

**CITY COUNCIL**

**The City of Orange Township, New Jersey**

**DATE** June 3, 2020

**NUMBER** 240-2020

**TITLE:** A RESOLUTION AWARDING A CONTRACT TO KARSON FOOD, INC. 3409 ROSE AVENUE, OCEAN, NEW JERSEY 07712 IN THE AMOUNT NOT TO EXCEED \$372,879.50 FOR THE 2020 USDA SUMMER FOOD PROGRAM COMMENCING JUNE 29, 2020 AND TERMINATING AUGUST 21, 2020.

WHEREAS, The City of Orange Township duly advertised for public bids for Summer Food Program vendors on April 16, 2020 in the Orange Transcript and the Star Ledger; and

WHEREAS, On April 30, 2020 the City of Orange Township received two bids for items pursuant to estimated quantities in the plans and specifications furnished by prospective bidders; and

Nu-Way Concessionaire, Inc. 339 Bergen Street Kearny, NJ 07032			Karson Food Service, Inc. 3409 Rose Avenue Ocean, New Jersey 07712		
Meal Type	Est. # of Servings/Meal	Unit Price	Meal Type	Est. # of Servings/Meal	Unit Price
Breakfast	2254	\$1.31	Breakfast	2254	\$1.95
Lunch	2254	\$2.72	Lunch	2254	\$2.95
Dinner	5	\$3.19	Dinner	5	\$2.95

WHEREAS, Nu-Way Concessionaire, Inc. withdrew their bid application and the award went to Karson Food, Inc.; and

WHEREAS, after careful examination the City of Orange Township recommends awarding a contract to Karson Food, Inc., approved by the State of New Jersey for Summer Food Program participation; and

WHEREAS, 2020 SFSP funds have been certified by the Department of Finance – Account Number: G-02-00-703-202-000; and

WHEREAS, it is in the best interest and general welfare of the City of Orange Township to award said contract to Karson Food, Inc.; and

**NOW, THEREFORE BE IT RESOLVED BY THE MUNICIPAL COUNCIL OF THE CITY OF ORANGE TOWNSHIP, NEW JERSEY,** that a contract be awarded to Karson Food, Inc., the aforesaid responsible bidder, in the unit prices of \$1.95 (breakfast), \$2.95 (lunch) and \$2.95 (dinner) based upon the estimated bid quantities in the invitation to bid in in the amount not to exceed \$372,879.50 for the 2020 USDA Summer Food Program commencing June 29, 2020 and terminating August 21, 2020.

**BE IT FURTHER RESOLVED,** that the Mayor of the City of Orange Township shall be and is hereby authorized and directed to execute said contract for and on behalf of the City of Orange Township pursuant to this Resolution which shall be attested to by the Municipal Clerk, City of Orange Township.

Adopted:

\_\_\_\_\_  
Joyce Lanier  
Municipal Clerk

\_\_\_\_\_  
Tency A. Eason  
Council President

*Wagdy Parachment*  
*of the City Attorney*  
\_\_\_\_\_  
CITY ATTORNEY

CITY OF ORANGE TOWNSHIP  
FINANCE DEPARTMENT

CERTIFICATION OF FUNDS  
NEXT BUDGET

I, Chief Financial Officer for the City of Orange Township, do hereby confirm that, based on the Quote or RFP, FRQ, bid results or "extraordinary unspecifiable services" without competitive bids for 2020 service contract, and the resolution presented to the Council for approval, and contingent upon Council approval of the Temporary Budget and inclusion of said item in the next year 2020 Budget, there will be sufficient funds to contract with:

Vendor Name: Karson Food  
Address: 3409 Rose Ave.  
City: Ocean  
State: NJ  
Zip Code: 07712

Purpose: Summer Food Service

Fund: Grant  
Line Description Summer Food Services 2020  
Account Numbers(s): G-02-00-703-202-000

Vendor ID: KARSO010

Purchase Order #: 20-00939

Amount not to exceed: \$372,879.50

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Division Head

Date

*Nile Clements*

5/28/2020

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Chief Financial Officer

Date

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State of New Jersey

DEPARTMENT OF AGRICULTURE  
HEALTH / AGRICULTURE BUILDING  
PO BOX 330  
TRENTON NJ 08625-0330

PHIL MURPHY  
Governor

SHEILA OLIVER  
Lt. Governor

DOUGLAS H. FISHER  
Secretary

SPONSOR FSMC, CONTRACTOR AND VENDOR CONFERENCE  
AWARD CHECKLIST

07-0051  
AGREEMENT #

City of Orange Township  
SPONSOR NAME

Sponsor pre-operational FSMC, Contractor, Vendor meeting was held on  
May 1, 2020

Persons attending: Wendy Sykes  
Robert Kardane  
Robin Kardane  
Kris Fisher (IT-Support)

This checklist is being provided to sponsors who contract for meal service to assist in establishing the subject matter that should be discussed, and agreed upon, during the pre-operational sponsor meeting. This document is not intended to be all inclusive and in no way relieves sponsor or FSMC, Contractor or Vendor from their respective responsibilities as established in federal regulations 7CFR, Part 225.

The following topics must be discussed by sponsor and FSMC, Contractor or Vendor representatives. Each representative must initial in the spaces provided.

A. TRUCK ROUTES

A timeline should be established for the issuance of truck routes. A truck route is a listing of sites per vehicle in the order in which meals will be delivered. It does not establish delivery times.

The truck routes will be given to sponsor on or before June 22, 2020  
(Date)

SPONSOR REPRESENTATIVE  
[Signature]

COMPANY REPRESENTATIVE  
[Signature]

SPONSOR REPRESENTATIVE

[Signature]

COMPANY REPRESENTATIVE

[Signature]

E. TRIP SCHEDULE

Sponsor and company must establish procedure and timelines for reporting any site activity that will affect the regular delivery of meals.

Trip schedules will be communicated to company by Telephone & Email.  
(Telephone/Letter/Fax)  
and must be received 48 hours hours in advance of the activity.

SPONSOR REPRESENTATIVE

[Signature]

COMPANY REPRESENTATIVE

[Signature]

F. MENU CHANGES

Sponsor will only consider menu changes when a scheduled item is unavailable to the company.

Company shall notify sponsor 24 hours hours in advance of need to change menu. Sponsor must agree to the intended replacement item.

SPONSOR REPRESENTATIVE

[Signature]

COMPANY REPRESENTATIVE

[Signature]

G. SITE DELIVERY FORM

Sponsor and vendor should agree on procedure for handling delivery forms, including changes due to whether site supervisor will be required to sign delivery forms and how much time will be allotted for meals to be counted.

Site supervisors signature [Signature] be required on delivery form. Drivers will  
(will/will not)

allow site supervisors 5 minutes to inspect and count meals. A copy of the delivery form must be left at the site.

SPONSOR REPRESENTATIVE

[Signature]

COMPANY REPRESENTATIVE

[Signature]

H. REFRIGERATION

Sponsor and company must review specifications highlighted in Schedule A.

Company agrees to comply with refrigerated truck specifications as highlighted in Schedule A and will notify sponsor immediately if changes arise.

Company agrees to comply with approved multi and single meal delivery codes on most

ATTACH COPIES OF ALL  
INVITATION FOR BIDS/  
CONTRACT COVER PAGES  
RECEIVED

# SUMMER FOOD SERVICE PROGRAM

## CONTRACTOR BID COVER SHEET

**SPONSORS MUST ATTACH TO THIS FORM COPIES  
OF THE FIRST PAGE OF ALL BIDS RECEIVED**

Agreement #: 07-0051

Name of Sponsor: City of Orange Township

Address: 29 N. Day Street

Orange, New Jersey 07050

Phone: 973 266 4082

Reason for selecting the contractor(s) chosen: \_\_\_\_\_

Contractor's Bid was complete and acceptable  
after 1<sup>st</sup> bidder with lowest bid (Newway  
Concessionaires, Inc.) withdrew their application  
at bid opening.

Prior to acceptance, sponsor must submit to the state agency for approval, any bid that:

- 1) Totals \$100,000 or more.
- 2) Exceeds the lowest bid.
- 3) Is the only bid received

Signed: [Signature] Title: Director  
(Authorized Sponsor Representative)

Date: 5/1/22

2020

SUMMER FOOD SERVICE PROGRAM

NOTICE TO BIDDERS

The City of Orange Township, an approved sponsor in the State of New Jersey invites the submission of sealed bids for prepackaged meals (Breakfast, lunch, snack) meeting program requirements as described in the bid specifications and contract. Bids containing dual prices for one meal type that are tied to a sponsor's ultimate level of meal service will be rejected. Contractors submitting bids must be registered in the State of New Jersey to participate in the 2020 Program. These meals are to be served to 2254 children in the Summer Food Service Program, Monday through Friday. Delivery is to be made as per bid specifications and contract.

Specifications and contract may be obtained as of April 16, 2020, from The City of Orange Township, Department of Community Services, 29 North Day Street Orange, New Jersey 07050. Packages available at the front door - Security desk.

Sealed bids clearly marked on the outside envelope, "Summer Food Service Program Bid," along with a sample lunch are to be received by April 30, 2020 at 1:00 PM at City of Orange Township - City Hall (Business Administrator's Office - 2nd fl.) Orange, New Jersey 07050.

Sealed bids must be mailed or hand-delivered (Placed in Drop Box at City Hall front door with security) to the City of Orange Township, Business Administrator - 29 North Day Street. Orange, New Jersey 07050. Bids forwarded by facsimile or email will not be accepted. The City of Orange Township shall not be responsible for loss, non-delivery or physical condition of qualification statements.

**\*\*BOND REQUIREMENTS**

A bid bond in the amount of 10 percent of the estimated total amount of bid must accompany the bid. The bid bond must be from a company listed in the current Department of Treasury Circular 570 certified to do

**THE SERVICE INSURANCE COMPANY, INC.**

(in CT, GA, KY, MA, MD, MS, MT, NH, NJ, NY, PA, RI, TN & WV)

(d/b/a Service Guarantee and Surety Company in DC, DE, NC & SC)

Service Guarantee and Surety Company (used in FL by: The Service Insurance Company, Inc.)

Service Guarantee and Surety Co. (used in VA by: The Service Insurance Company, Inc.)

**80 Main Street, Suite 330**

**West Orange, New Jersey 07052**

**Telephone: (973) 731-7650 - Fax: (973) 731-7889**

**BOND NO.: 48538**

**BID BOND**

**DATE OF BID: APRIL 30, 2020**

**AMOUNT OF BID: \$431,919.41**

**DESCRIPTION OF CONTRACT TO WHICH BID PERTAINS:**

**CONTRACT NO.: 07-0051, NJDA SUMMER FOOD SERVICE**

**KNOW ALL MEN BY THESE PRESENTS** that we, **KARSON FOOD SERVICE**, as principal, and hereinafter referred to as "Principal", and **THE SERVICE INSURANCE COMPANY, INC.**, a corporation duly organized pursuant to the laws of the State of New Jersey, and authorized to transact business as a surety in the State of **NJ**, as surety, and hereinafter referred to as "Surety", are held and firmly bound unto **CITY OF ORANGE TOWNSHIP**, as obligee, and hereinafter referred to as "Obligee", in the sum of the lesser of 10% of the "Amount of Bid" stated above or **TWENTY THOUSAND AND 00/100 DOLLARS (\$20,000.00)**, for the payment of which sum Principal and Surety bind ourselves and our respective heirs, executors, administrators, successors, and assigns, jointly and severally, by these presents:

**WHEREAS**, Principal as submitted a bid to Obligee in the amount stated above for the described contract (hereinafter referred to as the "Bid");

**NOW, THEREFORE**, if Obligee shall accept the Bid within the period specified for acceptance thereof (and, if no period is specified, then within 60 days of the date of the Bid) and (a) Principal and Obligee thereafter enter into a contract strictly in accordance with the terms and conditions of the Bid, and Principal provides the performance and payment bonds that it is required to provide pursuant to the Bid (if any), or (b) Obligee is ready, willing, and able to enter into a contract with Principal strictly in accordance with the terms and conditions of the Bid, and Principal, without justification, fails or refuses to enter into such a contract or, without justification, fails or refuses to provide the performance and payment bonds that it is required to provide pursuant to the Bid, and Principal pays to Obligee the penalty specified in the Bid, up to the penal sum of this Bond as stated above, as a result thereof, or (c) Obligee is not ready, willing, or able to enter into a contract with Principal strictly in accordance with the terms and conditions of the Bid, then this obligation shall be null and void, otherwise it shall remain in full force and effect.

**CONSENT OF SURETY**

Principal and Surety hereby certify and agree that, if Obligee shall accept the Bid within the period specified for acceptance thereof and shall enter into a contract with Principal relative thereto as described above, Surety will execute the performance and payment bonds that Principal is to provide as required by and in strict conformance with the Bid, without condition.

This Bond (including the Consent of Surety) is furnished to comply with the law of the jurisdiction governing the Bid. Any terms or conditions of this Bond (and/or the Consent of Surety) that conflict therewith shall be deemed deleted herefrom, and any requirements of the law of the jurisdiction that are not expressly set forth above shall be deemed incorporated herein. The intention is that this Bond (and Consent of Surety) be construed to conform with the law of the governing jurisdiction.

**SIGNED AND DELIVERED THIS Monday, April 20, 2020.**

**KARSON FOOD SERVICE [PRINCIPAL]**

By: 

**THE SERVICE INSURANCE COMPANY, INC.**

  
\_\_\_\_\_  
**JAMES S. BURGER, PRESIDENT**



**THE SERVICE INSURANCE COMPANY, INC.**

(in CT, GA, KY, MA, MD, MS, MT, NH, NJ, NY, PA, RI, TN & WV)  
(d/b/a Service Guarantee and Surety Company in DC, DE, NC & SC)

Service Guarantee and Surety Company (used in FL by: The Service Insurance Company, Inc.), in AL  
Service Guarantee and Surety Co. (used in VA by: The Service Insurance Company, Inc.)

**POWER OF ATTORNEY**

KNOW ALL MEN BY THESE PRESENTS: That THE SERVICE INSURANCE COMPANY, INC., 80 Main Street #330, West Orange, NJ 07052, a corporation of the State of New Jersey (d/b/a Service Guarantee and Surety Company in DC, DE, NC & SC), Service Guarantee and Surety Company (used in FL by: The Service Insurance Company, Inc.) and in AL, Service Guarantee and Surety Co. (used in VA by: The Service Insurance Company, Inc.) pursuant to authority granted by Article VIII, Section 7 of the By-Laws of said Company, which reads as follows: "CONTRACTS. The Board of Directors may authorize any officers, to execute any surety bond instrument in the name of and on behalf of the corporation, and such authority may be general or confined to specific instances."

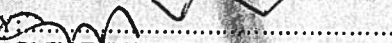
Does hereby nominate, constitute and appoint Glen T. Burger and James S. Burger, its true and lawful agents and Attorney(s)-in-Fact, to make, execute, seal and deliver for, and on its behalf as surety, and its act and deed: any and all bond undertakings, and consents of surety, no one bond to exceed an aggregated penal sum liability of \$5,000,000 (Five Million Dollars).

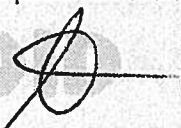
Does hereby nominate, constitute and appoint not applicable executed in home office of not applicable executed in home office Insurance Agency as its true and lawful Attorney(s)-in-Fact for the following purpose: to make, execute and deliver those bond undertakings and Consents of Surety on behalf of the Company to any Oblige for those bid bond, performance bond, payment bond and other bond undertakings not to exceed an aggregated penal sum liability of \$5,000,000 (Five Million Dollars).

Said Insurance Agency Attorney(s)-In-Fact shall obtain prior approval confirmed in writing from the Company with a bond number provided by the Company's home office prior to issuing any bonds. Said Attorney(s)-In-Fact by executing the attached bond(s), hereby represents and warrants under oath that the Company has granted it/him/her prior approval and furnished the bond number for the attached bonds, which has been logged and recorded at the Company's home office. The Company shall not cover, honor or pay any claims for unauthorized bonds, and the Oblige may confirm the validity of the attached bond on receipt by contacting the Company in writing at 973-731-7889 (fax) or Jburger@serviceinsurancecompany.com.

IN WITNESS WHEREOF, the said Treasurer and President have hereunto subscribed their names and affixed the Corporate Seal of the said The Service Insurance Company, Inc., this 2nd day of April, A.D 2019

THE SERVICE INSURANCE COMPANY, INC.

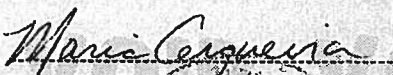
BY:   
GLEN T. BURGER, TREASURER

  
BY: .....  
JAMES S. BURGER, PRESIDENT

STATE OF NEW JERSEY )  
) SS  
CITY OF WEST ORANGE )

On this 2nd day of April, A.D. 2019, before the subscribed, a Notary Public of the State of New Jersey, duly commissioned and qualified, came the above named Treasurer and President of The Service Insurance Company, Inc., to me personally known to be the individuals and officers described in and who executed the preceding instrument, and they each acknowledge the execution of the same, and being by me duly sworn severally and each for himself depose the saith, that they are the said officers of the Company aforesaid, and that the seal is affixed to the preceding instruments, is the Corporate Seal of said Company, and that the Corporate Seal and their signatures as such officers were duly affixed and subscribed to the said instrument by the authority and direction of the said Corporation.

MARIA E. CERQUEIRA  
NOTARY PUBLIC OF NEW JERSEY  
Comm. # 2360557  
My Commission Expires 6/4/2022

  
Notary Public in the State of New Jersey

**CERTIFICATE**


I, the undersigned, President of The Service Insurance Company, Inc., The Company, do hereby certify that the original Power of Attorney in which the forgoing is full, true and correct copy, is in full force and effect on the date of this certificate; and I do further certify that the President who executed the said Power of Attorney was specially authorized by the Board of Directors to appoint any Attorney in Fact as provided in Article VIII, Section 7, of the By-Laws of The Service Insurance Company, Inc.

This Certificate may be signed by facsimile under and by authority of the following resolution of the Board of Directors of The Service Insurance Company, Inc.

Resolved: "That the facsimile or mechanically reproduced signature of the Company President, whether made heretofore or hereafter, wherever appearing upon a certified copy of any power of attorney issued by the Company, shall be valid and binding upon the Company with the same force and effect as though manually affixed."

COMPANY EMBOSSED CORPORATE SEAL MUST APPEAR ON BOND FORM AND POWER OF ATTORNEY

IN TESTIMONY WHEREOF, I have hereunto subscribed my name and affixed the Corporate Seal of the said Company, this 20 day of April, 2020.

  
JAMES S. BURGER, PRESIDENT

**THE SERVICE INSURANCE COMPANY**

*(Statutory Basis)*

**STATEMENT OF ADMITTED ASSETS,  
LIABILITIES SHAREHOLDER'S EQUITY**

**AS OF DECEMBER 31, 2019**

**ADMITTED ASSETS**

Cash & Cash Equivalents & Short Term Investments	3,945,877
Preferred Stocks	54,571
Common Stocks	2,882,205
Bonds	9,978,349
Interest Income Receivable	84,253
Premiums & Agents Balances	556,531
Amounts Receivable from Reinsurers	\$ 476,198
Other Receivable	(5,246)
Current Federal Income Tax Recoverable	-
Electronic Data Equipment	-
Net Deferred Tax Asset	82,349
	<hr/>
<b>TOTAL ADMITTED ASSETS</b>	<b>17,854,887</b>
	<hr/> <hr/>

**LIABILITIES & SHAREHOLDER'S EQUITY**

**LIABILITIES**

Losses & Loss Adjustment Expenses	794,929
Other Expenses	398,534
Taxes, licenses & fees	61,772
Federal Income Tax	66,254
Unearned Premiums	1,349,740
Amounts Withheld or Retained by Company for Accounts of Others	4,449,149
Miscellaneous	434,742
	<hr/>
<b>Total Liabilities</b>	<b>7,555,120</b>
	<hr/> <hr/>

**SHAREHOLDER'S EQUITY**

Common stock, par value \$20.00 per share	
50,000 shares authorized issued, 32,000 shares outstanding as of December 31, 2019	1,000,000
Gross Paid-In & Contributed Surplus	839,198
Unassigned funds (surplus)	9,499,168
Treasury Stock	(1,038,600)
<b>Total Shareholder's Equity</b>	<b>10,299,767</b>
	<hr/> <hr/>

**TOTAL LIABILITIES & SHAREHOLDER'S EQUITY**

**17,854,887**

STATE OF NEW JERSEY )

) SS

COUNTY OF ESSEX )

I, James S. Burger, President of The Service Insurance Company, Inc., do hereby certify that the above is a true statement of the assets, liabilities of said Corporation as of December 31, 2019.

James S. Burger, President

STATE OF NEW JERSEY )

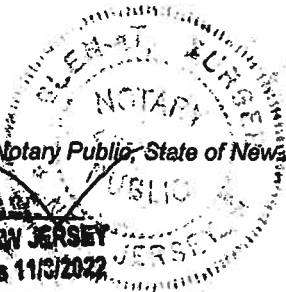
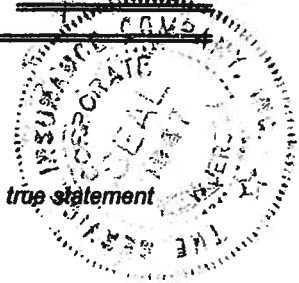
) SS

COUNTY OF ESSEX )

Subscribed and sworn before me, a Notary Public, State of New Jersey, in the County of Essex, this 24th day of March, 2020.

Notary Public

**NOTARY PUBLIC OF NEW JERSEY**  
My Commission Expires 11/3/2022





# State of New Jersey

DEPARTMENT OF AGRICULTURE  
DIVISION OF FOOD AND NUTRITION  
PO Box 334  
TRENTON NJ 08625-0334

PHILIP D. MURPHY  
*Governor*

SHEILA Y. OLIVER  
*Lt. Governor*

DOUGLAS H. FISHER  
*Secretary*

January 24, 2020

Mr. Robert Kardane, President  
Karson Food Service, Inc.  
3409 Rose Avenue  
Ocean, NJ 07712

Dear Mr. Kardane:

I am writing to inform you that your vendor registration packet for participation in the 2020 Summer Food Service Program (SFSP) has been approved and you are now eligible to bid on programs that contract for meals. The approval covers your preparation facility located at 3409 Rose Avenue Ocean, NJ 07712.

In addition, your State approved Schedule C menus for weeks 1 & 2 are enclosed. You may present these menus to SFSP sponsors when awarded contracts during the required sponsor-vendor meeting as a secondary option for meals served during the summer.

Note: Sponsors are **not** required to accept your approved Schedule C menus.

The following items **must** be included in the response to the invitation for bid.

- Invitation for bid and contract.
- Health and sanitation report.
- Business registration certificate.
- New Jersey Department of Health Consumer and Environmental Health Service License/Permit (where applicable).
- Disclosure of lobbying activities.
- Bid/performance bonds.
- Letter of approval from State agency.
- Two completed copies of the bid package with original signatures.
- A sample lunch with all required food components inclusive or exclusive of milk.
- If any items are missing, the bid will be disqualified.
- Any additional sponsor specifications included in the IFB.

The State Agency is forwarding information on all vendor approvals to the Regional Perishable Agricultural Commodities Act Office (P.A.C.A.). Any company that purchases more than one ton of fruit and/or vegetables in each day is required by P.A.C.A. to be licensed. If you have any questions regarding your compliance with this federal requirement you should contact:

Mr. Basil W. Coale, Regional Director AMS, Specialty Corps Program, PACA Division  
100 Riverside Parkway, Suite 101  
Fredericksburg, VA 22406  
(800) 495-7222 (toll free) Ext. 3 or (540) 376-6022 (local)

We wish you success in the summer of 2020. If you have any questions feel free to contact our office at (609) 292-4498.

Sincerely,



Tracii Butler Proctor, Coordinator  
Summer Food Service Program  
Division of Food and Nutrition

Enclosure: Schedule C

C: File

STATE OF NEW JERSEY  
BUSINESS REGISTRATION CERTIFICATE  
FOR STATE AGENCY AND CASINO SERVICE CONTRACTORS

DEPARTMENT OF TREASURY/  
DIVISION OF REVENUE  
PO BOX 252 3875  
TRENTON, N.J. 08646-0252

TAXPAYER NAME:  
KARSON FOOD SERVICE, INC.

TRADE NAME:

TAXPAYER IDENTIFICATION#  
223-398-283/000

CONTRACTOR CERTIFICATION#  
0084146

ADDRESS  
2104 HECK AVENUE  
NEPTUNE NJ 07753-4430

ISSUANCE DATE:  
09/13/01

EFFECTIVE DATE  
08/10/95

*Patricia A. Chiacchis*  
Director, Division of Revenue

FORM-BRC(08-01)

This Certificate is NOT assignable or transferable. It must be conspicuously displayed at above address.



NEW JERSEY DEPARTMENT OF HEALTH  
**SANITARY INSPECTION REPORT**

Karson Foods  
 (Name of Establishment)

3409 Rose Ave Ocean  
 (Address)

**SATISFACTORY**

Detailed supporting data sheets are available upon request on these premises and at the local department of health.

NEW JERSEY DEPARTMENT OF HEALTH		LOCAL BOARD OF HEALTH	
Consumer, Environmental and Occupational Health Services PO Box 369 Trenton, NJ 08625-0369		Local Board of Health (Name, Address and Telephone No.)	
Name of Inspecting Official (Print)	Date	Name of Inspecting Official (Print)	Date
<u>Janice Mub</u>	<u>7/11/19</u>		
Signature of Inspecting Official	Permanent Reg. No.	Signature of Inspecting Official	Permanent Reg. No.
<u>Janice Mub</u>	<u>2102</u>		

Note: In accordance with the State Sanitary Code, this "report shall be posted in a conspicuous place near the public entrance of the establishment." Specific references in the Inspection Report are to Chapter 24 of the State Sanitary Code, and/or Title 24, N.J.S.A.



NEW JERSEY DEPARTMENT OF HEALTH  
**CONSUMER AND ENVIRONMENTAL HEALTH SERVICE**  
P.O. Box 369, Trenton, New Jersey 08625-0369

0737546

**LICENSE / PERMIT**

THE FOLLOWING, PURSUANT TO N.J.S.A. 24:15-1 IS HEREBY AUTHORIZED TO  
OPERATE A: FOOD - COSMETIC ESTABLISHMENT

LOC: 3409 ROSE AVE  
OCEAN, NJ 07712-

LICENSE/PERMIT: 0012683

DATE ISSUED: 11/25/2019  
EXPIRES ON: 12/31/2020

KARSON FOOD SERVICE INC  
3409 ROSE AVE  
OCEAN, NJ 07712-

*Establishment Copy*

Information is provided for informational purposes only. It is not intended to be used for legal or regulatory purposes. For more information, please contact the New Jersey Department of Health at 609-982-2000.

# CERTIFICATE OF EMPLOYEE INFORMATION REPORT

RENEWAL

This is to certify that the contractor listed below has submitted an Employee Information Report pursuant to N.J.A.C. 17:27-1.1 et. seq. and the State Treasurer has approved said report. This approval will remain in effect for the period of

15-JUL-2017 to 15-JUL-2020

KARSON FOOD SERVICE, INC.  
3409 ROSE AVE.  
OCEAN NJ 07712

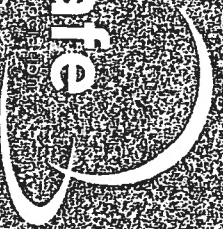


*Ford M. Scudder*

FORD M. SCUDDER  
State Treasurer



ServSafe



# ServSafe® CERTIFICATION

## BOB KARDANE

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

16095273

CERTIFICATION NUMBER

10591

EXAM FORM NUMBER

2/22/2018

DATE OF EXAMINATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

2/22/2023

DATE OF EXPIRATION



ANSI  
ASTM E7539  
Certification Number

Sherman Brown  
Executive Vice President, National Restaurant Association Solutions



In accordance with ANSI Accredited logo, ServSafe is a registered trademark of the American National Standards Institute (ANSI) and the American Conference for Food Protection (ACFP). ServSafe is a registered trademark of the National Restaurant Association (NRA) and the National Restaurant Association Solutions (NRAS). The ServSafe logo and the one design logo are trademarks of the NRA and the NRA Solutions. The ServSafe logo and the one design logo are trademarks of the NRA and the NRA Solutions.

Contact us with questions at 233 S. Wacker Drive, Suite 3600, Chicago, IL 60606-6383 or ServSafe@restaurant.org.



City of Orange Township

# 2020 SFSP VENDOR BID PACKET

## ATTENTION:

Write the email address of the person(s) authorized to make contractual decisions on behalf of your company; and the email address of the person attending the online bid opening on the sign-in sheet when taking a bid packet.

**SFSP Bid opening date is April 30, 2020 at 1:00 pm** In response to the COVID-19 pandemic and Governor Phil Murphy's declared state of emergency as per Executive Orders 103 and 107, the City of Orange Township will accept hand-delivery of bids on April 30, 2020, at 1:00 pm, using a document lockbox located outside of Orange City Hall. Pursuant to requirements of N.J.S.A. 4A:11-23 and N.J.S.A. 18A: 18A-21, the bid opening will be available to the public via online broadcast at 1:00 p.m. on April 30, 2020. The credentials for this broadcast will be made available on the City's website.

Upon winning the bid, your company will be required to attend a vendor conference with Wendy Sykes, SFSP Director. This meeting will be held via GoTo Meeting online video conferencing. You will be notified via email of the vendor conference date and time.



2020

**SUMMER FOOD SERVICE PROGRAM**

**NOTICE TO BIDDERS**

The City of Orange Township, an approved sponsor in the State of New Jersey invites the submission of sealed bids for prepackaged meals (Breakfast, lunch, dinner) meeting program requirements as described in the bid specifications and contract. Bids containing dual prices for one meal type that are tied to a sponsor's ultimate level of meal service will be rejected. Contractors submitting bids must be registered in the State of New Jersey to participate in the 2020 Program. These meals are to be served to 2254 children in the Summer Food Service Program, Monday through Friday. Delivery is to be made as per bid specifications and contract.

Specifications and contract may be obtained as of *April 16, 2020, from The City of Orange Township, Department of Community Services, 29 North Day Street Orange, New Jersey 07050. Packages available at the front door - Security desk.*

Sealed bids clearly marked on the outside envelope, "**Summer Food Service Program Bid,**" along with a sample lunch are to be received by April 30, 2020 at 1:00 PM at City of Orange Township – City Hall (Business Administrator's Office – 2<sup>nd</sup> fl.) Orange, New Jersey 07050.

Sealed bids must be mailed or hand-delivered (Placed in Drop Box at City Hall front door with security) to the City of Orange Township, Business Administrator –29 North Day Street, Orange, New Jersey 07050. Bids forwarded by facsimile or email will not be accepted. The City of Orange Township shall not be responsible for loss, non-delivery or physical condition of qualification statements.

**\*\*BOND REQUIREMENTS**

A bid bond in the amount of 10 percent of the estimated total amount of bid must accompany the bid. The bid bond must be from a company listed in the current Department of Treasury Circular 570 certified to do business in New Jersey. No other type of bid bond is acceptable.

2020

**SUMMER FOOD SERVICE PROGRAM**

**NOTICE TO BIDDERS**

**Addendum #1**

The City of Orange Township, an approved sponsor in the State of New Jersey invites the submission of sealed bids for prepackaged meals (Breakfast, lunch, dinner) meeting program requirements as described in the bid specifications and contract. Bids containing dual prices for one meal type that are tied to a sponsor's ultimate level of meal service will be rejected. Contractors submitting bids must be registered in the State of New Jersey to participate in the 2020 Program. These meals are to be served to 2254 children in the Summer Food Service Program, Monday through Friday. Delivery is to be made as per bid specifications and contract.

In response to the COVID-19 pandemic and Governor Phil Murphy's declared state of emergency as per Executive Orders 103 and 107, the City of Orange Township will accept sealed bids clearly marked on the outside envelope, "**Summer Food Service Program Bid,**" along with a sample lunch via hand-delivery **NO LATER THAN April 30, 2020, at 1:00 p.m.** Sealed bids will be accepted using a document lockbox located outside of Orange City Hall. Pursuant to requirements of N.J.S.A. 4A:11-23 and N.J.S.A. 18A: 18A-21, the bid opening will be available to the public via online broadcast at 1:00 p.m. on April 30, 2020. The credentials for this broadcast will be made available on the City's website.

**NJ SUMMER FOOD SERVICE PROGRAM**  
**FOOD SERVICE MANAGEMENT COMPANY INVITATION FOR BID AND**  
**CONTRACT**

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**Attachments**

- Schedule A: Sites Where Program Will Operate
  - Schedule B: USDA Food and Nutrition Service SFSP Meal Pattern
  - Schedule C: Week 1 and Week 2 Cycle Menus
  - Schedule D: Summer Food Service Program Food Specifications
  - Schedule E: Transportation Certification
  - Schedule F: Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion
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This document is an invitation to food service management companies to bid for the furnishing of unitized meals to be served to children participating in the Summer Food Service Program (SFSP) authorized by Section 13 of the National School Lunch Act and operated under Part 225 of the United States Department of Agriculture (USDA) regulations. This document sets forth the requirements, terms and conditions applicable to the proposed procurement.

SPONSOR: City of Orange Township  
 Legal Name of Sponsor

TERM OF CONTRACT: Start date: June 29, 2020 End date: August 21, 2020

### SECTION A - INSTRUCTIONS TO BIDDERS

#### 1. Definitions

As used herein:

- A. The term "bid" means the bidder's price offer and response to this Invitation for Bid (IFB).
- B. The term "bidder" means a food service management company submitting a bid in response to this IFB.
- C. The term "contractor" means a successful bidder who is awarded a contract by an SFSP sponsor.
- D. The term "food service management company" means any commercial enterprise or public or private nonprofit organization which contracts with a sponsor to prepare unitized meals, with or without milk, for use in the SFSP or to manage a sponsor's food service operations in accordance with the SFSP regulations.
- E. The term "sponsor" means a service institution which operates a meal service program under the SFSP.
- F. The term "unitized meal" means an individual proportioned meal consisting of a single serving of a combination of foods meeting the SFSP meal pattern requirements. Milk and/or juice may be unitized with other components or be delivered in bulk. The State Agency may approve exceptions to the unitized meal requirements for certain components of a meal, such as separate hot and cold packs.

#### 2. Submission of Bids

- A. Bidders are expected to examine carefully the specifications, schedules, and attachments herein and to inform themselves as to all terms, conditions, and requirements before submitting bids; failure to do so will be at the bidder's own risk and relief cannot be secured on the pleas of error. Neither law nor regulations make allowance for error either of omission or commission on the part of the bidders. In the case of error in estimated total prices in the bid, the unit price shall govern.
- B. Bids must be executed and submitted in duplicate. Erasures on all copies must be initialed by the bidder prior to submission. Failure to do so may result in rejection of the bid. Changes to the IFB are not allowed. The bid must be securely sealed in a suitable envelope, addressed to the office issuing the IFB and marked on the outside with the name of the bidder, bid number and date and time of opening. If a bid is selected, this IFB and accompanying documents along with the bid will become the contract.
- C. Bids over \$100,000 must be accompanied by a bid bond in an amount equal to the percentage of the total amount of the bid as specified on the Invitation for Bid Price Schedule, section G below. The bid bond must be from a surety company listed in the current U.S. Department of Treasury Circular 570. No other form of bid bond is acceptable (cash, letter of credit, trust account, land, etc.). Bid bonds will be returned (a) to unsuccessful bidders as soon as practicable after the opening of bids and (b) to the successful bidder upon execution of the contract and receipt of a performance bond.
- D. A copy of a current State of New Jersey health and sanitation inspection report for the FSMC's food preparation facilities shall be submitted with the bid.
- E. A sample lunch that meets the minimum requirements stated herein (unitized with or without milk) shall be submitted with the bid.
- F. A copy of the bidder's registration letter issued by the State Agency shall be submitted with the bid.

Failure to comply with any of the above shall be reason for rejection of the bid.

#### 3. Explanation to Bidders

Any explanation desired by a bidder regarding the meaning or interpretation of the IFB specifications and requirements must be requested in writing prior to the bid opening and with enough time allowed for a written reply to reach all bidders before the bid opening. Any information given to a prospective bidder concerning the IFB will be provided to all prospective bidders as an amendment to the IFB if such information is necessary to bidders in submitting bids on the IFB or if the lack of such information would be prejudicial to uninformed bidders.

4. Bidders Having Interest in More Than One Bid

If more than one bid is submitted by any one person, by or in the name of a clerk, partner, or other person, all such bids shall be rejected.

5. Pricing

Pricing shall be based on the cycle menus provided by the sponsor and described in Schedule C, attached hereto and made a part hereof. Deviation from the sponsor's cycle menu shall be permitted only upon authorization by the sponsor. The bid price per meal must include the price of food components, including milk and/or juice if a part of the unitized meal, packaging, transportation and all other related costs (e.g. condiments, utensils, etc.).

6. Estimated Number of Servings Per Day

The number of servings per day are the best-known estimates for meal requirements during the operating period. The sponsor does not guarantee orders for the estimated quantities and reserves the right to order meals in an amount more or less than that estimated at the beginning of the operating period. The maximum number of meals will be determined based on the approved level of meal service designated by the administering office of each site serving meals provided by the contractor. The contractor will be paid at the applicable unit price per meal rate for all meals delivered in accordance with this contract and the SFSP regulations.

7. Time for Receiving Bids

Sealed bids shall be deposited at the sponsor's address no later than the exact time and date indicated in this IFB. Bids received prior to the time of opening will be securely kept, unopened.

8. Evaluation of Bids/Award of Contract

- A. The contract will be awarded to that responsible bidder whose bid conforms to all the terms, conditions and requirements of the IFB and is the lowest total estimated amount.
- B. The sponsor reserves the right to reject any or all bids and to waive informalities and minor irregularities in bids received.
- C. The sponsor reserves the right to reject the bid of a bidder who previously failed to perform properly, or complete on time, contracts of a similar nature, or the bid of a bidder who investigation shows is not able to perform the contract.

9. Late Bids, Modifications of Bids and Withdrawal of Bids

- A. Any bid received after the exact time specified for receipt of bids will not be considered.
- B. Any modification of the IFB will not be accepted. A bid may be withdrawn prior to the exact time set for receipt of bids by telegram or in person by a bidder or an authorized representative, provided his or her identity is made known and he or she signs a receipt for the bid.
- C. A late modification of a successful bid which makes its terms more favorable to the sponsor will be considered at any time it is received and may be accepted.

**SECTION B - SCOPE OF SERVICES**

- 1. Contractor agrees to deliver unitized meals, with or without milk or juice to the locations specified on Schedule A, attached hereto and made a part hereof, subject to the terms and conditions of this solicitation.
- 2. All meals furnished must meet or exceed USDA meal pattern requirements set out in Schedule B, attached hereto and made a part hereof.
- 3. Contractor shall furnish meals as ordered by the sponsor during the period of operation specified on Schedule A.

**SECTION C- GENERAL CONDITIONS**

1. Term of Contract

This contract shall be for a period of 2 months as listed on page 2 of this contract. The sponsor may enter into a contract renewal with the selected FSMC for up to 4 additional Summer Food Service Program operational periods with mutual agreement of the sponsor and the FSMC.

2. Unit Prices per Meal

The unit prices per meal are fixed for the term of this contract. Any price change included as part of a renewal shall be based upon the price of the original contract as cumulatively adjusted prior to any previous adjustment or renewal, and shall not exceed:

For SFA's: the change in the Index Rate (as defined in Public Schools Contract Law, N.J.S.A. 18A:18A-1et seq.) for the 12 months preceding the most recent quarterly calculation available at the time the contract is renewed.

For non SFA's: the price adjustment percentage rate allowable using the CPI index found at [www.bls.gov/cpi](http://www.bls.gov/cpi).

3. Meal Orders

The sponsor will order meals on Monday of the week preceding the week of delivery. Orders will be placed for the total number of operating days in the succeeding week and will include breakdown totals for each site and each type of meal.

The sponsor reserves the right to increase or decrease the number of meals ordered on a 48-hour notice, or less if mutually agreed upon between the parties to this contract.

4. Meal-Cycle Change Procedures

Meals will be delivered daily in accordance with the cycle menu which appears in Schedule C. Menu changes may be made only when agreed upon by both parties. When an emergency exists which might prevent the contractor from delivering a specified meal component, the sponsor shall be notified immediately so substitutions can be agreed upon. The sponsor reserves the right to suggest menu changes within the contractor suggested food cost, periodically throughout the contract period.

5. Noncompliance

The sponsor reserves the right to inspect and determine the quality of food delivered and to reject any meals which do not comply with the requirements and specifications of the contract. The contractor will not be paid for unauthorized menu changes, incomplete meals, rejected meals not delivered within the specified delivery time, and meals rejected because they do not comply with the specifications. The sponsor reserves the right to obtain meals from other sources if meals are rejected due to any of the stated reasons. The contractor will be responsible for any excess cost but will receive no adjustment in the event the meals are procured at a lesser cost. The sponsor or inspecting agency shall notify the contractor in writing as to the number of meals rejected and the reasons for rejection.

The SFSP regulations provide that statistical sampling methods may be used to disallow payments for meals which are not served in compliance with program regulations. If disallowances are made based on statistical sampling, the sponsor and the contractor will be notified in writing by the State Agency as to the number of meals disallowed, the reasons for disallowance, and the methodology of the statistical sampling procedures employed.

6. Supervisions and Inspection of Facility

- A. The contractor hereby agrees to supervise at its places of business the preparation and assembly of meals and to conduct quality control inspections to check portions, size and appearance of packaging as well as quality of the product.
- B. The contractor recognizes the right of a representative of the sponsor, the New Jersey Department of Agriculture and/or representatives of the United States Department of Agriculture to inspect the contractor's food service facilities at any time during the contract period. Such inspection may proceed with or without notice to contractor.
- C. The contractor shall provide for meals which it prepares to be inspected periodically by the local health department or an independent agency to determine bacterial levels in the meals being served and for the results of the inspections to be submitted promptly to the sponsor and the State Agency. Bacteria levels found shall conform to the standards which are applied by the local health authority with respect to the level of bacteria which may be present in meals served by other establishments in the locality.

7. Record Keeping

- A. Delivery tickets must be prepared by the contractor at a minimum in three copies: one for the contractor, one for the site personnel and one for the sponsor. Delivery tickets must be itemized to show the number of meals of each type delivered to each site. Designees of the sponsor at each site will check adequacy of delivery and meals before signing the delivery ticket. Invoices shall be accepted by the sponsor only if the accompanying delivery tickets have been signed by the sponsor's designee at the site.
- B. The contractor shall maintain records including delivery tickets, invoices, receipts, purchase orders, production records or other evidence to support payments and claims.
- C. The books and records of the contractor pertaining to this contract shall be available for inspection and audit by representatives of the State Agency, the U.S. Department of Agriculture, the sponsor and the U.S. General Accounting Office at any reasonable time and place for a period of three years from the date of submission of the sponsor's final claim for reimbursement or until the final resolution of any outstanding investigations or audits.

8. Method of Payment

- A. The contractor shall submit its itemized invoices to the sponsor weekly. Each invoice shall give a detailed breakdown of the number of meals delivered at each site during the preceding period. No payment shall be made unless the required delivery receipts have been signed by the site representative of the sponsor.
- B. The contractor shall be paid by the sponsor for all meals delivered in accordance with this contract and SFSP regulations. However, neither the USDA nor the State Agency assumes any liability for payment of differences between the number of meals delivered by the contractor and the number of meals served by the sponsor that are eligible for reimbursement.



9. Performance Bond Requirement (applicable to contracts over \$100,000)

The contractor shall provide the sponsor with a performance bond in the amount of 10% of the total estimated amount of the bid as specified on the Invitation for Bid Price Schedule, section G below.. The bond shall be executed by the contractor and a licensed surety company listed in the current U.S. Department of Treasury Circular 570. The bond shall be furnished not later than ten days following award of the contract. Upon satisfactory performance of the contractor's contractual obligations and at the expiration of the contract term, the contractor shall be entitled to cancellation of the performance bond.

10. Insurance, Indemnification

The contractor shall procure and maintain the following insurance.

- A. Workmen's Compensation in accordance with the laws of the State of New Jersey.
- B. Liability coverage for bodily injury, property damage and products liability, including bodily injury and property damage caused by automobiles, with limits of \$500,000 for injury or death of any one person and \$1,500,000 for injury or death of two or more persons in any one accident, \$100,000 property damage and \$200,000 products liability for any single occurrence.
- C. The contractor shall indemnify the sponsor and the State of New Jersey against loss or damage including attorney fees and costs of litigation caused by negligent acts of the contractor or of the contractor's agents or employees.
- D. The contractor expressly agrees to defend any suit against the sponsor for personal injury, sickness or disease arising out of consumption or use of products purchased from the contractor (as well as suit for loss resulting from pilferage by the contractor's employees). The sponsor shall promptly notify the contractor and the New Jersey Department of Agriculture in writing of any claims against either the contractor or the sponsor, and if suit has been filed, shall forward to the contractor and the State Agency all papers received in connection therewith. The sponsor shall not incur expense or enter into settlement without the contractor's consent, provided however, that if the contractor shall refuse or fail to defend, the sponsor may defend, adjust or settle any such claim, and the costs thereby incurred, including reasonable attorney fees, will be charged to the contractor.

11. Availability of Funds

This contract is expressly made contingent upon adequate funding from federal, state and local sources. In the event adequate funding is not available, and the sponsor is unable to satisfy its financial obligation hereunder, the sponsor shall have the option to terminate this contract upon five days written notice to the contractor.

12. Emergencies

- A. In the event of unforeseen emergency circumstances, the contractor shall immediately notify the sponsor by telephone or fax of the following: (1) the impossibility of on-time delivery; (2) the circumstances precluding delivery; and (3) a statement of whether future deliveries will be affected. No payments will be made for deliveries made later than two hours after the specified start time for lunch and one hour after the specified start time began for breakfast and supplement.
- B. Emergency circumstances at the site precluding utilization of meals are the concern of the sponsor. The sponsor may cancel orders provided the contractor is contacted by 7:00 a.m. on the day of delivery or in time to "hold" or "recall" delivery if mutually agreed upon between the sponsor and the contractor.
- C. Adjustments for emergency situations that affect the contractor's ability to deliver meals, or the sponsor's ability to utilize meals, for periods longer than 24 hours will be mutually worked out between the contractor and sponsor.

13. Termination

- A. The sponsor reserves the right to terminate this contract if the contractor fails to comply with any of the requirements of this contract. The sponsor shall notify the contractor and surety company, if applicable, of specific instances of noncompliance in writing. In instances where the contractor has been notified of noncompliance with the terms of the contract and has not taken immediate corrective action, the sponsor shall have the right, upon written notice, of the immediate termination of the contract and the contractor or surety company, if applicable, shall be liable for any damages incurred by the sponsor.
- B. The sponsor may, by written notice to the contractor, terminate the right of the contractor to proceed under this contract, if it is found by the sponsor that gratuities in the form of entertainment, gifts or otherwise were offered or given by the contractor to any officer or employee of the sponsor with a view toward securing a contract or securing favorable treatment with respect to the award or renewal of the contract.
- C. In the event this contract is terminated as provided in paragraph (B) above, the sponsor shall be entitled (i) to pursue the same remedies against the contractor it could pursue in the event of breach of contract by the contractor, and (ii) to a penalty in addition to any other damages in an amount which shall not be less than three nor more than ten times the costs incurred by the contractor in providing any such gratuities to any such officer or employee.
- D. The rights and remedies of the sponsor provided in this section shall not be exclusive and are in addition to any other rights and remedies provided by law or under this contract.

- E. The sponsor and the contractor agree that the sponsor may cancel this contract within 72 hours' notice to the contractor and with approval of the State Agency for any one or more of the following documented reasons:
- 1) The sponsor disallows 5 percent (5%) of all meals delivered in one week or 10 percent of any meal type for one week.
  - 2) The contractor fails to deliver any one meal type on any day without enough justification.
  - 3) Ten percent (10%) of the sponsor's sites, over a one-week period, receive meal delivery outside of the approved time.
  - 4) Five percent (5%) of the meals delivered over a one-week period did not follow the approved cycle menu (Schedule C).
  - 5) Any part of this contract was subcontracted to another company for the preparation of the meals.
- F. The contractor may cancel this contract for the following documented reason:
- An excess of five percent (5%) of the meals delivered over a one-week period, were disallowed by the State Agency and are attributed to the sponsor's failure to meet its responsibilities under this contract or its agreement with the State Agency.
- G. In the event of termination of this contract, the sponsor shall only be responsible for meals that have already been assembled and delivered in accordance with this contract.

14. Subcontracts and Assignments

- A. The contractor shall not subcontract for the total meal, with or without milk, or for the assembly of the meal, and shall not assign, without the advance written consent of the sponsor, this contract or any interest therein.
- B. In the event of any assignment, the contractor shall remain liable to the sponsor as principal for the performance of all obligations under this contract.
- C. Contractors that prepare and assemble frozen meals designed to be served hot may, with the approval of the State Agency, subcontract for the heating and delivery of pre-packaged meals for hot service. The heating and delivery must be performed by the same subcontractor.

15. Specifications

A. Packaging

- 1) Hot Meal Unit - Package suitable for maintaining meals in accordance with local health standards. Container and overlay should have an airtight closure, be of non-toxic material, and be capable of withstanding temperatures of 400 degrees (204 degrees Celsius) or higher.
- 2) Cold Meal Unit (or Unnecessary to Heat) - container and overlay to be plastic or paper and non-toxic.
- 3) Sandwich is to be individually wrapped in addition to the overlay on the container.
- 4) Cartons - Each carton to be labeled. Label to include:
  - i) Processor's name and address (plant)
  - ii) Item identity, meal type
  - iii) Date of production
  - iv) Quantity of individual units per carton
- 5) Meals shall be delivered with appropriate nonfood items: condiments, straws for milk, napkins, single service ware, etc. The sponsor shall insert the types of condiments that are necessary for the meals on Schedule C, Week 1 and Week 2 Cycle Menus.
- 6) Individual containers shall be delivered in cartons constructed to prevent damage to the containers inside. An equal number of containers must be in each carton, except one, which may have fewer to allow for the exact number of meals ordered.
- 7) The sponsor may require that the contractor provide means for maintaining adequate temperatures of meals after delivery for a period that covers said meal service (i.e. two hours for lunch, one hour for all other meal types).
- 8) All containers shall have, on file, the name of the supplier, the telephone number, and a product label specifying ingredients for any food product unitized for meals under this contract. The contractor shall be able to immediately supply this information to the sponsor, state agency or health department for any meal served at any site listed on Schedule A.

- 9) All components of a cold meal shall be unitized in a container before delivery to a site. The container and overlay shall be plastic, paper, non-toxic metallic or biodegradable material. Milk and/or juice may be enclosed in the unitized container.
- 10) All components of a hot meal shall be unitized on one or two containers before delivery to site. If two containers are used, one will store the hot portions and one will store the cold portions of the meal. The container and overlay should be an airtight closure and shall be aluminized or non-toxic metallic or biodegradable nonflammable material. Milk may be enclosed in the cold portion container.
- 11) Containers shall have the strength to prevent crushing of food and shall package the meals so that they are completely unexposed to the elements.

B. Delivery

- 1) Meals are to be delivered daily, unloaded and placed in the designated location by the contractor's personnel at each site listed on Schedule A.
- 2) The contractor shall be responsible for the delivery of meals at the specified time. Adequate refrigeration or heating shall be provided during delivery of all food to ensure that wholesomeness of food at the time of delivery in accordance with state and/or local health codes.
- 3) The sponsor reserves the right to add or delete food service sites by amendment to the initial list of approved sites on Schedule A and make changes in the approved level for the maximum number of meals which may be served under the program at each site. The sponsor shall notify contractor by providing an amendment to Schedule A of all sites which are approved, canceled or terminated after the acceptance of this contract and of any change in the approved level of meal service for a site. Such amendments shall be provided within 48 hours or less.
- 4) The delivery of more than one meal type per day at any site shall be made separately within one hour of the beginning of meal service for lunch and within one-half hour of the beginning of meal service for breakfast or supplement and in accordance with the serving time schedule (Schedule A). When holding facilities have been approved by the State Agency, the contractor can deliver two meal types together according to the meal service time for the early meals. When an emergency affects the ability of the contractor to deliver meals separately or the sponsor to utilize meals delivered separately, each situation is to be resolved by agreement of the contractor, sponsor and State Agency.
- 5) The contractor must provide the exact number of meals ordered. Counts of meals will be made by the sponsor at all sites before meals are accepted. Damaged or incomplete meals will not be included when the number of reimbursable meals is determined.
- 6) The contractor shall provide the sponsor with a separate listing of sites to be serviced by each delivery truck one week prior to the first day of meal service.
- 7) Hot and cold portions of meals must be delivered at the same time.
- 8) Cold meals shall be delivered at the site at a maximum temperature of 45 degrees Fahrenheit but shall not have a temperature of less than 32 degrees Fahrenheit at the scheduled time for meal service.
- 9) The vehicle and/or carton unitized to deliver cold meals shall have the capability of keeping the product below 45 degrees Fahrenheit until the time of site delivery.
- 10) Hot meals shall be delivered at the site at a temperature of at least 140 degrees Fahrenheit but shall not exceed 160 degrees Fahrenheit at the scheduled time for meal service.
- 11) The vehicle or carton utilized to deliver hot meals shall have the capability of keeping the product above 140 degrees Fahrenheit until the time of site delivery.

C. Food Preparation

Meals shall be prepared under properly controlled temperatures and assembled not more than 24 hours prior to delivery.

D. Food Specifications

- 1) All meals must meet the food specifications and quality standards as set forth in Schedule D and conform to the cycle menu cycle on Schedule C.
- 2) All meat and meat products, except sausage products, shall have been slaughtered, processed and manufactured in plants inspected under a USDA approved inspection program and bear the appropriate seal. All meat and meat products must be sound, sanitary and free of objectionable odors or signs of deterioration on delivery.
- 3) Milk and milk products are defined as: "pasteurized fluid types of flavored or unflavored whole milk, low fat milk, skim milk or cultured buttermilk which meet state and local standards for such milk. All milk should contain vitamins A and D at the levels specified by the Food and Drug Administration and consistent with state and local standards for such milk." Milk delivered hereunder shall conform to these specifications.

16. 7 CFR Part 225, Summer Food Service Program

The contractor shall comply with SFSP regulations 7 CFR Part 225, which are incorporated herein by reference.

17. Equal Employment Opportunity

The Contractor will comply with all provisions of Executive Order No. 11246 of September 24, 1965 entitled "Equal Employment Opportunity," as amended by Executive Order 11375 of October 13, 1967, and as supplemented by regulations at 41CFR part 60, "Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor."

18. Contract Work Hours and Safety Standards Act

The contractor shall comply with Sections 102 and 107 of the Contract Work Hours and Safety Standards Act (40 U.S.C. 327-333), as supplemented by U.S. Department of Labor regulations (29 CFR part 5). *[Contracts more than \$2500 that involve employment of mechanics or laborers.]*

19. Environmental Protection/Energy Conservation

The contractor shall comply with all applicable standards, orders, or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401 *et seq.*) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251 *et seq.*). *[Contracts more than \$100,000.]*

The contractor shall recognize mandatory standards and policies relating to energy efficiency which are contained in the State energy conservation plan issued in compliance with the Energy Policy and Conservation Act.

20. Byrd Anti-Lobbying Amendment

If the amount of this contract exceeds \$100,000, the contractor confirms that it has filed the required certification under 31 U.S.C. 1352, that it has not and will not use federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any federal contract, grant or any other award covered by 31 U.S.C. 1352.

**SECTION D- CERTIFICATE OF INDEPENDENT PRICE DETERMINATION**

1. By submission of this offer, the offeror certifies and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:
  - A. The prices in this offer have been arrived at independently, without, for the purpose of restricting competition, any consultation, communication, or agreement, with any other offeror or with any competitor relating to those prices; the intention to submit an offer; or the methods or factors used to calculate the prices offered;
  - B. Unless otherwise required by law, the prices which have been quoted in this offer have not been and will not be knowingly disclosed by the offeror, directly or indirectly, to any other offeror or competitor prior to bid opening (in the case of a sealed bid solicitation) or prior to contract award (in the case of a negotiated solicitation); and
  - C. No attempt has been made or will be made by the offeror to induce any person or entity to submit or not to submit an offer for the purpose of restricting competition.
2. Each person signing this offer on behalf of the Food Service Management Company certifies that:
  - A. He or she is the person in the offeror's organization responsible for determining the prices being offered in the bid or proposal, and has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above; or
  - B. He or she is not the person in the offeror's organization responsible for determining the prices being offered in the bid or proposal, but that he or she has been authorized, in writing, to act as agent for the persons responsible for such determination, whose names are inserted below, in certifying that such persons have not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above \_\_\_\_\_ **(insert the full name of the person(s) in the offeror's organization responsible for determining the prices offered in the bid or proposal, and the title of his or her position in the offeror's organization)**; and he or she, as the authorized agent, does hereby certify on behalf of the person(s) stated above that they have not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above; and he or she has not personally participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above.
3. If the offeror deletes or modifies paragraph (A)(2) above, the offeror shall provide with its bid or proposal a signed statement setting forth in detail the circumstances of the disclosure.

  
 \_\_\_\_\_  
 Signature of Bidder's Authorized Representative

President  
 \_\_\_\_\_  
 Title

4/20/20  
 \_\_\_\_\_  
 Date

In accepting this offer, the sponsor certifies that the sponsor's officers, employees or agents have not taken any action which may have jeopardized the independence of the offer referred to above.

\_\_\_\_\_  
**Signature of Authorized Sponsor Representative**

(Accepting a bidder's offer does not constitute award of the contract.)

Note: Sponsor and bidder shall execute this Certificate of Independent Price Determination.

#### **SECTION E – BID SHEET UNIT PRICE INSTRUCTIONS**

1. The sponsor shall enter the start date and the end date for the required delivery of meal service under this contract.
2. The sponsor shall fill in the number of anticipated operating days during the contract period for each quantity shown for each meal type.
3. The sponsor shall insert the appropriate number of meal servings based on historical data, if available. This shall be done for each meal type. The sponsor may use discretion in choosing the number of meal servings. The sponsor should only choose the amounts which are appropriate for its meal servings.
4. The bidder shall submit prices on the listed meal types based on the cycle menus set forth in Schedule C in the estimated quantities to be delivered to all the sites stated in Schedule A.
5. The bidder shall insert the appropriate unit prices in ink or typed for each meal type listed.
6. The bidder shall calculate the estimated total price for each meal type and the total estimated amount of the bid.

SECTION F

**NJDA SFSP FOOD SERVICE MANAGEMENT COMPANY INVITATION FOR BID  
AND CONTRACT PRICE SCHEDULE**

SPONSOR		BID OPENING	
NAME <u>City of Orange Township</u>		BID ADVERTISING DATE <u>4/16/20</u>	BID NUMBER
AGREEMENT # <u>07-0051</u>		DATE <u>4-30-20</u>	
ADDRESS (Include City, State, Zip Code) <u>29 N. Day Street Orange NJ 07050</u>		TIME <u>1:00</u>	
CONTACT NAME <u>Ingrid Sikes</u>		LOCATION <u>City Hall Orange</u>	
TELEPHONE NUMBER <u>973 210-4082</u>		<u>29 North Day Street Orange NJ</u>	
		TELEPHONE NUMBER	
BIDDER			
NAME <u>Kardon Food Service, Inc.</u>		SIGNATURE (In ink) <u>[Signature]</u>	
STREET ADDRESS (Include City, State, Zip Code) <u>3409 Rose Ave Ocean, N.J. 07712</u>		NAME (Print or Type) <u>Robert Karolane</u>	
TELEPHONE NUMBER <u>(732) 922-1900</u>		TITLE <u>President</u>	
		DATE <u>4/20/20</u>	
UNIT PRICE SCHEDULE/CONTRACT DATES			
START DATE <u>June 29, 2020</u>		END DATE <u>August 21, 2020</u>	
MEAL TYPE	ESTIMATED NUMBER OF SERVINGS (MEALS) PER DAY	ESTIMATED NUMBER OF SERVING DAYS	ESTIMATED TOTAL PRICE PER MEAL
<u>Breakfast</u>	<u>2254</u>	<u>347</u>	<u>1.95</u>
<u>Lunch</u>	<u>2254</u>	<u>347</u>	<u>2.95</u>
<u>Dinner</u>	<u>2254</u>	<u>347</u>	<u>2.95</u>
Estimated Total			<u>\$431,919.40</u>
MEAL TYPE	ESTIMATED NUMBER OF SERVINGS (MEALS) PER DAY	ESTIMATED NUMBER OF SERVING DAYS	ESTIMATED TOTAL PRICE PER MEAL
Estimated Total			\$
TOTAL ESTIMATED AMOUNT OF BID (TO BE INSERTED BY THE BIDDER) \$			
BID BOND PERCENTAGE REQUIRED (Sponsor shall insert appropriate percentage from 5% to 10/%)		PERFORMANCE BOND PERCENTAGE REQUIRED	
Bid Bond <u>10</u> %		Performance Bond <u>10</u> %	
ACCEPTANCE			
Sponsor and FSMC agree to abide by all provisions, specifications and stipulations in the attached Contract, its Attachments A, B, C, D, E and F and the Bidding Requirements and Specifications which are expressly made part of this Contract.			
CONTRACT NUMBER		NAME (Print)	
SPONSOR SIGNATURE		TITLE	DATE

**City of Orange Township**

29 N. Day Street

1st Floor - Rm. 10

Orange, NJ, 07050-0001

(973) 266-4082

Agreement #: 13200014

Vendor ID: V22600217800

DUNS #: 051514222

Operating: 06/29/2020 - 08/21/2020

Approved: 03/31/2020

New Jersey Department of Agriculture

Division of Food & Nutrition

Summer Food Service Program - Schedule A

04/15/2020 08:52:37

Effective: July 2020

Site	Operating Info	Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
<b>2809 - CENTRAL PLAYGROUND</b> CENTRAL AVENUE ORANGE, NJ, 07050	Type: Open 06/29/2020 - 08/21/2020 Mon-Fri July 4: Closed Revision: Initial	08:30a - 09:30a 15 ALMS: 25 Vended - Invitation for Bid and Contract (IFB)		11:30a - 01:30p 60 ALMS: 70 Vended - Invitation for Bid and Contract (IFB)		
<b>STACEY MARTIN</b> (973) 266-4082	Revision: Initial	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)		
<b>2810 - METCALF PLAYGROUND</b> VALLEY STREET & ARGYLE AVENUE ORANGE, NJ, 07050	Type: Open 06/29/2020 - 08/21/2020 Mon-Fri July 4: Closed Revision: Initial	08:30a - 09:30a 10 ALMS: 20 Vended - Invitation for Bid and Contract (IFB)		11:30a - 01:30p 25 ALMS: 35 Vended - Invitation for Bid and Contract (IFB)		
<b>GLENN ARNOLD</b> (973) 266-4082	Revision: Initial	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)		
<b>2812 - ORANGE HIGH SCHOOL</b> 400 LINCOLN AVENUE ORANGE, NJ, 07050	Type: Open 07/01/2020 - 08/07/2020 Mon-Fri July 4: Closed Revision: Initial	08:00a - 09:00a 211 ALMS: 221 Vended - Invitation for Bid and Contract (IFB)		11:00a - 01:00p 211 ALMS: 221 Vended - Invitation for Bid and Contract (IFB)		
<b>ADEKUNLE JAMES</b> (973) 677-4050	Revision: Initial	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)		
<b>2813 - JR. PUBLIC SAFETY ACADEMY</b> (2) 29 PARK STREET ROOM 206 ORANGE, NJ, 07050	Type: Enrolled/Area Eligible 07/27/2020 - 08/07/2020 Mon-Fri July 4: Closed Revision: Initial	08:30a - 09:30a 20 ALMS: 30 Vended - Invitation for Bid and Contract (IFB)		11:30a - 01:30p 20 ALMS: 30 Vended - Invitation for Bid and Contract (IFB)		
<b>DETECTIVE CHERRY</b> (973) 266-4111	Revision: Initial	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)		
<b>2814 - MOUNT OLIVE CHURCH</b> 35-37 NORTH ESSEX ORANGE, NJ, 07050	Type: Enrolled/Area Eligible 07/06/2020 - 08/14/2020 Mon-Fri July 4: Closed Revision: Initial	08:30a - 09:30a 60 ALMS: 70 Vended - Invitation for Bid and Contract (IFB)		12:30p - 02:30p 65 ALMS: 75 Vended - Invitation for Bid and Contract (IFB)		
<b>MARNINE</b> (973) 454-7692	Revision: Initial	Invitation for Bid and Contract (IFB)		Invitation for Bid and Contract (IFB)		

**Totals Sites: 26 ALMS: 2394 0 ALMS: 0 2254 ALMS: 2489 0 ALMS: 0 80 ALMS: 90**

**City of Orange Township**

Agreement #: 13200014

New Jersey Department of Agriculture

29 N. Day Street

Vendor ID: V22600217800

Division of Food & Nutrition

1st Floor - Rm. 10

DUNS #: 051514222

Summer Food Service Program - Schedule A

Orange, NJ, 07050-0001

Operating: 06/29/2020 - 08/21/2020

04/15/2020 08:52:37

(973) 266-4082

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Effective: July 2020

Site	Operating Info	Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
<b>2815 - CAMP DON BOSCO IN THE VALLEY</b>	Type: Enrolled/Area Eligible 07/06/2020 - 08/07/2020 Mon-Fri	08:00a - 09:00a 130		11:00a - 01:00p 130		
650 NASSAU STREET ORANGE, NJ, 07050	July 4: Closed Revision: Initial	ALMS: 140 Vended - Invitation for Bid and Contract (IFB)		ALMS: 140 Vended - Invitation for Bid and Contract (IFB)		
FATHER GRINSELL (973) 590-8015						
<b>2816 - PARK AVENUE SCHOOL</b>	Type: Open 07/01/2020 - 08/12/2020 Mon-Fri	08:30a - 09:30a 365		11:30a - 01:30p 365		
231 PARK AVENUE ORANGE, NJ, 07050	July 4: Closed Revision: Initial	ALMS: 375 Vended - Invitation for Bid and Contract (IFB)		ALMS: 375 Vended - Invitation for Bid and Contract (IFB)		
TYRONE DORSEY (973) 677-4124						
<b>2817 - HEYWOOD AVENUE SCHOOL</b>	Type: Open 06/29/2020 - 08/07/2020 Mon-Fri	09:00a - 10:00a 120		12:00p - 02:00p 120		
421 HEYWOOD AVENUE ORANGE, NJ, 07050	July 4: Closed Revision: Initial	ALMS: 130 Vended - Invitation for Bid and Contract (IFB)		ALMS: 130 Vended - Invitation for Bid and Contract (IFB)		
LILLIE MOORE (973) 336-2036						
<b>2818 - ATHLETIC ARTS ACADEMY</b>	Type: Open 06/29/2020 - 08/21/2020 Mon-Fri	08:45a - 09:45a 40		12:30p - 02:30p 40		
23 S. ESSEX AVENUE ORANGE, NJ, 07050	July 4: Closed Revision: Initial	ALMS: 50 Vended - Invitation for Bid and Contract (IFB)		ALMS: 50 Vended - Invitation for Bid and Contract (IFB)		
MS. KARADE (973) 513-2368						
<b>2819 - ORANGE SUMMER CAMP</b>	Type: Open 06/29/2020 - 08/21/2020 Mon-Fri	08:00a - 09:00a 160		11:00a - 01:00p 160		
216 LINCOLN AVENUE ORANGE, NJ, 07050	July 4: Closed Revision: Initial	ALMS: 170 Vended - Invitation for Bid and Contract (IFB)		ALMS: 170 Vended - Invitation for Bid and Contract (IFB)		
LEAH GREEN (973) 266-4082						

**Totals Sites: 26**

**2164 ALMS: 2394 0 ALMS: 0 2254 ALMS: 2489 0 ALMS: 0 80 ALMS: 90**



City of Orange Township  
 29 N. Day Street  
 1st Floor - Rm. 10  
 Orange, NJ, 07050-0001  
 (973) 266-4082

Agreement #: 13200014  
 Vendor ID: V22600217800  
 DUNS #: 051514222  
 Operating: 06/29/2020 - 08/21/2020  
 Approved: 03/31/2020

New Jersey Department of Agriculture  
 Division of Food & Nutrition  
 Summer Food Service Program - Schedule A  
 04/15/2020 08:52:37  
 Effective: July 2020

Site	Operating Info	Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
2820 - CITY OF ORANGE COLGATE PARK	Type: Open 06/29/2020 - 08/21/2020 Mon-Fri	08:30a - 09:30a 30		11:30a - 01:30p 30		
DAY STREET	Mon-Fri	ALMS: 40		ALMS: 40		
ORANGE, NJ, 07050	July 4: Closed Revision: Initial	Vended - Invitation for Bid and Contract (IFB)		Vended - Invitation for Bid and Contract (IFB)		
GLENN ARNOLD (973) 266-4082						
2822 - JR. PUBLIC SAFETY ACADEMY (1)	Type: Enrolled/Area Eligible 07/13/2020 - 07/24/2020 Mon-Fri	08:30a - 09:30a 20		11:30a - 01:30p 20		
419 CENTRAL AVENUE	Mon-Fri	ALMS: 30		ALMS: 30		
ORANGE, NJ, 07050	July 4: Closed Revision: Initial	Vended - Invitation for Bid and Contract (IFB)		Vended - Invitation for Bid and Contract (IFB)		
DIRECTOR DOUGLAS (973) 266-4230						
2823 - ORANGE PUBLIC LIBRARY	Type: Open 06/29/2020 - 08/21/2020 Mon-Fri			11:30a - 01:30p 20		
348 MAIN STREET	Mon-Fri			ALMS: 30		
ORANGE, NJ, 07050	July 4: Closed Revision: Initial			Vended - Invitation for Bid and Contract (IFB)		
MS. WIGGINS (973) 673-0153						
2824 - ORANGE H.S. BAND	Type: Open 08/03/2020 - 08/21/2020 Mon-Fri					
400 LINCOLN AVENUE	Mon-Fri					
ORANGE, NJ, 07050	July 4: Closed Revision: Initial					
MR. JAMES (973) 677-4050						

Totals Sites: 26 2164 0 2254 0 80  
 ALMS: 2394 ALMS: 0 ALMS: 2489 ALMS: 0 ALMS: 90

City of Orange Township  
 29 N. Day Street  
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 Orange, NJ, 07050-0001  
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New Jersey Department of Agriculture  
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 Summer Food Service Program - Schedule A  
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Site	Operating Info	Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
2825 - PRIVATE CARE SUMMER CAMP	Type: Enrolled/Area Eligible 07/06/2020 - 08/21/2020 Mon-Fri	09:00a - 10:00a 10 ALMS: 20		12:00p - 02:00p 10 ALMS: 20		
5 MEADE STREET WEST ORANGE, NJ, 07051	July 4: Closed Revision: Initial	Vended - Invitation for Bid and Contract (IFB)		Vended - Invitation for Bid and Contract (IFB)		
Ms. Ashante Salvant (973) 419-0395						
2826 - ROSA PARKS COMMUNITY SCHOOL	Type: Open 06/29/2020 - 07/31/2020 Mon-Fri	08:00a - 09:00a 245 ALMS: 255		12:00p - 02:00p 245 ALMS: 255		
CLEVELAND & MAIN STREET ORANGE, NJ, 07050	July 4: Closed Revision: Initial	Vended - Invitation for Bid and Contract (IFB)		Vended - Invitation for Bid and Contract (IFB)		
TERRANCE WESLEY (973) 677-4515						
2829 - FIRST SHILOH BAPTIST CHURCH	Type: Enrolled/Area Eligible 07/06/2020 - 07/10/2020 Mon-Fri					07:30p - 09:30p 80 ALMS: 90
424 MAIN STREET ORANGE, NJ, 07050	July 4: Closed Revision: Initial					Vended - Invitation for Bid and Contract (IFB)
PASTOR TIMA (973) 677-1430						
VACATION BIBLE SCHOOL.						
2830 - STEM INNOVATION ACADEMY	Type: Open 07/01/2020 - 07/30/2020	08:00a - 09:00a 153		11:00a - 01:00p 153		
445 SCOTLAND ROAD SOUTH ORANGE, NJ, 07052	Mon-Thu July 4: Closed Revision: Initial	ALMS: 163 Vended - Invitation for Bid and Contract (IFB)		ALMS: 163 Vended - Invitation for Bid and Contract (IFB)		
JEVONI REID (973) 677-4000 x1902						

Totals Sites: 26 2164 0 2254 0 80  
 ALMS: 2394 ALMS: 0 ALMS: 2489 ALMS: 0 ALMS: 90

City of Orange Township

Agreement #: 13200014

New Jersey Department of Agriculture

29 N. Day Street

Vendor ID: V22600217800

Division of Food & Nutrition

1st Floor - Rm. 10

DUNS #: 051514222

Summer Food Service Program - Schedule A

Orange, NJ, 07050-0001

Operating: 06/29/2020 - 08/21/2020

04/15/2020 08:52:37

(973) 266-4082

Approved: 03/31/2020

Effective: July 2020

Site	Operating Info	Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
2831 - ORANGE PREPARATORY ACADEMY	Type: Open 07/01/2020 - 07/31/2020 Mon-Fri	08:00a - 09:00a 200 ALMS: 210		11:00a - 01:00p 200 ALMS: 210		
400 CENTRAL AVENUE ORANGE, NJ, 07050	July 4: Closed Revision: Initial	Vended - Invitation for Bid and Contract (IFB)		Vended - Invitation for Bid and Contract (IFB)		
TYRONE DORSEY (973) 677-4135						
2832 - KIDZ ZYONE	Type: Enrolled/Area Eligible 06/29/2020 - 08/21/2020 Mon-Fri	08:15a - 09:15a 25 ALMS: 35		12:15p - 02:15p 25 ALMS: 35		
400 SOUTH JEFFERSON STREET ORANGE, NJ, 07050	July 4: Closed Revision: Initial	Vended - Invitation for Bid and Contract (IFB)		Vended - Invitation for Bid and Contract (IFB)		
MS. (973) 779-5370						
2833 - COLLEGE PARK	Type: Open 06/29/2020 - 08/21/2020 Mon-Fri	08:30a - 09:30a 25 ALMS: 35		11:30a - 01:30p 25 ALMS: 35		
ALDEN & HIGH STREET ORANGE, NJ, 07050	July 4: Closed Revision: Initial	Vended - Invitation for Bid and Contract (IFB)		Vended - Invitation for Bid and Contract (IFB)		
GLENN ARNOLD (973) 266-4082						
2834 - AJW MARTIAL ARTS	Type: Enrolled/Area Eligible 06/29/2020 - 08/21/2020 Mon-Fri	08:30a - 09:30a 20 ALMS: 30		12:00p - 02:00p 20 ALMS: 30		
356 MAIN STREET 2ND FLOOR ORANGE, NJ, 07050	July 4: Closed Revision: Initial	Vended - Invitation for Bid and Contract (IFB)		Vended - Invitation for Bid and Contract (IFB)		
AARON WALKER (973) 674-5500						
2835 - IT TAKE A VILLAGE LEARNING CENTER	Type: Enrolled/Area Eligible 06/29/2020 - 08/21/2020 Mon-Fri	08:00a - 09:00a 15 ALMS: 25		12:00p - 02:00p 20 ALMS: 25		
439 MAIN STREET ORANGE, NJ, 07050	July 4: Closed Revision: Initial	Vended - Invitation for Bid and Contract (IFB)		Vended - Invitation for Bid and Contract (IFB)		
MS. HORNE (973) 677-7727						
<b>Totals</b>	<b>Sites: 26</b>	<b>2164</b> ALMS: 2394	<b>0</b> ALMS: 0	<b>2254</b> ALMS: 2489	<b>0</b> ALMS: 0	<b>80</b> ALMS: 90

City of Orange Township  
 29 N. Day Street  
 1st Floor - Rm. 10  
 Orange, NJ, 07050-0001  
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 Summer Food Service Program - Schedule A  
 04/15/2020 08:52:37  
 Effective: July 2020

Site	Operating Info	Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
<b>2836 - FOREST STREET COMMUNITY SCHOOL</b>	Type: Open 07/06/2020 - 07/30/2020	08:00a - 09:00a 140		12:00p - 02:00p 140		
651 FOREST STREET ORANGE, NJ, 07050	Mon-Thu July 4: Closed Revision: Initial	ALMS: 150 Vended - Invitation for Bid and Contract (IFB)		ALMS: 150 Vended - Invitation for Bid and Contract (IFB)		
TYRONE DORSEY (973) 677-4120	Type: Open 07/06/2020 - 08/14/2020	09:00a - 10:00a 20		12:00p - 02:00p 20		
<b>2837 - STRIVE SUMMER CAMP</b>	Type: Open 07/06/2020 - 08/14/2020	09:00a - 10:00a 20		12:00p - 02:00p 20		
587 CARROLL STREET ORANGE, NJ, 07050	Mon-Fri July 4: Closed Revision: Initial	ALMS: 30 Vended - Invitation for Bid and Contract (IFB)		ALMS: 30 Vended - Invitation for Bid and Contract (IFB)		
ASHANTAE SHALVANT (201) 303-0583	Type: Open 07/06/2020 - 07/30/2020	08:30a - 09:30a 130		11:30a - 01:30p 130		
<b>2838 - ORANGE EARLY CHILDHOOD LEARNING CENTER</b>	Type: Open 07/06/2020 - 07/30/2020	08:30a - 09:30a 130		11:30a - 01:30p 130		
397 PARK AVENUE ORANGE, NJ, 07050	Mon-Thu July 4: Closed Revision: Initial	ALMS: 140 Vended - Invitation for Bid and Contract (IFB)		ALMS: 140 Vended - Invitation for Bid and Contract (IFB)		
TYRONE DORSEY (973) 677-4000 x1920						
<b>Totals</b>	<b>Sites: 26</b>	<b>2164</b> ALMS: 2394	<b>0</b> ALMS: 0	<b>2254</b> ALMS: 2489	<b>0</b> ALMS: 0	<b>80</b> ALMS: 90



**USDA Food and Nutrition Service**  
**NJ Summer Food Service Program (SFSP)**  
**SCHEDULE B**

**Meal Patterns**

**Breakfast Meal Pattern**

**Select All Three Components for a Reimbursable Meal**

1 milk	1 cup	fluid milk
1 fruit/vegetable	1/2 cup	juice, 1 and/or vegetable
1 grains/bread <sup>2</sup>	1 slice 1 serving 3/4 cup 1/2 cup 1/2 cup	bread or cornbread or biscuit or roll or muffin or cold dry cereal or hot cooked cereal or pasta or noodles or grains

- 
1. Fruit or vegetable juice must be full-strength.
  2. Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.

**Lunch or Supper Meal Pattern**

**Select All Four Components for a Reimbursable Meal**

1 milk	1 cup	fluid milk
2 fruits/vegetables	3/4 cup	juice, 1 fruit and/or vegetable
1 grains/bread <sup>2</sup>	1 slice 1 serving 1/2 cup 1/2 cup	bread or cornbread or biscuit or roll or muffin or hot cooked cereal or pasta or noodles or grains
1 meat/meat alternate	2 oz. 2 oz. 2 oz. 1 large 1/2 cup 4 Tbsp. 1 oz. 8 oz.	lean meat or poultry or fish 3 or alternate protein product or cheese or egg or cooked dry beans or peas or peanut or other nut or seed butter or nuts and/or seeds 4 or yogurt 5

- 
1. Fruit or vegetable juice must be full-strength. Full strength vegetable or fruit juice may be counted to meet not more than one-half of this requirement.
  2. Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.
  3. A serving consists of the edible portion of cooked lean meat or poultry or fish.
  4. Nuts and seeds may meet only one-half of the total meat/meat alternate serving and must be combined with another meat/meat alternate to fulfill the lunch or supper requirement.
  - 5 Yogurt may be plain or flavored, unsweetened or sweetened.

**Snack (Supplement) Meal Pattern**

**Select Two of the Four Components for a Reimbursable Snack**

1 milk	1 cup	fluid milk
<sup>1</sup> fruit/vegetable	3/4 cup	juice, <sup>1</sup> fruit and/or vegetable

1 grains/bread <sup>2</sup>	1 slice	bread or
	1 serving	cornbread or biscuit or roll or muffin or
	3/4 cup	cold dry cereal or
	1/2 cup	hot cooked cereal or
	1/2 cup	pasta or noodles or grains
1 meat/meat alternate	1 oz.	lean meat or poultry or fish <sup>3</sup> or
	1 oz.	alternate protein product or
	1 oz.	cheese or
	1/2 large	egg or
	1/4 cup	cooked dry beans or peas or
	2 Tbsp.	peanut or other nut or seed butter or
	1 oz.	nuts and/or seeds or
4 oz.	yogurt <sup>4</sup>	

- 
1. Fruit or vegetable juice must be full-strength. Juice cannot be served when milk is the only other snack component.
  2. Breads and grains must be made from whole-grain or enriched meal or flour. Cereal must be whole-grain or enriched or fortified.
  3. A serving consists of the edible portion of cooked lean meat or poultry or fish.
  4. Yogurt may be plain or flavored, unsweetened or sweetened.

Sponsor CITY OF ORANGE TOWNSHIP  
 Agreement # 07-0051  
 Telephone 973-266-4082

NEW JERSEY DEPARTMENT OF AGRICULTURE  
 DIVISION OF FOOD & NUTRITION  
 SUMMER FOOD SERVICE PROGRAM  
 PO BOX 334  
 TRENTON NJ, 08623-0334

**SCHEDULE C**

**TEN DAY MENU PLANNER**

**STATE AGENCY USE ONLY:**

Approved by \_\_\_\_\_ Date \_\_\_\_\_

Expiration Date \_\_\_\_\_

MO/DA/YR

REQUIRED COMPONENTS	DAY 1		DAY 2		DAY 3		DAY 4		DAY 5	
	Food Item	Portion Size	Food Item	Portion Size	Food Item	Portion Size	Food Item	Portion Size	Food Item	Portion Size
B F A S T	1. Juice or Fruit or Vegetables (2)	DICED PEAR CUP 1/2 c / 4ozs.	ORANGE TANGERINE JUICE 1/2 c / 4ozs.	FRESH APPLE 1/2 c / 4ozs.	MIXED FRUIT CUP 1/2 c / 4ozs.	FRESH BANANA 1/2 c / 4ozs.				
	2. Bread or Bread Alternate (3)	WHOLE GRAIN HONEY GRAHAM TOASTERS 1 serv.	WHOLE GRAIN CORN CHEX CEREAL 1 serv.	WHOLE GRAIN BANANA MUFFIN 1 serv.	HONEY SCOOTERS CEREAL 1 serv.	CRISPY RICE CEREAL 1 serv.				
	3. Milk	1% WHITE MILK 8 OZS.	1% WHITE MILK 8 OZS.	1% WHITE MILK 8 OZS.	1% WHITE MILK 8 OZS.	1% WHITE MILK 8 OZS.				
	AM S L E L E C T 2	1. Milk 8 OZS.	2. Juice or Fruit or Vegetable (2) 3/4 c / 6ozs.	3. Bread or Bread Alternate (3) 1 serv.	4. Meat or Meat Alternate (1) 1 oz.					
L U N C H	1. Meat or Meat Alternate (1)	WHOLE GRAIN CHICKEN NUGGETS W/ BBQ SAUCE 2 OZS.	HOT TURKEY W/ GRAVEY 2 OZS.	SUN BUTTER & GRAPE JELLY WHOLE GRAIN SANDWICH 2 OZS.	TURKEY BREADST & YELLOW AMERICAN CHEESE MAYO 2 OZS.	W/SHREDDED MOZZERELLA CHEESE PIZZA 2 OZS.				
	2. Juice or Fruit or Vegetable (2)	CORN 1/2 c / 4ozs.	BROCCOLI FLORETS 1/2 c / 4ozs.	FRESH BABY CARROTS W/ DIP 1/2 c / 4ozs.	APPLE JUICE 1/2 c / 4ozs.	GARDEN SALAD (LETTUCE & TOMATOES) W/ DRESSING 1/2 c / 4ozs.				
	3. Fruit or Vegetable	FRESH ORANGE 1/4 c / 2ozs.	FRESH APPLE 1/4 c / 2ozs.	MIXED FRUIT CUP 1/4 c / 2ozs.	PEARS 1/4 c / 2ozs.	100% GRAPE JUICE 1/4 c / 2ozs.				
	4. Bread or Bread Alternate (3)	WHOLE GRAIN BREAD W/ MARGARINE 1 serv.	WHOLE GRAIN BREAD W/ MARGARINE 1 serv.	WHOLE GRAIN PRETZELS 1 serv.	WHOLE WHEAT ROLL 1 serv.	WHITE ROLL 1 serv.				
	5. Milk	FAT FREE CHOCOLATE MILK 8 OZS.	FAT FREE CHOCOLATE MILK 8 OZS.	FAT FREE CHOCOLATE MILK 8 OZS.	FAT FREE CHOCOLATE MILK 8 OZS.	FAT FREE CHOCOLATE MILK 8 OZS.				
P M S E L E C T 2	1. Milk 8 OZS.		8 OZS.							
	2. Juice or Fruit or Vegetable (2)		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.	
	3. Bread or Bread Alternate (3)		1 serv.		1 serv.		1 serv.		1 serv.	
	4. Meat or Meat Alternate (1)		1 oz.		1 oz.		1 oz.		1 oz.	
D I N N E R	1. Meat or Meat Alternate (1)	TURKEY BREADST & YELLOW AMERICAN CHEESE W/ MAYO 2 OZS.	100% BEEF BOLOGNA, YELLOW AMERICAN CHEESE MUSH 2 OZS.	CHICKEN BREADST & YELLOW AMERICAN CHEESE W/ MAYO 2 OZS.	SUN BUTTER & GRAPE JELLY WHOLE GRAIN SANDWICH 2 OZS.	100% HONEY TURKEY BREADST W/ MAYONAISE 2 OZS.				
	2. Juice or Fruit or Vegetable (2)	APPLE JUICE 1/2 c / 4ozs.	100% STRAWBERRY/KIWI 1/2 c / 4ozs.	PEACH 1/2 c / 4ozs.	MIXED FRUIT CUP 1/2 c / 4ozs.	APPLE JUICE 1/2 c / 4ozs.				
	3. Fruit or Vegetable	PEAR 1/4 c / 2ozs.	FRESH PEACH 1/4 c / 2ozs.	VEGGIE CHIPS 1/4 c / 2ozs.	100% PINEAPPLE JUICE 1/4 c / 2ozs.	FRESH CARROT STICKS W/ RANICH DIP 1/4 c / 2ozs.				
	4. Bread or Bread Alternate (3)	WHITE ROLL 1 serv.	100% WHITE BREAD 1 serv.	WHITE ROLL 1 serv.	WHOLE WHEAT PRETZEL 1 serv.	HOAGIE ROLL 1 serv.				



5. MILK	FAT FREE CHOCOLATE MILK	8 OZS.	1% WHITE MILK	8 OZS.	FAT FREE CHOCOLATE MILK	8 OZS.	1% WHITE MILK	8 OZS.	FAT FREE CHOCOLATE MILK	8 OZS.
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PLEASE REFER TO SCHEDULE B OF THE AGREEMENT AND THE SPSF NUTRITION GUIDANCE FOR SPONSORS FOR PORTION REQUIREMENT  
 • CHOOSE 2 COMPONENTS FOR SNACK / JUICE CANNOT BE SERVED IF MILK IS THE ONLY OTHER COMPONENT

(1) Cold cut meats with high water content, ie "Rolls" -- Turkey Roll must = 2.5 ozs.  
 (1) Peanut butter must = 4 tablespoons.  
 (2) Juice for AM or PM snack must = 6 ozs.  
 (3) Sandwiches require 2 servings of bread.  
 (3) Cold dry cereal must = 3/4 cup.  
 (3) Hot cereal must = 1/2 cup.

SPONSOR CITY OF ORANGE TOWNSHIP  
 Agreement # 07-0051  
 Telephone 973-266-4082

NEW JERSEY DEPARTMENT OF AGRICULTURE  
 DIVISION OF FOOD & NUTRITION  
 SUMMER FOOD SERVICE PROGRAM  
 PO BOX 334  
 TRENTON NJ, 08625-0334

**SCHEDULE C**

**TEN DAY MENU PLANNER**

**STATE AGENCY USE ONLY:**  
 Approved by \_\_\_\_\_ Date \_\_\_\_\_  
 Expiration Date \_\_\_\_\_  
 MO/DA/YR \_\_\_\_\_

	WEEK 1		2		DAY 1		DAY 2		DAY 3		DAY 4		DAY 5		
	REQUIRED COMPONENTS	Food Item	Portion Size	Food Item	Portion Size	Food Item	Portion Size	Food Item	Portion Size	Food Item	Portion Size	Food Item	Portion Size	Food Item	Portion Size
B	1. Juice or Fruit or Vegetables (2)	FRESH ORANGE	1/2 c / 4ozs.	FRESH APPLE	1/2 c / 4ozs.	DICED PEACH CUP	1/2 c / 4ozs.	WHOLE GRAIN CRANBERRY MUFFIN W/ MARGARINE	1 SERV.	WHOLE PEACH YOGURT	1/2 c / 4ozs.	MANDERINE ORANGE CUP	1/2 c / 4ozs.	WHOLE GRAIN POTATO RASIN BREAD W/ MARGARINE	1 SERV.
F	2. Bread or Bread Alternate (3)	SCOOTERS CEREAL	1 SERV.	SPECIAL K CEREAL	1 SERV.	WHOLE GRAIN CRANBERRY MUFFIN W/ MARGARINE	1 SERV.	WHOLE GRAIN CRANBERRY MUFFIN W/ MARGARINE	1 SERV.	KIX'S CEREAL	1 SERV.	WHOLE GRAIN POTATO RASIN BREAD W/ MARGARINE	1 SERV.	WHOLE GRAIN POTATO RASIN BREAD W/ MARGARINE	1 SERV.
A	3. Milk	1% WHITE MILK	8 OZS.	1% WHITE MILK	8 OZS.	1% WHITE MILK	8 OZS.	1% WHITE MILK	8 OZS.	1% WHITE MILK	8 OZS.	1% WHITE MILK	8 OZS.	1% WHITE MILK	8 OZS.
S	1. Milk		8 OZS.		8 OZS.		8 OZS.		8 OZS.		8 OZS.		8 OZS.		8 OZS.
E	2. Juice or Fruit or Vegetable (2)		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.
L	3. Bread or Bread Alternate (3)		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.
E	3. Bread or Bread Alternate (3)		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.
C	4. Meat or Meat Alternate (1)		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.
T	4. Meat or Meat Alternate (1)		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.
2	4. Meat or Meat Alternate (1)		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.
L	1. Meat or Meat Alternate (1)	100% BEEF HOT DOG	2 OZS.	SWEDISH TURKEY MEATBALLS	2 OZS.	TURKEY BREADST & YELLOW AMERICAN CHEESE MAYO	2 OZS.	100% BEEF BOLOGNA/ YELLOW AMERICAN CHEESE MUST	2 OZS.	BEEF BURGER PATTY W/ YELLOW AMERICAN CHEESE	2 OZS.				
U	2. Juice or Fruit or Vegetable (2)	WHITE POTATO/FRENCH FRIES	1/2 c / 4ozs.	MASHED POTATOES	1/2 c / 4ozs.	STRAWBERRY-KIWI JUICE	1/2 c / 4ozs.	GRAPE JUICE	1/2 c / 4ozs.	STEAMED SWEET CORN	1/2 c / 4ozs.				
N	3. Fruit or Vegetable	FRESH NECTARINE	1/4 c / 2ozs.	MANDERINE ORANGE CUP	1/4 c / 2ozs.	BANANA	1/4 c / 2ozs.	FRESH PEACH	1/4 c / 2ozs.	TOMATO KETCHUP	1/4 c / 2ozs.				
C	4. Bread or Bread Alternate (3)	HOT DOG BUN	1 SERV.	WHOLE GRAIN BREAD	1 SERV.	WHOLE WHEAT ROLL	1 SERV.	100% WHITE BREAD	1 SERV.	WHITE HAMBURGER ROLL	1 SERV.				
H	5. Milk	FAT FREE CHOCOLATE MILK	8 OZS.	FAT FREE CHOCOLATE MILK	8 OZS.	FAT FREE CHOCOLATE MILK	8 OZS.	FAT FREE CHOCOLATE MILK	8 OZS.	FAT FREE CHOCOLATE MILK	8 OZS.				
P	1. Milk		8 OZS.		8 OZS.		8 OZS.		8 OZS.		8 OZS.		8 OZS.		8 OZS.
M	2. Juice or Fruit or Vegetable (2)		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.		3/4 c / 6ozs.
S	3. Bread or Bread Alternate (3)		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.
E	3. Bread or Bread Alternate (3)		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.		1 SERV.
L	4. Meat or Meat Alternate (1)		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.
E	4. Meat or Meat Alternate (1)		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.
C	4. Meat or Meat Alternate (1)		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.
T	4. Meat or Meat Alternate (1)		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.
2	4. Meat or Meat Alternate (1)		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.		1 OZ.
D	1. Meat or Meat Alternate (1)	CHICKEN BREAST & YELLOW AMERICAN CHEESE W/ MAYO	2 OZS.	SUN BUTTER & GRAPE JELLY WHOLE GRAIN CANNED	2 OZS.	100% HONEY TURKEY BREADST W/ MAYONNAIS	2 OZS.	CHICKEN SALAD	2 OZS.	100% BEEF BOLOGNA W/ MAYO & MUSTARD	2 OZS.				

N E R	2. Juice or Fruit or Vegetable (2)		3. Fruit or Vegetable		4. Bread or Bread Alternate (3)		5. Milk			
		STRAWBERRY KIWI JUICE	1/2 c 4ozs.	MIXED FRUIT CUP	1/2 c 4ozs.	FRESH PEAR	1/2 c 4ozs.	CELERY STICKS W/DIP	1/2 c 4ozs.	RAISINS
	FRESH PLUM	1/4 c 2ozs.	FRESH CARROT STICKS W/RANCH DIP	1/4 c 2ozs.	PINEAPPLE JUICE	1/4 c 2ozs.	APPLE JUICE	1/4 c 2ozs.	PEACH CUP	1/4 c 2ozs.
	WHOLE WHEAT ROLL	1 serv.	WHOLE WHEAT PRETZEL	1 serv.	HOAGIE ROLL	1 serv.	WHOLE WHEAT BUN	1 serv.	WHOLE WHEAT PRETZEL	1 serv.
	FAT FREE CHOCHOLATE MILK	8 ozs.	1% WHITE MILK	8 ozs.	FAT FREE CHOCHOLATE MILK	8 ozs.	1% WHITE MILK	8 ozs.	FAT FREE CHOCHOLATE MILK	8 ozs.

\* PLEASE REFER TO SCHEDULE B OF THE AGREEMENT AND THE SFSP NUTRITION GUIDANCE FOR SPONSORS FOR PORTION REQUIREMENT  
 \* CHOOSE 2 COMPONENTS FOR SNACK / JUICE CANNOT BE SERVED IF MILK IS THE ONLY OTHER COMPONENT

(1) Cold cut meats with high water content, in "Rolls" -- Turkey Roll must = 2.5 ozs.  
 (1) Peanut butter must = 4 tablespoons.  
 (2) Juice for AM or PM snack must = 6 ozs.

(3) Sandwiches require 2 servings of bread.  
 (3) Cold dry cereal must = 3/4 cup.  
 (3) Hot cereal must = 1/2 cup.

**NJ SUMMER FOOD SERVICE PROGRAM**

**SCHEDULE C**

**Attach A Copy of Week 1 and 2 Cycle Menus**

## SCHEDULE D

### NJ SUMMER FOOD SERVICE PROGRAM

#### FOOD PRODUCT SPECIFICATIONS

Attached are food product quality specifications and food packaging and delivery specifications which are to be used in conjunction with menus prepared for vended programs participating in the Child Nutrition Programs.

Product information is presented by "meal component" category. A publication available as a resource from FNS/USDA is Program Aid No. 1331, "Food Buying Guide for Child Nutrition Programs" which gives average yield information on over 600 food items. Copies of this document may be obtained upon request through the state agency.

Where applicable, reference is also made to either USDA, F.D.A. Standards of Identity. All meat and poultry products used must be produced in plants with USDA Meat and Poultry Inspection Service.

Reference is made to "brand names" of known quality for some foods. Products of equal quality may be used in place of these brand names.

Fresh fruits are indicated for almost every meal. All fruit should be of proper ripeness for eating and free of excess bruises. Fruit must not be overripe. Seasonal availability may require some substitutions for indicated fresh fruit.

#### BREAD/BREAD ALTERNATE AND CEREAL SPECIFICATIONS

All bread/bread alternates are listed for one (1) serving size.

**Rice Flake Cereal** (ready to eat) - Unsweetened, individual boxes,  $\frac{3}{4}$  cup each or 1 ounce, whichever is less. Made of whole-grain or enriched or fortified cereal. Can only be served for breakfast or snack.

**English Muffin** - Made of whole-grain or enriched flour or meal. Weigh at least 25 grams or 0.9 ounces and contains approximately 35 percent moisture OR 50 grams for 1 serving, 1.8 oz for 1 whole muffin for 2 servings.

**Whole Wheat Bread** - Ingredients - enriched flour (both whole wheat and white in varying amounts), shortening, sugar, yeast, salt and water plus optional ingredients. "Enriched Bread" as labeled must contain thiamin, riboflavin, niacin, iron and folic acid. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHWE in the Code of Federal Regulations, Title 21, Part 17. Each slice weighs at least 25 grams or 0.9 ounces and contains approximately 35 percent moisture.

**Cornflakes** - Individual boxes,  $\frac{3}{4}$  cup each or 1 ounce, whichever is less. Made from cooked paste or pearled hominy, malt, sugar, and other seasonings. Select unsweetened cereal, made from whole-grain or enriched cereal. Can only be served for breakfast or snack.

**Rye Bread** - 1 slice - whole-grain or enriched bread. Each slice weighs at least 25 grams or 0.9 ounces and contains approximately 35 percent moisture.

**Cinnamon Roll** - Made of whole-grain or enriched flour or meal. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHWE, as indicated in the Code of Federal Regulations, Title 21, Part 17. Unfrosted weigh at least 50 grams or 1.8 ounces, frosted weigh 63 grams or 2.2 ounces, and contain approximately 35 percent moisture.

**Bagel** - Made of whole-grain or enriched flour. Weigh at least 25 grams or 0.9 ounces and contain approximately 35 percent moisture for  $\frac{1}{2}$  bagel OR 50 grams, 108 ounces for a whole bagel.

**Oat Flake Cereal** (ready to eat) - Unsweetened, individual boxes,  $\frac{3}{4}$  cup each or 1 ounce, whichever is less. Made of whole-grain or enriched or fortified cereal. Can only be served for breakfast or snack.

**Biscuit** - Enriched all-purpose flour must contain thiamin, riboflavin, niacin, folic acid and iron. Weigh at least 25 grams or 0.9 ounces and contain approximately 35 percent moisture.

**White Bread** (enriched) 1 slice - Made of flour, shortening, sugar, yeast, salt and folic acid. Contain 62 percent total solids. "Enriched bread" must contain thiamin, riboflavin, niacin and iron. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHWE, Code of Federal Regulations, Title 21, Part 17. Each slice weighs at least 25 grams or 0.9 ounces and contains approximately 35 percent moisture.

**Blueberry Muffin** - Made of whole-grain or enriched flour or meal. Weigh at least 50 grams or 1.8 ounces (without blueberries) and contains approximately 35 percent moisture. This applies to all muffins except for corn muffins.

**Raisin Bread** - Optional ingredients may be added. Sweet dough containing eggs and higher quantities of sugar and fat than regular dough, may be used to make raisin buns. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHEW, Code of Federal Regulations, Title 21, Part 17. Weighs at least 25 grams or 0.9 ounces and contains approximately 35 percent moisture.

**Peanut Butter Cookie\*** - (Plain cookie) Minimum of 31 grams (1.1 ounces) or cookies with nuts, raisins, chocolate pieces, and/or fruit puree 63 gm or 2.2 ounces. Predominant ingredient must be whole-grain or enriched meal or flour. Provide the nutrient content equivalent to iron, thiamin, riboflavin, and niacin present in 25 grams serving of enriched white bread.

**Hamburger Buns (Sesame Seed Buns) Bun** - Rolls are made from the specific yeast dough of the breads described on page 31. Optional ingredients may be added. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHEW, as indicated in the Federal Code of Regulations, Title 21, Part 17. ½ roll should weigh 25 grams or 0.9 ounces containing approximately 35 percent moisture and 1 roll should weigh 50 gm or 1.8 ounces.

**Hard Rolls and Dinner Rolls (Soft) Roll** - Must be made of whole-grain or enriched flour or meal. This product will meet the "Standards of Identity" as defined by the Food and Drug Administration, DHEW, as indicated in Code of Federal Regulations, Title 21, Part 17. Should have a minimum weight of 25 grams or 0.9 ounces and contain approximately 35 percent moisture.

**Dessert Cookies\*** - (This refers only to the cookies included on the Lunch/Supper Menus) Minimum serving of 14 grams or ½ ounce. Must be made from enriched or whole-grain flour or meal or cereals. Cookies (plain) minimum serving of 31 grams or 1.1 ounce. Cookies (with nuts, raisins, chocolate pieces and/or fruit puree) minimum serving of 63 grams or 2.2 ounces

*\*Note: You cannot serve cookies as a bread alternate at breakfast, lunch, or supper. You may serve cookies as a bread alternate in the snack if the primary ingredient is a whole-grain enriched flour or meal and the minimum weight of a serving of cookies (plain) is 31 grams or 1.1 ounces. Cookies (with nuts, raisins, chocolate pieces and/or fruit puree) minimum serving of 63 grams or 2.2 ounces. USDA recommends that cookies as a bread be served as part of a snack no more than twice a week. USDA recommends that cookies as a bread be served as part of snack no more than once in two weeks.*

#### FRUIT/VEGETABLE SPECIFICATIONS

**Orange Juice** - 100 percent, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrate) sweetened or unsweetened U.S. Grade A.

Orange juice should have color typical of fresh squeezed juice and be free of browning or oxidation. Juice should be practically free of defects, show no coagulation, having no noticeable seed particles, and have a normal flavor.

**Celery Sticks** - 3 sticks/each 4 inches long and ½ inch wide to equal ¼ cup serving. Bright, medium to light color. Fresh, firm, crisp branches. Free from noticeable blemishes or decay.

**Carrot Sticks** - 3 sticks/each 4 inches long X ½ inch wide to equal a ¼ cup serving.

Select medium to small size roots which are well-shaped, smooth, and solid and have good orange color. Carrots with considerable green color at the top require extra trimming. U.S. #1 carrots with 1-1/8-inch medium diameter.

**Pineapple Juice** - 100 percent juice, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates) sweetened or unsweetened U.S. Grade A.

Pineapple juice should have undiluted unfermented bright, light yellow to golden yellow color and be practically free of defects. Juice should have a distinct flavor and no coagulation of pulp.

**Nectarine** - 2 ¼ inches to diameter, size 88-96. One nectarine equals ½ cup serving (medium).

Rich color and plumpness. Firm with slight softening along the seam. Orange-yellow color between the red areas.

**Apple Juice** - 100 percent juice, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates) Clarified U.S. Grade A Fancy. Bright, typical color. Free from apple pulp, seeds or other sediments.

**Orange** - One orange equals ½ cup serving (medium), 138 counts.

Heavy, firm, well-colored, well-formed fruit with fine textured skins.

**Orange-Grapefruit Juice** - 100 percent, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates) U.S. Grade A.

Should have a good flavor and odor, bright, good color. Should not contain excessive amounts of pulp, seed particles or peel.

**Apricots** - Two medium apricots, approximately 1 3/8-inch diameter, each, equal ½ cup serving.

Select apricots having a bright, plump and juicy appearance with a uniform golden-orange color. Ripe apricots will yield to gentle pressure.

**Raisins** - Seedless, U.S. Grade A, small. Bulk 2-2/3 ounces = ½ cup, individual packages, 1.3 – 1.5 ounces = ¼ cup fruit.

Similar varietal characteristics, good typical color, good flavor and development.

**Tomato Slices** - Large or extra-large, 2 ½ - 2 ¾ inch diameter. Slice in ¼ inch slices. Two slices = ¼ cup.

**Tomato Wedges** - 5 X 6 size. ¼ tomato = ¼ cup.

Well-shaped, smooth, firm tomatoes, free from cracks, green or yellow sun-burned areas, blemishes and decay. Full red color and slight softening for immediate use.

**Lettuce, Head** - One piece = ¼ cup.

**Lettuce, Leaf** - One large leaf, untrimmed = ¼ cup. 1-pound AP equals 0.66 pounds ready to serve raw lettuce.

Green color, firm. Fresh outer leaves free from insects and noticeable discoloration or decay.

**Orange-Pineapple Juice** - 100 percent juice, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates). Sweetened or unsweetened U.S. Grade A.

Pineapple juice should have undiluted unfermented bright, light yellow to golden yellow color and be practically free of defects and orange juice should have color typical of fresh squeezed juice and be free of browning or oxidation.

**Pickle** - Large size - 4 to 4-3/4 inches long. ½ pickle = ¼ cup. Top quality cucumber pickles should be uniform in shape, almost cylindrical, with well-rounded ends, smooth and uniform color, and few defects that are obvious or objectionable.

**Banana, petite** - One banana, 150 count petite whole, equals. 3/8 cup fruit.

Plump, firm bright colored fruit. Free from scars and bruises. For immediate use select solid yellow colored fruit, lightly flecked with brown.

**Purple Plum** - One whole raw plum equals ½ cup fruit. Plums fresh purple, red or black size 45 and 50, 2 inches in diameter.

Well-formed fruit. Good color. Fairly firm to slightly soft state of ripeness. Fresh, bright appearance.

**Tomato Juice** - 100 percent juice, pasteurized, fresh, canned or reconstituted to single strength from concentrate (either canned or frozen concentrates) U.S. Grade A.

Tomato juice should have a color typical of well-ripened red tomatoes which have been properly prepared and processed. Juice should be practically free from defects, possess a good flavor, and have a good consistency.

**Peach** - 2-1/8 inches diameter, small, size 88 and 84. One peach equal 3/8 cup (medium). One size 80 peach equals ½ cup fruit.

Select fruits with plenty of red blush and free from signs of decay. They should be firm, not hard, and the skin between the red areas should have a yellowish cast rather than distinctly green.

**Pear** - 2-1/4 to 2-3/8 inches diameter (150 count). One pear equals ½ cup serving (medium).

Select well-formed, smooth fruits free from scars and skin punctures. Firm fruit will ripen on standing.

**Apple** - 2-1/2 inches diameter. One apple equals ½ cup (medium).

Select firm, crisp, well-colored apples. Flavor varies in apple and depends on the stage of maturity at time of picking. Immature apples lack color and are usually poor in flavor.

**Tangerine** - 2-3/8 inches in diameter. One tangerine equal 3/8 cup (medium, 120 count).

Select fresh bright fruits, generally well-colored, well-shaped, firm moderately heavy, and free from decay. Those with dull, dried skins or which are puffy and light in weight may have shrunken and dried flesh.

**Grapes** - Seedless, 14 grapes equal ½ cup, with seeds 12 grapes = ½ cup.

Plump, firm, well-colored, fresh looking, firmly attached to stem. Green fruit. Stems green and pliable.

**Grape Juice** - 100 percent juice, concord sweetened or unsweetened, U.S. Grade A.

Juice should have a bright purple or reddish color, be free of pulp, skins, and tartrate crystals. It should have a distinct flavor.

**Watermelon** - Approximately 27 lbs. each. 1/64 wedge = ½ cup.

## MEAT/MEAT ALTERNATE SPECIFICATIONS

### **Meat Alternates**

**Eggs** - Hard Boiled - Prepared from eggs, fresh, large shell. U.S. Grade A - Large. Uniform in size, clean, sound shell, free from foreign odors or flavors. Packed in Standard commercial shipping containers with good used packing materials.

**American Cheese** - Pasteurized, Processed Cheese - Processed cheese is a melted pasteurized blend of cheese and emulsifiers with or without added optional ingredients. Product must be USDA inspected processed cheese from a USDA approved plant. Product must conform to Standards of Identify, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 19.750.

**Natural Cheddar Cheese** - U.S. Grade A, aged 3-6 months. Not more than 39 percent moisture. Not less than 50 percent milk fat on the solid basis. Product must conform to Standards of Identify, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 19.500.

**Peanut Butter** - Smooth or chunky, U.S. Grade A (Skippy brand or equal). Peanut butter should have color that is medium brown to brown color roast. Peanut butter should be firmly set, smooth, pliable, and have good spread ability. Suitability seasoning and stabilizing ingredients may be added not more than 10 percent of the weight of the finished product. Product must conform to Standard of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 46.1.

**Nuts and Seeds** - Peanuts, soy nuts, tree nuts such as walnuts and seeds that are nutritionally comparable to meat or other meat alternates. Nuts such as acorns, chestnuts and coconuts are not acceptable due to their extremely low protein and iron values.

### **Poultry Items**

**Fried Chicken** - 2 ounces (edible) cooked meat equals one serving. Cooked, frozen U.S. Grade A (Holly Farms or equals), the batter/breading shall consist of a flour type base with other ingredients as needed to product a desirable texture, flavor, and color. The finished product should be uniformly covered with batter and breading and have a uniform brown color, free from burnt areas. Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 381.166.

Product shall be processed in its entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection) and Agricultural Marketing Service (Poultry Grading Programs).

**Chicken Roll** - 1 ½ ounces equals 1-ounce cooked lean meat. Empire poultry brand or equal. Form - fully cooked. Recommended points for specifications: Processing - chicken rolls purchased fresh or frozen should be processed in their entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection) and Agricultural Marketing Service (Poultry Grading Programs). Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 381.159.

**Turkey Roll** - 1 ½ ounces equals 1-ounce cooked lean meat. (Specification based on USDA purchased turkey rolls donated to schools or equal quantity.) Form - fully cooked. Grade - process from U.S. Grade II or better quality. Processing - turkey rolls purchased fresh or frozen should be processed in their entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection) and Agricultural Marketing Service (Poultry Grading Programs). Product must conform to Standard of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 381.159.

**Turkey Ham** - 1.4 ounces equal 1-ounce cooked lean meat. Specifications based on USDA, FSIS Standard as published in Vol. 44, No. 177, August 31, 1979. Product must conform to Standard of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service), Part 381.17, Subpart P.

### Meat Items

**Corned Beef** - 1-pound equals .42 pounds cooked lean meat. (Shur-Tenda brand or equal) (restaurant quality). Fully cooked, prepared from USDA Grade good or better. Processing - product must be processed in its entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection). Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.100.

**Roast Beef** - Shur-Tenda brand or equal - restaurant quality. Fully cooked, prepared from USDA Grade good or better. Processing - product must be processed in its entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection). Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.81.

**Beef, Bologna** - Oscar Mayer brand or equal. Bologna is a smoked fully cooked sausage. The meat components consist of beef very finely comminuted and stuffed in artificial or natural casings. The interior out surface is smooth, fine-textured, light pink in background color, and finely mottled with evenly distributed light to dark red flecks. Product must be processed in a plant operating under USDA's Meat Inspection Service. Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.180.

**Cooked Beef Salami** - Hebrew National brand or equal. Cooked beef salami is a smoked full cooked sausage. The meat components consist of moderately coarse-cut beef and finely comminuted beef with finely comminuted beef heart meat included in some formulas. Seasoning includes garlic and peppercorns. Salami is stuffed in artificial casings and measures from 3.5 to 4.5 inches in diameter. The interior cut surface is moderately coarse in texture and light to dark reddish-brown in color. Product must be processed in a plant operating under USDA's Meat Inspection Service. Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.180.

**Boiled Ham, Cured, Boneless** - 1.2 ounces unheated meal equals 1-ounce lean meat. Thumann's brand or equal. Selection No. 1 or Selection No. 2. The skinless, completely boneless, cured and smoked, fully cooked ham must be prepared from the regular short shank ham. The cured pork must be derived from sound, well-trimmed wholesale market and fabricated cuts. Product must be processed in a plant operating under USDA's Meat Inspection Service. Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.104. Yield on ham will vary depending if water added, 1.22 ounces ham water yields 1-ounce cooked ham, ham with natural juices 1.12 oz yields 1 oz lean ham.

### Fish Items

**Tuna Fish** - Fancy or solid. The can usually contains large piece of chunks or firm flesh - packed in oil or water. Grade - Packed under Federal Inspection (PUF 1). Tuna fish "salad" may be prepared by mixing tuna fish with relish and/or chopped vegetables such as celery and onions. Vegetable oil or mayonnaise may be used as a moistening agency to "bind" the salad. Mayonnaise or Salad Dressing must not be mixed into the salad. A separate portion pack of mayonnaise may be placed in the unitized lunch/supper meal if desired.

## SPECIFICATION - OTHER PRODUCTS

**Milk** - All milk products used must meet Federal, State and Local requirements for fluid milk.

**Butter** - U.S.D.A. Grade A or better. Salted or Unsalted.

**Margarine Fortified** - Product must conform to Standards of Identity, Code of Federal Regulations, Title (Food and Drug Administration) Part 45.1.

**Yogurt** - Plain, sweetened or flavored.

**Jelly** - Fruit portion packs minimum ½ ounce - Kraft brand or equal. Products must conform to Standards of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 29.2.

**Mayonnaise** - Portion packs 1/3 ounce or more. Kraft brand or equal. Product must conform to Standards of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 25.1.



### SCHEDULE E

## NJ SUMMER FOOD SERVICE PROGRAM

### TRANSPORTATION CERTIFICATION

1. Describe in detail the type of vehicle(s) and/or containers that will be utilized to provide adequate refrigeration and/or heating during delivery of all foods to ensure that temperatures remain in accordance with state and local health codes.

*All meals will be delivered in 12' insulated refrigerated trucks.  
All hot meals will be packed in combi insulated carriers to maintain meal temp. until serving time.*

2. How many vehicles(s) will be utilized to meet the terms of this contract?

*2*

3. Will the delivery of meals for this contract be combined on the same truck with deliveries for other contracts?  Yes, No

4. If bidding on preparation of hot meals, does the bidder have the capability to heat all meals at them State agency approved facility? If no, describe how the bidder proposes to meet the terms of this contract.

*Yes.*

5. Will the delivery of the meals for this contract be subcontracted? Yes  No

If yes, please provide the name, address, phone number and contract person below:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Certification**

***I certify that the above information accurately reflects how meals will be delivered and heated, if applicable. I further realize that any deviation from these statements may result in the cancellation of this contract by the sponsor.***

*[Signature]*  
\_\_\_\_\_  
**Signature of Bidder**

*4/20/20*  
\_\_\_\_\_  
**Date**

**SCHEDULE F****NJ Summer Food Service Program****Instructions for Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions**

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

- (1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals are presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any federal department or agency.
- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Karson Food Service, Inc.  
FSMC/VENDOR Name

Robert Kardane  
Name and Title of Authorized FSMC/VENDOR Representative

[Signature] 4/20/20  
FSMC/VENDOR Signature Date

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered. 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.
3. 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.
4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier 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 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.
5. 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.
6. 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 Transactions," without modification, in all lower tier covered transactions in all solicitations for lower tier covered transactions.
7. 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 determines the eligibility of its principals. Each participant may, but is not required to, check the Non-Procurement List.
8. Nothing contained in the foregoing shall be construed to require 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.
9. Except for transactions authorized under paragraph 5 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.

(TO BE COMPLETED AND RETURNED WITH BID)

HOLD HARMLESS AGREEMENT

Between The City of Orange Township  
29 North Day Street  
Orange, New Jersey 07050

And

Karson Food Service  
(Contractor)

3409 Route Ave. Ocean, N.J. 07712  
Address (not a post office box)

(732) 922-1900 / (732) 922-1904  
Telephone No. & Fax No.

It is understood and agreed the Contractor is:

1. An independent Contractor and is not an employee of the City of Orange Township.
2. The Contractor agrees to indemnify and hold harmless the City of Orange Township, the Council of the City of Orange Township, and all of its officers, agents and employees of and from any and all liability for damages for injury to person and property, including death, and against and from all suits and actions and all costs, damages and changes of whatsoever kind and nature, including attorney's fees to which the Township may be put for or on account of any injury or alleged injury to person, including death, or property, resulting from the performance of the Contractor's operations under this Contract, or by or in consequence of any neglect or omission of the part of the Contractor in the performance of operations under this Contract, whether such operations, or the absence thereof, be by the Contractor or anyone directly or indirectly employed by the Contractor.
3. The Contractor shall hold the City of Orange Township harmless for damages to the Contractor's equipment utilized during the term of this Contract.
4. The Contractor agrees to provide a certificate of insurance specifically naming the City of Orange Township as an additional named insured, providing general liability, bodily injury and property damage coverage with minimum limits of liability not less than \$500,000.00.

Signed this 20 day of April 2020

Karson Food Service, Inc.  
Name of Bidder

[Signature] - President  
Authorized signature and title

Robert Karson - President  
Print - Authorized signature and title

Subscribed and sworn to

Before me this 20 day of

April, 2020

[Signature]  
Signature of Notary

My Commission expires \_\_\_\_\_

**DAVID A WEISS**  
ID #50014677  
NOTARY PUBLIC  
STATE OF NEW JERSEY  
My Commission Expires April 24, 2020

CITY OF ORANGE TOWNSHIP

(TO BE COMPLETED AND RETURNED WITH BID)

NON-COLLUSION AFFIDAVIT

State of New Jersey

County of Monmouth

SS:

I, Robert Kardone residing in Ocean Township  
(Name of Affiant) (Name of Municipality)

In the County of Monmouth and State of New Jersey of full  
Age, being duly sworn according to law on my oath depose and say that:

I am President of the firm of Karson Food Service, Inc  
the bidder making this Proposal for the bid proposal entitled  
Summer Food Service Program and that I executed the said proposal with full authority to do  
(Title of bid proposal)

So that said bidder has not, directly or indirectly entered into any agreement, participated in any  
collusion, or otherwise taken any action in restraint of free, competitive bidding in connection with the  
above name project; and that all statements contained in said proposal and in this affidavit are true and  
correct, and made with full knowledge that the City of Orange relies upon the  
(Name of Contracting Unit)

truth of the statements contained in said proposal and in the statements contained in this affidavit in  
awarding the contract for the said project.

I further warrant that no person or selling agency has been employed or retained to solicit or secure  
such contract upon an agreement or understanding for a commission, percentage, brokerage, or  
contingent fee, except bona fide established commercial or selling agencies maintained by  
Karson Food Service, Inc.

Subscribed and sworn to

Before me this 20th  
April 2020

Robert Kardone  
Robert Kardone  
Type or print name of affiant under signature

David Weiss  
Notary Public of New Jersey  
My Commission expires \_\_\_\_\_

**DAVID A WEISS**  
ID #50014677  
NOTARY PUBLIC  
STATE OF NEW JERSEY  
My Commission Expires April 24, 2020

**BUSINESS ENTITY DISCLOSURE CERTIFICATION**  
**FOR NON-FAIR AND OPEN CONTRACTS**  
 Required Pursuant To N.J.S.A. 19:44A-20.8  
**CITY OF ORANGE TOWNSHIP, NEW JERSEY**

**Part I - Vendor Affirmation**

The undersigned, being authorized and knowledgeable of the circumstances, does hereby certify that

Karson Food Service, Inc. (Contractor)  
 has not made and will not make any reportable contributions pursuant to N.J.S.A. 19:44A-1 et seq. that, pursuant to P.L. 2004, c. 19 would bar the award of this contract in the one year period preceding the date of reorganization to any of the following named candidate committee, joint candidates committee, or political party committee representing the elected officials of the **CITY OF ORANGE TOWNSHIP** as defined pursuant to N.J.S.A. 19:44A-3(p), (q) and (r).

Dwayne D. Warren	
Kerry Guly	
Donald Williams	
Toney Ascham	
Christopher G. Jackson	
Harold J. Johnson	
Jamie Summers-Johnson	
Adrienne Wooten	

**Part II - Ownership Disclosure Certification**

I certify that the list below contains the names and home addresses of all owners holding 10% or more of the issued and outstanding stock of the undersigned.

- Check the box that represents the type of business entity:  
 Partnership     Corporation     Sole Proprietorship     Subchapter S Corporation  
 Limited Partnership     Limited Liability Corporation     Limited Liability Partnership

Name of Stock or Shareholder	Home Address
Robert Kardane	47 Markstone Dr. Ocean, N.J. 07712

**Part 3 - Signature and Attestation:**

The undersigned is fully aware that if I have misrepresented in whole or part this affirmation and certification, I and/or the business entity, will be liable for any penalty permitted under law.

Name of Business Entity: Karson Food Service, Inc.  
 Signed: [Signature] Title: President  
 Print Name: Robert Kardane Date: 4/20/20

Subscribed and sworn before me the 20 day of April 2020  
[Signature] (Affiant)  
April Rand Weiss 2006-2020  
**DAVID A WEISS** Robert Kardane, President  
 My Commission expires: ID #50014677 (Print name & title of affiant) (Corporate Seal)  
**NOTARY PUBLIC**  
**STATE OF NEW JERSEY**  
 My Commission Expires April 24, 2020

**POLITICAL CONTRIBUTION DISCLOSURE SECTION**

*(The following section must be completed)*

I hereby attest that the undersigned business entity, its subsidiaries, assigns or principals controlling in excess of 10% of the company has neither made a contribution, that is reportable pursuant to the Election Law Enforcement Commission pursuant to N.J.S.A. 19:44A-8 or 19:44A-16, in the one (1) year period preceding the award of the contract that would, pursuant to P.L. 2004, c.19, affect its eligibility to perform this contract, nor will it make a reportable contribution during the term of the contract to any political party committee in the *City of Orange and/or County of Essex*, if a member of that political party is serving in an elective public office of that *City of Orange and/or County of Essex* when the contract is awarded, or to any candidate committee of any person serving in an elective public office of that *City of Orange and/or County of Essex* when the contract is awarded.

OR

I hereby attest that the undersigned business entity, its subsidiaries, assigns or principals controlling in excess of 10% of the company has made reportable political contributions (more than \$300 per election cycle) over the 12 months prior to submission to the committees of the government entities listed below:

Contributor Name	Recipient Name	Date	Dollar Amount
			\$

Sign and notarize the form below, and, if necessary, complete the stockholder list below.

**Stockholders:**

Name: <u>Robert Kardone</u>	Name: _____
Home Address: <u>47 Markers Lane Dr.</u>	Home Address: _____
<u>Ocean NJ, 07712</u>	_____
Name: _____	Name: _____
Home Address: _____	Home Address: _____
_____	_____

Subscribed and sworn before me this 20 day of April, 2018 2020

(Notary Public) David Weiss  
My Commission expires: \_\_\_\_\_

**DAVID A WEISS**  
ID #50014677  
NOTARY PUBLIC  
STATE OF NEW JERSEY  
My Commission Expires April 24, 2020

*[Signature]*  
(Affiant)

Robert Kardone - President  
(Print name & title of affiant)

(Corporate Seal)

APPENDIX A  
AMERICANS WITH DISABILITIES ACT OF 1990  
Equal Opportunity for Individuals with Disability

The contractor and the City of Orange (hereafter "owner") do hereby agree that the provisions of Title 11 of the Americans With Disabilities Act of 1990 (the "Act") (42 U.S.C. 5121 01 et seq.), which prohibits discrimination on the basis of disability by public entities in all services, programs, and activities provided or made available by public entities, and the rules and regulations promulgated pursuant there unto, are made a part of this contract. In providing any aid, benefit, or service on behalf of the owner pursuant to this contract, the contractor agrees that the performance shall be in strict compliance with the Act. In the event that the contractor, its agents, servants, employees, or subcontractors violate or are alleged to have violated the Act during the performance of this contract, the contractor shall defend the owner in any action or administrative proceeding commenced pursuant to this Act. The contractor shall indemnify, protect, and save harmless the owner, its agents, servants, and employees from and against any and all suits, claims, losses, demands, or damages, of whatever kind or nature arising out of or claimed to arise out of the alleged violation. The contractor shall, at its own expense, appear, defend, and pay any and all charges for legal services and any and all costs and other expenses arising from such action or administrative proceeding or incurred in connection therewith. In any and all complaints brought pursuant to the owner's grievance procedure, the contractor agrees to abide by any decision of the owner which is rendered pursuant to said grievance procedure. If any action or administrative proceeding results in an award of damages against the owner, or if the owner incurs any expense to cure a violation of the ADA which has been brought pursuant to its grievance procedure, the contractor shall satisfy and discharge the same at its own expense.

The owner shall, as soon as practicable after a claim has been made against it, give written notice thereof to the contractor along with full and complete particulars of the claim. If any action or administrative proceeding is brought against the owner or any of its agents, servants, and employees, the owner shall expeditiously forward or have forwarded to the contractor every demand, complaint, notice, summons, pleading, or other process received by the owner or its representatives.

It is expressly agreed and understood that any approval by the owner of the services provided by the contractor pursuant to this contract will not relieve the contractor of the obligation to comply with the Act and to defend, indemnify, protect, and save harmless the owner pursuant to this paragraph.

It is further agreed and understood that the owner assumes no obligation to indemnify or hold harmless the contractor, its agents, servants, employees and subcontractors for any claim which may arise out of their performance of this Agreement. Furthermore, the contractor expressly understands and agrees that the provisions of this indemnification clause shall in no way limit the contractor's obligations assumed in this Agreement, nor shall they be construed to relieve the contractor from any liability, nor preclude the owner from taking any other actions available to it under any other provisions of the Agreement or otherwise at law.

X  - 4/26/20  
Sign and Date

**AFFIRMATIVE ACTION COMPLIANCE NOTICE N.J.S.A. 10:5-31 and N.J.A.C. 17:27 GOODS AND SERVICES CONTRACTS (INCLUDING PROFESSIONAL SERVICES)**

This form is a summary of the successful RFB requirement to comply with the requirements of N.J.S.A. 10:5-31 and N.J.A.C. 17:27-1 et seq.

The successful Bidder shall submit to the public agency, after notification of award but prior to Execution of this contract, one of the following three documents as forms of evidence:

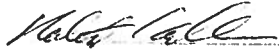
- ( a ) A photocopy of a valid letter that the contractor is operating under an existing Federally approved or sanctioned affirmative action program (good for one year from the date of the letter); OR
- (b) A photocopy of a Certificate of Employee Information Report approval, issued in accordance with N.J.A.C. 17:27-4; OR
- (c) A photocopy of an Employee Information Report (Form AA302) provided by the Division and distributed to the public agency to be completed by contractor in accordance with N.J.A.C. 17:27-4;

The successful vendor may obtain the Affirmative Action Employee Information Report (AA302) from the contracting unit during normal business hours.

The successful vendor (s) must submit the copies of the AA302 Report to the Division of Contract Compliance and Equal Employment Opportunity in Public Contracts (Division). The Public Agency copy is submitted to the public agency, and the vendor copy is retained by the vendor.

The undersigned vendor certifies that he/she is aware of the commitment to comply with the Requirements of N.J.S.A. 10:5-31 and N.J.A.C. 17:27.1 et seq. and agrees to furnish the required forms of evidence.

The undersigned vendor further understands that his/her bid shall be rejected as non-responsive. If said contractor fails to comply with the requirements of N.J.S.A. 10:5-31 and N.J.A.C. 17:27-1 et seq.

COMPANY: Kurson Food Service SIGNATURE:   
PRINT NAME: Robert Karlone TITLE: President  
DATE: 4/30/20



**BUSINESS ENTITY DISCLOSURE CERTIFICATION  
FOR NON-FAIR AND OPEN CONTRACTS  
Required Pursuant To N.J.S.A. 19:44A-20.8  
CITY OF ORANGE TOWNSHIP, NEW JERSEY**

The following is statutory text related to the terms and citations used in the Business Entity Disclosure Certification form.

**"Local Unit Pay-To-Play Law" (P.L. 2004, c.19, as amended by P.L. 2005, c.51)**

**19:44A-20.6 Certain contributions deemed as contributions by business entity.**

5. When a business entity is a natural person, a contribution by that person's spouse or child, residing therewith, shall be deemed to be a contribution by the business entity. When a business entity is other than a natural person, a contribution by any person or other business entity having an interest therein shall be deemed to be a contribution by the business entity.

**19:44A-20.7 Definitions relative to certain campaign contributions.**

6. As used in sections 2 through 12 of this act:

"business entity" means any natural or legal person, business corporation, professional services corporation, limited liability company, partnership, limited partnership, business trust, association or any other legal commercial entity organized under the laws of this State or of any other state or foreign jurisdiction:

"interest" means the ownership or control of more than 10% of the profits or assets of a business entity or 10% of the stock in the case of a business entity that is a corporation for profit, as appropriate:

**Temporary and Executing**

12. Nothing contained in this act shall be construed as affecting the eligibility of any business entity to perform a public contract because that entity made a contribution to any committee during the one-year period immediately preceding the effective date of this act.

-----  
**The New Jersey Campaign Contributions and Expenditures Reporting Act (N.J.S.A. 19:44A-1 et seq.)**

**19:44A-3 Definitions.** In pertinent part...

p. The term "political party committee" means the State committee of a political party, as organized pursuant to R.S.19:5-4, any county committee of a political party, as organized pursuant to R.S.19:5-3, or any municipal committee of a political party, as organized pursuant to R.S.19:5-2.

q. The term "candidate committee" means a committee established pursuant to subsection a. of section 9 of P.L.1973, c.83 (C.19:44A-9) for the purpose of receiving contributions and making expenditures.

r. the term "joint candidates committee" means a committee established pursuant to subsection a. of section 9 of P.L.1973, c.83 (C.19:44A-9) by at least two candidates for the same elective public offices in the same election in a legislative district, county, municipality or school district, but not more candidates than the total number of the same elective public offices to be filled in that election, for the purpose of receiving contributions and making expenditures. For the purpose of this subsection: ...: the offices of member of the board of chosen freeholders and county executive shall be deemed to be the same elective public offices in a county; and the offices of mayor and member of the municipal governing body shall be deemed to be the same elective public offices in a municipality.

**19:44A-8 and 16 Contributions, expenditures, reports, requirements.**

*While the provisions of this section are too extensive to reprint here, the following is deemed to be the pertinent part affecting amounts of contributions:*

"The \$300 limit established in this subsection shall remain as stated in this subsection without further adjustment by the commission in the manner prescribed by section 22 of P.L.1993, c.65 (C.19:44A-7.2)