

CITY COUNCIL

The City of Orange Township, New Jersey

DATE May 21, 2024

NUMBER 287-2024

TITLE: A RESOLUTION AWARDING A CONTRACT TO KARSON FOOD, INC. 3409 ROSE AVENUE, OCEAN, NEW JERSEY 07712 IN THE AMOUNT NOT TO EXCEED \$158,432.46 FOR THE 2024 USDA SUMMER FOOD PROGRAM.

WHEREAS, The City of Orange Township duly advertised for public bids for Summer Food Program vendors on April 18, 2024 on the city website and in the Orange Transcript and Local Talk newspapers; and

WHEREAS, On May 2, 2024 the City of Orange Township received one (1) bid for items pursuant to estimated quantities in the plans and specifications furnished by prospective bidders; and

Karson Food Service, Inc. 3409 Rose Avenue Ocean, New Jersey 07712		
Meal Type	Est. # of Servings/Meal	Unit Price
Breakfast	515	\$2.00
Lunch	645	\$3.65

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, the Chief Financial Officer of the City of Orange Township has prepared the necessary Certificate of Availability of Funds, a copy of which is attached hereto certifying that funds are available for this purpose in Account No. G-02-00-703-202-400.

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 amount not to exceed \$158,432.46 unit price of \$2.00 (breakfast), \$3.65 (lunch) based upon the estimated bid quantities in the invitation to bid in accordance with the recommendation of the Mayor subject to compliance with the terms of the aforesaid contract.

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: May 21, 2024

Joyce Lanier
Municipal Clerk

Tency A. Eason
Council President

 AM:2/2024

LOCAL TALK

NEWARK • IRVINGTON • EAST ORANGE • ORANGE • WEST ORANGE • SOUTH ORANGE • MAPLEWOOD • BLOOMFIELD • MONTCLAIR & MORE

VOLUME 24 • ISSUE 24 * APRIL 18, 2024 - APRIL 24, 2024

26¢

"LET'S TALK FOR THE BETTERMENT OF OUR COMMUNITIES"

OFFICIAL NEWSPAPER

ESSEX COUNTY • EAST ORANGE • ORANGE BOARD OF EDUCATION
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NJ TRANSIT BOARD APPROVES SCHOOL BOARD ELECTION RESULTS CONTROVERSIAL FARE HIKES



Photo By Kristopher Seals

Despite a litany of opposition and hard financial times, the Board of Directors at the state's preeminent transit authority will be making life a little more difficult - for years to come.

On April 10, the NJ Transit Board of Directors approved several rate hikes. The first one will see fares go up 15% for this year on July 1. Then, on July 1 next year, rates will go up 3% each year. Of the 10 board members, only one voted against it.

Riders can expect the following fare hikes systemwide on NJTransit. (Please note that there are seven different one way base fares among the statewide system's intrastate bus, interstate bus and light rail lines.)

The proposed one way one zone bus, Newark Light Rail and RIVER Line fare is to go up from \$1.60 to \$1.80. A one

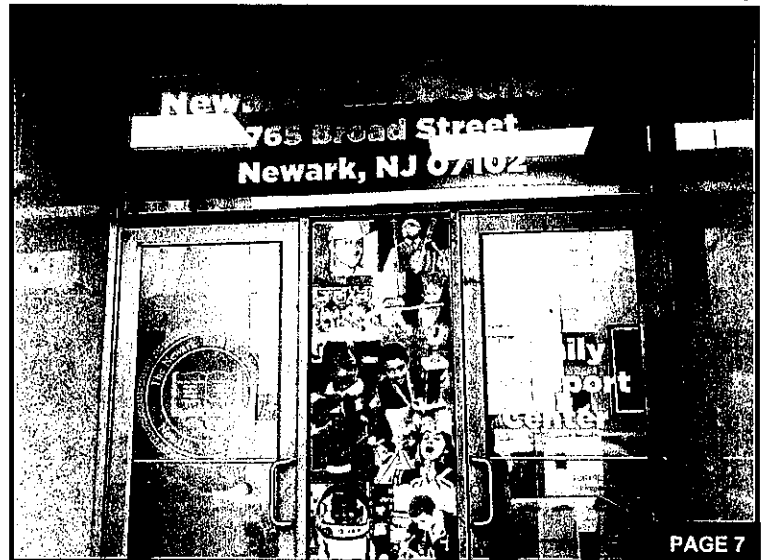
way Hudson Bergen Light Rail Line fare, operated by 21st Century, is to rise from \$2.25 to \$2.55, and the ACCESS Link base fare is to go from \$1.45 to \$1.65.

Its commuter rail lines also get a 15-percent increase. NJTransit used its Northeast Corridor service (Amtrak owns the infrastructure) and Atlantic City Line for sample fare increases.

One way tickets on the NEC from Princeton Junction to New York Penn Station will rise from \$16 to \$18.40. One way riders from Philadelphia to Pennsauken on the ACL will go from \$4.25 to \$4.85.

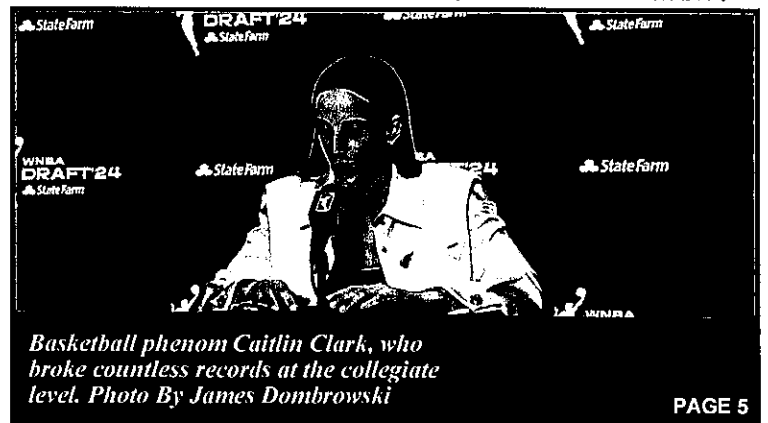
The FLEXPASS pilot program, where riders could use tickets over a 10-day period, will end July 1. One way commuter rail tickets, July 1 onward, will expire in 30 days.

In trying to justify the
(Continued on page 12)



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WILL SHE BECOME THE GREATEST FEMALE ATHLETE OF ALL TIME?



Basketball phenom Caitlin Clark, who broke countless records at the collegiate level. Photo By James Dombrowski

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THE ADVANTAGES & DISADVANTAGES OF NEPOTISM

EDITORIAL
PAGE 2



Primary Care Multi Specialty Group
THE HEART CENTER OF THE ORANGES
60 Evergreen Place, Suite 400, East Orange, NJ

Offering Same Day
Appointments for
All Specialties and
DOT Exams

Turn
To
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SCHOOL BOARD ELECTION RESULTS

By Walter Elliott

NEWARK - It appears as of press time that a majority of participating voters have returned incumbents onto their respective Newark and Irvington boards of education April 16.

The Newark Schools Forward team of Helena Vinhas, Vereliz Santana and Dawn Y. Haynes each earned 20 percent of voters. Independent Debra Salters, perhaps benefitting from her dawn 1A ballot placement, received 11 percent of the vote. The other five challengers each received vote percentages in the single digits.

"The Children's Team" of Shante Barr, Annette L. Beasley and John F. Brown each garnered 30 percent or slightly less of the Irvington Board of Education vote. Independent challenger Conrad McPherson received 11 percent of the vote.

The above unofficial tallies, as posted by Essex County Clerk Chris Durkin's Election Division Office 9:34 p.m. Tuesday, came from 179 voting machines of 209 deployed in polling stations in both municipalities plus any Vote By Mail Ballots that have been so far received and recorded.

Essexclerk.com has not posted any votes for prospective write-in candidates.

The results are courtesy from 5,463 registered voters from Newark and Irvington. They amount to 2.77 percent of the county's voting pool of 197,462 among all 22 municipalities.

The results also show that the candidates selected to fill an overall seven BOE seats were on the platforms closely aligned with their political "Moving Newark Forward" and "Team Irvington Strong" tickets shepherded by respective mayors Ras Baraka and Anthony "Tony" Vauss.

Although the BOE teams are non-partisan, their association with their same-town political parties allow them access to the latter's endorsements, "Get Out the Vote" logistics and other resources.

This is also the first time that the respective Newark Public Schools and Irvington Public

Schools budgets were not up for voters' say. The state has allowed public school districts to forgo posting budget questions on the ballot unless the proposed spending will exceed a two percent budget increase cap.

The following figures are unofficial until April 30.

The fortnight is first for any Vote By Mail Ballots that were postmarked or deposited before 8 p.m. April 16 arrive at Essex County's Dr. Martin Luther King, Jr. Justice Complex on or before April 19. The two week pre-certification period is to allow any time for challenges and/or recounts.

In NEWARK, Three 3-Year Terms

Newark Schools Forward: (all Incumbents)

- Helena Vinhas; 2,636 for 22.33 percent of the vote
- Vereliz Santana; 2,619 for 22.09
- Dawn Y. Haynes 2,453 for 20.69

Saving Our Children

- Debra Salters 1,342 or 11.32

Newark Schools Can Be Better

- Sheila Montague 993 or 8.57

Listen, Learn, Lead

- Latoya Jackson 754 or 6.36

It Takes a Village

- Muta El-Amin 374 or 3.15
- Che J.T. Colter 356 or 3.0

Parents Stand on Business

- Jimmie White 331 or 2.7

One Unexpired Term

- NSF - Kanileah Anderson 3,020 or 100 percent

In IRVINGTON, Three 3-Year Terms

The Children's Team

- Shante Barr 691 or 30.82 percent
- Annette L. Beasley 654 or 29.17
- John F. Brown 644 or 28.62

Persistent, Passionate, Purposeful

- Conrad McPherson 253 or 11.28



NJDA SUMMER FOOD SERVICE PROGRAM

NOTICE TO BIDDERS NEWSPAPER BID ADVERTISEMENT

The City of Orange Township, an approved sponsor in the State of New Jersey invites the submission of sealed bids for prepackaged Breakfast and Lunch meals 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. FSMC submitting bids must be registered in the State of New Jersey to participate in the 2024 Program.

These meals are to be served to 645 children in the Summer Food Service Program, Monday through Friday. Delivery is to be as per bid specifications and contract. Specifications and contract may be obtained as of April 18, 2024 from City of Orange Township - 29 N. Day Street, 3rd Fl. - Room 300. Sealed bids clearly marked on the outside envelope SFSP, along with a sample lunch are to be received by May 2, 2024 at 12:00 pm at The City of Orange Township - 4th Floor, Orange, NJ.

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.

THE DOCTOR IS IN

(Continued from page 4)

or cure it. They just help the patient manage it much, much better.

This article was written by Dr. Adil Man-oor, DO, a Board-Certified Internist & Board-Certified Pediatrician who works as a Hospitalist and Emergency Room Physician. He is also the current President of Garden State Street Medicine, a non-profit organization whose sole purpose is to provide free preventive and acute urgent care services for the homeless.

He is also the co-founder of his own unique medical practice, Mobile Medicine NJ & House call Doctors. He is also currently pursuing an Executive MBA and a Master's of Science in Healthcare Leadership at Samuel Curtis Johnson Graduate School of Management and the Weill Cornell Graduate School of Medical Sciences.

References

- <https://www.washingtonpost.com/wellness/2024/03/16/dementia-aging-brain-diet-exercise/>
- <https://www.nih.gov/news-events/news-releases/combo-healthy-lifestyle-traits-may-substantially-reduce-alzheimers>
- <https://www.betterhealth.vic.gov.au/health/conditionsandtreatments/dementia-redu>
- <https://theconversation.com/aging-with-a-healthy-brain-how-lifestyle-changes-could-help-prevent-up-to-40-of-dementia-cases-211266>
- <https://theconversation.com/aging-with-a-healthy-brain-how-lifestyle-changes-could-help-prevent-up-to-40-of-dementia-cases-211266>

City of Orange Township (Agreement #: 13200014) - Essex - Sponsor Application Approved

DoNotReply_SFSP@ag.nj.gov <DoNotReply_SFSP@ag.nj.gov>

Wed 3/27/2024 8:10 AM

To:Wendy Sykes <wsykes@orangenj.gov>;attydwayne@yahoo.com <attydwayne@yahoo.com>;CARMEN.SFSP@GMAIL.COM <CARMEN.SFSP@GMAIL.COM>;Stacey Martin <smartin@orangenj.gov>
Cc:SFSPOutgoing@ag.nj.gov <SFSPOutgoing@ag.nj.gov>

Agreement Number: 13200014

FAIN-FOOD #241NJ304N1099

FAIN-ADMIN #241NJ304N1099

CFDA #10.559

GRANT PERIOD 10-1-2023 TO 9-30-2024

We are pleased to inform you that your 2024 Summer Food Service Program application has been approved, and you are now eligible to receive reimbursement for meal service. The 2024 funding approved for your organization is \$158,432.46.

As a reminder, area eligibility is good for 5 years. Those sites with current area eligibility are noted with an "A" on the Schedule A. Sites noted with an "E" will be required to submit the annual documentation required to obtain or renew site eligibility.

As a sub-recipient of New Jersey Department of Agriculture funds, it is imperative that you provide the above listed FAIN numbers, CFDA number, and Grant Period to your CPA. This requirement is in accordance with the Uniform Administrative Requirements, Costs Principles, and the Audit Requirements for Federal Awards.

The New Jersey Department of Education (NJDOE) has approved school district and charter school restricted and unrestricted indirect cost rate applications for the year 2023-2024 School year. If the NJDOE approved indirect cost rate is utilized, it must be documented and charged consistently across all programs.

If you have never received a negotiated indirect cost rate, you may elect to charge a rate of 10% of modified total direct costs indefinitely. If this election is made, you must use this rate consistently for all Federal Awards and all charges must be documented. If you have any questions, please our Division's fiscal office at 609-984-1439.

Federal requirements for participation, management and records are as follows:

7 CFR 225.14 (c) (1) (2), Requirements for Sponsor Participation. No applicant sponsor shall be eligible to participate in the Program unless it (i) demonstrates financial and administrative capability for Program operations and accepts final financial and administrative responsibility for total Program operations at all sites at which it proposes to conduct a food service; and (ii) has not been seriously deficient in operating the Program.

7 CFR 225.14 (d) (3), Requirements for Sponsor Participation. Sponsors which are units of local, municipal, county, or State government, and sponsors which are private nonprofit organizations, will only be approved to administer the Program at sites where they have administrative oversight. Administrative oversight means that the sponsor shall be responsible for:

7 CFR 225.14 (d) (3) (i), Requirements for Sponsor Participation. Maintaining contact with meal service staff, ensuring that there is adequately trained meal service staff on site, monitoring the meal service throughout the period of Program participation, and terminating meal service at a site if staff fail to comply with Program regulations.

7 CFR 225.15 (a) (4), Management Responsibilities of Sponsors. Sponsors must maintain documentation of a nonprofit food service including copies of all revenues received and expenses paid from the nonprofit food service account. Program reimbursements and expenditures and expenditures may be included in a single nonprofit food service account with funds from any other Child Nutrition Programs authorized under the Richard B. Russell National School Lunch Act or the Child Nutrition Act of 1966, except the Special Supplemental Nutrition Program for Women, Infants, and Children. All program reimbursement funds must be used solely for the conduct of the nonprofit food service operation. The net cash resources of the nonprofit food service of each sponsor participating in the Program may not exceed one month's average expenditures for sponsors operating only during the summer months and three month's average expenditures for sponsors operating Child Nutrition Programs throughout the year. State agency approval shall be required for net cash resources in excess of the requirements set forth in this paragraph (a) (4). Sponsors shall monitor Program costs and, in the event that net cash resources exceed the requirements outline, take action to improve the meal service or other aspects of the Program.

7 CFR 225.15 (c) (1), Records and Claims. Sponsors shall maintain accurate records which justify all costs and meals claimed. Failure to maintain such records may be grounds for denial of reimbursement for meals served and/or administrative costs claimed during the period covered by the records in question. The sponsor's records shall be available at all times for inspection and audit by representatives of the United States Secretary of Agriculture and Comptroller General and the State agency for a period of three years following the date of submission of the final claim for reimbursement for the fiscal year.

Agreement Number: 13200014

Sponsor Name: City of Orange Township

Address: 29 N. Day Street, 3rd Fl. Health Dept., Orange, NJ, 07050-0001

Vendor Number: V22600217800

Federal ID Number: 2260021780

If the name or address or any other program changes occur during the 2024 summer operations, you must make the changes within ten days of the change.

Note: Changes shall not be made on the meal count record form at any time. Meals that are disallowed by the state monitor cannot be claimed. In addition, please refrain from using white out on any documents. If a mistake is made, cross out the mistake and correct it with red pen. The re-creation of meal count forms is prohibited.

Each sponsor must ensure that they are maintaining a nonprofit food service operation and must restrict all income accrued from the Summer Food Service Program to use solely for the operation or improvement of the food service.

AUDIT REQUIREMENTS

The audit requirements for Program sponsors, pursuant to the Uniform Administrative Requirements, Cost Principles, and Audit Requirements for Federal Awards and/or New Jersey OMB Circular 15-08, include the following:

Recipients whose funding is \$750,000 or more in state and/or federal financial assistance within their fiscal year must have a single audit performed in accordance with 2 CFR Part 200 Uniform Administrative Requirements, Cost Principles, and Audit Requirements for Federal Awards.

Recipients whose funding is less than \$750,000 but more than \$100,000 in state and/or federal financial assistance within their fiscal year must have either a financial statement audit performed in accordance with Government Auditing Standards (Yellow Book) or a program-specific audit performed in accordance with circular letter NJ 15-08-OMB. The type of Audit required is dependent upon the source of funding.

Recipients whose funding is less than \$100,000 in federal and/or state funding within their fiscal year are not required to have an audit performed.

The completed audit is due to the cognizant agency, the one which provided most of the funding, within 9 months of sponsor's fiscal year end. The audit must be performed by an independent CPA. Federal funds cannot be used to pay for any required audit.

State funds expended during the sponsor's fiscal year derived from a vendor relationship are not subject to audit requirements. Determination of a vendor relationship status of funds expended can only be made by the cognizant agency, in conjunction with the other funding agency or agencies if necessary.

Failure to comply with audit requirements may result in an over claim to sponsor's Program and/or a seriously deficient determination.

Please contact your Nutrition Program Specialist at (609) 292-4498 for information regarding program operation and issues.

Best wishes for a successful summer.

Sincerely,

Tracii Butler Proctor, Coordinator

Summer Food Service Program

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 7th Day of May, 2024

KARSON FOOD SERVICE [PRINCIPAL]

By:

Merchants National Bonding (Mutual), Inc

Jason Valle

Jason Valle-Attorney-In-Fact

CITY OF ORANGE
FINANCE DEPARTMENT

CERTIFICATION OF FUNDS
GRANT TRUST ACCOUNT

I, Nile Clements, Chief Financial Officer for the City of Orange, do hereby certify to the best of my knowledge and belief that there are now sufficient funds in the following Grant account(s) to Contract with:

Vendor Name: Karson Food Services Inc.

Address#1: 3409 Rose Ave.

City: Ocean
State: New Jersey
Zip Code: 07712

Purpose: 2024 Summer Food Program

Fund: Current Fund - Grants
Account Name Summer Food Grant - 2024
Account Numbers(s): G-02-00-703-202-400

Balance Before	158,432.46
Requested	158,432.46
Balance After	0.00

Vendor ID: KARSO010

Purchase Order # : 24-01089

Amount not to exceed: \$158,432.46

Division Head

Date

Nile Clements

5/10/2024

Chief Financial Officer

Date



Invoice

1576 Springfield Avenue
 Maplewood, NJ 07040

Tel. 973 622-1111 Fax 973 622-1120

Date	Invoice #
4/10/2024	80409028

Bill To
City of Orange - Summer Food Attn: Director Wendy Sykes 29 No. Day Street, 3rd Floor Orange, NJ 07050

Ship To

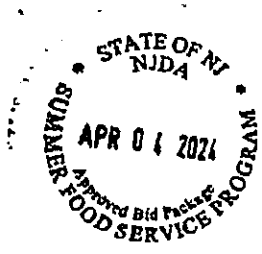
P.O. No.	Terms

Item	Description	Unit	Quantity	Rate	Amount
Quarter Page Co...	City of Orange - Summer Food Program Quarter Page Color Publication April 18, 2024		1	290.00	290.00
Affidavit	Affidavit of Publication		1	15.00	15.00T
	Out-of-state sale, exempt from sales tax			0.00%	0.00

COMPANY FED. ID # 31-1765396	Total	\$305.00
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Payments/Credits	\$0.00
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Balance Due	\$305.00
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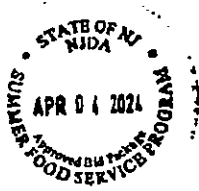
NJDA SUMMER FOOD SERVICE PROGRAM

NOTICE TO BIDDERS NEWSPAPER BID ADVERTISEMENT

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These meals are to be served to 645 children in the Summer Food Service Program, Monday through Friday. Delivery is to be as per bid specifications and contract. Specifications and contract may be obtained as of April 18, 2024 from City of Orange Township – 29 N. Day Street, 3rd Fl. – Room 300. Sealed bids clearly marked on the outside envelope SFSP, along with a sample lunch are to be received by May 2, 2024 at 12:00 pm at The City of Orange Township – 4th Floor, Orange, NJ.

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.



NEW JERSEY DEPARTMENT OF AGRICULTURE
DIVISION OF FOOD AND NUTRITION

SUMMER FOOD SERVICE PROGRAM

**FOOD SERVICE MANAGEMENT COMPANY INVITATION FOR BID AND
CONTRACT**

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Attachments

- A: Sites Where Program Will Operate
- B: USDA Food and Nutrition Service SFSP Meal Pattern
- C: Week 1 and Week 2 Cycle Menus
- D: Summer Food Service Program Food Product Specifications
- E: Transportation Certification
- F: Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion
- G: Certificate of Independent Price Determination

This solicitation is an Invitation for Bid ("IFB") for food services. Sponsor is seeking a Food Service Management Company ("FSMC") to provide 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 7 CFR Part 225. The FSMC must currently be registered with the New Jersey Department of Agriculture ("NJDA") Division of Food and Nutrition.

This document sets forth the requirements, terms, and conditions applicable to the IFB and resulting contract.

SPONSOR: THE CITY OF ORANGE TOWNSHIP ("Sponsor")
Legal Name of Sponsor

FSMC: Karson Food Service ("Contractor")
Legal Name of FSMC

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. NJDA 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 carefully examine 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 E 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 bidder 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 NJDA shall be submitted with the bid.
- Failure to comply with any of the above requirements 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 Attachment C, attached hereto, and incorporated into this Agreement. Deviation from the sponsor's cycle menu shall be permitted only upon written 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 agreed upon 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 non-conforming 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.

10. Final Contract

The final contract shall consist of the terms and conditions in sections A through D herein, along with Attachments A, B, C, D, E, F, and G, as well as all documents included by Sponsor in the IFB, and the bid submitted by the FSMC. No additional modifications or amendments may be made without prior NJDA approval.

SECTION B - SCOPE OF SERVICES

1. Contractor shall provide to Sponsor unitized meals, with or without milk or juice, and to deliver the meals to the locations specified on Attachment A, attached hereto, and incorporated into this contract, subject to the terms and conditions of this solicitation.
2. All meals furnished must meet or exceed the United States Department of Agriculture ("USDA") meal pattern requirements set out in Attachment B, attached hereto, and incorporated into this contract.
3. Contractor shall furnish meals as ordered by Sponsor during the period of operation specified on Attachment A.

SECTION C- GENERAL CONDITIONS1. Term of Contract

This contract shall be for a period of 2 months as listed below. Sponsor may enter into a contract renewal with Contractor for up to four (4) consecutive SFSP operational periods with mutual agreement of Sponsor and Contractor.

Start date: JULY 1, 2024 _____ End date: AUGUST 23, 2024 _____

2. Unit Prices per Meal

The unit prices per meal, as reflected in section D below, are fixed for the term of this contract. Any price change included as part of a contract 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 SFAs: 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 SFAs: the price adjustment percentage rate allowable using the CPI index found at www.bls.gov/cpi.

3. Meal Orders

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. 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 Sponsor and Contractor.

4. Meal-Cycle Change Procedures

Contractor will deliver meals daily in accordance with the cycle menu which appears on Schedule C. Menu changes may be made only when agreed upon by both parties. When an emergency exists which might prevent Contractor from delivering a specified meal component, Sponsor shall be notified immediately so substitutions can be agreed upon. Sponsor reserves the right to suggest menu changes within the agreed upon cost per meal stated in section D below periodically throughout the contract period.

Field Trips

Sponsor, FSMC, Contractor or Food Service Vendor will establish procedures and timelines for reporting any site activity that will affect the regular delivery of meals. Trip schedules will be communicated to the FSMC, Contractor or Food Service Vendor by telephone or email within 24 hours.

5. Noncompliance

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 this contract. 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. Sponsor reserves the right to obtain meals from other sources if meals are rejected due to any of the stated reasons. Contractor will be responsible for any excess cost but will receive no adjustment in the event the meals are procured at a lesser cost. Sponsor or inspecting agency shall notify 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, Sponsor and Contractor will be notified in writing by NJDA as to the number of meals disallowed, the reasons for disallowance, and the methodology of the statistical sampling procedures employed.

6. Health Inspection, Supervisions, and Inspection of Facility

- A. Contractor shall 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. Contractor recognizes the right of a representative of Sponsor, NJDA and/or representatives of the USDA to inspect Contractor's food service facilities at any time during the contract period. Such inspection may proceed with or without notice to Contractor.
- C. Contractor shall have a current State or local health certification for the facility in which it will prepare meals for the SFSP. 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 Sponsor and NJDA. 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 Contractor at a minimum in three copies: one for Contractor, one for the site personnel, and one for Sponsor. Delivery tickets must be itemized to show the number of meals of each type delivered to each site. Sponsor, or authorized designee, at each site will check the delivery and meals to ensure compliance with the meal specifications and requirements before signing the delivery ticket. Invoices shall be accepted by Sponsor only if the accompanying delivery tickets have been signed by Sponsor's designee at the site.
- B. 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 Contractor pertaining to this contract shall be available for inspection and audit by representatives of NJDA, USDA, Sponsor and the U.S. General Accounting Office at any reasonable time and place for a period of three years from the date of receipt of final payment from Sponsor or until the final resolution of any outstanding investigations or audits.

8. Method of Payment

- A. Contractor shall submit its itemized invoices to 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 Sponsor's site representative.
- B. Contractor shall be paid by Sponsor for all meals delivered in accordance with this contract and SFSP regulations. However, neither the USDA nor NJDA assumes any liability for payment of differences between the number of meals delivered by Contractor and the number of meals served by Sponsor that are eligible for reimbursement.

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

Contractor shall provide 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 D below. The bond shall be executed by 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 the award of the contract. Upon satisfactory performance of Contractor's contractual obligations and at the expiration of the contract term, Contractor shall be entitled to cancellation of the performance bond.

10. Insurance, Indemnification

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. Contractor shall indemnify Sponsor and the State of New Jersey against loss or damage including attorney fees and costs of litigation caused by negligent acts of Contractor or of Contractor's agents or employees.
- D. Contractor expressly agrees to defend any suit against Sponsor for personal injury, sickness or disease arising out of consumption or use of products purchased from Contractor (as well as suit for loss resulting from pilferage by Contractor's employees). Sponsor shall promptly notify Contractor and NJDA in writing of any claims against either Contractor or Sponsor, and if suit has been filed, shall forward to Contractor and NJDA all papers received in connection therewith. Sponsor shall not incur expense or enter into settlement without Contractor's consent, provided however, that if Contractor shall refuse or fail to defend, Sponsor may defend, adjust, or settle any such claim, and the costs thereby incurred, including reasonable attorney fees, will be charged to 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 Sponsor is unable to satisfy its financial obligation hereunder, Sponsor shall have the option to terminate this contract upon five days written notice to Contractor.

12. Emergencies

- A. In the event of unforeseen emergency circumstances, Contractor shall immediately notify 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 responsibility of Sponsor. Sponsor may cancel orders provided 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 Sponsor and Contractor.
- C. Adjustments for emergency situations that affect Contractor's ability to deliver meals, or Sponsor's ability to utilize meals, for periods longer than 24 hours will be mutually worked out between Contractor and Sponsor.

13. Termination

- A. Sponsor reserves the right to terminate this contract if Contractor fails to comply with any of the requirements of this contract. Sponsor shall notify Contractor and surety company, if applicable, of specific instances of noncompliance in writing. In instances where Contractor has been notified of noncompliance with the terms of the contract and has not taken immediate corrective action, Sponsor shall have the right, upon written notice, of the immediate termination of the contract. Contractor or surety company, if applicable, shall be liable for any damages incurred by Sponsor.

- B. Sponsor may, by written notice to Contractor, terminate the right of Contractor to proceed under this contract, if it is determined by Sponsor that gratuities, in the form of entertainment, gifts or otherwise were offered or given by Contractor to any officer or employee of 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 13(B) above, Sponsor shall be entitled (i) to pursue the same remedies against Contractor it could pursue in the event of breach of contract by 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 Contractor in providing any such gratuities to any such officer or employee.
- D. The rights and remedies of 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. Sponsor may cancel this contract within 72 hours' notice to Contractor and with approval of NJDA for any one or more of the following documented reasons:
- 1) Sponsor disallows 5 percent (5%) of all meals delivered in one week or ten percent (10%) of any meal type for one week.
 - 2) Contractor fails to deliver any one meal type on any day without enough justification.
 - 3) Ten percent (10%) of 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 (Attachment C).
 - 5) Any part of this contract was subcontracted to another company for the preparation of the meals.
- F. 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 NJDA and are attributed to Sponsor's failure to meet its responsibilities under this contract or its agreement with NJDA.
- G. In the event of termination of this contract, Sponsor shall only be responsible to pay Contractor for meals that have already been assembled and delivered in accordance with this contract.

14. Subcontracts and Assignments

- A. 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 Sponsor, this contract, or any interest therein.
- B. In the event of any assignment, Contractor shall remain liable to 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 NJDA, 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 must be 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. Sponsor shall insert the types of condiments that are necessary for the meals on Attachment 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) Sponsor may require that Contractor provide means for maintaining adequate temperatures of meals after delivery for a period that covers that meal service (i.e., two hours for lunch, one hour for all other meal types).
- 8) Contractor shall maintain on file for each container the name of the supplier, the telephone number, and a product label specifying ingredients for any food product unitized for meals under this contract. Contractor shall be able to immediately supply this information to Sponsor, NJDA, and/or the New Jersey Department of Health for any meal served at any site listed on Attachment 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 in one or two containers before delivery to the 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 Contractor's personnel at each site listed on Attachment A.
- 2) 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 the wholesomeness of all food at the time of delivery in accordance with state and/or local health codes.
- 3) Sponsor reserves the right to add or delete food service sites by amendment to the initial list of approved sites on Attachment A and to make changes in the approved level for the maximum number of meals which may be served under the program at each site. Sponsor shall notify Contractor by providing an amendment to Attachment 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 in accordance with the serving time schedule listed on Attachment A. When site holding facilities have been approved by NJDA, Contractor can deliver two meal types together according to the meal service time for the early meals. When an emergency affects the ability of Contractor to deliver meals separately or of Sponsor to accommodate meals delivered separately, each situation is to be resolved by agreement of Contractor, Sponsor and NJDA.
- 5) Contractor must provide the exact number of meals ordered. Counts of meals will be made by 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) Contractor shall provide 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 to the site at a maximum temperature of 42 degrees Fahrenheit, but they 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 42 degrees Fahrenheit until the time of site delivery.
- 10) Hot meals shall be delivered to the site at a temperature of at least 140 degrees Fahrenheit, but they 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 Attachment D and conform to the cycle menu cycle on Attachment 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, skm 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
Contractor shall comply with SFSP regulations 7 CFR Part 225, which are incorporated herein by reference.
17. Equal Employment Opportunity
Contractor will comply with all applicable federal Equal Employment Opportunity standards and orders under 41 CFR Part 60, Office of Federal Contract Compliance Programs, Equal Employment Opportunity and Department of Labor and Executive Order 11246, as amended by Executive Order 11375.
18. Contract Work Hours and Safety Standards Act
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
Contractor shall comply with all applicable standards, orders, or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387), as amended-Contracts and subgrants of amount in excess of \$150,000 must contain a provision that requires the non-Federal award to agree to comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Act as amended (33 U.S.C 1251-1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).
20. Byrd Anti-Lobbying Amendment
If the amount of this contract exceeds \$100,000, 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.
21. Certificate of Independent Price Determination
Contractor and Sponsor have executed a Certificate of Independent Price Determination, attached hereto as Attachment G and incorporated into this Agreement.

SECTION D – INVITATION FOR BID AND CONTRACT PRICE SCHEDULE

INSTRUCTIONS FOR COMPLETING THE BID PRICE SCHEDULE BELOW

1. Sponsor shall enter the start date and the end date for the required delivery of meal service under this contract.
2. Sponsor shall fill in the number of anticipated operating days during the contract period for each meal type and quantity shown.
3. Sponsor shall insert the appropriate number of meal servings based on historical data, if available. This shall be done for each meal type. Sponsor may use discretion in choosing the number of meal servings. Sponsor should only choose the amounts which are appropriate for its meal servings.
4. The FSMC bidder (Contractor) 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 listed in Attachment A.
5. The FSMC bidder (Contractor) shall insert the appropriate unit prices in ink or typed for each meal type listed.
6. The FSMC bidder (Contractor) shall calculate the estimated total price for each meal type and the total estimated amount of the bid.



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

SPONSOR		BID OPENING		
NAME THE CITY OF ORANGE TOWNSHIP		BID ADVERTISING DATE 4/18/24	BID NUMBER	
AGREEMENT # 13200014		DATE MAY 2, 2024		
ADDRESS (include City, State, Zip Code) 29 N. DAY STREET - ORANGE, NEW JERSEY 07060		TIME 12:00 PM	LOCATION ORANGE CITY HALL - 29 N. DAY STREET - ORANGE, NEW JERSEY 07060	
CONTACT NAME WENDY SYKES		TELEPHONE NUMBER 973-952-8121		
TELEPHONE NUMBER 973-952-8121		TELEPHONE NUMBER 973-952-8121		
BIDDER				
NAME <i>Karson Food Service Inc</i>		SIGNATURE (in ink) <i>[Signature]</i>		
STREET ADDRESS (include City, State, Zip Code) <i>3409 Rock Ave Ocean Township NJ</i>		NAME (Print or Type) <i>Alex Delmardo</i>		
TELEPHONE NUMBER <i>(732) 922-1903</i>		TITLE <i>Gm</i>		
		DATE <i>5/2/2024</i>		
CONTRACT DATES AND UNIT PRICE SCHEDULE				
START DATE JULY 1, 2024		END DATE AUGUST 23, 2024		
MEAL TYPE	ESTIMATED NUMBER OF SERVINGS (MEALS) PER DAY	ESTIMATED NUMBER OF SERVING DAYS	UNIT PRICE	ESTIMATED TOTAL PRICE PER MEAL
BREAKFAST	515	39	\$ 7.00	40,170
LUNCH	845	39	\$ 2.65	91,915.75
			Estimated Total	\$ 131,985.75
MEAL TYPE	ESTIMATED NUMBER OF SERVINGS (MEALS) PER DAY	ESTIMATED NUMBER OF SERVING DAYS	UNIT PRICE	ESTIMATED TOTAL PRICE PER MEAL
			Estimated Total	\$
TOTAL ESTIMATED AMOUNT OF BID TO BE RECEIVED BY THE BIDDER:				3
BID BOND PERCENTAGE REQUIRED (Sponsor shall insert appropriate percentage from 5% to 10%). Bid Bond <u>10</u> %		PERFORMANCE BOND PERCENTAGE REQUIRED Performance Bond <u>10</u> %		
ACCEPTANCE OF BID				
Sponsor accepts this Bid and awards the contract to the above listed FSMC.				
CONTRACT NUMBER		NAME (Print)		
SPONSOR SIGNATURE		TITLE		DATE

CIVIL RIGHTS ASSURANCE

"The Program applicant hereby agrees that it will comply with Title VI of the Civil Rights Act of 1964 (P.L. 88-352) and all requirements imposed by the regulations of the Department of Agriculture (7 CFR Part 15), DOJ (28 CFR Parts 42 and 50) and FNS directives or regulations issued pursuant to that Act and the regulations, to the effect that, no person in the United States shall, on the ground of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied the benefits of, or be otherwise subject to discrimination under any program or activity for which the Program applicant received Federal financial assistance from USDA; and hereby gives assurance that it will immediately take any measures necessary to fulfill this agreement."

"This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance."

"By accepting this assurance, the Program applicant agrees to compile data, maintain records, and submit reports as required, to permit effective enforcement of nondiscrimination laws and permit authorized USDA personnel during hours of program operation to review such records, books, and accounts as needed to ascertain compliance with the nondiscrimination laws. If there are any violations of this assurance, the Department of Agriculture, FNS, shall have the right to seek judicial enforcement of this assurance. This assurance is binding on the Program applicant, its successors, transferees, and assignees as long as it receives assistance or retains possession of any assistance from USDA. The person or persons whose signatures appear below are authorized to sign this assurance on the behalf of the Program applicant."

Sponsor Authorized Representative

Contractor FSMC Authorized Representative

Printed Name: _____

Printed Name: Alex Delmondo

Signature: _____

Signature: [Handwritten Signature]

Title: _____

Title: GM

Date: _____

Date: 4/26/2024

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this Institution is prohibited from discriminating on the basis race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at <https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

- (1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Avenue, SW
Washington, D.C. 20250-9410; or
- (2) fax: (833) 256-1665 or (202) 690-7442; or
- (3) email: program.intake@usda.gov.

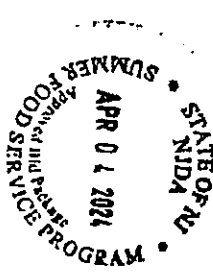
This institution is an equal opportunity provider.

RECEIVED
MAR 28 2024
BY: _____

City of Orange Township
29 N. Day Street
3rd Fl, Health Dept.
Orange, NJ, 07050-0001
(973) 952-6100 x1804

Agreement #: 13200014
Vendor ID: V22600217800
DUNS #: 051514222
Operating: 07/01/2024 - 08/23/2024
Approved: 03/27/2024

New Jersey Department of Agriculture
Division of Food & Nutrition
Summer Food Service Program - Schedule A
04/02/2024 09:06:23
Effective: July 2024



Site	Operating Info	Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
2809 - CENTRAL PLAYGROUND CENTRAL AVENUE & CARTERET PLACE ORANGE, NJ, 07050	Type: Open 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:00a - 09:00a 50 ALMS: 60 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 60 ALMS: 70 Vended - Invitation for Bid and Contract (IFB) OVS: No		
STACEY MARTIN (973) 280-1621	Type: Open 07/03/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:00a - 09:00a 15 ALMS: 25 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 30 ALMS: 40 Vended - Invitation for Bid and Contract (IFB) OVS: No		
2810 - METCALE PARK VALLEY STREET & ARGYLE AVENUE ORANGE, NJ, 07050	Type: Open 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	07:30a - 08:30a 120 ALMS: 130 Vended - Invitation for Bid and Contract (IFB) OVS: No		11:30a - 01:30p 120 ALMS: 130 Vended - Invitation for Bid and Contract (IFB) OVS: No		
2819 - LINCOLN AVE. SCHOOL - ORANGE SUMMER CAMP 216 LINCOLN AVENUE ORANGE, NJ, 07050	Type: Open 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:00a - 09:00a 20 ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 30 ALMS: 40 Vended - Invitation for Bid and Contract (IFB) OVS: No		
STACEY MARTIN (973) 280-1621	Type: Open 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:00a - 09:00a 20 ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 30 ALMS: 40 Vended - Invitation for Bid and Contract (IFB) OVS: No		
2820 - COLGATE PARK DAY STREET & NEW STREET ORANGE, NJ, 07050	Type: Open 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:00a - 09:00a 20 ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 30 ALMS: 40 Vended - Invitation for Bid and Contract (IFB) OVS: No		
STACEY MARTIN (973) 280-1621	Type: Open 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:00a - 09:00a 20 ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 30 ALMS: 40 Vended - Invitation for Bid and Contract (IFB) OVS: No		
Totals	Sites: 11	515 ALMS: 625	0 ALMS: 0	645 ALMS: 755	0 ALMS: 0	0 ALMS: 0

4/2/24, 9:39 AM

Schedule A

City of Orange Township
29 N. Day Street
3rd Fl, Health Dept.
Orange, NJ, 07050-0001
(973) 952-6100 x1804

Agreement #: 13200014
Vendor ID: V22600217800
DUNS #: 051514222
Operating: 07/01/2024 - 08/23/2024
Approved: 03/27/2024

New Jersey Department of Agriculture
Division of Food & Nutrition
Summer Food Service Program - Schedule A
04/02/2024 09:06:23
Effective: July 2024



Site	Operating Info	Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
2833 - COLLEGE PARK ALDEN & HIGH STREET ORANGE, NJ, 07050	Type: Open 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:00a - 09:00a 20 ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 35 ALMS: 45 Vended - Invitation for Bid and Contract (IFB) OVS: No		
STACEY MARTIN (973) 280-1621	Type: Open 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:30a - 09:30a 75 ALMS: 85 Vended - Invitation for Bid and Contract (IFB) OVS: No		11:30a - 01:30p 140 ALMS: 150 Vended - Invitation for Bid and Contract (IFB) OVS: No		
7963 - LINCOLN AVENUE SCHOOL - CARE NJ SUMMER CAMP 216 Lincoln Avenue Orange, NJ, 07050	Type: Closed Enrolled/Area Eligible 07/01/2024 - 07/26/2024 Mon-Fri July 4: Closed Revision: Initial	08:30a - 09:30a 110 ALMS: 120 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 110 ALMS: 120 Vended - Invitation for Bid and Contract (IFB) OVS: No		
Lillie Moore (973) 336-2036	Type: Closed Enrolled/Area Eligible 07/01/2024 - 07/26/2024 Mon-Fri July 4: Closed Revision: Initial	08:30a - 09:30a 110 ALMS: 120 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 110 ALMS: 120 Vended - Invitation for Bid and Contract (IFB) OVS: No		
16175 - CAMP DON BOSCO 650 Nassau Street ORANGE, NJ, 07050	Type: Closed Enrolled/Area Eligible 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:30a - 09:30a 10 ALMS: 20 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 10 ALMS: 20 Vended - Invitation for Bid and Contract (IFB) OVS: No		
16176 - IT TAKES A VILLAGE CTR. 439 MAIN STREET SUITE 201 ORANGE, NJ, 07050	Type: Closed Enrolled/Area Eligible 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:30a - 09:30a 10 ALMS: 20 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 10 ALMS: 20 Vended - Invitation for Bid and Contract (IFB) OVS: No		
Mercie Horne (973) 677-7727	Type: Closed Enrolled/Area Eligible 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:30a - 09:30a 10 ALMS: 20 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 10 ALMS: 20 Vended - Invitation for Bid and Contract (IFB) OVS: No		
Totals	Sites: 11	515 ALMS: 625	0 ALMS: 0	645 ALMS: 755	0 ALMS: 0	0 ALMS: 0

City of Orange Township
 29 N. Day Street
 3rd Fl. Health Dept.
 Orange, NJ, 07050-0001
 (973) 952-6100 x1804

Agreement #: 13200014
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New Jersey Department of Agriculture
 Division of Food & Nutrition
 Summer Food Service Program - Schedule A
 04/02/2024 09:06:23
 Effective: July 2024



Site	Operating Info	Breakfast	AM Supp.	Lunch	PM Supp.	Dinner
19711 - JR. PUBLIC SAFETY ACADEMY 234 LINCOLN AVENUE - COMMUNITY ROOM ORANGE, NJ, 07050	Type: Closed Enrolled/Area Eligible 07/15/2024 - 08/02/2024 Mon-Fri July 4: Closed Revision: Initial	08:30a - 09:30a 35 ALMS: 45 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 35 ALMS: 45 Vended - Invitation for Bid and Contract (IFB) OVS: No		
23171 - MOUNT OLIVE SUMMER DAY CAMP 29-37 North Essex Avenue Orange, NJ, 07050	Type: Closed Enrolled/Area Eligible 07/01/2024 - 08/02/2024 Mon-Fri July 4: Closed Revision: Initial	09:00a - 10:00a 40 ALMS: 50 Vended - Invitation for Bid and Contract (IFB) OVS: No		01:00p - 03:00p 40 ALMS: 50 Vended - Invitation for Bid and Contract (IFB) OVS: No		
Mammine Rejouis (973) 454-7692	Type: Open 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:00a - 09:00a 20 ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 35 ALMS: 45 Vended - Invitation for Bid and Contract (IFB) OVS: No		
58320 - Ropes Park 432 Washington Street ORANGE, NJ, 07050	Type: Open 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:00a - 09:00a 20 ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 35 ALMS: 45 Vended - Invitation for Bid and Contract (IFB) OVS: No		
STACEY MARTIN (973) 280-1621	Type: Open 07/01/2024 - 08/23/2024 Mon-Fri July 4: Closed Revision: Initial	08:00a - 09:00a 20 ALMS: 30 Vended - Invitation for Bid and Contract (IFB) OVS: No		12:00p - 02:00p 35 ALMS: 45 Vended - Invitation for Bid and Contract (IFB) OVS: No		
Totals	Sites: 11	515 ALMS: 625	0 ALMS: 0	645 ALMS: 755	0 ALMS: 0	0 ALMS: 0

USDA Food and Nutrition Service
NJDA Summer Food Service Program (SFSP)
ATTACHMENT 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 ²	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

RECEIVED

MAR 28 2024

BY: _____

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 ²	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
1 fruit/vegetable	3/4 cup	juice, 1 fruit and/or vegetable

1 grains/bread ²	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 ³ 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 ⁴	

-
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.

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

Sponsor CITY OF ORANGE TOWNSHIP
 Agreement # 07-0051
 Telephone 973-952-6121

STATE AGENCY USE ONLY:

Approved by V. Mesquita Date 4/24/24
 Expiration Date 9/30/24
 MO/DAY/YR

SCHEDULE C

TEN DAY MENU PLANNER

WEEK 1		<input checked="" type="checkbox"/> 1	<input type="checkbox"/> 2	<input type="checkbox"/>	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
B	F	A	S	T	DICED PEACH	1/2 c 4ozs.	FRESH APPLE	1/2 c 4ozs.	PEAR & PEACH FRUIT CUP	1/2 c 4ozs.	PEAR & PEACH FRUIT CUP	1/2 c 4ozs.	FRESH BANANA	1/2 c 4ozs.
					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.
					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					1. Milk	8 OZS.		8 OZS.		8 OZS.		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.		3/4 c 6ozs.
					3. Bread or Bread Alternate (3)	1 serv.		1 serv.		1 serv.		1 serv.		1 serv.
					4. Meat or Meat Alternate (1)	1 oz.		1 oz.		1 oz.		1 oz.		1 oz.
					1. Meat or Meat Alternate (1)	2 ozs.	HOT TURKEY W/ GRAVY	2 ozs.	SUN BUTTER & GRAPE JELLY WHOLE GRAIN SANDWICH	2 ozs.	TURKEY BREAST & YELLOW AMERICAN CHEESE MAYO	2 ozs.	WHISPERED MOZZARELLA CHEESE PIZZA	2 ozs.
					2. Juice or Fruit or Vegetable (2)	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	1/4 c 2ozs.	FRESH APPLE	1/4 c 2ozs.	PEAR & PEACH FRUIT CUP	1/4 c 2ozs.	PEARS	1/4 c 2ozs.	100% GRAPE JUICE	1/4 c 2ozs.
					4. Bread or Bread Alternate (3)	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	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.
					1. Milk	8 ozs.	1% WHITE MILK	8 ozs.	1% WHITE MILK	8 ozs.	FAT FREE CHOCOLATE MILK	8 ozs.	FAT FREE CHOCOLATE MILK	8 ozs.
					2. Juice or Fruit or Vegetable (2)	3/4 c 6ozs.	FRESH PLUM	3/4 c 6ozs.	FRESH ORANGE	3/4 c 6ozs.	FRESH APPLE	3/4 c 6ozs.	MINI RAW CARROTS WITH RANCH DRESSING	3/4 c 6ozs.
					3. Bread or Bread Alternate (3)	1 serv.	ANIMAL CRACKERS	1 serv.	2 FRESH BAKED OATMEAL RAISIN COOKIES	1 serv.	WHOLE WHEAT BAGAL/ BUTTER	1 serv.	CHEESE CRACKERS	1 serv.
					4. Meat or Meat Alternate (1)	1 oz.		1 oz.		1 oz.		1 oz.		1 oz.
					1. Meat or Meat Alternate (1)	2 ozs.		2 ozs.		2 ozs.		2 ozs.		2 ozs.
					2. Juice or Fruit or Vegetable (2)	1/2 c 4ozs.		1/2 c 4ozs.		1/2 c 4ozs.		1/2 c 4ozs.		1/2 c 4ozs.
					3. Fruit or Vegetable	1/4 c 2ozs.		1/4 c 2ozs.		1/4 c 2ozs.		1/4 c 2ozs.		1/4 c 2ozs.
					4. Bread or Bread Alternate (3)	1 serv.		1 serv.		1 serv.		1 serv.		1 serv.

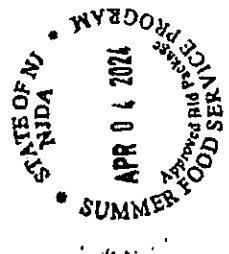
STATE OF NJ
 NJDA
 APR 04 2024
 SUMMER FOOD SERVICE PROGRAM

	1. Meat or Meat Alternate (1)	2 OZS.	2 OZS.	2 OZS.	2 OZS.	2 OZS.	2 OZS.	2 OZS.
D	2. Juice or Fruit or Vegetable (2)	1/2 c	1/2 c	1/2 c	1/2 c	1/2 c	1/2 c	1/2 c
I	3. Fruit or Vegetable	4ozs.	4ozs.	4ozs.	4ozs.	4ozs.	4ozs.	4ozs.
N	4. Bread or Bread Alternate (3)	1/4 c	1/4 c	1/4 c	1/4 c	1/4 c	1/4 c	1/4 c
N	5. Milk	2ozs.	2ozs.	2ozs.	2ozs.	2ozs.	2ozs.	2ozs.
E		1 serv.	1 serv.	1 serv.	1 serv.	1 serv.	1 serv.	1 serv.
R		8 OZS.	8 OZS.	8 OZS.	8 OZS.	8 OZS.	8 OZS.	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, ie "Rolls" - Turkey Roll must = 2.5 ozs.
 (2) Peanut butter must = 4 tablespoons.
 (3) 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.



NJDA SUMMER FOOD SERVICE PROGRAM

ATTACHMENT C

Attach A Copy of Week 1 and 2 Cycle Menus



RECEIVED

MAR 28 2024

BY: _____

ATTACHMENT D



NJDA 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 Identity, 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 Identity, 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 cut 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 would vary depending on 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. USDA published a final rule March 2, 1997, which allows yogurt to be credited as a meat alternate for all meals in Child Nutrition Programs. For crediting purposes, eight ounces of yogurt now satisfies two ounce of the meat/meat alternate requirement for lunches, and four ounces for supplements in all Child Nutrition Programs. This does not include noncommercial and/or nonstandard yogurt products such as frozen yogurt, homemade yogurt, yogurt flavored products, yogurt bars, yogurt covering on fruit and/or nuts and other similar products.

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.



ATTACHMENT E

NJDA SUMMER FOOD SERVICE PROGRAM

TRANSPORTATION CERTIFICATION

- 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.
The meals will be delivered in 12" insulated refrigerated trucks. All hot meals will be packed in Cambro insulated carriers to maintain food temp.
- How many vehicles(s) will be utilized to meet the terms of this contract?
1
- Please list the truck route (The listing of sites per vehicle in the order in which meals will be delivered).
See Attached
- Will the delivery of meals for this contract be combined on the same truck with deliveries for other contracts? Yes, No
- If contract includes the preparation of hot meals, does the bidder have the capability to heat all meals at the State agency approved facility? If no, describe how the bidder proposes to meet the terms of this contract.
yes

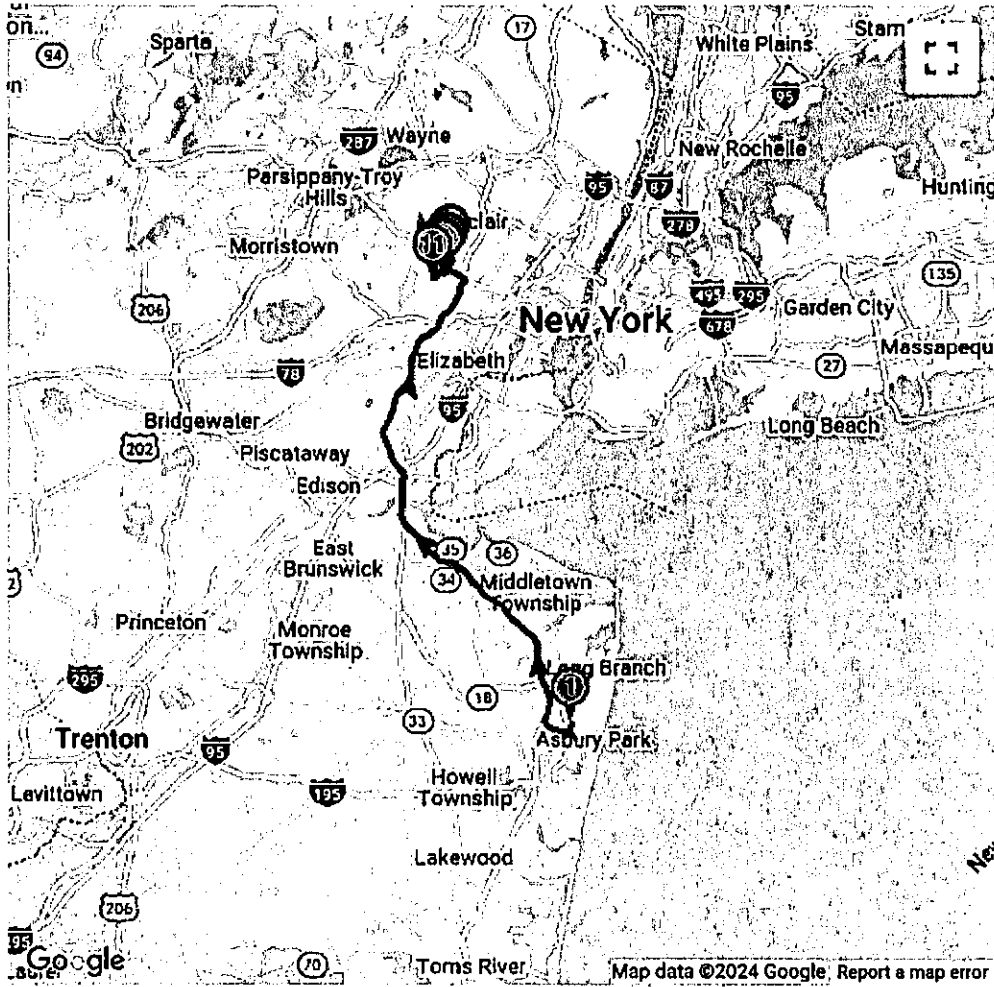
Certification

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

4/26/2024
Date

RECEIVED
MAR 28 2024
BY: _____



Google

Map data ©2024 Google. Report a map error

Route #1 (11 stops, duration 1:15, 53.97 miles)

	karson foods	3409 Rose Ave, Ocean Township, NJ 07712, USA
	Mount Olive	29-37 N Essex Ave, City of Orange, NJ 07050, USA
	Colgate Park	New St & N Day St, City of Orange, NJ 07050, USA
	Ropes Park	432 Washington St, City of Orange, NJ 07050, USA
	College Park	High St & Alden St, City of Orange, NJ 07050, USA
	It Takes A Villiage	439 Main St Suite 201, City of Orange, NJ 07050, USA
	Jr Public Safety	234 Lincoln Ave, City of Orange, NJ 07050, USA
	Central Playground	Carteret Pl & Central Ave, City of Orange, NJ 07050, USA
	Lincoln Ave School	216 Lincoln Ave, City of Orange, NJ 07050, USA
	Camp Don Bosco	650 Nassau St, City of Orange, NJ 07050, USA
	Metcalf Park	Argyle Ave & Valley St, City of Orange, NJ 07050, USA



ATTACHMENT F

NJDA Summer Food Service Program

RECEIVED
MAR 28 2024

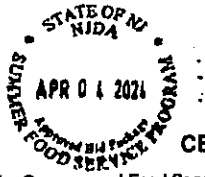
Instructions for Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions

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 participation 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.

Karsan Food Service Inc	
FSMC/VENDOR Name	
Alex Delmonico GM	
Name and Title of Authorized FSMC/VENDOR Representative	
	4/26/2024
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.



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MAR 28 2024

ATTACHMENT G

CERTIFICATE OF INDEPENDENT PRICE DETERMINATION BY: _____

Both the Sponsor and Food Service Management Company (offeror) shall execute this Certificate of Independent Price Determination.

- (A) 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:
 - (1) 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 the prices; the intention to submit an offer, or the methods or factors used to calculate the prices offered.
 - (2) 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 opening (in the case of a sealed bid solicitation) or prior to contract award (in the case of a negotiated solicitation); and
 - (3) 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.
- (B) Each person signing this offer on behalf of the Food Service Management Company certifies that:
 - (1) He or she is the person in the offeror's organization responsible within the organization 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
 - (2) He or she is not the person in the offeror's organization responsible within the organization 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 decision in certifying that such persons have not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above, and as their agent does hereby so certify, and he or she has not participated, and will not participate, in any action contrary to (A)(1) through (A)(3) above.

To the best of my knowledge, this Food Service Management Company, its affiliates, subsidiaries, officers, directors, and employees are not currently under investigation by any governmental agency and have not in the last three years been convicted or found liable for any act prohibited by State or Federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows:

Karson Food Service
NAME OF FOOD SERVICE MANAGEMENT COMPANY

Alex Debonardo
NAME OF FSMC'S AUTHORIZED REPRESENTATIVE

[Signature]
SIGNATURE OF FSMC'S AUTHORIZED REPRESENTATIVE

Gm
TITLE

4/26/2024
DATE

In accepting this offer, the Sponsor certifies that no representative of the Sponsor has taken any action which may have jeopardized the independence of the offer referred to above.

THE CITY OF ORANGE TOWNSHIP
NAME OF SPONSOR

[Signature]
SIGNATURE OF AUTHORIZED REPRESENTATIVE

[Signature]
TITLE

[Signature]
DATE

NOTE: ACCEPTING A BIDDER'S OFFER DOES NOT CONSTITUTE AWARD OF THE CONTRACT.

RECEIVED

MAR 28 2024

BUSINESS ENTITY DISCLOSURE CERTIFICATION
FOR NON-FAIR AND OPEN CONTRACTS
Required Pursuant To Ordinance 34-70, et seq.
CITY OF ORANGE TOWNSHIP, NEW JERSEY

BY: _____

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 Ordinance 4-70 et seq. that 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).

Hon. Dwayne D. Warren, Esq., Mayor	
Hon. Kerry J. Coley	
Hon. Adrienne K. Wooten	
Hon. Tracy A. Eason	
Hon. Clifford R. Ross	
Hon. Quantavia L. Hilbert	
Hon. Jamie Sammers-Johnson	
Hon. Weldon M. Montague	

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
Cynthia Diaz	25 Rutgers Pl - Hillsdale, NJ 07642

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: General Manager

Print Name: Alex Delmarco Date: 5/2/2024

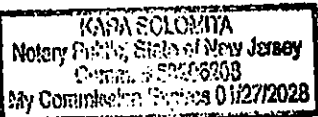
Subscribed and sworn before me the 2 day of May, 2024

[Signature] (Affiant)

Alex Delmarco - General Manager
(Print name & title of affiant) (Corporate Seal)

My Commission expires: _____

K. Delmarco



(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 Inc
(Contractor)

3409 Rox Ave. Ocean NJ 07712
Address (not a post office box)

Phone (732) 922 1900 fax (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 26 day of April 2024

Karson Food Service
Name of Bidder

[Signature] - GM
Authorized signature and title

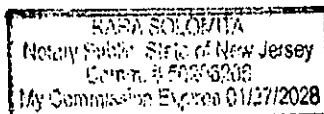
Alex DeLeonardo - GM
Print - Authorized signature and title

Subscribed and sworn to

Before me this 26 day of

April 2024

[Signature]
Signature of Notary



My Commission expires 11/27 2028

CITY OF ORANGE TOWNSHIP

(TO BE COMPLETED AND RETURNED WITH BID)

NON-COLLUSION AFFIDAVIT

State of New Jersey

County of Monmouth

SS:

I, Alex Delonardo 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 General Manager of the firm of Karson Food Service the bidder making this Proposal for the bid proposal entitled Summer Food Service 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)

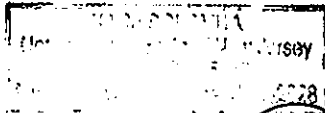
truth of the statements contained in said proposal and in the statements contained in this affidavit in awarding the contract for the said project.

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

April 26 2024



[Signature]

Notary Public of

My Commission expires 11/07 2028

[Signature]

Type or print name of affiant under signature

Alex Delonardo

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 I 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 Cynthia Diaz

Name _____

Home Address: 25 Rutgers Pl
Hillsdale, NJ 07642

Home Address: _____


Name: _____

Name: _____

Home Address: _____

Home Address: _____

Subscribed and sworn before me this 26 day of April, 2008

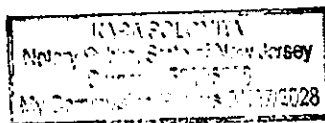


(Affiant)

(Notary Public)

Cynthia Diaz - President
(Print name & title of affiant)

My Commission expires:



(Corporate Seal)

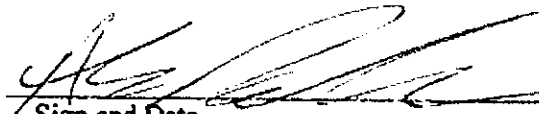
**APPENDIX A
AMERICANS WITH DISABILITIES ACT OF 1990
Equal Opportunity for Individuals with Disability**

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  4/26/2024
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:

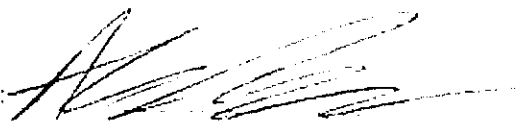
- (a) A photocopy of a valid letter that the contractor is operating under an existing Federally approved or sanctioned affirmative action program (good for one year from the date of the letter); OR
- (b) A photocopy of a Certificate of Employee Information Report approval, issued in accordance with 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: Karson Food Service SIGNATURE: 

PRINT NAME

Alex DeLeonardo

TITLE:

Gm

DATE

4/26/2024

RECEIVED

MAR 28 2024

BY: _____

**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)

RECEIVED

MAR 28 2024

BY: \_\_\_\_\_





**2023 Summer Food Service Program (SFSP)  
Total Meals Served Breakdown**

**Sponsor:** City of Orange Township

**Agreement #:** 13200014

| June | # Breakfast | # AM Snack | # Lunch | # PM Snack | # Dinner |
|------|-------------|------------|---------|------------|----------|
|      | 1,688       |            | 1,735   |            |          |

| July | # Breakfast | # AM Snack | # Lunch | # PM Snack | # Dinner |
|------|-------------|------------|---------|------------|----------|
|      | 17,795      |            | 26,092  |            |          |

| August | # Breakfast | # AM Snack | # Lunch | # PM Snack | # Dinner |
|--------|-------------|------------|---------|------------|----------|
|        | 1,951       |            | 2,923   |            |          |



**Township of Ocean**  
Monmouth County, New Jersey  
**2024 BUSINESS LICENSE**  
Effective from January 1, 2024 to December 31, 2024

**This license is not transferable**

License No: **24\_1001164**

This license is not valid unless officially receipted:

Licensee: **Cynthia Diaz**

License Inspector

*Nacri*

**Karson Food Service**  
Pelham Bay LLC  
3409 Rose Ave.  
Ocean, NJ 07712

Type: All businesses not classified

Food Service, Assembly Per Plate Meals (Ready To Serve), Packaged Food Product Shipping

Township of Ocean  
Business Licensing  
399 Monmouth Road  
Oakhurst, N.J. 07755

Pelham Bay LLC  
Karson Food Service, Inc.  
3409 Rose Ave.  
Ocean NJ 07712

07/28/22

Taxpayer Identification# 223-398-283/000

Dear Business Representative:

Congratulations! You are now registered with the New Jersey Division of Revenue.

Use the Taxpayer Identification Number listed above on all correspondence with the Divisions of Revenue and Taxation, as well as with the Department of Labor (if the business is subject to unemployment withholdings). Your tax returns and payments will be filed under this number, and you will be able to access information about your account by referencing it.

Additionally, please note that State law requires all contractors and subcontractors with Public agencies to provide proof of their registration with the Division of Revenue. The law also amended Section 92 of the Casino Control Act, which deals with the casino service industry.

We have attached a Proof of Registration Certificate for your use. To comply with the law, if you are currently under contract or entering into a contract with a State agency, you must provide a copy of the certificate to the contracting agency.

If you have any questions or require more information, feel free to call our Registration Hotline at (609)292-9292.

I wish you continued success in your business endeavors.

Sincerely,-



James J. Fruscione  
Director  
New Jersey Division of Revenue

STATE OF NEW JERSEY  
BUSINESS REGISTRATION CERTIFICATE

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

TAXPAYER NAME:

KARSON FOOD SERVICE, INC.

TRADE NAME:

ADDRESS:

3409 ROSE AVENUE  
OCEAN NJ 07712

SEQUENCE NUMBER:

0084146

EFFECTIVE DATE:

02/28/96

ISSUANCE DATE:

07/28/22



Director  
New Jersey Division of Revenue

FORM-BRC

104-001-020,main v

Certification 21365

**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. 1727-1.1 et. seq. and the State Treasurer has approved said report. This approval will remain in effect for the period of ~~15-Jul-2023~~ to ~~15-Jul-2028~~

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



*Elizabeth Maher Muoio*  
ELIZABETH MAHER MUOIO  
State Treasurer



**NEW JERSEY DEPARTMENT OF HEALTH  
CONSUMER AND ENVIRONMENTAL HEALTH SERVICE**

24-0006020

P.O. Box 369, Trenton, New Jersey 08625-0369

**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: 12683**

Karson Food Service Inc.  
Karson Food Service  
3409 ROSE AVE  
OCEAN, NJ 07712

**DATE ISSUED ON: 10/26/2023  
EXPIRES ON: 12/31/2024**

*Establishment Copy*

NEW JERSEY DEPARTMENT OF HEALTH AND SENIOR SERVICES  
**SANITARY INSPECTION REPORT**



**KARSON FOODS**      **3409 ROSE AVE. OCEAN TWP**

Name of Establishment

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 AND SENIOR SERVICES                                        |                    | LOCAL BOARD OF HEALTH                                                                                                              |                    |
| CONSUMER AND ENVIRONMENTAL HEALTH SERVICES<br>PO BOX 369<br>TRENTON, NEW JERSEY 08625-0369 |                    | LOCAL BOARD OF HEALTH (Name, address & telephone no.)                                                                              |                    |
| NAME OF INSPECTING OFFICIAL (Print)                                                        | DATE               | NAME OF INSPECTING OFFICIAL (Print)                                                                                                | DATE               |
| SANDRA MILLER                                                                              | 10-14-83           | <del>                 NAME OF INSPECTING OFFICIAL (Print)<br/>                 SIGNATURE OF INSPECTING OFFICIAL             </del> | PERMANENT REG. NO. |
| SIGNATURE OF INSPECTING OFFICIAL                                                           | PERMANENT REG. NO. |                                                                                                                                    |                    |
| <i>Sandra Miller</i>                                                                       | 8-22100            |                                                                                                                                    |                    |

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 Detail Data Sheets are to Chapter 12 of the State Sanitary Code, and/or Title 24, N.J.S.A.



NEW JERSEY DEPARTMENT OF AGRICULTURE  
 DIVISION OF FOOD AND NUTRITION  
 SUMMER FOOD SERVICE PROGRAM (SFSP)

2024 APPROVED FSMC/FS VENDOR LIST

|                                                                                                                                                                 |                                                                                                                                                                                    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Karson's Food Service, Inc.<br/>         3409 Rose Avenue<br/>         Ocean, NJ 07712<br/>         Mr. Alex Delonardo<br/>         #732-922-1900</p>        | <p>Prime Riv<br/>         3736 Atlantic Avenue<br/>         Brooklyn, NY 11224<br/>         Mr. Bobby Stern<br/>         #732-567-1316</p>                                         |
| <p>Nu-Way Concessionaires, Inc.<br/>         339-345 Bergen Avenue<br/>         Kearny, NJ 07032<br/>         Mr. Michael Liegel<br/>         #201-997-4851</p> | <p>Maschio's Food Service Inc.<br/>         525 East Main Street<br/>         Chester, NJ 07930<br/>         Mr. Kenneth Torchia<br/>         #973-598-0005</p>                    |
| <p>Feeding Our Children<br/>         17 Wright Avenue<br/>         Jersey City, NJ 07306<br/>         Ms. Irene Haroun<br/>         #201-281-2426</p>           | <p>Whitson's Food Service (Bronx) Corp.<br/>         50-60 Parkway Place<br/>         Edison, NJ 08837<br/>         Mr. Cole Whaley<br/>         #609-480-0734</p>                 |
| <p>Sodexo Management, Inc.<br/>         915 Meeting Street<br/>         North Bethesda, MD 20852<br/>         Ms. Nancy Frusco<br/>         #973-600-8850</p>   | <p>North Jersey Friendship House, Inc.<br/>         125 Atlantic Street<br/>         Hackensack, NJ 07601<br/>         Mr. Joe Angelosante<br/>         #201-488-2121 ext. 333</p> |
| <p>The Masso Group LLC<br/>         210 Delsea Drive South<br/>         Glassboro, NJ 08028<br/>         Mr. Joseph Masso<br/>         609-319-0681</p>         | <p>Nutri-Serve Food Management, Inc.<br/>         4431 Route 130 South<br/>         Burlington, NJ 08016<br/>         Mr. Chad Rockovits<br/>         #609-386-8686</p>            |
| <p>The Café on Clifton<br/>         415 Clinton Avenue<br/>         Lakewood, NJ 08701<br/>         Mr. Mayer Brander<br/>         #732-640-8887</p>            | <p>Wroniuk LLC t/a Wheat Road Cold Cuts<br/>         302 East Wheat Road<br/>         Vineland, NJ 08360<br/>         Mr. Paul Wroniuk<br/>         #609-381-3961</p>              |
| <p>The Pomptonian, Inc.<br/>         155 Passaic Avenue, Suite 210<br/>         Fairfield, NJ 07004<br/>         Ms. Cathy Penna<br/>         #973-882-8070</p> | <p>Compass Group USA Inc./Chartwells Division<br/>         2400 Yorkmont Road<br/>         Charlotte, NC 28217<br/>         Ms. Lissette Robinson<br/>         #914-935-5366</p>   |

|                                                                                                                                                                      |                                                                                                                                                               |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p> <b>Four Corners Wholesale</b><br/> <b>600 E. County Line Road</b><br/> <b>Lakewood, NJ 08701</b><br/> <b>Mr. Avrohom Newhouse</b><br/> <b>#732-806-8006</b> </p> | <p> <b>Sodexo Magic LLC</b><br/> <b>126 Belmont Avenue</b><br/> <b>North Plainfield, NJ 07060</b><br/> <b>Ms. Nancy Frusco</b><br/> <b>#908-600-8850</b> </p> |
| <p> <i>Atlantic Ave. Meats</i><br/> <i>Mr. Brett Hoffman</i><br/> <i>1425 S. 4<sup>th</sup> Street</i><br/> <i>Camden, NJ 08104</i><br/> <i>#856-365-5466</i> </p>   |                                                                                                                                                               |

√=Denotes State agency approval to prepare meals at a Sponsor's food service facility only.

] =Denotes State agency approval to prepare meals at a Sponsor's food service facility and/or the company's facilities.

No Symbol=Can only prepare at their company facility.





## 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*

March 2, 2023

Ms. Cynthia Diaz  
Karson Food Service, Inc.  
3409 Rose Avenue  
Ocean, NJ 07712

Mr. Alex Delonardo  
Karson Food Service, Inc.  
3409 Rose Avenue  
Ocean, NJ 07712

Dear Ms. Diaz and Mr. Delonardo:

I am writing to inform you that your vendor registration packet for participation in the 2023 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 2023. 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

# AIA Document A310™ – 2010

## Bid Bond

**CONTRACTOR:**

*(Name, legal status and address)*

Kanon Food Service Inc

3400 Rose Ave

Green, NJ 07712

**SURETY:**

*(Name, legal status and principal place of business)*

Merchants National Bonding, Inc.

PO Box 14498

Des Moines, IA 50306

**OWNER:**

*(Name, legal status and address)*

City of Orange Township

23 N. Day Street, 3rd Fl - Room 300

Orange, NJ 07050

**BOND AMOUNT:** \$150,000.00

**PROJECT:**

*(Name, location or address, and Project number, if any)*

NJDA Summer Food Service Program

The City of Orange Township

Project Number, if any:

This document has important legal consequences. Consultation with an attorney is encouraged with respect to its completion or modification.

Any singular reference to Contractor, Surety, Owner or other party shall be considered plural where applicable.


The Contractor and Surety are bound to the Owner in the amount set forth above, for the payment of which the Contractor and Surety bind themselves, their heirs, executors, administrators, successors and assigns, jointly and severally, as provided herein. The conditions of this Bond are such that if the Owner accepts the bid of the Contractor within the time specified in the bid documents, or within such time period as may be agreed to by the Owner and Contractor, and the Contractor either (1) enters into a contract with the Owner in accordance with the terms of such bid, and gives such bond or bonds as may be specified in the bidding or Contract Documents, with a surety admitted in the jurisdiction of the Project and otherwise acceptable to the Owner, for the faithful performance of such Contract and for the prompt payment of labor and material furnished in the prosecution thereof; or (2) pays to the Owner the difference, not to exceed the amount of this Bond, between the amount specified in said bid and such larger amount for which the Owner may in good faith contract with another party to perform the work covered by said bid, then this obligation shall be null and void, otherwise to remain in full force and effect. The Surety hereby waives any notice of an agreement between the Owner and Contractor to extend the time in which the Owner may accept the bid. Waiver of notice by the Surety shall not apply to any extension exceeding sixty (60) days in the aggregate beyond the time for acceptance of bids specified in the bid documents, and the Owner and Contractor shall obtain the Surety's consent for an extension beyond sixty (60) days.

If this Bond is issued in connection with a subcontractor's bid to a Contractor, the term Contractor in this Bond shall be deemed to be Subcontractor and the term Owner shall be deemed to be Contractor.

When this Bond has been furnished to comply with a statutory or other legal requirement in the location of the Project, any provision in this Bond conflicting with said statutory or legal requirement shall be deemed deleted herefrom and provisions conforming to such statutory or other legal requirement shall be deemed incorporated herein. When so furnished, the intent is that this Bond shall be construed as a statutory bond and not as a common law bond.

Signed and sealed this 11 day of May, 2012

\_\_\_\_\_  
(Witness)

  
\_\_\_\_\_  
(Witness)

\_\_\_\_\_  
(Principal) (Seal)

\_\_\_\_\_  
(Title) 

\_\_\_\_\_  
(Surety) (Seal)

\_\_\_\_\_  
(Title)



# MERCHANTS BONDING COMPANY, INC.

## POWER OF ATTORNEY

Know All Persons By These Presents, that MERCHANTS BONDING COMPANY (MUTUAL) and MERCHANTS NATIONAL BONDING, INC., both being corporations of the State of Iowa, d/b/a Merchants National Indemnity Company (in California only) (herein collectively called the "Companies") do hereby make, constitute and appoint, individually,

Beulah Hadley-Voth, Corban M Enns; Megan L Burns; Steve Shike; Victoria Hatofi

their true and lawful Attorney(s)-in-Fact, to sign its name as surety(ies) and to execute, seal and acknowledge any and all bonds, undertakings, contracts and other written instruments in the nature thereof, on behalf of the Companies in their business of guaranteeing the fidelity of persons, guaranteeing the performance of contracts and executing or guaranteeing bonds and undertakings required or permitted in any actions or proceedings allowed by law.

This Power-of-Attorney is granted and is signed and sealed by facsimile under and by authority of the following By-Laws adopted by the Board of Directors of Merchants Bonding Company (Mutual) on April 23, 2011 and amended August 14, 2015 and adopted by the Board of Directors of Merchants National Bonding, Inc., on October 16, 2015.

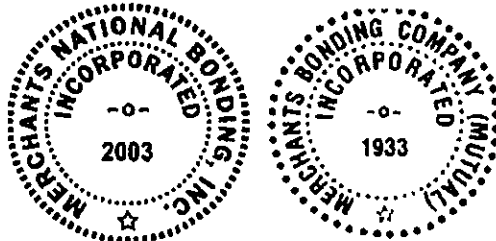
"The President, Secretary, Treasurer, or any Assistant Treasurer or any Assistant Secretary or any Vice President shall have power and authority to appoint Attorneys-in-Fact, and to authorize them to execute on behalf of the Company, and attach the seal of the Company thereto, bonds and undertakings, recognizances, contracts of indemnity and other writings obligatory in the nature thereof."

"The signature of any authorized officer and the seal of the Company may be affixed by facsimile or electronic transmission to any Power of Attorney or Certification thereof authorizing the execution and delivery of any bond, undertaking, recognizance, or other suretyship obligations of the Company, and such signature and seal when so used shall have the same force and effect as though manually fixed."

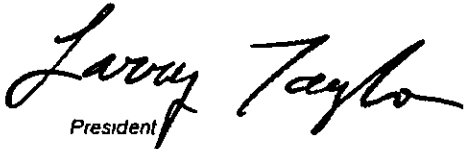
In connection with obligations in favor of the Florida Department of Transportation only, it is agreed that the power and authority hereby given to the Attorney-in-Fact includes any and all consents for the release of retained percentages and/or final estimates on engineering and construction contracts required by the State of Florida Department of Transportation. It is fully understood that consenting to the State of Florida Department of Transportation making payment of the final estimate to the Contractor and/or its assignee, shall not relieve this surety company of any of its obligations under its bond.

In connection with obligations in favor of the Kentucky Department of Highways only, it is agreed that the power and authority hereby given to the Attorney-in-Fact cannot be modified or revoked unless prior written personal notice of such intent has been given to the Commissioner-Department of Highways of the Commonwealth of Kentucky at least thirty (30) days prior to the modification or revocation.

In Witness Whereof, the Companies have caused this instrument to be signed and sealed this 23rd day of January, 2023.



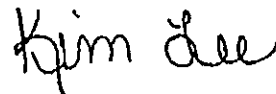
MERCHANTS BONDING COMPANY (MUTUAL)  
MERCHANTS NATIONAL BONDING, INC.  
d/b/a MERCHANTS NATIONAL INDEMNITY COMPANY

By   
President

STATE OF IOWA  
COUNTY OF DALLAS ss.

On this 23rd day of January, 2023, before me appeared Larry Taylor, to me personally known, who being by me duly sworn did say that he is President of MERCHANTS BONDING COMPANY (MUTUAL) and MERCHANTS NATIONAL BONDING, INC.; and that the seals affixed to the foregoing instrument are the Corporate Seals of the Companies; and that the said instrument was signed and sealed in behalf of the Companies by authority of their respective Boards of Directors.

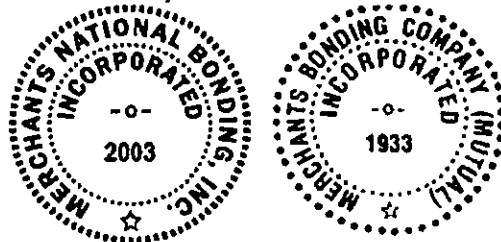


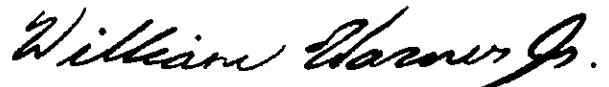
  
Notary Public

(Expiration of notary's commission does not invalidate this instrument)

I, William Warner, Jr., Secretary of MERCHANTS BONDING COMPANY (MUTUAL) and MERCHANTS NATIONAL BONDING, INC., do hereby certify that the above and foregoing is a true and correct copy of the POWER-OF-ATTORNEY executed by said Companies, which is still in full force and effect and has not been amended or revoked.

In Witness Whereof, I have hereunto set my hand and affixed the seal of the Companies on this 1st day of May, 2024.



  
Secretary

**ACKNOWLEDGMENT**

State of Oregon  
County of Marion

On 05/01/2024 before me, Victoria Elizabeth Hatefi, Notary Public,  
(here insert name and title of the officer)

personally appeared Steve Shike, Attorney-In-Fact,

personally known to me to be the person whose name is subscribed to the within instrument and acknowledged to me that he executed the same in his authorized capacity, and that by his signature on the instrument the person, or the entity upon behalf of which the person acted, executed the instrument.

WITNESS my hand and official seal.

Signature *Victoria Hatefi*

(Seal)

