or response to every item and question in Section 3.0 is mandatory. Distributor must indicate agreement and describe how the requirements will be met.

9.4.3 Responses and information provided by the Distributor should be formatted in order, clearly labeled with the section and subsection number, and follow the exact sequence of the solicitation sections.

9.4.4 Any and all assumptions shall be clearly stated in the Distributor's response. Assumptions that are not clearly indicated, but raised later in the award process, may be grounds for the Distributor's response to be considered non-responsive.

9.4.5 No open-ended paragraphs or non-sequential responses will be accepted.

9.5 References

9.5.1 Provide references (organization name, contact name, address, email address and phone number), as requested in Section 2.14. References will be evaluated as described in Section 7.0.

9.6 Cost Proposal

9.6.1 Provide requested pricing and product availability for the three (3) product lists in Exhibit D – Food, Non-Food and Small Wares.

9.7 Proposal Certification Form

9.7.1 Submit the completed form in Section 10.0.

10.0 **PROPOSAL CERTIFICATION**

**REQUEST FOR PROPOSAL
FOOD SERVICE DISTRIBUTOR
RFP 20-750-011**

Proposals must be submitted and received in BidNet's electronic solicitation portal on or before 2:00 p.m. MST on February 13, 2020.

The undersigned hereby affirms that:

- He/she is a duly authorized agent of the company issuing this proposal and that all information provided in the proposal is true and accurate.
- He/she has read the conditions and technical specifications, which were made available to the company in conjunction with this solicitation, and fully understands and accepts these terms unless specific variations have been expressly listed in the proposal.
- The company will adhere to all terms and conditions and provide, at a minimum, all services as expressed in the solicitation and/or the company's proposal responding to the solicitation.
- The company meets or exceeds all of the required criteria as specified by this solicitation, or if not, has submitted a Justification for Consideration addressing any failure to meet the criteria.
- The company's proposal is being offered independently of any other Distributor and in full compliance with the terms specified in Sections 2.0 and 3.0 of the solicitation.
- The company will accept any awards made to it, contingent on contract negotiation, as a result of this solicitation for a minimum of ninety (90) calendar days following the date and time of the solicitation opening.

Company Name: _____

Signature of Agent: _____

Printed Name: _____

Title: _____

E-mail address: _____

Mailing address: _____

Telephone: _____

Contact Person: _____
(If different from Agent) Include e-mail address and phone number.

NOTE: Proposals submitted without the signature of an authorized agent of the company may be considered non-responsive and ineligible for the award.

EXHIBIT A

EXHIBIT A
CHECKLIST

The following information and completed forms must be submitted for a complete proposal:

- Description of procedures, including delivery timelines, minimum delivery quantities, payment terms, credits, special orders, communication services, and sales staff; description of your plan to meet each of the evaluation criteria
- Description of any ancillary services that will contribute to the RFP requirements, with no additional cost
- Identification of any requirements of this RFP that cannot be fully met
- Copy of HACCP Plan
- Completed forms and signed certifications (Exhibits B through J)
- Completed Product Lists (Cost plus Fixed Fee per case and product availability – Exhibit D)

EXHIBIT B

EXHIBIT B

VENDOR CONTACT INFORMATION

Company Name _____

Company Website _____

Contact for ***questions regarding proposal:***

Name _____

Telephone / Email: _____

Contact for ***contract renewals / problems:***

Name _____

Telephone / Email: _____

Contact for ***sales representative:***

Name _____

Telephone / Email: _____

Contact for ***ordering / expediting:***

Name _____

Telephone / Email: _____

Contact for ***returns:***

Name _____

Telephone / Email: _____

Contact for ***invoice information:***

Name _____

Telephone / Email: _____

EXHIBIT C

EXHIBIT C
REFERENCES LIST

DISTRIBUTOR NAME: _____

Distributor must supply a client list of three (3) comparable sized institutions or companies to which similar items/services have been provided during the past three (3) years. If contacted, information received from these clients will be used to determine whether the Distributor can reasonably meet contract requirements and specifications.

1. Reference Name: _____

Contact: _____

Address: _____

Phone #: () _____ Email: _____

Internet address: _____

Description and date(s) of commodities and services provided:

2. Reference Name: _____

Contact: _____

Address: _____

Phone #: () _____ Email: _____

Internet address: _____

Description and date(s) of commodities and services provided:

3. Reference Name: _____

Contact: _____

Address: _____

Phone #: () _____ Email: _____

Internet address: _____

Description and date(s) of commodities and services provided:

EXHIBIT D

EXHIBIT E

EXHIBIT E

EQUAL OPPORTUNITY EMPLOYMENT ACT COMPLIANCE

Responding Party must make the following certification

CERTIFICATE

I/We hereby certify that

Company Name

Address

Phone Number

is an equal opportunity employer as defined in Title VII of the Civil Rights Act of 1964 and the provisions of the Civil Rights Act of 1991.

Upon request of Poudre School District, we will show proof that our employment practices do meet, in every respect, the requirements of Title VII of the Civil Rights Act of 1964 and the provisions of the Civil Rights Act of 1991.

Owner/Officer of firm:

Printed Name

Title

Signature

Date

EXHIBIT F

EXHIBIT F

IMPORT PRODUCTS / BUY AMERICAN ACT

The 1998 reauthorization of the National School Lunch Act requires school districts participating in the National School Meals Programs in the contiguous 48 states of the United States to buy food products produced in the United States (domestic) when using Federal Funds. Therefore, if there is a domestic and non-domestic product available, you must propose and supply domestic products. You may supply non-domestic products only when domestic products are unavailable. As defined in this legislation, a domestic food commodity is an agricultural commodity that is produced in the United States. A domestic food product is processed in the United States using substantially domestic agricultural commodities. Substantially means that over 51 percent of the finished product come from American produced products. Implementing Federal Regulations are 7 CFR 210.21 and 220.16 published on September 20, 1999. You may be required to provide certification of domestic origin and content. You must certify that the majority of products you propose to supply meet the Federal Requirements in the "Buy American Acts" and stipulate which specific products are unavailable domestically. Exceptions to this rule are pineapple, mandarin oranges, olives, tuna fish, tea, spices and coffee. Products not in compliance with this section shall be in violation of the Federal "Buy American" policy. This purchasing requirement does not apply in instances when:

- a. The District has unusual or ethnic food preferences which can only be met through purchases of products not produced in the United States.
- b. The product is not produced in the United States in sufficient and reasonable quantities of a satisfactory quality.
- c. The cost of the United States' product is significantly higher than foreign products.

List of Non-Domestic Products to be Provided:

PRODUCT	ORIGIN

CERTIFICATE

I/We hereby certify that

Company Name

Address

Phone Number

will abide with the Buy American Act and supply domestic products to Poudre School District except in the authorized exceptions listed above.

Upon request of Poudre School District, we will show proof that our practices do meet in every respect the requirements of the Buy American Act.

Owner/Officer of firm:

Printed Name

Title

Signature

Date

EXHIBIT G

EXHIBIT G

APPLICABLE FEDERAL RULES

COMPLIANCE WITH LAWS

The preferred vendor shall warrant and certify that in the performance of the resultant agreement it has complied with or will comply with all applicable statutes, rules, regulations and orders of the United States, and any state or political subdivision thereof, including laws and regulations pertaining to labor, wages, hours and other conditions of employment. All materials, equipment, and supplies provided to the members must comply fully with all safety requirements, rules of the Industrial Commission on Safety, and all applicable OSHA Standards.

DEBARMENT

Federal Executive Order (E.O.) 12549 "Debarment" requires that all contractors receiving individual awards, using federal funds, and all subrecipients certify that the organization and its principals are not debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded by any Federal department or agency from doing business with the Federal Government. By signing this document, you certify that your organization and its principals are not debarred. Failure to comply or attempts to edit this language may disqualify your bid. Information on debarment is available at the following websites: www.sam.gov and <https://acquisition.gov/far/index.html>. See section 52.209-6.

DEVELOPMENT OF DISADVANTAGED SUPPLIERS

The District is committed to encouraging the development of minority, women-owned, and otherwise small and disadvantaged businesses. The selected preferred vendor shall make effort to subcontract with minority, women-owned and otherwise small and disadvantaged businesses. A yearly report will be required indicating the extent of effort and members' participation. The report will be in a format acceptable to District.

GENERAL PROVISIONS AND CERTIFICATIONS FOR GOVERNMENT CONTRACTS

The following clauses are applicable on solicitations and awards in support of Government Contracts and are hereby incorporated by reference into solicitations and any purchase orders with the same force and effect as if set forth in full text. To the extent that an earlier version of any such clause is included in the prime contract or subcontract under which solicitation or purchase order is issued, the date of the clause as it appears in such prime contract or subcontract shall be controlling and said version is incorporated herein. Where necessary to make the context of the Federal Acquisition Regulations (FAR) and Department of Defense Federal Acquisition Regulation Supplement (DFARS) clauses set forth in these General Provisions applicable to this solicitation or subcontract, the term "Contractor" shall mean "Subcontractor", "Seller" or "Supplier", the term "Contract" or "Subcontract" shall mean "Purchase Order", the term "Government" shall mean "Buyer" or "District" and the term "Contracting Officer" shall mean "Buyer's Purchasing Representative". It is intended that the referenced clauses shall apply to Seller, the legal entity which contracts with the District under any solicitation or purchase order, in such manner as is necessary to reflect the position of Seller as a Supplier to the District, Buyer and legal entity issuing a solicitation or purchase order; to insure Seller's obligations to the District and the United States Government; and to enable the District to meet its obligations under its prime contract or subcontract.

The clauses incorporated by reference may be found in the Federal Acquisition Regulations (FAR), the DOD Federal Acquisition Regulation Supplement (DFARS), or the Code of Federal

Regulations (CFR). Copies may be purchased from the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402, or see the following websites for more information: <http://farsite.hill.af.mil/VFFARA.HTM> (click “**FARSEARCH**” tab) <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR> or <http://www.acq.osd.mil/dpap/dars/dfars/html/r20110916/tochtml.htm>.

FAR CLAUSES

52.202-1	Definitions (Jan 2012)
52.204-2	Security Requirements (Aug 1996) (Alt. I) (Apr 1984)
52.204-7	Central Contractor Registration (Aug 2012)
52.211-5	Material Requirement (Aug 2000)
52.211-15	Defense Priority and Allocation Requirements (Apr 2008)
52.215-16	Facilities Capital Cost of Money (June 2003)
52.215-17	Waiver of Facilities Capital Cost of Money (Oct 1997) (applicable when cost of money is not proposed)
52.223-10	Waste Reduction Program (May 2011)
52.223-11	Ozone Depleting Substances (May 2001)
52.223-12	Refrigeration Equipment & Air Conditioners (May 1995)
52.227-10	Filing of Patent Applications – Classified Subject Matter (Dec 2007)
52.227-11	Patent Rights - Ownership by Contractor (Dec 2007)
52.232-8	Discount for Prompt Payment (Feb 2002)
52.232-25	Prompt Payment (Oct 2008)
52.233-3	Protest After Award (Aug 96) (Alt. I) (June 1985)
52.243-1	Changes – Fixed Price (Aug 1987)– Alt. II (Apr 84)
52.244-6	Subcontracts for Commercial Items (Dec 2010)
52.245-1	Government Property (Apr 2012)
52.245-2	Government Property Installation Operation Services (Apr 2012)
52.249-1	Termination for Convenience of the Government (Fixed Price) (Short Form) (Apr 1984)
52.249-8	Default (Fixed-Price Supply and Service) (Apr 1984)
52.251-1	Government Supply Sources (Apr 2012)
52.253-1	Computer Generated Forms (Jan 1991)
252.203-7002	Requirement to Inform Employees of Whistleblower Rights (Jan 2009)
252.204-7000	Disclosure of Information (Dec 1991)
252.204-7003	Control of Government Personnel Work Product (Apr 1992)
252.204-7005	Oral Attestation of Security Responsibilities (Nov 2001)
252.223-7001	Hazard Warning Labels (Dec 1991)
252.223-7002	Safety Precautions for Ammunition and Explosives (May 1994)
252.223-7003	Change in Place of Performance – Ammunition and Explosives (Dec 1991)
252.225-7001	Buy American Act and Balance of Payments Program (June 2012)
252.225-7002	Qualifying Country Sources as Subcontractors (June 2012)
252.225-7007	Prohibition on Acquisition of United States Munitions List Items from Communist Chinese Military Companies (Sept 2006)
252.225-7009	Restrictions on Acquisition of Certain Articles Containing Specialty Metals (June 2012)
252.225-7013	Duty-Free Entry (June 2012)
252.225-7016	Restriction on Acquisition of Ball and Roller Bearings (June 2011)
252.227-7013	Rights in Technical Data – Noncommercial Items (Feb 2012)
252.227-7014	Rights in Noncommercial Computer Software and Noncommercial Computer Software Documentation (Feb 2012)
252.227-7015	Technical Data – Commercial Items (Dec 2011)
252.227-7017	Identification and Assertion of Use, Release, or Disclosure Restrictions (Jan 2011)
252.227-7019	Validation of Asserted Restrictions – Computer Software (June 1995)
252.227-7026	Deferred Delivery of Technical Data or Computer Software (Apr 1988)

252.227-7027	Deferred Ordering of Technical Data or Computer Software (Apr 1988)
252.227-7030	Technical Data - Withholding of Payment (Mar 2000)
252.227-7037	Validation of Restrictive Markings on Technical Data (June 2012)
252.227-7039	Patents-Reporting of Subject Inventions (Apr 1990)
252.231-7000	Supplemental Cost Principles (Dec 1991)
252.244-7000 (June 2012)	Subcontracts for Commercial items and Commercial Components (DOD Contracts)
252.246-7000	Material Inspection and Receiving Report (Mar 2008)
252.251-7000	Ordering from Government Supply Sources (Aug 2012)
CFR: 2 CFR 215	Uniform Administrative Requirements for Grants and Agreements with Institutions of Higher Education, Hospitals, and Other Non-Profit Organizations (OMB Circular A-110)

Applicable when fixed price is greater than \$3,000

52.222-3	Convict Labor (June 2003)
52.222-19	Child Labor – Cooperation with Authorities and Remedies (March 2012)
52.222-54	Employment Eligibility Verification (July 2012)
52.225-13	Restrictions on Certain Foreign Purchases (June 2008)
52.232-23	Assignment of Claims (Jan 1986)

Applicable when fixed price is greater than \$10,000

52.222-20	Walsh-Healy Public Contracts Act (Oct 2010)
52.222-21	Prohibition of Segregated Facilities (Feb 1999)
52.222-22	Previous Contracts & Compliance Reports (Feb 1999)
52.222-26	Equal Opportunity (Mar 2007)
52.222-36	Affirmative Action for Workers with Disabilities (Oct 2010)

Applicable when fixed price is greater than \$30,000

By submitting a signed proposal or quotation in response to the District's solicitation, the supplier is providing a negative assurance in accordance with FAR 52.209-5 Certification Regarding Debarment, Suspension, Proposed Debarment, and Other Responsibility Matters. Certification in paragraph (a) of this clause is material representation of fact upon which reliance is placed when making any resulting award.

52.209-6	Protecting the Government's Interest When Subcontracting with Contractors Debarred, Suspended, or Proposed for Debarment (Dec 2010)
52.222-37	Employment Reports on Veterans (Sep 2010)

EXHIBIT H

EXHIBIT H

CERTIFICATION REGARDING LOBBYING

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding \$100,000 in Federal Funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

1. No federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.
2. If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.
3. The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Name of Company

Address of Company

City

State

Zip Code

Name of Submitting Official

Title of Submitting Official

Signature

Date

Instructions for Certification

By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the form in accordance with these instructions.

1. The certification in this clause is a material representation of fact upon which reliance was placed when the transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
2. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
3. The terms "covered transaction," "suspended," "ineligible," "lower tiered covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," "and "voluntarily excluded" as used in this clause, have the meanings set out in the Definitions and Coverage sections of the rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
4. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
5. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion--Lower Tier Covered Transaction," without modification, in all lower tier covered transactions and in all solicitations for lower tier transactions.
6. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determined the eligibility of its principals. Each participant may, but is not required to, check the Non-Procurement List.
7. Nothing contained in the foregoing shall be construed to require the establishment of a system of records to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
8. Except for transactions authorized under paragraph five of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal

Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

EXHIBIT I

EXHIBIT I

CERTIFICATION STATEMENT REGARDING UNDOCUMENTED WORKERS

Poudre School District (the District) will not enter into a contract for services with distributors who knowingly employ or contract with undocumented workers to perform work under the contract or who knowingly contract with subcontractors who knowingly employ or contract with undocumented workers to perform work under the contract. Accordingly, all contracts awarded by the District will contain the following certification:

The Distributor, whose name and signature appear below, certifies and agrees as follows:

1. The Distributor shall comply with the provisions of CRS 8-17.5-102 et seq.
2. The Distributor shall not knowingly employ or contract with an undocumented worker to perform work under this contract or enter into a contract with a subcontractor that knowingly employs or contracts with an undocumented worker.
3. If the Distributor obtains actual knowledge that a subcontractor performing work under this contract knowingly employs or contracts with an undocumented worker, the Distributor shall:
 - a. Notify the subcontractor and the District within three days that the Distributor has actual knowledge that the subcontractor is employing or contracting with an undocumented worker, and
 - b. Terminate the subcontract if within three days of receiving actual notice the subcontractor does not stop employing or contracting with the undocumented worker, except that the Distributor shall not terminate the subcontract if during such three days the subcontract provides information to establish that the subcontractor has not knowingly employed or contracted with an undocumented worker.
4. The Distributor represents, warrants, and agrees that it (a) has verified that it does not employ any undocumented workers, through participation in the Basic Pilot Employment Verification Program administered by the Social Security Administration and Department of Homeland Security, or (b) otherwise shall comply with the requirements of CRS 8-17.5-102(5).
5. If the Distributor violates the provisions of this section GC-10.2, the District may terminate the contract for breach and the Distributor shall be liable for actual and consequential damages.

CERTIFIED and AGREED to this ____ day of _____, 20__.

DISTRIBUTOR:

BY:

Signature of Authorized Representative

Printed Name

Position / Title

EXHIBIT J

EXHIBIT J

PRICE CHANGE TIMETABLE

Poudre School District requires prices to remain firm from Sunday through Saturday of each week. Distributor shall state below the timeframe used for price changes.

Weekly price updates to be provided by _____ (time) on _____ (day of week)
and includes Distributor invoices that end on _____ (day of week).

[e.g. Weekly price updates to be provided by 6:00 a.m. (time) on Friday (day of week) and includes Contractor invoices that end on Thursday (day of week)].

Exhibit B



Education K-12



PREMIER

THE POWER OF PARTNERSHIP



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Additional Attachments Include:

- Exhibit D Product Listing
- Complete Cost-Plus Fixed Fee Program
- Return Policy
- US Foods, Food Safety Letter
- US Foods, Recall Process
- Electronic Order User Guide
- FSDO User Guide
- FSDO Security Private Policy
- FSDO Order Guide Status
- Sample Invoice
- Emergency Preparedness and Business
- Sample Net Off Invoice
- Road Map to Savings
- Letter of Guarantee



Thursday, February 13, 2020

Poudre School District R-1

Attn: Karen Wailly, Senior Procurement Agent

Thank you for the opportunity to respond to the **Poudre School District** Request for Proposal. We look forward to building a strong partnership with the **Poudre School District** using the Premier K-12 Group Purchasing Program for Food Service through Omnia Partners (formerly U.S. Communities). Premier with US Foods was recently awarded the sole-source K-12 food product and distribution group purchasing agreement with Omnia Partners (U.S. Communities) for an eight-year term starting July 1, 2019.

Premier's K-12 program is a "first choice" GPO for K-12 operators. The program includes a comprehensive portfolio of discounted contracted manufacturer agreements, price transparency, industry-leading technology, and cost saving solutions. To date, the Premier group purchasing program generates an excess of \$6 billion in aggregated purchasing power with more than 23,000 members from multiple classes of trade. Premier's focus, scale and reach are the key things that set us apart from other GPO's and the "first choice" for operators seeking high-value contract opportunities and choice for a comprehensive portfolio of products and services.

Principle advantages of partnering with Premier:

- ✓ We offer a **Cost-Plus Fixed Fee-Per-Case** Program.
- ✓ Premier utilizes multiple pricing strategies (fixed, market) to provide both immediate and long-term price protection and predictability. We do not guarantee fixed pricing or cost. Pricing is based on the volatility and composition of each product category positively influencing product cost.
- ✓ Premier holds accountable to strict service levels of 99% or higher and requires that any product with a **3-case average weekly movement** is stocked.
- ✓ As your GPO, Premier will negotiate contracts on behalf of the **Poudre School District**, facilitate contract awards, be a committed partner and advocate, and provide price protection, predictability and auditing.
- ✓ Lower prices that provide immediate savings on your foodservice expenditures through deviated pricing from Premier's contracted manufacturer agreements (CMAs).
- ✓ Access to a comprehensive portfolio exceeding 300 competitively bid national, regional and local foodservice contracts consisting of 100+ product categories and more than 100,000 contracted products (food and non-food).
- ✓ Access to Premier's exclusive child nutrition resources and professional support (Registered Dietitian, School Nutrition Specialist) including menu planning, recipe development and standardization, annual training hours that meet professional standards for school nutrition professionals and food allergy training and certification.
- ✓ Access to Premier's regional membership meetings (semi-annually) providing an opportunity to network, learn about new contracts and products, best practices and trends.
- ✓ Local representatives and market management dedicated to day to day stocking and delivery of food products, product quality and compliance, service, invoicing at contracted pricing and pricing audits.
- ✓ Best-in-class technology and online ordering combined with resources to help you take advantage of ongoing cost-reduction opportunities

The cost-plus fixed fee-per-case program offers eight pricing tiers providing a more aggressive fee-per-case for schools with larger average drop sizes. All schools within a district will be charged the same fixed fee-per-case. However, individual school's drop size performance will be identified quarterly and if a school earned a more aggressive pricing tier for the previous quarter, a rebate will be identified and credited back to the school via the delivering US Foods market. An outline of pricing tiers and incentives is referenced the attachment, *Premier and US Foods Cost Plus Fixed Fee*.

Thank you for your time and consideration. We respectfully submit our proposal for consideration as prime vendor for **the Poudre School District**. We look forward with enthusiasm to your reply.

Sincerely,

Joe Bizjak, US Foods Area Vice President National Sales



Authorized Premier and US Foods Representatives for Presentations

Lewis Huguen

US Foods Director, Business Development- Premier Team
9399 W Higgins Rd Suite 800 | Rosemont, IL 60018
O 720.254.2786

Jon Garrett

Premier Vice President, Food & Nutrition Strategy
720-445-1712 Jon_Garrett@premierinc.com

Bob Parker

Premier, National Director/K-12-Higher Education
512-508-1833 Bob_Parker@premierinc.com

Stacy Lofton, MS, RD, SNS

Premier Director - Food and Nutrition Strategy
360-609-0076 Stacy_Lofton@premierinc.com

Joe Bizjak

US Foods Vice President National Sales Rocky Mountain
11955 E Peakview Ave, Centennial, CO 80111
602-692-9873 Joe.Bizjak@usfoods.com

Ashley Cramer

US Foods, National Sales Manager
11955 E. Peakview Avenue, Centennial, CO 80111
405-209-6367 Ashley.Cramer@usfoods.com

Patricia Gaubert

US Foods, National Sales Account Executive
11955 E. Peakview Avenue, Centennial, CO 80111
706-594-5528 Patricia.Gaubert@usfoods.com

Abby Clark

US Foods, Senior Program Development Coordinator - Premier
9399 W. Higgins Road, Suite 800 Rosemont, IL 60018
847-268-5754 Abby.Clark@usfoods.com



POUDRE SCHOOL DISTRICT R-1

REQUEST FOR PROPOSAL FOOD SERVICE DISTRIBUTOR RFP 20-750-011

PROPOSAL SCHEDULE

RFP Posted to BidNet	January 8, 2020
Distributor Questions due	January 17, 2020 - 2:00 p.m. MST
RFP Closing Date	February 13, 2020 - 2:00 p.m. MST
Proposal Consideration Period	February 14 - 28, 2020
Distributor Presentations	Week of March 2, 2020
Anticipated Award Announcement	March 11, 2020

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**REQUEST FOR PROPOSAL
FOOD SERVICE DISTRIBUTOR
RFP 20-750-011**

Poudre School District (the District) requests proposals for food distributors to furnish and deliver food and disposable food service products to the District as specified in this Request for Proposal (RFP).

A copy of the RFP and any associated addenda may be obtained from the Rocky Mountain E-Purchasing (BidNet) website: <http://www.RockyMountainBidSystem.com>.

Questions regarding this RFP must be in writing and directed to the District through the BidNet platform any time after the issuance of this RFP through and including 2:00 p.m. MST on January 17, 2020. Questions received after the deadline date/time and/or not submitted electronically through the BidNet platform may not be addressed. Each question submitted, as well as the District's response thereto, shall be provided in an addendum through BidNet. *Note: Every question must be submitted individually. Multiple questions per entry will not be answered.*

At no time during the solicitation process, will communication regarding this RFP be permitted with any district employee other than the Procurement Agent named below until an award has been announced. Communication with a district employee other than the Procurement Agent named below may disqualify your bid from consideration.

The District will only accept and consider electronically submitted proposals. Proposals must be submitted and received in BidNet's electronic solicitation portal on or before 2:00 p.m. MST on February 13, 2020. At that time the submission portal will close, and no further submissions will be allowed, nor considered.

District staff shall review the proposals received in response to this RFP during the proposal consideration period commencing on February 13, 2020. During the proposal consideration period, the District may ask questions of and/or request additional information from distributors who have submitted proposals. Selected distributors may be requested to give presentations to District staff regarding their proposals.

Sales Prohibited/Conflict of Interest: No officer, employee, or member of the School Board, shall have a financial interest in the sale to the school district of any real or personal property, equipment, material, supplies or services where such officer or employee exercises directly or indirectly any decision-making authority concerning such sale or any supervisory authority over the services to be rendered. This rule also applies to subcontracts with the School District. Soliciting or accepting any gift, gratuity favor, entertainment, kickback or any items of monetary value from any person who has or is seeking to do business with Poudre School District R-1 is prohibited.

Collusive or sham proposals: Any proposal deemed to be collusive or a sham proposal will be rejected and reported to authorities as such. Your authorized signature on this proposal assures that such proposal is genuine and is not a collusive or sham proposal.

The District reserves the right to reject any and all proposals and to waive any irregularities or informalities.

Sincerely,
Karen Wailly
Senior Procurement Agent

**REQUEST FOR PROPOSAL
FOOD SERVICE DISTRIBUTOR
RFP 20-750-011**

INTRODUCTION

Poudre School District is a high-performing district, covering more than 1,800 square miles in northern Colorado with diverse school settings. The District's instructional program is centered around District Ends, under the Policy Governance model, developed to support a comprehensive curriculum.

While more than 70% of the District's families choose to send their children to their neighborhood school, the District does support school choice and offers a wide spectrum of educational programs to fit any child's needs. Program options include International Baccalaureate, Core Knowledge, Bilingual/Dual Language Immersion, Hybrid/Online, Expeditionary Learning, Science, Technology, Engineering and Math (STEM) along with extra-curriculars and athletics. The District has two LEED certified school buildings and over 30 Energy Star awards and supports operational sustainability in all areas of work.

Our Schools:

- + 31 elementary schools
- + 10 middle schools
- + 4 comprehensive high schools
- + 6 option (100% choice) schools
- + 3 alternative high schools
- + 4 charter schools
- + 1 online school

The District is fully accredited by the Colorado Department of Education Accreditation and Accountability Unit and is subject to periodic monitoring to ensure continued compliance with accreditation standards.

DEFINITIONS

The following words are used throughout the RFP:

- 1.1 Agent means District Procurement Agent responsible for this RFP.
- 1.2 Contract means the written agreement that will be entered into by the District and the successful Distributor.
- 1.3 Cost means the cost of the item to the Distributor as shown on the average of the last 30 days of Distributors last invoices, plus applicable freight charges to the Distributor.
- 1.4 Delivery means product delivered inside and packing slip signed by District.
- 1.5 Distributor means successful distributor awarded the Contract.
- 1.6 Fill rate is calculated by taking the number of cases *actually* delivered divided by the number of cases *actually* ordered per delivery location. The final number is represented as a percentage and calculated on a monthly basis.
- 1.7 Fiscal Year means a consecutive twelve (12) month period commencing on July 1 and ending on June 30.
- 1.8 Must means requirement is mandatory
- 1.9 Prime Distributor is the distributor that the contract is awarded to with the intent of purchasing food and disposable food service products
- 1.10 Product List is a listing of items currently purchased by the District. The manufacturer or distributor of brands currently used, along with product number and pack size is included for distributors to reference.
- 1.11 Secondary Distributor is the distributor that the District may purchase food and disposable food service products from when the prime distributor does not stock or does not have the products readily available.
- 1.12 Shall means requirement is mandatory
- 1.13 Should means desired but not mandatory
- 1.14 State means State of Colorado.
Premier with US Foods has read and understands Section 1, Definitions.

2 GENERAL CONDITIONS

- 2.1 This is a solicitation for an offer and is not an offer to contract for goods or services.
Premier with US Foods has read and understands General Conditions, 2.1.
- 2.2 Distributor must provide all requested information. Failure to do so may result in rejection of the proposal at the option of the District.
Premier with US Foods has read and understands General Conditions, 2.2.
- 2.3 Proposals must meet or exceed specifications contained in this document.
Premier with US Foods has read and understands General Conditions, 2.3.
- 2.4 The District is exempt from city, county, state and federal sales/excise taxes. Tax exempt certificates will be issued upon request.
Premier with US Foods has read and understands General Conditions, 2.4.
- 2.5 Submission of a proposal is deemed as acceptance of all terms, conditions and specifications contained in the District's solicitation package initially provided to the Distributor. Any proposed modification must be accepted in writing by the District prior to award of the contract.
Premier with US Foods has read and understands General Conditions, 2.5.
- 2.6 Distributor (and its employees, representatives and subcontractors) agrees to abide by all applicable federal, state and local codes, laws, rules and regulations.
Premier with US Foods has read and understands General Conditions, 2.6.
- 2.7 The successful Distributor shall conform to all applicable safety codes and regulations.
Premier with US Foods has read and understands General Conditions, 2.7.
- 2.8 Contact with District personnel regarding this Request for Proposal (RFP), other than inquiries to the specific Procurement Agent identified in this document, may be grounds for elimination from the selection process.
Premier with US Foods has read and understands General Conditions, 2.8.
- 2.9 Information and materials submitted in response to this solicitation may be considered public records subject to disclosure under the Colorado Open Records Act ("CORA"), C.R.S. §§ 24-72-200.1 to -205.5. Information and materials that Distributor believes are confidential and not subject to disclosure under CORA must be submitted separately with a citation to the section of CORA and any other relevant law under which Distributor believes they are confidential. The District, not Distributor, shall determine whether information and materials so identified will be withheld as confidential, but will inform Distributor in advance of disclosure to give it an opportunity to take legal action to protect its interests vis-à-vis the party making the CORA request.
Premier with US Foods has read and understands General Conditions, 2.9.
- 2.10 Proposals shall contain a signature of an authorized representative in the space provided on the Proposal Certification Form. Failure to properly sign the proposal may invalidate same and it may not be considered for award.
Premier with US Foods has read and understands General Conditions, 2.10.
- 2.11 The accuracy of the solicitation is the sole responsibility of the Distributor. No changes in the proposal shall be allowed after the submission deadline, except when the Distributor

can show clear and convincing evidence that an unintentional factual mistake was made, including the nature of the mistake.

Premier with US Foods has read and understands General Conditions, 2.11.

- 2.12 For services requiring Distributor's presence on District property and the project site(s), the Distributor must provide proof of insurance that meets the insurance requirements stated in Section 8.0 of this document.

Premier with US Foods has read and understands General Conditions, 2.12.

- 2.13 The successful Distributor is not permitted to transfer any interest in the project whether by assignment or otherwise, without prior written consent of the District's Procurement Department.

Premier with US Foods has read and understands General Conditions, 2.13.

- 2.14 Distributors are required to submit the name, address, phone number, email address and contact person of at least three (3) references for which your company has completed similar services as those requested in this RFP in the past twelve (12) months. Describe the type of work/service performed.

Premier with US Foods has read and understands General Conditions, 2.14.

- 2.15 Distributor must note in the solicitation response any intent to use subcontractors. The subcontractor's name, address, phone number and three client references, along with the type of work to be performed must be included. Use of subcontractors may be considered as a factor in the District's evaluation process. If the Distributor fails to notify the District of its intent to use subcontractors in the proposal submittal, the proposal may be considered a void offer. Subcontractors will be allowed only by written permission of the District. The Distributor agrees that it is fully responsible to the District for the acts or omissions of its subcontractors or any persons employed by them, in the same way as it is for the acts and omissions of persons directly employed by the Distributor. Nothing contained in the contract or any subcontract shall create any contractual relation between any subcontractor and the District.

Premier with US Foods has read and understands General Conditions, 2.15. US Foods does not utilize subcontractors or subcontract its services.

- 2.16 The District reserves the right to reject any and all proposals or any part thereof, to waive any formalities, and further, to award the proposal to the responsible Distributor as deemed in the best interest of the District.

Premier with US Foods has read and understands General Conditions, 2.16.

- 2.17 There is no expressed or implied obligation for the District to reimburse responding Distributors for any expenses incurred in preparing proposals in response to this request.

Premier with US Foods has read and understands General Conditions, 2.17.

- 2.18 Responses to this solicitation will be independently evaluated by an evaluation committee to be established for such purpose.

Premier with US Foods has read and understands General Conditions, 2.18.

- 2.19 Proposals submitted will be evaluated using pre-determined objective rating criteria. Those that are clearly non-responsive to the stated requirements may be eliminated prior to the evaluation. Prior to proposal submission, Distributors are encouraged to

check the BidNet website to ensure additional requirements are incorporated into its submissions.

Premier with US Foods has read and understands General Conditions, 2.19.

- 2.20 The District reserves the right to negotiate further with or to request additional information from one or more Distributor. The District may make such inquiries and conduct such investigations as it deems necessary to determine the qualifications and ability of the Distributors to provide the services called for under the RFP and/or represented in the Distributors' response. Distributors shall timely provide information to the District in connection with such inquiries and investigations. Distributors may be asked to give presentations to the District regarding their proposals.

Premier with US Foods has read and understands General Conditions, 2.20.

- 2.21 Should the District determine, in its sole discretion, that only one Distributor is fully qualified or that one Distributor is clearly more highly qualified than the others under consideration, a contract may be negotiated and awarded to that Distributor.

Premier with US Foods has read and understands General Conditions, 2.21.

- 2.22 In the event the District has reasonable grounds to believe that any individual assigned to perform work under this solicitation has a criminal record, is a registered sex offender, is under the influence of alcohol or other substance, has exhibited violence or based upon other information the District deems reliable; the District may exclude such individual from any school building or grounds or impose reasonable conditions upon such individual's presence upon any school premises. In the judgment of the District, if a contract cannot be performed as a result of such action, the contract may be terminated.

Premier with US Foods has read and understands General Conditions, 2.22.

- 2.23 The contract shall commence July 1, 2020 and continue in full force and effect through and including June 30, 2021, unless earlier terminated by the District as provided in Section 2.26 below. The final award and contract start date is contingent upon a successfully negotiated and fully executed contract between the District and the recommended distributor. The intended date is provided for planning purposes only.

Premier with US Foods has read and understands General Conditions, 2.23.

The foodservice distribution program for Premier was awarded to US Foods in July 1, 2010 and remains in effect until June 30, 2020. US Foods was recently awarded a new 5-year sole source agreement effective July 1, 2020 to June 30, 2025. To meet the requirements in the RFP for the Poudre School District, Premier will authorize US Foods to offer the program specifics detailed in this proposal for the term requested, including any extensions that might go into effect. In addition, US Foods will commit to all terms, conditions and program parameters answered in this proposal for the full term specified in this bid. If future contract parameters are confirmed, the Premier representatives will present these details, modifications or options to the Poudre School District as they are introduced to our membership. The Poudre School District will have the opportunity to evaluate options and determine if taking advantage of these options would be beneficial to the Poudre School District.

- 2.24 For services provided, and at the option of the District, the contract may be extended beyond the first term for up to four (4) additional one-year terms subject to the parties' negotiation of mutually agreeable one-year fee schedule for each successive one-year term.

Premier with US Foods has read and understands General Conditions, 2.24.

2.24.1 Extension of the contract beyond the initial period is a District prerogative and not a right of the Distributor. The prerogative will be exercised only when such continuation is clearly in the best interest of the District. Changes in price and/or specifications of renewal maintenance must be submitted to the District for review and approved at least (60) days prior to the end of the term and agreed upon by both parties.

Premier with US Foods has read and understands General Conditions, 2.24.1.

2.25 Notwithstanding any other term or provision of this Request for Proposal, the District's obligations hereunder are expressly subject to its budgeting and appropriation of sufficient funds for each fiscal year (July 1 - June 30) a contract is in effect. In no event shall the District's obligations in a contract constitute a multiple-fiscal year direct or indirect debt or other financial obligation under Article X, Section 20(4)(b) of the Colorado Constitution.

Premier with US Foods has read and understands General Conditions, 2.25.

2.26 Notwithstanding the planned term of a contract and/or any extensions thereof as provided above, the District may terminate the contract at any time in its sole discretion for any reason, with or without cause, upon written notice served on the Distributor no less than thirty (30) days prior to the date of termination. In the event of such early termination by the District, the Distributor shall be paid up to the date of termination for services performed under and in accordance with this contract.

Premier with US Foods has read and understands General Conditions, 2.26.

2.27 Independent Distributor

2.27.1 The Distributor shall provide the services as an independent Distributor of the District. As such, the Distributor shall have the right to determine how and by whom the services will be provided, subject to and consistent with the terms and conditions of this solicitation.

Premier with US Foods has read and understands General Conditions, 2.27.1.

2.27.2 The Distributor shall be exclusively responsible for: (a) all compensation, employment tax withholdings and payments, and all fringe benefits for its employees in full compliance with all applicable federal, state and local laws; (b) all insurance coverages and benefits for its employees in full compliance with all applicable federal, state and local laws, including but not limited to pension or retirement benefits, workers' compensation, unemployment compensation, and Social Security benefits; and (c) all payments to its Distributors and subcontractors for goods and/or services directly or indirectly related to this solicitation.

Premier with US Foods has read and understands General Conditions, 2.27.2.

2.27.3 Nothing in this solicitation or as a result of this solicitation shall be construed as creating a single enterprise, partnership, joint venture or employer-employee relationship between a future Distributor and the District. The future Distributor will not be considered a partner, agent or representative of the District and will not represent itself to be a partner, agent or representative of the District. The District is not a partner, agent or representative of any future Distributor and shall not represent itself to be a partner, agent or representative of the Distributor.

Premier with US Foods has read and understands General Conditions, 2.27.3.

2.28 Certification Regarding Illegal Aliens

2.28.1 The Distributor certifies, represents, warrants and agrees that it will not knowingly employ or contract with an illegal alien to provide services under this contract and will not enter into a contract with a subcontractor that fails to certify to the Distributor that the subcontractor will not knowingly employ or contract with an illegal alien to provide services under this contract. The Distributor also certifies, represents, warrants and agrees that it will confirm the employment eligibility of all its employees who are newly hired for employment to provide services under this contract through the Distributor's participation in either: (a) the E-Verify Program created under federal law and jointly administered by the Department of Homeland Security and the Social Security Administration; or (b) the Colorado Department of Labor and Employment Program ("Department Program") established pursuant to C.R.S. § 8-17.5102(5)(c).

Premier with US Foods has read and understands General Conditions, 2.28.1.

2.28.2 The Distributor shall not use either the E-Verify Program or the Department Program procedures to undertake pre-employment screening of job applicants while this contract is being performed. If the Distributor obtains actual knowledge that a subcontractor providing services under this contract knowingly employs or contracts with an illegal alien, the Distributor shall notify the subcontractor and the District within three (3) days that the Distributor has such actual knowledge and terminate the subcontract within three (3) days of providing the notice if the subcontractor has not stopped employing or contracting with the illegal alien. The Distributor shall comply with any reasonable request made by the Department of Labor and Employment in the course of an investigation undertaken pursuant to the authority of C.R.S. § 8-17.5102(5). If the Distributor participates in the Department Program, it shall: (a) notify the District and the Department of Labor and Employment of such participation as required by law; and (b) within twenty (20) days after hiring an employee to provide services under this contract, provide to the District a written notarized copy of an affirmation that it has examined the legal work status of such employee, retained file copies of the documents required by 8 U.S.C. § 1324a, and not altered or falsified the identification documents for such employee.

Premier with US Foods has read and understands General Conditions, 2.28.2.

2.29 Qualifications of Distributor

2.29.1 The District may make such reasonable investigations as deemed proper and necessary to determine the ability of the Distributor to perform the work and the Distributor shall furnish to the District all such information and data for this purpose as may be requested.

Premier with US Foods has read and understands General Conditions, 2.29.1.

2.29.2 The District further reserves the right to reject any proposal if the evidence submitted by, or investigations of, such Distributor fails to satisfy the District that such Distributor is properly qualified to carry out the obligations of the contract and to complete the work/furnish the item(s) contemplated therein.

Premier with US Foods has read and understands General Conditions, 2.29.2.

2.30 Miscellaneous

2.30.1 Once the evaluation is complete and the Intent to Award has been issued to the recommended Distributor, the recommended Distributor will work with the District's Contract Administrator to successfully negotiate a contract.

Premier with US Foods has read and understands General Conditions, 2.30.1.

2.30.2 Governing Law. A contract resulting from this solicitation shall be governed by and construed in accordance with the laws of the State of Colorado. Venue for any and all legal action regarding or arising out of transactions covered herein shall be solely in the District Court in and for Larimer County, State of Colorado.

Premier with US Foods has read and understands General Conditions, 2.30.2.

2.30.3 Equal Opportunity. The successful firm will agree not to refuse to hire, discharge, promote, demote, or to otherwise discriminate in matters of compensation against any person otherwise qualified solely because of race, creed, gender, national origin, ancestry or physical handicap.

Premier with US Foods has read and understands General Conditions, 2.30.3.

2.30.4 Appeal of Award. The Distributor may appeal the award by submitting, in writing, a request for re-consideration to the District's Procurement Manager within seventy-two (72) hours after the receipt of the notice of award.

Premier with US Foods has read and understands General Conditions, 2.30.4.

2.30.5 In the event the awarded Distributor defaults on its contract or the contract is terminated for cause due to performance, the District reserves the right to re-procure the Services from the next lowest Distributor or from other sources during the remaining term of the terminated/defaulted contract. Under this arrangement, the District shall charge the awarded Distributor any differences between its price and the price to be paid to the next lowest Distributor, as well as, any costs associated with the re-solicitation effort which resulted from such default or termination.

Premier with US Foods has read and understands General Conditions, 2.30.5.

2.30.6 The District reserves the right to accept or reject any or all proposals received as a result of this request or to cancel in part or in its entirety this solicitation if it is deemed to be in the best interest of the District. The District reserves the right to accept any portion of the proposal or the entire proposal as deemed in the best interest of the District.

Premier with US Foods has read and understands General Conditions, 2.30.6.

2.30.7 For the purposes of solicitation evaluation, Distributor must indicate any variances to the specifications and terms and conditions, no matter how slight. If variations are not stated in the Distributor's response, it shall be construed that the proposal fully complies with the specifications and terms and conditions. Notwithstanding the above, it is hereby agreed and understood that the District reserves the right to reject these variations if they individually or, as a whole, do not meet the standards established in the specifications.

Premier with US Foods has read and understands General Conditions, 2.30.7.

2.30.8 Sustainability. The District is committed to be a responsible steward of our natural resources and believes that public education should provide leadership in

developing an ethic of sustainability in all its practices. In the District we have both Energy Conservation and Waste Management policies and espouse these values, making environmental stewardship and integral part of the physical plant operation.

Premier with US Foods has read and understands General Conditions, 2.30.8.

3.0 SPECIAL CONDITIONS

- 3.1 The District intends to award a contract to one primary distributor but reserves the right to award a secondary distributor if it is in the best interest of the District.
- 3.1.1 The second highest scoring distributor may be offered the opportunity to become the secondary distributor for the District. Requirements (delivery, ordering, etc.) of the RFP may be negotiated with the District.
- 3.1.2 The primary and secondary distributors will be provided the first opportunity to provide products covered in the scope of this agreement; however, the District reserves the right to:
- Seek product sampling and price quotations from other manufacturers and distributors if product quality offered by the primary and secondary distributors does not meet the needs of the District.
 - Purchase product from any other supply source if in the best interest of the District.
- US Foods is responding as a prime vendor (inclusive of all categories and 80% of total qualifiable foodservice spend) utilizing the Premier Group Purchasing and Distribution Program. Line item or Category Awards are not permissible utilizing the Premier Program.
- 3.2 Multiple Proposals
- 3.2.1 Distributors who wish to submit more than one proposal may do so, provided each proposal stands alone and independently complies with the instructions, conditions and specifications of the RFP. If multiple responses are submitted, the District reserves the right to select the proposal that is most advantageous to the District.
- Premier with US Foods has read and understands Special Conditions, 3.2.1.
- 3.3 All deliveries shall be F.O.B. Destination. Delivery charges and risk of loss shall be borne by the Distributor. Delivery will be made by common carrier or Distributor's truck with unloading to be performed by the carrier/Distributor and carton(s) transported to the interior/ground floor or inside dock at a location designated by the District.
- Premier with US Foods has read and understands Special Conditions, 3.3.
- 3.4 Proposal prices must include all packing, freight, insurance charges and installation/operation manuals, excluding any import/export costs.
- Premier with US Foods has read and understands Special Conditions, 3.4.
- 3.5 Delivery Conditions and Returns
- 3.5.1 Delivery is to be made in clean, enclosed, and as necessary temperature-controlled trucks, free of foul odors. All products shall be maintained at their proper temperature throughout their staging, loading, transport, and delivery. Non-compliance will result in refusal of product and replacement at Distributor's expense.
- | | |
|-----------------------|----------------------------|
| Frozen Foods | 0 degrees F or frozen hard |
| Refrigerated Foods | 35-40 degrees F |
| Grocery and Dry Goods | 50-80 degrees F |
- Premier with US Foods has read and understands Special Conditions, 3.5.1.

All US Foods transportation equipment is cleaned based on facility Master Sanitation Schedules and inspected for cleanliness prior to each use. Trailer temperatures are checked and documented prior to loading and throughout the delivery route.

- 3.5.2 At the time of delivery, a designated District employee will “check in the order” verifying the accuracy of the order and invoice and the quality of the products received. The Distributor’s delivery personnel must be present during the order check-in process. Any discrepancies (shortages, overages, damage, etc.) must be documented by the Distributor’s personnel on the delivery invoice. Invoices must be verified, signed, and dated by District personnel. The District reserves the right to refuse any unsigned invoice or invoice signed by unauthorized personnel.
Premier with US Foods has read and understands Special Conditions, 3.5.2.

When deliveries are made into your schools, Foods driver will deliver:

- frozen products into the freezer,
- refrigerated products into the cooler and
- dry products to a single storage area

...provided that access is clear and the put away area is uncluttered and adequate for the delivery.

The day of delivery, a final, clean, hard copy invoice is left with the receiving facility and a signed electronic duplicate will be posted to the account online. The invoice amount will be posted to the US Foods accounts receivable system as due from the Member, along with a PDF version of the invoice with the Premier Member’s complete signature.

Members can see the following information on FoodServiceDirectOrder.com:

- Signature capture of the person receiving the products at each delivery,
- Delivery quantities,
- Invoice details such as dates,
- Delivery times, and
- Exceptions

- 3.5.3 The Distributor’s delivery personnel may be required to communicate with the operation management concerning product shortages or any other problems with the delivery. Any hidden damages relating to the order that are found later will be communicated to the account manager or to an internal Distributors’ support personnel. On each delivery day, the Distributor must pick up all unused pallets from the operation.

Premier with US Foods has read and understands Special Conditions, 3.5.3.

- 3.5.4 Distributor shall accept returns under the following, but not limited to, conditions:

- Product shipped or ordered in error
- Product damaged in shipment or with compromised packaging
- Product not in original packaging from manufacturer
- Product with concealed damage
- Product under recall
- Product that does not meet 50% shelf life
- Product with short expiration date
- Product that does not meet quality requirements
- Product in unsanitary condition
- Product that exceeds the minimum/maximum required temperature

Food Safety is US Foods’ primary focus when addressing product returns. Product Returns are managed based on the product class and timing to ensure credit

requests are granted to the member and US Foods can guarantee product integrity to all customers. Each return and product refused is to be communicated within 24 hours of delivery, to ensure that the pickup gets processed for the next delivery date. Members are encouraged to inspect orders upon delivery for order accuracy and visible damage. The Customer receives credit for returned items once the product is inspected by US Foods Quality Control to validate that the product is unused and in its original packaging, was held at the required temperature, is in acceptable condition to re-sell and has the original warehouse label affixed to the case. Products in question should not be disposed before taking the required photographs and communicating the issue to local US Foods Sales Support team. Please see the attachment.

RETURN TIMES AND INSTRUCTIONS by PRODUCT CLASS DESCRIPTIONS:

- Frozen (if never thawed), dry and non-food products: Next delivery date
- Refrigerated ready-to-eat* products and ice cream: At time of delivery only
- Special orders, US Foods Direct and Just in Time (JIT) products: No returns allowed
- Drop Shipped/Vendor Shipped products: See carrier instructions and use return label on the box

QUALITY/CONCEALED DAMAGE RETURNS AND CREDITS

Products delivered by US Foods that didn't live up to our guaranteed quality standards are eligible for return/credit. Credit/return requests due to quality issues or concealed damage must be communicated within 14 days of the delivery date.

At time of delivery credit is instant. Examples would include damages, short on truck, general product refusals. Any requests to return products after a delivery has been made, must be requested within 14 days of original delivery for damaged or concealed products. The credit process is generated within 14 days of the product return.

US Foods reserves the right to charge a restocking fee, customary to industry standard for large returns stemming from Large or Special Event Customer orders.

- 3.5.5 There shall be no restocking charges for products ordered in error if the Distributor regularly stocks the product. The District will monitor any chronic occurrences of mis-orders and will act to correct any problems.
There are no fees associated with the restocking of most products that are eligible for return. US Foods reserves the right to charge a restocking fee for those Members that fall under a Special Event category, like sporting events, festivals and other events on a case-by-case basis. Supply and Equipment returns may have return fee's associated depending upon the suppliers and are reviewed on an individual basis.

Prior to re-stocking of any returned goods, US Foods Quality Assurance audits the items to ensure they are in adherence to the US Foods Standard Operating Procedure on returned goods. These audit procedures vary by Frozen, Refrigerated, and Dry Goods. Only products that pass the QA audit are returned to stock.

3.6 Non-Delivery Penalty

- 3.6.1 The Distributor shall notify the District at time of order as to any ordered item being out of stock or shorted. Balance of incomplete deliveries may be canceled by the District. Shorted items that cannot be supplied by the Distributor by the date required may be purchased elsewhere by the District. The Distributor shall be liable for the price difference between the contract price and the price of such emergency purchases.

At US Foods, Premier Members will always choose the product they want to replace an out-of-stock product.

US Foods and Premier's FoodServiceDirectOrder.com proprietary system is designed with a central belief in *Member* choice. Therefore, US Foods does not utilize an auto-sub feature that preferentially pushes private label or other distributor-preferred products. Premier Members will always be offered the ability to choose which product alternative to replace an out-of-stock product. This substitution process makes it easy for your staff and buyers to *choose* needed products and receive them at the time of your normal delivery, which will help you with managing your business operations efficiently and effectively.

US Foods cannot agree to be responsible for excess costs should you decide to order products from another distributor. Customer approved substitutions are always available through US Foods.

- 3.6.2 To liquidate the effect of such charges, the Distributor agrees that such charges may be deducted from invoices payable to the Distributor. Any outstanding amount due to the District will be promptly tendered by check from the Distributor to the District.

US Foods cannot agree to be responsible for excess costs should you decide to order products from another distributor. Customer approved substitutions are always available through US Foods.

3.7 Implementation and Account Representation

- 3.7.1 Discuss the Distributor's plan and time frame for start-up if awarded the contract. Include any plans for meetings, monitoring service levels, product cuttings, etc. US Foods and Premier recognize that making a distribution change can be a difficult and time-consuming process, but it does not have to be. Premier and US Foods have outlined a proven and highly successful process to minimize any transitional impact to operations.

As your current distribution partner, your day-to-day operations will remain consistent, including delivery days and times.

Quality Service Process (QSP):

US Foods created a customized an extensive time and events schedule and checklist within QSP that will be followed from the time of your award to our first delivery *and throughout our business partnership.*

Some of the key areas of implementation include:

- *Member interview* to capture the specific requirements of the different managers responsible for purchasing and utilization of products
 - Provide the *list of delivery locations* and delivery requests associated with each location, along with any specific requirements that need to be addressed
- *Introduction of team members* that will be working to ensure a smooth transition
 - Account Representative, Procurement, Operations, Finance, Category Specialists and other key personnel including Leadership
- *Technology integration process* with third party systems if needed
- *Premier CMA overview*, sampling and evaluation
- *Product sampling*
- *Order guide creation*
- *Delivery coordination*
- *Service performance agreement*
- *Quarterly business reviews* and a two-way communication plan

The effort that is put into an account transition on the front end through the detailed planning process allows us to provide as smooth a transition as possible that will start driving cost savings on day one.

3.7.2 Discuss the Distributor's plan for monitoring service levels and purchasing activities upon the completion of start-up.

US Foods and Premier are committed to a 99% service level.

Premier with US Foods is committed to supporting our members with timely reports and data necessary for compliance reporting, reviews and audits. It is our standard practice to provide each member with a cost price analysis for prior year (July 1 to June 30) as well as country of origin disclosure for all products purchased in an agreed upon period of time. Minimally, we provide this information 2 times per year (July or August and January).

The Premier Foodservice Program distributed by US Foods offers some of the highest fill rates in the industry.

We maintain outstanding service levels in large part because of communication and technology.

Communication with you as well as communication about your business and your needs to various departments within US Foods Operations are critical.

We begin first by understanding your business, menu and product needs.

- When onboarding with US Foods, *to understand your business*, we will ask how you prefer to do business. The Quality Service Process (QSP) is a step by step onboarding plan that begins with several Interview Questions we have found to be incredibly helpful in understanding the businesses of our Customers and their needs.
- When onboarding with US Foods, *to understand your menu and cyclical product usage needs*, we will ask that you provide your menu cycles (and possibly menu extensions if they are complex) and to educate us on the most critical elements of your menu, routine and cyclical needs and your students.
- When onboarding with US Foods, *to understanding your product needs*, we will ask that you share routine and cyclical product usage forecasts on all products critical to your operation. Your Account Representative is responsible for communicating forecasted usage increases on all products to be purchased to the US Foods's Replenishment Service Center. This will ensure that our buyers increase our inventory levels to (a) protect our existing customer's fill rate and (b) ensure that you have access to the inventory levels we have planned to expect for you.

Once your Account Representative has communicated well with you and with US Foods, superior technology is utilized by US Foods Replenishment Service Centers to manage the ordering of more than 250,000 unique products; technology is also utilized on most every function to maintain service levels such as:

- FoodServiceDirectOrder.com for Members to be as easy and intuitive as possible virtually eliminates errors from Premier Members, US Foods Customers' orders into US Foods distribution centers.
- Voxware greatly enhances selectors accuracy and controls errors such as mis-picks.
- Proof of Delivery System enhances US Foods driver's accuracy and virtually eliminates invoice discrepancies and the need for credits.

- Centralized contract management systems provide superior price execution accuracy for Premier Members.
- And these are just a few of the ways we utilize technology to enhance our service to Premier Members.

US Foods continually makes significant investments in technology, systems and process. We have focused our investments on issue prevention, and our process investments on the cure.

3.7.3 Discuss the types and level of account representation the District will receive. Include the account representative's experience in the food service industry, its customer service experience, its level of authority and responsibility and its planned frequency of visiting campus.

Account Representation and Support

US Foods will have a single team assigned to serve Poudre School District:

Patricia Gaubert, US Foods Account Executive

Patricia will be the first point of contact for Poudre School District. Patricia is supported by Ashley Cramer, US Foods Denver National Sales Manager, Joe Bizjak, Area Vice President National Sales, and Steve Kane, Area President, as well as a daily local service team of Account Coordinators and Customer Service Representatives and Specialists. Although DeDee Dugger is in a new role, she continues to support Patricia and shares her knowledge and experience.

Prior to assuming this role Patricia was Customer Service Manager at the Denver South division. She managed our Customer Service Representatives and Account Coordinators for the past three and a half years. She fully understands the importance of communication, follow up and inventory management.

Patricia is committed to *exceeding* your service criteria and will work directly with multiple Department Managers to get your products delivered at the right price, on time and in great condition.

The **US Foods Account Executive** is your single local point of contact for all business needs and consultations

- o At the center of your support team will be your US Foods' Account Executive aligned with Poudre School District Food and Nutrition Services, Supply Chain and Procurement Services Department objectives, initiatives, and requests as well as the National Sales Team, both local and national, for Premier.
- o Your Account Executive will visit your locations weekly, or as needed and mutually agreed upon, know your needs and be able to anticipate opportunities to discuss on their next visit.
- o Your Account Executive will coordinate with a Team of US Foods Specialists, manufacturers, brokers, and the Premier team to ensure the appropriate expertise is front and center to meet your needs.
- o Account Executives are Premier Foodservice Program Certified, salaried, not commissioned, to ensure alignment with Premier Member's goals, not the distributors.

US Foods Customer Service Representative will be your first line of defense for immediate needs and calls when an issue arises, such as a special-order request, delivery exception, credits, pick-ups, etc.

- o Customer Service Representatives are available by phone to assist as needed for urgent matters or matters requiring immediate attention.
- o Customer Service Representatives are well-trained and awaiting an opportunity to help you and your team members.

US Foods Account Coordinator provides support for your Account Executive for administrative duties such as reporting, new items requests, inventory management, and more to ensure your needs get met on time.

Regarding **response times**: calls and texts should always be returned within 24 hours (emails, 48) unless requested sooner. And if assistance is needed immediately, your assigned Customer Service Representative is awaiting your call to problem solve emergent and immediate needs as required.

Your US Foods Account Executive will be prepared to visit your facility on a mutually agreed upon schedule that can be adjusted as needed. In the beginning, we would encourage our organizations to increase communications and attention to details to have as smooth of a start-up as possible.

US Foods National Sales Team and Account Executive will ensure Poudre School District receives the local, hands-on attention your teams need.

US Foods Team Selling and Account Management approach is Second to None.

- **How many other customers will the District account rep handle?**
Patricia Gaubert services two other customers in addition to Poudre School District - Rockies Purchasing Services and Jefferson County School District (Jeffco).
- **What will be its territory?**
the State of Colorado.
- **Where would its office be?**
US Foods Denver
11955 East Peakview Avenue
Centennial, CO 80111
- **What percentage of time would be spent dealing with District accounts?**
Patricia Gaubert is dedicated to the K-12 segment, 100% of her time is servicing schools.
- **What do you see the role of the account rep to be in the District's ongoing food needs?**
Your **US Foods Account Executive, Patricia Gaubert**, is your single local point of contact for all business needs and consultations
 - o At the center of your support team will be your US Foods' Account Executive aligned with Poudre School District Food and Nutrition Services, Supply Chain and Procurement Services Department objectives, initiatives, and requests as well as the National Sales Team, both local and national, for Premier.
 - o Your Account Executive will visit your locations weekly, or as needed and mutually agreed upon, know your needs and be able to anticipate opportunities to discuss on their next visit.
 - o Your Account Executive will coordinate with a Team of US Foods Specialists, manufacturers, brokers, and the Premier team to ensure the appropriate expertise is front and center to meet your needs.
 - o Account Executives are Premier Foodservice Program Certified, salaried, not commissioned, to ensure alignment with Premier Member's goals, not the distributors.

- 3.7.4 The District reserves the right to require a change in the account representative assigned to this account, if its performance is deemed unsatisfactory.
Premier with US Foods has read and understands Special Conditions, 3.7.4.

- Discuss the use of an inside sales rep, its experience and level of authority.
US Foods is proud to utilize a team based selling approach for Premier Members. In addition to an Account Executive, Members also have dedicated inside sales support representatives that are an extension of the Account Executive.

Because Account Executives spend a majority of their time meeting and working with Premier Members, the Customer Service team is available to expedite requests via phone or email. Members can send an email to a shared email box 24/7 or call into Customer Service, where a trained representative is available to answer questions and assist with all requests. Typical issues that can quickly be resolved by the team include but are not limited to:

- Special Orders
- Missing Order Cut-Off Time
- Dented Cans
- Delivery Questions
- Credits and Product Pickups

The Customer Service team shares all Member communications with the Account Executive via our unique Customer Relationship Management (CRM) tool and shares real time updates with the Account Executive, ensuring up to date collaboration on all requests made by Members.

This team also meets weekly, or as needed, to discuss Member specific concerns and requests, ensuring timely communication and resolution.

- Provide hierarchy and title.

Joe Bizjak

US Foods, Area President National Sales
11955 E. Peakview Avenue, Centennial, CO 80111
602-692-9873 Joe.Bizjak@usfoods.com

Ashley Cramer

US Foods, National Sales Manager
11955 E. Peakview Avenue, Centennial, CO 80111
405-209-6367 Ashley.Cramer@usfoods.com

Patricia Gaubert

US Foods, National Sales Account Executive
11955 E. Peakview Avenue, Centennial, CO 80111
706-594-5528 Patricia.Gaubert@usfoods.com

Terri Pearce

US Foods, Account Coordinator
11955 East Peakview Avenue, Centennial, CO 80111
303-643-4725 Terri.Pearce@usfoods.com

Chris Tostenson

US Foods, Customer Service Manager
11955 East Peakview Avenue, Centennial, CO 80111
303-262-4454 Chris.tostenson@usfoods.com



3.7.5 The District must have direct access to manufacturer reps and brokers for product information and pricing.

US Foods and Premier maintain a close and collaborative relationship with both the manufacturer and their broker when applicable. As a Premier member, you will have a dedicated manufacturer account executive for all contracted manufacturer agreements (CMAs). It is our goal to ensure a connected network of support to meet your needs.

- Describe your ability to arrange for the District to have direct access to product specialists/culinary experts, at no additional cost to the District, in areas such as recipe development, nutrition, merchandising, baking, beverages, culinary arts, produce, meat and seafood preparation, with the expectation that the specialist would provide expertise and training in these areas to improve the services provided by the District.

As a member of Premier, you will have access to the culinary expertise of our contracted suppliers. Not only do our contracted suppliers provide competitive pricing but offer a comprehensive portfolio of solutions to assist with operational efficiencies, student meal participation and innovation.

Through our Distribution Centers, US Foods offers trained resources to support savings efforts, unique tools to drive efficiencies and Member educational programs - all part of a comprehensive portfolio that US Foods built over the past two-and-a-half decades, to be the partner today's operators are seeking.

A variety of highly trained Specialists make up the team that supports Premier Members.

- US Foods Food Fanatics - Chefs and Certified Executive Chefs (CECs) fanatical about food can assist you with trends, recipe and product specifications or reviews and your menu development processes. Supporting our US Foods Fanatics are:

- US Foods *Product Specialists* - with outstanding expertise in their respective areas including:
 - Center of the Plate Specialist
 - Culinary Equipment & Supplies Specialist
 - Non-food Supplies Specialist
 - Beverage Specialist
 - Dairy Specialist
 - Grocery Specialist
 - Produce Specialist
 - Marketing & Communications
 - Merchandising & Marketing

3.7.6 Discuss the Distributor's willingness and ability to provide training to the District food service staff. Provide a list of topics, programs, etc. that you currently provide to your customers.

Through our partnership, Premier and US Foods have created ways to help our members with cost saving, innovative opportunities that can improve foodservice operations and promote employee training. As a member, you will be invited to numerous functions, exposing you to industry innovations of a modern kitchen. Some of those opportunities are listed below:

Premier Training and Education Programs

- **Child Nutrition Education Training and Resources**
 - Access to Premier's exclusive child nutrition resources and professional support (Registered Dietitian, School Nutrition Specialist) including menu planning, recipe development and standardization, annual training hours that meet professional standards for school nutrition professionals
- **Premier Regional Meetings** - valuable training, continuing education credits, product sampling, and the prospect of meeting and sharing information with other Foodservice professionals.
- **Premier Breakthroughs Conference** - 4,000 foodservice professionals and suppliers together to share knowledge, network with fellow Premier members and learn about the latest products and advances from over 800 suppliers serving Premier and its members.
- **Premier Culinary Clinics** - focused on the key production staff within our membership and is limited to twenty (20) participants to maximize the experience for those attending.

In addition to food events and educational meetings, US Foods and Premier invite you to utilize a wide variety of tools, resources and training opportunities that will help you with building a healthy community and educating your staff on food safety and food allergens, foodservice operations and management including procurement, forecasting, menu planning and standardization.

US Foods Training and Education Programs

- **Food Fanatics Live:** Food Fanatics is a movement of food people and culinary experts who share their love of food to inspire business success. It's spearheaded by our local Food Fanatics chefs, who offer unparalleled food expertise to help operators succeed. Food Fanatics Live are exciting culinary events, which offer discussion, trends, demonstrations and more. The event is designed to help our customers increase sales, profits, and stay on the cutting edge of the food scene. These events are offered nationwide annually to US Foods' customers.

- **ServSafe® Training** - leading industry program of its kind, and the one most widely accepted by health departments that require food safety training and/or certification. ServSafe Training is available at most of our US Foods Distribution Centers. Training fees will apply.
- **Corporate Culinary Managers** - Chefs and Certified Executive Chefs (CECs) - able to assist you at corporate level for product specifications reviews and menu development processes.
- **Online Training FSDO Training and Business Analytics**
- **Value Added Support** - Business Solution Specialist, Category Specialists, Restaurant Operation Consultants, and others available
- **Imprints** - provides a digital library of education and training materials including 12 foodservice modules, designed to provide Premier Members with a solution to ongoing training requirements. Training topics include portion control, safe lifting, proper food temperatures, confidentiality, infection control-handwashing, patient satisfaction, kitchen safety, knife safety, proper food storage, following standardized recipes, cleaning vs. sanitation and cross contamination.

3.8 Performance Meetings

- 3.8.1 The account representative and/or distributor contract administrator must be available to meet as required with the District's Contract Administrator to evaluate contract implementation and performance and to identify continuous improvement.

Premier with US Foods will conduct Business Reviews quarterly to track progress on prior quarters accomplishments, service, Member savings and Member's overall satisfaction with US Foods and with the Premier Foodservice Program. Additionally, meaningful and measurable goals will be set for the upcoming quarter.

Savings is always a particularly important topic for Members. Metrics impacting realized savings will be reviewed such as:

- % Premier CMA utilization
- % Participation with US Foods
- Category Opportunity Report to show savings impact and any missing opportunities
- Product Selection of top volume non-contracted products purchased to identify product conversion opportunities

US Foods believes strongly in Business Reviews; it is necessary to take time to review important metrics and discuss the important deliverables of our business together. Reviews will be regularly held according to the frequency in which you request, typically annually, bi-annually or quarterly.

US Foods is committed to executing the Premier program accurately and with integrity. As a Premier Member's business or purchasing may change from time to time, US Foods is committed to ensuring that the Member maximizes the benefits of the distribution program.

- 3.8.2 Monthly account representative and/or distributor contract administrator meetings will be scheduled August – May.

Your US Foods Account Executive will be prepared to visit your schools on a mutually agreed upon schedule that can be adjusted as needed. In the beginning, we would encourage our organizations to increase communications and attention to details to have as smooth of a start-up as possible.

US Foods National Sales Team and Account Executive will ensure Poudre School District receives the local, hands-on attention your teams need.

3.9 Product Information

3.9.1 Provide information on how nutrition labels and ingredient lists for all food/beverage products supplied by Distributor will be obtained and a timeframe when they would be available.

- The nutrition label is to include but not limited to serving size, servings per container, calories, total fat, saturated fat, trans fat, monounsaturated fat, polyunsaturated fat, cholesterol, sodium, potassium, total carbohydrate, sugars, dietary fiber (soluble & insoluble), protein, Vitamin A, Vitamin C, iron, and calcium. Included should be a complete ingredient listing that identifies any food allergens that may be in products. These are to include, but are not limited to, milk, egg, peanuts, tree nuts, fish, shellfish, soy and wheat/gluten.

FoodServiceDirectOrder.com, our web ordering Site, provides nutritional information and expanded product information 24 hours per day, 7 days per week. Additional information can be requested through your Account Executive and obtained from the manufacturers as needed.

US Foods provides you with industry leading easy access to important product and nutritional details to help you effectively manage menu substitutions or changes and product selection for your operation.

Your staff, dietitians and buyers will appreciate the ease in which they can filter product searches according to nutrition label criterion to find the exact products they are seeking to meet your nutritional, allergen and marketing claim targets in seconds.

US Foods has a robust search engine and product comparison tool can search and compare any aspect of a product, including:

- Product Brand
- Manufacturer
- Price
- Premier Contracted Manufacturer Agreement (CMA) Flag
- Nutritionals
- Nutritional Claims
- Allergens
- And Marketing Claims


Members can search the following product nutritionals:

- Calories
- Total Fat
- Calories from Fat
- Saturated Fat
- Trans Fatty Acids
- Protein
- Carbohydrates
- Dietary Fiber
- Total Sugar
- Cholesterol

- Sodium
- Calcium RDV
- Iron RDV
- Vitamin A RDV

If you would like to see a demonstration and learn more about product and nutritional details and the product comparison toll within FoodServiceDirectOrder.com, please let us know and we would be happy to schedule a presentation and/or web-ex for your consideration.

- If Distributor's website is used to obtain information, include a sample page.



PACIFIC JADE

Egg Roll

EGG ROLL, CHICKEN 3 OZ TFF COOKED FROZEN APPETIZERS

4382554

4/18/2 OZ

/CS

[Add to Order](#)

[Add to...](#)

Nutritional Facts

Serving Size g (88g)
Servings Per Container 72

Amount Per Serving	Calories from Fat 45
Calories 140	% Daily Value *
Total Fat 6g	6%
Saturated Fat 1g	6%
Trans Fat 0g	
Cholesterol 15mg	6%
Sodium 490mg	20%
Total Carbohydrate 19g	6%
Dietary Fiber 2g	6%
Sugars 2g	
Protein 6g	
Vitamin A	15%
Vitamin C	15%
Calcium	2%
Iron	6%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375mg
Dietary Fiber		25g	30g

Supplemental Facts

% Daily Value *

Polyunsaturated Fat 0g	
Monosaturated Fat 0g	
Potassium 0mg	0%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

[Report Discrepancies](#)

Product Description

Additional Description

72 COUNT. A STAPLE WITH NEARLY EVERY ASIAN MEAL, OUR EGG ROLLS ARE CAREFULLY HAND ROLLED IN AN EGG NOODLE WRAPPER AND STUFFED WITH A GENEROUS COMBINATION OF CHICKEN, FRESH VEGETABLES AND SPICES. OUR EGG ROLLS ARE FULLY COOKED.

Ingredients

Ingredients: Cabbage, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Water, Celery, Carrots, Enriched Durum Flour (Durum Flour, Niacin, Ferrous Sulfate, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Dark Meat chicken, water, Enriched Durum Onion, Rice Broccoli, Vermicelli (Green Mung Beans, Water), Cottonseed Oil, Salt, Sugar, Soy Sauce, (Water, Soya Bean, Salt, and, Wheat Flour), Modified Food Starch, Wheat Protein, Dried Whole Eggs, Sesame Seed Oil, Natural Flavor Enhancer (Autolyzed Yeast Extract, Natural Flavor), Garlic Powder, Dehydrated Soy Sauce (Soy Sauce(Wheat, Soybeans, Salt), Maltodextrin and Salt), Spice, Dried Shiitake Mushroom Powder.Fried in Cottonseed, Soybean and/or Canola Oil.

Product Information

Class: 20 - APPETIZERS, ENTREES, & POTATOES REF & FZN

Category: 335 - APPETIZERS AND COATED VEGETABLES






















Group: 3130 - APPETIZERS, EGG ROLLS & SPRING ROLLS

Manufacturer Information

PACIFIC JADE
Manufacturer Product #: 338314

Product Comparison

SHARE DOWNLOAD PRINT

				
Product Image				
				
				
Product Description	EGG ROLL, CHICKEN 3 OZ TFF COOKED FROZEN APPETIZER # 4052354	EGG ROLL, CHICKEN 3 OZ TFF FROZEN WHOLE GRAIN APPETIZER # 2607738	EGG ROLL, CHICKEN SOUTHWEST 3 OZ FROZEN APPETIZER # 0901905	EGG ROLL, CHICKEN SOUTHWEST 3 OZ FROZEN BULK APPETIZER # 9397225
Product Attributes	 CNA	CNA	CNA	NEW
Allergens				
Nutritionals	Serving Size 72 Calories 140 Total Fat 5g Cholesterol 15mg Sodium 490mg Total Carbohydrate 19g Protein 6g	Serving Size 85gr 60 180 5g 30mg 390mg 20g 9g	Serving Size 85g 72 190 8g 20mg 430mg 21g 8g	Serving Size 85gr 60 190 8g 5mg 530mg 25g 6g
Ingredients	Ingredients: Cabbage, Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Water, Celery, Carrots, Enriched Durum Flour (Durum Flour, Niacin, Ferrous Sulfate, Thiamine Mononitrate [Vitamin B1], Riboflavin [Vitamin B2], Folic Acid), Dark Meat Chicken, Water, Enriched Durum Flour, Rice Broccoli, Vermicelli (Green Mung Beans, Water), Cottonseed	Ingredients: Filling: Cabbage, Ground Chicken, Carrots, Textured Soy Protein, Textured Soy Flour, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate [Vitamin B1], Pyridoxine Hydrochloride [Vitamin B6], Riboflavin [Vitamin B2], Cyanocobalamin [Vitamin B12], Celery, Water, Onion, Contains 2 Or Less Of: Dried Whole Eggs, Whey Protein Concentrate, Flavor Salt,	Ingredients: Enriched Bleached Flour (Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Spinach, Jalapeno Jack Cheese (Cultured Pasteurized Milk, Salt, Red And Green Jalapeno Peppers, Enzymes), Seasoned Cooked Chicken (Chicken Breast Meat, Water, Maltodextrin, Salt, Autolyzed Yeast Extract, Sodium Phosphate, Spices, Soy Protein Concentrate, Modified Food Starch,	Ingredients: Enriched Flour (Bleached Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Calcium Propionate, Malted Barley Flour, Water, Tomatoes, Cabbage, Corn, Red Bell Peppers, Black Beans, Spinach, White Meat Chicken, Reduced Fat Mozzarella Cheese Pasteurized Part Skim Milk, Nonfat Milk, Modified Food Starch, Cultures, Salt, Vitamin A Palmitate, Enzymes. Ingredient Not In

- What percentage of stocked items has nutritional information available online?
US Foods has nutritional information for all of our Exclusive Brand food products and for over 75% of manufactured and packer label brands. The information is displayed on the product detail page which is accessible by clicking on the product picture or description. The product detail page includes:

The product detail viewer on US Foods Online captures and displays detailed information, nutritionals, marketing claims, allergens, and product images. This information is also available through product search where returned results can be filtered using displayed search facets. Nutritional values can be filtered on to provide the best possible product search results. The product viewer includes the following product details:

- Product picture
- US Foods product number
- Description
- Brand
- Pack
- Contracted price

- Contract product flag
- Purchase history
- Real time status
- Extended product description
- Complimentary products (i.e. this cup goes with this lid)
- Serving suggestions
- Ingredient list
- Nutritional and allergen label
- Marketing claims to include:
 - Locally Sourced
 - Certified Angus Beef
 - Halal
 - Kosher
 - No Added Synthetic Hormones
 - Organic
 - Recyclable
- Storage information:
 - Dry
 - Refrigerated
 - Frozen
- Case dimensions
- Manufacturer name and product number

3.9.2 Discuss method in which Distributor will ensure nutritional, ingredient and allergen information are correct and up to date.

If a vendor is exchanging data via the GDSN, nutritional, ingredient, and allergen information will be updated automatically as vendors publish those changes. Non-engaged manufactures must manually provide after-the-fact changes to this data in order to update their product information. The responsibility to provide this information falls with the manufacturer. US Foods enables the reporting of nutritional discrepancies via a link on the product detail page on US Foods Online.

- **How often is the information reviewed and updated?**
It is the responsibility of the vendor to keep their information updated. US Foods updates Exclusive Brand products on an as needed basis. Additionally, as noted above, when customers report discrepancies, US Foods investigates and updates the information as needed.

3.10 Describe the Distributor's system to provide Material Safety Data sheets with orders and describe any online access the District would have to Distributor's MSDS sheets.
US Foods will provide MSDS sheets as needed. These are also easily available on the manufacturers' websites. We can coordinate with manufacturer representative to provide catalogs of MSDS sheets for you to have on file.

Click [HERE](#) to see Nutritional Spec Sheets for products listed on the market basket

Link: https://usfoods-my.sharepoint.com/:f/p/abby_clark/Ej8kIVpBzwJKIgOGVbvV4hQBnekU56sQI70LTAqr6t2nGg?e=mXhkif

3.11 Describe the Distributor's ability to purchase commodity items at the best price.
US Foods uses the Colorado State bid to provide the most accurate commodity pricing. US Foods can order direct, full trucks or as needed, and the draw down will be taken off invoice following Net Off Invoice (NOI) process.

3.12 Describe the Distributor's policies and procedures to ensure product integrity. Include a description regarding product acquisition, inspection, handling and delivery in terms of food safety.
US Foods believes the safety and quality of the products we deliver are of the highest importance, as is the trust and confidence of our Premier members.

The Supplier Food Safety and Quality Assurance (FSQA) team monitors and protects US Foods products, from the growing fields to manufacturing facilities and into our distribution centers. The team focuses on three core areas:

1. Creating quality, food safety and regulatory expectations for all facilities producing EB products
2. Driving supplier compliance to those expectations
3. Monitoring product quality and safety.

The **Distribution FSQA team** oversees the food safety and quality programs at our distribution centers, both inbound to us and outbound to you. This team focuses on regulatory compliance and inspections, HACCP programs, food safety and quality certifications, third-party audits, food safety and sanitation programs, logistics, third-party warehouses/cross docks and standards to ensure all customers receive the safest and best quality products available.

The **Regulatory Compliance FSQA** team ensures that we comply with food safety regulations and laws. Key areas include processing any recall involving US Foods, ensuring that our products are properly labeled, and working with state and federal food safety officials to improve the food safety system in the United States.

US Foods distribution facilities meet or exceed all federal, state and local requirements for the distribution and sale of food products. Each of our facilities is registered as required by the 2002 Bioterrorism Act and is certified* under the International Featured Standards (IFS) Logistics Standard.

Our food safety and quality programs include the following components:

- Food Safety Systems (HACCP/Preventive Controls)
- Allergen Controls
- Sanitation Program
- Pest Control Program
- Storage & Transportation Controls
- Complaint Management Process
- Recall/Traceability Systems
- Food Defense Plan

While copies of the above programs and procedures are proprietary to US Foods and are not shared with our customers, we can provide a copy of the applicable facility's GFSI Certificate and other applicable information and may be reviewed on-site.

The "General and Continuing Guaranty - Food Products" that we provide on the Exclusive Brands' products that we distribute is based upon our own assessment of the applicable facility, the Global Food Safety Initiative (GFSI) certification of the applicable manufacturing plant, the product assessments conducted by the US Foods Quality Specialists team, and the applicable

supplier's attestation to provide products that are in compliance with all applicable regulatory requirements.

Please refer to the attached files:

- Food Safety Letter.pdf
- US Food Recall Process Overview.pdf

3.13 Describe Distributor's product recall procedures.

US Foods is an active member of Global Food Safety Initiative (GFSI) and GLOBALG.A.P (Good Agricultural Practices) and as such, contributes to the implementation of internationally recognized food safety standards, including a best-in-class recall and recovery program that quickly contacts Members with accurate information about a recall and initiates product recovery.

Once notified by a vendor, US Foods will conduct all product recall and recovery activities in an expedient and efficient manner.

- Recalls and recoveries are normally classified by vendors based on the food safety or quality risk they present.
 - However, the Corporate Recall Team (CRT) will occasionally make the determination that a recall should be handled with greater urgency than indicated by the vendor.
 - The recall and recovery procedures reflect the urgency of the risk associated with the recall or product recovery.
- Recalled or recovered products will be rapidly identified, segregated, placed on hold and either destroyed by or retrieved from customers as needed.

Disposition of recalled products will be determined by considering not only the vendor's direction but also the impact to operations.

- Affected Members are contacted within 24-hours upon notification from suppliers.

In 2017, US Foods deployed a new Instant Recall™ solution to help meet these communication requirements. In case of a recall or withdrawal, the interactive telephone system will contact your school to provide specific information and instructions. The information typically included is:

- the name of the product being withdrawn and
- corresponding item codes,
- reason for withdrawal,
- affected lot numbers,
- size of container,
- best by dates, etc.
- The message may also provide detailed instructions on how to dispose of the product, order replacement products or receive credit for affected products.

E-mail, text messaging, fax and live operator phone calls may be utilized. You may also visit myinstantrecall.com and log in with your location's phone number to review the notification details, confirm receipt and report affected product quantities. When Instant Recall™ calls you, it is important that you listen to the entire message. The system may continue to call you until you hear the complete message and confirm that you understand the instructions.

Calls from Instant Recall™ will come from the following number: 1-800-919-5439.

Additionally, US Foods has a dedicated page on FSDO that posts FAST FACT sheets on all Class 1 recalls as well as Recall FAQ's and posters for members to use in their operation.

Recall notifications can be sent to Member's corporate offices as well as individual member facilities.

US Foods has made several customer profile changes in our new CRM tool, SOUS, which is based on [Salesforce.com](https://www.salesforce.com) for our Account Representatives. US Foods can now store up to three levels of contacts on recalls as follows:

- RECALL - This is the primary contact at the facility to be contacted during a recall (will get phone call, email and text). This is the person that should follow the recall instructions on product disposition.
- RECALL ESCALATION 1 (optional) - Secondary contact as designated by you to receive and e-mail and text message, but not a phone call.
- RECALL ESCALATION 2 (optional) - Secondary contact as designated by you to receive and e-mail and text message, but not a phone call.

3.14 Provide a copy of the Distributor's Hazard Analysis Critical Control Point Food Safety Program and any applicable certifications.

Premier members may review a copy of the current Hazard Analysis Control Point Food Safety Program, Preventative Controls and relevant Standard Operating Procedures onsite at US Foods Denver. Your local US Foods account team is available to schedule a visit and provide access to all documentation necessary to satisfy this requirement.

3.15 The Distributor shall complete the pricing and stock status designation for the three (3) Product Lists (Exhibit D). These lists contain specific items; however, equivalent products may be considered (designate equivalent items with an E). If an equivalent product is utilized, the Distributor may be required to provide the manufacturer's specification. Testing of equivalent products may be required.

Premier with US Foods has read and understands Special Conditions, 3.15.

3.15.1 In order to complete the Product Lists, the following codes shall be used to designate product availability:

S=Currently stocked in Distributor's closest warehouse or will stock O=Currently special order, available in __ days (Distributor to fill in number of days) C=Cannot obtain E=Equivalent Product

Premier with US Foods has read and understands Special Conditions, 3.15.1.

3.15.2 No equivalent products containing high fructose corn syrup will be considered.

Premier with US Foods has read and understands Special Conditions, 3.15.2.

3.16 Discuss the Distributor's process to stock requested items, including the minimum monthly usage required to stock that item.

The new item request process will remain the same.

US Foods will actively stock any product a Premier Member needs that moves three (3) cases per week or twelve (12) cases/units per month. If you believe you can meet the usage threshold, let's discuss. Both of our organizations would prefer to actively stock products for your use, rather than special ordering them.

3.17 Discuss the Distributor's process to provide non-stocked and special orders.

US Foods will actively stock any product a Premier Member needs that moves three (3) cases per week or twelve (12) cases/units per month. If you believe you can meet the usage threshold, let's discuss. Both of our organizations would prefer to actively stock products for your use, rather than special ordering them.

US Foods understands that our Customers may need to order products that aren't currently in inventory. Additional items can be ordered through our Special-Order process, which helps with meeting Premier Member's product needs.

Premier Members can place a special order by calling or emailing their Customer Service Representative.

The Member receives confirmation at the time the order is placed. The distribution center places the order at the next time an order is being placed to that vendor.

US Foods' IT team has developed a Special Order or Direct Shipment (SODS) tool, which allows the Account Representative to start the process online and provides our members with an easy tracking system of the progress.

The option to enter the Members email in Special Order or Direct Shipment SODS (under ALT email) allows the Member to be notified every step of the process; when the purchase order is created, if there are any delays or the full order cannot be shipped, when the product is received by the distribution center and when the product has been shipped to the Member.

Once the items are brought into stock, (depending on the manufacturer, the average lead time of 2 -4 weeks), you will be notified, and the item(s) will be delivered the next scheduled delivery day after they arrive at the US Foods' distribution center.

3.17.1 Special orders shall be included on the nearest up-coming delivery. All other items shall be available in stock if the District consistently utilizes three (3) cases per week or twelve (12) cases per month.

Premier with US Foods has read and understands 3.17.1.

3.17.2 Special orders shall arrive within four (4) weeks of order date.

Please refer to Special Order procedures in 3.17. Special orders arrive within 4 to 8 weeks. Your Account Executive will communicate tracking of your special-order items once the order has been placed.

3.17.3 Early communication regarding shortages is required.

Premier with US Foods has read and understands 3.17.3.

US Foods will communicate all vendor shortages as soon as we are made aware.

At US Foods, Premier Members will always choose the product they want to replace an out-of-stock product.

US Foods and Premier's FoodServiceDirectOrder.com proprietary system is designed with a central belief in *Member* choice. Therefore, US Foods does not utilize an auto-sub feature that preferentially pushes private label or other distributor-preferred products. Premier Members will always be offered the ability to choose which product alternative to replace an out-of-stock product. This substitution process makes it easy for your staff and buyers to *choose* needed products and receive them at the time of your normal delivery, which will help you with managing your business operations efficiently and effectively.

To ensure product requirements of our Members are met, US Foods has two different substitution processes *that allows the Members, not US Foods, to determine an alternative product and have it delivered on your normal, scheduled delivery day.* We will describe both, Exception Management and Master List Management, briefly.

Exception Management:

When Members place orders through FoodServiceDirectOrder.com (FSDO), products that are out of stock will generate an exception message in the Resolve Exceptions screen that includes expected stocking date of the product. The Member is given the expected delivery date of the next purchase order coming into stock. This allows the Member to make the following real time choice to look for substitute product or to wait for original product .

Master List Management:

For those Members using Master List Management, Members can choose to restrict substitutions to items that are pre-selected by the Member for any or all items on the master shopping list. The administrator has the ability to see active inventory quantities on hand.

US Foods cannot agree to be responsible for excess costs should you decide to order products from another distributor. Customer approved substitutions are always available through US Foods.

- 3.17.3 The Distributor shall notify the District at time of order as to any ordered item being out of stock or shorted. Balance of incomplete deliveries may be canceled by the District. Shorted items that cannot be supplied by the Distributor by the date required may be purchased elsewhere by the District. The Distributor shall be liable for the difference in unit price between the contract price and the price of such emergency purchases.

Premier with US Foods has read and understands 3.17.4. Though, US Foods cannot agree to be responsible for excess costs should you decide to order products from another distributor. Customer approved substitutions are always available through US Foods.

- 3.17.4 To liquidate the effect of such charges, the Distributor agrees that such charges may be deducted from invoices payable to the Distributor. Any amount outstanding over and above the amounts deductible from invoices will be promptly tendered by check by the Distributor to the District.

Premier with US Foods has read and understands 3.17.5. Though, US Foods cannot agree to be responsible for excess costs should you decide to order products from another distributor. Customer approved substitutions are always available through US Foods.

- 3.18 The District does not guarantee quantities and normally does not require items to be proprietary. When the District discontinues use of a product how many days are required for notification?

US Foods asks for at least 30 days advance notice but understands this may vary depending on circumstances.

- 3.19 Discuss how the Distributor ensures the District is kept up to date on discontinued and new manufacturer products.

Communication related to Discontinued Products

Once an item has been approved to move to DWO status, it is added to a weekly Friday e-mail to all Sales in the distribution center. This weekly e-mail contains updates on DWO items, new items, item number changes, product changes and long-term vendor supply issues. In addition, as soon as an item is moved to DWO status, Members will see a DWO flag in FoodServiceDirectOrder.com (FSDO) on that item. This update is real time, as soon as the item is moved to DWO status. This gives Members an opportunity to review the item being discontinued and discuss options for replacement with their Account Executive (AE).

As part of the DWO notification process, supporting vendor documentation is available to share with Members.

New CMA Reporting and Communication

US Foods provides the following reports to Premier in support of CMA contract awards:

Stock Status report - Premier sends US Foods notice of the contract category under review, which is then used to run a stock status report for all suppliers in the contract category. This report is provided on demand during the CMA RFP process.

CMA worksheet template - Premier sends US Foods notice of the awarded suppliers in a CMA category. US Foods then provides a CMA worksheet template that includes full extract of all products for that supplier, current usage on all items, and contract indicators if items were on the previous contract.

On Old, Not on New Audit - Once US Foods receives the final CMA worksheet to load pricing, one last audit is done to ensure that any CMA items that were on the old CMA contract are included on the new CMA contract. Any deletes are validated with Premier to ensure there are no missing CMA items.

CMA monthly summary - US Foods includes a month-over-month report with the monthly CMA reports, that shows both purchase volume and case volume changes. This report tally's market and region level performance against the Premier CMA annual utilization goals.

CMA Conversion Scoreboard - In situations where there are large scale CMA changes as a result of a CMA termination, US Foods has developed a scoreboard that tracks the results of the conversion. A baseline is established with the terminated CMA supplier cases and volume, and then trended with the new CMA suppliers. This report can then be used to highlight to the terminated supplier the impact of losing a Premier CMA contract, and to the new suppliers the benefits of being a Premier contracted supplier.

New Item Report - US Foods publishes a monthly new CMA item listing in FSDO for each distribution center. Members on restricted shopping lists are excluded from this update.

3.20 Samples

3.20.1 The Distributor shall provide samples to the District, free of charge, so the managers can ascertain the most acceptable / appropriate products to meet the District's needs. Sampling will be required during the life of the contract. The Distributor shall be available to assist in sampling when needed. The District will be the sole judge of acceptable products.

Upon request by a Premier Member, US Foods shall provide a reasonable number of samples of the Products to any Participating Member at no charge with the exception for high cost commodities (e.g., boxed beef, lobster, shrimp, etc.) which may be charged.

If a Member wishes to sample a product in stock as a result of a Product Selection, review of Opportunity Reports, a new CMA launch, etc. they should (a) notify their Account Representative and (b) order the product from US Foods as they normally would. However, US Foods asks that special attention be given during the receipt of this product to ensure it is cut and sampled with the decision maker and not inadvertently mixed in with all other normal stock. Should the product be unacceptable, the Account Representative will write a credit. If you decide to use the product, please pay for it as you normally would.

If a Member wishes to sample a product not in stock, US Foods will coordinate with the manufacturers and/or brokers of requested samples and arrange for delivery of samples directly to the requesting Member or as part of a regular order as is most expedient at no cost to the Member except for high cost commodities (e.g., boxed beef, shrimp, etc.) which may be charged.

Should unique situations develop where a Member's expectations and request for samples so exceeds "normal and customary" that US Foods and/or the manufacturers supplying its products believe that limits must be imposed, notice in writing will be

provided to the Member. In such rare circumstances, US Foods will place a priority on negotiating a mutually agreeable solution to the sample request of the Member.

3.20.2 Discuss how soon samples can be delivered after the District makes a request. Stocked items members wish to sample will be delivered on the next scheduled delivery day. Non-stocked sample items lead time vary on a case by case basis. These orders are arranged with the manufacturers and/or brokers directly to the Member or as part of a regular order as is most expedient at no cost to the Member except for high cost commodities (e.g., boxed beef, shrimp, etc.) which may be charged. Average lead time is 2-3 weeks.

3.20.3 Discuss the time needed once the District approves product to when the District can purchase the approved product.

Approximate lead time for new items is 4-6 weeks. When the product is available in inventory, you are free to order it. Your Account Executive will work closely with you on this process and continuous communication of stock status.

3.21 Online Order Entry

3.21.1 The successful distributor must be able to provide a full service, online, secure web/internet based, direct order entry system at no charge to the District. As upgrades to the Distributor's direct on-line order entry system occur during the contract period, the upgraded system and any required hardware must be made available to the District at no additional charge.

Premier with US Foods has read and understands 3.21.1.

US Foods recognizes the need for operators to have an easy-to-use web-based ordering system inside a complete account management system for their foodservice operation to run efficiently every day.

Premier Members use a custom, proprietary platform: www.FoodServiceDirectOrder.com is an on-line, customer facing, website that was developed exclusively for Premier members. This powerful, state-of-the-art, e-commerce marketplace is your gateway to food, supplies, market news, recipes, and services that will help you manage your business effectively. FSDO is available to you 24 hours a day, 7 days a week via internet ordering - no computer software is needed.

FoodServiceDirectOrder.com was designed to be easy and was built with the most advanced search functionality in the industry. The system allows for searched that include nutritional and allergen information while, supplying easy access to invoices and purchase history. Additionally, the site helps the user identify Premier contracted items to maximize savings aligning with your goals.

3.21.2 If minimum orders are required, this must be disclosed with detailed requirements in the response.

For Premier Members, US Foods will provide deliveries if order/delivery achieves a \$350+ threshold.

3.21.3 The online order system must have secure password protected accounts with user-friendly search capabilities by category, product description, product number, brand or manufacturer number.

US Foods provides a web-based online ordering and account management platform customized for Premier Members. The website addresses all capabilities mentioned above. Within a facility, multiple customer numbers and logins can be set up to customize access to meet your needs. While the tool is extremely easy to access, yet password

protected for each login requested, it is quite intuitive with written and video tutorials at your fingertips.

We are extremely proud of this smart and intuitive ordering and account management system. If you would like to see a demonstration and learn more about ordering through FoodServiceDirectOrder.com, please let us know and we would be happy to schedule a presentation and/or web-ex for your consideration.

Please refer to 3.21.2 for an in-depth description of FoodServiceDirectOrder.com and its many advanced features.

3.21.4 Distributor must indicate agreement and describe how the following requirements will be met.

Please see below.

- **A full explanation of the direct order entry system including the percentage of customers using the online order system**

US Foods recognizes the need for operators to have an easy-to-use web-based ordering system inside a complete account management system for their foodservice operation to run efficiently every day.

Premier Members use a custom, proprietary platform:

www.FoodServiceDirectOrder.com is an on-line, customer facing, website that was developed exclusively for Premier members. This powerful, state-of-the-art, e-commerce marketplace is your gateway to food, supplies, market news, recipes, and services that will help you manage your business effectively. FSDO is available to you 24 hours a day, 7 days a week via internet ordering - no computer software is needed. Upgrades typically take place during the overnight hours or on weekends. Members receive notifications from FSDO of these scheduled upgrades. Over 90% of National Sales customers use the online ordering system.

FoodServiceDirectOrder.com was designed to be easy and was built with the most advanced search functionality in the industry. The system allows for searched that include nutritional and allergen information while, supplying easy access to invoices and purchase history.

Additionally, the site helps the user identify Premier contracted items to maximize savings aligning with your goals.

A detailed description of the FoodServiceDirectOrder.com supply chain management platform is provided below:

SIMPLIFIED ONLINE ORDERING

- Customizable order entry personalized to your needs
 - Order the way you prefer, using customized lists, product numbers or our catalog of thousands of available products.
- Find it Quickly
 - It's a snap to log into Foodservicedirectorder.com and search for products, create shopping lists or place orders anytime.
- Go Shopping
 - Vast assortment of brands and innovative products
- Product Content
 - Get as much detail as you want, including images, nutritionals, marketing descriptions, allergens and more.
- Real-time Inventory Reserves

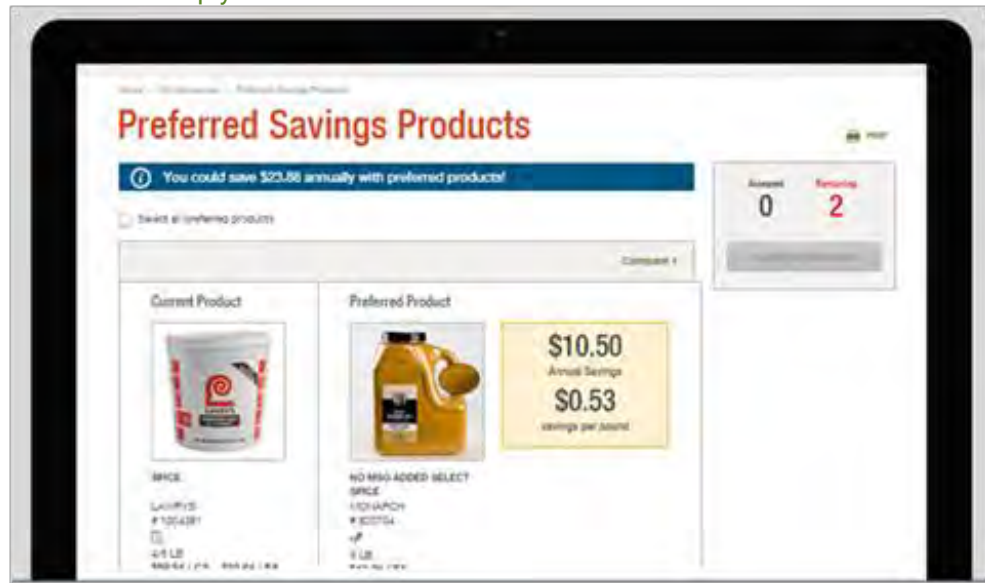
- Once you place your order, your inventory reserves just for you for up to 48 hours out
- Real-time online pricing
 - Order from an up-to-the-minute inventory, including substitutions.
- Instant Order Confirmation
 - You will not have to wait to find out if your order is fulfilled. We will also let you know when we receive it and send you an email confirmation.
- Product Comparison Tool
 - Nutritionals, ingredients, price and more to make good decisions between products
- Mobile
 - Order anytime from anywhere from your phone or pad



If you prefer more ordering standardization and/or control:

- MASTER LIST MANAGEMENT (MLM) TOOL**
 - Control available products
- MLM lets you manage the master list in real time. Products are added or deleted from the list immediately.
 - Controls locations purchases
- MLM lets you restrict users to the managed list or use it as a guide.
- Facilities can select products into a subset shopping list from your master.
 - Your manufacturer agreement products are flagged on every screen that displays products including product search, shopping lists and product detail page. They are also displayed in our mobile app.
- Product Selection Real-time for Preferred Savings Products online:

- As new contracts become available and at your request, preferred products can be loaded that actively informs you or your locations of preferred cost saving products.
- Once selected, the original product will be removed from all lists and replaced with the preferred product.
- Compare items side-by-side
- Foodservice Direct Order lets you easily compare multiple products to help you make an informed decision



Reporting: BUSINESS ANALYTICS 24/7

- Business Analytics delivers powerful, on-time, personalized data to build reports that help you build profits.
- Analyze product cost and inventory
- Product usage, purchase history, charts and graphs and more
- Spending trends for US Foods products
- Download more than two years of purchasing data

Business Analytics – Core Charts and Graphs



Payment Online

- Our online payment tool makes it easy for you to manage your payments efficiently and securely, giving you one less thing to worry about as you tend to your kitchen.
 - **Manage Invoices**
 - Two years plus of signed invoices are available in multiple formats.
 - **Make Payments**
 - Pay as you go or schedule automatic payments online directly from your bank account.

Online Inventory ends the need to sort through weeks of invoices. Pull completed inventories from all locations with just a few clicks.

- Foodservice Direct Order allows you to create and cost inventory reports in real time.
- Record inventories on an IOS or Android tablet or smart phone
- Apply General Ledger accounts to individual or multiple customer numbers
- Compare inventories to track cost and usage changes

Inventory Management

The screenshot displays the US Foods Inventory Management interface. It features a navigation menu with options like 'LISTS', 'REPORTS', 'TOOLS', 'INVOICES', and 'MENUS'. Under 'LISTS', there are links for 'Manage Lists', 'Download List', 'Download OG', 'Upload List', 'Create List', and 'Print List'. Under 'Inventory', there are links for 'Manage Inventory', 'Create Inventory', 'Inventory Worksheet', 'Inventory Cost', 'Inventory Cost Comparison', 'Manage Vendors', and 'Manage General Ledger'. The main content area shows three overlapping worksheets: 'Inventory Worksheet - Current Inventory List', 'Inventory Cost Comparison', and 'Inventory Worksheet - Current Inventory List'.

OPTIMIZE YOUR MENU with Menu Profitbuilder Pro available on www.FoodServiceDirectOrder.com.

- Instantly update costs of your Menu Item dashboard.
- Easily fine tune ingredients, recipes and menu items for optimal quality and profitability.
- Access data instantly
- View menu costs and nutritional...from anywhere at any time.

STEP TWO: MAKE YOUR MENU MORE PROFITABLE

Gain the ability to increase profitability. Our powerful **Menu Profitbuilder Pro™** quickly calculates the cost and margins for each item on your menu — and it's exclusive to US Foods customers. It's just one of many ways we can help you streamline operations and trim fat.

Menu Item Analysis

Sell Price	Gross Profit
\$12.99	\$8.70
Food Cost	Food Cost %
\$4.29	33%

The pie chart illustrates the cost breakdown for the menu item. The green section represents the Gross Profit at 67%, and the white section represents the Food Cost at 33%.

We're committed to Easy, Every Step of the Way.

- Easy and intuitive

- Leverage your manufacturer agreements
- Analyze product cost and inventory
- Stay close with the mobile app

In short, **US FOODS' Technology is Second to None.**

If you would like to see a demonstration and learn more about FoodServiceDirectOrder.com, please let us know and we would be happy to schedule a presentation and/or web-ex for your consideration.

- An elaboration on basic minimum hardware qualifications
FoodServiceDirectOrder.com (FSDO) is available to you 24 hours a day, 7 days a week via internet ordering - no computer software is needed.
- An explanation on how upgrades would be handled
Upgrades take place during the overnight hours or on weekends. Members receive notifications from FSDO of these scheduled upgrades.
- A copy of any user agreement that would be used for access to the direct order entry system
Please refer to the attached file(s) for US FOODS FSDO User Guide Agreement.
- A description of the Distributor's security policy for securing user information and data
Please refer to the attached file(s) for US FOODS FSDO Security Privacy Policy.

3.21.5 The District desires that the direct order entry system provide the following features. Discuss if your system has these features.

- On hand inventory amounts
For Premier Members utilizing Master List Management, the administrator can see US Foods on hand inventory totals.
- Real-time order product reservation, items allocated upon order
Yes, FSDO offers real-time inventory reservation up to 48 hours ahead of your scheduled delivery day.
- Immediate online notification of product shortages and substitutions
Yes, Premier Members will be notified at the time of ordering if a product is unavailable.

At US Foods, Premier Members will always choose the product they want to replace an out-of-stock product.

US Foods and Premier's FoodServiceDirectOrder.com proprietary system is designed with a central belief in *Member* choice. Therefore, US Foods does not utilize an auto-sub feature that preferentially pushes private label or other distributor-preferred products. Premier Members will always be offered the ability to choose which product alternative to replace an out-of-stock product. This substitution process makes it easy for your staff and buyers to *choose* needed products and receive them at the time of your normal delivery, which will help you with managing your business operations efficiently and effectively.

- **End-user can revise or change an order online after it has been submitted**
Yes, Premier Members can revise or change an online order after it has been submitted directly on FSDO or through their Account Executive or Customer Service Representative up until the designated cut-off time.
- **End-user can set or change the delivery date**
Yes, as a Premier Member, your daily orders will be transmitted through US Foods' ordering site FoodServiceDirectOrder.com (FSDO). Once your order is placed, it is automatically routed for your next scheduled delivery date. *You do have the ability to schedule deliveries, on scheduled days, up to 4 weeks in advance. Upon award, delivery days and delivery windows will be mutually agreed upon between you and US Foods.*

If a delivery is needed on a “non-scheduled” day, you or your Account Executive can make this request to the customer service department prior to your designated cut-off time.

- **Ability to customize order guides or shopping lists of items specific for each operation to speed order processing**
Yes, US Foods has multiple ways to create and manage Orders Guides or Shopping Lists for customers. These lists are available through FoodServiceDirectOrder.com (FSDO) and provided electronically to all Premier Members.

Custom Order Guide - With a custom order guide, Premier Members can specify the grouping of products and order they should appear. The order guide can be configured to be “open” or “restricted”. If the order guide is restricted, the Member can only order a product if it is on the restricted order guide. A restricted order guide is used to drive contract compliance across multiple locations.

Shopping Lists - Shopping lists are the easiest way for Members to customize their product lists and ensure that CMA utilization is optimized. If Members manage multiple locations, they easily copy their shopping lists to all of their locations. Shopping lists can also be used to record inventory and generating inventory reports.

Master List Management (formerly Central Order Guide Management) - Master List Management (MLM) is a powerful, easy-to-use tool that puts Premier Members with group responsibilities in control of the products their locations order. Members managing groups gain direct, real-time management of their Order Guide to assist in maximizing consistency and CMA utilization.

- **Designation of “local”**
Yes, US Foods defines local as products sourced from local farmers, producers or manufacturers within 400 miles of where we ship or within the state from where we ship. Premier Members can identify locally sourced products through FoodServiceDirectOrder notated by the Red Barn icon. US Foods also has marketing materials that call out Serve Local® products and Serve Local® products will arrive to our customers with Serve Good® packaging that features the local Red Barn icon on the outside of the product packaging.
- **Ability to customize invoices including assigning specific general ledger codes to items for use by accounting departments**

Yes, US Foods' invoices have a flexible, customizable format that allows Members to customize, identify and sequence items to best suit the needs of their operation, thus saving time and money processing invoices.

Member invoices can be generated by:

- Member G/L Code,
- Location - Dry, Refrigerated, Frozen;
- Product Information Management Grouping: PIM Class Alpha;
- Product Information Management Grouping: PIM Class Numeric;
- Order Entry sequence;
- Custom order.

If you would like to see and learn more about US Foods invoicing capabilities, please let us know and we would be happy to schedule a presentation and/or web-ex for your consideration.

- **Ability to check order status (approved/denied/submitted)**






Yes, Premier Members can use the Order Status feature in FSDO to see the real time ordering status for all locations with scheduled deliveries for the next day.

Please refer to the attached file(s) for more information: US Foods Order Status.

- **Access to the entire stock list of items available at the Distributor's facility**
All stocked products are searchable in the FoodServiceDirecOrder.com catalog in real time 24/7.
- **Displays District net pricing on all items, whether on customized price list or not**
Yes, FoodServiceDirectOrder.com (FSDO) displays net pricing for all products stocked by the servicing location. Pricing is real time with no latency between contract updates and pricing displaced on FSDO.
- **Display or flag all contracted, off-invoice, or group purchasing organization (GPO) priced items**

Yes, US Foods has multiple ways of identifying CMA products for Premier Members.

Contract product flagging - Currently, FoodServiceDirectOrder.com (FSDO) Order Entry, Inventory Management and the US Foods Mobile app are updated daily with CMA product information. The following icons identify the type of CMA:

-  - CMA - CMA flag with class of trade sensitivity
-  - CMAR - CMA flag with class of trade sensitivity and Premier rebate
-  - TERM - Terminating CMA. Action required.
-  - NEW - New CMA + 30 days / - 90 days
-  - NEWR - New CMA w Premier Rebate + 30 days / - 90 days

Icons display on:

- Order guides
- Shopping lists
- Inventory lists
- Catalog search
- Product detail page

Product Catalog Search - When Premier Members are searching the product catalog for new products or substitute products during the exception management process, CMA products have the highest priority in the search results.

Product Compare - The product compare function allows Premier Members to compare up to 4 products at a time. One of the comparison attributes is CMA.

- **Ability to exclude or block items from online ordering system**
Yes, Custom order guides or shopping lists are available through FSDO.

Master List Management (formerly Central Order Guide Management) - Master List Management (MLM) is a powerful, easy-to-use tool that puts Premier Members with group responsibilities in control of the products their locations order. Members managing groups gain direct, real-time management of their Order Guide to assist in maximizing consistency and CMA utilization.

- **Online inquiry and report downloads in excel spreadsheets of order history, product usage, usage and dollars spent by manufacturer, by location, or total for District for specified time periods for 1-3 years**
Yes, US Foods comprehensive technology platform, FoodserviceDirectOrderSystem.com (FSDO), was designed to assist Premier Members in not just ordering food but to efficiently manage their day-to-day operations.

It includes and a state-of-art Business Analytics™ suite and detailed reporting package for scheduled or ad hoc reporting. With complete supply chain data available 24/7, it is translated into useful information for you through the unique charts and graphs tools in the system.

This powerful suite provides historical data for up to two years to aid in forecasting, reducing “shrink or loss,” and benchmarking critical performance indicators in either CSV (Excel compatible) download, PDF and PowerPoint. Some third-party services offer these reports for a fee charged through your distributor. These e-commerce solutions are available to Members at no additional cost through Premier.

Business Analytics provides you access to a suite of unique reports bringing increased visibility to your business. The e-commerce reports/downloads are readily available via FSDO.com and can be generated for the members:

- Charts and Graphs
 - Quarterly Trends,
 - Monthly Purchases / Year over Year,
 - Point in Time by Product Class or Group and
 - Top 25 Products Purchased - Contracted and Non-Contracted
- Product Usage - Product usage totals for selected/all accounts for specified time period. Commonly run as a Descending Dollar report.
- Manufacturer Usage - Product usage totals by selected/all manufacturer(s) for selected/all accounts for specified time period.
- Product Trend: Year over Year - Provides year-over-year comparison of product usage totals for three selected periods.
- Product Trend: Monthly - Provides monthly comparison of product usage totals for selected months (up to 36) and product attributes (cases, dollars, percent of total purchases or net weight). You have the option of a weekly trend pivot view and division trend pivot view.

- Utilization / Compliance - Comparison of contracted and non-contracted purchases at a detail and summary level by selected groups - member, division, manufacturer, etc.
- Service Level Report - Service Level Reporting to the product level
- Order Guide - Provides current USF maintained list of products for the member to include product attributes and pricing.
- Off Order Guide - Compares a selected member against their order guide or a selected order guide. Report displays all off-order guide purchases for the order guide that were active at the selected time.
- Ordered vs. Shipped - Displays all products ordered and their detailed status or just shorted products. Also displays product substitutions and their prices (sample does not show the sub price).
- Order Guide Changes - Shows order guide changes for any member order guides. Changes include adds, deletes, discontinued and price changes.
- Order Guide Price vs. Invoice Price - Compare a selected member invoice price against their order guide pricing or against a master order guide. This helps pinpoint groups of members that are not set up correctly.
- Stock Status and Contract Report - Displays order guides for all accounts or a selected group of accounts. Products from order guides are consolidated in the first column. Product number, description, brand, pack are shown. Servicing divisions are displayed across the top of the report. If the product is on the order guide, the order guide price shows. If the product is not on the order guide but stocked in the division, the word "available" shows. If it is not stocked, no value is shown.
- Account Status - Displays all open items on the member's statement. These include invoices, credit memos, debit memos, and partial payments.
- Invoice History - Transaction search for historical invoice and credit memo transactions.
- Detailed Data Download - Invoice level data including order date, ship date, all product, manufacturer and pricing elements.
- Data Download- literally, all data elements at the invoice line level daily for every facility if desired

US Foods Website Technical Support is available to US Foods' customers.

If you would like to see a demonstration and learn more about Business Analytics™, please let us know and we would be happy to schedule a presentation and/or web-ex for your consideration.

- **Online invoice lookup and account status concerning credit and payments as well as invoice history**
Yes, please refer to the Business Analytics information directly above. Account status, credits, payments and invoices are all available through FSDO.
- **If a GPO is used, ability to inquire on missed opportunities of specially priced items**
Product Selection™ is a standardization and utilization program, as well as, a cost reduction tool. This program helps your Premier Members identify quality alternatives for high dollar/volume products without sacrificing student satisfaction. Product Selection™ assists Premier Members in purchasing "the right products for the right applications" and will help your

facilities maximize the value of your purchasing program, so that all savings are maximized. In addition, the program will examine product and vendor consolidation opportunities across your facilities. The program is very easy for Premier Members—the US Foods team do all the work and the Member will make the final decision to make the change.

Suggested Sell presents CMA conversion opportunities on FSDO to increase utilization and cost saving opportunities for Premier Members. These opportunities focus on CMA categories with large conversion opportunities as well as terminated CMA suppliers that have lost their CMA status.

- **If a GPO is used, ability to track contract compliance**
Yes, the Utilization / Compliance report in Business Analytics provides a comparison of contracted and non-contracted purchases at a detail and summary level by selected groups - member, division, manufacturer, etc.

The following features are available to increase contract compliance:

- CMA Flagging and Reporting
 - CMA Product Search
 - Suggest products. During order entry, receive online alerts about savings available with contracted products.
 - Centralized list update. Centrally replace non-contracted products with contracted products for locations managing their own lists and inform users of savings.
- **Password protected access to all accounts or a group of accounts for use by contract administrators**
Yes, within a facility, multiple customer numbers and logins can be set up to customize access to meet your needs. While the tool is extremely easy to access, yet password protected for each login requested, it is quite intuitive with written and video tutorials at your fingertips.
 - **Have on-line help capabilities**
Yes, initially, the local US Foods Representatives will train our new Members and Customers as part of the complete Quality Service Process (QSP) onboarding process.

This will include how to navigate the site, how to manage your order guide and/or shopping list, how to place an order and clear exceptions as well as the location of the online tutorials. After your initial training, once you log into the site, there are also quick tutorials and extensive training manuals that the facility can access at any time. US Foods IT Service Desk is also just a phone call away at 1-888-648-2580. If for any reason you need further hands on training, just call your Representative and they will solve for this.

- **Ability to have multiple people receive order confirmations**
Yes, FSDO supports the ability to send order confirmations to as many authorized users as necessary. In addition to order confirmation emails and alerts, US Foods offers users with 2 or more customer numbers the option to use Ordering Status. Using Ordering Status, customers can easily view ordering status for all accounts on associated with the user ID which are schedule for next day delivery or up to 7 days in advance.

3.21.6 The District desires full technical support to include the following

- Full initial training in the use of the direct order system at multiple locations
Yes, see below.
- Training documentation and user manuals on the operation of the system
Yes, see below.
- Help desk support for online ordering system
Yes, see below.
- An inside technical support person specifically assigned to the District account to provide assistance, for trouble shooting and to answer questions
Yes, initially, the local US Foods Representatives will train our new Members and Customers as part of the complete Quality Service Process (QSP) on-boarding process.

This will include how to navigate the site, how to manage your order guide and/or shopping list, how to place an order and clear exceptions as well as the location of the online tutorials. After your initial training, once you log into the site, there are also quick tutorials and extensive training manuals that the facility can access at any time. US Foods IT Service Desk is also just a phone call away at 1-888-648-2580. If for any reason you need further hands on training, just call your Representative and they will solve for this.

If you would like to see a demonstration and learn more about FoodServiceDirectOrder.com, please let us know and we would be happy to schedule a presentation and/or web-ex for your consideration.

3.22 Manual Order System

- 3.22.1 A back up manual call or fax in system shall be established for when internet access or the on-line direct order entry system is unavailable.
Manual orders can be placed with your Account Executive or Customer Service Representative.

3.23 Order / Delivery Schedule

- 3.23.1 Discuss Distributor's cut-off time for inputting orders or adding/cutting to an existing order for next day delivery. Discuss specialty items cut-off times: milk, meat, other warehouses, DOT, etc.
Poudre School District's current order cut off time is 3:00 pm (MTN) for next day scheduled delivery.

- 3.23.2 Discuss how far in advance of delivery an order can be placed.
You can order online 28 days in advance of your scheduled delivery, and orders will be reserved 48 hours in advance of delivery. Just in Time (JIT) products must be order by noon the day before scheduled delivery.

3.24 Order Filling, Delivery and Receiving and Invoice/Payment

- 3.24.1 Discuss how the Distributor intends to minimize shorts and mis-picks. Fill rates for orders should be maintained at 98% or greater. Provide a plan detailing how this will be achieved. Discuss fill rates of current like customers. Provide policies on fill rates and a plan for tracking fill rates.
Premier with US Foods is committed to supporting our members with timely reports and data necessary for compliance reporting, reviews and audits. It is our standard practice to provide each member with a cost price analysis for prior year (July 1 to June 30) as well as country of origin disclosure for all products purchased in an agreed upon period of

time. Minimally, we provide this information 2 times per year (July or August and January).

The Premier/US Foods program offers some of the highest fill rates in the industry. US Foods shall ensure that ninety-nine percent (99%) of all cases ordered by a Participating Member will be delivered as ordered ("Service Level"). Service Level shall be defined as the actual number of cases delivered as ordered, divided by the actual number of cases ordered, multiplied by One Hundred Percent (100%). Service Level shall be measured over a one (1) month period and shall exclude substitutions but only those substitutions approved and accepted by the Participating Member. Issues regarding dissatisfactory service levels will be resolved in accordance with the Premier Group Purchasing Agreement.

We maintain outstanding service levels in large part because of communication and technology.

Communication with you as well as communication about your business and your needs to various departments within US Foods Operations are critical.

We begin first by understanding your business, menu and product needs.

- When onboarding with US Foods, *to understand your business*, we will ask how you prefer to do business. The Quality Service Process (QSP) is a step by step onboarding plan that begins with several Interview Questions we have found to be incredibly helpful in understanding the businesses of our Customers and their needs.
- When onboarding with US Foods, *to understand your menu and cyclical product usage needs*, we will ask that you provide your menu cycles (and possibly menu extensions if they are complex) and to educate us on the most critical elements of your menu, routine and cyclical needs and your students.
- When onboarding with US Foods, *to understanding your product needs*, we will ask that you share routine and cyclical product usage forecasts on all products critical to your operation. Your Account Representative is responsible for communicating forecasted usage increases on all products to be purchased to the US Foods's Replenishment Service Center. This will ensure that our buyers increase our inventory levels to (a) protect our existing customer's fill rate and (b) ensure that you have access to the inventory levels we have planned to expect for you.

Once your Account Representative has communicated well with you and with US Foods, superior technology is utilized by US Foods Replenishment Service Centers to manage the ordering of more than 250,000 unique products; technology is also utilized on most every function to maintain service levels such as:

- FoodServiceDirectOrder.com for Members to be as easy and intuitive as possible virtually eliminates errors from Premier Members, US Foods Customers' orders into US Foods distribution centers.
- Voxware greatly enhances selectors accuracy and controls errors such as mis-picks.
- Proof of Delivery System enhances US Foods driver's accuracy and virtually eliminates invoice discrepancies and the need for credits.
- Centralized contract management systems provide superior price execution accuracy for Premier Members.
- And these are just a few of the ways we utilize technology to enhance our service to Premier Members.

US Foods continually makes significant investments in technology, systems and process. We have focused our investments on issue prevention, and our process investments on the cure.

3.24.2 Discuss Distributor's packing slip/delivery ticket. What information prints on the packing slip/delivery ticket? Include sample document.

The day of delivery, a final, clean, hard copy invoice is left with the receiving facility and a signed electronic duplicate will be posted to the account online. The invoice amount will be posted to the US Foods accounts receivable system as due from the Member, along with a PDF version of the invoice with the Premier Member's complete signature.

Members can see the following information on FoodServiceDirectOrder.com:

- Signature capture of the person receiving the products at each delivery,
- Delivery quantities,
- Invoice details such as dates,
- Delivery times, and
- Exceptions

Please refer to the attached file(s) for more information: PM_USF_InvoiceSample.pdf.

3.24.3 Discuss how the District may ensure that the products on order match the products delivered. Discuss how discrepancies will be resolved. Discuss Distributor's plan to replace a damaged, truck shorted, etc. item that is needed by the District. How quickly can a replacement item be sent?

US Foods' Proof of Delivery (POD) System revolutionizes the delivery process with state-of-the-art technology that ensures exact match between the items delivered and your invoice. The POD System makes deliveries easy and efficient and saves you time by:

- Ensuring that you get invoiced for exactly what was delivered
- Allowing drivers to scan each case to confirm accurate delivery
- Allowing receipt of accurate invoice at time of delivery
- Saving you time from having to track credit memos or having to reconcile invoices
- Instantly adjusting invoices for missing, damaged or refused items

Discrepancy and recovery processes will remain the same.

US Foods local support teams work with Premier Members to provide prompt recovery as soon as a need is identified. The Account Executive (AE) and/or local customer service assist to identify if original product or sub is available and assist with executing a will-call or alternate means to get the Member product as the level of urgency is determined.

US Foods order platform, Foodservice Direct Order, provides Members the opportunity to select subs or alternate items as needed at the time they place their order. This technology allows the Member to control the substitution process should an item that was originally ordered not be available.

The Proof of Delivery process has demonstrated greater efficiencies in the order accuracy since its inception in 2012. Delivery Associates scan every case as it is delivered, which limits incomplete orders at time of delivery, reducing shortages on delivery. Should an item be "short on truck" (on invoice, but driver not able to locate on truck), the invoice is instantly credited at time of delivery. Should a product appear to be damaged at time of delivery, the Member has the option to refuse the product or accept it.

3.24.4 Discuss Distributor's normal delivery days and times of deliveries. Discuss the Distributor's ability to deliver on time when everyone wants to be delivered to first. Discuss type and number of vehicles utilized. Delivery schedules may differ during the academic year and breaks/summer.

Poudre School District is a preferred delivery for US Foods. Poudre School District's current delivery windows are 5:00am - 9:00am, local time. Your current delivery day is Wednesday. We typically are delivering to you in a full truck and can accommodate a variety of truck/trailer sizes depending on the order size. We understand your receiving schedule may vary during the year. We will continue to review with you the delivery time options available and determine mutually agreeable windows. We will continue to do our best to provide you with preferred delivery windows and you're your expectations.

- Discuss the Distributor's disaster plans for deliveries such as inclement weather, work stoppage, pandemic disease, natural disaster, etc. Give responses related to a short-term emergency (24 hours) or a long-term emergency (48 hours or more). Discuss Distributor's plan for vehicle breakdowns.

US Foods strives to service our customers and in the unforeseen event of an emergency US Foods will communicate with each customer impacted via email and or telephone call. US Foods will continue to monitor the emergency until it is resolved, and business is back to normal. US Foods has roadside assistance for all vehicles. In the event of a broken-down truck the customer will be notified and presented with the resolution plan.

US Foods Disaster Plan

While every disaster is unique, US Foods is prepared for significant and unexpected business interruptions that occur affecting our customers as well as ourselves. Recovery steps can be well planned for far in advance.

Let's first discuss plans when a US Foods distribution center's operation is not affected by an external disaster.

US Foods prioritizes the Red Cross and Premier Members first when faced with a disaster scenario. The Premier and US Foods teams have collectively worked with Members to develop a "Recovery and Business Continuity Plan". It is time/disaster tested and has proven to be an effective tool in various disaster recovery scenarios.

Premier's cross-functional Emergency Response Team includes the senior leadership and works directly with customers and suppliers to mitigate loss. The goal of Premier's Emergency Response Team is to assist customers in returning to business as usual in the shortest possible time frame.

The plan includes several steps to understand the individual needs of our members in the event of a disaster. This includes:

- alternate contacts and communication tools;
- connecting with manufacturers to deliver essentials, etc.

US Foods values our Customers and will do what it takes, before, during and after an event to ensure that needs are met, and Customers are back up to normal as soon as possible.

For example:

During the Hurricane Season of 2018, New Hanover Regional Medical Center in Wilmington, NC was hit extremely hard. Proactively, many deliveries were made before the storm hit to get the healthcare facilities ready to weather the storm. After the storm left many Premier Members isolated; delivery trucks could not get to

them. US Foods Charlotte worked with the National Guard to have food and supplies delivered by helicopter until land transportation was possible again.

Next, let's discuss plans when a US Foods distribution center's operation is affected by the disaster rendering our ongoing operations not sustainable.

Every US Foods distribution center has a defined business continuity plan that includes strategies to address external and internal impacts to our facilities and core operating systems as well as those of our Customers, especially Premier Members.

When needed, we can rely on our regional divisions for product stocking support. In the case of a true emergency where communication might not be available these sister divisions have access to data and product requirements to ensure that the campus would have product delivered in a timely manner.

Should an event take place that would impact the distribution of food and food related products from a US Foods facility, US Foods will execute aspects of our business continuity plans, including but not limited to the following:

1. Review our Priority customer listing to determine immediate need for products and service
 2. Based on customer segmentation, product mix and geography, determine an alternate US Foods shipping location for each customer
 3. Establish a customer number in the US Foods alternate shipping location
 4. Communicate new customer number to US Foods sales organization and customer
 5. Obtain order from customer and ship from the alternate US Foods location
- Step 5 would be utilized until such time that the impacted US Foods location is available for shipping of food and food related products. Upon return of the impacted facility, business would transition back to original US Foods location, eliminating the need for shipping from the alternate US Foods location.

For example:

Hurricane Harvey left the Houston market surrounded by water in August of 2017. The US Foods emergency disaster plan was activated as the storm approached to best prepare for the pending scenarios. Key team leaders, including a member of the US Foods Premier team, participated in multiple conference calls each day to ensure all Members would continue to be serviced by neighboring markets. In this case US Foods Austin and US Foods Dallas electronically received all orders that had already been submitted to US Foods Houston distribution center. US Foods ability to capture and transfer Members orders allowed the Austin and Dallas markets to deliver these orders with minimal delay.

The Recovery and Business Continuity Plan and steps are unfortunately time and disaster tested and has proven to be as effective as possible in various disaster recovery scenarios.

Please refer to the attached file(s) for more information: Emergency Preparedness and Business Continuity Plans 2020.pdf.

- 3.24.5 The District desires to be notified when an order is going to be delivered late, which is defined as, more than one (1) hour past the delivery window. Describe the procedures and policies currently used to minimize late deliveries. Discuss how and when Distributor notifies customers of late deliveries.

The Where's My Truck feature allows members to track the progress of their scheduled delivery. Where's My Truck is available via FoodServiceDirectOrder.com and its mobile app. In situations where trucks start the route late, the customer call tree is executed to

notify customers of any anticipated delay as the route progresses throughout the day. New enhancements to Where's My Truck include the option to receive alerts via text and/or email when the truck is 30 minutes away from point of delivery.

- 3.24.6 Discuss the Distributor's return procedure, including a discussion on how returns are to be handled and credits issued. How does the delivery person document shortages and communicate the shortage to the Distributor? Include what is expected from the District, time frame for pick up and how quickly a credit memo will be issued.

Food Safety is US Foods' primary focus when addressing product returns. Product Returns are managed based on the product class and timing to ensure credit requests are granted to the member and US Foods can guarantee product integrity to all customers. Each return and product refused is to be communicated within 24 hours of delivery, to ensure that the pickup gets processed for the next delivery date. Members are encouraged to inspect orders upon delivery for order accuracy and visible damage. The Customer receives credit for returned items once the product is inspected by US Foods Quality Control to validate that the product is unused and in its original packaging, was held at the required temperature, is in acceptable condition to re-sell and has the original warehouse label affixed to the case. Products in question should not be disposed before taking the required photographs and communicating the issue to local US Foods Sales Support team. Please see the attachment.

RETURN TIMES AND INSTRUCTIONS by PRODUCT CLASS DESCRIPTIONS:

- Frozen (if never thawed), dry and non-food products: Next delivery date
- Refrigerated ready-to-eat* products and ice cream: At time of delivery only
- Special orders, US Foods Direct and Just in Time (JIT) products: No returns allowed
- Drop Shipped/Vendor Shipped products: See carrier instructions and use return label on the box

QUALITY/CONCEALED DAMAGE RETURNS AND CREDITS

Products delivered by US Foods that didn't live up to our guaranteed quality standards are eligible for return/credit. Credit/return requests due to quality issues or concealed damage must be communicated within 14 days of the delivery date.

At time of delivery credit is instant. Examples would include damages, short on truck, general product refusals. Any requests to return products after a delivery has been made, must be requested within 14 days of original delivery for damaged or concealed products. The credit process is generated within 14 days of the product return.

US Foods reserves the right to charge a restocking fee, customary to industry standard for large returns stemming from Large or Special Event Customer orders.

- 3.24.7 The District expects the Distributor to fulfill 98 percent of orders without adjustments, shortages, outages or substitutions based on the original order from the District. If Distributor is temporarily out of stock of a particular item, they may deliver an equal or superior product at an equal or lower price, with prior approval from an assigned District representative. Change of stock items must be pre-approved by the District

Customer substitutions can be selected at the time of ordering.

The Premier/US Foods program offers some of the highest fill rates in the industry. US Foods shall ensure that ninety-nine percent (99%) of all cases ordered by a Participating Member will be delivered as ordered ("Service Level"). Service Level shall be defined as the actual number of cases delivered as ordered, divided by the actual number of cases ordered, multiplied by One Hundred Percent (100%). Service Level shall be measured

over a one (1) month period and shall exclude substitutions but only those substitutions approved and accepted by the Participating Member. Issues regarding dissatisfactory service levels will be resolved in accordance with the Premier Group Purchasing Agreement.

At US Foods, Premier Members will always choose the product they want to replace an out-of-stock product.

US Foods and Premier's FoodServiceDirectOrder.com proprietary system is designed with a central belief in *Member* choice. Therefore, US Foods does not utilize an auto-sub feature that preferentially pushes private label or other distributor-preferred products. Premier Members will always be offered the ability to choose which product alternative to replace an out-of-stock product. This substitution process makes it easy for your staff and buyers to *choose* needed products and receive them at the time of your normal delivery, which will help you with managing your business operations efficiently and effectively.

US Foods cannot agree to be responsible for excess costs should you decide to order products from another distributor. Customer approved substitutions are always available through US Foods.

3.24.8 Discuss the experience of your drivers, will District accounts have the same driver(s) or would they rotate? What are your expectations of your drivers?

At US Foods our drivers are one of our primary contacts with our customers. We have a rigorous training program for our drivers and expect them to represent US Foods as Second to None. Like you, we prefer consistent driver routes, but at times they may vary. US Foods continues to utilize technology to assist drivers with customer delivery information and special instructions to make our deliveries to you as consistent as possible. USF Denver drivers bid on their routes twice a year.

Driver Training and Loading Procedure

As part of the US Foods driver 90-day training process, all US Foods drivers receive training on customer service and unloading procedures. Generally, all trailer units are loaded nightly and are ready for drivers. Every case for each individual customer is labeled with a customer number, stop number and product description. The customer's cases are then palletized in groups of Frozen, Cooler, and Dry. Each trailer has a load map that shows the driver the location of each stop. US Foods drivers will work off the customer invoice to ensure the accuracy of products delivered to customer's location.

Code of Conduct

US Foods' success depends on the quality of our products and service, and on the integrity of our business conduct. It's our commitment to ethics and integrity that drives our decisions. US Foods' associates are required to follow the Code of Conduct. And we don't stop there—our suppliers and business partners also follow our business Code of Conduct. It is not an option; it is the foundation on which we stand.

US Foods deliveries are typically defined as a single order to a single dock.

3.24.9 Describe the Distributor's invoicing system, payment terms (District minimum is Net 30 from properly submitted and approved invoice), policies and procedures. Include a sample invoice. The District will not pay interest on late payments. Premier with US Foods has read and understands Special Conditions, 3.24.9.

Delivery terms are negotiated with the servicing US Foods distribution center, currently Net 30 days.

The day of delivery, a final, clean, hard copy invoice is left with the receiving facility and a signed electronic duplicate will be posted to the account online. The invoice amount will be posted to the US Foods accounts receivable system as due from the Member, along with a PDF version of the invoice with the Premier Member's complete signature.

Members can see the following information on FoodServiceDirectOrder.com:

- Signature capture of the person receiving the products at each delivery,
- Delivery quantities,
- Invoice details such as dates,
- Delivery times, and
- Exceptions

Please refer to the attached file(s) for more information:

PM_USF_SampleNOI_Invoice.jpg and PM_USF_InvoiceSample.pdf.

3.24.10 Describe Distributor's website capabilities for invoice search and re-printing of invoices.

US Foods has multiple ways for members to access invoices. The easiest way is to download the invoices from FOODSERVICEDIRECTORDER.COM. PDF versions of the invoice include the Proof of Delivery signature. Members can access up to two full years plus the current year of invoices. Invoices are typically available late in the evening on the day of delivery.

If users wish to access invoice level data, it can be downloaded from Business Analytics. Business Analytics allows the member to download data by date range, multiple customers and markets.

3.24.11 Describe Distributor's ability to send electronic invoices and receive electronic payments.

US Foods has multiple ways for members to access invoices. The easiest way is to download the invoices from FOODSERVICEDIRECTORDER.COM. PDF versions of the invoice include the Proof of Delivery signature. Members can access up to two full years plus the current year of invoices. Invoices are typically available late in the evening on the day of delivery.

If users wish to access invoice level data, it can be downloaded from Business Analytics. Business Analytics allows the member to download data by date range, multiple customers and markets.

US Foods Payment Options

US Foods offers a new Online Bill Pay system available to all Members!

The Online Bill Pay System provides you with the opportunity to pay bills directly from your bank account: 24 hours a day / 7 days a week. Eliminates the hassle and cost of paying by check, never miss a payment, take advantage of all outstanding credits, and keep track of all invoices.

Additionally, US Foods will accept payment by EFT, the corporate American Express, Discover and Visa credit cards, as well as, Purchasing Cards. Mastercard and ghost cards are not accepted.

ACH Direct Debit (a.k.a. Auto Deduct)

- US Foods electronically debits your business's bank account by ACH for reoccurring payments automatically.
- Deductions coincide with your invoice terms.

- No cost from US Foods, Inc.

Instructions: You will need to complete the ACH Direct Debit Payment Request Form. There are several ways to send in the form to setup the payment process.

3.25 Value Added Innovations or Programs

3.25.1 Include innovative ideas or programs other than those previously presented in this RFP that may improve the way the District does business, enhance the quality of food, increase the efficiency for the District, etc. Be specific and reference actual experience with these value-added innovations or programs. Premier and US Foods are participating in the Nourish to Flourish (N2F) Data Sharing & Analytics Initiative, as part of pilot program that started in July 2019. This joint effort is designed to improve supply chain efficiencies by integrating GDSN (Global Data Synchronization Network) into routine business processes for K-12 operators to assist in compliance with USDA regulations.

School foodservice operators will enjoy the benefits of less paperwork while electronically sharing forecasting data and analytics among school operators, state agencies, distributors and hundreds of K-12 suppliers. Tens of thousands of K-12 product specification data records are now being published in real time to a single unified N2F database using GDSN. Throughout the pilot, Premier and US Foods' combined ordering and inventory functions will be integrated into the menu planning prototype software developed by inTeam in collaboration with the N2F Technology Stakeholders Advisory Group.

Hundreds of stakeholders representing school nutrition program operators, suppliers, distributors, state agencies, dairy, ag groups and non-governmental agencies have been engaged to collaboratively identify and evaluate new voluntary open data standards that form the core of the new platform. Additionally, the Data Exchange is currently undergoing field validation pilots in multiple schools throughout 2020 to develop and refine the standards and reporting tools that will be made available. The stated end goal is to publish the open data standards that have been collaboratively developed and tested, and to make the Data Exchange platform available to school operators, suppliers, and other stakeholders to bring consistency and standardization to school nutrition and scale up excellence in school meals in Q1 2021. All stakeholders benefit by gaining real time access to necessary data.

N2F initiatives create opportunities for collaboration to test and evaluate the impact of proposed solutions. Premier members participating in the Data Sharing and Analytics Initiative can benefit from using integrated menu planning with pre- and post-costing, production records, inventory, and business analysis tools to better manage the supply chain and reduce waste.

Additional value-added services include:

Recipes on Demand®

Recipes on Demand® is an easy to use online recipe database featuring 13,480+ recipes that offers the ability to search, view, print and save. This recipe database provides the ability to quantify recipes according to your needs, view nutritional information for each recipe and print recipe nutritional information as a nutrition-facts label as well.

Serve Good®

At US Foods it's our goal to help make sustainability easy for Premier Members to understand. Premier Members are looking for more choices that contribute to the

endurance of forward-thinking food sourcing systems and processes, we know it's vital to provide resources and the know-how to become an operator whose commitment to sustainability their customers can trust. That starts with Serve Good®, our award-winning program featuring hundreds of sustainable products. Serve Good® products are developed with suppliers who are as dedicated to sustainability as we are, and many come with the reassurance of verification by third-party certifiers. Every Serve Good® product comes with a claim of responsible sourcing or contribution to waste reduction, falling into one of several categories: organic, non-GMO, sustainable seafood, animal care, responsible disposables or waste reduction. Additionally, all Serve Good® items are packaged according to a strict policy that dictates packaging reduction and increased post-consumer content and recyclability. At US Foods, we're striving to lead by example, innovating and advancing initiatives around sustainability in foodservice. Additional information on sustainability as well as Serve Good® and our trusted third-party certifiers is included at <https://www.usfoods.com/why-us-foods/serve-good>.

Premier Regional Meetings

Product Selection

US Foods Mobile

connection gets dropped. US Foods Mobile is available for phones and tablets on Android and iOS.

In addition to order management US Foods Mobile has several other on-the-go features:

- **Push Notifications:** Receive and view push notifications, including alerts for cutoff to submit orders, cutoff to place orders and delivery arrival. Also available through any Members' Apple watch, which requires the US Foods Mobile Application.
- **Where's My Truck:** Track Member orders to pinpoint the products in route to their business. Receive an estimated delivery time and an updated, accurate delivery time when the driver departs from the previous account.
- **My Accounts:** Coming soon! Pay via the new My Accounts application

SCOOP™

US Foods has created SCOOP™ innovative Food Products to focus on Premier Member SUCCESS. US Foods is focused on providing our SCOOP™ products under the Premier contract portfolio and actively promotes those that are CMA's to the Premier Membership. With each launch we create a customized Premier SCOOP™ Magazine focused exclusively on the CMA approved SCOOP™ products.



Food Fanatics®

Food Fanatics is a movement of food people and culinary experts who share their love of food to inspire business success.

- **Food Fanatics® Magazine:** Our one-of-a-kind magazine features cutting-edge culinary expertise, the latest concepts in the food scene and game-changing solutions for operators.
- **Food Fanatics Live™:** The leading culinary event in the industry, featuring discussions, demonstrations and up-close interactions with the food community. It's all designed to help you stay in the know, increase sales and grow your business.

- **Food Fanatics® Chefs:** US Foods brings culinary innovation to Premier Members through a **team of 54 Food Fanatic Chefs** across the country. Using their own culinary expertise, as well as insights from the company's work with more than 250,000 restaurants and foodservice operations, the Food Fanatics Chefs collaborate with chefs and restaurateurs across the country. Their responsibilities include introducing the latest US Foods products and innovations to local chefs, offering in-depth menu and recipe analysis for restaurateurs and consulting with operators on enhancements they can make to help their businesses succeed. Food Fanatics Chefs can help operators focus on the aspects of their businesses that truly drive success. Consultations can cover a broad range of topics, such as: Restaurant concepts and restaurant operations, Menu engineering, design and recipe ideation, labor management and marketing and growth strategies.



Please refer to the attached file(s) for more information: Premier-US Foods RoadmapToSavings 2020.pdf.

- 3.26 The method for submitting product pricing is “Cost plus Fixed Fee.” Distributors must clearly define that Cost plus Fixed Fee is being submitted.
- 3.26.1 “Cost” is derived from the most recent invoice cost to the Distributor’s distribution center of such product. This includes any sales, use, excise or other taxes and governmental duties or assessments thereon, whenever assessed, plus applicable freight charges to deliver such products to the Distributor’s distribution center. Storage and handling charges associated with forward purchases, if any, should also be included.
- 3.26.2 “Fixed Fee” is defined as the difference between cost, as defined above, and the selling price to the District. Fixed Fee shall remain firm for the duration of the agreement regardless of Distributor invoice price.
- 3.26.3 In the “Cost plus Fixed Fee” method, the Distributor shall ensure that all discounts, rebates, credits, and allowances it receives are passed to the District. This includes, without limitation, discounts based on total order value; merchandising service fees; discounts for orders delivered directly by manufacturer to the District; allowances attributable to the District volume; performance-based allowances; fees for merchandising service, and

performance-based discounts. The Distributor shall maintain records and source documents in support of all costs, discounts, rebates, and credits.

- 3.26.4 After award, any rebates, promotions, or other practices that result in free merchandise, reduced prices, marketing assistance or cost benefits, that are offered by manufacturers, brokers, distributors, or others, must be made available to the District exclusive of discounts for prompt payment of invoices. The Distributor shall pass on to the District all promotional allowances, discounts or rebates. The Distributor shall keep the District informed of all rebates that could be redeemed by the District as an end-user account and provide tracking information on product usage to facilitate the District's efforts in capturing available rebates and promotional goods offered.
- 3.26.5 The Distributor shall provide credits or refunds to the District within 60 days of notification in writing from the District.

Cost Plus Fixed-Fee Program - Premier, Inc.

The cornerstone of the Premier group purchasing program is the contracted manufacturer agreement (CMA) providing the most comprehensive foodservice contract portfolio in the industry. Members who maximize their utilization of CMAs realize generous cost savings on their food spend, year after year. The majority of the financial value of the Premier program is vested in the CMA. Contracted manufacturer agreements are negotiated to maximize the benefits for all members and then managed with careful oversight and price monitoring throughout the term of the agreement providing price protection, predictability and auditing. Today, 78% of all dollars purchased by Premier members are covered by a CMA. On average 40% of stocked items in US Foods distribution centers are contracted manufacturer agreements.

Contracted manufacturer agreements (CMAs) are negotiated with manufacturers for a three-year (36 month) period. Foodservice Distribution is negotiated for a 5 year (60 month) period. All contracts (manufacturer and distribution) begin and end based on the terms and conditions for the awarded contract cycle. Premier does not renew contracts. All contracts are required to go through the Premier sourcing process and be evaluated and awarded by our Premier member sourcing committee(s).

Premier utilizes multiple price strategies based on the volatility and composition of each product category - all items either have a fixed price or are market-priced (which would vary by week by geographic market). Items with fixed pricing are locked in for a stated period of time (annually, semi-annually, quarterly or monthly), and pricing is established by either a deviation or a formula. Market-priced products are generally in highly volatile categories where it would disadvantageous for Premier to attempt to lock in a price; however most products include an allowance that is taken off the distributor's price at the time of invoicing to the member. All requests for price increases are subject to review and approval by Premier and must be accompanied by supporting data that outlines the changes in market conditions to warrant such an increase; no price increase request will be automatically approved. Premier also monitors current market conditions in order to ensure the ongoing competitiveness of the portfolio; this can include working with suppliers to decrease pricing during a contract term.

Premier is responsible for the sourcing and contracting of national, regional and local agreements. Premier does not purchase or buy any products or services.

Cost Plus Fixed-Fee Program - US Foods

US Foods handles the day to day stocking and delivery of food products. One hundred percent of all products purchased through US Foods are priced based on the national

distribution agreement Premier has negotiated on behalf of its membership. The Fixed Fee-Per-Case structure on the below outlines and enhances the benefits available to facilities with large drops.

The Premier/US Foods program with Omnia Partners (formerly U.S. Communities) offers a Cost-Plus Fixed Fee-Per-Case Program. Premier utilizes multiple pricing strategies (fixed, market) to provide both immediate and long-term price protection and predictability. We do not guarantee fixed pricing or cost. Pricing is based on the volatility and composition of each product category positively influencing product cost.

All facilities will be charged the same fee per case across the board. Facilities' drop size performance will be identified quarterly. **If a facility actualizes a better fee per case opportunity for the previous quarter, a credit will be issued to the facility via the delivering US Foods division. The Market Basket provided with this RFP has been priced at the top tier of \$2.23/case. All featured products are priced at \$0.89/case.**

Omnia Partners K-12 Food Product & Distribution Program:

Omnia Partners K-12 Food Product & Distribution Program:

Average Drop Size	Firm Fee per Case ¹
\$350 to \$2,499	\$2.23
\$2,500 to \$2,999	\$2.02
\$3,000 to \$3,999	\$1.92
\$4,000 to \$5,499	\$1.84
\$5,500 to \$7,999	\$1.80
\$8,000 to \$10,999	\$1.66
\$11,000 to \$15,999	\$1.61
\$16,000 and up	\$1.50

Omnia Partners K-12 Featured Fee-Per-Case Items:

Featured Product	Firm Fee per Case ¹
PC Condiments	\$0.89
PC Juices	\$0.89
Yogurt Single Serve	\$0.89
Bottled Water	\$0.89
Disposable Cutlery	\$0.89

The Fixed Fee-Per-Case schedule and the K-12 featured Fee-Per-Case Products (PC Juices, Yogurt Single Serve, Bottled Water, PC Condiments, and Disposable Cutlery) will be reviewed every two years (2021, 2023, 2025) and adjusted for key inflationary factors that affect the Average Case Cost for K-12 Participating Members.

Culinary Equipment & Supplies (CES) is a subsidiary of US Foods, which offers direct order and online purchasing of supplies and equipment.

**Equipment and Supply products greater than \$100.00 are not included in this Fixed Fee-Per-Case mark-up schedule and will be priced per the terms of the Culinary Equipment and Supply Agreement between US Foods Culinary Equipment & Supply and Purchasing Partners. Pricing will be based on a percent.*

In addition, the Premier group purchasing program offers incentive opportunities on and above the cost off invoice:

- **New Business Incentive:** Members may be eligible for a one-time incentive equal to 2% of total sales based on 26 weeks of shipping. The new business incentive is applicable only for those not currently customers of US Foods. An affidavit is required for participation in this incentive.
- **Earned Tier Adjustment:** All schools will be set up and charged the same fee-per-case. Based on the average drop size, a school may actualize a better fee-per-case tier for the previous quarter. Any credit earned will be paid by US Food in the form of a quarterly invoice credit.
- **US Foods Participation & Utilization Incentive (aka Direct Parent Incentive or DPI):** Members are eligible for an ongoing incentive of 1% that is to be paid semi-annually by US Foods. To be earned, members would need to meet or exceed prime vendor Participation with US Foods of 85% or more and a Premier CMA threshold based on class of trade. An affidavit is required for participation in this incentive.
- **Premier Contracted Manufacturer Agreement Rebates (CMARs):** Provide additional savings or discounts above invoice cost. Rebates are paid (100%) quarterly by Premier to the purchasing member on all qualifying purchases. Rebates are not reflected in invoice cost (purchase price).

The foodservice distribution program for Premier was awarded to US Foods in July 1, 2010 and remains in effect until June 30, 2020. US Foods was recently awarded a new 5-year sole source agreement effective July 1, 2020 to June 30, 2025. To meet the requirements in the RFP for Poudre School District, Premier will authorize US Foods to offer the program specifics detailed in this proposal for the term requested, including any extensions that might go into effect. In addition, US Foods will commit to all terms, conditions and program parameters answered in this proposal for the full term specified in this bid. If future contract parameters are confirmed, the Premier representatives will present these details, modifications or options to Poudre School District as they are introduced to our membership. Poudre School District will have the opportunity to evaluate options and determine if taking advantage of these options would be beneficial to Poudre School District.

Pricing to--- Poudre School District and each Participating Public Agency will be based on the cost of products ordered from Contractor plus a Contractor mark-up. Cost will be as defined below unless otherwise defined by Premier Committed Manufacturer Agreement(s). Thereafter, prices may be changed to reflect the actual delivered cost of items to the Contractor. Net delivered cost to the member shall always be based on the true and current cost of the product delivered at the time of delivery. Price changes shall be reflected through the online order entry system on demand. The price list furnished shall contain only items that are purchased by the member. The handling fee shall remain the same throughout the contract period. Under no circumstances will the member's prices be increased should quantities fall short or exceed usage estimates provided. Quantities stated are estimates only and are not commitments to buy.

"Cost" is defined as:

- (i) **CONTRACTOR Branded and Exclusive Products.** Cost (for products which are not covered by a Committed Manufacturer Agreement) may be based on various nationally or regionally published price lists, plus inbound freight (where applicable). USF Branded and Exclusive Products includes products marketed under trademarks owned by USF,

including but not limited to products for which USF has exclusive marketing and/or sales authority, property rights in a proprietary products formula, or has supplied raw materials or packaging for the finished products. Nationally and regionally published price lists are distributed to various market segments and customers and are subject to competitive market pressures. Nationally and regionally published price lists do not include documents only used internally and shall not include any Premier-only pricing. In the alternative, the Cost for USF Branded and Exclusive Products may be calculated as set forth in subparagraph (ii) below (All Other Products). The alternative used to calculate Cost may change from time to time. At Purchasing Partner's request, USF shall disclose which method is being used at that time.

(ii) All Other Products (except produce). Cost is defined as the manufacturer's (supplier, packer or any other vendor) delivered cost or f.o.b. unit price plus standard freight (as hereinafter defined to USF's distribution center, less off-invoice discounts or off-invoice allowances (such off-invoice discounts or off-invoice allowances to mean manufacturer generated discounts or allowances on particular items for set periods of time and which are specifically reflected on the invoice). Cost shall not be adjusted for, and Participating Members shall not be entitled to, promotional allowances, cash discounts, prompt pay discounts, growth programs or any other supplier incentives received by USF. Cost may include a fee for USF's procurement activities which provide procurement leverage, order consolidation and administration, product marketing and quality assurance ("National Procurement Fees"). National Procurement Fees may include: (x) label expenses (including amortized cost of label redesign and obsolescence); (y) applicable storage, handling and finance charges which shall generally reflect USF's actual expense for these costs; and (z) an allocation of the approximate direct salary and benefits and other expenses of USF's employees, agents and equipment that manage and support the procurement activity related to National Procurement Fees. Such national procurement activities are intended to provide value to Participating Members. National Procurement Fees are intended to cover USF's costs of creating said value. USF may, at its option, select the invoice cost to be used for determining Cost from among all invoices for product currently available for sale, or from confirmed purchase orders for product to be received by the third day of the pricing cycle. Forward purchases (including forward warehouse purchases and customer consigned products) may include applicable storage and finance charges and/or other service fees which shall generally reflect USF's costs associated with such products (collectively, "Fees") or shall be based on local market replacement cost, as may be determined by USF from time to time; provided, however, that in no event shall the Cost be higher than local market replacement cost solely by reason of the addition of the Fees. Local market replacement cost means the cost the individual USF distribution center would have been required to pay for the purchase of its normal quantity requirements of such products.

(iii) Produce: Cost for produce shall be based on total market cost plus freight (where applicable). Total market cost is set by the respective USF distribution center and is intended to reflect the replacement or current market average cost of procured product.

Discounts/ Allowances /Incentives. Notwithstanding the foregoing, only promotional allowances exclusively negotiated by Premier or on the behalf of Premier will be passed through to Participating Public Agencies. Contractor shall be entitled to cash discounts and other supplier incentives.

Freight to Contractor. Unless inbound freight is included in vendor's delivered pricing, freight charges will be added to the cost of product. Freight will be based on market conditions and will not exceed the freight rate normally payable by the Contractor distribution center for inbound shipments of regular quantity requirements of such products. Freight charges may include common or contract carrier charges by the product vendor or a carrier, and/or charges billed by Contractor for its freight management service. It is expressly acknowledged and agreed that Contractor may

utilize its internal logistics or branch generated back-haul program provided freight cost charged to the district or Participating Public Agency does not exceed standard freight. Contractor retains sole responsibility for all inbound logistics activity. In all cases, auditable documentation for freight rates will be maintained by each of Contractor's distribution centers."

3.27 Deviations

3.27.1 Discuss your process for requesting manufacturer price deviations and rebates for your customers, including your process for tracking rebates, frequency of requesting deviations from manufacturers and how they are renewed.

The cornerstone of the Premier group purchasing program is the contracted manufacturer agreement (CMA) providing the most comprehensive foodservice contract portfolio in the industry. Members who maximize their utilization of CMAs realize generous cost savings on their food spend, year after year. The majority of the financial value of the Premier program is vested in the CMA. Contracted manufacturer agreements are negotiated to maximize the benefits for all members and then managed with careful oversight and price monitoring throughout the term of the agreement providing price protection, predictability and auditing. Today, 78% of all dollars purchased by Premier members are covered by a CMA. On average 40% of stocked items in US Foods distribution centers are contracted manufacturer agreements.

Contracted manufacturer agreements (CMAs) are negotiated with manufacturers for a three-year (36 month) period. Foodservice Distribution is negotiated for a 5-year (60 month) period. All contracts (manufacturer and distribution) begin and end based on the terms and conditions for the awarded contract cycle. Premier does not renew contracts. All contracts are required to go through the Premier sourcing process and be evaluated and awarded by our Premier member sourcing committee(s).

Premier utilizes multiple price strategies based on the volatility and composition of each product category - all items either have a fixed price or are market-priced (which would vary by week by geographic market). Items with fixed pricing are locked in for a stated period of time (annually, semi-annually, quarterly or monthly), and pricing is established by either a deviation or a formula. Market-priced products are generally in highly volatile categories where it would disadvantageous for Premier to attempt to lock in a price; however most products include an allowance that is taken off the distributor's price at the time of invoicing to the member. All requests for price increases are subject to review and approval by Premier and must be accompanied by supporting data that outlines the changes in market conditions to warrant such an increase; no price increase request will be automatically approved. Premier also monitors current market conditions in order to ensure the ongoing competitiveness of the portfolio; this can include working with suppliers to decrease pricing during a contract term.

Premier is responsible for the sourcing and contracting of national, regional and local agreements. Premier does not purchase or buy any products or services.

3.27.2 Discuss your process for price changes. Provide justification. (Exhibit J)

US Foods and Premier communicate price change information to Members occur in multiple ways to ensure transparency and meet the various Members' needs as follows:

Utilizing Premier's Supply Chain Advisor:

Premier negotiates all Contracted Manufacturer Agreements, CMAs, on behalf of the Premier Members with all manufacturers. Premier then loads all contract pricing in a web tool called Supply Chain Advisor for Members to ensure total transparency. Every CMA is displayed with the Member Cost, without distributor mark-up. Members can search for pricing by contract, by SKU, or by key word search. Members can even download into

Excel to facilitate cost comparisons between contracted suppliers. Premier also attaches a Contract Information Sheet to each supplier page in Supply Chain Advisor. This document summarizes key aspects of the contract.

Within Supply Chain Advisor, Premier's internal sourcing management system, there is reporting functionality that allows Members to see details of price changes during the term of the contract.

Members also have access to Premier's customer service center (The Solution Center) whose staff is versed in our contracts. Unanswered questions are handled personally by the Senior Director of Foodservice Contracting.

Members are encouraged to register on Premier's internal contracting system to access the individual contract details; US Foods does not have access to this - only members. To register, visit www.premierinc.com.

Utilizing US Foods Business Analytics:

To easily review price increases or decreases with distributor mark-up, Members have access to the US Foods Order Guide Change report on FoodServiceDirectOrder.com. This report allows Premier Members to compare the current order guide to prior order guides for up to four (4) previous weeks and displays all product additions, deletions and price changes. This report can be scheduled for download your desired frequency.

US Foods also generates a monthly price list (order guide) for individual Premier Members that includes Premier contracted pricing effective the first of the succeeding month. In addition, US Foods also creates and transmits price files that include the following week's prices for those products on a weekly pricing schedule to Premier Members. Either of these files can be sent hard copy or in electronic format at the request of individual Members. Electronic files from one period to another can be easily merged to create price change reports.

3.28 Describe, in detail, your plan to request additional deviations from the District if awarded a contract.

We believe in a collaborative partnership between the member, the GPO and the Distributor. Upon award, Premier and US Foods will work alongside of Poudre to identify the best utilization of both Contracted Manufacturer Agreements and Local Pricing Programs specific to Poudre School District. All local pricing agreements will be requested on your behalf by your local US Foods division. We understand that our contracted manufacturer agreement portfolio is not a one size fits all and each member has unique needs and requirements that benefit from locally sourced or priced agreements.

3.29 USDA Foods

3.29.1 The District requests proposals in response to the RFP for purchasing commercial food products, Net Off Invoice (NOI) products, Fee for Service through the Distributor (FFSD) and related services from a Distributor. The Distributor needs to provide example invoice showing the ability to process NOI items or FFSD.

Premier with US Foods has read and understands Special Conditions, 3.28.1. Please refer to the attached file(s): Sample NOI Invoice.pdf.

3.29.2 The District requests the Distributor state Distribution fix fee costs per case on USDA further processed foods passing through the distributor to the District. The fee per case for NOI products delivered on our US Foods trucks at the time of delivery are the same as any other case delivered to the district. USDA further processed

foods qualifying as “brown box” are not part of the services US Foods can provide the district at this time.

3.30 Product Specifications

3.30.1 Refer to the Product Lists (Exhibit D) for product specifications and anticipated purchase quantities. These lists reflect 100 percent (100%) of the dollar volume, per USDA requirements.

Premier with US Foods has read and understands Exhibit D.

3.30.2 Quantities shown on the Product Lists are based on the previous year’s purchases and are accurate to the best of the District’s ability. Distributor understands that the quantity associated with an item does not constitute a guarantee that the District purchase amounts in excess of requirements.

Premier with US Foods understands Special Conditions, 3.29.2.

3.31 Auditing Rights

3.31.1 The District reserves the right to conduct quarterly audits to ensure that the District receives the best possible Net Delivered Price for all goods covered by this contract. Distributor shall be responsible for demonstrating that the frequency and adequacy of its efforts to obtain the best prices for goods covered by this contract are reasonable to accomplish this objective. The Distributor shall furnish computer verification of costs for line items to be price verified quarterly. These reports will be due to the District by the 15th of the month following the calendar quarter. The District will provide a listing of items to be verified, not to exceed 30 items, and the date of the pricing period to be verified. If an error rate in excess of 10 percent is found, a complete product list audit may be performed. The Distributor shall be able to provide cost data from purchases between divisions or departments within their own organizations and from cooperatives to which they belong.

US Foods and Premier are committed to transparency. Not only is cost available for an audit, cost for every product under a Premier Contracted Manufacturer Agreement (CMA) is available to Premier Members anytime online.

Once Premier negotiates all CMAs on behalf of the Premier Members with all manufacturers, Premier then loads all contract pricing in a web tool called Supply Chain Advisor for Members to ensure total transparency. Every CMA is displayed with the Member Cost, without distributor mark-up. Members can search for pricing by contract, by SKU, or by key word search. Members can even download into Excel to facilitate cost comparisons between contracted suppliers. Premier also attaches a Contract Information Sheet to each supplier page in Supply Chain Advisor. This document summarizes key aspects of the contract.

Within Supply Chain Advisor, Premier’s internal sourcing management system, there is reporting functionality that allows Members to see details of price changes during the term of the contract.

Members also have access to Premier’s customer service center (The Solution Center) whose staff is versed in our contracts. Unanswered questions are handled personally by the Senior Director of Foodservice Contracting.

Members are encouraged to register on Premier’s internal contracting system to access the individual contract details; US Foods does not have access to this - only members. To register, visit www.premierinc.com.

And, in the event of a requested audit, Premier's Foodservice Program can support the audit with US Foods within the following parameters:

1. Upon reasonable notice, but no more frequently than once every six (6) months, Member may examine documents appropriate to verify Cost and mark-up under this agreement.
 - a. Premier Pricing Audit Tool will be utilized to audit documentation whenever applicable.
 - b. The Member may audit any monthly period within 12 months of the specific audit period with at least a 10-day notice containing list of items to be audited.
 - c. The audit shall not exceed twenty-five (25) items.
 - d. The audit shall be conducted during regular business hours and in such a manner as not to unduly interfere with operations.
2. Refunds will be an offset from amounts due to Seller beyond the agreed upon credit terms.
3. The Member requesting an audit guarantees the confidentiality of all information provided and any third-party consultant auditor will have to sign a confidentiality agreement.

3.31.2 The District expects full restitution of any mistakes found to be in its favor during an audit, and that full actions are taken to correct any procedures that allowed the mistake to happen.

Premier with US Foods understands. Refunds will be an offset from amounts due to Seller beyond the agreed upon credit terms.

3.32 Food Laws

3.32.1 Distributor shall operate in accordance with all applicable laws, ordinances, regulations, and rules of federal, state and local authorities.

US Foods believes the safety and quality of the products we deliver are of the highest importance, as is the trust and confidence of our Premier members.

US Foods distribution facilities meet or exceed all federal, state and local requirements for the distribution and sale of food products. Each of our facilities is registered as required by the 2002 Bioterrorism Act and is certified* under the International Featured Standards (IFS) Logistics Standard.

Our food safety and quality programs include the following components:

- Food Safety Systems (HACCP/Preventive Controls)
- Allergen Controls
- Sanitation Program
- Pest Control Program
- Storage & Transportation Controls
- Complaint Management Process
- Recall/Traceability Systems
- Food Defense Plan

While copies of the above programs and procedures are proprietary to US Foods and are not shared with our customers, we can provide a copy of the applicable facility's GFSI Certificate and other applicable information and may be reviewed on-site.

The "General and Continuing Guaranty - Food Products" that we provide on the Exclusive Brands' products that we distribute is based upon our own assessment of the applicable facility, the Global Food Safety Initiative (GFSI) certification of the applicable manufacturing plant, the product assessments conducted by the US Foods Quality Specialists team, and the applicable supplier's attestation to provide products that are in compliance with all applicable regulatory requirements.

3.32.2 A letter of guarantee of compliance with food laws and HACCP plan shall be included with the response to this RFP.

US Foods Letter of Guarantee is attached.

3.32.3 Upon request from the District, Distributor shall also provide:

- Latest facility inspection forms and comments from applicable federal, state and local agencies

US Foods distribution centers are inspected by various federal, state, and/or local agencies. Upon execution of a non-disclosure agreement, Premier Members may review government inspection reports for the distribution center servicing the applicable account, for the period of up to 12 prior months, on-site at the applicable distribution center. Premier Members may not copy or reproduce the reports.

- Procedures for food safety and sanitation, including procedures used for product holds or recalls.

US Foods' food safety and sanitation plans are confidential trade secrets of US Foods. Upon request, US Foods will provide a copy of the most recent GFSI certificate for the distribution center servicing the applicable account. Upon execution of a non-disclosure agreement, Premier Members may review the current HACCP plans, Preventive Controls, and relevant Standard Operating Procedures for the applicable distribution center on-site. Premier Members may not copy or reproduce the documents. A summary of US Foods' procedures for product holds and recalls is attached.

3.32.4 Foods received shall maintain the cold chain, where applicable. Frozen products shall arrive frozen, refrigerated product not frozen and dry goods not frozen. All foods shall be received in good condition. The Distributor shall not be paid for items that do not comply with temperature requirements, damaged products or products that show signs of spoilage.

HACCP and Temperature Control

US Foods strongly supports an integrated Hazard Analysis and Critical Control Points program for food safety throughout the food chain. There are at least two Nationally-HACCP-Certified individuals at each distribution center overseeing mandatory Seafood HACCP programs. Additionally, HACCP is incorporated into our standard operating procedures, and the concept of HACCP is part of every employee's orientation and training. For example, drivers are required to monitor product temperatures throughout the delivery process. They are taught that these temperatures are not just numbers that are nice to have, but are critical control points that must be met, or corrective action must be taken.

Many of our distribution centers have automatic warning devices that contact management if a cooler or freezer exceeds temperature- even calling managers at home automatically. Distribution centers without such system are monitored personally on weekends and holidays.

Of course, food safety begins before US Foods receives the food. Our receiving methods include strict adherence to delivery temperatures, and for higher-risk foods we may require a time/temperature monitor that demonstrates temperature compliance during transit. It is not unusual for US Foods to refuse to accept a load of inbound product because of non-compliant temperatures.

3.33 Taxes

3.33.1 The District is exempt from state sales tax. All invoices shall not include any state sales tax charges. The schools shall provide Tax ID upon request.

Premier with US Foods understands Special Conditions, 3.32.1.

3.34 Buy American

3.34.1 Schools participating in the federal school meal programs are required to purchase domestic commodities and products for school meals to the maximum extent practicable. The “Buy American” requirement (7 CFR Part 210.21(d)) specifies that the schools should purchase domestically produced food and food products.

3.34.2 Domestic commodity or product means an agricultural commodity that is produced in the US and a food product that is processed in the US substantially (at least 51 percent) using agricultural commodities that are produced in the US.

3.34.3 Federal regulations require that all foods purchased for Child Nutrition Programs be of domestic origin to the maximum extent practicable. While rare, two (2) exceptions may exist when:

- The product is not produced or manufactured in the United States in sufficient, reasonable and available quantities of a satisfactory quality, such as bananas and pineapple; and
- Competitive proposals reveal the cost of a domestic product is significantly higher than a non-domestic product.

3.34.4 All products that are normally purchased by Distributor as non-domestic and proposed as part of this solicitation must be identified with the country of origin. Distributor shall outline their procedures to notify the schools when products are purchased as non-domestic.

- Any substitution of a non-domestic product for a domestic product (which was originally a part of the solicitation), must be approved, in writing, by the Food Service Director, prior to the delivery of the product to the schools
- Any non-domestic product delivered to the schools, without the prior, written approval of the Food Service Director, will be rejected.
- Distributor shall provide a non-domestic product statement upon request.

3.34.5 Distributor shall affirm their willingness to assert their best and reasonable efforts to ensure compliance with this federal rule by signing this RFP.

Premier with US Foods has read and understands Special Conditions, 3.33.1-5.

US Foods and Premier will observe to the maximum extent practicable with the Buy American Provision requiring that the food delivered to a Member is of domestic origin or the product is substantially produced in the United States. For these purposes, substantially means over 51% of the processed food is from U.S. produced products.

If compliance cannot be certified, we will provide an explanation as to why it cannot certify compliance with the Buy American Provision. Non-compliance may include but not limited to when a product is not produced or manufactured in the US in enough and reasonable quantities of a satisfactory quality or when competitive quotes, bids and proposals reveal the cost of a US product is significantly higher than the foreign product.

Notwithstanding US Foods’ efforts to abide by with the Buy American provision, it remains the Member’s responsibility to monitor certification and compliance. Members are responsible for including when applicable, a “Buy American Clause” in product

specifications, bid solicitations, requests for proposals (RFPs), purchase orders and other procurement documents.

3.35 Certification Regarding Debarment or Suspension

3.35.1 The Distributor certifies that neither the Distributor or its principals; the sub-recipients or their principals; or the subcontractors or their principals are suspended, debarred, proposed for debarment, voluntarily excluded from covered transactions, or otherwise disqualified by any federal department or agency from doing business with the Federal government pursuant to Executive Orders 12549 and 12689. The Distributor specifically covenants that neither the Distributor nor its principals; the subcontractors or their principals; nor the sub-recipients or their principals are included on the Excluded Parties List System ("EPLS") maintained by the General Services Administration ("GSA"). By responding to RFP, the Distributor is certifying he is in "Good Standing."
Premier with US Foods has read and understands Special Conditions, 3.34.1.

3.36 Lobbying

3.36.1 If the negotiated Contract exceeds \$100,000, Distributor will submit a certificate that no federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence any federal agency or Congress with respect to the awarding of a federal contract, etc.

3.36.2 If Distributor has paid, or will pay, any funds other than federal appropriated funds to any person for influencing or attempting to influence an officer or employee of any federal agency or Congress, Distributor is required to submit a "Disclosure Form to Report Lobbying" at the time of the executed contract and at the time of any renewals.
Premier with US Foods has read and understands Special Conditions, 3.35.1-2.

3.37 Other Federally Required Contractual Provisions

3.37.1 Distributor is required to comply with the following provisions, as applicable:

- Contract Work Hours and Safety Standards Act
- Equal Employment Opportunity
- Davis-Bacon Act
- Clean Air Act and the Federal Water Pollution Control Act

Premier with US Foods agrees and complies with Special Conditions, 3.36.1.

3.38 Non-Performance of Contract and Termination

3.38.1 Except as may be otherwise provided by this document, a contract may be terminated in whole or in part by either party in the event of failure by the other party to fulfill its obligations under this contract through no fault of the terminating party; provided that no such termination may be implemented unless and until the other party is given:

- At least thirty (30) days written notice (delivered by certified mail, return receipt requested) of intent to terminate
- An opportunity for consultation with the terminating party, followed by a reasonable opportunity of not more than ten (10) business days or such other reasonable amount of time as may be required under the circumstances, to rectify the defects in products or performance, prior to termination

Premier with US Foods has read and understands Special Conditions, 3.37.1.

3.39 Fair Price Analysis

3.39.1 Purchases made under this contract may require further fair price analysis. The awarded Distributor will be required to provide documentation (e.g. published price list, list of previous buyers, etc.) to allow the District to complete this analysis.

US Foods understands and agrees that transparency is important, therefore we have provided a process for audits in Section 3.30. We routinely provide order guides with your contracted prices. All stocked products in our warehouse are visible to you on US Foods Online, with your contracted price. Special order products prices are provided upon request.

3.40 Changes to Contract

3.40.1 Mutually agreed upon changes to this contract between the awarded recipient and the District must be followed up with an addendum.

Premier with US Foods has read and understands Special Conditions, 3.39.1.

3.41 Contract Transition

3.41.1 If the incumbent Distributor is not awarded the new contract, the incumbent Distributor may be required to continue providing products and services, at contracted pricing, on a month-by-month basis in order to provide the District with continued operations and a smooth transition.

US Foods understands Special Conditions, 3.40.1.

SCOPE OF WORK

- 4.1 The District intends to establish contracts with distributors for the purchase and delivery of food and non-food items.

Premier with US Foods understands and is excited to partner with Poudre School District. Currently, Premier Contracted Manufacturer Agreement (CMAs) Categories include:

- Dry
- Refrigerated
- Frozen Grocery
- Dairy
- Milk
- Center of the Plate
- Produce
- Medical Nutritional Products
- Disposables
- Janitorial Chemicals
- Beverages (coffee, tea, etc.)
- Small wares
- Kitchen Equipment
- Broadline Distribution with US Foods

- 4.2 All deliveries shall be to a central district warehouse located at 1502 South Timberline Road in Fort Collins, Colorado for the exclusive use by Poudre School District.

Premier with US Foods understands Scope of Work, 4.2.

- 4.3 The contract shall include a complete and comprehensive program for orders, deliveries, fill rates, pricing, invoicing, promotions, rebates, electronic data transmission, and evaluation programs.

Premier with US Foods understands Scope of Work, 4.3.

- 4.4 The District reserves the right to utilize a secondary Distributor for food and non-food items if it is determined that it is in the best interest of the District to do so.

US Foods is responding as a prime vendor (inclusive of all categories and 80% of total qualifiable foodservice spend) utilizing the Premier Group Purchasing and Distribution Program. Line item or Category Awards are not permissible utilizing the Premier Program.

- 4.5 The District's expectations are that the Distributors shall maintain high quality programs for warehousing and distribution, to assure that first-in-first-out principles are used; product shelf life is monitored; products are free of damage; correct products and quantities are selected and delivered at the correct price; product discrepancies and complaints are resolved and corrective action is initiated; customer satisfaction is monitored; Distributor, USDA and FDA initiated food recalls are promptly reported; and salvaged products are not used.

Premier with US Foods understands Scope of Work, 4.5.

US Foods believes the safety and quality of the products we deliver are of the highest importance, as is the trust and confidence of our Premier members.

US Foods distribution facilities meet or exceed all federal, state and local requirements for the distribution and sale of food products. Each of our facilities is registered as required by the 2002 Bioterrorism Act and is certified* under the International Featured Standards (IFS) Logistics Standard.

Our food safety and quality programs include the following components:

- Food Safety Systems (HACCP/Preventive Controls)
- Allergen Controls
- Sanitation Program
- Pest Control Program
- Storage & Transportation Controls
- Complaint Management Process
- Recall/Traceability Systems
- Food Defense Plan

While copies of the above programs and procedures are proprietary to US Foods and are not shared with our customers, we can provide a copy of the applicable facility's GFSI Certificate and other applicable information and may be reviewed on-site.

The "General and Continuing Guaranty - Food Products" that we provide on the Exclusive Brands' products that we distribute is based upon our own assessment of the applicable facility, the Global Food Safety Initiative (GFSI) certification of the applicable manufacturing plant, the product assessments conducted by the US Foods Quality Specialists team, and the applicable supplier's attestation to provide products that are in compliance with all applicable regulatory requirements.

- 4.6 The District supports 27 elementary schools, nine (9) middle schools, four (4) high schools, and three (3) alternative schools, all of which receive a weekly food delivery from our central warehouse.

Premier with US Foods understands Special Conditions, 4.6.

- 4.7 Delivery is required one (1) day a week with the option of off-day deliveries, Monday through Friday, while schools are in session.

Current delivery days and window times will remain the same.

- 4.7.1 The District shall determine the day and time window for delivery.

Current delivery days and window times will remain the same.

- 4.8 The contract shall commence July 1, 2020 and continue in full force and effect through and including June 30, 2021.

Premier with US Foods has read and understands Scope of Work, 4.8.

The foodservice distribution program for Premier was awarded to US Foods in July 1, 2010 and remains in effect until June 30, 2020. US Foods was recently awarded a new 5-year sole source agreement effective July 1, 2020 to June 30, 2025. To meet the requirements in the RFP for Poudre School District, Premier will authorize US Foods to offer the program specifics detailed in this proposal for the term requested, including any extensions that might go into effect. In addition, US Foods will commit to all terms, conditions and program parameters answered in this proposal for the full term specified in this bid. If future contract parameters are confirmed, the Premier representatives will present these details, modifications or options to Poudre School District as they are introduced to our membership. Poudre School District will have the opportunity to evaluate options and determine if taking advantage of these options would be beneficial to Poudre School District.

- 4.8.1 The contract may be extended beyond the first term for up to four (4) additional one-year terms subject to the parties' negotiation of mutually agreeable one-year fee schedule for each successive one-year term

Premier with US Foods understands Scope of Work, 4.8.1.

5.0 **REVIEW AND ASSESSMENT**

5.1 Distributors will be evaluated on the following criteria. These criteria will form one basis for review of the written proposals and interview session. A cumulative point system
Premier with US Foods has read and understands.

Criteria	RFP Reference	Possible Score
Proposal conforms in all material respects to the RFP and all of its requirements, including all form and substance.		5
Distributor has the integrity, reliability and technical capacity to perform the requirements of the RFP and subsequent contract.		5
Delivery Conditions and Returns / Non-Delivery	3.5, 3.6	5
Implementation & Account Representation		5
Performance Meetings	3.7, 3.8	5
Product Information	3.9	5
Stock items, Non-stock items, Special orders	3.16, 3.17	5
Online ordering and alternative ordering method by phone or fax	3.21, 3.22	5
Order / Delivery Schedule	3.23	5
Order filling / Deliver & Receiving / Invoice & Payment	3.24	5
Value Added Innovations or Programs	3.25	5
Distributor agrees to Cost plus Fixed Fee	3.26	5
References - Experience with K-12 School Food Authorities	2.14, 7.0	5
Cost Proposal	3.15, 9.6	35
TOTAL		100

6.0 **AWARD OF CONTRACT**

6.1 The final award and contract start date is contingent upon a successfully negotiated and fully executed contract between the District and the recommended Distributor.
6.1.1 In the case of conflicts between the RFP and any referenced proposal documents, the more stringent requirements shall govern. In all cases, the Distributor is responsible for notifying the District of the conflict.
Premier with US Foods has read and understands.

7.0 **REFERENCE EVALUATION (TOP RANKED FIRM)**

7.1 The District Project Manager will check references using the following criteria. The evaluation rankings will be labeled Satisfactory / Unsatisfactory.
Premier with US Foods has read and understands.

QUALIFICATION	STANDARD
Overall Performance	Are you pleased with the Distributor's performance? Would you continue to exercise your contract with this Distributor, if given a choice?
Thoroughness	Did the Distributor follow through with the deliveries in the exact manner agreed upon, keeping you informed of status, and on-schedule? Was there connectivity between the sale, services provided, and final results?
Knowledge of Food Service	Was there an understanding of professional practices and procedures? Were the orders complete and accurate?
Specific Contract Requirements	Was the Distributor able to meet required schedules? Are the products accurate and complete? Is there a dedicated representative?

8.0 **INSURANCE**

Distributor shall procure and maintain the required insurance specified below for the duration of this Contract, which insurance shall be written for not less than the amounts specified or greater if required by law. Specified coverages and amounts may be provided by a combination of a primary policy plus an umbrella or following form excess policy. If not otherwise required by law, lower amounts may be acceptable upon review and written approval by the District's Director of Records and Risk Management. All insurance shall be with a carrier licensed in the state of Colorado and shall have a minimum A.M. Best rating of A- VII. Distributor shall furnish the District's Director of Records and Risk Management with certificates of the required insurance prior to the District's approval and signing of this Contract, and with renewal certificates prior to the expiration of any required insurance that expires during the term of this Contract. Certificates of Insurance and all communication regarding insurance shall be sent to:

Poudre School District
Attention: Risk Management
[Email: risk@psdschools.org](mailto:risk@psdschools.org) (preferred method of communication)
2407 Laporte Ave
Ft. Collins, CO 80521

Any insurance and/or self-insurance carried by the District is excess of the coverage extended to the District by Distributor. Distributor shall provide at least thirty (30) days' advance written notice to the District prior to cancellation, change of coverage, or non-renewal. The insurance requirements specified in this section shall not reduce the indemnification liability that Distributor has assumed in section 8.1.

Commercial General Liability

Minimum Limits

- | | |
|--|-------------|
| a. Each Occurrence Bodily Injury & Property Damage | \$2,000,000 |
| b. General Aggregate | \$4,000,000 |
| c. Products/Completed Operations Aggregate | \$2,000,000 |
| d. Personal/Advertising Injury | \$2,000,000 |
| e. Product Recall Expense | \$500,000 |
| f. Coverage must be written on an "occurrence" basis. | |
| g. Poudre School District R-1 and its elected officials, employees, agents, and volunteers shall be named as an additional insured and shall be insured to the full limits of liability purchased by the Distributor even if those limits of liability are in excess of those required by this Contract. | |

Commercial Automobile Liability Providing Coverage for Owned, Non-Owned, and Leased or Hired Vehicles

Bodily Injury & Property Damage	
Combined Single Limit Minimum	\$2,000,000

Workers' Compensation and Employers' Liability *

Minimum Limits

- | | |
|-------------------------|-----------------------------------|
| a. State of Colorado | Statutory |
| b. Employer's Liability | \$500,000 Each Accident |
| | \$500,000 Disease – Policy Limit |
| | \$500,000 Disease – Each Employee |

c. Waiver of subrogation in favor of Poudre School District R-1.

* This requirement shall not apply if Distributor is exempt under the Colorado Workers' Compensation Act AND if Distributor has a current Workers' Compensation Coverage Rejection on file with the Colorado Department of Labor and Employment, Division of Worker's Compensation.

8.1 Distributor shall indemnify and hold harmless the District and the District's Board members, employees, representatives and agents from and against any and all liability arising from any suit, action, grievance, charge or proceeding brought in connection with or related to Distributor's operations, provision of services and/or conduct of any of its employees, volunteers, agents or representatives. The indemnification and hold harmless obligation hereunder shall include all attorney fees, costs and expenses incurred by the District and/or the District's Board members, employees, representatives and/or agents in defense of said suits, actions, grievances, charges and/or proceedings. Nothing in this section or otherwise in this Contract shall be construed in any way or applied in any manner as a compromise or waiver of the District's rights and protections under the Colorado Constitution or the Colorado Governmental Immunity Act.

US Foods will provide certificates evidencing the coverage as outlined.

9.0 MODEL FORMAT OF PROPOSAL

To simplify the review process and obtain the maximum degree of comparability, proposals *must* be organized in the manner specified below.

9.1 Title Page

9.1.1 Show the solicitation subject, the name of the proposing firm, local address, telephone number, name of the contact person and the date.

9.2 Table of Contents

9.2.1 Include a clear identification of the material by section and by page number.

9.3 Letter of Transmittal – Limit to three (3) pages.

9.3.1 Briefly state the Distributor's understanding of the work to be done. Make a positive statement that deadlines specified in the solicitation will be met.

9.3.2 State the names of the persons who will be authorized to make representations for the Distributor, their titles, addresses, phone numbers, and email addresses.

9.4 Distributor's Approach

9.4.1 Submit a work plan to accomplish the items defined in Section 3.0.

9.4.2 A reaction and/or response to every item and question in Section 3.0 is mandatory. Distributor must indicate agreement and describe how the requirements will be met.

9.4.3 Responses and information provided by the Distributor should be formatted in order, clearly labeled with the section and subsection number, and follow the exact sequence of the solicitation sections.

9.4.4 Any and all assumptions shall be clearly stated in the Distributor's response. Assumptions that are not clearly indicated, but raised later in the award process, may be grounds for the Distributor's response to be considered non-responsive.

9.4.5 No open-ended paragraphs or non-sequential responses will be accepted.

9.5 References

9.5.1 Provide references (organization name, contact name, address, email address and phone number), as requested in Section 2.14. References will be evaluated as described in Section 7.0.

9.6 Cost Proposal

9.6.1 Provide requested pricing and product availability for the three (3) product lists in Exhibit D – Food, Non-Food and Small Wares.

9.7 Proposal Certification Form

9.7.1 Submit the completed form in Section 10.0.

10.0 **PROPOSAL CERTIFICATION**

**REQUEST FOR PROPOSAL
FOOD SERVICE DISTRIBUTOR
RFP 20-750-011**

Proposals must be submitted and received in BidNet's electronic solicitation portal on or before 2:00 p.m. MST on February 13, 2020.

The undersigned hereby affirms that:

- He/she is a duly authorized agent of the company issuing this proposal and that all information provided in the proposal is true and accurate.
- He/she has read the conditions and technical specifications, which were made available to the company in conjunction with this solicitation, and fully understands and accepts these terms unless specific variations have been expressly listed in the proposal.
- The company will adhere to all terms and conditions and provide, at a minimum, all services as expressed in the solicitation and/or the company's proposal responding to the solicitation.
- The company meets or exceeds all of the required criteria as specified by this solicitation, or if not, has submitted a Justification for Consideration addressing any failure to meet the criteria.
- The company's proposal is being offered independently of any other Distributor and in full compliance with the terms specified in Sections 2.0 and 3.0 of the solicitation.
- The company will accept any awards made to it, contingent on contract negotiation, as a result of this solicitation for a minimum of ninety (90) calendar days following the date and time of the solicitation opening.

Company Name: US Foods, Inc.

Signature of Agent: 

Printed Name: Joseph Bizjak

Title: US Foods Area President National Sales

E-mail address: Joe.Bizjak@usfoods.com

Mailing address: 11955 E Peakview Avenue, Centennial, CO 80111

Telephone: (602) 692-9873

Contact Person: See above.
(If different from Agent) Include e-mail address and phone number.

NOTE: Proposals submitted without the signature of an authorized agent of the company may be considered non-responsive and ineligible for the award.

EXHIBIT A
CHECKLIST

The following information and completed forms must be submitted for a complete proposal:

- Description of procedures, including delivery timelines, minimum delivery quantities, payment terms, credits, special orders, communication services, and sales staff; description of your plan to meet each of the evaluation criteria
- Description of any ancillary services that will contribute to the RFP requirements, with no additional cost
- Identification of any requirements of this RFP that cannot be fully met
- Copy of HACCP Plan
- Completed forms and signed certifications (Exhibits B through J)
- Completed Product Lists (Cost plus Fixed Fee per case and product availability – Exhibit D)

EXHIBIT B

VENDOR CONTACT INFORMATION

Company Name US Foods, Inc.

Company Website www.usfoods.com

Contact for ***questions regarding proposal:***

Name DeDee Dugger

Telephone / Email: (303) 941-4139 Dedee.Dugger@usfoods.com

Contact for ***contract renewals / problems:***

Name Joe Bizjak

Telephone / Email: (602) 692-9873 Joe.Bizjak@usfoods.com

Contact for ***sales representative:***

Name Patricia Gaubert

Telephone / Email: (706) 594-5528 Patricia.Gaubert@usfoods.com

Contact for ***ordering / expediting:***

Name Theresa Pearce

Telephone / Email: (303) 643-4725 Theresa.Pearce@usfoods.com

Contact for ***returns:***

Name Theresa Pearce

Telephone / Email: (303) 643-4725 Theresa.Pearce@usfoods.com

Contact for ***invoice information:***

Name Theresa Pearce

Telephone / Email: (303) 643-4725 Theresa.Pearce@usfoods.com

EXHIBIT C
REFERENCES LIST

DISTRIBUTOR NAME: US Foods, Inc.

Distributor must supply a client list of three (3) comparable sized institutions or companies to which similar items/services have been provided during the past three (3) years. If contacted, information received from these clients will be used to determine whether the Distributor can reasonably meet contract requirements and specifications.

1. Reference Name: Hoover City Schools
Contact: Melinda Bonner, MBA, RD, SNS, Child Nutrition Program Director
Address: _____
Phone #: (205) 439-1060 Email: Mbonner@hoover.k12.al.us
Internet address: hoovercityschools.net
Description and date(s) of commodities and services provided:
Food and Food distribution services

2. Reference Name: Frederick County Public Schools
Contact: Steve O'Brey, Procurement Coordinator
Address: 33 Thomas Johnson Drive, Frederick, MD 21702
Phone #: (301) 644-5060 Email: Stephen.obrey@fcps.org
Internet address: fcps.org
Description and date(s) of commodities and services provided:
Food and Food distribution services

3. Reference Name: Detroit Public Schools
Contact: Carl Williams, Foodservice Director
Address: 3011 W Grand Blvd, Detroit, MI 48202
Phone #: (313) 240-4377 Email: carl.williams@detroitk12.org
Internet address: detroitk12.org
Description and date(s) of commodities and services provided:
Food and food distribution services

EXHIBIT E

EQUAL OPPORTUNITY EMPLOYMENT ACT COMPLIANCE

Responding Party must make the following certification

CERTIFICATE

I/We hereby certify that

US Foods, Inc.

Company Name

11955 E Peakview Avenue, Centennial CO 80111

Address

(602) 692-9873

Phone Number

is an equal opportunity employer as defined in Title VII of the Civil Rights Act of 1964 and the provisions of the Civil Rights Act of 1991.

Upon request of Poudre School District, we will show proof that our employment practices do meet, in every respect, the requirements of Title VII of the Civil Rights Act of 1964 and the provisions of the Civil Rights Act of 1991.

Owner/Officer of firm:

Joseph Bizjak

Printed Name



Signature

US Foods Area Vice President National Sales

Title

February 13, 2020

Date

EXHIBIT F

IMPORT PRODUCTS / BUY AMERICAN ACT

The 1998 reauthorization of the National School Lunch Act requires school districts participating in the National School Meals Programs in the contiguous 48 states of the United States to buy food products produced in the United States (domestic) when using Federal Funds. Therefore, if there is a domestic and non-domestic product available, you must propose and supply domestic products. You may supply non-domestic products only when domestic products are unavailable. As defined in this legislation, a domestic food commodity is an agricultural commodity that is produced in the United States. A domestic food product is processed in the United States using substantially domestic agricultural commodities. Substantially means that over 51 percent of the finished product come from American produced products. Implementing Federal Regulations are 7 CFR 210.21 and 220.16 published on September 20, 1999. You may be required to provide certification of domestic origin and content. You must certify that the majority of products you propose to supply meet the Federal Requirements in the "Buy American Acts" and stipulate which specific products are unavailable domestically. Exceptions to this rule are pineapple, mandarin oranges, olives, tuna fish, tea, spices and coffee. Products not in compliance with this section shall be in violation of the Federal "Buy American" policy. This purchasing requirement does not apply in instances when:

- a. The District has unusual or ethnic food preferences which can only be met through purchases of products not produced in the United States.
- b. The product is not produced in the United States in sufficient and reasonable quantities of a satisfactory quality.
- c. The cost of the United States' product is significantly higher than foreign products.

List of Non-Domestic Products to be Provided:

PRODUCT	ORIGIN
Frozen Mango Cubes (Item #30)	Costa Rica, Mexico, Peru
Avocado Pulp (Item #75)	Mexico
Frozen, Shelled Edamame (Item #101)	China
Pre-cooked Bacon (Item #129)	Canada, US

CERTIFICATE

I/We hereby certify that

US Foods, Inc.

Company Name

11955 E Peakview Avenue, Centennial, CO 80111

Address

(602) 692-9873

Phone Number

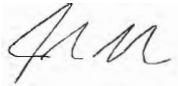
will abide with the Buy American Act and supply domestic products to Poudre School District except in the authorized exceptions listed above.

Upon request of Poudre School District, we will show proof that our practices do meet in every respect the requirements of the Buy American Act.

Owner/Officer of firm:

Joseph Bizjak

Printed Name



Signature

US Foods Area Vice President National Sales

Title

February 13, 2020

Date

EXHIBIT G

APPLICABLE FEDERAL RULES

COMPLIANCE WITH LAWS

The preferred vendor shall warrant and certify that in the performance of the resultant agreement it has complied with or will comply with all applicable statutes, rules, regulations and orders of the United States, and any state or political subdivision thereof, including laws and regulations pertaining to labor, wages, hours and other conditions of employment. All materials, equipment, and supplies provided to the members must comply fully with all safety requirements, rules of the Industrial Commission on Safety, and all applicable OSHA Standards.

DEBARMENT

Federal Executive Order (E.O.) 12549 "Debarment" requires that all contractors receiving individual awards, using federal funds, and all subrecipients certify that the organization and its principals are not debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded by any Federal department or agency from doing business with the Federal Government. By signing this document, you certify that your organization and its principals are not debarred. Failure to comply or attempts to edit this language may disqualify your bid. Information on debarment is available at the following websites: www.sam.gov and <https://acquisition.gov/far/index.html>. See section 52.209-6.

DEVELOPMENT OF DISADVANTAGED SUPPLIERS

The District is committed to encouraging the development of minority, women-owned, and otherwise small and disadvantaged businesses. The selected preferred vendor shall make effort to subcontract with minority, women-owned and otherwise small and disadvantaged businesses. A yearly report will be required indicating the extent of effort and members' participation. The report will be in a format acceptable to District.

GENERAL PROVISIONS AND CERTIFICATIONS FOR GOVERNMENT CONTRACTS

The following clauses are applicable on solicitations and awards in support of Government Contracts and are hereby incorporated by reference into solicitations and any purchase orders with the same force and effect as if set forth in full text. To the extent that an earlier version of any such clause is included in the prime contract or subcontract under which solicitation or purchase order is issued, the date of the clause as it appears in such prime contract or subcontract shall be controlling and said version is incorporated herein. Where necessary to make the context of the Federal Acquisition Regulations (FAR) and Department of Defense Federal Acquisition Regulation Supplement (DFARS) clauses set forth in these General Provisions applicable to this solicitation or subcontract, the term "Contractor" shall mean "Subcontractor", "Seller" or "Supplier", the term "Contract" or "Subcontract" shall mean "Purchase Order", the term "Government" shall mean "Buyer" or "District" and the term "Contracting Officer" shall mean "Buyer's Purchasing Representative". It is intended that the referenced clauses shall apply to Seller, the legal entity which contracts with the District under any solicitation or purchase order, in such manner as is necessary to reflect the position of Seller as a Supplier to the District, Buyer and legal entity issuing a solicitation or purchase order; to insure Seller's obligations to the District and the United States Government; and to enable the District to meet its obligations under its prime contract or subcontract.

The clauses incorporated by reference may be found in the Federal Acquisition Regulations (FAR), the DOD Federal Acquisition Regulation Supplement (DFARS), or the Code of Federal

Regulations (CFR). Copies may be purchased from the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402, or see the following websites for more information: <http://farsite.hill.af.mil/VFFARA.HTM> (click “**FARSEARCH**” tab) <http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR> or <http://www.acq.osd.mil/dpap/dars/dfars/html/r20110916/tochtml.htm>.

FAR CLAUSES

52.202-1	Definitions (Jan 2012)
52.204-2	Security Requirements (Aug 1996) (Alt. I) (Apr 1984)
52.204-7	Central Contractor Registration (Aug 2012)
52.211-5	Material Requirement (Aug 2000)
52.211-15	Defense Priority and Allocation Requirements (Apr 2008)
52.215-16	Facilities Capital Cost of Money (June 2003)
52.215-17	Waiver of Facilities Capital Cost of Money (Oct 1997) (applicable when cost of money is not proposed)
52.223-10	Waste Reduction Program (May 2011)
52.223-11	Ozone Depleting Substances (May 2001)
52.223-12	Refrigeration Equipment & Air Conditioners (May 1995)
52.227-10	Filing of Patent Applications – Classified Subject Matter (Dec 2007)
52.227-11	Patent Rights - Ownership by Contractor (Dec 2007)
52.232-8	Discount for Prompt Payment (Feb 2002)
52.232-25	Prompt Payment (Oct 2008)
52.233-3	Protest After Award (Aug 96) (Alt. I) (June 1985)
52.243-1	Changes – Fixed Price (Aug 1987)– Alt. II (Apr 84)
52.244-6	Subcontracts for Commercial Items (Dec 2010)
52.245-1	Government Property (Apr 2012)
52.245-2	Government Property Installation Operation Services (Apr 2012)
52.249-1	Termination for Convenience of the Government (Fixed Price) (Short Form) (Apr 1984)
52.249-8	Default (Fixed-Price Supply and Service) (Apr 1984)
52.251-1	Government Supply Sources (Apr 2012)
52.253-1	Computer Generated Forms (Jan 1991)
252.203-7002	Requirement to Inform Employees of Whistleblower Rights (Jan 2009)
252.204-7000	Disclosure of Information (Dec 1991)
252.204-7003	Control of Government Personnel Work Product (Apr 1992)
252.204-7005	Oral Attestation of Security Responsibilities (Nov 2001)
252.223-7001	Hazard Warning Labels (Dec 1991)
252.223-7002	Safety Precautions for Ammunition and Explosives (May 1994)
252.223-7003	Change in Place of Performance – Ammunition and Explosives (Dec 1991)
252.225-7001	Buy American Act and Balance of Payments Program (June 2012)
252.225-7002	Qualifying Country Sources as Subcontractors (June 2012)
252.225-7007	Prohibition on Acquisition of United States Munitions List Items from Communist Chinese Military Companies (Sept 2006)
252.225-7009	Restrictions on Acquisition of Certain Articles Containing Specialty Metals (June 2012)
252.225-7013	Duty-Free Entry (June 2012)
252.225-7016	Restriction on Acquisition of Ball and Roller Bearings (June 2011)
252.227-7013	Rights in Technical Data – Noncommercial Items (Feb 2012)
252.227-7014	Rights in Noncommercial Computer Software and Noncommercial Computer Software Documentation (Feb 2012)
252.227-7015	Technical Data – Commercial Items (Dec 2011)
252.227-7017	Identification and Assertion of Use, Release, or Disclosure Restrictions (Jan 2011)
252.227-7019	Validation of Asserted Restrictions – Computer Software (June 1995)
252.227-7026	Deferred Delivery of Technical Data or Computer Software (Apr 1988)

252.227-7027	Deferred Ordering of Technical Data or Computer Software (Apr 1988)
252.227-7030	Technical Data - Withholding of Payment (Mar 2000)
252.227-7037	Validation of Restrictive Markings on Technical Data (June 2012)
252.227-7039	Patents-Reporting of Subject Inventions (Apr 1990)
252.231-7000	Supplemental Cost Principles (Dec 1991)
252.244-7000 (June 2012)	Subcontracts for Commercial items and Commercial Components (DOD Contracts)
252.246-7000	Material Inspection and Receiving Report (Mar 2008)
252.251-7000	Ordering from Government Supply Sources (Aug 2012)
CFR: 2 CFR 215	Uniform Administrative Requirements for Grants and Agreements with Institutions of Higher Education, Hospitals, and Other Non-Profit Organizations (OMB Circular A-110)

Applicable when fixed price is greater than \$3,000

52.222-3	Convict Labor (June 2003)
52.222-19	Child Labor – Cooperation with Authorities and Remedies (March 2012)
52.222-54	Employment Eligibility Verification (July 2012)
52.225-13	Restrictions on Certain Foreign Purchases (June 2008)
52.232-23	Assignment of Claims (Jan 1986)

Applicable when fixed price is greater than \$10,000

52.222-20	Walsh-Healy Public Contracts Act (Oct 2010)
52.222-21	Prohibition of Segregated Facilities (Feb 1999)
52.222-22	Previous Contracts & Compliance Reports (Feb 1999)
52.222-26	Equal Opportunity (Mar 2007)
52.222-36	Affirmative Action for Workers with Disabilities (Oct 2010)

Applicable when fixed price is greater than \$30,000

By submitting a signed proposal or quotation in response to the District's solicitation, the supplier is providing a negative assurance in accordance with FAR 52.209-5 Certification Regarding Debarment, Suspension, Proposed Debarment, and Other Responsibility Matters. Certification in paragraph (a) of this clause is material representation of fact upon which reliance is placed when making any resulting award.

52.209-6	Protecting the Government's Interest When Subcontracting with Contractors Debarred, Suspended, or Proposed for Debarment (Dec 2010)
52.222-37	Employment Reports on Veterans (Sep 2010)

EXHIBIT H

CERTIFICATION REGARDING LOBBYING

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts Exceeding \$100,000 in Federal Funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

The undersigned certifies, to the best of his or her knowledge and belief, that:

1. No federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.
2. If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of congress, or an employee of a Member of congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying", in accordance with its instructions.
3. The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

US Foods, Inc.

Name of Company

11955 E Peakview Avenue

Address of Company

Centennial

CO

80111

City

State

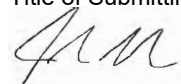
Zip Code

Joseph Bizjak

Name of Submitting Official

US Foods Area Vice President National Sales

Title of Submitting Official



Signature

February 13, 2020

Date

Instructions for Certification

By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the form in accordance with these instructions.

1. The certification in this clause is a material representation of fact upon which reliance was placed when the transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
2. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
3. The terms "covered transaction," "suspended," "ineligible," "lower tiered covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," "and "voluntarily excluded" as used in this clause, have the meanings set out in the Definitions and Coverage sections of the rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
4. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
5. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion--Lower Tier Covered Transaction," without modification, in all lower tier covered transactions and in all solicitations for lower tier transactions.
6. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determined the eligibility of its principals. Each participant may, but is not required to, check the Non-Procurement List.
7. Nothing contained in the foregoing shall be construed to require the establishment of a system of records to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
8. Except for transactions authorized under paragraph five of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal

Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

EXHIBIT I

CERTIFICATION STATEMENT REGARDING UNDOCUMENTED WORKERS

Poudre School District (the District) will not enter into a contract for services with distributors who knowingly employ or contract with undocumented workers to perform work under the contract or who knowingly contract with subcontractors who knowingly employ or contract with undocumented workers to perform work under the contract. Accordingly, all contracts awarded by the District will contain the following certification:

The Distributor, whose name and signature appear below, certifies and agrees as follows:

1. The Distributor shall comply with the provisions of CRS 8-17.5-102 et seq.
2. The Distributor shall not knowingly employ or contract with an undocumented worker to perform work under this contract or enter into a contract with a subcontractor that knowingly employs or contracts with an undocumented worker.
3. If the Distributor obtains actual knowledge that a subcontractor performing work under this contract knowingly employs or contracts with an undocumented worker, the Distributor shall:
 - a. Notify the subcontractor and the District within three days that the Distributor has actual knowledge that the subcontractor is employing or contracting with an undocumented worker, and
 - b. Terminate the subcontract if within three days of receiving actual notice the subcontractor does not stop employing or contracting with the undocumented worker, except that the Distributor shall not terminate the subcontractor if during such three days the subcontract provides information to establish that the subcontractor has not knowingly employed or contracted with an undocumented worker.
4. The Distributor represents, warrants, and agrees that it (a) has verified that it does not employ any undocumented workers, through participation in the Basic Pilot Employment Verification Program administered by the Social Security Administration and Department of Homeland Security, or (b) otherwise shall comply with the requirements of CRS 8-17.5-102(5).
5. If the Distributor violates the provisions of this section GC-10.2, the District may terminate the contract for breach and the Distributor shall be liable for actual and consequential damages.

CERTIFIED and AGREED to this ____ day of _____, 20__.

DISTRIBUTOR:



BY:

Signature of Authorized Representative

Joseph Bizjak
Printed Name

US Foods Area Vice President National Sales
Position / Title

EXHIBIT J

PRICE CHANGE TIMETABLE

Poudre School District requires prices to remain firm from Sunday through Saturday of each week. Distributor shall state below the timeframe used for price changes.

Weekly price updates to be provided by 2:00pm (time) on Friday (day of week)
and includes Distributor invoices that end on Sunday (day of week).

[e.g. Weekly price updates to be provided by 6:00 a.m. (time) on Friday (day of week) and includes Contractor invoices that end on Thursday (day of week)].

Cost Plus Fixed-Fee Program – Premier, Inc.

The cornerstone of the Premier group purchasing program is the contracted manufacturer agreement (CMA) providing the most comprehensive foodservice contract portfolio in the industry. Members who maximize their utilization of CMAs realize generous cost savings on their food spend, year after year. The majority of the financial value of the Premier program is vested in the CMA. Contracted manufacturer agreements are negotiated to maximize the benefits for all members and then managed with careful oversight and price monitoring throughout the term of the agreement providing price protection, predictability and auditing. Today, 78% of all dollars purchased by Premier members are covered by a CMA. On average 40% of stocked items in US Foods distribution centers are contracted manufacturer agreements.

Contracted manufacturer agreements (CMAs) are negotiated with manufacturers for a three-year (36 month) period. Foodservice Distribution is negotiated for a 5 year (60 month) period. All contracts (manufacturer and distribution) begin and end based on the terms and conditions for the awarded contract cycle. Premier does not renew contracts. All contracts are required to go through the Premier sourcing process and be evaluated and awarded by our Premier member sourcing committee(s).

Premier utilizes multiple price strategies based on the volatility and composition of each product category – all items either have a fixed price or are market-priced (which would vary by week by geographic market). Items with fixed pricing are locked in for a stated period of time (annually, semi-annually, quarterly or monthly), and pricing is established by either a deviation or a formula. Market-priced products are generally in highly volatile categories where it would disadvantageous for Premier to attempt to lock in a price; however most products include an allowance that is taken off the distributor's price at the time of invoicing to the member. All requests for price increases are subject to review and approval by Premier and must be accompanied by supporting data that outlines the changes in market conditions to warrant such an increase; no price increase request will be automatically approved. Premier also monitors current market conditions in order to ensure the ongoing competitiveness of the portfolio; this can include working with suppliers to decrease pricing during a contract term.

Premier is responsible for the sourcing and contracting of national, regional and local agreements. Premier does not purchase or buy any products or services.

PROPRIETARY AND CONFIDENTIAL

Cost Plus Fixed-Fee Program – US Foods

US Foods handles the day to day stocking and delivery of food products. One hundred percent of all products purchased through US Foods are priced based on the national distribution agreement Premier has negotiated on behalf of its membership. The Fixed Fee-Per-Case structure on the below outlines and enhances the benefits available to facilities with large drops.

The Premier/US Foods program with Omnia Partners (formerly U.S. Communities) offers a Cost-Plus Fixed Fee-Per-Case Program. Premier utilizes multiple pricing strategies (fixed, market) to provide both immediate and long-term price protection and predictability. We do not guarantee fixed pricing or cost. Pricing is based on the volatility and composition of each product category positively influencing product cost.

All facilities will be charged the same fee per case across the board. Facilities' drop size performance will be identified quarterly. **If a facility actualizes a better fee per case opportunity for the previous quarter, a credit will be issued to the facility via the delivering US Foods division. The Market Basket provided with this RFP has been priced at the top tier of \$2.23/case. All featured products are priced at \$0.89/case.**

Omnia Partners K-12 Food Product & Distribution Program:

Average Drop Size	Firm Fee per Case ¹
\$350 to \$2,499	\$2.23
\$2,500 to \$2,999	\$2.02
\$3,000 to \$3,999	\$1.92
\$4,000 to \$5,499	\$1.84
\$5,500 to \$7,999	\$1.80
\$8,000 to \$10,999	\$1.66
\$11,000 to \$15,999	\$1.61
\$16,000 and up	\$1.50

Omnia Partners K-12 Featured Fee-Per-Case Items:

Featured Product	Firm Fee per Case ¹
PC Condiments	\$0.89
PC Juices	\$0.89
Yogurt Single Serve	\$0.89
Bottled Water	\$0.89
Disposable Cutlery	\$0.89

The Fixed Fee-Per-Case schedule and the K-12 featured Fee-Per-Case Products (PC Juices, Yogurt Single Serve, Bottled Water, PC Condiments, and Disposable Cutlery) will be reviewed every two years (2021, 2023, 2025) and adjusted for key inflationary factors that affect the Average Case Cost for K-12 Participating Members.

PROPRIETARY AND CONFIDENTIAL

Culinary Equipment & Supplies (CES) is a subsidiary of US Foods, which offers direct order and online purchasing of supplies and equipment.

**Equipment and Supply products greater than \$100.00 are not included in this Fixed Fee-Per-Case mark-up schedule and will be priced per the terms of the Culinary Equipment and Supply Agreement between US Foods Culinary Equipment & Supply and Purchasing Partners. Pricing will be based on a percent.*

In addition, the Premier group purchasing program offers incentive opportunities on and above the cost off invoice:

- **New Business Incentive:** Members may be eligible for a one-time incentive equal to 2% of total sales based on 26 weeks of shipping. The new business incentive is applicable only for those not currently customers of US Foods. An affidavit is required for participation in this incentive.
- **Earned Tier Adjustment:** All schools will be set up and charged the same fee-per-case. Based on the average drop size, a school may actualize a better fee-per-case tier for the previous quarter. Any credit earned will be paid by US Food in the form of a quarterly invoice credit.
- **US Foods Participation & Utilization Incentive (aka Direct Parent Incentive or DPI):** Members are eligible for an ongoing incentive of 1% that is to be paid semi-annually by US Foods. To be earned, members would need to meet or exceed prime vendor Participation with US Foods of 85% or more and a Premier CMA threshold based on class of trade. An affidavit is required for participation in this incentive.
- **Premier Contracted Manufacturer Agreement Rebates (CMARs):** Provide additional savings or discounts above invoice cost. Rebates are paid (100%) quarterly by Premier to the purchasing member on all qualifying purchases. Rebates are not reflected in invoice cost (purchase price).

The foodservice distribution program for Premier was awarded to US Foods in July 1, 2010 and remains in effect until June 30, 2020. US Foods was recently awarded a new 5-year sole source agreement effective July 1, 2020 to June 30, 2025. To meet the requirements in the RFP for Poudre School District, Premier will authorize US Foods to offer the program specifics detailed in this proposal for the term requested, including any extensions that might go into effect. In addition, US Foods will commit to all terms, conditions and program parameters answered in this proposal for the full term specified in this bid. If future contract parameters are confirmed, the Premier representatives will present these details, modifications or options to Poudre School District as they are introduced to our membership. Poudre School District will have the opportunity to evaluate options and determine if taking advantage of these options would be beneficial to Poudre School District.

PROPRIETARY AND CONFIDENTIAL

Pricing to Poudre School District and each Participating Public Agency will be based on the cost of products ordered from Contractor plus a Contractor mark-up. Cost will be as defined below unless otherwise defined by Premier Committed Manufacturer Agreement(s). Thereafter, prices may be changed to reflect the actual delivered cost of items to the Contractor. Net delivered cost to the member shall always be based on the true and current cost of the product delivered at the time of delivery. Price changes shall be reflected through the online order entry system on demand. The price list furnished shall contain only items that are purchased by the member. The handling fee shall remain the same throughout the contract period. Under no circumstances will the member's prices be increased should quantities fall short or exceed usage estimates provided. Quantities stated are estimates only and are not commitments to buy.

"Cost" is defined as:

(i) **CONTRACTOR Branded and Exclusive Products.** Cost (for products which are not covered by a Committed Manufacturer Agreement) may be based on various nationally or regionally published price lists, plus inbound freight (where applicable). USF Branded and Exclusive Products includes products marketed under trademarks owned by USF, including but not limited to products for which USF has exclusive marketing and/or sales authority, property rights in a proprietary products formula, or has supplied raw materials or packaging for the finished products. Nationally and regionally published price lists are distributed to various market segments and customers and are subject to competitive market pressures. Nationally and regionally published price lists do not include documents only used internally and shall not include any Premier-only pricing. In the alternative, the Cost for USF Branded and Exclusive Products may be calculated as set forth in subparagraph (ii) below (All Other Products). The alternative used to calculate Cost may change from time to time. At Purchasing Partner's request, USF shall disclose which method is being used at that time.

(ii) **All Other Products (except produce).** Cost is defined as the manufacturer's (supplier, packer or any other vendor) delivered cost or f.o.b. unit price plus standard freight (as hereinafter defined to USF's distribution center, less off-invoice discounts or off-invoice allowances (such off-invoice discounts or off-invoice allowances to mean manufacturer generated discounts or allowances on particular items for set periods of time and which are specifically reflected on the invoice). Cost shall not be adjusted for, and Participating Members shall not be entitled to, promotional allowances, cash discounts, prompt pay discounts, growth programs or any other supplier incentives received by USF. Cost may include a fee for USF's procurement activities which provide procurement leverage, order consolidation and administration, product marketing and quality assurance ("National Procurement Fees"). National Procurement Fees may include: (x) label expenses (including amortized cost of label redesign and obsolescence); (y) applicable storage, handling and finance charges which shall generally reflect USF's actual expense for these costs; and (z) an allocation of the approximate direct salary and benefits and other expenses of USF's employees, agents and equipment that manage and support the procurement activity related to National Procurement Fees. Such national procurement

PROPRIETARY AND CONFIDENTIAL

activities are intended to provide value to Participating Members. National Procurement Fees are intended to cover USF's costs of creating said value. USF may, at its option, select the invoice cost to be used for determining Cost from among all invoices for product currently available for sale, or from confirmed purchase orders for product to be received by the third day of the pricing cycle. Forward purchases (including forward warehouse purchases and customer consigned products) may include applicable storage and finance charges and/or other service fees which shall generally reflect USF's costs associated with such products (collectively, "Fees") or shall be based on local market replacement cost, as may be determined by USF from time to time; provided, however, that in no event shall the Cost be higher than local market replacement cost solely by reason of the addition of the Fees. Local market replacement cost means the cost the individual USF distribution center would have been required to pay for the purchase of its normal quantity requirements of such products.

(iii) Produce: Cost for produce shall be based on total market cost plus freight (where applicable). Total market cost is set by the respective USF distribution center and is intended to reflect the replacement or current market average cost of procured product.

Discounts/ Allowances /Incentives. Notwithstanding the foregoing, only promotional allowances exclusively negotiated by Premier or on the behalf of Premier will be passed through to Participating Public Agencies. Contractor shall be entitled to cash discounts and other supplier incentives.

Freight to Contractor. Unless inbound freight is included in vendor's delivered pricing, freight charges will be added to the cost of product. Freight will be based on market conditions and will not exceed the freight rate normally payable by the Contractor distribution center for inbound shipments of regular quantity requirements of such products. Freight charges may include common or contract carrier charges by the product vendor or a carrier, and/or charges billed by Contractor for its freight management service. It is expressly acknowledged and agreed that Contractor may utilize its internal logistics or branch generated back-haul program provided freight cost charged to the district or Participating Public Agency does not exceed standard freight. Contractor retains sole responsibility for all inbound logistics activity. In all cases, auditable documentation for freight rates will be maintained by each of Contractor's distribution centers."

PROPRIETARY AND CONFIDENTIAL



CUSTOMER RETURN AND CREDIT

At US Foods®, quality, service and safety are our top priorities. If you're not satisfied with an order, we want to make it right.

RETURNS/REFUSALS

We encourage you to inspect your order upon delivery for order accuracy (correct products, substitutes, quantity) and visible damage.

Please note: Refrigerated ready-to-eat products and ice cream can only be returned at the time of delivery.

Each return and refusal must be communicated within 24 hours of delivery, to ensure that the pickup gets processed for the next delivery date. Every pickup request must include:

- Customer number
- Invoice number or delivery date
- Product number and quantity
- Reason for return

The customer will receive credit for returned items once the product is inspected by US Foods Quality Control to validate that the product:

- Is unused and in its original packaging
- Was held at the required temperature
- Is in acceptable condition to re-sell
- Has the original warehouse label affixed to the case

PRODUCT CLASS/DESCRIPTION

- Special orders and Just in Time (JIT) products:
- Refrigerated ready-to-eat* products & ice cream:
- Frozen (if never thawed), dry & non-food products:
- Drop Shipped/Vendor Shipped products:

*Refrigerated ready-to-eat (RRE/RE) products are refrigerated foods that do not require cooking or other food safety process prior to consumption and are of the highest risk.

RETURN TIMES AND INSTRUCTIONS

- No returns allowed.
- At time of delivery only.
- Next delivery date.
- See carrier instructions & use return label on the box. **

QUALITY/CONCEALED DAMAGE RETURNS AND CREDITS

Products delivered by US Foods that didn't live up to our guaranteed quality standards are eligible for return/credit. Examples of quality-related credits/returns include:

- Spoiled, out of code or expired products
- Products with concealed damage
- Products that are defective or not performing to specifications

Credit/return requests due to quality issues or concealed damage **must be communicated within 14 days of the delivery date.**

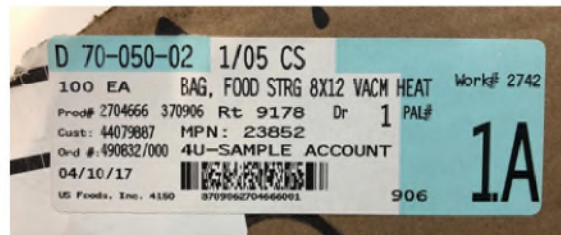
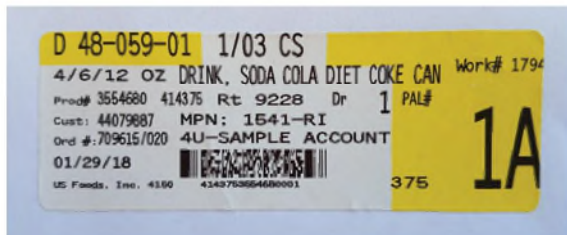
Please do not dispose of product before taking the required photographs and communicating the issue to your Account Representative or Sales Support team.



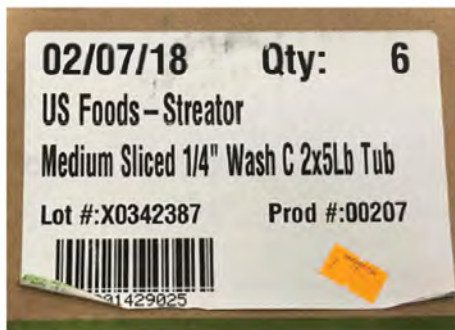
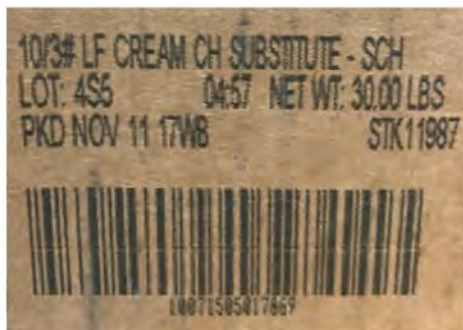
Damaged & Quality Documentation



USF Pick Label



MFG Lot Code



RETURN/CREDIT CONTACTS AND INSTRUCTIONS

Notify your US Foods® Account Representative or your Sales Support Team at [phone number in 800.XXX.XXX] and/or [US Foods email address: FirstName.LastName@USFoods.com].

Required information to include when communicating return/credit requests:

- Customer number
- Invoice number or delivery date
- Product number/quantity
- Reason for refusal/return/credit
- For quality/concealed damage only, include photos of the following:
 - Evidence of the issue
 - Pick label on the case
 - Manufacturer label/lot code

See our separate policy for Trailer Rentals & Returns/Special Event Returns.





January 14, 2019

TO WHOM IT MAY CONCERN:

The safety and quality of the products delivered by US Foods are of the highest importance to us, as is the trust and confidence of our customers. Our distribution facilities meet or exceed all federal, state and local requirements for the distribution and sale of food products. Each of our facilities is registered as required by the 2002 Bioterrorism Act and is certified* under the International Featured Standards (IFS) Logistics Standard.

Our food safety and quality programs include the following components:

- Food Safety Systems (HACCP/Preventive Controls)
- Allergen Controls
- Sanitation Program
- Pest Control Program
- Storage & Transportation Controls
- Complaint Management Process
- Recall/Traceability Systems
- Food Defense Plan
- And other programs and procedures associated with food safety and quality.

While copies of the above programs and procedures are proprietary to US Foods and are not shared with our customers, we can provide a copy of the applicable facility's GFSI Certificate and other applicable information may be reviewed on-site.

The "General and Continuing Guaranty – Food Products" that we provide on the Exclusive Brands' products that we distribute is based upon our own assessment of the applicable facility, the Global Food Safety Initiative (GFSI) certification of the applicable manufacturing plant, the product assessments conducted by the US Foods Quality Specialists team, and the applicable supplier's attestation to provide products that are in compliance with all applicable regulatory requirements.

If you have further questions, please contact us at FSQACustomerRequests.Shared@usfoods.com.

Sincerely,

Kimberly K Rice
Director, Food Regulatory Compliance

**New acquisitions will be certified within approximately 18 months of being purchased.*



At US Foods, our priority is providing safe and quality products. Occasionally, products that we sell and distribute may pose a health risk if consumed or may not be of the intended quality. If this type of situation occurs, US Foods will react quickly to ensure that any product not meeting our safety and quality standards is removed from distribution. To better serve you, we'd appreciate your attention to the following:

Overview

This is a summary of the US Foods Product Recall and Recovery Policy & Procedures that are used in the event we have been advised to remove a product from further sale and distribution. All recalls, recoveries, market withdrawals and holds are facilitated through our corporate office and issued to the US Foods distribution centers by US Foods Corporate Recall Team (CRT). All product involved in a recovery is identified, located, and is dispositioned in a timely manner. Please direct all questions about this process to the Corporate Recall Team at recallteam@usfoods.com.

Process Flow:

- US Foods receives notice from Vendor/Supplier regarding product to be recovered.
- The CRT gathers all required data regarding the recalled product, including its classification, from the Vendor/Supplier.
- Once all information is received, sales information is pulled and uploaded into the instant recall system.
- All customers who have provided their cell phone number and email will be sent a text and email. All primary location contacts will also get a phone call.
- There are 3 waves of automated phone calls. Each wave has 3 calls that are 15 minutes apart. Each wave is generally 4 hours apart depending on the time of the day the recall is submitted.
- In person calls start after there has been no response from the 3 waves of automated calls, the text, and the email to the 3 contacts on file. These customers will receive 2 in person calls.
- If there is still no response, a certified letter will be sent to the address on file.
- For all customer contact recoveries, customers are asked to respond back to notification by phone, email or text within 12 hours.
- Always keep your contact information up to date with your Distribution Center so that in the event of a recall, US Foods can contact you promptly. Please reach out to your Sales Representative to update your contact information.
- If you receive a call confirming that your location was affected by a recall or withdrawal, go to
- <https://myinstantrecall.com/> or call the HOTLINE: 1-800-919-5439 with the associated Incident #. This will allow you to enter the incident number of the recall to report inventory to receive credit.

Mock Recalls:

- Our recall system is tested annually using a mock recall unless the facility has completed an actual recall that included customer contact within the last 12 months.
- Upon request, US Foods provides customers with a customized mock recall experience.
- The process is tailored to the customer's needs and starts with a one on one planning session.
- Customers are able to receive and acknowledge notifications as well as report inventory for credit.
- The mock can be completed during normal working hours and/or after hours.
- At the conclusion, a one on one post mortem of the mock recall occurs to identify process improvement opportunities.



US FOODS® ONLINE

We're committed to Easy, every step of the way.

- Easy and intuitive
- Leverage your manufacturer agreements
- Analyze product cost and inventory
- Where's My Truck? – Delivers integrated order tracking that pinpoints products *en route* to your business
- Make your menus more profitable
- Stay connected with the mobile app





EASY AND INTUITIVE

Simplified online ordering gives you real-time online pricing, product content and instant order confirmation.

- Product comparison lets you see products side-by-side and download all nutritional and allergens
- Order from an up-to-the-minute inventory, including substitutions and real-time online pricing
- Forgotten Products
 - Provides daily reminders of products normally ordered on specific days
 - Purchase history over past eight weeks
 - Products ordered 60% of the time are displayed
 - Easily update order – most important products presented first
- Multilingual. Convert content to Spanish. Additional languages will be supported soon.

PROACTIVELY MANAGE LOCATION PURCHASES

Managing your invoices, master shopping lists or menu cost calculations has never been easier.

- Manufacturer Agreements – Manufacturer agreement products are flagged on every screen that displays products including product search, shopping lists and product detail page
- Preferred Savings – Interactively informs your locations of preferred cost saving products. Once selected, the original product is removed from all lists and replaced with the preferred product.
- Centralized Order Guide Management (COGM) – Users update the master list in real-time. Changes are immediate.
- General Ledger Coding – Set once and forget, invoices, inventory reports and more
- Menu Optimization – Menu Profitbuilder Pro™ calculates the costs and margins for each item on your menu – and it's exclusive to US Foods® customers. Learn what's making money and what isn't.

ANALYZE PRODUCT COST AND INVENTORY

US Foods puts technologies to work for you that help streamline your business and cut costs. Business Analytics delivers powerful, on-time, personalized data to build reports that help you build profits.

- Product usage and purchase history, spending trends for US Foods products – download more than two years of purchasing data
- Online Inventory – Pull completed inventories from all locations with just a few clicks. Record inventories on your tablet or smartphone, apply General Ledger accounts to customer numbers and compare inventories to track cost and usage.
- Online Payment tool – Make payments as you go or schedule automatic payments online; manage invoices; two years-plus of signed invoices are available in multiple formats

MOBILE APP: ACCESS MADE EASY

Your business never stops – whether in the kitchen, in the car or at your kid's soccer game, you're working. Stay connected. Our mobile app supports your searching, ordering, invoicing needs. You can access your business from wherever you are 24/7.

- Check, edit or create new orders. Search for products, view and share signed invoices.
- Changes made online are immediately reflected on the mobile app, and vice versa
- Track today's deliveries and orders submitted for tomorrow's scheduled deliveries

A smaller platform doesn't mean less information, just easier access

- Detailed order exceptions display the information needed to make informed decisions
- Product recommendations sent by your sales associate create an alert to make sure you see them





One Platform. One Solution. *Complete Control.*

MOBILE

Stay connected – manage your business from anywhere.

Easy access – to orders, order approval, product information, invoices and deliveries.

Online or offline – create orders and record inventory with or without an internet connection.

BUSINESS INTELLIGENCE

Business Analytics - provides best-in-class tools to track contract utilization, key performance indicators, core metrics, product usage and purchasing trends.

Daily updates - View invoice and product data the next business day.

Proof of Delivery – refused or damaged products are updated in real time during delivery.

EXTENSIVE PRODUCT INFORMATION

Nutritional information – available inline while ordering or searching for products.

Compare products – easily compare products to make the best buying decision.

Easily share information – download all search results with complete nutritional and allergens.

CENTRALIZED CONTROL

Control the Shopping List – real time management of each locations shopping lists. Add and delete products as needed across all distribution centers.

Control General Ledgers – Assign general ledger codes centrally by product hierarchy.

Real time product stock status – access division specific product stock status for every product stocked.

CONTRACT COMPLIANCE

Suggested Products – inline alerts during order entry to savings with contracted products.

Centralized List Update – for locations managing their own list, centrally replace non-contracted products with contracted products and inform users of savings.

INVENTORY & MENU MANAGEMENT

Centralized Inventory Reporting – Real time access to consolidated inventory reports for all locations.

Menu Profit Pro – Manage recipe and menu item costs and nutritional for all locations.



Get personal

with our on-time reporting



Introducing **Business Analytics** from US Foods – powerful, on-time and personalized reports that give you the information you need to make informed decisions.

Fast, easy and
the most useful
reporting



- Understand your spending trends
 - Run reports sooner and faster than ever
 - Analyze product usage, contract utilization, invoice history and purchase details
 - View purchase data within 24 hours of delivery
 - Manipulate data the way you need it
-

Business Analytics helps you manage your operation and maximize savings by leveraging contracted products. Our all-new Oracle® platform puts you in control of easy-to-generate reports on your foodservice purchase history, product usage, contract utilization and much more.

BUSINESS.....
ANALYTICS

On-time reports for on-target decisions

Getting a glimpse into your purchase history used to take weeks. Now, **Business Analytics** lets you view the previous week's product usage by Sunday morning. Our all-new platform speeds the data to you and allows you to create personalized reports that work for your needs – simply and quickly.

- **Personalize** – Manipulate data and build reports that make sense for your business
- **Trends** – Track core metrics and key indicators for more informed decisions
- **Timely** – All reports update nightly for access to more timely data
- **Utilization** – View contract utilization overall and by location
- **Fast** – Save time with dashboards, one-click reporting, savable filters and the industry's leading reporting platform
- **Download** – Into Excel, PowerPoint or data files



What makes Business Analytics great?

ONE-CLICK REPORTING

- Contract utilization
- Invoice history
- Purchase details
- Product usage trends

AVAILABLE NEXT BUSINESS DAY

- Invoice detail
- Data downloads
- Contract utilization
- Purchase history
- Purchase trends

The screenshot displays the US Foods Business Analytics interface. At the top, there's a 'Purchase Detail Trend' title and a 'Report Date: 03/20/2012' indicator. Below this is a complex table with multiple columns. The columns are organized into sections: 'Customer Attributes', 'Product Attributes', 'Manufacturer', and 'Sales Data'. The 'Sales Data' section includes columns for various months from January 2010 to December 2011. The table contains numerous rows of data, each representing a specific product purchase, with details like product number, description, brand, and quantity.

Get started with Business Analytics today!

Business Analytics feeds into any back-office system, giving you the consistency and control you need to manage your business. It's another way US Foods is working to make you successful, by investing in technologies that help streamline your business and save costs.

For more information, visit www.usfoods.com or contact your local US Foods representative.
© 2012 US Foods, Inc.





Be in control of your order guide



Centralized Order Guide Management is a powerful, easy-to-use tool that puts you in control of which products your locations order. You gain direct, real-time management of your Order Guide to help maximize consistency and contract utilization.

EASY-TO-USE
TOOL PUTS
YOU IN CONTROL
OF PRODUCTS ORDERED
AT YOUR LOCATIONS

- Update Order Guides instantly from a single screen
- Standardize products among locations and across divisions
- Ensure contract utilization throughout your organization
- Track contracted versus non-contracted products ordered

Now it's easier than ever to manage the products ordered across all your locations, maintain quality control, improve standardization and capture cost savings.

CENTRALIZED
ORDER GUIDE MANAGEMENT



Take control of product ordering



Contract utilization and order guide management are industry-wide challenges. But now, YOU are in control with **Centralized Order Guide Management** – a powerful technology designed to help you standardize products and maximize contract utilization. Visibility into contracted products and division stocking status helps you make informed decisions. Now you can make those decisions and change your order guide instantly.

- **Make instant changes** – Add or delete items to Master Shopping Lists; your locations will see the changes instantly
- **Ensure utilization** – Replace non-contracted with contracted products
- **Flexible** – Create a Suggested Shopping List or restrict users to a Master List
- **Business Intelligence** – Robust features help you track purchases system-wide
- **Leverage your contract** – Maximize savings and contract utilization throughout your organization

Through **Centralized Order Guide Management**, you control what your managers see online when they order products on US Foods ordering and reporting website.

You can control product substitutions to show only contracted products or allow specific substitutions. Using this powerful tool is intuitive and simple, with a user-friendly web interface that makes managing your order guide easy.



LINE	PRI	DESCRIPTION
GROCERY		
1		HORSE RADISH
1		HORSE RADISH, PREPARED(8328171)
2		EXTRACT ALMOND
1		EXTRACT, ALMOND IMITATION BOTTLE(761565)
2		EXTRACT, ALMOND IMITATION BOTTLE(761452)
3		EXTRACT, ALMOND IMITATION PLASTIC BOTTLE(2536761)
4		EXTRACT, VANILLA IMITATION(761346)
3		SUGAR GRANULATED 25#
1		SUGAR, GRANULATED CANE BAG(4395612) CNA
4		SUGAR GRANULATED 50#
1		SUGAR, GRANULATED CANE BAG(6383283) CNA
5		GELATIN CITRUS SUGAR-FREE
1		MIX, GELATIN ASSORTED CITRUS SUGAR-FREE(8371587) CNA
6		BAKING POWDER
1		BAKING POWDER(761999)

Get started with Centralized Order Guide Management today!

Centralized Order Guide Management is another way US Foods is working to make you successful, by investing in technologies that help streamline your business and save costs.

For more information, visit www.usfoods.com or contact your local US Foods representative.
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Accuracy

Delivered with Every Invoice



Proof of Delivery (POD) revolutionizes the delivery process with state-of-the-art technology that ensures an exact match between the items delivered to you and your invoice.

Easy,
efficient and saves
you time!



- ☐ Drivers scan each case to confirm accurate delivery
- ☐ Your invoice is instantly adjusted for missing, damaged or refused items
- ☐ Receive an accurate invoice at the time of delivery
- ☐ Save time tracking credit memos and reconciling invoices

POD makes deliveries easy and efficient, and saves you time by ensuring that you get invoiced for exactly what was delivered.

PROOF
OF DELIVERY™







Efficient and accurate deliveries

Managing your busy day is challenging enough without spending time watching over deliveries or tracking down credits and invoice adjustments. US Foods is committed to making it easy, with **POD** technology that brings accuracy and efficiencies to your delivery door to save you time and money.



- **Instant, accurate invoice –**
Printed at time of delivery and retrievable online
- **On-the-spot adjustments –**
You are invoiced for exactly what is delivered
- **Faster receiving –**
Spend less time monitoring deliveries
- **Transparent –**
Accurate invoice and electronic signature capture

How Proof of Delivery works...

1. WAREHOUSE	2. YOUR LOADING DOCK	3. ADJUSTMENTS	4. SIGNATURE	5. INVOICE	6. ONLINE
					
All items on truck are downloaded to driver's handheld scanner	Driver scans bar codes at delivery	Instantly adjusts for missing or refused items	Handheld captures your electronic signature with time stamp	Accurate invoice printed on-the-spot	Also access your invoice the same day at http://www.usfood.com

Committed to your success!

Proof of Delivery is another way we're working to make you successful, by investing in technologies that help streamline your business and save costs.

For more information, visit www.usfoods.com or contact your local US Foods representative.

© 2012 US Foods



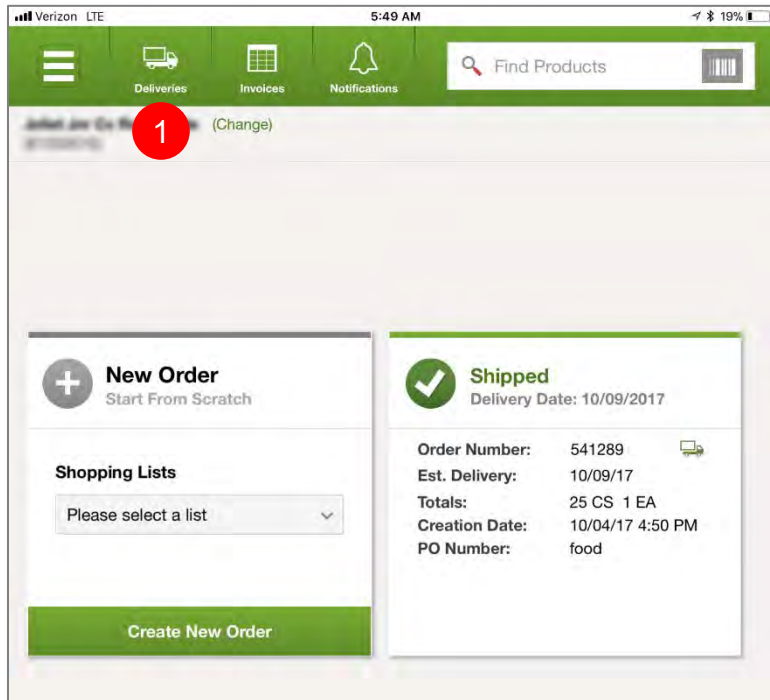
Delivery Status – Where's My Truck

Delivery Status lets users see the estimated time of their delivery within a 20 minute window. Once the delivery is completed, users will see the actual time of delivery.

Users access "Delivery Status" from the Home page or Locations page.

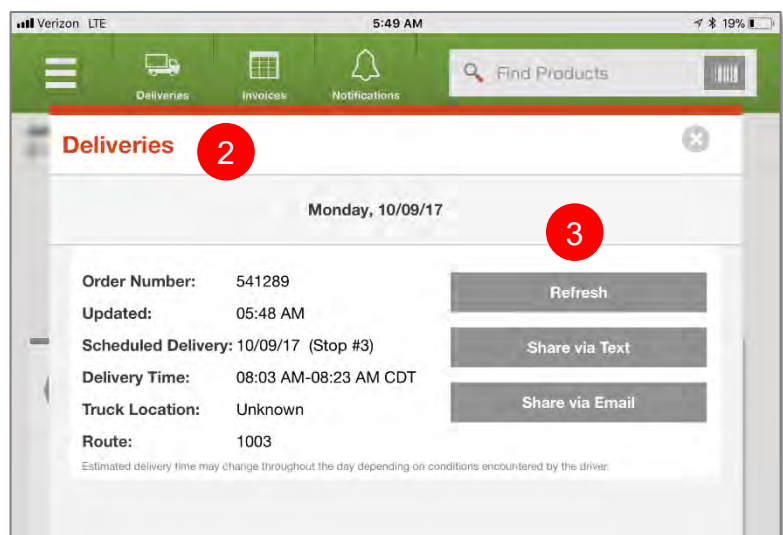
To view Delivery status from the Home page:

1. Tap on "Deliveries" tab at the top of the screen.



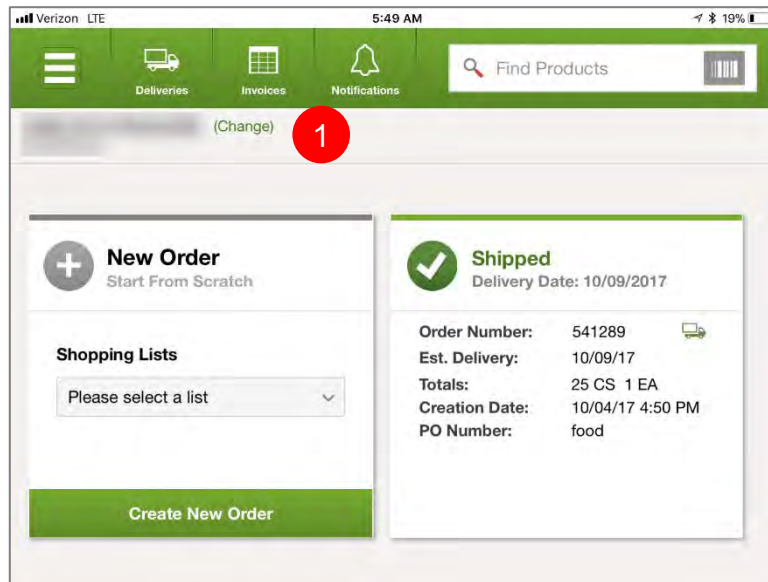
2. The "Deliveries" pop up box will appear with delivery details.

3. From this screen, users can choose to:
 - a. Refresh the data
 - b. Share via text
 - c. Share via email

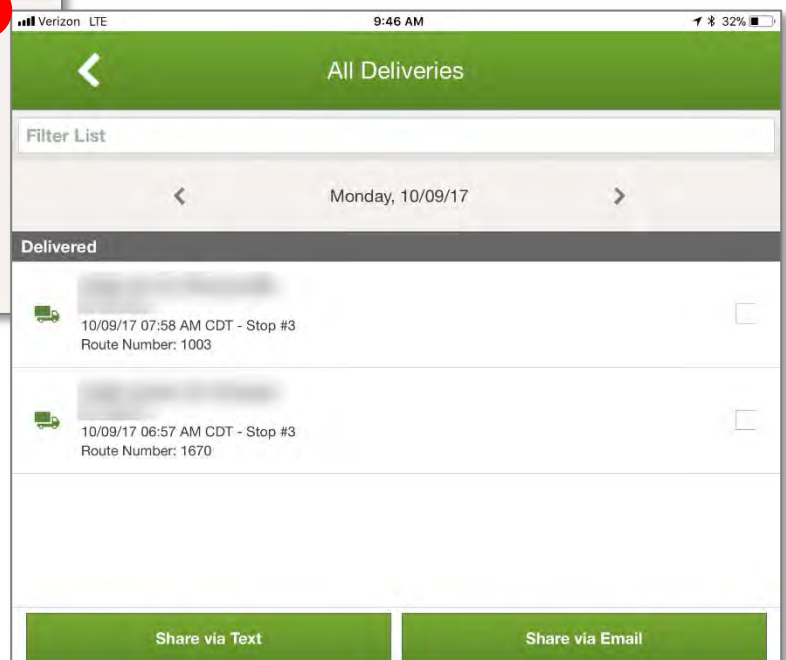
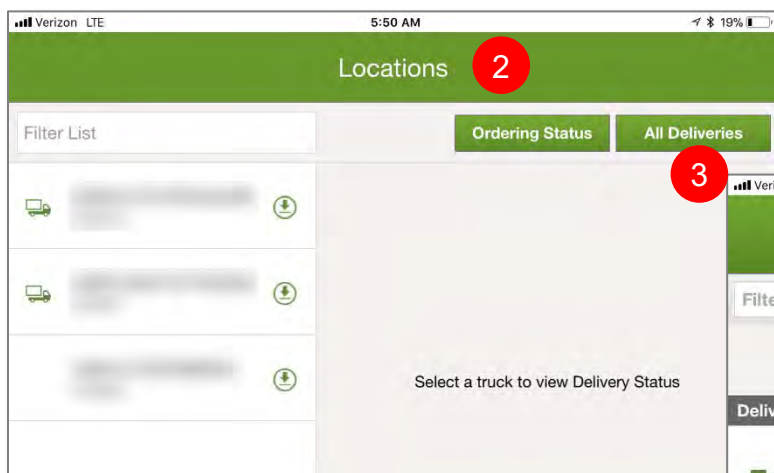


Users with multiple customer number attached to their user ID can view Delivery status from the Locations page:

1. From the Home page tap on the change link.



2. The Locations page will appear.
3. Tap on the "All Deliveries" button to see the delivery status of all locations.



US FOODS® TERMS OF USE

WELCOME TO USFOODS.COM!

US Foods, Inc. and its affiliates ("**US Foods**") provide website features and other products and services to you when you visit or shop, use US Foods products or services, use US Foods applications for mobile, or use software provided by US Foods in connection with any of the foregoing (collectively, "**US Foods Services**"). US Foods provides services subject to the following conditions. By using this website, you agree to these Terms of Use. Please do not use this site if you do not agree to abide by these terms. We offer a wide range of US Foods Services and sometimes additional terms may apply. When you use a US Foods Service (for example, Culinary Equipment and Supplies, Food Fanatics, Next Day Gourmet) you also will be subject to the guidelines, terms, and agreements applicable to that US Foods Service ("**Service Terms**"). If these Conditions of Use are inconsistent with the Service Terms, those Service Terms will control. US Foods reserves the right to revoke any or all access and use authorizations granted to you in regards to the Site unless US Foods has agreed otherwise in writing.

YOUR US FOODS ACCOUNT

By completing the US Foods registration process, you represent that you are at least 18 years old. Upon acceptance of your account registration, US Foods will provide you with a limited, revocable, non-exclusive license to use the user ID provided to you by US Foods and the password provided to you or that you select for your account. You agree that the use of your US Foods user ID and password (collectively, the "Password") shall be considered the equivalent of your written signature. Passwords provided to you by us are the confidential property of the Company and may be used by you solely for your individual use of the Service (and otherwise as specified by us) and may not be shared with third parties. Sharing the Password with third parties violates the business relationship between you, the Customer, and US Foods. You are responsible for maintaining the confidentiality of any Password and for all activities that occur using your Password, whether or not authorized by you. Your account may be terminated if you or anyone else uses it in violation of this Agreement or any US Foods usage policies that may be posted on the Site, which policies are hereby made part of this Agreement. You agree to notify US Foods immediately of any unauthorized use of your account or any other breach of security of which you become aware. All telephone, Internet access and other charges incurred connecting to the Site are your responsibility. US Foods reserves the right to add additional security measures related to passwords. US Foods may de-activate accounts that are inactive and reject any application for a US Foods account for any reason.

USING OUR SERVICES

Don't misuse our Services. For example, don't interfere with our Services or try to access them using a method other than the interface and the instructions that we provide. You may not use the Site in any manner that could disable, overburden, or impair any US Foods server, or interfere with any other person's use and enjoyment of the Site, other computer systems or networks connected to any US Foods server or to the Site, through hacking, password mining or any other means. You agree that you will not use the Service to send unsolicited advertising, promotional material, or other forms of solicitation to other users, except in specified areas, if any, that are specifically designated for such a purpose. You may use our Services only as permitted by law, including local, state, federal or international laws or regulations. We may suspend or stop providing our Services to you if you do not comply with our terms or policies or if we are investigating suspected misconduct. Access to the Site may be denied or limited by US Foods, or be unavailable, interrupted and/or discontinued from time to time due to system difficulties or otherwise, or at US Foods' discretion, and US Foods shall have no liability for such occurrences.

PURCHASES

You agree that any order to purchase products and/or services from US Foods placed using the Site constitutes a binding offer to purchase which US Foods may accept or reject. US Foods will provide you with an electronic notice confirming receipt of your order. US Foods acceptance of an order will be indicated by the order invoice. US Foods reserves the right to limit the order quantity on any item and/or refuse service to any customer and may require verification of information prior to the acceptance of any order.

PAYMENT FOR ORDERS

Payment on all purchases made via the Site must be done in accordance with the terms of your agreement. Any amounts due which remain unpaid shall incur a late charge of 1.5% or the highest amount allowed by law.

Should collection activities be undertaken by US Foods to collect amounts owed by you on a delinquent account, you will be responsible for all fees and costs associated with such collection activities, including reasonable attorney fees, court costs, and as liquidated damages, the amount charged by a collection agency for its collection services in an amount not to exceed fifty percent (50%) of the delinquent account balance.

TERMINATION AND CANCELLATION

This Agreement will continue to be effective until you or US Foods terminates it. All obligations hereunder which apply subsequent to a termination of the Agreement shall survive such termination. You may terminate this Agreement at any time by destroying any and all materials you obtained from this Site, and by ceasing to use the Site in any way. US Foods may terminate this Agreement immediately and without notice if US Foods decides that you have failed to comply with any term or condition of this Agreement or if US Foods decides to modify the terms and conditions governing future use of the Site.

OWNERSHIP, TRADEMARK, AND COPYRIGHT

You agree and acknowledge that US Foods is the owner of the Site and its materials. You will not do anything that might impair or damage those rights. The Site is protected by copyright, trademark and other laws of the United States and other countries. Any unauthorized use of material on the Site may violate such laws. No links may be established to any part of the Site and no information on the Site may be framed without our prior written approval. The trademarks, logos and service marks used and displayed on this Site (collectively, the "**Marks**"), are registered and unregistered trademarks of, and owned by, US Foods. You may not use any of the Marks displayed on the Site, or any other content on the Site except as provided in the Terms. Any other use is strictly prohibited. You should assume that everything you see or read on the Site is copyrighted and may not be used except as provided in the Terms. If you modify or use the Marks for any other purpose you will be violating the intellectual property rights of US Foods.

HOW US FOODS TREATS YOUR INFORMATION

We do not disclose or sell personal information about users of the Site (such as name, address or e-mail address) to third parties; however, US Foods may disclose aggregate information regarding its users, including information regarding their usage of the Site to third parties. Further, US Foods may disclose personal information regarding its users if required to do so by law or in the good-faith belief that such action is necessary to (a) conform to the edicts of the law or comply with legal process served on the Site; (b) protect or defend the rights or property of US Foods, the Site, or the users of the Site, and/or (c) protect the personal safety of users of the Site or the public under exigent circumstances.

US Foods will take commercially reasonable steps to protect and secure any user-specific information. Unfortunately, no data transmission over the Internet can be guaranteed to be 100% secure.

DISCLAIMER OF WARRANTIES AND LIMITATIONS OF LIABILITY

We provide our services using a commercially reasonable level of skill and care and we hope that you will enjoy using them. But there are certain things that we don't promise about our services.

OTHER THAN AS EXPRESSLY SET OUT IN THESE TERMS OR ADDITIONAL TERMS, NEITHER US FOODS NOR ITS SUPPLIERS OR DISTRIBUTORS MAKE ANY SPECIFIC PROMISES ABOUT THE SERVICES. FOR EXAMPLE, WE DON'T MAKE ANY COMMITMENTS ABOUT THE CONTENT WITHIN THE SERVICES, THE SPECIFIC FUNCTIONS OF THE SERVICES, OR THEIR RELIABILITY, AVAILABILITY, OR ABILITY TO MEET YOUR NEEDS. WE PROVIDE THE SERVICES "AS IS".

SOME JURISDICTIONS PROVIDE FOR CERTAIN WARRANTIES, LIKE THE IMPLIED WARRANTY OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, AND NON-INFRINGEMENT. TO THE EXTENT PERMITTED BY LAW, WE EXCLUDE ALL WARRANTIES. WHEN PERMITTED BY LAW, US FOODS WILL NOT BE RESPONSIBLE FOR LOST PROFITS, REVENUES, OR DATA, FINANCIAL LOSSES OR INDIRECT, SPECIAL, CONSEQUENTIAL, EXEMPLARY, OR PUNITIVE DAMAGES. BECAUSE SOME JURISDICTIONS DO NOT ALLOW THE EXCLUSION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, THE LIABILITY OF US FOODS IN SUCH JURISDICTIONS SHALL BE LIMITED TO THE EXTENT PERMITTED BY THE LAW.

INDEMNIFICATION, ARBITRATION, AND GOVERNING LAW

By accessing and using the Site, you agree to indemnify, defend and hold US Foods from any and all liabilities, claims, losses - including attorney fees - due to use of the Site or your violation of the Terms or any local, state, federal or international laws or regulations. US Foods reserves the right, at its own expense, to assume the exclusive defense and control of any matter otherwise subject to indemnification by you.

Any controversy or claim arising out of or relating to this agreement shall be settled by arbitration administered by the American Arbitration Association (AAA) under their rules and procedures. The arbitration shall be held telephonically or at a location determined by the AAA. The number of arbitrators shall be one. Your claim shall be arbitrated on an individual basis. If any part of this arbitration provision is deemed invalid, unenforceable or illegal, or otherwise conflicts with the Rules and Procedures of the AAA, then same shall be stricken and the balance of this arbitration provision shall remain in effect and construed accordingly.

If any part of this Agreement is determined to be invalid or unenforceable pursuant to applicable law including the warranty disclaimers and liability limitations set forth in this Agreement, then the invalid or unenforceable provision will be deemed superseded by a valid, enforceable provision that most closely matches the intent of the original provision and the remainder of this Agreement shall continue in effect. Except for the failure to make payments when due, neither party to this Agreement will be liable to the other by reason of failure in performance of this Agreement if the failure arises out of any cause beyond the reasonable control of that party. No cause of action arising out of the use of the Site or this Agreement may be instituted by you more than one (1) year after the cause of action first accrues. Any failure by US Foods to enforce any of its rights under the Terms or under applicable law shall not constitute a waiver of such rights.

All information contained on this site is subject to change at any time without notice.

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PRIVACY AND SECURITY POLICY

WELCOME!

US Foods' recognizes the importance of privacy and the need to protect information that users of our website provide to us. This Privacy Policy explains our data collection practices and use of the information you provide to us. It is part of, and governed by, our Terms of Use. Please read the Privacy Policy and the Terms of Use carefully before using the website. We want you to be fully aware and confident of how your information is collected and used because we appreciate the trust you have placed in us.

WHAT INFORMATION DO WE COLLECT?

We collect information through our website, emails, mail, fax, telephone, mobile applications and social media applications including when you: place an order, participate in our forums, surveys, contests, sweepstakes, promotions, content submissions, chats, bulletin boards, discussion groups, requests for suggestions, membership registrations, and engage in other activities, services, products and resources we make accessible to our customers, members users, or employees. Our website also contains links to other websites. We do not endorse, approve, certify, or control these other websites. We do not guarantee the accuracy, completeness, efficacy, or timeliness of the information contained on these websites, and are not responsible for the privacy practices or content of them. Any information you provide to a linked website will be governed by that website's privacy policy. We therefore strongly recommend that you carefully review each website's privacy policy before providing them with any information.

WHY DO WE COLLECT INFORMATION?

We collect information from you so we are able to share specific programs, offers, contests or promotions with you, send catalogs, e-mail notifications and other product information and services to you, and to notify you of important changes to our website. In addition, if you use our website to make purchases, we use the information you provide to facilitate the processing of your orders, to give you a more personalized experience and to thank you for your business. The information you provide and the information about your order may also be combined with other information about you (such as your past purchase history and demographic information) available from our records and other sources for us to use in analyzing customer usage and trends and for future marketing efforts. We may also share aggregate information about such usage and trends with third parties to help us in analyzing it. Your information will not be sold to others for marketing purposes.

HOW DO WE COLLECT INFORMATION?

Like most companies, we use "cookie" technology on our website to track user trends and patterns to better understand our user base and improve the quality of our services. "Cookies" are pieces of information that we send to your computer while you are viewing our website, which may then be stored on your hard drive so we can recognize you when you return to our website. You can reset

your browser to refuse all cookies or to indicate when a cookie is being sent. Be aware, however, that some parts of our website may not function properly if you refuse cookies. If you use our website to make purchases, you will need to adjust your computer settings to accept "cookies". Computer "cookies" are safe, secure, and the best way for us to offer you the most enjoyable, seamless online shopping experience.

We also use "log files" on our website servers. "Log files" include Internet Protocol (IP) addresses, browser type, internet service provider (ISP), referring/exit pages, platform type, date/time stamp, and number of clicks, which are used to analyze trends, administer our website, track users' movement in the aggregate, and gather broad demographic information for aggregate use. Your IP address and other log file information is tied to the information we collect from you to enable our web-based services.

WHEN WILL WE DISCLOSE YOUR INFORMATION?

We may disclose your information, without notice, if required to do so by law or in the good faith belief that such action is necessary to: (i) conform to the edicts of the law or comply with legal process served on us, (ii) protect or defend our rights or property, our website or the users of our website, and/or (iii) protect the personal safety of the users of our website or the public under exigent circumstances.

Please note that any personal information you reveal or post on one our public forums, such as a message board, chat room, discussion group, folder, survey, contest, sweepstakes, user review and rate forum, and all and any other submissions to any one of our sites, are not protected by this Privacy Policy and may be collected, shared and used by us and with third parties, including to contact you. Information you give out or post on our public forums you disclose at your own risk.

SECURITY AND PASSWORDS

We work hard to protect US Foods and our users from unauthorized access to or unauthorized alteration, disclosure or destruction of information we hold. In particular:

- We encrypt many of our services using TLS.
- We review our information collection, storage and processing practices, including physical security measures, to guard against unauthorized access to systems.

We restrict access to personal information to US Foods employees, contractors and agents who need to know that information in order to process it for us, and who are subject to strict contractual confidentiality obligations and may be disciplined or terminated if they fail to meet these obligations.

YOUR CONSENT AND CHANGES TO THIS POLICY

Subject to the above provisions, by using our website, you consent to the terms of this Privacy Policy and the Terms of Use, of which this policy is a part. We may change our Privacy Policy and Terms of Use from time to time as new features or services are added, suggestions from our customers are incorporated or other changes are made. We will also post changes on this page, and will endeavor to post any material changes on our website at least 30 days prior to their effective date - unless we believe changes must take effect sooner to comply with law or to protect the

Company or our customers, users, Members, recipients, Sponsors, Providers, Licensors, Merchants, Associates and Affiliates, in which case the changes will be effective upon posting or as otherwise specified.

The date on which the current Privacy Policy and overall Terms of Use took effect is listed at the top of the Privacy Policy and Terms of Use (see "Last Updated" at the top of each).

By using the Services after such changes take effect, you agree to be legally bound and to abide by the revised Privacy Policy and Terms of Use, of which this policy is a part.

INTERNET BASED ADVERTISING

Advertisements for our products and services may appear on third party websites around the Internet. Some websites and services deliver these advertisements based upon data that has been previously collected about your past behavior online. For example, if you have viewed websites about gift baskets, these websites or services may display to you an advertisement for our gift baskets. This kind of targeted advertising is sometimes called interest-based or online behavioral advertising. It is generally not based upon your personal information (such as your name or email address), but rather, upon your online activities. We do not control such third party websites or services on which these advertisements appear. Further, we do not control how they collect and use data about your online activities.





WE HELP YOU MAKE IT™

US Foods Online Ordering Status

November 2018

Ordering Status



1. Easily view ordering status for all accounts on your user ID that are schedule for next day delivery.
2. Click on **Ordering Status**.

PREMIER

SEARCH CATALOG "A VALUED CUSTOMER" (702738) MARY SMITH SIGN OUT

BROWSE PRODUCTS OUR EXCLUSIVES MY BUSINESS .THURSDAY LIST CREATE ORDER

WELCOME BACK, MARY

Your orders have been submitted. Please review Order Exceptions.

MY ORDERS

ORDER TYPE	ORDER # / PO #	TOTAL	SUBMITTED	EST. DELIVERY	STATUS
SCHEDULED ORDER	ORDER # 68765	1 CS 0 EA	08/10/2018 10:26 AM	08/11/2018	✓ Submitted with Exceptions
SCHEDULED ORDER	ORDER # 68730	0 CS 0 EA	08/09/2018 08:41 AM	08/10/2018	✓ Submitted with Exceptions
		3 CS 0 EA		08/16/2018	Not Submitted

[VIEW ALL ORDERS](#)

NOTIFICATIONS

PROMOTIONAL OFFERS
You have promotional offers available! Click here to view.

FARMER'S REPORT
To view the latest farmer's report click here

NEW IN STOCK IN YOUR LOCAL MARKET

2018 EQUIPMENT & SUPPLIES ESSENTIALS

Our best-in-class selection is designed to optimize your kitchen – saving you time, effort and money

GREAT FOOD. MADE EASY.

Ordering Status

3. The status of all orders scheduled for next day delivery will appear.
4. Click on selected orders to see order details, edit order or clear exceptions.
5. Click download for detailed real time report in CSV format.




Mary Smith ▾

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SIGN OUT

No Order Submitted

5 Download

CUSTOMER	STATUS	ORDER #	ORDERED	ORDER PLACED	EST. DELIVERY
US FOODS 4C/4120 LOS ANGE (2061268)	No Orders				
US FOODS 50/2125 MANASSAS (6061737)	No Orders				
US FOODS 5P/CORONA IMPORT (7122397)	No Orders				
US FOODS 9U/2220 ST LOUIS (6121055)	No Orders				
US FOODS CULINARY 2099/VR (4128432)	No Orders				
US FOODS 3D/248 MILWAUKEE (8005500)	No Orders				
US FOODS 3W/1054 INDY (1005694)	No Orders				
US FOODS 3W/1103 CINCY (8005108)	No Orders				
US FOODS 3Z/1104 CLEVELND (8005108)	No Orders				
US FOODS 6W/3160 DALLAS (6019255)	No Orders				
US FOODS 6U/1106 DETROIT (2005102)	No Orders				
US FOODS 9U/2360 OMAHA (7043632)	No Orders				
US FOODS 3L/2340 GRND FRK (9102572)	Not Submitted	PO (last)	2 CS 0 EA	06/13/2016 01:10 PM	06/14/2016

Order Submitted

4

CUSTOMER	STATUS	ORDER #	ORDERED RESERVED	ORDER PLACED	EST. DELIVERY
US FOODS 3K/2330 STREATOR (860123)	Submitted	205045 PO (846534)	61 CS 0 EA 61 CS 0 EA N/A	06/12/2016 10:22 AM	06/14/2016
US FOODS 3K/2330 STREATOR (860123)	Submitted	205052 PO (846192)	67 CS 0 EA 67 CS 0 EA N/A	06/12/2016 10:27 AM	06/14/2016
US FOODS 3K/2330 STREATOR (860123)	Submitted	205062 PO (846854)	232 CS 0 EA 232 CS 0 EA N/A	06/12/2016 10:49 AM	06/14/2016

GREAT FOOD. MADE EASY.

Ordering Status – Detailed report



- The Ordering Status report will download with current status for all orders scheduled for next day delivery.

Customer	Customer	Dept. Name	Division Name	Division #	Order Status	Order #	PO #	Products C	Products C	Products R	Products F	Total \$ Am	Order Placed	Order Time	Est. Delivery	Last Updated By
US FOODS	20612685		CHICAGO	2099	No Orders											
US FOODS	60617578		CHICAGO	2099	No Orders											
US FOODS	71228878		CHICAGO	2099	No Orders											
US FOODS	81210650		CHICAGO	2099	No Orders											
US FOODS	41284332		CHICAGO	2099	No Orders											
US FOODS	80035090		CHICAGO	2099	No Orders											
US FOODS	10036994		CHICAGO	2099	No Orders											
US FOODS	80035108		CHICAGO	2099	No Orders											
US FOODS	90035106		CHICAGO	2099	No Orders											
US FOODS	60192655		CHICAGO	2099	No Orders											
US FOODS	30035109		CHICAGO	2099	No Orders											
US FOODS	70436324		CHICAGO	2099	No Orders											
US FOODS	91026724		CHICAGO	2099	Not Submitted		test	2	0	0	0	0	8/13/2018	1:10 PM	8/14/2018	10760862
US FOODS	360123		CHICAGO	2099	Submitted	205045	646634	81	0	81	0	4035.24	8/12/2018	10:22 AM	8/14/2018	BSA62700
US FOODS	360123		CHICAGO	2099	Submitted	205052	646190	67	0	67	0	2989.2	8/12/2018	10:27 AM	8/14/2018	BSA62700
US FOODS	360123		CHICAGO	2099	Submitted	205082	646854	232	0	232	0	8904.12	8/12/2018	10:49 AM	8/14/2018	SSA61050
US FOODS	360123		CHICAGO	2099	Submitted	205111	552501	103	0	103	0	3947.64	8/12/2018	11:13 AM	8/14/2018	BSA62700
US FOODS	360123		CHICAGO	2099	Submitted	205141	552510	72	0	72	0	2931.01	8/12/2018	11:43 AM	8/14/2018	BSA62700
US FOODS	360123		CHICAGO	2099	Submitted	206575	6615423K	3	0	3	0	139.68	8/13/2018	1:50 PM	8/14/2018	

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**Need Help? Call the US Foods Website Technical Support at:
1-877-583-9659**



INVOICE

ACCOUNT NUMBER	INVOICE NUMBER	INVOICE DATE	CUSTOMER NUMBER	PURCHASE ORDER #	SALES LOCATION	SALES REP	DATE ORDERED
33340688	3124193	01/29/2020	23340680		3160	852	01/22/2020
FREIGHT TERMS	ORDER NUMBER	PAYMENT TERMS	ROUTE NUMBER	SPECIAL INSTRUCTIONS			
	300122	NET 10 EOM	3368	MWR 7:30 AM 15:00 PM PO P375928			

BILL TO

SHIP TO

REMIT TO

POUDRE SCHOOL DIST R-1
2407 LAPORTE AVE
ATTN: ACCOUNTS PAYABLE
FORT COLLINS, CO 80521
ATTN: MANAGER
(000) 000-0000

POUDRE SCHOOL DIST
1502 S TIMBERLINE RD
FORT COLLINS, CO 80524-8936
Dept.: 2 - DRY
(303) 490-3557

US Foods, Inc.
DEPARTMENT 597
DENVER, CO 80271
(303) 792-3663

SHIPPED FROM: 11955 E. PEAKVIEW AVE., CENTENNIAL, CO

DRIVER NAME: Gumer Carrillo

ROUTE NUMBER: 3368

SHIPPED DATE: 01/29/2020

DRIVER ID: 622227936

STOP NUMBER: 1

INVOICE LINE DETAILS

QUANTITY			SALES UNIT	PRODUCT NUMBER	DESCRIPTION	LABEL	PACK SIZE	CODE	WEIGHT	PRICING UNIT	UNIT PRICE	EXTENDED PRICE
ORD	SHP	ADJ										
ALL PRODUCTS												
20	20	0	CS	11197	CHEESE, CRM PLN SPRED SS PLST <i>READY TO EAT - Please refer to return policy</i> <i>CUST PROD #: C208010</i>	PHILDLPHIA	100/1 OZ			CS	\$22.1700	\$443.40
1	1	0	CS	65334	MAYONNAISE, LIGHT SS POUCH <i>CUST PROD #: C150645</i>	KRAFT	200/.44 OZ			CS	\$8.6700	\$8.67
20	20	0	CS	726836	CHEESE, CRM STWBY SPRED SS <i>READY TO EAT - Please refer to return policy</i> <i>CUST PROD #: C208009</i>	PHILDLPHIA	100/1 OZ			CS	\$23.1700	\$463.40
56	56	0	CS	1385038	YOGURT, STWBY BANA BLNDED <i>CUST PROD #: C210072</i>	UPSTATE FM	48/4 OZ			CS	\$14.2800	\$799.68
5	5	0	CS	3596699	CHEESE, PARM GRTD DRY REF <i>CUST PROD #: C151740</i>	ROSELI	4/5 LB	B		CS	\$94.6100	\$473.05
2	2	0	CS	6796437	DOUGH, CKY SUGAR WHL GRAIN 1.5 <i>CUST PROD #: C209574</i>	OSDELCESNT	240/1.5 OZ			CS	\$38.0200	\$76.04



INVOICE

ACCOUNT NUMBER	INVOICE NUMBER	INVOICE DATE	CUSTOMER NUMBER	PURCHASE ORDER #	SALES LOCATION	SALES REP	DATE ORDERED
33340688	3124193	01/29/2020	23340680		3160	852	01/22/2020
FREIGHT TERMS	ORDER NUMBER	PAYMENT TERMS	ROUTE NUMBER	SPECIAL INSTRUCTIONS			
	300122	NET 10 EOM	3368	MWR 7:30 AM 15:00 PM PO P375928			

INVOICE LINE DETAILS												
QUANTITY			SALES UNIT	PRODUCT NUMBER	DESCRIPTION	LABEL	PACK SIZE	CODE	WEIGHT	PRICING UNIT	UNIT PRICE	EXTENDED PRICE
ORD	SHP	ADJ										
MISC. PRODUCTS												
22	22	0	CS	1067362	YOGURT, VNL BLNDED ALL NTRL	DANNON	6/32 OZ	B		CS	\$13.0800	\$287.76
10	10	0	CS	1685981	CHEESE, COTT SM CURD 1% MILK	GLNVW FRMS	2/5 LB	B		CS	\$20.0500	\$200.50
12	12	0	CS	2739175	SOUR CREAM, CLTD ALL NTRL TUB	GLNVW FRMS	4/5 LB	B		CS	\$24.1100	\$289.32
1	1	0	CS	5466099	CREAMER, PWDR NON-DAIRY PLST	COFFEEMATE	12/11 OZ			CS	\$16.1200	\$16.12
2	2	0	CS	7775421	MARGARINE, SOLID TFF IW REF	GLNVW FRMS	30/1 LB			CS	\$25.1500	\$50.30

CUSTOM GROUP RECAP							
CUSTOM GROUPS	TOTAL PIECES ORDERED	TOTAL PIECES SHIPPED	TOTAL PIECES ADJUSTED	TOTAL PIECES DELIVERED	TOTAL ITEMS SHIPPED	TOTAL WEIGHT SHIPPED	TOTAL EXTENDED PRICE
ALL PRODUCTS	104	104	0	104	6	1,072.46	\$2,264.24
MISC. PRODUCTS	47	47	0	47	5	672.23	\$844.00
DELIVERY SUMMARY TOTALS	151	151	0	151	11	1,744.69	\$3,108.24

DELIVERY SUMMARY

AS SHIPPED DELIVERY AMOUNT	\$3,100.47
Product Total Adjustments	\$0.00
Total Charges Adjustment	\$0.00
Total Allowance Adjustment	\$0.00
Sales Tax Adj: Rate: VAR	\$0.00
TOTAL ADJUSTMENT	0.00
DELIVERED AMOUNT	\$3,100.47

INVOICE SUMMARY

Product Total	\$3,108.24
Vizient .25% DSO Incentive	\$7.77 CR
Sales Tax Rate: 0.00	\$0.00
PLEASE REMIT THIS AMOUNT BY 02/10/2020	\$3,100.47



INVOICE

Page 3 of 3

ACCOUNT NUMBER	INVOICE NUMBER	INVOICE DATE	CUSTOMER NUMBER	PURCHASE ORDER #	SALES LOCATION	SALES REP	DATE ORDERED
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FREIGHT TERMS	ORDER NUMBER	PAYMENT TERMS	ROUTE NUMBER	SPECIAL INSTRUCTIONS			
	300122	NET 10 EOM	3368	MWR 7:30 AM 15:00 PM PO P375928			

CUSTOMER ACCEPTANCE

Interest shall accrue on all unpaid balances exceeding established credit terms at a rate equal to the lesser of (a) 1-1/2% per month or (b) the maximum rate that the customer may lawfully contract to pay, and in all events calculated in accordance with applicable law.

CUSTOMER SIGNATURE: . MANAGER

SIGNED AT: 01/29/2020 03:24 PM (UTC)

We appreciate your business. Please visit our website www.usfoods.com/order for a fast and easy way to order or contact customer service at: (800) 253-0277.

You agree with respect to any dispute arising out of your purchases from US Foods: (i) you are giving up your right to serve in any representative capacity, or to participate as a member of a class, in any lawsuit; (ii) you also agree, at US Foods sole option, to submit to binding, individual arbitration of all claims; (iii) such arbitration shall be governed by the Federal Arbitration Act, 9 U.S.C. § 1 and conducted in accordance with the Commercial Rules of the American Arbitration Association; and (iv) each party shall pay half the costs of arbitration, and separately pay its own attorneys' fees and costs.

For more information about the fuel surcharge, go to: <http://www.usfoods.com/terms/fuelsurcharge/StandardGridElIAreaRockyMountain>
If you have an agreement with US Foods that expressly addresses the calculation of the fuel surcharge, please refer to that agreement.

The perishable agricultural commodities listed on this invoice are sold subject to the statutory trust authorized by section 5(c) of the Perishable Agricultural Commodities Act, 1930 (7 U.S.C. 499e(c)). The seller of these commodities retains a trust claim over these commodities, all inventories of food or other products derived from these commodities, and any receivables or proceeds from the sale of these commodities until full payment is received.



Emergency Preparedness - Recovery and Business Continuity Plan

Purpose:

At US Foods, we understand that we have a responsibility to our associates, our customers and our partners to plan for the right actions in the case of an emergency. Given the continuing threats of both natural and man-made disasters, we have developed extensive contingency plans for both internal and external emergencies. These plans are designed to help our associates stay safe, minimize damage, maintain our facilities, and continue to provide an acceptable level of undisrupted service to our customers.

Approach:

Our emergency preparedness approach includes both a corporate-level Recovery and Business Continuity Plan, Operational Playbooks to help guide associates through the proper steps in case of an emergency, as well as site-specific plans for each of our facilities. Together, these plans enable US Foods to identify and decrease collective risks, assign priorities, identify resources, and recover our ability to serve ongoing customer needs.

An outline of our approach is detailed below. This approach is time and disaster tested and has proven to be effective in disaster recovery scenarios.

Outline of our approach:

- 1) Our approach is organized against five different overarching situations to ensure flexibility against a variety of emergency scenarios:
 - Partial Facility Disruption: A portion of our building and / or systems are unusable
 - Entire Facility Disruption: The entire building and / or systems are unusable
 - Temporary Disruption: A temporary disruption of external service exists that must be overcome, such as electrical outage, road blockage or area fuel shortage
 - Workforce Disruption: The regular workforce is unable to get to the workplace and / or unable to perform the work
 - Geographic Area Disruption: A large geographical area is impacted, rendering the area uninhabitable for an unknown time period
- 2) The approach provides actionable steps behind four basic themes:
 - Asset Protection: Preventative steps taken to preserve the physical, intellectual, and goodwill assets of the Company
 - Emergency Planning: Procedures and steps done both prior to an event and again immediately after an interruption in business



- Disaster Recovery: Steps taken to restore some functions so that some level of service can be offered
 - Business Continuity: The restoration plan to gain full business functions
- 3) Our approach also includes detailed support and functional plans on the following critical crisis components:
- 24/7 Business Continuity Command Center
 - Critical Service & Operational Plan
 - Internal Resources & Capabilities Plan
 - External Resources Review
 - Relevant Support Documents
 - Employee Training
 - Preparedness Drills
- 4) Our response is led by a cross-functional Emergency Response Team that quickly assembles to coordinate response, mitigate loss and assist customers in returning to business as usual in the shortest possible time frame.
- 5) We have a series of detailed Operational Crisis Response Playbooks in place which include the following resources to help the team respond quickly and effectively:
- Best practices for response coordination including meeting cadence, an agenda checklist and guidelines for providing associate and customer status updates
 - Business recovery instructions including shipping from alternate location(s), acquiring back-up power generation, System startup instructions and damage assessment protocols
- 6) Every US Foods distribution center has a defined business continuity plan that includes strategies to address external and internal impacts to our facilities and core operating systems as well as those of our Customers. Each facility conducts mock drills on a regular basis to test and refine their emergency response protocol.



INVOICE

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ACCOUNT NUMBER	INVOICE NUMBER	INVOICE DATE	CUSTOMER NUMBER	PURCHASE ORDER #	SALES LOCATION	SALES REP	DATE ORDERED
	5765978	01/15/2020			3160	852	01/10/2020
FREIGHT TERMS	ORDER NUMBER	PAYMENT TERMS	ROUTE NUMBER	SPECIAL INSTRUCTIONS			
	285161	NET 10 EOM	3368	MWR 7:30 AM 15:00 PM PO P375828			

INVOICE LINE DETAILS												
QUANTITY			SALES UNIT	PRODUCT NUMBER	DESCRIPTION	LABEL	PACK SIZE	CODE	WEIGHT	PRICING UNIT	UNIT PRICE	EXTENDED PRICE
ORD	SHP	ADJ										
ALL PRODUCTS												
5	5	0	CS	5771977	OIL, PAN COTG CNOLA OIL BASED 453-AEROSOL, NON-FLAMMABLE, N.O.S. CUST PROD #: C254000	MONARCH	6/17 OZ			CS	\$19.5100	\$97.55
20	20	0	CS	11197	CHEESE, CRM PLN SPRED SS PLST READY TO EAT - Please refer to return policy CUST PROD #: C208010	PHILDPLHIA	100/1 OZ			CS	\$22.1700	\$443.40
3	3	0	CS	43018	MAYONNAISE, LIGHT SHLF STABL CUST PROD #: C151300	KRAFT	4/1 GA	B		CS	\$30.6200	\$91.86
1	1	0	CS	65334	MAYONNAISE, LIGHT SS POUCH CUST PROD #: C150645	KRAFT	200/44 OZ			CS	\$8.6700	\$8.67
49	49	0	CS	1330158	BEAN, GRN BLU LAKE CUT 4 SIEV CUST PROD #: C140000	MON-D	6/#10 CN			CS	\$29.4200	\$1,441.58
1	1	0	CS	2329431	TOMATO, PASTE 26% LIGHT CND CA CUST PROD #: C140100	ROSELI	6/#10 CN			CS	\$40.5200	\$40.52
49	49	-1	CS	2463479	ORANGE, MDN WHL SGMT IN PEAR CUST PROD #: C120200	MONARCH	6/#10 CN			CS	\$63.4300	\$3,044.64
120	120	0	CS	2776748	PIZZA, CHS 16" RS EDGE WGR CN CUST PROD #: C210092 FIDELIS ALLOWANCE -SCHWAN'S	BIG DADDY	9/44.53 OZ			CS	\$55.3100	\$6,637.20 (\$1,750.80)
20	20	0	CS	2849693	DOUGH, RL HOGI WHL GRAIN 1.5 Z CUST PROD #: C209559	RICH'S	60/1.5 OZ			CS	\$37.6600	\$753.20
8	8	0	CS	2920866	WAFFLE, WHL WHEAT RTU FZN CUST PROD #: C210402	KRUSTEAZ C	144/1.4 OZ			CS	\$26.0500	\$208.40
3	3	0	CS	3013349	SAUCE, PCNTE MILD PLST JUG CUST PROD #: C140085	ORTEGA	4/1 GA			CS	\$31.0600	\$93.18
3	3	0	CS	3330008	DRESSING, VNGRT BALSMT TFF CUST PROD #: C151045	MONARCH	4/1 GA	B		CS	\$36.6900	\$110.07
4	4	0	CS	3596699	CHEESE, PARM GRTO DRY REF CUST PROD #: C151740	ROSELI	4/5 LB	B		CS	\$94.6100	\$378.44

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PREMIER FOODSERVICE PROGRAM

ROAD MAP TO SAVINGS



For more information on any of these tools and services,
contact the Premier Solution Center at 877.777.1552.

PREMIERINC.COM

FOOD COSTS

Contracted Manufacturer Agreement

At the core of the program, CMAs are negotiated contracts with manufacturers that achieve deep savings for members, thanks to Premier's enormous collective buying power.

Foodservice Direct Order (FSDO)

The program's online platform where members find products, submit orders, and access valuable tools including order guides, CMA flagging and the CMA Opportunity Report to maximize CMA choices for greater savings. Also available as a mobile app.

Master List Management

Direct real-time management of the order guide to help multi-unit members maximize consistency and contract utilization. Order guides can be instantly updated from a single screen to manage purchasing across multiple facilities.

Supply Chain Advisor

This contract catalog and price management system ensures full transparency by providing access to Premier contracts, products, new CMAs, and supply chain data and resources.

Baseline®

A comprehensive financial diagnostic tool enabling foodservice operators to benchmark against industry standards and other facilities nationwide, using non-self-reported comparative data for the highest degree of accuracy and integrity.

Product Selection™

A review of purchases for a single foodservice department, with recommendations for high quality, cost effective alternatives.

Product Standardization

A comprehensive evaluation across all facilities in a group to identify areas ripe for standardizing or consolidating purchasing.

Menu Profit Pro™

Recipe and menu costing tool that fully integrates with FSDO, enabling members to calculate the real cost of each recipe and menu item, and help maximize menu profitability.

Trendview®

Helps a multi-facility network control costs at the system level by identifying variations in census, volume and pricing to achieve per resident or patient day food cost targets. Enhanced metrics now include non-US Foods spend.

Direct Parent Incentive

Awards significant savings to facilities that increase participation above the program requirements and CMA utilization within their parent group.

Network Management

A comprehensive approach to cost management for multi-unit health systems of all sizes. Helps aggregate purchases, improve contract utilization and reduce costs.

REPORTING & ANALYSIS

Financial Snapshot

Captures key financial indicators of the foodservice department. When used regularly with Baseline, Financial Snapshot is the first step in developing a cost management strategy for the entire foodservice operation.

Business Analytics

Supply chain data at your fingertips. Fast, customizable online reports on purchase history, product usage and contract utilization, to help track spending and uncover savings opportunities.

Financial Operating Report™

A comprehensive monthly reporting tool to help healthcare and K-12 self-operators track and analyze all costs and revenues. FOR is an easy and powerful Excel program that measures ongoing financials.

Category Opportunity Report

Shows total food and supply spend across 15 product categories and highlights opportunities to maximize the value of the program.

Quarterly Bank Statement

A snapshot of purchasing activities by quarter, including incentive levels reached and savings earned.



MENU DEVELOPMENT

Blueprint Menu Management System®

This online healthcare menu management tool provides everything needed to plan and manage delicious, customized patient/resident-driven menus, while monitoring cost, optimizing production and improving consistency.

US Foods Kitchens™

State-of-the-art US Foods facility for product cuttings, tastings, menu development and creative ideas. Contains a full working kitchen, hospitality and dining area, and conference center.

Choice 365™ Healthcare Menus

Premier's nutritional experts streamline the menu creation process for acute care, long term care and senior living with 4-week cycle menus covering three daily meals and snacks. Included are recipes and a nutritional analysis with specific products identified.

Recipes On-Demand® & Menus On-Demand®

These internet-based food production and menu solutions feature thousands of chef-inspired recipes, a wide assortment of customizable menus and plenty of information to help members increase efficiency and improve customer satisfaction. Available on FSDO.





EDUCATION & INFORMATION

Culinary Clinics

For food preparation and production staff, this two day hands-on culinary training held around the country is led by expert chefs from US Foods and top manufacturers.

Regional Council Meetings

Held semi-annually across the country, members meet with Premier staff and program vendors to review contract updates, provide input on CMA contracting decisions and participate in management training. Members can earn Continuing Education Units.

Foodservice Forum

Part of Premier's annual Breakthroughs Conference, Foodservice Forum enhances the knowledge and skills foodservice directors need to be successful. Free of charge (except for travel and lodging), members can earn more than 12 hours of Continuing Education Units.

Premier Website

Provides key program information, diagnostic tools, event registration and resources such as USDA reports, Concepts by Premier® and more (premierinc.com/foodandnutrition).

PremierConnect

Internet platform for collaboration and information sharing, targeted content and online communities (including food-specific).

Seminar Portfolio

Premier members can earn Continuing Education Units from the Academy of Dietetics and Dietary Managers Association on topics such as management and financial analysis, labor, food costs, retail profits and patient/resident satisfaction (free of charge).

Allergen Training

Master trainers educate members on how to safely prepare and serve meals to people with food allergies, intolerances and sensitivities, or celiac disease.

Commodity Market Reports

To help members make informed decisions, weekly Market Update Reports are available on FSDO.

Imprints®

Online, digital in-service training materials on nutrition and healthy living, designed by Registered Dietitians to help members promote their foodservice department within their facility and community. Twelve educational topics, including testing and completion certificates.

Webinars

Nutritionists connect through quarterly webinars to learn about the latest clinical dietary tools available through Premier.

ServSafe® Training

Premier members can enroll at any US Foods distribution center for a nominal fee.

US Foods Website

USFoods.com provides foodservice professionals with on-trend information to maximize their menu potential, including articles, recipes, how-to videos, interactive resources, market insights and business solutions. Information on all US Foods tools can be found at USFoods.com, under Our Services > National Support.

Program Maximization Manual

Features an action checklist to help members stay ahead by proactively identifying and tracking issues around 9 key questions, with recommended tools and resources to address challenges.

Viewpoint

Newsletter mailed to members 6 times per year, providing program updates, case studies and networking information.

Toll-Free Service Line

Members can call the Premier Solution Center with questions about the foodservice program (1-877-777-1552).



PEOPLE & RESOURCES

Premier Program Staff

A team of experienced advisors with deep roots in foodservice helps members realize the full value of the foodservice program.

Sourcing: Negotiates hundreds of CMA contracts and manages the supplier sourcing process and business line reviews.

Program Development: Leads informational forums, professional development, annual conferences, regional meetings and culinary clinics nationwide. Helps members implement health and wellness programs in their facilities and communities with CHOICE 365.

Premier Reach: Extends the foodservice program to non-healthcare members.

US Foods Management Team

Experienced senior staff who work for the Premier program by driving savings, volume, CMA utilization and member satisfaction. Each team member is dedicated solely to one specific Premier business segment.

Business and Menu Specialists

Use extensive backgrounds as foodservice directors and Registered Dietitians to advise members on maximizing productivity, improving customer satisfaction and reducing costs using US Foods' tools and programs.

Account Executives

Serve as the primary point of contact for Premier members, responsible for managing day-to-day needs and ensuring overall satisfaction with the foodservice program.



RETAIL REVENUE

Concepts by Premier®

Revitalize retail operations and increase revenues without franchise fees. Concepts by Premier® are on-trend, proprietary, turnkey programs for self-operated members, with implementation guides, menus, marketing, recipes, and equipment and product recommendations. Each concept also contains a Health & Wellness component.

Cafessentials®

This step-by-step blueprint of retail best practices is aimed at improving every aspect of retail foodservice operations, including cash handling, pricing, ROI analysis, training and more.



FOOD SAFETY & QUALITY ASSURANCE

Food Safety Program

Premier's third-party random testing program ensures that contracted products meet quality expectations and packaging claims. Premier requires manufacturers to meet strict standards for product safety before bidding. Additionally, US Foods' own food safety requirements often exceed industry standards; and includes audits by Food Safety and Quality Assurance approved auditors, Global Food Safety Initiative certification for all products, Hazard Analysis and Critical Control Point program to ensure food safety at critical points, and traceability of products, ingredients and packaging.

Product Recalls

One of the most advanced product recall communication systems in the nation, US Foods' automated internet system features instant notification and real-time response tracking of Class I recalls. Immediate help in replacing affected product is also provided.

SUSTAINABILITY

Green Catalog

Premier's online catalog with hundreds of environmentally friendly products. Manufacturers with green practices are also identified.

GreenHealthy

Premier's environmental leadership encompasses purchasing cooperatives, education programs and corporate initiatives. Includes the Environmentally Preferable Purchasing Program, the "Yes to Green" corporate program, and SPHERE®, an industry-wide collaboration for reducing greenhouse gases and energy usage and costs.

Premier Safety Institute

An array of resources to assist members with environmentally preferable purchasing and green healthcare practices, including articles, assessment tools and member case studies (premierinc.com/safety).

Local Sourcing

Enhanced reporting on FSDO increases member access to local sources. Includes flagging of local items as defined by the USDA (within 300 miles or same state).

Leanpath™

A software solution that enables the foodservice department to track and reduce food waste, save dollars and operate more sustainable facilities. Available through US Foods.

Guide To Green Operator Program

Step-by-step instructions on how to create a customized sustainability program. It explains how to build a Green Team, make sustainable choices, partner with the community and set new standards.

LABOR & OPERATIONAL EFFICIENCY

Foodservice Operational Strategies

Provides members with consultation on improving retail operations, branding new retail concepts and staffing, education and training issues. FOS also evaluates outsourcing contracts and manages the process by working with administrators to review and renegotiate agreements to ensure they benefit the member.

Labor Focus™

Assists healthcare foodservice directors in evaluating departmental staffing requirements across 8 key service areas and compares results to national industry standards set at the 65th percentile. Now includes Senior Living statistics.

Clinical Nutrition Benchmarking

This resource developed by Registered Dietitians utilizes productivity and benchmarking capabilities to help members better understand and justify current staffing and accurately project future needs.

Customer Business Review

US Foods conducts regular Business Reviews with each Premier member to assess program results and service level performance, develop goals and create action plans that help optimize benefits.

Peer Prism®

A group of foodservice directors with expertise in retail, patient service, room service and production, reviews a member's existing operations and recommends best practices to solve specific challenges.



Impact™

US Foods provides expert analysis for improving tray line operations, labor staffing and management, sanitation, patient satisfaction, contract utilization, retail operations and more. Results in comprehensive recommendations and a detailed implementation plan.

Disaster Preparedness Planning

An Emergency Operations Plan with timelines, processes and contact information is available from US Foods.

HEALTH & WELLNESS

CHOICE 365™

Tools designed to help members bring the wellness message to the forefront in their communities. Includes resources to educate communities on the impact of proper nutrition in ensuring wellness throughout the lifecycle, from nutritionally sound menus to community education presentations. Access on PremierConnect or by clicking CHOICE 365 at premierinc.com/foodandnutrition.

Nourish

Clean-label, organic products that meet strict nutritional guidelines for lower sodium, fats and sugars, developed by US Foods. Includes a tool kit for customer campaigns with Operator's Guide, recipe book, retail promotions, product videos and Premier SCOOP magazine.





GENERAL AND CONTINUING GUARANTY - FOOD PRODUCTS

US FOODS, INC. (USF) hereby confirms that the food products sold or distributed by USF and listed on the applicable Delivery Invoice issued by USF (collectively, Products) to our direct customer ("Buyer") are sourced from USDA and/or FDA regulated facilities, as applicable. USF's suppliers of the Products are contractually required (1) to comply with all applicable local, state and federal laws and regulations and (2) to guarantee that, as of the date of shipment or delivery, the Products are:

- (a) not adulterated or misbranded or injurious to human health within the meaning of the Federal Food, Drug and Cosmetic Act, and all regulations and amendments thereto, or within the meaning of any identical or substantially similar local or state law, and that such articles are not articles which may not be introduced into interstate commerce under the provisions of Sections 404, 505, or 512 of said Act;
- (b) produced in compliance with the requirements of the Food Safety Modernization Act, and all regulations and amendments thereto, to the extent applicable; and
- (c) produced in compliance with the requirements of the Poultry Products Inspection Act and the Federal Meat Inspection Act, and all regulations and amendments thereto, to the extent applicable.

USF requires each supplier to defend, indemnify and hold harmless USF and Buyer, as USF's customer, from any loss, damage, liability or expense (including attorneys' fees) incurred as result of the supplier's alleged breach of the above Guaranty. Buyer must promptly notify USF of any such claim.

This Guaranty does not modify any existing agreement or contract between USF and Buyer or relieve Buyer from its obligations to comply with all applicable laws. USF disclaims any responsibility for and shall not be liable for any modification, handling, storage or use of the Products by Buyer or end-users after USF's shipment or delivery to or on behalf of Buyer.

This Guaranty (1) is effective only as of the date of the applicable Delivery Invoice issued by USF; (2) supersedes all previous USF Guaranties; (3) is not assignable; (4) remains in effect until USF issues written notice of its revocation; and (5) may be revoked by USF at any time.

US FOODS INC.

A handwritten signature in black ink, reading "Ann Marie McNamara".

Ann Marie McNamara
Vice President - FSQA

Exhibit C

1. Poudre School District (PSD) would like to see pricing on the exact products that were listed in the RFP – no substitutions. In place of the substitute products and corresponding pricing offered by Premier, please provide your best pricing for the exact products listed.

We offered 79 alternates on the original mb we submitted. 14 Food items and 65 Non-Food and Small Wares:

- We were able to get exact pricing on **ALL** 14 Food Items.
- We were able to get exact pricing on 21 of the 65 Non-Food and Small Wares items. Most of those we either don't carry/sell or they are inactive in our system.

Please see attached for the updated market basket.

2. Based on the Average Drop Size for PSD during the current school year with US Foods what would the specific Fee Per Case pricing be for the 2020-21 school year? How does this compare to PSD's current Fee Per Case pricing?

Poudre School District qualifies for the most competitive tier in the Premier/Omnia Partners Fee-Per-Case program – \$1.50 Fee-Per-Case and the featured Fee-Per-Case products for \$0.89.

3. Assuming PSD's current prompt payment structure with US Foods would continue in the 2020-21 school year, what savings would PSD receive from Premier? What is the best financial incentive (prompt payment) option available to PSD from Premier?

The prompt pay incentive is netted into our aggressively priced fee-per-case structure in the Premier Group Purchasing and Distribution Program for Child Nutrition. However, the Premier group purchasing program offers incentive opportunities on and above the cost off invoice:

- **Participating Member Volume Incentive:** Participating Members will receive 0.12% of their total spend through US Foods which will be distributed quarterly via the Statement of Earned Incentives (Bank Statement).
- **US Foods Participation & Utilization Incentive** (aka Direct Parent Incentive or DPI): Members are eligible for an ongoing incentive of 1% that is to be paid semi-annually by US Foods. To be earned, members would need to meet or exceed prime vendor Participation with US Foods of 85% or more and a Premier CMA threshold based on class of trade. An affidavit is required for participation in this incentive.
- **Premier Contracted Manufacturer Agreement Rebates (CMARs):** Provide additional savings or discounts above invoice cost. Rebates are paid (100%) quarterly by Premier to the purchasing member on all qualifying purchases. Rebates are not reflected in invoice cost (purchase price).

4. If Premier were awarded the contract, would PSD receive the 'New Business Incentive' referenced in section 3.26.5?

No. Poudre School District is a current customer of US Foods and are not eligible for the New Business Incentive.

5. Based on the products submitted in Premier's proposal, would PSD ever be charged 'cost plus freight' as referenced in section 3.26.5?

Premier with US Foods makes every effort to offer Members delivered pricing, however, there are occasions when freight will be applied to the cost of goods. The fee-per-case will remain fixed for the term of the agreement.

6. PSD contracts are for one-year with four (4) one-year extension options. Acknowledge acceptance of these terms if Premier were awarded the contract.

Yes. Premier with US Foods accepts.

7. If PSD's average use for products was more than 12 cases per month during the 2020-21 school year, does Premier commit that US Foods will stock those products?

Yes. US Foods will actively stock any product a Premier Member needs that moves three (3) cases per week or twelve (12) cases/units per month.

8. Confirm that PSD's US Foods Account Executive will be on-site at PSD monthly as requested in the RFP.

Yes.

9. The US Foods Account Executive referenced currently has a significant workload with the number of school districts and sales volume of Jefferson County School District and the Rockies Purchasing Services. What commitment does

PSD have that its needs will specifically be addressed and solved as is required to effectively run its daily operation with US Foods?

In partnership with Premier, US Foods will have a single team assigned to serve Poudre School District that utilizes team-based selling.

The **US Foods Account Executive** is your single local point of contact for all business needs and consultations

- At the center of your support team will be your US Foods' Account Executive aligned with district's Food and Nutrition Services, Supply Chain and Procurement Services Department objectives, initiatives, and requests as well as the National Sales Team, both local and national, for Premier.
- Your Account Executive will visit your locations weekly, or as needed and mutually agreed upon, know your needs and be able to anticipate opportunities to discuss on their next visit.
- Your Account Executive will coordinate with a Team of US Foods Specialists, manufacturers, brokers, and the Premier team to ensure the appropriate expertise is front and center to meet Poudre School District's needs.
- Account Executives are Premier Foodservice Program Certified, salaried, not commissioned, to ensure alignment with Premier Member's goals.

US Foods **Customer Service Representative** along with Customer Service Managers will be your first line of defense for immediate needs and calls when an issue arises, such as a special-order request, delivery exception, credits, pick-ups, etc.

- Customer Service Representatives (CSRs) are available by phone to assist as needed for urgent matters or matters requiring immediate attention.
- CSRs are well-trained and awaiting an opportunity to help you and your team members.
- The Customer Service team is available seven (7) days a week.

US Foods **Account Coordinator** provides support for your Account Executive for administrative duties such as reporting, new items requests, inventory management, and more to ensure your needs get met on time. US Foods Denver has two (2) Account Coordinators and one (1) bid coordinator dedicated entirely to its Premier education members.

Regarding response times: calls and texts should always be returned within 24 hours (emails, 48) unless requested sooner. And if assistance is needed immediately, your assigned Customer Service Representative is awaiting your call to problem solve emergent and immediate needs as required.

Your team of an Account Executive, Account Coordinator, and Customer Service Representative will be assigned and introduced upon award; you will learn more about our triage approach and their responsibilities, talents, and abilities to assist as our relationship develops.

Together, your local US Foods team will provide cohesive support including menu planning, recipe ideas, product selection, marketing strategies, and program value maximization. We believe this approach is unique in our industry. At many competitors, sales associates view themselves as independent sales representatives managing their own book of business. Our sales associates, in contrast represent the entire US Foods brand, giving local touch, while bringing the expertise of our entire organization, along with committed support from Premier. We believe this concerted effort results in better value and satisfaction for our customers.

US Foods provides additional support teams to help you meet objectives through:

- **Culinary Specialists:** US Foods employs executive chefs that work both with our divisions as well as our corporate office, helping to create custom menus and evaluate products. These chefs are also at the disposal of our customers to assist with trainings, product cuttings and menu optimization.
- **National Support Team for Premier:** US Foods understands that national, uniform execution of the Premier contract is the cornerstone of the program's success. Lewis Hughen, US Foods Director, will work with Poudre School District and our local USF team to ensure we are fulfilling the promises of the Premier agreement. In addition to Lewis Hughen, US Foods employs 25 dedicated professionals to support Premier and their membership. This team ensures contract effectiveness, national support infrastructure and field team support.
- **Other Specialists:** US Foods has additional specialists including cost management specialists who work to assist customers in documented savings, as well as a myriad of other dedicated specialists in the areas of equipment, chemicals, beverages, and more.

Your Dedicated Premier Team

Premier has a committed team of experienced foodservice professionals built to drive contract success, provide member support and solutions and tools beyond contract pricing. Premier has over 20 dedicated associates on the foodservice team in addition to field teams to engage directly with members. Upon award, the key associates list below will provide support to Poudre School District:

Bob Parker – Director, Central US

Bob has the responsibility for developing Customer/Client/vendor relationships across the US as well as Premier's presence in education, hospitality, recreation and commercial segments.

Bob brings to Premier over 30 years of experience in the foodservice industry with US Foods, Sodexo, ARAMARK and Compass Group in operations, sales, account management, national accounts and sales management.

Stacy Lofton, MS, RD, SNS – Director, Nutrition, Strategic Sourcing and Solutions

Stacy is the link between US Foods, Premier's sourcing team, and suppliers to drive successful K-12 manufacturer programs. As a registered dietitian and school nutrition specialist, Stacy will provide value added support to Poudre School District as requested.

Stacy brings over 20 years of food experience in child nutrition, supplier engagement and GPO service to her role.

Together Our Entire US Foods and Premier Service Team Will Continue to:

- Understand your goals and priorities
- Coordinate our resources to help you achieve your goals
- Provide professional and knowledgeable service at all times
- Ensure timeliness of deliveries and assist with product needs
- Build trust at the operations and executive levels
- Earn your business everyday

10. Will PSD see a different return process next school year from the current school year with US Foods if Premier were awarded the contract? Explain.

The US Foods Return policy is outlined below and will remain the same as US Foods moves into the new contract with Premier.

Food Safety is US Foods' primary focus when addressing product returns. Product Returns are managed based on the product class and timing to ensure credit requests are granted to the member and US Foods can guarantee product integrity to all customers. Each return and product refused is to be communicated within 24 hours of delivery, to ensure that the pickup gets processed for the next delivery date. Members are encouraged to inspect orders upon delivery for order accuracy and visible damage. The Customer receives credit for returned items once the product is inspected by US Foods Quality Control to validate that the product is unused and in its original packaging, was held at the required temperature, is in acceptable condition to re-sell and has the original warehouse label affixed to the case. Products in question should not be disposed before taking the required photographs and communicating the issue to local US Foods Sales Support team. Please see the attachment.

RETURN TIMES AND INSTRUCTIONS by PRODUCT CLASS DESCRIPTIONS:

- Frozen (if never thawed), dry and non-food products: Next delivery date
- Refrigerated ready-to-eat* products and ice cream: At time of delivery only
- Special orders, US Foods Direct and Just in Time (JIT) products: No returns allowed
- Drop Shipped/Vendor Shipped products: See carrier instructions and use return label on the box

QUALITY/CONCEALED DAMAGE RETURNS AND CREDITS

Products delivered by US Foods that didn't live up to our guaranteed quality standards are eligible for return/credit. Credit/return requests due to quality issues or concealed damage must be communicated within 14 days of the delivery date.

At time of delivery credit is instant. Examples would include damages, short on truck, general product refusals. Any requests to return products after a delivery has been made, must be requested within 14 days of original delivery for damaged or concealed products. The credit process is generated within 14 days of the product return.

US Foods reserves the right to charge a restocking fee, customary to industry standard for large returns stemming from Large or Special Event Customer orders.

11. Will Premier make a commitment to PSD that PSD's normal weekly delivery will arrive to its warehouse on Wednesdays during the 2020-21 school year within a 6:00-6:45 a.m. delivery window?

US Foods requires a four-hour delivery window and will do everything in our power to deliver between 6:00am and 6:45am.

12. Will Premier commit to the 98% fill rate for PSD based on PSD's actual orders and not alter fill rates based on US Foods' adjustments to PSD's original online order?

US Foods shall ensure that ninety-nine percent (99%) of all cases ordered by a Participating Member will be delivered as ordered ("Service Level"). Service Level shall be defined as the actual number of cases delivered as ordered, divided by the actual number of cases ordered, multiplied by One Hundred Percent (100%). Service Level shall be measured over a one (1) month period and shall exclude substitutions but only those substitutions approved and accepted by the Participating Member. Issues regarding dissatisfactory service levels will be resolved in accordance with the Premier Group Purchasing Agreement.

13. Will Premier commit to price matching for PSD if a product is shorted by US Foods but a similar substitution is available in stock with US Foods?

No, US Foods cannot agree to be responsible for excess costs should you decide to order different products from US Foods. Customer approved substitutions are always available through US Foods.

14. Are there any additional financial incentives Premier can offer PSD?

The Premier group purchasing program offers incentive opportunities on and above the cost off invoice:

- **Participating Member Volume Incentive:** Participating Members will receive 0.12% of their total spend through US Foods which will be distributed quarterly via the Statement of Earned Incentives (Bank Statement).
- **US Foods Participation & Utilization Incentive** (aka Direct Parent Incentive or DPI): Members are eligible for an ongoing incentive of 1% that is to be paid semi-annually by US Foods. To be earned, members would need to meet or exceed prime vendor Participation with US Foods of 85% or more and a Premier CMA threshold based on class of trade. An affidavit is required for participation in this incentive.
- **Premier Contracted Manufacturer Agreement Rebates (CMARs):** Provide additional savings or discounts above invoice cost. Rebates are paid (100%) quarterly by Premier to the purchasing member on all qualifying purchases. Rebates are not reflected in invoice cost (purchase price).

EXHIBIT D
POUDRE SCHOOL DISTRICT PRODUCT USAGE FOR JULY 2010 - MAY 2019
 The quantities listed are estimated usage.

FOOD

Item #	Product Description	Brand	Manufacturer Name	Manufacturer Product #	Pack	Average Cans Used	Case Price	Product Availability (L, OZ, E)
1	PIZZA, CHEESE 16 RAISED EDGE WHOLE-GRAIN RICH CHILD-NUTRITION FROZEN	BIG DADDY	SCHWANN FOOD SERVICE INC.	78985	944.53 OZ	5129	\$ 60.49	S
2	WATER, PURIFIED PLASTIC BOTTLE VARIABLE	PURE LIFE	NESTLE WATERS NORTH AMERICA	12273758	2416.9 OZ	4901	\$ 4.61	S
3	MUFFIN, CHOCOLATE CHOCOLATE CHIP WHOLE GRAIN 2 OZ IN FROZEN	OTIS SPUNMEYER DELICIOUS ESSENTIAL	ARVIZTA LLC	10145	722 OZ	2440	\$ 28.6	S
4	FULLY BAKED FILLER COOKIE WGR TRIPLE CHOCOLATE FUDGE FILLING W/ HERBIEY'S CHOCOLATE	RICH'S	RICH PRODUCTS CORPORATION	03563	1201.7 OZ	1932	\$ 48.6	S
5	JUICE, PEACH SPARKLING DRINK 70% CAN SHELF STABLE CARBONATED	UZZE	FRITO LAY/QUAKER/TROPICANA	1083609010520	2418.4 OZ	1475	\$ 14.91	S
6	POLLOCK, BREADED WHOLE GRAIN 1 OZ VEGET BONELESS-SKINLESS PARFRIED FROZEN	OCEAN TREASURES	TRIDENT SEAFOODS CORP.	418300	10 LB	144	\$ 19.30	S
7	JUICE, APPLE SPARKLING DRINK 70% CAN SHELF STABLE CARBONATED	UZZE	FRITO LAY/QUAKER/TROPICANA	01507	2418.4 OZ	1344	\$ 14.91	S
8	YOGURT, CHERRY VANILLA BLENDED FAT-FREE RBST FREE SS CLIP REF	UPSTATE FARMS OR EQUIVALENT - NO HIGH-FRUCTOSE CORN SYRUP	UPSTATE NAGARA COOPERATIVE	9819	4814 OZ	1318	\$ 14.39	S
9	APPLESAUCE, UNSWEETENED SS PLASTIC CLIP REF	MONARCH OR COMPRABLE	MONARCH	401370	12614 OZ	1210	\$ 17.95	S
10	CHIP, POTATO BAKED SOUL CREAM & CHEDDAR SS BAG	DOBITOS	FRITO LAY/QUAKER/TROPICANA	56882	69.8 OZ	1196	\$ 19.30	S
11	JUICE, MARRINARA TOMATO CAN SHELF STABLE	FULL RED	STANISLAUS FOODS PRODUCTS CO.	01704	6410 CN	972	\$ 28.33	S
12	CHIP, TORTILLA NACHO CHEESE REDUCED FAT SS	DOBITOS	FRITO LAY/QUAKER/TROPICANA	31748	7211 OZ	372	\$ 22.97	S
13	YOGURT, STRAWBERRY BANANA BLENDED FAT-FREE RBST FREE SS CLIP REF	UPSTATE FARMS OR EQUIVALENT - NO HIGH-FRUCTOSE CORN SYRUP	UPSTATE NAGARA COOPERATIVE	9820	4814 OZ	941	\$ 12.86	S
14	JUICE, CLEMENTINE SPARKLING DRINK 70% CAN SHELF STABLE CARBONATED	UZZE	FRITO LAY/QUAKER/TROPICANA	01505	2418.4 OZ	864	\$ 14.91	S
15	JUICE, BLACKBERRY SPARKLING DRINK 70% CAN SHELF STABLE CARBONATED	UZZE	FRITO LAY/QUAKER/TROPICANA	01502	2418.4 OZ	864	\$ 14.91	S
16	VANILLA YOGURT, BLENDED, ALL NATURAL, TUB	DANNON	DANNON US LLC	5796	6732 OZ	776	\$ 12.42	S
17	WATER, BERRY ENHANCED PURIFIED PLASTIC BOTTLE	PROPEL	FRITO LAY/QUAKER/TROPICANA	00169	2416.9 OZ	730	\$ 16.25	S
18	TORTILLA, FLOUR 8" PRESSED SHELF STABLE HEARTY ULTRA	MISSION	MISSION FOODS	33824	1212 EA	603	\$ 21.39	S
19	DOUGH, ROLL HOAGIE WHOLE GRAIN 7.5 OZ TFF FROZEN SUBMARINE	RICH'S	RICH PRODUCTS CORPORATION	08763	607.5 OZ	650	\$ 36.20	S
20	SHELL, TACO CORN WHITE S HARD SHELF STABLE TORTILLA	MISSION	MISSION FOODS	10105	825 EA	648	\$ 12.65	S
21	CHIP, POTATO BAKED ORIGINAL GLUTEN-FREE TFF SS BAG	BAKED LAYS	FRITO LAY/QUAKER/TROPICANA	44396	641.125 OZ	637	\$ 28.83	S
22	CINNAMON ROLL, 2.29 OZ THAW & SERVE FROZEN IW MINI CNNS	PILLSBURY	GENERAL MILLS SALES INC.	18000-33686	722.29 OZ	636	\$ 33.66	S
23	MUFFIN, BLUEBERRY WHOLE GRAIN 2 OZ IN FROZEN	OTIS SPUNMEYER DELICIOUS ESSENTIAL	ARVIZTA LLC	10143	722 OZ	632	\$ 23.64	S
24	SAUSAGE, PORK TURKEY TYP LINK PANCAKE WRAPPED 2.5 OZ WHOLE-GRAIN RICH CHILD-NUTRITION	JIMMY DEAN	TYSON FOODS INC-HBC	18010	607.5 OZ	628	\$ 20.72	S
25	BAGEL, WHITE WHOLE GRAIN 2 OZ SLICED THAW & SERVE FROZEN	LENDERS	CONAGRA FOODS SALES LLC-PFG	7680000074	12612 OZ	624	\$ 18.66	S
26	SOUP, TOMATO BASIL, CONDENSED ADD WATER THAW PACK FROZEN	CAMPBELL'S SIGNATURE	CAMPBELL FOODSERVICE CO.	000019120	34 LB	803	\$ 30.6	S
27	BEAN, REFRIED VEGETARIAN BEAN/SEASONED WHOLE-GRAIN RICH	SANTAGO	BASIC AMERICAN FOODS	10166	6108.1 OZ	600	\$ 35.53	S
28	BEAN, GREEN BEAN LAKE CUT 4 SERV FANCY CANNED	MONARCH OR COMPRABLE	MONARCH	170232	6810 CN	539	\$ 25.72	S
29	PRETZEL, HEART PLAIN SALTED SS BAG	ROLD GOLD	FRITO LAY/QUAKER/TROPICANA	15940	104.7 OZ	510	\$ 32.51	S
30	ORANGE, MANDARIN WHOLE SEGMENT IN PEAR JUICE CANNED IMPORTED CHINA	MONARCH	MONARCH	180581	6410 CN	500	\$ 38.94	S
31	DRESSING, RANCH/PLASTIC JAR SHELF STABLE	KRAFT	KRAFT HEINZ FOODS COMPANY	10021000643544	471 GA	501	\$ 26.56	S
32	CHIP, TORTILLA COOL RANCH REDUCED FAT SS	DOBITOS	FRITO LAY/QUAKER/TROPICANA	0002840036968	7211 OZ	489	\$ 22.97	S
33	KETCHUP, TOMATO EXTRA STANDARD 20% LOW SODIUM CAN SHELF STABLE W/ SUGAR	RED GOLD	RED GOLD	8801593	6410 CN	462	\$ 23.61	S
34	RICE, BROWN LONG WHOLE GRAIN PARBOILED	UNCLE BEN'S	MARS FOOD US LLC	12111	25 LB	476	\$ 20.76	S
35	DOUGH, BREAKFAST BAR OATMEAL CHOCOLATE CHIP BULK FROZEN ULTIMATE ROUND	RICH'S	RICH PRODUCTS CORPORATION	13709	1402.5 OZ	455	\$ 37.25	S
36	COTTAGE CHEESE, SMALL, CUPD 1% MILK FAT TUB	GLENVIEW FARMS	GLENVIEW FARMS	874138	25 LB	450	\$ 17.97	S
37	DRINK, RASPBERRY LOW CALORIE GLACIER FREEZE PLASTIC BOTTLE SHELF STABLE	GTRADE G2	FRITO LAY/QUAKER/TROPICANA	12007	21212 OZ	450	\$ 14.93	S
38	PIZZA, SAUSAGE TURKEY 13.1 OZ PERSONAL WHOLE-GRAIN RICH CHILD-NUTRITION FROZEN BREAKFAST	TONY'S	SCHWANN FOOD SERVICE INC.	63912	8163.31 OZ	448	\$ 43.76	S
39	PICKLE, DILL SMOOTH CUT CUP 610-675 COUNT 1/8" PLASTIC JAR SHELF STABLE	MONARCH OR COMPRABLE	MONARCH	567880	471 GA	445	\$ 26.07	S
40	PANCAKE, MAPLE 3.17 OZ FROZEN MINI BURST	PILLSBURY	GENERAL MILLS SALES INC.	18000-37732	723.17 OZ	440	\$ 26.84	S
41	SEASONING, TACO POWDER REDUCED SODIUM BAG SHELF STABLE SPICE	FTWILL FRM	KENT PRECISION FOODS GROUP	V413-09390	68.6 OZ	435	\$ 12.43	S
42	SYRUP, PANCAKE MAPLE FLAVORED NATURAL SS POUCH	SIMPLY HEINZ	KRAFT HEINZ FOODS COMPANY	1001300002957	20012 GR	430	\$ 15.53	S
43	WATER, APPLE CINNAMON WHOLE GRAIN 2 OZ IN FROZEN	ARVIZTA LLC	ARVIZTA LLC	10146	722 OZ	429	\$ 23.64	S
44	CRACKER, WHOLE GRAIN CHEDDAR GOLDISH SHAPED SS BAG	PEPPERIDGE FARM	CAMPBELL FOODSERVICE CO.	140018105	3007.75 OZ	415	\$ 48.02	S
45	HOT DOG, TURKEY 8.1 S SKINLESS COOKED CHILD-NUTRITION FROZEN VACUUM PACK	JENNIE-O TURKEY STORE	JENNIE-O TURKEY STORE SALES LL	612869	475 LB	415	\$ 20.30	S
46	BREAD, PUMPKIN WHOLE-GRAIN RICH 3.4 OZ SLICED IW BAKED FROZEN ULTRA	SUPER BAKERY	SUPER BAKERY INC.	60775	703.4 OZ	413	\$ 34.95	S
47	BREAD, BANANA WHOLE WHEAT 3.4 OZ SLICED IW BAKED FROZEN ULTRA	SUPER BAKERY	SUPER BAKERY INC.	60771	703.4 OZ	406	\$ 34.95	S
48	YOGURT, PEACH BLENDED FAT-FREE RBST FREE SS CLIP REF	UPSTATE FARMS OR EQUIVALENT - NO HIGH-FRUCTOSE CORN SYRUP	UPSTATE NAGARA COOPERATIVE	9818	4814 OZ	406	\$ 14.39	S
49	CORN, WHOLE KERNEL GOLDEN EXTRA-THICKENED CANNED	MONARCH	MONARCH	170170	6410 CN	392	\$ 28.74	S
50	MANGO, CUBE 3/8" IMPORTED IQF FROZEN BAG	DOLE PACKAGED	DOLE PACKAGED FOODS	10550	25 LB	386	\$ 25.60	S
51	WATER, LEMON ENHANCED PURIFIED PLASTIC BOTTLE	PROPEL	FRITO LAY/QUAKER/TROPICANA	00167	2416.9 OZ	384	\$ 16.25	S
52	MUFFIN, BANANA WHOLE GRAIN 2 OZ IN FROZEN	ARVIZTA LLC	ARVIZTA LLC	10144	722 OZ	379	\$ 23.64	S
53	BREAD, BLUEBERRY WHOLE GRAIN 3.4 OZ SLICED IW BAKED FROZEN ULTRA TRAIL WILD FOREST	SUPER BAKERY	SUPER BAKERY INC.	6073	703.4 OZ	364	\$ 34.95	S
54	SAUSAGE, TURKEY LINK PANCAKE BATTERED 2.51 OZ WHOLE-GRAIN RICH CHILD-NUTRITION COOKED FROZEN IW ON STICK BREAKFAST	JIMMY DEAN	TYSON FOODS INC-HBC	70613	402.51 OZ	362	\$ 14.97	S
55	PINEAPPLE, TIGHT IN JUICE NON GMO CANNED CHOCOE	DOLE	DOLE PACKAGED FOODS	00553	6410 CN	350	\$ 34.00	S
56	CEREAL, CHEX CINNAMON GLUTEN-FREE SS BOWL SHELF STABLE	CHEX	GENERAL MILLS SALES INC.	16000-38387	961 OZ	351	\$ 27.51	S
57	BEAN, BLACK LOW SODIUM CANNED IN BRINE	BUSH'S BEST	BUSH BROTHERS & CO.	01885	6410 CN	312	\$ 21.78	S
58	CEREAL, CHEERIOS FRUIT WHOLE GRAIN SS BOWL SHELF STABLE	GENERAL MILLS	GENERAL MILLS SALES INC.	16000-31916	961.12 OZ	290	\$ 27.51	S
59	BLUEBERRY, DOMESTIC CULTIVATED IQF CLIP REF	MONARCH OR COMPRABLE	MONARCH	030586	25 LB	288	\$ 28.97	S
60	CHEESE, CREAM PLAIN SPREAD SS PLASTIC CLIP REF	PHILADELPHIA	KRAFT HEINZ FOODS COMPANY	10011000611192	10011 OZ	285	\$ 21.56	S
61	CRANBERRY, DRIED SWEETENED GLUTEN-FREE	OCEAN SPRAY	OCEAN SPRAY CRANBERRIES INC.	21992	2148 OZ	277	\$ 12.85	S
62	PEAR, DICED BARTLETT IN PEAR JUICE CANNED	CARBOTROL OR COMPRABLE	LEARY/HFP	104040	6410 CN	273	\$ 49.97	S
63	FULLY BAKED FILLER COOKIE WGR CONNETTI CAKE LONG FILLING	RICH'S	RICH PRODUCTS CORPORATION	08202	1201.7 OZ	262	\$ 47.60	S
64	FRUIT COCKTAIL, DICED IN WATER CHOICE CANNED	MONARCH OR COMPRABLE	MONARCH	180047	6410 CN	258	\$ 48.59	S
65	DRINK, GRAPE LOW CALORIE PLASTIC BOTTLE SHELF STABLE	GTRADE G2	FRITO LAY/QUAKER/TROPICANA	12203	21212 OZ	250	\$ 14.93	S
66	PEA, GREEN FANCY IQF FROZEN	JR SIMPLY COMPANY	JR SIMPLY COMPANY	10071179189251	20 LB	247	\$ 20.75	S
67	SAUCE, HUMAN ORANGE ROLL IN BAG FROZEN	SOARING DRAGON	JTM PROVISIONS CO INC	73420	5/8 LB	241	\$ 65.47	S
68	SAUCE, TERIYAKI REDUCED SODIUM ROLL IN BAG FROZEN	MRN	SCHWANN FOOD SERVICE INC.	69144	5/8 LB	240	\$ 44.69	S
69	DOUGH, CINNAMON ROLL WHOLE-GRAIN RICH UNPROCESSED FROZEN	RICH'S	RICH PRODUCTS CORPORATION	13940	1402.5 OZ	240	\$ 31.84	S

		USF APN	USF Description	USF Brand	USF Manufacturer	USF Manufacturer Number	USF Pack Size	USF UOM	USF Country of Origin
	EXACT	2776748	PIZZA, CHEESE 16" BAKED EDGE WHOLE-GRAIN-RICH CHILD-NUTRITION FROZEN	BIG DADDY	SCHWANN FOOD SERVICE INC.	78985	9/44.53 OZ	CS	US
	EXACT	1579377	WATER, PURIFIED PLASTIC BOTTLE VARIABLE	PURE LIFE	NESTLE WATERS NORTH AMERICA	12273758	2416.9 OZ	CS	US
	EXACT	7834468	MUFFIN, CHOCOLATE CHOCOLATE CHIP WHOLE GRAIN 2 OZ IW FROZEN	OSDELCENT	ARVYZA LLC	10145	722 OZ	CS	US
	EXACT	7662882	COOKIE, TRIPLE CHOCOLATE FUDGE FILLED WHOLE-GRAIN-RICH 1.7 OZ IW FROZEN	RICH'S	RICH PRODUCTS CORPORATION	03593	1201.7 OZ	CS	US
	EXACT	1839279	JUICE, PEACH SPARKLING DRINK 70% CAN SHELF STABLE CARBONATED	UZZE	FRITO LAY/QUAKER/ TROPICANA	10836093010520	2418.4 OZ	CS	US
	EXACT	6945463	POLLOCK, BREADED WHOLE GRAIN 1 OZ NUGGET BONELESS-SKINLESS PARFRIED FROZEN USA WILD	OCENTRESRE	TRIDENT SEAFOODS CORP.	418300	10 LB	CS	US
	EXACT	421305	JUICE, APPLE SPARKLING DRINK 70% CAN SHELF STABLE CARBONATED	UZZE	FRITO LAY/QUAKER/ TROPICANA	01507	2418.4 OZ	CS	US
	EXACT	7268857	YOGURT, CHERRY VANILLA BLENDED FAT-FREE RBST FREE SS CLIP REF	UPSTATE FM	UPSTATE NIAGARA COOPERATIVE	9819	4814 OZ	CS	US
	EXACT	5790381	APPLESAUCE, UNSWEETENED SS PLASTIC CLIP SLEEVE IN JUC	MONARCH	KNOWSE FOODS INC.	401370	1216/4 OZ	CS	US
	EXACT	9862467	CHIP, POTATO BAKED SOUR CREAM & CHEDDAR SS BAG	BKD RUFFLES	FRITO LAY/QUAKER/ TROPICANA	56882	60/ 8 OZ	CS	US
	EXACT	3513595	SAUCE, MARINARA TOMATO CAN SHELF STABLE	FULL RED	STANLAUS FOODS PRODUCTS CO.	01704	6/810 CN	CS	US
	EXACT	5466687	CHIP, TORTILLA NACHO CHEESE REDUCED FAT SS	DORITOS	FRITO LAY/QUAKER/ TROPICANA	31748	722 OZ	CS	US
	EXACT	324459	YOGURT, STRAWBERRY BANANA BLENDED FAT-FREE RBST FREE SS CLIP REF	UPSTATE FM	UPSTATE NIAGARA COOPERATIVE	9820	4814 OZ	CS	US
	EXACT	421370	JUICE, CLEMENTINE SPARKLING DRINK 70% CAN SHELF STABLE CARBONATED	UZZE	FRITO LAY/QUAKER/ TROPICANA	01505	2418.4 OZ	CS	US
	EXACT	421347	JUICE, BLACKBERRY SPARKLING DRINK 70% CAN SHELF STABLE CARBONATED	UZZE	FRITO LAY/QUAKER/ TROPICANA	01502	2418.4 OZ	CS	US
	EXACT	1067362	YOGURT, VANILLA BLENDED ALL NATURAL TUB REF	DANNON	DANNONE US LLC	5796	6732 OZ	CS	US
	EXACT	5914825	WATER, BERRY ENHANCED PURIFIED PLASTIC BOTTLE	PROPEL	FRITO LAY/QUAKER/ TROPICANA	00169	2416.9 OZ	CS	US
	EXACT	4661859	TORTILLA, FLOUR 8" PRESSED SHELF STABLE HEARTY ULTRA	MISSION	MISSION FOODS	33824	1212 EA	CS	US
	EXACT	2849893	DOUGH, ROLL HOAGIE WHOLE GRAIN 7.5 OZ TFF FROZEN SUBMARINE	RICH'S	RICH PRODUCTS CORPORATION	08763	607.5 OZ	CS	US
	EXACT	4073284	SHELL, TACO CORN WHITE S1 HARD SHELF STABLE TORTILLA	MISSION	MISSION FOODS	10105	8/25 EA	CS	US
	EXACT	5085476	CHIP, POTATO BAKED ORIGINAL GLUTEN-FREE TFF SS BAG	BAKED LAYS	FRITO LAY/QUAKER/ TROPICANA	44396	641.125 OZ	CS	US
	EXACT	3639234	CINNAMON ROLL, 2.29 OZ THAW & SERVE FROZEN IW MINI CNNS	PILLSBURY	GENERAL MILLS SALES INC.	18000-33686	722.29 OZ	CS	US
	EXACT	7853344	MUFFIN, BLUEBERRY WHOLE GRAIN 2 OZ IW FROZEN	OSDELCENT	ARVYZA LLC	10143	722 OZ	CS	US
	EXACT	9751250	SAUSAGE, PORK TURKEY TYP LINK PANCAKE WRAPPED 2.5 OZ WHOLE-GRAIN-RICH CHILD-NUTRITION SKINLESS COOKED FROZEN ON STICK BREAKFAST	JIMMY DEAN	TYSON FOODS INC-HBC	18010	607.5 OZ	CS	US
	EXACT	1788165	BAGEL, WHITE WHOLE GRAIN 2 OZ SLICED THAW & SERVE FROZEN	LENDERS	CONAGRA FOODS SALES LLC-PFG	7680000074	1216/2 OZ	CS	US
	EXACT	8734358	SOUP, TOMATO BASIL, CONDENSED ADD WATER THAW PACK FROZEN	CMPBLSGNTR	CAMPBELL FOODSERVICE CO	000019120	3/4 LB	CS	US
	EXACT	5401526	BEAN, REFRIED VEGETARIAN SEASONED DEHYDRATED WHOLE POUCH MIX	SANTAGO	BASIC AMERICAN FOODS	10166	6126.1 OZ	CS	US
	EXACT	1330158	BEAN, GREEN BEAN LAKE CUT 4 SERV FANCY CANNED	MON-D	MULTIPLE SOURCES	170232	6/810 CN	CS	US
	EXACT	6712434	PRETZEL, HEART PLAIN SALTED SS BAG	ROLD GOLD	FRITO LAY/QUAKER/ TROPICANA	15940	104/ 7 OZ	CS	US
	EXACT	2464479	ORANGE, MANDARIN WHOLE SEGMENT IN PEAR JUICE CANNED IMPORTED CHINA	MONARCH	MULTIPLE SOURCES	180581	6410 CN	CS	China
	EXACT	43547	DRESSING, RANCH PLASTIC JAR SHELF STABLE	KRAFT	KRAFT HEINZ FOODS COMPANY	10021000643544	471 GA	CS	US
	EXACT	354217	CHIP, TORTILLA COOL RANCH REDUCED FAT SS	DOBITOS	FRITO LAY/QUAKER/ TROPICANA	0002840036968	721 OZ	CS	US
	EXACT	3905193	KETCHUP, TOMATO EXTRA STANDARD 20% LOW SODIUM CAN SHELF STABLE W/ SUGAR	RED GOLD	RED GOLD INC.	8801593	6/810 CN	CS	US
	EXACT	4258612	RICE, BROWN LONG WHOLE GRAIN PARBOILED	UNCLE BEN'S	MARS FOOD US LLC	12111	25 LB	CS	US
	EXACT	8662678	DOUGH, BREAKFAST BAR OATMEAL CHOCOLATE CHIP BULK FROZEN ULTIMATE ROUND	RICH'S	RICH PRODUCTS CORPORATION	13709	1402.5 OZ	CS	US
	EXACT	1850881	CHEESE, COTTAGE SMALL CUPD 1% MILK FAT TUB REF	GLENVIEW FRMS	MULTIPLE SOURCES	874138	25 LB	CS	US
	EXACT	8750614	DRINK, RASPBERRY LOW CALORIE GLACIER FREEZE PLASTIC BOTTLE SHELF STABLE	GTRADE G2	FRITO LAY/QUAKER/ TROPICANA	12007	21212 OZ	CS	US
	EXACT	3976255	PIZZA, SAUSAGE TURKEY 13.1 OZ PERSONAL WHOLE-GRAIN-RICH CHILD-NUTRITION FROZEN BREAKFAST	TONY'S	SCHWANN FOOD SERVICE INC.	63912	816/3.31 OZ	CS	US
	EXACT	2010323	PICKLE, DILL SMOOTH CUT CHIP 610-675 COUNT 1/8" PLASTIC JAR SHELF STABLE	MONARCH	BAY VALLEY FOODS LLC	567680	471 GA	CS	US
	EXACT	5877151	PANCAKE, MAPLE 3.17 OZ FROZEN MINI BURST	PILLSBURY	GENERAL MILLS SALES INC.	18000-37732	723.17 OZ	CS	US
	EXACT	1606862	SEASONING, TACO POWDER REDUCED SODIUM BAG SHELF STABLE SPICE	FTWILL FRM	KENT PRECISION FOODS GROUP	V413-09390	68.6 OZ	CS	US
	EXACT	3681125	SYRUP, PANCAKE MAPLE FLAVORED NATURAL SS POUCH	SIMPLYHEIN	KRAFT HEINZ FOODS COMPANY	1001300002957	20012 GR	CS	US
	EXACT	7833302	MUFFIN, APPLE CINNAMON WHOLE GRAIN 2 OZ IW FROZEN	OSDELCENT	ARVYZA LLC	10146	722 OZ	CS	US
	EXACT	4977252	CRACKER, WHOLE GRAIN CHEDDAR GOLDENISH SHAPED SS BAG	PEPPERIDGE	CAMPBELL FOODSERVICE CO	140031105	300/ 75 OZ	CS	US
	EXACT	4529291	HOT DOG, TURKEY 8.15" SKINLESS COOKED CHILD-NUTRITION FROZEN VACUUM PACK	JENNIE-O	JENNIE-O TURKEY STORE SALES LL	612869	4/5 LB	CS	US
	EXACT	5607115	BREAD, PUMPKIN WHOLE-GRAIN-RICH 3.4 OZ SLICED IW BAKED FROZEN ULTRA	SUPER BK	SUPER BAKERY INC	6075	20/3.4 OZ	CS	US
	EXACT	1930306	BREAD, BANANA WHOLE WHEAT 3.4 OZ SLICED IW BAKED FROZEN ULTRA	SUPER BK	SUPER BAKERY INC	6071	20/3.4 OZ	CS	US
	EXACT	6268508	YOGURT, PEACH BLENDED FAT-FREE RBST FREE SS CLIP REF	UPSTATE FM	UPSTATE NIAGARA COOPERATIVE	9818	4814 OZ	CS	US
	EXACT	6330146	CORN, WHOLE KERNEL GOLDEN EXTRA-STANDARD CANNED	MONARCH	MULTIPLE SOURCES	170170	6/810 CN	CS	US
	EXACT	5700763	MANGO, CUBE 3/8" IMPORTED IQF FROZEN BAG	DOLE	DOLE PACKAGED FOODS	10550	2/5 LB	CS	Costa Rica, Mexico, Peru
	EXACT	5914916	WATER, LEMON ENHANCED PURIFIED PLASTIC BOTTLE	PROPEL	FRITO LAY/QUAKER/ TROPICANA	00167	2416.9 OZ	CS	US
	EXACT	7856669	MUFFIN, BANANA WHOLE GRAIN 2 OZ IW FROZEN	OSDELCENT	ARVYZA LLC	10144	722 OZ	CS	US
	EXACT	7758808	BREAD, BLUEBERRY WHOLE GRAIN 3.4 OZ SLICED IW BAKED FROZEN ULTRA WILD FOREST	SUPER BK	SUPER BAKERY INC	6073	20/3.4 OZ	CS	US
	EXACT	9612469	SAUSAGE, TURKEY LINK PANCAKE BATTED 2.33 OZ WHOLE-GRAIN-RICH CHILD-NUTRITION COOKED FROZEN IW ON STICK BREAKFAST	JIMMY DEAN	TYSON FOODS INC-HBC	78613	40/2.51 OZ	CS	US
	EXACT	8018488	PINEAPPLE, TIBNET IN JUICE NON GMO CANNED CHOICE	DOLE	DOLE PACKAGED FOODS	09553	6/810 CN	CS	Philippines, Thailand
	EXACT	5959723	CEREAL, CHEX CINNAMON GLUTEN-FREE SS BOWL SHELF STABLE	CHEX	GENERAL MILLS SALES INC.	18000-18387	96/3 OZ	CS	US
	EXACT	3717709	BEAN, BLACK LOW SODIUM CANNED IN BRINE	BUSH'S BEST	BUSH BROTHERS & CO	010885	6/810 CN	CS	US
	EXACT	6960645	CEREAL, CHEERIOS FRUIT WHOLE GRAIN SS BOWL SHELF STABLE	GENL MILLS	GENERAL MILLS SALES INC.	16000-13936	96/1.12 OZ	CS	US
	EXACT	5327663	BLUEBERRY, DOMESTIC CULTIVATED IQF FROZEN	MONARCH	GOLDEN BAY FOODS LLC	630586	2/5 LB	CS	US
	EXACT	11197	CHEESE, CREAM PLAIN SPREAD SS PLASTIC CLIP REF	PHILLOPHIA	KRAFT HEINZ FOODS COMPANY	10021000611192	100/1 OZ	CS	US
	EXACT	1219221	CRANBERRY, DRIED SWEETENED GLUTEN-FREE	OCEANSPRAY	OCEAN SPRAY CRANBERRIES INC	21992	2/48 OZ	CS	US
	EXACT	6015622	PEAR, DICED BARTLETT IN PEAR JUICE CANNED	CARBOTROL	LEAHY/FP	106400	6/810 CN	CS	US
	EXACT	3579528	COOKIES, CONFETTI CAKE LONG FILLED WHOLE-GRAIN-RICH 1.7 OZ IW FROZEN	RICH'S	RICH PRODUCTS CORPORATION	8202	120/2.7 OZ	CS	US
	EXACT	3282119	FRUIT COCKTAIL, DICED IN WATER CHOCOE CANNED	MON-D	MULTIPLE SOURCES	180047	6/810 CN	CS	US
	EXACT	5698758	DRINK, GRAPE LOW CALORIE PLASTIC BOTTLE SHELF STABLE	GTRADE G2	FRITO LAY/QUAKER/ TROPICANA	12203	21212 OZ	CS	US
	EXACT	9050401	PEA, GREEN FANCY IQF FROZEN	SIMPLT CLSC	J R SIMPLOT COMPANY	10071179189251	20 LB	CS	US
	EXACT	3760823	SAUCE, HUNAN ORANGE BOIL IN BAG FROZEN	SOARINGGORN	JTM PROVISIONS CO INC	73420	6/5 LB	CS	US
	EXACT	6937882	SAUCE, TERIYAKI REDUCED SODIUM BOIL IN BAG FROZEN	MINH	SCHWANN FOOD SERVICE INC.	60144	5/6 LB	CS	US
	EXACT	9575853	DOUGH, CINNAMON ROLL WHOLE-GRAIN-RICH UNPROOFED FROZEN	RICH'S	RICH PRODUCTS CORPORATION	13940	140/2.6 OZ	CS	US

76	SAUCE, HOT RED GLASS BOTTLE SHELF STABLE ORIGINAL	FRANKS	MCCORMICK & COMPANY INC	00041500805528	12/12 OZ	225	\$	19.00	5
77	OLIVE, RIPE SLICED FANCY CALIFORNIA	MONARCH	MONARCH	280144	6/810 CN	224	\$	51.50	5
78	GENERAL, GRANOLA OAT & HONEY ORGANIC TFF	CASCADIAN FARM	GENERAL MILLS SALES INC	21908-12772	444 OZ	213	\$	42.65	5
79	WUFFLE, WHOLE WHEAT TFF FROZEN	KRUSTEAZ CONAGRA FROZEN BAKERY	CONAGRA FOODS SALES LLC	988915140337	144/1.4 OZ	212	\$	36.61	5
79	MIDDLE, WHOLE WHEAT 16-18 COOKED FROZEN PASTA	GREEN DRAGON	ASIAN FOOD SOLUTIONS	22001WVG	4/5.15 LB	205	\$	32.00	5
79	AVOCADO, PULP POUCH FROZEN	DEL PASADO	DEL PASADO	322981	4/5 LB	200	\$	46.21	5
79	CEREAL, CEREIOS HONEY NUT WHOLE GRAIN 50 BOWL, SHELF STABLE	GENERAL MILLS	GENERAL MILLS SALES INC	16000-11918	96/1 OZ	189	\$	27.51	5
77	BACON, PORK REAL END 4 PIECE 25 HARDWOOD SMOKED COOKED REF BIT	PATIENTENT FARMS	PATIENTENT FARMS	816322	2/5 LB	177	\$	57.35	5
79	TORTILLA, 4 FLOUR WHOLE GRAIN RICH 10 PREHEATED SHELF STABLE HEARTY ULTRA	MISSION	MISSION FOODS	33825	12/12 EA	170	\$	28.78	5
79	CHEESE, CREAM STRAWBERRY SPREAD 35 PLASTIC CUP REF	PHILADELPHIA	KRAFT HEINZ FOODS COMPANY	10021000726834	100/1 OZ	160	\$	21.51	5
80	PASTA, ROTINI WHOLE GRAIN SHELF STABLE	BARILLA	BARILLA AMERICA INC	1000013341	2/10 LB	160	\$	16.60	5
81	PASTA, PENNE RIGATE SHELF STABLE	BARILLA	BARILLA AMERICA INC	1000440072	2/10 LB	160	\$	15.41	5
81	SAUCE, BBQ PLASTIC JUG SHELF STABLE	BULL'S-EYE	KRAFT HEINZ FOODS COMPANY	10116582560574	4/1 GA	159	\$	25.38	5
81	PICHO, DICED PEAR JAR JUICE CHOICE CANNED YELLOW CLUNG	MONARCH OR COMPRABLE	MONARCH	180473	6/810 CN	153	\$	44.22	5
84	MIX SUB, SOY ASEPTIC BOX SHELF STABLE SMART	KIKKOMAN PEARL	KIKKOMAN SALES USA INC	06183	24/8 OZ	150	\$	16.02	5
85	PEACH, DICED IN PEAR JUICE CHOICE CANNED	CARBOCTRL OR COMPRABLE	LEAHY/IFP	105400	6/810 CN	144	\$	44.82	5
85	PEPPER, BANANA MILD CRINKLE CUT 516 IN 1 BRINE DOMESTIC PLASTIC JAR SHELF STABLE	ROSELI OR COMPRABLE	ROSELI	816546	4/1 GA	144	\$	32.30	5
85	PANCAKE, STRAWBERRY 17 OZ FROZEN MIN 25-40	ELLISBURY	GENERAL MILLS SALES INC	18000-37731	72/3 17 OZ	144	\$	36.64	5
88	SOUR CREAM, CULTURED ALL NATURAL TUB	GLENVIEW FARMS	GLENVIEW FARMS	225777	4/5 LB	135	\$	22.71	5
89	BACON, PORK CANADIAN STYLE SLICED 50 COUNT CURED SMOKED REF	HORMEL	HORMEL FOODS SALES LLC	28738	4/2.5 LB	132	\$	51.00	5
91	CEREAL, CEREIOS MULTIGRAIN 55 BOWL SHELF STABLE	GENERAL MILLS	GENERAL MILLS SALES INC	16000-32263	96/1 OZ	128	\$	27.51	5
91	DRESSING, ITALIAN ZESTY PLASTIC JUG SHELF STABLE	KRAFT	KRAFT HEINZ FOODS COMPANY	1002100046422	4/1 GA	118	\$	18.85	5
92	APPETIZER, PORK BEEF SLICED 15 COUNT 45 MM COOKED FROZEN	ROSELI	ROSELI	564035	2/12.5 LB	111	\$	60.70	5
92	DRESSING, CREAMY TFF TRADITIONAL PLASTIC JAR SHELF STABLE	MONARCH	MONARCH	254834	4/1 GA	107	\$	51.98	5
94	PEPPER, JALAPENO SLICED NACHO IN BRINE SHELF STABLE	ORTEGA	B & G FOODS INC	701336	6/810 CN	104	\$	30.86	5
95	OIL, PAN COATING CANOLA OIL BASED AEROSOL SPRAY	MONARCH OR COMPRABLE	MONARCH	399289	6/17 OZ	102	\$	16.64	5
96	DOUGH, BREAKFAST BAR OATMEAL BULK FROZEN/TIME RICH	RICH'S	RICH PRODUCTS CORPORATION	07816	140/2.5 OZ	100	\$	36.45	5
97	SAUCE, PICANTE MILD PLASTIC JUG SHELF STABLE	ORTEGA	B & G FOODS INC	7701906	4/1 GA	100	\$	33.63	5
98	MIX, GRAY CHICKEN LOW SODIUM INSTANT SHELF STABLE	CONESTOGA	C H GUNTHER & SON INC	99488	12/6.5 OZ	100	\$	21.49	5
99	PHETA, SPAGHETTI SHELF STABLE	BARILLA	BARILLA AMERICA INC	1000354005	2/10 LB	100	\$	15.92	5
100	PASTA, LASAGNA BAKERY 100Z WHOLE GRAIN CURLY EDGE SHELF STABLE	BARILLA	BARILLA AMERICA INC	1000011884	12/13.25 OZ	96	\$	17.98	5
100	SOYBEAN, EDAMAME SHelled IMPORTED TAIWAN FROZEN	CULINARY SELECT	J R SIMPLOT COMPANY	10071179522768	6/2.5 LB	90	\$	29.65	5
102	CHEESE, PARMESAN GRATED DRY BAG REF	ROSELI OR COMPRABLE	ROSELI	909106	4/5 LB	79	\$	86.74	5
103	SAUCE, CHILI GREEN VEGETARIAN ROL IN BAG FROZEN	TICOS	TICOS MEXICAN FOODS INC	11068	5/5 LB	79	\$	40.35	5
104	DRESSING, VINAIGRETTE BALSAMIC TFF PLASTIC JAR SHELF STABLE	MONARCH OR COMPRABLE	MONARCH	253136	4/1 GA	72	\$	36.75	5
105	MAYONNAISE, LIGHT SHELF STABLE	KRAFT	KRAFT HEINZ FOODS COMPANY	1002100043016	4/1 GA	70	\$	24.21	5
106	POTATO, MASHED GRANULE DEHYDRATED LOW SODIUM ADD WATER INSTANT	IDAHOAN NATURALLY	IDAHOAN FOODS LLC	2970003016	614.89 LB	70	\$	62.50	5
107	APPLESAUCE, UNSWEETENED FANCY CANNED IN WATER	MONARCH OR COMPRABLE	MONARCH	180022	6/810 CN	64	\$	27.87	5
108	MUSTARD, YELLOW SQUEEZE BOTTLE UPSIDE DOWN SHELF STABLE	HEINZ	KRAFT HEINZ FOODS COMPANY	1001300007310	16/13 OZ	61	\$	16.76	5
109	OIL, PAN COATING SOYBEAN OIL BASED AEROSOL SPRAY	MONARCH OR COMPRABLE	MONARCH	262371	6/14 OZ	61	\$	14.78	5
110	BREAD, MULTIGRAIN 7 1/4 SLICED 1/2 LOAF GLUTEN FREE BAKED FROZEN	LD'S	CONAGRA FOODS SALES LLC	9897870902	6/24 OZ	49	\$	40.70	5
111	EGG ROLL, VEGETABLE 3 1/2 CHILD NUTRITION COOKED FROZEN WHOLE GRAIN	MINH	SCHWANS FOOD SERVICE INC	66048	130/3.1 OZ	48	\$	71.19	5
112	TOMATO, DICED IN JUICE FLEEDED NO SALT ADDED CANNED	ANGELA MIA	CONAGRA FOODS SALES LLC	2700038867	6/810 CN	48	\$	31.42	5
113	SAUCE, TARTAR 55 POUCH	MONARCH OR COMPRABLE	MONARCH	270082	200/12 GR	48	\$	21.27	5
114	DOUGH, BISCUIT WHOLE GRAIN RICH 2 1/2 BAG FROZEN	RICH'S	RICH PRODUCTS CORPORATION	09815	216/2.1 OZ	45	\$	31.80	5
115	SAUCE, LIME RECONSTITUTED PLASTIC SHELF STABLE	REALIME	DPS BEVERAGES INC	238208	4/1 GA	43	\$	42.73	5
116	SEASONING, ITALIAN FLAKE PLASTIC SHAKER SHELF STABLE SPICE	MONARCH OR COMPRABLE	MONARCH	208546	6/6 OZ	37	\$	7.32	5
117	SUGAR, POWDERED CONFECTIONER 10X CANE	C&H PURE CANE SUGAR	DOMMO FOODS INC	404852	24/1 LB	30	\$	28.06	5
118	SPICE, GARLIC POWDER PLASTIC SHAKER SHELF STABLE SEASONING	MONARCH OR COMPRABLE	MONARCH	208867	6/21 OZ	29	\$	9.47	5
119	SUGAR, GENERAL T50 BOLL IN BAG FROZEN	SOARING DRAGON	JTM PROVISIONS CO INC	73450	6/5 LB	25	\$	57.80	5
120	SUNFLOWER SEED, UNSALTED KERNEL SHELL SET RESEALABLE BAG NUT	ARTISAN SPECIALTY F1-UT	FOOD INNOVATIONS INC	798270	5 LB	25	\$	36.48	5
121	MARGARINE, SOLID TFF W/ REF SALTED	GLENVIEW FARMS	GLENVIEW FARMS	111735	30/1 LB	24	\$	24.51	5
122	CHEESE, FETA MEDITERRANEAN CRUMBLE BAG REF	GLENVIEW FARMS	GLENVIEW FARMS	176954	4/2.5 LB	19	\$	39.20	5
123	SPICE, PEPPER BLACK GROUND PLASTIC SHAKER 30M	MONARCH OR COMPRABLE	MONARCH	207214	6/18 OZ	19	\$	12.20	5
124	MAYONNAISE, LIGHT 55 POUCH	KRAFT	KRAFT HEINZ FOODS COMPANY	1002100065331	200/44 OZ	18	\$	8.79	5
125	PEAR, DICED NORTHWEST IN EXTRA LIGHT SYRUP CANNED	MONARCH OR COMPRABLE	MONARCH	548403	6/810 CN	16	\$	44.39	5
126	BUN, KIDNEY DARK RICH LOW SODIUM CANNED IN BRINE	BUSH'S BEST	BUSH BROTHERS & CO	01745	6/810 CN	16	\$	22.67	5
127	TOMATO, PASTE 26% LIGHT CANNED CALIFORNIA FANCY	ROSELI	ROSELI	170192	6/810 CN	15	\$	40.53	5
128	SAUCE, SWEET & SOUR RED PLASTIC JUG SHELF STABLE	KIKKOMAN	KIKKOMAN SALES USA INC	04902	6/75 OZ	14	\$	32.42	5
129	BACON, PORK COOKED 150 COUNT LAID OUT HICKORY SMOKED REF THIN 2-DIAMOND	PATIENTENT FARMS	PATIENTENT FARMS	825417	2/105 GA	13	\$	32.82	5
130	COOKIE, FORTUNE W/ 55	BAILY'S	BAILY INTERNATIONAL INC	40002	360 EA	11	\$	10.73	5
131	OIL, SOYBEAN TFF SALAD	HARVEST VALUE	HARVEST VALUE	291524	6/1 GA	7	\$	36.55	5
132	ONION, DEHYDRATED CHOPPED	GILROY	GLAM SPICES AND VEGETABLES INC	1003626	6/9 LB	5	\$	56.81	5
133	CREAMER, POWDER NON-DAIRY PLASTIC	COFFEE-MATE	NESTLE USA INC	090000508827	12/11 OZ	5	\$	17.51	5
134	SALT, TABLE IODIZED CANISTER	MONARCH OR COMPRABLE	MONARCH	2070184	24/28 OZ	4	\$	23.45	5
135	MUSTARD, YELLOW 55 POUCH	MONARCH OR COMPRABLE	MONARCH	273021	550/4.5 GR	3	\$	8.88	5
136	SUGAR, WHITE EXTRA FINE CANE OR BETT	CAPE DELIGHTS	DIAMOND CRYSTAL SALES LLC	24003	24/20 OZ	2	\$	31.48	5
137	COFFEE, GROUND DECAFFEINATED 100% COLOMBIAN W/ FILTER	MONARCH OR COMPRABLE	MONARCH	146138	11/22 OZ	1	\$	10.80	5
138	BAKING SODA, RED LABEL	MAJOR	MAJOR PRODUCTS CO., INC.	00241	24/1 LB	1	\$	21.89	5
139	SPICE, PEPPER RED CRUSHED PLASTIC SHAKER SHELF STABLE SEASONING	MONARCH OR COMPRABLE	MONARCH	203885	6/12 OZ	1	\$	7.21	5

NON-FOOD

Item #	Product Description	Brand	Manufacturer/ Product #	Pack	Average Cases Used	Case Price	Product Availability (R,G,B)
1	FOOD BOATS 1 LB. HEARTSTONE PRINT	SOUTHERN CHAMPION TRAY	0563	1000/CB	458	\$ 24.53	
2	GLOVES, VINYL POWDER FREE MD	AMBITEX	WMS0291	1000/CB	280	\$ 18.90	S & E
3	TRAYED NACHO, CLEAR	IMPACTY LLC	CR-8083	250/CB	291	\$ -	C

EXACT	9061201	SAUCE, HOT RED GLASS BOTTLE SHELF STABLE ORIGINAL	FRANK'S	MCCORMICK & COMPANY INC	00041500805528	12/12 OZ	CS	US
EXACT	4329231	OLIVE, RIPE SLICED FANCY CALIFORNIA	MONARCH	MUSCO FAMILY OLIVE COMPANY	260144	6/810 CN	CS	US
EXACT	3422865	CEREAL, GRANOLA OAT & HONEY ORGANIC TFF	CASCADIAN	GENERAL MILLS SALES INC	21908-12772	4/44 OZ	CS	US
EXACT	2920866	WAFFLE, WHOLE WHEAT RTU FROZEN	KRUSTEAZ C	CONAGRA FOODS SALES LLC	088615140337	144/1.4 OZ	CS	US
EXACT	7822976	NOODLE, YAKISOBA WHOLE WHEAT 16-18" COOKED FROZEN PASTA	GRIN DRAGON	ASIAN FOOD SOLUTIONS	22001WVG	4/5.15 LB	CS	US
EXACT	6603287	AVOCADO, PULP POUCH FROZEN	DEL PASADO	GOLDEN BAY FOODS LLC	322981	4/3 LB	CS	Mexico
EXACT	4017828	CEREAL, CEREIOS HONEY NUT WHOLE GRAIN 55 BOWL, SHELF STABLE	GENL MILLS	GENERAL MILLS SALES INC	16000-11918	96/1 OZ	CS	US
EXACT	7460281	BACON, PORK REAL END 4 PIECE 25" HARDWOOD SMOKED COOKED REF BIT	PATUXENT	SUGAR CREEK PACKING CO	816322	2/5 LB	CS	US
EXACT	9111180	TORTILLA, 4 FLOUR WHOLE GRAIN RICH 10" PRESSED SHELF STABLE HEARTY ULTRA	MISSION	MISSION FOODS	33825	12/12 EA	CS	US
EXACT	728836	CHEESE, CREAM STRAWBERRY SPREAD 35 PLASTIC CUP REF	PHILDELPHIA	KRAFT HEINZ FOODS COMPANY	10021000726834	100/1 OZ	CS	US
EXACT	3440521	PASTA, ROTINI WHOLE GRAIN SHELF STABLE	BARILLA	BARILLA AMERICA INC	1000013341	2/10 LB	CS	US
EXACT	8323198	PASTA, PENNE RIGATE SHELF STABLE	BARILLA	BARILLA AMERICA INC	1000440072	2/10 LB	CS	US
EXACT	390575	SAUCE, BBQ PLASTIC JUG SHELF STABLE ORIGINAL	BULLSEYE	KRAFT HEINZ FOODS COMPANY	10019582390574	4/1 GA	CS	US
EXACT	9328147	PEACH, DICED IN PEAR JUICE CHOICE CANNED YELLOW CLUNG	MON-D	MULTIPLE SOURCES	180473	6/810 CN	CS	US
EXACT	9987025	MILK SUB, SOY ASEPTIC BOX SHELF STABLE SMART	KIKKOMANPL	KIKKOMAN SALES USA INC	06183	24/8 OZ	CS	US
EXACT	4015624	PEACH, DICED IN PEAR JUICE CHOICE CANNED	CARBOTROL	LEAHY/IFP	105400	6/810 CN	CS	US
EXACT	1807825	PEPPER, BANANA MILD CRINKLE CUT 51/6" IN BRINE DOMESTIC PLASTIC JAR SHELF STABLE	ROSELI	GIELOW PICKLES INC	816546	4/1 GA	CS	US
EXACT	7361502	PANCAKE, STRAWBERRY 3 1/2 OZ FROZEN MINI SPLASH	PHILSBURY	GENERAL MILLS SALES INC	18000-37731	72/3 17 OZ	CS	US
EXACT	7739175	SOUR CREAM, CULTURED ALL NATURAL TUB REF	GILNVOY FRMS	SANITDO DAIRY FOODS USA LLC	225777	4/5 LB	CS	US
EXACT	1167121	BACON, PORK CANADIAN STYLE SLICED 50 COUNT CURED SMOCKED REF	HORMEL	HORMEL FOODS SALES LLC	28738	4/2.5 LB	CS	US
EXACT	0960637	CEREAL, CEREIOS MULTIGRAIN 55 BOWL, SHELF STABLE	GENL MILLS	GENERAL MILLS SALES INC	16000-32263	96/1 OZ	CS	US
EXACT	9314758	DRESSING, ITALIAN ZESTY PLASTIC JUG SHELF STABLE	KRAFT	KRAFT HEINZ FOODS COMPANY	1002100046422	4/1 GA	CS	US
EXACT	8962474	PEPPERONI, PORK BEEF SLICED 15 COUNT 45 MM COOKED FROZEN	ROSELI	TYSON FOODS INC	564035	2/12.5 LB	CS	US
EXACT	6342158	DRESSING, CAESAR TFF TRADITIONAL PLASTIC JAR SHELF STABLE	MONARCH	KEN'S FOODS INC	254834	4/1 GA	CS	US
EXACT	2003978	PEPPER, JALAPENO SLICED NACHO IN BRINE SHELF STABLE	ORTEGA	B & G FOODS INC	701336	6/810 CN	CS	US
EXACT	5771577	OIL, PAN COATING CANOLA OIL BASED AEROSOL SPRAY	MONARCH	MULTIPLE SOURCES	399289	6/17 OZ	CS	US
EXACT	6660898	DOUGH, BREAKFAST BAR OATMEAL BULK FROZEN ULTIMATE ROUND	RICH'S	RICH PRODUCTS CORPORATION	07816	140/2.5 OZ	CS	US
EXACT	3013349	SAUCE, PICANTE MILD PLASTIC JUG SHELF STABLE	ORTEGA	B & G FOODS INC	7701906	4/1 GA	CS	US
EXACT	967836	MIX, GRAY CHICKEN LOW SODIUM INSTANT SHELF STABLE	CONESTOGA	C H GUNTHER & SON INC	99488	12/6.5 OZ	CS	US
EXACT	1286066	PASTA, SPAGHETTI SHELF STABLE	BARILLA	BARILLA AMERICA INC	1000354005	2/10 LB	CS	US
EXACT	9612102	PASTA, LASAGNA SMOOTH 10K" WHOLE GRAIN CURLY EDGE SHELF STABLE	BARILLA	BARILLA AMERICA INC	1000011884	12/13.25 OZ	CS	US
EXACT	6317886	SOYBEAN, EDAMAME SHelled IMPORTED TAIWAN FROZEN	CLNRY SLCT	J R SIMPLOT COMPANY	10071179522768	6/2.5 LB	CS	China
EXACT	3506699	CHEESE, PARMESAN GRATED DRY BAG REF	ROSELI	VINNOVA FOODS INC	909106	4/5 LB	CS	US
EXACT	6646558	SAUCE, CHILI GREEN VEGETARIAN ROLL IN BAG FROZEN	TICOS	TICOS MEXICAN FOODS INC	11068	5/5 LB	CS	US
EXACT	3330098	DRESSING, VINAIGRETTE BALSAMIC TFF PLASTIC JAR SHELF STABLE	MONARCH	KEN'S FOODS INC	253136	4/1 GA	CS	US
EXACT	43018	MAYONNAISE, LIGHT SHELF STABLE	KRAFT	KRAFT HEINZ FOODS COMPANY	1002100043018	4/1 GA	CS	US
EXACT	8862377	POTATO, MASHED GRANULE DEHYDRATED LOW SODIUM ADD WATER INSTANT	IDAHO NATRL	IDAHOAN FOODS LLC	2970003016	614.69 LB	CS	US
EXACT	5328117	APPLESAUCE, UNSWEETENED FANCY CANNED IN WATER	MON-D	MULTIPLE SOURCES	180022	6/810 CN	CS	US
EXACT	6727861	MUSTARD, YELLOW SQUEEZE BOTTLE UPSIDE DOWN SHELF STABLE	HEINZ	KRAFT HEINZ FOODS COMPANY	1001300007310	16/13 OZ	CS	US
EXACT	2328813	OIL, PAN COATING SOYBEAN OIL BASED AEROSOL SPRAY	MONARCH	CONAGRA FOODS SALES LLC	262371	6/14 OZ	CS	US
EXACT	9838441	BREAD, MULTIGRAIN 7.5" 14 SLICED 1/2" LOAF GLUTEN FREE BAKED FROZEN	LD'S	CONAGRA FOODS SALES LLC PGS	9897870902	6/24 OZ	CS	US
EXACT	7454801	EGG ROLL, VEGETABLE 3 1/2 CHILD NUTRITION COOKED FROZEN WHOLE GRAIN APPETIZER	MINH	SCHWANS FOOD SERVICE INC	66048	130/3.1 OZ	CS	US
EXACT	133015	TOMATO, DICED IN JUICE PEELED NO SALT ADDED CANNED	ANGELA MIA	CONAGRA FOODS SALES LLC	2700038867	6/810 CN	CS	US
EXACT	8329302	SAUCE, TARTAR 35 POUCH	MONARCH	SAUER BRANDS INC	270062	200/12 GR	CS	US
EXACT	3976040	DOUGH, BISCUIT WHOLE GRAIN RICH 2 1/2 OZ BAG FROZEN	RICH'S	RICH PRODUCTS CORPORATION	09315	216/2.1 OZ	CS	US
EXACT	5010244	JUICE, LIME RECONSTITUTED PLASTIC SHELF STABLE	REALTIME	DPS BEVERAGES INC	258208	4/1 GA	CS	US
EXACT	7620314	SEASONING, ITALIAN FLAKE PLASTIC SHAKER SHELF STABLE SPICE	MONARCH	B & G FOODS INC	208546	6 OZ	EA	US
EXACT	3010758	SUGAR, POWDERED CONFECTIONER 10K CANE	CEM SUGAR	DOMINIO FOODS INC	404952	24/2 LB	CS	US
EXACT	2502161	SPICE, GARLIC POWDER PLASTIC SHAKER SHELF STABLE SEASONING	MONARCH	B & G FOODS INC	208867	21 OZ	EA	China
EXACT	3765882	SAUCE, GENERAL TSO BOLL IN BAG FROZEN	SOARINGGRIN	ITM PROVISIONS CO INC	73450	6/5 LB	CS	US
EXACT	1744465	SUNFLOWER SEED, UNSALTED KERNEL SHELF OFF RESEALABLE BAG NUT	PI UT	FOOD INNOVATIONS INC	798770	5 LB	CS	US
EXACT	7775421	MARGARINE, SOLID TFF IN REF SALTED	GILNVOY FRMS	BUNGE NORTH AMERICA-BUNGE OILS	111735	30/3 LB	CS	US
EXACT	2606465	CHEESE, FETA MEDITERRANEAN CRUMBLE BAG REF	GILNVOY FRMS	SCHREIBER FOODS (GREEN BAY)	176954	4/2.5 LB	CS	US
EXACT	5001175	SPICE, PEPPER BLACK GROUND PLASTIC SHAKER 10M	MONARCH	B & G FOODS INC	207214	18 OZ	EA	US
EXACT	65334	MAYONNAISE, LIGHT 35 POUCH	KRAFT	KRAFT HEINZ FOODS COMPANY	10021000605331	200/ 44 OZ	CS	US
EXACT	8791345	PEAR, DICED NORTHWEST IN EXTRA LIGHT SYRUP CANNED	MONARCH	MULTIPLE SOURCES	548401	6/810 CN	CS	US
EXACT	3717352	BEAN, KIDNEY DARK RED LOW SODIUM CANNED IN BRINE	BUSH'S BEST	BUSH BROTHERS & CO	01745	6/810 CN	CS	US
EXACT	2329431	TOMATO, PASTE 20S LIGHT CANNED CALIFORNIA FANCY	ROSELI	MULTIPLE SOURCES	710192	6/810 CN	CS	US
EXACT	8021552	SAUCE, SWEET & SOUR RED PLASTIC JUG SHELF STABLE	KIKKOMAN	KIKKOMAN SALES USA INC	06902	6/75 OZ	CS	US
EXACT	3649605	BACON, PORK COOKED 150 COUNT LAID OUT HICKORY SMOKED REF THIN 2-DIAMOND	PATUXENT	FRESH MARK SUGARDAKE & SUPERIO	925417	27/50 EA	CS	Canada, US
EXACT	4405719	COOKIE, FORTUNE INW 55	BAI-LY'S	BAILY INTERNATIONAL INC	40002	350 EA	CS	US
EXACT	9328691	OIL, SOYBEAN TFF SALAD	HARVEST VL	MULTIPLE SOURCES	201524	4/2 GA	CS	US
EXACT	4313144	ONION, DEHYDRATED CHOPPED	GUDROY	OLAM SPICES AND VEGETABLES INC	1003626	6/2 LB	CS	US
EXACT	5466099	CREAMER, POWDER NON-DAIRY PLASTIC	COFFEE MATE	NESTLE USA INC	05000050887205L	12/11 OZ	CS	US
EXACT	3329885	SALT, TABLE IODIZED CANISTER	MONARCH	MORTON SALT INC	200184	24/26 OZ	CS	US
EXACT	1329747	MUSTARD, YELLOW 35 POUCH	MONARCH	C F SAUER CO	278021	500/4.5 GR	CS	US
EXACT	8872251	SUGAR, WHITE EXTRA FINE CANE OR BET	CAPE DLGHT	DIAMOND CRYSTAL SALES LLC	24003	24/20 OZ	CS	US
EXACT	8013312	COFFEE, GROUND DECAFFEINATED 100% COLOMBIAN FOL PACK W/ FILTER	BITUALS	CLUB COFFEE LP	776233	112/2 OZ	CS	Canada
EXACT	7030620	BAKING SODA, RED LABEL	MAJOR	MAJOR PRODUCTS CO., INC.	00241	24/2 LB	CS	US
EXACT	760462	SPICE, PEPPER RED CRUSHED PLASTIC SHAKER SHELF STABLE SEASONING	MONARCH	B & G FOODS INC	203885	12 OZ	EA	US

4	GLOVES, VINYL, POWDER FREE LG	AMBITEX	VLSG201	1000CS	251	\$	18.90	S & E
5	CONTAINER, PLASTIC EX1 1 CMPT 2.75 H HINGED LID INTELLILOCK CARRY-OUT POLYPROPYLENE BULK PLASTIC	MONOGRAM	457796	200 EA	145	\$	31.07	S
6	SPOON, TEA MEDIUMWEIGHT WHITE POLYPROPYLENE BULK PLASTIC	DAWELL DISTRIBUTION	A10001380	1000 EA	131	\$	9.64	S & E
7	NAPKINS, UNIVERSAL, TALL 2.02 H WHITE	TORK	D38026	825CS	125	\$	29.55	S
8	DETERGENT, RESPOND CONCENTRATED WAREWASHING SOLID	ADVANCED CHEMICAL TECHNOLOGY		49#	123	\$	88.59	S & E
9	LIME RING, NON-FAMING DESCALER	RENOVIN	REN20702-M5	GALLON	120	\$	43.47	S & E
10	RINSE AGENT, SPOTLESS	ADVANCED CHEMICAL TECHNOLOGY		41 GAL	118	\$	122.88	S & E
11	PAN LINERS, SHEET PAN 16-38IN X 24-38IN	PATERSON PACIFIC PARCHMENT CO	2405161 0000	1000BOX	111	\$	32.85	S
12	TRAY, DISPOSABLE 6-COMPARTMENT SCHOOL LUNCH TRAY, POLYSTYRENE, 8-12X10-12 IN	PACTIV LLC	YTH1005005BX	500CS	109	\$	20.63	S
13	BLEACH, CONCENTRATED GERMICIDAL	CLOREX	30966	121 OZ	96	\$	17.39	S
14	WRAP, CLING 1# WITH CUTTER	AEP INDUSTRIES	7301855	2000 FT	92	\$	13.36	S
15	SOUP CUPS 12OZ, DOUBLE POLY-COATED HOT FOOD CUP WITH VENTED PLASTIC LID	CHOICE	70250LP12PL	250CS	92	\$	33.91	S & E
16	NAPKINS, UNIVERSAL XPRESSMAP NATURAL	TORK	908EX	500CS	89	\$	37.45	S
17	BAGS, COOKIE 5X1X4.5	BAGCRAFT PAPERCON	450011	77	\$	21.05	S	
18	FORK, MEDIUMWEIGHT WHITE POLYPROPYLENE BULK PLASTIC	DAWELL DISTRIBUTION	A10001389	1000 EA	76	\$	9.65	S & E
19	BAG, CARRY-OUT 4 LB PAPER KRAFT BROWN RECYCLABLE GROCERY	MONOGRAM	724959	2500 EA	68	\$	26.05	S
20	CUP, SOUFFLE PLASTIC 4 OZ TRANSLUCENT PORTION	MONOGRAM	886220	121000 EA	61	\$	45.77	S
21	GLOVES, VINYL, POWDER FREE XL	AMBITEX	VLLG201	1000CS	57	\$	18.90	S & E
22	COVERS, BUNNY2100X30	ELKAY PLASTICS	BPC100219038	300CS	51	\$	15.87	S & E
23	FOAM BLEND, MANUAL, WAREWASHING DETERGENT	ADVANCED CHEMICAL TECHNOLOGY		41 GAL	45	\$	49.58	S & E
24	FOOD BOATS 2 LB, HEARTHSTONE PRINT	SOUTHERN CHAMPION TRAY	0564	1000CS	44	\$	27.74	S
25	WRAP, CLING 1# WITH CUTTER	WESTERN PLASTICS	122	2000 FT	44	\$	9.41	S & E
26	BAG, FRENCH-FRY 4.5X3.5 PAPER WHITE	BAGCRAFT PAPERCON	450003	2000 EA	40	\$	18.85	S
27	CHLORINE TEST STRIP	SPARTAN CHEMICAL CO	9849	100EACH	38	\$	5.12	S & E
28	GLOVES, RUBBER MED	RENOVIN	05242	PAR	36	\$	15.98	S & E
29	ALUMINUM FOIL, 1#	WESTERN PLASTICS	294	500 FT	31	\$	16.81	S
30	FOL WRAP, SANDWICH 10.5" X12"	VOLFLEX INC	F3603	2500CS	31	\$	80.00	S & E
31	STAINLESS STEEL, COL, SPONGES	ACS INDUSTRIES	4349P8	12 CT	28	\$	49.45	S
32	FOL WRAP, YELLOW 10.5" X 12"	VOLFLEX INC	F3607	2500CS	28	\$	80.00	S
33	FOL WRAP, SANDWICH INTERFOLD 10.7" X 12.15"	HAND-FOL OF AMERICA INC	21215	121000CT	28	\$	41.94	S & E
34	CUP, PLA PLASTIC 9 OZ COLD CLEAR	MONOGRAM	338514	20100 EA	26	\$	61.34	S
35	BAGS, GUSSET 12X6X24	ELKAY PLASTICS	70-126024	500CS	25	\$	18.32	S & E
36	GLOVES, VINYL, POWDER FREE SM	AMBITEX	VSMG201	1000CS	24	\$	22.50	S
37	LID, CUP SOUFFLE 3.25-4 OZ FLAT PET PLASTIC CLEAR PLASTIC COVER	MONOGRAM	886045	201200 EA	23	\$	29.33	S
38	GREASECUTTER, CONCENTRATED HEAVYDUTY SOLVENT DEGREASER	ADVANCED CHEMICAL TECHNOLOGY		41 GAL	20	\$	46.04	S & E
39	FOOD BOATS 5 LB, HEARTHSTONE PRINT	SOUTHERN CHAMPION TRAY	0567	1000CS	17	\$	31.14	S
40	BAGS, SANDWICH 2#	ELKAY PLASTICS	H079C	100CS	16	\$	21.71	S
41	LID, COLD CUP PLASTIC 9 OZ CLEAR	MONOGRAM	338518	101000 EA	15	\$	34.29	S
42	FOL WRAP, RED 10.5" X 12"	VOLFLEX INC	F3606	2500CS	11	\$	80.00	S & E
43	TISSUE, MENU 10X10, INTERFOLD DRY WAX	BAGCRAFT PAPERCON	MW10	121000 CT	9	\$	32.90	S & E
44	FOL WRAP, BLUE 10.5" X 12"	VOLFLEX INC	F3609	2500CS	7	\$	88.50	S & E
45	TISSUE, BASKET 12X12, RED GINGHAM 12"	BAGCRAFT PAPERCON	057700	5000CS	7	\$	94.83	S
46	CUP, PAPER BOARD 8 OZ SINGLE POLY COATED HOT WHITE	MONOGRAM	374650	20100 EA	4	\$	34.46	S
47	BAGS, SANDWICH 6.75 X 7.5	INTERPLAT	P8673975	2000CS	4	\$	11.29	S & E
48	WRAP, FOL, 14X16 FLAT PAK INSULATED HONEYCOMB SHEET ALUMINUM	MONOGRAM	489996	2500 EA	3	\$	48.57	S
49	BAGS, GUSSET 10X6X24	ELKAY PLASTICS	105-106024	500CS	3	\$	31.15	S & E
50	GLOVES, RUBBER XL	RENOVIN	05242	PAR	36	\$	15.98	S & E
51	WRAP, HAND 18 X 1500, 51 GAUGE	AEP INDUSTRIES	XB-45713	CASE	51	\$	13.36	S & E

SMALL WARES

Item #	Product Description	Brand	Manufacturer Product #	Pack	Average Cases Used	Case Price	Product Availability (S,G,E)
1	THERMOMETER, DIGITAL, WATERPROOF CALIBRATION BULB, SET 3.0, 38.9° F	COOPERATIONS	DPFA50W-0-8	EACH	147	\$	40.52
2	20X60 9" PLASTIC SCALLOPED NSF - BLACK	CAMBRO	9705110	EACH	144	\$	1.64
3	PLATES, PLASTIC 9", TEXTURED SURFACE, DISHWASHER SAFE, NSF - BLACK	CAMBRO	9C9N9119	DOZEN	116	\$	172.85
4	DINNER FORK, 7" MED WEIGHT, WINDSOR	WINCO	0002-05	50 DZ	69	\$	1.66
5	PLASTIC FOOD PAN COVER W/HANDLE, 1/3 SIZE LONG, POLYCARBONATE, NSF - CLEAR	CAMBRO	20LPCWC135	EACH	69	\$	6.46
6	DIVIDER BARS, 20" (LARGE)	CAMBRO	DV20148	EACH	65	\$	5.11
7	PLASTIC FOOD PAN, BOTSUTUN, 4" DEEP - BLACK	CAMBRO	24LPCW110	EACH	65	\$	9.48
8	BOWLS, 10.5 OZ MELAMINE, NSF - BLACK	CAMBRO	60CW110	DOZEN	61	\$	96.93
9	10X65 9" PLASTIC SCALLOPED, NSF - BLACK	CAMBRO	9705110	EACH	80	\$	12.64
10	TEASPOON 5 3/8", MED WEIGHT, WINDSOR	WINCO	0002-01	50 DZ	57	\$	12.04
11	PLASTIC FOOD PAN, BOTSUTUN, 2 1/2" DEEP - BLACK	CAMBRO	20LPCW110	EACH	90	\$	45.83
12	8WR HNSL, COTTON	COOPERATIONS	294F-01-1	EACH	40	\$	16.48
13	DISPENSER, SYRUP 48 OZ	VOLLRATH COMPANY LLC	4748-18	EACH	39	\$	12.80
14	PLASTIC FOOD PAN COVER W/HANDLE, 1/3 SIZE POLYCARBONATE, NSF - CLEAR	CAMBRO	30CWCH135	EACH	39	\$	3.24
15	PLASTIC FOOD PAN, TALL, SIZE 4" DEEP - BLACK	CAMBRO	14CW110	EACH	33	\$	12.74
16	PLASTIC FOOD PAN COVER W/HANDLE, 1/4 SIZE POLYCARBONATE, NSF - CLEAR	CAMBRO	40CWCH135	EACH	31	\$	2.93
17	KNIFE, PARING 4"	DEXTER RUSSELL	P4843	EACH	24	\$	10.56
18	PLASTIC FOOD PAN, 1/2 SIZE, 2 1/2" DEEP - BLACK	CAMBRO	22CW110	EACH	24	\$	5.56
19	PLASTIC FOOD PAN, 1/2 SIZE, 4" DEEP - BLACK	CAMBRO	24CW110	EACH	24	\$	6.93
20	PLASTIC FOOD PAN 1/3 SIZE, 4" DEEP - BLACK	CAMBRO	34CW110	EACH	24	\$	5.75
21	SHEET PAN, HALF SIZE, 15" X 16", 20 GAUGE	WINCO	ALXP-1316	EACH	24	\$	61.37
22	SPRONG, 88 100% COTTON, 3/8" X 3/8" X 3/8" THE PRE-ATTACHED, ONE SIZE FITS ALL - WHITE	SAN JAMAR - CHEF REVIVAL	610AC	DOZEN	23	\$	4.44

ALTERNATE PROVIDED - EXACT NOT AVAILABLE	7900009	GLOVE, VINYL, LARGE POWDER-FREE NATURAL AMBIDEXTROUS	VALU PLUS	S2S GLOBAL	488019		10/100 EA	CS	China
EXACT	6634190	CONTAINER, PLASTIC BOX 8 CMPT 2.75 H HINGED LID INTELLILOCK CARRY-OUT	MONOGRAM	PACTIV LLC	457796		200 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	8907222	SPOON, TEA MEDIUMWEIGHT WHITE POLYPROPYLENE BULK PLASTIC	MONOGRAM	TEAM THREE GROUP LIMITED	660135		1000 EA	CS	China, Viet Nam
EXACT	5994504	NAPKIN, DISPENSER TALL FOLD WHITE 6.5X13.5 PAPER, 1 PLY UNIVERSAL BETSY EMBOSSED	TORK	ESSITY PROFESSIONAL HYGIENE NA	D30528		16/625 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	2840726	DETERGENT, DISHWASHER SOLID POWER XL SUD CAPSULE WHITE	ECOLAB	ECOLAB INC	6100185		478 LB	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	5266728	DELUMES, ALL-PURPOSE UMEAWAY LIQUID JUS CLEAR GREEN ODORLESS DESCALER	ECOLAB	ECOLAB INC	6101311		4/1 GA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	8012551	RINSE ADDITIVE, DISHWASHER DRY LIQUID JUS GREEN HIGH TEMP	ECOLAB	ECOLAB INC	6110942		4/1 GA	CS	US
EXACT	979385	LINER, PAN BAKING 16.37X24.37 PARCHMENT PAPER ECONOMY	PATR PCFC	PATERSON PACIFIC PARCHMENT	24051611000		1000 EA	CS	US
EXACT	8784880	TRAY, FOAM SCHOOL, 8.25X10.25 5 CMPT WHITE	PACTIV	PACTIV LLC	YTH1005005BX		4/125 EA	CS	US
EXACT	7771595	BLEACH, GERMICIDAL CONCENTRATE JUS YELLOW CHLORINE SCENT 8.25%	CLOREX	CLOREX SALES COMPANY	30966		3/121 OZ	CS	US
EXACT	4574232	FILM, 18"X2000' PLASTIC ROLL BOX FOOD WRAP	ANCHOR	ANCHOR PACKAGINGS	7301835		1 BL	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	1830314	CONTAINER, PAPER 12 OZ SYMPHONY STOCK PRINT HOT FOOD W/ LID COMBO CARRY-OUT	SOLO	DART CONTAINER CORP-SOLO CUP	KHB12ZA-J8000		500 EA	CS	US
EXACT	5996988	NAPKIN, DISPENSER INTERFOLD NATURAL 13X8.5 PAPER, 1 PLY XPR32NAP ENVIRONMENTAL PRINT	TORK	ESSITY PROFESSIONAL HYGIENE NA	908EX		12/500 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	8508939	BAG, FRENCH-FRY 5X1X4.5 PAPER WHITE GREASE RESISTANT	PAPERCON	BAGCRAFTPAPERCON	450031		2000 EA	CS	US
EXACT	738800	BAG, MEDIUMWEIGHT WHITE POLYPROPYLENE BULK PLASTIC	MONOGRAM	TEAM THREE GROUP LIMITED	660127		1000 EA	CS	China, Viet Nam
EXACT	738800	BAG, CARRY-OUT 6 LB PAPER KRAFT BROWN RECYCLABLE GROCERY	MONOGRAM	AIM PACKAGING CORPORATION	724959		27500 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	7961167	CUP, SOUFFLE PLASTIC 4 OZ TRANSLUCENT PORTION	MONOGRAM	PACTIV LLC	895220		12/200 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	7908017	GLOVES, VINYL XL POWDER-FREE NATURAL AMBIDEXTROUS	VALU PLUS	S2S GLOBAL	488020		10/100 EA	CS	China
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	8803348	COVER, RAC BUN PAN 21X18X35 PLASTIC CLEAR	INTERPLAT	MULTIPLE SOURCES	8P716135		200 EA	CS	China
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	2022903	DETERGENT, DISH MANUAL PAN DANDY LIQUID JUS PINK FRESH SCENT	ECOLAB	ECOLAB INC	6111262		4/1 GA	CS	Canada
EXACT	1790187	TRAY, PAPER BOARD FOOD 2 LB CLAY COATED HEARTHSTONE	SOUTH CHAM	SOUTHERN CHAMPION TRAY LP	0564		1000 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	1681584	FILM, CLING 17"X2000' PLASTIC ROLL CUTTER BOX FOOD WRAP	ANCHOR	ANCHOR PACKAGINGS	7300112		1 RL	CS	US
EXACT	1216180	BAG, FRENCH-FRY 4.5X3.5 PAPER WHITE CARRY-OUT	BAGCRAFT	BAGCRAFTPAPERCON	450003		2000 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	8347635	TEST STRIP, CHLORINE PAPER 10-200 PPM	LA MOTTE	LA MOTTE COMPANY	4250-BI		200 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	6600282	GLOVE, LATEX MEDIUM FOCK LINED YELLOW RUBBER	BEST VALUE	SAN JAMAR	620-M		12/3 PR	CS	China
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	2617405	FOL, ALUMINUM 18"X500' STANDARD ROLL CUTTER BOX WRAP	ANCHOR	ANCHOR PACKAGING	6401185		1 RL	CS	China
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	1338423	WRAP, FOL 10.5X13 FLAT PACK CHECKERED YELLOW STOCK PRINT SHEET ALUMINUM	BAGCRAFT	BAGCRAFTPAPERCON	300828		4/500 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	7950335	SCRUBBER, S/S 35 GR MEDIUM DUTY 400 SERIES	MONOGRAM	ACS INDUSTRIES INC	274502		6/12 EA	CS	Mexico
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	1338423	WRAP, FOL 10.5X13 FLAT PACK CHECKERED YELLOW STOCK PRINT SHEET ALUMINUM	BAGCRAFT	BAGCRAFTPAPERCON	300828		4/500 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	2773158	WRAP, FOL 12X10.75 INTERFOLD POP UP SHEET ALUMINUM	ANCHOR	ANCHOR PACKAGINGS	6403202		12/200 EA	CS	China
EXACT	4954251	CUP, PLA PLASTIC 9 OZ COLD CLEAR	MONOGRAM	ECO PRODUCTS	338514		20/50 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	3096435	BAG, FOOD STORAGE 10X8X24 UTILITY TWIST CLEAR PLASTIC 1 MIL LOW DENSITY GUSSET	MONOGRAM	HERITAGE BAG CO	726844		500 EA	CS	US
EXACT	5836667	GLOVE, VINYL, SMALL POWDER-FREE CLEAR AMBIDEXTROUS	AMBITEX	CARDINAL HEALTH TRADEX INTERNA	VSM5201		10/100 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	7939411	LID, CUP SOUFFLE 3.25-4 OZ FLAT PET PLASTIC CLEAR PLASTIC COVER	MONOGRAM	PACTIV LLC	893045		20/120 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	3131158	DEGREASER, ALL-PURPOSE GREASE CUTTER PLUS LIQUID JUS GRANGE ODORLESS CLEANER	ECOLAB	ECOLAB INC	6119513		4/1 GA	CS	US
EXACT	1305985	TRAY, PAPER BOARD FOOD 5 LB CLAY COATED BROWN HEARTHSTONE	SOUTH CHAM	SOUTHERN CHAMPION TRAY LP	0567		500 EA	CS	US
EXACT	6951298	BAG, FOOD STORAGE 6X6 UTILITY RESEALABLE CLEAR POLYETHYLENE SANDWICH	ELKAY PLAS	ELKAY PLASTICS CO INC	H079C		1000 EA	CS	China
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	4954293	LID, CUP 9-20 OZ FLAT STRAW SLOTTED PLA PLASTIC TRANSLUCENT COLD	MONOGRAM	ECO PRODUCTS	338518		10/100 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	8338418	WRAP, FOL 10.5X13 FLAT PACK CHECKERED RED STOCK PRINT SHEET ALUMINUM	BAGCRAFT	BAGCRAFTPAPERCON	300827		4/500 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	5075932	WRAP, 6X30 7.5 TISSUE PAPER WHITE INTERFOLD	OXIE	OP CONSUMER PRODUCTS LP-FD SVC	76		10/1000 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	9421371	WRAP, FOL 10.5X14 FLAT PACK CHECKERED BLUE STOCK PRINT SHEET ALUMINUM	BAGCRAFT	BAGCRAFTPAPERCON	300844		4/500 EA	CS	US
EXACT	4232886	WRAP, 12X12 PAPER MED CHECKERED FLAT PAK GREASE RESISTANT SANDWICH	PAPERCON	BAGCRAFTPAPERCON	091700		1/2000 EA	CS	US
EXACT	6804041	CUP, PAPER BOARD 8 OZ SINGLE POLY COATED HOT WHITE	MONOGRAM	PACTIV LLC	374650		20/50 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	4342523	BAG, FOOD STORAGE 6.5X7.5 UTILITY FOL TOP CLEAR PLASTIC SANDWICH	HANDGARDS	HANDGARDS INC	304985190		2000 EA	CS	China
EXACT	6825970	WRAP, FOL 14X16 FLAT PAK INSULATED HONEYCOMB SHEET ALUMINUM	MONOGRAM	BAGCRAFTPAPERCON	489996		27500 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	1297979	BAG, FOOD STORAGE 12X8X30 UTILITY TWIST CLEAR POLYPROPYLENE PLASTIC	PITT	PITT PLASTICS INC	PE120830		500 EA	CS	China
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	4316733	GLOVE, LATEX XL FLOCK LINED YELLOW RUBBER	BEST VALUE	SAN JAMAR	620-LX		12 PR	EA	US
EXACT	4574232	FILM, 18"X2000' PLASTIC ROLL BOX FOOD WRAP	ANCHOR	ANCHOR PACKAGING	7301835		1 BL	CS	US

Flag	APN	Description	Brand	Manufacturer	Manufacturer Number	Pack Size	UOM	Country of Origin
EXACT	6675665	THERMOMETER, DIGITAL POCKET TEST	BURRY FOOD	BURRY FOODS	DPFA50W-0-8	1 EA	EA	US
EXACT	8142232	TONG, SCALLOPED 9" POLYCARBONATE BLACK	CAMBRO	CAMBRO MANUFACTURING CO	9705110	1 EA	EA	US
EXACT	7042227	PLATE, DINNER 9" POLYCARBONATE CAMWAVE BLACK NARROW RIM PLASTIC	CAMBRO	CAMBRO MANUFACTURING CO	9CWN9110	48 EA	CS	US
EXACT	4001489	FORK, DINNER WINDSOR 3/40 S/S MEDIUMWEIGHT	WINCO	DWL INTERNATIONAL TRADING LLC	0002-05	1 OZ	EA	

24	PLATTER BASKET, 10 1/2" DIA X 1 2/8" HIGH, HEAT RESISTANT UP USE, BLACK	TABLECRAFT PRODUCTS	137510BK	DOZEN	22	\$	26.87	S
25	PLASTIC FOOD PAN, FULL SIZE, 2 1/2" DEEP, BLACK	CAMBRO	12CW110	EACH	22	\$	10.02	S
26	PLASTIC FOOD PAN 1/4 SIZE, 4" DEEP, BLACK	CAMBRO	44CW110	EACH	22	\$	4.97	S
27	KITCHEN SHEARS	CROWN BRANDS, LLC	ESB-7	EACH	21	\$	12.07	S & E
28	PLASTIC FOOD PAN COVER W/ HANDLE, 1/2 SIZE, POLYCARBONATE, NEF, CLEAR	CAMBRO	20CWCH135	EACH	20	\$	4.41	S
29	DISHWER-RS-5.3 OZ	VOLLRATH COMPANY, LLC	47139	EACH	18	\$	8.06	S
30	PLASTIC FOOD PAN, 1/8 SIZE, 4" DEEP, BLACK	CAMBRO	64CW110	EACH	18	\$	3.47	S
31	PLASTIC FOOD PAN COVER W/ HANDLE, 1/8 SIZE, POLYCARBONATE, NEF, CLEAR	CAMBRO	60CWCH135	EACH	18	\$	2.54	S
32	STORAGE BIN, 4 QT W/ LID	CAMBRO	48SPF-148, SPFC-452	EACH	18	\$	4.01	S
33	PLASTIC FOOD PAN COVER W/ HANDLE, FULL SIZE, POLYCARBONATE, NEF, CLEAR	CAMBRO	12CWCH135	EACH	17	\$	8.43	S
34	DISHWASHING APRON, 36" X 45", 12 ML VINYL, CLEAR	SAN JAMAR	6142VA	EACH	16	\$	6.49	S
35	DISHWER-RS-4 OZ	VOLLRATH COMPANY, LLC	47140	EACH	16	\$	8.06	S
36	TONGS 9-12", UTILITY HINGED, STAINLESS STEEL, SCALLOPED EDGES	VOLLRATH COMPANY, LLC	478090	EACH	16	\$	7.97	S
37	DISPENSER, SYRUP LID ONLY	VOLLRATH COMPANY, LLC	4748T-16	EACH	15	\$	9.83	S
38	OVEN MITTS, 17" TEFLO	SAN JAMAR	8015G17	PAIR	13	\$	5.98	S
39	THERMOMETER, OVEN, STAINLESS STEEL, HANDS ON STANDS, 100°F TO 500°F	COOPERATIONS	246P-01-1	EACH	13	\$	9.94	S & E
40	SPATULA, RUBBER 10"	CROWN BRANDS, LLC	RSC-10	EACH	10	\$	1.83	S & E
41	SPATULA, RUBBER 14"	CROWN BRANDS, LLC	RSC-14	EACH	10	\$	2.10	S & E
42	THERMOMETER, POCKET 1" B-METAL DIAL WITH 4" STAINLESS STEEL STEM W/CALIBRATING NUT 26°F TO 220°F	COOPERATIONS	1246-02-1	EACH	10	\$	4.42	S & E
43	APRON, DISPOSABLE 100BOX			9	\$	13.85	S & E	
44	DISHWER-RS-2.7 OZ	VOLLRATH COMPANY, LLC	47142	EACH	9	\$	8.06	S
45	DISHWER-RS-1.2 OZ	VOLLRATH COMPANY, LLC	47143	EACH	9	\$	8.06	S
46	TUMBLER 5.2 OZ, RESISTS SCRATCHING, SANITARY, DISHWASHER SAFE, AMBURY RED	CAMBRO	50SP156	DOZEN	9	\$	12.91	S & E
47	POT HOLDER 18X11, PROTECTS TO 500°F, MACHINE WASHABLE, TERRY CLOTH	SAN JAMAR	8237PH	DOZEN	8	\$	42.37	S
48	DISPENSER, ICE/ICE MAKING, 7 1/2" W X 4 1/2" D X 6 1/2" H, HOLDS 300 INTERFOLD NAPKINS - BLACK	SAN JAMAR	H4003TBK	EACH	8	\$	24.72	S
49	PLASTIC FOOD PAN, 1/2 SIZE, 6" DEEP, BLACK	CAMBRO	26CW110	EACH	8	\$	8.83	S
50	PEELER, VEGETABLE	CROWN BRANDS, LLC	ESB-4	EACH	8	\$	16.01	S & E
51	CUTTER, PIZZA 8"X8"	CROWN BRANDS, LLC	PC-2	EACH	7	\$	21.76	S
52	CART, UTILITY 3-18X27 SHELVES 300 LB CAPACITY	LAKE-SIDE MANUFACTURING	322	EACH	7	\$	-	C
53	TEA TOWELS, COTTON			6	\$	12.67	S & E	
54	DIVIDER BARS, 12" (SMALL)	CAMBRO	DIV12148	EACH	6	\$	2.20	S
55	BRUSH, VEGETABLE 5 3/4" LONG, POLYESTER	CARLISLE	4041202	EACH	4	\$	4.02	S
56	CUTTING BOARD, 12" X 18" X 1/2"	CROWN BRANDS, LLC	CB-1218	EACH	4	\$	-	C
57	SILVERWARE CYLINDER, PERFORATED PLASTIC	WINCO	FC-PL	EACH	4	\$	11.48	S
58	SHEET PAN, FULL SIZE, 16" X 26", 16 GAUGE	WINCO	ALXP-1826	EACH	4	\$	6.20	S
59	STEAM TABLE PAN, 1/2 SIZE, 4" DEEP, 22 GAUGE STAINLESS STEEL	WINCO	SPH-204	EACH	4	\$	8.94	S
60	HANDS, CHEF/COOKS 10" 2 1/2" WIDE AT HANDLES	MUNDIAL	W5610-10	EACH	3	\$	30.99	S
61	ANTI-FATIGUE MAT, INTERLOCKING CENTER PIECE, 28"X36", 1/2" THICK, BEVEL SAFETY EDGE ON TWO SIDES, GREASE AND SLIP RESISTANT	CACTUS MAT	2500-RC28	EACH	3	\$	38.38	S
62	CART, UTILITY 2-24X36 SHELVES 500 LB CAPACITY	LAKE-SIDE MANUFACTURING	482	EACH	2	\$	-	C
63	DISHWER-RS-1.2 OZ	VOLLRATH COMPANY, LLC	47141	EACH	2	\$	8.06	S
64	FUNNEL, 16 OZ - 5 1/4" DIAMETER	WINCO	FF-16	EACH	2	\$	11.51	S
65	ANTI-FATIGUE MAT, INTERLOCKING END PIECE, 28"X36", 1/2" THICK, BEVEL SAFETY EDGE ON THREE SIDES, GREASE AND SLIP RESISTANT	CACTUS MAT	2500-RE28	EACH	2	\$	38.38	S
66	STEAM TABLE PAN, 1/2 SIZE, 4" DEEP, PERFORATED, 22 GAUGE STAINLESS STEEL	WINCO	SPH-4	EACH	2	\$	18.96	S & E
67	STEAM TABLE PAN, FULL SIZE, 6" DEEP, 22 GAUGE STAINLESS STEEL	WINCO	SPH-106	EACH	2	\$	19.97	S
68	SPOODLE 6 OZ, SOLID	CROWN BRANDS, LLC	SPSD-6	EACH	2	\$	1.44	S
69	COMPLETE SECTIONIZER UNIT WITH (8) CUT WEEDERS	SUNKIST	S-104	EACH	1	\$	255.23	S
70	SILVERWARE CONTAINER, 6 CYLIND	WINCO	FC-6H	EACH	1	\$	23.38	S
71	DISPENSER, NAPKIN TALL CHROME	TABLECRAFT PRODUCTS	221	EACH	1	\$	5.16	S & E
72	CUTTING BOARD, 18" X 24" X 1/2"	CROWN BRANDS, LLC	CB-1824	EACH	0	\$	28.02	S
73	SPOODLE 6 OZ, SOLID	CROWN BRANDS, LLC	SPSD-4	EACH	0	\$	1.48	S
74	TURNER 2 1/2" X 12", STAINLESS STEEL, MINI TURNER WITH POLYPROPYLENE HANDLE, SAN SAFE	DEXTER RUSSELL	S171	EACH	0	\$	10.59	S
75	TURNER 4" X 3", STAINLESS STEEL, SQUARE END, 200-17700000 HANDLE	DEXTER RUSSELL	S284-4	EACH	0	\$	16.30	S
76	CART, SILVERWARE	LAKE-SIDE MANUFACTURING	403	EACH	0	\$	-	C
77	TONGS 12" UTILITY HINGED, STAINLESS STEEL, SCALLOPED EDGES	WINCO	UT-12L7	EACH	0	\$	5.78	S & E

EXACT	2600567	BASKET, SERVING 10 5" POLYPROPYLENE BLACK ROUND DINER PLATTER PLASTIC	TABLECRAFT	TABLECRAFT PRODUCTS CO	137510BK	12/1 EA	CS	US
EXACT	2056414	PAN, FOOD FULL SIZE 2 3/4" POLYCARBONATE BLACK CAMMEAR	CAMBRO	CAMBRO MANUFACTURING CO	12CW110	1 EA	EA	US
EXACT	6302525	PAN, FOOD 1/4 SIZE 4" D POLYCARBONATE BLACK CAMMEAR	CAMBRO	CAMBRO MANUFACTURING CO	44CW-110-EA	1 EA	EA	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	88963	SHEARS, KITCHEN POULTRY 7.5" S/W/ SOFT GRIP HANDLE	CAMBRO	DEXTER RUSSELL	25353	1 EA	EA	US
EXACT	2021285	COVER, FOOD PAN 1/2 SIZE POLYCARBONATE CLEAR W/ HANDLE CAMMEAR LID	CAMBRO	CAMBRO MANUFACTURING CO	20CWCH135	1 EA	EA	US
EXACT	2025880	DISHWER, SCOOP 5.33 OZ S/W WHITE SIZE 6	VOLLRATH	VOLLRATH COMPANY, INC	47139	1 EA	EA	US
EXACT	6048314	PAN, FOOD 1/8 SIZE 4" D POLYCARBONATE BLACK	CAMBRO	CAMBRO MANUFACTURING CO	64CW110	1 EA	EA	US
EXACT	8246480	COVER, FOOD PAN 1/8 SIZE POLYCARBONATE CLEAR W/ HANDLE CAMMEAR LID	CAMBRO	CAMBRO MANUFACTURING CO	60CWCH135	1 EA	EA	US
EXACT	5063177	CONTAINER, FOOD STORAGE 4 QUART WHITE POLYETHYLENE SQUARE	CAMBRO	CAMBRO MANUFACTURING CO	48SP-148	1 EA	EA	US
EXACT	6246191	COVER, FOOD PAN FULL SIZE POLYCARBONATE CLEAR W/ HANDLE CAMMEAR LID	CAMBRO	CAMBRO MANUFACTURING CO	10CWCH135	1 EA	EA	US
EXACT	8830491	APRON, VINYL, DISHWASHING X CLEAR	SAN JAMAR	SAN JAMAR	6140VA	1/12 DOZ	CS	US
EXACT	3168754	DISHWER, SCOOP 4 OZ S/W GRAY SIZE 8	VOLLRATH	VOLLRATH COMPANY, INC	47140, 47140-RD	1 EA	EA	US
EXACT	9259136	TONG, UTILITY SCALLOPED 9.5" S/W/ W/ BLACK KOOL TOUCH HANDLE	VOLLRATH	VOLLRATH COMPANY, INC	47809-20	1 EA	EA	US
EXACT	4348991	LID, DISPENSER SYRUP 48 OZ PLASTIC ALMOND	TRAEX	VOLLRATH COMPANY, INC	4748T-18	1 EA	EA	US
EXACT	6889834	MITT, OVEN 17" SILICONE SILVER FREEZER	SANIMARCHEF	SAN JAMAR	8015G17	1 PR	CS	China
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	1559525	THERMOMETER, OVEN DIAL 100/600F	SUPRIOR	LIFETIME BRANDS INC	3506-38-2	2 PK	CS	China
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	9520149	SCRAPER, BOWLS 5.7" PLASTIC	SUPRIOR	VOLLRATH COMPANY, INC	5200895	1 EA	EA	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	9852383	SPATULA, SCRAPER 36" POLYETHYLENE WHITE	ALLEGACY	ALLEGACY FOODSERVICE PRODUCTS	71777	1 EA	EA	Thailand
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	3236238	THERMOMETER, POCKET DIAL 0/220F INSTANT READ	SAN JAMAR	SAN JAMAR	THD1F	1 EA	EA	China
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	2394724	APRON, POOL ADULT WHITE 28X46 EMBOSSED DISPOSABLE PET PLASTIC	HANDGARDS	HANDGARDS INC	303764022	100 EA	CS	US
EXACT	2168755	DISHWER, SQUEEZE 2.66 OZ S/W GREEN SOLID HANDLE SIZE 12	VOLLRATH	VOLLRATH COMPANY, INC	47142	1 EA	EA	US
EXACT	2293158	DISHWER, STAINLESS STEEL & BLUE	VOLLRATH	VOLLRATH COMPANY, INC	47143	1 EA	CS	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	5085899	TUMBLER, 5 OZ SAN PLASTIC COLORWARE CLEAR TEXTURED STACKING	CAMBRO	CAMBRO MANUFACTURING CO	50DP2152	24 EA	CS	US
EXACT	5646666	HOLDER, POT 30X11 TERRY CLOTH HEAVY DUTY	BEST VALUE	SAN JAMAR	8237PH	12 EA	CS	Pakistan
EXACT	6822551	DISPENSER, NAPKIN 8X6 7/8X7 PLASTIC TABLETOP BLACK PEARL	SAN JAMAR	SAN JAMAR	H4003TBK	1 EA	EA	US
EXACT	1094101	PAN, FOOD 1/2 SIZE 6" D POLYCARBONATE BLACK CAMMEAR	CAMBRO	CAMBRO MANUFACTURING CO	J6CW110	1 EA	EA	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	9832337	PEELER, VEGETABLE NICKEL PLATED	WINCO	DWL INDUSTRIES CO	VP-1	1 DOZ	CS	Taiwan
EXACT	6924885	SAUCER, 6" PACIFIC ROLLED-EDGE SQUARE WHITE CHINA	SUPRIOR	INTERNATIONAL TABLEWARE INC	PC-2	2 DOZ	CS	China
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	2382240	TOWEL, BAR 18X18 100% COTTON WHITE RIBBED 24 OZ	SUPRIOR	JOHN RITZENTHALER	18MRU	1 DOZ	EA	US
EXACT	3120524	BAX, DIVIDER 12.75" WHITE	CAMBRO	CAMBRO MANUFACTURING CO	DIV12148	1 EA	EA	US
EXACT	5047402	BRUSH, POTATO 5.75" POLYESTER BRISTLE WHITE MEDIUM STIFF	CARLISLE	CARLISLE FOODSERVICE PRODUCTS	4041202	1 EA	EA	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	5132379	CYLINDER, PLASTIC	WINCO	DWL INDUSTRIES CO	FC-PL	1 EA	EA	China
EXACT	1997311	PAN, SHEET 18X26 ALUMINUM	WINCO	DWL INTERNATIONAL TRADING LLC	ALXP-1826	1 EA	EA	US
EXACT	6763098	PAN, STEAMTABLE 1/2 SIZE 4" D S/W HEAVYWEIGHT ANTI-JAMMING	WINCO	DWL INTERNATIONAL TRADING LLC	SPH-204	1 EA	EA	China
EXACT	7187876	KNIFE, COOKS 10" HIGH CARBON S/S WHITE POLYPROPYLENE HANDLE	MUNDIAL	MUNDIAL INC	W5610-10	1 EA	EA	US
EXACT	8095506	MAT, ANTI FATIGUE GREASE RESISTANT 28"X36" RUBBER BLACK CENTER INTERLOCKING COMFORT ZONE	CACTUS MAT	CACTUS MAT MFG CORP	2500-RC28	1 EA	EA	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	7168867	DISHWER, SQUEEZE 3.25 OZ S/W LORYB SIZE 10	VOLLRATH	VOLLRATH COMPANY, INC	47141, 47141-RD	1 EA	EA	US
EXACT	6791855	FUNNEL, PLASTIC	WINCO	DWL INDUSTRIES CO	FF-16	1 EA	EA	Taiwan
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	3095510	MAT, ANTI FATIGUE GREASE RESISTANT 28"X36" RUBBER BLACK END INTERLOCKING COMFORT ZONE	CACTUS MAT	CACTUS MAT MFG CORP	2500-RE28	1 EA	EA	US
EXACT	9329111	PAN, STEAMTABLE 1/2 SIZE 4" D S/W PERFORATED	SUPRIOR	THUNDER GROUP INC	807050	1 EA	EA	Viet Nam
EXACT	9616780	PAN, STEAMTABLE FULL SIZE 6" D S/W	WINCO	DWL INDUSTRIES CO	SPH-106	1 EA	EA	China
EXACT	8608168	SPOODLE, PORTION CONTROL 6 OZ S/W BLACK PLASTIC HANDLE	UPDATE INT	CROWN BRANDS LLC	SPSD-6	1 EA	EA	China
EXACT	8257487	WEDGER, FRUIT PLASTIC WHITE 8 CUT	SUNKIST	SUNKIST GROWERS INC	S-104, S104	1 EA	EA	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	8883308	HOLDER, FLATWARE 6-HOLE 5/2 COUNTERTOP 2-TIER	WINCO	DWL INDUSTRIES CO	FC-6H	1 EA	EA	China
EXACT	3265954	DISPENSER, NAPKIN STEEL TABLETOP BLACK/CHROME FINISH FULL FOLD	DIWIE	GP CONSUMER PRODUCTS LP-COMM	31202	1 EA	EA	US
EXACT	5234638	BOARD, CUTTING 18X24X.5 PLASTIC GREEN	KATCHALL	SAN JAMAR	CB-1824, CB-1824-S-GREEN	1 EA	EA	US
EXACT	1581529	SPOODLE, PORTION CONTROL 4 OZ S/W 1 PIECE W/ GREEN PLASTIC HANDLE	UPDATE INT	CROWN BRANDS LLC	SPSD-4	1 EA	EA	US
EXACT	7245866	TURNER, SOLID 2 1/2" S/W WHITE HANDLE MINI	SUPRIOR	DEXTER RUSSELL	27413, 5171PCP	1 EA	EA	US
EXACT	1657279	TURNER, HAMBURGER SOLID 4X3 5/8 W/ BLUE POLYPROPYLENE HANDLE HEAT RESISTANT	DEXTER	DEXTER RUSSELL	S286-4H-PCP	1 EA	EA	US
ALTERNATE PROVIDED - EXACT NOT AVAILABLE	2240884	TONG, UTILITY SCALLOPED 12" S/W SPRINGLESS	VOLLRATH	VOLLRATH COMPANY, INC	47812-10	1 EA	EA	US

Exhibit D



Poudre School District 2020-21

K-12 Student/Teacher Calendar**

AUGUST						
S	M	T	W	TH	F	S
						1
2	3	4	5	6	7	8
9	10	11	B/W	B/W	T	15
16	★	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

SEPTEMBER						
S	M	T	W	TH	F	S
		1	2	3	4	5
6	SB	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	B/W	26
27	28	29	30			

OCTOBER						
S	M	T	W	TH	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	E	K12	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

2021

NOVEMBER						
S	M	T	W	TH	F	S
1	2	3	4	5	6	7
8	B/W	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	SB	SB	SB	28
29	30					

DECEMBER						
S	M	T	W	TH	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	SB	SB	SB	SB	SB	26
27	SB	SB	SB	SB		

JANUARY						
S	M	T	W	TH	F	S
					SB	2
3	W	5	6	7	8	9
10	11	12	13	14	15	16
17	SB	19	20	21	22	23
24	25	26	27	28	29	30
31						

FEBRUARY						
S	M	T	W	TH	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	B/W	16	17	18	19	20
21	22	23	24	25	26	27
28						

MARCH						
S	M	T	W	TH	F	S
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	SB	SB	SB	SB	SB	20
21	22	23	24	25	26	27
28	29	30	31			

APRIL						
S	M	T	W	TH	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	K12	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

MAY						
S	M	T	W	TH	F	S
						1
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9	10	11	12	13	14	15
16	W	18	19	20	21	22
23	24	25	★	27	28	29
30	31					

JUNE						
S	M	T	W	TH	F	S
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30			

JULY						
S	M	T	W	TH	F	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

**PreK and Integrated Services Transition Programs may have different calendars. Check with the applicable department for details.

- Transition Day (6th and 9th grade only)
- Student Days
- School not in session - staff on duty
- K12 School not in session - staff exchange day
- E Elementary Schools not in session - staff exchange day
- ★ First and Last Day for all Students
- SB School Break - School not in session
- Holiday - PSD Closed
- Board of Education Meetings

Poudre School District

K-12 Student Calendar 2020-2021

School Start and End Dates	
August 14	Middle and High School Transition Day
August 17	First day for all students
May 26	Last Day of school
School Holidays/Intermissions	
August 7	1st year teachers on duty
August 12	Building/Work Day (all licensed staff on duty)
August 13	Building/Work Day (all licensed staff on duty)
August 14	Transition Day for 6th and 9th grade only
September 7	Labor Day (No students)
September 25	Building/Work Day (No Students)
October 15	ES (K-5) Parent Teacher Conferences (No students)
October 16	K-12 Parent Teacher Conferences* (No students)
November 9	Building/Work Day (Building/Work Day)
November 25-27	Thanksgiving Break (No students)
December 19	Winter Break Starts
January 4	K12 Staff Work Day
January 4	Winter Break Ends (No Students)
January 18	Martin Luther King Jr. Holiday (No students)
February 15	Building/Work Day (No Students)
March 13-21	Spring Break
April 16	K-12 Conference Exchange Day (No students)
May 17	Building/Work Day (No Students)
May 26	Last Day of school
Special Dates	
	New Elementary Student Registration Day
October 15	End of First Quarter
December 18	End of 1st Semester/2nd Quarter
	School of Choice Deadline: Secondary Schools
	School of Choice Deadline: Elementary Schools
March 12	End of Third Quarter
	High School Graduations
May 26	End of 2nd Semester/4th Quarter
Administration Bldg (JSSC)	482-7420
Transportation Services	490-3155
Customer Support Services (CSC)	490-3333
Child Nutrition	490-3557
Records	490-3142
IT Help Desk	490-3456

School Listing		
Bacon	488-5300	PK-5
Bauder	488-4150	PK-5
Beattie	488-4225	PK-5
Bennett	488-4750	K-5
Bethke	488-4300	K-5
Blevins	488-4000	6-8
Boltz	472-3700	6-8
Cache La Poudre ES	488-7600	PK-5
Centennial	488-4940	9-12
CLP Middle	488-7400	6-8
Dunn	488-4825	K-5
Eyestone	488-8600	PK-5
Fort Collins HS	488-8021	9-12
Fossil Ridge	488-6260	9-12
Harris Bilingual	488-5200	PK-5
Irish	488-6900	PK-5
Johnson	488-5000	PK-5
Kinard	488-5400	6-8
Kruse	488-5625	PK-5
Lab School	488-8260	K-5
Laurel	488-5925	PK-5
Leshner	472-3800	6-8
Lincoln	488-5700	6-8
Linton	488-5850	PK-5
Livermore	488-6520	K-5
Lopez	488-8800	PK-5
McGraw	488-8335	PK-5
O'Dea	488-4450	K-5
Olander	488-8410	PK-5
Polaris	488-8260	6-12
Poudre Community	490-3295	9-12
Poudre HS	488-6000	9-12
Preston	488-7300	6-8
PSD Global Academy	490-3086	K-12
Putnam	488-7700	PK-5
Red Feather	488-6550	PK-5
Rice	488-8700	PK-5
Riffenburgh	488-7935	K-5
Rocky Mountain	488-7023	9-12
Shepardson	488-4525	PK-5
Stove Prairie	488-6575	PK-5
Tavelli	488-6725	PK-5
Timnath	488-6825	PK-5
Traut	488-7500	PK-5
Webber	488-7800	6-8
Wellington	488-6600	6-8
Werner	488-5500	K-5
Zach	488-5100	K-5