

**Houston Independent School District
Request for Proposal
Project Number 12-12-10
Project Name: RFP / Food Services Frozen Food & Staple Groceries -
Annual**

January 24, 2013

To Prospective Bidders,

**SUBJECT: ADDENDUM– NUMBER TWO (2)
RFP / FOOD SERVICES – FROZEN FOOD & STAPLE GROCERIES -
ANNUAL**

PROJECT NUMBER: 12-12-10

Please note the following changes and clarifications to the above-referenced project:

Canned Fruit – All canned fruit will be accepted in either light syrup or juice.

Samples - Samples are consumed by children. Refrigerated temperatures must be 41 degrees or less and freezer temperatures must be 10 degrees or less upon receipt. Any sample products received above the specified temperature ranges will be rejected.

Price Schedule - The third gray column shall have added to column description: Value per pound of DF. The fourth gray column is the Vendor Commercial or Processed Commodity Unit Gross Price column minus the Dollar Value of Commodity required (second gray column). Please insert a separate line if needed. There should be one price and one product code per line.

DIRECT DISCOUNT SALE METHOD INFORMATION (if product code is not substitutable, please insert a separate line to add each product code)			
Diverted Food Number (DF#)	<i>**Enter Price Only - No Text</i> Dollar Value of Commodity Required (as ordered - cs, ea, bag, cont. to make one finished unit)	<i>**Enter Price Only - No Text</i> Value Per Pound of DF Diversion Cost Per Pound	<i>**Enter Price Only - No Text</i> HISD Extended Commodity Processed Net Price (Gross Price - Less Direct Discount Sale)

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Questions:

1. I am filling out sample forms and labels and want any and all distributors to get credit for the samples and paperwork. Can I type "valid for all bidding distributors" in the "name of bidder" section? Answer: No – you must list only the names of the bidders that requested samples.
2. Line 12 – 2.5 oz. Beef Charbroiled Steak Burger - Can you please verify that TVP is indeed allowed? Answer: Yes, up to 10% TVP is allowed. No fillers or extenders allowed shall be removed from specifications. However, No LFTB is allowed.
3. Line 12 - 2.5 oz Beef Charbroiled Steak Burger – The only nutritional requirement is 1 serving = 2.0 oz MMA? Answer: Correct. The serving size shall provide 2.0 oz M/MA. The size of the patty itself does not need to be specific to 2.5 oz.
4. Line 13 – Beef Ground Raw – the specification shall be changed to the following:
Beef, Ground: 18 to 20% fat; **IMPS 136.** Certified by U.S.D.A. Meat Grading and Certification Branch; Bidder must state Brand and Packer; four poly wrapped tubes weighing 10 lb. each; Domestic origin and prepared in a Federally inspected plant operating under provisions of the Federal Meat Inspection Act (FMIA), 21 U.S.C. 601 et seq. and regulations therein. At origin of meat processing, laboratory analysis (samples pulled by USDA grader per current USDA standards required for the National School Lunch Program and tested by an AMS designated laboratory) must include: Coliform Levels< 500/g; E Coli< 100/g; Salmonella negative; Std plate< 500,000/g, Staph < =500/g and E Coli 0157H: 7 negative must be faxed for review and approval prior to receiving a dock appointment and making delivery to the attention of HISD Quality Control Manager. AMS designated laboratory fat analysis and original USDA Grade Certificate must be faxed to secure a dock appointment and original fat analysis and original USDA Grade Certificate presented at delivery dock prior to unloading.
5. Line 15 – Beef Meatballs LS – Must the meatball be "all meat"? Answer: No. The words "no fillers or extenders" shall be removed from the specification. However, no LFTB is allowed.
6. Line 17 – Breaded Beef Fingers – Can these beef fingers have soy protein or must they be "all beef"? Answer: No fillers and extenders shall be removed from specification. However, no LFTB is allowed.
7. Line 18 Salisbury Steak – Must the Salisbury Steak be "all meat"? Answer: Alternative items can be submitted for consideration.
8. How does HISD define low sodium? Answer: HISD does not have a defined sodium range for each item, but rather a threshold when analyzing a complete menu. The sodium level in a product is taken into consideration when comparing/evaluating overall "Best Value".
9. Lines 138, 158, 161, 162 Sauces - Will you consider frozen alternatives? Answer: Yes.