Contact Information Page

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ARAMARK
Correctional Services

THIS IS A SEALED BID PROPOSAL FOR FOOD SERVICE MANAGEMENT

Cook County Sheriff's Department

DELIVER TO:
County Board Assembly Room 569
County Building
118 North Clark Street
Chicago, Illinois 60602

DUE DATE:
Tuesday, April 7, 2009 at 10:00am
Document Number: 08-84-387 REBID

LEGAL NOTICE
ADVERTISEMENT FOR BID
COOK COUNTY PURCHASING
SEALED PROPOSALS ARE INVITED BY THE BOARD OF COMMISSIONERS OF COOK COUNTY FOR THE FOLLOWING:
CONTRACT NO: 08-84-387 REBID.
FOR: FOOD SERVICE FOR INMATE MEALS
FOR: COOK COUNTY SHERIFF D.C.S.I., COOK COUNTY SHERIFF'S COURT SERVICES DIVISION, COOK COUNTY SHERIFF'S IMPACT INCARCERATION DEPARTMENT, COOK COUNTY SHERIFF'S DEPARTMENT OF WOMEN'S JUSTICE SERVICES AND COOK COUNTY SHERIFF DEPARTMENT OF CORRECTIONS BID DEPOSIT: ONE PERCENT (1%) OF TOTAL BID AMOUNT PERFORMANCE AND PAYMENT BOND REQUIRED.
A MANDATORY SITE INSPECTION WILL BE HELD AT 10:00 A.M. CST ON TUESDAY, MARCH 31, 2009 AT THE COOK COUNTY SHERIFF BOOT CAMP AT 2801 S. ROCKWELL, CHICAGO, IL 60608.

PLANS, SPECIFICATIONS, PROPOSAL AND BID INSTRUCTIONS MAY BE OBTAINED FROM THE OFFICE OF THE PURCHASING AGENT, ROOM 1018 COUNTY BUILDING, 118 N. CLARK ST. CHICAGO, ILLINOIS, 60602 AFTER 10:00 A.M. THURSDAY, MARCH 19, 2009 BUT NO LATER THAN 4:30 P.M., FRIDAY, MARCH 27, 2009. COOK COUNTY IS AN EQUAL OPPORTUNITY PURCHASER. LOCAL M/WBES ARE ENCOURAGED TO SUBMIT BIDS. THE COUNTY'S UTILIZATION ON THESE CONTRACTS IS 25% FOR MBE'S AND 10% FOR WBE'S. INQUIRIES REGARDING MINORITY AND FEMALE PARTICIPATION SHOULD BE DIRECTED TO THE OFFICE OF CONTRACT COMPLIANCE AT (312) 603-5502.

WHEN ADVERTISED, THE BID PROPOSAL SHALL BE ACCOMPANIED BY CASH, CASHIER'S CHECK, CERTIFIED CHECK, BANK DRAFT OR SURETY BOND IN THE AMOUNT SHOWN IN THE LEGAL ADVERTISEMENT.

THE COOK COUNTY BOARD OF COMMISSIONERS RESERVES THE RIGHT TO REJECT ANY AND ALL BIDS. FORMAL BIDS MUST BE DEPOSITED IN THE BID BOX AT ROOM 569, COUNTY BUILDING, UP TO AND NO LATER THAN 10:00 A.M. TUESDAY, APRIL 7, 2009.

ADV: THURSDAY, MARCH 19, 2009 BY ORDER OF THE BOARD OF COMMISSIONERS OF COOK COUNTY.

TODD H. STROGER,
PRESIDENT

CARMEN TRICHE-COLVIN
PURCHASING AGENT

ARAMARK

April 6, 2009

Ms. Carmen Triche-Colvin
Cook County Purchasing Agent
118 North Clark Street
Chicago, IL 60602

Ms. Triche-Colvin:

It is my pleasure on behalf of ARAMARK Correctional Services to present this proposal to continue management of the food service for the Cook County Department of Corrections. We have had the pleasure of serving Cook County and the Sheriff's Department for over eight years, and during that time we have worked together to create an excellent food service program. We look forward to the opportunity to continue serving both entities.

Notices for this contract should go to:

Tom Burns
Senior Vice President
ARAMARK Correctional Services
1101 Market Street
Philadelphia, PA 19107

Questions concerning the proposal should be addressed to:

Larry Bearden
Vice President, Municipal Business Development
2300 Warrenville Road
Downers Grove, IL 60515
Telephone: 630-271-2923
e-mail: bearden-larry@ARAMARK.com

We look forward to discussing any items in the proposal with you and the facility.

Tom Burns
Senior Vice President

2300 WARRENVILLE ROAD
DOWNERS GROVE, IL 60515
630 271 2000

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This proposal contains confidential information proprietary to ARAMARK Corporation. It may be used or copied (in part or in whole) with written permission only.

ARAMARK
Correctional Services

Completed Bid Specifications

SURETY'S STATEMENT
of
QUALIFICATION FOR BONDING

This document must be accurately executed (by the Surety Company) and yielded as part of this Bid.

IF THIS DOCUMENT IS NOT ACCURATELY EXECUTED AND SUBMITTED WITH THE BID PACKAGE, THIS CONSTITUTES CAUSE FOR DISQUALIFICATION OF THE VENDOR FROM BIDDING ON THIS CONTRACT.

The undersigned confirms that THE CONTINENTAL INSURANCE COMPANY
(SURETY COMPANY)

would execute a Performance/Payment Bond in favor of the County of Cook for 25% OF THE ANTICIPATED CONTRACT COST FOR ONE YEAR OF THE BID/CONTRACT 08-84-387 REBID
(NUMBER)

to ARAMARK CORRECTIONAL SERVICES, LLC.
(BIDDER)

The penalty of this bond is to be $ 25% OF THE ANTICIPATED CONTRACT COST FOR ONE YEAR.
(TOTAL DOLLAR AMOUNT OF CONTRACT)

SURETY
CORPORATE
SEAL

(SURETY COMPANY'S AUTHORIZED SIGNATURE)

DANIEL P. DUNIGAN
(ATTORNEY-IN FACT)

02118 — AMB #
35289 — NAIC #

APPROVED BY BOARD OF
COOK COUNTY COMMISSIONERS

MAY 05 2009

COM _____

POWER OF ATTORNEY APPOINTING INDIVIDUAL ATTORNEY-IN-FACT

Know All Men By These Presents, That The Continental Insurance Company, a Pennsylvania corporation, is a duly organized and existing corporation having its principal office in the City of Chicago, and State of Illinois, and that it does by virtue of the signature and seal herein affixed hereby make, constitute and appoint

William F Simkiss, Richard J Decker, Daniel P Dunigan, Joseph W Kolok Jr, Brian C Block, James L Hahn, Individually

of Paoli, PA, its true and lawful Attorney(s)-in-Fact with full power and authority hereby conferred to sign, seal and execute for and on its behalf bonds, undertakings and other obligatory instruments of similar nature

- In Unlimited Amounts -

and to bind them thereby as fully and to the same extent as if such instruments were signed by a duly authorized officer of the corporation and all the acts of said Attorney, pursuant to the authority hereby given is hereby ratified and confirmed.

This Power of Attorney is made and executed pursuant to and by authority of the By-Law and Resolutions, printed on the reverse hereof, duly adopted, as indicated, by the Board of Directors of the corporation.

In Witness Whereof, The Continental Insurance Company has caused these presents to be signed by its Senior Vice President and its corporate seal to be hereto affixed on this 18th day of June, 2008.

The Continental Insurance Company

Thomas P. Stillman Senior Vice President

State of Illinois, County of Cook, ss:

On this 18th day of June, 2008, before me personally came Thomas P. Stillman to me known, who, being by me duly sworn, did depose and say: that he resides in the City of Chicago, State of Illinois; that he is a Senior Vice President of The Continental Insurance Company, a Pennsylvania corporation, described in and which executed the above instrument; that he knows the seal of said corporation; that the seal affixed to the said instrument is such corporate seal; that it was so affixed pursuant to authority given by the Board of Directors of said corporation and that he signed his name thereto pursuant to like authority, and acknowledges same to be the act and deed of said corporation.

OFFICIAL SEAL
ELIZA PRICE
NOTARY PUBLIC, STATE OF ILLINOIS
MY COMMISSION EXPIRES: 09/17/09

My Commission Expires September 17, 2009

Eliza Price Notary Public

CERTIFICATE

I, Mary A. Ribikawskis, Assistant Secretary of The Continental Insurance Company, a Pennsylvania corporation, do hereby certify that the Power of Attorney herein above set forth is still in force, and further certify that the By-Law and Resolution of the Board of Directors of the corporation printed on the reverse hereof is still in force. In testimony whereof I have hereunto subscribed my name and affixed the seal of the said corporation this 7TH day of APRIL, 2009.

The Continental Insurance Company

Mary A. Ribikawskis Assistant Secretary

Form F6850-1/2007

TODD H. STROGER
PRESIDENT

CARMEN TRICHE-COLVIN
PURCHASING AGENT

118 N. CLARK STREET
ROOM 1018
CHICAGO, ILLINOIS 60602
TEL: 312-603-5370
FAX: 312-603-3179

ADDENDUM NO. 1

DATE: APRIL 3, 2009

FOOD SERVICE FOR INMATE MEALS
FOR
COOK COUNTY SHERIFF D.C.S.I., COOK COUNTY SHERIFF'S COURT SERVICES DIVISION, COOK COUNTY SHERIFF'S IMPACT INCARCERATION DEPARTMENT, COOK COUNTY SHERIFF DEPARTMENT OF WOMEN'S JUSTICE SERVICES AND COOK COUNTY SHERIFF DEPARTMENT OF CORRECTIONS

CONTRACT NO. 08-84-387 REBID

TO: ALL BIDDERS OF RECORD
SUMMARY – GENERAL

A. GENERAL: THIS ADDENDUM REVISES BID DOCUMENTS. THIS ADDENDUM IS ISSUED TO BIDDERS OF RECORD PRIOR TO EXECUTION OF CONTRACT, AND FORMS A PART OF CONTRACT DOCUMENTS AND MODIFIES PREVIOUSLY ISSUED DOCUMENTS. INSOFAR AS PREVIOUSLY ISSUED CONTRACT DOCUMENTS ARE INCONSISTENT WITH MODIFICATIONS, INDICATED BY THIS ADDENDUM, MODIFICATIONS INDICATED BY THIS ADDENDUM SHALL GOVERN. WHERE ANY PART OF THE CONTRACT DOCUMENTS ARE MODIFIED BY THIS ADDENDUM, ALL UNALTERED PROVISIONS SHALL REMAIN IN EFFECT.

B. BID FORM: ACKNOWLEDGE RECEIPT OF THIS ADDENDUM IN SPACE PROVIDED ON BID FORM ON THE EXECUTION PAGES. FAILURE TO DO SO WILL SUBJECT BIDDER TO DISQUALIFICATION.

C. ATTACHMENTS: THE ADDENDUM INCLUDES ATTACHMENTS DESCRIBED IN THIS ADDENDUM. ONE COPY OF EACH ATTACHMENT IS ISSUED WITH THIS ADDENDUM, UNLESS OTHERWISE INDICATED. CHECK RECEIPT OF ATTACHMENTS ISSUED WITH THIS ADDENDUM.

D. FILING: INSERT ATTACHMENTS IN RESPECTIVE CONTRACT DOCUMENT IN CORRECT SEQUENCE AND LOCATION. REVISE SPECIFICATION CONTENTS AND DRAWING LIST TO REFLECT MODIFICATIONS OF THE ADDENDUM, AS APPLICABLE.

IN RESPONSE TO INQUIRIES FROM POTENTIAL BIDDERS, PLEASE BE ADVISED OF THE FOLLOWING:

1.) **Question**: If a bid was submitted for the original solicitation, do forms such as the Execution forms, MBE/WBE forms, and so forth need to be updated and re-signed for this solicitation?

Answer: The MBE/WBE forms need to be updated and resigned for this solicitation but not the Execution forms.

2.) **Question**: GC-14 MODIFICATIONS AND AMENDMENTS
GC-14 states that "[t]he Director may, by written order, make changes with respect to the times of delivery and the places of performance thereof. Any such change shall not cause an increase or decrease the Contract price or the time required for Contract performance." GC-26 also states that "[t]he County reserves the right to add new delivery locations or delete previously listed delivery locations as required during the Contract period. The only restriction regarding the County's right to add new delivery locations shall be that any new or additional location shall be within the geographical boundaries of the County of Cook."

Our concern is that this language is too broad and ambiguous. Would the County consider modifying this language to limit the "places of performance" to refer only to the current facilities? If the changes require additional contractor labor, will the County allow a contract amendment to cover that additional cost?

Answer: The County will not modify this language. If a change in location has an effect on cost, an amendment to the contract will be issued.

3.) **Question:** GC-23 Termination for Convenience
Is there a notice period for the termination (30 days, 60 days or 90 days)?

Answer: Please refer to Section GC-23 Termination for Convenience. There is no notice period.

4.) **Question:** SC- 02 CONTRACT PERIOD
We respectfully request the addition of the following language: "If a party does not wish to renew the contract after the twenty-four (24) month initial contract period, that party must notify the other party within ninety (90) days of the expiration of the initial contract period of its intent not to renew."

Answer: The County will agree to add the following language: "Following the twenty-four (24) month initial contract period, either party must notify the other party within sixty (60) calendar days of the renewal date of its intent not to renew." Please refer to the attached Special Conditions Page SC-1A.

5.) **Question:** SC- 09 INTRODUCTION
With regard to liquidated damages, please confirm that "deliver meals in a timely manner" is defined as the point in which the Contractor has assembled the meals, put meals in their respective carts, and then moved them to the elevator/hand-off point where CCDOC personnel is to take the meals. Our concern is that there may not be CCDOC personnel present during at the time of "delivery" and we do not want to be penalized if the late delivery is due to CCDOC personnel not being at the hand-off point. If this is not the case, please clarify.

Answer: Consistent with SP-02, TRANSPORATION AND DELIVERY OF PRODUCE TO INMATES, prepared meal trays will be placed on carts for delivery to designated CCDOC personnel at designated areas of the Central Kitchen Facility, Division XI Kitchen in order for the designated CCDOC personnel to transport the prepared meals to their proper location.

6.) **Question:** SC-09 specifies that "[t]he contractor shall provide a computerized food service management system, which shall meet the requirements of the CCDOC and shall be approved by the Executive Director. This system shall meet the requirement of a food expenditure cost accounting system designed to determine the cost per inmate per meal." Since the contract is a straight profit and loss, cost per meal contract, the risk is completely borne by the contractor, and the breakdown of "the cost per inmate meal" is proprietary. For example, we are pleased to share menus, recipes, and inventory levels, but not actual cost of goods or labor as they are competitive and proprietary information. Therefore, we are unclear as to what the County is asking for. Please clarify the request for this information and what levels of access to our proprietary information the County desires.

Answer: The County respects the right of the contractor to preserve any proprietary information. However, under SP-12 , COSTS, the "cost per meal" incorporates the cost of civilian labor; management; support services; supervision; profit and overhead; disposal supplies; small wares; food stuffs; equipment maintenance and repair; Central Kitchen, Division XI Kitchen, and Boot Camp kitchen janitorial services, supplies and equipment; any and all taxes due or to become due on contractor's purchases or rentals; inventory control systems; employee uniforms; security investigations; costs associated with employee Labor Relations; and any other contractor costs necessary to

perform the services of the Agreement; and as a result, to ensure that the County is receiving the full value of the cost per meal and to justify future price adjustments, upon contract award, the County intends to monitor the delivery of food service, including the cost of all of those items that contribute to the cost per meal.

7.) **Question:** Section "h" states that the computerized food service management system should "[e]nsure inventory items listed on the menus are ready to eat without further processing or cooking and that accurate serving size information is relayed to all staff for these items." Please clarify this requirement since many "inventory items" will need to be cooked, sliced, or otherwise processed.

Answer: Section (h) should read: h. Make certain that Inventory Items listed on menus as ready to eat are correctly designated and do not require further processing or cooking and accurate serving size information is communicated to all preparation and service staff. Please refer to the attached Special Conditions page SC-4A.

8.) **Question:** Page SC-5, discusses "a budget projection report." This entire section again involves information which is proprietary and which is irrelevant to a profit and loss contract. We are pleased to provide budget projections based on the contract price per meal only, as well as forecasts for equipment replacement, and options which could improve service or decrease price. However, the level of detail in this specification is not appropriate. Therefore, we are again unclear on what is needed and respectfully request that the County clarify the intent of this specification.

Answer: The County respects the right of the contractor to preserve an proprietary information. However, in order to avoid problems with menu planning during the course of the contract, including the elimination of menu items as a result of increased cost, the County intends to monitor the delivery of food service, including the cost of all of those items that contribute to the cost per meal. Please refer to the Special Conditions page SC-5.

9.) **Question:** <u>SC- 13 PAYMENT</u>
This section contradicts itself in stating that payments will be made within 60 days after the close of each calendar month and then stating that payment will be made 60 days after invoices are deemed acceptable. Moreover, the discretion given to the County over contractor invoice approval timing is too broad and not well defined, creating significant cash flow risk and potential interest costs for the contractor. Please add a provision requiring the County to notify the contractor within 48 hours after receipt of invoices if those

invoices are determined to be unacceptable.

Answer: Due to the volume of meals served it would not be possible to verify invoices in 48 hours time. The County will make all reasonable efforts to process invoices in a timely manner. Please refer the attached Special Conditions page SC-7A.

10.)**Question:** Page SC-7 indicates that the "point of contact (for the certification of meals) will be identified after the award of the new contract and will be incorporated into an automated accounting system." It further states that the certified statements "shall be in a form acceptable to the County, including but not limited to electronic format that is part of a computerized food service management system and is compatible with the current or future jail management information system utilized by CCDOC, and shall reflect the exact number of meals prepared, the exact number of meals served, the cost of each meal, any extraordinary costs incurred, such as equipment repair, unplanned use of small wares, any cost savings as a result of food substitutions, spot buying recycling...." Again, many of these are items are proprietary and not relevant to a cost per meal, profit and loss contract. Moreover, it is not clear if the computerized food management system needs to be interfaced to the facility's Jail Management System, a cost which is indeterminable at this point. We respectfully ask for clarification of the requirement, and if interface to the JMS is a requirement, who will pay for the cost of the interface and how should that be factored into the price per meal? Food production records and equipment maintenance records are large and cumbersome. We will make them available for the inspection by the County during regular business hours.

Answer: The County respects the right of the contractor to preserve an proprietary information. However, under SP-12 , COSTS, the "cost per meal" incorporates the cost of civilian labor; management; support services; supervision; profit and overhead; disposal supplies; small wares; food stuffs; equipment maintenance and repair; Central Kitchen, Division XI Kitchen, and Boot Camp kitchen janitorial services, supplies and equipment; any and all taxes due or to become due on contractor's purchases or rentals; inventory control systems; employee uniforms; security investigations; costs associated with employee Labor Relations; and any other contractor costs necessary to perform the services of the Agreement; and as a result, to ensure that the County is receiving the full value of the cost per meal and to justify future price adjustments or elimination of menu items, upon contract award, the County intends to monitor the delivery of food service, including the cost of all of those items that contribute to the cost per meal. Under the current contract, the current food service vendor held out its computerized food management systems as a means of ensuring quality assurance and control and thereby absorbed the cost of the system. It is expected that the future

food service contractor will also have the means to management its foods service with information technology and will adapt its system to that of the County. It is understood that it is a cost that should be factor into the price per meal.

11.)**Question:** SC–15 FOOD SERVICE EMPLOYEES

Page SC-10 specifies, "[t]he contractor shall hold a Food Service staff meeting at least monthly at the Central Kitchen, Division XI kitchen and Boot Camp kitchen. Minutes of each meeting will be recorded and forwarded to the Executive Director or his or her designee in the monthly report and to all contractor and CCDOC staff assigned to Central Kitchen, Division XI kitchen and Boot Camp kitchen. Staff meetings will be conducted with Union participation when required." We respectfully submit that staff meetings with kitchen staff are confidential to the company and its employees and may include information which is proprietary. Union participation is a matter between the union and the company and should be determined solely by those parties. Therefore, we are taking exception and asking for clarification of what is sought in this requirement. We will provide minutes for our training meetings, if requested.

Answer: The County respects any proprietary aspects to the Food Service staff meeting. The County seeks only that portion of the Food Service staff meeting minutes that is non-proprietary but which provides written confirmation of the date, time and location that all food service managers and employees are notified in a timely, consistent manner of changes or enforcement of federal, state or local law concerning food safety, sanitation, hygiene, security or other relevant matters. Minutes of training meetings are requested. Please refer to the attached Special Conditions page SC-10A.

12.) **Question:** Page SC-11, indicates that a maintenance contract must be maintained for all repairs of equipment with a purchase value of $2,500 or more and a manufacturer's use life of two (2) or more years. It also indicates that the food service company "shall provide a repairman to maintain and repair all food service equipment with a purchase value under $2,500. Trade journeyman card (electrical, plumber, HVAC, industrial engineer, carpentry) shall serve as prima facie proof of certification for both the contracted company (ies) and the repairman employee." It is unlikely that pieces of food service equipment with a purchase value under $2,500 require a journeyman to repair. Please confirm that the County is willing to pay the additional cost required to hire a repair person with trace journeyman card certification for this position.

Answer: County ordinance requires that employees who perform the work of tradesmen are members of the relevant collective bargaining unit for that trade or are paid the prevailing wage for that trade. The County requires that all of its equipment, whether the purchase value is above or below $2,500.00, is properly handled, maintained, and repaired according to industry and manufacturer requirements. At no time has the County requested or suggested that it would not pay the additional cost required to hire a repair person with a trade journeyman card for this position. This cost should be incorporated into the cost per meal calculation. Please refer to the attached Special Conditions page SC-11A.

13.) **Question:** SC – 17 USE OF DETAINEES
Please clarify Inmate Training with regards to the issuing of certificates.

Answer: Evaluation of progress should be through observation and ability to perform assignments. A certificate should be provided for those who participate in the full training. Please refer to the attached Special Conditions page SC-14A.

14.) **Question:** What is the average length of time an inmate is sentenced and assigned to work at the Central and Division XI kitchens?

Answer: It varies from one day to months.

15.) **Question:** What is the County's expectation of a training/orientation program?

Answer: The orientation for all detainee workers should include the areas of 1) recipes, weights and measures, 2) preventing waste, 3) cleaning and sanitation, 4) safety and security in food service, and 5) basic food service training in their assigned work area, e.g., grill cooking, egg cookery, sandwich preparation, salad preparation, deep fat frying, tray wash operation, pot and pan washing, meat cookery, or vegetable preparation.

The full training program for detainee workers who will be available to work for ten or more days should include the above-referenced orientation areas with expanded exposure to 1) sanitation, safety, and security (food borne illness, personal hygiene, hand washing, safe food handling techniques, cleaning and sanitizing, kitchen safety and security rules, 2) proper equipment use, including its operation (acquaintance with control switches, usage of equipment (use of proper utensils, operating parts), filling and emptying product from equipment, what to avoid when operating), sanitation (cleaning procedure, sanitizing), and safety (following manufacturer's and OSHA's standards for operation, 3) safety equipment operation, 4) injury prevention (preventing falls and strains) 5) fire safety, 6) cooking methods and food preparation (functions of food materials, using the standard recipe, 7) quality

food service, 8) handling complaints, and 9) job preparation skills. Please refer to the attached Special Conditions page SC-14A.

16.) **Question:** Will the County entertain providing an increase in detainee labor pool if there is a significant increase in detainee meals served?

Answer: It will be considered should an increase occur.

17.) **Question:** Currently detainees are not being paid by the Contractor. Please clarify what the actual rate will be as of May 1, 2009. Please state if that rate is firm for th the contractor would be responsible for during the term of the agreement.

Answer: The current rate is $4.00 per shift/detainee. This rate will remain firm throughout the duration of this contract. Please refer to the attached Special Conditions page SC-13A.

18.) **Question:** The Contractor is required to indemnify the County for all damages, loss, or claims which may in any way arise or result from the Contractor's use of detainees ***whether or not such liability is attributable to any act of negligence by Contractor***. Please consider revising to cover only acts of negligence by the Contractor.

Answer: This position is consistent with past contracts and is considered fundamental to protect the County's interest. This language exists in the current contract, employees in the Central Kitchen tray wash room, is to reduce the Contractor's exposure to liability as a result of acts of or acts attributable to the negligence of the Contractor in handling County equipment.

19.) **Question:** <u>SC – 20 ENERGY CONSERVATION</u>
Is it the expectation of the County that contractor will be responsible for collecting and handing over to the County food waste? If so, where will this waste be stored while the County is arranging for its removal? Also, can the Contractor assume that the County will return the "smallwares" containers used for collecting the waste in a clean and sanitary state? What remedies will the contractor have if they are not returned or they are returned dirty?

Answer: The County is currently working on a plan with our current waste hauler to recycle food waste. Contractor owned small wares will not be used for this purpose.

20.) **Question:** The Contractor cannot collect food waste for recycling without the proper rinsing/scrapping equipment. Is the County planning on purchasing the appropriate equipment for this task?

Answer: The County will purchase the necessary equipment

21.) **Question:** SC-34 TRANSITION
This section states that "[t]he current vendor shall also disclose necessary personnel records and allow the successor to conduct on-site interview with those employees." Personnel records are confidential documents and cannot readily be released. Can the County please clarify what is meant by "necessary personnel records?"

Answer: The current vendor is requested to disclose necessary records for those employees who are hired to work for the food service under the new food service contract and for the new food service vendor. Necessary records include length of service, job title and job description, performance appraisals, and discipline records. Please refer to the attached Special Conditions page SC-24A.

22.) **Question:** SC – 25 MAINTENANCE OF FACILITIES AND EQUIPMENT
Paragraph 1 of this section states that the County will be responsible for furnishing repairs to building structure including "roof, ceilings, walls, floors…" It also states that the Contractor will be responsible for replacing ceiling tiles. Currently, the Contractor is not responsible for ceiling tile replacement. The current contractor was prohibited by County personnel from maintaining the ceiling tiles for several years, and will not accept responsibility for their replacement. Will the County replace all ceiling tiles prior to this contract start date?

Answer: Under the new contract, replacement of ceiling tiles is the responsibility of the Contractor. Under the current contract, it is the Contractor's responsibility to provide proper maintenance of the ceiling tiles by keeping them clean. The County will replace ceiling tiles that require replacement where the Contractor has provided proper maintenance before the start of the new contract date.

23.) **Question:** Previously, the County represented that it intended to replace a significant amount of equipment throughout the facilities. If the Contractor does not offer a capital investment option, what equipment does the County intend on replacing?

Answer: The County has engaged a manufacturer's representative for its recommendation for repair or replacement of food service equipment. The manufacturer's representative's determination is substantially based upon proper preventative maintenance and repair, which is the responsibility of the Contractor.

24.) **Question:** The County has broad penalty discretion over the Contractor's failure to meet established deadlines. What will be protocol for ensuring a timely response for the obligations of the County in the execution of this contract, including replacement of equipment, County maintenance repair, floor repair, light bulb replacement and security camera systems?

Answer: The proposed contract has a provision for handling disputes under GC-09 of the contract.

25.) **Question:** Currently the Contractor is not responsible for any plumbing matters beneath the floor (drainage systems). After three attempts, we have been unable to get plumbers access into the facility to assess the system and estimate a cost. If facility staff will not allow plumbing contractors into the kitchen areas, will the contractor be held to this requirement?

Answer: We have no knowledge that three attempts have been made to get plumbers access into the facility. Facility staff will allow plumbing contractors into the kitchen area after they have been cleared by a security check. As a result, the contractor will be held to this requirement.

26.) **Question:** No pre-washing (scrapping) stations have been placed in the dish rooms for the entire duration of the current contract. Is the County planning on installing this critical equipment before holding the contractor responsible for drain cleaning?

Answer: The County has also lead efforts to develop a corrected method for cleaning food trays, which under the current contract is the responsibility of the contractor. In addition, the County is in the process of purchasing pre-washing/disposal equipment. However, pre-cleaning station equipment is not essential for keeping food waste away from the drains. Proper work supervision and handling of job duties is essential and the Contractor will be required to fulfill this obligation. Because the current contractor has routinely failed to do so, drain cleaning has become the added responsibility of the contractor.

27.) **Question:** What is the time frame for work order follow-up from the County maintenance division once submitted by Contractor, and who will be the P.O.C. for work orders submitted?

Answer: The work-order process is currently being revised. It is expected that the time frame will be geared toward the particular type of facility problem, so the time frame can range from within a work shift to 30 days. The P.O.C. will be designated by the County and the CCDOC.

28.) **Question:** Regarding the elevators and elevator pits, please clarify what the requirements are with regard to general maintenance.

Answer: Under the current contract, the vendor is responsible to provide proper general maintenance and janitorial care of the elevator pits. That would continue. Structural issues remain the responsibility of the County.

29.) **Question:** Would the County please clarify for all Bidders that current conveyor (sandwich wrapping machine), previous conveyor, forklifts, pallet jacks, meat slicer, and cardboard baler are the property of the current Contractor and will remain the property of the current Contractor.

Answer: The sandwich wrapping machine is the property of the current vendor, it replaced one owned by the County, and proper paper work of its replacement was submitted to the County in 2006. The County has the other items listed on its fixed asset inventory, if they are not the County's, then the current vendor will have to account for them as part of the closing inventory for the current contract period. It should also be noted that the Contractor is not to purchase items without approval of the Executive Director or his designee and the Purchasing Agent under the current contract.

30.) **Question:** <u>SC-26 SUPPLIES</u>
Currently the Contractor is not using plastic reusable cups. Please clarify the amount and type of cups required.

Answer: The requirement for plastic reusable cups is deleted. Please refer to the attached Special Conditions page SC-19A.

31.) **Question:** Will the County assume responsibility for ensuring all plastic cups are returned to kitchens daily along with food trays? Will the County replace cups not returned to all kitchens?

Answer: The requirement for plastic reusable cups is deleted. Please refer to the attached Special Conditions page SC-19A.

32.) **Question:** Please clarify the statement and provide specific reference for "supplies that comply with County recycling and environmental ordinances."

Answer: Please refer to Cook County Code 34-241, et seq. Please refer to the attached Special conditions page SC-19A.

33.) **Question:** <u>SC – 28 DELIVERY TO PREMISES</u>
Currently only about 100 plastic pallets are in use and nearly 1,000 would be needed. Many suppliers and M/WBE companies do not offer delivery on

plastic pallets. Or, if they do, a significant premium is added to the cost which will be passed on through the price per meal to the County. Will the County accept the use of wooden pallets in storerooms not accessed by inmates?

Answer: The County will not accept the use of wooden pallets in areas where detainees are located. The County supplies plastic pallets at the start of the current contract period. There are 763 pallets that are supposed to be in the inventory. Today, there are under 100, all re-supplied by the County. The status of remaining plastics pallets will be part of the closing inventory. Please refer to the attached Special Conditions page SC-21A.

34.) **Question:** SC – 30 SANITATION
Currently the floor in the Central Kitchen poses a significant safety risk and has been cited over the last several years by Health and Sanitation Inspectors as being in very poor condition, and in need of a non-skid surface. Will the County repair the floors in order to meet safety and sanitation guidelines prior to the start of this contract?

Answer: The County Board has approved the replacement of the Central Kitchen Floor for Fiscal Year 2009. Although we anticipate the replacement will take place in 2009, it will not be replaced before the start of this contract.

35.) **Question:** Will the service provider being awarded the contract be responsible for providing recycling containers in housing units?

Answer: No.

36.) **Question:** Will the Contractor be responsible for rinsing used milk cartons, as this would require additional labor, chemicals and equipment that will need to be factored into the price?

Answer: No.

37.) **Question:** Please clarify sign-off of weekly check list, will this inspection be conducted by a third party to ensure unbiased assessment?

Answer: It will be conducted by a designee of the Executive Director. The contractor will be given the opportunity to respond to any assessments with which it disagrees.

38.) **Question:** Please clarify industry standards with regard to recycling.

Answer: Paper recycling industry standards, plastic recycling industry standards, metal recycling industry standards must be followed.

39.) **Question:** SP-04 MENUS
What County/Contractor/County visitors/County facilities personnel would be eligible for meals paid for by the County in the ODR?

Answer: Authorized County personnel and authorized visitors would be eligible for meals in the ODR.

40.) **Question:** How many Correctional Officers currently eat at the Divisions V and XI facilities?

Answer: Approximately 200 meals are served at each ODR facility per 24 hour period. Please refer to Specifications page S-12, paragraph 3.

41.) **Question:** Can the current County ID cards be scanned?

Answer: Yes.

42.) **Question:** What is the current turnover in Correctional Officers and County staff authorized to eat in ODR? This is needed to calculate cost for an automated ODR tracking system.

Answer: The current turnover at the ODR in Division V and XI is consistent from day to day.

43.) **Question:** The ODR menu specifications do not meet, in our professional opinion, the diverse needs of the staff population and can include healthier choices. Will the County accept a more appropriate and healthier menu?

Answer: No.

44.) **Question:** Currently, court meals are delivered by County staff with the assistance of the current contractor's employee at no cost to the Contractor. Will this process for delivery remain the same?

Answer: Yes.

45.) **Question:** SP-04 Menus states "the variety, quality, and appearance of meals shall be consistent with...standards set by the Cook County Department of Corrections." Are the Cook County variety, quality, and appearance standards those that are listed within the bid specifications and meal patterns? If not, please provide any additional information related to this area for clarity.

Answer: Variety, quality, and appearance standards are listed within the bid specifications and meal patterns. Yes, the County's variety, quality and

appearance standards are those listed within the bid specifications and meal pattern.

46.) **Question:** The specifications state salt and pepper packets may be required. Instead, is it allowable to adjust the standard recipes to include appropriate seasoning due to the relatively high cost of salt and pepper packets? If not, can you provide more specificity around "may be required", or should the contractor factor the cost of salt and pepper packets into the cost of all meals?

Answer: Please refer to section SP-04 page S-4, "if it is determined by the County Dietician that the food consistently does not contain sufficient seasoning, the vendor will be required to provide packets of sale and pepper on meal trays. The County reserves the right to require salt and pepper packets to be served on meal trays if the Contractor reduces or eliminates seasoning from recipes which results in an unacceptable product. The Contractor should factor in the cost of salt and pepper packets if the food will not contain sufficient seasoning. Salt and pepper packets will be removed from the meal patterns, and therefore don't have to appear on proposed menus.

47.) **Question:** If the contractor receives a request or directive from the County dietitian or contract monitor to increase sodium levels in a particular meal by adding salt or sodium products, the overall sodium level of the nutritionally analyzed menu increases. Is it the Contractor's obligation to comply?

Answer: The County Dietician or contract monitor reserves the right to request the addition of salt to a product if after tasting said product, it is determined that it is needed. Past incidents have occurred where salt or base had been accidentally left out of the recipe or when cooks have not added the required amount or salt because an incorrect measuring utensil was used, e.g., a Styrofoam cup rather than a measuring cup. The amount of salt in chicken base and beef base can vary by brand, which can lead to a product being too salty or not salty enough.

48.) **Question:** Is dry cereal required at breakfast once per week?

Answer: Please refer to General Meal Patterns in SP-04.

49.) **Question:** The bid specs require the Contractor to provide at breakfast 2 oz meat or 3 oz eggs a minimum of five times per week. Are eggs required at least once per week to count towards the five times?

Answer: Please refer to General Meal Pattern in SP-04.

50.) **Question:** Four slices of bread are required at lunch. Is it acceptable for the Contractor to propose a dinner menu that replaces two slices of bread twice a week with nutritionally equivalent items to enhance variety?

Answer: No.

51.) **Question:** The specifications require 3 ounces of cooked weight meat in casseroles. There are a variety of protein sources that are used to create a nutritionally balanced menu, including meat at breakfast and 4 ounces of meat at lunch. Therefore, to help minimize the cost to the County, would it be allowable to serve 2 ounces of cooked weight meat in casseroles at dinner as long as nutritional requirements are met?

Answer: No. Please refer to General Meal Pattern in SP-04.

52.) **Question:** The sack lunch requirements include raw carrots and celery which are not currently required under the existing contract. This could add significant cost to the meal rate and may require additional packaging costs as well. Is it the County's intent to require this in order to contribute to the overall daily fruit and vegetable servings? If so, is it allowable to provide a ½ c fruit or vegetable equivalent at breakfast or lunch instead in order to avoid a significant adverse affect on the meal price?

Answer: Yes, it is acceptable to provide a ½ cu fruit or vegetable equivalent at breakfast or lunch. Please refer to the attached Specifications page S-6A.

53.) **Question:** Currently the utilization of Pepper Bologna, Turkey Bologna, Turkey Salami, and Turkey Ham, has desirable flavor profiles in correctional institutions throughout the United States. Is it allowable to provide four different varieties of poultry-based lunch meats that are not served consecutively to avoid an adverse affect on the meal price?

Answer: Yes it is allowable. Please refer to the attached Specifications page S-6A.

54.) **Question:** Currently in the sack lunch, one packet of fruit drink mix that makes an eight (8) ounce drink when added to water is served. The specifications require a fruit drink (8 ounces) be served, which is quite costly if an individual carton is required. Is the fruit drink mix packet allowable to avoid a significant adverse affect on the meal price?

Answer: No the packet of fruit drink mix is not allowable.

55.) **Question:** Currently in the sack lunch, aluminum coated bags of chips are provided. The bid specs do not allow for this type of packaging. Chips are not available in

any other type of packaging. Therefore, is it allowable to provide those calories elsewhere in the menu? If not, please provide alternate acceptable options.

Answer: Chips are available in cellophane bags. This requirement is not negotiable.

56.) **Question:** The sack lunch requires 2 ounces of cookies. Since there is no capacity to bake cookies, is it allowable to provide one pre-packaged cookie snack serving as long as nutritional requirements are met?

Answer: Yes, one pre-packaged cookie snack serving is allowable as long as nutritional requirements are met.

57.) **Question:** Currently in the sack lunch, two ½ ounce packets of mustard or mayonnaise type dressing is served. The bid specs require 2 oz packets of mustard or mayonnaise type dressing. Is it allowable to serve 2 standard ½ ounce packet sizes to minimize the cost impact to the County?

Answer: Yes. Please refer to the attached Specifications page S-6A.

58.) **Question:** The Boot Camp Meal Specifications require a non-standard 12 oz milk portion at Breakfast and Lunch and would require two eight (8) ounce cartons to be served. SP-11 specifies that "[a]ll milk shall be supplied in individual cartons of eight (8) ounces each…" To minimize the cost to the County and reconcile this discrepency, is an 8 oz portion allowed at Boot Camp, as long as nutritional requirements are met?

Answer: No, a 12 oz milk portion is required, given the higher daily caloric requirement.

59.) **Question:** Currently for the Jewish religious meals, a pre-packaged kosher meal is served for the dinner meal. Please confirm if this is acceptable for the Jewish religious meals.

Answer: For all religious meals properly requested under the contract, the Contractor must provide a certified meal prepared for religious diets as described in Religious Diet Programs, Certified Food Components, Ch. 4-1, Food Service Manual published by the U.S. Bureau of Prisons (2006).

60.) **Question:** For all other religious meals, currently a vegan meal is served. Please confirm if this is acceptable for all other religious meals.

Answer: For all religious meal properly requested under the contract, the Contractor must provide a certified meal for prepared for religious diets as described in Religious Diet Programs, Certified Food Components, Ch. 4-1 Food Service

Manual published by the U.S. Bureau of Prisons (2006).

61.) **Question:** Religious Diets, page S-8, states, "[f]or all religious meals properly requested under the contract, the Contractor must provide a certified meal prepared for religious diets as described in Religious Diet Programs, Certified Food Components, Ch. 4-1, Food Service Manual published by the U.S. Bureau of Prisons (2006). Please clarify that this requires the Contractor to provide religious meals in accordance with the process formerly labeled "Common Fare" or the "Certified Religious Diet" as it is now known. Since these are considerably more expensive than the standard diet, yet the specifications require that "[c]ompliance with RLIUPA shall not result in any additional fees or charges to the Cook County Department of Corrections," will the County consider allowing the contractor to charge its invoice cost for any pre-packaged meals served? Will the County allow the Contractor to provide vegetarian or vegan meals in place of the pre-packaged meals? Otherwise, the Contractor will be required to assume that all diets are religious diets under RLIUPA significantly increasing the cost of diet meals.

Pricing is required to be blended for religious and therapeutic meal. Is a separate price allowed to be proposed for the religious meals and therapeutic meals since the religious meals are many times more expensive than therapeutic meals? Blending the costs together into a single price would result in a higher price under item 4 of the proposal price section.

If the County will not accommodate alternative billing for special religious diets which the contractor is not able to produce on site due the religious requirements, we are requesting the ability to renegotiate the diet meal price should these pre-packaged religious meal counts increase by 100% or more from their current counts.

Answer: CCDOC is required to comply with the RLIUPA. The contractor would have to define what is described as "considerably more expensive. A religious diet that includes variety, such as one that incorporates both vegetarian and pre-packaged meals would be acceptable. At the present time, less than five percent of the detainees (450) receive religious meals per week. This should not merit alternative billing.

62.) **Question:** **<u>SP-07 REPLACEMENT EQUIPMENT</u>**
Page S-13 states "[t]he County shall be responsible for the replacement of all County equipment that has been properly maintained." How is the determination of "properly maintained" derived? Will an outside equipment expert make the determination? Will the Contractor be included in making the choice of that "expert?" Will the County certify in writing and provide documentation that the equipment was handed over to the current contractor in

good working order and repairs were up to date at that time?

Answer: 1) Properly maintained is based upon equipment manufacturer instructions. 2) Yes, an outside expert will make the determination. 3) No, the Contractor will not be included in making the choice of the "expert." 4) A closing inventory of equipment, which includes equipment condition, jointly conducted by the contractor and the County is included in the current contract.

63.) **Question:** **SP-11 SUPPLIES**
Page S-14, indicates "[t]he contractor shall purge and replace all damaged small ware items quarterly." Who determines if the small wares are damaged? Is the definition of "damaged" that the item is no longer usable?

Answer: The contractor and the Executive Director or his designee shall jointly determine if small ware are damaged. A "damaged" item is one that is no longer usable.

64.) **Question:** **SP-11 SUPPLIES**
The final paragraph of page S-14 appears to have a typographical error which makes the first sentence unclear. Can the County please clarify?

Answer: Please refer to the attached Specifications page S-14A.

65.) **Question:** **SP – 16 CONTRACT PURCHASED EQUIPMENT**
Item 7 states that the amortization cost shall not exceed .02 cents per meal (that is 2/10 of a cent per meal). Was this intended to read 2 cents per meal?

Answer: $.02 is 2 cents per meal. Please refer to the attached Specifications page S-17A.

66.) **Question:** In order to protect the County from paying too much for the equipment should the population rise, or protect the Contractor from subsidizing the equipment should the populations fall, will the County allow a proposal that consists of invoicing the County according to the amortization schedule proposed opposed to a price per meal, assuming the total amount of the payments does not exceed two (2) cents per meal times 11,360,000 meals, times four years?

Answer: Yes.

67.) **Question:** If the answer to the above question is no, how can the contractor be assured the total amount of the investment will be recovered if there is a material population decrease?

Answer: No response is required.

68.) **Question:** Payment terms to for the equipment purchase option do not appear to be included. In order to limit the interest factored, will the County provide payment for this portion of the agreement within 30 days of the end of each calendar month for that specific month's amortization?

Answer: No.

69.) **Question:** We can commit to completing a list of equipment to be replaced within thirty days of the award, and commit to moving expediciously to complete the procurement and installation. However, due to equipment manufacturers, distributors, and installation professionals not being a party to this agreement, and due to the County's responsibility for removing old equipment and coordinating security and access for installation contractors, we cannot guarantee that equipment will be installed within 60 days.

Answer: Completed purchase and installation is expected within 60 days thereafter, or if longer, by mutual agreement between the Contractor and the CCDOC Executive Director. Please refer to the attached Specifications page S-17A.

70.) **Question:** What is the approximate number of non-management employees (of the existing provider) to whom the contractor will be expected to offer continued employment? (SC-10).

Answer: Approximately 70 employees.

71.) **Question:** In addition to offering continued employment to current non-management personnel, is the contractor required to provide medical coverage or to make a contribution to the employee's union health plan?

Answer: Yes.

72.) **Question:** The Contractor Certification statement (Item I, EDS-10) references compliance with the County's Living Wage ordinance and expressly requires a "base wage of $9.43." Is the extent of the contractor's obligation to assure all employees have a base wage of $9.43?; or, is the contractor to be in compliance with the Living Wage ordinance which includes provisions for periodic increases in the base wage amount and also requires a higher base wage if medical benefits are not provided?

Answer: The contractor is to be in compliance with the Living Wage ordinance which includes provisions for period increases in the base wage amount and also requires a higher base wage if medical benefits are not provided.

73.) **Question:** Each detainee assigned to work Food Service is to be provided "orientation training" that includes "equipment training." (SC-21, #8). All new employees are to be provided "orientation/training" totaling 40 hours and include training on and about equipment SC-16). What differences does the County expect in these two types of "orientation" and "equipment" training and what is the minimum duration for detainees training?

Answer: SC-21 #8 pertains to detainee workers. SC-16 pertains to food service employees. The term orientation used in SC-21 #8 supplements detainee training required under SC-17. The County cannot provide a "minimum duration" for detainees training. The County also recognizes that some detainees may only work for the food service for a brief duration (e.g., 1 or 2 days) due to their circumstances and therefore may only be available for "orientation" as opposed to more in-depth training if they were available to work for a longer duration. In either situation, the County requires detainee workers to have sufficient knowledge to handle equipment, including its operation (acquaintance with control switches, usage of equipment (use of proper utensils, operating parts), filling and emptying product from equipment, what to avoid when operating), sanitation (cleaning procedure, sanitizing), and safety (following manufacturer's and OSHA's standards for operation, use of safety equipment for operation or cleaning of equipment). To achieve sufficient knowledge, food service employees and detainee workers should be orientated or trained to use each piece of equipment necessary for their job assignments.

74.) **Question:** Contractor is to provide a "full time, on site," dietician (SC-21). What are the required days and hours of coverage to meet the "on-site" and "full time" standards:

Answer: A full-time dietician should be available 8 hours per day 5 days per week, including a weekend day or periodic holidays.

75.) **Question:** The dietician may not serve as a "shift supervisor" (SC-21). May the dietician serve as the employee and detainee "trainer" or the contractor's "training coordinator?"

Answer: The dietician may serve as a trainer of employees and detainees, so long as the role does not impede or conflict with the dietician's primary function and duties as dietician.

76.) **Question:** Regarding the Section II equipment award, does the term "investment" (SP-16, page S-16) include both the amount paid for the equipment purchased and the bank financing charges incurred by the contractor in purchasing the equipment?

Answer: Yes, the term "investment" in SP-16 includes both the amount paid for the equipment purchased and the bank financing charges incurred by the contactor in purchasing the equipment.

77.) **Question:** Please clarify item #7 of SP-16. Is there to be "amortization" of the "interest rate or other financing or administrative costs" over and above the "cost of amortization" of equipment (specified as up to $.02/meal)?

Answer: The Investment, which includes the amount paid for the equipment purchased and the bank financing charges incurred by the contactor in purchasing the equipment, may be amortized on a straight line basis over a four year period commencing upon the complete expenditure of the Investment but the cost of amortization may not exceed $.02 per meal.

78.) **Question:** Please clarify the time period envisioned for the Annual Price Adjustment. Regarding the initial two year contract, is the "Anniversary Month" considered the 13th month of the initial contract? Is the "Last Year Month" considered the first month of the initial contract? If the formula provides for a change does the Annual Price Adjustment commence as of the beginning of the 13th month?

Answer: The anniversary month is the 13th month of the initial contract. The last year month is one year before the 13th month of the initial contract. The price adjustment will commence as of the beginning of the 13th month. Please refer to the attached Specifications page S-14A.

79.) **Question:** What effect will the budget and cost information (provided by the required information system) have on the contract price paid to the contractor and on the Annual Price Adjustment?

Answer: It will verify the necessity of the Annual Price Adjustment.

<u>ITEM NO. 1 – SPECIAL CONDITIONS PAGES SC-1, SC-4, SC-7, SC-10, SC-11, SC-13, SC-14, SC-19, SC-21, SC-22, AND SC-24</u>

CHANGE FROM: REMOVE THE SPECIAL CONDITIONS PAGES SC-1, SC-4, SC-7, SC-10, SC-11, SC-13, SC-14, SC-19, SC-21, SC-22, AND SC-24.

CHANGE TO: INSERT THE ATTACHED SPECIAL CONDITIONS PAGES SC-1A, SC-4A, SC-7A, SC-10A, SC-11A, SC-13A, SC-14A, SC-19A, SC-21A, SC-22A, AND SC-24A.

ITEM NO. 2 – SPECIFICATIONS PAGES S-6, S-14, AND S-17

CHANGE FROM: REMOVE THE SPECIFICATIONS PAGES S-6, S-14, AND S-17.

CHANGE TO: INSERT THE ATTACHED SPECIFICATIONS PAGES S-6A, S-14A, AND S-17A.

ORIGINATED BY:
JAMES DePINO
SUPERVISOR

CARMEN TRICHE-COLVIN
PURCHASING AGENT
OF COOK COUNTY

SPECIAL CONDITIONS

SC-01 SCOPE

The Contractor shall furnish FOOD SERVICE FOR INMATE MEALS for COOK COUNTY SHERIFF D.C.S.I., COOK COUNTY SHERIFF'S COURT SERVICES DIVISION, COOK COUNTY SHERIFF'S IMPACT INCARCERATION DEPARTMENT, and COOK COUNTY SHERIFF DEPARTMENT OF WOMEN'S JUSTICE SERVICES AND COOK COUNTY SHERIFF DEPARTMENT OF CORRECTIONS, all in accordance with the Contract Documents, Specifications and Proposal herein.

SC-02 CONTRACT PERIOD

This is a requirement contract for twenty-four (24) months with two (2) one-year renewal options effective after award by the Board of Commissioners and after proper execution of the Contract Documents. **Following the twenty-four (24) month contract period, either party must notify the other party within sixty (60) calendar days of the renewal date of its intent not to renew.**

SC-03 AWARD OF CONTRACT

It is the intent of the County to award this bid in whole by section. The County reserves the right to award this contract in the best interest of the County.

SC-04 INQUIRIES

For inquiries after award of the contract, please contact:

MS. ALEXIS HERRERA
COOK COUNTY SHERIFF'S OFFICE
(312) 603-0044

A copy of any written request for interpretation of documents shall be provided to the Office of the Purchasing Agent at the address set forth below.

Inquiries about the interpretation of the Specifications must be made only in writing and shall be directed to the Purchasing Agent. Inquiries will be answered in writing, if deemed necessary, by means of an Addendum issued by the Office of the Purchasing Agent. (Reference Instructions to Bidders, Section IB-05 "Exceptions", Page IB-2). Inquiries must be received no later than 2:00 p.m. CST on WEDNESDAY, APRIL 1, 2009. Inquiries will be answered by the close of the business on FRIDAY, APRIL 3, 2009.

DURING THE BID PROCESS, ALL INQUIRIES MUST BE DIRECTED, IN WRITING, ONLY TO THE COOK COUNTY PURCHASING AGENT AS FOLLOWS:

CARMEN TIRCHE-COLVIN
COOK COUNTY PURCHASING AGENT
118 NORTH CLARK STREET, #1018
CHICAGO, IL 60602

SC-05 BID DEPOSIT

Instruction to Bidder IB-04 is modified as follows: A bid deposit in the amount of one percent (1%) of total bid will be required for each bid proposal. The bid deposit shall be submitted along with the bid proposal. Bid bonds are acceptable, in accordance with the conditions stated in IB-04.

SC-06 PERFORMANCE AND PAYMENT BOND

Contractor shall provide performance and payment bond in conformance with Instruction to Bidder IB-14. The bond required for this contract shall be equal to 25% of the anticipated contract cost for one year, and shall have a one year term. Contractor shall renew the Bond on or before the anniversary date for each successive year of the contract and for any renewals or extensions. The "anticipated contract cost for one year" shall be calculated as one-quarter (1/4) of the total bid amount. Annual renewal bonds shall fully comply with the requirements of instruction to Bidders, IB-14 and shall be submitted to the Purchasing Agent.

Failure to furnish bond renewals on or before the anniversary dates as herein required shall constitute a default by the Contractor. In addition to the remedies provided to County by General Condition GC-11, County may elect to withhold the amount from monthly invoices following the anniversary date. Such amount shall be withheld until required bonds are submitted to the Purchasing Agent. Thereafter, Contractor may include the withheld amount in its next monthly invoice for payment.

SC-09 INTRODUCTION (CONTINUED)

For example, if 9,000 meals are ordered for breakfast on January 3, 2010, and the 9,000 breakfast meals are delivered to the CCDOC more than one hour after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 900 meals (10 percent of the ordered meals) times the current cost per meal. If on January 4, 2010, 9,000 breakfast meals are delivered to the CCDOC one hour or more after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 1800 meals (10 percent of the ordered meals plus an additional ten percent of the ordered meals) times the current cost per meal.

Nothing herein shall waive the County's right to assert that Contractor is in breach of this Contract for any reason other than the timeliness of meal delivery and to seek all other remedies available at law or in equity. Further, nothing herein shall preclude the County from declaring Contractor in default for any breach, including timeliness of meal delivery. Nothing herein shall reduce Contractor's obligation to indemnify the County as set forth in the General Conditions.

The Contractor shall also provide staffing and food service (including salad bar and grill) at the Officer's Dining Room (ODR) currently located in Division V, Division XI and any employee dining rooms planned for the future.

The following is a history of approximate meals served over the past three years, this history is provided for informational purposes and is not a guarantee of future results.

2005 Approximate Annual Meals	11,850,000
2006 Approximate Annual Meals	11,460,000
2007 Approximate Annual Meals	10,780,000

The contractor shall provide a computerized food service management system, which shall meet the requirements of the CCDOC and shall be approved by the Executive Director. This system shall meet the requirement of a food expenditure cost accounting system designed to determine cost per inmate per meal. The contractor shall be responsible for ensuring operation of the computerized food service management system in accordance with County and CCDOC policies and procedures. The contractor shall delegate authority to perform functions within the system commensurate with the expertise and job specialty of the personnel assigned. To ensure adequate operational procedures are in place, the contractor shall control access to the computerized food service management system by using security system levels and logon procedures, including

a. All staff having access to the system will have a unique logon identifier and use only their logon identifier.
b. Ensure staff who will have access to the system are trained in system operation.
c. Use no other system for inventory, menu, recipe, food production, or budget, in place of the functions in the computerized food service management system.
d. Ensure recipes listed on the menus are tested and approved by the CCDOC dietitian are accurate, and scaled to produce the portion size required for meal service.
e. Ensure the approved recipes and production schedules are printed and used by staff responsible for production work.
f. Ensure forecast information for each menu item is accurate in the production cost center indicating the actual number of portions to be produced.
g. Ensure product information in the inventory database is accurate.
h. ~~Ensure Inventory Items listed on the menus are ready to eat without further processing or cooking and that accurate serving size information is relayed to all staff for these items.~~ **Make certain that inventory items listed on menus as ready to eat are correctly designated and do not require further processing or cooking and accurate serving size information is communicated to all preparation and service staff.**

SPECIAL CONDITIONS

SC-13 PAYMENT

Payment to the Contractor will be made in arrears, within sixty (60) days ~~after the close of each calendar month~~ during the term of the Agreement. The sixty (60) days begins from the point that invoices are deemed acceptable and correct by the County Correctional Department. The Contractor shall prepare invoices on County Form 29A and shall submit them to the Executive Director with a certified statement of meals served as herein provided (including, but not limited to, breakfast, lunch, dinner, bag lunches, and any special detainee support services that were ordered by the Executive Director) on a daily basis for the calendar month in question. Invoices shall be submitted within five (5) business days after the close of each calendar month. **The County will make all reasonable efforts to process invoices in a timely manner.**

There will be one point of contact for certification of meals served weekly for each of the following Sheriff's departments: Department of Community Supervision
and Intervention; Department of Impact Incarceration (Boot Camp);
Department for Women's Justice Services and Department of Corrections.
This point of contact will be identified after the award of the new contract and will be incorporated into an automated accounting system.

The contractor's certified statements shall be in a form acceptable to the County, including but not limited to electronic format that is part of a computerized food service management system and is compatible with the current or future jail management information system utilized by the CCDOC, and shall reflect the exact number of meals prepared, the exact number of meal served, the cost of each meal, any extraordinary costs incurred, such as equipment repair, unplanned use of small wares, any cost savings as a result of food substitutions, spot buying or recycling, and broken down as follows:

- Actual number of CCDOC, DWJS, DCSI regular detainee breakfast meals served
- Actual number of CCDOC, DWJS, DCSI regular detainee bag lunch meals served
- Actual number of CCDOC, DWJS, DCSI regular detainee dinner meals served
- Actual number of Boot Camp breakfast meals served
- Actual number of Boot Camp lunch meals served
- Actual number of Boot Camp dinner meals served
- Actual number of Court Services bag lunches served by Court Call
- Actual number of detainees therapeutic/religious diet meals served
- Actual number of staff meals served.

SC-14 INSURANCE

A. General

The Contract shall procure and maintain the insurance required under this General Condition. In order to determine financial strength and reputation of insurance carriers, all companies providing the coverage required shall be licensed or approved by the Department of Insurance, State of Illinois, and shall have a financial rating no lower than VII and a policy holder's service rating no lower than (A-) as listed in A.M. Best's Key Rating Guide, current edition or interim report. Companies with ratings lower than (A-) VII will be acceptable only upon written consent of the Department of Risk Management.

B. Subrogation and Waiver

1. The Contractor shall require all policies of insurance that are in any way related to the work and are secured and maintained by Contractor and all tiers of subcontractors to include clauses providing that each underwriter shall waive all or its rights of recovery, under subrogation or otherwise, against County.

SC-14 INSURANCE (CONTINUED)

D. Contractor Obligations

1. Contractor and all subcontractors shall not violate or knowingly permit to be violated any condition of the policies of insurance provided by the terms of this agreement and shall at all times satisfy the requirements of the insurance companies issuing them.

2. All requirements imposed by the policies referred to above upon and to be performed by the Contractor shall likewise be imposed upon, assumed and performed by each of the Subcontractors. Contractor and each Subcontractor shall execute with their subcontractors a written agreement which shall include all such requirements. Any "hold harmless" and "indemnity" clause must benefit and not be detrimental in any way to the County, and others so specifically identified in this agreement.

E. Insurance Notice, Costs and Losses

1. All policies of insurance which may be required under terms of this agreement to secure and maintain shall be endorsed to provide that the insurance company shall notify Cook County at least 30 days prior to the effective date of any cancellation or modification of such policies. Prior to the date on which Contractor commences performance of its part of the Work, Contractor shall cause to be furnished to the County certificates of insurance maintained by the Contractor and each such Subcontractor in connection with the performance of the Work. As and when the County may direct, copies of actual insurance policies or renewals or replacements shall be submitted to the County. All copies of policies, if any, and certificates of insurance submitted to the County shall be in a form and content acceptable to the County.

SC-15 FOOD SERVICE EMPLOYEES

The Contractor shall provide a Food Service Director dedicated solely to this contract. With regard to the Central Kitchen, no less than two (2) managers with all requisite certifications under federal, state, county and local law for food service operation shall be on-site at all times on the 1st shift, (midnight - 8:00 a.m.) no less than three (3) managers at all times, on the 2nd shift, (8:00 a.m. - 4 p.m.) at least one (1) manager at all times on the 3rd shift (4:00 p.m. - 12 midnight) and sufficient non-management employees to meet all requirements of this food service contract, including proper supervision of detainee or offender workers. The contractor shall provide a daily staff assignment schedule for each shift to the Assistant Executive Director for Administration and Planning for the following week for the duration of this contract.

The Contractor shall provide a complete staffing plan which includes the total number of management staff, non-management staff and a location-organizational chart and job descriptions for all staff, and a set of Standard Operating Procedures. The contractor must develop and maintain standard operating procedures governing the daily routine and assignment of the various work areas within the Food Service. Delegation of authority within the Food Service will be clearly defined in the standard operating procedures.

The contractor shall hold a Food Service staff meeting at least monthly at the Central Kitchen, Division XI kitchen and Boot Camp kitchen. Minutes of each meeting will be recorded and forwarded to the Executive Director or his or her designee in the monthly report and to all contractor and CCDOC staff assigned to Central Kitchen, Division XI kitchen and Boot Camp kitchen. Staff meetings will be conducted with Union participation when required. **The County respects any proprietary aspects to the Food Service staff meeting. The County seeks only that portion of the Food Service staff meeting minutes that is non-proprietary but which provides written confirmation of the date, time and location that all food service managers and employees are notified in a timely, consistent manner of changes or enforcement of federal, state or local law concerning food safety, sanitation, hygiene, security or other relevant matters.**

SC-15 FOOD SERVICE EMPLOYEES (CONTINUED)

With regard to the Division XI Kitchen, staffing must include at least one (1) Assistant Manager for the 1st shift (midnight - 8:00 a.m.), and one (1) Manager for the 2nd shift (8:00 a.m. to 4 p.m.), and sufficient non-management employees to meet all requirements of this food service contract.

All Contractor Employees will be subject to search upon entering and leaving the facilities. All items carried into and out of the facility should be in clear plastic bags. Items deemed contraband will be confiscated. Contractor's employees will be provided a detailed list of all contraband items. Contractor's employees, their personal articles, lockers and storage containers will be subject to search at any time. Contractor's employees violating contraband policy will have their security clearance revoked. Contractor employees exchanging contraband/illegal items with detainees will be subject to arrest and prosecution.

Failure of the contractor's employees to report for work must be compensated by assignment of properly qualified replacements. It is the County's desire that the Contractor submit a list of trained "back-up" personnel, in order to provide advance clearance for security purposes.

The Contractor shall also provide full time, on site, a registered and licensed Dietitian, in the state of Illinois. Contractor's Dietitian shall not work in the capacity of a shift manager. The Contractor Dietitian's responsibilities shall include but not be limited to the following:

- Manage the daily provision of therapeutic diets.
- Help resolve problems related to therapeutic diets.
- Monitor the HAACP program. Document related problems and solutions.
- Monitor Quality Assurance and Sanitation. Document related problems and solutions.
- Generate regular and therapeutic menus for use at CCDOC.
- Conduct in-service training for the contractor's employees and for detainees who participate in the provision of services as detailed in Section SC-17.
- Work with the CCDOC Dietitian and Cermak health care providers to resolve problems related to the food service operation.
- Monitor tray lines daily and help resolve related problems.
- Serve as a resource person for recipe development and solving production problems.

The contractor shall contract with a certified licensed and bonded company (ies) to perform preventative maintenance and repairs to all food service equipment with a purchase value of $2,500 or more and a manufacturer's use life of two (2) or more years. Said company (ies) shall be professionally certified to maintain and repair said equipment. The contractor shall provide a repairman to maintain and repair all food service equipment with a purchase value under $2500. Trade journeyman card (electrical, plumber, HVAC, industrial engineer, carpentry) shall serve as prima facie proof of certification for both the contracted company (ies) and the repairman employee. A copy of the preventative maintenance and repair contract(s) and journeyman card(s) must be provided to the CCDOC before the start of this contract. **County ordinance requires that employees who perform the work of tradesmen are members of the relevant collective bargaining unit for that trade or are paid the prevailing wage for that trade. The County requires that all of its equipment, whether the purchase value is above or below $2,500.00, is properly handled, maintained, and repaired according to industry and manufacturer requirements.**

SC-17 USE OF DETAINEES (CONTINUED)

The Director will make available, without cost to Contractor, a pool of up to 250 detainees per 24 hour period. The estimated number of meals under the current contract was set at approximately 13,743,000. The estimated number of meals for the proposed contract has been lowered to 11,360,000, lower than the current contract. In addition, the current number of detainees, without an adequate work assignment poses a security problem. It is expected that the Contractor will provide adequate staffing to supervise and ensure delivery of ordered meals which are estimated to be 11,360,000 meals per year.

If additional (over 250) detainees are required by the Contractor, the Contractor will compensate the County based upon current inmate payroll rates in effect at the time. The current inmate payroll rate is ~~between $3.00 and~~ $4.00 per shift of work. Contractor may elect to assign any and all such detainees to food services operations. In the event that a group of detainees or a detainee is rejected, that group or individual will not count against the daily detainee labor pool. Only accepted detainees, who actually work will be counted against the daily detainee labor pool. In the event Contractor elects to utilize detainees to assist Contractor in providing services under this Contract, Contractor shall be fully responsible for the training and supervision of all assigned detainees. Said training shall include instruction as follows:

- Food preparation and handling procedures
- Sanitation and proper grooming
- Energy conservation methods
- Recycling
- Handling waste and properly recycling non-waste materials during the preparation and service of meals
- Conduct and following rules
- Any other area the Contractor deems necessary for the performance of this contract

The Contractor may at its discretion assign or reject any or all detainees on any given shift.

Central Kitchen and Division 11 Food Line and Sandwich Production Monitors. One Contractor non-management employee shall be assigned to monitor each of the six (6) food lines in the Central Kitchen and to each of the two (2) food lines in the Division 11 kitchen while in operation. With respect to lunches, at least two Contractor non-management employees shall be assigned to supervise sandwich production. These Contractor employees shall be in addition to the detainees who are assigned to assist in providing services in these areas.

Central Kitchen Dish room. Specifically, no less than five (5) Contractor employees shall be present in the Central Kitchen's dish room during its operation. These Contractor employees shall be in addition to the detainees who are assigned to assist in providing services in these areas.

Division 11 Dish wash Area. No less than two (2) Contractor employees shall be present in Division 11's dish wash area during its operation. These Contractor employees shall be in addition to the detainees who are assigned to assist in providing services in these areas.

SPECIAL CONDITIONS

SC-17 USE OF DETAINEES (CONTINUED)

Boot Camp. In addition to Contractor employees, Contractor is expected to utilize Detainees to assist in providing Contractor' services in the Boot Camp. The estimated number of detainees who will be available in the Boot Camp, and the shifts during which they will be available, is as follows:

Shift	Times	#Detainees
First	9:30 PM - 5:30 AM	0
Second	5:30 AM - 1:30 PM	12
Third	1:30 PM - 9:30 PM	12

Div. V and XI Officers Dining Room. The Officers Dining Rooms are located in Div V and Div. XI, and are in operation for three meals, each served for a period of at least four hours. These two (2) Officers' dining rooms must be operated by civilian staff only (no detainees).

Boot Camp Officers Dining Area. The Officers' dining area in the Boot Camp shall serve meals to officers from 5:00 a.m. - 8:00 p.m. Boot Camp detainees do participate in the operation of the Boot Camp Officers Dining Area.

Use of Detainees Generally. Contractor's pricing hereunder shall assume that Contractor shall utilize both Contractor staff and assigned detainees. Prior to beginning operations under this Contract, the Contractor shall submit to the County a description of the nature and function of each of the posts to which such detainees would be assigned within the Contractor's food service operations.

Contractor shall provide a daily staffing assignment schedule for each shift.

Contractor shall be fully responsible for training and supervision of all assigned detainees in the performance of the assigned task. The assigned tasks shall be consistent with the post descriptions for detainee workers included in the Contractor's submittal as described in the preceding paragraph, and may be updated from time to time. Contractor may at its discretion assign or reject any or all detainees on any given shift.

Upon request Contractor shall cooperate, provide input and participate with County in the design and implementation of a Food Service Training program for detainees of the CCDOC. Prior to the beginning operations under this Contract, Contractor shall identify any food service training curricula for detainees that it provides or participates in at similar locations. Training must meet ACA standards. **Certificates should be provided to those detainees who participate in the full training.**

Contractor shall indemnify and hold harmless, the County, its officials, officers, employees and agents from and against all liability for loss, costs, damages, injuries and claims which may in any way arise or result from the Contractor's use of detainees in the food service operation at CCDOC, whether or not such liability is attributable to any act of negligence by Contractor its officers, employees, agents, consultants, sub-contractors, vendors, owners or shareholders. Notwithstanding the foregoing indemnities, the Contractor shall not be liable under this clause where liability results solely from a breach of security. The indemnities herein provide for are in addition to all other indemnities provided for by these contract documents.

The orientation for all detainee workers should include the areas of 1) recipes, weights and measures, 2) preventing waste, 3) cleaning and sanitation, 4) safety and security in food service, and 5) basic food service training in their assigned work area, e.g., grill cooking, egg cookery, sandwich preparation, salad preparation, deep fat frying, tray wash operation, pot and pan washing, meat cookery, or vegetable preparation.

The full training program for detainee workers who will be available to work for ten or more days should include the above-referenced orientation areas with expanded exposure to 1) sanitation, safety, and security (food borne illness, personal hygiene, hand washing, safe food handling techniques, cleaning and sanitizing, kitchen safety and security rules, 2) proper equipment use, including its operation (acquaintance with control switches, usage of equipment (use of proper utensils, operating parts), filling and emptying product from equipment, what to avoid when operating), sanitation (cleaning procedure, sanitizing), and safety (following manufacturer's and OSHA's standards for operation, 3) safety equipment operation, 4) injury prevention (preventing falls and strains) 5) fire safety, 6) cooking methods and food preparation (functions of food materials, using the standard recipe, 7) quality food service, 8) handling complaints, and 9) job preparation skills.

SPECIAL CONDITIONS

SC-25 MAINTENANCE OF FACILITIES AND EQUIPMENT (CONTINUED)

The Contractor and the CCDOC shall jointly conduct a complete inventory of all County owned capital equipment used by the Contractor. This inventory shall be completed semi-annually, not later that June 30 and December 31 for each year of the contract. As part of this inventory an assessment of the condition and expected useful life of the each item will be made. The Contractor will be liable for the replacement and installation costs for all unaccounted pieces of equipment.

If the Contractor deems necessary, Contractor may purchase additional equipment to aid in the increased efficiency and delivery of contract services. Equipment purchased by the Contractor must be added to inventory and designated as "Contractor Owned" on all inventory reports. Said equipment will remain the responsibility and ownership of the Contractor at the end of the contract term.

Liquidated damages will be charged to the Contractor for late or non-performance of contract. For example, if by January 16, 2010, the Contractor failed to clean out all drains as required under SC-25, and on January 17, 2010, the County instead undertook the responsibility to perform the first monthly clean out the drains, then the liquidated damage shall amount to all actual costs that the County incurred for the drain cleaning that it undertook as a result of the Contractor's non-performance.

The amount of liquidated damages payable by Contractor for each subsequent Incident shall increase sequentially by ten percent (10%). For example, if by January 30, 2010, the Contractor again failed to clean out of all drains as required under SC-25, and on January 31, 2010, the County instead undertook the responsibility to perform the second monthly clean out the drains, the liquidated damage shall amount to the actual costs that the County incurred for the drain cleaning that it undertook as a result of the Contractor's non-performance, plus an additional 10 percent of the actual cost that the County incurred for performing the second monthly clean out of the drains.

Section II of this bid document proposes an alternative to the Contractor for the purchase of equipment. Award of this section would not relieve the Contractor of its obligation to maintain the facilities and equipment as indicated in this section.

Attachment 2 - Work Order Logs from current Vendor.
Attachment 3 - List of Capital Equipment
Attachment 4 - Layout of Central Kitchen, Boot Camp and Division 11 Kitchen.

SC-26 SUPPLIES

The Contractor shall provide all supplies and small wares used in performance of this agreement, including, without limitation, ~~Plastic reusable cups for detainees,~~ eating utensils (disposable spork), serving utensils, pots and pans, paper products, disposable products, hats, aprons, soaps, chemicals, commodities, including foodstuffs, dry goods, canned foods, frozen foods, cereal, spices and the like. Contractor shall be presumed to be the owner of all supplies, small wares, and food inventories used for this contract. The Contractor shall use only supplies that comply with County recycling and environmental ordinances. **Please refer to Cook County Code 34.241, et seq)**

The contractor shall draw all supplies on a first in, first out basis. To ensure proper stock rotation, all accountable non-perishable food items will be marked with the color identifying the quarter it was received. The following colors will be used to mark all accountable food stores:

a. First Quarter will be marked with Red.
b. Second Quarter will be marked with Blue.
c. Third Quarter will be marked with Green.
d. Fourth Quarter will be marked with Yellow.

SPECIAL CONDITIONS

SC-28 DELIVERY TO PREMISES (CONTINUED)

estimation of the Security Staff or the Executive Director. All such deliveries shall be subject to certification and inspection by personnel assigned by the Department of Corrections. The Contractor will be required to use only plastic pallets at the CCDOC **in all areas except the receiving dock.**. The use of wooden pallets in areas where detainees are located is strictly prohibited. The County will supply approximately 100 plastic pallets to the Contractor for the Contractor's use. The same number of pallets shall be returned to the County at the end of the Contract. The Contractor shall bear the cost to purchase any additional plastic pallets that may be needed. The County will allow deliveries to be received on wooden pallets and then immediately transferred to plastic pallets in the receiving area. The Contractor shall reject items that do not meet with specifications. The Contractor shall be solely responsible for ensuring that all foodstuffs, goods, and other materials delivered to the Department of Corrections are of the correct quantities, weights, quality and temperature at point of receipt. The Contractor shall be responsible to ensure that food stuff, goods and materials delivered in clean, intact containers. The Contractor shall reject items that do not meet with specifications.

Truck deliveries will be accepted before 2:30 P.M. on weekdays only. No deliveries will be accepted on Saturdays, Sundays or holidays. No product shall be received or stored at Cook County facilities for use at any other facility or locations.

SC-29 FACILITIES

The County shall provide the Contractor with access to the Central Kitchen, Division XI Kitchen and Boot Camp Kitchen and storage facilities, including sanitary toilet and locker room facilities for use by food service employees. The Contractor shall use such facilities in the performance and delivery of food services.

The Contractor may, in furtherance of it obligations under the Agreement, utilize preparation and storage facilities located outside the CCDOC on an emergency basis with the prior approval of the Executive Director, pursuant to Contingency Plans. The County facilities made available to the Contractor under the Agreement may not be used in connection with operations unrelated to the Agreement.

The Contractor shall adhere to all safety and security rules imposed by the CCDOC for the use of these rooms

SC-30 SANITATION

Contractor shall be responsible for cleaning and housekeeping in the food preparation, Central Kitchen, Division XI Kitchen and Boot Camp Kitchen and officer's dining room, washroom and locker-rooms, service and storage areas, elevators and elevator pits, and will keep such areas in a clean and sanitary condition, and in conformity with all applicable federal, state and local regulations and requirements. The Contractor agrees to submit to inspection by the Executive Director, by the Chicago or Cook County Department of Public Health, by the Sheriff's Recycling Coordinator, or other similar agencies upon the request of the Executive Director. Contractor will be required to sign-off on a weekly check list that attests to the sanitation conditions at County owned facilities.

SPECIAL CONDITIONS

SC-30 SANITATION (CONTINUED)

All cleaning, janitorial and housekeeping material must comply with County, State and Federal EPA and food service laws and regulations.

Liquidated damages will be charged to the Contractor for non-performance of SC-30 of this contract, which shall require the Contractor to pay for all actual costs that the County incurs for undertaking any duties required under SC-30 and 30.1 within 24 hours of non-performance of a prescribed task herein. Should the Contractor fail to perform its duties a second time thereafter, the Contractor will be required to pay all of the actual costs that the County incurs for undertaking any duties required under SC-30 and SC 30.1 plus an amount of ten (10) percent of all of the actual costs for non-performance of that prescribed task.

The Contractor shall be responsible for proper removal of trash and garbage from the facilities to receptacles located adjacent to the Central Kitchen, and Division XI Kitchen and Boot Camp Kitchen; this includes providing at Contractor's expense, utilizing and installing a paper recycling apparatus. The Contractor shall be responsible for maintenance and supplies to operate the aforementioned apparatus. The Contractor shall provide recycling bins for pre-sorting recyclables, including but not limited to paper, plastic and aluminum. These bins shall be considered small wares. The recycling apparatus is provided for the exclusive use of the Contractor for food service related commodities. The Contractor shall process all Food Service related commodities in manner consistent with recycling industry standards. Recyclable materials must be processed (i.e. cardboard broken down and baled, paper products baled, cans and plastic containers washed and crushed separately). **Paper recycling industry standards, plastic recycling industry standards, and metal recycling industry standards must be adhered to.**

County will thereafter have responsibility for disposal and will claim any and all revenue resulting from recycling. The Contractor's Food Service Director shall participate in weekly facility inspections with the Executive Director or his/her designee and the Sheriff's Recycling Coordinator. The Contractor shall establish hazardous chemical logs and comply with all applicable standards concerning the use, storage and handling of hazardous substances.

The Contractor shall require supervisory employees on all shifts to have State of Illinois Food Service Sanitation Certification pursuant to Section 750.1800 of the Illinois Food Service Sanitation Code.

The Contractor shall develop and implement a cleaning program/schedule. This program/schedule will be submitted to the County's Dietician weekly for review and approval. Certification for Contractor's employees and joint training for designated CCDOC staff and in-service training for detainee worker will be conducted on a quarterly basis.

It will be the responsibility of the Contractor to provide all garbage containers/bins. All bins must have lids and be kept on containers/bins at all times. Contractor will remove garbage whenever container/bins are full, at the end of a meal period or at the end of the day. All containers/bins must be kept clean at all times.

SPECIAL CONDITIONS

SC-33 TRANSITION ON COMMENCEMENT OF CONTRACT (CONTINUED)

The plan shall include but not be limited to details for conducting inventories of on-site County owned equipment, hiring and staffing, menu plans, and coordination activity with outgoing contractor. The Director may request any additional information he determines is necessary to assure smooth operation of the facility. County presumes that all supplies and small wares stored on-site are owned by the current Contractor.

SC-34 TRANSITION AND CONTINUITY OF SERVICE ON EXPIRATION OF CONTRACT
Continuity of Service is critical to Cook County. The successful vendor must recognize this fact and upon expiration of contract agree to:

- Furnish phase-in training to a new vendor.
- Exercise best efforts and cooperation for an orderly and efficient transition to a new vendor.
- Negotiate in good faith a plan with the successor to determine the nature and extent of the phase-in, phase-out services required.

The plan shall specify a date for work described in the plan and shall be subject to the Executive Director's approval. The current vendor shall provide sufficient experienced personnel during the phase-in, phase-out period to ensure that the services called for in the contract are maintained at the required level of proficiency.

Upon expiration of this Contract, Contractor shall permit personnel to be hired by a new contractor without penalty or charge to the County, the employee or the new Contractor. The current vendor shall also disclose necessary personnel records and allow the successor to conduct on-site interviews with those employees. **Necessary records include length of service, job title and job description, performance appraisals, and discipline records.** If selected employees are agreeable to the change, the current vendor shall release them at a mutually agreeable date and negotiate the transfer of their earned fringe benefits to the new vendor.

Contractor shall be presumed to be the owner of all supplies, small wares, food inventories (with the exception of Federal surplus foods) used for this contract. Contractor shall be free to negotiate with the successor contractor as to any terms and conditions for sale or transfer of ownership.

SC-35 WARRANTY
The Contractor agrees that the equipment, supplies or services to be furnished shall be covered by the most favorable commercial warranties the contractor gives to any customer for the same or substantially similar equipment, supplies or services that the rights and remedies so provided are in addition to and do not limit any rights afforded to County.

SECTION I (CONTINUED)

SP-04 MENUS (CONTINUED)

Potato or macaroni salad maybe used as a starch as long as another salad type item is served, at no time will an increase in these salad quantities be allowed to count as both the starch and salad requirement. A minimum of two (2) types of salad dressings must be served (i.e. Italian, French), but not on consecutive days.

GENERAL LUNCH SPECIFICATIONS: SACK LUNCH REQUIREMENTS

The contractor shall provide sack lunches which shall consist of two (2) sandwiches; ½ cup of raw carrots or celery, ½ ounce portion of a chips, 2 ounces of cookies; one (1) individual eight ounce fruit drink fortified with Vitamin C; and two **1/2** ~~(2)~~ oz. packets of mustard or mayonnaise type dressing, alternated daily. The lunches must provide variety and food which is appetizing and wholesome. No item contained in the sack lunch shall contain metal or metal-coated packaging nor include items that may be used to construct weapons. **It is acceptable to provide a half cup fruit or vegetable equivalent for Breakfast or Lunch instead of the half cup of raw carrots or celery requirement.**

The two sandwiches combined shall contain 4 oz. of meat or a combination of 2 oz. meat and 2 oz. cheese. As indicated above, sack lunches must provide variety; the same type of meat shall not be served more than once a week. The use of red pepper bologna shall not be used in lunches as detainees have consistently complained regarding this flavor of bologna. The contractor shall provide a seven-day lunch cycle in this proposal. **It is allowable to provide four different varieties of poultry based lunch meats that are not served on consecutive days** The contractor shall not use out of code food, stored cold cuts over six (6) months old, or other food over a year old.

The contractor shall have in place a quality assurance program which ensures the sack lunches meet the County's requirements. The contractor shall conduct a detainee menu acceptance survey quarterly. The results shall be compiled and recommendations made to the appropriate County personnel regarding changes to be made by contractor on the basis of such survey results or other information.

COOK COUNTY BOOT CAMP MEAL PATTERNS

The Boot Camp menu shall follow the minimum pattern as indicated below:

All breakfasts shall include a minimum of eight (8) main menu items plus appropriate condiments with seconds available on the items indicated below:

1. Juice or fruit
2. Cereal (seconds allowed)
3. Eggs or meat (3 oz. minimum portions each day)
4. Potatoes (seconds allowed)
5. Pancake type item, pastry or bread type item (seconds allowed)
6. Jelly or syrup
7. Milk, 2% and/or whole, 12 oz. portion
8. Coffee, tea or hot cocoa
9. Sugar, salt, pepper, and catsup.

All lunches shall include a minimum of seven (7) main items plus appropriate condiments. A casserole type entrée shall not be counted as two (2) items. The fruit/vegetable equivalents shall meet USDA School Lunch requirements. Seconds shall be available on items as indicated below:

1. Entrée with a minimum of (three) 3 oz. cooked weight and or cheese. Beans and peanut butter shall not be counted as entrée meats. Cold cut entrees are restricted to two (2) times per week. If sandwiches including hamburgers, hot dogs, and cold cuts are offered as an entrée, the portions shall be two (2) each

SECTION I (CONTINUED)

SP-09 INSPECTION OF SERVICES (CONTINUED)

Inspections by the County may include inspection by the State, County or City Department of Public Health or any other agency or party authorized or directed by County to inspect the facility.

SP-10 ANNUAL PRICE ADJUSTMENT

The cost per meal shall remain firm for one (1) year following the award of the contract. Thereafter either the Contractor or the County shall be entitled to request an annual price adjustment which shall be calculated in the manner provided for in this section. The request for a price adjustment by the Contractor shall be submitted to the Director within sixth (60) days after the contract anniversary date of each year of the contract's term. The County shall notify the Contractor of its request for price adjustment within the same time period.

Price adjustment shall be based upon the Index for Food Away from Home, for all Urban Consumers for United States City Average, of the Consumer Price Index, as published by the United States Department of Labor, Bureau of Labor Statistics.

Price increase or decrease will be determined by dividing the current index for a contract anniversary month by the same prior year, month's index. All calculations will be carried to three (3) places ONLY, with no rounding off to the next digit. Increase shall not exceed five percent (5%) annually from one adjustment period to the next.

EXAMPLE:

$0.960 = Current Meal Price
221.319 = Current Index (anniversary month)
211.070 = Last Year Month Index
PERCENTAGE INCREASE: 1.048
1.048 x $0.960 = $1.006
$1.006 = New Cost Per Meal

This formula shall be the basis for determining the cost per meal for the term of any extension or contract renewal which may be mutually agreed upon.

The anniversary month is the 13th month of the initial contract. The last year month is one year before the 13th month of the initial contract. The price adjustment will commence as of the beginning of the 13th month.

SP-11 SUPPLIES

The contractor shall provide all supplies and small wares used in performance of this agreement, including, without limitation, disposable eating utensils for each meal except authorized sack lunches, serving utensils, pots and pans, paper products, plastic wrapping materials, disposable products, hats, aprons, soaps, chemicals, commodities, including foodstuffs, dry goods, canned foods, frozen foods, cereal, spices and the like, service ware items such as trays, silverware for the staff dining room. The contractor shall purge and replace all damaged small ware items quarterly.

All milk shall be supplied in individual cartons of eight (8) ounces each and fruit drinks shall be supplied in individual disposable, plastic bottles or cartons of eight (8) ounces each and fruit juices in individual disposable cartons of four (4) ounces each. Contractor shall be presumed to be the owner of all supplies, small wares and food inventories used for this contract.

Contractor shall determine and provide all supplies and small wares **that** will be used by or will otherwise be accessible to detainees. Contractor shall be required to review the specifications and utilization of such supplies with the Executive Director and obtain his/her approval before such supplies may be employed at the CCDOC.

site provided for under this contract, under the following conditions:

1) Any equipment purchased by the contractor on County's behalf shall be purchased as a "sale-for-resale" to the County. County shall hold title to all such equipment upon such resale. ;

2) County acknowledges that it is a tax-exempt entity and will provide the contractor with a copy of the appropriate tax-exempt certificate;

3) The County shall have final approval over equipment purchased by the contractor.

4) It is determined by a food service equipment maintenance company selected jointly by the contractor and the CCDOC that food service equipment must be replaced because it is a) missing through no fault of the contractor, or b) beyond its use life or is cannot be repaired despite proper maintenance and repair provided by the contractor;

5) In the event that the County denies the purchase of any equipment which is necessary for the contractor to perform at the prices established under this contract, the parties agree to renegotiate the contract in good faith to mitigate any adverse economic burden on the contractor;

6) The Investment shall be amortized on a straight line basis over a four year period, commencing upon the complete expenditure of the Investment. A schedule shall be set forth based upon food service equipment use life standards that are acceptable to the County. Upon expiration and non-renewal or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the Investment, County shall reimburse the contractor for the unamortized balance of the Investment as of the date of expiration or termination;

7) The cost of amortization shall not exceed 2~~.02~~ cents per meal, and interest rate or other financing or administrative costs for which is limited to those rates or costs the County would ordinarily be subject to;

8) The purchase cost for food service equipment under this paragraph shall include no finder fees or costs higher than what the County were to pay if it made the actual purchase and consistent with County purchasing rules;

9) The contractor shall submit a monthly request for payment for the purchase of the food service equipment under this paragraph, as provided for under SC-13 on a 29-A voucher with the heading "2009 Food Service Equipment Purchase.";

10) The purchased food service equipment meets the energy conservation standards required under SC-20;

11) The equipment is installed using correctional security package to eliminate or reduce equipment tampering;

12) The food service equipment purchased under this paragraph is subject to the proper preventative maintenance and repair required under SC-25.

As part of this Section, the Investment shall be used for the purchase of Kitchen and Food Preparation Equipment identified in Attachment 5.

If the County awards this section, the Contractor must provide detailed invoices for the each piece of equipment purchased along with all manufacturer and warranty information.

The County will require a complete list of equipment the Contractor intends to purchase within 30 days of the award of this contract. Completed purchase and installation is expected within 60 days thereafter, **or if longer, by mutual agreement between the Contractor and the CCDOC Executive Director.**

In the event that the contractor does not continue as the contractor after the end of the initial two-year contract period, the contractor shall be paid by the County for the residual value of the purchased equipment based upon GAAP recognized de-appreciation schedules for the purchased equipment minus any repair costs for contractor neglect or extraordinary wear or tear on the equipment.

BIDDER: ARAMARK Correctional Services, LLC

CONTRACT FOR SERVICE

DOCUMENT NO. 08-84-387 REBID

FOOD SERVICE FOR INMATE MEALS
FOR
COOK COUNTY SHERIFF D.C.S.I., COOK COUNTY SHERIFF'S COURT SERVICES DIVISION, COOK COUNTY SHERIFF'S IMPACT INCARCERATION DEPARTMENT, COOK COUNTY SHERIFF DEPARTMENT OF WOMEN'S JUSTICE SERVICES AND COOK COUNTY SHERIFF DEPARTMENT OF CORRECTIONS

BOARD OF COMMISSIONERS
COUNTY OF COOK
TOOD H. STROGER, PRESIDENT

BIDS TO BE EXECUTED IN TRIPLICATE
BID OPENING WILL BE ON TUESDAY, APRIL 7, 2009
AT 10:00 A.M.
LATE BIDS WILL NOT BE CONSIDERED

ISSUED BY THE
OFFICE OF THE PURCHASING AGENT

BID DEPOSIT: ONE PERCENT (1%) OF TOTAL BID AMOUNT
PERFORMANCE AND PAYMENT BOND: YES

06038	82390074, 82120020, 82360011 82300028, 82350009	SJ/1203

INSTRUCTIONS TO BIDDERS
BID CONTRACTS
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INSTRUCTIONS TO BIDDERS

IB-01 DEFINITIONS

A. BIDDER shall mean the individual or business entity submitting a Bid Proposal to supply any or all of the services or goods required by the Contract Documents.

B. BID PROPOSAL shall mean the Contract Documents as completed by the Bidder which constitutes the Bidder's offer.

C. CONTRACT shall mean the agreement between the County and Contractor as set forth in the Contract Documents and as awarded by the Cook County Board of Commissioners.

D. CONTRACT DOCUMENTS shall mean collectively the Instructions to Bidders, General Conditions, Special Conditions, Specifications, Attachments, Addenda, if any, Bid Proposal, Site Inspection Certificate, Contractor Certifications and Forms for Minority Participation. The above documents shall be considered as one integrated document setting forth the obligations of the parties.

E. CONTRACTOR shall mean the individual or business entity submitting a Bid Proposal and to whom the Cook County Board of Commissioners awards the Contract.

F. COUNTY shall mean the County of Cook, a body politic and corporate of the State of Illinois.

G. DIRECTOR shall mean the person or persons authorized by the County to act in connection with this Contract. Such authorization shall not include any power to change the scope of the Contract or to obligate the County to pay additional sums beyond the amount of the Contract awarded by the Cook County Board of Commissioners.

H. PURCHASING AGENT shall mean the Purchasing Agent of the County of Cook whose duties and responsibilities are more particularly described in the Illinois Compiled Statutes 1994, 55 ILCS 5/5-36003.

I. SPECIFICATIONS shall mean the description of the required services, Contract Goods, equipment, personnel, volume and use statistics and all requirements for the scope of work set forth in the Contract Documents.

IB-02 PREPARATION OF PROPOSALS

The Bidder shall prepare one (1) copy of its Bid Proposal on the proposal forms within the Contract Documents and three (3) execution pages, all with original signatures in the back of the document. Unless otherwise stated, all blank spaces on the proposal forms shall be fully completed. Bidder bears all responsibility for error or omissions in the submission of the Bid Proposal.

IB-03 SITE INSPECTION CERTIFICATE

When required in the legal advertisement or the Special Conditions, the Bidder shall visit the job-site and shall carefully examine and become familiar with all conditions which may in any way affect the performance of the Contract and shall submit certification of such inspection along with the Bid Proposal. The dates and conditions of the site inspection are determined by County.

IB-04 BID DEPOSIT

When required in the legal advertisement, the Bid Proposal shall be accompanied by cash, cashier's check, certified check, bank draft or surety bond in the amount shown in the legal advertisement or as may be prescribed in these Contract Documents. A certified or cashier's check shall be drawn on a responsible bank doing business in the United States and shall be made payable to the order of the County of Cook. The Surety issuing the bond must have a general rating of "A", and shall be a Class VII or higher in the financial size category as defined by Best's Key Rating Guide - Property and Casualty. Failure to submit the bid deposit shall constitute an informal Bid Proposal and such Bid Proposal shall be rejected.

The Bidder hereby agrees that the bid deposit shall be forfeited to the County as liquidated damages and not as penalty in the event Bidder fails to comply with IB-11, IB-13, or otherwise fails or refuses to honor the Bid Proposal upon award of the Contract by the County.

The bid deposit of all bidders will be returned, with the exception of the Contractor, after the County has awarded the Contract. The bid deposit of the Contractor will be returned after the Contract has been awarded and the Contractor has submitted all insurance documentation and the Performance and Payment Bond, as required by the Contract Documents.

IB-05 EXCEPTIONS

If any Bidder intends to take any deviations or exceptions from the Specifications or other Contract Documents, Bidder shall submit to the Purchasing Agent a written request for a deviation or exception prior to the date and time of Bid Opening. If the Purchasing Agent considers such deviation or exception acceptable, the Purchasing Agent shall issue an Addendum setting forth such deviation or exception from the Specifications or other Contract Documents which shall be applicable to all Bidders submitting a Bid Proposal. If no Addendum is issued by the Purchasing Agent, then such deviation or exception shall be deemed rejected. The County may reject any Bid Proposal containing deviations or exceptions not previously accepted through a written Addendum. A copy of such Addendum will be mailed or delivered to each Bidder receiving a set of such Contract Documents. Bidder shall acknowledge receipt of each Addendum issued in the space provided on the proposal form. All written requests for deviations or exceptions shall be addressed to:

Purchasing Agent
Office of the Purchasing Agent
118 North Clark Street, Room 1018
Chicago, Illinois 60602
(Reference the Project Title and Contract Number)

IB-06 BIDDER WARRANTIES

The submission of a Bid Proposal shall constitute a warranty that: (i) Bidder has carefully and thoroughly reviewed the Contract Documents and has found them complete and free from ambiguities and sufficient to describe the Contract work; (ii) Bidder and all workmen and/or employees it intends to use in the performance of this Contract are skilled and experienced in the type of work or services called for by the Contract Documents; and (iii) neither the Bidder nor any of its employees, agents, suppliers or subcontractors have relied on any verbal representations from the County, or any of the County's employees, agents, or consultants, in preparing the Bid Proposal.

IB-07 SUBMISSION OF BID PROPOSALS

All Bidders shall submit the bound copy of the sealed Bid Proposal in an envelope and shall deposit them in the bid box located in the County Board Assembly Room 569, County Building, 118 North Clark Street, Chicago, Illinois 60602 by the date and hour for the Bid Opening as shown in the legal advertisement. The sealed envelope submitted by the Bidder shall carry the following information on the face of the envelope: Bidder's name, address, subject matter of Bid Proposal, advertised date of Bid Opening and the hour designated for Bid Opening as shown in the legal advertisement.

IB-08 BID PROPOSALS TO CONFORM TO REQUIREMENTS OF LEGAL ADVERTISING COOK COUNTY ORDINANCE CHAPTER 10, SECTION 11.

The County will not entertain or consider any Bid Proposals: (i) received after the exact time specified in the legal advertisements; (ii) not accompanied by the required bid deposit; or (iii) in any other way failing to comply fully with the conditions stated in the legal advertisement therefore.

IB-09 COMPETENCY OF BIDDER

No Bid Proposal will be accepted from or Contract awarded to a Bidder that is in arrears or is in default to the County upon any debt or Contract, or that is a defaulter, as surety or otherwise upon any obligation to said County, or has failed to perform faithfully any previous contract with the County.

IB-10 LOCAL BUSINESS PREFERENCE
COOK COUNTY ORDINANCE CHAPTER 10, SECTION 38.

The Purchasing Agent shall, in the purchase of all supplies, services and construction by competitive sealed bidding, accept the lowest bid price or lowest evaluated bid price from a responsive or responsible local business, provided that the bid does not exceed the lowest bid price or lowest evaluated bid price from a responsive and responsible non-local business by more than two percent (2%).

"Local Business" shall mean a person authorized to transact business in this State and having a bona fide establishment for transacting business located within Cook County at which it was actually transacting business on the date when any competitive solicitation for a public contract is first advertised or announced and further which employs the majority of its regular, full time work force within Cook County, including a foreign corporation duly authorized to transact business in this State and which has a bona fide establishment for transacting business located within Cook County at which it was actually transacting business on the date when any competitive solicitation for a public contract is first advertised or announced and further which employs the majority of its regular, full time work force within Cook County.

IB-11 CONSIDERATION OF BID PROPOSALS

The County reserves the right to reject or accept any or all Bid Proposals, to extend the bidding period, to waive technicalities in the Contract Documents and/or to direct that the project be abandoned or rebid prior to award of the Contract.

After Bid Proposals are opened and read aloud, they will be evaluated based on the price, conformance with Specifications, the responsibility of the various Bidders taking into consideration factors including, but not limited to, those noted in IB-09, IB-10 and responsiveness to the County's Minority and Female Owned Business Ordinance.

IB-12 WITHDRAWAL OF BID PROPOSALS

Bidders may withdraw their Bid Proposals at any time prior to the time specified in the legal advertisement as the date and hour set for the Bid Opening. However, no Bidder shall withdraw, cancel or modify its Bid Proposal for a period of ninety (90) calendar days after said advertised Bid Opening.

IB-13 ACCEPTANCE OF PROPOSALS

The Purchasing Agent shall notify the successful Bidder, in writing, of award of the Contract by the County within ninety (90) days from the Bid Opening date. Upon receipt of the Notice of Award, the Contractor shall promptly secure, execute and deliver to the Purchasing Agent any documents required herein.

IB-14 PERFORMANCE AND PAYMENT BOND

When required in the legal advertisement or Special Conditions, the successful Bidder shall furnish a Performance and Payment Bond on the County Form, a specimen of which is provided herein. The Surety issuing the Performance and Payment Bond must have a general rating of "A" and shall be a Class VII or higher in the financial size category as defined by Best's Key Rating Guide-Property and Casualty.

In the event that the Bidder fails to furnish the Performance and Payment Bond within fourteen (14) calendar days after service of the Notice of Award, the County may elect to retain Bidder's bid deposit as liquidated damages and not as a penalty and the Contract may be terminated. The parties agree that the sum of the bid deposit is a fair estimate of the amount of damages that the County will sustain due to the Bidder's failure to furnish the Performance and Payment Bond and the termination of the Contract.

IB-15 PRICES FIRM

All prices quoted in the Bid Proposal shall be firm and will not be subject to increase during the term of the Contract awarded to the Contractor, except as otherwise provided in these Contract Documents.

IB-16 CASH BILLING DISCOUNTS

Cash billing or percentage discounts for payment will not be considered in evaluating Bid Proposals.

IB-17 CATALOGS

Each Bidder shall submit in TRIPLICATE, where necessary or when requested catalogs, descriptive literature, and detailed drawings, fully detailing features, designs, construction, appointment and finishes not covered in the Specifications but necessary to fully describe the materials, Contract Goods or work proposed to be furnished.

IB-18 AUTHORIZED DEALER/DISTRIBUTOR

The Bidder must be: (i) the manufacturer; (ii) an authorized dealer/distributor; or (iii) able to promptly secure the necessary genuine parts, assemblies and/or accessories as supplied by the original equipment manufacturer (O.E.M.), along with any necessary schematics or drawings to fulfill the contractual obligations. Further, the Bidder must be able to furnish original product warranty and manufacturer's related services such as product information, product re-call notices, etc. Proof of ability to transfer product warranty to the County is to be submitted with the Bid Proposal.

IB-19 TRADE NAMES

In cases where an item is identified by a manufacturer's name, trade name, catalog number, or reference, it is understood that the Bidder proposes to furnish the item identified and does not propose to furnish an "equal" unless the proposed "equal" is definitely indicated therein by the Bidder. The County reserves the right to review and award alternate Contracts, if the commodity and/or service is suitable to its requirement.

The reference to the above catalog is intended to be descriptive and not restrictive and to indicate to the prospective Bidder articles that shall be satisfactory. Bid Proposals on other makes and catalogs shall be considered, provided each Bidder states on the face of the Bid Proposal exactly what is being proposed to be furnished or forwards with the Bid Proposal an illustration, or other descriptive matter which shall clearly indicate the character of the article covered by the Bid Proposal.

The County reserves the right to approve as an equal, or to reject as not being an equal, any article the Bidder proposes to furnish which contains major or minor variations from Specifications but which may comply substantially.

IB-20 SAMPLES

Bidders may be asked upon request of the Purchasing Agent or the Director to furnish and deliver a representative sample sufficient to effectively evaluate each item listed in the Bid Proposal. All samples must be delivered F.O.B. DESTINATION, FREIGHT PREPAID to an identified delivery location within five (5) business days of the request. Samples submitted must be identical to those specified in the Bid Proposal. Submission of other than the samples reflected in the Bid Proposal or failure to furnish samples within the required time period shall be cause for rejection of the Bid Proposal. All samples are subject to mutilation and will not be returned. Bidders shall bear the cost of any samples and shipping or delivery costs related thereto.

IB-21 NOTICES

All communications and notices between the County and Bidders regarding the Contract Documents shall be in writing and hand delivered or delivered via first class United States mail, postage prepaid. Notices to the Bidders shall be addressed to the name and address provided by the Bidders; notices to the Purchasing Agent shall be addressed to Room 1018, County Building, 118 North Clark Street, Chicago, Illinois 60602.

IB-22 COMPLIANCE WITH LAWS - PUBLIC CONTRACTS

This Contract is a competitively bid public contract of Cook County government subject to laws and ordinances governing public contracts. The Bidder shall at all times observe and comply with all laws, ordinances, regulations and codes of the Federal, State, County and other local government agencies which may in any manner effect the preparation of the Bid Proposal or the performance of the Contract. If the Bidder observes that any of the Contract Documents are at variance therewith, it shall promptly notify the Purchasing Agent in writing and necessary changes shall be effected by appropriate modification.

END OF SECTION

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GENERAL CONDITIONS

GC-01 SUBCONTRACTING OR ASSIGNMENT OF CONTRACT OR CONTRACT FUNDS

Once awarded, this Contract shall not be subcontracted or any part thereof assigned without the express written approval of the County Purchasing Agent ("Purchasing Agent"). In no case, however, shall such approval relieve the Contractor from his obligations or change the terms of the Contract. The Contractor shall not transfer or assign any Contract funds or claims due or to become due without the advance written approval of the Purchasing Agent. The unauthorized subcontracting or assignment of the Contract, in whole or in part, or the unauthorized transfer or assignment of any Contract funds, either in whole or in part, or any interest therein, which shall be due or are to become due the Contractor shall have no effect on the County and are null and void.

The Contractor shall identify any and all contractors and subcontractors it intends to use in the performance of the Contract. All such persons shall be subject to the prior approval of the County.

The Contractor and its employees, contractors, subcontractors, agents and representatives are, for all purposed arising out of this Contract, independent contractors and are not employees of the County. It is expressly understood and agreed that the Contractor and its employees, contractors, subcontractors, agents and representatives shall in no event as a result of a contract be entitled to any benefit to which County employees are entitled, including, but not limited to, overtime, retirement benefits, worker's compensation benefits and injury leave or other leave benefits.

GC-02 INSPECTION AND RESPONSIBILITY

The County shall have a right to inspect any Contract Goods used in carrying out this Contract and shall be responsible for the quality and standards of all materials or completed work furnished under this Contract. Contract Goods or completed work not complying herewith may be rejected by the Purchasing Agent and/or the Director and shall be replaced and/or re-performed by the Contractor at no cost to the County. Any Contract Goods rejected shall be removed within a reasonable time from the premises of the County at the entire expense of the Contractor, after notice has been given by the County to the Contractor that such Contract Goods have been rejected.

GC-03 INSURANCE

Contractor shall purchase and maintain during the term of this Contract insurance coverage which will satisfactorily insure him against claims and liabilities which could arise because of the performance of the Contract.

GC-04 PAYMENT

All invoices submitted by the Contractor shall be in accordance with the cost provisions contained in the Contract Documents. No payments shall be made without such invoices having been submitted along with a County Voucher Form.

GC-05 PREPAID FEES

In the event this Contract is terminated by either party, for cause or otherwise, and the County has prepaid for any service or Contract Good to be provided pursuant to this Contract, Contractor shall refund to the County, on a prorated basis to the effective date of termination, all amounts prepaid for such service or Contract Good not actually provided as a result of the termination. The refund shall be made within fourteen (14) days of the effective date of termination.

GC-06 TAXES

Federal Excise Tax does not apply to materials purchased by the County by virtue of Exemption Certificate No. 36-75-0038K. Illinois Retailers' Occupation Tax, Use Tax and Municipal Retailers' Occupation Tax do not apply to materials or services purchased by the County by virtue of statute. The price or prices quoted herein shall include any and all other federal and/or state, direct and/or indirect taxes which apply to this Contract. The County's State of Illinois Sales Tax Exemption Identification No. is E-9998-2013-05.

GC-07 PRICE REDUCTION

If at any time after the contract award, Contractor makes a general price reduction in the price of any goods covered by the Contract, the equivalent price reduction based on similar quantities and/or considerations shall apply to this Contract for the duration of the Contract period. Such price reductions shall be effective at the same time and in the same manner as the reduction in the price to customers generally.

GC-08 CONTRACTOR CREDITS

To the extent the Contractor gives credits toward future purchases of goods or services, financial incentives, discounts, value points or other benefits based on the purchase of the materials or services provided for under this Contract, such credits belong to the County and not any specific using department. Contractor shall report any such credits to the Purchasing Agent.

GC-09 DISPUTES

Any dispute arising under the Contract between the County and Contractor shall be decided by the Purchasing Agent. The complaining party shall submit a written statement detailing the dispute and specifying the specific relevant Contract provision(s) to the Purchasing Agent. Upon request of the Purchasing Agent, the party complained against shall respond to the complaint in writing within five days of such request. The Purchasing Agent will reduce his decision to writing and mail or otherwise furnish a copy thereof to the Contractor and Director. Dispute resolution as provided herein shall be a condition precedent to any other action at law or in equity. Notwithstanding a dispute, Contractor shall continue to discharge all its obligations, duties and responsibilities set forth in the Contract during any dispute resolution proceeding unless otherwise agreed to by the County in writing.

GC-10 DEFAULT

Contractor shall be in default hereunder in the event of a material breach by Contractor of any term or condition of this Contract where Contractor has failed to cure such breach within ten (10) days after written notice of breach is given to Contractor by the County, setting forth the nature of such breach.

County shall be in default hereunder if any material breach of the Contract by the County occurs which is not cured by the County within forty-five (45) days after written notice of breach has been given by Contractor to the County, setting forth the nature of such breach.

GC-11 COUNTY'S REMEDIES

If the Contractor fails to remedy a material breach during the ten (10) day cure period pursuant to General Condition GC-10, Default, the County shall have the right to terminate this Contract provided, however, that the County shall give Contractor prior written notice of its intent to terminate. Following notice of breach to Contractor, the County reserves the right to withhold payments owed to Contractor until such time as Contractor has cured the breach which is the subject matter of the notice. In addition, the County shall have the right to pursue all remedies in law or equity.

GC-12 CONTRACTOR'S REMEDIES

If the County has been notified of breach and fails to remedy the breach during the forty-five (45) day cure period pursuant to General Condition GC-10, Default, the Contractor shall have the right to terminate this Contract providing, however, that Contractor shall give the County thirty (30) days prior written notice of termination.

Contractor shall have the right to pursue all remedies available in law or equity. In all cases the Contractor's damages shall be those provable damages not to exceed the value of the Contract as awarded by the Cook County Board of Commissioners. Contractor shall not disrupt the operation or repossess any component thereof.

GC-13 DELAYS

Contractor agrees that no charges or claims for damages shall be made by Contractor for any delays or hindrances from any cause whatsoever during the progress of any portion of this Contract.

GC-14 MODIFICATIONS AND AMENDMENTS

The parties may from time to time during the term of the Contract make modifications and amendments to the Contract but only as provided in this section. Such modifications and amendments shall only be made by mutual agreement in writing. No such modifications and amendments which individually or cumulatively result in additional cost of $1,000.00 or greater or which extend the term of the Contract by thirty (30) days or more shall be deemed as authorized without the advance approval of the Cook County Board of Commissioners. Modifications and amendments which increase cost by less than $1,000.00 or which do not extend the term of the Contract by more than thirty (30) days may only be made with the advance written approval of the Purchasing Agent.

Contractor is hereby notified that except for the specific changes listed in the following paragraph, no County department or employee thereof has authority to make any modification or amendment to this Contract. Any modification or amendment to this Contract except as provided for in the following paragraph made without the express written approval of the Purchasing Agent is void and unenforceable.

The Director may, by written order, make changes with respect to the times of delivery and the places of performance thereof. Any such change shall not cause an increase or decrease the Contract price or the time required for Contract performance.

GC-15 PATENTS, COPYRIGHTS AND LICENSES

Contractor agrees to hold harmless and indemnify the County, its officers, agents, employees and affiliates from and defend, at its own expense (including reasonable attorneys', accountants' and consultants' fees), any suit or proceeding brought against County based upon a claim that the ownership and/or use of equipment, hardware and software or any part thereof utilized in performing Contractor's services constitutes an infringement of any patent, copyright or license or any other intellectual property right.

In the event the use of any equipment, hardware or software or any part thereof is enjoined, Contractor with all reasonable speed and due diligence shall provide or otherwise secure for County, at the Contractor's election, one of the following: the right to continue use of the equipment, hardware or software; an equivalent system having the Specifications as provided in this Contract; or to modify the system or its component parts so that it becomes non-infringing while performing in a substantially similar manner to the original system, meeting the Specifications of this Contract.

GC-16 COMPLIANCE WITH LAWS

The Contractor shall observe and comply with the laws, ordinances, regulations and codes of the Federal, State, County and other local government agencies which may in any manner affect the performance of the Contract, including but not limited to those County Ordinances set forth in the Certifications attached hereto and incorporated herein. Assurance of compliance with this requirement by the Contractor's employees, agents or subcontractors shall be the responsibility of the Contractor.

The Contractor shall secure and pay for all federal, state and local licenses, permits and fees required hereunder.

GC-17 MINORITY AND WOMEN BUSINESS ENTERPRISES
COOK COUNTY ORDINANCE CHAPTER 10, SECTION 43.1 - 43.10.

I. POLICY AND GOALS

A. It is the policy of the County of Cook to prevent discrimination in the award of or participation in County contracts and to eliminate arbitrary barriers for participation, as both prime and sub-contractors, in such contracts by local businesses certified as Minority Business Enterprises (MBE) and Women-owned Business Enterprises (WBE). In furtherance of this policy, the Cook County Board of Commissioners has adopted a Minority- and Women-owned Business Enterprise Ordinance (the "Ordinance") which establishes a goal of awarding not less than twenty-five percent (25%) of the annual total dollar amount of contracts to certified MBEs and ten percent (10%) of the annual dollar value of all such contracts to certified WBEs.

B. A Bid or Quotation shall be rejected if the County determines that a Bid or Quotation fails to comply with this General Condition, including but not limited to, commitments to achieve for this contract, a MBE goal of twenty-five percent (25%) of the contract amount and a WBE goal of ten percent (10%) of the contract amount or to include a Petition for Reduction/Waiver documenting why the goals are not attainable despite the contractor's Good Faith Efforts. A Bid or Quotation may be rejected and a new Bid or Quotation may be solicited if the public interest is served thereby. Unless otherwise specified in the Bid or Quotation Documents, for purposes of this GC-17, the contract amount is the amount that has been entered on the Proposal page of the Bid or Quotation Documents.

C. Except to the extent that a Bid or Quotation includes a Reduction/Waiver request, the contract MBE and WBE participation goals may be achieved by the Bid or Quotation entities' status as a MBE or WBE; by entering into a joint venture with one or more MBEs and/or WBEs; by subcontracting a portion of the work to one or more MBEs and WBEs; by establishing and carrying out a mentor/protégé agreement; by the Indirect Participation of one or more MBEs and WBEs used by the entity submitting a Bid or Quotation in other aspects of its business; or by any combination of the foregoing so long as the Utilization Plan evidences a commitment to the MBE and WBE contract goals set forth in (B) above.

D. The same Business Enterprise, whether as a contractor, subcontractor or supplier, cannot be utilized as both a MBE and a WBE on the same contract.

E. To the extent that the Ordinance does not apply to this Bid or Quotation, unless specifically waived in the Bid or Quotation Documents, this GC-17 and the wording of the Ordinance shall apply. If there is a conflict between this GC-17 and the Ordinance or the wording of the Ordinance, the Ordinance or its wording controls.

F. A Contractor's failure to carry out its commitments in the course of the Contract's performance shall constitute a material breach of the Contract and if such breach is not appropriately cured, may result in the termination of the Contract or such remedy authorized by the Ordinance as the County deems appropriate.

II. REQUIRED BID OR QUOTATION SUBMITTALS

To be considered responsive, a Bid or Quotation shall meet the MBE and WBE goals by submitting a Utilization Plan with the Bid or Quotation, which shall be (1) supported by Letters of Intent from the MBEs and WBEs together with the MBEs/WBEs Letters of Certification, and/or (2) include a written Petition for Reduction/Waiver with the Bid or Quotation supported by documentation of Good Faith Efforts to meet the goals. Failure to submit the documents set forth in (A) and (B) of this Section II in accordance with these guidelines will cause the Bid or Quotation to be considered non-responsive and shall be cause to reject the Bid or Quotation.

A. MBE/WBE UTILIZATION PLAN

Each Bid or Quotation shall include with the Bid or Quotation a complete Utilization Plan. The Utilization Plan shall list the names, mail and email addresses, telephone number and contact persons of businesses intended to be used as MBEs and WBEs on the Contract. If the entity submitting a Bid or Quotation, or any of its subcontractors, suppliers or consultants, are certified MBEs or WBEs they shall be identified as an MBE or WBE within the Utilization Plan.

1. Letter(s) of Intent

Except as set forth below, a Bid or Quotation shall include with its Utilization Plan, Letter(s) of Intent executed by each MBE and WBE included in the Utilization Plan and by the entity submitting the Bid or Quotation, which sets forth that each MBE and WBE intends to perform as a subcontractor, supplier, joint venture partner and/or consultant on the contract. The Letters of Intent must accurately detail the work to be performed by the MBE or WBE firm and the agreed rates and/or prices to be paid.

If the Bid or Quotation does not include all Letter(s) of Intent with its Utilization Plan, such Letter(s) of Intent may be submitted to the Office of Contract Compliance within three (3) business days after the date of the Bid or Quotation Opening. Failure to submit all Letter(s) of Intent as required shall result in the Contract Compliance Administrator's determination that a Bid or Quotation is not responsive and shall be cause to reject the Bid or Quotation.

All commitments made by a Bid or Quotation in its Utilization Plan must conform to those included in the submitted Letter(s) of Intent. The Contract Compliance Administrator reserves the right to request supplemental information regarding the Letter(s) of Intent submitted with a Bid or Quotation and such information shall be furnished.
(Reference pages EDS-3/4 for a format sample of a Letter of Intent)

2. Letter(s) of Certification

Only a Letter of Certification from one of the following entities shall be accepted as certification of MBE/WBE status:

County of Cook
Small Business Administration 8A Program
Illinois Unified Certification Program
or any other governmental body or agency approved by the Contract Compliance Administrator as applying certification standards substantially similar to those applied by the County of Cook may also be accepted.

The Contract Compliance Administrator retains the right to reject the certification of any MBE or WBE on the ground that it does not meet the County's definition of a MBE or WBE.

3. Joint Venture Affidavit

In the event a Bid or Quotation achieves MBE and/or WBE participation by entering into a Joint Venture, the Bid or Quotation shall include the required Joint Venture Affidavit which is available in the Office of Contract Compliance. Such Joint Venture Affidavit shall be submitted with the Bid or Quotation along with Letter(s) of Certification.

B. REDUCTION/WAIVER PETITION

In the event a Bid or Quotation is unable to meet the applicable contract MBE and WBE participation goals, the Bid or Quotation must include a Petition for Reduction/Waiver and submit the Petition with its Bid or Quotation. The Petition for Reduction/Waiver shall be supported with evidence and sufficient documentation to demonstrate the Bid's or Quotation's Good Faith Efforts in attempting to achieve the applicable MBE and WBE goals. If a Bid or Quotation does not include all documentation in support of the Petition with its Bid or Quotation, such documentation must be submitted to the Office of Contract Compliance within three (3) business days after the date of the Bid or Quotation opening.

III. REDUCTION/WAIVER OF MBE/MBE GOALS

A. Granting a Reduction/Waiver Request.

1. The determination of the adequacy of the Good Faith Efforts to utilize MBEs and WBEs in a Bid or Quotation will be evaluated on the basis of the actions in attempting to achieve MBE and WBE participation goals set forth in the Bid or Quotation. Examples of actions constituting Good Faith Efforts for a Bid or Quotation are set forth within the Ordinance and in the "Petition for Reduction/Waiver of MBE/WBE Participation Goals" contained in the Bid or Quotation Documents.

2. The Contract Compliance Administrator may grant the Petition for Reduction/Waiver based upon the following criteria: (a) sufficient qualified MBEs and WBEs capable of providing the goods or services required by the contract are unavailable despite the good faith efforts of the contractor; (b) the specifications and the reasonable and necessary requirements for performing the contract make it impossible or economically infeasible to divide the contract into sufficiently small tasks or quantities to enable the contractor to utilize MBEs and WBEs in accordance with the applicable goals; (c) the price(s) quoted by any potential MBE or WBE source of goods or services is more that 10% above competitive levels; and (d) any other factor determined to be relevant by the Contract Compliance Administrator.

B. Denying a Reduction/Waiver Request.

1. If the Contract Compliance Administrator determines that a Bid or Quotation has not demonstrated adequate Good Faith Efforts to meet the applicable contract MBE and WBE goals, the Contract Compliance Administrator may deny a Petition for Reduction/Waiver and declare the Bid or Quotation non-responsive and recommend rejection of the Bid or Quotation.

2. Failure to undertake and/or to document adequate Good Faith Efforts shall be cause to deny a Petition for Reduction/Waiver. Determination of the adequacy of a Bid's or Quotation's Good Faith Effort will be evaluated on the basis of the Bid's or Quotation's actions as of the date of the Bid or Quotation opening.

IV. CHANGES IN CONTRACTOR'S UTILIZATION PLAN

A. Contractor, during its performance of the Contract, may not change the MBE or WBE commitments specified in its Utilization Plan, including but not limited to, terminating a MBE or WBE contract, reducing the scope of the work to be performed by a MBE/WBE, or decreasing the price to a MBE/WBE, except as otherwise provided by the Ordinance.

B. Where an enterprise under the Contact was previously considered to be a MBE or WBE but is later found not to be, or work is found not to be creditable toward the MBE or WBE goals as stated in the Utilization Plan, the Contractor shall seek to discharge the disqualified enterprise, upon proper written notification to the Contract Compliance Administrator, and make every effort to identify and engage a qualified MBE or WBE as its replacement. Failure to obtain a MBE or WBE replacement within 30 working days of the Contract Compliance Administrator's written approval of the removal of a MBE or WBE may result in the termination of the contract or the imposition of such remedy authorized by the Ordinance, unless a written Petition for Reduction/Waiver is granted to Contractor allowing Contractor to award the work to a non-MBE or WBE.

V. NON-COMPLIANCE

If the County determines that the Contractor has failed to comply with its contractual commitments or any portion of the Ordinance or this GC-17, the Contract Compliance Administrator will notify the Contractor of such noncompliance and may take any and all appropriate actions as set forth within the Ordinance.

VI. REPORTING/RECORD-KEEPING REQUIREMENTS

The Contractor is required to comply with the reporting and record-keeping requirements as set forth in the Ordinance and as established by the Contract Compliance Administrator. Upon award of a Contract, Contractor is responsible for acquiring all necessary County reporting and record-keeping forms which will be made available in the Office of Contract Compliance.

VII. EQUAL EMPLOYMENT OPPORTUNITY

Compliance with MBE and WBE requirements will not diminish or supplant Equal Employment Opportunity and Civil Rights provisions as required by law as they relate to contractor and subcontractor obligations.

GC-18 MATERIAL DATA SAFETY SHEET

Where required under the Illinois "Toxic Substance Disclosure To Employees Act", Illinois Compiled Statutes, 1994, 820 ILCS 255/1, Contractor shall submit with each delivery of Contract Goods, a Material Safety Data Sheet.

GC-19 CONDUCT OF THE CONTRACTOR

The Contractor agrees to inform the County on a timely basis of all of the Contractor's interests, if any, which are or which the Contractor reasonably believes may be incompatible with any interest of the County. The Contractor shall take notice of and comply with the Cook County Lobbyist Registration Ordinance (No. 93-0-22, 6-22-93). The Contractor shall not use for personal gain or make other improper use of privileged information which is acquired in connection with the Contract.

GC-20 ACCIDENT REPORTS

The Purchasing Agent and Director shall be given written notification within twenty-four (24) hours of any occurrence, on the site or otherwise, which pertains in any way to this Contract and involves the Contractor's personnel, or those of any of his subcontractors or others whether said occurrence be in the nature of bodily injury to employees or third parties or property damage.

The report shall include the name of person(s) injured, name of his employer, date, time and location of occurrence, extent of injury and/or damage, name(s) of eyewitnesses, and who treated the person(s) for injuries sustained, and such other information as may be relevant. The Contractor shall notify the local police any occurrence requiring an official police record. The accident report should indicate whether the police were notified and, if so, the number of the police report.

GC-21 USE OF PREMISES

Contractor shall confer with the Director to ascertain full knowledge of all rules and regulations of the County facilities relative to this Contract and shall comply therewith. The Contractor shall confine the operations of its employees to the limits indicated by laws, ordinances, permits and/or direction of the Director and shall not encumber the premises with materials or debris. The Contractor shall not load or permit any part of the structure to be loaded with a weight that will endanger its safety.

The County reserves the right to prohibit any person from entering any County facility for any reason. All subcontractors, agents and employees of the Contractor shall be accountable to the Director while on any County property and shall abide by all security regulations imposed by the County.

GC-22 GENERAL NOTICE

All notices required pursuant to this Contract shall be in writing and addressed to the parties at their respective addresses set forth below. All such notices shall be deemed duly given if hand delivered or if deposited in the United States mail, registered or certified, return receipt requested. Notice as provided herein does not waive service of summons or process.

TO THE COUNTY:

PURCHASING AGENT
County of Cook
Room 1018 County Building
118 North Clark Street
Chicago, Illinois 60602
(Reference County Contract Number)

TO THE CONTRACTOR:

At address provided in its bid document or as otherwise indicated in writing to County.

GC-23 TERMINATION FOR CONVENIENCE

The County may terminate this Contract, or any portion, at any time by notice in writing from the County to the Contractor.

GC-24 GUARANTEES AND WARRANTIES

All guarantees and warranties required shall be furnished by the Contractor and shall be delivered to the Director before final voucher on the Contract is issued. The Contractor agrees that the Contract Goods or services to be furnished shall be covered by the most favorable commercial warranties the Contractor gives to any customer for the same or substantially similar Contract Goods or services and that the rights and remedies so provided are in addition to and do not limit any rights afforded to County.

GC-25 STANDARD OF CONTRACT GOODS

Only new, originally manufactured Contract Goods will be accepted by the County. The County will not accept any Contract Goods that have been refurbished, rebuilt, restored or renovated in any manner. In addition, experimental materials will not be acceptable. Contract Goods not produced by regular production methods and/or which have not been offered for sale to the public through accepted industry trade channels for a reasonable period of time prior to the offering of the proposal, will be considered experimental.

GC-26 DELIVERY

All Contract Goods shipped to the County shall be shipped F.O.B., DESTINATION, FREIGHT PREPAID. Arrangements shall be made in advance by the Contractor in order that the County may arrange for receipt of the materials.

Truck deliveries will be accepted before 3:00 P.M. on weekdays only. No deliveries will be accepted on Saturdays, Sundays or County Holidays. The County is not responsible for delivery delays due to waiting times for loading and unloading at dock locations.

The quantity of Contract Goods delivered by truck will be ascertained from a weight certificate issued by a duly licensed Public Weight-Master. In the case of delivery by rail, weight will be ascertained from bill of lading from originating line, but the County reserves the right to re-weigh at the nearest available railroad scale.

The County reserves the right to add new delivery locations or delete previously listed delivery locations as required during the Contract period. The only restriction regarding the County's right to add new delivery locations shall be that any new or additional location shall be within the geographical boundaries of the County of Cook.

GC-27 CONFIDENTIALITY AND OWNERSHIP OF DOCUMENTS

Contractor acknowledges and agrees that information regarding this Contract is confidential and shall not be disclosed, directly, indirectly or by implication, or be used by Contractor in any way, whether during the term of this Contract or at any time thereafter, except solely as required in the course of Contractor's performance of Services hereunder. Contractor shall comply with the applicable privacy laws and regulations affecting Owner and will not disclose any of Owner's records, materials, or other data to any third party. Contractor shall not have the right to compile and distribute statistical analyses and reports utilizing data derived from information or data obtained from Owner without the prior written approval of Owner. In the event such approval is given, any such reports published and distributed by Contractor shall be furnished to Owner without charge.

All documents, data, studies, reports, work product or product created as a result of the performance of Service(s) shall be the property of the County of Cook. It shall be a breach of this Contract for the Contractor to reproduce or use, any documents, data, studies, report, work product or product obtained from the County of Cook or created hereby for its own purposes or to be copied and used by any third party. During the performance of the Services herein provided for, the Contractor shall be responsible of any loss or damage to the documents herein enumerated while they are in his possession, and any such document lost or damaged shall be restored at the expense of the Contractor. Full access to the work during the preparation of the plans shall be available to the County and other public agencies interested in this work.

GC-28 QUANTITIES

The quantities of materials required for the performance of the Contract are estimates for the purpose of determining an approximate total Contract amount and may not be the actual quantities required during the term of the Contract. The County reserves the right to increase or decrease the quantities at the Contract price, to correspond to the actual needs of the County. The County will be obligated to order and pay for only such quantities as are from time to time ordered, delivered, and accepted on purchase orders issued by the Purchasing Agent.

GC-29 AUDIT; EXAMINATION OF RECORDS

The Contractor agrees that the Cook County Auditor or any of its duly authorized representatives shall, until expiration of three (3) years after the final payment under the Contract, have access and the right to examine any books, documents, papers, canceled checks, bank statements, purveyor's and other invoices, and records of the Contractor related to the Contract, or to Contractor's compliance with any term, condition or provision thereof. The Contractor shall be responsible for establishing and maintaining records sufficient to document the costs associated with performance under the terms of this Contract.

The Contractor further agrees that it shall include in all of its subcontracts hereunder a provision to the effect that the subcontractor agrees that the Cook County Auditor or any of its duly authorized representatives shall, until expiration of three (3) years after final payment under the subcontract, have access and the right to examine any books, documents, papers, canceled checks, bank statements, purveyor's and other invoices and records of such subcontractor involving transactions relating to the subcontract, or to such subcontractor's compliance with any term, condition or provision thereunder or under the Contract.

In the event the Contractor receives payment under the Contract, reimbursement for which is later disallowed by the County, the Contractor shall promptly refund the disallowed amount to the County on request, or at the County's option, the County may credit the amount disallowed from the next payment due or to become due to the Contractor under any contract with the County.

GC-30 GOVERNING LAW

This Contract shall be governed by and construed under the laws of the State of Illinois. The Contractor irrevocably agrees that, subject to the County's sole and absolute election, any action or proceeding in any way, manner or respect arising out of the Contract, or arising from any dispute or controversy arising in connection with or related to the Contract, shall be litigated only in courts within the City of Chicago, County of Cook, State of Illinois, and the Contractor consents and submits to the jurisdiction thereof. In accordance with these provisions, Contractor waives any right it may have to transfer or change the venue of any litigation brought against it by the County pursuant to this Contract.

GC-31 WAIVER

No term or provision of this Contract shall be deemed waived and no breach consented to unless such waiver or consent shall be in writing and signed by the party claimed to have waived or consented. The waiver of any such provision shall be strictly limited to the identified provision.

GC-32 ENTIRE CONTRACT

It is expressly agreed that the provisions set forth in this Contract constitute all the understandings and agreements between the parties. Any prior agreements, promises, negotiations, or representations not expressly set forth in this Contract are of no force and effect.

GC-33 FORCE MAJEURE

Neither Contractor nor County shall be liable for failing to fulfill any obligation under this Contract if such failure is caused by an event beyond such party's reasonable control and which is not caused by such party's fault or negligence. Such events shall be limited to acts of God, acts of war, fires, lightning, floods, epidemics, or riots.

GC-34 CONTRACT INTERPRETATION

Whenever the singular is used herein, the masculine, feminine and neuter gender shall be deemed to include the others. The headings of articles, paragraphs and sections in this Contract are included for convenience only and shall not be considered by either party in construing the meaning of this Contract. If any provision or clause of this Contract shall be held to be invalid, such provision or clause shall be deleted from the Contract and the Contract shall be construed to give effect to the remaining portions thereof.

This Contract shall be interpreted and construed based upon the following order of precedence of component parts. Such order of precedence shall govern to resolve all cases of conflict, ambiguity or inconsistency.

1. Addenda, if any.
2. Execution Forms
3. Specification.
4. Special Conditions.
5. General Conditions.
6. Instruction to Bidders.
7. Legal Advertisement.
8. Bid Proposal

GC-35 INDEMNIFICATION

The Contractor covenants and agrees to indemnify and save harmless the County and its commissioners, officials, employees, agents and representatives, and their respective heirs, successors and assigns, from and against any and all costs, expenses, attorney's fees, losses, damages and liabilities incurred or suffered directly or indirectly from or attributable to any claims arising out of or incident to the performance or nonperformance of the Contract by the Contractor, or the acts or omissions of the officers, agents, employees, contractors, subcontractors, licensees or invitees of the Contractor. The Contractor expressly understands and agrees that any Performance Bond or insurance protection required of the Contractor, or otherwise provided by the Contractor, shall in no way limit the responsibility to indemnify the County as hereinabove provided.

SPECIAL CONDITIONS

SC-01 SCOPE

The Contractor shall furnish FOOD SERVICE FOR INMATE MEALS for COOK COUNTY SHERIFF D.C.S.I., COOK COUNTY SHERIFF'S COURT SERVICES DIVISION, COOK COUNTY SHERIFF'S IMPACT INCARCERATION DEPARTMENT, and COOK COUNTY SHERIFF DEPARTMENT OF WOMEN'S JUSTICE SERVICES AND COOK COUNTY SHERIFF DEPARTMENT OF CORRECTIONS, all in accordance with the Contract Documents, Specifications and Proposal herein.

SC-02 CONTRACT PERIOD

This is a requirement contract for twenty-four (24) months with two (2) one-year renewal options effective after award by the Board of Commissioners and after proper execution of the Contract Documents.

SC-03 AWARD OF CONTRACT

It is the intent of the County to award this bid in whole by section. The County reserves the right to award this contract in the best interest of the County.

SC-04 INQUIRIES

For inquiries after award of the contract, please contact:

MS. ALEXIS HERRERA
COOK COUNTY SHERIFF'S OFFICE
(312) 603-0044

A copy of any written request for interpretation of documents shall be provided to the Office of the Purchasing Agent at the address set forth below.

Inquiries about the interpretation of the Specifications must be made only in writing and shall be directed to the Purchasing Agent. Inquiries will be answered in writing, if deemed necessary, by means of an Addendum issued by the Office of the Purchasing Agent. (Reference Instructions to Bidders, Section IB-05 "Exceptions", Page IB-2). Inquiries must be received no later than 2:00 p.m. CST on WEDNESDAY, APRIL 1, 2009. Inquiries will be answered by the close of the business on FRIDAY, APRIL 3, 2009.

DURING THE BID PROCESS, ALL INQUIRIES MUST BE DIRECTED, IN WRITING, ONLY TO THE COOK COUNTY PURCHASING AGENT AS FOLLOWS:

CARMEN TIRCHE-COLVIN
COOK COUNTY PURCHASING AGENT
118 NORTH CLARK STREET, #1018
CHICAGO, IL 60602

SC-05 BID DEPOSIT

Instruction to Bidder IB-04 is modified as follows: A bid deposit in the amount of one percent (1%) of total bid will be required for each bid proposal. The bid deposit shall be submitted along with the bid proposal. Bid bonds are acceptable, in accordance with the conditions stated in IB-04.

SC-06 PERFORMANCE AND PAYMENT BOND

Contractor shall provide performance and payment bond in conformance with Instruction to Bidder IB-14. The bond required for this contract shall be equal to 25% of the anticipated contract cost for one year, and shall have a one year term. Contractor shall renew the Bond on or before the anniversary date for each successive year of the contract and for any renewals or extensions. The "anticipated contract cost for one year" shall be calculated as one-quarter (1/4) of the total bid amount. Annual renewal bonds shall fully comply with the requirements of instruction to Bidders, IB-14 and shall be submitted to the Purchasing Agent. Failure to furnish bond renewals on or before the anniversary dates as herein required shall constitute a default by the Contractor. In addition to the remedies provided to County by General Condition GC-11, County may elect to withhold the amount from monthly invoices following the anniversary date. Such amount shall be withheld until required bonds are submitted to the Purchasing Agent. Thereafter, Contractor may include the withheld amount in its next monthly invoice for payment.

SPECIAL CONDITIONS

SC-06 PERFORMANCE AND PAYMENT BOND (CONTINUED)
The performance and payment bond shall be used to replace any and all kitchen equipment which is broken by the Contractor or Contractor's employees. Equipment shall be deemed broken due to lack of regularly scheduled preventative maintenance.

SC-07 MANDATORY SITE INSPECTION
A Mandatory Site Inspection will be held at 10:00 A.M. CST on Tuesday, March 31, 2009 at the Cook County Sheriff Boot Camp at 2801 S. Rockwell, Chicago, IL 60608.

All bidders must call (312) 603-0069 to pre-register for the mandatory site inspection no later than 12:00 P.M. CST noon on Monday, March 30, 2009, to ensure no complications with security. Failure to call will result in the bidder being disqualified from attending the mandatory site inspection due to security concerns.

The Contractor is required to visit the site of the proposed work to thoroughly familiarize thoroughly themselves with the locations, the operating conditions and the conditions they will encounter affecting the proposed work. Attendance at the site inspection is mandatory in order for a bid to be considered. Failure to attend the mandatory site inspection shall be cause for disqualification of bid. No additional allowances will be granted because lack of knowledge of such conditions. Please be advised that proof of attendance at the previous mandatory site inspection held on Tuesday, February 24, 2009 will fulfill the mandatory site inspection requirements for this contract. For any questions, please contact Ms. Alexis Herrera at (312) 603-0069.

SC-08 DEFINITIONS
"Director" or "Executive Director" shall mean the Executive Director of the Cook County Department of Corrections, his successor or persons identified to Contractor by the Executive Director as being authorized to act for or on behalf of the Executive Director.

"CCDOC" shall mean the Cook County Department of Corrections.

"DCSI" shall mean the Department of Community Supervision and Intervention

"DWJS" shall mean the Department of Women's Justice Services

"ACA" shall mean the American Correctional Association

"ODR" shall mean the Officer's Dining Room

"Cermak" shall mean Cermak Health Services

"Boot Camp" shall mean the Cook County Department of Impact Incarceration

"Court Services" shall mean the Department of Court Services

SPECIAL CONDITIONS

SC-09 INTRODUCTION

The Contractor shall furnish all labor, food, materials, supplies and small wares necessary to provide food services for the detainees or offenders and designated staff at the following locations:

- CCDOC located at 2700 South California Avenue, Chicago, Illinois, 60608
- The Cook County Boot Camp located at 2801 S. Rockwell, Chicago, Illinois 60608
- DWJS located at 2700 S. California Avenue, Chicago, Illinois 60608 or at any location planned in the future.
- DCSI located at 3026 S. California, Chicago, Illinois, 60608
- Court Services Bond Court located at 2650 S. California, Chicago, Illinois 60608 (bag lunches only)

All food service preparation activities shall be conducted in the Central Kitchen, Division XI Kitchen and Boot Camp Kitchen.

The contractor shall deliver meals in a timely manner, which shall be within one hour of the meal time scheduled by the CCDOC. The Contractor shall take all steps necessary in order to deliver the meals within one hour of the meal time scheduled by CCDOC. The aforementioned meals shall be as described on the menu and meeting ACA standards and local, state and federal food sanitation codes. The meals shall be delivered to personnel designated by CCDOC in order for the designated personnel to transport the prepared meals to their proper location.

The failure by the contractor to deliver meals in the aforementioned timely manner shall be deemed to be a failure to provide meal service for the scheduled meal and constitute damage to the County by failing to provide same. The contractor shall make payment of liquidated damages resulting from such failure in the amounts set forth in this section.

Liquidated damages shall be progressive, beginning with a fine of ten percent (10%) of the total meal billing price for all meals affected by the first incident.

For example, if 9,000 meals are ordered for breakfast on January 3, 2010, and the 9,000 breakfast meals are delivered to the CCDOC more than one hour after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 900 meals (10 percent of the ordered meals) times the current cost per meal. The amount of liquidated damages payable by Contractor for each subsequent incident shall increase sequentially by ten percent (10%) up the total meal billing price.

SPECIAL CONDITIONS

SC-09 INTRODUCTION (CONTINUED)

For example, if 9,000 meals are ordered for breakfast on January 3, 2010, and the 9,000 breakfast meals are delivered to the CCDOC more than one hour after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 900 meals (10 percent of the ordered meals) times the current cost per meal. If on January 4, 2010, 9,000 breakfast meals are delivered to the CCDOC one hour or more after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 1800 meals (10 percent of the ordered meals plus an additional ten percent of the ordered meals) times the current cost per meal.

Nothing herein shall waive the County's right to assert that Contractor is in breach of this Contract for any reason other than the timeliness of meal delivery and to seek all other remedies available at law or in equity. Further, nothing herein shall preclude the County from declaring Contractor in default for any breach, including timeliness of meal delivery. Nothing herein shall reduce Contractor's obligation to indemnify the County as set forth in the General Conditions.

The Contractor shall also provide staffing and food service (including salad bar and grill) at the Officer's Dining Room (ODR) currently located in Division V, Division XI and any employee dining rooms planned for the future.

The following is a history of approximate meals served over the past three years, this history is provided for informational purposes and is not a guarantee of future results.

2005 Approximate Annual Meals	11,850,000
2006 Approximate Annual Meals	11,460,000
2007 Approximate Annual Meals	10,780,000

The contractor shall provide a computerized food service management system, which shall meet the requirements of the CCDOC and shall be approved by the Executive Director. This system shall meet the requirement of a food expenditure cost accounting system designed to determine cost per inmate per meal. The contractor shall be responsible for ensuring operation of the computerized food service management system in accordance with County and CCDOC policies and procedures. The contractor shall delegate authority to perform functions within the system commensurate with the expertise and job specialty of the personnel assigned. To ensure adequate operational procedures are in place, the contractor shall control access to the computerized food service management system by using security system levels and logon procedures, including

a. All staff having access to the system will have a unique logon identifier and use only their logon identifier.
b. Ensure staff who will have access to the system are trained in system operation.
c. Use no other system for inventory, menu, recipe, food production, or budget, in place of the functions in the computerized food service management system.
d. Ensure recipes listed on the menus are tested and approved by the CCDOC dietitian are accurate, and scaled to produce the portion size required for meal service.
e. Ensure the approved recipes and production schedules are printed and used by staff responsible for production work.
f. Ensure forecast information for each menu item is accurate in the production cost center indicating the actual number of portions to be produced.
g. Ensure product information in the inventory database is accurate.
h. Ensure Inventory Items listed on the menus are ready to eat without further processing or cooking and that accurate serving size information is relayed to all staff for these items.

SPECIAL CONDITIONS

SC-09 INTRODUCTION (CONTINUED)

i. Maintain separate master and production cost center data to ensure the approved Master Menu is used as the main planning tool. Menu and forecast data from the master cost center will be copied into the production cost center(s) and edited for actual production work.
j. A dated, weekly as planned menu will be printed and routed for approval and signature by the County dietitian. Approved as planned menus will be available for review at least one week in advance.
k. Menu evaluations will be conducted at least quarterly by the County dietitian and the CCDOC Inspection and Evaluation team to verify adherence to the established basic daily servings.
l. All changes to the as planned menu will be updated in computerized food service management system to reflect what was actually served to create an as served menu; and

(1) A dated, as-served menu will be printed and routed to County dietitian, noting all changes from the as planned menu.
(2) The as planned menu and as served menu will be filed and maintained according the Records and Information Disposition Schedules.

m. Product groups may be developed locally to track costs within groups or categories of products. The contractor may break product groups down into smaller groups than listed, however at a minimum, the following product groups will be maintained within the computerized food service management system:
(1) Meat and Eggs,
(2) Fats,
(3) Starches, Potatoes, and Dried Peas, Beans, and Nuts,
(4) Milk and Cheese,
(5) Vegetables,
(6) Fruits and Citrus,
(7) Miscellaneous Food or Adjuncts, and
(8) Non-edible supplies.

The contractor shall develop and provide a budget projection report will be used to estimate food service requirements and will be the main planning device for food service provided under this contract. The budget projection report will act as a statement of known requirement for the purchase of supplies at wholesale and other favorable prices and conditions. The budget projection report will include actual or estimated monetary requirements for non-edible and religious diet items. The budget projection report will be prepared and submitted to the Executive Director or his designee by the 15th day of:
(1) December for the first fiscal quarter,
(2) March for the second fiscal quarter,
(3) June for the third fiscal quarter, and
(4) September for the fourth fiscal quarter.

The contractor will ensure the Monthly Usage Report is generated after all transactions (receivers and pulls) for the month are completed. This report notes usage of products, meals served, and average cost including monthly and year to date data.
Prior to initiating the "Prepare Month End" process, the contractor will:
(1) Carefully review the Monthly Usage Report and compare the current report with the previous two Monthly Usage Reports.
(2) Usage in each Product Group within the current report will be compared to historical usage in the previous two Monthly Usage Reports.

SPECIAL CONDITIONS

SC-09 INTRODUCTION (CONTINUED)

(3) When a sizable variance exists, the contractor will review data entry in the affected Product Groups to ensure data entry is correct.
(4) Once the "Prepare Month End" process is completed, unidentified data entry errors will be entered into historical records and are more difficult to correct. When data entry errors are discovered after the "Prepare Month End" process has been completed, contact company support staff for assistance.

SC-10 LABOR RELATIONS INFORMATION
It is expected that the Contractor will agree to offer continued employment to non-management employees, employed by the existing provider of food service at the CCDOC. The Contractor agrees to continued employment for a minimum period of one hundred and eighty (180) days, unless there is just cause to terminate employment sooner. Such personnel shall be presumed to have been approved by the Director for purposes of the requirement of "SC-19 SECURITY." The current County Vendor's union is Hotel Employee and Restaurant Employees Union.

However, nothing herein provided shall impair the Director's absolute right to require further investigation and/or testing of such personnel, at any time, pursuant to "SC-19 SECURITY." County makes no representations or warranties as to the ability of any such personnel to perform the services required for this contract.

Attachment No. 1 - Please find a copy list of the current staffing levels.

SC-11 BIDDER QUALIFICATIONS
This Special Condition modifies Instruction to Bidder IB-09, Competency of Bidder, by the addition of the following:

The County will entertain Bid Proposals only from those Bidders who can demonstrate that they have a minimum of three (3) years experience in the provision of comprehensive food services to large correctional facilities. The bidder must have a proven ability for contract start-up by May 1, 2009. The start-up date may change depending on the award date to allow sufficient time for the transition to the new contract. The vendor shall submit a certified copy of a current financial report of the company. The bidder shall submit a list of references with high volume food services (a minimum 2,000 detainee population), including name of institution, address, contact person and telephone list of current and past food service references.

The bidder must not have lost a correctional food service account where the county or state terminated for cause. Bidder must provide a minimum of three references from other correctional facility clients. The County may reject a Bidder whose references are unsatisfactory. Bidder shall detail the numbers of detainees served per year on behalf of such clients and the contract periods relevant to those clients. Bidder shall designate the name of the Director of the correctional facilities or person with knowledge of Bidder's performance. Failure to meet these requirements shall result in bidder disqualification.

In submitting a bid proposal, bidder warrants that it meets this qualification.

SC-12 CASH BILLING DISCOUNT
A percentage discount for prompt or early payment of invoices will not be considered in evaluating proposals.

SPECIAL CONDITIONS

SC-13 PAYMENT

Payment to the Contractor will be made in arrears, within sixty (60) days after the close of each calendar month during the term of the Agreement. The sixty (60) days begins from the point that invoices are deemed acceptable and correct by the County Correctional Department. The Contractor shall prepare invoices on County Form 29A and shall submit them to the Executive Director with a certified statement of meals served as herein provided (including, but not limited to, breakfast, lunch, dinner, bag lunches, and any special detainee support services that were ordered by the Executive Director) on a daily basis for the calendar month in question. Invoices shall be submitted within five (5) business days after the close of each calendar month.

There will be one point of contact for certification of meals served weekly for each of the following Sheriff's departments: Department of Community Supervision and Intervention; Department of Impact Incarceration (Boot Camp); Department for Women's Justice Services and Department of Corrections. This point of contact will be identified after the award of the new contract and will be incorporated into an automated accounting system.

The contractor's certified statements shall be in a form acceptable to the County, including but not limited to electronic format that is part of a computerized food service management system and is compatible with the current or future jail management information system utilized by the CCDOC, and shall reflect the exact number of meals prepared, the exact number of meal served, the cost of each meal, any extraordinary costs incurred, such as equipment repair, unplanned use of small wares, any cost savings as a result of food substitutions, spot buying or recycling, and broken down as follows:

- Actual number of CCDOC, DWJS, DCSI regular detainee breakfast meals served
- Actual number of CCDOC, DWJS, DCSI regular detainee bag lunch meals served
- Actual number of CCDOC, DWJS, DCSI regular detainee dinner meals served
- Actual number of Boot Camp breakfast meals served
- Actual number of Boot Camp lunch meals served
- Actual number of Boot Camp dinner meals served
- Actual number of Court Services bag lunches served by Court Call
- Actual number of detainees therapeutic/religious diet meals served
- Actual number of staff meals served.

SC-14 INSURANCE

A. General

The Contract shall procure and maintain the insurance required under this General Condition. In order to determine financial strength and reputation of insurance carriers, all companies providing the coverage required shall be licensed or approved by the Department of Insurance, State of Illinois, and shall have a financial rating no lower than VII and a policy holder's service rating no lower than (A-) as listed in A.M. Best's Key Rating Guide, current edition or interim report. Companies with ratings lower than (A-) VII will be acceptable only upon written consent of the Department of Risk Management.

B. Subrogation and Waiver

1. The Contractor shall require all policies of insurance that are in any way related to the work and are secured and maintained by Contractor and all tiers of subcontractors to include clauses providing that each underwriter shall waive all or its rights of recovery, under subrogation or otherwise, against County.

SPECIAL CONDITIONS

SC-14 INSURANCE (CONTINUED)

2. The Contractor shall waive all rights of recovery against the County, and Subcontractors which Contractor may have or acquired because of deductible clauses in or inadequacy of limits of any policies of insurance that are in any way related to the work and that are secured and maintained by Contractor.

3. The Contractor shall require all tiers of Subcontractors to waive the rights of recovery (as aforesaid waiver by Contractor) against the County and all tiers of Subcontractors.

C. Minimum Insurance Requirements of the Contractor

1. Prior to the commencement of the work, the Contractor, at its cost, shall secure and thereafter, except as otherwise provided herein, maintain at all times during the performance of this agreement the insurance specified in C.3 below, with the County, Contractor and Subcontractors of all tiers as insured parties and with limits not less than those specified below for each coverage.

2. Nothing contained in these insurance requirements is to be construed as limiting the extent of the Contractor's responsibility for payment of damages resulting from his/her operations under this contract. The Contractor shall advise all insurance companies to familiarize themselves with the conditions and provisions of this contract dealing with waivers of subrogation, insurance and indemnification. Failure of the Contractor to so notify these aforesaid insurance companies shall in no way relieve them from their obligations under this contract. The insurance purchased and maintained by the Contractor shall be primary and not excess or pro rata to any other insurance issued to Cook County.

3. The Contractor's insurance shall apply separately to each insured against whom claim is made or suit is brought, except with respect to the limits of the insurer's liability.

- **Worker's Compensation Insurance**

In accordance with the Laws of the State of Illinois or any other applicable jurisdiction, the Workers Compensation policy shall also include the following provisions:

The Workers Compensation policy shall also include the following provisions:

1. Employers' Liability coverage with a limit of not less than:
   $1,000,000 each Accident
   $1,000,000 each Employee
   $1,000,000 Policy Limit for Disease

2. Broad form all states coverage

- **Commercial General Liability Insurance**

An occurrence form Commercial General Liability policy to cover bodily injury, personal injury and property damage liability.

The General Liability coverage shall have a combined bodily injury and property damage limit of not less than $1,000,000 per occurrence and $2,000,000 aggregate with the following provisions included:

SPECIAL CONDITIONS

SC-14 INSURANCE (CONTINUED)

1. All premises and operations.
2. Contractor's Protective coverage for independent Contractors or Subcontractors employed by him/her (when applicable).
3. Broad Form Blanket, contractual liability for the obligations assumed in the Indemnification and Hold Harmless agreement, the Waiver of Subrogation section and the Insurance section found herein.
4. Products (including Food Products Liability) and Completed Operations coverage.
5. Employees included as additional insured.
6. Broad Form Property Damage Liability.
7. Cross Liability.

Comprehensive Automobile Liability Insurance

When any motor vehicles (owned, non-owned and hired) are used in connection with work to be performed, covering all owned, non-owned and hired automobiles, trucks, and trailers of the respective parties required to provide and maintain this insurance. Such insurance Contractor shall provide automobile liability coverage of not less than $1,000,000 per occurrence for bodily injury and property damage.

Liability - All Autos: Bodily Injury & Property Damage $1,000,000 per Occurrence

Uninsured/Underinsured Motorists: $1,000,000

- **Umbrella/Excess Liability Insurance**

In addition to the coverage's and limits specified above, Contractor and Subcontractors of any tier shall secure and maintain an additional:

a. $4,000,000 each occurrence for all liability

b. $4,000,000 in the aggregate per policy year separately with respect to products and completed operations.

- **Additional Insured:**

(1) The County of Cook, Illinois; its elected officials
(2) The Employees of Cook County

The additional named insured shall be listed on the Commercial General Liability, Automobile and Umbrella/Excess Liability policies. For the Commercial General Liability and Umbrella/Excess liability insurance policies, the County of Cook shall have the rights of an Additional Insured as provided by ISO endorsement CG20 10. No other form will be accepted without expressed prior approval of Cook County.

The receipt of any certificate of insurance does not constitute agreement by the County that the insurance requirements in the Agreement have been fully met or that the insurance policies indicated on the certificate are in compliance with all requirements of this Agreement. The failure of the County to obtain certificates or other insurance evidence from Contractor shall not be deemed to be a waiver by the County.

SPECIAL CONDITIONS

SC-14 INSURANCE (CONTINUED)

D. Contractor Obligations

1. Contractor and all subcontractors shall not violate or knowingly permit to be violated any condition of the policies of insurance provided by the terms of this agreement and shall at all times satisfy the requirements of the insurance companies issuing them.

2. All requirements imposed by the policies referred to above upon and to be performed by the Contractor shall likewise be imposed upon, assumed and performed by each of the Subcontractors. Contractor and each Subcontractor shall execute with their subcontractors a written agreement which shall include all such requirements. Any "hold harmless" and "indemnity" clause must benefit and not be detrimental in any way to the County, and others so specifically identified in this agreement.

E. Insurance Notice, Costs and Losses

1. All policies of insurance which may be required under terms of this agreement to secure and maintain shall be endorsed to provide that the insurance company shall notify Cook County at least 30 days prior to the effective date of any cancellation or modification of such policies. Prior to the date on which Contractor commences performance of its part of the Work, Contractor shall cause to be furnished to the County certificates of insurance maintained by the Contractor and each such Subcontractor in connection with the performance of the Work. As and when the County may direct, copies of actual insurance policies or renewals or replacements shall be submitted to the County. All copies of policies, if any, and certificates of insurance submitted to the County shall be in a form and content acceptable to the County.

SC-15 FOOD SERVICE EMPLOYEES

The Contractor shall provide a Food Service Director dedicated solely to this contract. With regard to the Central Kitchen, no less than two (2) managers with all requisite certifications under federal, state, county and local law for food service operation shall be on-site at all times on the 1st shift, (midnight - 8:00 a.m.) no less than three (3) managers at all times, on the 2nd shift, (8:00 a.m. - 4 p.m.) at least one (1) manager at all times on the 3rd shift (4:00 p.m. - 12 midnight) and sufficient non-management employees to meet all requirements of this food service contract, including proper supervision of detainee or offender workers. The contractor shall provide a daily staff assignment schedule for each shift to the Assistant Executive Director for Administration and Planning for the following week for the duration of this contract.

The Contractor shall provide a complete staffing plan which includes the total number of management staff, non-management staff and a location-organizational chart and job descriptions for all staff, and a set of Standard Operating Procedures. The contractor must develop and maintain standard operating procedures governing the daily routine and assignment of the various work areas within the Food Service. Delegation of authority within the Food Service will be clearly defined in the standard operating procedures.

The contractor shall hold a Food Service staff meeting at least monthly at the Central Kitchen, Division XI kitchen and Boot Camp kitchen. Minutes of each meeting will be recorded and forwarded to the Executive Director or his or her designee in the monthly report and to all contractor and CCDOC staff assigned to Central Kitchen, Division XI kitchen and Boot Camp kitchen. Staff meetings will be conducted with Union participation when required.

SPECIAL CONDITIONS

SC-15 FOOD SERVICE EMPLOYEES (CONTINUED)

With regard to the Division XI Kitchen, staffing must include at least one (1) Assistant Manager for the 1st shift (midnight - 8:00 a.m.), and one (1) Manager for the 2nd shift (8:00 a.m. to 4 p.m.), and sufficient non-management employees to meet all requirements of this food service contract.

All Contractor Employees will be subject to search upon entering and leaving the facilities. All items carried into and out of the facility should be in clear plastic bags. Items deemed contraband will be confiscated. Contractor's employees will be provided a detailed list of all contraband items. Contractor's employees, their personal articles, lockers and storage containers will be subject to search at any time. Contractor's employees violating contraband policy will have their security clearance revoked. Contractor employees exchanging contraband/illegal items with detainees will be subject to arrest and prosecution.

Failure of the contractor's employees to report for work must be compensated by assignment of properly qualified replacements. It is the County's desire that the Contractor submit a list of trained "back-up" personnel, in order to provide advance clearance for security purposes.

The Contractor shall also provide full time, on site, a registered and licensed Dietitian, in the state of Illinois. Contractor's Dietitian shall not work in the capacity of a shift manager. The Contractor Dietitian's responsibilities shall include but not be limited to the following:

- Manage the daily provision of therapeutic diets.
- Help resolve problems related to therapeutic diets.
- Monitor the HAACP program. Document related problems and solutions.
- Monitor Quality Assurance and Sanitation. Document related problems and solutions.
- Generate regular and therapeutic menus for use at CCDOC.
- Conduct in-service training for the contractor's employees and for detainees who participate in the provision of services as detailed in Section SC-17.
- Work with the CCDOC Dietitian and Cermak health care providers to resolve problems related to the food service operation.
- Monitor tray lines daily and help resolve related problems.
- Serve as a resource person for recipe development and solving production problems.

The contractor shall contract with a certified licensed and bonded company (ies) to perform preventative maintenance and repairs to all food service equipment with a purchase value of $2,500 or more and a manufacturer's use life of two (2) or more years. Said company (ies) shall be professionally certified to maintain and repair said equipment. The contractor shall provide a repairman to maintain and repair all food service equipment with a purchase value under $2500. Trade journeyman card (electrical, plumber, HVAC, industrial engineer, carpentry) shall serve as prima facie proof of certification for both the contracted company (ies) and the repairman employee. A copy of the preventative maintenance and repair contract(s) and journeyman card(s) must be provided to the CCDOC before the start of this contract.

SPECIAL CONDITIONS

SC-15 FOOD SERVICE EMPLOYEES (CONTINUED)

The aforementioned staff shall be in attendance whenever the facilities are in operation and shall be assigned exclusively to the performance of Contractor's obligations under this contract, to assure quality performance. Any change in supervisory personnel must be cleared in advance and approved by the Executive Director. A complete roster of all employees' names and addresses shall be kept in the Contractor's site office and shall be updated and submitted electronically each month sent with the monthly report package to the Executive Director for his records due by the 1st of each month, listing both filled and vacant positions, staff names for all filled positions, and date entered on duty in current position.

The Food Service Director shall have had at least three (3) years experience in the field of food service management at a correctional facility providing food services to at least a two thousand (2,000) detainee population.

The Contractor shall not remove or reassign the Food Service Director from the Cook County Department of Corrections for a minimum period of one (1) year, without the advance written approval of the Director or unless requested by the Director.

SC-16 TRAINING OF ALL CONTRACTOR EMPLOYEES

All new employees must attend forty (40) hours of orientation/training during the first six (6) months of assignment under this Contract. These forty (40) hours of training will be the responsibility of the Contractor. The Contractor will ensure minimally that all Food Service staff has access to the Illinois Food Sanitation Code and the U.S. Public Health Service Food Code and all directives and standards referenced in this policy. The contractor will develop a training program that ensures staff are aware of the policies and procedures required to perform their assigned duties and equipment training will contain: (i) Proper operation, cleaning, and sanitizing of all equipment; (ii) The inherent dangers of each piece of equipment; (iii) Symptoms of equipment malfunction; and (iv) Staff responsibility to immediately report all hazards, malfunctioning equipment, or unsafe conditions to their supervisors. Contractor must make all new employees available to receive an additional eight (8) hours of training from the County related to security, contraband, disciplinary reports, and other specialized issues. Annual training of a minimum of forty (40) hours each year shall also be provided by the Contractor, with the specified training topics and curriculum as approved by Executive Director prior to provision of training.

All employees trained by the Contractor must be documented and meet current published ACA guidelines. A training plan shall be submitted as part of the Bid Proposal, demonstrating how Contractor would comply with the requirements of this section. A report of completed training and issued certificates will be submitted by the contractor to the Executive Director and his or her designee by the 10th of day of the quarter (January, March, June and September).

SC-17 USE OF DETAINEES

The Contractor shall provide qualified Contractor staff in sufficient numbers to provide the full range of food services at all times during the term of the Contract, and may take into consideration assistance Contractor may receive from detainees who may be permitted to assist Contractor in the delivery of Contractor's services.

SPECIAL CONDITIONS

SC-17 USE OF DETAINEES (CONTINUED)

The Director will make available, without cost to Contractor, a pool of up to 250 detainees per 24 hour period. The estimated number of meals under the current contract was set at approximately 13,743,000. The estimated number of meals for the proposed contract has been lowered to 11,360,000, lower than the current contract. In addition, the current number of detainees, without an adequate work assignment poses a security problem. It is expected that the Contractor will provide adequate staffing to supervise and ensure delivery of ordered meals which are estimated to be 11,360,000 meals per year.

If additional (over 250) detainees are required by the Contractor, the Contractor will compensate the County based upon current inmate payroll rates in effect at the time. The current inmate payroll rate is between $3.00 and $4.00 per shift of work. Contractor may elect to assign any and all such detainees to food services operations. In the event that a group of detainees or a detainee is rejected, that group or individual will not count against the daily detainee labor pool. Only accepted detainees, who actually work will be counted against the daily detainee labor pool. In the event Contractor elects to utilize detainees to assist Contractor in providing services under this Contract, Contractor shall be fully responsible for the training and supervision of all assigned detainees. Said training shall include instruction as follows:

- Food preparation and handling procedures
- Sanitation and proper grooming
- Energy conservation methods
- Recycling
- Handling waste and properly recycling non-waste materials during the preparation and service of meals
- Conduct and following rules
- Any other area the Contractor deems necessary for the performance of this contract

The Contractor may at its discretion assign or reject any or all detainees on any given shift.

Central Kitchen and Division 11 Food Line and Sandwich Production Monitors. One Contractor non-management employee shall be assigned to monitor each of the six (6) food lines in the Central Kitchen and to each of the two (2) food lines in the Division 11 kitchen while in operation. With respect to lunches, at least two Contractor non-management employees shall be assigned to supervise sandwich production. These Contractor employees shall be in addition to the detainees who are assigned to assist in providing services in these areas.

Central Kitchen Dish room. Specifically, no less than five (5) Contractor employees shall be present in the Central Kitchen's dish room during its operation. These Contractor employees shall be in addition to the detainees who are assigned to assist in providing services in these areas.

Division 11 Dish wash Area. No less than two (2) Contractor employees shall be present in Division 11's dish wash area during its operation. These Contractor employees shall be in addition to the detainees who are assigned to assist in providing services in these areas.

SPECIAL CONDITIONS

SC-17 USE OF DETAINEES (CONTINUED)

Boot Camp. In addition to Contractor employees, Contractor is expected to utilize Detainees to assist in providing Contractor' services in the Boot Camp. The estimated number of detainees who will be available in the Boot Camp, and the shifts during which they will be available, is as follows:

Shift	Times	#Detainees
First	9:30 PM - 5:30 AM	0
Second	5:30 AM - 1:30 PM	12
Third	1:30 PM - 9:30 PM	12

Div. V and XI Officers Dining Room. The Officers Dining Rooms are located in Div V and Div. XI, and are in operation for three meals, each served for a period of at least four hours. These two (2) Officers' dining rooms must be operated by civilian staff only (no detainees).

Boot Camp Officers Dining Area. The Officers' dining area in the Boot Camp shall serve meals to officers from 5:00 a.m. - 8:00 p.m. Boot Camp detainees do participate in the operation of the Boot Camp Officers Dining Area.

Use of Detainees Generally. Contractor's pricing hereunder shall assume that Contractor shall utilize both Contractor staff and assigned detainees. Prior to beginning operations under this Contract, the Contractor shall submit to the County a description of the nature and function of each of the posts to which such detainees would be assigned within the Contractor's food service operations.

Contractor shall provide a daily staffing assignment schedule for each shift.

Contractor shall be fully responsible for training and supervision of all assigned detainees in the performance of the assigned task. The assigned tasks shall be consistent with the post descriptions for detainee workers included in the Contractor's submittal as described in the preceding paragraph, and may be updated from time to time. Contractor may at its discretion assign or reject any or all detainees on any given shift.

Upon request Contractor shall cooperate, provide input and participate with County in the design and implementation of a Food Service Training program for detainees of the CCDOC. Prior to the beginning operations under this Contract, Contractor shall identify any food service training curricula for detainees that it provides or participates in at similar locations. Training must meet ACA standards.

Contractor shall indemnify and hold harmless, the County, its officials, officers, employees and agents from and against all liability for loss, costs, damages, injuries and claims which may in any way arise or result from the Contractor's use of detainees in the food service operation at CCDOC, whether or not such liability is attributable to any act of negligence by Contractor its officers, employees, agents, consultants, sub-contractors, vendors, owners or shareholders. Notwithstanding the foregoing indemnities, the Contractor shall not be liable under this clause where liability results solely from a breach of security. The indemnities herein provide for are in addition to all other indemnities provided for by these contract documents.

SPECIAL CONDITIONS

SC-18 HEALTH REQUIREMENTS

Contractor shall at Contractor's cost provide evidence to County's satisfaction of medical screening through a recent health examination for all of Contractor's employees, subcontractors, agents and representatives prior to their assignment, and all such employees, subcontractors, agents and representatives shall be in satisfactory health, free of disease as required in accordance with proper food handling and public health standards, and shall be free of open infected wounds.

SC-19 SECURITY

In light of the security responsibility of the CCDOC, the County reserves the right to observe Vendor's operations, inspect Vendor's facilities, and questions Vendor's personnel. Moreover, Vendor agrees to abide by any and all CCDOC rules and regulations, procedures and General Orders, as well as any directives by Owner regarding Vendor's performance under these contract documents.

The Executive Director and his designees shall be responsible for security both within and outside the Central Kitchen, Division XI, Boot Camp, and shall be entitled to remove any or all detainee(s) at any time form the kitchen or food service assignment, if in his discretion the detainee(s) presence poses or creates a security risk. The Director shall be entitled to restrict detainee access to any location within CCDOC.

The Contractor should be aware that security issues are paramount within the facility, and thus Contractor shall have written policies identifying security implementation issues, and shall promptly notify the designated CCDOC staff of any security problems or any supervision issues having a potential impact upon security. County shall provide copies to the Contractor of all applicable security policies and shall expect compliance with all related requirements.

All employees shall be thoroughly screened by the Contractor and shall have passed a criminal background check satisfactory to the Executive Director before commencing work at the CCDOC. This is due to their potential contact with detainees and staff, and other matters relating to security at the CCDOC facilities.

All of the Contractor's employees, who will be assigned to work at the Cook County Department of Corrections must be drug tested prior to security clearance at the Cook County Department of Corrections and subject to random drug testing by the Sheriff Office, as the Sheriff Office sees fit.

SC-20 ENERGY CONSERVATION

The Contractor's work force shall perform services in such a manner as to conserve electricity, gas, water and steam. Under Federal standards for food service at detainee facilities and under County ordinance (Cook County Code, Sec. 34-241, *et seq.*), County agencies and their Contractors are directed to recycle and utilize fibrous (paper and cardboard), plastic, metal and other materials that are recyclable. Food waste is another example of a recyclable material. It will be the Contractor's responsibility to notify the CCDOC Engineer-on-duty when an area is vacated, so that lights and ventilation can be shut down. As part of the scope of operations under the Agreement, the Contractor shall structure and implement a recycling plan meeting all existing legal guidelines.

SPECIAL CONDITIONS

SC-21 INSPECTIONS AND REPORTS

At the end of each quarter during the term of the Agreement (or more frequently if deemed necessary by the Executive Director), the Executive Director shall designate representatives to function as a formal inspection and evaluation team. This team will have no fewer that two representatives, including the Assistant Executive Director for Administration and Planning and the Sheriff's Director of Contract Compliance. The first team will be designated within thirty (30) days of the award to the contract. This team shall evaluate food portion sizes, food temperature and compliance with health and safety issues. This inspection will include daily and weekly signed check-off list by the Food Services Director of completed cleaning/sanitation, equipment maintenance and facility maintenance performed. Also as a part of this evaluation, the team shall meet with detainees to review their needs and desires regarding food services. A report will then be prepared by the Executive Director and forwarded to the Contractor for implementation. Additional inspections (scheduled or unscheduled) may be conducted by the County or any persons authorized by the County or the Executive Director at any time during the term of the Agreement. All findings submitted to the Contractor shall be responded to in writing.

Scheduled Report Submission. The following reports are required to be transmitted in electronic format via the CCDOC intranet system from the contractor to the Executive Director and his or her inspection and evaluation team and the Sheriff's Office Director of Contract Compliance:

(1) Master Menus must be received within thirty (30) days of the award of this contract and annually thereafter upon the anniversary date of the contract award date.

(2) Monthly Reports - Usage Report Summary and the Monthly Staff Meeting Minutes will be transmitted by the 10th of each month.

(3) Staff Roster. A complete roster of all employees' names and addresses shall be kept in the Contractor's site office and shall be updated and submitted electronically each month sent with the monthly report package to the Executive Director for his records due by the 1st of each month, listing both filled and vacant positions, staff names for all filled positions, and date entered on duty in current position.

(4) Standard Operating Procedures.

(5) Food Service Staff Meeting Minutes. Minutes of each meeting will be recorded and forwarded to the Executive Director or his or her designee in the monthly report and to all contractor and CCDOC staff assigned to Central Kitchen, Division XI kitchen and Boot Camp kitchen. Staff meetings will be conducted with Union participation when required.

(6) Staff work schedules and staff assignment and any changes to staff work schedules or assignments will be derived and posted in accordance with SC-15 and any applicable laws.

(7) Staff Training. A report of completed training and issued certificates will be submitted by the contractor to the Executive Director and his or her designee by the 10th of day of the quarter (January, March, June and September).

(8) Inmate Training/Initial Job Orientation Training. Each inmate assigned to work in Food Service will receive initial job orientation training, which shall include equipment training, and a report of completed training and issued certificates will be submitted by the contractor to the Executive Director and his or her designee by the 10th of each month.

SPECIAL CONDITIONS

SC-21 INSPECTIONS AND REPORTS (CONTINUED)

(9) Daily and Weekly Cleaning Schedules. Cleaning schedules will be developed by the contractor listing cleaning of areas and equipment in the Central Kitchen, Division XI, Boot Camp, ODRs, storage areas, elevator and dock areas, crawl space that are required to maintain high levels of sanitation. Daily and weekly cleaning schedules will be developed with consideration of fair and equitable distribution of all shift responsibilities. Cleaning schedules will list the specific cleaning assignment, day, and shift during which the work will be completed. Temporary modifications to the cleaning schedule may be made with the Executive Director's or his or her designee's written concurrence.

SC-22 KEY CONTROL

CCDOC shall have control of all perimeter keys, locks and security. The Contractor shall have keys and access to those areas where foods are stored and processed. It is the County's intent that the Contractor have control of and access to the Central Kitchen, Division XI Kitchen and Boot Camp Kitchen, except for matters related to security, fire protection and building repair; in these specific instances, the Executive Director shall have absolute control. Cost for replacement of lost keys and other costs related directly to security costs stemming from lost keys by the Contractor employees will be borne solely by the Contractor.

SC-23 CONTINGENCY PLANNING

Each bidder shall submit with the bid proposal a Contingency Plan for providing service in the event of lockdowns, strikes by Contractor's employees, riots, fire, power failure or other catastrophic events that may curtail or impact on the normal operation of the detention facility. Contingency Plans shall include the Contractor's plans for providing uninterrupted food services including, but not limited to, designation of offsite locations for food preparation where necessary; alternative staffing plans; and any other proposals where necessary; alternative staffing plans; and any other proposals to demonstrate Contractor's capability of responding to catastrophic occurrences. The Contingency Plan shall outline step by step the Contractor's plan of action, listing (when appropriate) names, phone numbers and addresses of contacts.

SC-24 UNIFORMS

Each bidder shall submit a detailed description of the uniforms proposed to be worn by on-site personnel. Employee uniforms shall not be similar in color to tan detainee uniforms. All uniform costs for employees shall be borne by the Contractor. The contract will provide food service uniforms for detainees which shall consist of a one-piece white jumpsuit/coverall with Cook County Department of Corrections silk screen black color on the back. The Contractor shall provide clean uniforms on a daily basis for detainee workers. Hair net/hats, beard guards, plastic/cloth aprons, plastic gloves, rubber gloves for ware washing for use by detainee workers must be supplied by the contractor. The Director reserves the right to approve or reject the color of uniforms proposed for personnel. Employee/detainee uniforms are considered to be part of the "cost per meal" and does not distinguish between returned and non-returned uniforms. The Contractor will be reimbursed by the County unless it is determined that the uniforms are not returned as a result of Contractor negligence.

SPECIAL CONDITIONS

SC-25 MAINTENANCE OF FACILITIES AND EQUIPMENT

The County will furnish repairs to the CCDOC building structure, including roof, ceilings, walls, floors, docks exterior surfaces, plumbing and sewers behind floor or walls, elevators and general fire protection systems, electrical systems, security monitoring systems and all other structural components of the buildings. Repairs due to negligence or abuse by the Contractor's employees or detainees due to inadequate supervision or training will be charged to the Contractor. The Contractor shall define and document the need for building repairs by initiating a work order through the County's established procedures. The work-order process is currently being revised. It is expected that the time frame will be geared toward the particular type of facility problem, so the time frame can range from within a work shift to 30 days. The point of contact will be designated by the County and the CCDOC. The Contractor shall provide and assume at its expense competent preventative maintenance and repair of all kitchen equipment (including exhaust systems, hoods, kitchen fire protection equipment, kettles, ovens, dishwashers, food service carts, conveyor equipment and fork lift trucks), the painting of all interior surfaces, the replacement of ceiling tiles, the maintenance and repair of food carts, and the maintenance and repair of all electrical, heating and refrigeration units including the compressors which are used to service the Central kitchen, Div. XI kitchen and Boot Camp kitchen, as well as the ODR's existing within the preparation, service, receiving and storage areas. The County will replace ceiling tiles that require replacement where the Contractor has provided proper maintenance before the start of the new contract date.

The Contractor will be responsible for the cleaning out of all drains in the kitchen areas twice per month, by the 16th and the 30th of each month, or more often if necessary. This cleaning may include the need for steam cleaning to safeguard against the breeding of pests and the backing up of sewage in the drains. This cleaning/steaming must be performed by a licensed and bonded company, certified to perform this work. The current Contractor is not responsible for any plumbing matters beneath the floor (drainage). This new preventative maintenance requirement will ensure the Contractor is properly handling pre-cleaning of food trays, etc., to ensure the drains stay clean and free of debris. The County is currently cleaning drains on a monthly basis. The Cook County Department of Facilities Management will be responsible for all other structural plumbing matters, unless there is damage to plumbing systems caused by Contractor neglect.

The Contractor shall provide general maintenance to all dietary areas occupied and used by the contractor, including the elevators and the elevator pits. Under the current contract, the vendor is responsible to provide proper general maintenance and janitorial care of the elevator pits. That would continue. Structural issues will remain the responsibility of the County. The County reserves the right to inspect preventive maintenance and repairs performed by the Contractor and correct same at the Contractor's expense if not satisfactory. Contractor shall thoroughly document its maintenance as described in this Section, including all costs associated therewith, and shall provide such documentation, including maintenance or repair warranties, invoices and other payment records to the County and to the Sheriff's Director of Contract Compliance.

SPECIAL CONDITIONS

SC-25 MAINTENANCE OF FACILITIES AND EQUIPMENT (CONTINUED)
The Contractor and the CCDOC shall jointly conduct a complete inventory of all County owned capital equipment used by the Contractor. This inventory shall be completed semi-annually, not later that June 30 and December 31 for each year of the contract. As part of this inventory an assessment of the condition and expected useful life of the each item will be made. The Contractor will be liable for the replacement and installation costs for all unaccounted pieces of equipment.

If the Contractor deems necessary, Contractor may purchase additional equipment to aid in the increased efficiency and delivery of contract services. Equipment purchased by the Contractor must be added to inventory and designated as "Contractor Owned" on all inventory reports. Said equipment will remain the responsibility and ownership of the Contractor at the end of the contract term.

Liquidated damages will be charged to the Contractor for late or non-performance of contract. For example, if by January 16, 2010, the Contractor failed to clean out all drains as required under SC-25, and on January 17, 2010, the County instead undertook the responsibility to perform the first monthly clean out the drains, then the liquidated damage shall amount to all actual costs that the County incurred for the drain cleaning that it undertook as a result of the Contractor's non-performance.

The amount of liquidated damages payable by Contractor for each subsequent Incident shall increase sequentially by ten percent (10%). For example, if by January 30, 2010, the Contractor again failed to clean out of all drains as required under SC-25, and on January 31, 2010, the County instead undertook the responsibility to perform the second monthly clean out the drains, the liquidated damage shall amount to the actual costs that the County incurred for the drain cleaning that it undertook as a result of the Contractor's non-performance, plus an additional 10 percent of the actual cost that the County incurred for performing the second monthly clean out of the drains.

Section II of this bid document proposes an alternative to the Contractor for the purchase of equipment. Award of this section would not relieve the Contractor of its obligation to maintain the facilities and equipment as indicated in this section.

Attachment 2 - Work Order Logs from current Vendor.
Attachment 3 - List of Capital Equipment
Attachment 4 - Layout of Central Kitchen, Boot Camp and Division 11 Kitchen.

SC-26 SUPPLIES
The Contractor shall provide all supplies and small wares used in performance of this agreement, including, without limitation, Plastic reusable cups for detainees, eating utensils (disposable spork), serving utensils, pots and pans, paper products, disposable products, hats, aprons, soaps, chemicals, commodities, including foodstuffs, dry goods, canned foods, frozen foods, cereal, spices and the like. Contractor shall be presumed to be the owner of all supplies, small wares, and food inventories used for this contract. The Contractor shall use only supplies that comply with County recycling and environmental ordinances.

The contractor shall draw all supplies on a first in, first out basis. To ensure proper stock rotation, all accountable non-perishable food items will be marked with the color identifying the quarter it was received. The following colors will be used to mark all accountable food stores:

a. First Quarter will be marked with Red.
b. Second Quarter will be marked with Blue.
c. Third Quarter will be marked with Green.
d. Fourth Quarter will be marked with Yellow.

SPECIAL CONDITIONS

SC-26 SUPPLIES (CONTINUED)

The contractor shall use no food supplies that are out of code, salvaged, or reworked food items. No food items shall be used that are past their use by, sell by, or best by date.

SC-27 FEDERAL SURPLUS FOOD PROGRAM (U.S. DEPARTMENT OF AGRICULTURE REGULATIONS)

During the term of the contract, Cook County may qualify to receive Surplus Commodities from the U.S. Department of Agriculture. There is no guarantee what, if any, commodities will be available during the life of this contract.

Federal regulations may permit a contractor's use of Surplus Commodities in providing food service in county jails. However, the contractor shall assume all costs, both direct and indirect, in procuring such commodities and in complying with the rules and regulations of the U.S. Department of Agriculture; specifically:

- Vendor agrees that any USDA commodities received on behalf of Cook County shall only benefit Cook County and shall be utilized only in the performance of this contract.

- Vendor shall maintain all financial and supporting documents, statistical records, and any other records pertinent to the use of the USDA surplus commodities program. The records and documents shall be maintained for a minimum of three (3) years and ninety (90) days after the termination of this contract.

- Vendor agrees that if any litigation, claim or audit involving these records begins before the three (3) year period expires, the vendor shall keep the records and documents for not less than three (3) years and ninety (90) days OR until litigation claims or findings are resolved, whichever is later. The case is considered resolved when there is a final order issued in litigation, or a written settlement agreement is entered into and approved as required.

- Vendor shall maintain records of non-expendable property acquired under this contract for three (3) years after final disposition of the property.

All Surplus Commodity records shall be made available to representative of the General Accounting Office, the Sheriff's Chief Financial Officer and the County Auditor's at any reasonable time and place for inspection and audit. Failure to comply with the provisions set forth above shall be cause for termination of contract.

Bidders are to bid process without regard to availability of Surplus Commodity or foods.

SC-28 DELIVERY TO PREMISES

Subject to the provisions of the Agreement, all foodstuffs, goods and other materials deliverable to the County shall be shipped to the "Cook County Department of Corrections, Post 8, 2710 South Sacramento Avenue, Chicago, Illinois, 60608" and marked "Central Kitchen." The Contractor shall pre-notify the Correctional Security Staff of all deliveries in accordance with directives issued from time to time. The Security Staff, or their representatives, may inspect such deliveries with respect to quantities, quality, weights, composition or any other matter relevant in the

SPECIAL CONDITIONS

SC-28 DELIVERY TO PREMISES (CONTINUED)

estimation of the Security Staff or the Executive Director. All such deliveries shall be subject to certification and inspection by personnel assigned by the Department of Corrections. The Contractor will be required to use only plastic pallets at the CCDOC. The use of wooden pallets in areas where detainees are located is strictly prohibited. The County will supply approximately 100 plastic pallets to the Contractor for the Contractor's use. The same number of pallets shall be returned to the County at the end of the Contract. The Contractor shall bear the cost to purchase any additional plastic pallets that may be needed. The County will allow deliveries to be received on wooden pallets and then immediately transferred to plastic pallets in the receiving area. The Contractor shall reject items that do not meet with specifications. The Contractor shall be solely responsible for ensuring that all foodstuffs, goods, and other materials delivered to the Department of Corrections are of the correct quantities, weights, quality and temperature at point of receipt. The Contractor shall be responsible to ensure that food stuff, goods and materials delivered in clean, intact containers. The Contractor shall reject items that do not meet with specifications.

Truck deliveries will be accepted before 2:30 P.M. on weekdays only. No deliveries will be accepted on Saturdays, Sundays or holidays. No product shall be received or stored at Cook County facilities for use at any other facility or locations.

SC-29 FACILITIES

The County shall provide the Contractor with access to the Central Kitchen, Division XI Kitchen and Boot Camp Kitchen and storage facilities, including sanitary toilet and locker room facilities for use by food service employees. The Contractor shall use such facilities in the performance and delivery of food services.

The Contractor may, in furtherance of it obligations under the Agreement, utilize preparation and storage facilities located outside the CCDOC on an emergency basis with the prior approval of the Executive Director, pursuant to Contingency Plans. The County facilities made available to the Contractor under the Agreement may not be used in connection with operations unrelated to the Agreement.

The Contractor shall adhere to all safety and security rules imposed by the CCDOC for the use of these rooms

SC-30 SANITATION

Contractor shall be responsible for cleaning and housekeeping in the food preparation, Central Kitchen, Division XI Kitchen and Boot Camp Kitchen and officer's dining room, washroom and locker-rooms, service and storage areas, elevators and elevator pits, and will keep such areas in a clean and sanitary condition, and in conformity with all applicable federal, state and local regulations and requirements. The Contractor agrees to submit to inspection by the Executive Director, by the Chicago or Cook County Department of Public Health, by the Sheriff's Recycling Coordinator, or other similar agencies upon the request of the Executive Director. Contractor will be required to sign-off on a weekly check list that attests to the sanitation conditions at County owned facilities.

SPECIAL CONDITIONS

SC-30 SANITATION (CONTINUED)

All cleaning, janitorial and housekeeping material must comply with County, State and Federal EPA and food service laws and regulations.

Liquidated damages will be charged to the Contractor for non-performance of SC-30 of this contract, which shall require the Contractor to pay for all actual costs that the County incurs for undertaking any duties required under SC-30 and 30.1 within 24 hours of non-performance of a prescribed task herein. Should the Contractor fail to perform its duties a second time thereafter, the Contractor will be required to pay all of the actual costs that the County incurs for undertaking any duties required under SC-30 and SC 30.1 plus an amount of ten (10) percent of all of the actual costs for non-performance of that prescribed task.

The Contractor shall be responsible for proper removal of trash and garbage from the facilities to receptacles located adjacent to the Central Kitchen, and Division XI Kitchen and Boot Camp Kitchen; this includes providing at Contractor's expense, utilizing and installing a paper recycling apparatus. The Contractor shall be responsible for maintenance and supplies to operate the aforementioned apparatus. The Contractor shall provide recycling bins for pre-sorting recyclables, including but not limited to paper, plastic and aluminum. These bins shall be considered small wares. The recycling apparatus is provided for the exclusive use of the Contractor for food service related commodities. The Contractor shall process all Food Service related commodities in manner consistent with recycling industry standards. Recyclable materials must be processed (i.e. cardboard broken down and baled, paper products baled, cans and plastic containers washed and crushed separately).

County will thereafter have responsibility for disposal and will claim any and all revenue resulting from recycling. The Contractor's Food Service Director shall participate in weekly facility inspections with the Executive Director or his/her designee and the Sheriff's Recycling Coordinator. The Contractor shall establish hazardous chemical logs and comply with all applicable standards concerning the use, storage and handling of hazardous substances.

The Contractor shall require supervisory employees on all shifts to have State of Illinois Food Service Sanitation Certification pursuant to Section 750.1800 of the Illinois Food Service Sanitation Code.

The Contractor shall develop and implement a cleaning program/schedule. This program/schedule will be submitted to the County's Dietician weekly for review and approval. Certification for Contractor's employees and joint training for designated CCDOC staff and in-service training for detainee worker will be conducted on a quarterly basis.

It will be the responsibility of the Contractor to provide all garbage containers/bins. All bins must have lids and be kept on containers/bins at all times. Contractor will remove garbage whenever container/bins are full, at the end of a meal period or at the end of the day. All containers/bins must be kept clean at all times.

SPECIAL CONDITIONS

SC-30 SANITATION (CONTINUED)

SC-30.1 PEST CONTROL SERVICES

The Contractor must develop and maintain an effective program for extermination and control of vermin and rodents, which includes provide pest control services to be performed on a weekly basis for the entire central kitchen, Boot Camp kitchen, Division 11 Kitchen, including basement area, crawl space, and officers dining rooms and elevator puts and any and all food service and dining areas. The Contractor must coordinate its pest control program with the vermin control programs conducted by the CCDOC's Support Services.

SC-31 QUALITY CONTROL PLAN

The Contractor shall establish and maintain a quality control plan to assure that the requirements of the Agreement are met. The plan shall be submitted as part of the proposal. An updated copy must be submitted to the Executive Director within two (2) weeks prior to the start of service and as changes occur. The original plan and any future amendments shall include, but not be limited to, the following:

- An inspections system covering all the services required by these specifications.
- The methods of identifying and preventing deficiencies in the quality of service performed before the level of performance becomes unacceptable.
- A file of all inspections conducted by the Contractor or an inspection agency and, where necessary, the corrective action taken. This documentation shall be available as requested by the County during the terms of the Agreement.
- Maintenance of a substitution log.
- Random temperature checks of food on the line will be taken and a record kept.

SC-32 CRIMINAL RECORDS CHECK

The County reserves the absolute right to process a criminal records check on the Contractor's employees, contractors, subcontractors, agent and representatives and to disqualify any person from participating in this Contract if such check is unsatisfactory. Contractor shall provide all requested identifying information about new and/or existing employees, contractors, subcontractors, agents and representatives as may be required by the County as a condition of acceptance for a specific employee.

SC-33 TRANSITION ON COMMENCEMENT OF CONTRACT

Contractor shall assume full operations on May 1, 2009. It is anticipated that the new contract will begin on May 1, 2009. This date will be dependent on the award and execution of new contract. Contractor shall coordinate and cooperate with County and existing contractor to assure a smooth and orderly transition with uninterrupted food services. Immediately upon award of contract, the Contractor shall name a Transition Manager who shall have responsibility for transition activities. Within ten (10) days of award of contract, the Contractor shall submit a Transition Plan to the Director for approval.

SPECIAL CONDITIONS

SC-33 TRANSITION ON COMMENCEMENT OF CONTRACT (CONTINUED)

The plan shall include but not be limited to details for conducting inventories of on-site County owned equipment, hiring and staffing, menu plans, and coordination activity with outgoing contractor. The Director may request any additional information he determines is necessary to assure smooth operation of the facility. County presumes that all supplies and small wares stored on-site are owned by the current Contractor.

SC-34 TRANSITION AND CONTINUITY OF SERVICE ON EXPIRATION OF CONTRACT
Continuity of Service is critical to Cook County. The successful vendor must recognize this fact and upon expiration of contract agree to:

- Furnish phase-in training to a new vendor.
- Exercise best efforts and cooperation for an orderly and efficient transition to a new vendor.
- Negotiate in good faith a plan with the successor to determine the nature and extent of the phase-in, phase-out services required.

The plan shall specify a date for work described in the plan and shall be subject to the Executive Director's approval. The current vendor shall provide sufficient experienced personnel during the phase-in, phase-out period to ensure that the services called for in the contract are maintained at the required level of proficiency.

Upon expiration of this Contract, Contractor shall permit personnel to be hired by a new contractor without penalty or charge to the County, the employee or the new Contractor. The current vendor shall also disclose necessary personnel records and allow the successor to conduct on-site interviews with those employees. If selected employees are agreeable to the change, the current vendor shall release them at a mutually agreeable date and negotiate the transfer of their earned fringe benefits to the new vendor.

Contractor shall be presumed to be the owner of all supplies, small wares, food inventories (with the exception of Federal surplus foods) used for this contract. Contractor shall be free to negotiate with the successor contractor as to any terms and conditions for sale or transfer of ownership.

SC-35 WARRANTY
The Contractor agrees that the equipment, supplies or services to be furnished shall be covered by the most favorable commercial warranties the contractor gives to any customer for the same or substantially similar equipment, supplies or services that the rights and remedies so provided are in addition to and do not limit any rights afforded to County.

SPECIFICATIONS

SECTION I

SP-01 MEAL SERVICE

The Contractor shall serve at proper temperature, nutritious, wholesome and palatable meals and therapeutic diets to the inmates, staff, and designated visitors of the CCDOC, DWJS, DCSI, Cook County Boot Camp and the Court Services Lock-up in accordance with the terms of this agreement. Contractor will provide meals and food service three (3) times per day, seven (7) days per week throughout the term of this Contract at an estimated quantity of 11,360,000 meals per year. Such meals shall meet or exceed all present local, County, state and federal laws and regulations relating to standards for food service in correctional facilities. The Contractor in particular must insure compliance with American Correctional Association Certification Standards for Food Service Programs, Adult Local Detention Facility, 4th edition (2004) and any revisions thereof.

The contractor shall manage a civilian Central Kitchen staff and Division XI kitchen staffs, which shall, in conjunction with assigned detainees, prepare pre-plated breakfast and dinner meals for service on thermal insulated trays and cold sack lunches. The contractor shall manage a Boot Camp Kitchen Staff which shall in conjunction with assigned detainees; prepare breakfast, lunch and dinner for service.

Meal trays in quantities ordered by the CCDOC shall be placed on carts for delivery by correctional staff at designated areas of the Central Kitchen facility and Division XI kitchen. The officers will verify meal counts and supervise inmates who will distribute trays to inmates in a timely and sanitary manner.

Upon completion of meals, officers will supervise and return all trays and carts to the Central Kitchen and Division XI Kitchen. Boot Camp is a self-contained facility with its own kitchen requiring no delivery of trays/meals.

Failure to comply with the provisions set forth in this section will result in liquidated damages being charged to the Contractor, as set forth in SC-09.

SP-02 TRANSPORTATION AND DELIVERY OF PRODUCT TO INMATES

The contractor shall be responsible for the delivery of prepared food products from the central preparation area to the elevator in the central preparation kitchen and Division XI kitchen, and truck delivery docks.

County will be responsible for the delivery of prepared foods from the elevator and dock to the cells and for the timely serving of the meals to the inmates. County shall be responsible for the delivery of the exact number of meals ordered and timely retrieval of carts and trays three (3) times daily. The delivery of food in a timely manner by the contractor to the County and the delivery in a timely manner by the County to inmates are essential. Timely is defined as one hour. Contractor shall have food carts ready at times to be mutually agreed upon after the award of the contract.

The current vendor transports food and non-food products between the CCDOC compound, South Campus and Boot Camp, which covers a geographical area from 26th Street (north) to 31st Street (south) and from Rockwell (east) to Sacramento (west). It makes these deliveries with its own transportation vehicles. The current vendor also has food and non-food items delivered to these locations from sub-vendors via the sub-vendors own transportation vehicles. The CCDOC delivers prepared meals to CCDOC divisions as required under the contract.

SPECIFICATIONS

SECTION I (CONTINUED)

SP-02 TRANSPORTATION AND DELIVERY OF PRODUCT TO INMATES (CONTINUED)

Failure to comply with the provisions set forth in this section will result in liquidated damages being charged to the Contractor as set forth in SC-09. For example, if 9,000 meals are ordered for breakfast on January 3, 2010, and the 9,000 breakfast meals are delivered to the CCDOC more than one hour after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 900 meals (10 percent of the ordered meals) times the current cost per meal. The amount of liquidated damages payable by Contractor for each subsequent incident shall increase substantially by ten percent (10%) up the total meal billing price.

For example, if 9,000 meals are ordered for breakfast on January 3, 2010, and the 9,000 breakfast meals are delivered to the CCDOC more than one hour after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 900 meals (10 percent of the ordered meals) times the current cost per meal. If then again on January 4, 2010, 9,000 breakfast meals are delivered to the CCDOC more than one hour after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 1800 meals (10 percent of the ordered meals plus an additional ten percent of the ordered meals) times the current cost per meal.

SP-03 FOOD QUALITY

The contractor shall use the following standards for purchase of raw food products; USDA commercial grade beef or USDA good graded lamb may be used for pot roast or stews. Otherwise, only quality foods, such as Grade A eggs, Grade B poultry, U.S. Choice grades of beef, Grade B fancy fresh or frozen vegetables and fruits and Grade A or B canned goods shall be used. Substitutions may be allowed but only with the advance written approval of the CCDOC Dietician.

Apples and oranges shall not be more than 138 counts and pears no more than 135 count. All foods served shall be wholesome and free from spoilage. No item containing any pork product or pork derivative shall be used. County may require manufacturer's statement of ingredients for items used by the contractor.

SP-04 MENUS

The contractor shall serve the menus based upon the menu patterns identified below. The menu cycle shall not be repeated more frequently than every 5 weeks. Proposed menus must be submitted with bid proposal. The menus shall meet the recommended Dietary Allowance for males and females, ages 17 to 40 years. The variety, quality and appearance of meals shall be consistent with approved American Dietetic Association (ADA), American Correctional Association (ACA) certification standards for Food Service Correctional Institutions and standards set by the Cook County Department of Corrections. Food shall be nutritionally adequate, shall also meet the recommended daily allowances of the National Academy of Sciences. If the standards and requirements of these organizations as well as those of any other body with appropriate authority over CCDOC operations or programs shall be in conflict in any way, the more stringent of the standards and requirements shall apply. Food shall be palatable and properly warmed when actually served to the detainees.

The menus shall reflect both the ethnicity of the detainee population and the various seasons as appropriate. During the contract period the contractor shall submit new menus quarterly prior to their proposed implementation to the Executive Director and County dietician for approval, at least one month in advance. Proposed menus shall be prepared by a registered dietician at the contractor's expense. Meal plans must be approved of in writing by the County's Dietician.

SPECIFICATIONS

SECTION I (CONTINUED)

SP-04 MENUS (CONTINUED)

Attached please find copies of the current menus pages CM-1 thru CM-14 for each facility. Please note that these menus are significantly different from the new specifications and menu requirements and therefore should not be used as a reference.

A statement of nutritional adequacy signed by registered dietician must accompany each menu. The statement must indicate that the menu meets all requirements of this section. The contractor shall submit a nutrition analysis for each menu. The County's dietician or designee shall be made aware of all menu substitutions at least 24 hours in advance, except in emergency situations. A copy of menu substitutions shall be provided to the dietician or designee weekly. Substitutions shall be of equal nutritional value. Menus submitted and substitutions made shall be kept on file a minimum of one year, along with records of meals actually served. Records of all therapeutic diets served, substitutions, and diet orders, shall be retained at the site office permanently.

Detainees at the CCDOC, DWJS and DCSI shall be provided with two hot meals per day served on insulated trays provided by the County. Lunch meals shall consist of a cold entrée (sack lunches). A hot meal shall consist of a hot entrée and either a hot vegetable or hot starch. Beverages, gravies, sauces, and other presentation enhancements shall not be considered hot items.

Detainees at the Cook County Boot Camp shall be provided with three hot meals per day, as per specifications herein.

The variety and portion sizes reflected in the meal patterns identified below shall be used by Contractor for the purpose of both preparing the bid and governing all subsequent menus.

All beverages are to be served in individually portioned containers with quantities listed in the meal pattern. A variety of vegetables is required, a minimum of five (5) varieties must be provided. At no time will an increase in salad quantities be allowed to count as both salad and vegetable requirement. Vegetable based sauces shall not be allowed to count as part or all of the vegetable requirement. The following examples are acceptable varieties of vegetables: corn and carrots, green beans and carrots, peas and carrots, cabbage and carrots, and carrots.

Portion sizes "as served", not raw sizes, must be clearly indicated on the menu including the cooked meat weight in combination entrees. It is allowable to provide portion sizes on the menu prior to reheating for items that are purchased pre-cooked (not raw) assuming all nutritional requirements are met. For example, Beef, Macaroni, and Tomato Casserole twelve (12) oz. (three (3) oz. meat) and Sloppy Joe four (4) oz. (three (3) oz. meat).

To avoid excessive fat calories which will result in more stomach filling bulk on the menu, portions for margarine, butter, salad dressing and mayonnaise shall not exceed ½ ounce per serving. Also, these high fat items and bread shall not be added to tray meals to increase calories when they are not appropriate with the other items for the meals. For example, margarine shall not be added to meals with entrees such as hot dogs using a more appropriate mustard condiment.

SPECIFICATIONS

SECTION I (CONTINUED)
SP-04 MENUS (CONTINUED)

The contractor shall provide sack lunches in clear cellophane-sealed packaging; no food item contained in the sack lunches shall have aluminum-coated bags or other items that contain metal or other materials that may be used to construct a weapon. Paper bags shall not be used, except in emergencies, with the approval of the Executive Director. Sack lunches may not be substituted for required tray meals except as specifically authorized by the Executive Director in each instance. All sack lunches will be prepared by the contractor according to the specifications identified below. Variety, wholesomeness and palatability in the choice of sack lunch ingredients must be demonstrated.

The menu shall be planned with corrections tested products and recipes for inmate acceptability. A variety of food flavors, textures, temperatures and appearance shall be used. Contractor shall submit, upon commencement of operations, a proposed method and sample meal quality assurance assessment form to monitor inmate preferences and to make acceptable adjustments.

The contractor shall not use expired food or stored preserved cold cuts over six months old or any other preserved food over one year old.

Medical/Therapeutic diets shall be planned by a Dietician.

A minimum of seven (7) holiday or special meals shall be served each year. Three (3) sample meals shall be submitted with the proposal. A minimum of four (4) ounces of cooked weight meat is required for holidays.

Documentation of all meals served including substitutions shall be maintained. A plan for assuring nutritional compliance with substitutions shall be provided prior to the commencement of operations.

Meat patties shall provide at least 3 oz. cooked weight excluding breading. It is allowable to provide portion sizes on the menu prior to re-heating and including breading (which shall not comprise more than 1/8 of the total weight of the product) for items that are purchased pre-cooked (not raw) assuring all nutritional requirements are met. Whole muscle meat is defined as meat that has not been processed (i.e. chopped, diced, blenderized or extruded) must be served at least twice per month. Cheese may be counted as part of the meat weight but may not exceed 50% of the weight. If textured soy/vegetable protein (TVP) is used, TVP cannot make up more than 40% of the product. Fish products may not contain extenders. Burritos and tamales shall provide 3 oz. of meat and not a meat equivalent such as beans. Casseroles shall provide 3 oz. of meat, cooked weight; and shall not be served more than two (2) times per week. Casseroles of 10 oz./3 oz. weights are acceptable for either lunch or dinner. The Contractor shall factor in the cost of salt and pepper packets if the food does not contain sufficient seasoning.

If it is determined by the County Dietitian that the food consistently does not contain sufficient seasoning, the vendor will be required to provide packets of salt and pepper on the meal trays.

Sugar packets are not required for CCDOC, DWJS, and DCSI meal patterns because coffee is not served. Boot Camp and ODR breakfast meals are served with coffee so sugar must be provided. Sugar packets must be served when unsweetened dry cereal and unsweetened hot cereal is served. If the Contractor would like to eliminate sugar packets completely (which would be preferred by the County), sweetened dry cereal and sweetened hot cereal must be provided.

SPECIFICATIONS

SECTION I (CONTINUED)
SP-04 MENUS (CONTINUED)

GENERAL MEAL PATTERNS (CCDOC, DWJS, AND DCSI)

Breakfast:

- 4 oz. 10% fruit juice drink (Vitamin C fortified)
- 10 oz. hot cereal or 1 cup dry cereal
- 2 oz. Meat or 3 oz. Eggs (minimum five times per week) (cooked weight)
- 2 slices wheat bread or 1 roll (equal to two slices of bread)
- 1 pastry, donut or muffin, no less than 2 oz. (minimum two times per week)
- 3 pancakes or waffles (minimum one time per week)
- ½ oz. Margarine
- ½ oz. Jelly or 1 oz. Syrup when pancakes or waffles are served
- 2 packets of sugar (where appropriate)
- 1 packet of salt and pepper (when appropriate)
- 8 oz. Milk (skim)

Lunch: SACK LUNCHES AS DESCRIBED BELOW

Dinner:

- 3 oz. Meat (hot dogs, Polish, or meat patties 1 time per week, a whole muscle meat is to be served twice per month minimum)
- 1 cup potatoes or rice or noodles or beans, etc.
- ½ cup vegetables
- ½ cup salad/1oz. dressing
- 2 slices wheat bread or a roll (equal to two slices of bread)
- 1 serving dessert (cookies 2 oz., or cake 1/70 cut for full sheet, or ½ cup pudding or gelatin. Candy cannot be used as a dessert item)
- ½ oz. Margarine
- 8 oz. Milk (skim)
- 1 packet of salt and pepper (when appropriate)

A weekly average of 2,700 calories per day shall be provided with the above menu pattern.

Milk shall be served a minimum of two (2) times per day at the breakfast and dinner meals in individual eight (8) ounce cartons. In addition a 10% fruit drink shall be served with the breakfast meal, fortified with Vitamin C, supplied in individual four (4) ounce cartons. A fruit drink (8 ounces) shall be served with the lunch meal.

Jelly shall be provided at all breakfast meals except when syrup is required. Wheat bread must be served two meals per day; the third meal may be white bread. When pancakes, donuts, waffles, dinner rolls, buns or cornbread appears on the menu additional bread is not required for the meal. Donuts may not be served as an entrée they must be accompanied by a hot meal or egg entrée. Donuts, if not the cake type, must be iced. Plain pastry shells which are meant to contain filling shall not be used.

The same type of dessert may be served in a week's time but not in consecutive days. The desserts schedule to be served must appear on the menus; just the word dessert is unacceptable.

SECTION I (CONTINUED)
SP-04 MENUS (CONTINUED)

Potato or macaroni salad maybe used as a starch as long as another salad type item is served, at no time will an increase in these salad quantities be allowed to count as both the starch and salad requirement. A minimum of two (2) types of salad dressings must be served (i.e. Italian, French), but not on consecutive days.

GENERAL LUNCH SPECIFICATIONS: SACK LUNCH REQUIREMENTS

The contractor shall provide sack lunches which shall consist of two (2) sandwiches; ½ cup of raw carrots or celery, ½ ounce portion of a chips, 2 ounces of cookies; one (1) individual eight ounce fruit drink fortified with Vitamin C; and two (2) oz. packets of mustard or mayonnaise type dressing, alternated daily. The lunches must provide variety and food which is appetizing and wholesome. No item contained in the sack lunch shall contain metal or metal-coated packaging nor include items that may be used to construct weapons.

The two sandwiches combined shall contain 4 oz. of meat or a combination of 2 oz. meat and 2 oz. cheese. As indicated above, sack lunches must provide variety; the same type of meat shall not be served more than once a week. The use of red pepper bologna shall not be used in lunches as detainees have consistently complained regarding this flavor of bologna. The contractor shall provide a seven-day lunch cycle in this proposal. The contractor shall not use out of code food, stored cold cuts over six (6) months old, or other food over a year old.

The contractor shall have in place a quality assurance program which ensures the sack lunches meet the County's requirements. The contractor shall conduct a detainee menu acceptance survey quarterly. The results shall be compiled and recommendations made to the appropriate County personnel regarding changes to be made by contractor on the basis of such survey results or other information.

COOK COUNTY BOOT CAMP MEAL PATTERNS

The Boot Camp menu shall follow the minimum pattern as indicated below:

All breakfasts shall include a minimum of eight (8) main menu items plus appropriate condiments with seconds available on the items indicated below:

1. Juice or fruit
2. Cereal (seconds allowed)
3. Eggs or meat (3 oz. minimum portions each day)
4. Potatoes (seconds allowed)
5. Pancake type item, pastry or bread type item (seconds allowed)
6. Jelly or syrup
7. Milk, 2% and/or whole, 12 oz. portion
8. Coffee, tea or hot cocoa
9. Sugar, salt, pepper, and catsup.

All lunches shall include a minimum of seven (7) main items plus appropriate condiments. A casserole type entrée shall not be counted as two (2) items. The fruit/vegetable equivalents shall meet USDA School Lunch requirements. Seconds shall be available on items as indicated below:

1. Entrée with a minimum of (three) 3 oz. cooked weight and or cheese. Beans and peanut butter shall not be counted as entrée meats. Cold cut entrees are restricted to two (2) times per week. If sandwiches including hamburgers, hot dogs, and cold cuts are offered as an entrée, the portions shall be two (2) each

SECTION I (CONTINUED)
SP-04 MENUS (CONTINUED)

2. Soup, salad or hot vegetable (seconds allowed)
3. Starch or vegetable side dish (seconds allowed)
4. Dessert
5. Bread type item (seconds allowed)
6. Milk, 2% and/or whole, 12 oz. portion
7. Fruit drink or other beverage (seconds allowed)
8. Salt, pepper, catsup and mustard

All dinners shall include a minimum of seven (7) main items plus appropriate condiments. A casserole type entrée shall not be counted as two items. Seconds shall be available as indicated below:

1. Entrée with a minimum of (three) 3 oz. cooked weight meat and/or cheese. Beans and peanut butter shall not be counted as entrée meals. Only hot entrees shall be served.
2. Soup or salad (seconds allowed)
3. Starch or vegetable side dish (seconds allowed)
4. Hot vegetable
5. Dessert
6. Bread type item (seconds allowed)
7. Milk, 2% and/or whole, 12 oz. Portion or Fruit Drink or other beverage (seconds allowed)
8. Salt, catsup and mustard

A weekly average of 4,600 calories per day shall be provided for the Boot Camp menu.

COURT SERVICES MEAL REQUIREMENTS
Court Services Sack meals differ from the general sack meal requirements set forth herein. The contractor shall provide a sack meal which consists of two (2) sandwiches, two (2) condiment packages, and one (1) eight ounce fruit drink

The sandwich shall contain four (4) slices of bread, four (4) ounces of meat or two (2) ounces of meat and two (2) ounces of cheese.

The contractor shall have in place a quality assurance program, which ensures the sack lunch meets the County's requirements, which shall include no packaging that can result in constructing weapons, e.g., no item contained in the sack lunch shall be contained in metal or metal-coated packaging.

The contractor shall deliver the sack meals to the Criminal Courts Building, First floor Prisoner Lockup each day. The estimated numbers are 175 sack meals to be delivered no later than 10:00 A.M. Monday through Friday, and 200 sack meals to be delivered no later than 7:00 A.M. on Saturday, Sunday, and Holidays. Actual number of lunches required will change from day to day up to one hour prior to delivery. Court Services personnel will call in a requested meal count.

THERAPEUTIC DIETS
Contractor shall prepare therapeutic diet meals where such diets are ordered by CCDOC medical personnel. Therapeutic diets shall conform to medical criteria provided to contractor and shall served as ordered, at the same cost per meal as a regular diet. All therapeutic diet trays must be labeled. Low fat diets may not be the regular menu with margarine omitted.

SECTION I (CONTINUED)

SP-04 MENUS (CONTINUED)

Nutritious snacks, juices, milk and other items included in the prescribed medical diets identified in this section, as such diets may be amended from time to time, shall be included in the cost of a regular meal and shall not be separately billable by contractor.

The following is a listing of the current diet menu types, all of which will need to be made available, upon request, on a daily basis. The contractor must submit examples of its diet manual and diet menus with their proposals.

MASTER LIST OF DIET TYPES

There are sixteen (16) therapeutic diets as follows:

1. Cholesterol/Fat Restricted. Low Salt/Bland (300mg cholesterol, 30% Fat, 4gm NA Dental/Mechanical (for dental problems)
2. Nutrition Support Diet with H.S. Snack (+ 400 Calories)
3. No Concentrated Sweets with H.S. Snack (Type II Diabetic/Weight Control)
4. 2400 Cal A.D.A. with H.S. Snack
5. 2800 Cal A.D.A. with H.S. Snack
6. 3200 Cal A.D.A. with H.S. Snack
7. Pregnancy with H.S. Snack
8. Long Term/High Protein Full Liquid (Broken jaw diet; 6 weeks only)
9. Pureed Diet (No teeth or dysphagic)
10. Full Liquid (3 days only)
11. Clear Diet (2 days only)
12. Renal Diet (Impaired Renal Function = Approx. 95 GMS. Protein)
13. No Milk Diet (Intolerance for milk as a beverage)
14. Low Fiber/Low Residue (Acute Gastroenteritis/post G.I. surgery)
15. Acute Hepatitis/Cirrhosis (Non Acute Encephalopathy)
16. Juvenile (age 17 years old) 2,800 calories

The daily meal count for the therapeutic diet is approximately 500. The vast majority of the therapeutic meals served are the low cholesterol, low fat diet. 4600 Cal. Boot Camp Diet as described herein.

RELIGIOUS DIETS

Contractor shall provide meals for detainees in accordance with the Religious Land Use and Institutionalized Persons Act (RLUIPA) and comply with all other federal, state, or local laws and court decisions. Compliance with the RLUIPA shall not result in any additional fees or charges to the Cook County Department of Corrections.

All requests by detainees for meals that conform to a detainee's religious beliefs shall be made in writing to the divisional Superintendent. The Superintendent and or Chaplain shall deny or approve the written request in a timely manner. All approved requests shall be forwarded to the Contractor for implementation.

A menu which provides a weekly average of 2,700 calories per day is acceptable.

For all religious meals properly requested under the contact, the Contractor must provide a certified meal prepared for religious diets as described in Religious Diet Programs, Certified Food Components, Ch. 4-1, Food Service Manual published by the U.S. Bureau of Prisons (2006).

SECTION I (CONTINUED)

SP-04 MENUS (CONTINUED)

HOLIDAY MENUS

Contractor shall prepare holiday menus for meals to be served on the following holidays: New Year's Day, Easter, Memorial Day, July 4th, Labor Day, Thanksgiving and Christmas. Such menus shall be submitted at least a month in advance for approval by the Director and the County's Dietician. The cost for these meals shall be the same cost per meal as a regular diet.

HOLIDAY MENU EXAMPLES

New Year's Day
Lasagna
Italian Green Beans
Salad/dressing
Hard Roll
Margarine
Ice Cream
Beverage

Easter
Turkey Ham with fruit sauce
Macaroni & cheese
Broccoli
Salad/dressing
Dinner Roll
Margarine
Cake (slices)
Beverage

Memorial Day
Cheeseburger
French fries
Corn on the Cob
Salad/dressing
Bun
Hard Roll
Margarine/catsup/mayo
Brownie
Strawberry Short Cake
Beverage

Fourth of July
BBQ Chicken
Au Gratin Potatoes
Green Peas
Coleslaw
Margarine
Beverage

Labor Day
Fried Chicken
Mashed potatoes/gravy
California blend vegetables
Salad/dressing
Dinner roll
Margarine
Cheese Cake
Beverage

Thanksgiving
Sliced Turkey
Cornbread dressing
Gravy
Candied yams
Greens
Salad/dressing
Dinner roll
Margarine
Apple pie
Beverage

HOLIDAY MENU EXAMPLES (CONTINUED)

Christmas
Chopped steak
Baked potato/sour cream
French cut green beans
Salad/dressing
Roll
Margarine
Chocolate Cake
Beverage

SECTION I (CONTINUED)

SP-04 MENUS (CONTINUED)

The Contractor shall adjust the therapeutic diet meals to reflect the aforementioned holidays when feasible. The holiday meal shall provide food, which is appetizing and wholesome. Portions provided shall equal or exceed those provided by non-holiday menus. Examples of proposed holiday menus must be submitted with the proposal.

STAFF DINING ROOM OPERATIONS

The Contractor shall, in addition to detainee food services, provide food services, staff and general maintenance to the Officer's Dining Room ("ODR"), located in Division V, Division XI, and as may be opened in other buildings in the future. Persons authorized to obtain meals shall be required to present identification authorized by the Sheriff's Office and shall sign (which may include electronic signature or swiping) when to account for meals. The Contractor must propose an automated method to account for all employee meals served within the scope of its bid. This system, which must include all necessary technology, equipment, and any other resources necessary, must be utilized as the billing mechanism for all ODR locations. Based on identified needs, the County reserves the right to accept or reject this proposed system until final decisions are achieved.

At no time shall any detainees have any roll in the preparation of food for the ODR.

Meal times for the ODR shall be mutually agreed upon once the contract has been awarded. It may be allowable to provide a supervisor only during meal time and lock the staff dinning area at all other times with written approval from the Executive Director.

The same menu submission and approval requirements indicated in this section shall also apply to ODR meals. The Contractor shall provide the same employee meals at all ODR locations within CCDOC. Contractor shall post menu plans in the ODR at least one week in advance.

Contractor may propose an alternate meal plan. This meal plan must be reviewed and approved by the County Dietitian and have no impact on the cost of the meal.

The Contractor shall provide appetizing wholesome meals for the ODR. Meat patties and casseroles shall be served no more than two (2) times per week. Out of code food, food over a year old, reworked or salvaged products shall not be used.

ODR meals must conform to the following meal pattern specifications for each meal:

One (1) hot entree	Entrees must provide at least 3 oz of meat one of the entrée items must be a whole meat. The entrees must be totally different. Portion size: 1 serving
Two (2) types of sandwiches	Examples: tuna fish, chicken salad, subs, corned beef, etc. Portion size: 1 sandwich must contain at least three (3) ounces of meat, fish or poultry.
One (1) type of grill item	Examples: hot dogs (jumbo only), polish sausage, hamburger, grilled cheese, etc. portion size: 2 grilled cheese, all others one item.

STAFF DINING ROOM OPERATIONS (CONTINUED)

Salad Bar	A salad bar shall be provided daily for each shift. The following items are required on the salad bar at all times: Cheese Pasta Salad Coleslaw Croutons Mixed Salad Greens Relish Fresh Spinach Mayo Tomatoes Broccoli Green Peppers Cauliflower Onions Carrots Hot Sauce Mustard Cucumbers Ketchup Plain Tuna 4 types of Salad Dressing

A prepackaged nutrient dense salad is allowed as an alternative to the salad bar. With a choose of four (4) types of salad dressing. If the County Dietitian determines that these prepackaged nutrient dense salad is not sufficient, the salad bar must be provided.

One (1) starch item	Examples: potatoes, rice, noodles, dressing, etc., Portion size: ¾ cup
One (1) vegetable item	Examples: California blend, oriental blend, broccoli, greens, etc. Portion size: ¾ cup
One (1) dessert item	Examples: Fresh fruit, cake, cobblers, ice cream, pie, etc. Portion size: one (1) each
Two (2) types of bread	Examples: wheat, white, rye, pumpernickel,etc. Portion size: two (2) slices
Beverages	All of the following: Coffee, tea, milk, fruit drink Self serve
Condiments	Examples: salt, pepper, mustard, hot sauce, etc. Self serve

At the appropriate times, the menus shall reflect the holidays recognized by the County. At least once a month a theme menu shall be provided. Examples of proposed holiday menus must be submitted with proposals.

SECTION I (CONTINUED)

SP-04 MENUS (CONTINUED)

The contractor shall conduct a survey of the ODR diners' quarterly to assess the acceptability of the menus. The contractor shall be required to observe in the ODR all rules and regulations regarding storage, preparation and serving of food that they are required to observe in the Central Kitchen, Division XI Kitchen and Boot Camp Kitchen.

It is allowable for the Contractor to make adjustments based upon the survey results. Adjustments will be allowed only with the written approval of the Executive Director or his designee, providing that said adjustments have no impact on the cost per meal.

Revised menus shall be submitted to the County's Dietician for approval at least two (2) weeks before planned implementation. Menu substitution must be submitted to the County's Dietician for approval at least twenty-four (24) hours in advance. All menu substitutions shall be logged. A substitution log must be maintained. Approximately 200 meals are served at each ODR facility per 24 hour period for a total of 400 meals per day.

The contractor must provide an automated method by which to account for all employee meals served with the scope of its Bid. This system, which shall include all necessary technology, equipment and all other resources, shall be utilized as the billing mechanism for all ODR locations. Based on identified needs, the County reserves the right to accept or reject this proposed system until final decisions are achieved. Although County ID cards can be scanned, they should not be relied upon as a resource for the automated system.

SP-05 MEAL ORDERS

The County will order meals at times mutually agreed upon following the award of the contract and identify delivery to various points of service. The County may, from time to time, change these orders up to one hour prior to scheduled meal service. Contractor will charge for meals served or ordered, whichever is greater, based upon the order for each serving period. The Contractor must submit electronically daily reports of meals ordered, served and returned within the scope of this contract by 0930 for the proceeding day. The daily report must include date, time that meal order was placed, type of meal(s)ordered, the number of meal(s) ordered, the number of meal(s) changed, the number of meals served, the number of meals returned, location for which the meal(s) was(were) ordered, order's officer's first and last name and star number. The Contractor must provide an automated system to account for all meals served within the scope of its bid that is compatible with the CCDOC jail management information system in current or future use during the life of this contract. The contractor must provide, without cost to the County, all necessary technology, equipment, and any other resources required for operation of its automated system at each food service kitchen and for all ODR locations. Based on identified needs, the County reserves the right to accept or reject this proposed system until final decisions are achieved.

SP-06 EQUIPMENT

The County will furnish to contractor existing County owned inventory of equipment in the Central Kitchen, Division XI Kitchen and Boot Camp Kitchen for use by Contractor during the term of this agreement. All such equipment shall remain in the property of the County. The Contractor and the county shall jointly conduct an initial inventory of the equipment provided by the County, assessing both the quantity and condition of such equipment, as well as any serial and/or model numbers. Unless otherwise expressly noted, it shall be presumed that the contractor accepts the equipment as initially inventoried, as in good working order, and sufficient for the purpose of performing this agreement.

SECTION I (CONTINUED)

SP-06 EQUIPMENT (CONTINUED)

Contractor shall be responsible for maintaining records of all equipment including additions, replacements and removal from the initial inventory. Contractor shall be responsible for maintaining all such equipment, and for repairs and maintenance pursuant to SC-21 of this contract. Copies of all repair and maintenance logs shall be forwarded to the Executive Director's Office or his designee on a monthly basis.

At the end of the contract term, or on termination, contractor shall return all equipment in good condition. Contractor and County shall jointly conduct a closing inventory, documenting additions and deletions from the initial inventory and condition of equipment.

At the start of the new contract period, an inventory of food service equipment will be conducted with the new contractor and a manufacturer's representative. Where the manufacturer's representative determines that a piece of equipment requires repair that was not completed before the close of the preceding contract period, the cost will be borne by the County/CCDOC. Please refer to Section II of this Bid Document for the equipment purchase proposal.

SP-07 REPLACEMENT EQUIPMENT

The County shall be responsible for the replacement of all County equipment that has been properly maintained. On a quarterly basis, the Contractor shall report to the Director on the status and condition of the equipment. Such report shall state with specificity, the contractor's recommendations for equipment, additions and replacement. The contractor shall use its knowledge and judgment to anticipate the need for equipment and the timing of contractor's recommendation for procurement. Contractor shall consider a minimum of a three (3) month County procurement process. At the Director's discretion, a requisition for procurement of such equipment may be submitted to the purchasing agent. Please refer to Section II of this Bid Document for the equipment purchase proposal.

SP-08 QUALITY CONTROL PLAN

The contractor shall establish and maintain a quality control plan. To assure the requirements of the contract are met. An updated copy must be submitted to the Executive Director of the Department of Corrections or his designee and the Sheriff's Director of Contract Compliance two (2) weeks prior to the start of service and as changes occurs. The original plan and any future amendments shall include, but not be limited to the following:

1. An inspection system covering all of the services required by these specifications
2. The methods of identifying and preventing deficiencies in the quality of of service performed before the level of performance becomes unacceptable; especially meal service.
3. A file of all inspections conducted by the contractor and, when necessary, the corrective action taken. This documentation shall be available as requested by the County during the term of the contract.

SP-09 INSPECTION OF SERVICES

All services performed, and all materials, supplies and equipment furnished or utilized in the performance of services, and all workmanship in the performance of services, shall be performed in a quality and workmanlike manner and shall be subject to inspection and test by the County at any time during the performance of the Contract. The contractor shall provide full cooperation with any inspector directed by the County to determine the contractor's conformity with these specifications and the adequacy of the services agreed to. All inspections by the County shall be made in such a manner as not to interfere unduly with or delay the work.

SECTION I (CONTINUED)

SP-09 INSPECTION OF SERVICES (CONTINUED)

Inspections by the County may include inspection by the State, County or City Department of Public Health or any other agency or party authorized or directed by County to inspect the facility.

SP-10 ANNUAL PRICE ADJUSTMENT

The cost per meal shall remain firm for one (1) year following the award of the contract. Thereafter either the Contractor or the County shall be entitled to request an annual price adjustment which shall be calculated in the manner provided for in this section. The request for a price adjustment by the Contractor shall be submitted to the Director within sixth (60) days after the contract anniversary date of each year of the contract's term. The County shall notify the Contractor of its request for price adjustment within the same time period.

Price adjustment shall be based upon the Index for Food Away from Home, for all Urban Consumers for United States City Average, of the Consumer Price Index, as published by the United States Department of Labor, Bureau of Labor Statistics.

Price increase or decrease will be determined by dividing the current index for a contract anniversary month by the same prior year, month's index. All calculations will be carried to three (3) places ONLY, with no rounding off to the next digit. Increase shall not exceed five percent (5%) annually from one adjustment period to the next.

EXAMPLE:
$0.960 = Current Meal Price
221.319 = Current Index (anniversary month)
211.070 = Last Year Month Index
PERCENTAGE INCREASE: 1.048
1.048 x $0.960 = $1.006
$1.006 = New Cost Per Meal

This formula shall be the basis for determining the cost per meal for the term of any extension or contract renewal which may be mutually agreed upon.

SP-11 SUPPLIES

The contractor shall provide all supplies and small wares used in performance of this agreement, including, without limitation, disposable eating utensils for each meal except authorized sack lunches, serving utensils, pots and pans, paper products, plastic wrapping materials, disposable products, hats, aprons, soaps, chemicals, commodities, including foodstuffs, dry goods, canned foods, frozen foods, cereal, spices and the like, service ware items such as trays, silverware for the staff dining room. The contractor shall purge and replace all damaged small ware items quarterly.

All milk shall be supplied in individual cartons of eight (8) ounces each and fruit drinks shall be supplied in individual disposable, plastic bottles or cartons of eight (8) ounces each and fruit juices in individual disposable cartons of four (4) ounces each. Contractor shall be presumed to be the owner of all supplies, small wares and food inventories used for this contract.

Contractor shall determine and provide all supplies and small wares will be used by or will otherwise be accessible to detainees. Contractor shall be required to review the specifications and utilization of such supplies with the Executive Director and obtain his/her approval before such supplies may be employed at the CCDOC.

SECTION I (CONTINUED)

SP-12 COSTS

"Cost per meal" shall be considered to include civilian labor; management; support services; supervision; profit and overhead; disposal supplies; small wares; food stuffs; equipment maintenance and repair; Central Kitchen, Division XI Kitchen, and Boot Camp kitchen janitorial services, supplies and equipment; any and all taxes due or to become due on contractor's purchases or rentals; inventory control systems; employee uniforms; security investigations; costs associated with employee labor relations; and any other contractor costs necessary to perform the services of this Agreement.

Cost per meal shall not include the cost to purchase or supply stationary capital equipment, i.e. machinery, refrigeration units, meat slicer, stoves, kettles, etc. unless such equipment is purchased solely at the contractor's option; the cost of labor to deliver meals to inmates; the cost of building repairs; the cost or perimeter security; the cost to purchase food trays or distribution equipment costs, (i.e. food delivery carts) all of which shall be borne by the County. Disposal trays will be utilized at the direction of the Executive Director or her designee, and will be supplied by the County.

To the extent that specialized equipment not provided by County is deemed by contractor to be desirable, such equipment may be purchased for use in performance of this contract, by contractor at no cost to Cook County. Such equipment shall be plainly identified to County as contract owned equipment and shall remain the property of contractor at the conclusion or termination of this Agreement. No such equipment will be recognized by County as contractor's property unless the equipment is identified in writing to the Director and the Purchasing Agent at the time the equipment is brought on site, by description, i.e. make, model description and serial number) The Contractor shall not submit liquidated damages as part of its computation for costs per meal nor for any other form of payment from the County.

SP-13 SUPPORT SERVICES

Contractor shall provide all support services necessary to assure compliance with the terms, conditions and specifications of the Agreement. Such services shall include, but not be limited to dieticians, management consultants, sanitarians and training personnel for contractor's employees.

SP-14 MEAL PREPARATION

Contractor shall prepare all meals on site. Contractor may rely on off-site prepared meals only where emergencies dictate the unavailability of the Central Kitchen, Division XI Kitchen, and Boot Camp Kitchen, as per approved Contingency Plans. In no case shall the contractor serve meals which fail to conform to the specified guidelines and standards for food quality and preparation.

SP-15 SUPPLEMENTAL MATERIALS REQUIRED TO BE SUBMITTED WITH ALL BID PROPOSALS

Bidder shall prepare and include, indexed and bound, the following materials with its Bid, pursuant to the applicable special conditions and specifications of this document.

SECTION I (CONTINUED)

SP-15 SUPPLEMENTAL MATERIALS REQUIRED TO BE SUBMITTED WITH ALL BID PROPOSALS (CONTINUED)

- MBE/WBE commitment plans and agreements.
- Bidder qualifications document and client references.
- Contingency plans.
- Bid Deposit.
- Training Plan
- Quality Control Plan
- Staff/Detainee Training Plans, including any certifications, post-release or re-entry programs or linkages for detainee/inmate workers.
- Qualifications or resumes of key personnel, sanitation, food service or trade licensure; organizational chart, job descriptions for all personnel, employee handbook or personnel code.
- Proposed Menus
- Information technology plan for maintaining detainee/inmate meal counts, ODR meals, equipment and supplies inventory, Food Service worker (inmate/detainee, contractual, employee) assignment schedules), training program participation.
- List of vendors
- Any labor agreements for food service, maintenance and janitorial employees or letters indicating compliance with prevailing wage for relevant employees or contactors.
- Amortization Table for equipment purchased based upon accepted GGAP amortization principals for equipment purchased under Section II of this document.

Bidder is invited to fully detail such plans to illustrate the manner and means by which Bidder will perform the services by the contract. However, Bidder is advised that any service, term or condition offered or stated in the supplemental materials herein required to be submitted, shall be considered as binding obligations of the Bidder, as is such services, terms or conditions were expressly provided for or required by these contract documents. Nothing however contained, set forth, offered or provided by the supplemental materials shall be deemed to be accepted by County or included as a condition or term of this contract, to the extent that such materials are in conflict with or are otherwise inconsistent with the express terms, conditions, instructions or specifications of these contract documents.

Three copies of the bound supplemental materials shall be submitted along with three fully executed originals of the Bid Proposal. Bidder shall not separate, modify (except as expressly provided) or otherwise alter the ordering of the Bid Proposal documents. Bid Proposals which are missing pages or which have not been completely filled out will be rejected. Bidder is prohibited from appending any materials or documents to the Bid Proposal, except as expressly provided.

SECTION II

SP-16 CONTRACT PURCHASED EQUIPMENT

The contractor, may at its option, make a capital investment to the County in an amount up to $1.5 million ($1,500,000.00)("the Investment"), based upon the equipment listed in the Attachment 5, to purchase and install food service equipment in the County kitchen facilities and officer dining rooms required solely for performance of this contract for use during the contract period at a food service

SECTION II (CONTINUED)

site provided for under this contract, under the following conditions:

1) Any equipment purchased by the contractor on County's behalf shall be purchased as a "sale-for-resale" to the County. County shall hold title to all such equipment upon such resale. ;

2) County acknowledges that it is a tax-exempt entity and will provide the contractor with a copy of the appropriate tax-exempt certificate;

3) The County shall have final approval over equipment purchased by the contractor.

4) It is determined by a food service equipment maintenance company selected jointly by the contractor and the CCDOC that food service equipment must be replaced because it is a) missing through no fault of the contractor, or b) beyond its use life or is cannot be repaired despite proper maintenance and repair provided by the contractor;

5) In the event that the County denies the purchase of any equipment which is necessary for the contractor to perform at the prices established under this contract, the parties agree to renegotiate the contract in good faith to mitigate any adverse economic burden on the contractor;

6) The Investment shall be amortized on a straight line basis over a four year period, commencing upon the complete expenditure of the Investment. A schedule shall be set forth based upon food service equipment use life standards that are acceptable to the County. Upon expiration and non-renewal or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the Investment, County shall reimburse the contractor for the unamortized balance of the Investment as of the date of expiration or termination;

7) The cost of amortization shall not exceed .02 cents per meal, and interest rate or other financing or administrative costs for which is limited to those rates or costs the County would ordinarily be subject to;

8) The purchase cost for food service equipment under this paragraph shall include no finder fees or costs higher than what the County were to pay if it made the actual purchase and consistent with County purchasing rules;

9) The contractor shall submit a monthly request for payment for the purchase of the food service equipment under this paragraph, as provided for under SC-13 on a 29-A voucher with the heading "2009 Food Service Equipment Purchase.";

10) The purchased food service equipment meets the energy conservation standards required under SC-20;

11) The equipment is installed using correctional security package to eliminate or reduce equipment tampering;

12) The food service equipment purchased under this paragraph is subject to the proper preventative maintenance and repair required under SC-25.

As part of this Section, the Investment shall be used for the purchase of Kitchen and Food Preparation Equipment identified in Attachment 5.

If the County awards this section, the Contractor must provide detailed invoices for the each piece of equipment purchased along with all manufacturer and warranty information.

The County will require a complete list of equipment the Contractor intends to purchase within 30 days of the award of this contract. Completed purchase and installation is expected within 60 days thereafter.

In the event that the contractor does not continue as the contractor after the end of the initial two-year contract period, the contractor shall be paid by the County for the residual value of the purchased equipment based upon GAAP recognized de-appreciation schedules for the purchased equipment minus any repair costs for contractor neglect or extraordinary wear or tear on the equipment.

Current Staffing level		
Regional General Manager		1
General Manager		1
Food Service Director		1
Accountant		1
Dietician		1
Production Manager	1 Position Open	1
Asst. Food Service Director	1 Position Open	2
Maintenance	1 Position Open	1
Lead Supervisor	2 Positions Open	4
Warehouse		4
Hourly Supervisor		70
	6 Positions Open	**86**

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		DIV XI Pallet				
		Jack - Install				
		Control ROD				
		Assembly + Load				
		Wheel Bearings		12-5-07	12-5-07	1.5
		FOOT PEDAL				
		FAUCET ASSEMBLY -				
		LEAKING AT				
		HAND WASHING				
		SINK BY				
		ODR Door -				
		Will Rebuild				
		FAUCET ASSY.	DIVXI	12-5-07	1-25-08	1.5
		TRAYLINE #1				
		Broken Belt				
		+ CANNOT				
		Control				
		SPEED - Repair				
		Belt + Install				
		Motor SPEED				
		Control	Cent	12-10-07	12-10-07	2.0
		ROD OUT				
		DISHMachines				
		2 + 3	Cent	12-11-07	12-11-07	3.5

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Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Dish Machine #2 - scrap Tray Jammed into Lower Part of Conveyor - Removed Tray + Repaired Conveyor Belt	Cent	12-12-07	12-12-07	2.5
	Remove Steel Rods From Prep Baskets	Cent	12-12-07	1-4-08	
	Warmer Box Inop - Checked Unit Found Faulty Power Switches Replaced switch	VS OOT Camp	12-13-07	12-13-07	3.0
	Escort Dishmachine Representatives At Div XI For Installation of New Dish Machine	Div XI	12-13-07	12-13-07	2.0

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		DISH Machine				
		#2 - scrap				
		Tray Jammed				
		into Lower				
		part of				
		conveyor -				
		Removed Tray				
		& Repaired				
		Conveyor				
		Belt	cent	12-12-07	12-12-07	2.5
		Remove Steel				
		Rods from				
		Prep Baskets	cent	12-12-07	1-4-08	
		Warmer Box				
		Inop - Checked				
		unit Found				
		Faulty Power				
		Switched				
		Replaced	Boot			
		switch	Camp	12-13-07	12-13-07	3.0
		Escort				
		DISHmachine				
		Representatives				
		At Div XI for				
		Installation	Div XI	12-13-07	12-13-07	2.0
		of new DISH				
		Machine				

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Repair Door				
		on steam oven				
		in DIET				
		Kitchen	Cent	12-17-07	12-17-07	1.0
		Boot Camp				
		Freezer Down				
		Checked Unit				
		Call for service	Boot			
		D+H Refrigeration	Camp	12-13-07	12-13-07	
		Boot Camp –				
		Grill Inop –				
		Checked Unit				
		Found out				
		Gas was shut				
		off – Re-Lit				
		Pilots +				
		Checked	Boot			
		Again – ok	Camp	12-17-07	12-17-07	1.0
		Boot Camp –				
		Dish Machine –				
		Final Rinse				
		overfilling				
		with wash				
		Water – Checked	Boot			
		Unit – Found	Camp	12-21-07	12-21-07	3.5

Sprayer End Cap
Missing – Replaced cap – Replaced Final Rinse
Drain Plug O-Ring – Washed out final Rinse
Tank Checked Unit – ok

Department/Area	Manufacture	Equipment Type	Model	Type of Maintenance	Schedule
Dishroom	Replace	Hot + Cold water Ball Valves		W.O. #4191	10-19-07
Production	Combi oven #1 Inop - Reset			HIGH + Low Limit Relays	~~Re~~
W.O. 192 TRAYLINE #1 Belt		Broken 10-20-07 Repaired			10-19-07
Repair Kettle - Bootcamp					11-13-07
Replace Threshold - Bakery Cooler					11-13-07
Adjust Closing Time on All Hand washing sinks					11-8-07

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		LUCKS OVEN				
		#2 WONT				
		ROTATE -				
		Checked units				
		Found Faulty				
		Contactor -				
		Replaced				
		Contactor	Cent	10-12-07	10-16-07	3.5
		Trayline #2				
		Belt Broken -				
		Repaired &				
		Replaced Belt	Cent	10-22-07	10-22-07	.5
		Meat Slicer				
		Inop -	DIV XI			
		Checked unit				
		Found Faulty				
		Blade Drive				
		Belt - Will				
		Replace		10-22-07	10-24-07	3.0
		Mixer Inop -	DIV XI			
		Found Short -				
		Repaired.		10-22-07	10-22-07	3.5

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Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Warmer Box Not Heating Checked unit Found Faulty Heating Elements Replaced Elements	Boot Camp	10-25-07	10-26-07	2.0
	Repair Cooker Door	Boot Camp	10-25-07	10-26-07	1.0
	Dishmachine #2 - Replace Left Front take up Bearing & Frame Complete Lube	Cent	10-30-07	10-30-07	2.5
	Dishmachine #3 - Replace Right Front take up Bearing & Frame complete Lube Rod out of Machine	Cent	10-30-07	10-30-07	3.5

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Repair Mixing Bowl	Cook Camp	10-30-07	10-30-07	1.0
	Grey - Elec. Pallet Jack Wont Go! - Checked unit Found faulty 2nd Gear Contactor - Will Replace	Cent	10-31-07	11-5-07	1.5
	Mixer Will not Raise & Lower Bowl Checked unit Found Broken lifting screw Will Replace	DIVXI	11-1-07	11-16-07	7.0
	Combi Oven #6 - Repair Electrical Circuits For Heating Elements	Cent	11-6-07	11-6-07	3.5

ATTACHMENT 2

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		HANG AIR CURTAINS - FREEZER DOOR	CENT	11-7-07	11-7-07	1.5
		Replace Thres-HOLD - BAKERY COOLER	CENT	11-12-07	11-12-07	1.0
		BOOT CAMP - Kettle Shop - Refill with Distilled water Bleed System	B.CAMP	11-12-07	11-12-07	2.0
		REPAIR LEAKS in Ball Valves At HOSE Stations		11-12-07	11-12-07	1.5
		FREEZER Down At +20°F - Checked RACK ALL 3 compressors OFF - Reset Unit - Running - CALL D+H Refrig.		11-12-07	11-12-07	

ATTACHMENT 2

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Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Mount Chart Recorder - Bakery Cooler	Cent	11-13-07	11-13-07	0.5
	Repair Bottom of Tray Line 3+4	Cent	11-13-07	11-13-07	1.5
	Install new Thershold - Bakery	Cent	11-13-07	11-13-07	1.0
	Core Area - Grates over Drain Tranchs - Weld U Back Together	Cent	11-14-07	11-15-07	8.0
	DRYER # 1 Shop - Repair Lint Screen Door Switch	Cent	11-16-07	11-16-07	1.0

ATTACHMENT - 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Div XI - Mixer Replace mixing bowl lift screw	DIVXI	11-1-07	11-16-07	6.0
		Lucks oven #2 Inop - Clean + Adjust Ignitor + Flame Sensor	Cent	11-16-07	11-16-07	1.0
		Remove can washer from floor - Someone broke unit from base	DIVXI	11-19-07	11-19-07	.5
		Replace aerators on faucets on 3 compartment sink. Item #29 on Inspection sheet	DIVXI	11-19-07	11-19-07	1.5

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Faucet in Laundry Room Constantly Running - Replace seat & stem assemblies on Hot & Cold Water	Cent	11-20-07	11-20-07	1.0
		Routine Service on Doboy - off for Thanks-giving Holiday	Cent	11-21-07	11-21-07	1.0
		Routine Service on All Lucks ovens - off for Holiday	Cent	11-21-07	11-21-07	2.0
		Tray Lines - Routine Service Check Belts Replace Bands Holiday Check	Cent	11-21-07	11-21-07	1.0

ATTACHMENT -2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Replace Can opener Insert Bracket - Diet Kitchen Rebuild Can Opener	Cent	11-27-07	11-27-07	.5
		Meat Room Cooler - Fabricate new Drain Pipe For Evaporator Drain	Cent	11-28-07	11-28-07	2.0
		Repair Foot Pedal Faucet next to 3 Compartment sink	DIV XI	11-28-07	11-28-07	2.5
		Install new Faucet - Womens Wash Room - Break Room	Cent	11-29-07	11-29-07	1.5

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Yellow Elec. Pallet Jack Wont Move - Checked Unit Found Faulty Micro-Switch Replaced With New one - OK	Cent	11-21-07	11-21-07	1.5
		Dryer #2 Thop - Check Unit - Found Worn out Intermediate Bearing Assy - Replaced Bearing Assy.	Cent	11-26-07	11-26-07	3.0
		Fork Lift #2 Complete Lube Job	Cent	11-26-07	11-26-07	1.0
		Repair Faucet Dual Compart-ment Sink	DIV5	11-27-07	11-27-07	1.0

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Item # 31 on				
		Inspection				
		Work Sheet -				
		Hand Washing				
		Sink - Will				
		Rebuild Pedal				
		Valve Assy.	DIVXI	11-19-07	11-28-07	
		Dryer #2 -				
		Terminal				
		Junction Burned				
		out inside				
		Disconnect				
		Box - Call				
		County Elect -				
		Richards	Cent	11-20-07		
		Checked Temp.				
		on Freezer +				
		Coolers - Went				
		to Outside				
		Rack. Had to				
		~~Reset~~ Reset				
		#1 compressor				
		on Freezer +				
		#2 compressor				
		on Coolers	Cent	11-20-07	11-20-07	1.0

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Replace Riser Lines + Repair Faucet for Kettle water supply	B. Camp	11-29-07	11-29-07	2.5
		P+H Refrigeration Here for Service of system - Replace Compressor Heaters	Cent	11-29-07	11-30-07	
		#6 - 200 GAL Kettle Control Panel - Rivet Stainless Steel Plate over Front of Control Panel	Cent	11-29-07	11-29-07	2.0

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		FOOD BANK &				
		Freezer –				
		Compressors				
		Shut Down –				
		Reset compressors –				
		Will CALL D+H				
		Refrigeration		12-3-07	12-3-07	
		DISH Machines				
		#2 & #3 –				
		Remove Panels				
		TO Access for				
		Exterminator		11-30-07	11-30-07	1.0
		#2 FORK Lift				
		Wont Steer –				
		Checked unit				
		Found FAULTY				
		Gear Box –				
		CALLED FOR				
		Service		11-30-07	12-10-07	
		DRYER #2 –				
		Replace				
		DRUM Bearing				
		& DRIVE Assembly				
		New Belts	Cent	12-4-07	12-4-07	3.5

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		100 GAL Kettle				
		#6 - Repair				
		LID Hinge				
		Assembly	Cent	12-4-07	12-4-07	1.0
		FOOD BANK				
		Down -				
		Called D+H				
		Refrigeration	Cent	12-4-07	12-4-07	
		Break Down,				
		Clean + Lube				
		ALL 3 DISH				
		machines	Cent	12-4-07	12-4-07	3.0
		Sandwich Mach -				
		Temp Controller				
		Alarm ENGAGED -				
		Changed Braided				
		Strands on				
		Finwheel +				
		Cutting Knife				
		Collectors -				
		Replaced				
		Finwheel Temp				
		Controller .	Cent	12-4-07	12-5-07	4.0
		Serviced Unit				

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		REPLACE				
		HANDLE Power				
		Control Switch				
		on Yellow				
		Electric				
		Pallet JACK	Cent	12-26-07	12-26-07	1.0
		100 GAL Kettle				
		#3 - TANGENT				
		Draw OFF Valve				
		Assembly Keeps				
		Coming OFF -				
		Repair AS				
		Necessary	Cent	~~[illegible]~~-1-8-08	1-9-08	1.0
		Lucks Oven				
		#2 - Inop				
		Checked Unit -				
		Re-Adjust				
		Flame Detector				
		Sensor	Cent	1-4-08	1-4-08	1.5
		Dishroom Pallet				
		JACK - Replace				
		Load wheels				
		And Install				
		ALL New Roller				
		Bearings	Cent	1-4-08	1-4-08	2.5

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		① EVAporator				
		on south				
		EAST Wall				
		OF FOOD BANK				
		LeAKing Water				
		on Floor –				
		Blew out Drain				
		Pipe But Still				
		LeAKing – Traced				
		Down Drain				
		Pipe Found				
		End of Line				
		Crimped – Due				
		To Carts Being				
		BANGED AGAinst				
		Line – Repaired	Cent	1-8-08	1-9-08	2.5
		SANDWICH				
		Machine went				
		Down – Changed				
		Temp Controller				
		+ Relay	Cent	1-8-08	1-8-08	2.5
		Boot CAmp –				
		GArbAge DISPOSAL				
		Down – Due to				
		over LoAD –	Boot	1-9-08	1-9-08	2.0
		Reset Breaker	Camp			
		+ Checked				
		Warmer box				

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Control Box Hanging off of Trayline #2 - Repair As necessary	Cent	1-15-08	1-15-08	
	Access Panel for Combi-oven off of oven - Repair As necessary	Cent	1-15-08	1-15-08	
	Kitchen Tables in Front of Tilt Skillets - Anchor to Floor	Cent	1-15-08	1-15-08	
	Dish Room - Pipes coming out of Floor - Clean out & CAP	Cent	1-15-08	1-15-08	
	Repair Water Supply Gate Valve For #4 200 Gal Kettle	Cent	1-16-08	1-16-08	

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Tray Line				
		#13 - Inop				
		Repaired Chain				
		Drive	Cent	1-8-08	1-8-08	1.5
		Vegetable				
		Cooler -				
		Evaporator				
		on North Wall				
		Drain Pipe				
		Broken off -				
		Repair Broken				
		off Drain	Cent	1-10-08	1-10-08	1.5
		Lube All 3				
		Dish Machines	Cent	1-10-08	1-10-08	2.0
		Fork Lift #2				
		Inop - Repair				
		Electrical				
		System	Cent		1-10-08	6.0
		Cut & Fabricate				
		Covers for				
		Traylines		1-11-08		

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Kitchen Area				
		Behind combi-				
		oven # 1				
		FLOODED -				
		Plumbers came				
		to Record				
		Check Valve				
		Pressure -				
		~~left~~ Left				
		Water on				
		For Vent Hood				
		WASHING	Cent	1-16-08	1-16-08	
		Repair Ment Room's				
		Pallet JACK -				
		Install Load				
		Wheel Bearings	Cent	1-16-08	1-16-08	1.5
		Install Horn				
		Button - Fork				
		Lift #2	Cent	1-17-08	1-17-08	.5
		Mount & Secure				
		Access Covers				
		on tilt skillets	Cent	1-17-08	1-17-08	1.5

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		DISH Machine				
		#1 - Conveyor				
		Inop -				
		Replace Adjust -				
		ing Bolt For				
		conveyor Motor	Cent	1-14-08	1-14-08	1.5
		200 GAL Kettle				
		#4 - Agitator				
		Inop - Replace				
		Cam Bolt on				
		Drive Assembly	Cent	1-14-08	1-14-08	1.5
		DISH Machine				
		#1 - Pump				
		Motor Inop				
		For Wash				
		tank - Reset				
		Breaker - Checked				
		unit - OK	Cent	1-11-08	1-11-08	.5
		Repair Carts				
		For Meat				
		Room - Cent				
		Weld on				
		Casters &				
		Replace Worn				
		out wheels	Cent	1-15-08	1-15-08	2.5

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Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Repair conveyor on Meat Slicer	Cent	1-17-08	1-17-08	1.5
	Repair carts for Meat Room 3rd.	Cent	1-18-08	1-18-08	
	Sandwich Room Cooler - Evaporator on north wall making noise - Repair as necessary	Cent	1-18-08	1-18-08	1.5
	Freezer at +26° checked compressors - All 3 compressors off - Reset all 3 - will re check	Cent	1-21-08	1-22-08	1.0
	Repair carts for Meat Room - Weld casters back on & Replace worn out wheels	Cent	1-21-08	1-21-08	2.0

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Luck oven's				
		~~[illegible]~~ #1 & #3				
		Inop - Reset				
		Flame ~~Detector~~				
		Detectors &				
		Checked All				
		3 ovens - ok	Cent	1-21-08	1-21-08	1.5
		Fabricate				
		Scrap Basket				
		For Dish				
		machine #3	Cent	1-23-08	1-23-08	2.0
		Repair Cart				
		For Meat				
		Room - Replace				
		All 4 wheels +				
		Weld on 1				
		Caster	Cent	1-23-08	1-23-08	1.0
		Repair Carts				
		For Meat Room				
		~~Seat~~ - Replace				
		Worn out				
		Wheels		1-25-08	1-25-08	1.0

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Install Metering				
		Cartridges on				
		Foot Pedal For				
		Hand Washing				
		Sink Next To				
		ODR Entrance				
		Door	DIVX	1-25-08	1-25-08	1.5
		Install Power				
		Switch on	Boot			
		Warmer Box	Camp	1-25-08	1-25-08	1.0
		Forklift #2				
		Inop - Repair		28	1-28-08	
		As Necessary	Cent	1-[illegible]-08	1-[illegible]-08	2.5
		8 Rod Out Dish				
		Machines -		1-28-08	1-28-08	
		# 2 + #3	Cent	1-[illegible]-08	1-[illegible]-08	3.0
				28		
		Lube Dish				
		Machines				
		# 2 + 3	Cent	1-28-08	1-28-08	1.5
		Dish Machine				
		#2 - Soap				
		Dispenser Cup				
		Broken - Will	Cent	1-29-08	1-31-08	2.5
		Replace				

ATTACHMENT 2

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Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Repair Meat Room				
	Cart - Replace				
	wheels + weld				
	on caster	Cent	1-29-08	1-29-08	1.0
	DISH machine				
	#2 - Inop -				
	Shut Down -				
	Catastrophic				
	Failure -				
	Locate + Repair				
	Shorted out				
	wires	Cent	1-30-08	1-30-08	3.5
	Fork Lift #2				
	Reinforce				
	Steering				
	Column	Cent	1-31-08	1-31-08	1.0
	Washing				
	Machine #1				
	Inop - Checked				
	unit - Will				
	set up Appt.				
	with outside				
	vendor -		1-30-08		

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Install Motor				
		Contactor on				
		Mixer	DIV XV	1-31-08	1-31-08	3.0
		SANDWICH				
		Machine Down -				
		Checked unit				
		Found Flywheel				
		Counter Gear				
		Came Loose -				
		Repair As				
		Necessary	Cent	2-4-08	2-4-08	2.5
		TILT SKillet				
		#4 - LID				
		Actuator				
		Assembly Broken -				
		FABricate				
		new Bracket -				
		Install Actuator				
		& LID Assembly	Cent	2-5-08	2-5-08	2.5
		TILT SKillet #2				
		Replace Pilot				
		Assembly &				
		Thermopile	Cent	2-5-08	2-5-08	2.5

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Meat Room Pallet Jack - Install 2 Load Wheels	Cent	2-5-08	2-5-08	1.0
		Repair Sandwich Cooler Entrance	Cent	2-6-08	2-6-08	2.0
		Repair Dinner Cooler Entrance	Cent	2-6-08	2-6-08	1.5
		Repair Breakfast Cooler Entrance	Cent	2-6-08	2-7-08	6.0
		Repair Access Cover on Combi Oven #1	Cent	2-6-08	2-7-08	1.0
		Install Load Wheel Bearings on Bakery Pallet Jack	Cent	2-7-08	2-7-08	1.0
		Remove + Replace Broken Towel Dispensers	Cent	2-7-08	2-7-08	

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		SANDWICH Machine - cutting Trays in HALF Reconfigure & Auto-Tune machine	Cent	2-9-08	2-9-08	3.0
		Setup - Run & Check SANDWICH Machine	Cent	2-10-08	2-10-08	2.0
		Meat Slicer - Conveyor Locked up - Freed up Conveyor Motor. ORDERED new ONE	Cent	2-11-08	2-11-08	1.5
		SANDWICH Machine not Sealing Properly - ADJUST cutting KNIFE & crimper	Cent	2-11-08	2-11-08	2.0

ATTACHMENT 2

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		DIET Kitchen				
		Cooler - Repair				
		Leak in				
		Evaporator				
		Drain Line	Cent	2-13-08	2-13-08	1.5
		Boot Camp				
		Warmer Box -				
		Switch Burned				
		Out - Checked				
		Unit - 2	Boot			
		Blower Motors	Camp			
		Worn out -				
		Will Replace	[illegible]	12-12-08		
		Check, Inspect				
		& Repair				
		Trayline				
		Conveyor Belts	Cent	12-13-08	12-13-08	1.0
		Install Motor				
		on Meat Slicer				
		Conveyor	Cent	2-15-08	2-15-08	2.0
		Repair Tangent				
		Draw off on				
		#3 - 100 GAL				
		Kettle	Cent	2-15-08	2-15-08	1.0

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Install Kettle Lid				
		Actuator springs				
		on #3, 4, 5 + 6 - 100				
		GAL Kettles	Cent	2-15-08	2-15-08	2.0
		Repair carts				
		for meat				
		Room - 4 each	Cent	2-15-08	2-15-08	2.0
		Freezer Temp.				
		At + 140F -				
		Checked Compressors -				
		All 3 shut				
		Down - Reset				
		compressors				
		Will Recheck	Cent	2-18-08	2-18-08	
		Dish Machines				
		#2 & #3 - water				
		supply lines				
		to scrap tank				
		Filler leaking -				
		Remove & replace				
		copper lines	Cent	2-20-08	2-20-08	4.0
		Replace faucet				
		washer on				
		Diet Kitchen	Cent	2-20-08	2-20-08	
		sinks				

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Meat Room				
	Cart - Weld				
	on 1 Each				
	Caster	Cent	2-20-08	2-20-08	
	Sandwich				
	Machine -				
	Inop - Checked				
	Unit - Found				
	Faulty emer-				
	gency stop				
	Button - Repaired				
	As necessary	Cent	2-25-08	2-25-08	3.0
	Food Bank				
	Down - Checked				
	Back - Possible				
	Low on Freon -				
	Will call				
	D + H Refrig.	Cent	2-25-08	2-25-08	
	Electric				
	Pallet Jack				
	Motor Keeps				
	Running -				
	Checked Unit				
	Found Faulty				
	Solenoid -	DIV XV	2-25-08	2-26-08	1.5
	Will Replace				

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Trayline				
		Conveyer Belt				
		Broken -				
		Repair as				
		necessary	D.VX	2-25-08	2-26-08	1.0
		Steamer in				
		Diet Kitchen				
		Leaking				
		Water -				
		Check unit.				
		Found Rotted				
		out Drain				
		Hose coming				
		From steam				
		compartment				
		Will Replace	Cent	2-27-08		
		Ice Machine				
		Inop - Checked				
		Unit Found				
		Broken Ice				
		Curtain - Reset				
		unit - will				
		order new	Boot			
		Curtain	Camp	2-27-08	3-20-08	3.5

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		TrayLine #2 Repair Front Roller				
		UNDER CARRIAGE ASSEMBLY & Reinforce conveyor Belts	Cent	2-28-08	2-28-08	1.5
		Install Lower Weather Strip on Door #3 North Dock	Cent	2-28-08	2-28-08	1.0
		INSTALL SAFETY SWITCH FOR Dryer #2	Cent	3-3-08	3-3-08	2.0
		Tilt Skillet #4 Repair tilt Mechanism	Cent	3-4-08	3-4-08	1.5
		DISH Machine #3 - Leaking Water from Supply Line UNDER Machine - Cut out BAD SECTION + Replace with New Line	Cent	3-5-08	3-5-08	2.5

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		LUBE DISH-				
		Machines -				
		#2 + #3	Cent	3-5-08	3-5-08	1.5
		DISH MACHINE				
		#2 INOP-				
		CHECKED UNIT-				
		FOUND WATER				
		LOGGED INSIDE				
		Main Junction				
		Box - Wires				
		SHORTED OUT-				
		REPAIRED WIRES				
		DRIED OUT				
		CIRCUIT BOX				
		RAN UNIT OK	Cent	3-10-07	3-11-08	8.0
		DISH MACHINE				
		#3 - CLOGGED				
		UP - ROD OUT				
		UNIT	Cent	3-12-07	3-12-08	3.0
		SINK IN O.D.R.				
		FALLING APART				
		REPAIR SINK				
		AND STOP				
		LEAKS	DIV V	3-7-08	3-7-08	2.5

ATTACHMENT 2

0

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		DRYER #2 CAUGHT ON FIRE - TAKE OUT OF SERVICE	CENT	3-13-08	3-13-08	
		TRAYLINE #7 CONVEYOR BELT BROKEN - REPAIR AS NECESSARY	CENT	3-17-08	3-17-08	1.0
		REPLACE DOOR ON ICE MACHINE #2	CENT	3-17-08	3-17-08	
		SANDWICH MACHINE NOT SEALING ON ENDS - ADJUST CRIMPER ASSEMBLY	CENT	3-17-08	3-17-08	2.0
		REPAIR BREAK-EAST COOLER DOOR HINGE	DIV XI	3-18-08	3-18-08	1.0

ATTACHMENT 2

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Replace Hot				
		Box Blower				
		motors And				
		HEATING	Boot			
		ELEMENTS	CAMP	3-18-08	3-18-08	2.0
		DISH MACHINES				
		GARBAGE				
		DISPOSAL				
		INOP- GRINDER				
		LOCKED UP				
		With too much				
		FOOD — REPAIR	Boot			
		AS NECESSARY	CAMP	3-18-08	3-18-08	1.0
		CHECK TAYLOR				
		DUNN AT				
		COMMISSARY —				
		NEEDS BATTERIES		3-18-08		
		BAKERY Cooler				
		REPAIR Entrance				
		to REAR DOOR				
		OF Cooler	Cent	3-20-08	3-20-08	2.0
		Replace Water				
		Curtain on	Boot			
		ICE Machine	CAMP	3-20-08	3-20-08	2.5

0

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Install 1 Blower				
		Motor & 2				
		Heating Element				
		on Warmer	Boot			
		Box	Camp	3-20-08	3-20-08	3.0
		Combi oven				
		Giving off				
		Fumes &				
		~~Leaking~~				
		Leaving Black				
		Residue on				
		Front of				
		oven — Checked				
		unit — Heat				
		Exchanger has				
		Big Hole Burned				
		out of it —				
		Exchanger need	Boot			
		to be Replaced.	Camp	3-20-08	4-2-08	6.0
		Will get price				
		to Repair unit				
		ASAP				
		100 Gal Kettle				
		#5 — Leaning				
		over — Legs				
		need to be Repaired		3-21-08	3-27-08	8.0

Took out of Service —
Advised County Engrs.
That Floor need to be
Repaired First —

ATTACHMENT 2

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Will Replace new Hoses + Inlet Valve upon Re-Assembly	Cent	3-20-08	3-27-08	7.5
		Replace Load-Wheel Bearings on Ware House Pallet Jack	Cent	3-21-08	3-21-08	1.5
		Meat Slicer Auto Feed Inop - Repair As Necessary	Boot Camp	3-24-08	3-24-08	1.5
		Sandwich Machine Cutting Trays In Half - Someone Changed Infeed Pitch - Reset machine - OK	Cent	3-24-08	3-24-08	

The Office of the Purchasing Agent

Cook County, Illinois

THIS IS PART 1 OF 2 PARTS

PLEASE BE SURE TO DOWNLOAD PART 2

CONTACT MS. B. FLOCK:
(T): 312-603-6828
(E): BAFLOCK@COOKCOUNTYGOV.COM

WITH ANY AND ALL QUESTIONS YOU MAY HAVE.

THANK YOU.

March 19, 2009

BIDDER: _____

CONTRACT FOR SERVICE

DOCUMENT NO. 08-84-387 REBID

FOOD SERVICE FOR INMATE MEALS
FOR
COOK COUNTY SHERIFF D.C.S.I., COOK COUNTY SHERIFF'S COURT SERVICES DIVISION, COOK COUNTY SHERIFF'S IMPACT INCARCERATION DEPARTMENT, COOK COUNTY SHERIFF DEPARTMENT OF WOMEN'S JUSTICE SERVICES AND COOK COUNTY SHERIFF DEPARTMENT OF CORRECTIONS

BOARD OF COMMISSIONERS
COUNTY OF COOK
TOOD H. STROGER, PRESIDENT

BIDS TO BE EXECUTED IN TRIPLICATE
BID OPENING WILL BE ON TUESDAY, APRIL 7, 2009
AT 10:00 A.M.
LATE BIDS WILL NOT BE CONSIDERED

ISSUED BY THE
OFFICE OF THE PURCHASING AGENT

BID DEPOSIT: ONE PERCENT (1%) OF TOTAL BID AMOUNT
PERFORMANCE AND PAYMENT BOND: YES

06038 82390074, 82120020, 82360011 SJ/1203
82300028, 82350009

The Office of the Purchasing Agent

Cook County, Illinois

THIS IS PART 2 OF 2 PARTS

PLEASE BE SURE TO DOWNLOAD PART 1

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WITH ANY AND ALL QUESTIONS YOU MAY HAVE.

THANK YOU.

March 19, 2009

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Meat Slicer				
		Inop - Thermal				
		Protection signal				
		on - Checked				
		unit - Found				
		Broken Ground				
		Wire - Repair				
		As Necessary		3-25-08	3-25-08	1.5
		Dish Machine				
		#2 - Reroute				
		Soap Dispenser				
		Inlet Feed		3-25-08	3-25-08	2.0
		100 Gal Kettle				
		#2 - Install				
		tangent				
		Draw off Stem		3-25-08	3-25-08	1.0
		100 Gal Kettle				
		#2 - has				
		2 ~~Cracks~~				
		Cracks in				
		The Bottom of				
		It. Shut off				
		Steam + Take				
		out of service				
		Indefinit-	Cent	3-25-08	3-25-08	
		~~[illegible]~~				

ATTACHMENT 2

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		TrayLine #4				
		Conveyor Belt				
		JAMMED				
		Behind Pulley				
		Repair as				
		Necessary	Cent	3-25-08	3-25-08	1.0
		Replace Soap				
		Dispenser				
		Cup Dish	Cent	3-26-08	3-26-08	3.0
		Machine #3				
		100 Gal Kettle				
		#5- Reinforce				
		Legs, Remove				
		Old Hoses				
		and Valves,				
		Replace with				
		New Hoses				
		and Valves,				
		Install				
		Kettle	Cent	3-27-08	3-27-08	7.5
		Boot Clamps				
		Slicer - Chute				
		Assembly wont				
		Adjust - Repair				
		as necessary		3-28-08	3-28-08	2.5

ATTACHMENT 2

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Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Mixer Inop-				
	Checked unit-				
	This mixer has				
	A Broken wire				
	Somewhere in				
	Harness - got				
	Back Running-				
	Will Possibly				
	have to Re-wire	DIV			
	Unit	X1	4-1-08	4-1-08	2.5
	Repair conveyor				
	Belt For	DIV			
	Tray Line	X1	4-1-08	4-1-08	1.0
	Electric				
	Pallet Jack				
	Leaking Hyd-				
	raulic Fluid				
	Will have to				
	Pull off Pump				
	to check	DIV			
	Reservoir	X1	4-1-08	4-8-08	3.5
	Diet Kitchen -				
	Steam Oven Inop				
	Checked unit-				
	Cleaned Boiler	Cent	4-1-08	4-1-08	3.0

Fill Probes-
Reassemble.

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Combi OVEN				
	IS IN TOO BAD				
	OF SHAPE &				
	TOO COSTLY TO				
	REPAIR. MR.				
	ANDERSON &				
	BOOT CAMP				
	SUPERINTENDENT	BOOT			
	NOTIFIED	CAMP	4-2-08	4-2-08	4.5
	SANDWICH Mach.				
	Finwheel Controller				
	wont LIGHT up.				
	Checked unit -				
	Found Faulty				
	Controller -				
	REPLACED with				
	new one - OK	Cent	4-3-08	4-3-08	1.5
	DISH MACHINE				
	#2 - SOAP				
	DISPENSER SUPPLY				
	LINE LEAKING				
	REPAIR BROKEN				
	WATER LINE	Cent	4-3-08	4-3-08	1.0

ATTACHMENT 2

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Repair Conveyor Belts on Traylines 1+2	Cent	4-7-08	4-7-08	1.5
		Replace LID Support springs on 100 GAL Kettle #1 + #3	Cent	4-8-08	4-8-08	1.5
		Repair Sprayer in wash Tank of #2 Dish Machine	Cent	4-9-08	4-9-08	1.5
		Replace Scraper Blade Holders, Scraper Blades, springs + Pins on 200 GAL. Kettles #4 + #5	Cent	4-9-08	4-9-08	3.5
		Div XI's Pallet Jack - Remove Battery - Remove Hydraulic Pump + motor Assembly - Hydraulic oil Leaking from Drain Plug in Back of Pump Assembly Install new Seal + Reassemble - Check unit - OK		4-8-08	4-8-08	3.5

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	INSTALL Water Meter For #5 - 200 GAL Kettle	Cent	4-16-08	4-16-08	3.5
	Lube Dish Machines #2 + #3. ADJUST Conveyor Tension	Cent	4-11-08	4-11-08	2.0
	Repair Conveyor Trayline #4	Cent	4-14-08	4-14-08	1.5
	200 GAL Kettle #4 - Replace Agitator Eccentric Pin Assembly	Cent	4-14-08	4-14-08	4.0
	100 GAL Kettles #2 & #5 Replace Pressure Relief SAFETY Valves - #5 ADJUST Steam Pressure	Cent	4-15-08	4-15-08	3.5

0

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Floor mixers				
		V 1401 -				
		Checks mixers				
		For operation				
		#1 OK - #2				
		needs oil level				
		gauge sight				
		glass	Cent	4-15-08		1.0
		Dish machine				
		#2 - clogged				
		up - rod out				
		complete				
		unit.	Cent	4-15-08	4-15-08	2.5
		Replace sprayer				
		arm adapter				
		in scrap tank				
		on #3 Dish				
		machine	Cent	4-15-08	4-15-08	1.5
		Replace				
		missing rollers				
		on Dish				
		machine #2				
		conveyor				
		belt	Cent	4-16-08	4-16-08	3.0

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	DIET Kitchen-				
	Steam OVEN				
	CUTS OFF. Checked				
	Unit - FOUND				
	FAULTY Connection				
	At Water Control				
	BOARD	cent	4-16-08	4-16-08	3.5
	DISH Machine				
	#2 Wont Drain-				
	Checked unit-				
	POTATOES CLOGGED				
	UP Drainage				
	System- ROD				
	out Unit	Cent	4-17-08	4-17-08	2.0
	SANDWICH Machine				
	Wont SEAL on Bottom-				
	Checked unit-				
	Temp ~~[illegible]~~ Controller				
	Set ALARM- Repair				
	Wiring HARNESS				
	to Controller	Cent	4-17-08	4-17-08	2.5
	REPAIR Conveyor				
	Belt For tray				
	Line #4		4-17-08	4-17-08	1.0

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		TRAYLINE #2				
		STOPS + GOES -				
		CHECKED UNIT -				
		FOUND MOTOR				
		WORN OUT				
		ORDERED NEW				
		MOTOR.	CENT	4-22-08	4-24-08	3.0
		DISH MACHINE				
		#3 - WATER				
		RUNNING OUT				
		OF SOAP				
		DISPENSER —				
		FOUND BROKEN				
		SUPPLY LINE —				
		REPAIR AS				
		NECESSARY	CENT	4-22-08	4-22-08	1.5
		INSTALL VENT				
		VALVE ON				
		STEAM OVEN				
		IN DIET				
		KITCHEN	CENT	4-22-08	4-22-08	1.5

0

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		~~Trans~~ Trayline				
		#2 - Remove				
		motor & Drive				
		Assembly.				
		Disassemble				
		Motor From				
		Transmission	Cent	4-23-08	4-24-08	4.0
		Blodgett oven				
		#2 - Diet				
		Kitchen -				
		Oven not				
		Baking Evenly				
		Upper coil				
		not getting Hot.				
		Checked unit				
		Found Faulty				
		Door switch.	Cent	4-23-08		
		Div. X Ps				
		Electric Pallet				
		Jack Leaking				
		Again - From				
		Power Piston				
		O-Ring - Replace				
		as necessary		4-23-08	4-23-08	2.0

ATTACHMENT 2

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Install				
		Motor tray				
		Line #2		4-24-08	4-24-08	2.5
		Ice Machine				
		Drop - water				
		was shut off.				
		Unit Auto-				
		Matically				
		Shut Down	Boot			
		Reset Unit	Camp	4-24-08	4-24-08	1.5
		Food Bank				
		Temp. up -				
		Milk Cooler				
		Evaps iced				
		up. Called				
		D+H Refrig	Cent	4-21-80		
		Freezer Down				
		Called D+H	DIV			
		Refrig	X1	4-24-08		
		Repair tray -				
		Lines 1+3	Cent	4-29-08	4-29-08	2.5

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	REPLACE Cooler Door HINGES	DIV X1	4-29-08	4-29-08	3.5
	Replace metering CARTRIDGE on DISH Room Sink	Cent	4-29-08	4-29-08	.5
	Service Meat SLICER	Cent	4-30-08	4-30-08	1.0
	Repair CHAIN Drive For Trayline #3	Cent	4-30-08 ~~[illegible]~~	4-30-08	2.5
	CLEAN out Grease Trap	DIV 5	5-1-08	5-1-08	2.5
	Repair water supply line to SOAP Dispenser on DISH Machine #3	Cent	5-1-08	5-1-08	2.0
	INSTALL PUSH ROD on DIV X1's Pallet JACK	Cent	5-2-08	5-2-08	1.0

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	LUCKS OVEN #2 - WONT RAISE & LOWER OR ROTATE. CHECKED UNIT - REPAIR ELECTRICAL SHORTAGE	CENT	5-2-08	5-2-08	3.0
	REPAIR SHEET PAN RACK CARTS - 3 EACH	CENT	5-2-08	5-2-08	1.5
	DISH MACHINE #2 - CONVEYOR INOP - DIAGNOSTIC TEST TIME 3.0 HRS - FOUND FAULTY CONTACTOR. WILL REPLACE WITH NEW ONE	CENT	5-4-08		4.0
	REPAIR FRONT CONTROL PANEL ON TRAYLINE 3+4	CENT	5-5-08	5-5-08	1.0

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Mount Chart Recorder out-side of Pot + Pan Room	Cent	5-5-08	5-5-08	
		Meat Slicer inop - Checked Unit - Some-one Dropped Meat Slicer - Blade + Hub Assemby Bent,				
		Blade Sharpener Broken	DIV XI	5-5-08		
		Repair Drain on Bottom of Evaporator Panel in Dinner Cooler	Cent	5-6-08	5-7-08	1.5
		Replace Lid on #3 - 100 Gal Kettle	Cent	5-19-08	5-19-08	1.5

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Repair Agitator on #5-200 Gal Kettle	Cent	5-18-08	5-19-08	2.5
	Lucks oven #3-Inop. Repair Ignitor Assembly	Cent	5-20-08	5-20-08	3.5
	Repair soap Dispenser on Dish Machine #2	Cent	5-20-08	5-20-08	1.0
	Repair Food Cart For Div. XI	Cent	5-20-08	5-20-08	2.5
	Replace gas Pressure Regulator for Grill	Boot Camp	5-22-08	5-22-08	2.0
	Repair Garbage Disposal	Boot Camp	5-23-08	5-23-08	1.5

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	REPLACE WATER SUPPLY LINE + SOAP CUP ON DISH MACHINE 3	CENT	5-27-08	5-27-08	3.0
	DIV XI - MIXER INOP - CHECKED UNIT - FOUND LIFT MECHANISM SHEAR PIN SHEARED OFF	DIV XI	5-28-08	5-29-08	4.5
	REPLACE VACUUM BREAKER ON DISH MACHINE #3	CENT	5-29-08	5-29-08	1.5
	SANDWICH MACH. DOWN - INSPECT UNIT - FOUND FINWAGEL COUNTER GEAR CAME OFF - REPAIR AS NECESSARY	CENT	5-29-08	5-29-08	3.0

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	SANDWICH ROOM Pallet JACK - REPLACE LOAD Wheels	CENT	5-29-08	5-29-08	1.5
	TRAYLINE #4 REPAIR BROKEN CONVEYOR BELT	CENT	5-28-08	5-28-08	1.0
	DIET KITCHEN - EVAPORATOR IN Cooler - Drain PIPE CLOGGED - Unstop Drain	CENT	5-28-08	5-28-08	1.5
	Replace Control HANDLE For BAKERY Pallet JACK	CENT	5-28-08	5-28-08	1.0
	Replace Blade, HUB Bearing & Knife Sharpener ON MEAT SLICER	DIV X1	6-2-08	6-2-08	2.5

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Food Processor in Diet Kitchen Inop- Repair as necessary	Cent	6-2-08	6-2-08	2.5
	Water Leaking under dish machine #3- Replace busted copper line	Cent	6-4-08	6-4-08	3.0
	Sandwich machine down. Checked unit- found kool-aid packet jammed into flywheel gears. Dis- assemble gear assembly and clean out debris- re-assemble & check. Unit. OK	Cent	6-4-08	6-4-08	3.5

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	INSTALL Door HANDLES ON ALL DISH MACHINE Doors	Cert	6-3-08	6-3-08	2.5
	REPAIR BATTERY CHARGER For Fork Lift #1		6-5-08	6-5-08	2.5
	DIV XI - Mixer Inop - Checked unit Found Faulty Timer Replaced Timer	DIV XI	6-5-08	6-5-08	3.0
	BUDGET Oven Down - Checked unit. Found Faulty Rocker Switch + Relay.	DIV XI	6-11-08	6-16-08	3.5
	CALL For Service For Main Freezer + ODR Cooler		6-11-08	6-12-08	

ATTACHMENT 2

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Meat Room				
		Pallet Jack				
		Replace Load				
		Wheel Bearings	Cent	6-11-08	6-11-08	1.5
		Repair Front				
		Panel on				
		Trayline #4	Cent	6-10-08	6-10-08	1.0
		Fork Lift #1				
		Repair Battery				
		Charger. Replac				
		Line Contactor	Cent	6-10-08	6-10-08	3.0
		Break Down				
		Tote Boxes				
		And Crush				
		Cardboard	Cent	6-6-08	6-6-08	4.0
		Repair Dock				
		Leveler on				
		Door #3				
		North Dock	Cent	6-12-08	6-12-08	2.5
		Sandwich				
		Machine Cutting				
		Trays in Half.				
		Readjust		6-12-08	6-12-08	1.0

Product ~~Reset~~ Position

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Inspect & Lube Dish-Machines #2 & #3. #2 Dish machine has a water leak underneath machine. Will repair 6-17-08	Cent	6-16-08	6-16-08	2.0
		Replace Water Suppy Pipe under Dish Machine #2	Cent	6-17-08	6-17-08	3.0
		Install can opener mount	DIV XI	6-17-08	6-17-08	1.0
		Checked Coffe Mach. needs Timer & Water Control Board. Ordered Parts	Boot Camp	6-17-08	7-3-08	3.5

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Repair Meat Room Prep Table	Cent	6-13-08	6-13-08	1.5
	Laundry Room Soap Supply Pump not working. Replace Squeeze Tube - no good. Replaced supply Hose - working. Will order & replace with proper hose	Cent	6-13-08		
	Sandwich Machine Down. Emergency stop on. Checked unit - found broken wire on rear stop switch - ~~[illegible]~~ Repair as necessary	Cent	6-16-08	6-16-08	2.0

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Repair Water Leak For Sink in Employee Break Room Toilet	Cent	6-23-08	6-23-08	1.5
	Remount Steering Gear Box on Fork Lift #2	Cent	6-23-08	6-23-08	3.0
	Food Processor in Diet Kitchen Inop - Repair Electrical Shortage	Cent	6-23-08	6-23-08	1.5
	Repair Dish Room Pallet Jack - Replace Load Wheel Bearings	Cent	6-18-08	6-18-08	1.5
	200 Gal Kettle #4 Has A Worn out control Valve that operates the Flush valve will Replace	Cent	6-23-08	6-25-08	3.0

ATTACHMENT 2

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Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	RePAir CATTS For MeAT Room	cent	6-19-08	6-19-08	5.0
	RePAir BreAK-FAST Cooler Door	Cent	6-24-08	6-24-08	1.5
	TRAY Line #1 Belt BroKen RePAir AS necessAry	Cent	6-30-08	6-30-08	1.5
	REPlACE ThresHOLD For BAKery Cooler	Cent	6-30-08	6-30-08	2.0
	#2 & #3 DISH Machines Replace PAnel Screws & Lube AND InsPect Both Machines	Cent	7-1-08	7-1-08	2.5

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Replace Brew Timer on Coffee maker	Kool Camp	7-3-08	7-3-08	3.5
	200 GAL Kettles #4+5 Agitators Inop - Repair As Necessary	Cent	7-7-08	7-7-08	2.5
	Trayline #4 Conveyor Belt Broken - Repair As Necessary	Cent	7-7-08	7-7-08	1.0
	~~Soap~~ Dish Machine #3 Wont Start - Checked Unit, Found Magnet Missing For Door Switch Replace Magnet	Cent	7-8-08	7-8-08	1.5

ATTACHMENT 2

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Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Meat Slicer Inop. Emergency Stop Displayed Conveyor Door Switch Missing. Found Switch + Screws. Will Replace with new Parts	Cent	7-8-08		
	Dish Machine #3 ~ Wont Dispense Soap Inside Machine. Supply tube Broken. Repaired tube	Cent	7-8-08	7-8-08	1.5
	Combi Oven #6 - Inop. Checked Unit Found Locked up Lower Fan Motor	Cent	7-8-08		

0

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Repair Conveyor Belt on Tray Line #3	Cent	7-11-08	7-11-08	1.0
	Repair Ice Dispenser	Div 5	7-11-08	7-11-08	2.5
	Replace Vacuum Breaker on Dish Machine #2	Cent	7-14-08	7-14-08	3.0
	Repair Conveyor Belt on Tray Line #1	Cent	7-14-08	7-14-08	1.0
	Install Cam Eccentric Bolt on 200 Gal Kettle #5 Agitator	Cent	7-14-08	7-14-08	3.5
	Re Route Soap Dispenser Supply Line to Dish Machine #3	Cent	7-15-08	7-15-08	3.0

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Lube Dish Machines 2 + 3	Cent	7-16-08	7-16-08	3.5
	Repair Water Supply Line to Dish Machine #2	Cent	7-16-08	7-16-08	1.0
	Diet Kitchen Evaporator in Cooler - Drain Clogged. Removed cover & unstop Drain	Cent	7-16-08	7-16-08	1.0
	Combi Oven #1 - Install Thermostat + Reset High Limit Relays	Cent	7-9-08	7-9-08	2.5

ATTACHMENT 2

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		DISH MACHINE #2 - INOP - CHECKED COMPLETE ELECTRICAL SYSTEM - FOUND OPEN SHORT IN MAIN WIRING HARNESS - REPAIR AS NECESSARY	CENT	7-28-08	7-28-08	5.0
		TRAYLINE #2 BELT BROKEN - REPLACE BELT	CENT	7-28-08	7-28-08	1.0
		SANDWICH MACHINE - FILM NOT TRACKING PROPERLY. ADJUST FILM ARM.	CENT	7-28-08	7-28-08	1.5
		SANDWICH MACHINE MAKING SQUEEKING NOISE DISASSEMBLE UPPER COVER. CLEAN + LUBE FINWHEEL ASSEMBLE. RE ASSEMBLE, CHECK. OK	CENT	7-29-08	7-29-08	3.0

ATTACHMENT 2

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Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	DIET Kitchen,				
	HAND WASHING				
	SINK LEAKING				
	From Bottom,				
	Removed Cover,				
	Hot WATER				
	Riser tube				
	LEAKING SUPPLY				
	Shut OFF VALVES				
	Frozen, Water				
	HAS to be cut				
	off From BASE				
	ment, CALLED				
	Plumbers But				
	no Answer	Cent	7-29-08	8-5-08	3.5
	Power Line				
	Conduit on				
	Trayline 3 & 4				
	is Loose From				
	Unit, REPAIR				
	AS NECESSARY	Cent	7-29-08	7-29-08	1.0
	REPAIR DISH				
	Room PALLET				
	JACK	Cent	7-29-08	7-29-08	1.5

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	DISH Machine #3 - Water Supply Line Leaking. Repair as necessary	Cent	7-30-08	7-30-08	2.0
	100 GAL Kettle #3 - Adjust LID Actuator	Cent.	7-31-08	7-31-08	1.0
	DISH Machine #2 - OIL Leaking From Conveyor Drive Motor Transmission.	Cent	7-31-08		
	SANDWICH Machine Cutting END of Trays. - Adjust PACKAGE POSITION	Cent	7-31-08	7-31-08	

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Boot CAMP Kettle LEAKING Water From SIGHT GLASS. Remove & REPLACE GASKET + SEALS REASSEMBLE. FILL Kettle JACKET AND CHECK. OK	Boot CAMP	7-30-08	7-30-08	2.0
	DISH Machine #3 NEEDS A new Vent SPLASH SHIELD. WILL ORDER	Cent	8-6-08		
	Boot CAMP DISH Machine Conveyor Moving IN Wrong Direction DUE TO Power OUTAGE. Power BACK to Normal UNJAM Conveyor Chain.	Boot CAMP	8-6-08	8-7-08	2.0

ATTACHMENT 2

Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hour
		Inspect + Lube				
		Both DISH Machines	Cent	8-7-08	8-7-08	1.5
		SANDWICH				
		MACHINE Down		8-8-08	[redacted]	
		Finwheel AND				
		Crimper				
		Temperature				
		no Reading				
		Operating				
		Temperature.				
		FUSE Blowing				
		FOR #4				
		Circuit. Will				
		Call Doboy for				
		Technical				
		Assistance.				
		Finwheel				
		Collector				
		BADLY Burned.				
		Possible [redacted]				
		Finwheel				
		Heating Element				
		Burned ALSO.			8-13-08	12.0

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hour
	DISH MACHINE				
	#3 - WONT				
	Start up,				
	CHECKED unit				
	FOUND Float				
	For tank				
	Heater - ROD				
	Bent, straightened				
	out ROD.				
	Fired up, OK	Cent	8-12-08	8-12-08	1.0
	Diet Kitchen-				
	Food Processor				
	inop. plug				
	Burned out,				
	Replaced plug	Cent	8-12-08	8-12-08	1.5
	TRAYLine #2				
	Conveyor Belt				
	Broken -				
	Repair as				
	necessary	Cent	8-13-08	8-13-08	1.0
	ForkLift #2				
	~~[illegible]~~ Gearbox				
	Mounting Bolts				
	Broken. Replace				
	with new ones	Cent	8-13-08	8-13-08	2.5

ATTACHMENT 2

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Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Washing Machine Soap Dispenser Not Dispensing Soap into Machine. Changed Pump + Hose. Bled out Hose. Working ok.	Cent	8-13-08	8-13-08	2.0
	Replace Finwheel Heating Element in Sandwich Machine	Cent	8-13-08	8-13-08	3.0
	Biodgett Oven #1 Inop. Checked Unit. No Power to Safety Switch. Called Electricians to Check For Power. Restored Power. Unit ok	DIV XI	8-20-08	8-20-08	
	Mixer wont Raise or Lower Bowl. Replace Spring Pin in Lift System	DIV XI	8-21-08	8-21-08	5.0

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Lid on tilt				
	Skillet wont				
	Stay in up				
	position. Checked				
	Unit. Found				
	Broken Bell	Boot			
	Crank Hook.	Camp	8-20-08	8-22-08	2.0
	Wires Exposed				
	under Tray-				
	Lines 3 & 4.				
	Repair 145				
	necessary	Cent	8-21-08	8-21-08	1.0
	Steam Oven				
	in Diet Kitchen				
	Will not Fill				
	Properly. Checked				
	unit, Found				
	Faulty water				
	Control Board.				
	ordered new				
	one.	Cent	8-21-08	8-26-08	3.5
	Install Faucet				
	in Break Room				
	Rest Room	Cent	8-20-08	8-20-08	1.5

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Ice Machine #1 - NO ICE. Clean & Reset Unit. OK	Cent	8-20-08	8-20-08	1.5
		DISH Machine Inop. Checked Unit. Front Door Magnet Switch Loose. Repair As necessary	Boot Camp	8-22-08	8-22-08	1.0
		Trayline #1 - Belt Broken. Repair As necessary	Cent	8-25-08	8-25-08	1.0
		Tray Line #3 Inop. Chain Came Off, Wrapped Around Sprocket. Straightened out Chain. Still Inop. Checked Further. Burned out Motor & Controller. Will Replace Defective Parts	Cent	8-25-08	9-10-08	4.5

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	Dish Machine				
	Hots water				
	Leak on Left				
	Front under				
	Unit. Remove				
	and Replace				
	Pipe with Hole				
	in it.	Cent	8-28-08	8-28-08	1.5
	100 GAL				
	Kettle #6 -				
	Replace Return				
	Steam Hose	Cent	8-29-08	8-29-08	3.5
	Food Bank Down.				
	D&H Refrigeration				
	Here For Service	Cent	8-29-08	8-29-08	
	Washburn				
	Machinery Here				
	To service WASH-				
	ING Machine	cent	8-29-08	8-29-08	
	Clean Ice	DIV			
	Machine - Acid	XI	8-29-08	8-29-08	1.5

ATTACHMENT 2

Work Order Log

Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
	SANDWICH				
	Machine Down				
	Finwheel Temp.				
	Controller Inop.				
	Replaced Controler.				
	Fired up. OK.				
	Wait For shift to				
	Come in. Checked				
	out OK.	Cent	8-30-08	8-31-08	7.5
	SANDWICH Machi.				
	Cutting Heads				
	Loose, & Wont				
	Cut PACKAGES.				
	~~[illegible]~~ Mount +				
	Adjust Cutting				
	HEADS	Cent	9-3-08	9-3-08	2.5
	Trayline # 1 —				
	Belt Broken —				
	Repair As necessary	Cent	9-9-08	9-9-08	1.0
	Freezer Down —				
	Call D+H				
	Refrigeration For				
	Service	Cent	9-10-08		

ATTACHMENT 2

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Work Order Log

	Priority	Description	Location	Date Opened	Date Closed	Total Labor Hours
		Trayline #3				
		Replace motor				
		And controller	Cent	8-25-08	9-10-08	3.5
		Dish Machine #2				
		Cuts off, checked				
		Unit. Found sprayer				
		End caps missing,				
		causing to empty				
		out wash tank!				
		Replaced end caps,				
		Also scrap tank				
		Drain cap cracked.				
		Replaced cap.	Cent	9-11-08	9-11-08	2.0

ATTACHMENT 3

Asset Number	Asset Cat	Serial Number	CAFR Category	Item	et Descripti	Asset Description 3	Bldg Loc	P.O. Number	Invtry	Original Cost	Life Yrs	Dep/Yr	Date Acquired
12598	411	113094HB008S#	Fixed Plant Equipment	OVEN COMBI	COS-20E	BLODGETT	1		x	$ 9,814.00	10	$ (981.40)	01/01/95
12599	411	113094HB012S#	Fixed Plant Equipment	OVEN COMBI	COS-20E	BLODGETT	1		x	$ 9,814.00	10	$ (981.40)	01/01/95
12600	411	113094HB009S#	Fixed Plant Equipment	OVEN COMBI	COS-20E	BLODGETT	1		x	$ 9,814.00	10	$ (981.40)	01/01/95
12601	411	113094HB007S#	Fixed Plant Equipment	OVEN COMBI	COS-20E	BLODGETT	1		x	$ 9,814.00	10	$ (981.40)	01/01/95
12602	411	113094HB011S#	Fixed Plant Equipment	OVEN COMBI	COS-20E	BLODGETT	1		x	$ 9,814.00	10	$ (981.40)	01/01/95
12603	411	113094HB010S#	Fixed Plant Equipment	OVEN COMBI	COS-20E	BLODGETT	1		x	$ 9,814.00	10	$ (981.40)	01/01/95
12604	411	16288HCF#	Fixed Plant Equipment	PAN BRAISING	HFP/2-3	GROEN	1		x	$ 8,264.00	10	$ (826.40)	01/01/95
12605	411	16283HCF#	Fixed Plant Equipment	PAN BRAISING	HFP/2-3	GROEN	1		x	$ 8,264.00	10	$ (826.40)	01/01/95
12606	411	16284HCF#	Fixed Plant Equipment	PAN BRAISING	HFP/2-3	GROEN	1		x	$ 8,264.00	10	$ (826.40)	01/01/95
12607	411	16290HCF#	Fixed Plant Equipment	PAN BRAISING	HFP/2-3	GROEN	1		x	$ 8,264.00	10	$ (826.40)	01/01/95
12608	411	Number removed	Fixed Plant Equipment	PAN BRAISING	HFP/2-3	GROEN	1		x	$ 8,264.00	10	$ (826.40)	01/01/95
12609	411	16282HCF#	Fixed Plant Equipment	PAN BRAISING	HFP/2-3	GROEN	1		x	$ 8,264.00	10	$ (826.40)	01/01/95
12610	411	39804#	Fixed Plant Equipment	KETTLE STEAM FLOOR	100 GAL	GROEN	1		x	$ 8,161.00	10	$ (816.10)	01/01/95
12611	411	39794#	Fixed Plant Equipment	KETTLE STEAM FLOOR	100 GAL	GROEN	1		x	$ 8,161.00	10	$ (816.10)	01/01/95
12612	411	39880#	Fixed Plant Equipment	KETTLE STEAM FLOOR	100 GAL	GROEN	1		x	$ 8,161.00	10	$ (816.10)	01/01/95
12613	411	39769#	Fixed Plant Equipment	KETTLE STEAM FLOOR	100 GAL	GROEN	1		x	$ 8,161.00	10	$ (816.10)	01/01/95
12614	411	39796	Fixed Plant Equipment	KETTLE STEAM FLOOR	100 GAL	GROEN	1		x	$ 8,161.00	10	$ (816.10)	01/01/95
12615	411	Number removed	Fixed Plant Equipment	KETTLE STEAM FLOOR	100 GAL	GROEN	1		x	$ 8,161.00	10	$ (816.10)	01/01/95
12616	411	Number removed	Fixed Plant Equipment	BLAST CHILLER	34-101-P	USECO	1		broken	$ 12,396.00	10	$ (1,239.60)	01/01/95
12617	411	950724BC02#	Fixed Plant Equipment	BLAST CHILLER	34-101-P	USECO	1		broken	$ 12,396.00	10	$ (1,239.60)	01/01/95
12618	411	950724BC01	Fixed Plant Equipment	BLAST CHILLER	34-101-P	USECO	1		broken	$ 12,396.00	10	$ (1,239.60)	01/01/95
12619	411	1009984	Fixed Plant Equipment	OVEN ROTATING	6X6	LUCKS	1		x	$ 21,693.00	10	$ (2,169.30)	01/01/95
12620	411	1010008	Fixed Plant Equipment	OVEN ROTATING	6X6	LUCKS	1		x	$ 21,693.00	10	$ (2,169.30)	01/01/95
12621	411	1009992	Fixed Plant Equipment	OVEN ROTATING	6X6	LUCKS	1		x	$ 21,693.00	10	$ (2,169.30)	01/01/95
12622	411	11-1028-377#	Fixed Plant Equipment	MIXER FOOD FLOOR	V-1401U	HOBART	1		x	$ 18,594.00	10	$ (1,859.40)	01/01/95
12623	411	11-1028-376#	Fixed Plant Equipment	MIXER FOOD FLOOR	V-1401U	HOBART	1		x	$ 18,594.00	10	$ (1,859.40)	01/01/95
12624	411		Fixed Plant Equipment	TUMBLE CHILLER	48/36	GROEN	1		broken	$ 41,320.00	10	$ (4,132.00)	01/01/95
12625	411		Fixed Plant Equipment	TUMBLE CHILLER	48/36	GROEN	1		broken	$ 41,320.00	10	$ (4,132.00)	01/01/95
12626	411		Fixed Plant Equipment	TUMBLE CHILLER	48/36	GROEN	1		broken	$ 41,320.00	10	$ (4,132.00)	01/01/95
12627	411	01981-1#	Fixed Plant Equipment	KETTLE STEAM FLOOR	200 GAL	GROEN	1		x	$ 9,297.00	10	$ (929.70)	01/01/95
12628	411	02175-1#	Fixed Plant Equipment	KETTLE STEAM FLOOR	200 GAL	GROEN	1		x	$ 9,297.00	10	$ (929.70)	01/01/95
12629	411	01698-1#	Fixed Plant Equipment	KETTLE STEAM FLOOR	200 GAL	GROEN	1		x	$ 9,297.00	10	$ (929.70)	01/01/95
12630	411	01699-2#	Fixed Plant Equipment	KETTLE STEAM FLOOR	200 GAL	GROEN	1		x	$ 9,297.00	10	$ (929.70)	01/01/95
12631	411	01695-2# 1698	Fixed Plant Equipment	KETTLE STEAM FLOOR	200 GAL	GROEN	1		x	$ 9,297.00	10	$ (929.70)	01/01/95
12632	411	01699-3#	Fixed Plant Equipment	KETTLE STEAM FLOOR	200 GAL	GROEN	1		x	$ 9,297.00	10	$ (929.70)	01/01/95
12633	411		Fixed Plant Equipment	WARMER 2 DOOR		TRAULSEN			disposed	$ 5,682.00	10	$ (568.20)	01/01/95
12634	411		Fixed Plant Equipment	WARMER 2 DOOR		TRAULSEN			disposed	$ 5,682.00	10	$ (568.20)	01/01/95
12635	411		Fixed Plant Equipment	WARMER 2 DOOR		TRAULSEN			disposed	$ 5,682.00	10	$ (568.20)	01/01/95
12636	411		Fixed Plant Equipment	REFRIGERATOR 2 DOOR		TRAULSEN			disposed	$ 8,264.00	10	$ (826.40)	01/01/95
12637	411		Fixed Plant Equipment	REFRIGERATOR 2 DOOR		TRAULSEN			disposed	$ 8,264.00	10	$ (826.40)	01/01/95
12638	411		Fixed Plant Equipment	FREEZER 2 DOOR		TRAULSEN			disposed	$ 9,400.00	10	$ (940.00)	01/01/95
12639	411		Fixed Plant Equipment	FREEZER 2 DOOR		TRAULSEN			disposed	$ 9,400.00	10	$ (940.00)	01/01/95
12640	411		Fixed Plant Equipment	FREEZER 2 DOOR		TRAULSEN			disposed	$ 9,400.00	10	$ (940.00)	01/01/95
12641	411		Fixed Plant Equipment	FREEZER 2 DOOR		TRAULSEN			disposed	$ 9,400.00	10	$ (940.00)	01/01/95
12642	411		Fixed Plant Equipment	FREEZER 2 DOOR		TRAULSEN			disposed	$ 9,400.00	10	$ (940.00)	01/01/95

ATTACHMENT 3

12643	411		Fixed Plant Equipment	WARMER 2 DOOR		TRAULSEN			disposed	$ 5,682.00	10	$ (568.20)	01/01/95
12644	411		Fixed Plant Equipment	WARMER 2 DOOR		TRAULSEN			disposed	$ 5,682.00	10	$ (568.20)	01/01/95
12645	411		Fixed Plant Equipment	WARMER 2 DOOR		TRAULSEN			disposed	$ 5,682.00	10	$ (568.20)	01/01/95
12646	411		Fixed Plant Equipment	LINE CONVEYOR					x	$ 8,781.00	10	$ (878.10)	01/01/95
12647	411		Fixed Plant Equipment	LINE CONVEYOR					x	$ 8,781.00	10	$ (878.10)	01/01/95
12648	411		Fixed Plant Equipment	LINE CONVEYOR	NTMC-400	NATIONAL CONVEYOR			x	$ 8,781.00	10	$ (878.10)	01/01/95
12649	411		Fixed Plant Equipment	LINE CONVEYOR	NTMC-400	NATIONAL CONVEYOR			x	$ 8,781.00	10	$ (878.10)	01/01/95
12650	411	67640-11-99	Fixed Plant Equipment	SYSTEM DISHWASHING		STERO	1		x	$ 61,980.00	10	$ (6,198.00)	01/01/95
12651	411	736699-10-05	Fixed Plant Equipment	SYSTEM DISHWASHING		STERO	1		x	$ 61,980.00	10	$ (6,198.00)	01/01/95
12652	411	75691-10-05	Fixed Plant Equipment	SYSTEM DISHWASHING		STERO	1		x	$ 61,980.00	10	$ (6,198.00)	01/01/95
12653	411	951363687	Fixed Plant Equipment	MAKER ICE	SERIES 1	MANITOWOC	1		x	$ 5,682.00	10	$ (568.20)	01/01/95
12654	411	951363686	Fixed Plant Equipment	MAKER ICE	SERIES 1	MANITOWOC	1		x	$ 5,682.00	10	$ (568.20)	01/01/95
12655	411	15976HCF#	Fixed Plant Equipment	PAN BRAISING	HFP/2-2	GROEN	1		x	$ 8,264.00	10	$ (826.40)	01/01/95
12656	411	113094HG0135#	Fixed Plant Equipment	OVEN COMBI	COS-101S	BLODGETT	1		x	$ 5,682.00	10	$ (568.20)	01/01/95
12657	411	0492J5334106#	Fixed Plant Equipment	OVEN CONVECTION	RE-44	BLODGETT	1		x	$ 5,275.00	10	$ (527.50)	01/01/85
12658	411	0492J5182101#	Fixed Plant Equipment	OVEN CONVECTION	RE-44	BLODGETT	1		x	$ 5,275.00	10	$ (527.50)	01/01/85
12659	411		Fixed Plant Equipment	SINK S/S 3 BASIN			1		x	$ 6,715.00	10	$ (671.50)	01/01/95
12660	411	V759660K94#	Fixed Plant Equipment	WARMER 2 DOOR	RIF232LU	TRAULSEN	1		disposed	$ 5,682.00	10	$ (568.20)	01/01/95
12661	411		Fixed Plant Equipment	REFRIGERATOR 2 DOOR		TRAULSEN	1		x	$ 8,264.00	10	$ (826.40)	01/01/95
12662	411	V759760K94#	Fixed Plant Equipment	REFRIGERATOR 2 DOOR	RRI232LU	TRAULSEN	1		disposed	$ 8,264.00	10	$ (826.40)	01/01/95
12663	411		Fixed Plant Equipment	REFRIGERATOR 2 DOOR	RRI232LU	TRAULSEN	1		x	$ 8,264.00	10	$ (826.40)	01/01/95
12664	411	481067572NB#	Fixed Plant Equipment	RANGE GRIDDLE TOP	GH60	VULCAN	1		x	$ 5,682.00	10	$ (568.20)	01/01/95
12665	411	481067571NR	Fixed Plant Equipment	RANGE BURNER W/GRIDDLE	GH45/72	VULCAN	1		x	$ 6,715.00	10	$ (671.50)	01/01/95
12666	411	515272-152731	Fixed Plant Equipment	STEAMER PRESSURELESS DOU	GENERATI	GROEN	1		x	$ 9,090.00	10	$ (909.00)	01/01/95
12667	411	01846-1#	Fixed Plant Equipment	KETTLE STEAM FLOOR	60 GAL	GROEN	1		x	$ 9,297.00	10	$ (929.70)	01/01/95
12668	411		Fixed Plant Equipment	HOOD EXHAUST S/S		AVTEC			x	$ 7,746.00	10	$ (774.60)	01/01/95
12669	421	31-1030-244#	Institutional Equipment	CHOPPER STOCK	-HCM-300	HOBART	1		x	$ 9,297.00	10	$ (929.70)	01/01/95
12670	411		Fixed Plant Equipment	SINK 1 BASIN W/STORAGE			1		x	$ 7,746.00	10	$ (774.60)	01/01/95
12671	411		Fixed Plant Equipment	SINK S/S 2 BASIN			1		x	$ 6,198.00	10	$ (619.80)	01/01/95
12672	411	9184-0721-113#	Fixed Plant Equipment	SLICER MEAT	160GS	BERKEL			unk	$ 5,682.00	10	$ (568.20)	01/01/95
12673	411	9184-0721-755#	Fixed Plant Equipment	SLICER MEAT	160GS	BERKEL			unk	$ 5,682.00	10	$ (568.20)	01/01/95
12674	411		Fixed Plant Equipment	SINK S/S 2 BASIN			1		x	$ 5,682.00	10	$ (568.20)	01/01/95
12675	411		Fixed Plant Equipment	SINK S/S 2 BASIN			1		x	$ 5,682.00	10	$ (568.20)	01/01/95
12684	411		Fixed Plant Equipment	SINK S/S 3 BASIN			1		x	$ 6,248.00	10	$ (624.80)	01/01/96
12685	411	938143	Fixed Plant Equipment	SYSTEM DISHWASHING		INSINGER	XI		x	$ 24,990.00	10	$ (2,499.00)	01/01/96
12686	411	938194#	Fixed Plant Equipment	SYSTEM TRAY WASH	TD 321-3	INSINGER	XI		x	$ 18,743.00	10	$ (1,874.30)	01/01/96
12687	411	938206#	Fixed Plant Equipment	SYSTEM TRAY WASH	TD 321-3	INSINGER	XI		x	$ 18,743.00	10	$ (1,874.30)	01/01/96
12688	411		Fixed Plant Equipment	MAKER ICE	CSM1202A	SCOTSMAN			x	$ 5,727.00	10	$ (572.70)	01/01/96
12689	411		Fixed Plant Equipment	MAKER ICE	CSM1202A	SCOTSMAN	1		x	$ 5,727.00	10	$ (572.70)	01/01/96
12690	411		Fixed Plant Equipment	SYSTEM CONVEYOR		NATIONAL CONVEYOR	XI		x	$ 8,851.00	10	$ (885.10)	01/01/96
12691	411	J9307985#	Fixed Plant Equipment	REFRIGERATOR 3 DOOR	C-3RIS-3	CONTINENTAL			disposed	$ 11,558.00	10	$ (1,155.80)	01/01/96
12692	411	11-1027-596#	Fixed Plant Equipment	MIXER FOOD FLOOR	L-800D	HOBART	XI		x	$ 6,248.00	10	$ (624.80)	01/01/96
12693	411	235992-T14A#	Fixed Plant Equipment	COMBI COOKER	CCE-23	CLEVELAND	XI		x	$ 8,330.00	10	$ (833.00)	01/01/96
12694	411	66892-T14A#	Fixed Plant Equipment	COMBI COOKER	CCE-23	CLEVELAND	XI		x	$ 8,330.00	10	$ (833.00)	01/01/96
12695	411	0492J5334105#	Fixed Plant Equipment	OVEN CONVECTION	RE-44	BLODGETT	XI		x	$ 5,275.00	10	$ (527.50)	01/01/85
12696	411	0492J5334103#	Fixed Plant Equipment	OVEN CONVECTION	RE-44	BLODGETT	XI		x	$ 5,275.00	10	$ (527.50)	01/01/85
12697	411	34882#	Fixed Plant Equipment	KETTLE STEAM FLOOR	100 GAL	GROEN	XI		x	$ 8,226.00	10	$ (822.60)	01/01/96

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12698	411	35162#	Fixed Plant Equipment	KETTLE STEAM FLOOR	100 GAL	GROEN	XI			x	$ 8,226.00	10	$ (822.60)	01/01/96
12699	411	WT3092-931-01#	Fixed Plant Equipment	KETTLE STEAM FLOOR	100 GAL	NATIONAL	XI			x	$ 8,226.00	10	$ (822.60)	01/01/96
12700	411		Fixed Plant Equipment	HOOD EXHAUST S/S	5430	AQUA-MATIC	XI			x	$ 9,371.00	10	$ (937.10)	01/01/96
12701	411	ICAJ0005#	Fixed Plant Equipment	WARMER	2303-K5	FRANKLIN	XI			x	$ 6,768.00	10	$ (676.80)	01/01/96
12702	411		Fixed Plant Equipment	RANGE GRIDDLE TOP	2X2	FRANKLIN	XI			x	$ 5,206.00	10	$ (520.60)	01/01/96
12703	411	71263-0294#	Fixed Plant Equipment	SERVING LINE S/S W/TRAY	8BLC-4-R	PRECISION				x	$ 18,222.00	10	$ (1,822.20)	01/01/96
12704	411		Fixed Plant Equipment	HOOD EXHAUST S/S	5430	AQUA-MATIC				x	$ 5,727.00	10	$ (572.70)	01/01/96
12773	411		Fixed Plant Equipment	COOLER WALK-IN	60X60					x	$224,913.00	10	$(22,491.30)	01/01/96
12774	411		Fixed Plant Equipment	FREEZER WALK-IN	30X15					x	$ 35,143.00	10	$ (3,514.30)	01/01/96
12775	411		Fixed Plant Equipment	FREEZER WALK-IN	30X15	TAFCO	XI			x	$ 35,143.00	10	$ (3,514.30)	01/01/96
12776	411		Fixed Plant Equipment	COOLER WALK-IN	15X15	TAFCO	XI			x	$ 17,702.00	10	$ (1,770.20)	01/01/96
12782	411		Fixed Plant Equipment	FREEZER WALK-IN	60X60					x	$374,856.00	10	$(37,485.60)	01/01/96
12783	411		Fixed Plant Equipment	COOLER WALK-IN	26X36	#112				x	$ 66,228.00	10	$ (6,622.80)	01/01/96
12784	411		Fixed Plant Equipment	COOLER WALK-IN	15X20					x	$ 23,428.00	10	$ (2,342.80)	01/01/96
12785	411		Fixed Plant Equipment	COOLER WALK-IN	24X15					x	$ 28,114.00	10	$ (2,811.40)	01/01/96
12786	411		Fixed Plant Equipment	COOLER WALK-IN	24X40					x	$ 80,393.00	10	$ (8,039.30)	01/01/96
12787	411		Fixed Plant Equipment	COOLER WALK-IN	18X45					x	$ 50,501.00	10	$ (5,050.10)	01/01/96
12788	411		Fixed Plant Equipment	COOLER WALK-IN	45X30					x	$ 84,343.00	10	$ (8,434.30)	01/01/96
12789	411		Fixed Plant Equipment	FREEZER WALK-IN	15X6	TAFCO	XI			x	$ 6,998.00	10	$ (699.80)	01/01/76
12790	411		Fixed Plant Equipment	COOLER WALK-IN	15X6	TAFCO	XI			x	$ 6,998.00	10	$ (699.80)	01/01/76
12791	411		Fixed Plant Equipment	RANGE BURNERTOP W/GRIDDL	6 BURNER	GARLAND				x	$ 6,667.00	10	$ (666.70)	01/01/90
12792	411		Fixed Plant Equipment	SERVING LINE S/S W/TRAY						x	$ 6,718.00	10	$ (671.80)	01/01/76
12796	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12797	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12798	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12799	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12800	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12801	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12802	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12803	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12804	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12805	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12806	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12807	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12808	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12809	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12810	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12811	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12812	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12813	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12814	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12815	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12816	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12817	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12818	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12819	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12820	421		Institutional Equipment	FOOD DELIVERY CARTS						disposed	$ 6,300.00	10	$ (630.00)	01/01/90

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12821	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12822	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12823	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12824	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12825	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12826	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12827	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12828	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12829	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12830	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12831	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12832	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12833	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12834	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12835	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12836	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12837	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12838	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12839	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12840	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12841	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12842	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12843	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12844	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12845	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12846	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12847	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12848	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12849	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12850	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12851	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12852	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12853	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12854	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12855	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12856	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12857	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12858	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12859	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12860	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12861	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12862	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12863	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12864	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12865	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12866	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12867	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90

ATTACHMENT 3

12868	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12869	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12870	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12871	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12872	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12873	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12874	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12875	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12876	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12877	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12878	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12879	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12880	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12881	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12882	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12883	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12884	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12885	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12886	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12887	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12888	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12889	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12890	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12891	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12892	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12893	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12894	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12895	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12896	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12897	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12898	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12899	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12900	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12901	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12902	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12903	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12904	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12905	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12906	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12907	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12908	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12909	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12910	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12911	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
12912	421		Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,300.00	10	$ (630.00)	01/01/90
15275	421	3323IP#	Institutional Equipment	FOOD DELIVERY CARTS		J&A			x	$ 6,624.00	10	$ (662.40)	01/04/02
15307	421	3345IP#	Institutional Equipment	FOOD DELIVERY CARTS		J&A			x	$ 6,624.00	10	$ (662.40)	02/01/02

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16219	421	3324IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16220	421	3325IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16221	421	3326IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16222	421	3327IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16223	421	3328IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16224	421	3329IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16225	421	3330IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16226	421	3331IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16227	421	3332IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16228	421	3333IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16229	421	3334IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16230	421	3335IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16231	421	3336IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16232	421	3337IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16233	421	3338IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16234	421	3339IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16235	421	3340IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16236	421	3341IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16237	421	3342IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16238	421	3343IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16239	421	3344IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	01/04/02
16240	421	3346IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16241	421	3347IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16242	421	3348IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16243	421	3349IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16244	421	3350IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16245	421	3351IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16246	421	3352IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16247	421	3353IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16248	421	3354IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16249	421	3355IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16250	421	3356IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16251	421	3357IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16252	421	3358IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16253	421	3359IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16254	421	3360IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16255	421	3361IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16256	421	3362IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16257	421	3363IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16258	421	3364IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16259	421	3365IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16260	421	3366IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16261	421	3367IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ 6,624.00	10	$ (662.40)	02/01/02
16900	421	3354 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	02/01/02
16901	421	3355 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	02/01/02
16902	421	3356 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	02/01/02
16903	421	3357 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	02/01/02

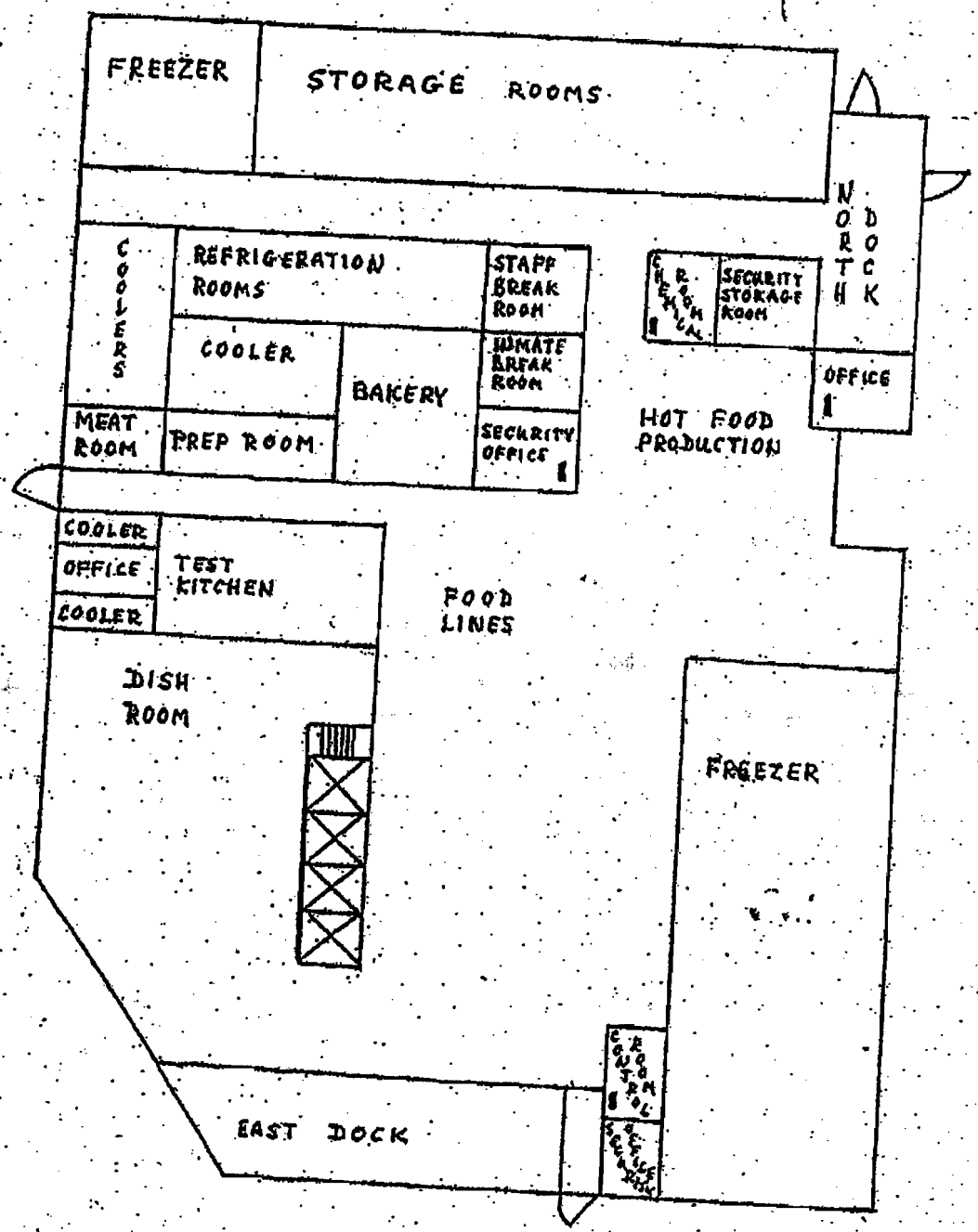
ATTACHMENT 3

16904	421	3358 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	02/01/02
16907	421	3359 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	02/01/02
16910	421	3361 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	02/01/02
16911	421	3362 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	02/01/02
16913	421	3323 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16914	421	3324 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16917	421	3326 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16919	421	3327 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16920	421	3328 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16921	421	3329 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16922	421	3330 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16923	421	3331 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16925	421	3332 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16926	421	3333 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16927	421	3334 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16931	421	3336 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16932	421	3337 IP	Institutional Equipment	FOOD DELIVERY CARTS					disposed	$ -	10	$ -	01/04/02
16936	411	194307616623509	Fbed Plant Equipment	FOOD PUMP					x	$ 33,000.00	10	$ (3,300.00)	02/12/03
17012	421		Institutional Equipment	Baler Recycler					x	$ 7,601.00	10	$ (760.10)	03/07/03
17033	411		Fbed Plant Equipment	Citywide New TV Alenna DOC					x	$ 84,228.45	10	$ (8,422.85)	12/01/02
17207	421		Institutional Equipment	Central Kitchen Compressor					x	$ 24,927.71	10	$ (2,492.77)	04/26/04
12897	411	E69-7-27792004#	Fbed Plant Equipment	COMPACTOR.CARDBOARD	6030H	BALEMASTER							
16897	421	3353 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16908	421	3360 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16915	421	3325 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16934	421	3338 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16935	421	3339 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16937	421	3340 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16938	421	3341 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16939	421	3342 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16940	421	3343 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16942	421	3344 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16943	421	3345 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16944	421	3346 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16946	421	3347 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16947	421	3348 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16950	421	3350 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16951	421	3351 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16952	421	3352 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16953	421	3363 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16954	421	3364 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16955	421	3365 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16956	421	3366 IP	Institutional Equipment	FOOD DELIVERY CARTS									
16957	421	3367 IP	Institutional Equipment	FOOD DELIVERY CARTS									
	421	#112	Institutional Equipment	COOLER 36 1/2 x 28 1/2 (Dairy)									
382	421		Institutional Equipment	FREEZER 48 x 54									
	421	#120	Institutional Equipment	COOLER (Meat)									

ATTACHMENT 3

Missing	421	234	Institutional Equipment	ICE MAKER	389073-09R	SCOTSMAN							
Missing	421	236	Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421		Institutional Equipment	FOOD DELIVERY CARTS	Missing	CARTER-HERMANN			disposed 9/30/08				
Missing	421	08-CK-033	Institutional Equipment	Tray Cabinet	Missing				disposed 11/10/08				
Missing	421	08-CK-031	Institutional Equipment	Three Sink Table	Missing				disposed 11/10/08				
Missing	421	08-CK-032	Institutional Equipment	Hand Wash Sink	Missing				disposed 11/10/08				
Missing	421	08-CKND-002	Institutional Equipment	Two Door 6' X 8' Refrigerator	Missing				disposed 11/10/08				

CENTRAL KITCHEN



= FIRE EXTINGUISHER

CHECKLIST
FOR
BID PACKAGE SUBMISSION

Here's a check list for you to make sure the bid package you submit is complete.

Incomplete bid packages will not be considered for award so if you have any questions, please contact VendorServices@cookcountygov.com, but be sure to allow enough time for us receive your inquiry and reply.

In the bid package you are submitting, make sure you:

- INCLUDE the following sections of the contract in the following order:
  - Cover page
  - Instructions to Bidders (Index and Section IB)
  - General Conditions (Index and Section GC)
  - Special Conditions (Section SC)
  - Specifications (Section S)
  - Site Inspection Form (if applicable) (Section SI)
  - Proposal (Section P)
  - Economic Disclosure Forms (Index and Section EDS)

- SIGN, ATTEST, AND NOTARIZE all three (3) Execution pages (Either Execution by a Sole Proprietor, Execution by a Partnership, or Execution by a Corporation, which ever applies to you.)

- PRINT the envelope template

- FILL OUT the required information sections as indicated on the envelope template

- TAPE the completed label to the front of a 10" x 13" envelope

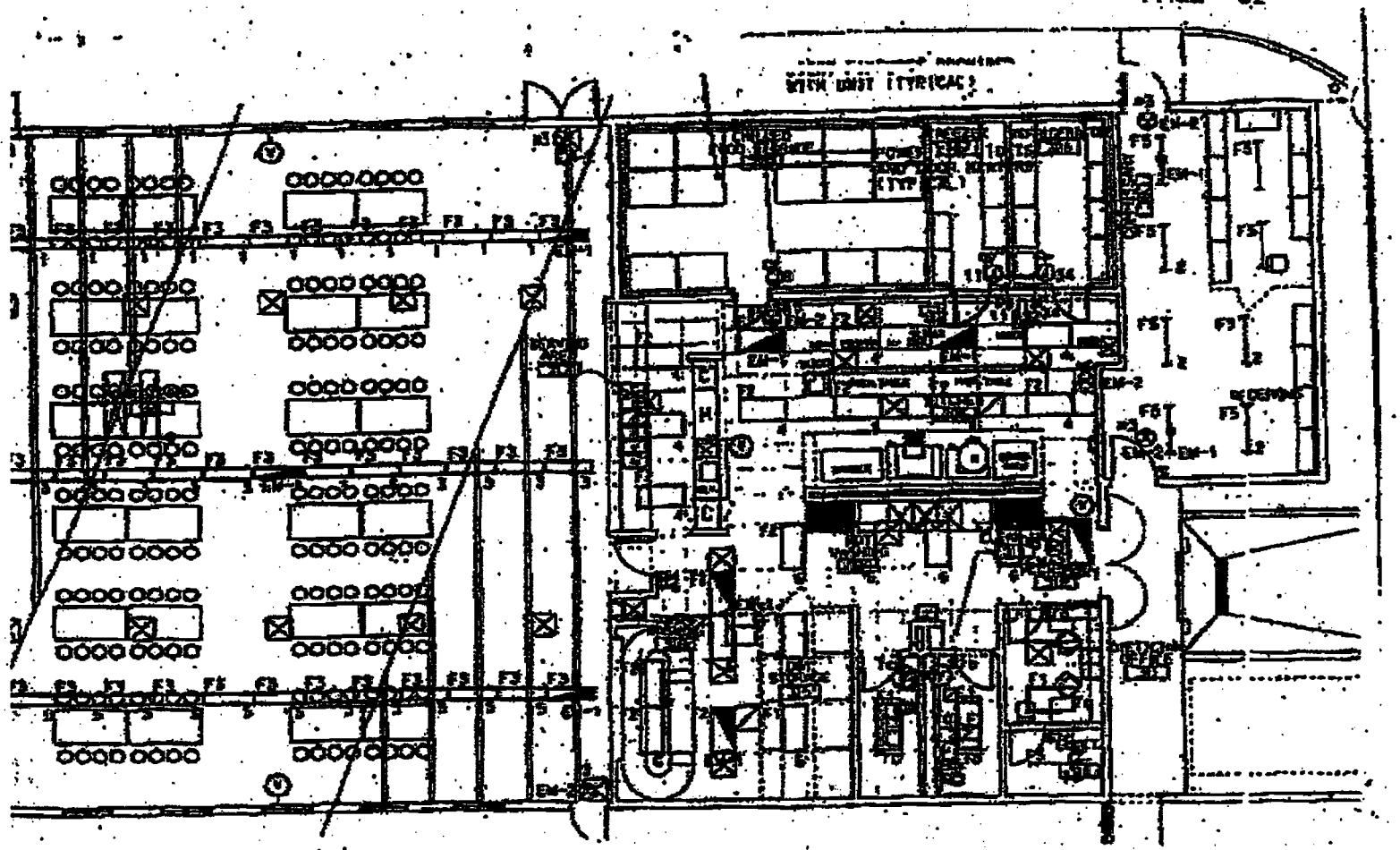
Make sure you submit your bid envelope on or before the Bid Opening Date and Time indicated on the bid envelope.

Make sure you deposit your bid envelope at the location indicated on the bid envelope.

Bid envelopes submitted late or deposited in the wrong location will not be considered for award.

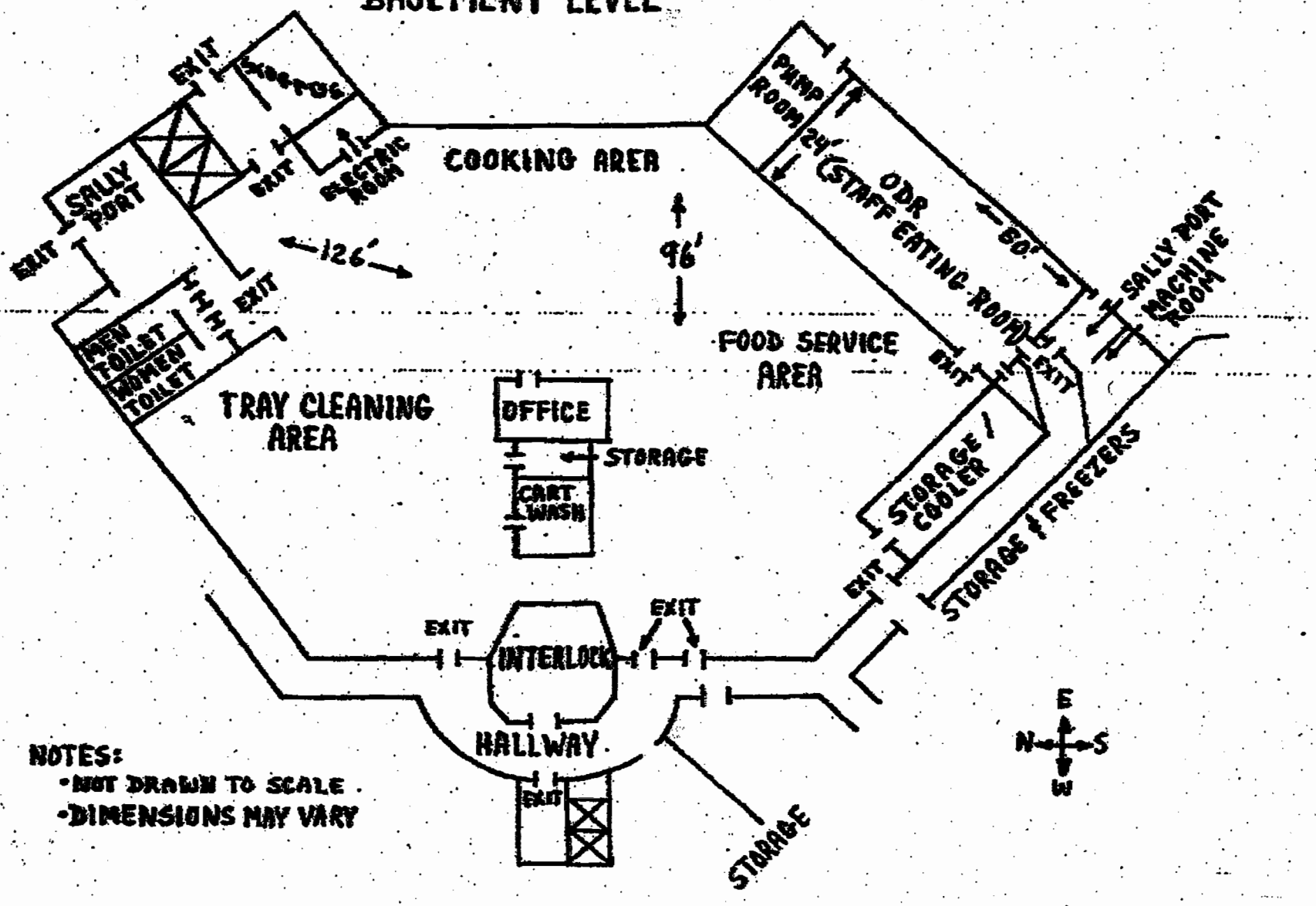
Good luck!

10:27 7738697811 PAGE 02



Boot Camp Kitchen & Mess Hall

KITCHEN-DIVISION II
BASEMENT LEVEL



NOTES:
- NOT DRAWN TO SCALE
- DIMENSIONS MAY VARY

Equipment to be Replaced Per Section II

Item	Asset Description 2	Asset Description 3	Bldg Loc	Bldg. Loc. 2
Steam Kettle	PT-40	Dover or Equivalent	Div V	ODR
Oven (Double)	684-24TH	Garland or Equivalent	Div V	ODR
Mixer	D-300D	Hobart or Equivalent	Div V	ODR
Dishwasher	LT1	Hobart or Equivalent	Div V	ODR
Hot Box	1500H-73-4	Servolift Eastern or Equivalent	Div V	ODR
Ice Dispenser	TJ45S	Remcor or Evquivalent	Div V	ODR
Beverage Dispenser		Craftco or Equivalent	Div V	ODR
Salad Bar (Mobile)		RANDELL OR EQUIVALENT	Div V	ODR
Serving Line/Steam Table		EAGLE GROUP OR EQUIVALENT	Div V	ODR
COMBI COOKER	CCE-23 Combi Craft	Cleveland or Equivalent or Equivalent	XI	Kitchen
COMBI COOKER	CCE-23 Combi Craft	Cleveland or Equivalent	XI	Kitchen
HOOD EXHAUST S/S	5430	Aquamatic or Equivalent	XI	Kitchen
HOOD EXHAUST S/S	5430	Aquamatic or Equivalent	XI	Kitchen
KETTLE STEAM FLOOR #1	100 GAL DTA 13-100	Groen or Equivalent	XI	Kitchen
KETTLE STEAM FLOOR #2	100 GAL	Groen or Equivalent	XI	Kitchen
KETTLE STEAM FLOOR #3	100 GAL	National or Equivalent	XI	Kitchen
MIXER FOOD FLOOR	L-800 D	Hobart or Equivalent	XI	Kitchen
OVEN CONVECTION	RE-44	Blodgett or Equivalent	XI	Kitchen
OVEN CONVECTION	RE-44	Blodgett or Equivalent	XI	Kitchen
RANGE GRIDDLE TOP	2X2	Franklin or Equivalent	XI ODR	ODR
SERVING LINE S/S W/TRAY	BBLC-4-R	Precision Industries or Equivalent	XI	Kitchen
SINK S/S 2 BASIN		ADVANCE TABCO OR EQUIVALENT	XI	Kitchen
SYSTEM CONVEYOR		National or Equivalent CONVEYOR	XI	Kitchen
WARMER	2303-K5	Franklin or Equivalent	XI	ODR
Bread Warmer		Toast Master or Equivalent	XI	ODR
Fork Lift		Toyota	XI	Kitchen
Pallet Jack-Battery		Global Industrial	Xi	Kitchen
Pallet Jack-Battery		Global Industrial	Xi	Kitchen
Pallet Jack-Manual		TROY OR EQUIVALENT	XI	Kitchen
Fryer	F14S-V	Pitco or Equivalent	XI	ODR

Equipment to be Replaced Per Section II

Item	Asset Description 2	Asset Description 3	Bldg Loc	Bldg. Loc. 2
Freezer Reach-in Cooler	2 Door Classic URF-SS	Contiental or Equivalent	XI	ODR
Salad Bar		Precision Industries or Equivalent	XI	ODR
Steam Cabinet	Steamcraft #3.1	Cleveland or Equivalent	XI	ODR
SLICER MEAT	180GS	Berkel or Equivalent	XI	Kitchen
Meat Slicer	GC12	Chetmate/Globe	XI	Kitchen
SLICER MEAT	180GS	Berkel or Equivalent	XI	Kitchen
Cart Heater	3 Door Classic C-3RIS-3F	Contiental or Equivalent	XI	Kitchen
MAKER ICE		Scotsman or Equivalent	XI	Kitchen
Ice Maker	FD470	Scotsman or Equivalent	XI	ODR
SYSTEM DISHWASHING	PRC-64A-RS	Hobart or Equivalent	BC	Kitchen
MIXER FOOD FLOOR	XT-500	Blakslee D018052 or Equivalent	BC	Kitchen
KETTLE STEAM FLOOR	60 GAL	Cleveland KLG-60-T or Equivalent	BC	Kitchen
WARMER 2 DOOR		Hobart or Equivalent	BC	Kitchen
HOOD EXHAUST S/S			BC	Kitchen
HOTFOOD UNIT W/TRAY SLIDE		EAGLE GROUP OR EQUIVALENT	BC	Kitchen
Meat Slicer	3850	Globe Federal Supply or Equivalent	BC	Kitchen
Grill		Garland or Equivalent	BC	Kitchen
PAN BRAISING/TILT SKILLET	HFP/2-2	Groen or Equivalent	BC	Kitchen
Ice Maker	1305-W5	Follett or Equivalent	BC	Kitchen
Steam Table		Hobart or Equivalent	BC	Kitchen
Refrigerator Reach-In		Hobart or Equivalent	BC	Kitchen
Refrigerator Reach-In	OE-1	Hobart or Equivalent	BC	Kitchen
Oven	SGL-40RT	Cleveland or Equivalent	BC	Kitchen
Ice Maker	BY1305WS	Manitowoc or Equivalent	BC	Kitchen
Juice Cooler	D25-4	Craftco or Equivalent	BC	Kitchen
Salad Bar		RANDELL OR EQUIVALENT	BC	Kitchen
SS Table 8 Foot		ADVANCE TABCO OR EQUIVALENT	BC	Kitchen
SS Table 12 Foot		ADVANCE TABCO OR EQUIVALENT	BC	Kitchen

Equipment to be Replaced Per Section II

Item	Asset Description 2	Asset Description 3	Bldg Loc	Bldg. Loc. 2
SS Expediting Table		ADVANCE TABCO OR EQUIVALENT	BC	Kitchen
Table Cart (3x2)		ADVANCE TABCO OR EQUIVALENT	BC	Kitchen
Meat Slicer	Trief-Puma CE (electronic) 700EB	PUMA or Equivalent	Central Kitchen	Daily Meat Refrigerator Room 137
KETTLE STEAM FLOOR 1	FT-100 100 GAL	Groen or Equivalent	Central Kitchen	Hot Food Production
KETTLE STEAM FLOOR 2	FT-100 100 GAL	Groen or Equivalent	Central Kitchen	Hot Food Production
KETTLE STEAM FLOOR 3	FT-100 100 GAL	Groen or Equivalent	Central Kitchen	Hot Food Production
KETTLE STEAM FLOOR 4	FT-100 100 GAL	Groen or Equivalent	Central Kitchen	Hot Food Production
KETTLE STEAM FLOOR 5	FT-100 100 GAL	Groen or Equivalent	Central Kitchen	Hot Food Production
KETTLE STEAM FLOOR 6	FT-100 100 GAL	Groen or Equivalent	Central Kitchen	Hot Food Production
MIXER FOOD FLOOR	V-1401U	Hobart or Equivalent	Central Kitchen	Hot Food Production
MIXER FOOD FLOOR	V-1401U	Hobart or Equivalent	Central Kitchen	Hot Food Production
CART WARMER		Contiental or Equivalent	Central Kitchen	Hot Food Production
CART WARMER		Contiental or Equivalent	Central Kitchen	Hot Food Production
OVEN COMBI STEAM 1	COS-20e	Blodgett or Equivalent	Central Kitchen	Hot Food Production
OVEN COMBI STEAM 2	COS-20e	Blodgett or Equivalent	Central Kitchen	Hot Food Production
OVEN COMBI STEAM 3	COS-20e	Blodgett or Equivalent	Central Kitchen	Hot Food Production
OVEN COMBI STEAM 4	COS-20e	Blodgett or Equivalent	Central Kitchen	Hot Food Production
OVEN COMBI STEAM 5	COS-20e	Blodgett or Equivalent	Central Kitchen	Hot Food Production
OVEN COMBI STEAM 6	COS-20e	Blodgett or Equivalent	Central Kitchen	Hot Food Production

Equipment to be Replaced Per Section II

Item	Asset Description 2	Asset Description 3	Bldg Loc	Bldg. Loc. 2
OVEN RACK ROTATING #1	RM206	LUCKS or Equivalent	Central Kitchen	Hot Food Production
OVEN RACK ROTATING #2	RM206	LUCKS or Equivalent	Central Kitchen	Hot Food Production
OVEN RACK ROTATING #3	RM206	LUCKS or Equivalent	Central Kitchen	Hot Food Production
PAN BRAISING/TILT SKILLET	HFP/2-3	Groen or Equivalent	Central Kitchen	Hot Food Production
PAN BRAISING/TILT SKILLET #1	HFP/2-3	Groen or Equivalent	Central Kitchen	Hot Food Production
PAN BRAISING/TILT SKILLET #2	HFP/2-3	Groen or Equivalent	Central Kitchen	Hot Food Production
PAN BRAISING/TILT SKILLET #3	HFP/2-3	Groen or Equivalent	Central Kitchen	Hot Food Production
PAN BRAISING/TILT SKILLET #4	HFP/2-3	Groen or Equivalent	Central Kitchen	Hot Food Production
PAN BRAISING/TILT SKILLET #5	HFP/2-3	Groen or Equivalent	Central Kitchen	Hot Food Production
Stainless Steel Table on wheels		ADVANCE TABCO OR EQUIVALENT	Central Kitchen	Hot Food Production
Stainless Steel Table with Sink		ADVANCE TABCO OR EQUIVALENT	Central Kitchen	Hot Food Production
Stainless Steel Table with Sink		ADVANCE TABCO OR EQUIVALENT	Central Kitchen	Hot Food Production
Stainless Steel Table with Sink		ADVANCE TABCO OR EQUIVALENT	Central Kitchen	Hot Food Production
KETTLE STEAM FLOOR #1	Ft-200 200 GAL	Groen or Equivalent	Central Kitchen	Kettle Cook Area
KETTLE STEAM FLOOR #2	INA/2-200 GAL	Groen or Equivalent	Central Kitchen	Kettle Cook Area
KETTLE STEAM FLOOR #3	INA/2-200 200 GAL	Groen or Equivalent	Central Kitchen	Kettle Cook Area
KETTLE STEAM FLOOR #4	INA/2-200 200 GAL	Groen or Equivalent	Central Kitchen	Kettle Cook Area
KETTLE STEAM FLOOR #5	INA/2-200 200 GAL	Groen or Equivalent	Central Kitchen	Kettle Cook Area
KETTLE STEAM FLOOR #6	INA/2-200 200 GAL	Groen or Equivalent	Central Kitchen	Kettle Cook Area
SINK S/S 2 BASIN		ADVANCE TABCO OR EQUIVALENT	Central Kitchen	Kettle Cook Area
HOOD EXHAUST S/S		AVTEC or Equivalent	Central Kitchen	Test Kitchen
KETTLE STEAM FLOOR	INA/2-60 60 GAL	Groen or Equivalent	Central Kitchen	Test Kitchen
OVEN COMBI STEAM K	COS-101S	Blodgett or Equivalent	Central Kitchen	Test Kitchen
OVEN CONVECTION	RE-44	Blodgett or Equivalent	Central Kitchen	Test Kitchen
OVEN CONVECTION	RE-44	Blodgett or Equivalent	Central Kitchen	Test Kitchen

Equipment to be Replaced Per Section II

Item	Asset Description 2	Asset Description 3	Bldg Loc	Bldg. Loc. 2
PAN BRAISING/TILT SKILLET	HFP/2-2	Groen or Equivalent	Central Kitchen	Test Kitchen
RANGE BURNER W/GRIDDLE GRILL/STOVE OVEN	GH45/72	VULCAN or Equivalent	Central Kitchen	Test Kitchen
RANGE GRIDDLE TOP GRILL/OVEN	GH60	VULCAN or Equivalent	Central Kitchen	Test Kitchen
REFRIGERATOR 4 DOOR		TRAULSEN or Equivalent	Central Kitchen	Test Kitchen
SINK S/S 3 BASIN, FAUCET AND DRAIN		ADVANCE TABCO OR EQUIVALENT	Central Kitchen	Test Kitchen
STEAMER PRESSURELESS DOUBLE GENERATION 3	GG3-S	Groen or Equivalent	Central Kitchen	Test Kitchen
CHOPPER	R6-400	HALL or Equivalent	Central Kitchen	Test Kitchen
COOLER	RRI23LUT	TRAULSEN or Equivalent	Central Kitchen	Test Kitchen
COOLER	RRI23LUT	TRAULSEN or Equivalent	Central Kitchen	Test Kitchen
FREEZER	RR232LUT	TRAULSEN or Equivalent	Central Kitchen	Test Kitchen
HOT BOX/WARNER		TRAULSEN or Equivalent	Central Kitchen	Test Kitchen
SYSTEM DISHWASHING 2	STBUW-27D	STERO or Equivalent	Central Kitchen	Ware Wash Room 140
SYSTEM DISHWASHING 3	STBUW-27D	STERO or Equivalent	Central Kitchen	Ware Wash Room 140
MAKER ICE	SERIES 1300	MANITOWOC or Equivalent	Central Kitchen	1st Floor
SINK 1 BASIN, FAUCET AND DRAIN W/STORAGE		ADVANCE TABCO OR EQUIVALENT	Central Kitchen	1st Floor
SANDWICH MAKER	LUNCH TRAY	BOTSCH or Equivalent	Central Kitchen	Sandwich Making Room

COOK COUNTY
DEPARTMENT OF CORRECTIONS

PROPOSED 08/07

WEEK I

Implemented 08/07
Revised 9/07, 9/08

CURRENT MENU

CONTRACT NO. 08-84-387 REBID

Weekly average of 2800 CALORIES per day

Winter Menu 2008-2009

THURSDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Spicy Rice/Meat Casserole (3 oz meat)	10 oz
	Oatmeal	12 oz	White Turkey	4 oz	Green Beans	1/2 c
	Cottage Fries	3/4 c	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Mayo Type Dressing	2 @	Dressing	1 oz
	Jelly	1/2 oz	Cookie	1 pk	Wheat Bread/Dnner Roll	2 sl or 1 @
	Margarine	1 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Cake (1/70)	1 @
	Coffee/Sugar	8 oz / 2 @			Skim Milk	8 oz
	Salt &,Pepper	1 @			Salt & Pepper	1 @
FRIDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Chicken or Beef	3 oz
	Grits	12 oz	Peppered Bologna	2 oz	Cheesy Pasta	1 c
	Turkey Hash	3/4 c	Bologna	2 oz	Carrots	1/2 c
	Wheat Bread	2 sl	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Jelly	1/2 oz	Mustard	2 @	Dressing	1 oz
	Margarine	1 oz	Chips (1/2 oz)	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Snack	1 @	Margarine	1/2 oz
	Coffee/Sugar	8 oz / 2 @	Fruit Drink (8 oz)	1 pkt	Gelatin	1/2 c
	Salt & Pepper	1 @			Skim Milk	8 oz
					Salt & Pepper	1 @
SATURDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Buffalo Turkey (3 oz meat)	4 oz
	Oatmeal	12 oz	Bologna	4 oz	Rice	1 c
	Eggs	3 oz	Wheat Bread	4 sl	Seasoned Beans	1/2 c
	Pastry	1 @	Mustard	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Cookie	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Brownie	1 @
	Coffee/Sugar	8 oz / 2 @			Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
SUNDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Turkey Stew w/ Potatoes	10 oz
	Grits	12 oz	Honey Turkey Ham	2 oz	Peas & Carrots	1/2 c
	Turkey Hash (3 oz meat)	4 oz	Bologna	2 oz	Tossed Salad	1/2 c
	Lyonnaise Potatoes	3/4 c	Wheat Bread	4 sl	Dressing	1 oz
	Wheat Bread	2 sl	Mustard	2 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Margarine	1/2 oz
	Margarine	1 oz	Snack	1 @	Cookies	2 @
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Skim Milk	8 oz
	Coffee/Sugar	8 oz / 2 @			Salt & Pepper	1 @
	Salt & Pepper	1 @				
MONDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Curried Chicken (3 oz meat)	4 oz
	Dry Cereal	1 c	Dark Cured Turkey Ham	4 oz	Rice	1 c
	Eggs	3 oz	Wheat Bread	4 sl	Cabbage	1/2 c
	Wheat Bread	2 sl	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Dressing	1 oz
	Margarine	1 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Margarine	1/2 oz
	Coffee/Sugar	8 oz / 2 @			Cake (1/70)	1 @
	Salt & Pepper	1 @			Skim Milk	8 oz
					Salt & Pepper	1 @
TUESDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Hot Dogs	3 oz
	Grits	12 oz	Salami	2 oz	Pasta w/ Meat Sauce (.5 oz meat)	1 c
	Waffles or Pancakes	3 @	Bologna	2 oz	Sweet Potatoes	1/2 c
	Syrup	1 oz	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Margarine	1 oz	Mustard	2 @	Salad Dressing	1 oz
	Skim Milk	8 oz	Cookie	1 pk	Wheat Bread or Dinner Roll	2 sl or 1@
	Coffee	8 oz	Snack	1 @	Mustard	2 @
	Sugar	2 @	Fruit Drink (8 oz)	1 pkt	Cookies	2 @
	Salt & Pepper	1 @			Skim Milk	8 oz
					Salt & Pepper	1 @
WEDNESDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Taco (3 oz meat)	4 oz
	Dry Cereal	1 c	Turkey Ham	2 oz	Rice	1 c
	Breakfast Burrito	3 oz	Cheese	2 oz	Seasoned Beans	1/2 c
	Rice	3/4 c	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Jelly	1/2 oz	Mayo Type Dressing	2 @	Salad Dressing	1 oz
	Margarine	1 oz	Cookie	1 pk	Tortillas	2 @
	Skim Milk	8 oz	Snack	1 @	Margarine	1/2 oz
	Coffee/Sugar	8 oz / 2 @	Fruit Drink (8 oz)	1 pkt	Brownie	1 @
	Salt & Pepper	1 @			Skim Milk	8 oz
					Salt & Pepper	1 @

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Side dishes are volume measurements.
All combination dishes are 50% poultry/40% soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E02 837

Juveniles will receive the same menu as the adults except they will receive 4 oz of deli meat (no imitation cheese), 8 oz milk (no fruit drink), and an extra serving of fruit daily at lunch. At dinner, they will receive 8 oz fruit drink (no milk) and no salad. This meets the Enhanced Menu Planning Option 1996.

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

Client
DIETITIAN'S SIGNATURE:

CONTRACT NO. 08-84-387 REBID

COOK COUNTY
DEPARTMENT OF CORRECTIONS

PROPOSED 08/07

WEEK II

Implemented 08/07
Revised

CURRENT MENU

Weekly average of 2800 CALORIES per day

Winter Menu 2008-2009

THURSDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Chicken Chili	10 oz
	Oatmeal w/Margarine	12 oz	Bologna	4 oz	Carrots	1/2 c
	Eggs	2 @ or 3 oz	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Mayo Type Dressing	2 @	Dressing	1 oz
	Jelly	1/2 oz	Cookie	1 pk	Wheat Bread	2 @
	Margarine	1 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Cookies	2 @
	Coffee/Sugar	8 oz / 2 @			Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
FRIDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Chicken or Beef	3 oz
	Grits w/Margarine	12 oz	White Turkey	4 oz	AuGratin Potatoes	1 c
	Lyonnaise Potatoes	3/4 c	Wheat Bread	4 sl	Green Beans	1/2 c
	Pastry	1 @	Mustard	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Gelatin	1 @
	Coffee/Sugar	8 oz / 2 @			Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
SATURDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Chicken Italiano (3 oz meat)	4 oz
	Dry Cereal	1 c	Turkey Ham	4 oz	Pasta	1 c
	Turkey Hash (2 oz meat)	4 oz	Wheat Bread	4 sl	Corn	1/2 c
	Wheat Bread	2 sl	Mustard	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Cookie	1 pk	Dressing	1 oz
	Margarine	1oz	Snack	1 @	Wheat Bread	2 @
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Cake	1/2 c
	Coffee	8 oz			Milk	8 oz
	Sugar	2 @			Salt & Pepper	1 @
SUNDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Meat & Spanish Rice (3 oz meat)	10 oz
	Grits w/Margarine	12 oz	Honey Turkey Ham	4 oz	Beans	1/2 c
	Eggs	2 oz	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Mayo Type Dressing	2 @	Dressing	1 oz
	Jelly	1/2 oz	Cookie	1 pk	Wheat Bread/Dinner Roll	2 sl or 1 @
	Margarine	1 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Brownie (1/70)	1 @
	Coffee/Sugar	8 oz / 2 @			Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
MONDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	BBQ Turkey E/P (3 oz meat)	4 oz
	Dry Cereal	1 c	Salami	2 oz	Cajun Potatoes	1 c
	Breakfast Burrito	4 oz	Bologna	2 oz	Sweet Potatoes	1/2 c
	Rice	3/4 c	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Mayo Type Dressing	2 @	Dressing	1 oz
	Jelly	1/2 oz	Chips	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Cake (1/70)	1@
	Coffee/Sugar	8 oz / 2 @			Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
TUESDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Meatballs with Gravy	3 oz meat
	Oatmeal w/Margarine	12 oz	Dark Cured Ham	4 oz	Rice	1 c
	Waffles or Pancakes	3 @	Wheat Bread	4 sl	Spicy Beans	1/2 c
	Syrup	1 oz	Mustard	2 @	Tossed Salad	1/2 c
	Margarine	1 oz	Cookie	1 pk	Dressing	1 oz
	Skim Milk	8 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Coffee	8 oz	Fruit Drink (8 oz)	1 pkt	Margarine	1/2 oz
	Sugar	2 @			Cookies	2 @
	Salt & Pepper	1 @			Skim Milk	8 oz
					Salt & Pepper	1 @
WEDNESDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Meat Stroganoff (3 oz meat)	4 oz
	Grits w/ Margarine	1 c	Pepper Bologna	4 oz	Pasta	1/2 c
	Cottage Fries	3/4 c	Wheat Bread	4 sl	Cabbage	1/2 c
	Turkey Hash	4 oz	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
	Pastry	1 @	Cookie	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Jelly	1/2 oz	Snack	1 @	Mustard	2 @
	Margarine	1 oz	Fruit Drink (8 oz)	1 pkt	Cake (1/70)	1 @
	Skim Milk	8 oz			Skim Milk	8 oz
	Coffee/Sugar	8 oz / 2 @			Salt & Pepper	1 @
	Salt & Pepper	1 @				

All entree portions including casseroles are cooked weight measurements. Side dishes are volume measurements.
All combination dishes are 60% poultry/40% soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E02 838

Juveniles will receive the same menu as the adults except they will receive 4 oz of deli meat (no imitation cheese), 8 oz milk (no fruit drink), and an extra serving of fruit daily at lunch. At dinner, they will receive 8 oz fruit drink (no milk) and no salad. This meets the Enhanced Menu Planning Option 1996.

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

DIETITIAN'S SIGNATURE:

CONTRACT NO. 08-84-387 REBID

COOK COUNTY
DEPARTMENT OF CORRECTIONS

PROPOSED 08/07

WEEK III

Implemented 08/07
Revised

CURRENT MENU

Weekly average of 2800 CALORIES per day

Winter Menu 2008-2009

THURSDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Curry Chicken (3 oz meat)	4 oz
	Oatmeal w/Margarine	12 oz	Bologna	4 oz	Yellow Rice	1 c
	Eggs	2 @ or 3 oz	Wheat Bread	4 sl	Mixed Vegetables	1/2 c
	Bread	2 @	Mustard	2 @	Cabbage/Lettuce Salad	1/2 c
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Dressing	1 oz
	Margarine	1 oz	Snack	1 @	Wheat Bread	2 sl
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Cookie	2 @
	Coffee/Sugar	8 oz / 2 @			Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
FRIDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Chicken or Beef	3 oz
	Grits w/Margarine	12 oz	Turkey Ham	2 oz	Augratin Potatoes	1 c
	Turkey Hash	4 oz	Bologna	2 oz	Carrots	1/2 c
	Cottage Fries	3/4 c	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Mayo Type Dressing	2 @	Dressing	1 oz
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Cake (1/70)	1 @
	Coffee/Sugar	8 oz / 2 @			Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
SATURDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Sloppy Joe	4 oz
	Dry Cereal	1 c	Pepper Bologna	4 oz	Pasta	1 c
	Eggs	2 @ or 3 oz	Wheat Bread	4 sl	Baked beans	1/2 c
	Pastry	1 @	Mustard	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Cookie	1 pk	Dressing	1 oz
	Margarine	1 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Margarine	1/2 oz
	Coffee/Sugar	8 oz / 2 @			Gelatin	1/2 c
	Salt & Pepper	1 @			Skim Milk	8 oz
					Salt & Pepper	1 @
SUNDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Cajun Casserole	10 oz
	Oatmeal	12 oz	Honey Turkey Ham	2 oz	Green beans	1/2 c
	Turkey Hash (2 oz meat)	4 oz	Bologna	2 oz	Tossed Salad	1/2 c
	Bread	2 sl	Wheat Bread	4 sl	Dressing	1 oz
	Jelly	1/2 oz	Mayo Type Dressing	2 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1 oz	Chips (1/2 oz)	1 pk	Margarine	1/2 oz
	Skim Milk	8 oz	Snack	1 @	Brownie (1/70)	1 @
	Coffee/Sugar	8 oz / 2 @	Fruit Drink (8 oz)	1 pkt	Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
MONDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Hot Dogs	3 oz
	Grits	12 oz	Dark Cured	2 oz	Chili Mac (1/2 oz meat)	1 c
	Cottage Fries	3/4 c	Bologna	2 oz	Sweet Potatoes	1/2 c
	Pastry	1 @	Wheat Bread	4 sl	Tossed Salad w/Dressing (1 oz)	1/2 c
	Jelly	1/2 oz	Mustard	2 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1 oz	Cookie	1 pk	Mustard	2 @
	Skim Milk	8 oz	Snack	1 @	Cake (1/70)	1 @
	Coffee/Sugar	8 oz / 2 @	Fruit Drink (8 oz)	1 pkt	Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
TUESDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Coney Meat Sauce (3 oz meat)	4 oz
	Oatmeal w/Margarine	12 oz	White Turkey	4 oz	Rice	1 c
	Waffles or Pancakes	3 @	Wheat Bread	4 sl	Seasoned Beans	1/2 c
	Syrup	1 oz	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
	Margarine	1 oz	Cookie	1 pk	Dressing	1 oz
	Skim Milk	8 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Coffee	8 oz	Fruit Drink (8 oz)	1 pkt	Margarine	1/2 oz
	Sugar	1 @			Cookies	1 pk
	Salt & Pepper	1 @			Skim Milk	8 oz
					Salt & Pepper	1 @
WEDNESDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Turkey Stew w/ Potatoes	10 oz
	Dry Cereal	1 c	Bologna	4 oz	Cabbage	1/2 c
	Breakfast Burrito	3 oz	Cheese	2 oz	Tossed Salad	1/2 oz
	Rice	3/4 c	Wheat Bread	4 sl	Dressing	1 oz
	Jelly	1/2 oz	Mustard	2 @	Wheat Bread	2 @
	Margarine	1 oz	Chips (1/2 oz)	1 pk	Brownie (1/70)	1 @
	Skim Milk	2 @	Snack	1 @	Skim Milk	8 oz
	Coffee/Sugar	8 oz / 2 @	Fruit Drink (8 oz)	1 pkt	Salt & Pepper	1 @
	Salt & Pepper	1 @				

All entree portions including casseroles are cooked weight measurements. Side dishes are volume measurements.
All combination dishes are 60% poultry/40% soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.
Juveniles will receive the same menu as the adults except they will receive 4 oz of deli meat (no imitation cheese), 8 oz milk (no fruit drink), and an extra serving of fruit daily at lunch. At dinner, they will receive 8 oz fruit drink (no milk) and no salad. This meets the Enhanced Menu Planning Option 1996.

E02 839

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

DIETITIAN'S SIGNATURE:

CM-3

COOK COUNTY
DEPARTMENT OF CORRECTIONS

PROPOSED 08/07

WEEK IV

Implemented 08/07
Revised 9/08

CURRENT MENU

Weekly average of 2800 CALORIES per day

Winter Menu 2008-2009

THURSDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Chicken Chili	10 oz
	Oatmeal w/Margarine	12 oz	Pepper Bologna	4 oz	Carrots	1/2 c
	Eggs	2 @ or 3 oz	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Mayo Type Dressing	2 @	Dressing	1 oz
	Jelly	1/2 oz	Cookie	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Gelatin	1 @
	Coffee	8 oz			Skim Milk	8 oz
	Sugar	2 @			Salt & Pepper	1 @
	Salt & Pepper	1 @				
FRIDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Chicken	3 oz
	Grits	1 c	Honey Turkey Ham	2 oz	Augratin Potatoes	1 c
	Lyonnaise Potatoes	3/4 c	Bologna	2 oz	Mixed Vegetables	1/2 c
	Wheat Bread	2 sl	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Jelly	1/2 oz	Mustard	2 @	Dressing	1 oz
	Margarine	1 oz	Cookies	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Snack	1 @	Margarine	1/2 oz
	Coffee/Sugar	8 oz / 2 @	Fruit Drink (8 oz)	1 pkt	Cookies	2 @
	Salt & Pepper	1 @			Skim Milk	8 oz
					Salt & Pepper	1 @
SATURDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Taco (3 oz meat)	4 oz
	Dry Cereal	1 c	White Turkey	4 oz	Rice	1 c
	Turkey Hash	4 oz	Wheat Bread	4 sl	Seasoned Beans	1/2 c
	Cottage Fries	3/4 c	mayo type dressing	2 @	Tossed Salad	1/2 c
	Pastry	1 ea	Chips	1pk	Salad Dressing	1 oz
	Jelly	1/2 oz	Snack	1 @	Tortillas	2 @
	Margarine	1 oz	Fruit Drink (8 oz)	1 pkt	Margarine	1/2 oz
	Skim Milk	8 oz			Brownie (1/70)	1/2 c
	Coffee/Sugar	8 oz / 2 @			Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
SUNDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Picante Rice Casserole (3 oz meat)	10 oz
	Grits w/Margarine	12 oz	Turkey Ham	2 oz	Corn	1/2 c
	Eggs	2 @ or 3 oz	Bologna	2 oz	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Wheat Bread	4 sl	Dressing	1 oz
	Jelly	1/2 oz	Mustard	2 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1 oz	Cookie	1 pk	Margarine	1/2 oz
	Rice	3/4 c	Snack	1 @	Brownie (1/70)	1 @
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Skim Milk	8 oz
	Coffee	8 oz			Salt & Pepper	1 @
	Sugar	2 @				
	Salt & Pepper	1 @				
MONDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Meat Stroganoff (3 oz)	4 oz
	Grits w/Margarine	12 oz	Bologna	4 oz	Yellow Rice	1 c
	Breakfast Burrito	3 oz	Wheat Bread	4 sl	Green Beans	1/2 c
	Pastry	1 @	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Dressing	1 oz
	Margarine	1 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Margarine	1/2 oz
	Coffee/Sugar	8 oz / 2 @			Brownie (1/70)	1 @
	Salt & Pepper	1 @			Skim Milk	8 oz
					Salt & Pepper	1 @
TUESDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Meatballs with Gravy	3 oz meat
	Oatmeal w/Margarine	12 oz	Dark Cured	2 oz	Cajun Potatoes	1 c
	Waffles	3 @	Bologna	2 oz	Spicy Beans	1/2 c
	Syrup	1 oz	Wheat Bread	4 sl	Cabbage/Lettuce Salad	1/2 c
	Margarine	1 oz	Mustard	2 @	Dressing	1 oz
	Skim Milk	8 oz	Cookie	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Coffee	8 oz	Snack	1 @	Margarine	1/2 oz
	Sugar	2 @	Fruit Drink (8 oz)	1 pkt	Cake (1/70)	1 @
	Salt & Pepper	1 @			Skim Milk	8 oz
					Salt & Pepper	1 @
WEDNESDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Curried Chicken (3 oz meat)	4 oz
	Dry Cereal	1 c	Salami	2 oz	Parsley Pasta	1 c
	Turkey Hash	4 oz	Cheese	2 oz	Cabbage	1/2 c
	Cottage Fries	3/4 c	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Mustard	2 @	Wheat Bread	2 @
	Jelly	1/2 oz	Chips	1 pk	Cookies	2 @
	Margarine	1 oz	Snack	1 @	Skim Milk	8 oz
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Salt & Pepper	1 @
	Coffee/Sugar	8 oz / 2 @				
	Salt & Pepper	1 @				

All entree portions including casseroles are cooked weight measurements. Side dishes are volume measurements.
All combination dishes are 50% poultry/40% soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.
Juveniles will receive the same menu as the adults except they will receive 4 oz of deli meat (no imitation cheese), 8 oz milk (no fruit drink), and an extra serving of fruit daily at lunch. At dinner, they will receive 8 oz fruit drink (no milk) and no salad. This meets the Enhanced Menu Planning Option 1996.

E02 840

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

DIETITIAN'S SIGNATURE:

COOK COUNTY
DEPARTMENT OF CORRECTIONS

CURRENT MENU

CONTRACT NO. 08-84-387 REBID

PROPOSED 08/07

Week V

Weekly average of 2800 CALORIES per day

Winter Menu 2008-2009

THURSDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Dirty Meat Casserole	10 oz
	Oatmeal w/Margarine	1 c	Turkey Ham	4 oz	Mixed Vegetables	1/2 c
	Eggs	3 oz	Bologna	2 oz	Tossed Salad w/Dressing (1 oz)	1/2 c
	Wheat Bread	2 sl	Wheat Bread	4 sl	Wheat Bread or Dinner Roll	2 sl or 1 @
	Jelly	1/2 oz	Mayo Type Dressing	2 @	Margarine	1/2 oz
	Margarine	1oz	Cookie	1 pk	Cake (1/70)	1 @
	Skim Milk	8 oz	Snack	1 @	Skim Milk	8 oz
	Coffee/Sugar	8 oz / 2 @	Fruit Drink (8 oz)	1 pkt	Salt & Pepper	1 @
	Salt & Pepper	1 @				
FRIDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Chicken or Beef	3 oz
	Grits w/Margarine	12 oz	Pepper Bologna	4 oz	Cheesy Pasta	1 c
	Cottage Fries	3/4 c	Wheat Bread	4 sl	Carrots	1/2 c
	Wheat Bread	2 sl	Mustard	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Gelatin	1/2 c
	Coffee/Sugar	8 oz / 2 @			Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
SATURDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Buffalo Turkey (3 oz meat)	4 oz
	Oatmeal	12 oz	Salami	2 oz	Seasoned Potatoes	1 c
	Eggs	2 @ or 3 oz	Bologna	2 oz	Green Beans	1/2 c
	Pastry	2 sl	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Jelly	1/2 oz	Mayo Type Dressing	2 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1 oz	Cookie	1 pk	Margarine	1/2 oz
	Skim Milk	8 oz	Snack	1 @	Brownie	1 @
	Coffee/Sugar	8 oz / 2 @	Fruit Drink (8 oz)	1 pkt	Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
SUNDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Chicken Chili	10 oz
	Grits w/Margarine	12 oz	Honey Turkey Ham	2 oz	Corn	1/2 c
	Turkey hash	4 oz	Bologna	2 oz	Tossed Salad	1/2 c
	Cottage Fries	3/4 c	Wheat Bread	4 sl	Dressing	1 oz
	Wheat Bread	2 sl	Mustard	2 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Margarine	1/2 oz
	Margarine	1 oz	Snack	1 @	Gelatin	1/2 c
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Skim Milk	8 oz
	Coffee/Sugar	8 oz / 2 @			Salt & Pepper	1 @
	Salt & Pepper	1 @				
MONDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Creamed Style Turkey (3oz)	4 oz
	Dry Cereal	1 c	Dark Cured	4 oz	Rice	1 c
	Breakfast Burrito	3 oz	Wheat Bread	4 sl	Sweet Potatoes	1/2 c
	Rice	3/4 c	Mayo type dressing	2 @	Tossed Salad	1/2 c
	Pastry	1 @	Cookie	1 pk	Salad Dressing	1 oz
	Jelly	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1 oz	Fruit Drink (8 oz)	1 pkt	Margarine	1/2 oz
	Skim Milk	8 oz			Cake (1/70)	1 @
	Coffee/Sugar	8 oz / 2 @			Skim Milk	8 oz
	Salt & Pepper	1 @			Salt & Pepper	1 @
TUESDAY	10% Fruit Juice Drink (1@)	4 oz	Club Sandwiches	2 @	Meatballs with Gravy	3 oz meat
	Grits w/Margarine	12 oz	White Turkey	2 oz	Pasta	1 c
	Waffles	3 @	Bologna	2 oz	Cabbage	1/2 c
	Syrup	1 oz	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Margarine	1 oz	Mustard	2 @	Dressing	1 oz
	Skim Milk	8 oz	Cookie	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Coffee	8 oz	Snack	1 @	Margarine	1/2 oz
	Sugar	2 @	Fruit Drink (8 oz)	1 pkt	Cookies	2 @
	Salt & Pepper	1 @			Skim Milk	8 oz
					Salt & Pepper	1 @
WEDNESDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Taco (3 oz meat)	4 oz
	Dry Cereal	1 c	Bologna	2 oz	Rice	1 c
	Turkey Hash	4 oz	Cheese	2 oz	Seasoned Beans	1/2 c
	Cottage Fries	3/4 c	Wheat Bread	4 sl	Tortillas	2 @
	Pastry	1 ea	Mustard	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Salad Dressing	1 oz
	Margarine	1 oz	Snack	1 @	Brownie (1/70)	1 @
	Skim Milk	8 oz	Fruit Drink (8 oz)	1 pkt	Skim Milk	8 oz
	Coffee/Sugar	8 oz / 2 @			Salt & Pepper	1 @
	Salt & Pepper	1 @				

All entree portions including casseroles are cooked weight measurements. Side dishes are volume measurements.
All combination dishes are 60% poultry/40% soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.
Juveniles will receive the same menu as the adults except they will receive 4 oz of deli meat (no imitation cheese), 8 oz milk (no fruit drink), and an extra serving of fruit daily at lunch. At dinner, they will receive 8 oz fruit drink (no milk) and no salad. This meets the Enhanced Menu Planning Option 1996.

E02 841

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

DIETITIAN'S SIGNATURE:

CM-5

COOK COUNTY
DEPARTMENT OF CORRECTIONS

BOOT CAMP

WEEK I

Proposed: 1/06 CURRENT MENU

CONTRACT NO. 08-84-387 REBID

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Weekly Average of 4600 calories

BOOT CAMP MENU

THURSDAY	Fruit Juice (10% juice)	4 oz	Hot Glazed Ham	6 oz	Chicken Breast Fillets	6 oz
	Oatmeal	1 cup	Glaze	2 oz	Parsley Mashed Potatoes	1 cup
	Hard Cooked Eggs	2 @	Macaroni Salad	1 cup	Glazed Carrots	1/2 cup
	Lyonnaise Potatoes	1 cup	Pinto Beans	1/2 cup	Salad	1 cup
	Biscuit	2 @	Iced Cake	1/54	Dressing	1 oz
	Peanut Butter	1 oz	White Bread	2 slices	Dinner Roll	1 @
	Skim Milk	16 oz	Skim Milk	8 oz	Pudding	1 cup
	Jelly	1 oz			Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @			Condiments	
	Condiments					
FRIDAY	Fruit Juice (10% juice)	4 oz	Hot dogs	3 @	Tacos (4 oz meat)	6 oz
	Grits	1 cup	Bread	3 slices	Spicy Rice	1 cup
	Grilled Bologna	2 oz	Mustard	2 @	Pinto Beans	1/2 cup
	Cottage Fries	1 cup	Chips (1/2 oz)	2 @	Salad	1 cup
	Biscuit or Roll	2 @	Creamy Cole Slaw	1 cup	Dressing	1 oz
	Jelly	1 oz	Cookies	2 @	Tortillas (6")	3 @
	Peanut Butter	1 oz	Skim Milk	8 oz	Iced Cake	1/54
	Skim Milk	16 oz	Fresh Fruit	1 @	Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @	Condiments		Condiments	
	Condiments					
SATURDAY	Fruit Juice (10% juice)	4 oz	Coney Meat Sauce	6 oz	BBQ Diced Turkey (4 oz meat)	6 oz
	Oatmeal	1 c	Salad or Vegetable Soup	1 cup	Cajun Potatoes	1 cup
	Turkey Hash w/ Potatoes (3 oz meat)	8 oz	Parsley Pasta	1 cup	Cabbage/Carrots	1/2 cup
	Biscuit	2 @	Brownie	1/54	Salad	1 cup
	Jelly	1 oz	Wheat Bread	2 slices	Dressing	1 oz
	Peanut Butter	1 oz	Skim Milk	8 oz	Dinner Roll	1 @
	Skim Milk	16 oz	Condiments		Iced Cake	1/54
	Coffee/Sugar	16 oz/4 @			Fruit Drink	16 oz
	Condiments				Condiments	
SUNDAY	Fruit Juice (10% juice)	4 oz	Turkey Creole	6 oz	Hot Dogs (4.5 oz meat)	3 @
	Dry Cereal	1 cup	Yellow Rice	1 cup	Rotini w/ Tomato Sauce	1 cup
	Scrambled Eggs	3 oz	Green Beans	1/2 cup	Mixed Vegetables	1/2 c
	Biscuit	2 @	Pudding	1 cup	Salad	1 cup
	Lyonnaise Potatoes	1 cup	Wheat Bread	2 slices	Dressing	1 oz
	Jelly	1 oz	Skim Milk	8 oz	Dinner Roll	1 @
	Peanut Butter	1 oz	Fresh Fruit	1 @	Cookies	2 @
	Skim Milk	16 oz	Condiments		Fruit Drink	16 oz
	Salt & Pepper	1 @			Condiments	
	Coffee/Sugar	16 oz/4 @				
	Condiments					
MONDAY	Fruit Juice (10% juice)	4 oz	Dinner Loaf	6 oz	Chili w/ Beans	14 oz
	Grits	1 cup	Brown Gravy	2 oz	Corn	1/2 cup
	Hard Cooked Eggs	2 @	Paprika Potatoes	1 cup	Salad	1 cup
	Cottage Fries	1 cup	Peas & Carrots	1/2 cup	Dressing	1 oz
	Biscuit	2 @	Wheat Bread	2 slices	Corn Bread	1/54
	Jelly	1 oz	Brownie	1/54	Iced Cake	1/54
	Peanut Butter	1 oz	Skim Milk	8 oz	Fruit Drink	16 oz
	Skim Milk	16 oz	Condiments		Condiments	
	Coffee/Sugar	16 oz/4 @				
	Condiments					
TUESDAY	Fruit Juice (10% juice)	4 oz	Meatballs w/ Gravy	5 oz/2 oz	Cheeseburger Casserole	14 oz
	Oatmeal	1 cup	Wheat Bread	2 slices	Dinner Roll	1 @
	Breakfast Hash	8 oz	Salad or Vegetable Soup	1 cup	Carrots	1/2 cup
	Biscuits	2 @	Spicy Rice	1 cup	Salad	1 cup
	Jelly	1 oz	Cookies	2 @	Dressing	1 oz
	Peanut Butter	1 oz	Skim Milk	8 oz	Gelatin	1 cup
	Skim Milk	16 oz	Fresh Fruit	1 @	Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @	Condiments		Condiments	
	Condiments					
WEDNESDAY	Fruit Juice (10% juice)	4 oz	Turkey Salami	2 oz	Turkey Picante Rice Casserole	14 oz
	Grits	1 cup	Cheese	2 oz	Peas	1/2 cup
	Grilled Bologna	2 oz	Wheat Bread	4 slices	Vinegarette Coleslaw	1 cup
	Waffles	4 @	Mustard	2 @	Dinner Roll	1 @
	Syrup	2 oz	Salad or Vegetable Soup	1 cup	Iced Cake	1/54
	Skim Milk	16 oz	Chips (.5 oz)	2 @	Fruit Drink	16 oz
	Coffee/Sugar	8 oz/4 @	Cookies	2 @	Condiments	
			Mayo type dressing	2 @		
			Skim Milk	8 oz		
			Condiments			

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and entrée items made from scratch are based upon cooked weight measurements. Weights on cookies and pancakes made from mix are prior to baking. Side dishes are volume measurements. All combination dishes are mechanically separated poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E 02 559

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

CLIENT'S DIETITIAN'S APPROVAL: _____

COOK COUNTY
DEPARTMENT OF CORRECTIONS

BOOT CAMP

WEEK II

Proposed: 1/06

CURRENT MENU

CONTRACT NO. 08-84-387 REBID

Weekly Average of 4600 calories

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BOOT CAMP MENU

THURSDAY	Fruit Juice (10% juice)	4 oz	Sloppy Joe	6 oz	Chicken Breast Fillets (6 oz meat)	2 @
	Dry Cereal	1 cup	Hamburger Bun	1 @	Chicken Gravy	2 oz
	Scrambled Eggs	3 oz	Salad or Vegetable Soup	1 cup	Parsley Pasta	1 cup
	Lyonnaise Potatoes	1 cup	Baked Beans	1/2 cup	Carrots	1/2 cup
	Wheat Bread	2 slices	Iced Cake	1/54	Salad	1 cup
	Peanut Butter	1 oz	Skim Milk	8 oz	Dressing	1 oz
	Skim Milk	16 oz	Fresh Fruit	1 @	Dinner Roll	1 @
	Jelly	1 oz	Condiments		Pudding	1 cup
	Coffee/Sugar	16 oz/4 @			Fruit Drink	16 oz
	Condiments				Condiments	
FRIDAY	Fruit Juice (10% juice)	4 oz	Meatballs	5 oz	Rotini w/ Meat Sauce	14 oz
	Grits	1 cup	Brown Gravy	2 oz	Corn	1/2 cup
	Grilled Bologna	2 oz	Spicy Rice	1 cup	Salad	1 cup
	Cottage Fries	1 cup	Peas	1/2 cup	Dressing	1 oz
	Biscuit	2 @	Cookies	2 @	Dinner Roll	1 @
	Jelly	1 oz	Wheat Bread	2 slices	Cake	1/54
	Peanut Butter	1 oz	Skim Milk	8 oz	Fruit Drink	16 oz
	Skim Milk	16 oz	Condiments		Condiments	
	Coffee/Sugar	16 oz/4 @				
	Condiments					
SATURDAY	Fruit Juice (10% juice)	4 oz	Bologna	2 oz	Turkey Creole	6 oz
	Oatmeal	1 c	Cheese	2 oz	Rice	1 cup
	Turkey Hash w/ Potatoes (3 oz meat)	8 oz	Macaroni Salad	1 cup	Cabbage/Carrots	1/2 cup
	Biscuit	2 @	Vegetable Soup	1 cup	Salad	1 cup
	Jelly	1 oz	Brownie	1/54	Dressing	1 oz
	Peanut Butter	1 oz	Skim Milk	8 oz	Dinner Roll	1 @
	Skim Milk	16 oz	Wheat Bread	2 slices	Cookies	2 @
	Coffee/Sugar	16 oz/4 @	Condiments		Fruit Drink	16 oz
	Condiments				Condiments	
SUNDAY	Fruit Juice (10% juice)	4 oz	Hot Dogs (4.5 oz meat)	3 @	Southwest Casserole	14 oz
	Grits	1 cup	Rotini w/ Tomato Sauce	1 cup	Seasoned Beans	1/2 cup
	Hard Cooked Eggs	2 @	Vinegarette Coleslaw	1 cup	Salad	1 cup
	Biscuit	2 @	Wheat Bread	2 slices	Dressing	1 oz
	Lyonnaise Potatoes	1 cup	Mustard	2 @	Dinner Roll	1 @
	Jelly	1 oz	Pudding	1 cup	Cookies	2 @
	Peanut Butter	1 oz	Skim Milk	8 oz	Fruit Drink	16 oz
	Skim Milk	16 oz	Condiments		Condiments	
	Salt & Pepper	1 @				
	Coffee/Sugar	16 oz/4 @				
	Condiments					
MONDAY	Fruit Juice (10% juice)	4 oz	BBQ Turkey	6 oz	Spicy Chicken w/ Peppers & Rice	14 oz
	Oatmeal	1 cup	Paprika Potatoes	1 cup	Green Beans/Carrots	1/2 cup
	Grilled Bologna	2 oz	Salad or Vegetable Soup	1 cup	Salad	1 cup
	Waffles	4 @	Cake	1/54	Dressing	1 oz
	Syrup	2 oz	Wheat Bread	2 slices	Dinner Roll	1 @
	Jelly	1 oz	Fresh Fruit	1 @	Cookies	2 @
	Peanut Butter	1 oz	Condiments		Fruit Drink	16 oz
	Skim Milk	16 oz			Condiments	
	Coffee/Sugar	16 oz/4 @				
	Condiments					
TUESDAY	Fruit Juice (10% juice)	4 oz	Coney Meat Sauce (3 oz meat)	6 oz	Fajitas (5 oz meat)	6 oz
	Grits	1 cup	Parsley Rotini	1 cup	Yellow Rice	1 cup
	Breakfast Hash	8 oz	Coleslaw	1 cup	Seasoned Beans	1/2 cup
	Lyonnaise Potatoes	1 cup	Wheat Bread	2 slices	Salad	1 cup
	Bread	2 slices	Skim Milk	8 oz	Dressing	1 oz
	Jelly	1 oz	Fresh Fruti	1 @	Gelatin	1 cup
	Peanut Butter	1 oz	Condiments		Fruit Drink	16 oz
	Skim Milk	16 oz			Tortillas (6")	3 @
	Coffee/Sugar	16 oz/4 @			Condiments	
	Condiments					
WEDNESDAY	Fruit Juice (10% juice)	4 oz	Turkey Salami	2 oz	Creamed Turkey/Pasta	14 oz
	Oatmeal	1 cup	Cheese	2 oz	Peas	1/2 cup
	Grilled Bologna	2 oz	Wheat Bread	4 slices	Salad	1 cup
	Cottage Fries	1 cup	Mustard	2 @	Dressing	1 oz
	Wheat Bread	2 slices	Vegetable Soup	1 cup	Dinner Roll	1 @
	Jelly	1 oz	Chips (.5 oz)	2 @	Cookies	2 @
	Peanut Butter	1 oz	Gelatin	1 cup	Fruit Drink	16 oz
	Skim Milk	16 oz	Fresh Fruit	1 @	Condiments	
	Coffee/Sugar	16 oz/4 @	Skim Milk	8 oz		
	Condiments		Condiments			

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and entrée items made from scratch are based upon cooked weight measurements. Weights on cookies and pancakes made from mix are prior to baking. Side dishes are volume measurements. All combination dishes are mechanically separated poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E 02 560

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

CLIENT'S DIETITIAN'S APPROVAL: _____

COOK COUNTY
DEPARTMENT OF CORRECTIONS

BOOT CAMP

WEEK III

Proposed: 1/06 CURRENT MENU

CONTRACT NO. 08-84-387 REBID

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Weekly Average of 4600 calories

BOOT CAMP MENU

THURSDAY	Fruit Juice (10% juice)	4 oz	Dinner Loaf	2 @	Chicken Breast Fillets (6 oz meat)	2 @
	Dry Cereal	1 cup	Brown Gravy	2 oz	Scalloped Potatoes	1 cup
	Hard Cooked Eggs	2 @	Salad or Vegetable Soup	1 cup	Carrots	1/2 cup
	Lyonnaise Potatoes	1 cup	Macaroni Salad	1 cup	Salad	1 cup
	Wheat Bread	2 slices	Wheat Bread	2 slices	Dressing	1 oz
	Peanut Butter	1 oz	Cake	1/54	Dinner Roll	1 @
	Skim Milk	16 oz	Skim Milk	8 oz	Pudding	1 cup
	Jelly	1 oz	Condiments		Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @			Condiments	
	Condiments					
FRIDAY	Fruit Juice (10% juice)	4 oz	Sloppy Joe	6 oz	Chicken Picante Rice Casserole	14 oz
	Grits	1 cup	Hamburger Bun	2 @	Corn	1/2 cup
	Grilled Ham	2 oz	Corn	1/2 cup	Salad	1 cup
	Waffles	4 @	Chips (.5 oz)	2 @	Dressing	1 oz
	Syrup	2 oz	Cookies	2 @	Dinner Roll	1 @
	Skim Milk	16 oz	Skim Milk	8 oz	Cake	1/54
	Coffee/Sugar	16 oz/4 @	Fresh Fruit	1 @	Fruit Drink	16 oz
	Condiments		Condiments		Condiments	
SATURDAY	Fruit Juice (10% juice)	4 oz	Tacos	6 oz	BBQ Diced Turkey	6 oz
	Oatmeal	1 c	Spanish Rice	1 cup	Paprika Potatoes	1 cup
	Turkey Hash w/ Potatoes (3 oz meat)	8 oz	Pinto Beans	1/2 cup	Green Beans	1/2 cup
	Biscuit	2 @	Lettuce	1/2 cup	Salad	1 cup
	Jelly	1 oz	Tortillas (6")	3 @	Dressing	1 oz
	Peanut Butter	1 oz	Brownie	1/54	Dinner Roll	1 @
	Skim Milk	16 oz	Skim Milk	8 oz	Cookies	2 @
	Coffee/Sugar	16 oz/4 @	Condiments		Fruit Drink	16 oz
	Condiments				Condiments	
SUNDAY	Fruit Juice (10% juice)	4 oz	Hot Dogs (4.5 oz meat)	3 @	Chili	14 oz
	Grits	1 cup	Potato Salad	1 cup	Corn	1/2 cup
	Grilled Bologna	2 oz	Salad or Vegetable Soup	1 cup	Vinegarette Coleslaw	1 cup
	Wheat Bread	2 slices	Wheat Bread	2 slices	Cornbread	1/54
	Lyonnaise Potatoes	1 cup	Mustard	2 @	Pudding	1 cup
	Peanut Butter	1 oz	Cookies	2 @	Fruit Drink	16 oz
	Skim Milk	16 oz	Skim Milk	8 oz	Condiments	16 oz
	Salt & Pepper	1 @	Fresh Fruit	1 @		
	Coffee/Sugar	16 oz/4 @	Condiments			
	Condiments					
MONDAY	Fruit Juice (10% juice)	4 oz	Turkey Salami	2 oz	Chicken w/ Spicy Rice Casserole	14 oz
	Oatmeal	1 cup	Cheese	2 oz	Peas	1/2 cup
	Scrambled Eggs	3 oz	Wheat Bread	4 slices	Salad	1 cup
	Cottage Fries	1 cup	Mustard	2 @	Dressing	1 oz
	Biscuits	2 @	Chips (.5 oz)	2 @	Dinner Roll	1 @
	Jelly	1 oz	Macaroni Salad	1 cup	Gelatin	1 cup
	Peanut Butter	1 oz	Cake	1/54	Fruit Drink	16 oz
	Skim Milk	16 oz	Skim Milk	8 oz	Condiments	
	Coffee/Sugar	16 oz/4 @	Condiments			
	Condiments					
TUESDAY	Fruit Juice (10% juice)	4 oz	Coney Meat Sauce (3 oz meat)	6 oz	Southwest Casserole	14 oz
	Dry Cereal	1 cup	Parsley Rotini	1 cup	Mixed Vegetables	1/2 cup
	Breakfast Gravy (3 oz meat)	8 oz	Cookies	2 @	Dinner Roll	1 @
	Lyonnaise Potatoes	1 cup	Wheat Bread	2 slices	Salad	1 cup
	Biscuits	2 @	Skim Milk	8 oz	Dressing	1 oz
	Jelly	1 oz	Fresh Fruit	1 @	Cake	1/54
	Peanut Butter	1 oz	Tossed Salad or Vegetables Soup	1 cup	Fruit Drink	16 oz
	Skim Milk	16 oz	Condiments		Condiments	
	Coffee/Sugar	16 oz/4 @				
	Condiments					
WEDNESDAY	Fruit Juice (10% juice)	4 oz	Turkey Chow Mein E/P	6 oz	Pizza Casserole	14 oz
	Oatmeal	1 cup	Rice	2 oz	Green Beans	1/2 cup
	Hard Cooked Eggs	2 @	Tossed Salad or Vegetable Soup	1 cup	Salad	1 cup
	Cottage Fries	1 cup	Wheat Bread	2 slices	Dressing	1 oz
	Biscuits	2 @	Cake	1/54	Dinner Roll	1 @
	Jelly	1 oz	Skim Milk	8 oz	Gelatin	2 @
	Peanut Butter	1 oz	Condiments		Fruit Drink	16 oz
	Skim Milk	16 oz			Condiments	
	Coffee/Sugar	16 oz/4 @				
	Condiments					

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and entrée items made from scratch are based upon cooked weight measurements. Weights on cookies and pancakes made from mix are prior to baking. Side dishes are volume measurements. All combination dishes are mechanically separated poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E 02 561

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

CLIENT'S DIETITIAN'S APPROVAL: _____

COOK COUNTY
DEPARTMENT OF CORRECTIONS

BOOT CAMP

WEEK IV

Proposed: 1/06 CURRENT MENU

CONTRACT NO. 08-84-387 REBID

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Weekly Average of 4600 calories

BOOT CAMP MENU

THURSDAY	Fruit Juice (10% juice)	4 oz	Chicken Patties	6 oz	Dinner Loaf	2 @
	Dry Cereal	1 cup	Yellow Rice	1 cup	Mashed Potatoes	1 cup
	Hard Cooked Eggs	2 @	Vinegarette Coleslaw	1 cup	Gravy	2 oz
	Lyonnaise Potatoes	1 cup	Gelatin	1 cup	Salad/Dressing	1 cup/1 oz
	Biscuits	2 @	Wheat Bread	2 slices	Carrots	1/2 cup
	Peanut Butter	1 oz	Cake	1/54	Dinner Roll	1 @
	Skim Milk	16 oz	Skim Milk	8 oz	Cookies	2 @
	Jelly	1 oz	Fresh Fruit	1 @	Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @	Condiments		Condiments	
	Condiments					
FRIDAY	Fruit Juice (10% juice)	4 oz	Sloppy Joe	6 oz	Chicken Spicy Rice Casserole	14 oz
	Oatmeal	1 cup	Hamburger Bun	2 @	Pinto Beans	1/2 cup
	Grilled Bologna	2 oz	Paprika Potatoes	1 cup	Salad	1 cup
	Cottage Fries	1 cup	Salad	1 cup	Dressing	1 oz
	Bread	2 slices	Cake	1/54	Dinner Roll	1 @
	Peanut Butter	1 oz	Skim Milk	8 oz	Pudding	1 cup
	Coffee/Sugar	16 oz/4 @	Condiments		Fruit Drink	16 oz
	Jelly	1 oz			Condiments	
	Condiments					
SATURDAY	Fruit Juice (10% juice)	4 oz	Smoked Sausage (6 oz meat)	2 @	Creamed Turkey	6 oz
	Grits	1 c	Macaroni Salad	1 cup	Parsley Pasta	1 cup
	Turkey Hash w/ Potatoes (3 oz meat)	8 oz	Salad/Dressing	1 cup/1 oz	Peas/Carrots	1/2 cup
	Biscuit	2 @	Bread	2 slices	Salad	1 cup
	Jelly	1 oz	Cookies	2 @	Dressing	1 oz
	Peanut Butter	1 oz	Mustard	2 @	Dinner Roll	1 @
	Skim Milk	16 oz	Skim Milk	8 oz	Pudding	2 @
	Coffee/Sugar	16 oz/4 @	Fresh Fruit	1 @	Fruit Drink	16 oz
	Condiments		Condiments		Condiments	
SUNDAY	Fruit Juice (10% juice)	4 oz	BBQ Turkey	6 oz	Southwest Casserole	14 oz
	Oatmeal	1 cup	Cajun Potatoes	1 cup	Peas	1/2 cup
	Grilled Bologna	2 oz	Salad	1 cup	Vinegarette Coleslaw	1 cup
	Lyonnaise Potatoes	1 cup	Wheat Bread	2 slices	Dinner Roll	1 @
	Biscuits	2 @	Mustard	2 @	Cake	1/54
	Peanut Butter	1 oz	Cake	1/54	Fruit Drink	16 oz
	Jelly	1 oz	Skim Milk	8 oz	Condiments	16 oz
	Skim Milk	16 oz	Fresh Fruit	1 @		
	Salt & Pepper	1 @	Condiments			
	Coffee/Sugar	16 oz/4 @				
	Condiments					
MONDAY	Fruit Juice (10% juice)	4 oz	Hot Dogs (4.5 oz meat)	3 @	Fajitas	6 oz
	Grits	1 cup	Salad or Vegetable Soup	1 cup	Yellow Rice	1 cup
	Hard Cooked Eggs	2 @	Pasta w/ Tomato Sauce	1 cup	Pinto beans	1/2 cup
	Cottage Fries	1 cup	Cake	1/54	Salad/Dressing	1 cup/1 oz
	Biscuits	2 @	Wheat Bread	2 slices	Tortillas (6")	3 @
	Jelly	1 oz	Fresh Fruit	1 @	Brownie	1/54
	Peanut Butter	1 oz	Skim milk	8 oz	Fruit Drink	16 oz
	Skim Milk	16 oz	Condiments	8 oz	Condiments	
	Coffee/Sugar	18 oz/4 @				
	Condiments					
TUESDAY	Fruit Juice (10% juice)	4 oz	Meatballs in Gravy	5 oz/2 oz	Rotini w/ Meat Sauce	14 oz
	Oatmeal	1 cup	Salad or Vegetable Soup	1 cup	Mixed Vegetables	1/2 cup
	Breakfast Gravy (3 oz meat)	8 oz	Paprika Potatoes	1 cup	Dinner Roll	1 @
	Lyonnaise Potatoes	1 cup	Cookies	2 @	Salad	1 cup
	Biscuits	2 @	Wheat Bread	2 slices	Dressing	1 oz
	Jelly	1 oz	Condiments		Cake	1/54
	Peanut Butter	1 oz			Fruit Drink	16 oz
	Skim Milk	16 oz			Condiments	
	Coffee/Sugar	16 oz/4 @				
	Condiments					
WEDNESDAY	Fruit Juice (10% juice)	4 oz	Turkey Chow Mein E/P	6 oz	Diced Turkey Cacciatore	6 oz
	Grits	1 cup	Rice	2 oz	Rice	1 cup
	Dark Cured Ham	2 oz	Tossed Salad or Vegetable Soup	1 cup	Peas & Carrots	1/2 cup
	Cottage Fries	1 cup	Wheat Bread	2 slices	Salad/Dressing	1 cup/1 oz
	Bread	2 slices	Cake	1/54	Dinner Roll	1 @
	Jelly	1 oz	Skim Milk	8 oz	Gelatin	2 @
	Peanut Butter	1 oz	Condiments		Fruit Drink	16 oz
	Skim Milk	16 oz			Condiments	
	Coffee/Sugar	16 oz/4 @				
	Condiments					

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and entrée items made from scratch are based upon cooked weight measurements. Weights on cookies and pancakes made from mix are prior to baking. Side dishes are volume measurements. All combination dishes are mechanically separated poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

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

CLIENT'S DIETITIAN'S APPROVAL: _____

Cook County Department of C rections
Staff Menu

CONTRACT NO. 08-84-387 REBID

Unauthorized use or copying will subject user or copier to civil and/or criminal penalties and enforcement.

CURRENT MENU

Week 1

	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday
Breakfast	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal French Toast Fried Eggs Turkey ham Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Turkey ham Breads/Beverages Condiments
Lunch & Dinner							
Main Entrée #1	Baked Chicken Quarters Yellow Rice	Baked Fish Fried Potatoes	Beef Stir Fry Rice	Sliced Turkey Mashed Potatoes Gravy	Chicken Parmesan Parsley Pasta	BBQ Pork Garlic&Onion Potatoes	Beef Stew Rice
Main Entrée #2	Nachos w/ Meat Sauce	Chili Dogs	Tacos	Chicken Patty	Sloppy Joe	Spaghetti w/ Meat Sauce	Turkey Polish
Vegetable Item	Seasoned Beans	Peas & Carrots	Green Beans	Mixed Vegetables	Green Beans	Peas	Mixed Vegetables
Grill item #1	Hot Dogs	Hamburger	Hot Dogs	Hamburger	Hot Dogs	Hamburger	Hot Dogs
Grill item #2	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese
Other Accompaniment	Chips Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips Condiments Soup of the Day Breads/Crackers
Beverages	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk
Sandwich Bar	Tuna	Tuna	Tuna	Tuna	Tuna	Tuna	Tuna
	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese
Salad Bar: Must have at a minimum at all times	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing
Dessert	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted

Cook County Department of Corrections
Staff Menu

CONTRACT NO. 08-84-387 REBID

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to civil and/or criminal penalties and enforcement.

CURRENT MENU

Week 2

	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday
Breakfast	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal French Toast Fried Eggs T ham Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs T ham Breads/Beverages Condiments
Lunch & Dinner							
Main Entrée #1	Fried Chicken Yellow Rice	Baked Fish Parsley Pasta	Jerk Style Pork Fried Potatoes	Sweet & Sour Beef Steamed Rice	Lemon Pepper Chicken Quarters Parsley Pasta	Sliced Turkey Mashed Potatoes Gravy	Beef Chop Suey Yellow Rice
Main Entrée #2	Sloppy Joe	Coney Meat Sauce	Chicken Patty	Meatloaf w/ Gravy	Italian Meatballs	Nachos w/ Meat Sauce	Chili Dog
Vegetable Item	Seasoned Beans	Peas & Carrots	Corn	Mixed Vegetables	Broccoli & Carrots	Broccoli	Carrots
Grill Item #1	Hot Dogs	Hamburger	Hot Dogs	Hamburger	Hot Dogs	Hamburger	Hot Dogs
Grill Item #2	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese
Other Accompaniment	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips Condiments Soup of the Day Breads/Crackers
Beverages	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk
Sandwich Bar	Tuna	Tuna	Tuna	Tuna	Tuna	Tuna	Tuna
	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese
Salad Bar: Must have at a minimum at all times	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing
Dessert	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted

Cook County Department of Corrections
Staff Menu

CONTRACT NO. 08-84-387 REBID

CURRENT MENU

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Week 3

	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday
Breakfast	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal French Toast Fried Eggs T ham Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs T ham Breads/Beverages Condiments
Lunch & Dinner							
Main Entrée #1	Oven Fried Chicken Yellow Rice	Baked Fish Parsley/Garlic Pasta	Beef Stir Fry Rice	Sliced Turkey Mashed Potatoes Gravy	BBQ Pork Seasoned Rice	Italian Beef Seasoned Pasta	BBQ Beef Parsley Potatoes
Main Entrée #2	Tacos	Pasta w/ Meat Sauce	Chicken Patty	Meatballs in Gravy	Creamed Turkey	Spaghetti w/ Meat Sauce	Nachos w/ Meat Sauce
Vegetable Item	Broccoli & Carrots	Peas & Carrots	Broccoli	Mixed Vegetables	Peas	Green Beans	Carrots
Grill Item #1	Hot Dogs	Hamburgers	Hot Dogs	Hamburgers	Hot Dogs	Hamburgers	Hot Dogs
Grill Item #2	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese
Other Accompaniment	Chips Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips Condiments Soup of the Day Breads/Crackers
Beverages	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk
Sandwich Bar	Tuna	Tuna	Tuna	Tuna	Tuna	Tuna	Tuna
	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese
Salad Bar: Must have at a minimum at all times	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing
Dessert	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted

Cook County Department of Corrections
Staff Menu

CONTRACT NO. 08-84-387 REBID

CURRENT MENU

to civil and/or criminal penalties and enforcement.

Week 4

	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday
Breakfast	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal French Toast Fried Eggs T ham Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs T ham Breads/Beverages Condiments
Lunch & Dinner							
Main Entrée #1	Chicken Fajita Spanish Rice	Baked Fish Pasta w/ Tomato Sauce	Teriyaki Pork Rice/Gravy	Sliced Turkey Mashed Potatoes Gravy	BBQ Chicken Spicy Rice	Beef Stir Fry Noodles	Roast Pork Rice
Main Entrée #2	Meatballs w/ Gravy	Pasta w/ Meat Sauce	Chicken Patty	Sloppy Joe	Tacos	Cheese Quesadilla	Turkey Polish
Vegetable Item	Green Beans	Peas & Carrots	Glazed Carrots	Mixed Vegetables	Corn	Carrots	Green Beans
Grill item #1	Hot Dogs	Hamburgers	Hot Dogs	Hamburgers	Hot Dogs	Hamburgers	Hot Dogs
Grill item #2	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese
Other Accompaniment	Chips Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips Condiments Soup of the Day Breads/Crackers
Beverages	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk
Sandwich Bar	Tuna	Tuna	Tuna	Tuna	Tuna	Tuna	Tuna
	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese
Salad Bar: Must have at a minimum at all times	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing
Dessert	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted

Cook County Department of Corrections
Staff Menu

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CURRENT MENU

Week 5

	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday
Breakfast	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal French Toast Fried Eggs T ham Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads/Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs T ham Breads/Beverages Condiments
Lunch & Dinner							
Main Entrée #1	Herbed Chicken Yellow Rice	Baked Fish Potatoes O'Brian	Beef/Pepper Stir Fry Rice	Oven Fried Chicken Spaghetti w/ garlic/parsley	Sliced Turkey Mashed Potatoes Gravy	Sweet-Sour Pork Rice	Italian Beef Parsley Pasta
Main Entrée #2	Italian Style Meatballs	Chili Dog	Chicken Patty	Pasta w/ Meat Sauce	Nachos w/ Meat Sauce	Turkey Polish	Sloppy Joe
Vegetable Item	Mixed Vegetables	Broccoli	Mixed Vegetables	Green Beans	Mixed Vegetables	Peas	Carrots
Grill Item #1	Hot Dogs	Hamburgers	Hot Dogs	Hamburgers	Hot Dogs	Hamburgers	Hot Dogs
Grill Item #2	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese	Grilled Cheese
Other Accompaniment	Chips Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips/French Fries Condiments Soup of the Day Breads/Crackers	Chips Condiments Soup of the Day Breads/Crackers
Beverages	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk	Coffee Hot Tea Fruit Juice Skim Milk
Sandwich Bar	Tuna	Tuna	Tuna	Tuna	Tuna	Tuna	Tuna
	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese	Cold Cuts & Cheese
Salad Bar: Must have at a minimum at all times	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing	Tossed Salad; Coleslaw; Fresh Spinach; Tomatoes; Green Peppers; Onions; Carrots; Cucumbers; Cheese; Plain Tuna; Pasta Salad; Relish; Broccoli; Cauliflower; Hot Sauce; Mustard; Ketchup; 4 types salad dressing
Dessert	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted

CONTRACT NO. 08-84-387

MANDATORY SITE INSPECTION

This is to verify that I have, this date, attended a site inspection as required by the above numbered contract.

I have contacted the person named in the contract or their assignee and am satisfied with the conditions as specified at all these locations.

Any unforeseen conditions not specified in the contract and as found by my Site Inspection are shown on the front of this form and/or attached sheets.

COOK COUNTY SHERIFF
BOOT CAMP
2801 S. ROCKWELL
CHICAGO, IL 60608

NAME (TYPED AND SIGNATURE)

ARAMARK Correctional Services, LLC
COMPANY

Finance Director
OFFICIAL CAPACITY

(800) 777-7090
TELEPHONE NUMBER (Area Code)

*NOTE: THIS FORM MUST BE COMPLETED AND RETURNED WITH BID PROPOSAL FAILURE TO COMPLETE THIS FORM SHALL BE CAUSE FOR DISQUALIFICATION OF BID.

INSPECTION CONFIRMED BY: Barb Flock

DATE: 2-24-09

PROPOSAL

The undersigned declares that they have carefully examined the Advertisement for Bids, the Proposal Form, General and Special Conditions and Specifications identified as Contract Document Number 08-84-387 REBID for FOOD SERVICE FOR INMATE MEALS for COOK COUNTY SHERIFF D.C.S.I., COOK COUNTY SHERIFF'S COURT SERVICES DIVISION, COOK COUNTY SHERIFF'S IMPACT INCARCERATION DEPARTMENT, COOK COUNTY SHERIFF DEPARTMENT OF WOMEN'S JUSTICE SERVICES AND COOK COUNTY SHERIFF DEPARTMENT OF CORRECTIONS as prepared by Cook County, and that they have familiarized themselves with all of the conditions under which it must be carried out and understand that by making this Proposal they waive all right to plead any misunderstanding regarding the same.

SECTION I

ITEM NO.	UNIT OF MEASURE	QTY.	DESCRIPTION
1.	MEAL	13,829,760	CCDOC, DWJS, DCSI BREAKFAST AND DINNER MEALS, AS PER SPECIFICATIONS HEREIN. $ 1.064 /MEAL $ 14,714,864.64 /TOTAL
2.	MEAL	6,914,880	CCDOC, DWJS, DCSI SACK LUNCH MEALS, AS PER SPECIFICATIONS HEREIN. $ 1.134 /MEAL $ 7,841,473.92 /TOTAL
3.	MEAL	560,560	BOOT CAMP BREAKFAST, LUNCH AND DINNER MEALS, AS PER SPECIFICATIONS HEREIN. $ 1.700 /MEAL $ 952,952.00 /TOTAL
4.	MEAL	1,118,400	THERAPEUTIC AND RELIGIOUS MEALS, AS PER SPECIFICATIONS HEREIN. $ 1.250 /MEAL $ 1,398,000.00 /TOTAL
5.	MEAL	206,400	CCDOC, DWJS, DCSI STAFF MEALS, AS PER SPECIFICATIONS HEREIN. $ 1.600 /MEAL $ 330,240.00 /TOTAL

PROPOSAL

BIDDER: ARAMARK Correctional Services, LLC

SECTION I (CONTINUED)

ITEM NO.	UNIT OF MEASURE	QTY.	DESCRIPTION
6.	MEAL	90,000	COURT SERVICES SACK LUNCH MEALS, AS PER SPECIFICATIONS HEREIN. $ 1.064 /MEAL $ 95,760.00 /TOTAL

SECTION I **GRAND TOTAL:** $ 25,333,290.56

SERVICE START DATE: May 1, 2009
(NUMBER OF CALENDAR DAYS AFTER AWARD OF CONTRACT)

SECTION II

ITEM NO.	UNIT OF MEASURE	QTY.	DESCRIPTION
1.	JOB	1	PURCHASE OF KITCHEN/FOOD PREPARATION PURSUANT TO SECTION II, AS PER SPECIFICATIONS HEREIN. Total Investment $800,000.00 $ /JOB
2.	MEAL	22,720,000	ADDITIONAL COST PER MEAL PURSUANT TO SECTION II AS PER SPECIFICATIONS HEREIN. $ 0.02* /MEAL $ 454,400.00** /TOTAL 1,254,400.00 BAR

SECTION II **GRAND TOTAL:** $ 454,400.00

SERVICE START DATE: Approximately July 1, 2009
(NUMBER OF CALENDAR DAYS AFTER AWARD OF CONTRACT)

SUMMARY

SECTION I GRAND TOTAL: $ 25,333,290.56

SECTION II GRAND TOTAL: $ 454,400.00 1,254,400.00 BAR

* Per Addendum Number 1, ARAMARK is proposing Section II as a fixed monthly payment plan according to the attached four (4) year payment and amortization table.
** Approximate two (2) year cost of the four (4) year obligation.

Investment Amount	800,000.00
Number of Months	48.00
Monthly Interest Rate	0.53%
Annual Interest Rate	6.39%

ARAMARK Correctional Services, LLC
Cook County
DOCUMENT NO. 08-84-387 REBID
SECTION II PROPOSAL

Equipment Investment Amortization Table

Month	Beginning Balance	Payment	Interest	Principle	Ending Balance
1	800,000.00	18,931.40	4,260.00	14,671.40	785,328.60
2	785,328.60	18,931.40	4,181.87	14,749.53	770,579.07
3	770,579.07	18,931.40	4,103.33	14,828.07	755,751.00
4	755,751.00	18,931.40	4,024.37	14,907.03	740,843.98
5	740,843.98	18,931.40	3,944.99	14,986.41	725,857.57
6	725,857.57	18,931.40	3,865.19	15,066.21	710,791.36
7	710,791.36	18,931.40	3,784.96	15,146.44	695,644.92
8	695,644.92	18,931.40	3,704.31	15,227.09	680,417.83
9	680,417.83	18,931.40	3,623.22	15,308.18	665,109.65
10	665,109.65	18,931.40	3,541.71	15,389.69	649,719.96
11	649,719.96	18,931.40	3,459.76	15,471.64	634,248.31
12	634,248.31	18,931.40	3,377.37	15,554.03	618,694.28
13	618,694.28	18,931.40	3,294.55	15,636.85	603,057.43
14	603,057.43	18,931.40	3,211.28	15,720.12	587,337.31
15	587,337.31	18,931.40	3,127.57	15,803.83	571,533.48
16	571,533.48	18,931.40	3,043.42	15,887.99	555,645.49
17	555,645.49	18,931.40	2,958.81	15,972.59	539,672.90
18	539,672.90	18,931.40	2,873.76	16,057.64	523,615.26
19	523,615.26	18,931.40	2,788.25	16,143.15	507,472.11
20	507,472.11	18,931.40	2,702.29	16,229.11	491,243.00
21	491,243.00	18,931.40	2,615.87	16,315.53	474,927.46
22	474,927.46	18,931.40	2,528.99	16,402.41	458,525.05
23	458,525.05	18,931.40	2,441.65	16,489.76	442,035.29
24	442,035.29	18,931.40	2,353.84	16,577.56	425,457.73
25	425,457.73	18,931.40	2,265.56	16,665.84	408,791.89
26	408,791.89	18,931.40	2,176.82	16,754.58	392,037.31
27	392,037.31	18,931.40	2,087.60	16,843.80	375,193.50
28	375,193.50	18,931.40	1,997.91	16,933.50	358,260.01
29	358,260.01	18,931.40	1,907.73	17,023.67	341,236.34
30	341,236.34	18,931.40	1,817.08	17,114.32	324,122.02
31	324,122.02	18,931.40	1,725.95	17,205.45	306,916.57
32	306,916.57	18,931.40	1,634.33	17,297.07	289,619.50
33	289,619.50	18,931.40	1,542.22	17,389.18	272,230.32
34	272,230.32	18,931.40	1,449.63	17,481.78	254,748.54
35	254,748.54	18,931.40	1,356.54	17,574.87	237,173.68
36	237,173.68	18,931.40	1,262.95	17,668.45	219,505.23
37	219,505.23	18,931.40	1,168.87	17,762.54	201,742.69
38	201,742.69	18,931.40	1,074.28	17,857.12	183,885.57
39	183,885.57	18,931.40	979.19	17,952.21	165,933.36
40	165,933.36	18,931.40	883.60	18,047.81	147,885.55
41	147,885.55	18,931.40	787.49	18,143.91	129,741.64
42	129,741.64	18,931.40	690.87	18,240.53	111,501.11
43	111,501.11	18,931.40	593.74	18,337.66	93,163.45
44	93,163.45	18,931.40	496.10	18,435.31	74,728.15
45	74,728.15	18,931.40	397.93	18,533.47	56,194.67
46	56,194.67	18,931.40	299.24	18,632.17	37,562.51
47	37,562.51	18,931.40	200.02	18,731.38	18,831.13
48	18,831.13	18,931.40	100.28	18,831.13	0.00
Total of Payments		908,707.29			

Bid Document No. 08-84-387 REBID

BID DEPOSIT FORM

AS REQUIRED BY INSTRUCTION TO BIDDER OF/AND IN CONJUNCTION WITH THE BID HEREWITH SUBMITTED

(THIS FORM MUST BE SUBMITTED WITH THE BID)

TO: County of Cook

BID FOR: Food Service for Inmate Meals for Cook County Sheriff

BID DOCUMENT NUMBER: 08-84-387 REBID **BID OPENING DATE:** April 7, 2009

We deposit (subject to all conditions of said proposal) the following described deposit check:

( ) Cashier's Check ( ) Bank Draft (x) Other Bid Bond

Drawn on: _____ of: _____
BANK CITY STATE

Draft or Check Number: _____ Dated: _____

Amount: $ One Percent (1%) of the Total Bid Amount

Submitted by: ARAMARK Correctional Services, LLC
BIDDERS'S NAME

1101 Market Street
STREET ADDRESS

Philadelphia Pennsylvania 19107
CITY STATE ZIP CODE

DO NOT WRITE IN THE SPACES BELOW

The Above Described Deposit Check is:

1. ( ) HELD _____ DATE: _____
2. ( ) MAILED _____ DATE: _____
3. ( ) DELIVERED TO: _____ DATE: _____
4. ( ) BOND SUBSTITUTED: _____ DATE: _____
5. ( ) BOND MAILED TO: _____ DATE: _____

SURETY'S STATEMENT
of
QUALIFICATION FOR BONDING

This document must be accurately executed (by the Surety Company) and yielded as part of this Bid.

IF THIS DOCUMENT IS NOT ACCURATELY EXECUTED AND SUBMITTED WITH THE BID PACKAGE, THIS CONSTITUTES CAUSE FOR DISQUALIFICATION OF THE VENDOR FROM BIDDING ON THIS CONTRACT.

The undersigned confirms that _____
(SURETY COMPANY)

would execute a Performance/Payment Bond in favor of the County of Cook for the full amount of the bid/contract _____
(NUMBER)

to _____.
(BIDDER)

The penalty of this bond is to be $ _____.
(TOTAL DOLLAR AMOUNT OF CONTRACT)

SURETY
CORPORATE
SEAL

_____
(SURETY COMPANY'S AUTHORIZED SIGNATURE)

_____
(ATTORNEY-IN FACT)

_____
AMB # NAIC #

PERFORMANCE AND PAYMENT BOND TO THE COUNTY OF COOK

Know All Men By These Presents, That we, _____

as principal, and _____

_____, as surety, are

held and firmly bound unto The County of Cook in the penal sum of _____

_____ Dollars ($), lawful money of the

United States of America, for the payment of which sum of money well and truly to be made, we bind ourselves, our respective heirs, executors, administrators, successors and assigns, firmly, by these presents.

Signed, sealed, and delivered this _____ day of _____, A.D. 19_____.

THE CONDITION OF THE ABOVE OBLIGATION IS SUCH, That whereas, the above bounden principal entered into a certain contract with The County of Cook, Bearing date the_____day of _____, A.D.19_____, for _____

_____.

The terms and conditions of the Illinois Public Construction Bond Act, 30 ILCS 550 *et seq.* are hereby incorporated by reference.

It is hereby expressly understood and agreed, and made a condition hereof, that any judgement rendered in favor of any person not a party to said contract against The County of Cook in any suit arising out of said contract or its performance, when reasonable notice of the pendency of such suit shall have been given to said principal and to said surety, shall be conclusive against said principal and said surety as to both liability and amount.

In Witness Whereof, said parties hereto have caused this bond to be executed and delivered at Chicago, Illinois, all on the day and year first above written.

_____

PRINCIPAL/CONTRACTOR SEAL

By_____ _____

PRESIDENT SECRETARY

_____

SURETY SEAL

By_____ _____

SURETY/ATTORNEY-IN-FACT AMB# NAIC#
(ATTACH POWER OF ATTORNEY)

Approved as to form:

By:_____

ASSISTANT STATES ATTORNEY

INDEX

ECONOMIC DISCLOSURE STATEMENT

SECTION	DESCRIPTION	PAGE
1	WBE/MBE UTILIZATION PLAN	EDS-1/2
2	LETTER OF INTENT (FROM MBE/WBE TO PERFORM AS SUBCONTRACTOR, SUPPLIER AND/OR CONSULTANT) *FORMAT SAMPLE*	EDS-3/4
3	PETITION FOR REDUCTION/WAIVER OF MBE/WBE PARTICIPATION GOALS	EDS-5/6
4	CONTRACTOR CERTIFICATIONS	EDS-7-13
5	ACKNOWLEDGEMENTS, CONTRACT INCORPORATION, COMPLIANCE, PENALTIES, DISCLOSURE	EDS-14/15
6	SOLE PROPRIETOR, SIGNATURE PAGE	EDS-16/17/18
7	PARTNERSHIP, SIGNATURE PAGE	EDS-19/20/21
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9	PROPOSAL ACCEPTANCE, COOK COUNTY	EDS-25

THE BOARD OF COMMISSIONERS
TODD H. STROGER
PRESIDENT

EARLEAN COLLINS	1st Dist.	PETER N. SILVESTRI	9th Dist.
ROBERT STEELE	2nd Dist.	MIKE QUIGLEY	10th Dist.
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ROBERTO MALDONADO	8th Dist.	ANTHONY J. PERAICA	16th Dist.
		ELIZABETH ANN DOODY GORMAN	17th Dist.

COOK COUNTY
OFFICE OF CONTRACT COMPLIANCE

BETTY HANCOCK PERRY
DIRECTOR

118 North Clark Street, Room 1020
Chicago, Illinois 60602-1304
E-MAIL: bhperry@cookcountygov.com
TEL (312) 603-5502
FAX (312) 603-4547

December 17, 2008

Ms. Andrea Chapman, President
T & T Foodservice, Inc.
2-46 W. Lake Street
Chicago, IL, 60612

Annual Certification Expires: January 4, 2010

Dear Ms. Chapman:

Congratulations on your continued eligibility for Certification as an **MBE (6)** by Cook County Government. This **MBE (6)** Certification is valid until **January 4, 2012**; however your firm must be revalidated annually. Your firm's next annual validation is required by **January 4, 2010**.

As a condition of continued Certification during this three (3) year period, you must file a "**No Change Affidavit**" **within sixty (60) business days prior** to the date of annual expiration. Failure to file this Affidavit shall result in the termination of your Certification. You must notify Cook County Government's Office of Contract Compliance, of any change in ownership or control of your firm or any other matters or facts affecting your firm's eligibility for Certification.

Cook County Government may commence action to remove your firm as an **MBE (6)** vendor if you fail to notify us of any changes of facts affecting your firm's Certification, or if your firm otherwise fails to cooperate with the County in any inquiry or investigation. Removal of your status may also be commenced if your firm is found to be involved in bidding or contractual irregularities.

Your firm's name will be listed in Cook County's Directory of Minority Business Enterprises and Women Business Enterprises in the area(s) of specialty:

Distributor of Food Products

Your firm's participation on Cook County contracts will be credited toward **MBE (6)** goals in your area(s) of specialty. While your participation on Cook County contracts is not limited to your specialty, credit toward **MBE (6)** goals will be given only for work done in the specialty category.

Thank you for your continued interest in Cook County Government's Minority and Women Business Enterprise Programs.

Sincerely,

Betty Hancock Perry

Betty Hancock Perry
Director
BHP/es

Enclosed: **No Change Affidavit**

Printed on Recycled Paper

COOK COUNTY LETTER OF INTENT
(Section 2)

FROM MBE/WBE TO PERFORM AS SUBCONTRACTOR, SUPPLIER AND/OR CONSULTANT

Contract Title & Number: Food Service for Inmate Meals / 08-84-387 REBID

From: T & T Food Services, Inc.
(MBE/WBE Firm)

To: ARAMARK Correctional Services, LLC and the County of Cook
(Bidder/Proposer Firm)

The undersigned is prepared to provide the following services, supplies and project in connection with the above named contract:

Each service performed and /or item supplied will be detailed under Description of Service/Supply and Project with all services/items totaled under Fee/Cost to equal the full dollar amount of the Letter of Intent. ***All services performed and/or supplies provided must be directly related to this specific Cook County contract and must not include any services/supplies related to any other government contract.***

Description of Service/Supply/Project	Fee/Cost	
1. Meat (Ground Chicken, Chicken Quarters)	$ 329,333	1.3 %
2. Luncheon Meats (Salami, Bologne, Turkey)	$ 2,330,663	9.2 %
3. Beverage Base	$ 253,333	1.0 %
4. Lays, Potato Chips	$ 379,999	1.5 %
Total:	$ 3,293,328	13.0%

THE UNDERSIGNED PARTIES AGREE that this Letter of Intent will become a binding Subcontract Agreement conditioned upon the Bidder/Proposer's receipt of a signed contract from the County of Cook. The Undersigned Parties do also certify that they did not affix their signatures to this document until all areas under Description of Service/Supply and Fee/Cost were completed.

Upon Penalty of perjury, I Andrea Chapman (*print name*)

the President (*title*) and duly authorized representative

of the T & T Food Services, Inc. (MBE/WBE *firm*) affirm that

the foregoing information is true and correct and the services, supplies, and/or project indicated above will be supplies/performed for the above indicated total dollar amount $ 3,293,328 which represents the above indicated total percentage 13.0 % for the contract amount $ 25,333,291.

(Signature of affiant) 03 / 31 / 2009 (Date)

Subscribed and sworn to before me this 31st day of March, 2009.

Melanie Berg
(Notary's Signature)

(Notary Seal)
OFFICIAL SEAL
MELANIE K BERG
Notary Public – State of Illinois
My Commission Expires Dec. 29, 2012

Revised: 3/4/08

COOK COUNTY LETTER OF INTENT

Upon Penalty of perjury, Michael Anderson (*print name*)

the Regional General Manager (*title*) and duly authorized

representative of the ARAMARK Correctional Services (*Bidder Proposer firm*)

affirm that the foregoing information is true and correct and the services,

supplies, and/or project indicated above will be supplies/performed for the

above indicated total dollar amount $ 3,293,328 which represents the

above indicated total percentage 13.0 % for the contract amount

$ 25,333,291.

Michael J. Anderson
(Signature of affiant)

03 / 31 / 2009
(Date)

Subscribed and sworn to before me this 31st day of March, 2009.

Melanie Berg
(Notary's Signature)

(Notary Seal)

OFFICIAL SEAL
MELANIE K BERG
Notary Public – State of Illinois
My Commission Expires Dec. 29, 2012

Revised: 3/4/08

THE BOARD OF COMMISSIONERS
TODD H. STROGER
PRESIDENT

EARLEAN COLLINS
STEELE
BUTLER
WILLIAM M. BEAVERS
DEBORAH SIMS
JOAN PATRICIA MURPHY
JOSEPH MARIO MORENO
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1st Dist.	PETER N. SILVESTRI	9th Dist.
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6th Dist.	GREGG GOSLIN	14th Dist.
7th Dist.	TIMOTHY O. SCHNEIDER	15th Dist.
8th Dist.	ANTHONY J. PERAICA	16th Dist.
	ELIZABETH ANN DOODY GORMAN	17th Dist.

September 24, 2008

COOK COUNTY
OFFICE OF CONTRACT COMPLIANCE

BETTY HANCOCK PERRY
DIRECTOR

118 North Clark Street, Room 1020
Chicago, Illinois 60602-1304
E-MAIL: bhperry@cookcountygov.com
TEL (312) 603-5502
FAX (312) 603-4547

Mr. Grant Branch III, President
GATTCO Corporation
40 Shuman Road, Suite 160
Naperville, IL 60563

Annual Certification Expires: **November 26, 2009**

Dear Mr. Branch:

Congratulations on your continued eligibility for Certification as an **MBE (6)** by Cook County Government. This **MBE (6)** Certification is valid until **November 26, 2011**; however your firm must be revalidated annually. Your firm's next annual validation is required by **November 26, 2009**.

As a condition of continued Certification during this three (3) year period, you must file a "**No Change Affidavit**" within **sixty (60) business days prior** to the date of annual expiration. Failure to file this Affidavit shall result in the termination of your Certification. You must notify Cook County Government's Office of Contract Compliance, of any change in ownership or control of your firm or any other matters or facts affecting your firm's eligibility for Certification.

Cook County Government may commence action to remove your firm as an **MBE (6)** vendor if you fail to notify us of any changes of facts affecting your firm's Certification, or if your firm otherwise fails to cooperate with the County in any inquiry or investigation. Removal of your status may also be commenced if your firm is found to be involved in bidding or contractual irregularities.

Your firm's name will be listed in Cook County's Directory of Minority Business Enterprises and Women Business Enterprises in the area(s) of specialty:

Manufacture of Food Service Equipment and Other Metal Items; Supplier of Clothing (Uniforms); Distributor of Pillows and Disposable Gowns; Distributor of Food (Bakery and Staple Edibles) Primarily to the Food Service Industry

Your firm's participation on Cook County contracts will be credited toward **MBE (6)** goals in your area(s) of specialty. While your participation on Cook County contracts is not limited to your specialty, credit toward **MBE (6)** goals will be given only for work done in the specialty category

Thank you for your continued interest in Cook County Government's Minority and Women Business Enterprise Programs.

Sincerely,

Betty Hancock Perry

Betty Hancock Perry
Director
BHP/es

Enclosed: **No Change Affidavit**

Printed on Recycled Paper

COOK COUNTY LETTER OF INTENT
(Section 2)

FROM MBE/WBE TO PERFORM AS SUBCONTRACTOR, SUPPLIER AND/OR CONSULTANT

Contract Title & Number: Food Service for Inmate Meals / 08-84-387 REBID

From: Gattco AMT, Inc.
(MBE/WBE Firm)

To: ARAMARK Correctional Services, LLC and the County of Cook
(Bidder/Proposer Firm)

The undersigned is prepared to provide the following services, supplies and project in connection with the above named contract:

Each service performed and /or item supplied will be detailed under Description of Service/Supply and Project with all services/items totaled under Fee/Cost to equal the full dollar amount of the Letter of Intent. ***All services performed and/or supplies provided must be directly related to this specific Cook County contract and must not include any services/supplies related to any other government contract.***

Description of Service/Supply/Project	Fee/Cost	
1. Grocery (Dried Beans, Cereal, Ichy Potatoes, Spices Pasta, Rice (etc.), Cookies Crackers, Vegetable Canned, Oils, Margarines)	$ 1,747,997	6.9 %
2. Cleaning Supplies	$ 531,999	2.1 %
3. Meats	$ 177,333	0.7 %
4. Produce	$ 582,666	2.3 %
Total:	$ 3,039,995	12.0%

THE UNDERSIGNED PARTIES AGREE that this Letter of Intent will become a binding Subcontract Agreement conditioned upon the Bidder/Proposer's receipt of a signed contract from the County of Cook. The Undersigned Parties do also certify that they did not affix their signatures to this document until all areas under Description of Service/Supply and Fee/Cost were completed.

Upon Penalty of perjury, I Grant Branch III (*print name*)

the President (*title*) and duly authorized representative

of the Gattco AMT, Inc. (MBE/WBE *firm*) affirm that

the foregoing information is true and correct and the services, supplies, and/or

project indicated above will be supplies/performed for the above indicated total

dollar amount $ 3,039,995 which represents the above indicated total

percentage 12.0 % for the contract amount $ 25,333,291.

(Signature of affiant) 03 / 31 / 2009 (Date)

Subscribed and sworn to before me this 31st day of March, 2009.

Melanie Berg
(Notary's Signature)

Notary Seal

OFFICIAL SEAL
MELANIE K BERG
Notary Public – State of Illinois
My Commission Expires Dec. 29, 2012

Revised: 3/4/08

COOK COUNTY LETTER OF INTENT

Upon Penalty of perjury, Michael Anderson (*print name*)

the Regional General Manager (*title*) and duly authorized

representative of the ARAMARK Correctional Services (*Bidder Proposer firm*)

affirm that the foregoing information is true and correct and the services,

supplies, and/or project indicated above will be supplies/performed for the

above indicated total dollar amount $ 3,039,995 which represents the

above indicated total percentage 12.0 % for the contract amount

$ 25,333,291.

(Signature of affiant)

03 / 31 / 2009
(Date)

Subscribed and sworn to before me this 31st day of March, 2009.

(Notary's Signature)

(Notary Seal)
OFFICIAL SEAL
MELANIE K BERG
Notary Public – State of Illinois
My Commission Expires Dec. 29, 2012

Revised: 3/4/08

THE BOARD OF COMMISSIONERS
TODD H. STROGER
PRESIDENT

EARLEAN COLLINS	1st Dist.	PETER N. SILVESTRI	9th Dist.
ROBERT STEELE	2nd Dist.	MIKE QUIGLEY	10th Dist.
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ROBERTO MALDONADO	8th Dist.	ANTHONY J. PERAICA	16th Dist.
		ELIZABETH ANN DOODY GORMAN	17th Dist.

COOK COUNTY
OFFICE OF CONTRACT COMPLIANCE

BETTY HANCOCK PERRY
DIRECTOR

118 North Clark Street, Room 1020
Chicago, Illinois 60602-1304
E-MAIL: bhperry@cookcountygov.com
TEL (312) 603-5502
FAX (312) 603-4547

May 21, 2008

Ms. Bridget McMahon, President
McMahon Food Corporation
P.O. Box 23330/2110 S. Marshall Boulevard
Chicago, IL 60623-3330

Annual Certification Expires: June 8, 2009

Dear Ms. McMahon:

Congratulations on your continued eligibility for Certification as a **WBE** by Cook County Government. This **WBE** Certification is valid until **June 8, 2011**; however your firm must be revalidated annually. Your firm's next annual validation is required by **June 8, 2009**.

As a condition of continued Certification during this three (3) year period, you must file a "**No Change Affidavit**" within **sixty (60) business days prior** to the date of annual expiration. Failure to file this Affidavit shall result in the termination of your Certification. You must notify Cook County Government's Office of Contract Compliance, of any change in ownership or control of your firm or any other matters or facts affecting your firm's eligibility for Certification.

Cook County Government may commence action to remove your firm as a **WBE** vendor if you fail to notify us of any changes of facts affecting your firm's Certification, or if your firm otherwise fails to cooperate with the County in any inquiry or investigation. Removal of your status may also be commenced if your firm is found to be involved in bidding or contractual irregularities.

Your firm's name will be listed in Cook County's Directory of Minority Business Enterprises and Women Business Enterprises in the area(s) of specialty:

Distributor of Dairy Products, Fish/Seafood, Juices and Drinks

Your firm's participation on Cook County contracts will be credited toward **WBE** goals in your area(s) of specialty. While your participation on Cook County contracts is not limited to your specialty, credit toward **WBE** goals will be given only for work done in the specialty category.

Thank you for your continued interest in Cook County Government's Minority and Women Business Enterprise Programs.

Sincerely,

Betty Hancock Perry

Betty Hancock Perry
Director
BHP/es
Enclosed: **No Change Affidavit**
Revised 2/28/08

Printed on Recycled Paper

COOK COUNTY LETTER OF INTENT
(Section 2)

FROM MBE/WBE TO PERFORM AS SUBCONTRACTOR, SUPPLIER AND/OR CONSULTANT

Contract Title & Number: Food Service for Inmate Meals 08-84-387

From: McMahon Food Corporation
(WBE Firm)

To: ARAMARK and the County of Cook
(Bidder/Proposer Firm)

The undersigned is prepared to provide the following services, supplies and project in connection with the above named contract:

Each service performed and /or item supplied will be detailed under Description of Service/Supply and Project with all services/items totaled under Fee/Cost to equal the full dollar amount of the Letter of Intent. ***All services performed and/or supplies provided must be directly related to this specific Cook County contract and must not include any services/supplies related to any other government contract.***

Description of Service/Supply/Project	Fee/Cost	
1. Sale & Distribution of Dairy Products, Fish/Seafood, Juices & Drinks	$ 2,533,329	10 %
2.	$	%
3.	$	%
4.	$	%
Total:	$	%

THE UNDERSIGNED PARTIES AGREE that this Letter of Intent will become a binding Subcontract Agreement conditioned upon the Bidder/Proposer's receipt of a signed contract from the County of Cook. The Undersigned Parties do also certify that they did not affix their signatures to this document until all areas under Description of Service/Supply and Fee/Cost were completed.

Upon Penalty of perjury, I Bridget McMahon *(print name)*

the President *(title)* and duly authorized representative

of the McMahon Food Corporation (WBE *firm)* affirm that

the foregoing information is true and correct and the services, supplies, and/or project indicated above will be supplies/performed for the above indicated total dollar amount $ 2,533,329 which represents the above indicated total percentage 10 % for the contract amount $ 25,333,291.

Bridget McMahon
(Signature of affiant)

04/03/2009
(Date)

Subscribed and sworn to before me this 3rd day of Apr., 2009.

Juanita Medina
(Notary's Signature)

"OFFICIAL SEAL"
JUANITA MEDINA
Notary Public, State of Illinois
My Commission Expires May 15, 2011

Revised: 3/4/08

COOK COUNTY LETTER OF INTENT

Upon Penalty of perjury, Michael Anderson (*print name*)

the Regional General Manager (*title*) and duly authorized

representative of the ARAMARK Correctional Services (*Bidder Proposer firm*)

affirm that the foregoing information is true and correct and the services,

supplies, and/or project indicated above will be supplies/performed for the

above indicated total dollar amount $ 2,533,329 which represents the

above indicated total percentage 10.0 % for the contract amount

$ 25,333,291.

Michael J. Anderson
(Signature of affiant)

03 / 31 / 2009
(Date)

Subscribed and sworn to before me this 31st day of March, 2009.

Melanie Berg
(Notary's Signature)

(Notary Seal)

OFFICIAL SEAL
MELANIE K BERG
Notary Public – State of Illinois
My Commission Expires Dec. 29, 2012

Revised: 3/4/08

MBE/WBE UTILIZATION PLAN
Section 1

BIDDER/PROPOSER HEREBY STATES that all MBE/WBE firms included in this Plan are certified MBEs/WBEs by at least one of the entities listed in the General Conditions.

I. **BIDDER'S/PROPOSER'S MBE/WBE STATUS:** (check the appropriate line)

___ Bidder/Proposer is a certified MBE or WBE firm. (If so, attach copy of appropriate Letter of Certification.)

___ Bidder/Proposer is a Joint Venture and one or more Joint Venture partners are certified MBEs or WBEs. (If so, attach copies of Letters of Certification, a copy of Joint Venture Agreement clearly describing the role of the MBE/WBE firm(s) and its in the Joint Venture and a completed Joint Venture Affidavit - available from the Office of Contract Compliance.)

x Bidder/Proposer is not a certified MBE or WBE firm, nor a Joint Venture with MBE/WBE partners, but will utilize MBE and WBE firms either directly or indirectly in the work of the Contract. (If so, complete Sections II and III).

II. **Direct Participation of MBE/WBE Firms**

MBEs/WBEs will perform as subcontractors/suppliers/consultants include the following:

1. Name of MBE/WBE: T & T Foodservice, Inc.

   Address: 2-46 West Lake Street, Chicago, IL 60612

   e-mail: _____

   Contact Person: Andrea Chapman Phone: _____

   Dollar Amount Participation: $ 3,293,328.00

   Percent Amount of Participation: 13.0 %

   *Letter of Intent attached? Yes x No _____

2. Name of MBE/WBE: GATTCO Corporation

   Address: 40 Shuman Road, Suite 160, Naperville, IL 60563

   e-mail: _____

   Contact Person: Grant Branch Phone: _____

   Dollar Amount Participation: $ 3,039,995.00

   Percent Amount of Participation: 12.0 %

   *Letter of Intent attached? Yes x No _____

Attach additional sheets as needed.

* **All Letters of Intent and Letters of Certification not submitted with bid/proposal must be submitted so as to assure receipt by the Contract Compliance Administrator within three (3) business days after bid opening or proposal due date.**

Revised: 3/4/08

III. Indirect Participation of MBE/WBE Firms

NOTE: This section need not be completed if the MBE/WBE goals have been met through the Direct Participation. If the MBE/WBE goals have not been met through Direct Participation, Bidder/Proposer shall demonstrate that the proposed MBE/WBE Direct participation represents the maximum achievable under the circumstances. Only after such a demonstration will indirect participation be considered.

MBEs/WBEs will perform as subcontractors/suppliers/consultants include the following:

1. Name of MBE/WBE: McMahon Food Corporation

   Address: 2110 South Marshall Boulevard, Chicago, IL 60623-3330

   e-mail: _____

   Contact Person: Bridget McMahon Phone: _____

   Dollar Amount of indirect Participation $ 2,533,329.00

   Percent Amount of indirect Participation: 10.0%

   *Letter of Intent attached? Yes x No _____

2. Name of MBE/WBE: _____

   Address: _____

   e-mail: _____

   Contact Person: _____ Phone: _____

   Dollar Amount of indirect Participation $_____

   Percent Amount of indirect Participation: _____

   *Letter of Intent attached? Yes _____ No _____

   Attach additional sheets as needed.

* **All Letters of Intent and Letters of Certification not submitted with bid/proposal must be submitted so as to assure receipt by the Contract Compliance Administrator within three (3) business days after bid opening or proposal due date.**

Revised: 3/4/08

PETITION FOR WAIVER OF MBE/WBE PARTICIPATION
(SECTION 3)

A. BIDDER/PROPOSER HEREBY REQUESTS: ARAMARK has fully met the MBE/WBE requirements, therefore this page does not apply.

☐ **FULL MBE WAIVER**

☐ **FULL WBE WAIVER**

☐ **REDUCTION (PARTIAL MBE and/or WBE PARTICIPATION)**

_____% of Reduction for MBE Participation

_____% of Reduction for WBE Participation

B. REASON FOR FULL/REDUCTION WAIVER REQUEST

Bidder/Proposer shall check each item applicable to its reason for a waiver request. **Additionally, supporting documentation shall be submitted with this request. If such supporting documentation cannot be submitted with bid/proposal/quotation, such documentation shall be submitted directly to the Office of Contract Compliance no later than three (3) days from the date of submission date.**

☐ (1) lack of sufficient qualified MBEs and/or WBEs capable of providing the goods or services required by the contract **(please explain)**

☐ (2) the specifications and necessary requirements for performing the contract make it impossible or economically infeasible to divide the contract to enable the contractor to utilize MBEs and/or WBEs in accordance with the applicable participation **(please explain)**

☐ (3) price(s) quoted by potential MBEs and/or WBEs are above competitive levels and increase cost of doing business and would make acceptance of such MBE and/or WBE bid economically impracticable, taking into consideration the percentage of total contract price represented by such MBE and/or WBE bid **(please explain)**

☐ (4) there are other relevant factors making it impossible or economically infeasible to utilize MBE and/or WBE firms **(please explain)**

Revised: 3/4/08

C. GOOD FAITH EFFORTS TO OBTAIN MBE/WBE PARTICIPATION

Bidder/Proposer shall check each item applicable to its reason for a waiver request. **Additionally, supporting documentation shall be submitted with this request. If such supporting documentation cannot be submitted with bid/proposal/quotation, such documentation shall be submitted directly to the Office of Contract Compliance no later than three (3) days from the date of submission date.**

☐ (1) Made timely written solicitation to identified MBEs and WBEs for utilization of goods and/or services; and provided MBEs and WBEs with a timely opportunity to review and obtain relevant specifications, terms and conditions of the proposal to enable MBEs and WBEs to prepare an informed response to solicitation **(please attach)**

☐ (2) Followed up initial solicitation of MBEs and WBEs to determine if firms are interested in doing business **(please attach)**

☐ (3) Advertised in a timely manner in one or more daily newspapers and/or trade publication for MBEs and WBEs for supply of goods and services **(please attach)**

☐ (4) Use the services and assistance of the Office of Contract Compliance Staff **(please explain)**

☐ (5) Engaged MBEs & WBEs for indirect participation **(please explain)**

D. OTHER RELEVANT INFORMATION

Attach any other documentation relative to Good Faith Efforts in complying with MBE/WBE participation.

CONTRACTOR CERTIFICATIONS

(SECTION 4)

THE FOLLOWING CERTIFICATIONS ARE MADE PURSUANT TO STATE LAW AND COOK COUNTY ORDINANCES. CONTRACTOR IS CAUTIONED TO CAREFULLY READ THESE CERTIFICATIONS PRIOR TO EXECUTION OF THIS CONTRACT. EXECUTION OF THE CONTRACT SHALL CONSTITUTE EXECUTION OF THESE CERTIFICATIONS AND SHALL ALSO CONSTITUTE A WARRANTY BY CONTRACTOR THAT ALL THE STATEMENTS SET FORTH WITHIN THESE CERTIFICATIONS ARE TRUE AND CORRECT STATEMENTS. CONTRACTOR IS HEREBY NOTIFIED THAT FAILURE TO EXECUTE THESE CERTIFICATIONS SHALL RESULT IN DISQUALIFICATION FROM ELIGIBILITY FOR THE AWARD OF THIS CONTRACT. CONTRACTOR IS FURTHER NOTIFIED THAT IF THE COUNTY LEARNS THAT ANY OF THE FOLLOWING CERTIFICATIONS WERE FALSELY MADE, THE CONTRACT SHALL BE SUBJECT TO TERMINATION.

PERSONS AND ENTITIES SUBJECT TO DISQUALIFICATION. No person or business entity shall be awarded a contract or sub-contract, for a period of two (2) years from the date of conviction or entry of a plea or admission of guilt, civil or criminal if that person or business entity,

(a) Has been convicted of an act committed, within the State of Illinois, of bribery or attempting to bribe an officer or employee of a unit of state, federal or local government or school district in the State of Illinois in that officer's or employee's official capacity.

(b) Has been convicted by federal, state or local government of an act committed, of bid-rigging or attempting to rig bids as defined in the Sherman Anti -Trust Act and Clayton Act. Act. 15 U.S.C. Section 1 et seq.

(c) Has been convicted of bid-rigging or attempting to rig bids under the laws of federal, state or local government.

(d) Has been convicted of an act committed, by federal, state or local government of price-fixing or attempting to fix prices as defined by the Sherman Anti-Trust Act and the Clayton Act. 15 U.S.C. Section 1 et seq.

(e) Has been convicted of price-fixing or attempting to fix prices under the laws of federal, state or local government.

(f) Has been convicted of defrauding or attempting to defraud any state, federal, local government or school district in the State of Illinois,

(g) Has made an admission of guilt of such conduct as set forth in subsections (a) through (f) above which admission is a matter of record, whether or not such person or business entity was subject to prosecution for the offense or offenses admitted to,

(h) Is presently debarred, suspended, proposed for debarment, declared ineligible or voluntarily excluded from any transactions by any federal, state or local unit of government;

(i) Has, within a five-year period preceding the date of this EDS, been convicted of a criminal offense, adjudged guilty, or had a civil judgment rendered against them in connection with: obtaining, attempting to obtain, or performing a public (federal, state or local) transaction or contract under a public transaction; a violation of federal or state antitrust statutes; fraud; embezzlement; theft; forgery; bribery; falsification or destruction of records; making false statements; or receiving stolen property;

(j) Is presently indicted for or otherwise criminally or civilly charged by a governmental entity (federal, state or local) with commission of any of the offenses.

(k) Has, within a two-year period preceding the date of this EDS, had one or more public transactions (federal, state or local) terminated for cause or default;

(l) Has, within a five-year period preceding the date of this EDS, been convicted, adjudged guilty, or found liable in a civil proceeding, or in any criminal or civil action, including actions concerning environmental violations, instituted by the County or by the federal government, any state, or any other unit of local government.

(m) Has entered a plea of nolo contendere to charge of bribery, price-fixing, bid-rigging, or fraud, as set forth in sub-paragraphs (a) through (l) above.

THE UNDERSIGNED HEREBY CERTIFIES THAT:
(1) the entity on whose behalf this certification is submitted has not been convicted, or entered a plea of nolo contendere, or made an admission of guilt to any act described in Chapter 10, Section 10-7.1. (a) through (m) of the Ordinances and Resolutions of the County of Cook;

(2) the owner, partner of shareholder who controls, directly or indirectly, twenty percent (20%) or more of the business entity has not been convicted or entered a plea of nolo contendere or made an admission of guilt to any act described in Chapter 10, Section 10-7.1. (a) through (m);

(3) it does not employ as an officer, any individual who was an officer of another business entity at the time the latter business entity committed a disqualifying act described in Chapter 10, Section 10-7.1. (a) through (m);

(4) it does not have an owner who controls, directly or indirectly, twenty percent (20%) or more of the business who was an owner who, directly or indirectly, controlled twenty percent (20%) or more of a business entity at the time the latter committed a disqualifying act described in Chapter 10, Section 10-7.1. (a) through (m).

B. **BID-RIGGING OR BID ROTATING.**
In accordance with Public Act 85-1295 (as amended by Public Act 86-150) Section 33E-11 (Illinois Compiled Statutes, 720ILCS 5/33 E-11).

B.1 Neither the Contracting Party nor any Affiliated Entity is listed on any of the following lists maintained by the Office of Foreign Assets Control of the U.S. Department of the Treasury or the Bureau of Industry and Security of the U.S. Department of Commerce or their successors: the Specially Designated Nationals List, the Denied Persons List, the Unverified List, the Entity List and the Debarred List.

B.2 **BUSINESS RELATIONSHIPS WITH COOK COUNTY ELECTED OFFICIALS**
Has the Contracting Party had a "business relationship" with any County elected official in the 12 months before the date these Execution Forms were signed?

[ ] Yes [X] No

If yes, please identify below the name(s) of such County elected officials and describe such relationship(s):

Name:_____ Relationship:_____

Name:_____ Relationship:_____

Name:_____ Relationship:_____

THE UNDERSIGNED HEREBY CERTIFIES THAT: it is not barred from award of this Contract as a result of a conviction for the violation of State laws prohibiting bid-rigging or bid rotating.

C. **DRUG FREE WORKPLACE ACT**
In accordance with Public Act 86-1459 (Illinois Compiled Statutes, 30 ILCS 580/2-11).

THE UNDERSIGNED HEREBY CERTIFIES THAT: it will provide a drug free workplace as per the requirements of Public Act 86-1459.

D. **COOK COUNTY ORDINANCE CHAPTER 10, SECTION 10-6.1.**

Cook County Ordinance Chapter 10, Section 10-6.1 provides that no person or business entity shall be awarded a contract or subcontract for goods or services with the County of Cook that is delinquent in the payment of any tax (including real estate tax) or fee administered by the County of Cook.

> **THE UNDERSIGNED HEREBY CERTIFIES THAT:** it is not delinquent in the payment of any tax or fee administered by the County of Cook (including real estate tax) unless such tax is being contested in accordance with the procedures established by County Ordinance.

E. **COOK COUNTY HUMAN RIGHTS ORDINANCE (adopted March 16, 1993)**

No person who is a party to a contract with Cook County ("County") shall engage in unlawful discrimination or sexual harassment against any individual in the terms or conditions of employment, credit, public accommodations, housing, or provision of County facilities, services or programs.

> **THE UNDERSIGNED HEREBY CERTIFIES THAT:** it is in compliance with these policies and it is in agreement to abide by such policies as a part of its contractual obligations.

F. **ILLINOIS HUMAN RIGHTS ACT**

In accordance with Public Act 81-1216 (Amended by P.A. 87-1257) (Illinois Compiled Statute, 775 ILCS 5/2-105).

> **THE UNDERSIGNED HEREBY CERTIFIES THAT:** it is in compliance with the Act and is in agreement to abide by the requirements of the Act as part of its contractual obligations.

G. **COOK COUNTY MACBRIDE ORDINANCE (adopted May 16, 1995)**

Cook County MacBride Ordinance provides that if the primary contractor currently conducts business operations in Northern Ireland, or will conduct business during the projected duration of a County contract, it is hereby required that the contractor shall make all reasonable and good faith efforts to conduct any such business operations in Northern Ireland in accordance with the MacBride Principles for Northern Ireland as defined in Illinois Public Act 85-1390.

> **THE UNDERSIGNED HEREBY CERTIFIES THAT:** it is in full compliance with the provisions of this Ordinance and is in agreement to abide by the requirements of the MacBride Principles for Northern Ireland as part of its contractual obligations.

H. **LOCAL BUSINESS PREFERENCE (adopted March 6, 1997)**

The Purchasing Agent shall, in the purchase of all supplies, services and construction by competitive sealed bidding, accept the lowest bid price or lowest evaluated bid price from a responsive or responsible local busness, provided that the bid does not exceed the lowest bid price or lowest evaluated bid price from a responsive and responsible non-local business by more than two percent (2%).

"Local Business" shall mean a person authorized to transact business in this State and having a bona fide establishment for transacting business located within Cook County at which it was actually transacting business on the date when any competitive solicitation for a public contract is first advertised or announced and further which employs the majority of its regular, full time work force within Cook County, including a foreign corporation duly authorized to transact business in this State and which has a bona fide establishment for transacting business located within Cook County at which it was actually transacting business on the date when any competitive solicitation for a public contract is first advertised or announced and further which employs the majority of its regular, full time work force within Cook County.

1.) Is bidder/proposer a "Local Business" as defined above?
Yes:_____ No: x

2.) How many persons are currently employed on a full-time basis by bidder/proposer? 260,000

3.) Did the bidder/proposer have a bona fide establishment at transacting business within Cook County on the date this bid was advertised?

Yes: x No: _____

If yes, list such bidder/proposer business addresses:

Cook County Jail

2700 South California Avenue, Chicago, Illinois 60602

4.) Does bidder/proposer have locations at which it transacts business outside the County of Cook? Yes: x No: _____

If yes, list such bidder/proposer business addresses:

ARAMARK Correctional Services, LLC

2300 Warrenville Road, Downers Grove, Illinois 60515

(Attach Additional Sheets if Necessary)

5.) How many of bidder/proposer's current full-time employees work at locations within the County of Cook? 65

THE UNDERSIGNED HEREBY CERTIFIES THAT: he/she has personal knowledge of the information provided above and that the information provided is correct.

I. **LIVING WAGE ORDINANCE (adopted September 15, 1998 effective December 1, 1998)**

The Cook County Living Wage Ordinance mandates that a base wage of $9.43 per hour be paid to individuals employed under contracts between Cook County and any person or entity awarded a Contract by Cook County or the subcontractor of any such person or entity.

"Contract" means any written agreement whereby the County is committed to or does expend funds in connection with the agreement or subcontract thereof. The term "contract" as used in this ordinance specifically excludes contracts with the following:

1.) Not-For Profit Organizations (defined as a corporation having tax exempt status under Section 501(C)(3) of the United State Internal Revenue Code and recognized under the Illinois State not-for-profit law);
2.) Community Development Block Grants;
3.) President's Office of Employment Training;
4.) Sheriff's Work Alternative Program; and
5.) Department of Correction inmates.

THE UNDERSIGNED HEREBY CERTIFIES THAT: it is in compliance with this Ordinance and agrees to abide by the requirements of this Ordinance as part of its contractual obligations.

J. **THE CHILD SUPPORT ENFORCEMENT ORDINANCE (adopted November 18, 1997)**
Effective July 1, 1998 every Applicant for a County Privilege shall be in full compliance with any Child Support Order before such Applicant is entitled to receive or renew a County Privilege. When Delinquent Child Support exists, the County shall not issue or renew any County Privilege, and may revoke any County Privilege.

"*Applicant*" means any person or business entity, including all Substantial Owners, seeking issuance of a County Privilege or renewal of an existing County Privilege from the County. This term shall not include any political subdivision of the federal or state government, including units of local government, and not-for-profit organizations.

"*County Privilege*" means any business license, including but not limited to liquor dealers' licenses, packaged goods licenses, tavern licenses, restaurant licenses, and gun licenses; real property license or lease; permit, including but not limited to building permits, zoning permits or approvals; environmental certificate; County HOME Loan, and contracts exceeding the value of $25,000.00.

"*Substantial Owner*" means any person or persons who own or hold a twenty-five\ percent (25%) or more percentage of interest in any business entity seeking a County Privilege, including those shareholders, general or limited partners, beneficiaries and principals; except where a business entity is an individual or sole proprietorship, Substantial Owner means that individual or sole proprietor.

In this regard, please provide the name and social security number of each Substantial Owner of the business entity, the name of which appears on the execution page.

If the Contracting Party is unable to certify to any of the above statements in this part, Vendor Certifications, the Contracting Party must explain below:

_____

_____

If the letters, "NA", the word "None" or no response appears above, it will conclusively presumed that the Contracting Party certified to the above statements.

SUBCONTRACTING OR ASSIGNMENT OF CONTRACT OR CONTRACT FUNDS

Name: _____

Business: _____

Relationship to Contractor: _____

(Subcontractor, Attorney or Lobbyist, etc., please indicate fees to be paid or to be retained or anticipated).

Fees: _____

ACKNOWLEDGMENTS, CONTRACT INCORPORATION, COMPLIANCE, PENALTIES, DISCLOSURE
(SECTION 5)

The Contracting Party understands and agrees that:

A. By completing and filing this, the Contracting Party acknowledges and agrees, on behalf of itself and the persons or entities named in this EDS, that the County may investigate the creditworthiness of some or all of the persons or entities named in this EDS.

B. The certifications, disclosures, and acknowledgments contained in this EDS will become part of any contract or other agreement between the Applicant and the County in connection with the Matter, whether procurement, County assistance, or other County action, and are material inducements to the County's execution of any contractor taking other action with respect to the Matter. The Contracting Party understands that it must comply with all statutes, ordinances, and regulations on which this EDS is based.

C. The County's Governmental Ethics and Campaign Financing Ordinances, impose certain duties and obligations on persons or entities seeking County contracts, work, business, or transactions. For further information please contact the Director of Ethics at (312)603-4304 (69 W. Washington St. Suite 3040, Chicago, IL 60602) or visit our web-site at www.cookcountygov.com and go to the Ethics Department link. The Contracting Party must comply fully with the applicable ordinances.

D. If the County determines that any information provided in this EDS is false, incomplete or inaccurate, any contract or other agreement in connection with which it is submitted may be rescinded or be void or voidable, and the County may pursue any remedies under the contract or agreement (if not rescinded, void or voidable), at law, or in equity, including terminating the Contracting Party's participation in the Matter and/or declining to allow the Contracting Party to participate in other transactions with the County. Remedies at law for a false statement of material fact may include incarceration and an award to the County of treble damages.

E. It is the County's policy to make this document available to the public on its Internet site and/or upon request. Some or all of the information provided on this EDS and any attachments to this EDS may be made available to the public on the Internet, in response to a Freedom of Information Act request, or otherwise. By completing and signing this EDS, the Contracting Party waives and releases any possible rights or claims which it may have against the County in connection with the public release of information contained in this EDS and also authorizes the County to verify the accuracy of any information submitted in this EDS.

F. The information provided in this EDS must be kept current. In the event of changes,the Contracting Party must supplement this EDS up to the time the County takes action on the Matter. If the Matter is a contract being handled by the Office of the Purchasing Agent, the contracting Party must update this EDS as the contract requires.

The Contracting Party represents and warrants that:

G. The Contracting Party has not withheld or reserved any disclosures as to economic interests in the Contracting Party, or as to the Matter, or any information, data or plan as to the intended use or purpose for which the Applicant seeks County Board or other County agency action.

CERTIFICATION

Under penalty of perjury, the person signing below warrants that he/she is authorized to execute this EDS on behalf of the Contracting Party and warrants that all certifications and statements contained in this EDS are true, accurate and complete as of the date furnished to the County.

ARAMARK Correctional Services, LLC

Print or type name of Contracting Party

By: Timothy Campbell

Timothy Campbell

Print or type name of person signing

President

Print or type title of person signing

March 31, 2009

Date

Signed and sworn to before me this 1st day of April, 2009

Marien Campos

Notary Public Signature

Notary Seal

Commission Expires: 3/20/12.

COMMONWEALTH OF PENNSYLVANIA
NOTARIAL SEAL
MARIEN CAMPOS, Notary Public
City of Philadelphia, Phila. County
My Commission Expires March 20, 2012

EXECUTION BY A SOLE PROPRIETOR
(SECTION 6)

The undersigned acknowledges receipt of a full set of Contract Documents for Contract Number _____ and Addenda Number(s)_____ (None unless indicated here). The undersigned makes the foregoing Bid Proposal subject to all of the terms and conditions of the Contract Documents. The undersigned certifies that all of the foregoing statements of the Contractor Certifications are true and correct. The undersigned warrants that all of the facts and information submitted by the undersigned in connection with this Bid Proposal are true and correct. Upon award and execution of the Contract, the undersigned agrees that execution of this Bid Proposal shall stand as the undersigned's execution of the Contract.

BUSINESS NAME:_____

BUSINESS ADDRESS:_____

_____

BUSINESS TELEPHONE:_____ FEIN/SSN:_____

FAX NUMBER:_____

*** COMPLETE LIST OF REAL ESTATE OWNED IN COOK COUNTY:**

PERMANENT INDEX NUMBER(S): _____

_____

_____

IF NOT APPLICABLE, YOU MUST INDICATE THAT IT IS NOT APPLICABLE (ATTACH SHEET IF NECESSARY TO LIST ADDITIONAL INDEX NUMBERS).

****COOK COUNTY BUSINESS REGISTRATION NUMBER:**_____

SOLE PROPRIETOR'S SIGNATURE: X_____

Date :_____

Subscribed and Sworn to

before me this _____ day

of _____, 200___.

My commission expires:

X_____ _____

Notary Public Signature Notary Seal

* **REQUIRED PER COOK COUNTY ORDINANCE CHAPTER 10, SECTION 10-6.1.**

** **If you are operating under an assumed name, provide the Cook County Registration Number hereunder as provided by Illinois Compiled Statutes, 805 ILCS 405/1.**

EXECUTION BY A SOLE PROPRIETOR
(SECTION 6)

The undersigned acknowledges receipt of a full set of Contract Documents for Contract Number _____ and Addenda Number(s)_____ (None unless indicated here). The undersigned makes the foregoing Bid Proposal subject to all of the terms and conditions of the Contract Documents. The undersigned certifies that all of the foregoing statements of the Contractor Certifications are true and correct. The undersigned warrants that all of the facts and information submitted by the undersigned in connection with this Bid Proposal are true and correct. Upon award and execution of the Contract, the undersigned agrees that execution of this Bid Proposal shall stand as the undersigned's execution of the Contract.

BUSINESS NAME:_____

BUSINESS ADDRESS:_____

_____

BUSINESS TELEPHONE:_____ FEIN/SSN:_____

FAX NUMBER:_____

*** COMPLETE LIST OF REAL ESTATE OWNED IN COOK COUNTY:**

PERMANENT INDEX NUMBER(S): _____

_____

_____

IF NOT APPLICABLE, YOU MUST INDICATE THAT IT IS NOT APPLICABLE (ATTACH SHEET IF NECESSARY TO LIST ADDITIONAL INDEX NUMBERS).

****COOK COUNTY BUSINESS REGISTRATION NUMBER:**_____

SOLE PROPRIETOR'S SIGNATURE: X_____

Date :_____

Subscribed and Sworn to

before me this _____ day

of _____, 200___.

My commission expires:

X_____ _____

Notary Public Signature Notary Seal

* **REQUIRED PER COOK COUNTY ORDINANCE CHAPTER 10, SECTION 10-6.1.**

** **If you are operating under an assumed name, provide the Cook County Registration Number hereunder as provided by Illinois Compiled Statutes, 805 ILCS 405/1.**

EXECUTION BY A SOLE PROPRIETOR
(SECTION 6)

The undersigned acknowledges receipt of a full set of Contract Documents for Contract Number _____ and Addenda Number(s)_____ (None unless indicated here). The undersigned makes the foregoing Bid Proposal subject to all of the terms and conditions of the Contract Documents. The undersigned certifies that all of the foregoing statements of the Contractor Certifications are true and correct. The undersigned warrants that all of the facts and information submitted by the undersigned in connection with this Bid Proposal are true and correct. Upon award and execution of the Contract, the undersigned agrees that execution of this Bid Proposal shall stand as the undersigned's execution of the Contract.

BUSINESS NAME:_____

BUSINESS ADDRESS:_____

_____

BUSINESS TELEPHONE:_____ FEIN/SSN:_____

FAX NUMBER:_____

*** COMPLETE LIST OF REAL ESTATE OWNED IN COOK COUNTY:**

PERMANENT INDEX NUMBER(S): _____

_____

_____

IF NOT APPLICABLE, YOU MUST INDICATE THAT IT IS NOT APPLICABLE (ATTACH SHEET IF NECESSARY TO LIST ADDITIONAL INDEX NUMBERS).

****COOK COUNTY BUSINESS REGISTRATION NUMBER:**_____

SOLE PROPRIETOR'S SIGNATURE: X_____

Date :_____

Subscribed and Sworn to

before me this _____ day

of _____, 200___.

My commission expires:

X_____ _____

Notary Public Signature Notary Seal

* **REQUIRED PER COOK COUNTY ORDINANCE CHAPTER 10, SECTION 10-6.1.**

** **If you are operating under an assumed name, provide the Cook County Registration Number hereunder as provided by Illinois Compiled Statutes, 805 ILCS 405/1.**

EXECUTION BY A PARTNERSHIP (AND/OR A JOINT VENTURE)
(SECTION 7)

The undersigned acknowledges receipt of a full set of Contract Documents for Contract Number _____ and Addenda Number(s)_____(None unless indicated here). The undersigned makes the foregoing Bid Proposal subject to all of the terms and conditions of the Contract Documents. The undersigned certifies that all of the foregoing statements of the Contractor Certifications are true and correct. The undersigned warrants that all of the facts and information submitted by the undersigned in connection with this Bid Proposal are true and correct. Upon award and execution of the Contract, the undersigned agrees that execution of this Proposal shall stand as the undersigned's execution of the Contract.

BUSINESS NAME:_____

BUSINESS ADDRESS:_____

_____

BUSINESS TELEPHONE:_____ FEIN/SSN:_____

CONTACT PERSON:_____ FAX NUMBER:_____

COMPLETE LIST OF REAL ESTATE OWNED IN COOK COUNTY:
PERMANENT INDEX NUMBER(S): _____ _____

_____ _____

IF NOT APPLICABLE, YOU MUST INDICATE THAT IT IS NOT APPLICABLE. ATTACH SHEET IF NECESSARY TO LIST ADDITIONAL INDEX NUMBERS.

****COOK COUNTY BUSINESS REGISTRATION NUMBER:**_____

SIGNATURE OF PARTNER AUTHORIZED TO EXECUTE CONTRACTS ON BEHALF OF PARTNERSHIP:

***** BY:** X_____ Date:_____

Subscribed and Sworn to
before me this _____ day
of _____, 200___.

My commission expires:

X_____ _____
Notary Public Signature Notary Seal

* **REQUIRED PER COOK COUNTY ORDINANCE CHAPTER 10, SECTION 10-6.1.**

** **If you are operating under an assumed name, provide the Cook County Registration Number hereunder as provided by Illinois Compiled Statutes, 805 ILCS 405/1.**

*** **Attach hereto a partnership resolution or other document authorizing execution of this Bid Proposal on behalf of the Partnership.**

EXECUTION BY A PARTNERSHIP (AND/OR A JOINT VENTURE)
(SECTION 7)

The undersigned acknowledges receipt of a full set of Contract Documents for Contract Number _____ and Addenda Number(s)_____(None unless indicated here). The undersigned makes the foregoing Bid Proposal subject to all of the terms and conditions of the Contract Documents. The undersigned certifies that all of the foregoing statements of the Contractor Certifications are true and correct. The undersigned warrants that all of the facts and information submitted by the undersigned in connection with this Bid Proposal are true and correct. Upon award and execution of the Contract, the undersigned agrees that execution of this Proposal shall stand as the undersigned's execution of the Contract.

BUSINESS NAME:_____

BUSINESS ADDRESS:_____

_____

BUSINESS TELEPHONE:_____ FEIN/SSN:_____

CONTACT PERSON:_____ FAX NUMBER:_____

COMPLETE LIST OF REAL ESTATE OWNED IN COOK COUNTY:
PERMANENT INDEX NUMBER(S): _____ _____

_____ _____

IF NOT APPLICABLE, YOU MUST INDICATE THAT IT IS NOT APPLICABLE. ATTACH SHEET IF NECESSARY TO LIST ADDITIONAL INDEX NUMBERS.

****COOK COUNTY BUSINESS REGISTRATION NUMBER:**_____

SIGNATURE OF PARTNER AUTHORIZED TO EXECUTE CONTRACTS ON BEHALF OF PARTNERSHIP:

***** BY:** X_____ Date:_____

Subscribed and Sworn to
before me this _____ day
of _____, 200___.

My commission expires:

X_____ _____

Notary Public Signature Notary Seal

* **REQUIRED PER COOK COUNTY ORDINANCE CHAPTER 10, SECTION 10-6.1.**

** **If you are operating under an assumed name, provide the Cook County Registration Number hereunder as provided by Illinois Compiled Statutes, 805 ILCS 405/1.**

*** **Attach hereto a partnership resolution or other document authorizing execution of this Bid Proposal on behalf of the Partnership.**

EXECUTION BY A PARTNERSHIP (AND/OR A JOINT VENTURE)
(SECTION 7)

The undersigned acknowledges receipt of a full set of Contract Documents for Contract Number _____ and Addenda Number(s)_____(None unless indicated here). The undersigned makes the foregoing Bid Proposal subject to all of the terms and conditions of the Contract Documents. The undersigned certifies that all of the foregoing statements of the Contractor Certifications are true and correct. The undersigned warrants that all of the facts and information submitted by the undersigned in connection with this Bid Proposal are true and correct. Upon award and execution of the Contract, the undersigned agrees that execution of this Proposal shall stand as the undersigned's execution of the Contract.

BUSINESS NAME:_____

BUSINESS ADDRESS:_____

_____

BUSINESS TELEPHONE:_____ FEIN/SSN:_____

CONTACT PERSON:_____ FAX NUMBER:_____

COMPLETE LIST OF REAL ESTATE OWNED IN COOK COUNTY:
PERMANENT INDEX NUMBER(S): _____ _____

_____ _____

IF NOT APPLICABLE, YOU MUST INDICATE THAT IT IS NOT APPLICABLE. ATTACH SHEET IF NECESSARY TO LIST ADDITIONAL INDEX NUMBERS.

****COOK COUNTY BUSINESS REGISTRATION NUMBER:**_____

SIGNATURE OF PARTNER AUTHORIZED TO EXECUTE CONTRACTS ON BEHALF OF PARTNERSHIP:

***** BY:** X_____ Date:_____

Subscribed and Sworn to
before me this _____ day
of _____, 200___.

My commission expires:

X_____ _____

Notary Public Signature Notary Seal

* **REQUIRED PER COOK COUNTY ORDINANCE CHAPTER 10, SECTION 10-6.1.**

** **If you are operating under an assumed name, provide the Cook County Registration Number hereunder as provided by Illinois Compiled Statutes, 805 ILCS 405/1.**

*** **Attach hereto a partnership resolution or other document authorizing execution of this Bid Proposal on behalf of the Partnership.**

EXECUTION BY A CORPORATION
(Section 8)

The undersigned acknowledges receipt of a full set of Contract Documents for Contract Number 08-84-387 REBID and Addenda Number(s) 1 (None unless indicated here). The undersigned makes the foregoing Bid Proposal subject to all of the terms and conditions of the Contract Documents. The undersigned warrants that all of the facts and information submitted by the undersigned in connection with this Bid Proposal are true and correct. Upon award and execution of the Contract, the undersigned agrees that execution of this Proposal shall stand as the undersigned's execution of the Contract.

BUSINESS NAME: ARAMARK Correctional Services, LLC

BUSINESS ADDRESS: 1101 Market Street, Philadelphia, Pennsylvania 19107

BUSINESS TELEPHONE: (800) 777-7090 FAX NUMBER: (630) 271-5758

CONTACT PERSON: Thomas Burns, Senior Vice President

FEIN: 23-2778485 ***IL CORPORATE FILE NUMBER:** 02220377

**** COMPLETE LIST OF REAL ESTATE OWNED IN COOK COUNTY.**
PERMANENT INDEX NUMBER(S):

N/A

IF NOT APPLICABLE, YOU MUST INDICATE THAT IT IS NOT APPLICABLE. ATTACH SHEET IF NECESSARY TO LIST ADDITIONAL INDEX NUMBERS).

LIST ALL CORPORATE OFFICERS:

PRESIDENT: Timothy Campbell VICE PRESIDENT: Thomas Burns

ASSISTANT SECRETARY: Lauren Harrington TREASURER: Christopher Holland

***SIGNATURE OF PRESIDENT: X

ATTEST: X (CORPORATE SECRETARY)

Subscribed and Sworn to before me this 1st day of April, 2009.

My commission expires:

X
Notary Public Signature

Notary Seal

COMMONWEALTH OF PENNSYLVANIA
NOTARIAL SEAL
MARIEN CAMPOS, Notary Public
City of Philadelphia, Phila. County
My Commission Expires March 20, 2012

* If the corporation is not registered in the State of Illinois, a copy of your certificate of good standing from the State in which you are incorporated, is to be *submitted with your Bid Proposal.*

** Required per COOK COUNTY ORDINANCE CHAPTER 10, SECTION 10-6.1.

*** In the event that this Bid Proposal is executed by someone other than the President and Secretary, attach hereto a certified copy of the corporate by-laws or other authorization by the corporation which authorizes such persons to execute this Bid Proposal on behalf of the corporation.

PROPOSAL ACCEPTANCE
(SECTION 9)

The undersigned on behalf of the County of Cook, a body politic and corporate of the State of Illinois, hereby accept the foregoing Bid Proposal as identified in the Contract Documents for Contract Number 08-84-387 Rebid

ITEM(S), SECTION(S), PART(S): _____

Section I: $ 25,333,290.56

TOTAL AMOUNT OF CONTRACT: $ Section II: $ 454,400.00
(DOLLARS AND CENTS)

FUND CHARGEABLE: _____

DATED AT CHICAGO, ILLINOIS THIS 5th DAY

OF May, 2009.

PRESIDENT, COOK COUNTY BOARD OF COMMISSIONERS

COOK COUNTY PURCHASING AGENT

COOK COUNTY COMPTROLLER

APPROVED AS TO FORM:

ASSISTANT STATE'S ATTORNEY 4/27/09

APPROVED BY BOARD OF COOK COUNTY COMMISSIONERS

MAY 05 2009

COM _____

EDS-25

3.138

ARAMARK
Correctional Services

Sample Sack Lunch (Court Services) Menu

ARAMARK
Correctional Services

Sample Sack Lunch (Court Services) Menu

Meat	4 oz.
(rotation to follow CCDOC lunch menu)	
Bread	4 @
Condiment	2 @
Fruit Drink	8 oz.

ARAMARK
Correctional Services

Sample Holiday Menus

HOLIDAY MENUS

NEW YEAR

Chicken Quarters with Gravy

Mashed Potatoes

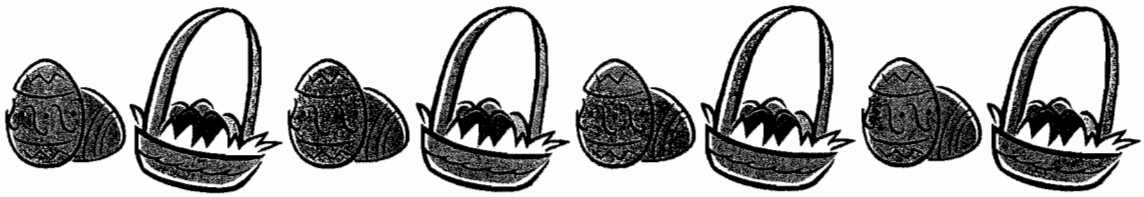
Black Eyed Peas

Rolls

Iced Cake

Chocolate Milk

HOLIDAY MENUS



EASTER

Brown Sugar Glazed Ham

Potatoes O'Brien

Seasoned Green Beans

Salad with Dressing

Dinner Roll

Iced Cake

Chocolate Milk

HOLIDAY MENUS

MEMORIAL DAY

BBQ Beef

Bun

Pasta Salad

Baked Beans

Salad

Dressing

Frosted Cake

Chocolate Milk

HOLIDAY MENUS

INDEPENDENCE DAY

Chicken Quarter

Herbed Potatoes

BBQ Baked Beans

Salad

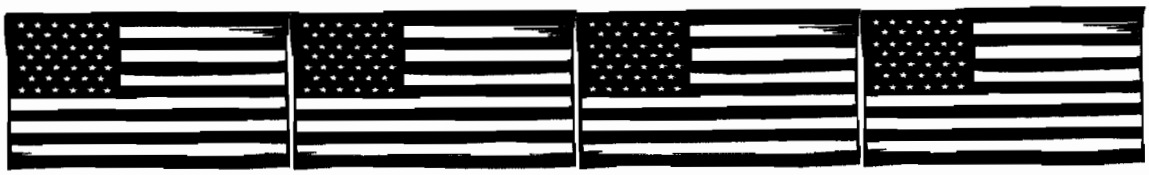
Dressing

Bread

Iced Cake with Sprinkles

Chocolate Milk

HOLIDAY MENUS



LABOR DAY

Meatball Sub Sandwich

Red Marinara Sauce

Confetti Rice

Baked Beans

Salad

Dressing

Iced Cake

Chocolate Milk

HOLIDAY MENUS

THANKSGIVING

Roast Turkey

Gravy

Cornbread Dressing

Green Beans

Salad

Dressing

Sweet Potato Pie

Chocolate Milk

HOLIDAY MENUS

CHRISTMAS

Glazed Ham

Augratin Potatoes

Broccoli & Carrots

Rolls

Iced Cake

Chocolate Milk

ARAMARK
Correctional Services

Sample Staff Menu

Cook County Department of Corrections
Staff Menu

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Unauthorized use or copying will subject user or copier
to civil and/or criminal penalties and enforcement.

Week 1

	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday
Breakfast	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal French Toast Fried Eggs Turkey Ham Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Turkey Ham Breads Beverages Condiments
Lunch & Dinner							
Main Entrée	Baked Chicken	Baked Fish	Beef Stir Fry	Sliced Turkey	Chicken Parmesan	BBQ Pork	Beef Stew
	Yellow Rice	Fried Potatoes	Rice	Mashed Potatoes w/ Gravy	Parsley Pasta	Garlic & Onion Potatoes	Rice
Packaged Entrée Salad	Caesar Salad	Asian Salad	Southwest w/ Corn & Beans	Chef Salad	Caesar Salad	Chopped Salad	Garden Veggie Salad
Vegetable Item	Seasoned Beans	Peas & Carrots	Green Beans	Mixed Vegetables	Green Beans	Peas	Mixed Vegetables
Grill item	Hot Ham & Cheese	Hamburger	Hot Turkey & Cheese	Hot Ham & Cheese	Tuna Melt	Hot Turkey & Cheese	Grilled Cheese (2)
Accompaniments	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages
Sandwich Bar	Tuna Salad	Chicken Salad	Tuna Salad	Chicken Salad	Tuna Salad	Chicken Salad	Tuna Salad
	Ham Sandwich	Roast Beef Sandwich	Turkey Sandwich	Ham Sandwich	Salami Sandwich	Turkey Sandwich	Ham Sandwich
Dessert	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted

Cook County Department of Corrections
Staff Menu

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Week 2

	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday
Breakfast	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal French Toast Fried Eggs Turkey Ham Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Turkey Ham Breads Beverages Condiments
Lunch & Dinner							
Main Entrée	Fried Chicken	Baked Fish	BBQ Pork	Sweet & Sour Beef	Lemon Pepper Chicken	Sliced Turkey	Beef Chop Suey
	Yellow Rice	Parsley Pasta	Fried Potatoes	Steamed Rice	Pasta	Mashed Potatoes w/ Gravy	Yellow Rice
Packaged Entrée Salad	Chef Salad	Caesar Salad	Chopped Salad	Chef Salad	Garden Veggie	Caesar Salad	Southwest Salad w/ Corn and Beans
Vegetable Item	Seasoned Beans	Peas & Carrots	Corn	Mixed Vegetables	Broccoli & Carrots	Peas	Carrots
Grill item	Hot Dogs	Hot Turkey & Cheese	Hot Ham & Cheese	Tuna Melt	Hot Turkey & Cheese	Hot Ham & Cheese	Hamburger
Accompaniments	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages
Sandwich Bar	Chicken Salad	Tuna Salad	Chicken Salad	Tuna Salad	Chicken Salad	Tuna Salad	Chicken Salad
	Roast Beef Sandwich	Turkey Sandwich	Ham Sandwich	Salami Sandwich	Turkey Sandwich	Ham Sandwich	Salami Sandwich
Dessert	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted

Cook County Department of Corrections
Staff Menu

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Week 3

	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday
Breakfast	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal French Toast Fried Eggs Turkey Ham Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Turkey Ham Breads Beverages Condiments
Lunch & Dinner							
Main Entrée	Oven Fried Chicken	Baked Fish	Italian Beef	Sliced Turkey	BBQ Pork	Garlic/Herb Chicken	Beef w/ Onions & Pepeprs
	Yellow Rice	Parsley/Garlic Pasta	Rice	Mashed Potatoes w/ Gravy	Seasoned Rice	Seasoned Pasta	Parsley Potatoes
Packaged Entrée Salad	Garden Veggie Salad	Chopped Salad	Southwest w/ Corn & Beans	Caesar Salad	Chopped Salad	Garden Veggie	Chopped Salad
Vegetable Item	Broccoli & Carrots	Peas & Carrots	Broccoli	Mixed Vegetables	Peas	Green Beans	Carrots
Grill item	Grilled Cheese (2)	Hot Ham & Cheese	Hot Dogs	Hot Turkey & Cheese	Tuna Melt	Hamburgers	Hot Turkey & Cheese
Accompaniments	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages
Sandwich Bar	Tuna Salad	Chicken Salad	Tuna Salad	Chicken Salad	Tuna Salad	Chicken Salad	Tuna Salad
	Roast Beef Sandwich	Ham Sandwich	Salami Sandwich	Turkey Sandwich	Ham Sandwich	Salami Sandwich	Turkey Sandwich
Dessert	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted

Cook County Department of Corrections
Staff Menu

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Week 4

	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday
Breakfast	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal French Toast Fried Eggs Turkey Ham Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Turkey Ham Breads Beverages Condiments
Lunch & Dinner							
Main Entrée	Chicken Fajita	Baked Fish	Teriyaki Pork	Sliced Turkey	BBQ Chicken	Beef Stir Fry	Roast Pork
	Spanish Rice	Pasta w/ Tomato Sauce	Rice / Gravy	Mashed Potatoes w/ Gravy	Spicy Rice	Noodles	Rice
Packaged Entrée Salad	Asian Salad	Caesar Salad	Chef Salad	Garden Veggie Salad	Chopped Salad	Caesar Salad	Garden Veggie
Vegetable Item	Green Beans	Peas & Carrots	Glazed Carrots	Mixed Vegetables	Corn	Carrots	Green Beans
Grill item	Hot Ham & Cheese	Grilled Cheese (2)	Hot Dogs	Tuna Melt	Hamburger	Hot Turkey & Cheese	Hot Ham & Cheese
Accompaniments	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages
Sandwich Bar	Chicken Salad	Tuna Salad	Chicken Salad	Tuna Salad	Chicken Salad	Tuna Salad	Chicken Salad
	Ham Sandwich	Salami Sandwich	Roast Beef Sandwich	Ham Sandwich	Salami Sandwich	Turkey Sandwich	Ham Sandwich
Dessert	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted

Cook County Department of Corrections
Staff Menu

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Week 5

	Thursday	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday
Breakfast	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal French Toast Fried Eggs Turkey Ham Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Sausage Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Pancakes Fried Eggs Bacon Breads Beverages Condiments	Fruit & Juice Cold & Hot Cereal Waffles Scrambled Eggs Turkey Ham Breads Beverages Condiments
Lunch & Dinner							
Main Entrée	Herbed Chicken	Baked Fish	Beef/Pepper Stir Fry	Oven Fried Chicken	Sliced Turkey	BBQ Chicken	Parsley Pasta
	Yellow Rice	Potatoes O'Brian	Rice	Pasta w/ Garlic & Parsley	Mashed Potatoes w/ Gravy	Yellow Rice	Parsley Pasta
Packaged Entrée Salad	Garden Veggie	Caesar Salad	Southwest w/ Corn & Beans	Chef Salad	Chopped Salad	Caesar Salad	Garden Veggie
Vegetable Item	Mixed Vegetables	Peas	Mixed Vegetables	Green Beans	Mixed Vegetables	Peas	Carrots
Grill item	Tuna Melt	Hot Turkey & Cheese	Hot Ham & Cheese	Grilled Cheese (2)	Hot Turkey & Cheese	Hot Ham & Cheese	Hot Dogs
Accompaniments	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages	Chips Condiments Packaged Side Salads Soup of the Day Breads/Crackers Beverages
Sandwich Bar	Tuna Salad	Chicken Salad	Tuna Salad	Chicken Salad	Tuna Salad	Chicken Salad	Tuna Salad
	Salami Sandwich	Turkey Sandwich	Ham Sandwich	Roast Beef Sandwich	Turkey Sandwich	Ham Sandwich	Salami Sandwich
Dessert	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted	Assorted

ARAMARK
Correctional Services

Sample Diet Manual and Diet Menu

ARAMARK CORRECTIONAL SERVICES DIET HANDBOOK
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COOK COUNTY
DEPARTMENT OF CORRECTIONS

WEEK 1

Diet Guide

WINTER 2008-2009

ARAMARK Correctional Services

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to civil and/or criminal penalties and enforcement.

THRSDAY 1	Oatmeal	White Turkey	Turkey Pattie
	Turkey Patty	Carrot Sticks	Steamed Rice
		Rice Salad (Renal)	Green Beans
		unprocessed turkey (renal)	Diet Peaches
		peaches (b jaw)	
		blended meat & starch (b jaw)	blended meat & starch (b jaw)
		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	apple juice & puffed cereal (renal)	banana (dental)	sweetened peaches (renal)
	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
FRIDAY 2	Grits	Peppered Bologna	Chicken
	Bologna	Raw Broccoli	Pasta
		Cheese (pregnancy)	Carrots
		Pasta Salad (renal)	Applesauce
		applesauce (b jaw)	
		blended meat & starch (b jaw)	
		blended creamed veg. (b jaw)	blended meat & starch (b jaw)
		rinsed tuna (renal)	blended creamed veg. (b jaw)
	blended hot cereal & meat (b Jaw)	banana (dental)	sweetened applesauce (renal)
	apple juice & scrambled eggs (renal)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
SATURDAY 3	Oatmeal	Bologna	Turkey Patties
	Scrambled Eggs	Celery Sticks	Rice
		Tuna (pregnancy)	Green Beans
		Rice Salad (Renal)	Applesauce
		Unprocessed rst beef (renal)	
		pears (b jaw)	
		blended meat & starch (b jaw)	blended meat & starch (b jaw)
		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	blended hot cereal & meat (b Jaw)	banana (dental)	sweetened pears (renal)
	eggs apple juice (renal)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
SUNDAY 4	Grits	Honey Turkey ham	Turkey Patties
	Bologna	Carrot Sticks	Potatoes
		Peanut Butter - salt free & Jelly (pregnancy)	Carrots
		Pasta Salad (renal)	applesauce
		unprocessed turkey (renal)	
		applesauce (b jaw)	rice (renal)
		blended meat & starch (b jaw)	blended meat & starch (b jaw)
		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	apple juice & Puffed cerea(renal)	banana (dental)	sweetened applesauce (renal)
	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
MONDAY 5	Dry Cereal	Dark Cured Ham	Turkey Pattie
	Scrambled Eggs	Carrot Sticks	Rice
		Cheese (pregnancy)	Cabbage
		Rice Salad (Renal)	Applesauce
		Unprocessed rst beef (renal)	
		peaches (b jaw)	blended meat & starch (b jaw)
		blended meat & starch (b jaw)	blended creamed veg. (b jaw)
	blended hot cereal & meat (b.jaw)	blended creamed veg. (b jaw)	sweetened peaches (renal)
	egg & apple juice (renal)	banana (dental)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
TUESDAY 6	Grits	Salami	Chicken
	Turkey Patty	Raw Broccoli	Pasta
		Tuna (pregnancy)	Carrots
		Rice Salad (Renal)	Diet Peaches
		pears (b jaw)	
		blended meat & starch (b jaw)	
	syrup (low fat) - no margarine	blended creamed veg. (b jaw)	blended meat & starch (b jaw)
	pancakes (low fat)	rinsed tuna (renal)	blended creamed veg. (b jaw)
	apple juice (renal)	banana(dental)	sweetened applesauce (renal)
	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
WEDNESDAY 7	Dry Cereal	Turkey Ham	Beef Pattie (no soy)
	Scrambled Eggs	Celery Sticks	Rice
		Cheese (pregnancy)	Carrots
		Pasta Salad (renal)	Applesauce
		unprocces roast beef (renal)	
		applesauce (b jaw)	
		blended meat & starch (b jaw)	blended meat & starch (b jaw)
		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	apple juice (renal)	banana(dental)	sweetened pears (renal)
	blended hot cereal & meat (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)

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Side dish portions including cooked cereals, starches, vegetables, salads and puddings are volume measurements.
Items which typically contain pork are poultry products unless indicated with an asterisk (*).

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ARAMARK Correctional Services

COOK COUNTY
DEPARTMENT OF CORRECTIONS

WEEK 2

Diet Guide

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WINTER 2008-2009

T	Oatmeal	Bologna	Turkey Pattie
H	Scrambled Eggs	Carrot Sticks	Rice
U		Peanut Butter - salt free & Jelly (pregnancy)	Carrots
R		Rice Salad (Renal)	diet peaches
S		unprocessed turkey (renal)	
D		peaches (b jaw)	
A		blended meat & starch (b jaw)	blended meat & starch (b jaw)
Y		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	apple juice & puffed cereal (renal)	banana (dental)	sweetened peaches (renal)
8	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
F	Grits	White Turkey	Chicken
R	Bologna	Raw Broccoli	Potatoes
I		Cheese (pregnancy)	Green Beans
D		Pasta Salad (renal)	applesauce
A		applesauce (b jaw)	Rice (Renal)
Y		blended meat & starch (b jaw)	
9		blended creamed veg. (b jaw)	blended meat & starch (b jaw)
		rinsed tuna (renal)	blended creamed veg. (b jaw)
	blended hot cereal & meat (b Jaw)	banana (dental)	sweetened applesauce (renal)
	apple juice & scrambled eggs (renal)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
S	Dry Cereal	Turkey Ham	Turkey Pattie
A	Turkey pattie	Celery Sticks	Pasta
T		Tuna (pregnancy)	Carrots
U		Rice Salad (Renal)	Applesauce
R		Unprocessed rst beef (renal)	
D		pears (b jaw)	
A		blended meat & starch (b jaw)	blended meat & starch (b jaw)
Y		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
10	apple juice & puffed cereal (renal)	banana (dental)	sweetened pears (renal)
	blended hot cereal & meat (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
S	Grits	Honey Turkey Ham	Turkey Patties
U	Scrambled Eggs	Carrot Sticks	Rice
N		Peanut Butter - salt free & Jelly (pregnancy)	Green Beans
D		Pasta Salad (renal)	applesauce
A		unprocessed turkey (renal)	
Y		applesauce (b jaw)	
		blended meat & starch (b jaw)	blended meat & starch (b jaw)
11		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	apple juice & puffed cereal (renal)	banana (dental)	sweetened applesauce (renal)
	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
M	Dry Cereal	Salami	Turkey Pattie
O	Scrambled Eggs	Carrot Sticks	Potatoes
N			Carrots
D		Cheese (pregnancy)	Applesauce
A		Rice Salad (Renal)	
Y		Unprocessed rst beef (renal)	rice (renal)
12		peaches (b jaw)	blended meat & starch (b jaw)
		blended meat & starch (b jaw)	blended creamed veg. (b jaw)
	blended hot cereal & meat (b.jaw)	blended creamed veg. (b jaw)	sweetened peaches (renal)
	egg & apple juice (renal)	banana (dental)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
T	Oatmeal	Dark Cured Ham	Chicken
U	Bologna	Raw Broccoli	Rice
E		Tuna (pregnancy)	Cabbage/Carrots
S		Rice Salad (Renal)	Diet Peaches
D		pears (b jaw)	
A		blended meat & starch (b jaw)	
Y	syrup (low fat) - no margarine	blended creamed veg. (b jaw)	blended meat & starch (b jaw)
12	pancakes (low fat)	rinsed tuna (renal)	blended creamed veg. (b jaw)
	apple juice (renal)	banana(dental)	sweetened applesauce (renal)
	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
W	Dry Cereal	Pepper Bologna	Beef Pattie (no soy)
E	Bologna	Celery Sticks	Pasta
D		Cheese (pregnancy)	Cabbage
N		Pasta Salad (renal)	Applesauce
E		unprocces roast beef (renal)	
S		applesauce (b jaw)	
D		blended meat & starch (b jaw)	blended meat & starch (b jaw)
A		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
Y	apple juice (renal)	banana(dental)	sweetened pears (renal)
14	blended hot cereal & meat (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)

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DIETITIAN'S SIGNATURE:

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RAMARK

COOK COUNTY
DEPARTMENT OF CORRECTIONS

WEEK 3

Diet Guide

WINTER 2008-2009

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T	Oatmeal	Bologna	Turkey Pattie
H	Scrambled Eggs	Carrot Sticks	Rice
U		Peanut Butter - salt free & Jelly (pregnancy)	Mixed Vegetables
R		Rice Salad (Renal)	diet peaches
S		unprocessed turkey (renal)	
D		peaches (b jaw)	
A		blended meat & starch (b jaw)	blended meat & starch (b jaw)
Y		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
15	apple juice & puffed cereal (renal)	banana (dental)	sweetened peaches (renal)
	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
F	Grits	Turkey ham	Chicken
R	Bologna	Raw Broccoli	Potatoes
I		Cheese (pregnancy)	Mixed Vegetables
D		Pasta Salad (renal)	applesauce
A		applesauce (b jaw)	
Y		blended meat & starch (b jaw)	rice (renal)
		blended creamed veg. (b jaw)	blended meat & starch (b jaw)
16		rinsed tuna (renal)	blended creamed veg. (b jaw)
	blended hot cereal & meat (b Jaw)	banana (dental)	sweetened applesauce (renal)
	apple juice & scrambled eggs (renal)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
S	Dry Cereal	Pepper Bologna	Turkey Pattie
U	Scrambled Eggs	Celery Sticks	Pasta
A		Tuna (pregnancy)	Carrots
T		Rice Salad (Renal)	Applesauce
U		Unprocessed rst beef (renal)	
R		pears (b jaw)	
D		blended meat & starch (b jaw)	blended meat & starch (b jaw)
A		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
Y	blended hot cereal & meat (b Jaw)	banana (dental)	sweetened pears (renal)
	eggs apple juice (renal)	pudding (broken jaw)	pudding (broken jaw)
17	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
S	Oatmeal	Honey Turkey Ham	Turkey Patties
U	Turkey Pattie	Carrot Sticks	Rice
N		Peanut Butter - salt free & Jelly (pregnancy)	Green Beans
D		Pasta Salad (renal)	Applesauce
A		unprocessed turkey (renal)	
Y		applesauce (b jaw)	
		blended meat & starch (b jaw)	blended meat & starch (b jaw)
18		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	apple juice & Puffed cerea(renal)	banana (dental)	sweetened applesauce (renal)
	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
M	Grits	Dark Cured Ham	Turkey Pattie
O	Turkey Pattie	Carrot Sticks	Pasta
N		Cheese (pregnancy)	Carrots & Green Beans
D		Rice Salad (Renal)	Applesauce
A		Unprocessed rst beef (renal)	
Y		peaches (b jaw)	blended meat & starch (b jaw)
		blended meat & starch (b jaw)	blended creamed veg. (b jaw)
19	blended hot cereal & meat (b.jaw)	blended creamed veg. (b jaw)	sweetened peaches (renal)
	egg & apple juice (renal)	banana (dental)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
T	Oatmeal	White Turkey	Chicken
U	Bologna	Raw Broccoli	Rice
E		Tuna (pregnancy)	Carrots
S		Rice Salad (Renal)	Diet Peaches
D		pears (b jaw)	
A		blended meat & starch (b jaw)	
Y	syrup (low fat) - no margarine	blended creamed veg. (b jaw)	blended meat & starch (b jaw)
	pancakes (low fat)	rinsed tuna (renal)	blended creamed veg. (b jaw)
20	apple juice (renal)	banana(dental)	sweetened applesauce (renal)
	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
W	Dry Cereal	Bologna	Beef Pattie (no soy)
E	Scrambled Eggs	Celery Sticks	Rice
D		Cheese (pregnancy)	Cabbage
N		Pasta Salad (renal)	Applesauce
E		unproces roast beef (renal)	
S		applesauce (b jaw)	
D		blended meat & starch (b jaw)	blended meat & starch (b jaw)
A		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
Y	apple juice (renal)	banana(dental)	sweetened pears (renal)
	blended hot cereal & meat (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
21	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)

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COOK COUNTY
DEPARTMENT OF CORRECTIONS

Diet Guide

WEEK 4

WINTER 2008-2009

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T	Oatmeal	Pepper Bologna	Turkey Pattie
H	Scrambled Eggs	Carrot Sticks	Pasta
U		Peanut Butter - salt free & Jelly (pregnancy)	Carrots
R		Rice Salad (Renal)	diet peaches
S		unprocessed turkey (renal)	
D		peaches (b jaw)	
A		blended meat & starch (b jaw)	blended meat & starch (b jaw)
Y		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	apple juice & puffed cereal (renal)	banana (dental)	sweetened peaches (renal)
22	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
F	Grits	Honey Turkey Ham	Chicken
R	Bologna	Raw Broccoli	Potatoes
I		Cheese (pregnancy)	Mixed Vegetables
D		Pasta Salad (renal)	applesauce
A		applesauce (b jaw)	
Y		blended meat & starch (b jaw)	rice (renal)
		blended creamed veg. (b jaw)	blended meat & starch (b jaw)
23		rinsed tuna (renal)	blended creamed veg. (b jaw)
	blended hot cereal & meat (b Jaw)	banana (dental)	sweetened applesauce (renal)
	apple juice & scrambled eggs (renal)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
S	Dry Cereal	White Turkey	Turkey Pattie
A	Turkey Pattie	Celery Sticks	Rice
T		Tuna (pregnancy)	Mixed Vegetables
U		Rice Salad (Renal)	Applesauce
R		Unprocessed rst beef (renal)	
D		pears (b jaw)	
A		blended meat & starch (b jaw)	blended meat & starch (b jaw)
Y		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	blended hot cereal & meat (b Jaw)	banana (dental)	sweetened pears (renal)
24	eggs apple juice (renal)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
S	Grits	Turkey Ham	Turkey Pattie
U	Scrambled Eggs	Carrot Sticks	Rice
N		Peanut Butter - salt free & Jelly (pregnancy)	Carrots
D		Pasta Salad (renal)	applesauce
A		unprocessed turkey (renal)	
Y		applesauce (b jaw)	
		blended meat & starch (b jaw)	blended meat & starch (b jaw)
25		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	egg & apple juice (renal)	banana (dental)	sweetened applesauce (renal)
	blended hot cereal & meat (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
M	Grits	Bologna	Turkey Pattie
O	Scambled Eggs	Carrot Sticks	Rice
N		Cheese (pregnancy)	Green Beans
D		Rice Salad (Renal)	Applesauce
A		Unprocessed rst beef (renal)	
Y		peaches (b jaw)	blended meat & starch (b jaw)
		blended meat & starch (b jaw)	blended creamed veg. (b jaw)
26	apple juice & scrambled eggs (renal)	blended creamed veg. (b jaw)	sweetened peaches (renal)
	blended hot cereal & meat (b Jaw)	banana (dental)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
T	Oatmeal	Dark Cured ham	Chicken
U	Bologna	Raw Broccoli	Potatoes
E		Tuna (pregnancy)	Carrots
S		Rice Salad (Renal)	Diet Peaches
D		pears (b jaw)	
A		blended meat & starch (b jaw)	rice (renal)
Y	syrup (low fat) - no margarine	blended creamed veg. (b jaw)	blended meat & starch (b jaw)
	pancakes (low fat)	rinsed tuna (renal)	blended creamed veg. (b jaw)
27	apple juice (renal)	banana(dental)	sweetened applesauce (renal)
	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
W	Dry Cereal	Salami	Beef Pattie (no soy)
E	Turkey Pattie	Celery Sticks	Pasta
D		Cheese (pregnancy)	Cabbage
N		Pasta Salad (renal)	Applesauce
E		unprocces roast beef (renal)	
S		applesauce (b jaw)	
D		blended meat & starch (b jaw)	blended meat & starch (b jaw)
A		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
Y	apple juice (renal)	banana(dental)	sweetened pears (renal)
	blended hot cereal & meat (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
28	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)

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Diet Guide

WEEK 5

WINTER 2008-2009

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T	Oatmeal	Turkey ham	Turkey Pattie
H	Scrambled Eggs	Carrot Sticks	Rice
U		Peanut Butter - salt free & Jelly (pregnancy)	Mixed Vegetables
R		Rice Salad (Renal)	diet peaches
S		unprocessed turkey (renal)	
D		peaches (b jaw)	
A		blended meat & starch (b jaw)	blended meat & starch (b jaw)
Y		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	apple juice & puffed cereal (renal)	banana (dental)	sweetened peaches (renal)
29	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
F	Grits	Pepper Bologna	Chicken
R	Bologna	Raw Broccoli	Pasta
I		Cheese (pregnancy)	Carrots
D		Pasta Salad (renal)	applesauce
A		applesauce (b jaw)	
Y		blended meat & starch (b jaw)	
		blended creamed veg. (b jaw)	blended meat & starch (b jaw)
30		rinsed tuna (renal)	blended creamed veg. (b jaw)
	blended hot cereal & meat (b Jaw)	banana (dental)	sweetened applesauce (renal)
	apple juice & scrambled eggs (renal)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
S	Dry Cereal	Salami	Beef Pattie (no soy)
A	Scrambled Eggs	Celery Sticks	Potatoes
T		Tuna (pregnancy)	Carrots
U		Rice Salad (Renal)	Applesauce
R		Unprocessed rst beef (renal)	
D		pears (b jaw)	rice (renal)
A		blended meat & starch (b jaw)	blended meat & starch (b jaw)
Y		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	blended hot cereal & meat (b Jaw)	banana (dental)	sweetened pears (renal)
31	eggs apple juice (renal)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
S	Grits	Honey Turkey Ham	Turkey Patties
U	Turkey Pattie	Carrot Sticks	Pasta
N		Peanut Butter - salt free & Jelly (pregnancy)	Green Beans
D		Pasta Salad (renal)	applesauce
A		unprocessed turkey (renal)	
Y		applesauce (b jaw)	
		blended meat & starch (b jaw)	blended meat & starch (b jaw)
32		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
	apple juice & Puffed cerea(renal)	banana (dental)	sweetened applesauce (renal)
	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
M	Dry Cereal	Dark Cured ham	Turkey Patties
O	Scrambled Eggs	Carrot Sticks	Rice
N		Cheese (pregnancy)	Carrots
D		Rice Salad (Renal)	Applesauce
A		Unprocessed rst beef (renal)	
Y		peaches (b jaw)	blended meat & starch (b jaw)
		blended meat & starch (b jaw)	blended creamed veg. (b jaw)
33	blended hot cereal & meat (b jaw)	blended creamed veg. (b jaw)	sweetened peaches (renal)
	egg & apple juice (renal)	banana (dental)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
T	Grits	White Turkey	Chicken
U	Turkey Pattie	Raw Broccoli	Pasta
E		Tuna (pregnancy)	Cabbage
S		Rice Salad (Renal)	Diet Peaches
D		pears (b jaw)	
A		blended meat & starch (b jaw)	
Y	syrup (low fat) - no margarine	blended creamed veg. (b jaw)	blended meat & starch (b jaw)
	pancakes (low fat)	rinsed tuna (renal)	blended creamed veg. (b jaw)
34	apple juice (renal)	banana(dental)	sweetened applesauce (renal)
	blended hot cereal & egg (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)
W	Dry Cereal	Bologna	Beef Pattie (no soy)
E	Scrambled Eggs	Celery Sticks	Rice
D		Cheese (pregnancy)	Carrots
N		Pasta Salad (renal)	Applesauce
E		unprocces roast beef (renal)	
S		applesauce (b jaw)	
D		blended meat & starch (b jaw)	blended meat & starch (b jaw)
A		blended creamed veg. (b jaw)	blended creamed veg. (b jaw)
Y	apple juice (renal)	banana(dental)	sweetened pears (renal)
	blended hot cereal & meat (b Jaw)	pudding (broken jaw)	pudding (broken jaw)
35	chopped meat (pureed)	pj sandwiches, soft fruit, cookies (puree)	chopped entrée (pureed)
	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)	apple juice, broth, gelatin (clear)

All entree portions including casseroles are cooked weight measurements.
Side dish portions including cooked cereals, starches, vegetables, salads and puddings are volume measurements.
Items which typically contain pork are poultry products unless indicated with an asterisk (*).

DIETITIAN'S SIGNATURE:

CLIENT'S APPROVAL:

ARAMARK
Correctional Services

Nutritional Analysis

ARAMARK
Correctional Services

CCDOC Menu Nutritional Analysis

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▯ (s10H

REPORT#: 86 * * * CBORD FOODSERVICE MANAGEMENT SYSTEMS * * * PAGE: 1
OPTION : 9.2.3.3. MENU MANAGEMENT SYSTEM - V6.30 APR 06 09
USER# : 33 ARAMARK CORRECTIONAL SERVICES $=DAT 1340 HOURS
NUTRITIONAL MENU ANALYSIS - NON-SELECTIVE MENU
STANDARD PORTION ANALYSIS

▯ (s16.6H
WEEKLY SUMMARY
UNIT :4 THURS-WED MENUS
CY-MO-WK:01 01 01

1 FEMALE AGE 19-50 YEARS OLD DRI-RDA

CAL Kcal	PRO gm	CHO gm	FAT gm	Chol mg	DFib GM	Na mg	VitA RAE	VitE mg	VitC mg	B-1 mg	B-2 mg	Nia mg	B-6 mg	Fola mcg	B-12 mcg	Ca mg	Phos mg	Iron mg
2200	50	275	86	300	20.00	4000	800	15.000	75	1.10	1.10	14.0	1.300	400.00	2.400	1000	700	18.0
THURSDAY 03/12/09																		
2659	82	324	115	191	19.37	5707	1129	3.432	160	1.80	2.02	18.4	1.169	332.14	3.498	1369	1484	15.4
121%*	164%	118%*	134%	64%	97%	143%	141%	23%	213%	164%	184%	131%	90%	83%	146%	137%	212%	86%
Percent of CAL from PRO = 12.3% Percent of CAL from CHO = 48.7% Percent of CAL from FAT = 38.9%																		
FRIDAY 03/13/09																		
2625	75	312	123	75	23.31	5097	1650	5.852	161	1.75	2.27	25.2	1.435	384.17	4.549	899	1406	26.9
119%*	150%	113%*	143%	25%	117%	127%	206%	39%	215%	159%	206%	180%	110%	96%	190%	90%	201%	149%
Percent of CAL from PRO = 11.3% Percent of CAL from CHO = 47.0% Percent of CAL from FAT = 41.7%																		
SATURDAY 03/14/09																		
2816	94	357	111	187	23.45	5665	1026	3.240	187	1.88	1.87	15.5	1.348	523.76	3.151	922	1587	15.1
128%*	188%	130%*	129%	62%	117%	142%	128%	22%	249%	171%	170%	111%	104%	131%	131%	92%	227%	84%
Percent of CAL from PRO = 13.4% Percent of CAL from CHO = 50.9% Percent of CAL from FAT = 35.6%																		
SUNDAY 03/15/09																		
2642	85	335	106	167	21.36	6653	1409	4.858	160	1.85	2.40	20.5	1.310	408.55	4.456	993	1405	20.5
120%*	170%	122%*	123%	56%	107%	166%	176%	32%	213%	168%	218%	146%	101%	102%	186%	99%	201%	114%
Percent of CAL from PRO = 12.9% Percent of CAL from CHO = 50.9% Percent of CAL from FAT = 36.2%																		
MONDAY 03/16/09																		
2863	87	336	132	135	23.55	6113	1167	5.134	191	2.04	2.09	23.7	1.454	440.15	3.320	932	1626	23.2
130%*	174%	122%*	153%	45%	118%	153%	146%	34%	255%	185%	190%	169%	112%	110%	138%	93%	232%	129%
Percent of CAL from PRO = 12.1% Percent of CAL from CHO = 46.7% Percent of CAL from FAT = 41.3%																		
TUESDAY 03/17/09																		
2983	77	386	123	179	20.92	5638	1824	5.145	164	1.92	2.19	17.7	1.013	311.28	2.988	922	1458	14.5
136%*	154%	140%*	143%	60%	105%	141%	228%	34%	219%	175%	199%	126%	78%	78%	124%	92%	208%	81%
Percent of CAL from PRO = 10.4% Percent of CAL from CHO = 52.2% Percent of CAL from FAT = 37.4%																		
WEDNESDAY 03/18/09																		
2860	89	345	123	261	25.96	5056	1080	3.677	154	1.97	2.07	20.0	1.612	532.21	3.435	958	1792	16.0
130%*	178%	125%*	143%	87%	130%	126%	135%	25%	205%	179%	188%	143%	124%	133%	143%	96%	256%	89%
Percent of CAL from PRO = 12.5% Percent of CAL from CHO = 48.5% Percent of CAL from FAT = 38.9%																		
WEEK 1 AVERAGE PER DAY (7 DAY(S))																		
2778	84	342	119	171	22.56	5704	1326	4.477	168	1.89	2.13	20.1	1.334	418.89	3.628	999	1537	18.8
126%*	168%	124%*	138%	57%	113%	143%	166%	30%	224%	172%	194%	144%	103%	105%	151%	100%	220%	104%
Percent of CAL from PRO = 12.1% Percent of CAL from CHO = 49.3% Percent of CAL from FAT = 38.6%																		

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NOTES: 1. THIRD LINE OF COL HEADINGS IS 100% OF SELECTED RDA.
2. NUTRIENT VALUES ARE FOR TOTAL PORTION AS SERVED.
3. PORTION SIZE DESCRIPTION: R=RAW WEIGHT, C=COOKED WEIGHT, F=FILLING WEIGHT
4. FIRST DETAIL LINE INDICATES AMOUNT OF NUTRIENTS; SECOND LINE INDICATES PERCENTAGE OF RDA.
5. NUTRIENTS MARKED WITH '*' HAVE INFORMATION AVAILABLE IN ALL INGREDIENTS. OTHERS MAY BE UNDERREPORTED DUE TO LACK OF DATA.
6. ON THE AVERAGE, 1 MG OF ADDITIONAL NIACIN IS DERIVED FROM EACH 60 MG OF TRYPTOPHAN.

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NUTRITIONAL MENU ANALYSIS - NON-SELECTIVE MENU
STANDARD PORTION ANALYSIS

▯(s16.6H
WEEKLY SUMMARY
UNIT :4 THURS-WED MENUS
CY-MO-WK:01 01 02

---------- 1 FEMALE AGE 19-50 YEARS OLD DRI-RDA ----------

CAL	PRO	CHO	FAT	Chol	DFib	Na	VitA	VitE	VitC	B-1	B-2	Nia	B-6	Fola	B-12	Ca	Phos	Iron
Kcal	gm	gm	gm	mg	GM	mg	RAE	mg	mg	mg	mg	mg	mg	mcg	mcg	mg	mg	mg
2200	50	275	86	300	20.00	4000	800	15.000	75	1.10	1.10	14.0	1.300	400.00	2.400	1000	700	18.0
THURSDAY 03/19/09																		
2918	92	340	130	221	25.45	5040	1500	4.263	167	1.85	2.22	20.6	1.394	444.97	3.350	991	1657	16.4
133%*	184%	124%*	151%	74%	127%	126%	188%	28%	223%	168%	202%	147%	107%	111%	140%	99%	237%	91%
Percent of CAL from PRO = 12.7% Percent of CAL from CHO = 46.9% Percent of CAL from FAT = 40.4%																		
FRIDAY 03/20/09																		
2875	82	333	137	188	19.08	6780	1342	4.011	160	1.40	1.95	17.4	1.056	215.43	3.536	1252	1303	17.3
131%*	164%	121%*	159%	63%	95%	170%	168%	27%	213%	127%	177%	124%	81%	54%	147%	125%	186%	96%
Percent of CAL from PRO = 11.3% Percent of CAL from CHO = 46.0% Percent of CAL from FAT = 42.6%																		
SATURDAY 03/21/09																		
2864	77	326	139	158	24.10	5575	1638	4.808	168	2.17	2.38	24.7	1.507	492.01	4.506	948	1434	20.4
130%*	154%	119%*	162%	53%	121%	139%	205%	32%	224%	197%	216%	176%	116%	123%	188%	95%	205%	113%
Percent of CAL from PRO = 10.8% Percent of CAL from CHO = 45.5% Percent of CAL from FAT = 43.7%																		
SUNDAY 03/22/09																		
2686	92	333	112	205	25.23	5580	867	5.039	168	1.87	2.15	20.1	1.394	463.90	3.476	961	1724	22.4
122%*	184%	121%*	130%	68%	126%	140%	108%	34%	224%	170%	195%	144%	107%	116%	145%	96%	246%	124%
Percent of CAL from PRO = 13.6% Percent of CAL from CHO = 49.2% Percent of CAL from FAT = 37.2%																		
MONDAY 03/23/09																		
2984	93	370	126	169	25.14	5538	2064	5.108	211	1.80	2.42	23.2	1.488	412.23	4.555	941	1527	22.4
136%*	186%	135%*	147%	56%	126%	138%	258%	34%	281%	164%	220%	166%	114%	103%	190%	94%	218%	124%
Percent of CAL from PRO = 12.5% Percent of CAL from CHO = 49.6% Percent of CAL from FAT = 38.0%																		
TUESDAY 03/24/09																		
2721	79	364	105	217	25.65	4949	971	3.179	144	2.03	2.07	19.5	1.455	549.81	3.174	1008	1712	15.3
124%*	158%	132%*	122%	72%	128%	124%	121%	21%	192%	185%	188%	139%	112%	137%	132%	101%	245%	85%
Percent of CAL from PRO = 11.6% Percent of CAL from CHO = 53.6% Percent of CAL from FAT = 34.8%																		
WEDNESDAY 03/25/09																		
3153	84	352	160	109	19.57	5742	1468	5.304	172	1.92	2.15	22.8	1.253	359.56	3.323	905	1390	19.9
143%*	168%	128%*	186%	36%	98%	144%	184%	35%	229%	175%	195%	163%	96%	90%	138%	91%	199%	111%
Percent of CAL from PRO = 10.6% Percent of CAL from CHO = 44.2% Percent of CAL from FAT = 45.2%																		
WEEK 2 AVERAGE PER DAY (7 DAY(S))																		
2886	86	345	130	181	23.46	5601	1407	4.530	170	1.86	2.19	21.2	1.364	419.70	3.703	1001	1535	19.2
131%*	172%	125%*	151%	60%	117%	140%	176%	30%	227%	169%	199%	151%	105%	105%	154%	100%	219%	107%
Percent of CAL from PRO = 11.8% Percent of CAL from CHO = 47.8% Percent of CAL from FAT = 40.4%																		

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NOTES: 1. THIRD LINE OF COL HEADINGS IS 100% OF SELECTED RDA.
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5. NUTRIENTS MARKED WITH '*' HAVE INFORMATION AVAILABLE IN ALL INGREDIENTS. OTHERS MAY BE UNDERREPORTED DUE TO LACK OF DATA.
6. ON THE AVERAGE, 1 MG OF ADDITIONAL NIACIN IS DERIVED FROM EACH 60 MG OF TRYPTOPHAN.

▯(s10H

NUTRITIONAL MENU ANALYSIS - NON-SELECTIVE MENU
STANDARD PORTION ANALYSIS

(s16.6H
WEEKLY SUMMARY
UNIT :4 THURS-WED MENUS
CY-MO-WK:01 01 03

1 FEMALE AGE 19-50 YEARS OLD DRI-RDA

CAL Kcal	PRO gm	CHO gm	FAT gm	Chol mg	DFib GM	Na mg	VitA RAE	VitE mg	VitC mg	B-1 mg	B-2 mg	Nia mg	B-6 mg	Fola mcg	B-12 mcg	Ca mg	Phos mg	Iron mg
2200	50	275	86	300	20.00	4000	800	15.000	75	1.10	1.10	14.0	1.300	400.00	2.400	1000	700	18.0
THURSDAY 03/26/09																		
2839	86	355	118	225	24.57	6659	1356	3.914	157	2.16	2.20	22.5	1.433	425.85	3.255	1021	1694	17.1
129%*	172%	129%*	137%	75%	123%	166%	170%	26%	209%	196%	200%	161%	110%	106%	136%	102%	242%	95%
Percent of CAL from PRO = 12.2% Percent of CAL from CHO = 50.2% Percent of CAL from FAT = 37.6%																		
FRIDAY 03/27/09																		
2748	79	336	123	32	25.48	5970	1634	5.898	156	1.50	1.90	18.5	.812	236.55	2.961	875	1354	19.2
125%*	158%	122%*	143%	11%	127%	149%	204%	39%	208%	136%	173%	132%	62%	59%	123%	88%	193%	107%
Percent of CAL from PRO = 11.4% Percent of CAL from CHO = 48.6% Percent of CAL from FAT = 40.0%																		
SATURDAY 03/28/09																		
2882	94	364	116	170	24.61	5389	1136	3.305	184	1.99	1.94	15.2	1.332	573.23	3.138	979	1606	15.9
131%*	188%	132%*	135%	57%	123%	135%	142%	22%	245%	181%	176%	109%	102%	143%	131%	98%	229%	88%
Percent of CAL from PRO = 13.1% Percent of CAL from CHO = 50.6% Percent of CAL from FAT = 36.3%																		
SUNDAY 03/29/09																		
2583	76	322	110	190	18.01	5894	1041	4.604	154	1.94	2.34	23.7	1.685	447.61	5.231	941	1391	22.3
117%*	152%	117%*	128%	63%	90%	147%	130%	31%	205%	176%	213%	169%	130%	112%	218%	94%	199%	124%
Percent of CAL from PRO = 11.8% Percent of CAL from CHO = 49.9% Percent of CAL from FAT = 38.3%																		
MONDAY 03/30/09																		
2940	83	364	129	169	20.26	5833	1981	3.904	170	1.78	1.91	14.6	.888	310.58	2.944	1283	1288	13.4
134%*	166%	132%*	150%	56%	101%	146%	248%	26%	227%	162%	174%	104%	68%	78%	123%	128%	184%	74%
Percent of CAL from PRO = 11.3% Percent of CAL from CHO = 49.4% Percent of CAL from FAT = 39.4%																		
TUESDAY 03/31/09																		
2752	72	367	111	125	24.31	4440	1155	4.430	153	2.25	2.28	22.6	1.674	704.69	4.329	955	1598	22.9
125%*	144%	133%*	129%	42%	122%	111%	144%	30%	204%	205%	207%	161%	129%	176%	180%	96%	228%	127%
Percent of CAL from PRO = 10.5% Percent of CAL from CHO = 53.3% Percent of CAL from FAT = 36.3%																		
WEDNESDAY 04/01/09																		
2391	80	283	107	134	18.23	6297	1206	5.291	195	1.34	1.92	14.2	.943	267.32	3.274	876	1299	17.6
109%*	160%	103%*	124%	45%	91%	157%	151%	35%	260%	122%	175%	101%	73%	67%	136%	88%	186%	98%
Percent of CAL from PRO = 13.3% Percent of CAL from CHO = 46.9% Percent of CAL from FAT = 39.9%																		
WEEK 3 AVERAGE PER DAY (7 DAY(S))																		
2734	81	342	116	149	22.21	5783	1358	4.478	167	1.85	2.07	18.8	1.252	423.69	3.590	990	1461	18.3
124%*	162%	124%*	135%	50%	111%	145%	170%	30%	223%	168%	188%	134%	96%	106%	150%	99%	209%	102%
Percent of CAL from PRO = 11.9% Percent of CAL from CHO = 49.9% Percent of CAL from FAT = 38.2%																		

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(s10H

NUTRITIONAL MENU ANALYSIS - NON-SELECTIVE MENU
STANDARD PORTION ANALYSIS

(s16.6H
WEEKLY SUMMARY
UNIT :4 THURS-WED MENUS
CY-MO-WK:01 01 04

1 FEMALE AGE 19-50 YEARS OLD DRI-RDA

CAL	PRO	CHO	FAT	Chol	DFib	Na	VitA	VitE	VitC	B-1	B-2	Nia	B-6	Fola	B-12	Ca	Phos	Iron
Kcal	gm	gm	gm	mg	GM	mg	RAE	mg	mg	mg	mg	mg	mg	mcg	mcg	mg	mg	mg
2200	50	275	86	300	20.00	4000	800	15.000	75	1.10	1.10	14.0	1.300	400.00	2.400	1000	700	18.0
THURSDAY 04/02/09																		
2610	89	320	108	192	24.71	5413	1482	4.240	154	1.96	2.45	23.2	1.822	594.83	5.387	1006	1574	22.2
119%*	178%	116%*	126%	64%	124%	135%	185%	28%	205%	178%	223%	166%	140%	149%	224%	101%	225%	123%
Percent of CAL from PRO = 13.7% Percent of CAL from CHO = 49.1% Percent of CAL from FAT = 37.3%																		
FRIDAY 04/03/09																		
2644	80	318	118	181	23.95	6720	1329	4.412	176	1.54	2.00	17.9	1.089	249.65	3.173	1296	1478	18.7
120%*	160%	116%*	137%	60%	120%	168%	166%	29%	235%	140%	182%	128%	84%	62%	132%	130%	211%	104%
Percent of CAL from PRO = 12.1% Percent of CAL from CHO = 47.9% Percent of CAL from FAT = 40.0%																		
SATURDAY 04/04/09																		
2969	83	363	130	171	22.48	4467	1137	4.221	158	1.84	1.87	19.7	1.473	498.82	3.194	896	1495	15.3
135%*	166%	132%*	151%	57%	112%	112%	142%	28%	211%	167%	170%	141%	113%	125%	133%	90%	214%	85%
Percent of CAL from PRO = 11.2% Percent of CAL from CHO = 49.2% Percent of CAL from FAT = 39.6%																		
SUNDAY 04/05/09																		
2825	84	312	140	204	19.07	6482	1323	5.686	165	1.79	2.16	20.7	1.325	318.42	3.473	942	1559	22.2
128%*	168%	113%*	163%	68%	95%	162%	165%	38%	220%	163%	196%	148%	102%	80%	145%	94%	223%	123%
Percent of CAL from PRO = 11.8% Percent of CAL from CHO = 43.9% Percent of CAL from FAT = 44.3%																		
MONDAY 04/06/09																		
3176	93	395	135	172	20.54	5895	2077	4.368	181	1.82	2.01	18.9	1.267	383.15	3.165	882	1437	16.1
144%*	186%	144%*	157%	57%	103%	147%	260%	29%	241%	165%	183%	135%	97%	96%	132%	88%	205%	89%
Percent of CAL from PRO = 11.7% Percent of CAL from CHO = 49.9% Percent of CAL from FAT = 38.4%																		
TUESDAY 04/07/09																		
2938	81	371	127	243	27.73	5362	1187	3.267	161	1.76	2.17	19.9	1.237	422.03	3.174	1018	1760	14.5
134%*	162%	135%*	148%	81%	139%	134%	148%	22%	215%	160%	197%	142%	95%	106%	132%	102%	251%	81%
Percent of CAL from PRO = 11.0% Percent of CAL from CHO = 50.3% Percent of CAL from FAT = 38.7%																		
WEDNESDAY 04/08/09																		
2938	89	342	137	101	23.65	5765	1255	6.553	180	2.46	2.66	28.7	1.604	564.51	4.700	997	1541	30.7
134%*	178%	124%*	159%	34%	118%	144%	157%	44%	240%	224%	242%	205%	123%	141%	196%	100%	220%	171%
Percent of CAL from PRO = 12.0% Percent of CAL from CHO = 46.3% Percent of CAL from FAT = 41.7%																		
WEEK 4 AVERAGE PER DAY (7 DAY(S))																		
2871	86	346	128	181	23.16	5729	1399	4.678	168	1.88	2.19	21.3	1.402	433.06	3.752	1005	1549	20.0
131%*	172%	126%*	149%	60%	116%	143%	175%	31%	224%	171%	199%	152%	108%	108%	156%	101%	221%	111%
Percent of CAL from PRO = 11.9% Percent of CAL from CHO = 48.1% Percent of CAL from FAT = 40.0%																		

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NOTES: 1. THIRD LINE OF COL HEADINGS IS 100% OF SELECTED RDA.
2. NUTRIENT VALUES ARE FOR TOTAL PORTION AS SERVED.
3. PORTION SIZE DESCRIPTION: R=RAW WEIGHT, C=COOKED WEIGHT, F=FILLING WEIGHT
4. FIRST DETAIL LINE INDICATES AMOUNT OF NUTRIENTS; SECOND LINE INDICATES PERCENTAGE OF RDA.
5. NUTRIENTS MARKED WITH '*' HAVE INFORMATION AVAILABLE IN ALL INGREDIENTS. OTHERS MAY BE UNDERREPORTED DUE TO LACK OF DATA.
6. ON THE AVERAGE, 1 MG OF ADDITIONAL NIACIN IS DERIVED FROM EACH 60 MG OF TRYPTOPHAN.

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NUTRITIONAL MENU ANALYSIS - NON-SELECTIVE MENU
STANDARD PORTION ANALYSIS

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WEEKLY SUMMARY
UNIT :4 THURS-WED MENUS
CY-MO-WK:01 01 05

1 FEMALE AGE 19-50 YEARS OLD DRI-RDA

CAL	PRO	CHO	FAT	Chol	DFib	Na	VitA	VitE	VitC	B-1	B-2	Nia	B-6	Fola	B-12	Ca	Phos	Iron
Kcal	gm	gm	gm	mg	GM	mg	RAE	mg	mg	mg	mg	mg	mg	mcg	mcg	mg	mg	mg
2200	50	275	86	300	20.00	4000	800	15.000	75	1.10	1.10	14.0	1.300	400.00	2.400	1000	700	18.0

THURSDAY 04/09/09

2631	88	315	111	237	23.07	4751	892	3.228	184	1.78	2.12	18.3	1.327	434.36	3.344	968	1680	15.4
120%*	176%	115%*	129%	79%	115%	119%	112%	22%	245%	162%	193%	131%	102%	109%	139%	97%	240%	86%

Percent of CAL from PRO = 13.5% Percent of CAL from CHO = 48.3% Percent of CAL from FAT = 38.3%

FRIDAY 04/10/09

2584	77	331	105	113	22.06	4840	1554	4.259	147	2.09	2.20	20.6	1.424	520.87	4.302	914	1324	21.4
117%*	154%	120%*	122%	38%	110%	121%	194%	28%	196%	190%	200%	147%	110%	130%	179%	91%	189%	119%

Percent of CAL from PRO = 12.0% Percent of CAL from CHO = 51.4% Percent of CAL from FAT = 36.7%

SATURDAY 04/11/09

2828	86	332	130	229	22.07	7414	1219	3.475	183	1.40	1.97	19.2	1.296	234.57	4.005	925	1539	12.7
129%*	172%	121%*	151%	76%	110%	185%	152%	23%	244%	127%	179%	137%	100%	59%	167%	93%	220%	71%

Percent of CAL from PRO = 12.1% Percent of CAL from CHO = 46.7% Percent of CAL from FAT = 41.2%

SUNDAY 04/12/09

2797	90	327	127	103	26.16	6202	1265	6.512	151	1.90	2.17	21.5	1.347	472.59	3.315	960	1581	22.6
127%*	180%	119%*	148%	34%	131%	155%	158%	43%	201%	173%	197%	154%	104%	118%	138%	96%	226%	126%

Percent of CAL from PRO = 12.8% Percent of CAL from CHO = 46.5% Percent of CAL from FAT = 40.7%

MONDAY 04/13/09

2996	90	386	122	181	22.35	5474	2094	4.212	165	1.86	2.02	15.7	1.059	386.84	3.102	1309	1436	15.4
136%*	180%	140%*	142%	60%	112%	137%	262%	28%	220%	169%	184%	112%	81%	97%	129%	131%	205%	86%

Percent of CAL from PRO = 12.0% Percent of CAL from CHO = 51.4% Percent of CAL from FAT = 36.6%

TUESDAY 04/14/09

2901	75	353	131	179	19.65	6433	1207	4.388	189	2.10	2.45	20.6	1.382	488.69	4.378	968	1416	20.4
132%*	150%	128%*	152%	60%	98%	161%	151%	29%	252%	191%	223%	147%	106%	122%	182%	97%	202%	113%

Percent of CAL from PRO = 10.4% Percent of CAL from CHO = 48.8% Percent of CAL from FAT = 40.8%

WEDNESDAY 04/15/09

2932	90	364	128	123	23.94	4926	1103	5.074	156	1.89	1.90	19.6	1.523	532.96	3.309	958	1710	22.1
133%*	180%	132%*	149%	41%	120%	123%	138%	34%	208%	172%	173%	140%	117%	133%	138%	96%	244%	123%

Percent of CAL from PRO = 12.1% Percent of CAL from CHO = 49.1% Percent of CAL from FAT = 38.8%

WEEK 5 AVERAGE PER DAY (7 DAY(S))

2810	85	344	122	166	22.76	5720	1333	4.450	168	1.86	2.12	19.4	1.337	438.70	3.679	1000	1527	18.6
128%*	170%	125%*	142%	55%	114%	143%	167%	30%	224%	169%	193%	139%	103%	110%	153%	100%	218%	103%

Percent of CAL from PRO = 12.1% Percent of CAL from CHO = 48.9% Percent of CAL from FAT = 39.0%

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NOTES: 1. THIRD LINE OF COL HEADINGS IS 100% OF SELECTED RDA.
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NUTRITIONAL MENU ANALYSIS - NON-SELECTIVE MENU
STANDARD PORTION ANALYSIS

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MONTHLY SUMMARY
UNIT :4 THURS-WED MENUS
CY-MO-WK:01 01 **

1 FEMALE AGE 19-50 YEARS OLD DRI-RDA

CAL	PRO	CHO	FAT	Chol	DFib	Na	VitA	VitE	VitC	B-1	B-2	Nia	B-6	Fola	B-12	Ca	Phos	Iron
Kcal	gm	gm	gm	mg	GM	mg	RAE	mg	mg	mg	mg	mg	mg	mcg	mcg	mg	mg	mg
2200	50	275	86	300	20.00	4000	800	15.000	75	1.10	1.10	14.0	1.300	400.00	2.400	1000	700	18.0
WEEK 1 AVERAGE PER DAY (7 DAY(S))																		
2778	84	342	119	171	22.56	5704	1326	4.477	168	1.89	2.13	20.1	1.334	418.89	3.628	999	1537	18.8
126%*	168%	124%*	138%	57%	113%	143%	166%	30%	224%	172%	194%	144%	103%	105%	151%	100%	220%	104%
Percent of CAL from PRO = 12.1% Percent of CAL from CHO = 49.3% Percent of CAL from FAT = 38.6%																		
WEEK 2 AVERAGE PER DAY (7 DAY(S))																		
2886	86	345	130	181	23.46	5601	1407	4.530	170	1.86	2.19	21.2	1.364	419.70	3.703	1001	1535	19.2
131%*	172%	125%*	151%	60%	117%	140%	176%	30%	227%	169%	199%	151%	105%	105%	154%	100%	219%	107%
Percent of CAL from PRO = 11.8% Percent of CAL from CHO = 47.8% Percent of CAL from FAT = 40.4%																		
WEEK 3 AVERAGE PER DAY (7 DAY(S))																		
2734	81	342	116	149	22.21	5783	1358	4.478	167	1.85	2.07	18.8	1.252	423.69	3.590	990	1461	18.3
124%*	162%	124%*	135%	50%	111%	145%	170%	30%	223%	168%	188%	134%	96%	106%	150%	99%	209%	102%
Percent of CAL from PRO = 11.9% Percent of CAL from CHO = 49.9% Percent of CAL from FAT = 38.2%																		
WEEK 4 AVERAGE PER DAY (7 DAY(S))																		
2871	86	346	128	181	23.16	5729	1399	4.678	168	1.88	2.19	21.3	1.402	433.06	3.752	1005	1549	20.0
131%*	172%	126%*	149%	60%	116%	143%	175%	31%	224%	171%	199%	152%	108%	108%	156%	101%	221%	111%
Percent of CAL from PRO = 11.9% Percent of CAL from CHO = 48.1% Percent of CAL from FAT = 40.0%																		
WEEK 5 AVERAGE PER DAY (7 DAY(S))																		
2810	85	344	122	166	22.76	5720	1333	4.450	168	1.86	2.12	19.4	1.337	438.70	3.679	1000	1527	18.6
128%*	170%	125%*	142%	55%	114%	143%	167%	30%	224%	169%	193%	139%	103%	110%	153%	100%	218%	103%
Percent of CAL from PRO = 12.1% Percent of CAL from CHO = 48.9% Percent of CAL from FAT = 39.0%																		
MONTH 1 AVERAGE PER DAY (35 DAY(S))																		
2816	84	344	123	170	22.83	5707	1365	4.523	168	1.87	2.14	20.1	1.338	426.81	3.671	999	1522	19.0
128%*	168%	125%*	143%	57%	114%	143%	171%	30%	224%	170%	195%	144%	103%	107%	153%	100%	217%	106%
Percent of CAL from PRO = 12.0% Percent of CAL from CHO = 48.8% Percent of CAL from FAT = 39.3%																		

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NOTES: 1. THIRD LINE OF COL HEADINGS IS 100% OF SELECTED RDA.
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6. ON THE AVERAGE, 1 MG OF ADDITIONAL NIACIN IS DERIVED FROM EACH 60 MG OF TRYPTOPHAN.
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ARAMARK
Correctional Services

Boot Camp Menu Nutritional Analysis

NUTRITIONAL MENU ANALYSIS - NON-SELECTIVE MENU
STANDARD PORTION ANALYSIS

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WEEKLY SUMMARY
UNIT :4 THURS-WED MENUS
CY-MO-WK:01 01 01

---------- 4 MALE/FEMALE AGE 19-50 YEARS DRI-RDA ----------

CAL	PRO	CHO	FAT	Chol	DFib	Na	VitA	SFA	VitC	Ca	Iron
Kcal	gm	gm	gm	mg	GM	mg	RAE	gm	mg	mg	mg
2800	56	350	95	300	25.00	4000	900	31.0	90	1000	18.0

THURSDAY 03/09/06
5532	193	646	236	700	50.94	10599	3417	50.8	291	2092	28.6
198%*	345%	185%*	248%*	233%	204%	265%	380%	164%	323%	209%	159%

Percent of CAL from PRO = 14.1% Percent of CAL from CHO = 47.2% Percent of CAL from FAT = 38.8%

FRIDAY 03/10/06
4764	128	595	208	281	41.64	9713	1873	47.1	290	1845	27.3
170%*	229%	170%*	219%*	94%	167%	243%	208%	152%	322%	185%	152%

Percent of CAL from PRO = 10.7% Percent of CAL from CHO = 50.0% Percent of CAL from FAT = 39.3%

SATURDAY 03/11/06
4891	142	554	239	188	40.60	9665	3438	48.2	277	1933	24.0
175%*	254%*	158%*	252%*	63%	162%	242%*	382%	155%	308%	193%	133%

Percent of CAL from PRO = 11.5% Percent of CAL from CHO = 44.9% Percent of CAL from FAT = 43.6%

SUNDAY 03/12/06
4456	130	616	166	281	32.05	12373	2060	36.3	255	1762	33.5
159%*	232%*	176%*	175%*	94%	128%	309%*	229%	117%	283%	176%	186%

Percent of CAL from PRO = 11.6% Percent of CAL from CHO = 55.0% Percent of CAL from FAT = 33.4%

MONDAY 03/13/06
4941	145	563	238	815	43.38	10348	3289	51.2	205	2153	26.5
176%*	259%*	161%*	251%*	272%	174%	259%*	365%	165%	228%	215%	147%

Percent of CAL from PRO = 11.7% Percent of CAL from CHO = 45.3% Percent of CAL from FAT = 43.1%

TUESDAY 03/14/06
4910	134	563	239	251	36.79	11262	3519	50.0	281	1797	24.7
175%*	239%*	161%*	252%*	84%	147%	282%*	391%	161%	312%	180%	137%

Percent of CAL from PRO = 10.9% Percent of CAL from CHO = 45.6% Percent of CAL from FAT = 43.6%

WEDNESDAY 03/15/06
4249	110	529	188	233	28.75	9261	2233	42.6	268	1882	22.6
152%*	196%*	151%*	198%*	78%	115%	232%*	248%	137%	298%	188%	126%

Percent of CAL from PRO = 10.4% Percent of CAL from CHO = 49.8% Percent of CAL from FAT = 39.8%

WEEK 1 AVERAGE PER DAY (7 DAY(S))
4820	140	581	216	393	39.16	10460	2833	46.6	267	1923	26.7
172%*	250%	166%*	227%*	131%	157%	262%	315%	150%	297%	192%	148%

Percent of CAL from PRO = 11.6% Percent of CAL from CHO = 48.1% Percent of CAL from FAT = 40.3%

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NUTRITIONAL MENU ANALYSIS - NON-SELECTIVE MENU
STANDARD PORTION ANALYSIS

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WEEKLY SUMMARY
UNIT :4 THURS-WED MENUS
CY-MO-WK:01 01 02

---------- 4 MALE/FEMALE AGE 19-50 YEARS DRI-RDA ----------

CAL	PRO	CHO	FAT	Chol	DFib	Na	VitA	SFA	VitC	Ca	Iron
Kcal	gm	gm	gm	mg	GM	mg	RAE	gm	mg	mg	mg
2800	56	350	95	300	25.00	4000	900	31.0	90	1000	18.0

THURSDAY 03/16/06

4826	159	583	206	383	34.05	9080	3000	41.7	327	1734	32.0
172%*	284%*	167%*	217%*	128%	136%	227%*	333%	135%	363%	173%	178%

Percent of CAL from PRO = 13.2% Percent of CAL from CHO = 48.4% Percent of CAL from FAT = 38.4%

FRIDAY 03/17/06

4908	123	582	230	300	33.03	9690	2683	50.5	247	1678	26.8
175%*	220%*	166%*	242%*	100%	132%	242%*	298%	163%	274%	168%	149%

Percent of CAL from PRO = 10.1% Percent of CAL from CHO = 47.6% Percent of CAL from FAT = 42.3%

SATURDAY 03/18/06

4825	135	567	225	129	34.15	9859	2966	47.1	279	2161	25.1
172%*	241%*	162%*	237%*	43%	137%	246%*	330%	152%	310%	216%	139%

Percent of CAL from PRO = 11.2% Percent of CAL from CHO = 46.9% Percent of CAL from FAT = 41.9%

SUNDAY 03/19/06

4367	129	537	192	640	31.52	9606	1894	43.6	264	1722	23.9
156%*	230%*	153%*	202%*	213%	126%	240%*	210%	141%	293%	172%	133%

Percent of CAL from PRO = 11.7% Percent of CAL from CHO = 48.9% Percent of CAL from FAT = 39.3%

MONDAY 03/20/06

4547	123	561	202	251	32.13	10571	2932	42.1	235	1443	20.3
162%*	220%*	160%*	213%*	84%	129%	264%*	326%	136%	261%	144%	113%

Percent of CAL from PRO = 10.8% Percent of CAL from CHO = 49.3% Percent of CAL from FAT = 39.9%

TUESDAY 03/21/06

5793	159	769	233	170	55.92	9788	2964	46.1	279	1585	34.9
207%*	284%*	220%*	245%*	57%	224%	245%*	329%	149%	310%	159%	194%

Percent of CAL from PRO = 10.9% Percent of CAL from CHO = 53.0% Percent of CAL from FAT = 36.1%

WEDNESDAY 03/22/06

4364	125	554	182	141	46.66	10704	2520	39.8	387	1829	21.1
156%*	223%*	158%*	192%	47%	187%	268%*	280%	128%	430%	183%	117%

Percent of CAL from PRO = 11.5% Percent of CAL from CHO = 50.9% Percent of CAL from FAT = 37.6%

WEEK 2 AVERAGE PER DAY (7 DAY(S))

4804	136	593	210	288	38.21	9900	2708	44.4	288	1736	26.3
172%*	243%*	169%*	221%	96%	153%	248%*	301%	143%	320%	174%	146%

Percent of CAL from PRO = 11.3% Percent of CAL from CHO = 49.4% Percent of CAL from FAT = 39.3%

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6. ON THE AVERAGE, 1 MG OF ADDITIONAL NIACIN IS DERIVED FROM EACH 60 MG OF TRYPTOPHAN.

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NUTRITIONAL MENU ANALYSIS - NON-SELECTIVE MENU
STANDARD PORTION ANALYSIS

▯(s16.6H
WEEKLY SUMMARY
UNIT :4 THURS-WED MENUS
CY-MO-WK:01 01 03

---------- 4 MALE/FEMALE AGE 19-50 YEARS DRI-RDA ----------

CAL	PRO	CHO	FAT	Chol	DFib	Na	VitA	SFA	VitC	Ca	Iron
Kcal	gm	gm	gm	mg	GM	mg	RAE	gm	mg	mg	mg
2800	56	350	95	300	25.00	4000	900	31.0	90	1000	18.0

THURSDAY 03/23/06==========

4790	171	605	191	638	32.84	13042	2931	39.5	261	1940	31.4
171%*	305%*	173%*	201%*	213%	131%	326%*	326%	127%	290%	194%	174%

Percent of CAL from PRO = 14.2% Percent of CAL from CHO = 50.2% Percent of CAL from FAT = 35.6%

FRIDAY 03/24/06==========

4743	122	588	214	290	32.73	9885	2517	46.6	307	1584	24.6
169%*	218%*	168%*	225%*	97%	131%	247%*	280%	150%	341%	158%	137%

Percent of CAL from PRO = 10.2% Percent of CAL from CHO = 49.3% Percent of CAL from FAT = 40.4%

SATURDAY 03/25/06==========

4915	144	554	239	184	44.89	9624	3177	49.2	246	1660	24.4
176%*	257%*	158%*	252%*	61%	180%	241%*	353%	159%	273%	166%	136%

Percent of CAL from PRO = 11.7% Percent of CAL from CHO = 44.8% Percent of CAL from FAT = 43.5%

SUNDAY 03/26/06==========

4819	131	623	206	278	43.30	11711	2049	46.0	247	1809	24.5
172%*	234%*	178%*	217%*	93%	173%	293%*	228%	148%	274%	181%	136%

Percent of CAL from PRO = 10.8% Percent of CAL from CHO = 51.2% Percent of CAL from FAT = 38.1%

MONDAY 03/27/06==========

4463	123	571	186	288	37.21	10400	2511	42.1	251	2096	23.6
159%*	220%*	163%*	196%	96%	149%	260%*	279%	136%	279%	210%	131%

Percent of CAL from PRO = 11.1% Percent of CAL from CHO = 51.3% Percent of CAL from FAT = 37.6%

TUESDAY 03/28/06==========

4864	136	574	228	242	35.46	9966	3237	48.2	329	1791	34.4
174%*	243%*	164%*	240%*	81%	142%	249%*	360%	155%	366%	179%	191%

Percent of CAL from PRO = 11.1% Percent of CAL from CHO = 46.9% Percent of CAL from FAT = 41.9%

WEDNESDAY 03/29/06==========

4788	132	614	201	531	37.18	8693	2829	41.5	233	1774	27.5
171%*	236%*	175%*	212%*	177%	149%	217%*	314%	134%	259%	177%	153%

Percent of CAL from PRO = 11.0% Percent of CAL from CHO = 51.2% Percent of CAL from FAT = 37.7%

WEEK 3 AVERAGE PER DAY (7 DAY(S)) ==========

4769	137	590	209	350	37.66	10474	2750	44.7	268	1808	27.2
170%*	245%*	169%*	220%	117%	151%	262%*	306%	144%	298%	181%	151%

Percent of CAL from PRO = 11.4% Percent of CAL from CHO = 49.2% Percent of CAL from FAT = 39.3%

▯(s16.6H

▯(s16.6H

NOTES: 1. THIRD LINE OF COL HEADINGS IS 100% OF SELECTED RDA.
2. NUTRIENT VALUES ARE FOR TOTAL PORTION AS SERVED.
3. PORTION SIZE DESCRIPTION: R=RAW WEIGHT, C=COOKED WEIGHT, F=FILLING WEIGHT
4. FIRST DETAIL LINE INDICATES AMOUNT OF NUTRIENTS; SECOND LINE INDICATES PERCENTAGE OF RDA.
5. NUTRIENTS MARKED WITH '*' HAVE INFORMATION AVAILABLE IN ALL INGREDIENTS. OTHERS MAY BE UNDERREPORTED DUE TO LACK OF DATA.
6. ON THE AVERAGE, 1 MG OF ADDITIONAL NIACIN IS DERIVED FROM EACH 60 MG OF TRYPTOPHAN.

▯(s10H

NUTRITIONAL MENU ANALYSIS - NON-SELECTIVE MENU
STANDARD PORTION ANALYSIS

▯(s16.6H
WEEKLY SUMMARY
UNIT :4 THURS-WED MENUS
CY-MO-WK:01 01 04

---------- 4 MALE/FEMALE AGE 19-50 YEARS DRI-RDA ----------

CAL	PRO	CHO	FAT	Chol	DFib	Na	VitA	SFA	VitC	Ca	Iron
Kcal	gm	gm	gm	mg	GM	mg	RAE	gm	mg	mg	mg
2800	56	350	95	300	25.00	4000	900	31.0	90	1000	18.0

THURSDAY 03/30/06==========

4857	132	608	215	534	37.21	9127	3073	44.3	351	1864	31.7
173%*	236%*	174%*	226%	178%	149%	228%*	341%	143%	390%	186%	176%

Percent of CAL from PRO = 10.8% Percent of CAL from CHO = 49.7% Percent of CAL from FAT = 39.5%

FRIDAY 03/31/06==========

5228	142	618	242	270	45.98	9241	2731	51.8	260	1734	28.5
187%*	254%*	177%*	255%*	90%	184%	231%*	303%	167%	289%	173%	158%

Percent of CAL from PRO = 10.9% Percent of CAL from CHO = 47.4% Percent of CAL from FAT = 41.7%

SATURDAY 04/01/06==========

5495	148	669	246	229	33.88	12316	3067	50.8	221	1782	27.0
196%*	264%*	191%*	259%*	76%	136%	308%*	341%	164%	246%	178%	150%

Percent of CAL from PRO = 10.8% Percent of CAL from CHO = 48.8% Percent of CAL from FAT = 40.4%

SUNDAY 04/02/06==========

4673	130	568	210	214	38.61	10442	2606	43.7	326	1834	20.6
167%*	232%*	162%*	221%*	71%	154%	261%*	290%	141%	362%	183%	114%

Percent of CAL from PRO = 11.1% Percent of CAL from CHO = 48.5% Percent of CAL from FAT = 40.4%

MONDAY 04/03/06==========

4968	138	701	179	577	38.66	12578	2044	38.9	193	2076	30.5
177%*	246%*	200%*	188%*	192%	155%	314%*	227%	125%	214%	208%	169%

Percent of CAL from PRO = 11.1% Percent of CAL from CHO = 56.5% Percent of CAL from FAT = 32.4%

TUESDAY 04/04/06==========

5201	142	598	253	283	45.74	12672	3171	53.2	279	1854	23.7
186%*	254%*	171%*	266%*	94%	183%	317%*	352%	172%	310%	185%	132%

Percent of CAL from PRO = 10.8% Percent of CAL from CHO = 45.7% Percent of CAL from FAT = 43.5%

WEDNESDAY 04/05/06==========

4358	123	586	167	147	33.68	10106	2495	38.4	241	2165	24.5
156%*	220%*	167%*	176%	49%	135%	253%*	277%	124%	268%	217%	136%

Percent of CAL from PRO = 11.3% Percent of CAL from CHO = 54.0% Percent of CAL from FAT = 34.6%

WEEK 4 AVERAGE PER DAY (7 DAY(S)) ==========

4969	136	621	216	322	39.11	10926	2741	45.9	267	1901	26.6
177%*	243%*	177%*	227%	107%	156%	273%*	305%	148%	297%	190%	148%

Percent of CAL from PRO = 11.0% Percent of CAL from CHO = 49.9% Percent of CAL from FAT = 39.1%

NOTES: 1. THIRD LINE OF COL HEADINGS IS 100% OF SELECTED RDA.
2. NUTRIENT VALUES ARE FOR TOTAL PORTION AS SERVED.
3. PORTION SIZE DESCRIPTION: R=RAW WEIGHT, C=COOKED WEIGHT, F=FILLING WEIGHT
4. FIRST DETAIL LINE INDICATES AMOUNT OF NUTRIENTS; SECOND LINE INDICATES PERCENTAGE OF RDA.
5. NUTRIENTS MARKED WITH '*' HAVE INFORMATION AVAILABLE IN ALL INGREDIENTS. OTHERS MAY BE UNDERREPORTED DUE TO LACK OF DATA.
6. ON THE AVERAGE, 1 MG OF ADDITIONAL NIACIN IS DERIVED FROM EACH 60 MG OF TRYPTOPHAN.

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REPORT#: 86    * * * CBORD FOODSERVICE MANAGEMENT SYSTEMS * * *        PAGE:   5
OPTION : 9.2.3.3.       MENU MANAGEMENT SYSTEM - V6.30                 MAR 07 09
USER#  : 30           ARAMARK CORRECTIONAL SERVICES $=w06             0158 HOURS
                NUTRITIONAL MENU ANALYSIS - NON-SELECTIVE MENU
                          STANDARD PORTION ANALYSIS
I (s16.6H
***MONTHLY SUMMARY***
UNIT    :4  THURS-WED MENUS
CY-MO-WK:01 01 **
------------------------------------------ 4  MALE/FEMALE AGE 19-50 YEARS DRI-RDA ------------------------------------------
   CAL     PRO     CHO     FAT    Chol    DFib      Na    VitA     SFA    VitC      Ca    Iron
  Kcal      gm      gm      gm      mg      GM      mg     RAE      gm      mg      mg      mg
  2800      56     350      95     300   25.00    4000     900    31.0      90    1000    18.0
-----------------------------------------------------------------------------------------------------------------------------
WEEK  1 AVERAGE PER DAY ( 7 DAY(S)) ==========================================================================================
  4820     140     581     216     393   39.16   10460    2833    46.6     267    1923    26.7
 172%*    250%    166%*   227%*   131%    157%    262%    315%    150%    297%    192%    148%
Percent of CAL from PRO =  11.6%  Percent of CAL from CHO =  48.1%  Percent of CAL from FAT =  40.3%
WEEK  2 AVERAGE PER DAY ( 7 DAY(S)) ==========================================================================================
  4804     136     593     210     288   38.21    9900    2708    44.4     288    1736    26.3
 172%*    243%*   169%*   221%     96%    153%    248%*   301%    143%    320%    174%    146%
Percent of CAL from PRO =  11.3%  Percent of CAL from CHO =  49.4%  Percent of CAL from FAT =  39.3%
WEEK  3 AVERAGE PER DAY ( 7 DAY(S)) ==========================================================================================
  4769     137     590     209     350   37.66   10474    2750    44.7     268    1808    27.2
 170%*    245%*   169%*   220%    117%    151%    262%*   306%    144%    298%    181%    151%
Percent of CAL from PRO =  11.4%  Percent of CAL from CHO =  49.2%  Percent of CAL from FAT =  39.3%
WEEK  4 AVERAGE PER DAY ( 7 DAY(S)) ==========================================================================================
  4969     136     621     216     322   39.11   10926    2741    45.9     267    1901    26.6
 177%*    243%*   177%*   227%    107%    156%    273%*   305%    148%    297%    190%    148%
Percent of CAL from PRO =  11.0%  Percent of CAL from CHO =  49.9%  Percent of CAL from FAT =  39.1%
MONTH  1 AVERAGE PER DAY ( 28 DAY(S)) ========================================================================================
  4841     137     596     213     338   38.54   10440    2758    45.4     273    1842    26.7
 173%*    245%    170%*   224%    113%    154%    261%    306%    146%    303%    184%    148%
Percent of CAL from PRO =  11.3%  Percent of CAL from CHO =  49.2%  Percent of CAL from FAT =  39.5%
```

SP-05

Meal Orders

The County will order meals at times mutually agreed upon following the award of the contract and identify delivery to various points of service. The County may, from time to time, change these orders up to one hour prior to scheduled meal service. Contractor will charge for meals served or ordered, whichever is greater, based upon the order for each serving period. The Contractor must submit electronically daily reports of meals ordered, served and returned within the scope of this contract by 0930 for the preceding day. The daily report must include date, time that meal order was placed, type of meal(s) ordered, the number of meal(s) ordered, the number of meal(s) changed, the number of meals served, the number of meals returned, location for which the meal(s) was (were) ordered, order's officer's first and last name and star number. The Contractor must provide an automated system to account for all meals served within the scope of its bid that is compatible with the CCDOC jail management information system in current or future use during the life of this contract. The contractor must provide, without cost to the County, all necessary technology, equipment, and any other resources required for operation of its automated system at each food service kitchen and for all ODR locations. Based on identified needs, the County reserves the right to accept or reject this proposed system until final decisions are achieved.

ARAMARK understands and will comply.

SP-06

Equipment

The County will furnish to contractor existing County owned inventory of equipment in the Central Kitchen, Division XI Kitchen and Boot Camp Kitchen for use by Contractor during the term of this agreement. All such equipment shall remain in the property of the County. The Contractor and the county shall jointly conduct an initial inventory of the equipment provided b the County, assessing both the quantity and condition of such equipment, as well as any serial and/or model numbers. Unless otherwise expressly noted, it shall be presumed that the contractor accepts the equipment as initially inventoried, as in good working order, and sufficient for the purpose of performing this agreement.

Contractor shall be responsible for maintaining records of all equipment including additions, replacements and removal from the initial inventory. Contractor shall be responsible for maintaining all such equipment, and for repairs and maintenance pursuant to SC-21 of this contract. Copies of all repair and maintenance logs shall be forwarded to the Executive Director's Office or his designee on a monthly basis.

At the end of the contract term, or on termination, contractor shall return all equipment in good condition. Contractor and County shall jointly conduct a closing inventory, documenting additions and deletions from the initial inventory and condition of equipment.

At the start of the new contract period, an inventory of food service equipment will be conducted with the new contractor and a manufacturer's representative. Where the manufacturer's representative determines that a piece of equipment requires repair that was not completed before the close of the preceding contract period, the cost will be borne by the County/CCDOC. Please refer to Section II of this Bid Document for the equipment purchase proposal.

ARAMARK understands and will comply.

ARAMARK and the County will jointly inventory the equipment prior to start up of the new contract and assess both the quantity and quality of the equipment. Any equipment not assessed in good working condition shall not be accepted as sufficient for the performance of this agreement. Moreover, equipment which is judged to be in excess of the manufacturer's expected life of said equipment will be considered as not sufficient for the purpose of performing this agreement. ARAMARK will work with the county to establish an appropriate replacement schedule for such equipment. A mutual determination shall be made as to equipment repair responsibility for such equipment based on the assessment at the time of the inventory.

ARAMARK will maintain equipment maintenance records. Copies of preventive maintenance and repair records will be forwarded to the Executive Director or his designee monthly as specified.

At the end of the contract term, or upon termination, ARAMARK will return equipment to the county in good condition, normal wear and tear excepted.

SP-07

Replacement Equipment

The County shall be responsible for the replacement of all County equipment that has been properly maintained. On a quarterly basis, the Contractor shall report to the Director on the status and condition of the equipment. Such report shall state with specificity, the contractor's recommendations for equipment, additions and replacement. The Contractor shall use its knowledge and judgment to anticipate the need for equipment and the timing of contractor's recommendation for procurement. Contractor shall consider a minimum of a three (3) month County procurement process. At the Director's discretion, a requisition for procurement of such equipment may be submitted to the purchasing agent. Please refer to Section II of this Bid Document for the equipment purchase proposal.

ARAMARK understands and will comply. ARAMARK will work closely with the county to develop an equipment replacement schedule since essentially all equipment is over ten years old and past the manufacturer's expected useful life. Accommodation of the county's three month procurement process will be taken into account when determining replacement needs.

SP-08

Quality Control Plan

The Contractor shall establish and maintain a quality control plan. To assure the requirements of the contract are met. An updated copy must be submitted to the Executive Director of the Department of Corrections or his designee and the Sheriff's Director of Contract Compliance two (2) weeks prior to the start of service and as changes occurs. The original plan and any future amendments shall include, but not be limited to the following:

1. ***An inspection system covering all of the services required by these specifications.***
2. ***The methods of identifying and preventing deficiencies in the quality of service performed before the level of performance becomes unacceptable; especially meal service.***
3. ***A file of all inspections conducted by the contractor and, when necessary, the corrective action taken. This documentation shall be available as requested by the County during the term of the contract.***

ARAMARK understands and will comply. See also SC-31 for an extensive discussion of ARAMARK's Operational Excellence quality assurance plan.

SP-09

Inspection of Services

All services performed, and all materials, supplies and equipment furnished or utilized in the performance of services, and all workmanship in the performance of services, shall be performed in a quality and workmanlike manner and shall be subject to inspection and test by the County at any time during the performance of the Contract. The contractor shall provide full cooperation with any inspector directed by the County to determine the contractor's conformity with these specifications and the adequacy of the services agreed to. All inspections by the County shall be made in such a manner as not to interfere unduly with or delay the work.

Inspections by the County may include inspection by the State, County or City Department of Public Health or any other agency or party authorized or directed by County to inspect the facility.

ARAMARK understands and will comply. ARAMARK is proud of its track record for inspections by the Department of Public Health. For those items within our control, we have suffered essentially no deficiencies for several inspections. (See copies of last three health inspections which follow.)

☒ Food Service Establishment
☐ Retail Food Store
☐ Temporary
Mobile

COOK COUNTY
DEPARTMENT OF PUBLIC HEALTH I
1010 Lake Street, Suite 300
Oak Park, Illinois 60301-1133
Phone: **708-492-2000**

Establishment Number Unknown
☒ Original Inspection
☐ Follow-up Inspection
☐ Other

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establishment: Dept. of Corrections (Maxi) Address: 2700 S California
Owner or Operator: Maria. City: Chgo Zip Code: 60608

Based on an inspection this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law and Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the Enforcement Provisions of these acts. • = **Critical Items Requiring Immediate Correction.**

ITEM	X	WT	DESCRIPTION
			FOOD
•1		5	Source: Wholesome, No Spoilage
2		1	Origin: Container, Properly Labeled
			FOOD PROTECTION
•3		5	Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation
•4		4	Facilities to maintain product temperature
5		1	Thermometers provided and conspicuous
6		2	Potentially hazardous food properly thawed
•7		4	Unwrapped and potentially hazardous food not reserved – cross contamination
8	X	2	Food Protection during storage, preparation, display, service and transportation
9		2	Handling of food (ice) minimized, methods
10		1	Food (ice) dispensing utensils properly stored
			PERSONNEL
•11		5	Persons with infections restricted
•12		5	Hand washed and clean, good hygienic practices
13		1	Clean clothes, hair restraints
			FOOD EQUIPMENT AND UTENSILS
14	X	2	Food (ice) contact surfaces; designed, constructed, maintained, installed, located
15		1	Non-food contact surfaces; designed, constructed, maintained, installed, located
16		2	Dishwashing facilities; designed, constructed, maintained, installed, located, operated
17		1	Accurate thermometers, chemical test kits provided, gauge cock

ITEM	X	WT	DESCRIPTION
18		1	Pre-flushed, scraped, soaked
19		2	Wash, rinse water; clean, proper temperature
•20		4	Sanitization rinse; clean, temperature, concentration
21		1	Wiping cloths; clean, use restricted
22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents
23		1	Non-food contact surfaces of equipment and utensils clean
24		1	Storage, handling of clean equipment – utensils
25		1	Single-service articles, storage, dispensing
26		2	No re-use of single-service articles
			WATER
•27		5	Water source, safe; Hot and cold under pressure
			SEWAGE
•28		4	Sewage and waste water disposal
			PLUMBING
29		1	Installed, maintained
•30		5	Cross-connection, back siphonage, back flow
			TOILET AND HAND-WASHING FACILITIES
•31		4	Number, convenient, accessible, designed, installed
32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue
			GARBAGE AND REFUSE DISPOSAL
33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean

ITEM	X	WT	DESCRIPTION
34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			INSPECT, RODENT ANIMAL CONTROL
•35		4	Presence of insects/rodents – outer openings protected, no birds, turtles, other animals
			FLOORS, WALLS AND CEILINGS
36	X	1	Floors; constructed, drained, clean, good repair, covering installation, dustless cleaning methods
37		1	Walls, ceiling, attached equipment; constructed good repair, clean surfaces, dustless cleaning methods
			LIGHTING
38		1	Lighting provided as required – Fixtures shielded
			VENTILATION
39		1	Rooms and equipment – vented as required
			DRESSING ROOMS
40		1	Rooms clean, lockers provided, facilities clean
			OTHER OPERATIONS
•41		5	Toxic items properly stored, labeled and used
42		1	Premises; maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
43		1	Complete separation from living/sleeping quarters, laundry
44		1	Clean, soiled linen properly stored
45			Management personnel certified Yes ✓ No

Temperatures: Temp/PPM Chemical: Wiping Cloth Quat 200 PPM Hot Foods: N/A Cold Foods: Bologna 40° Cheddar 41° Milk 32°

Manager Certification No: IRA 33595 9/1
Mario Medina

ITEM	Remarks and Recommendations for Corrections	CORRECT BEFORE
14	Cardboard boxes used to transport food (prepared meals)	
36	Pitted floors in dishroom.	repeat
8	Keep bologna away from cleaning equipment	
(27 Not)	Check water at all handsinks routinely for proper temperature	

Report and Instructions Received By: X [signature]
(SIGNATURE OF OWNER OR REPRESENTATIVE)

Date 2/28/08 Time ____ A.M. ____ P.M. Sanitation Score (95) (100 Minus Demerits)

By [signature] (INSPECTOR)
Tina Glover / [signature]

White - ORIGINAL COPY

ENV 695

☒ Food Servic Establishment
☐ Retail Food Store
☐ Temporary
☐ Mobile

COOK COUNTY
DEPARTMENT OF PUBLIC HEALTH
1010 Lake Street, Suite 300
Oak Park, Illinois 60301-1133
Phone: **708-492-2000**

I

#07-030
Establishment Number Iamap
☒ Original Inspection
☐ Follow-up Inspection
☐ Other _____

RETAIL FOOD SANITARY INSPECTION REPORT

Name of Establis ment Dept of Corrections (Main Cafeteria) Address 2700 S. California

Owner or Operat michael City Chgo Zip Code 60608

Based on an insp ction this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law a d Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the Enforc nent Provisions of these acts. • = **Critical Items Requiring Immediate Correction.**

ITEM	X	WT	DESCRIPTION
			FOOD
•1		5	Sourc Wholesome, No Spoilage
2		1	Origin Container, Properly Labeled
			FOOD PROTECTION
•3		5	Potem lly hazardous food meets temperature requir ents during storage, preparation, display, s vice and transportation
•4		4	Facili to maintain product temperature
5		1	Therm eters provided and conspicuous
6		2	Potent y hazardous food properly thawed
•7	X	4	Unwra ed and potentially hazardous food not reserv , cross contamination
8		2	Food f tection during storage, preparation, display, s vice and transportation
9		2	Handli of food (ice) minimized, methods
10		1	Food ( ) dispensing utensils properly stored
			PERSONNEL
•11		5	Person with infections restricted
•12		5	Hand w shed and clean, good hygienic practices
13		1	Clean clothes, hair restraints
			FOOD EQUIPMENT AND UTENSILS
14	X	2	Food (contact surfaces: designed, constructed, mai tained, installed, located
15	X	1	Non-food contact surfaces: designed, constructed, mai tained, installed, located
16		2	Dishwa ing facilities: designed, constructed, maintai d, installed, located, operated
17		1	Accurat thermometers, chemical test kits provided, g ge cock

ITEM	X	WT	DESCRIPTION
18		1	Pre-flushed, scraped, soaked
19		2	Wash, rinse water; clean, proper temperature
•20		4	Sanitization rinse; clean, temperature concentration
21		1	Wiping cloths; clean, use restricted
22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents
23		1	Non-food contact surfaces of equipment and utensils clean
24		1	Storage, handling of clean equipment -- utensils
25		1	Single-service articles, storage, dispensing
26		2	No re-use of single-service articles
			WATER
•27		5	Water source, safe; Hot and cold under pressure
			SEWAGE
•28		4	Sewage and waste water disposal
			PLUMBING
29		1	Installed, maintained
•30		5	Cross-connection, back siphonage, back flow
			TOILET AND HAND-WASHING FACILITIES
•31		4	Number, convenient, accessible, designed, installed
32		2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue
			GARBAGE AND REFUSE DISPOSAL
33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean

ITEM	X	WT	DESCRIPTION
34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			INSPECT, RODENT ANIMAL CONTROL
•35		4	Presence of insects/rodents -- outer openings protected, no birds, turtles, other animals
			FLOORS, WALLS AND CEILINGS
36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
37	X	1	Walls, ceiling, attached equipment; constructed good repair, clean surfaces, dustless cleaning methods
			LIGHTING
38		1	Lighting provided as required -- Fixtures shielded
			VENTILATION
39		1	Rooms and equipment -- vented as required
			DRESSING ROOMS
40		1	Rooms clean, lockers provided, facilities clean
			OTHER OPERATIONS
•41		5	Toxic items properly stored, labeled and used
42	X	1	Premises: maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
43		1	Complete separation from living/sleeping quarters, laundry
44		1	Clean, soiled linen properly stored
45			Management personnel certified Yes_____ No_____

Temperatures: Tem /PPM Chemical According to PDC records 180 Hot Foods Soup/Joe 158°F Cold Foods Bologne 39°F milk 37°F Chicken 40°F

Manager Certificati n No: IRA 33595 6/11 mana Medina

ITEM	Remarks and Recommendations for Corrections	CORRECT BEFORE
15	Dam aged air curtains in cooler (walk-in)	
36	Floo s in dishareas are pitted and in poor repair	
37	Wal s are in poor repair, holes need to be filled in.	
	Rusted vent covers, and rust supports for drop ceiling.	
42	Remo e unused equipment from kitchen.	
*7	Raw Chicken stored next to milk.	corrected

ort and Instruc ons Received By Michael [signature] (SIGNATURE OF OWNER OR REPRESENTATIVE)

Date 8/07, 07 Time_____ A.M._____ P.M. Sanitation Score 91 (100 Minus Demerits)

By Tina Glover / Melinda Blake (INSPECTOR)

White - ORIGINAL COPY ENV 695 Tina Glover / Melinda Blake

☒ Food Servic Establishment
☐ Retail Food tore
☐ Temporary
☐ Mobile

COOK COUNTY
DEPARTMENT OF PUBLIC HEALTH
1010 Lake Street, Suite 300
Oak Park, Illinois 60301-1133
Phone: **708-492-2000**
RETAIL FOOD SANITARY INSPECTION REPORT

I

Establishment Number Unknown
☒ Original Inspection
☐ Follow-up Inspection
☐ Other

Name of Establis nent Dept of Corrections (MAIN) Address 2700 S. California

Owner or Operat Jacki/Michael City Chgo Zip Code 60608

Based on an insp ction this day, the items marked below identify violations of the Illinois Food, Drug and Cosmetic Act and/or the Sanitary Inspection Law ar l Rules promulgated under these acts. Failure to correct these violations within the time specified may result in prosecution under the Enforce nent Provisions of these acts. • = **Critical Items Requiring Immediate Correction.**

ITEM	X	WT	DESCRIPTION
			FOOD
•1		5	Sourc Wholesome, No Spoilage
2		1	Origin Container, Properly Labeled
			FOOD PROTECTION
•3		5	Potent ly hazardous food meets temperature requirc ents during storage, preparation, display, s vice and transportation
•4		4	Facilit to maintain product temperature
5		1	Therm ters provided and conspicuous
6		2	Potent ly hazardous food properly thawed
•7		4	Unwra ed and potentially hazardous food not reserv , cross contamination
8		2	Food p tection during storage, preparation, display, s vice and transportation
9		2	Handli of food (ice) minimized, methods
10		1	Food (i) dispensing utensils properly stored
			PERSONNEL
•11		5	Person with infections restricted
•12		5	Hand w shed and clean, good hygienic practices
13		1	Clean c thes, hair restraints
			FOOD EQUIPMENT AND UTENSILS
14		2	Food (i) contact surfaces; designed, constructed, mai tained, installed, located
15		1	Non-fo contact surfaces; designed, constructed, mai tained, installed, located
16		2	Dishwa ing facilities; designed, constructed, maintai d, installed, located, operated
17		1	Accurat Thermometers, chemical test kits provided, g ge cock

ITEM	X	WT	DESCRIPTION
18		1	Pre-flushed, scraped, soaked
19		2	Wash, rinse water; clean, proper temperature
•20		4	Sanitization rinse; clean, temperature, concentration
21		1	Wiping cloths; clean, use restricted
22		2	Food-contact surfaces of equipment and utensils clean, free of abrasives and detergents
23		1	Non-food contact surfaces of equipment and utensils clean
24		1	Storage, handling of clean equipment -- utensils
25		1	Single-service articles, storage, dispensing
26		2	No re-use of single-service articles
			WATER
•27	X	5	Water source, safe; Hot and cold under pressure
			SEWAGE
•28		4	Sewage and waste water disposal
			PLUMBING
29	X	1	Installed, maintained
•30		5	Cross-connection, back siphonage, back flow
			TOILET AND HAND-WASHING FACILITIES
•31		4	Number, convenient, accessible, designed, installed
32	X	2	Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean; Hand cleanser, sanitary towels/hand drying devices provided, proper waste receptacles, tissue
			GARBAGE AND REFUSE DISPOSAL
33		2	Containers or receptacles covered; adequate number, insect/rodent proof, frequency, clean

ITEM	X	WT	DESCRIPTION
34		1	Outside storage area, enclosures properly constructed, clean; controlled incineration
			INSPECT, RODENT ANIMAL CONTROL
•35		4	Presence of insects/rodents -- outer openings protected, no birds, turtles, other animals
			FLOORS, WALLS AND CEILINGS
36	X	1	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods
37		1	Walls, ceiling, attached equipment; constructed good repair, clean surfaces, dustless cleaning methods
			LIGHTING
38		1	Lighting provided as required -- Fixtures shielded
			VENTILATION
39	X	1	Rooms and equipment -- vented as required
			DRESSING ROOMS
40		1	Rooms clean, lockers provided, facilities clean
			OTHER OPERATIONS
•41		5	Toxic items properly stored, labeled and used
42		1	Premises; maintained, free of litter, unnecessary articles, cleaning/maintenance equipment properly stored, authorized personnel
43		1	Complete separation from living/sleeping quarters, laundry
44		1	Clean, soiled linen properly stored
45			Management personnel certified Yes ✓ No

Temperatures: Tem /PPM Chemical Hot Foods Meat Sauce 200°F Cold Foods milk 38°F bologna 40°

Manager Certificati n No: IRA 37196 Jarlyn Long

ITEM	Remarks and Recommendations for Corrections	CORRECT BEFORE
* 27	All h ndsinks but one in entire kitchen having hot water.	
	Hand sink in Meat packing room has low pressure.	
29	Four is leaking in dietary room.	
39	Poor exhaust/ventilation at 100 gallon kettles.	
32	Restroom tissue dispenser improper sizing.	Corrected
36	Pitted floors throughout kitchen, which collects standing water	

Report and Instru tions Received By X [signature] (SIGNATURE OF OWNER OR REPRESENTATIVE)

Date 2/10/0 Time A.M. P.M. Sanitation Score 90 (100 Minus Demerits)

By [signature] (INSPECTOR)

White - **ORIGINAL COPY**

ENV 695

SP-10

Annual Price Adjustment

The cost per meal shall remain firm for one (1) year following the award of the contract. Thereafter either the Contractor or the County shall be entitled to request an annual price adjustment which shall be calculated in the manner provided for in this section. The request for a price adjustment by the Contractor shall be submitted to the Director within sixty (60) days after the contract anniversary date of each year of the contract's term. The County shall notify the Contractor of its request for price adjustment within the same time period.

Price adjustment shall be baed upo the Index for Food Away from Home, for all Urban Consumers for United States City Average, of the Consumer Price Index, as published by the United States Department of Labor, Bureau of Labor Statistics.

Price increase or decrease will be determined by dividing the current index for a contract anniversary month by the same prior year, month's index. All calculations will be carried to three (3) places ONLY, with no rounding off to the next digit. Increase shall not exceed five percent (5%) annually from one adjustment period to the next.

EXAMPLE:

$0.960	*= current Meal Price*
221.319	*= current index (anniversary month)*
211.070	*= last year month index*

PERCENTAGE INCREASE: 1.048

1.048 x $0.960 = $1.006

$1.006	*= New cost per meal*

This formula shall be the basis for determining the cost per meal for the term of any extension or contract renewal which may be mutuall agreed upon.

The anniversary month is the 13th month of the initial contract. The last year month is one year before the 13th month of the initial contract. The price adjustment will commence as of the beginning o the 13th month.

ARAMARK understands and will comply. We understand that this formula will be used to compute the annual increase or decrease.

SP-11

Supplies

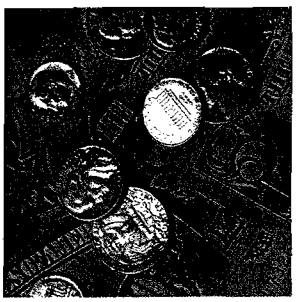
The contractor shall provide all supplies and small wares used in performance of this agreement, including, without limitation, disposable eating utensils for each meal except authorized sack lunches, serving utensils, pots andpans, paper products, plastic wrapping materials, disposable products, hats, aprons, soaps, chemicals, commodities, including foodstuffs, dry goods, canned foods, frozen foods, cereal, spices and the like, service ware items such as trays, silverware for the staff dining room. The contractor shall purge and replace all damaged small ware items quarterly.

All milk shall be supplied in individual cartons of eight (8) ounces each and fruit drinks shall be supplied in individual disposable, plastic bottles or cartons of eight (8) ounces each and fruit juices in individual disposable cartons of four (4) ounces each. Contractor shall be presumed to be the owner of all supplies, small wares and food inventories used for this contract.

Contractor shall determine and provide all supplies and small wares will be used by or will otherwise be accessible to detainees. Contractor shall be required to review the specifications and utilization of such supplies with the Executive Director and obtain his/her approval before such supplies may be employed at the CCDOC.

ARAMARK understands and will comply.

SP-12



Costs

"Cost per meal" shall be considered to include civilian labor; management; support services; supervision; profit and overhead; disposal supplies; small wares; food stuffs; equipment maintenance and repair; Central Kitchen, Division XI Kitchen, and Boot Camp kitchen janitorial services, supplies and equipment; any and all taxes due or to become due on contractor's purchases or rentals; inventory control systems; employee uniforms; security investigations; costs associated with employee labor relations; andany other contractor costs necessary to perform the services of this Agreement.

Cost per meal shall not include the cost to purchase or supply stationary capital equipment, i.e. machinery, refrigeration units, meat slicer, stoves, kettles, etc. unless such equipment is purchased solely at the contractor's option; the cost of labor to deliver meals to detainees; the cost of building repairs; the cost of perimeter security; the cost to purchase food trays or distribution equipment costs, (i.e. food delivery carts) all of which shall be borne by the County. Disposal trays will be utilized at the direction of the Executive Director or her designee, and will be supplied by the County.

To the extent that specialized equipment not provided by County is deemed by contractor to be desirable, such equipment may be purchased for use in performance of this contract, by contractor at no cost to Cook County. Such equipment shall be plainly identified to County as contractor owned equipment and shall remain the property of contractor at the conclusion or termination of this Agreement. No such equipment will be recognized by County as contractor's property unless the equipment is identified in writing to the Director and the Purchasing Agent at the time the equipment is brought on site, by description, i.e. make, model description and serial number. The Contractor shall not submit liquidated damages as part of its computation for costs per meal nor for any other form of payment from the County

ARAMARK understands and will comply. Our price per meal includes all items detailed in this specification.

Financial and Legal Statements

ARAMARK Correctional Services, LLC is a line of business within ARAMARK Corporation, a privately held corporation with 2008 revenues of $13.5 billion.

Our financial strength and depth of corporate support are unsurpassed in the industry. Over the years, ARAMARK has continued to strengthen its financial position, as well as our market position. During the rocky economic times, we have held our own, continued to grow, and remained financially stable.

We have enclosed our 2008 financial report (form 10K) for your examination at the end of this section.

Financial Plan

ARAMARK Correctional Services has developed the following financial plan that addresses, in detail, the needs of Cook County Sheriff's Department. The criteria used in the development of this plan are as follows:

ARAMARK Expenses and Responsibilities

- ☆ The costs for all specified expenses.
- ☆ ARAMARK Correctional Services will provide the managerial and administrative expertise to operate the Food Service Program.
- ☆ ARAMARK Correctional Services be responsible for all management functions including purchasing, accounting, employee supervision, technical assistance, and planning.
- ☆ ARAMARK Correctional Services will own the food and supplies inventory. A physical inventory is taken weekly by two people, and the information is recorded in the computer and transmitted electronically to our office in Downers Grove, Illinois. Copies of inventory are always available for inspection by the Executive Director or his/her designee.

The Cook County Expenses and Responsibilities

- ☆ Cook County will be responsible for all expenses as specified in the RFP.

Termination

Per the specifications, termination for convenience is solely the right of the County. Either party may terminate for breach with specified cure periods. In the event of termination for convenience, the County will pay ARAMARK Correctional Services for meals ordered or served, whichever is greater, in accordance with financial terms proposed herein, up to and including the termination date. In the event Cook County pays for the cost of supplies or materials obtained for use under this agreement, said supplies or material will become the property of Cook County and will be delivered to Cook County as designated by the County.

ARAMARK Correctional Services will not have continuing liability subsequent to termination under this section with the exception of accountability for materials and supplies existing at the time of termination.

Commodities Information

ARAMARK will assist Cook County in the acquisition of Federal commodities for the facilities, if available. All usable commodities will be blended into the menu and credited at the USDA published rate or added to the menu as an enhancement, whichever the Department chooses.

Insurance

ARAMARK Correctional Services will provide the levels of insurance set forth in the specifications and has provided a certificate(s) of insurance evidencing appropriate coverage.

Food Costs

Your menu has been costed at the current pricing available from our suppliers and based upon your bid specifications.

Labor

ARAMARK Correctional Services will assign the management and labor set forth in the labor section of this proposal to operate the facility kitchen. Shift coverage will be provided for all 21 meals. All salaries, wages, workers compensation insurance, and other benefits will be borne by ARAMARK Correctional Services. ARAMARK Correctional Services will require all employees to undergo a physical examination at least as stringently as required by law.

Additional Services

Food services required outside the scope of this contract will be provided by ARAMARK Correctional Services upon written authorization by Cook County Administration and mutually agreed upon price for such services. Cook County will supply reasonable and adequate security at all times while food service operations are underway.

Credit Information

ARAMARK's principal banking relationships are maintained with:

JPMorgan Chase Bank
Confirmations Department
P.O. Box 260166
Baton Rouge, LA 70826

Sheila Davis
Telephone: 225-332-7731
FAX: 225-332-7268 or -7269

Wachovia Bank
Atlanta Corporate Customer Service
3579 Atlanta Avenue
Atlanta, GA 30354

Kajal Mehta
Telephone: 1-800-590-7868, Team #403
Direct Extension: #524032
FAX: 866-842-0585

Citibank, N.A.
390 Greenwich Street, 1st Floor
New York, NY 10013

Cornelius P. Mahon
Telephone: 212-723-6614
FAX: 646-291-1629
Email: Cornelius.P.Mahon@citigroup.com

PNC Bank
8800 Tinicum Blvd.
Philadelphia, PA 19153

No mail requests; only fax requests to:
Credit Reference Department
Telephone: 215-749-6199
FAX: 215-749-6191

Remittance and Other Information

Remittance Information

The County will remit payment 60 days in arrears, as specified, to:

Lock Box Address
Regular Mail
ARAMARK Correctional Services
P.O. Box 406019
Atlanta, GA 30384-6019

Invoice

ARAMARK Correctional Services will invoice at the end of each month, for all meals ordered or served, whichever is greater. Invoiced meal prices will be calculated on the price included in this proposal.

Meal counts will be called in to the Front Line Manager by the designated representative per meal period.

Price Per Meal

Meal prices will be billed on an ordered or served basis, whichever is greater. Special functions and catering meal services will be mutually negotiated. Price per meal may be located on the appropriate page of the bid specifications.

SP-13

Support Services

Contractor shall provide all support services necessary to assure compliance with the terms, conditions and specifications of the Agreement. Such services shall include, but not be limited to dieticians, management consultants, sanitarians and training personnel for contractor's employees.

ARAMARK understands and will comply.

One of ARAMARK's key strengths is it Nutritional and Operational Support Services group (NOSS), our staff of 11 registered dietitians. They are available 24/7 for support to our managers and to our clients. They provide the expertise to assure the client and ARAMARK remain essentially litigation free.

Any litigation is almost always concerned with medical diets, and our dietitians provide expert testimony to assure that the diet requirements are being met.

SP-14

Meal Preparation

Contractor shall prepare all meals on site. Contractor may rely on off-site prepared meals only where emergencies dictate the unavailability of the Central Kitchen, Division XI Kitchen, and Boot Camp Kitchen, as per approved Contingency Plans. In no case shall the contractor serve meals which fail to conform to the specified guidelines and standards for food quality and preparation.

ARAMARK understands and will comply.

SP-15

Supplemental Materials Required to be Submitted With All Bid Proposals

Bidder shall prepare and include, indexed and bound, the following materials with its Bid, pursuant to the applicable special conditions and specifications of this document.

- ***MBE/WBE commitment plans and agreements.***
- ***Bidder qualifications document and client references.***
- ***Contingency plans.***
- ***Bid Deposit.***
- ***Training Plan.***
- ***Quality Control Plan.***
- ***Staff/Detainee Training Plans, including any certifications, post-release or re-entry programs or linkages for detainee/detainee workers.***
- ***Qualifications or resumes of key personnel, sanitation, food service or trade licensure; organizational chart, job descriptions for all personnel, employee handbook or personnel code.***
- ***Proposed Menu.***
- ***Information technology plan for maintaining detainee/detainee meal counts, ODR meals, equipment and supplies inventory, Food Service Worker detainee/detainee, contractual, employee) assignment schedules), training program participation.***
- ***List of vendors***
- ***Any labor agreements for food service, maintenance and janitorial employees or letters indicating compliance with prevailing wage for relevant employees or contractors.***

Bidder is invited to fully detail such plans to illustrate the manner and means by which Bidder will perform the services by the contract. However, Bidder is advised that any service, term or condition offered or stated in the supplemental materials herein required to be submitted, shall be considered as binding obligations of the Bidder, as is such services, terms or conditions were expressly provided for or required by these contract documents. Nothing however contained, set forth, offered or provided by the supplemental materials shall be deemed to be accepted by County or included as a condition or term of this contract, to the extent that such materials are in conflict with or are otherwise inconsistent with the express terms, conditions, instructions or specifications of these contract documents.

Three copies of the bound supplemental materials shall be submitted along with three fully executed originals of the Bid Proposal. Bidder shall not separate, modify (except as expressly provided) or otherwise alter the ordering of the Bid Proposal documents. Bid Proposals which are missing pages or which have not been completely filled out will be rejected. Bidder is prohibited from appending any materials or documents to the Bid Proposal, except as expressly provided.

ARAMARK understands and will comply. These items are responded to within the body of the proposal at the appropriate specification.

SP-16

Contract Purchased Equipment

The contractor, may at its option, make a capital investment to the County in an amount up to $1.5 million ($1,500,000.00) ("the Investment"), based upon the equipment listed in the Attachment 5, to purchuse and install food service equipment in the County kitchen facilities and other dining rooms required solely for performance of this contract for use during the contract period at a food service site provided for under this contract, under the following conditions.

1) ***Any equipment purchased by the contractor on County's behalf shall be purchased as a "sale-for-resale" to the County. County shall hold title to all such equipment upon such resale;***

2) ***County acknowledges that it is a tax-exempt entity and will provide the contractor with a copy of the appropriate tax-exempt certificate;***

3) ***The County shall have final approval over equipment purchased by the contractor.***

4) ***It is determined by a food service equipment maintenance company selected jointly by the contractor and the CCDOC that food service equipment must be replaced because it is a) missing through no fault of the contractor, or b) beyond its use life or is cannot be repaired despite proper maintenance and repair provided by the contractor;***

5) ***In the event that the County denies the purchase of any equipment which is necessary for the contractor to perform at the prices established under this contract, the parties agree to renegotiate the contract in good faith to mitigate any adverse economic burden on the contractor;***

6) ***The Investment shall be amortized on a straight line basis over a four year period, commencing upon the complete expenditure of the Investment. A schedule shall be set forth based upon food service equipment use life standards that are acceptable to the County. Upon expiration and non-renewal or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization balance of the Investment as of the date of expiration or termination;***

7) ***The cost of amortization shall not exceed 2 cents per meal, and interest rate or other financing or administrative costs for which is limited to those rates or costs the County would ordinarily be subject to;***

8) *The purchase cost for food service equipment under this paragraph shall include no finder fees or costs higher than what the County were to pay if it made the actual purchase and consistent with County purchasing rules;*

9) *The contractor shall submit a monthly request for payment for the purchase of the food service equipment under this paragraph, as provided for under SC-13 on a 29-A voucher with the heading "2009 Food Service Equipment Purchase";*

10) *The purchased food service equipment meets the energy conservation standards required under SC-20;*

11) *The equipment is installed using correctional security package to eliminate or reduce equipment tampering;*

12) *The food service equipment purchased under this paragraph is subject to the proper preventative maintenance and repair required under SC-25.*

As part of this Section, the Investment shall be used for the purchase of Kitchen and Food Preparation Equipment identified in Attachment 5.

If the County awards this section, the Contractor must provide detailed invoices for the each piece of equipment purchased along with all manufacturer and warranty information.

The County will require a complete list of equipment the Contractor intends to purchase within 30 days of the award of this contract. Completed purchase and installation is expected within 60 days thereafter, or if longer, by mutual agreement between the Contractor and the CCDOC Executive Director.

In the event that the contractor does not continue as the contractor after the end of the initial two-year contract period, the contractor shall be paid by the County for the residual value of the purchased equipment based upon GAAP recognized de-appreciation schedules for the purchased equipment minus any repair costs for contractor neglect or extraordinary wear or tear on the equipment.

ARAMARK has allocated $800,000 to invest in new equipment for the food service areas. Two cents per meal will not support a larger investment. This equipment will be sourced by ARAMARK but will be subject to approval of the County. An equipment list will be mutually determined by the County and ARAMARK and final decisions on which items will be purchased will be jointly agreed upon.

Once the equipment to be purchased has been determined, ARAMARK will purchase the equipment within 30 days of award of the contract.

If the contract is not renewed by the County at the end of the initial two year term, or if the contract is canceled for any reason by the County prior to the conclusion of the initial term of the contract, the County will reimburse ARAMARK for the unamortized balance of the equipment less repair costs which are due to ARAMARK neglect or extraordinary wear or tear of the equipment which ARAMARK could have prevented.

We believe this investment is an excellent provision of this contract. This allows introduction of new, modern equipment which replaces equipment past its useful life. It also allows ARAMARK to choose the most energy efficient equipment featuring the latest technology in the field.

General Conditions

GC-01 Subcontracting or Assignment of Contract or Contract Funds

GC-02 Inspection and Responsibility

GC-03 Insurance

GC-04 Payment

GC-05 Prepaid Fees

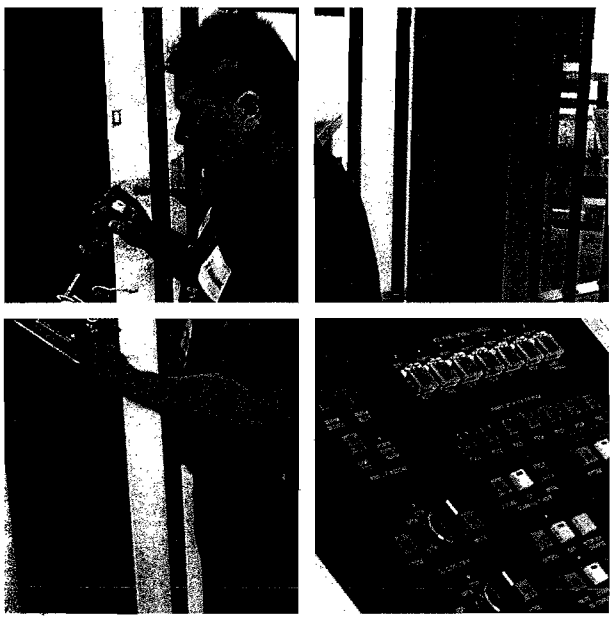
GC-06 Taxes

GC-07 Price Reduction

GC-08 Contractor Credits

GC-09 Disputes

GC-10 Default



ARAMARK
Correctional Services

GC-11 County's Remedies

GC-12 Contractor's Remedies

GC-13 Delays

GC-14 Modifications and Amendments

GC-15 Patents, Copyrights and Licenses

GC-16 Compliance with Laws

GC-17 Minority and Women Business Enterprises

GC-18 Material Data Safety Sheet

GC-19 Conduct of the Contractor

GC-20 Accident Reports

GC-21 Use of Premises

GC-22 General Notice

GC-23 Termination for Convenience

GC-24 Guarantees and Warranties

GC-25 Standard of Contract Goods

GC-26 Delivery

GC-27 Confidentiality and Ownership of Documents

GC-28 Quantities

GC-29 Audit; Examination of Records

GC-30 Governing Law

GC-31 Waiver

GC-32 Entire Contract

GC-33 Force Majeure

GC-34 Contract Interpretation

GC-35 Indemnification

GC-01

Subcontracting or Assignment of Contract or Contract Funds

Once awarded, this Contract shall not be subcontracted or any part thereof assigned without the express written approval of the County Purchasing Agent ("Purchasing Agent"). In no case,however, shall such approval relieve the Contractor from his obligations or change the terms of the Contract. The Contractor shall not transfer or assign any Contract funds or claims due or to become due without the advance written approval of the Purchasing Agent. The unauthorized subcontracting or assignment of the Contract, in whole or in part, or the unauthorized transfer or assignment of any Contract funds, either in while or in part, or any interest therein, which shall be due or are to become due the Contractor shall have no effect on the County and are null and void.

The Contractor shall identify any and all contractors and subcontractors it intends to use in the performance of the Contract. All such persons shall be subject to the prior approval of the County.

The Contractor and its employees, contractors, subcontractors, agents and representatives are, for all purposed arising out of this Contract, independent contractors and are not employees of the County. It is expressly understood and agreed that the Contractor and its employees, contractors, subcontractors, agents and representatives shall in no event as a result of a contract be entitled to any benefit to which County employees are entitled, including, but not limited to, overtime, retirement benefits, worker's compensation benefits and injury leave or other leave benefits.

ARAMARK understands and will comply. No subcontractors will be used in the performance of the contract. MBE/WBE partnerships will be used to provide products, as specified.

ARAMARK understands that it is an independent contractor and that neither it nor its employees will receive any benefits to which any County employees are entitled.

GC-02

Inspection and Responsibility

The County shall have a right to inspect any Contract Goods used in carrying out this Contract and shall be responsible for the quality and standards of all materials or completed work funished under this Contract. Contract Goods or completed work not complying herewith may be rejected by the Purchasing Agent and/or the Director and shall be replaced and/or re-performed by the Contractor at no cost to the County. Any Contract Goods rejected shall be removed within a reasonable time from the premises of the County at the entire expense of the Contractor, after notice has been given by the County to the Contractor that such Contract Goods have been rejected.

ARAMARK understands and will comply.

GC-03

Insurance

Contractor shall purchase and maintain during the term of this Contract insurance coverage which will satisfactorily insure him against claims and liabilities which could arise because of the performance of the Contractor.

ARAMARK understands and will comply. ARAMARK's Sample Certificate of Insurance is included in the proposal.

GC-04

Payment

All invoices submitted by the Contractor shall be in accordance with the cost provisions contained in the Contract Documents. No payments shall be made without such invoices having been submitted along with a County Voucher Form.

ARAMARK understands and will comply. Invoices will be submitted in a timely fashion to the appropriate point of contact. We understand no payments will be made without the appropriate invoice and County Voucher form.

GC-05

Prepaid Fees

In the event this Contract is terminated by either party, for cause or otherwise, and the County has prepaid for any service or Contract Good to be provided pursuant to this Contract, Contractor shall refund to the County, on a prorated basis to the effective date of termination, all amounts prepaid for such service or Contract Good not actually provided as a result of the termination. The refund shall be made within fourteen (14) days of the effective date of termination.

ARAMARK understands and will comply.

GC-06

Taxes

Federal Excise Tax does not apply to materials purchased by the County by virtue of Exemption Certificate No. 36-75-0038K. Illinois Retailers' Occupation Tax, Use Tax and Municipal Retailers' Occupation Tax do not apply to materials or services purchased by the County by virtue of statute. The price or prices quoted herein shall include any and all other federal and/or state, direct and/or indirect taxes which apply to this Contract. The County's State of Illinois Sales Tax Exemption Identification No. is E-9998-2013-05.

ARAMARK understands and will comply.

GC-07

Price Reduction

If at any time after the contract award, Contractor makes a general price reduction in the price of any goods covered by the Contract, the equivalent price reduction based on similar quantities and/or considerations shall apply to this Contract for the duration of the Contract period. Such price reductions shall be effective at the same time and in the same manner as the reduction in the price to customers generally.

ARAMARK understands and will comply.

GC-08

Contractor Credits

To the extent the Contractor gives credits toward future purchases of goods or services, financial incentives, discounts, value points or other benefits based on the purchase of the materials or services provided for under this Contract, such credits belong to the County and not any specific using department. Contractor shall report any such credits to the Purchasing Agent.

ARAMARK understands and will comply.

GC-09

Disputes

Any dispute arising under the Contract between the County and Contractor shall be decided by the Purchasing Agent. The complaining party shall submit a written statement detailing the dispute <u>and specifying the specific relevant Contract provision(s)</u> to the Purchasing Agent. Upon request of the Purchasing Agent, the party complained against shall respond to the complaint in writing within five days of such request. The Purchasing Agent will reduce his decision to writing and mail or otherwise furnish a copy thereof to the Contractor and Director. Dispute resolution as provided herein shall be a condition precedent to any other action at law or in equity. Notwithstanding a dispute, Contractor shall continue to discharge all its obligations, duties and responsibilities set forth in the Contract during any dispute resolution proceeding unless otherwise agreed to by the County in writing.

ARAMARK understands and will comply.

GC-10

Default

Contractor shall be in default hereunder in the event of a material breach by Contractor of any term or condition of this Contract where Contractor has failed to cure such breach within ten (10) days after written notice of breach is given to Contractor by the County, setting forth the nature of such breach.

County shall be in default hereunder if any material breach of the Contract by the County occurs which is not cured by the County within forty-five (45) days after written notice of breach has been given by Contractor to the County, setting forth the nature of such breach.

ARAMARK understands and will comply.

GC-11

County's Remedies

If the Contractor fails to remedy a material breach during the ten (10) day cure period pursuant to General Condition GC-10, Default, the County shall have the right to terminate this Contract provided, however, that the County shall give Contractor prior written notice of its intent to terminate. Following notice of breach to Contractor, the County reserves the right to withhold payments owed to Contractor until such time as Contractor has cured the breach which is the subject matter of the notice. In addition, the County shall have the right to pursue all remedies in law or equity.

ARAMARK understands and will comply.

GC-12

Contractor's Remedies

If the County has been notified of breach and fails to remedy the breach during the forty-five (45) day cure period pursuant to General Condition GC-10, Default, the Contractor shall have the right to terminate this Contract providing, however, that Contractor shall give the County thirty (30) days prior written notice of termination.

Contractor shall have the right to pursue all remedies available in law or equity. In all cases the Contractor's damages shall be those provable damages not to exceed the value of the Contract as awarded by the Cook County Board of Commissioners. Contractor shall not disrupt the operation or repossess any component thereof.

ARAMARK understands and will comply.

GC-13

Delays

Contractor agrees that no charges or claims for damages shall be made by Contractor for any delays or hindrances from any cause whatsoever during the progress of any portion of this Contract.

ARAMARK understands and will comply.

GC-14

Modifications and Amendments

The parties may from time to time during the term of the Contract make modifications and amendments to the Contract but only as provided in this section. Such modifications and amendments shall only be made by mutual agreement in writing. No such modifications and amendments which individually or cumulatively result in additional cost of $1,000.00 or greater or which extend the term of the Contract by thirty (30) days or more shall be deemed as authorized <u>without the advance approval of the Cook County Board of Commissioners</u>. Modifications and amendments which increase cost by less than $1,000.00 or which do not extend the term of the Contract by more than thirty (30) days may only be made <u>with the advance written approval of the Purchasing Agent</u>.

Contractor is hereby notified that except for the specific changes listed in the following paragraph, no County department or employee thereof has authority to make any modification or amendment to this Contract. Any modification or amendment to this Contract except as provided for in the following paragraph made without the express written approval of the Purchasing Agent is void and unenforceable.

The Director may, by written order, make changes with respect to the times of delivery and the places of performance thereof. Any such change shall not cause an increase or decrease the Contract price or the time required for Contract performance.

ARAMARK understands and will comply.

GC-15

Patents, Copyrights and Licenses

Contractor agrees to hold harmless and indemnify the County, its officers, agents, employees, and affiliates from and defend, at its own expense (including reasonable attorneys', accountants', and consultants' fees), any suit or proceeding brought against County based upon a claim that the ownership and/or use of equipment, hardware and software or any part thereof utilized in performing Contractor's services constitutes an infringement of any patent, copyright or license or any other intellectual property right.

In the event the use of any equipment, hardware or software or any part thereof is enjoined, Contractor with all reasonable speed and due diligence shall provide or otherwise secure for County, at the Contractor's election, one of the following: the right to continue use of the equipment, hardware or software; an equivalent system having the Specifications as provided in this Contract; or to modify the system or its component parts so that it becomes non-infringing while performing in a substantially similar manner to the original system, meeting the Specifications of this Contract.

ARAMARK understands and will comply.

GC-16

Compliance with Laws

The Contractor shall observe and comply with the laws, ordinances, regulations and codes of the Federal, State, County and other local government agencies which may in any manner affect the performance of the Contract, including but not limited to those County Ordinances set forth in the Certifications attached hereto and incorporated herein. Assurance of compliance with this requirement by the Contractor's employees, agents or subcontractors shall be the responsibility of the Contractor.

The Contractor shall secure and pay for all federal, state and local licenses, permits, and fees required hereunder.

ARAMARK understands and will comply.

GC-17

Minority and Women Business Enterprise

Cook County Ordinance Chapter 10, Section 43.1 - 43.10

I. Policy and Goals

A. It is the policy of the County of Cook to prevent discrimination in the award of or participation in County contracts and to eliminate arbitrary barriers for participation, as both prime and sub-contractors, in such contracts by local businesses certified as Minority Business Enterprises (MBE) and Women-owned Business Enterprises (WBE). In furtherance of this policy, the Cook County Board of Commissioners has adopted a Minority-and Women-owned Business Enterprise Ordinance (the "Ordinance") which establishes a goal of awarding not less than twenty-five percent (25%) of the annual total dollar amount of contracts to certified MBEs and ten percent (10%) of the annual dollar value of all such contracts to certified WBEs.

B. A Bid or Quotation shall be rejected if the County determines that a Bid or Quotation fails to comply with this General Condition, including but not limited to, commitments to achieve for this contract, a MBE goal of twenty-five percent (25%) of the contract amount and a WBE goal of ten percent (10%) of the contract amount or to include a Petition for Reduction/Waiver documenting why the goals are not attainable despite the contractor's Good Faith Efforts. A Bid or Quotation may be rejected and a new Bid or Quotation may be solicited if the public interest is served thereby. Unless otherwise specified in teh Bid or Quotation Documents, for purposes of this GC-17, the contract amount is the amount that has been entered on the Proposal page of the Bid or Quotation Documents.

C. Except to the extent that a Bid or Quotation includes a Reduction/Waiver request, the contract MBE and WBE participation goals may be achieved by the Bid or Quotation entities' status as a MBE or WBE; by entering into a joint venture with one or more MBEs and WBEs; by subcontracting a portion of the work to one or more MBEs and WBEs; by establishing and carrying out a mentor/protege agreement; by the Indirect Participation of one or more MBEs and WBEs used by the entity submitting a Bid or Quotation in other aspects of its business; or by any combination of the foregoing so long as the Utilization Plan evidences a commitment to the MBE and WBE contract goals set forth in (B) above.

D. The same Business Enterprise, whether as a contractor, subcontractor or supplier, cannot be utilized as both a MBE and a WBE on the same contract.

E. To the extent that the Ordinance does not apply to this Bid or Quotation, unless specifically waived in the Bid or Quotation Documents, this GC-17 and the wording of the Ordinance shall apply. If there is a conflict between this GC-17 and the Ordinance or the wording of the Ordinance, the Ordinance or its wording controls.

F. A Contractor's failure to carry out its commitments in the course of the Contract's performance shall constitute a material breach of the Contract and if such breach is not appropriately cured, may result in the termination of the Contract or such remedy authorized by the Ordinance as the County deems appropriate.

II. Required Bid or Quotation Submittals

To be considered responsive, a Bid or Quotation shall meet the MBE and WBE goals by submitting a Utilization Plan with the Bid or Quotation, which shall be (1) supported by Letters of Intent from the MBEs and WBEs together with the MBEs/WBEs Letters of Certification, and/or (2) include a written Petition for Reduction/Waiver with the Bid or Quotation supported by documentation of Good Faith Efforts to meet the goals. Failure to submit the documents set forth in (A) and (B) of this Section II in accordance with these guidelines will cause the Bid or Quotation to be considered non-responsive and shall be cause to reject the Bid or Quotation.

A. MBE/WBE Utilization Plan

Each Bid or Quotation shall include with the Bid or Quotation a complete Utilization Plan. The Utilization Plan shall list the names, mail and email addresses, telephone numbers and contact persons of businesses intended to be used as MBEs and WBEs on the Contract. If the entity submitting a Bid or Quotation, or any of its subcontractors, suppliers or consultants, are certified MBEs or WBEs they shall be identified as an MBE or WBE within the Utilization Plan.

1. Letter(s) of Intent

Except as set forth below, a Bid or Quotation shall include withits Utilization Plan, Letter(s) of Intent executed by each MBE and WBE included in the Utilization Plan and by the entity submitting the Bid or Quotation, which sets forth that each MBE and WBE intends to perform as a subcontractor, supplier, joint venture partner and/or consultant on the contract. The Letters of Intent must accurately detail the work to be performed by the MBE or WBE firm and the agreed rates and/or prices to be paid.

If the Bid or Quotation does not include all Letter(s) of Intent with its Utilization Plan, such Letter(s) of Intent may be submitted to the Office of Contract Compliance within three (3) business days after the date of the Bid or Quotation Opening. Failure to submit all Letter(s) of Intent as required shall result in the Contract Compliance Administrator's determination that a Bid or Quotation is not responsive and shall be cause to reject the Bid or Quotation.

All commitments made by a Bid or Quotation in its Utilization Plan must conform to those included in the submitted Letter(s) of Intent. The Contract Compliance Administrator reserves the right to request supplemental information regarding the Letter(s) of Intent submitted with a Bid or Quotation and such information shall be furnished.

(Reference pages EDS-3/4 for a format sample of a Letter of Intent)

2. *Letter(s) of Certification*

   Only a letter of Certification from one of the following entities shall be accepted as certification of MBE/WBE status:

   County of Cook

   Small Business Administration 8A Program

   Illinois Unified Certification Program

   or any other governmental body or agency approved by the Contract Compliance Administrator as applying certification standards substantially similar to those applied by the County of Cook may also be accepted.

   The Contract Compliance Administrator retains the right to reject the certification of any MBE or WBE on the ground that it does not meet the County's definition of a MBE or WBE.

3. *Joint Venture Affidavit*

   In the event a Bid or Quotation achieves MBE and/or WBE participation by entering into a Joint Venture, the Bid or Quotation shall include the required Joint Venture Affidavit which is available in the Office of Contract Compliance. Such Joint Venture Affidavit shall be submitted witht he Bid or Quotation along with Letter(s) of Certification.

B. *Reduction/Waiver Petition*

In the event a Bid or Quotation is unable to meet the applicable contract MBE and WBE participation goals, the Bid or Quotation must include a Petition for Reduction/Waiver and submit the Petition with its Bid or Quotation. The Petition for Reduction/Waiver shall be supported with evidence and sufficient documentation to demonstrate the Bid's or

Quotation's Good Faith Efforts in attempting to achieve the applicable MBE and WBE goals. If a Bid or Quotation does not incude all documentation in support of the Petition with its Bid or Quotation, such documentation must be submitted to the Office of Contract Compliance within three (3) business days after the date of the Bid or Quotation opening.

III. Reduction/Waiver of MBE/WBE Goals

A. Granting a Reduction/Waiver Request

1. *The determination of the adequacy of the Good Faith Efforts to utilize MBEs and WBEs in a Bid or Quotation will be evaluated on the basis of the actions in attempting to achieve MBE and WBE participation goals set forth in the Bid or Quotation. Examples of actions constituting Good Faith Efforts for a Bid or Quotation are set forth within the Ordinance and in the "Petition for Reduction/Waiver of MBE/WBE Participation Goals" contained in the Bid or Quotation Documents.*

2. *The Contract Compliance Administrator may grant the Petition for Reduction/Waiver based upon the following criteria: (a) sufficient qualified MBEs and WBEs capable of providing the goods or services required by the contract are unavailable despite the good faith efforts of the contractor; (b) the specifications and the reasonable and necessary requirements for performing the contract make it impossible or economically infeasible to divide the contract into sufficiently small tasks or quantities to enable the contractor to utilize MBEs and WBEs in accordance with the applicable goals; (c) the price(s) quoted by any potential MBE or WBE source of goods or services is more than 10% above competitive levels; and (d) any other factor determined to be relevant by the Contract Compliance Administrator.*

B. Denying a Reduction/Waiver Request

1. *If the Contract Compliance Administrator determines that a Bid or Quotation has not demonstrated adequate Good Faith Efforts to meet the applicable contract MBE and WBE goals, the Contract Compliance Administrator may deny a Petition for Reduction/Waiver and declare the Bid or Quotation non-responsive and recommend rejection of the Bid or Quotation.*

2. *Failure to undertake and/or to document adequate Good Faith Efforts shall be cause to deny a Petition for Reduction/Waiver. Documentation of the adequacy of a Bid's or Quotation's Good Faith Effort will be evaluated on the basis of the Bid's or Quotation's actions as of the date of the Bid or Quotation opening.*

IV. Changes in Contractor's Utilization Plan

A. Contractor, during its performance of the Contract, may not change the MBE or WBE commitments specified in its Utilization Plan, including but not limited to, terminating a MBE/WBE, reducing the scope of the work to be performed by a MBE/WBE, or decreasing the price to a MBE/WBE, except as otherwise provided by the Ordinance.

B. Where an enterprise under the Contact was previously considered to be a MBE or WBE but is later found not to be, or work is found not to be creditable toward the MBE or WBE goals as stated in the Utilization Plan, the Contractor shall seek to discharge the disqualified enterprise, upon proper written notification to the Contract Compliance Administrator, adn make every effort to identify and engage a qualified MBE or WBE replacement within 30 working days of the Contract Compliance Administrator's written approval of the removal of a MBE or WBE may result in the termination of the contract or the imposition of such remedy authorized by the Ordinance, unless a written Petition for Reduction/Waiver is granted to Contractor allowing Contractor to award the work to a non-MBE or WBE.

V. Non-Compliance

If the County determines that the Contractor has failed to comply with its contractual commitments or any portion of the Ordinance or this GC-17, the Contract Compliance Administrator will notify the Contractor of such noncompliance and may take any and all appropriate actions as set forth within the Ordinance.

VI. Reporting/Record-Keeping Requirements

The Contractor is required to comply with the reporting and record-keeping requirements as set forth in the Ordinance and as established by the Contract Compliance Administrator. Upon award of a Contract, Contractor is responsible for acquiring all necessary County reporting and record-keeping forms which will be made available in the Office of Contract Compliance.

VII. Equal Employment Opportunity

Compliance with MBE and WBE requirements will not diminish or supplant Equal Employment Opportunity and Civil Rights provisions as required by law as they relate to contractor and subcontractor obligations.

ARAMARK understands and will comply. See included forms EDS 1 - 6 with appropriate documentation. ARAMARK has fully met the MBE/WBE requirements. See also our EEO policy located in the Appendices.

GC-18

Material Data Safety Sheet

Where required under the Illinois "Toxic Substance Disclosure To Employees Act", Illinois Compiled Statutes, 1994, 820 ILCS 255/1, Contractor shall submit with each delivery of Contract Goods, a Material Safety Data Sheet.

ARAMARK understands and will comply. ARAMARK will maintain MSDS sheets for all appropriate chemicals and other substances in use in the kitchen in a conspicuous location where they may be checked by any auditing body.

GC-19

Conduct of the Contractor

The Contractor agrees to inform the County on a timely basis of all of the Contractor's interests, if any, which are or which the Contractor reasonably believes may be incompatible with any interest of the County. The Contractor shall take notice of and comply with the Cook County Lobbyist Registration Ordinance (No. 93-0-22, 6-22-93). The Contractor shall not use for personal gain or make other improper use of privileged information which is acquired in connection with the Contract.

ARAMARK understands and will comply. ARAMARK has no interests which are incompatible with any interest of the County and does not anticipate any during the life of the contract.

GC-20

Accident Reports

The Purchasing Agent and Director shall be given written notification within twenty-four (24) hours of any occurrence, on the site or otherwise, which pertains in any way to this Contract and involves the Contractor's personnel, or those of any of his subcontractors or others whether said occurrence be in the nature of bodily injury to employees or third parties or property damage.

The report shall include the name of person(s) injured, name of his employer, date, time, and location of occurrence, extent of injury and/or damage, name(s) of eyewitnesses, and who treated the person(s) for injured sustained, and such other information as may be relevant. The Contractor shall notify the local police any occurrence requiring an official police record. The accident report should indicate whether the police were notified and, if so, the number of the police report.

ARAMARK understands and will comply. ARAMARK will also inform its Risk Management Department, and, where necessary, arrange for the County and Risk Management to meet to discuss a particular issue.

GC-21

Use of Premises

Contractor shall confer with the Director to ascertain full knowledge of all rules and regulations of the County facilities relative to this Contract and shall comply therewith. The Contractor shall confine the operations of its employees to the limits indicated by laws, ordinances, permits and/or direction of the Director and shall not encumber the premises with materials or debris. The Contractor shall not load or permit any part of the structure to be loaded with a weight that will endanger its safety.

The County reserves the right to prohibit any person from entering any County facility for any reason. All subcontractors, agents and employees of the Contractor shall be accountable to the Director while on any County property and shall abide by all security regulations imposed by the County.

ARAMARK understands and will comply. All employees of ARAMARK and any subcontractors or vendors will be required to have appropriate security clearance as necessary.

GC-22

General Notice

All notices required pursuant to this Contract shall be in writing and addressed to the parties at their respective addresses set forth below. All such notices shall be deemed duly given if hand delivered or if deposited in the United States mail, registered or certified, return receipt requested. Notice as provided herein does not waive service of summons or process.

TO THE COUNTY:

PURCHASING AGENT

County of Cook

Room 1018 County Building

118 North Clark Street

Chicago, Illinois 60602

(Reference County Contract Number)

TO THE CONTRACTOR:

At address provided in its bid document or as otherwise indicated in writing to County.

ARAMARK understands and will comply. See the Cover Letter for the appropriate address for all notifications.

GC-23

Termination for Convenience

The County may terminate this Contract, or any portion, at any time by notice in writing from the County to the Contractor.

ARAMARK understands and will comply.

GC-24

Guarantees and Warranties

All guarantees and warranties required shall be furnished by the Contractor and shall be delivered to the Director before final voucher on the Contract is issued. The Contractor agrees that the Contract Goods or services to be furnished shall be covered by the most favorable commercial warranties the Contractor gives to any customer for the same or substantially similar Contract Goods or services and that the rights and remedies so provided are in addition to and do not limit any rights afforded to County.

ARAMARK understands and will comply.

GC-25

Standard of Contract Goods

Only new, originally manufactured Contract Goods will be accepted by the County. The County will not accept any Contract Goods that have been refurbished, rebuilt, restored or renovated in any manner. In addition, experimental materials will not be acceptable. Contract Goods not produced by regular production methods and/or which have not been offered for sale to the public through accepted industry trade channels for a reasonable period of time prior to the offering of the proposal, will be considered experimental.

ARAMARK understands and will comply.

GC-26

All Contract Goods shipped to the County shall be shipped F.O.B., DESTINATION, FREIGHT PREPAID. Arrangements shall be made in advance by the Contractor in order that the County may arrange for receipt of the materials.

Truck deliveries will be accepted before 3:00 P.M. on weekdays only. No deliveries will be accepted on Saturdays, Sundays or County Holidays. The County is not responsible for delivery delays due to waiting times for loading and unloading at dock locations.

The quantity of Contract Goods delivered by truck will be ascertained from a weight certificate issued by a duly licensed Public Weight-Master. In the case of delivery by rail, weight will be ascertained from bill of lading from originating line, but the County reserves the right to re-weigh at the nearest available railroad scale.

The County reserves the right to add new delivery locations or delete previously listed delivery locations as required during the Contract period. The only restriction regarding the County's right to add new delivery locations shall be that any new or additional location shall be within the geographical boundaries of the County of Cook.

ARAMARK understands and will comply. If addition or deletion of locations creates a material change in ARAMARK's delivery of the service, adjusted cost will be mutually negotiated.

GC-27

Confidentiality and Ownership of Documents

Contractor acknowledges and agrees that information regarding this Contract is confidential and shall not be disclosed, directly, indirectly or by implication, or be used by Contractor in any way, whether during the term of this Contract or at any time thereafter, except solely as required in the course of Contractor's performance of services hereunder. Contractor shall comply with the applicable privacy laws and regulations affecting Owner and will not disclose any of Owners' records, materials, or other data to any third party. Contractor shall not have the right to compile and distribute statistical analyses and reports utilizing data derived from information or data obtained from Owner without the prior written approval of Owner. In the event such approval is given, any such reports published and distributed by Contractor shall be furnished to Owner without charge.

All documents, data, studies, reports, work product or product created as a result of the performance of Service(s) shall be the property of the County of Cook. It shall be a breach of this Contract for the Contractor to reproduce or use, any documents, data, studies, report, work product or product obtained from the County of Cook or created hereby for its own purposes or to be copied and used by any third party. During the performance of the Services herein provided for, the Contractor shall be responsible of any loss or damage to the documents herein enumerated while they are in his possession, and any such document lost or damaged shall be restored at the expense of the Contractor. Full access to the work during the preparation of the plans shall be available to the County and other public agencies interested in this work.

ARAMARK understands and will comply.

GC-28

Quantities

The quantities of materials required for the performance of the Contract are estimates for the purpose of determining an approximate total Contract amount and may not be the actual quantities required during the term of the Contract. The County reserves the right to increase or decrease the quantities at the Contract price, to correspond to the actual needs of the County. The County will be obligated to order and pay for only such quantities as are from time to time ordered, delivered, and accepted on purchase orders issued by the Purchasing Agent.

ARAMARK understands and will comply.

GC-29

Audit; Examination of Records

The Contractor agrees that the Cook County Auditor or any of its duly authorized representatives shall, until expiration of three (3) years after the final payment under the Contract, have access and the right to examine any books, documents, papers, canceled checks, bank statements, purveyor's and other invoices, and records of the Contractor related to the Contract, or to Contractor's compliance with any term, condition or provision thereof. The Contractor shall be responsible for establishing and maintaining records sufficient to document the costs associated with performance under the terms of this Contract.

The Contractor further agrees that it shall include in all of its subcontracts hereunder a provision to the effect that the subcontractor agrees that the Cook County Auditor or any of its duly authorized representatives shall, until expiration of three (3) years after final payment under the subcontract, have access and the right to examine any books, documents, papers, cancelled checks, bank statements, purveyor's and other invoices and records of such subcontractor involving transactions relating to the subcontract, or to such subcontractor's compliance with any term, condition or provision thereunder of under the Contract.

In the event the Contractor receives payment under the Contract, reimbursement for which is later disallowed by the County, the Contractor shall promptly refund the disallowed amount to the County on request, or at the County's option, the County may credit the amount disallowed from the next payment due or to become due to the Contractor under any contract with the County.

ARAMARK understands and will comply.

GC-30

Governing Law

This Contract shall be governed by and construed under the laws of the State of Illinois. The Contractor irrevocably agrees that, subject to the County's sole and absolute election, any action or proceeding in any way, manner or respect arising out of the Contract, or arising from any dispute or controversy arising in connection with or related to the Contract, shall be litigated only in courts wtihin the City of Chicago, County of Cook, State of Illinois, and the Contractor consents and submits to the jurisdiction thereof. In accordance with these provisions, Contractor waives any right it may have to transfer or change the venue of any litigation brought against it by the County pursuant to this Contract.

ARAMARK understands and will comply.

GC-31

Waiver

No term or provision of this Contract shall be deemed waived and no breach consented to unless such waiver or consent shall be in writing and signed by the party claimed to have waived or consented. The waiver of any such provision shall be strictly limited to the identified provision.

ARAMARK understands and will comply.

GC-32

Entire Contract

It is expressly agreed that the provisions set forth in this Contract constitute all the understandings and agreements between the parties. Any prior agreements, promises, negotiations, or representations not expressly set forth in this Contract are of no force and effect.

ARAMARK understands and will comply.

GC-33

Force Majeure

Neither Contractor nor County shall be liable for failing to fulfill any obligation under this Contract if such failure is caused by an event beyond such party's reasonable control and which is not caused by such party's fault or negligence. Such events shall be limited to acts of God, acts of war, fires, lightning, floods, epidemics, or riots.

ARAMARK understands and will comply. Contingency plans will be in effect for all emergencies, however. Please see the section of the proposal which discusses "Emergency Contingency" scenarios.

GC-34

Contract Interpretation

Whenever the singular is used herein, the masculine, femine and neuter gender shall be deemed to include the others. The headings of articles, paragraphs and sections in this Contract are included for convenience only and shall not be considered by either party in construing the meaning of this Contract. If any provision or clause of this Contract shall be held to be invalid, such provision or clause shall be deleted from the Contract and the Contract shall be construed to give effect to the remaining portions thereof.

This Contract shall be interpreted and construed based upon the following order of precedence of component parts. Such order of precedence shall govern to resolve all cases of conflict, ambiguity or inconsistency.

1. ***Addenda, if any.***
2. ***Execution Forms***
3. ***Specification.***
4. ***Special Conditions.***
5. ***General Conditions.***
6. ***Instruction to Bidders.***
7. ***Legal Advertisement.***
8. ***Bid Proposal.***

ARAMARK understands and will comply.

GC-35

Indemnification

The Contractor covenants and agrees to indemnify and save harmless the County and its commissioners, officials, employees, agents and representatives, and their respective heirs, successors and assigns, from and against any and all costs, expenses, attorney's fees, losses, damages and liabilities incurred or suffered directly or indirectly from or attributable to any claims arising out of or incident to the performance or nonperformance of the Contract by the Contractor, or the acts or omissions of the officers, agents, employees, contractors, subcontractors, licensees or invitees of the Contractor. The Contractor expressly understands and agrees that any Performance Bond or insurance protection required of the Contractor, or otherwise provided by the Contractor, shall in no way limit the responsibility to indemnify the County as hereinabove provided.

ARAMARK understands and will comply.

Special Conditions

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ARAMARK
Correctional Services

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SC-32	Criminal Records Check
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SC-35	Warranty

SC-01

Scope

The Contractor shall furnish FOOD SERVICE FOR DETAINEE MEALS for COOK COUNTY SHERIFF D.C.S.I., COOK COUNTY SHERIFF'S COURT SERVICES DIVISION, COOK COUNTY SHERIFF'S IMPACT INCARCERATION DEPARTMENT, COOK COUNTY SHERIFF DEPARTMENT OF WOMEN'S JUSTICE SERVICES AND COOK COUNTY SHERIFF DEPARTMENT OF CORRECTIONS, all in accordance with the Contract Documents, Specifications and Proposal herein.

ARAMARK understands and will comply.

SC-02

Contract Period

This is a requirement contract for twenty-four (24) months with two (2) one-year renewal options effective after award by the Board of Commissioners and after proper execution of the Contract Documents. Following the twenty-four (24) month contract period, either party must notify the other party within sixty (60) calendar days of the renewal date of its intent not to renew.

ARAMARK understands and will comply.

SC-03

Award of Contract

It is the intent of the County to award this bid in whole and not in part. The County reserves the right to award this contract in the best interest of the County.

ARAMARK understands and will comply.

SC-04

Inquiries

For inquiries after award of the contract, please contact:

MS. ALEXIS HERRERA

COOK COUNTY SHERIFF'S OFFICE

(312) 603-0044

A copy of any written request for interpretation of documents shall be provided to the Office of the Purchasing Agent at the address set forth below.

Inquiries about the interpretation of the Specifications must be made only in writing and shall be directed to the Purchasing Agent. Inquiries will be answered in writing, if deemed necessary, by means of an Addendum issued by the Office of the Purchasing Agent. (Reference Instructions to Bidders, Section IB-05 "Exceptions", Page IB-2). Inquiries must be received no later than 2:00 p.m. on Friday, February 27, 2009. Inquiries will be answered by the close of the business on Thursday, March 5, 2009.

DURING THE BID PROCESS, ALL INQUIRIES MUST BE DIRECTED, IN WRITING, ONLY TO THE COOK COUNTY PURCHASING AGENT AS FOLLOWS:

CARMEN TIRCHE-COLVIN

COOK COUNTY PURCHASING AGENT

118 NORTH CLARK STREET, #1018

CHICAGO, IL 60602

ARAMARK understands and will comply. All ARAMARK questions were submitted timely.

SC-05

Bid Deposit

Instruction to Bidder IB-04 is modified as follows: A bid deposit in the amount of one percent (1%) of total bid will be required for each bid proposal. The bid deposit shall be submitted along with the bid proposal. Bid bonds are acceptable, in accordance with the conditions stated in IB-04.

ARAMARK understands and will comply. The bid bond is enclosed.

SC-06

Performance and Payment Bond

Contractor shall provide performance and payment bond in conformance with Instruction to Bidder IB-14. The bond required for this contract shall be equal to 25% of the anticipated contract cost for one year, and shall have a one year term. Contractor shall renew the Bond on or before the anniversary date for each successive year of the contract and for any renewals or extensions. The "anticipated contract cost for one year" shall be calculated as one-quarter ($^1/_4$) of the total bid amount. Annual renewal bonds shall fully comply with the requirements of instruction to Bidders, IB-14 and shall be submitted to the Purchasing Agent. Failure to furnish bond renewals on or before the anniversary dates as herein required shall constitute a default by the Contractor. In addition to the remedies provided to County by General Condition GC-11, County may elect to withhold the amount from monthly invoices following the anniversary date. Such amount shall be withheld until required bonds are submitted to the Purchasing Agent. Thereafter, Contractor may include the withheld amount in its next monthly invoice for payment.

The performance and payment bond shall be used to replace any and all kitchen equipment which is broken by the Contractor or Contractor's employees. Equipment shall be deemed broken due to lack of regularly scheduled preventative maintenance.

ARAMARK understands and will comply.

SC-07

Mandatory Site Inspection

A Mandatory Site Inspection will be held at 10:00 A.M. CST on Tuesday, March 31, 2009 at the Cook County Sheriff Boot Camp at 2801 S. Rockwell, Chicago, IL 60608.

All bidders <u>must</u> call (312) 603-0069 to pre-register for the mandatory site inspection no later than 12:00 P.M. CST noon on Monday, March 30, 2009, to ensure no complications with security. Failure to call will result in the bidder being disqualified from attending the mandatory site inspection due to security concerns.

The Contractor is required to visit the site of the proposed work to thoroughly familiarize thoroughly themselves with the locations, the operating conditions and the conditions they will encounter affecting the proposed work. Attendance at the site inspection is mandatory in order for a bid to be considered. Failure to attend the mandatory site inspection shall be cause for disqualification of bid. <u>No additional allowances</u> will be granted because lack of knowledge of such conditions. Please be advised that proof of attendance at the previous mandatory site inspection requirements for this contract. For any questions, please contact Ms. Alexis Herrera at (312) 603-0069.

ARAMARK understands and will comply. The signed affidavit of attendance is included.

SC-08

Definitions

"Director" or "Executive Director" shall mean the Executive Director of the Cook County Department of Corrections, his successor or persons identified to Contractor by the Executive Director as being authorized to act for or on behalf of the Executive Director.

"CCDOC" shall mean the Cook County Department of Corrections

"DCSI" shall mean the Department of Community Supervision and Intervention.

"DWJS" shall mean the Department of Women's Justice Services

"ACA" shall mean the American Correctional Association

"ODR" shall mean the Officer's Dining Room

"Cermak" shall mean Cermak Health Services

"Boot Camp" shall mean the Cook County Department of Impact Incarceration

"Court Services" shall mean the Department of Court Services

ARAMARK understands each of these terms and will comply.

SC-09

Introduction

The Contractor shall furnish all labor, food, materials, supplies and small wares necessary to provide food services for the detainees or offenders and designated staff at the following locations:

- ***CCDOC located at 2700 South California Avenue, Chicago, Illinois, 60608***
- ***The Cook County Boot Camp located at 2801 S. Rockwell, Chicago, Illinois 60608***
- ***DWJS located at 2700 S. California Avenue, Chicago, Illinois 60608 or at any location planned in the future.***
- ***DCSI located at 3026 S. California, Chicago, Illinois 60608***
- ***Court Services Bond Court located at 2650 S. California, Chicago, Illinois 60608 (bag lunches only)***

All food service preparation activities shall be conducted in the Central Kitchen, Division XI Kitchen and Boot Camp Kitchen.

The contractor shall deliver meals in a timely manner, which shall be within one hour of the meal time scheduled by the CCDOC. The Contractor shall take all steps necessary in order to deliver the meals within one hour of the meal time scheduled by CCDOC. The aforementioned meals shall be as described on the menu and meeting ACA standards and local, state and federal food sanitation codes. The meals shall be delivered to personnel designated by CCDOC in order for the designated personnel to transport the prepared meals to their proper location.

The failure by the contractor to deliver meals in the aformentioned timely manner shall be deemed to be a failure to provide meal service for the scheduled meal and constitute damage to the County by failing to provide same. The contractor shall make payment of liquidated damages resulting from such failure in the amounts set forth in this section.

Liquidated damages shall be progressive, beginning with a fine of ten percent (10%) of the total meal billing price for all meals affected by the first incident.

For example, if 9,000 meals are ordered for breakfast on January 3, 2010, and the 9,000 breakfast meals are delivered to the CCDOC more than one hour after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 900 meals (10 percent of the ordered meals) times the current cost per meal. The amount of liquidated damages payable by Contractor for each subsequent incident shall increase sequentially by ten percent (10%) up the total meal billing price.

For example, if 9,000 meals are ordered for breakfast on January 3, 2010, and the 9,000 breakfast meals are delivered to the CCDOC more than one hour after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 900 meals (10 percent of the ordered meals) times the current cost per meal. If on January 4, 2010, 9,000 breakfast meals are delivered to the CCDOC one hour or more arfter the meal time scheduled by the CCDOC, the liquidated damage shall amount to 1800 meals (10 percent of the ordered meals plus an additional ten percent of the ordered meals) times the current cost per meal.

Nothing herein shall waive the County's right to assert the Contractor is in breach of this Contract for any reason other than the timeliness of meal delivery and to seek all other remedies available at law or in equity. Further, nothing herein shall preclude the County from declaring Contractor in default for any breach, including timeliness of meal delivery. Nothing herein shall reduce Contractor's obligation to indemnify the County as set forth in Part II, General Conditions.

The Contractor shall also provide staffing and food service (including salad bar and grill) at the Officer's Dining room (ODR) currently located in Division V, Division XI and any employee dining rooms planned for the future.

The following is a history of approximate meals served over the past three years, this history is provided for informational purposes and is not a guarantee of future results.

2005	*Approximate Annual Meals*	*11,850,000*
2006	*Approximate Annual Meals*	*11,460,000*
2007	*Approximate Annual Meals*	*10,780,000*

The contractor shall provide computerized food service management, which shall meet the requirements of the CCDOC and shall be approved by the Executive Director. This system shall meet the requirement of a food expenditure costs accounting system designed to determine cost per detainee per meal. The contractor shall be responsible for ensuring operation of the computerized food service management system in accordance with County and CCDOC policies and procedures. The contractor shall delegate authority to perform functions within the system commensurate with the expertise and job specialty of the personnel assigned. The ensure adequate operational procedures are in place, the contractor shall control access to the computerized food service management system by using security system levels and logon procedures, including

a. *All staff having access to the system will have a unique logon identifier and use only their logon identifier.*

b. *Ensure staff who will have access to the system are trained in system operation.*

c. *Use no other system for inventory, menu, recipe, food production, or budget, in place of the functions in the computerized food service management system.*

d. *Ensure recipes listed on the menus are tested and approved by the CCDOC dietitian are accurate, and scaled to produce the portion size required for meal service.*

e. *Ensure the approved recipes and production schedules are printed and used by staff responsible for production work.*

f. *Ensure forecast information for each menu item is accurate in the production cost center indicating the actual number of portions to be produced.*

g. *Ensure product information in the inventory database is accurate.*

h. *Make certain that inventory items listed on menus as ready to eat are correctly designated and do not require further processing or cooking and accurate serving size information is communicated to all preparation and service staff.*

i. *Maintain separate master and production cost center data to ensure the approved Master Menu is used as the main planning tool. Menu and forecast data form the master cost center will be copied into the production cost center (s) and edited for actual production work.*

j. *A dated, weekly as planned menu will be printed and routed for approval and signature by the County dietitian. Approved as planned menus will be available for review at least one week in advance.*

k. Menu evaluations will be conducted at least quarterly by the County dietitian and the CCDOC Inspection and Evaluation team to verify adherence to the established basic daily servings.

l. All changes to the as planned menu will be updated in computerized food service management system to reflect what was actually served to create an as served menu; and

(1) a dated, as-served menu will be printed and routed to County dietitian, noting all changes form the as planned menu.

(2) The as planned menu and as served menu will be filed and maintained according the Records and Information Disposition Schedules.

m. Product groups may be developed locally to track costs within groups or categories of products. The contractor may break product groups down into smaller groups than listed, however at a minimum, the following product groups will be maintained within the computerized food service management system:

(1) Meat and Eggs,

(2) Fats,

(3) Starches, Potatoes, and Dried Peas, Benas, and Nuts,

(4) Milk and Cheese,

(5) Vegetables,

(6) Fruits and Citrus,

(7) Miscellaneous Food or Adjuncts, and

(8) Non-edible supplies.

The contractor shall develop and provide a budget projection report will be used to estimate food service requirements and will be the main planning device for food service provided under this contract. The budget projection report will act as a statement of known requirement for the purchase of supplies at wholesale and other favorable prices and conditions. The budget projection report will include actual or estimated monetary requirements for non-edible and religious diet items. The budget projection report will be prepared and submitted to the Executive Director or his designee by the 15th day of:

(1) December for the first fiscal quarter,

(2) March for the second fiscal quarter,

(3) June for the third fiscal quarter,

(4) September for the fourth fiscal quarter

The contractor will ensure the Monthly Usage Report is generated after all transactions (receivers and pulls) for the month are completed. This report notes usage of products, meals served, and average cost including monthly and year to date data.

Prior to initiating the "Prepare Month End" process, the contractor will:

(1) Carefully review the Monthly Usage Report and compare the current report with the previous two Monthly Usage Reports.

(2) Usage in each Product Group within the current report will be compared to historical usage in the previous two Monthly Usage Reports.

(3) When a sizable variance exists, the contractor will review data entry in the affected Product Groups to ensure data entry is correct.

(4) Once the "Prepare Month End" process is completed, unidentified data entry errors will be entered into historical records and are more difficult to correct.

When data entry errors are discovered after the "Prepare Month End" process has been completed, contact company support staff for assistance.

ARAMARK understands all of the conditions in this section to mean that we will provide the system for our exclusive use in executing the services described in these specifications and will comply. We will provide an on-site detailed overview to the Executive Director of our computerized food management system, PRIMA, and verify that it meets the requirements.

ARAMARK's pricing under this contract assumes that we will be able to purchase supplies at wholesale and other favorable price conditions. Via the quarterly budget projection report, ARAMARK will confirm that we are planning our food purchases based on the approved menus and diets.

Please see the following description of PRIMA, our proprietary computerized food service management system which will provide appropriate information for ARAMARK's use in executing this contract..

Computerized Food Management System

ARAMARK Correctional Services uses a computerized food service management program to facilitate everything from ordering food to preparation and production. It provides accurate data that allows the food service director better control of the entire production process.

Presently, we are transitioning from our current food production software, 8steps®, to a custom-built Windows-based production system called PRIMA (Production Recipes Inventory Menu Analysis).

PRIMA is an all-new software solution providing front line managers with a single system for all elements of food production including inventory costs, integration with accounts payable, recipe and nutrition management, menu planning, as well as post-production reporting and analysis. These tools are used to improve the total production management process.

PRIMA is a Windows-based application that is integrated with other ARAMARK systems. Users have cited other benefits including increased productivity and the system's ease of use. PRIMA allows users to electronically receive invoices from selected vendors and download these invoices directly into the system. This automated process not only saves the food service director time, it also eliminates the risk of keystroke errors associated with manual entry. In addition, each facility's customized menu, planned by the team of dietitians in the Menu Programs Department, is also downloaded through the PRIMA system. This time-saving process ensures menus are accurately entered at the component level and eliminates any discrepancies regarding items or portions to be served.

How PRIMA will benefit YOUR operation:

- ☆ Consistency in purchasing of both food and non-food items
- ☆ Accurate inventory control
- ☆ Quality and consistency of meals prepared
- ☆ Extensive recipe database for officer's dining room or catering purposes
- ☆ Decreased administrative needs create a more engaged supervisor, thus resulting in a more seamless operation .

prima
food production system

SC-10

Labor Relations Information

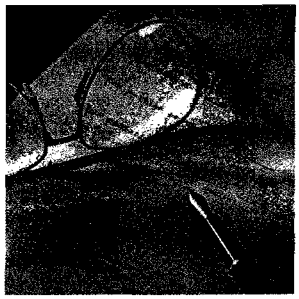
It is expected that the Contractor will agree to offer continued employment to non-management employees, employed by the exiting provider of food service at the CCDOC. The Contractor agrees to continued employment for a minimum period of one hundred and eighty (180) days, unless there is just cause to terminate employment sooner. Such personnel shall be presumed to have been approved by the Director for purposes of the requirement of "SC-19 SECURITY." The current County Vendor's union is Hotel Employee and Restaurant Employees Union.

However, nothing herein provided shall impair the Director's absolute right to require further investigatin and/or testing of such personnel, at any time, pursuant to "SC-19 SECURITY." County makes no representations or warranties as to the ability of any such personnel to perform the services required for this contract.

Attachment No. 1 - Please find a copy list of the current staffing levels.

ARAMARK understands and will comply. The hourly employees will continue to be represented by H.E.R.E. and ARAMARK will continue to negotiate in good faith with the bargaining unit.

SC-11



Bidder Qualifications

This Special Condition modifies Instruction to Bidder IB-09, Competency of Bidder, by the addition of the following:

The County will entertain Bid Proposals only from those Bidders who can demonstrate that they have a minimum of three (3) years experience in the provision of comprehensive food services to large correctional facilities. The bidder must have a proven ability for contract start-up by May 1, 2009. The start-up date may change depending on the award date to allow sufficient time for the transition to the new contract. The vendor shall submit s certified copy of a current financial report of the company. The bidder shall submit a list of references with high volume food services (a minimum 2,000 detainee population), including name of institution, address, contact person and telephone list of current and past food service references.

The bidder must not have lost a correctional food service account where the county or state terminated for cause. Bidder must provide a minimum of three references from other correctional facility clients. The County may reject a Bidder whose references are unsatisfactory. Bidder shall detail the numbers of detainees served per year on behalf of such clients and the contract periods relevant to those clients. Bidder shall designate the name of the Director of the correctional facilities or person with knowledge of Bidder's performance. Failure to meet these requirements shall result in bidder disqualification.

In submitting a bid proposal, bidder warrants that it meets this qualification.

ARAMARK understands and will comply. ARAMARK services a number of clients with populations in excess of 2000 detainees. No facilities with a population in excess of 2000 detainees have been terminated for cause.

ARAMARK Profile and Qualifications

ARAMARK Correctional Services, LLC is the leading provider of food service management to correctional institutions across the country. Founded in 1959, ARA Services established a reputation for excellence of service to all sectors of the service industry. On October 11, 1994, ARA Services transitioned to the next level of organizational growth by becoming the ARAMARK Corporation.

ARAMARK began serving the corrections industry in 1976 and, recognizing the unique nature of the market, created a separate division in 1980. Today, ARAMARK Correctional Services is a specialized independent organization with access to the financial and management resources of our parent company, ARAMARK Corporation. We are dedicated to providing the same high quality of service, professionalism, and responsiveness for which the parent company is known.

ARAMARK employs more than 260,000 people in all 50 states and 22 foreign countries, providing food service to business and industry, colleges and schools, healthcare, leisure markets, and corrections with revenues approaching $13.5 billion. A copy of the 2008 10K is included in the Financial Section of this proposal.

We have expanded the range of services available to our clients to include food and commissary services, complete maintenance management, property room management, and laundry room management.

Why ARAMARK Correctional Services

Experience

With more than 30 years experience in correctional services, ARAMARK is the acknowledged leader in correctional food services management. This unmatched expertise will ensure the Cook County Sheriff's Department an excellent program that meets the needs of the detainees, the facilities, the regulatory bodies, and the county.

Reputation

ARAMARK Correctional Services' reputation for integrity and professionalism is unsurpassed in the industry.

Specialization in Corrections

ARAMARK Correctional Services manages food service almost exclusively in secured environments. We are a corrections-dedicated company. ARAMARK provides approximately 1 million meals daily for detainees and corrections staff, using both civilian and detainee workforces. ARAMARK provides food service, commissary, facilities maintenance, and laundry expertise to clients with populations ranging from 25 to 30,000.

Expertise in All Types of Facilities

ARAMARK Correctional Services currently manages services in over 500 correctional facilities across the country with many of these operations having one or more satellite locations. It is our responsibility to make knowledgeable observations and recommend changes or innovations to meet or exceed applicable standards and the facility's changing objectives. The importance of food service in a correctional facility cannot be overstated. Therefore, when ARAMARK Correctional Services manages food service at a facility, we assume the role of consultant. We explore all avenues to achieve the objectives of our clients.

Based on our experience and observations, the Cook County Sheriff's Department expects the following from ARAMARK Correctional Services:

- ☆ A food service company that understands the critical impact food has in a jail and can offer a program meeting ACA, AJA, NCCHC, USDA, and Illinois Jail Standards
- ☆ Appropriate staffing levels and proper detainee supervision to ensure kitchen safety and security
- ☆ A cost-effective, quality food service program
- ☆ A clean, safe kitchen operation
- ☆ Extensive correctional experience in large facilties
- ☆ Understanding and adhering to security procedures
- ☆ Menu variety and quality food products
- ☆ Flexibility and responsiveness and the ability to change as the facility needs evolve
- ☆ Open communications with the Cook County Sheriff's Department

Certification Experience

As evidence of our experience, our knowledge of the unique requirements of food service in a correctional facility, and our industry leadership, we currently operate dozens of correctional food service operations fully accredited by the American Correctional Association. Our staff will continue to work closely with the Cook County Sheriff's Department and its monitors to ensure maintenance of ACA accreditation for the food service program in the facility.

Representative ACA Accredited Facilities

- ☆ Alexandria County Detention Center in Alexandria, Virginia
- ☆ Arlington County Detention Center in Arlington, Virginia
- ☆ Cook County Department of Corrections in Chicago, Illinois
- ☆ Champaign County Jail in Urbana, Illinois
- ☆ Fairfax County Detention Center in Fairfax, Virginia
- ☆ Hudson County Juvenile Center in Secaucus, New Jersey
- ☆ Huttonsville Correctional Facility in Huttonsville, West Virginia
- ☆ Indiana Department of Correction facilities
- ☆ Jefferson County Detention Facility in Golden, Colorado
- ☆ Kentucky Department of Corrections facilities
- ☆ Lakin Correctional Facility in West Columbia, West Virginia
- ☆ Larimer County Detention Center in Ft. Collins, Colorado
- ☆ Mecklenburg County Jail in Charlotte, North Carolina
- ☆ Monmouth County Correctional Facility in Freehold, New Jersey
- ☆ Monroe County Jail in Rochester, New York
- ☆ Montgomery County Jail in Dayton, Ohio
- ☆ Mt. Olive Correctional Facility in Mt. Olive, West Virginina
- ☆ New Mexico Department of Corrections facilities
- ☆ Northern Regional Jail in Moundsville, West Virginia
- ☆ Plymouth County Jail in Plymouth, Massachusetts
- ☆ The Prince George's County Jail in Upper Marlboro, Maryland
- ☆ Washington DC Treatment Center in Washington DC

Memberships

As evidence of our leadership, we maintain memberships in:

American Correctional Association
Since 1979

American Jail Association
Since 1981

National Sheriffs' Association
Since 1980

American Correctional Food Service Association
Since 1979

National Juvenile Detention Association
Since 1995

National Correctional Industries Association
Since 2006

Illinois Sheriff's Association
Since 1992

Meeting and Exceeding Facility Expectations

ARAMARK is a world leader in providing managed services–including food, facility and other support services and uniform and career apparel. ARAMARK has leadership positions serving the business, education, healthcare, government and sports and recreation segments. In *Fortune* magazine's 2009 survey of the "Most Admired Companies in America," ARAMARK ranks No. 1 in the Diversified Outsourcing category and is No. 10 among all companies included in the survey by overall score as evaluated by peers within the industry.

Our Vision

- ☆ A company where the best people want to work.
- ☆ Customers who recommend us to others, because we constantly exceed their expectations.
- ☆ Success measured in the growth of our company, its earnings, and ourselves.
- ☆ The world leader in managed services.

Our Guiding Principles

- ☆ Because we value our relationships, we treat customers as long-term partners, and each other with candor and respect.
- ☆ Because we succeed through performance, we encourage the entrepreneur in each of us, and work always to improve our service.
- ☆ Because we thrive on growth, we seek new markets and new opportunities, and we innovate to get and keep customers.
- ☆ And because we're ARAMARK, we do everything with integrity.

Understanding Food in Correctional Facilities

ARAMARK understands the importance of food to detainees. We will work with the facility administration to offer a program acceptable to the detainee population and guarantee our program will meet or exceed all required standards.

Appropriate Staffing Levels

ARAMARK Correctional Services will provide an experienced correctional manager and staff to manage the food service. ARAMARK wages and benefits are the best in the industry. The only way to attract and keep the best people is to offer the best compensation.

Close Detainee Supervision

ARAMARK Correctional Services will closely supervise the detainee workers to ensure adherence to security procedures and proper detainee worker conduct at all times.

Clean and Safe Operation

A comprehensive sanitation program will be implemented at the facility, as well as our Safety Awareness program. These programs are corrections tested and will ensure passing inspections for the kitchen.

Experienced Correctional Food Service Company

ARAMARK Correctional Services specializes in correctional services. Since 1976, we have been meeting the daily needs of the correctional market. Our expertise is centered in the correctional environment; we understand all of the components of food service in a secured facility.

Security

ARAMARK Correctional Services will work with Cook County Sheriff's Department security procedures, as well as implement our own security systems. Our security program is discussed in detail in the "Security" section of this proposal.

Menu Quality and Variety

Our menu has been customized to meet the standards of the Cook County Sheriff's Department and includes standard requirements set by the State of Illinois, Dietary Reference Intakes, and ACA standards. ARAMARK Correctional Services will work with the facility to assure menu variety.

Flexibility

Our business is not black and white; the food service director and ARAMARK staff must keep themselves apprised of emergency situations and last-minute requirements that will surface. This requires a sense of urgency, as well as frequent and candid communication with all members of the facility administrations. Our program will be flexible to meet all facility needs. It is not our policy to "sell the client our program," but to custom design a program that meets facility objectives and needs.

Open Communication with Staff

ARAMARK Correctional Services will attend staff meetings, with facility approval, to maintain a close working relationship with the administration and correctional staff. Our goal is to be an integral part of the facility team. We will also meet regularly with the administration to immediately resolve any problems.

Operational Excellence (OP-X®)

OP-X® is ARAMARK Correctional Services' Quality Assurance program of Operational Excellence. Excellence is the only satisfactory level of ARAMARK service. Excellent service requires daily compliance with all facility standards as well as the standards set forth by the American Correctional Association.

Serving the Following Correctional Institutions

ARAMARK values our customers' opinions. The perception of how well we listen and deliver for our customers serves as the foundation for a long-term relationship. The following are some of the correctional facilities where ARAMARK Correctional Services operates service programs. We invite you to call or inspect our services in these facilities.

State References

Kentucky Department of Corrections

275 East Main Street
Frankfort, Kentucky 40602
Client Contact: Ladonna Thompson, Coordinator
Telephone: (502) 564-4726
Opened: 01/05/2005
Population: 12,200
Two stand-alone facilities of 2,000 beds or more
Service Provided: State Food

Kansas Department of Corrections

900 SW Jackson, 4th Floor
Topeka, Kansas 66612-1284
Client Contact: Roger Werholtz, Secretary
Telephone: (785) 296-3317
Opened: 07/01/1997
Population: 8,400
Two stand-alone facilities of 2,000 beds or more
Service Provided: State Food

Indiana Department of Correction

302 West Washington Street
Indianapolis, Indiana 46204
Client Contact: Ed Buss, Commissioner
Telephone: (317) 232-5723
Opened: 07/01/2005
Population: 25,000
Three stand-alone facilities of 3,000 beds or more
Service Provided: State Food

Municipal References

Salt Lake County Metro Jail

3415 South 900 West
Salt Lake City, Utah 84119
Client Contact: Kathy Berrett, Lieutenant
Telephone: (801) 743-5529
Opened: 01/14/2008
Population: 2,157
Service Provided: Municipal Food

Alameda County Sheriff's Department

5325 Broder Avenue
Dublin, California 94568
Client Contact: Karla Kennedy, Captain
Telephone: (925) 551-6953
Opened: 01/2001
Population: 4,634
Service Provided: Municipal Food

Bexar County Adult Supervision

200 North Comal
San Antonio, Texas 78207
Client Contact: Roland Tafolla, Captain
Telephone: (210) 335-6424
Opened: 02/26/2001
Population: 4,915
Service Provided: Municipal Food

Philadelphia Prison System CFCF

7901 State Road
Philadelphia, Pennsylvania 19136
Client Contact: Rosanne Duzinski, Contract Admin.
Telephone: (215) 685-7902
Opened: 06/12/1995
Population: 8,713
Service Provided: Municipal Food

Westchester County D.O.C.

10 Woods Road
Valhalla, New York 10595
Client Contact: Robert Doty, Warden
Telephone: (914) 231-1102
Opened: 01/01/1996
Population: 1,629
Service Provided: Municipal Food

Kane County Adult Detention Facility

777 East Fabyan Parkway
Geneva, Illinois 60134
Client Contact: Pat Keaty, Commander
Telephone: (630) 208-2061
Opened: 03/01/1998
Population: 677
Service Provided: Municipal Food

Essex County Jail

354 Doremus Avenue
Newark, New Jersey 07105
Client Contact: Ralph Barillari, Business Manager
Telephone: (973) 274-6851
Opened: 03/01/2004
Population: 2,105
Service Provided: Municipal Food

Broward County Jail

Mail Jail Bureau
Fort Lauderdale, Florida 33301
Client Contact: James Wimberly, Colonel
Telephone: (954) 831-8900
Opened: 07/17/2006
Population: 5,500
Service Provided: Municipal Food

Washington DC Central Detention Facility

1901 C Street
Washington, DC 20002
Client Contact: Leona Bennett, Deputy Warden
Telephone: (202) 673-8208
Opened: 09/21/1996
Population: 1,738
Service Provided: Municipal Food

Monroe County Jail

130 South Plymouth Avenue
Rochester, New York 14614
Client Contact: John Caceci, Major
Telephone: (585) 753-4056
Opened: 01/09/1991
Population: 1,115
Service Provided: Municipal Food

Champaign County Jail

1776 East Washington Street
Urbana, Illinois 61802
Client Contact: Dan Walsh, Sheriff
Telephone: (217) 384-1205
Opened: 12/01/1997
Population: 287
Service Provided: Municipal Food, Commissary

Hudson County Corrections Center

35 Hackensack Avenue
Kearny, New Jersey 07302
Client Contact: Oscar Aviles, Director
Telephone: (973) 491-5561
Opened: 10/01/1991
Population: 1,861
Service Provided: Municipal Food

Mecklenburg County Jail

801 East Fourth Street
Charlotte, North Carolina 28202
Client Contact: Rachel Vanhoy, Business Manager
Telephone: (704) 336-8544
Opened: 02/26/2001
Population: 2,584
Service Provided: Municipal Food

Oakland County Jail

1201 North Telegraph Road
Pontiac, Michigan 48341
Client Contact: Janet Whitefield, Contract Coordinator
Telephone: (248) 452-2110
Opened: 08/17/2000
Population 2,329
Service Provided: Municipal Food

San Francisco City/County Jails

425 7th Street
San Francisco, California 94103
Client Contact: Thomas Arata, Captain
Telephone: (415) 575-4392
Opened: 11/01/1980
Population: 882
Service Provided: Municipal Food

Shelby County Detention Center

201 Poplar Avenue
Memphis, Tennessee 38103
Client Contact: James Coleman, Chief
Telephone: (901) 545-2408
Opened: 11/26/2001
Population: 2,296
Service Provided: Municipal Food

SC-12

Cash Billing Discount

A percentage discount for prompt or early payment of invoices will not be considered in evaluating proposals.

ARAMARK understands and will comply. No discount is being offered for early payment of invoices.

SC-13

Payment

Payment to the Contractor will be made in arrears, within sixty (60) days during the term of the Agreement. The Contractor shall prepare invoices on County Form 29A and shall submit them to the Executive Director with a certified statement of meals served as herein provided (including, but not limited to, breakfast, lunch, dinner, bag lunches, and any special detainee support services that were ordered by the Executive Director) on a daily basis for the calendar month in question. Invoices shall be submitted within five (5) business days after the close of each calendar month. The County will make all reasonable efforts to process invoices in a timely manner.

There will be one point of contact for certification of meals served weekly for each of the following Sheriff's departments: Department of Community Supervision and Intervention; Department of Impact Incarceration (Boot Camp); Department for Women's Justice Services and Department of Corrections. This point of contact will be identified after the award of the new contract and will be incorporated into an automated accounting system.

The contractor's certified statements shall be in a form acceptable to the County, including but not limited to electronic format that is part of a computerized food service management system and is compatible with the current or future jail management information system utilized by the CCDOC. and shall reflect the exact number of meals prepared, the exact number of meal served, the cost of each meal, any extraordinary costs incurred, such as equipment repair, unplanned use of small wares, any cost savings as a result of food substitutions, spot buying or recycling, and broken down as follows:

- *Actual number of CCDOC, DWJS, DCSI regular detainee breakfast meals served*
- *Actual number of CCDOC, DWJS, DCSI regular detainee bag lunch meals served*
- *Actual number of CCDOC, DWJS, DCSI regular detainee dinner meals served*
- *Actual number of Boot Camp breakfast meals served*
- *Actual number of Boot Camp lunch meals served*
- *Actual number of Boot Camp dinner meals served*

- ***Actual number of Court Services bag lunches served by Court Call***
- ***Actual number of detainees therapeutic/religious diet meals served***
- ***Actual number of staff meals served.***

ARAMARK understands and will comply. The invoices will be broken down to reflect the individual components, as specified. Please note that ARAMARK's proposed prices to the County factor the reasonable use of approved spot buys, similar to current practices, and the resulting substitutions.

SC-14

Insurance

A. General

The Contract shall procure and maintain the insurance required under this General Condition. In order to determine financial strength and reputation of insurance carriers, all companies providing the coverage required shall be licensed or approved by the Department of Insurance, State of Illinois, and shall have a financial rating no lower than VII and a policy holder's service rating no lower than (A-) as listed in A.M. Best's Key Rating Guide, current edition or interim report. Companies with ratings lower than (A-) VII will be acceptable only upon written consent of the Department of Risk Management.

B. Subrogation and Waiver

1. The Contractor shall require all policies of insurance that are in any way related to the work and are secured and maintained by Contractor and all tiers of subcontractors to include clauses providing that each underwriter shall waive all or its rights of recovery, under subrogation or otherwise, against County.

2. The Contractor shall waive all rights of recovery against the County, and Subcontractors which Contractor may have or acquired because of deductible clauses in or inadequacy of limits of any policies of insurance that are in any way related to the work and that are secured and maintained by Contractor.

3. The Contractor shall require all tiers of Subcontractors to waive the rights of recovery (as aforesaid waiver by Contractor) against the County and all tiers of Subcontractors.

C. Minimum Insurance Requirements of the Contractor

1. Prior to the commencement of the work, the Contractor, at its cost, shall secure and thereafter, except as otherwise provided herein, maintain at all times during the performance of this agreement the insurance specified in C.3 below, with the County, Contractor and Subcontractors of all tiers as insured parties and with limits not less than those specified below for each coverage.

2. Nothing contained in these insurance requirements is to be construed as limiting the extent of the Contractor's responsibility for payment of damages resulting from his/her operations under this contract. The Contractor shall advise all insurance companies to familiarize themselves with the conditions and provisions of this contract dealing with waivers of subrogation, insurance and indemnification. Failure of the Contractor to so notify these aforesaid insurance companies shall in no way relieve them from their obligations under this contract. The insurance purchased and maintained by the Contractor shall be primary and not excess or pro rata to any other insurance issued to Cook County.

3. The Contractor's insurance shall apply separately to each insured against whom claim is made or suit is brought, except with respect to the limits of the insurer's liability.

- *Worker's Compensation Insurance*

In accordance with the Laws of the State of Illinois or any other applicable jurisdiction, the Workers Compensation policy shall also include the following provisions:

The Workers Compensation policy shall also include the following provisions:

1. Employer's Liability coverae with a limit of not less than:

$1,000,000 each Accident

$1,000,000 each Employee

$1,000,000 Policy Limit for Disease

2. Broad form all states coverage

- *Commercial General Liability Insurance*

An occurrence form Commercial General Liability policy to cover bodily injury, personal injury and property damage liability.

The general Liability coverage shall have a combined bodily injury and property damage limit of not less than $1,000,000 per occurrence and $2,000,000 aggregate with the following provisions included:

1. *All premises and operations.*
2. *Contractor's Protective coverage for independent Contractors or Subcontractors employed by him/her (when applicable).*
3. *Broad Form Blanket, contractual liability for the obligations assumed in the Indemnification and Hold Harmless agreement, the Waiver of Subrogation section and the Insurance sectin found herein.*
4. *Products (including Food Products Liability) and Completed Operations coverage.*
5. *Employees included as additional insured.*
6. *Broad Form Property Damage Liability.*
7. *Cross Liability.*

- *Comprehensive Automobile Liability Insurance*

When any motor vehicles (owned, non-owned and hired) are used in connection with work to be peroformed, covering all owned, non-owned and hired automobiles, trucks, and trailers of the respective parties required to provide and maintain this insurance. Such insurance Contractor shall provide automobile liability coverage of not less than $1,000,000 per occurrence for bodily injury and property damage.

Liability - All Autos: Bodily Injury & Property Damage $1,000,000 per Occurrence

Uninsured / Underinsured Motorists: $1,000,000

- *Umbrella / Excess Liability Insurance*

In addition to the coverages and limits specified above, Contractor and Subcontactors of any tier shall secure and maintain an additional:

a. *$4,000,000 each occurrence for all liability*

b. $4,000,000 in the aggregate per policy year separately with respect to products and completed operations.

- *Additional Insured:*

(1) The County of Cook, Illinois; its elected officials

(2) The Employees of Cook County

The additional named insured shall be listed on the Commercial General Liability, Automobile and Umbrella/Excess Liability policies. For the Commercial General Liability and Umbrella/Excess liability insurance policies, the County of Cook shall have the rights of an Additional Insured as provided by ISO endorsement CG20 10. No other form will be accepted without expressed prior approval of Cook County.

The receipt of any certificate of insurance does not constitute agreement by the County that the insurance requirements in the Agreement have been fully met or that the insurance policies indicated on the certificate are in compliance with all requirements of this Agreement. The failure of the County to obtain certificates or other insurance evidence from Contractor shall not be deemed to be a waiver by the County.

D. Contractor Obligations

1. Contractor and all subcontractors shall not violate or knowingly permit to be violated any condition of the policies of insurance provided by the terms of this agreement and shall at all times satisfy the requirements of the insurance companies issuing them.

2. All requirements imposed by the policies referred to above upon and to be performed by the Contractor shall likewise be imposed upon, assumed and performed by each of the Subcontractors. Contractor and each Subcontractor shall execute with their subcontractors a written agreement which shall include all such requirements. Any "hold harmless" and "idemnity" clause must benefit and not be detrimental in any way to the County, and others so specifically identified in this agreement.

E. Insurance Notice, Costs and Losses

1. All policies of insurance which may be required under terms of this agreement to secure and maintain shall be endorsed to provide that the insurance company shall notify Cook County at least 30 days prior to the effective date of any cancellation or modification of such policies. Prior to the date on which Contractor commences performance of its part of the Work, Contractor shall cause to be furnished to the County certificates of insurance maintained by the Contractor and each such Subcontractor in connection with the performance of the Work. As and when the County may direct, copies of actual insurance policies or renewals or replacements shall be submitted to the County. All copies of policies, if any, and certificates of insurance submitted to the County shall be in a form and content acceptable to the County.

ARAMARK understands and will comply. Attached is ARAMARK's Sample Insurance Certificate.

ACORD™ CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY) 3/6/09

PRODUCER
Willis of Pennsylvania, Inc. tel:215-239-6812
Two Liberty Place fax:215-825-3661
50 S. 16th Street, Suite 2500
Philadelphia, PA 19102
sarah.sachs@willis.com

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW.

INSURED ARAMARK Correctional Services, LLC
ARAMARK Corporation
Its Divisions & Subsidiaries
ARAMARK Tower
1101 Market Street, 30th Floor
Philadelphia, PA 19107

INSURERS AFFORDING COVERAGE	NAIC #
INSURER A: ACE American Insurance Company	22667-003
INSURER B: Indemnity Insurance Co of North Amer	43575-001
INSURER C:	
INSURER D:	
INSURER E:	

COVERAGES

THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. AGGREGATE LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	ADD'L INSRD	TYPE OF INSURANCE	POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YY)	POLICY EXPIRATION DATE (MM/DD/YY)	LIMITS	
A		GENERAL LIABILITY	HDOG23725538	10/1/2008	10/1/2009	EACH OCCURRENCE	$ 2,000,000
		x COMMERCIAL GENERAL LIABILITY				DAMAGE TO RENTED PREMISES (Ea occurence)	$ Included
		CLAIMS MADE x OCCUR				MED EXP (Any one person)	$ 5,000
		x Liquor Law Liability				PERSONAL & ADV INJURY	$ 2,000,000
		x Vendors Liability				GENERAL AGGREGATE	$ None
		GEN'L AGGREGATE LIMIT APPLIES PER:				PRODUCTS - COMP/OP AGG	$ None
		POLICY PRO-JECT LOC	Includes Products/Completed Operations, Contractual Liability				
A		AUTOMOBILE LIABILITY	ISAH08242860	10/1/2008	10/1/2009	COMBINED SINGLE LIMIT (Ea accident)	$ 2,000,000
		x ANY AUTO					
		ALL OWNED AUTOS				BODILY INJURY (Per person)	$
		SCHEDULED AUTOS					
		HIRED AUTOS				BODILY INJURY (Per accident)	$
		NON-OWNED AUTOS					
		x Self-insured for auto physical damage				PROPERTY DAMAGE (Per accident)	$
		GARAGE LIABILITY				AUTO ONLY - EA ACCIDENT	$
		ANY AUTO				OTHER THAN AUTO ONLY: EA ACC	$
						AGG	$
A		EXCESS/UMBRELLA LIABILITY	(GL) XSLG23725496	10/1/2008	10/1/2009	EACH OCCURRENCE	$ 4,000,000
A		x OCCUR CLAIMS MADE	(AL) XSAH0830001A	10/1/2008	10/1/2009	AGGREGATE	$
							$
		DEDUCTIBLE					$
		RETENTION $					$
B		WORKERS COMPENSATION AND EMPLOYERS' LIABILITY	(AOS) WLRC43500405	10/1/2008	10/1/2009	x WC STATU-TORY LIMITS / OTH-ER	
A		ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED?	(CA) WLRC43500363	10/1/2008	10/1/2009	E.L. EACH ACCIDENT	$ 2,000,000
A		If yes, describe under SPECIAL PROVISIONS below	(WI) SCFC43500442	10/1/2008	10/1/2009	E.L. DISEASE - EA EMPLOYEE	$ 2,000,000
						E.L. DISEASE - POLICY LIMIT	$ 2,000,000
		OTHER					

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES / EXCLUSIONS ADDED BY ENDORSEMENT / SPECIAL PROVISIONS

Total Limit: $4,000,000
RFP #08-84-387 -Food Service for Inmate Meals - Cook County Sheriff Court Services

Upon award of contract, The County of Cook, Illinois; its elected officials, The Employees of Cook County Sheriff office will be included as additional insured with respect the liability arising out of ARAMARK's negligent act or omission.

CERTIFICATE HOLDER

This is a sample certificate indicating ARAMARK's coverage. Requests to modify the certificate may be accommodated in certain instances. It is necessary for the Risk Mgt. Dept. to review the insurance provisions and requirements contained in the contract prior to granting any modifications or extensions that are considered appropriate.

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, THE ISSUING INSURER WILL ENDEAVOR TO MAIL 30 DAYS WRITTEN NOTICE TO THE CERTIFICATE HOLDER NAMED TO THE LEFT, BUT FAILURE TO DO SO SHALL IMPOSE NO OBLIGATION OR LIABILITY OF ANY KIND UPON THE INSURER, ITS AGENTS OR REPRESENTATIVES.

AUTHORIZED REPRESENTATIVE

© ACORD CORPORATION 1988

IMPORTANT

If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

DISCLAIMER

The Certificate of Insurance on the reverse side of this form does not constitute a contract between the issuing insurer(s), authorized representative or producer, and the certificate holder, nor does it affirmatively or negatively amend, extend or alter the coverage afforded by the policies listed thereon.

SC-15

Food Service Employees

The Contractor shall provide a Food Service Director dedicated solely to this contract. With regard to the Central Kitchen, no less than two (2) managers with all requisite certifications under federal, state, county and local law for food service operation shall be on-site at all times on the 1st shift, (midnight - 8:00 a.m.) no less than three (3) managers at all times, on the 2nd shift, (8:00 a.m. - 4 p.m.) at least one (1) manager at all times on the 3rd shift (4:00 p.m. - 12 midnight) and sufficient non-management employees to meet all requirements of this food service contract, including proper supervision of detainee or offender workers. The contractor shall provide a daily staff assignment schedule for each shift to the Assistant Executive Director for Administration and Planning for the following week for the duration of this contract.

The Contractor shall provide a complete staffing plan which includes the total number of management staff, non-management staff and a location-organizational chart and job descriptions for all staff, and a set of Standard Operating Procedures. The contractor must develop and maintain standard operating procedures governing the daily routine and assignment of the various work areas within the Food Service. Delegation of authority within the Food Service will be clearly defined in the standard operating procedures.

The contractor shall hold a Food Service staff meeting at least monthly at the Central Kitchen, Division XI kitchen and Boot Camp kitchen. Minutes of each meeting will be recorded and forwarded to the Executive Director or his or her designee in the monthly report and to all contractor and CCDOC staff assigned to Central Kitchen, Division XI kitchen and Boot Camp kitchen. Staff meetings will be conducted with Union participation when required. The County respects any proprietary aspects to the Food Service staff meeting. The County seeks only that portion of the Food Service staff meeting minutes that is non-proprietary but which provides written confirmation of the date, tiem and locatin that all food service managers and employees are notified in a timely, consistent manner of changes or enforcement of federal, state or local law concerning food safety, sanitation, hygiene, security or other relevant matters.

With regard to the Division XI Kitchen, staffing must include at least one (1) Assistant Manager for the 1st shift (midnight - 8:00 a.m.), and one (1) manager for the 2nd shift (8:00 a.m. to 4 p.m.), and sufficient non-management employees to meet all requirements of this food service contract.

All Contractor Employees will be subject to search upon entering and leaving the facilities. All items carried into out of the facility should be in clear plastic bags. Items deemed contraband will be confiscated. Contractor's employees will be provided a detailed list of all contraband items. Contractor's employees, their personal articles, lockers and storage containers will be subject to search at any time. Contractor's employees violating contraband policy will have their security clearance revoked. Contractor employees exchanging contraband/illegal items with detainees will be subject to arrest and prosecution.

Failure of the contractor's employees to report for work must be compensated by assignment of properly qualified replacements. It is the County's desire that the Contractor submit a list of trained "Back Up" personnel, in order to provide advance clearance for security purposes.

The Contractor shall also provide full time, on site, a registered and licensed Dietitian, in the state of Illinois. Contractor's Dietitian shall not work in the capacity of a shift manager. The Contractor Dietitian's responsibilities shall include but not be limited to the following:

- *Manage the daily provision of therapeutic diets.*
- *Help resolve problems related to therapeutic diets.*
- *Monitor the HACCP program. Document related problems and structure.*
- *Monitor Quality Assurance and Sanitation. Document related problems and solutions*
- *Generate regular and therapeutic menus for use at CCDOC.*
- *Conduct in-service training for the contractor's employees and for details of who participate in the provision of servives CCDOC.*
- *Work with the CCDOC Dietitian and Cermak health care providers to resolve problems related to the food service operation.*
- *Monitor tray lines daily and help resolve related problems.*
- *Serve as a resource person for recipe development and solving production problems.*

The contractor shall contract with a certified licensed and bonded company (ies) to perform preventative maintenance and repairs to all food service equipment with a purchase value of $2,500 or more and a manufacturer's use life of two (2) or more years. Said company(ies) shall be professionally certified to maintain and repair said equipment. The contractor shall provide a repairman to maintain and repair all food service equipment with a purchase value under $2,500. Trade journeyman card (electrical, plumber, HVAC, industrial engineer, carpentry) shall serve as prima facie proof of certification for both the contracted company (ies) and the repairman employee. A copy of the preventative maintenance and repair contract(s) and journeyman card(s) must be provided to the CCDOC before the start of this contract. County ordinance requires that employees who perform the work of trademen are members of the relevant collective bargaining unit for that trade or are paid the prevailing wage for that trade. The County requires that all of its equipment, whether the purchase value is above or below $2,500.00, is properly handled, maintained, and repaired according to industry and manufacturer requirements.

The aforementioned staff shall be in attendance whenever the facilities are in operation and shall be assigned exclusively to the performance of Contractor's obligations under this contract, to assure quality performance. Any change in supervisory personnel must be cleared in advance and approved by the Executive Director. A complete roster of all employees' names and addresses shall be kept in the Contractor's site office and shall be updated and submitted electronically each month sent with the monthly report package to the Executive Director for his records due by the 1st of each month, listing both filed and vacant positions, staff names for all filled positions, and date entered on duty in current position.

The Food Service Director shall have had at least three (3) years experience in the field of food service management at a correctional facility providing food services to at least a two thousand (2,000) detainee population.

The Contractor shall not remove or reassign the Food Service Director from the Cook County Department of Corrections for a minimum period of one (1) year, without the advance written approval of the Director or unless requested by the Director.

ARAMARK understands and will comply.

Management and Staffing

ARAMARK's depth of management resources is unmatched in the industry. This support includes an array of technical support representatives, line-of-service leaders, people development personnel, recruiters, research and development personnel, district managers, and regional vice presidents. The result is that Cook County Sheriff's Department has access to an unsurpassed level of expertise and experience.

The ARAMARK Correctional Services Regional Management Team is comprised of highly professional managers who will provide the resources necessary to manage the operation. Following is ARAMARK's customized staffing plan for Cook County Sheriff's Department. Additionally, we have provided profiles and resumes of personnel who will support the food service operation at the Cook County Sheriff's Department. Also included in this section is an ARAMARK Correctional Services internal organizational chart.

Bakery

Employees	26-Feb	27-Feb	28-Feb	1-Mar	2-Mar	3-Mar	4-Mar	
Beasley, Angelic	Holiday	5:30a/2p	5:30a/2p			5:30a/2p	5:30a/2p	40:00
Dorantes, Justina	7:30a/3p	7:30a/3p	7:30a/3p	7:30a/3p	7:30a/3p			40:00
Marino, Alicia	7a/3:30p	7a/3:30p			7a/3:30p	7a/3:30p	7a/3:30p	40:00
Moreno, Consuelo	5:30a/2p	5:30a/2p	5:30a/2p			5:30a/2p	5:30a/2p	40:00
Ortiz, Maria	5:30a/1p			5:30a/1p	5:30a/1p	7:30a/3p	7:30a/3p	35:00
Torres, Elizabeth			7:30a/3p	6a/1:30p	6a/1:30p	7:30a/3p	7:30a/3p	35:00
Total Scheduled Hours	39:00	32:00	31:00	22:00	30:00	38:00	38:00	

Breakfast

Employees	26-Feb	27-Feb	28-Feb	1-Mar	2-Mar	3-Mar	4-Mar	
Anderson, Beverly			10p/5:30a	10p/5:30a	10p/5:30a	10p/5:30a	10p/5:30a	35:00
Bolling, Adrianne		12a/7:30a	12a/7:30a	12a/7:30a	12a/7:30a	12a/7:30a		35:00
Clarvoe, Walter								0:00
Hickey, Christina			9p/5:30a	9p/5:30a	9p/5:30a	9p/5:30a	9p/5:30a	40:00
Jackson, Dwayne	12a/7:30a	12a/7:30a			12a/7:30a	12a/7:30a	12a/7:30a	35:00
Lyons, Kimberly	9p/5:30a	9p/5:30a			9p/5:30a	9p/5:30a	9p/5:30a	40:00
Mcclendon, Bernice			11p/6:30a	11p/6:30a	11p/8:30a	11p/8:30a	11p/6:30a	39:00
Melgoza, Celinda	12a/7:30p	12a/7:30p	12a/7:30p	12a/7:30p	12a/7:30p			40:00
Mitchell, Todd	12a/7:30a	12a/7:30a	12a/7:30a	12a/7:30a			12a/7:30a	35:00
Sanchez, Raquel	10p/5:30a	10p/5:30a			10p/5:30a	10p/5:30a	10p/5:30a	35:00
Sanders, Denise	12:30a/8a	12:30a/8a	12:30a/8a	12:30a/8a	12:30a/8a			40:00
Total Scheduled Hours	45:00	52:00	52:00	52:00	69:00	53:00	51:00	

Diet Room

Employees	26-Feb	27-Feb	28-Feb	1-Mar	2-Mar	3-Mar	4-Mar	
Hernandez, Maria		9:30a/5p	9:30a/5p	9:30a/5p	7:30a/3p	7:30a/3p		35:00
Mora, Sandra	8:30a/4p	7:30a/3p			Vacation	Vacation	Vacation	38:00
Ojeda, Irma	6:30a/3p	6:30a/3p	6:30a/3p	6:30a/3p			6:30a/3p	40:00
Total Scheduled Hours	15:00	22:00	15:00	15:00	15:00	15:00	16:00	

Dinner

Employees	26-Feb	27-Feb	28-Feb	1-Mar	2-Mar	3-Mar	4-Mar	
Bennett, Meshell	8:30a/4p	8:30a/4p	8:30a/4p			8:30a/4p	8:30a/4p	35:00
Brown, Angie	9:30a/6p	9:30a/6p	9:30a/6p			9:30a/6p	9:30a/6p	40:00
Calderon, Elizabeth		9:30a/6p	9:30a/6p	9:30a/6p	9:30a/6p	9:30a/6p		40:00
Cobb, Earl			11a/6p	10:30a/6p	10:30a/6p	10:30a/6p	10:30a/6p	40:00
Ellis, Barbara	9:30a/6p	10:30a/6p	10:30a/6p			10:30a/6p	9:30a/6p	40:00
Johnson, Starshawn	10a/6:30p	10a/6:30p	10a/6:30p			10a/6:30p	10a/6:30p	40:00
Lyons, Antoinia	10:30a/6p	10:30a/6p	10:30a/6p	11a/6:30p	11a/6:30p			38:00
Mathews, Catina		8:30a/5p	8:30a/5p	9a/6:30p	9a/6:30p	8:30a/5p		40:00
Ortega, Pedro	9:30a/6p	9:30a/6p	9:30a/6p			8:30a/5p	8:30a/5p	40:00
Phillips, Dalonn	10a/5p			10a/5p	10a/5p	10a/5p	10a/5p	40:00
Ruiz, Maria		11a/6:30p	10:30a/6p	10:30a/6p	10:30a/6p	11a/6:30p		38:00
singleton, Janet	11a/6:30p			9a/4:30p	9a/4:30p	11a/6:30p	11a/6:30p	40:00

Total Scheduled Hours	63:00	70:00	79:00	55:00	55:00	86:00	63:00

Dish Room

Employees	26-Feb	27-Feb	28-Feb	1-Mar	2-Mar	3-Mar	4-Mar	
Baylock, Hermena	3a/10:30a	3a/10:30a	7:30a/3p			3a/10:30a	3a/10:30a	35:00
Gavin, Danita								0:00
Robinson, Thomas			6a/1:30p	6a/1:30p	6a/1:30p	6a/1:30p	7a/2:30p	35:00
Russell, Brian	7a/2:30p	6a/1:30p	6a/1:30p	6a/1:30p	6a/1:30p			35:00
Sims, Tinika	6a/1:30p	6a/1:30p	6a/1:30p	6a/1:30p			6a/1:30p	35:00
Taylor, Samuel		6a/2:30p	3a/11:30a	3a/11a	3a/11:30a	6:30a/3p		39:30 40.00
Willson, Tyas	6a/1:30p			6a/1:30p	6a/1:30p	6a/1:30p	6a/1:30p	35:00

Total Scheduled Hours	28:00	29:00	36:00	35:30	29:00	29:00	28:00

Dock

Employees	26-Feb	27-Feb	28-Feb	1-Mar	2-Mar	3-Mar	4-Mar	
Jimenez, Gerardo	6a/2:30p	6a/2:30p			6a/2:30p	6a/2:30p	6a/2:30p	40:00
Jimenez, Juan	6:30a/3p	6:30a/3p		8a/1p	6:30a/3p	6:30a/3p	6:30a/3p	45:00
Rivas, Miguel	7a/3:30p	7a/3:30p	8a/4:30p		7a/3:30p	8a/4:30p	8a/4:30p	48:00

Total Scheduled Hours	24:00	24:00	8:00	5:00	24:00	24:00	24:00

Sanitation

Employees	26-Feb	27-Feb	28-Feb	1-Mar	2-Mar	3-Mar	4-Mar	
Haynes, Johnny	4:30p/12a			4:30p/12a	4:30p/12a	4:30p/12a	4:30p/12a	35:00
Liberty, Patricia		4:30p/12a	4:30p/12a	4:30p/12a	4:30p/12a	4:30p/12a		35:00
Love, Stacy	12p/8:30p			12p/8:30p	12p/8:30p	9a/5:30p	12p/8:30p	40:00
Montgomery, Sebe	3:30p/12a			3:30p/12a	3:30p/12a	3:30p/12a	3:30p/12a	40:00
Moore, Phennies	4:30p/12a	4:30p/12a	4:30p/12a			4:30p/12a	4:30p/12a	35:00
Williams, Randy	3:30p/12a	3:30p/12a	3:30p/12a			3:30p/12a	3:30p/12a	40:00

Total Scheduled Hours	38:00	22:00	22:00	30:00	30:00	45:00	38:00

Our Team Bios

PRESIDENT, Tim Campbell
The President of Correctional Services is keenly interested in the performance of our operation and strives to deliver *"Operational Excellence"* at all of the correctional facilities we serve. Retention of existing clients, the successful measured growth of our division, supporting our team, and searching to locate and to retain the best team of talent available to serve our customers are the primary focuses of Tim Campbell.

SENIOR VICE PRESIDENT, Thomas Burns
Mr. Burns is responsible for all sales and marketing activities for the corrections division. He has also held the position of Regional Vice President for the corrections division overseeing on-site management teams and support staff to exceed clients' expectations.

VICE PRESIDENT OF FINANCE AND CHIEF FINANCIAL OFFICER, Dave Kimmel
Mr. Kimmel has fourteen (14) years of experience in finance and accounting roles in various industries and capacities. Before joining ARAMARK, Mr. Kimmel worked for Ernst & Young as a Senior Management in E&Y's Mergers and Acquisitions Advisory Group. Prior to that, he held various staff positions with both Ernst & Young and Arthur Anderson, serving a broad range of clients and industries. Mr. Kimmel is a Certified Public Accountant.

VICE PRESIDENT OF HUMAN RESOURCES, Susan Meier
The Vice President of Human Resources supports our on-site management team and our client with applicable information and assistance in regards to human resources policies and procedures, recruiting, handling employee grievances, incentive programs, training curriculums, and informing the field of changes to Federal Laws and guidelines affecting employees within our provided services.

REGIONAL VICE PRESIDENT, Jim Hinds
The Regional Vice President is responsible for overseeing the on-site management team and our support staff to assure we are meeting or exceeding our clients' expectations. The Regional Vice President reviews the operational performance of each account and meets with the client liaison to ensure we are meeting their objectives.

DIRECTOR OF PURCHASING, Carey Lieberman
Carey oversees ARAMARK purchasing programs for ARAMARK Correctional Services clients and provides support to our on-site management teams.

DIRECTOR OF MENU PROGRAMS, Kristin Busche
Kristin manages a staff of corrections dietitians responsible for menu planning, special diets, and operational standards. She develops product specifications and recipes based on contract requirements and nutritional standards. Kristin coordinates the effectiveness of the Quality Assurance Program as well as compliance with HACCP. Reporting directly to Ms. Busche is the on-site dietitian, Jacky Lang. She is responsible for assuring that ARAMARK is providing the written menu, meeting all diet requirements, and monitoring the HACCP requirements of the kitchen.

DIRECTOR OF BUSINESS DEVELOPMENT, Larry Bearden
The Director of Business Development is responsible for client retention, expanding and adding to our current business, and for growing our business with new clients within the marketplace. The Director of Business Development is responsible for the survey and proposal process. As the facilitator in new and re-bid business opportunities, the Director of Business Development must ensure ARAMARK that we are meeting or exceeding our customers' expectations, as well as establishing an avenue of lead generation. The Director of Business Development will meet with the client family to assure we are performing to the facility and Sheriff's Department expectations.

OVERSIGHT MANAGER, Anthony Caronchi
Mr. Caronchi is the Regional Finance Director for the Central Region, but with operational responsibility for the Cook County operation. He has been in constant communication with the Sheriff's Department's management team and has worked with the General Manager to consistently offer total quality improvement. He will be available at all times to the facility team, and he will work with the Department to assure the food service evolves with the facility's changing needs.

GENERAL MANAGER, Michael Anderson
The General Manager is responsible for supervising and directing all the activities of a food service operation in a manner that is consistent with client, corporate, and division policies and goals. The General Manager provides a food service program that consistently achieves client and division standards in sanitation, quantity, and quality of food and service, and safety and delivery of meals within the client's security restrictions. The General Manager also implements and maintains a client relations program designed to achieve consistently high levels of client and customer satisfaction. The General Manger directs all unit activity to "stay close to the customer" in order to satisfy his or her objectives and anticipate future needs. The General Manager listens and reacts promptly to real or perceived customer or client concerns.

TIM CAMPBELL
PRESIDENT

EXPERIENCE

1999-Present	ARAMARK Corporation
2004-Present	ARAMARK Correctional Services, LLC President
2002-2003	ARAMARK ServiceMaster Healthcare Services Executive Vice President
1999-2002	ARAMARK Facility Services Regional Vice President
1996-1999	Sodexho Services
1998-1999	Senior Vice President
1998-1999	Vice President of Campus Housing
1997-1998	Division Vice President of Business and Industry
1996-1997	Vice President of Sales and Business
1986-1996	Rollins, Inc.
1993-1996	Vice President Administrative and Service Operations
1992-1993	Group Vice President
1991-1992	Vice President of Human Resources
1989-1991	Director Payroll and Benefits
1988-1992	Assistant to Senior Vice President
1987-1988	Manager—Orkin Exterminating Company
1987-1987	Manager—Orkin Lawn Care
1986-1987	Senior Business Analyst

EDUCATION

1985	University of Georgia M.S. Electronic/Systems Engineering
1983	University of Georgia B.S. Engineering, Minor in Management Science/Operations Management Graduated Magna Cum Laude

THOMAS BURNS
SENIOR VICE PRESIDENT

EXPERIENCE

2004 to Present	ARAMARK Correctional Services, LLC
2007 to Present	Senior Vice President
2004 - 2007	Regional Vice President
1995 - 2003	Nestle Waters North America
2000 - 2003	Midwest Division General Manager
1998 - 2000	Texas Division Business Development Manager
1996 - 1998	Texas Division Marketing Manager
1995 - 1996	Central / South Texas District Sales Manager
1989 - 1995	Pepsi Cola, Inc.
1993 - 1995	South Texas Region Operations Manager
1991 - 1992	Key Account Sales Manager
1989 - 1991	San Antonio District Manager
1989	National Chemsearch Sales Representative
1985 - 1988	United States Army Captain, Field Artillery assigned to 2nd ACR in bavaria, West Germany

EDUCATION

University of Texas
Masters in Business Administration

Officer Training Course
Fort Sill, Oklahoma

Texas A&M University
Bachelor of Science

DAVE KIMMEL
VICE PRESIDENT OF FINANCE AND CFO

EXPERIENCE

2003 to Present	ARAMARK Corporation
2008 to Present	ARAMARK Correctional Services, LLC Vice President of Finance and Chief Financial Officer
2006 - 2008	Higher Education Associate Vice President, Finance and Accounting
2003 - 2006	Higher Education Director of Financial Planning and Analysis
1999 - 2003	Ernst & Young LLP Senior Manager
1997 - 1999	Arthur Anderson LLP Manager
1994 - 1997	Ernst & Young LLP Staff Auditor/Consultant

EDUCATION

1994	La Salle University Bachelor Degree in Accounting

PROFESSIONAL CERTIFICATIONS

Certified Public Accountant - Commonwealth of Pennsylvania

SUSAN MEIER
VICE PRESIDENT, HUMAN RESOURCES

EXPERIENCE

1999 to Present	ARAMARK Corporation
2006 to Present	ARAMARK Correctional Services, Inc. Vice President, Human Resources
2004-2006	ARAMARK Corporation Associate Vice President, Human Resources
2003-2004	Human Resources Director, Athens Olympics
1999-2003	Human Resources Director
1995-1999	Circuit City Stores, Inc.
1997-1999	Human Resources Director
1996-1997	Management Development Manager
1995-1996	Personnel Manager
1990-1995	G-N Distributing Company (McDonald's) Personnel Manager

EDUCATION

2002	St. Joseph's University Executive MBA
1990	Kent State University B.B.A, Human Resources

JIM HINDS
REGIONAL VICE PRESIDENT

EXPERIENCE

2007 to Present	ARAMARK Correctional Services, LLC Regional Vice President
1998 - 2006	Wendy's International, Inc. Division Vice President
1994 - 1998	Boston Chicken, Inc. Vice President of Operations
1993 - 1994	Pizza Hut, Inc. Area Manager
1989 - 1993	United States Army Executive Officer / Platoon Leader

EDUCATION

1989	University of Delaware Bachelor of Science - Business Administration

CAREY J. LIEBERMAN
PURCHASING DIRECTOR

EXPERIENCE

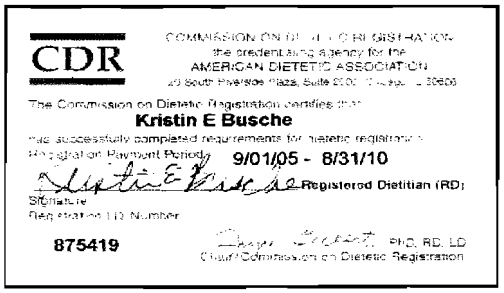
1992 - Present	ARAMARK Corporation
1999 - Present	ARAMARK Correctional Services, LLC Purchasing Director
	ARAMARK Corporation
1998 - 1999	Senior Regional Distribution Manager
1994 - 1998	Regional Distribution Manager - Eastern Region
1992 - 1994	Regional Distribution Manager - Western Region
1990 - 1992	Nutrition Management Services Company Vice President, Operations
1988 - 1990	Geriatric and Medical Centers Corporate Director, Food and Nutrition
1982 - 1988	Nutrition Management Services Company
1988 - 1988	Vice President, Operations - Retail Division
1985 - 1988	Director, Quality Assurance
1984 - 1985	District Manager
1982 - 1984	Director of Food Services
1978 - 1982	Red Coach Grill Restaurants General Manager
1975 -1978	Pizza Hut, Inc. General Manager

EDUCATION

1978	State University at Binghamtom Bachelor of Science—Management

KRISTIN BUSCHE
VICE PRESIDENT OF NUTRITION AND OPERATIONAL SUPPORT

EXPERIENCE


CDR
COMMISSION ON DIETETIC REGISTRATION
the credentialing agency for the
AMERICAN DIETETIC ASSOCIATION
The Commission on Dietetic Registration certifies that
Kristin E Busche
has successfully completed requirements for dietetic registration
Registration Payment Period 9/01/05 - 8/31/10
Signature Registered Dietitian (RD)
Registration ID Number
875419
PhD, RD, LD
Chair/Commission on Dietetic Registration

1997-Present	ARAMARK Correctional Services, LLC
2005-Present	Vice President of Nutrition and Operational Support
1999-2005	Corporate Dietitian
Summers 1997-1998	Dietitian's Assistant & Special Projects
Spring 1997	University of Illinois at Champaign-Urbana Teaching Assistant
Summers	Marionjoy Rehabilitation Hospitals and Clinics Diet Clerk

EDUCATION

2006	University of Illinois at Chicago Master of Business Administration - Candidate
1998	University of Illinois at Champaign-Urbana Bachelor of Science
1999	ARAMARK Dietetic Internship

PROFESSIONAL AFFILIATIONS

American Dietetic Association-R875419
American Correctional Food Service Association

LARRY BEARDEN
DIRECTOR OF BUSINESS DEVELOPMENT

EXPERIENCE

1972 to Present	ARAMARK Corporation
1992 to Present	ARAMARK Correctional Services, LLC
2008 to Present	Director of Business Development
2007 - 2008	Vice President of Municipal Business Development
2006-2007	Vice President of State Systems Development
1992-2006	Regional Sales Director
1972-1992	ARAMARK Business Services Division Sales Director

EDUCATION

Western Michigan University
Masters Degree

University of Michigan
Bachelor of Arts Degree

ANTHONY CARONCHI
OVERSIGHT MANAGER

EXPERIENCE

1996 to Present	ARAMARK Correctional Services, LLC
1998-Present	Director of Regional Finance
1996-1998	Financial Analyst
1996-1996	Staff Accountant
1995-1996	MASSMUTUAL Life Insurance Company Intern
Summer 1994	Lawrence Simon and Company Intern

EDUCATION

Miami University-Oxford, OH
Bachelor of Business Administration
Major in Finance

JACKY LANG
ON-SITE DIETITIAN

EXPERIENCE

2007 to Present	ARAMARK Correctional Services, LLC Registered Dietitian Cook County Jail, Chicago, Illinois
2006	Camp Empire Lake (Thetford, Vermont) Nutrition Coach
2005	Camp Kingsmont (Amherst, Massachusetts) Nutrition Intern

EDUCATION

2009 to Present	Roosevelt University Masters of Business Administration - Management
2006	University of Illinois at Urbana-Champaign Bachelor of Food Science and Human Nutrition - Dietitics
2006 - 2007	ARAMARK Dietetic Internship Kansas City, Missouri

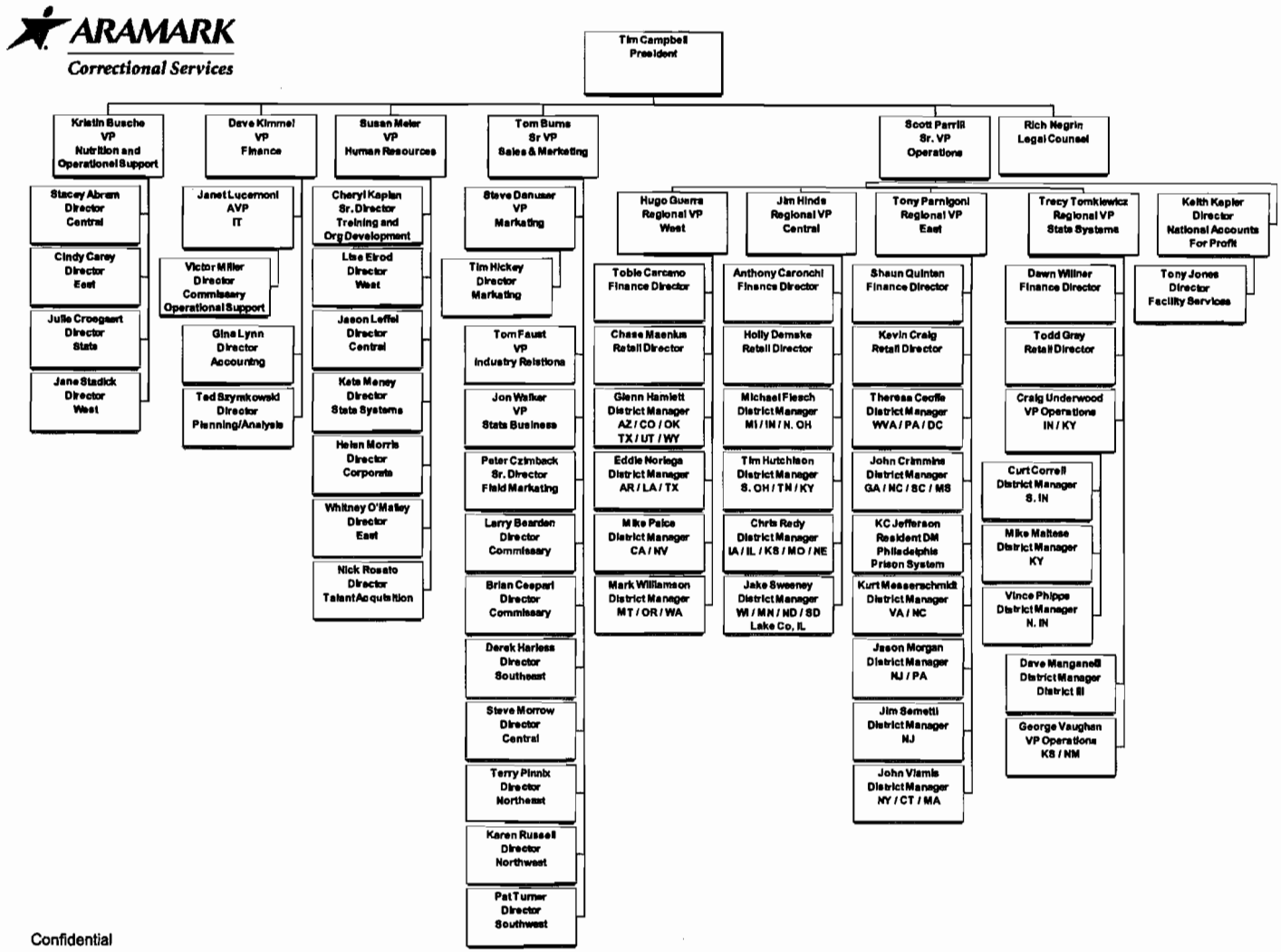
VOLUNTEER ACTIVITY

2008 to Present	Gluten Free Restaurant Awareness Program Resource Person

MICHAEL ANDERSON
GENERAL MANAGER

EXPERIENCE

2004 to Present	ARAMARK Correctional Services, LLC
2006 to Present	General Manager Cook County Department of Corrections
2005 - 2006	General Manager
2004 - 2005	Food Service Director
2003 - 2004	Yeatts Contract Company Independent Sales Representative / Project Manager
2000 - 2003	TGI Friday's Restaurant Manager
1983 - 2003	United States Navy
2000 - 2003	United States Navy Contracting Officer's Representative



Confidential
Feb 2009

Offering Vast Expertise of Our People Resources

ARAMARK's excellent record of client retention, as well as the number of partnerships that we have had long term, demonstrates our ability to meet customer requirements. We have served:

- ☆ 6 clients for 40 years or more.
- ☆ 20 clients for 30 years or more.
- ☆ 64 clients for 25 years or more.
- ☆ 160 clients for 10 years or more.

Division Resources

ARAMARK's management support services structure is a distinguishing benefit of partnering with ARAMARK. Specifically:

- ☆ The entire inventory of support and expertise is focused on the individual ARAMARK Front Line Manager. ARAMARK provides this individual state-of-the-art management tools and ready access to expert assistance and consultation.
- ☆ ARAMARK has invested heavily in the leadership quality of our support resources—both systems and people. We intend to ensure they remain firmly on the leading edge and set the standard for our industry.
- ☆ In areas other than quality, standards, and compliance, flexibility is virtually unlimited in the application of our systems and programs. Our responsiveness is the key to your control.

Our people resources include experts and support in the following areas:

- ☆ **Human Resources**—Provides support to ARAMARK's Front-Line Managers by managing and developing competitive compensation and benefits programs, and conducting salary and wage surveys. This group develops training programs to meet the needs of ARAMARK managers and hourly employees. This group also develops recruiting programs. Other responsibilities include management succession planning, human resources audits, employee opinion surveys, EEO compliance, and affirmative action plans. ARAMARK's Management Development Review (MDR) system and programs for appraisal and performance development are also handled in this group.
- ☆ **Training**—Develops and refines ARAMARK in-service and management training curricula and ensures that appropriate and ongoing training is available to all employees.
- ☆ **Accounting**—Establishes, coordinates, and administers a plan for control of operations. The group provides tools for both client and internal management reporting to compare performance with operating plans and budgets. The team formulates accounting policies, coordinates systems and procedures, and prepares operating data and special reports as required. Accounting also ensures protection of the business's assets through internal control, internal auditing, and proper insurance coverage.

- ☆ **Information Technology and Support Services**—Develops and supports all computerized system applications for operations. ARAMARK annually invests significant research and development capital into technology and systems.

- ☆ **Marketing**—Develops marketing concepts and services, and communicates topical issues and market trends to field operations. Our marketing staff monitors satisfaction through ongoing client surveys. The marketing team also surveys the marketplace to understand the needs and issues facing organizations, especially as they relate to support services.

- ☆ **Business Development**—Responsible for the sales strategy and implementation of all new business development activities. This group analyzes industry trends and coordinates market research activities and tracks sales and related market statistics. This group supports STAR Team audits and rebids at current accounts and establishes public relations with industry organizations and affiliations.

Corporate Resources

ARAMARK has invested in a broad support staff of experts at the corporate level to provide expertise applicable across multiple ARAMARK divisions, including:

- ☆ **Information Technology (IT) Systems Specialists**—Provide development and support for ARAMARK's software management systems and ensure that ARAMARK's systems remain at the forefront of the industry.

- ☆ **Purchasing Specialists**—Establish standards and negotiate national and regional agreements ensuring competitive pricing and high-quality standards.

- ☆ **Equipment Engineers**—Provide testing, evaluation, and calibration of equipment and methods, ensuring clients of immediate application of advanced technology and expert advice.

- ☆ **Safety Engineers and Risk Management Specialists**—Implement risk management programs to control and prevent employee injuries and vehicle accidents. They are also responsible for training on OSHA compliance.

- ☆ **Labor Relations Attorneys**—Monitor, negotiate, and administer labor agreements and guide efforts to maintain fair and harmonious relations between labor and management.

- ☆ **Security Specialists**—Assist field operations in the development and implementation of loss prevention systems (for both products and cash). ARAMARK field level security personnel conduct investigations when necessary.

- ☆ **Internal Auditors and Analysts**—Secure the controls of the central accounting system to ensure validity and consistency.

- ☆ **Facility Analysts and Interior Designers**—Plan the efficient layout of production facilities, recommend delivery systems, develop functional designs of dining areas, and provide distributor pricing for equipment procurement on behalf of ARAMARK clients.

- ☆ **Sanitation Experts**—Responsible for research and development of sanitation programs, and they provide training in housekeeping and safe food-handling procedures.

ARAMARK recognizes that the challenges the facility faces are unique to Cook County Sheriff's Department and the community; therefore we tailor our solutions to facility specific requirements. Flexibility is at the core of our approach. As a part of the facility team, we do not dictate solutions; we tailor our service to help address specific needs and goals.

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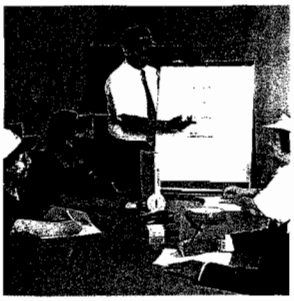

Training of All Contractor Employees

All new employees must attend forty (40) hours of orientation/training during the first six (6) months of assignment under this Contract. The contractor will ensure minimally that all Food Service staff has access to the Illinois Food Sanitation Code and the U.S. Public Health Service Food Code and all directives and standards referenced in this policy. The contractor will develop a training program that ensures staff are aware of the policies and procedures required to perform their assigned duties and equipment training will contain: (i) Proper operation, cleaning, and sanitizing of all equipment; (ii) the inherent dangers of each piece of equipment; (iii) Symptoms of equipment malfunction; and (iv) Staff responsibility to immediately report all hazards, malfunctioning equipment, or unsafe conditions to their supervisors. Contractor must make all new employees available to receive an additional eight (8) hours of training from the County related to security, contraband, disciplinary reports, and other specialized issues. Annual training of a minimum of forty (40) hours each year shall also be provided by the Contractor, with the specified training topics and curriculum as approved by Executive Director prior to provision of training.

All employees trained by the Contractor must be documented and meet current published ACA guidelines. A training plan shall be submitted as part of the Bid Proposal, demonstrating how Contractor would comply with the requirements of this section. A report of completed training and issued certificates will be submitted by the contractor to the Executive Director and his or her designee by the 10th of day of the quarter (January, March, June and September).

ARAMARK understands and will comply.

Employee Training and Development

ARAMARK processes and programs will provide Cook County Sheriff's Department with well-trained, highly motivated personnel. Our goal is to attract, select, develop, and retain a diverse team that performs to its highest potential. After recruiting and selecting the best of the best, we focus on the development of each employee—to prepare workers for their present job responsibilities while setting the stage for continuous career growth. To help people develop, we have established the foremost multi-level employee training program in the service industry. We allocate substantial corporate resources for recruiting, selecting, training, skills development, and motivational programs for our staff. We will provide Cook County Sheriff's Department with reduced turnover, reduced injuries, and improved service delivery.

The following documents can be located in the appendices section of this proposal.

- ☆ ARAMARK EEO Summary
- ☆ ARAMARK Job Descriptions
- ☆ ARAMARK Employee Handbook
- ☆ ARAMARK Employee Benefits Overview

Offering Comprehensive Management Training

ARAMARK Correctional Services, LLC, provides a full spectrum of quality training and development for employees in accordance with ACA guidelines. New managers start with an orientation program, On Your Mark. This program introduces new managers to ARAMARK. Next, the new Correctional Services manager begins LEAD, ARAMARK Correctional Services' new manager training program. During this program, the new manager is assigned to a qualified trainer and qualified training site to be trained and coached for a food service management position with ARAMARK Correctional Services.

There are other training programs that management employees are provided on an ongoing basis such as ServSafe, Human Resources Workshops, Leadership Development, Safety, Security, Accident Prevention, First Aid, Chemicals, and Fire Safety. These programs are delivered through classroom training, meetings, self-study, videotape, reading, and professional associations. All training is conducted on a regular basis to meet, at a minimum, the 40-hour ACA annual training requirement. All training is documented and kept on record when completed.

Below are sample lesson plans that are delivered through the Corrections Division handbook. Through our best practices approach to continuous improvement, ARAMARK has initiated web-based training programs. We utilize this web training to ensure the latest correctional industry technology and process enhancements are available to our management and staff throughout the term of this contract.

Lesson Plan: Management Skills—Detainees

Objectives: To understand the background of detainees; understand how detainees are faced with fear, anxiety, and loss of privacy, constant contact with others.

Assignment: Read *Games Criminals Play*; review handbook from location with manager; prepare an detainee orientation briefing on Correctional Services.

References: *Games Criminals Play,* Corrections Division Handbook, Training Films: *I Live in a Prison, Doing Time—Life as an detainee, New Man at Millersville.*

Lesson Plan: Management Skills—Security

Objectives: To become aware of the importance of security in a corrections facility; to understand the Training Facilities Security Program; to learn the management actions required to develop and implement a Security Program; to prepare a written report on security and a security briefing.

References: Corrections Division Handbook; Location Security Program; Security Training Program.

Lesson Plan: The American Jail—Its Origins and Development Objective

Objectives: The student is expected to know and understand how the historical development of jails in the United States contributed to the problems jails faced in the 1990's. The student is expected to know and understand the role of jails in the American Criminal Justice System.

References: Corrections Division Handbook

Lesson Plan: Staffing/Facility Analysis

Objectives: To understand all the factors that must be considered when staffing an account; to conduct a facility analysis of the training location; to conduct a detailed physical review of the labor paying special attention to factors that impact the amount and skill level of the work force; to prepare a written report on all the factors that impact staffing.

References: ARAMARK Correctional Services Staffing Manual; Corrections Division Handbook; Location Contract.

Lesson Plan: Staffing Scheduling

Objectives: To gain an understanding of the proper steps involved in efficiently staffing a location; to be able to write position descriptions and work routines; to develop a manning table for the training location.

References: ARAMARK Correctional Services Staffing Manual; Corrections Division Handbook.

Lesson Plan: Staffing/Hiring

Objectives: To understand and be able to use the four major sources of new employees; to learn and practice the steps involved in the interview process; to review the hiring process with the training director.

References: ARAMARK Correctional Services Staffing Manual; Corrections Division Handbook.

Lesson Plan: Staffing/Training Evaluation

Objectives: To understand the importance of orientation; to be able to conduct an orientation session; to conduct a training session following the recommended training process; to become familiar with the principles involved in evaluating performance, progressive discipline, termination.

References: ARAMARK Correctional Services Staffing Manual; Corrections Division Handbook.

Non-Management Training

In addition to management training and development, ARAMARK Correctional Services, LLC, provides complete training and development for all levels of employees. New employees start with an orientation program. This program introduces new employees to ARAMARK and the client's specific operation. Next, the new Correctional Services employees are trained through Operational Excellence Food Service Road Maps, which include detailed standards that must be met. This acts not only as a training tool, but as a job description as well. Additionally, detailed in-service lesson plans have been developed for supervisor and detainees called the 15-Minute Training Series. During this program, the new employee is either trained by a manager or a Lead Supervisor, or a combination. Both of the programs have been copyrighted and trademarked for the exclusive use of ARAMARK.

There are other training programs that non-management personnel are provided on an ongoing basis such as food safety, employee safety, security, accident prevention, first aid, and fire safety. These programs are delivered through in-service training sessions typically held on location. All training is conducted on a regular basis to meet, at a minimum, the 40-hour ACA annual training requirement. All training is documented and kept on record when completed. Following this page is a sample annual training plan.

ARAMARK will provide its proprietary training to all employees, Handling Offender Manipulation Effectively (H.O.M.E.), designed to prevent fraternization by the employees and helping them understand the tactics detainees use to manipulate them. As we have rolled it out, we have found our employees much better prepared to deal with detainees. We believe that once 100% of our employees are trained with H.O.M.E., our loss of employees for fraternization or contraband issues will be virtually zero.

Annual Training Plan for Cook County Department of Corrections

Detainee Supervision - 10 Hours

Lockup USA Video Series

1. Today's Detainee (Parts 1&2)
2. Being Aware Of The Con Game
3. Dealing With Detainees At Holiday Time

American Correctional Association - "Correctional Industries Handbook" And "Correctional Supervision"

1. Management In a Correctional Setting
2. Detainee Supervision Skills
3. Training Detainee Workers
4. Interpersonal Communication

Key / Tool Control - 3 Hours

"ACA Food Service Manual"

1. Preventing Escapes
2. Record Keeping/Inventory Of Keys/Tools
3. Key/Tool Replacement
4. Key/Tool Control Guidelines

Contraband / Security - 3 Hours

"ACA Food Service Manual and ACA Line Supervisors Handbook"

1.Staff/Detainee Safety
2. Prohibited/Dangerous Food Items
3. Delivery Procedures
4. Storeroom Security

Lockup USA Video

1. "Detainees Cookbook"

Medical Diets - 4 Hours

ARAMARK Diet Handbook

1. Types of Diets
2. Diet Authorization
3. Modifications
4. Religious Diets
5. Record Keeping

ACA Food Service Manual

1. Nutrition
2. Food Preparation

Detainee Training Skills - 4 Hours

ARAMARK Correctional Managers Handbook

1. Detainee Job Descriptions
2. Orientation To The Kitchen
3. Training Plan
4. Types of Training

ACA Line Supervisors Handbook

1. Build a Training Schedule
2. Teach Detainees How To Learn
3. OJT Training
4. Classroom Training

On Your Mark

Objectives:
Provide a fun and interactive way for new managers to meet co-workers, gain a better understanding of the large & dynamic company they have joined and how to utilize their skills to make a difference & achieve career goals. ALL participants receive handouts on benefits contacts, acronym dictionary, description of each Line of Business, employee referral program and more. Participants are also able to network with other new ARAMARK managers.

Topics:
- ☆ Mission One
- ☆ Company History & "Dreamers & Doers" video.
- ☆ Our Vision, Guiding Principles, Definition of Diversity, and Principles for Valuing Diversity
- ☆ Company Structure and Lines of Business Discussion, "We Can Do it All" video
- ☆ ARAMARK's "Wow" benefits (tuition reimbursement, discounts, etc) appear on the screen throughout the day (rather than a module on benefits)
- ☆ How YOU can make a difference to the business: Founders Fund, Volunteer opportunities
- ☆ Career Opportunities and how to find them
- ☆ Training & Development Opportunities and how to take advantage of them
- ☆ How to stay on track with performance: Key Success Measures, Management Dimensions and the Career Management Process.
- ☆ Rewards for performance: Promotions, Incentives, Merit Increases
- ☆ 401(k)
- ☆ "Continuing Your Adventure" Fax back completed sheet (optional homework) and receive a prize

Target Audience:
Front Line Managers

Length:
1 Day (10:00 am to 3:30 pm)

Lead

Description:
LEADERSHIP EXCELLENCE AND DEVELOPMENT FOR NEW CORRECTIONAL SERVICES MANAGERS

LEAD is an action-learning program which introduces new managers to our business, systems and language. Participants are assigned to a Training Site where they will be coached and trained by experienced managers.

- ☆ Correctional Food Production Management
- ☆ Accounting and Profitability
- ☆ Sanitation
- ☆ Safety and Security
- ☆ Human Resources
- ☆ Technology
- ☆ Juvenile Facilities
- ☆ Commissary Operations

LEAD employs a variety of learning methods including structured one-on-one instruction, videotape, self-study, CD-ROM and readings.

Objective:
- ☆ To prepare new managers to successfully run a Correctional Services account.
- ☆ To enhance managerial skills.
- ☆ To provide a consistent means of training new managers in ARAMARK Correctional Services

Target Audience:
Employees new to management or new to ARAMARK Correctional Services

Length:
Approximately 6-8 weeks

ServSafe

Description:
SERVSAFE APPLIED FOOD SERVICE SANITATION CERTIFICATION

- ☆ This workshop is a comprehensive and up-to-date food safety and sanitation certification course.

The following modules are included:

- ☆ Introduction to Food Safety
- ☆ Personal Hygiene
- ☆ Managing Food Safety: A Practical Approach to Hazard Analysis Critical Control Point (HACCP)
- ☆ Receiving and Storage
- ☆ Preparation, Cooking, Service, Proper Cleaning and Sanitizing

Objectives:
- ☆ To reinforce the "urgency" of safe food handling.
- ☆ To teach food safety and sanitation techniques to new managers and reinforce techniques to experienced managers.

Target Audience:
Food Service Supervisors and Managers

Length:
2 days

Advanced Leadership Development Program (ADLP)

Who should attend:
GM and similar staff levels with MDR rating of Candidate for Promotion or Demonstrates Potential who have potential to assume multi-service/unit responsibility. Also Managers new to multi-service/unit responsibility with MDR rating of Solid Contributor.

Program Description:
ALDP addresses the skills needed to successfully manage complex and/or multi-unit accounts. Participants assess their current strengths and developmental needs, as well as work on Application Projects. Outcomes are presented on the final day.

Program topics are:

- ☆ Leadership Development Planning
- ☆ Interpersonal Effectiveness
- ☆ Financial Management
- ☆ Client Relations
- ☆ Change Management
- ☆ Leveling
- ☆ Commitment to Diversity

Leadership Development Program (LDP)

Who should attend:
Managers who have primary or secondary responsibility for day-to-day client relationships AND Headquarters or Regional Staff Managers (Band 6& 7).

Program Description:
LDP develops leadership skills, financial management skills and improving client relations. Includes and Application Project that will help participants reach business objectives.

Program topics are:

- ☆ The Mission One – Team Challenge
- ☆ Leadership Development Survey /Career Management Strategies
- ☆ Situational Leadership
- ☆ Leading Change/Mobilizing Teams
- ☆ Financial Management - Zodiak Game
- ☆ Creating Unlimited Partnerships
- ☆ Leading Diversity

Building Leadership Skills (BLS)

Who should attend:
Front-line supervisors & managers (Band 7 & 8)

Program Description:
BLS addresses handling increasing responsibilities in an efficient, effective and legal way.

Program topics are:

- ☆ Introduction to Leadership
- ☆ Understanding Diversity
- ☆ Understanding Behavior
- ☆ Interactive Communication
- ☆ Coaching for Performance
- ☆ Leveling
- ☆ Time Challenged
- ☆ Conflict Resolution
- ☆ Managing Change
- ☆ The BLS Challenge

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Use of Detainees

The Contractor shall provide qualified Contractor staff in sufficient numbers to provide the full range of food services at all times during the term of the Contract, and may take into consideration assistance Contractor may receive from detainees who may be permitted to assist Contractor in the delivery of Contractor's services.

The Director will make available, without cost to Contractor, a pool of up to 250 detainees per 24 hour period. The estimated number of meals under the current contract was set to approximately 13,743,000. The estimated number of meals fo the proposed contract has been lowered to 11,360,000, lower than the current contract. In addition, the current number of detainees, without an adequate work assignment poses a security problem. It is expected that the Contractor will provide adequate staffing to supervise and ensure delivery of ordered meals which are estimated to be 11,360,000 meals per year.

If additional (over 250) detainees are required by the Contractor, the Contractor will compensate the County based upon current detainee payroll rates in effect at the time. The current detainee payroll rate is $4.00 per shift of work. Contractor may elect to assign any and all such detainees to food services operations. In the event that a group of detainees or a detainee is rejected, that group or individual will not count against the daily detainee labor pool. Only accepted detainees, who actually work will be counted against the daily detainee labor pool. In the event Contractor elects to utilize detainees to assist Contractor in providing services under this Contract, Contractor shall be fully responsible for the training and supervision of all assigned detainees. Said training shall include instruction as follows:

- ***Food preparation and handling procedures***
- ***Sanitation and proper grooming***
- ***Energy conservation methods***
- ***Recycling***
- ***Handling waste and properly recycling non-waste materials during the preparation and service of meals.***

- *Conduct and following rules*
- *Any other area the Contractor deems necessary for the performance of this contract*

The Contractor may at its discretion assign or reject any or all detainees on any given shift.

Central Kitchen and Division 11 Food Line and Sandwich Production Monitors.

One Contractor non-management employee shall be assigned to monitor each of the six (6) food lines in the Central Kitchen and to each of the two (2) food lines in the Division 11 kitchen while in operation. With respect to lunches, at least two Contractor non-management employees shall be assigned to supervise sandwich production. These Contractor employees shall be in addition to the detainees who are assigned to assist in providing services in these areas.

Central Kitchen Dishroom. Specifically, no less than five (5) Contractor employees shall be present in the Central Kitchen's dishroom during its operation. These Contractor employees shall be in addition to the detainees who are assigned to assist in providing services in these areas.

Division 11 Dishwash Area. No less than two (2) Contractor employees shall be present in Division 11's dishwash area during its operation. These Contractor employees shall be in addition to the detainees who are assigned to assist in providing services in these areas.

Boot Camp. In addition to Contractor employees, Contractor is expected to utilize Detainees to assist in providing Contractor services in the Boot Camp. The estimated number of detainees who will be available in the Boot Camp, and the shifts during which they will be available, is as follows:

Shift	*Times*	*# Detainees*
First	*9:30 PM - 5:30 AM*	*0*
Second	*5:30 AM - 1:30 PM*	*12*
Third	*1:30 PM - 9:30 PM*	*12*

Div. V and XI Officers Dining Room. The Officers Dining Rooms are located in Div. V and Div. XI, and are in operation for three meals, each served for a period of at least four hours. These two (2) Officers' dining rooms must be operated by civilian staff only (no detainees).

Boot Camp Officers Dining Area. *The Officers' dining area in the Boot Camp shall serve meals to officers from 5:00 a.m. - 8:00 p.m. Boot Camp detainees do participate in the operation of the Boot Camp Officers Dining Area.*

Use of Detainees Generally. *Contractor's pricing hereunder shall assume that Contractor shall utilize both Contractor staff and assigned detainees. Prior to beginning operations under this Contract, the Contractor shall submit to the County a description of the nature and function of each of the posts to which such detainees would be assigned within the Contractor's food service operations.*

Contractor shall provide a daily staffing assignment schedule for each shift.

Contractor shall be fully responsible for training and supervision of all assigned detainees in the performance of the assigned task. The assigned tasks shall be consistent with the post descriptions for detainee workers included in the Contractor's submittal as described in the preceding paragraph, and may be updated from time to time. Contractor may at its discretion assign or reject any or all detainees on any given shift.

Upon request Contractor shall cooperate, provide input and participate with county in the design and implementation of a Food Service Training program for detainees of the CCDOC. Prior to the beginning operations under this Contract, Contractor shall identify any food service training curricula for detainees that it provides or participates in at similar locations. Training must meet ACA standards. Certificates should be provided to those detainees who participate in the full training.

Contractor shall indemnify and hold harmless, the County, its officials, officers, employees and agents from and against all liability for loss, costs, damages, injuries and claims which may in any way arise or result from the Contractor's use of detainees in the food service operation at CCDOC, whether or not such liability is attributable to any act or negligence by Contractor, its officers, employees, agents, consultants, sub-contractors, vendors, owners or shareholders. Notwithstanding the foregoing indemnities, the Contractor shall not be liable under this clause where liability results solely from a breach of security. The indemnities herein provide for are in addition to all other indemnities provided for by these contract documents.

The orientation for all detainee workers should include the areas of 1) recipes, weights and measures, 2) preventing waste, 3) cleaning and sanitation, 4) safety and security in food service, and 5) basic food service training in their assigned work area, e.g., grill cooking, egg cookery, sandwich preparation, salad

preparation, deep fat frying, tray wash operation, pot and pan washing, meat cookery, or vegetable preparation.

The full training program for detainee workers who will be available to work for ten or more days should include the above-references orientation areas with expanded exposure to 1) sanitation, safety, and security (food borne illness, personal hygiene, hand washing, safe food handling techniques, cleaning and sanitizing, kitchen safety and security rules), 2) proper equipment use, including its operation (acquaintance with control switches, usage of equipment (use of proper utensils, operating parts), filling and emptying product from equipment, what to avoid when operating), sanitation (cleaning procedures, sanitizing), and safety (following manufacturer's and OSHA's standards for operation), 3) safety equipment operation, 4) injury prevention (preventing falls and strains), 5) fire safety, 6) cooking methods and food preparation (functions of food materials, using the standard recipe), 7) quality food service, 8) handling complaints, and 9) job preparation skills.

ARAMARK understands and will comply. See "Staffing Charts" for ARAMARK employees in response to SC 15.

Detainee Training and Supervision

ARAMARK Correctional Services supervises detainee workers in more than 90 percent of our facilities. It is a cost-effective alternative to an all civilian staff, and our experience in this area will ensure effective detainee supervision.

ARAMARK Correctional Services recognizes that any correctional food service using detainee workers must practice rigid enforcement of rules and regulations; monitor detainee behavior; and closely supervise workers to ensure maximum productivity. Without constant supervision, contraband increases and the food service operation is chaotic. Correctional institutions using detainee labor face an ever-changing workforce. To provide continuity of service and to facilitate training, ARAMARK Correctional Services' managers will prepare a standard work routine for each position. This work description tells the detainee what to do by the time of day. By coordinating all routines, the manager ensures each job will be completed every day.

For a new detainee, we supplement the routine sheet with verbal instructions and demonstrations. Most detainees have never worked in food service; some are illiterate and need help getting started. Routines, however, can help them stay on track. The time preparing these routines is well spent. The four steps of training apply to detainees as well as to any other employees:

- ☆ Prepare the detainee for training.
- ☆ Present the job.
- ☆ Observe the detainee's performance.
- ☆ Follow-up with additional instruction based upon observation of performance.

Detainee Supervision and Training

It is the policy of ARAMARK Correctional Services that all detainees, while on assignment, are carefully supervised, and that all detainees under the supervision of food service staff receive proper guidance, direction, and training. The following procedures are in effect for supervising detainees at the facility who are involved in the food service area:

- ☆ All detainees will be required to maintain necessary sanitary and safety standards in accordance with OSHA requirements and other related health safety standards.
- ☆ Under no circumstances will an detainee be given the authority to have control over other detainees, and all detainees should be carefully supervised when handling utensils, especially cutlery. Full tool control should be maintained and shadow boards used when applicable.
- ☆ Under no circumstances will detainees be allowed to carelessly serve other detainees, waste food, or show favoritism toward other detainees. Food should be served in a manner which all detainees receive their appropriate portion.

For those detainees who create disciplinary problems, immediate disciplinary action will be taken and necessary disciplinary reports prepared. Only properly screened detainees are allowed in the kitchen.

Training Detainees

The Detainee Training Program will be offered to all detainees assigned as workers to the food service operation. The participants should exhibit adequate comprehension skills to function as a useful entity in the kitchen. Development of the on-site hands-on training program will be executed and coordinated by the ARAMARK manager on site. Evaluation of progress will be through observation of actual ability to perform. A certificate will be given upon satisfactory completion of the program, per the specifications. ARAMARK is prepared to give basic food service training in these areas: grill cooking; egg cookery; sandwich preparation; salad preparation; deep fat frying; dish machine operation; pot and pan washing; meat cookery; vegetable preparation; recipes, weights and measure; preventing waste; cleaning and sanitation; safety in food service.

Detainee Pre-service Meeting

A pre-service meeting with the detainee workers will be held before serving each meal. A diagram of food placement on the tray will be prepared by management prior to service and reviewed during the pre-service meeting, to inform each detainee server of item placement. Use of the diagram reduces confusion when more than one item is in a tray compartment. It illustrates where each is placed and which item will be on top. During this meeting, temperatures of each item will be checked and, if necessary, corrections made. Detainee workers restocking the line during service will check product temperature and correct any deficiencies before adding food to the line. Detainee workers will be shown the appropriate serving utensils, which are reviewed during the meeting.

Philosophy of Detainee Supervision

The ARAMARK Correctional Services manager's attitude toward detainees should be one of authority and dignity. When giving directives, profanity and vulgarity shall never be used. Managers should not encourage or sympathize with detainee complaints and should refrain from giving detainees any advice about personal or family matters. In these circumstances, the manager should report the complaints or problems to the appropriate correctional officer. The ARAMARK Correctional Services manager never becomes a correctional officer or deputy. However, the managers must be alert to problems that might develop within the facility and be responsive to them. Although members of ARAMARK Correctional Services management are not correctional officers, their authority should be evident to detainees. Setting the right example in work style and in standards of performance are essential. While authority must be handled cautiously, an honest, firm, and fair approach will establish authority without imposing it. Rules and regulations should be established and always upheld. As the leader, the manager must treat detainee workers as paid civilians. He or she is aware that detainees, given the opportunity, will take advantage of any situation.

Detainee Four Step Training Method

Step 1—Preparation

- ☆ Prepare presentation.
- ☆ Why is it important? How does it relate to overall team?
- ☆ Objectives of the work project: outline key points and operation standards.
- ☆ Explain what should be learned by the end of training.
- ☆ Prepare to explain the project in a logical manner.
- ☆ Review to check for understanding and offer a conclusion.
- ☆ Summarize key points.
- ☆ Provide supplies, equipment, smallwares, and other tools.
- ☆ Place students at ease and be ready to listen.
- ☆ Create interest and explain the importance of the project.

Step 2—Explanation of Demonstration

- ☆ Demonstrate the work project.
- ☆ Use simple language.
- ☆ Explain the reasons.
- ☆ Set the standards for performance.

Step 3—Performance

- ☆ Perform the detainee work project.
- ☆ Correct errors but maintain the detainee's self-esteem.
- ☆ Reverse roles: have the detainee explain to the trainer what we are doing wrong, what sequence he is doing it in, and why he is doing it that way.
- ☆ Allow for additional practice.

Step 4—Follow Up

- ☆ Allow each person to practice.
- ☆ Encourage questions and check for understanding.
- ☆ Confirm standards and evaluate performance.

Finally

Taking time and effort to use the four-step training method with detainees saves time in retraining. It is a proven training tool. Used correctly, this process will deliver well-trained detainees every time.

Detainee Training for Kitchen Equipment Operations

Equipment

- ☆ Acquaintance with control switches
- ☆ Discuss maximum or minimum for requirement (i.e., hot or cold)
- ☆ Usage of equipment
- ☆ Using proper utensils
- ☆ Operating parts
- ☆ Method for filling and emptying product from equipment
- ☆ Items to avoid when operating (e.g., not over-heating grills)

Cleaning

- ☆ Familiarization with tear down
- ☆ What needs to be taken apart
- ☆ How to put back together
- ☆ Areas to avoid while cleaning
- ☆ See cleaning schedules

Sanitizing

- ☆ Proper methods
- ☆ Proper chemicals

Safety

- ☆ According to manufacturers' and OSHA's standards for operation
- ☆ Proper use of safety equipment and cleaning of equipment for operation

Safety Rules

Safety rules will be enforced at all times each day.

- ☆ Each worker must take a shower before reporting to work each morning.
- ☆ Authorized head-ware must be worn while on duty at all times.
- ☆ Each worker must be clean shaven, and fingernails must be kept neat and clean.
- ☆ No smoking is allowed in the kitchen except in the designated area.
- ☆ No eating is allowed in the kitchen. The break room should be used for snacks and beverages at the authorized time.
- ☆ Operation of kitchen equipment will only be allowed after the worker has been instructed on the proper methods and safety precautions.
- ☆ Any worker abusing equipment will be removed from kitchen work status.
- ☆ Workers will abide by all facility and ARAMARK Correctional Services rules and regulations while in the kitchen.
- ☆ No horse play or fighting allowed.
- ☆ A clean uniform is to be worn daily along with the appropriate shoes (no open toes).
- ☆ Workers attempting to remove food from the kitchen area to take back to their housing area for use in bartering shall be dealt with in accordance with facility procedures.
- ☆ Foul language will not be used in the kitchen area.
- ☆ Workers shall abide by their posted work schedules and job descriptions unless directed otherwise by food service personnel.
- ☆ ARAMARK will respect each worker and expects the same from the workers.
- ☆ Workers observed attempting to send oversize portions out of the kitchen shall be removed from the kitchen status.
- ☆ Workers are required to perform any duty assigned by ARAMARK personnel whenever and wherever necessary.
- ☆ No gratuities will be given to detainees for working in the kitchen.

- ☆ All detainees should practice safety procedures at all times while in the kitchen.
- ☆ Cook supervisors on duty are required to monitor and ensure that all safety procedures are adhered to.
- ☆ All detainees should be made aware of safety rules before starting work.
- ☆ Detainee kitchen workers are subject to strip search or pat-down search according to the rules and regulations of the facility.
- ☆ No running will be allowed in the kitchen.
- ☆ All floors will be kept clean and dry at all times. If water or food is spilled on the floor, it will be cleaned up immediately. The motto: If you mess it up, clean it up.
- ☆ A first-aid kit will be kept in the office and maintained continuously.
- ☆ All injuries are to be reported to the front-line manager no matter how minor or major.
- ☆ Ensure carts are not overloaded; and no Aladdin trays are overlooked.
- ☆ Heavy items will be stored on bottom shelves; light items will be stored on top. Use care when opening boxes or crates with nails.
- ☆ When operating machinery, use special care.
- ☆ All equipment should be kept in good working order.
- ☆ When cleaning equipment or machinery, make sure the machine is unplugged or turned off.
- ☆ Check all equipment to ensure it is re-plugged before turning it on.
- ☆ Keep hands away from mixers and grinder.
- ☆ When cleaning the Buffalo Chopper or slicer, ensure the machine is off and unplugged.

Cleaning Of The Kitchen

- ☆ The entire kitchen will be kept clean and sanitary at all times.
- ☆ Detainees assigned to sanitation will be responsible for keeping the kitchen floors, tables, walls, and equipment clean at all times.
- ☆ All kitchen equipment and floors shall remain clean through each shift change.
- ☆ Each shift sanitation person will be responsible for keeping a clean unit.

Safety In Food Preparation

- ☆ When handling hot items, use clean dry towels.
- ☆ When lifting lid covers on steam pots, lift the lid cover away from oneself to avoid steam coming up in your face.
- ☆ All equipment will be cleaned after each use.
- ☆ When lifting a heavy item, another person should assist in lifting.
- ☆ Hot water from the coffee urn should be drawn slowly.
- ☆ Be sure stoves are turned off when not in use.
- ☆ Make sure pans are not overfilled.
- ☆ No horse play is allowed in the kitchen area.
- ☆ Make sure all equipment is kept in good working condition.
- ☆ Report any hazardous conditions immediately to the supervisor on duty.
- ☆ Make sure all tables and floors are kept clean at all times.
- ☆ The supervisors are responsible for the supervising of all food preparation.
- ☆ Ovens and stoves are to be cleaned on a regular basis.

Food Contact Surface

- ☆ All food surfaces, such as tables, equipment, and utensils, will be kept clean and sanitized after each use.
- ☆ Hands will be kept clean and sanitary while preparing the food.
- ☆ Clean gloves will be used when handling the food.
- ☆ Food dropped on the floor will be thrown away.
- ☆ A clean spoon will be used each time to test food.
- ☆ All toilet facilities in the immediate area of the kitchen and all hand washing sinks will bear the sign: ALL KITCHEN WORKERS MUST WASH HANDS BEFORE RETURNING TO WORK.
- ☆ All surfaces will be cleaned with solution and sanitizing solution.

Housekeeping

It is difficult to work in a cluttered kitchen. Kitchen workers must follow these rules:

- ☆ Keep paper and food off the floors. Ensure enough trash containers are available and they are emptied periodically, washed, and new liners inserted.
- ☆ Large scale dry sweeping should not occur while food is being prepared.
- ☆ Dust rises in the air and will settle on the food and worktables.
- ☆ Spilled dry food should be swept up immediately by the person responsible.
- ☆ Wet food spilled on the floor should be wiped up immediately.
- ☆ Worktables should be cleared and wiped off as the preparation progresses. Do not allow soiled pots, utensils, towels, or empty cans to accumulate. This limits work space and hinders production.
- ☆ Surplus equipment should be put in storage and not take up space in the kitchen.
- ☆ Condiments and other ingredients should be returned to their proper place after use.
- ☆ Surplus items should be returned to the stockroom for safe keeping.
- ☆ Table drawers must be kept clean and orderly. Articles that cannot be disposed of must not be accumulated.
- ☆ Splatters on walls should be wiped off immediately.
- ☆ Grease traps are to be checked and cleaned weekly.
- ☆ Light fixtures are to be cleaned weekly.

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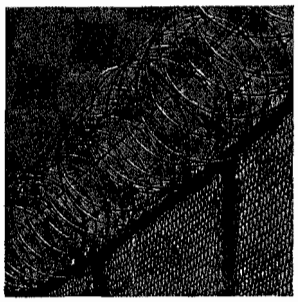
Health Requirements

Contractor shall at Contractor's cost provide evidence to County's satisfaction of medical screening through a recent health examination for all of Contractor's employees, subcontractors, agents and representatives prior to their assignment, and all such employees, subcontractors, agents and representatives shall be in satisfactory health, free of disease as required in accordance with proper food handling and public health standards, and shall be free of open infected wounds.

ARAMARK understands and will comply. Records of health screenings will be kept in each employees's files and made available to the facility for audit as required.

SC-19



Security

In light of the security responsibility of the CCDOC, the County reserves the right to observe Vendor's operations, inspect Vendor's facilities, and questions Vendor's personnel. Moreover, Vendor agrees to abide by any and all CCDOC rules and regulations, procedures and General Orders, as well as any directives by Owner regarding Vendor's performance under these contract documents.

The Executive Director and his designees shall be responsible for security both within and outside the Central Kitchen, Division XI, Boot Camp, and shall be entitled to remove any or all detainee(s) at any time from the kitchen or food service assignment, if in his discretion the detainee(s) presence poses or creates a security risk. The Director shall be entitled to restrict detainee access to any location within CCDOC.

The Contractor should be aware that security issues are paramount within the facility, and thus Contractor shall have written policies identifying security implementation issues, and shall promptly notify the designated CCDOC staff of any security problems or any supervision issues having a potential impact upon security. County shall provide copies to the Contractor of all applicable security policies and shall expect compliance with all related requirements.

All employees shall be thoroughly screened by the Contractor and shall have passed a criminal background check satisfactory to the Executive Director before commencing work at the CCDOC. This is due to their potential contact with detainees and staff, and other matters relating to security at the CCDOC facilities.

All of the Contractor's employees, who will be assigned to work at the Cook County Department of Corrections must be drug tested prior to security clearance at the Cook County Department of Corrections and subject to random drug testing by the Sheriff Office, as the Sheriff Office see fit.

ARAMARK understands and will comply.

Safety, Security, and Sanitation

Security, of course, is the primary concern to the facility administration. Following is an overview of SARAMARK Correctional Services' standard security procedures. If any of these procedures does not mesh with facility policy, we will modify our program to fit those of the facility.

All food service staff must function in accordance with the security policies, procedures, and guidelines of the facility. All components of the security procedures must be understood in depth, thereby eliminating breaches of security. The employee must obtain a security clearance as a condition to hire.

The Front- Line Manager will arrange security briefings for new employees upon hire. The security briefing program will be at the discretion of the facility as to length and time. Documentation of the security briefing will be placed in each employee's personnel file.

Drug screening will be mandated as per the specifications.

Monthly Security Briefings

Security briefings are presented to each employee every month. Sample topics of those briefings include:

- ☆ Securing of doors and gates
- ☆ Badges and identification
- ☆ Securing of cells and lockdown
- ☆ Discipline of detainees and food service responsibility
- ☆ Corrections officers—stations and relief
- ☆ Classification of detainees—housing assignments
- ☆ Various privilege levels of detainees
- ☆ Corrections officers' rounds
- ☆ Shakedown and contraband
- ☆ Detainees'and detainees' visiting privileges
- ☆ Emergencies—response to facility fights, escapes, and detainee or detainee injuries
- ☆ Daily count routine
- ☆ Use of force on detainees and detainees
- ☆ Court procedures
- ☆ Bookings, processing, and arraignment
- ☆ Transfer of detainees to another facility

- ☆ Detainee worker status

Security Procedures

ARAMARK Correctional Services maintains a stringent security policy for all personnel that must be adhered to by all employees. As a company that specializes in working on the "inside," we are cognizant of the need for strict security policies in a correctional food service operation.

It is our standard policy to:

- ☆ Utilize secured shadow boards for serving and preparation utensilss.
- ☆ Maintain strict control over food products that could be used in making contraband.
- ☆ Eliminate the use of food products as detainee currency.
- ☆ Subject our employees to required background checks for employment within the institution.
- ☆ Review our security procedures and training on a regular basis with the facility to assure compliance with the facility's standards.
- ☆ Require each employee to sign an affirmation regarding his or her duties relative to security and continued employment. Security clearance is a condition of employment with ARAMARK Correctional Services.
- ☆ Ensure that all members of the food service staff function in accordance with the security policies, procedures, and guidelines of the facility.

Security Institutional Procedure

Written institutional procedures relating to custody and security are adopted by the Front Line Manager in cooperation with Cook County Sheriff's Department staff to include:

- ☆ Buildings and areas considered within the supervisory, management, and maintenance control of the Food Service Department.
- ☆ Detainee traffic both within and outside the department, which includes detainee workers as well as the general population.
- ☆ Detainee behavior, including the posting and enforcement of work rules and regulations.
- ☆ Control of supplies, including ordering, storage, movement, and proper utilization of all items for which the Food Service Department has responsibility.
- ☆ Control of hot items, such as knives, cleavers, tableware and other utensils, having a custodial hazard potential.
- ☆ The Front Line Manager will work closely with the correctional staff to maintain a uniform approach to custody and security.

Contraband and Potential Weapons

Certain items have a greater value within correctional facilities than in the outside world. Generally, these items have barter value, can be used to produce a forbidden product such as alcohol, or can be used in an escape attempt. These materials are known collectively as contraband. Each ARAMARK Front-Line Manager must be aware of the facility considers contraband. In general, however, some items are excluded or controlled in all correctional facilities. If the kitchen has drawers with inserts, the inserts should be removed to prevent storage of contraband.

Medication

Medication includes all prescription and non-prescription medicines, as well as syringes. If secured, aspirin is allowed in some units.

Potential Weapons

Any article that could be used as a weapon is considered contraband (i.e. knives, fingernail files, scissors, razors, hammers, chisels, forks, spoons and pot lids). In effect, any item that can be concealed in a person's clothing, anything that can be sharpened or broken to achieve a sharp edge, or item used to hurt someone is considered to be a potential weapon.

Shadow Boards

Store all kitchen knives, cleavers, and sharpening stones on locked shadow boards in a highly visible location. Knives should also be tethered to work areas. Detainees should not leave the area, even for meal service, until all equipment is in place. A Front Line Manager should mentally catalog all potential weapons in the kitchen and should know where each item is at all times.

Food Related Items

Certain items should be locked in storage areas and issued only as needed, because they can be used to produce contraband products or used in an attempted escape. These include yeast, raisins, nutmeg, mace, cinnamon, chili powder, pepper, alcohol-based extracts, sugar, and all chemicals. Wherever practical, lock up all spices. Powdered milk, cream, and even instant potatoes can be ignited and used as a weapon.

Cigarettes

In many facilities, cigarettes are the most popular form of contraband.

Chemicals

Cleaning chemicals are also potential weapons.

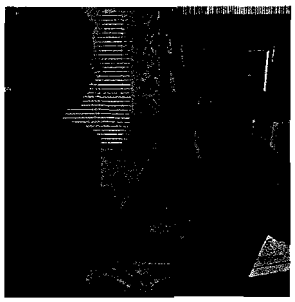
Sanitation and Food Safety Manual

ARAMARK Correctional Services believes that a safe work place is essential. The Sanitation and Food Safety Manual mandates frequent inspections by the Food Service Director. Our Safety Awareness Program is part of our ongoing corporate goals with employees receiving recognition throughout the year for maintaining a safe and accident-free operation.

Sanitation is critically important to a correctional institution. ARAMARK Food Support Services will develop an intense sanitation schedule for the food service operation. Our sanitation program involves more than elbow grease and strong soap. Acceptable results require an ongoing program of training and supervision.

Each ARAMARK director has in his possession an ARAMARK Food Support Services Sanitation and Food Safety Manual. The manual is in constant use as a management training guide for new employees and for the continuous retraining of existing employees. The manual is available for facility review upon request.

SC-20



Energy Conservation

The Contractor's work force shall perform services in such a manner as to conserve electricity, gas, water and steam. Under Federal standards for food service at detainee facilities and under County ordinance (Cook County Code, Sec. 34-241, et seq.), County agencies and their Contractors are directed to recycle and utilize fibrous (paper and cardboard), plastic, metal and other materials that are recyclable. Food waste is another example of a recyclable material. It will be the Contractor's responsibility to notify the CCDOC Engineer-on-duty when an area is vacated, so that lights and ventilation can be shut down. As part of the scope of operations under the Agreement, the Contractor shall structure and implement a recycling plan meeting all existing legal guidelines.

ARAMARK understands and will comply. Following is an overview of our general energy resource and management philosophy.

Energy Conservation and Resource Management

From the moment a food service facility opens in the morning until the last customer is gone, the clean up crew has finished, and the manager leaves for the night, the food service business is a heavy consumer of energy. Its freezers, refrigerators, and alarm systems are draining energy supplies twenty-four (24) hours a day.

Much of a food service's energy needs are essential; energy is an unavoidable cost of doing business. However, it is also true that there is potentially considerable waste and inefficiency in our daily use of energy that results in increased costs and unnecessary depletion of energy supplies. Equipment modification or replacement is one proven method of reducing energy costs, but there is a less costly method of conserving energy that will produce results. All that is required are slight changes in the manner we use this resources by implementing the following guidelines.

- ☆ Cook in the largest volume possible.
- ☆ Cook at the lowest temperature that still yields satisfactory results.

- ☆ Use steam cookery as much as possible as it is the most efficient form of energy.
- ☆ Avoid unnecessary, open frying, broiling, and griddle cooking.
- ☆ Reduce heat loss by carefully monitoring preheat times.
- ☆ Turn off equipment when not in use.
- ☆ Yellow gas flames mean poor combustion. Adjust the unit.
- ☆ Heat only the part of range needed for immediate use.
- ☆ Clean griddles frequently.
- ☆ Filter fryer oil after each use.
- ☆ Re-calibrate all cooking equipment thermostats.
- ☆ Clean fryers and heating tubes frequently.
- ☆ Do not cook bulk frozen foods and meats. Defrost them first.
- ☆ Use overhead heat lamps only when necessary.
- ☆ Do not turn equipment on high to preheat. It consumes more energy.
- ☆ Turn down heat as soon as food begins to boil and maintain liquids at a simmer.
- ☆ Load entire ovens at once and quickly. Avoid drops in interior temperature.
- ☆ Rely on a timer when cooking. Avoid opening the door to check food.
- ☆ Do not overload equipment. Crowded food takes longer to cook, wasting energy.

Cooking

Approximately 50 percent of the total energy consumed in a food service facility is used to cook and store food. Most of this energy is used by the cooking equipment. Unfortunately, 60 percent of this energy is lost to the kitchen and is not used to actually cook the food. We can substantially reduce this loss by adopting the following standards into the procedures required to produce our product.

Refrigeration

- ☆ Open doors as seldom as possible. Try to plan ahead and take out or replace several items at one time.
- ☆ Allow hot food to cool briefly in the room, in accordance with safe handling practices, before refrigerating or freezing.
- ☆ Check gaskets for damage and remove accumulated debris. A piece of paper inserted between the gasket and the door frame should resist withdrawal when the door is closed. Make this test around all sides of the door, even the hinged side.

- ☆ Be sure the items stored in refrigerated walk-in rooms are correctly stored, 8" above the floor, 12" down from the ceiling, and 2" clear of wall, to provide adequate air circulation for cooling.
- ☆ Install strip curtains on all walk-in doors.

Lighting

Turn off unnecessary lights and re-lamp to a lower voltage bulb wherever possible. Remove fluorescent bulbs in areas where rows of ceiling lights exist. When removing tubes from fixtures holding four fluorescent tubes, remove two tubes in each fixture rather than all the tubes in alternate fixtures to retain even lighting level in the room.

Dishwashing

Dishwashing and utensil sanitation consume about 13 percent of a food facilities energy budget. This energy usage can be reduced by doing the following:

- ☆ Wait for enough dishes and utensils for a full load. Do not half load a dishwasher.
- ☆ Automatic devices can be installed on dishwashers to shut down the unit should it be left running when the operator leaves the area.
- ☆ Be sure the dish machine has a pre-programmed rinse cycle or a final rinse control device.
- ☆ Use a wetting agent for drying in lieu of a power dryer.
- ☆ Check temperature readings on dish machine periodically. If required, adjust to manufacturers suggested temperatures or local health code requirements.
- ☆ Be sure that adequate water pressure is supplied to the dish machine and check to see whether a pressure reducing valve is needed. Dishes will not rinse thoroughly if the pressure is too low and high water pressure will waste heated water.

Hoods

Due to the primary function of the unit, exhaust hoods are the largest single users of energy in a food service facility. For this reason, care must be exercised in their use. Turn off the exhaust fan when not required, saving energy and easing the load on the heating and cooling system as a result of drawing less air from the kitchen. Change and clean filters frequently. Lubricate fan motors and adjust fan belts periodically. Make sure the exhaust stack is professionally cleaned at least semi-annually.

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Inspections and Reports

At the end of each quarter during the term of the Agreement (or more frequently if deemed necessary by the Executive Director), the Executive Director shall designate representatives to function as a formal inspection and evaluation team. This team will have no fewer that two representatives, including the Assistant Executive Director for Administration and Planning and the Sheriff's Director of Contract Compliance. The first team will be designated within thirty (30) days of the award to the contract. This team shall evaluate food portion sizes, food temperature and compliance with health and safety issues. This inspection will include daily and weekly signed check-off list by the Food Services Director of completed cleaning/sanitation, equipment maintenance and facility maintenance performed. Also as a part of this evaluation, the team shall meet with detainees to review their needs and desires regarding food services. A report will then be prepared by the Executive Director and forwarded to the Contractor for implementation. Additional inspections (scheduled or unscheduled) may be conducted by the County or any persons authorized by the County or the Executive Director at any time during the term of the Agreement. All findings submitted to the Contractor shall be responded to in writing.

Scheduled Report Submission. The following reports are required to be transmitted in electronic format via the CCDOC intranet system from the contractor to the Executive Director and his or her inspection and evaluation team and the Sheriff's Office Director of Contract Compliance:

(1) Master Menus must be received within thirty (30) days of the award of this contract and annually thereafter upon the anniversary date of the contract award date.

(2) Monthly Reports – Usage Report Summary and the Monthly Staff Meeting Minutes will be transmitted by the 10th of each month.

(3) Staff Roster. A complete roster of all employees' names and addresses shall be kept in the Contractor's site office and shall be updated and submitted electronically each month sent with the monthly report package to the Executive Director for his records due by the 1st of each month, listing both filled and vacant positions, staff names for all filled positions, and date entered on duty in current position.

(4) Standard Operating Procedures.

(5) Food Service Staff Meeting Minutes. Minutes of each meeting will be recorded and forwarded to the Executive Director or his or her designee in the monthly report and to all contractor and CCDOC staff assigned to Central Kitchen, Division XI kitchen and Boot Camp kitchen. Staff meeting will be conducted with Union participation when required.

(6) Staff work schedules and staff assignment and any changes to staff work schedules or assignments will be derived and posted in accordance with SC-15 and any applicable laws.

(7) Staff Training. A report of completed training and issued certificates will be submitted by the contractor to the Executive Director and his or her designee by the 10th of day of the quarter (January, March, June and September).

(8) Detainee Training

a. Initial Job Orientation Training. Each detainee assigned to work in Food Service will receive initial job orientation training, which shall include equipment training, and a report of completed training and issued certificates will be submitted by the contractor to the Executive Director and his or her designee by the 10th of each month.

(9) Daily and Weekly Cleaning Schedules. Cleaning schedules will be developed by the contractor listing cleaning of areas and equipment in the Central Kitchen, Division XI, Boot Camp, ODRs, storage areas, elevator and dock areas, crawl space that are required to maintain high levels of sanitation. Daily and weekly cleaning schedules will be developed with consideration of fair and equitable distribution of all shift responsibilities. Cleaning schedules will list the specific cleaning assignment, day, and shift during which the work will be completed. Temporary modifications to the cleaning schedule may be made with the Executive Director's or his or her designee's written concurrence.

ARAMARK understands and will comply. See also the discussion of employee training in response to SC - 16, above.

ARAMARK

QUALITY ASSESSMENT OF AN INMATE TRAY

FOOD DISTRIBUTION USED _____ DATE _____

MEAL _____ HOLDING TIME _____

ITEM	SOUP	MEAT	CASSEROLE	POTATO	VEG	OLEO	SALAD	FRUIT	BEV. H	BEV. C
1. TEMPERATURE										
A) STANDARD	180	160	175	160	160	40	45	40	185	40
B) ACTUAL										
2. PORTIONS STANDARD										
SIZES ACTUAL										
3. APPEARANCE OF FOODS										
4. TASTE & AROMA										
5. REMARKS (Missing Items, Etc.)										

6. TRAY ACCOMPANIMENTS

TRAY _____ TRAY COVER _____ PLASTIC WARE _____

7. OVERALL QUALITY

EXCELLENT _____ VERY GOOD _____ GOOD _____ FAIR _____ POOR _____

8. RECOMMENDED CORRECTIONS

_____

9. LIST RE-OCCURRING PROBLEMS

_____

* GRADE ON A SCALE OF 1 TO 4: 1=POOR, 2=FAIR, 3=GOOD, 4=EXCELLENT

SIGNATURE OF ASSESSOR _____

COPY TO : UNIT MANAGER
DISTRICT MANAGER

SC-22

Key Control

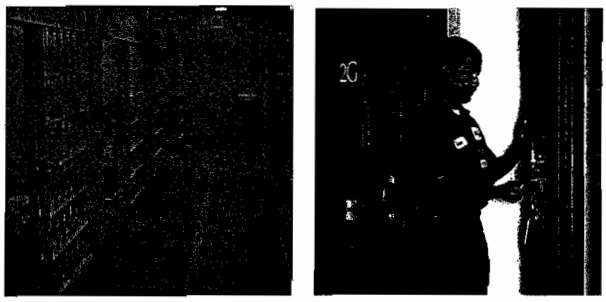
CCDOC shall have control of all perimeter keys, locks and security. The Contractor shall have keys and access to those areas where foods are stored and processed. It is the County's intent that the Contractor have control of and access to the Central Kitchen, Division XI Kitchen and Boot Camp Kitchen, except for matters related to security, fire protection and building repair; in these specific instances, the Executive Director shall have absolute control. Cost for replacement of lost keys and other costs related directly to security costs stemming from lost keys by the Contractor employees will be borne solely by the Contractor.

ARAMARK understands and will comply.

Key Control

Front-Line Managers should have a set of internal security keys to walk-ins, storerooms, spice cabinets, and so on. Main control should also have a set that is kept in a sealed envelope. When the seal is broken for an extra key, a report is filed. Detainees should never receive keys to storage areas or have access to keys. All external security keys for doors and loading docks should be in the possession of correctional officers only. ARAMARK personnel should never have the responsibility of these keys. Special attention will be given to keys used in the Food Service department. Keys will be affixed to the belt with a choker chain and kept in a pouch or pocket. Keys will be drawn from the control room upon entering on duty. A name sheet will be required when keys are issued by the control room officer. When going off duty, the Front Line Manager will return the keys to the control room.

SC-23



Contingency Planning

Each bidder shall submit with the bid proposal a Contingency Plan for providing service in the event of lockdowns, strikes by Contractor's employees, riots, fire, power failure or other catastrophic events that may curtail or impact on the normal operation of the detention facility. Contingency Plans shall include the Contractor's plans for providing uninterrupted food services including, but not limited to, designation of offsite locations for food preparation where necessary; alternative staffing plans; and any other proposals to demonstrate Contractor's capability of responding to catastrophic occurrences. The Contingency Plan shall outline step by step the Contractor's plan of action, listing (when appropriate) names, phone numbers and addresses of contacts.

ARAMARK understands and will comply.

Emergency Procedures

No food service operation in a correctional facility will fulfill the needs of the facility unless it can react to emergency situations. Because ARAMARK Correctional Services has a variety of correctional clients across the country, we have at one time or another experienced emergency situations that have included client employee strikes, blizzards, tornadoes, power failures, public transportation strikes, floods, and hurricanes.

In all situations, we have contingency plans that allow us to continue service in spite of extreme circumstances. In addition, we have the unique ability to call upon our sister companies for support, equipment, and alternative preparation sites, if needed. This includes support from nearby correctional facilities such as Kane County, but also other line of business locations such as University of Illinois, Chicago and Loyola University.

It is the intention of ARAMARK Correctional Services to provide our regular menu on time unless this becomes absolutely impossible. ARAMARK has several safeguards built into our program to ensure continuity.

In the event that the facility is not operable, ARAMARK Correctional Services submits the following overview of our emergency plans. A short-term contingency menu developed by the District Manager and the ARAMARK Dietitian will be submitted for your approval upon award of the contract. The menu is designed for service on paper-ware.

ARAMARK would immediately implement a three-day menu on disposable dishes until resumption of service. In the event of a longer disruption, the three-day menu could be repeated. Refrigeration would be maintained by the use of dry ice and cubed ice purchases from our purveyors. The Food Service Management and Operation Agreement usually specifies that the County will bear any additional cost incurred during an emergency. No refrigeration, steam, or cooking gas is needed. The menu assumes that potable water is available for food preparation. All attempts to follow this basic menu pattern will be made. Appropriate changes will be made by the Front Line Manager for the emergency at hand.

Utility Contingency Menu

DAY 1

No refrigeration, steam or cooking gas is needed.

Assumes that potable water is available for food preparation.

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

Breakfast	
Fresh Fruit or Juice	1 ea. OR 1/2 up
Dry Cereal	1 cup
Bread	4 slices
Peanut Butter	4 Tbsp.
Jelly 1 oz	
**Milk - 2%	8 oz
Sugar Packet	3 @
Lunch	
Cheese	3 oz
Bread	4 slices
Condiments	2 @
Chips	1 @
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz
Dinner	
Ham	3 oz
Bread	4 slices
Condiments	2 @
Chips	1 @
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz

** Assumes that milk in coolers would be served at the meal following loss of electricity if coolers are kept closed and milk temperatures stay below 40° F. If milk is above 40° F, replace dry cereal with 2 more slices of bread and 2 more Tbsp. of peanut butter. Replace milk and sugar with fruit drink and 1 more jelly.

DAY 2

No refrigeration is needed.

Assumes that potable water is available for food preparation. Assumes that steam and cooking gas are available.

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

Breakfast	
Fresh Fruit	1 @
Hot Cereal	1 cup
Donut	1 @
Bread	4 @
Jelly	½ oz
Coffee	8 oz
Sugar Packet	3 @
Salt / Pepper	1 @
Lunch	
Spaghetti	1 c
Meatless Sauce	½ c
Cheese	1 oz
Bread	4 @
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz
Salt / Pepper	1 @
Dinner	
Peanut Butter	4 TBSP
Bread	4 slices
Jelly	1 oz
Chips	¾ oz
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz
Salt / Pepper	1 @

DAY 3

No refrigeration is needed.

Assumes that potable water is available for food preparation. Assumes that steam and cooking gas are available.

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

Breakfast	
Fresh Fruit	1 @
Hot Cereal	1 cup
Donut (or Coffeecake)	1 @
Bread	2 @
Jelly	½ oz
Coffee	8 oz
Sugar Packet	3 @
Salt / Pepper	1 @
Lunch	
Nachos:	
Refried Beans	¾ c
Cheese Sauce (dry mix)	2 oz
Tortilla Chips	1 ½ oz
Hot Sauce	½ oz
Canned Jalapenos (if available)	3 sl.
Canned diced tomatoes-drained	¼ c
Spanish Rice	¾ c
Vegetable	1/2 c
Iced Cake	1 @
Beverage	8 oz
Salt / Pepper	1 @
Dinner	
Tuna & Noodles (2 oz)	10 oz
Bread 3	slices
Vegetable	1/2 c
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz
Salt / Pepper	1 @

This basic pattern can be repeated if needed to meet longer term needs, up to 2 weeks. ARAMARK Correctional Services Dietitians are available to modify these menus to meet you needs as appropriate.

Sample Lock Down Menu

	DAY 1		DAY 2		DAY 3		DAY 4		DAY 5	
BREAKFAST	Fresh Fruit	1 @	Fresh Fruit	1 @	Fresh Fruit	1 @	Fresh Fruit	1 @	Fresh Fruit	1 @
	Dry Cereal	1 oz	Dry Cereal	1 oz	Dry Cereal	1 oz	Dry Cereal	1 oz	Dry Cereal	1 oz
	Hard Cooked Eggs	2 @	Donuts	2 @	Hard Cooked Eggs	2 @	T. Ham / Cheese	2 oz / 1 oz	Donuts	2 @
	Jelly	1 @	Jelly	1 @	Jelly	1 @	Jelly	1 @	Jelly	1 @
	Bread	4 @	Bread	4 @	Bread	4 @	Bread	4 @	Bread	4 @
	Margarine	1 @	Margarine	1 @	Margarine	1 @	Margarine	1 @	Margarine	1 @
	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz
	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz
	Sugar	3 @	Sugar	3 @	Sugar	3 @	Sugar	3 @	Sugar	3 @
LUNCH	T. Ham/Cheese	2oz/1oz	T. Hot Dogs	2 @	Meatloaf	4 oz	T. Salami/ Cheese	2oz/ 1oz	Hamburger	3 oz
	Chips	1 pk	Chips	1 pk	Chips	1 pk	Chips	1 pk	Chips	1 pk
			Fresh Fruit	1 @	Fresh Fruit	1 @			Fresh Fruit	1 @
	Fresh Fruit	1 @					Fresh Fruit	1 @		
	Bread	4 @	Buns	2 @	Bun	1 @	Bread	4 @	Bun	1 @
	Mustard	1 @	Mustard	1 @	Catsup	1 @	Mustard	1 @	Mustard	1 @
	Cookies	3 @	Cookies	3 @	Cookies	3 @	Cookies	3 @	Cookies	3 @
	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz
	2% or Skim Milk	8 oz	2% or Skim Milk	8 oz	2% or Skim Milk	8 oz	2% or Skim Milk	8 oz	2% or Skim Milk	8 oz
DINNER	Country Patty	4 oz	Fish Square	4 oz	Turkey	3 oz	Spaghetti & Mt Sauce	10 oz	Chicken Patty	4 oz
	Mashed Potatoes	1 c	Parsley Potatoes	1 c	Rice	1 c			Mashed Potatoes	1 c
	Mixed Vegetables	1/2 c	Carrots	1/2 c	Peas	1/2 c	Green Beans	1/2 c	Greens	1/2 c
							Tossed Salad	1/2 c		
							Dressing	1/2 oz		
	Bread	3 @	Bread	3 @	Bread	3 @	Bread	3 @	Bread	3 @
	Margarine	1 @	Margarine	1 @	Margarine	1 @	Margarine	1 @	Margarine	1 @
	Cookies	3 @	Cookies	3 @	Cookies	3 @	Cookies	3 @	Cookies	3 @
	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz

All entrée portions including casseroles are cooked weight measurements.
Side dish portions including cooked cereals, starches, vegetables, salads and puddings are volume measurements.
Items which typically contain pork are poultry products unless indicated with an asterisk (*). Imitation cheese with calcium is used.

Contingency Policies

Event	Short Term Solution	Long Term Solution
Strike by Supplier	ARAMARK Correctional Services would retain a minimum two week supply of produce on the premises.	Change supplier to previously determine alternate.
Lockout of Employees	ARAMARK Correctional Services will have the Front Line Manager, District Manager and other previously screened personnel on call. In the event that sufficient staff is unavailable to produce the menu, an alternate menu* would be used. ARAMARK Correctional Services will have back-up personnel to call on.	Advertise for additional personnel.
Lockdown of Inmates	Alternate menu* may be used until sufficient staff is available for normal production.	Utilize staff on call and newly hired personnel to produce and preplate thermal trays.
Loss of Utilities and/or facilities due to flooding, earthquake, fire, explosion, hurricane, etc.	Depending on the situation, ARAMARK Correctional Services will utilize an alternate menu* and/or food produced at other facilities in the area.	An alternate menu will be developed according to the production capabilities of the kitchen.
Loss of regular kitchen workers	Will utilize an alternate menu*.	Hire temporary staff to replace crew.
Equipment Breakdowns	Utilize other production techniques and/or make substitutions to accommodate equipment still in operation.	Assist you in replacing any equipment not repairable.

Disturbances and Strikes

Disturbances

If a disturbance in the facility or serving area requires a lockdown, our manager must respond immediately. Each ARAMARK Correctional Services Manager must be totally familiar with procedures:

- ☆ In all instances, the kitchen should be immediately secured.
- ☆ All potential weapons should be returned to the shadow board.
- ☆ Exterior entrances, including loading docks, should be secured.
- ☆ Elevators should be returned to the kitchen level and locked.
- ☆ Unnecessary movement in the food service area should cease.
- ☆ The manager should assign responsibilities for lockdown procedures in advance; however, everyone without an assignment should stay where they are.
- ☆ The facility administration will keep the manager advised of the situation and the lifting of the lockdown.

Strike Planning

When it becomes apparent that a strike is imminent, location planning must begin immediately. Through careful planning, this difficult time can be managed through.

The management team has specific tasks and assignments to complete prior to the strike deadline. Each person must complete their assignment for the overall plan to work.

Personnel Coordinator Duties

- ☆ Prepares a list of current names, addresses, and social security numbers for all employees.
- ☆ Maintains a supply of envelopes to mail checks to any employees who do not cross picket lines.
- ☆ Ensures all employees have appropriate I.D. badges.
- ☆ Prepares a notice of strike letter for each employee.
- ☆ Conducts meetings for all employees. The agenda should include the following facts and statements: We are not on strike and jobs will be secure; Detainees depend on us for meal service; State worker compensation will not be paid; When we feel the strike might begin; Special instructions, i.e. dress code, shuttle service, parking arrangements.

District Manager Strike Coordinator Duties

☆ Notify ARAMARK division President and Operations Vice President when a strike is likely and, if needed, request additional assistance such as Dietitian, Purchasing Director, Personnel Specialist, Management personnel with strike experience.

☆ Seek permission to contact local ARAMARK Regional Vice President about available hourly employees in area.

☆ With managers, ensure all equipment is operable.

☆ Meet with client contact and ranking facility officer to determine:

- Probable length of the job action and type of action anticipated—violent or non violent.
- If it is a union sanctioned strike.
- If a strike fund is available.
- If a lockdown is likely.
- If the facility will function as usual with court movement, etc.
- Who will man the facility if officers walk out.
- If they will assist in transporting ARAMARK employees into the area.
- If our employees will not cross picket lines, will detainee or other labor be available.
- If outlet and parking space for a refrigerated truck is available for backup storage.

☆ Develop a strike menu if needed, plus three consecutive cold meals.

Purchasing Director Duties

Works with authorized suppliers to:

☆ Ensure increased deliveries.

☆ Set up consignment arrangement for paper with return privileges.

☆ Develop home numbers of suppliers in case of emergencies.

☆ Determine union and non-union houses, and establish supervisory deliveries.

☆ Establish a special drop location for supplies, complete with surety bonds.

☆ Arrange for special equipment as needed.

☆ Develop plans for subsequent deliveries.

☆ Arrange for the latest possible expiration date on milk and bread.

☆ Arrange for special vehicles as needed.

☆ Set up for outside repair and maintenance if in house personnel will be on strike.

Unit Manager Duties

- ☆ Determine that all equipment is in working order.
- ☆ Order any necessary office supplies.
- ☆ Develop special cleaning schedules.
- ☆ Rearrange all refrigerator, freezer, and dry storage to accommodate large orders.
- ☆ Prepare strike food and supply orders for length of time specified by the District Manager: food, paper, cleaning supplies, linen, and other special items needed.

SC-24

Uniforms

Each bidder shall submit a detailed description of the uniforms proposed to be worn by on-site personnel. Employee uniforms shall not be similar in color to tan detainee uniforms. All uniform costs for employees shall be borne by the Contractor. The contract will provide food service uniforms for detainees which shall consist of a one-piece white jumpsuit/coverall with Cook County Department of Corrections silk screen black color on the back. The Contractor shall provide clean uniforms on a daily basis for detainee workers. Hair nets/hats, beard guards, plastic/cloth aprons, plastic gloves, rubber gloves for ware washing for use by detainee workers must be supplied by the contractor. The Director reserves the right to approve or reject the color of uniforms proposed for personnel. Employee/detainee uniforms are considered to be part of the "cost per meal" and does not distinguish between returned and non-returned uniforms. The Contractor will be reimbursed by the County unless it is determined that the uniforms are not returned as a result of Contractor negligence.

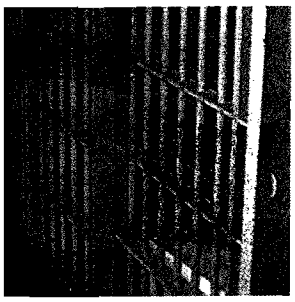
ARAMARK understands and will comply.

Uniforms

A way of distinguishing food service staff from correctional officers and detainees is a distinctive uniform. Although uniforms may be worn by detainee food service workers as well as civilian employees, the Director should be careful not to provide a complete uniform for detainees that could allow them to escape under the guise of being a civilian employee. A dress code has been established for ARAMARK management personnel for each facility.

ARAMARK's standard uniform for hourly employees includes black polo shirt, ARAMARK cap, and slacks. No jeans are allowed.

SC-25



Maintenance of Facilities and Equipment

The County will furnish repairs to the CCDOC building structure, including roof, ceilings, walls, floors, docks exterior surfaces, plumbing and sewers behind floor or walls, elevators and general fire protection systems, electrical systems, security monitoring systems and all other structural components of the buildings. Repairs due to negligence or abuse by the Contractor's employees or detainees due to inadequate supervision or training will be charged to the Contractor. The Contractor shall define and document the need for building repairs by initiating a work order through the County's established procedures. The work-order process is currently being revised. It is expected that the time frame will be geared toward the particular type of facility problem, so the time frame can range from within a work shift to 30 days. The point of contact will be designated by the County and the CCDOC. The Contractor shall provide and assume at its expense competent preventative maintenance and repair of all kitchen equipment (including exhaust systems, hoods, kitchen fire protection equipment, kettles, ovens, dishwashers, food service carts, conveyor equipment and fork lift trucks), the painting of all interior surfaces, the replacement of ceiling tiles, the maintenance and repair of food carts, and the maintenance and repair of all electrical, heating and refrigeration units including the compressors which are used to service the Central kitchen, Div. XI kitchen and Bood Camp Kitchen, as well as the ODR's existing within the preparation, service, receiving and storage areas. The County will replace ceiling tiles that require replacement where the Contractor has provided proper maintenance before the start of the new contract date.

The Contractor will be responsible for the cleaning out of all drains in the kitchen areas twice per month, by the 16th and 30th of each month, or more often if necessary. This cleaning may include the need for steam cleaning to safeguard against the breeding of pests and the backing up of sewage in the drains. This cleaning/steaming must be performed by a licensed and bonded company, certified to perform this work. The current Contractor is not responsible for any plumbing matters beneatht the floor (drainage). This new preventative maintenance requirement will ensure the Contractor is properly handling debris. The County is currently cleaning drains on a monthly basis. The Cook County

Department of Facilities Management will be responsible for all other structural plumbing systems caused by Contractor neglect.

The Contractor shall provide general maintenance to all dietary areas occupied and used by the contractor, including the elevators and the elevator pits. The County reserves the right to inspect preventative maintenance and repairs performed by the Contractor and correct same at the Contractor's expense if not satisfactory. Contractor shall thoroughly document its maintenance as described in this Section, including all costs associated therewith, and shall provide such documentation, including maintenance or repair warranties, invoices and other payment to the County and to the Sheriff's Director of Contract Compliance.

The Contractor and the CCDOC shall jointly conduct a complete inventory of all County owned capital equipment used by the Contractor. This inventory shall be completed semi-annually, not later than June 30 and December 31 for each year of the contract. As part of this inventory an assessment of the condition and expected useful life of each item will be made. The Contractor will be liable for the replacement and installation costs for all unaccounted pieces of equipment.

If the Contractor deems necessary, Contractor may purchase additional equipment to aid in the increased efficiency and delivery of contract services. Equipment purchased by the Contractor must be added to inventory and designated as "Contractor Owned" on all inventory reports. Said equipment will remain the responsibility and ownership of the Contractor at the end of the contract term.

Liquidated damages will be charged to the Contactor for late or non-performance of contract. For example, if by January 16, 2010, the Contractor failed to clean out all drains as required under SC-25, and on January 17, 2010, the County instead undertook the responsibility to perform the first monthly clean out the drains, then the liquidated damage shall amount to all actual costs that the County incurred for the drain cleaning that it undertook as a result of the Contractor's non-performance.

The amount of liquidated damages payable by Contractor for each subsequent Incident shall increase sequentially by ten percent (10%). For example, if by January 30, 2010, the contractor again failed to clean out of all drains as required under SC-25, and on January 31, 2010, the county instead undertook the responsibility to perform the second monthly clean out of the drains, the liquidated damage shall amount to the actual costs that the County incurred for the drain cleaning that it undertook as a result of the Contractor's non-performance, plus an additional 10 percent of the actual cost that the County incurred for performing the second monthly clean out of the drains.

Section II of this bid document proposes an alternative to the Contractor for the purchase of equipment. Award of this section would not relieve the Contractor of its obligation to maintain the facilities and equipment as indicated in this section.

Attachment 2 - Work Order Logs from current Vendor.

Attachment 3 - List of Capital Eqipment.

Attachment 4 - Layout of Central Kitchen, Boot Camp and Division 11 Kitchen.

ARAMARK understands and will comply. It should be noted that this requirement expands the contractor's maintenance responsibilities to include cleaning drains at least twice a month; replacement of ceiling tiles; 24 hour preventive maintenance contract; and elevator maintenance. At the time ARAMARK assumed the current contract, the equipment was in a neglected state from the previous contractor. Despite several appeals to the Executive Director and his staff at the time, the County did little to remedy this. ARAMARK will assume no responsibility for that maintenance neglect.

This is mitigated somewhat by the new specification allowing the contractor to invest in new equipment at the beginning of the contract. ARAMARK has provided a proposal to make a significant investment toward new equipment.

Maintaining Kitchen Equipment

Preventive Equipment Maintenance

ARAMARK understands the importance of preventive maintenance for the kitchen equipment. We will develop a program to help maintain the equipment properly to ensure reliability, efficiency, and economy. ARAMARK will work with the preventive maintenance contractor to schedule the maintenance.

Approach

Critical areas include key components of the freezers and coolers, and these are the primary maintenance concerns. However, ARAMARK will not overlook the importance of maintaining all equipment, from the freezer door mechanisms to the oil levels in the Hobart mixers.

Our approach to maintenance is systematic. ARAMARK will use a maintenance schedule to identify and schedule preventive maintenance requirements. This involves creating work orders to identify the tasks. The schedule ensures the work is completed and records are kept to ensure the tasks are documented.

We will work with the preventive maintenance contractor and our maintenance staff to identify the preventive maintenance requirements for each piece of equipment as identified in the equipment manuals developed by the manufacturers. With this schedule, we will identify the annual workload and schedule the work evenly throughout the year in accordance with equipment requirements.

Preventive maintenance will be scheduled around the operation of the kitchen to avoid disruption of the daily activities in food production. Procedures will also be established to respond to emergency situations during other than normally scheduled hours. Since the operation is functioning twenty-four hours a day, this is a difficult process. Shutting down equipment during any production time can cause delays.

Inspections are an important part of preventive maintenance. Inspections tours will be developed to include all equipment, even if preventive maintenance is not required. Close attention will be given to the recording of temperature readings from relevant equipment, such as freezers, coolers, and water boosters.

Work Other than Preventive Maintenance

Throughout the life of the kitchen equipment, repairs will be required, in addition to scheduled maintenance. The parts and labor for the repair can be tracked so that repair costs can be captured separately. This allows analysis of the repairs to determine the causes or to forecast equipment problems.

The Cook County Sheriff's Department will furnish repairs to the building structure, including roof, ceilings (though not ceiling tiles), walls, floor, docks, exterior surfaces, plumbing, and sewers behind floor or walls (though ARAMARK will be responsible for steam cleaning floor drains at least twice a month, per the specifications), general fire protection systems, security monitoring systems, and all other structural components of the buildings. However, repairs due to negligence or abuse by ARAMARK's employees will be charged to ARAMARK. ARAMARK will define and document the need for building repairs by initiating a work order through the County's established procedures.

We recommend that ARAMARK and the Cook County Sheriff's Department jointly conduct an initial inventory of the equipment provided by the County, assessing both the quality and condition of such equipment, as well as any serial and model numbers. Unless otherwise expressly noted, it will be presumed that ARAMARK accepts the equipment as initially inventoried, as in good working order and sufficient for the purpose of performing the Agreement.

ARAMARK will maintain records of all equipment including additions, replacements, and removal from the initial inventory.

At the end of the contract term, or upon termination, ARAMARK will return all equipment in good condition. ARAMARK and Cook County Sheriff's Department will jointly conduct a closing inventory, documenting additions and deletions from the initial inventory and condition of equipment. ARAMARK is operating under the assumption that all equipment is in good working condition.

Replacement Equipment

The Cook County Sheriff's Department will be responsible for the replacement of all County equipment. On a quarterly basis, ARAMARK will report to the facility on the status and condition of the equipment. These reports will provide the County with ARAMARK recommendations for equipment additions and replacement. ARAMARK will use its knowledge and judgment to anticipate the need for equipment and the timing of our recommendation for procurement. We understand the need to consider the County procurement process. ARAMARK will also work closely with the facility to develop a plan of equipment purchases to be funded through the contractor capital investment.

SC-26

Supplies

The Contractor shall provide all supplies and small wares used in performance of this agreement, including, without limitation, eating utensils (disposable spork, combination spoon and fork and napkin with each meal except sack lunches), serving utensils, pots and pans, paper products, disposable products, hats, aprons, soaps, chemicals, commodities, including foodstuffs, dry goods, canned foods, frozen foods, cereal, spices and the like. Contractor shall be presumed to be the owner of all supplies, small wares, and food inventories used for this contract. The Contractor shall use only supplies that comply with County recycling and environmental ordinances. Please refer to Cook County Code 34.241, et. seq!

The contractor shall draw all supplies on a first in, first out basis. To ensure proper stock rotation, all accountable non-perishable food items will be marked with the color identifying the quarter it was received. The following colors will be used to mark all accountable food stores:

a. ***First Quarter will be marked with Red.***

b. ***Second Quarter will be marked with Blue.***

c. ***Third Quarter will be marked with Green.***

d. ***Fourth Quarter will be marked with Yellow.***

The contractor shall use no food supplies that are out of code, salvaged, or reworked food items. No food items shall be used that are past their use by, sell by, or best by date.

ARAMARK understands and will comply.

SC-27

Federal Surplus Food Program (U. S. Department of Agriculture Regulations)

During the tem of the contract, Cook County may qualify to recieve Surplus Commodities from the U.S. Department of Agriculture. There is no guarantee what, if any, commodities will be available during the life of this contract.

Federal regulations may permit a contractor's use of Surplus Commodities in providing food service in county jails. However, the contractor shall assume all costs, both direct and indirect, in procuring such commodities and in complying with the rules and regulations of the U.S. Department of Agriculture; specifically:

- *Vendor agrees that any USDA commodities received on behalf of Cook County shall only benefit Cook County and shall be utilized only in the performance of this contract.*
- *Vendor shall maintain all financial and supporting documents, statistical records, and any other records pertinent to the use of the USDA surplus commodities program. The records and documents shall be maintained for a minimum of three (3) years and ninety (90) days after the termination of this contract.*
- *Vendor agrees that if any litigation, claim or audit involving these records begins before the three (3) year period expires, the vendor shall keep the records and documents for not less than three (3) yars and ninety (90) days OR until litigation claims or findings are resolved, whichever is later. The case is considered resolved when there is a final order issued in litigation, or a written settlement agreement is entered into and approved as required.*
- *Vendor shall maintain records of non-expendable property acquired under this contract for three (3) years after final disposition of the property.*

All Surplus Commodity records shall be made available to representative of the General Accounting Office, the Sheriff's Chief Financial Officer and the County Auditor's at any reasonable time and place for inspection and audit. Failure to comply with the provisions set forth above shall be cause for termination of contract.

Bidders are to bid process without regard to availability of Surplus Commodity or foods.

ARAMARK understands and will comply. Our understanding of this specification is that if USDA commodities become available, they will be used to enhance the menu.

SC-28

Delivery of Premises

Subject to the provisions of the Agreement, all foodstuffs, goods and other materials deliverable to the County shall be shipped to the "Cook County Department of Corrections, Post 8, 2710 South Sacramento Avenue, Chicago, Illinois, 60608" and marked "Central Kitchen." The Contractor shall pre-notify the Correctional Security Staff of all deliveries in accordance with directives issued from time to time. The Security Staff, or their representatives, may inspect such deliveries with respect to quantities, quality, weights, composition or any other matter relevant in the estimation of the Security Staff or the Executive Director. All such deliveries shall be subject to certification and inspection by personnel assigned by the Department of Corrections. The Contractor will be required to use only plastic pallets at the CCDOC in all areas except the receiving dock. The use of wooden pallets is strictly prohibited. The County will supply approximately 100 plastic pallets to the Contractor for the Contractor's use. The same number of pallets shall be returned to the County at the end of the Contract. The Contractor shall bear the cost to purchase any additional plastic pallets that may be needed. The Contractor shall reject items that do not meet with specifications. The Contractor shall be solely responsible for ensuring that all foodstuffs, goods, and other materials delivered to the Department of Corrections are of the correct quantities, weights, quality and temperature at point of receipt. The Contractor shall be responsible to ensure that food stuff, goods and materials delivered in clean, intact containers. The Contractor shall reject items that do not meet with specifications.

Truck deliveries will be accepted before 2:30 P.M. on weekdays only. No deliveries will be accepted on Saturdays, Sundays or holidays. No product shall be received or stored at Cook County facilities for use at any other facility or locations.

ARAMARK understands and will comply. All goods received will be checked carefully for damage, missing items, or pest contamination. They will be placed in stock and rotated on a first-in, first-out basis. No out-of-date stock will be accepted or utilized in the course of the contract.

Deliveries will not be accepted after 2:30 weekdays nor on the weekends except in the case of emergencies.

The use of plastic pallets is a sensible environmental and sanitation solution to a difficult problem in food service.

It should be noted in the Responses to Questions that the County responded that there should be 763 plastic pallets in inventory. To the best of our knowledge, ARAMARK never received or took possession of 763 plastic pallets. We respectfully request the County to provide documentation that ARAMARK ever received said plastic pallets.

Inventory will be spot checked often, and a complete inventory taken weekly by at least two ARAMARK employees to assure accuracy.

SC-29

Facilities

The County shall provide the Contractor with access to the Central Kitchen, Division XI Kitchen and Boot Camp Kitchen and storage facilities, including sanitary toilet and locker room faciltiies for use by food service employees. The Contractor shall use such facilities in the performance and delivery of food services.

The Contractor may, in furtherance of it obligations under the Agreement, utilize preparation and storage facilities located outside the CCDOC on an emergency basis with the prior approval of the Executive Director, pursuant to Contingency Plans. The County facilities made available to the Contractor under the Agreement may not be used in connection with operations unrelated to the Agreement.

The Contractor shall adhere to all safety and security rules imposed by the CCDOC for the use of these rooms.

ARAMARK understands and will comply. Any potential use of the kitchen and facility for outside operations will require the approval of the facility prior to implementation.

SC-30

Sanitation

Contractor shall be responsible for cleaning and housekeeping in the food preparation, Central Kitchen, Division XI Kitchen and Boot Camp Kitchen and officer's dining room, washroom and locker-rooms, service and storage areas, elevators and elevator pits, and will keep such areas in a clean and sanitary condition, and in conformity with all applicable federal, state and local regulations and requirements. The Contractor agrees to submit to inspection by the Executive Director, by the Chicago or Cook County Department of Public Health, by the Sheriff's Recycling Coordinator, or other similar agencies upon the request of the Executive Director. Contractor will be required to sign-off on a weekly check list that attests to the sanitation conditions at County owned facilities.

All cleaning, janitorial and housekeeping material must comply with County, State and Federal EPA and food service laws and regulations.

Liquidated damages will be charged to the Contractor for non-performance of this contract, which shall require the Contractor to pay for all actual costs that the county incurs for undertaking any duties required under SC-30 and 30.1 within 24 hours of non-performance of a prescribed task herein. Should the Contractor fail to perform its duties a second time thereafter, the Contractor will be required to pay all of the actual costs that the County incurs for undertaking any duties required under SC-30 and SC 30.1 plus an amount of ten (10) percent of all of the acutal costs for non-performance of that prescribed task.

The Contractor shall be responsible for proper removal of trash and garbage from the facilities to receptacles located adjacent to the Central Kitchen, and Division XI Kitchen and Boot Camp Kitchen; this includes providing at Contractor's expense, utilizing and installing a paper recycling apparatus. The Contractor shall be responsible for maintenance and supplies to operate the aforementioned apparatus. The Contractor shall provide recycling bins for pre-sorting recyclables, including but not limited to paper, plastic and aluminum. These bins shall be considered small wares. The recycling apparatus is provided for the exclusive use of the Contractor for food service related commodities. The Contractor shall

process all Food Service related commodities in a manner consistent with recycling industry standards. Recyclable materials must be processed (i.e. cardboard broken down and baled, paper products baled, cans and plastic containers washed and crushed separately). Paper recycling industry standards, plastic recycling industry standards, and metal recycling industry standards must be adhered to.

County will thereafter have responsibility for disposal and will claim any and all revenue resulting from recycling. The Contractor's Food Service Director shall participate in weekly facility inspections with the Executive Director or his/her designee and the Sheriff's Recycling Coordinator. The Contractor shall establish hazardous chemical logs and comply with all applicable standards concerning the use, storage and handling of hazardous substances.

The Contractor shall require supervisory employees on all shifts to have State of Illinois Food Service Sanitation Certification pursuant to Section 750.1800 of the Illinois Food Service Sanitation Code.

The Contractor shall develop and implement a cleaning program/schedule. This program/schedule will be submitted to the County's Dietitian weekly for review and approval. Certification for Contractor's employees and joint training for designated CCDOC staff and in-service training for detainee worker will be conducted on a quarterly basis.

It will be the responsibility of the Contractor to provide all garbage containers/bins. All bins must have lids and be kept on containers/bins at all times. Contractor will remove garbage whenever container/bins are full, at the end of a meal period or at the end of the day. All containers/bins must be kept clean at all times.

ARAMARK understands and will comply. Please see SC-19 Security for a detailed description of ARAMARK's safety, security, and sanitation procedures.

The additional interpretations of the recycling component of the operation is again a thoughtful, responsible approach to the environmental issues generated by a kitchen operation. It should again be noted, however, that this adds cost to the contractor's plan of operation. We are pleased to comply, and, hopefully, the revenues generated will offset the additional labor and small wares to comply.

SC-30.1

Pest Control Services

The Contractor must develop and maintain an effective program for extermination and control of vermin and rodents, which includes provide pest control services to be performed on a weekly basis for the entire central kitchen, Boot Camp kitchen, Division 11 Kitchen, including basement area, crawl space, and officers dining rooms and elevator puts and any and all food service and dining areas. The Contractor must coordinate its pest control program with the vermin control programs conducted by the CCDOC's Support Services.

ARAMARK understands and will comply.

SC-31

Quality Control Plan

The Contractor shall establish and maintain a quality control plan to assure that the requirements of the Agreement are met. The plan shall be submitted as part of the proposal. An updated copy must be submitted to the Executive Director within two (2) weeks prior to the start of service and as changes occur. The original plan and any future amendments shall include, but not be limited to, the following:

- ***An inspections system covering all the services required by these specifications.***
- ***The methods of identifying and preventing deficiences in the quality of service performed before the level of performance becomes unacceptable.***
- ***A file of all inspections conducted by the Contractor or an inspection agency and, where necessary, the corrective action plan. This documentation shall be available as requested by the County during the terms of the Agreement***
- ***Maintenance of a substitution log.***
- ***Random temperature checks of food on the line will be taken and a record kept.***

ARAMARK understands and will comply.

Operational Excellence

OP-X® is ARAMARK Correctional Services' copyrighted and trademarked quality assurance process. The OP-X® standards of excellence are based on the accreditation standards of the American Correctional Association (ACA), creating the most advanced and most comprehensive quality assurance process in correctional food service, worldwide. OP-X® is more than just a process—it is a commitment that ensures every single meal is right, every single day.

The OP-X® Commitment to You

Meal Consistency: Every Meal, Every Day

OP-X® encompasses more than 350 specific quality details that are incorporated into easy-to-follow roadmaps. The roadmaps divide the quality details by levels of importance, by the position responsible for the task, and by the time when the details are complete. The details are incorporated into job training, job descriptions, and daily routines to ensure that operational standards are reviewed at every meal, every day.

Measurability: Clear Performance Standards

The OP-X® process is based on ACA standards, while integrating existing facility operational guidelines to create the most comprehensive food service standard. Our Food Service Directors are required to measure performance based on compliance.

In-service Supervisor and In-mate Training

The "15-Minute Training Series" has been designed as hands-on work experience to teach basic food service principles. These comprehensive training series include trainer scripts, an interactive training activity, a spot check to assure proficiency of the topic, as well as a follow-up component. This training is also used for detainees to prepare them to be productive after they are released. See a sample at the end of this section.

Menu Integrity: Correct Portion and Menu Item

The OP-X® process delivers exact menu portions and ensures meal quality consistency. The quality details that are reviewed every meal, every day are reinforced in the 15-Minute Training Series in-service training.

Communication and Involvement: Sharing with You

OP-X® facilitates open discussion with the facility concerning every aspect of the food service program. It acts as a continuous audit tool for the facility to ensure daily compliance.

Performance Review by Higher Management

Operational Excellence is substantiated through documentation. It is a continuous process of specific action plans that are written, implemented, and tracked to ensure that service quality continually improves. It includes a review process during each visit by District Managers and other members of the ARAMARK Correctional Services team.

The Five P's of Food Production

Operation Excellence Is the Way We Do Business

OP-X® is more than just a Quality Assurance Program. It is a process for the way we do business. Detailed road maps navigate the food service process in an easy- to- follow format. The OP-X® program starts before the first day of service and continues for every day of service.

One major component of OP-X® is the five P's of food production. The five P's of food production are ARAMARK's standard procedures within the OP-X® process. They outline the steps for proper completion of a meal beginning with forecasting for the expected number of people all the way through to post meal analysis. The goal of the five P's is to serve the meals as required by contract, ensure the food is safe and control costs.

Population

Count history is utilized for the proper forecasting of each meal. A laminated Count Posting Board is at each site and contains four months of count history data. These counts are updated daily and used to determine the number of people we expect to serve in each meal. These counts are entered into 8steps®, our food production system, in order to pull and prepare the proper amount of product for each meal.

Pulls

Using the forecasted counts, the ingredients for the meal are determined. All products are pulled in the exact quantity from the warehouse, freezer, or refrigerator three days before the service date, which translates to:

- ☆ Fewer shortages.
- ☆ Recipe consistency with pre-measured ingredients.
- ☆ Minimal substitutions.
- ☆ Food safety.
- ☆ Controlled food cost.

Production

Approved recipes, as specified by the approved menu, are "exploded" to the exact quantity based upon updated projections. HACCP time and temperatures are taken. Products are consistently panned using laminated panning charts to help determine product yields and to ensure enough food is prepared.

Portioning

Before prepared products are plated, a pre-service meeting is conducted. Portioning methods, utensils to be used for each food item, and timing are reviewed. A sample tray from each meal is dated and placed in a freezer or cooler for a three-day period. During this time, tests may be conducted on a food item served for a meal. This provides added legal protection for ARAMARK and the client. Tray line supervision during the meal ensures proper portioning, accuracy, and sanitation during the meal service period. This includes documentation of the meals served, including HACCP time and temperatures.

Post Analysis

Final documentation from the meal period is completed. Leftovers are properly stored utilizing proper HACCP controls. Improvement planning for the next time the meal is served is completed.

Compliance Inspections

Following the OP-X® process assures compliance at every meal, every day. Compliance inspections are completed by the Front Line Manager on a monthly basis to be used as a continuous self-evaluation of one's performance at the facility. The District Manager verifies all standards are met on a quarterly basis. Detailed action plans are written for those areas that require improvements. High performance is encouraged, as our managers are evaluated based upon OP-X® criteria and rewarded for high achievement. ARAMARK Correctional Services proposes to utilize this review process as a basis for meetings with the facility. Following is an example of the Compliance Card that scores each area of OP-X®.

Op-X Operational Excellence

ARAMARK

ARAMARK Correctional Services OPERATIONAL EXCELLENCE Quality Assurance Program

COMPLIANCE CARD

Facility Name _____

Comp Number [ ][ ][ ][ ]

DM _____

Date _____

Evaluator _____

OP-X is for EVERY MEAL AND EVERY DAY. Full compliance is expected on Level 1 and Level 2 Standards.
OP-X compliance scores are reported each month.

1. Complete at least one card by using the Detailed Road Maps each period based upon typical compliance.
(Although an activity may not be required within the scoring time frame, score the details based upon the typical compliance. In addition the entire scoring is not required to be done in one day. Instead the process could be divided and done over 4 or 5 days.)
2. The Detailed Road Maps are scored by sub-totaling all of the X, non-compliances.
3. If you are combining non-compliance totals from more than one kitchen for an overall Compliance Card, remember the non-compliance X remains for the component if any of the kitchens is not in compliance. The component card is based on FULL compliance, not an average of the kitchens.
4. Enter the sub-totals for each area by matching the adjacent Road Map Reference letter and number with those on the card. These are deducted to give the Compliance Score.
5. Enter the totals in the BOLD box for each level for your Scoring History at the bottom.
6. For the next period copy the card from the previous period and enter your new score.
7. Develop Corrective Action Plans to improve the score. Send a copy of the compliance card and Action Plans to your DM.

Level 1

Contract Compliance		# of Standards	Road Map Reference	# of Non-Compliance X's	Compliance Score
FSD	Meal	7	1A		7
	Day	10	1B		10
	Week	14	1C		14
	Period	6	1D		6
	As Needed	8	1E		8
	Year	1	1F		1
	Set-up	32	1G		32
Supervisor	Meal	61	1H		61
	Day	34	1I		34
	Week	6	1J		6
	Total	179		-	179
Percent Compliance (Tot score / # Stds)					100%

Level 2

ARAMARK Standards		# of Standards	Road Map Reference	# of Non-Compliance X's	Compliance Score
FSD	Meal	2	2A		2
	Day	3	2B		3
	Week	31	2C		31
	Period	5	2D		5
	As Needed	48	2E		48
	Year	2	2F		2
	Set-up	24	2G		24
Supervisor	Meal	7	2H		7
	Day	3	2I		3
	Week	5	2J		5
	Total	130		-	130
Percent Compliance (Tot score / # Stds)					100%

Level 3

ARAMARK Excellence		# of Standards	Road Map Reference	# of Non-Compliance X's	Compliance Score
FSD	Day	3	3B		3
	Week	7	3C		7
	Period	8	3D		8
	Year	4	3F		4
	Set-up	19	3G		19
Supervisor	Meal	4	3H		4
	Day	3	3I		3
	Total	48		-	48
Percent Compliance (Tot score / # Stds)					100%

OP- X Scoring History

Period	1	2	3	4	5	6	7	8	9	10	11	12
Date												
Lvl 1 Compliance Score (not percent)	179											
Lvl 2 Compliance Score (not percent)	130											
Lvl 3 Compliance Score (not percent)	48											
Total	357	-	-	-	-	-	-	-	-	-	-	-
% of 357	100.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%	0.0%

SUPERVISOR'S OP-X DETAILED ROAD MAP

Op-X Operational Excellence

Level 1 Contract Requirements

*ACA related Standard

MEAL

Category	Sub-Category	Quality Detail	Non-Compliance X's
5 P's			
1. Population	Projection	Assist the FSD to estimate 3 days in advance Projections COUNTS for each meal type on "draft sheet" and to enter 3 days in advance PORTION for EACH item in 8 steps	
2. Pulls	8Steps	Pulls are done 3 days in advance based on 8steps needs lists for all meal types including items for diets, snack, staff and other meals	
	Storage	Products are rotated, using FIFO (First-in, first-out).	
		All storerooms, freezers and coolers are kept locked at all times except during pulls & deliveries. No inmates are allowed access to a storage area without supervision	
	Ingredients	Wholesome approved ingredients held by HAACP requirements are used.	
	Substitution	Ingredient substitutions are not made except for seasoning (fat and sodium/salt excluded). Pulls also include any required menu item substitutions nutritionally complying with guide in Ops Manual.	
	Measurement	Scales and proper volume measurement containers are used. Ingredients quantities are precise, not rounded down.	
	Thawing	Products are placed in refrigerators for proper thawing. Cross contamination during thawing is avoided. Drippings from thawing meat does not affect other items.	
		The only alternate thawing is cold, running water for a max. of two hours, micro-waving or during cooking.	
	Advanced Prep	Products are staged for advanced preparation such as cake mix and dried beans.	
3. Production	Recipes	Approved ARAMARK recipes as specified by the approved menu are used for all meal items. Any recipe concerns or errors are documented, re-tested, and sent to district recipe champion.	
		ARAMARK Recipes are "exploded" for each meal, based on updated projections for each item as entered in 8steps. Ingredients used in the production are the same as specified on the last adjusted recipes which may be different from the first pulls.	
		Ingredients have been properly prepared to be used in the recipes. (soaked, thawed, diced, etc.) Recipes are followed according to preparation instructions outlined	
		Scales and volume measurements tools are available and ARE USED. Water is measured with kettle stick, metered spout, or other accurate method.	
	HACCP Contamination	Food is protected from contamination during processing. Raw vegetables are washed prior to making salads. Fruits are washed unless pre-washed by a supplier.	
		All contact surfaces are washed, rinsed, and sanitized including utensils and equipment.	
		All workers frequently wash hands, wear hair restraints, wear beard restraints, and when handling food, preparing or serving, wear plastic gloves. (Caution is used so plastic gloves do not cross contaminate.)	
	HACCP Leftovers	When leftovers are used, they are never mixed with entire fresh batches. Pulls are adjusted as needed to reflect replacement by leftovers. Notes are made on recipes.	
		If products are being reheated, they are heated above 165 degrees for at least 5 minutes. Reheat temperatures are recorded.	
	HACCP Time & Temperature	Meal production times prevent excessive holding or standing at room temperatures	
		The final preparation temperatures and times are recorded on the production sheet. If more than one production sheet is used for multiple service areas, the final preparation temperature and time goes on the recipe. If a higher temperature has been reached during than the final temperature, it is noted on the recipe.	
		Temperatures are taken in the center of the products or the thickest part.	
		Hot Food is very hot (165 degrees or above) when it is placed in a hot, holding box.	
	Quality	ARAMARK staff check the appearance and teste & take corrective action as needed.	
	Yields	Products are consistently panned using charts to calculate and record yields. Consistent over or under recipe yields are investigated and, if appropriate, reported to district recipe champion.	

ARAMARK

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Special Conditions

SUPERVISOR'S OP-X DETAILED ROAD MAP

Op-X Operational Excellence

Level 1 Contract Requirements

*ACA related Standard

MEAL

Category	Sub-Category	Quality Detail	Non-Compliance X's
4. Portioning	Pre-Service	The Tray line is arranged for efficiency and to reduce theft following a pre-planned diagram	
		The Tray Placement Diagram is available & used for each meal, identifying how food should be positioned.	
		A Pre-Service Meeting is used by the supervisor to explain line responsibility, tray placement and portioning to servers. The correction weight and volume is verified for each portion. See Utensil Reference.	
	Quality	A Quality Assessment is made of a sample tray. Portion size, taste, & temperature are verified on the production sheet. A Quality Assessment form may also be completed if required by contract.	
		Corrective action steps are taken prior to and during service.	
	Substitution	The menu changes are recorded with the name of item, portion, date, meal and supervisor signature. Changes comply with Substitution Guide. Substitutions for all regular meals, juvenile meals, diets or partial housing areas are recorded on the production sheet.	
		Substitutions are rarely made. A maximum of two substitutions a week are made.	
	Sample Trays	A sample tray is saved from each meal and kept refrigerated for 3 days, or as required by the agreement with the client. The full portion of all items is used. The sample is dated. Small portions of all other special items served to 10 or more (diets/staff) are also dated & saved.	
	Tray Line Supervision	PORTION COUNTS are entered on the Production Sheet for all ITEMS prepared & others in quantities brought to the line including condiment counts. If there are more than one serving area including the ODR, more than one production sheet is used. Using pan and portion charts assures an adequate amount of product is available for timely service. Theft is prevented.	
		A supervisor continuously observes the tray line at the end point of assembly or service. Portions are checked throughout service for accuracy with the menu. Trays are checked for completeness of each meal; no missing items. Each tray or plate is neatly presented and free of spills, and drippage.	
		A system is used to accurately count assembled or served trays.	
		Speed of line is effective and efficient. A minimum of 10 trays per minute with neatness and accuracy.	
		If additional PORTIONS of any items are prepared/brought to a service area, the numbers are recorded on the production sheet used for that service area..	
	Diets	An ARAMARK staff confirms that food items and portions are served as indicated on the Diet Load Sheets	
		Notations of all diet substitutions are indicated on diet sheets and comply with the substitution guide.	
		Diet trays, beverages and snacks are proper labeled.	
		Counts are recorded on dated diet sheets of all diets served including discipline meals.	
	HACCP Time & Temperature	Times are recorded at the top of the HACCP section on production sheet used for each service area. (start time, mid-service, and end of service).	
		Temperatures are taken and recorded for each appropriate food item at each service area at start time, mid-service, and end service as well as any additional 30 minutes intervals for longer service.	
		Service temperatures meet the standards with all cold items 40 degrees or below, and all hot items 140 degrees or above. The temperature of the food during plating needs to be colder or hotter as appropriate, depending on the holding time that is required prior to service and the method of distribution. If temperatures do not comply, products are pulled from the line and reheated or rapidly chilled. If product falls between 70 and 120 degrees for more than 1 hour, it is discarded.	
		Temperatures of hot holding equipment are verified and must be above 145 degrees. Food is stored a maximum of 1 hour in hot holding equipment and only if the temperature of the equipment is above 145 degrees.	
	HACCP Contamination	Workers who are ill or have open wounds do not process or serve food. Verification of this check is signed off on the production sheet as "health screening"	
		All workers wash hands, wear hair restraints, wear beard restraints, and when handling food, preparing or serving, wear plastic gloves. (Caution is used so plastic gloves do not cross contaminate.)	
		Conveyors, steam tables, and service areas are in good repair and clean.	
	Bulk Food	Bulk containers are sanitized. Food is protected to prevent contamination. Transporting vehicles are kept clean.	
		Charts are available and properly used to issue the correct volume/weight/servings of bulk items. A production sheet is used to record the number of pans as well as the number of portions sent. The brought to the line column is used.	
		Time and temperatures are recorded in the Start of service area of a production sheet when bulk food leaves the kitchen area. Temperatures and time are recorded in the During service area of a production sheet when food arrives at service point. Temperatures and time are recorded in the End of service area of a production sheet when the last food is portioned at the service point. This may be taken by the client. Food is transported to maintain temperatures under 41 and above 140 degrees.	

ARAMARK

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SUPERVISOR'S OP-X DETAILED ROAD MAP

Op-X Operational Excellence

Level 1 Contract Requirements

*ACA related Standard

MEAL

Category	Sub-Category	Quality Detail	Non-Compliance X's
5 P's			
5. Post Analysis	Counts Portions	At the bottom of each production sheet served counts are entered for each meal type for each service area. (Staff meal counts for the ODR production sheet, etc. These COUNTS should include ARAMARK staff and kitchen workers if they actually ate some of the food.	
		The number of leftover portions of all items on the line at each service point is entered on the production sheet used at each service area. This is done after everyone including kitchen workers and ARAMARK staff take food from the service point.	
		The difference between the portions brought to the line and the leftover portions is the number of portions used. These quantities are also used to verify that all served counts were provided the required portion size. Excess quantities may indicate theft or overportioning.	
		All callbacks are appropriately recorded on production and cart load sheets to assure billing.	
		Comments are added in the special condition box on the production sheet for each service area. These should include comments for better count forecasts as well as ways to improve quality, and timeliness of service, and correct actions taken.	
	HACCP Leftovers	An immediate decision is made and recorded in the Disposition area of each production sheet regarding all leftovers. Returned to store room, refrigerator, freezer, or is thrown out. Storage is prompt to prevent theft and excessive holding.	
		Leftovers are quickly re-panned and labeled with product name, date and intended use for storage. Leftovers are placed in the refrigerator for cooling if to be used within 48hours or in the freezer with a specific planned use at a later time.	
		Temperatures of leftovers are recorded after 2 hours and after 4 hours on production sheets or until below 41 degrees. Food that needs to be cooled changes temperature from 140 to 70 degrees in less than 2 hours and from 70 to 40 degrees in less than 4 additional hours or the food is discarded.	
	Meal Records	All meal records including needs lists, recipes, productions sheets, diet sheets, and cart load sheets are reviewed for errors. And completeness. Corrections are made. Special concerns are reviewed the with FSD. Records are stored in the office in a designated area.	
		Sub-Total of Non-Compliant X's	**1H**

Special Conditions

Operations Plan

The material presented in the operations plan addresses all of the recommended standards and guidelines that apply to the facilities, including those set forth by the American Correctional Association, the National Commission on Correctional Health Care, the National Sheriffs' Association, the USDA, the State of Illinois and those of the Cook County Sheriff's Department.

During the contract, we will be open to suggestions and requested changes from the Department. We are experts in this business and will offer innovations that can enhance the quality of the program or reduce the operating budget.

Meeting Facility Expectations

Based on our observations and operating experience, the Cook County Sheriff's Department expects the following from ARAMARK Correctional Services:

- ☆ Delivery of a high quality food service that can be audited against established nutritional and health standards
- ☆ Operation of the food service program using corrections experienced and professionally trained personnel
- ☆ Operation of the food service program in a cost-effective manner with full reporting to the Cook County Sheriff's Department
- ☆ Implementation of a written food service plan with clear objectives, policies, procedures, and annual evaluation of compliance
- ☆ Maintenance of an open, collaborative relationship with the administration and staff of the Cook County Sheriff's Department
- ☆ Operation of the food service program in a humane manner with respect to detainees' rights to basic health and nutritional standards
- ☆ A food service company that understands the critical impact food has in a jail and offers a program meeting ACA, NCCHC, and USDA standards
- ☆ Adequate staffing levels and/or proper detainee supervision
- ☆ A cost-effective food service program
- ☆ A clean, safe kitchen operation
- ☆ Extensive correctional experience
- ☆ Menu variety and quality products
- ☆ Open communications with the facility staff and the flexibility to change when required

Management Support Services

The range and depth of specialized services our team provides to our customers is one of ARAMARK Correctional Services' distinguishing qualities.

Front Line Managers

A trained ARAMARK Correctional Front Line Manager will be responsible for food service operations. The front-line manager is capable of handling unforeseen situations that develop. They are trained to operate in correctional environments and adhere to the highest standards of quality in food preparation, presentation, sanitation, detainee supervision, and personnel management. Their performance is reviewed every six months to make sure they are maintaining ARAMARK and facility standards. To support our managers, we have developed an "Operational Excellence" training series. These are continuously revised and updated to ensure that front-line managers are thoroughly trained in all aspects of food service management.

Behind-the Scenes Management Support

Support functions such as purchasing, accounting, research and development, facility maintenance, human resources management, and dietetic consulting services are central to providing expert response to your facility needs. Our programs are geared toward the correctional market and the unique nature of our clients' operations.

Additional Management Support

In addition to our supervisory and training staff on site during the opening, our front-line managers are supported by the staff dietitians, general manager, district manager, the regional sales team, and the regional vice president. They work with the facility to ensure that our program is meeting appropriate standards and facility goals.

ARAMARK Handbooks and Manuals

Listed below are ARAMARK operational handbooks and manuals used by our management team. Full manuals are available for review, upon request.

- ☆ ARAMARK Operations Manual
- ☆ ARAMARK PRIMA Manual
- ☆ ARAMARK Correctional Employee Handbook
- ☆ ARAMARK Operational Excellence Food Service Road Maps
- ☆ ARAMARK Sanitation and Food Safety Manual
- ☆ ARAMARK Diet Handbook
- ☆ Games Criminals Play and One Minute Manager

Grievance Procedures

The front-line manager and the facility administration should determine in advance how routine complaints will be handled. Standard ARAMARK procedures are as follows:

- ☆ Discuss with the client contact prior to beginning service to identify how the facility wants grievances handled.
- ☆ Read carefully and respond politely to all grievances.
- ☆ Investigate thoroughly to determine if the complaint is valid. If ARAMARK is at fault, correct the problem.
- ☆ If it is not an ARAMARK issue, follow the facility's instruction.
- ☆ The manager should participate in the facility staff meeting a least once a month to stop issues before they become grievances.

Inform administration in writing of how each complaint was resolved. ARAMARK Correctional Services is committed to encouraging interchange and openness between our employees and those of the client. After proper investigation of the complaint, grievances from detainees will be responded to by the ARAMARK Correctional Services Front Line Manager .

A form grievance response sheet will be completed by the ARAMARK Correctional Services manager after reviewing the complaint. ARAMARK's manager will then be responsible for following up on the complaint to insure the problem has been resolved for the next meal period. ARAMARK Correctional Services has learned over the years that maintaining open communications reduces problems for both ourselves and our clients. There are few problems which cannot be resolved if both parties know and respect each other as professionals.

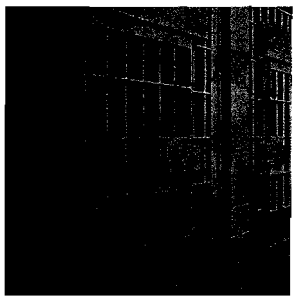
SC-32

Criminal Records Check

The County reserves the absolute right to process a criminal records check on the Contractor's employees, contractors, subcontractors, agent and representatives and to disqualify any person from participating in this Contract if such check is unsatisfactory. Contractor shall provide all requested identifying information about new and/or existing employees, contractors, subcontractors, agents and representatives as may be required by the County as a condition of acceptance for a specific employee.

ARAMARK understands and will comply. ARAMARK employees are required to maintain security clearance as a condition of employment.

SC-33



Transition on Commencement of Contract

Contractor shall assume full operations on May 1, 2009. Contractor shall coordinate and cooperate with County and existing contractor to assure a smooth and orderly transition with uninterrupted food services. Immediately upon award of contract, the Contractor shall name a Transition Manager who shall have responsibility for transition activities. Within ten (10) days of award of contract, the Contractor shall submit a Transition Plan to the Director for approval.

The plan shall include but not be limited to details for conducting inventories of on-site County owned equipment, hiring and staffing, menu plans, and coordination activity with outgoing contractor. The Director may request any additional information he determines is necessary to assure smooth operation of the facility. County presumes that all supplies and small wares stored on-site are owned by the current Contractor.

ARAMARK understands and will comply.

Opening Plan

Contract Opening Plan

If awarded the contract, ARAMARK will proceed as though it were a new opening. This assures that the opening will be accomplished successfully with a "fresh eyes" approach. We will utilize our standard transition plan which we have developed, through our many years of experience. This includes a step-by-step list of pre-opening and opening activities and assigns responsibility to specific individuals on the opening team.

We will utilize the expertise of the on-site management team as well as a "Fresh Eyes" Region Opening Team.

Following is a sample Transition Plan which is used in new openings. We will utilize this as the basis for the "re-opening" process.

Standard Opening Activity Checklist

Transition Schedule - 1 Week Prior to Opening

		Person Responsible	Completion Dates Target	Completion Dates Actual
1.	Review status of transition.			
2.	Finalize assignments of management team and shift assignments.			
3.	Review company and clients policies to include security.			
4.	Approve additional personnel if necessary.			
5.	Finalize and review diet program with the Medical Department.			
6.	Do final interviews for hourly employees if applicable.			
7.	Prepare and set up any additional personnel paperwork			
	a. Set up personnel files.			
8.	Arrange for ID badges.			
9.	Complete an emergency phone list for the client.			
10.	Complete a food service employee telephone roster.			
11.	Set up call-in payroll and process if applicable.			
12.	Secure components in house phone numbers.			
13.	Finalize payment and accounting procedures.			
14.	Finalize cart load sheets, or daily count sheets, to include weekly summary.			
15.	Prepare work and break schedules for inmates and ARAMARK hourly employees.			
16.	Arrange for new locks on all storage areas.			
17.	Arrange for transfer of all keys.			
18.	Review process with client.			
19.	Complete relocation move, if applicable.			
20.	Review "THINGS FORGOTTEN" list.			
21.	Finalize sanitation schedule.			
22.	Set up pre-opening production schedule.			
23.	Schedule employees, inmate orientation meeting.			
24.	Set up all files for office.			
25.	Meet with Medical staff, get signatures in diet manuals and distribute them (Medical, OakBrook, Unit)			
26.	Complete Authorized Request Form.			
27.	Procure office set up needs.			
28.	Prepare work and break schedules for inmates and ARAMARK hourly employees.			

Transition Schedule - 2 Weeks Prior to Opening

		Person Responsible	Completion Dates Target	Completion Dates Actual
1.	Hold a team meeting or discuss opening by phone.			
2.	Secure a shadow board if needed.			
3.	Arrange for laundry service if needed.			
4.	Arrange client dinner; discuss any open or current issues.			
5.	Schedule a correctional officers orientation meeting.			
6.	Arrange unit tilling procedures.			
7.	Turn over final employee list (current and prospective)to client for security clearence.			
8.	Begin processing of personnel using new hire forms.			
9.	Continue interviewing prospective employees until all positions are filled.			
10.	Keep a pre-qualified canidates to fill positions that may turn over in the first few weeks of operation.			
11.	Institute "THINGS FORGOTTEN" list.			
12.	Contact client liaison and maintenance for any repairs.			

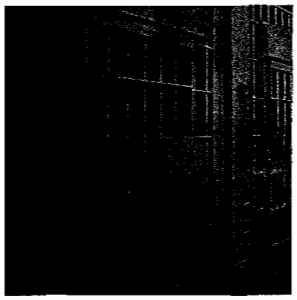
Transition Schedule - 3 Weeks Prior to Opening

		Person Responsible	Completion Dates Target	Completion Dates Actual
1.	Review all equipment and sanitation levels, use equipment and sanitation evaluations.			
2.	Prepare order guide.			
	a. Order guide by vendor.			
	b. Purchase lists by week.			
	c. Place opening orders and verify delivery day.			
3.	Opening team visits location and gathers necessary information.			
	a. Review all equipment operation and sanitation.			
	b. Evaluate smallwares needs and place order.			
	c. Introduce team to client.			
	d. Request temporary office space			
	e. Run labels for files.			
	f. Order all opening manuals. (Corrections OPS Manual and ARAMARK Marketing Catalog)			
4.	Check on contract movement.			
5.	Review new account opening notice, proforma, or any other information.			
6.	Order opening supplies.			
	a. Select an FSD.			
7.	Arrange for the following:			
	a. Lodging for opening team.			
	b. Air and local transportation.			
	c. Assign rental cars if necessary.			
	d. Review expense report with opening team.			
8.	Secure Tax Waiver number from Corporate Purchasing.			
9.	ARAMARK Correctional Services ID # 23-2778485.			
10.	Arrange for printed forms if necessary			
11.	Secure all licenses, bonds, and insurance certificates.			
12.	Get client's emergency procedures.			
13.	Get staff and inmate meal schedules.			
14.	Where to go for medical treatment for Workmen's Comp claims.			
15.	Review transition schedule and make any changes.			
16.	Develop smallware and equipment needs, utilizing the smallware iventory sheets and equipment guidelines.			
	a. Inventory all smallwares & equipment in the kitchen.			
17.	Verify loading dock location and the scheduled delivery days and hours.			
18.	Finalize the menu and decide what week to start on.			
19.	Set up Diet Handbook.			
20.	Provide list of vendors with phone numbers and contact names.			
21.	Call all local vendors: Sysco, Milk, Bread, Local produce company if needed			
22.	Discuss the following with vendors: Your Needs, Delivery Days and Hours			
	Order Contact Person, Fax & Phone Number, Emergency Contact Person, & Copy of Product & Price List			
23.	Start preparing all master forms needed:			
	8Steps, Production Sheets, Tray Diagrams, Pre-Pull Sheets, Diet Load Sheets, Etc.			
24.	Call Human Resources if you need assistance with placing ads for employment.			
25.	Call Airbourne and set up an account (800/247-2676)			

Transition Schedule - 4 Weeks Prior to Opening

		Person Responsible	Completion Dates Target	Completion Dates Actual
1.	Assign opening team captain.			
2.	Assign team members and tasks responsibility.			
	a. Office set up			
	b. 8 Steps			
	c. Sanitation			
	d. Ordering and Procurement			
	e. New Employee Transition			
3.	Set conference call schedule for team.			
4.	Order computer.			
5.	Decide on location to ship computer to for program validationand installation.			
6.	Assign roll up responsibilities for opening expense.			
7.	Meet with client staff to allocate trustees.			
8.	Interview for employee needs, existing and applicants.			
9.	Request order guide from dietitians.			
10	Contact ECOLab.			
	a. Call 215/631-1005 to get local rep			
	b. Order Oasis			
	c. Request Material Safety Data sheets and wall holder.			
	d. Set M.S.D. Training with ECOLab.			
	e. Request and set data for working system evaluation.			
	f. Complete opening notice and FAX to Controller.			
11.	Obtain copy of Proposal.			
12.	Audit proposal for any operating needs or issues.			
13.	Arrange for pest control, trash removal, phone service, set up dedicated line for computer.			
14.	Order uniforms from WearGuard.			
	a. Get style and colors approved through DM.			
	b. Call 800/888-0501. Give them component number.			
15.	Interview new (or existing) FSD's and AFSDs'.			

SC-34



Transition and Continuity of Service on Expiration of Contract

Continuity of Service is critical to Cook County. The successful vendor must recognize this fact and upon expiration of contract agree to:

- ***Furnish phase-in training to a new vendor.***
- ***Exercise best efforts and cooperation for an orderly and eficient transition to a new vendor.***
- ***Negotiate in good faith a plan with the successor to determine the nature and extent of the phase-in, phase-out services required.***

The plan shall specify a date for work described in the plan and shall be subject to the Executive Director's approval. The current vendor shall provide sufficient experienced personnel during the phase-in, phase-out period to ensure that the services called for in the contract are maintained at the required level of proficiency.

Upon expiration of this Contract, Contractor shall permit personnel to be hired by a new contractor without penalty or charge to the County, the employee or the new Contractor. The current vendor shall also disclose necessary personnel records and allow the successor to conduct on-site interviews with those employees. Necessary records include length of service, job title and job description, performance appraisals, and discipline records. If selected employees are agreeable to the change, the current vendor shall release them at a mutually agreeable date and negotiate the transfer of their earned fringe benefits to the new vendor.

Contractor shall be presumed to be the owner of all supplies, small wares, food inventories (with the exception of Federal surplus foods) used for this contract. Contractor shall be free to negotiate with the successor contractor as to any terms and conditions for sale or transfer of ownership.

ARAMARK understands and will comply.

If ARAMARK is not re-awarded the contract, we will assure a reasonable transition with the incoming contractor. We will work with the successful vendor during the remaining term of our current agreement to provide appropriate information and training for working in the CCDOC and will make every effort to assure an orderly and efficient transition. ARAMARK will allow the incoming contractor to discuss employment with current personnel, though hourly employees are subject to a bargaining agreement. It would be up to the successful contractor to work with the bargaining agency to finalize the contract. Those employees amenable to working for the new contractor will not be hindered in any way from accepting such employment.

The request to allow the incoming contractor access to personnel records will be met insofar as the information requested is not confidential records. Information specified in the response to the questions such as performance evaluations and disciplinary history may not be released due to privacy and confidentiality requirements.

ARAMARK is the owner of all supplies, small wares, and food inventories (other than federal commodities). We will discuss potential purchase of those items with the successful vendor.

SC-35

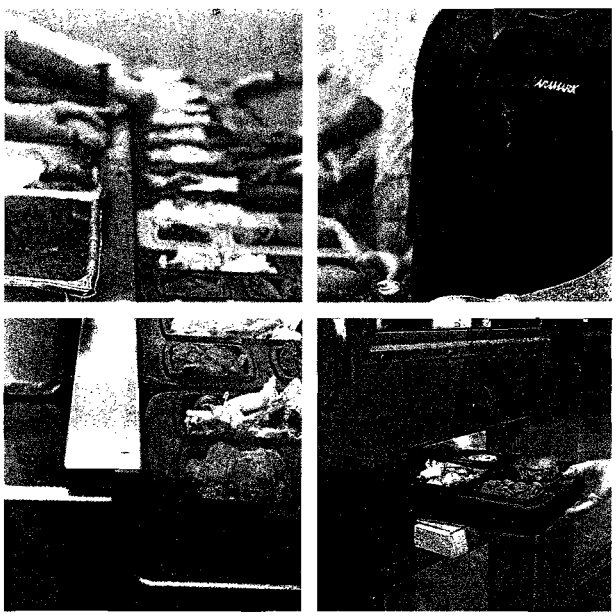
Warranty

The Contractor agrees that the equipment, supplies or services to be furnished shall be covered by the most favorable commercial warranties the contractor gives to any customer for the same or substantially similar equipment, supplies or services that the rights and remedies so provided are in addition to and do not limit any rights afforded to County.

ARAMARK understands and will comply.

Specifications

SP-01	Meal Service
SP-02	Transportation and Delivery of Product to Detainees
SP-03	Food Quality
SP-04	Menus
SP-05	Meal Orders
SP-06	Equipment
SP-07	Replacement Equipment
SP-08	Quality Control Plan



ARAMARK
Correctional Services

SP-09	Inspection of Services
SP-10	Annual Price Adjustment
SP-11	Supplies
SP-12	Costs
SP-13	Support Services
SP-14	Meal Preparation
SP-15	Supplemental Materials Required to be Submitted with All Bid Proposals
SP-16	Contract Purchased Equipment

SP-01

Meal Service

The Contractor shall serve at proper temperature, nutritious, wholesome and palatable meals and therapeutic diets to the detainees, staff, and designated visitors of the CCDOC, DWJS, DCSI, Cook County Boot Camp and the Court Services Lock-up in accordance with the terms of this agreement. Contractor will provide meals and food service three (3) times per day, seven (7) days per week throughout the term of this Contract at an estimated quantity of 11,360,000 meals per year. Such meals shall meet or exceed all present local, County, state and federal laws and regulations relating to standards for food service in correctional facilities. The Contractor in particular must insure compliance with American Correctional Association Certification Standards for Food Service Programs, Adult Local Detention Facility, 4th edition (2004) and any revisions thereof.

The contractor shall manage a civilian Central Kitchen staff and Division XI kitchen staffs, which shall, in conjunction with assigned detainees, prepare pre-plated breakfast and dinner meals for service on thermal insulated trays and cold sack lunches. The contractor shall manage a Boot Camp Kitchen Staff which shall in conjunction with assigned detainees; prepare breakfast, lunch and dinner for service.

Meal trays in quantities ordered by the CCDOC shall be placed on carts for delivery by correctional staff at designated areas of the Central Kitchen facility and Division XI kitchen. The officers will verify meal counts and supervise detainees who will distribute trays to detainees in a timely and sanitary manner.

Upon completion of meals, officers will supervise and return all trays and carts to the Central Kitchen and Division XI Kitchen. Boot Camp is a self-contained facility with its own kitchen requiring no delivery of trays/meals.

Failure to comply with the provisions set forth in this section will result in liquidated damages being charged to the Contractor, as set forth in SC-09.

ARAMARK understands and will comply.

ARAMARK understands that it shall be responsible for managing a combination of civilian and detainee staff to prepare and tray meals. Failure by the CCDOC to provide the required number of detainee workers we believe should preclude liquidated damages being assigned to ARAMARK for late meals.

Trays are prepared in a timely fashion and are delivered to the point of pick up (the elevator) at the appropriate temperatures. Once they are at the pick-up point, responsibility is turned over to CCDOC.

Failure by the facility to pick the trays up or return them in a timely manner will not be the responsibility of ARAMARK and we believe should preclude responsibility for liquidated damages.

SP-02

Transportation and Delivery of Product to Detainees

The contractor shall be responsible for the delivery of prepared food products from the central preparation area to the elevator in the central preparation kitchen and Division XI kitchen, and truck delivery docks.

County will be responsible for the delivery of prepared foods from the elevator and dock to the cells and for the timely serving of the meals to the detainees. County shall be responsible for the delivery of the exact number of meals ordered and timely retrieval of carts and trays three (3) times daily. The delivery of food in a timely manner by the contractor to the County and the delivery in a timely manner by the County to inmates are essential. Timely is defined as one hour. Contractor shall have food carts ready at times to be mutually agreed upon after the award of the contract.

The current vendor transports food and non-food products between the CCDOC compound, South Campus and Boot Camp, which covers a geographical area from 26th Street (north) to 31st Street (south) and from Rockwell (east) to Sacramento (west). It makes these deliveries with its own transportation vehicles. The current vendor also has food and non-food items delivered to these locations from sub-vendors via the sub-vendors own transportation vehicles. The CCDOC delivers prepared meals to CCDOC divisions as required under the contract.

Failure to comply with the provisions set forth in this section will result in liquidated damages being charged to the Contractor as set forth in SC-09. For example, if 9,000 meals are ordered for breakfast on January 3, 2010, and the 9,000 breakfast meals are delivered to the CCDOC more than one hour after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 900 meals (10 percent of the ordered meals) times the current cost per meal. The amount of liquidated damages payable by Contractor for each subsequent incident shall increase sequentially by ten percent (10%) up the total meal billing price.

For example, if 9,000 meals are ordered for breakfast on January 3, 2010, and the 9,000 breakfast meals are delivered to the CCDOC more than one hour after the meal time scheduled by the CCDOC, the liquidated damage shall amount to 900 meals (10 percent of the ordered meals) times the current cost per meal. If on January 4, 2010, 9,000 breakfast meals are delivered to the CCDOC one hour or more arfter the meal time scheduled by the CCDOC, the liquidated damage shall amount to 1800 meals (10 percent of the ordered meals plus an additional ten percent of the ordered meals) times the current cost per meal.

ARAMARK understands and will comply.

SP-03

Food Quality

The contractor shall use the following standards for purchase of raw food products; USDA commercial grade beef or USDA good graded lamb may be used for pot roast or stews. Otherwise, only first quality foods, such as Grade AA eggs, Grade B poultry, U.S. Choice grades of beef, Grade A fancy fresh or frozen vegetables and fruits and Grade A or B canned goods shall be used. Substitutions may be allowed but only with the advance written approval of the CCDOC Dietician.

Apples and oranges shall not be more than 138 count and pears no more than 135 count. All foods served shall be wholesome and free from spoilage. No item containing any pork product or pork derivative shall be used. County may require manufacturer's statement of ingredients for items used by the contractor.

ARAMARK understands and will comply.

Purchasing Specifications

Food items are purchased only from USDA inspected plants approved for strict compliance to meet food safety standards. Products are never purchased that do not have a manufacturer's and distributor's assurance of safe handling. Unlike inspection, grading is optional, but products meet the manufacturer's quality standards. Products are reviewed and approved by ARAMARK's registered dietitians to ensure they meet detainee acceptability and nutritional standards.

Meats

Meats are purchased only from USDA inspected plants approved for strict compliance to meet food safety standards. Samples must be submitted to ARAMARK Correctional Services' Registered Dietitians with nutritional data for prior approval. All must meet detainee acceptability standards.

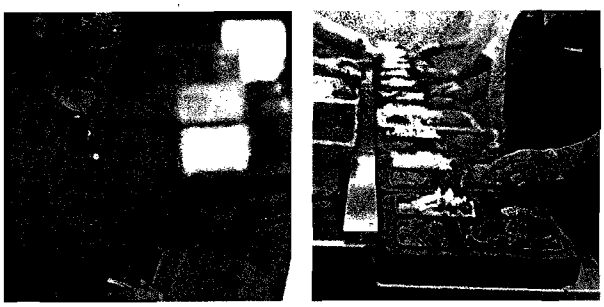
Fresh Produce

Fruits: 138 count (medium size), petite bananas, pears 135 ct - U.S. No.1 or comparable quality
Produce: U.S. No. 1 or comparable quality

Canned or Frozen Produce

Extra standard or standard, based upon availability for institutional pack
Milk: Reduced fat with vitamin A & D
Fruit Drink: Vitamin C enriched, saccharin sweetened
Coffee: Freeze Dried

SP-04



Menus

The contractor shall serve the menus based upon the menu patterns identified below. The menu cycle shall not be repeated more frequently than every 5 weeks. Proposed menus must be submitted with bid proposal. The menus shall meet the recommended Dietary Allowance for males and females, ages 17 to 40 years. The variety, quality and appearance of meals shall be consistent with approved American Dietetic Association (ADA), American Correctinal Association (ACA) certification standards for Food Service Correctional Institutions and standards set by the Cook County Department of Corrections. Food shall be nutritionally adequate, shall also meet the recommended daily allowances of the National Academy of Sciences. If the standards and requirements of these organizations as well as those of any other body with appropriate authority over CCDOC operations or programs shall be in conflict in any way, the more stringent of the standards and requirements shall apply. Food shall be palatable and properly warmed when actually served to the detainees.

The menus shall reflect both the ethnicity of the detainee population and the various seasons as appropriate. During the contract period the contractor shall submit new menus quarterly prior to their proposed implementation to the Executive Director and County dietician for approval, at least one month in advance. Proposed menus shall be prepared by a registered dietician at the contractor's expense. Meals plans must be approved of in writing by the County's Dietician.

Attached please find copies of the current menus pages Cm-1 thru CM-14 for each facility. Please note that these menus are significantly different from the new specifications and menu requirements and therefore should not be used as a reference.

A statement of nutritional adequacy signed by registered dietician must accompany each menu. The statement must indicate that the menu meets all requirements of this section. The contractor shall submit a nutrition analysis for each menu. The County dietician or designee shall be made aware of all menu substitutions at least 24 hours in advance, except in emergency situations. A

copy of menu substitutions shall be provided to the dietician or designee weekly. Substitutions shall be of equal nutritional value. Menus submitted and subtitutions made shall be kept on file a minimum of one (1) year, along with records of meals annually served. Records of all therapeutic diets served, substitions, and diet orders, shall be retained at the site office permanently.

Detainees at the CCDOC, DWJS, and DCSI shall be provided with two hot meals per day served on insulated trays provided by the County. Lunch meals shall consist of a cold entree (sack lunches). A hot meal shall consist of a hot entree and either a hot vegetable or hot starch. Beverages, gravies, sauces, and other presentation enhancements shall not be considered hot items.

Detainees at the Cook County Boot Camp shall be provided with three hot meals per day, as per specification herein.

The variety and portion sizes reflected in the meal patterns identified below shall be used by Contractor for the purpose of both preparing the bid and governing all subsequent menus.

All beverages are to be served in individually portioned containers with quantities listed in the meal pattern. A variety of vegetables is required, a minimum of five (5) varieties must be provided. At no time will an increase in salad quantities be allowed to count as both salad and vegetable requirement. Vegetable based sauces shall not be allowed to count as part or all of the vegetable requirement. The following examples are acceptable varieties of vegetables: corn and carrots, green beans and carrots, peas and carrots, cabbage and carrots, and carrots.

Portion sizes "as served", not raw sizes, must be clearly indicated on the menu including the cooked meat weight in combination entrees. It is allowable to provide portion sizes on the menu prior to reheating for items that are purchased pre-cooked (not raw) assuming all nutritional requirements are met. For example, Beef, Macaroni, and Tomato Caserole twelve (12) oz. (three (3) oz. meat) and Sloppy Joe four (4) oz. (three (3) oz. meat).

To avoid excessive fat calories which will result in more stomach filling bulk on the menu, portions for margarine, butter, salad dressing and mayonnaise shall not exceed 1/2 ounce per serving. Also, these high fat items and bread shall not be added to tray meals to increase calories when they are not appropriate with the other items for the meals. For example, margarine shall not be added to meals with entrees such as hot dogs using a more appropriate mustard condiment.

The contractor shall provide sack lunches in clear cellophane-sealed packaging; no food item contained in the sack lunches shall have aluminum-coated bags or other items that contain metal or other materials that may be used to construct a weapon. Paper bags shall not be used, except in emergencies, with the approval of the Executive Director. Sack lunches may not be substituted for required tray meals except as specifically authorized by the Executive Director in each instance. All sack lunches will be prepared by the contractor according to the specifications identified below. Variety, wholesomeness and palatability in the choice of sack lunch ingredients must be demonstrated.

The menu shall be planned with corrections tested products and recipes for detainee acceptability. A variety of food flavors, textures, temperatures and appearance shall be used. Contractor shall submit, upon commencement of operations, a proposed method and sample meal quality assurance assessment form to monitor detainee preferences and to make acceptable adjustments.

The contractor shall not use expired food or stored preserved cold cuts over six months old or any other preserved food over one year old.

Medical diets shall be planned by a Dietician.

A minimum of seven (7) holiday or special meals shall be served each year. Three (3) sample meals shall be submitted with the proposal. A minimum of four (4) ounces of cooked weight meat is required for holidays.

Documentation of all meals served including substitutions shall be maintained. A plan for assuring nutritional compliance with substitutions shall be provided prior to the commencement of operations.

Meat patties shall provide at least 3 oz. cooked weight excluding breading. Whole muscle meat is defined as meat that has not be processed (i.e. chopped, diced, blenderized or extruded) must be served at least once per week. Cheese may be counted as part of the meat weight but may not exceed 50% of the weight. If textured soy/vegetable protein (TVP) is used, TVP cannot make up more than 40% of the product. Fish products may not contain extenders. Burritos and tamales shall provide 3 oz. of meat and not a meat equivalent such as beans. Casseroles shal provide 3 oz. of meat, cooked weight; and shall not be served more than two (2) times per week. Casseroles of 10 oz./3 oz. weights are acceptable for either lunch or dinner. The Contractor shall factor in the cost of salt and pepper packets if the food does not contain sufficient seasoning.

If it is determined by the County Dietitian that the food consistently does not contain sufficient seasoning, the vendor will be required to provide packets of salt and pepper on the meal trays.

Sugar packets are not required for CCDOC, DWJS, and DCSI meal patterns because coffee is not served. Boot Camp and ODR breakfast meals are served with coffee so sugar must be provided. Sugar packets must be served when unsweetened dry cereal and unsweetened hot cereal is served. If the Contractor would like to eliminate sugar packets completely (which would be preferred by the County), sweetened dry cereal and sweetened hot cereal must be provided.

General Meal Patterns (CCDOC, DWJS, and DCSI)

Breakfast:

- *4 oz. 10% fruit juice drink (Vitamin C fortified)*
- *10 oz. hot cereal or 1 cup cold cereal*
- *2 oz. Meat or 3 oz. Eggs (minimum five times per week) (cooked weight)*
- *2 slices wheat bread or 1 roll (equal to two slices of bread)*
- *1 pastry, donut or muffin, no less than 2 oz. (minimum five times per week)*
- *3 pancakes or waffles (minimum one time per week)*
- *1/2 oz. Margarine*
- *1/2 oz. Jelly or 1 oz. Syrup when pancakes or waffles are served*
- *2 packets of sugar (where appropriate)*
- *1 packet of salt and pepper (when appropriate)*
- *8 oz. Milk (skim)*

Lunch: *Sack Lunches as Described Below*

Dinner:

- *3 oz. Meat (hot dogs, Polish, or meat patties 2 times per week, a whole muscle meat is to be served once per week minimum)*
- *1 cup potatoes or rice or noodles or beans, etc.*
- *1/2 cup vegetables*

- *1/2 cup salad / 1 oz. dressing*
- *2 slices wheat bread or a roll (equal to two slices of bread)*
- *1 serving dessert (cookies 2 oz., or cake 1/70 cut for full sheet, or 1/2 cup pudding or gelatin. Candy cannot be used as a dessert item)*
- *1/2 oz. Margarine*
- *8 oz. Milk (skim)*
- *1 packet of salt and pepper (when appropriate)*

A weekly average of 2,700 calories per day shall be provided with the above menu pattern.

Milk shall be served a minimum of two (2) times per day at the breakfast and dinner meals in individual eight (8) ounce cartons. In addition a 10% fruit drink shall be served with the breakfast meal, fortified with vitamin C, supplied in individual four (4) ounce cartons. A fruit drink (8 ounce) shall be served with the lunch meal.

Jelly shall be provided at all breakfast meals except when syrup is required. Wheat bread must be served two meals per day; the third meal may be white bread. When pancakes, donuts, waffles, dinner rolls, buns or cornbread appears on the menu additional bread is not required for the meal. Donuts may not be served as an entree they must be accompanied by a hot meal or egg entree. Donuts, if not the cake type, must be iced. Plain pastry shells which are meant to contain filling shall not be used.

The same type of dessert may be served in a week's time but not in consecutive days. The desserts schedule to be served must appear on the menus; just the word dessert is unacceptable.

Potato or macaroni salad maybe used as a starch as long as another salad type item is served, at not time will an increase in these salad quantities be allowed to count as both the starch and salad requirement. A minimum of two (2) types of salad dressings must be served (i.e. Italian, French), but no on consecutive days.

General Lunch Specifications: Sack Lunch Requirements

The contractor shall provide sack lunches which shall consist of two (2) sandwiches; 1/2 cup of raw carrets or celery, 1/2 ounce portion of chips, 2 ounces of cookies; one (1) individual eight ounce fruit drink fortified with Vitamin C; and

two $^{1}/_{2}$ oz. packets of mustard or mayonnaise type dressing, alternated daily. The lunches must provide variety and food which is appetizing and wholesome. No item contained in the sack lunch shall contain metal or metal-coated packaging nor include items that may be used to construct weapons. It is acceptable to provide a half cup fruit or vegetable equivalent for Breakfast or Lunch instead of the half cup of raw carrots or celery requirement.

The two sandwiches combined shall contain 4 oz. of meat or a combination of 2 oz. meat and 2 oz. cheese. As indicated above, sack lunches must provide variety; the same type of meat shall not be served more than once a week. The alternating of different flavors of the same meat type is not acceptable (i.e. Beef Bologna, Pepper Bologna, Turkey Bologna). The contractor shall provide a seven-day lunch cycle in this proposal. It is allowable to provide four different varieties of poultry based lunch meats that are not served on consecutive days. The contractor shall not use out of code food, stored cold cuts over six (6) months old, or other food over a year old.

The contractor shall have in place a quality assurance program which ensures the sack lunches meet the County's requirements. The contractor shall conduct a detainee menu acceptance survey quarterly. The results shall be compiled and recommendations made to the appropriate County personnel regarding changes to be made by contactor on the basis of such survey results or other information.

Cook County Boot Camp Meal Patterns

The Boot Camp menu shall follow the minimum pattern as indicated below:

All breakfasts shall include a minimum of eight (8) main menu items plus appropriate condiments with seconds available on the items indicated below:

1. *Juice of fruit*
2. *Cereal (seconds allowed)*
3. *Eggs or meat (3 oz. minimum portions each day)*
4. *Potatoes (seconds allowed)*
5. *Pancake type item, pastry or bread type item (seconds allowed)*
6. *Jelly or syrup*
7. *Milk, 2% and/or whole, 12 oz. portion*
8. *Coffee, tea or hot cocoa*

9. *Sugar, salt, pepper, and catsup.*

All lunches shall include a minimum of seven (7) main items plus appropriate condiments. A casserole type entree shall not be counted as two (2) items. The fruit/vegetable equivalents shall not be counted as two (2) items. The fruit/vegetable equivalents shall meet USDA School Lunch requirements. Seconds shall be available on items as indicated below:

1. *Entree with a minimum of three (3) oz. cooked weight and or cheese. Beans and peanut butter shall not be counted as entree meats. Cold cut entrees are restricted to two (2) times per week. If sandwiches including hamburgers, hot dogs, and cold cuts are offered as an entree, the portions shall be two (2) each.*
2. *Soup, salad or hot vegetable (seconds allowed)*
3. *Starch or vegetable side dish (seconds allowed)*
4. *Dessert*
5. *Bread type item (seconds allowed)*
6. *Milk, 2% and/or whole, 12 oz. portion*
7. *Fruit drink or other beverage (seconds allowed)*
8. *Salt, pepper, catsup and mustard*

All dinners shall include a minimum of seven (7) main items plus appropriate condiments. A casserole type entree shall not be counted as two items. Seconds shall be available as indicated below:

1. *Entree with a minimum of three (3) oz. cooked weight meat and/or cheese. Beans and peanut butter shall not be counted as entree meals. Only hot entrees shall be served.*
2. *Soup or salad (seconds allowed)*
3. *Starch or vegetable side dish (seconds allowed)*
4. *Hot vegetable*
5. *Dessert*
6. *Bread type item (seconds allowed)*
7. *Milk, 2% and/or whole, 12 oz portion or Fruit Drink or other beverage (seconds allowed)*

8. *Salt, catsup and mustard*

A weekly average of 4.600 calories per day shall be provided for the Boot Camp menu.

Court Services Meal Requirements

Court Services Sack meals differ from the general sack meal requirements set forth herein. The contractor shall provide a sack meal which consists of two (2) sandwiches, two (2) condiment packages, and one (1) eight ounce fruit drink.

The sandwich shall contain four (4) slices of bread, four (4) ounces of meat or two (2) ounces of meat and two (2) counces of cheese. The same type meat may not be served more than once a week.

The contractor shall have in place a quality assurance program, which ensures the sack lunch meets the County's requirements, which ensures the sack lunch meets the County's requirements, which shall include no packaging that can result in constructing weapons, e.g., no item contained in the sack lunch shall be contained in metal or metal-coated packaging.

The contractor shall deliver the sack meals to the Criminal Courts Building, First floor Prisoner Lockup each day. The estimated numbers are 175 sack meals to be delivered no later than 10:00 A.M. Monday through Friday, and 200 sack meals to be delivered no later than 7:00 A.M. on Saturday, Sunday, and Holidays. Actual number of lunches required will change from day to day up to one hour prior to delivery. Court Services personnel will call in a requested meal count.

Therapeutic Diets

Contractor shall prepare therapeutic diet meals where such diets are ordered by CCDOC medical personnel. Therapeutic diets shall conform to medical criteria provided to contractor and shall served as ordered, at the same cost per meal as a regular diet. All therapeutic diet trays must be labeled. Low fat diets may not be the regular menu with margarine omitted.

Nutritious snacks, juices, milk, and other items included in the prescribed medical diets identified in this section, as such diets may be amended from time to time, shall be included in the cost of a regular meal and shall not be separately billable by contractor.

The following is a listing of the current diet menu types, all of which will need to be made available, upon request, on a daily basis. The contractor must submit examples of its diet manual and diet menus with their proposals.

Master List of Diet Types

1. *Cholesterol/Fat Restricted. Low Salt/Bland (300mg cholesterol, 30% Fat, 4gm NA)*
2. *Nutrition Support Diet with H.S. Snack (+400 Calories)*
3. *No Concentrated Sweets with H.S. Snack (Type II Diabetic/Weight Control)*
4. *2400 Cal A.D.A. with H.S. Snack*
5. *2800 Cal A.D.A. with H.S. Snack*
6. *3200 Cal A.D.A. with H.S. Snack*
7. *Pregnancy with H.S. Snack*
8. *Long Term/High Protein Full Liquid (Broken jaw diet; 6 weeks only)*
9. *Pureed Diet (No teeth or dysohagic)*
10. *Full Liquid (3 days only)*
11. *Clear Diet (2 days only)*
12. *Renal Diet (Impaired Renal Function = Approx. 95 GMS. Protein)*
13. *No Milk Diet (Intolerance for milk as a beverage)*
14. *Low Fiber/Low Residue (Acute Gastroenteritis/post G.I. surgery)*
15. *Acute Hepatitis/Cirrhosis (Non Acut Encephalopathy)*
16. *Juvenile (age 17 years old) 2,800 calories*

Religious Diets

Contractor shall provide meals for detainees in accordance with the Religious Land Use and Institutionalized Persons Act (RLUIPA) and comply with all other federal, state, or local laws and court decisions. Compliance with the RLUIPA shall not result in any additional fees or charges to the Cook County Department of Corrections.

All requests by detainees for meals that conform to a detainee's religious beliefs shall be made in writing to the divisional Superintendent. The Superintendent shall deny or approve the writtn request in a timely manner. All approved requests shall be forwarded to the Contractor for implementation.

A menu which provide a weekly average of 2,700 calories per day is acceptable.

For all religious meals properly requested under the contract, the Contractor must provide a certified meal prepared for religious diets as described in Religious Diet Programs, Certified Food Components, Ch. 4-1, Food Service Manual published by the U.S. Bureau of Prisons (2006).

Holiday Menus

Contractor shall prepare holiday menus for meals to be served on the following holidays: New Year's Day, Easter, Memorial Day, July 4th, Labor Day, Thanksgiving, and Christmas. Such menus shall be submitted at least a month in advance for approval by the Director and the County's Dietician. The cost for these meals shall be the same cost per meal as a regular diet.

Holiday Menu Examples

New Year's Day

Lasagna

Italian Green Beans

Salad/dressing

Hard Roll

Margarine

Ice Cream

Beverage

Easter

Turkey Ham with fruit sauce

Macaroni & cheese

Broccoli

Salad/dressing

Dinner Roll

Margarine

Cake (slices)

Beverage

Memorial Day

Cheeseburger

French Fries

Corn on the Cob

Salad/dressing

Bun

Hard Roll

Margarine/catsup/mayo

Brownie

Strawberry Short Cake

Beverage

Labor Day

Fried Chicken

Mashed potatoes/gravy

California blend vegetables

Salad/dressing

Dinner Roll

Margarine

Cheese Cake

Beverage

Fourth of July

BBQ Chicken

Au Gratin Potatoes

Green Peas

Coleslaw

Margarine

Beverage

Thanksgiving

Sliced Turkey

Cornbread dressing

Gravy

Candied yams

Greens

Salad/dressing

Dinner Roll

Margarine

Apple Pie

Beverage

Christmas

Chopped Steak

Baked potato/sour cream

French cut green beans

Salad/dressing

Roll

Margarine

Chocolate Cake

Beverage

The Contractor shall adjust the therapeutic diet meals to reflect the aforementioned holidays when feasible. The holiday meal shall provide food, which is appetizing and wholesome. Portions provided shall equal or exceed thos eprovided by non-holiday menus. Examples of proposed holiday menus must be submitted with the proposal.

Staff Dining Room Operations

The Contractor shall, in addition to detainee food services, provide food services, staff and general maintenance to the Officer's Dining Room ("ODR"), located in Division V, Division XI, and as may be opened in other buildings in the future. Persons authorized to obtain meals shall be required to present identification authorized by the Sheriff's Office and shall sign (which may include electronic signature or swiping) when to account for meals. The Contractor must propose an automated method to account for all employee meals served within the scope of its bid. This system, which must include all necessary technology, equipment, and any other resources necessary, must be utilized as the billing mechanism for all ODR locations. Based on identified needs, the County reserves the right to accept or reject his proposed system until final decisions are achieved.

Meal times for the ODR shall be mutually agreed upon once the contract has been awarded. It may be allowable to provide a supervisor only during meal time and lock the staff dining area at all other times with written approval from the Executive Director.

The same menu submission and approval requirements indicated in this section shall also apply to ODR meals. The Contractor shall provide the same employee meals at all ODR locations within CCDOC. Contractor shall post menu plans in the ODR at least one week in advance.

The Contractor shall provide appetizing wholesome meals for the ODR. Meat patties and casseroles shall be served no more than two (2) times per week. Out of code food, food over a year old, reworked or salvaged products shall not be used.

ODR meals must conform to the following meal pattern specifications for each meal:

Two (2) hot entrees	*Entrees must provide at least 3 oz of meat one of the entree items must be a whole meat. The entrees must be totally different. Portion size: 1 serving*
Two (2) types of sandwiches	*Examples: tuna fish, chicken salad, subs, corned beef, etc. Portion size: 1 sandwich must contain at least three (3) ounces of meat, fish or poultry.*
One (1) types of grill items	*Examples: hot dogs (jumbo only), polish sausage, hamburger, grilled cheese, etc. Portion size: 2 grilled cheese, all others one item.*
Salad Bar	*A salad bar shall be provided daily for each shift. The following items are required on the salad bar at all times:* *Cheese* *Pasta Salad* *Coleslaw* *Croutons* *Mixed Salad Greens* *Relish*

Fresh Spinach

Mayo

Tomatoes

Broccoli

Green Peppers

Cauliflower

Onions

Hot Sauce

Carrots

Mustard

Cucumbers

Ketchup

Plain Tuna

4 types of Salad Dressing

A prepackaged nutrient dense salad is allowed as an alternative to the salad bar. With a choice of four (4) types of salad dressing. If the County Dietitian determines that these prepackaged nutrient dense salad is not sufficient, the salad bar must be provided.

One (1) starch item	*Examples: potatoes, rice, noodles, dressing, etc. Portion size: 3/4 cup*
One (1) vegetable item	*Examples: California blend, oriental blend, broccoli, greens,etc. Portion size: 3/4 cup*
One (1) dessert item	*Examples: Fresh fruit, cake, cobblers, ice cream, pie, etc. Portion sizes: One (1) each*
Two (2) types of bread	*Examples: wheat, white, rye, pumpernickel, etc. Portion size: two (2) slices*

Beverages	*All of the following: Coffee, tea, milk, fruit drink - self serve*
Condiments	*Examples: salt, pepper, mustard, hot sauce, etc. - elf serve*

At the appropriate times, the menu shall reflect the holidays recognized by the County. At least once a month a theme menu shall be provided. Examples of proposed holiday menus mut be submitted with proposals.

The contractor shall conduct a survey of the ODR diners' quarterly to assess the acceptability of the menus. The contractor shall be required to observe in the ODR sall rules and regulations regarding storage, preparation and serving of food that they are required to observe in the Central Kitchen, Division XI Kitchen and Boot Camp Kitchen.

It is allowable for the Contractor to make adjustments based upon the survey results. Adjustments will be allowed only with the written approval of the Executive Director or his designee, providing that said adjustments have no impact on the cost per meal.

Revised menus shall be submitted to the County's Dietician for approval at least two (2) weeks before planned implementation. Menu substitution must be submitted to the County's Dietician for approval at least twenty-four (24) hours in advance. All menu substitutions shall be logged. A substitution log must be maintained. Approximately 200 meals are served at each ODR facility per 24 hour period for a total of 400 meals per day.

The contract must provide an automated method by which to account for all employee meals served with the socpe of its Bid. This system, which shall include all necessary technology, equipment and all other resources, shall be utilized as the billing mechanism for all ODR locations. Based on identified needs, the County reserves the right to accept or reject this proposed system until final decisions are achieved. Although County ID cards can be scanned, they should not be relied upon as a resource for the automated system.

ARAMARK understands and will comply.

Menu Planning and Development

Each Corrections facility is unique. ARAMARK Correctional Services recognizes the importance of customizing menus to meet the needs of each facility. ARAMARK Correctional Services' Registered Dietitians have developed a menu and diet program customized for your facility, which meets the most current Recommended Dietary Allowances and Dietary Reference Intakes, the standards of the American Correctional Association, and additional guidelines detailed in your specifications. This program has been corrections tested.

Planning considerations have included the following:

- ☆ Nutritional standards including American Correctional Associations, National Commission on Correctional Health Care, Recommended Dietary Allowances and your specifications.
- ☆ Detainee preferences.
- ☆ Survey observations and your comments.
- ☆ Items best suited to your kitchen storage areas, equipment and service areas.
- ☆ Each meal's appearance on your service tray.
- ☆ Consistency in quantity of food for each breakfast, lunch, and dinner meal.
- ☆ Variety in type of items, colors, shapes, and texture.
- ☆ Adaptability to seasonal changes.

Preparation Policies

Documented Menu Substitutions

ARAMARK Correctional Services has strict policies on menu substitutions. The written menu is the served menu. However, if unusual circumstances such as late delivery, vendor outages, or equipment failure occurs, one time changes may be made by the Front Line Manager following the ARAMARK Correctional Services' Substitution Guide and the requirements set forth in the specifications. The guide assures food items of similar nutritional quality are selected to replace written menu items. The Director is required to document menu substitutions and the reason for the change. A written notification will be provided for the Warden per your specifications.

Meal Serving Times

The American Correctional Association guidelines recommend that from the service of supper, the last meal, to breakfast, no more than 14 hours elapse. To comply with these standards we suggest that the Front Line Manager and your staff mutually agree upon serving hours which respectfully satisfy the facility and the aforementioned recommended standards. A policy for the feeding of late and/or early "book ins" must also be established. Based on our existing operations, ARAMARK Correctional Services can offer suggested serving times, but remains flexible to the request of the facility.

Detainee Acceptability

ARAMARK Correctional Services recognizes acceptability as the key in menu development. We have used proven detainee acceptable products and recipes for your menu. The proposed menus may be revised based upon your comments. The menus are signed by an ARAMARK Correctional Services Registered Dietitian and by your designated representative after final approval. Detainee acceptability is continuously monitored. The ARAMARK Correctional Services' Dietitian with the Front Line Manager and District Manager, review this information and may make further menu changes, if necessary, and approved by you. Menu change requests can be made by the administration at any time throughout the contract period. Detainee preference studies will also be conducted by ARAMARK Correctional Services at your request. However, change requests may require price adjustments unless food of equal value is exchanged.

The Dietitian will attempt to suggest acceptable changes which do NOT impact cost.

Food Presentation

It is impossible to place too much emphasis on the appearance of the detainee meal. We have found that skillful presentation and merchandising of food increases interest in the food. Our menus are planned to combine menu items that add color variation and are arranged attractively on the tray. Psychologically, there is a much greater acceptance of an detainee tray that looks good and looks full. ARAMARK Correctional Services management is well aware of the psychological aspects of tray presentation and will supervise all meal portioning to ensure equal food quantities and attractive food placement.

Food Preparation and Production

It is in the preparation where the difference in food is determined. ARAMARK Correctional Services utilizes a computerized foodservice management program to facilitate everything from ordering to food preparation and production. It provides accurate data that allows the Front Line Manager better control of the entire production process. Ordering the necessary amount of food is the first step. Using historical data and forecasting, the computerized system aids in assuring ample food is ordered. Standardized, tested recipes that are nutritionally approved by Registered Dietitians are then exploded to the appropriate counts for each meal. The use of these recipes provides consistency. Production sheets and panning charts are utilized to measure if enough food has been produced based on the yield of the product. Tray diagrams then instruct servers where to place the food on a tray with proper portioning. Time and temperatures are recorded and Hazard Analysis Critical Control Point (HACCP) procedures are followed.

Your benefits include:

- ☆ Adequate ordering of food
- ☆ Consistency in meals
- ☆ On-time service

Diet Procedures

Standard Diet Program Procedures

A diet system cannot stand alone. It must be properly integrated into its environment with cooperative efforts by the food staff, medical staff, corrections officers, administration, and detainees involved in the system. ARAMARK Correctional Services' diet program has been developed to meet the unique needs of corrections facilities. The program includes the following:

- ☆ A written diet procedure established with your medical department and administration (ARAMARK Correctional Services Diet Manual).
- ☆ Detailed diet meal plans developed by registered dietitians.
- ☆ Service of appropriately authorized medical and religious diets.
- ☆ Record keeping and documentation system which can be used for your legal protection.
- ☆ Label system to assist with diet distribution.
- ☆ Availability of night nourishments for diabetics, pregnant females, and other special needs.
- ☆ Isolation trays as authorized.

These procedures are used by ARAMARK to provide a quality diet program for correctional facilities and meet recommendations of the American Correctional Association, and the National Commission on Correctional Health Care of the American Medical Association.

Diet Meal Plan Sheets

Standard diets are prepared and served following pre-planned diet menus developed by the ARAMARK Correctional Services' Registered Dietitian. The plan details the food items and portions to be served for each diet meal. Any diet substitution is recorded on the dated diet menu for the meal following ARAMARK Correctional Services' substitution guideline and the modification/restrictions in the diet handbook.

Religious Orders

ARAMARK Correctional Services provides religious diets based upon contract specifications and policies of the facility. The menus provided herein, specifically menus including some pre-packaged foods (for Kosher- diet types) and Vegan (total vegetarian excluding milk and eggs) for all other religious diet types are included. ARAMARK Correctional Services recommends that medical staff not order diets for religious reasons. ARAMARK's bid price is based upon the service of the menus as described within this menu section. The role of food in cultural practices and religious beliefs is complex and varies among individuals and communities. Therefore, any other religious meals requested shall be provided at mutually agreed upon pricing.

An authorized administration staff, classification officer, or chaplain orders religious diets following a verification procedure confirming the detainee is practicing dietary laws for established religious purposes, not personal food preferences. Detainees are not permitted to switch on and off religious diets. Religious transmittal diet orders are issued on completed forms to food service, classification, and, if appropriate, correction officers in housing areas with required information including: Correct diet terminology, Date of transmittal, Authorization signature, Detainee's housing area, Detainee's name and classification number - unless a "no name" system is utilized.

ARAMARK
Correctional Services

Proposed Menus

ARAMARK
Correctional Services

Nutrition Statement

Proposed menus meet the guidelines of the American Correctional Association which are based upon the current Dietary Reference Intakes for males and females 19-50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. A weekly average of 2700 calories per day is offered for detainee meals (CCDOC) and a weekly average of 4600 calories per day is offered for Boot Camp meals. Special diets will be required for all meals outside of specified age range. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

Abram MS RD LDN

Abram, MS, RD, LDN #851045

ARAMARK Correctional Services, LLC
Dietitian Official Stamp

ARAMARK
Correctional Services

CCDOC Proposed Menu

COOK COUNTY
DEPARTMENT OF CORRECTIONS

ARAMARK Correctional Services

PROPOSED 4/09

WEEK I

Weekly average of 2700 CALORIES per day

BID MENU

THURSDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Spicy Rice/Meat Casserole (3 oz meat)	10 oz
	Apple Sweetened Oatmeal *	10 oz	Turkey Salami	2 oz	Green Beans	1/2 c
	Breakfast Gravy (2 oz meat)	4 oz	Cheese	2 oz	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Wheat Bread	4 sl	French Dressing	1 oz
	Jelly	1/2 oz	Mayo Type Dressing	2 @	Crackers	6 @
	Margarine	1/2 oz	Cookie	1 pk	Margarine	1/2 oz
	Skim Milk	8 oz	Snack	1 @	Cake (1/70)	1 @
			Fruit Drink w/ Vitamin C	8 oz	Skim Milk	8 oz
FRIDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Coney Meat Sauce (3 oz meat)	4 oz
	Dry Cereal	1 cup	Black Peppered Bologna	4 oz	Paprika Potatoes	1 c
	Cottage Fries **	1/2 cup	Wheat Bread	4 sl	Carrots	1/2 c
	Wheat Bread	2 sl	Mustard	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Italian Dressing	1 oz
	Margarine	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
	Sugar	2 @			Cookies	2 @
					Skim Milk	8 oz
SATURDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Buffalo Turkey E/P (3 oz meat)	4 oz
	Apple Sweetened Oatmeal *	10 oz	Bologna	4 oz	Rice w/ Margarine	1 c
	Turkey Hash (2 oz meat)	4 oz	Wheat Bread	4 sl	Seasoned Beans	1/2 c
	Pastry	1 @	Mustard	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Cookie	1 pk	French Dressing	1 oz
	Margarine	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
					Gelatin	1/2 cup
					Skim Milk	8 oz
SUNDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Turkey Stew w/ Potatoes E/P (3 oz meat)	10 oz
	Dry Cereal	1 cup	Turkey Ham	4 oz	Mixed Vegetables	1/2 c
	Lyonnaise Potatoes **	1/2 cup	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Breakfast Gravy (2 oz meat)	4 oz	Mustard	2 @	Italian Dressing	1 oz
	Wheat Bread	2 sl	Chips (1/2 oz)	1 pk	Crackers	6 @
	Jelly	1/2 oz	Snack	1 @	Margarine	1/2 oz
	Margarine	1/2 oz	Fruit Drink w/ Vitamin C	8 oz	Cake (1/70)	1 @
	Skim Milk	8 oz			Skim Milk	8 oz
	Sugar	2 @				
MONDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Curried Chicken (3 oz meat)	4 oz
	Apple Sweetened Oatmeal *	10 oz	Black Peppered Bologna	4 oz	Rice w/ Margarine	1 c
	Turkey Hash (2 oz meat)	4 oz	Wheat Bread	4 sl	Cabbage	1/2 c
	Wheat Bread	2 sl	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	French Dressing	1 oz
	Margarine	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
					Cookies	2 @
					Skim Milk	8 oz
TUESDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Hot Dogs (3 oz precooked)	2 @
	Sweetened Grits w/ Sugar	10 oz	Turkey Bologna	4 oz	Pasta w/ Margarine	1 c
	Hash Browned Potatoes **	1/2 cup	Wheat Bread	4 sl	Sweet Potatoes	1/2 c
	Pancakes	3 @	Mustard	2 @	Tossed Salad	1/2 c
	Syrup	1 oz	Cookie	1 pk	Italian Dressing	1 oz
	Margarine	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1@
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Mustard	2 @
					Gelatin	1/2 cup
					Skim Milk	8 oz
WEDNESDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Taco (3 oz meat)	4 oz
	Apple Sweetened Oatmeal *	10 oz	Turkey Ham	4 oz	Rice w/ Margarine	1 c
	Scrambled Eggs	3 oz	Wheat Bread	4 sl	Seasoned Beans	1/2 c
	Pastry	1 @	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Cookie	1 pk	French Dressing	1 oz
	Margarine	1/2 oz	Snack	1 @	Tortillas	2 @
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Cookies	2 @
					Skim Milk	8 oz

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight mreasurements prior to reheating. Side dishes are volume measurements.
All combination dishes are 60% poultry/40% soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E02 892

Juveniles will receive the same menu as the adults except they will receive an extra fruit drink packet at lunch containing calcium

* = 1/2 cup fruit equivilent to meet lunch vegetable requirement ** = 1/2 cup vegetable equivilent to meet lunch vegetable requirement

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

Client
DIETITIAN'S SIGNATURE:

COOK COUNTY
DEPARTMENT OF CORRECTIONS

ARAMARK Correctional Services

PROPOSED 4/09

WEEK II

Weekly average of 2700 CALORIES per day

BID MENU

THURSDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Chicken Chili (3 oz meat)	10 oz
	Sweetened Grits w/ Sugar	10 oz	Bologna	4 oz	Carrots	1/2 c
	Breakfast Gravy (2 oz meat)	4 oz	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Cottage Fries **	1/2 cup	Mayo Type Dressing	2 @	Italian Dressing	1 oz
	Wheat Bread	2 sl	Cookie	1 pk	Crackers	6 @
	Jelly	1/2 oz	Snack	1 @	Margarine	1/2 oz
	Margarine	1/2 oz	Fruit Drink w/ Vitamin C	8 oz	Cake (1/70)	1 @
	Skim Milk	8 oz			Skim Milk	8 oz
FRIDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Chicken or Beef	3 oz
	Apple Sweetened Oatmeal *	10 oz	Turkey Salami	2 oz	Paprika Potatoes	1 c
	Breakfast Hash (2 oz meat)	4 oz	Cheese	2 oz	Green Beans	1/2 c
	Pastry	1 @	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Jelly	1/2 oz	Mustard	2 @	French Dressing	1 oz
	Margarine	1/2 oz	Chips (1/2 oz)	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Snack	1 @	Margarine	1/2 oz
			Fruit Drink w/ Vitamin C	8 oz	Cookies	2 @
					Skim Milk	8 oz
SATURDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Chicken Italiano (3 oz meat)	4 oz
	Dry Cereal	1 cup	Turkey Ham	4 oz	Pasta w/ Margarine	1 c
	Hash Browned Potatoes **	1/2 c	Wheat Bread	4 sl	Cabbage & Carrots	1/2 c
	Wheat Bread	2 sl	Mustard	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Cookie	1 pk	Italian Dressing	1 oz
	Margarine	1/2 oz	Snack	1 @	Wheat Bread	2 @
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
	Sugar	2 @			Gelatin	1/2 cup
					Milk	8 oz
SUNDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Meat & Spanish Rice (3 oz meat)	10 oz
	Apple Sweetened Oatmeal *	10 oz	Black Peppered Bologna	4 oz	Beans	1/2 c
	Scrambled Eggs	3 oz	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Mayo Type Dressing	2 @	French Dressing	1 oz
	Jelly	1/2 oz	Cookie	1 pk	Crackers	6 @
	Margarine	1/2 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Cake (1/70)	1 @
					Skim Milk	8 oz
MONDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	BBQ Turkey E/P (3 oz meat)	4 oz
	Dry Cereal	1 cup	Turkey Bologna	4 oz	Cajun Potatoes	1 c
	Breakfast Hash (2 oz meat)	4 oz	Wheat Bread	4 sl	Sweet Potatoes	1/2 c
	Lyonnaise Potatoes **	1/2 cup	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Chips	1 pk	Italian Dressing	1 oz
	Jelly	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1/2 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
	Skim Milk	8 oz			Cookies	2 @
	Sugar	2 @			Skim Milk	8 oz
TUESDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Meatballs w/ Gravy (3 oz precooked)	6 @ / 1 oz
	Apple Sweetened Oatmeal *	10 oz	Turkey Ham	4 oz	Rice w/ Margarine	1 c
	Pancakes	3 @	Wheat Bread	4 sl	Spicy Beans	1/2 c
	Syrup	1 oz	Mustard	2 @	Tossed Salad	1/2 c
	Margarine	1/2 oz	Cookie	1 pk	French Dressing	1 oz
	Skim Milk	8 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
			Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
					Gelatin	1/2 cup
					Skim Milk	8 oz
WEDNESDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Turkey Stroganoff E/P (3 oz meat)	4 oz
	Sweetened Grits w/ Sugar	10 oz	Black Peppered Bologna	4 oz	Pasta w/ Margarine	1 c
	Breakfast Gravy (2 oz meat)	4 oz	Wheat Bread	4 sl	Cabbage	1/2 c
	Cottage Fries **	1/2 c	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
	Pastry	1 @	Cookie	1 pk	Italian Dressing	1 oz
	Jelly	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1/2 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
	Skim Milk	8 oz			Cookies	2 @
					Skim Milk	8 oz

All entree portions including casseroles are cooked weight measurements. Side dishes are volume measurements.
All combination dishes are 60% poultry/40% soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E02 893

Juveniles will receive the same menu as the adults except they will receive an extra fruit drink packet at lunch containing calcium
* = 1/2 cup fruit equivilent to meet lunch vegetable requirement ** = 1/2 cup vegetable equivilent to meet lunch vegetable requirement

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

Client
DIETITIAN'S SIGNATURE:

COOK COUNTY
DEPARTMENT OF CORRECTIONS

ARAMARK Correctional Services

PROPOSED 4/09

WEEK III

Weekly average of 2700 CALORIES per day

BID MENU

U R S D A Y	0% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Curry Chicken (3 oz meat)	4 oz
	Apple Sweetened Oatmeal *	10 oz	Turkey Ham	4 oz	Yellow Rice	1 c
	Breakfast Gravy (2 oz meat)	4 oz	Wheat Bread	4 sl	Mixed Vegetables	1/2 c
	Wheat Bread	2 @	Mustard	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	French Dressing	1 oz
	Margarine	1/2 oz	Snack	1 @	Wheat Bread	2 sl
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Cake (1/70)	1 @
					Skim Milk	8 oz
F R I D A Y	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Buffalo Turkey E/P (3 oz meat)	4 oz
	Sweetened Grits w/ Sugar	10 oz	Black Peppered Bologna	4 oz	Paprika Potatoes	1 c
	Breakfast Hash (2 oz meat)	4 oz	Wheat Bread	4 sl	Carrots	1/2 c
	Cottage Fries **	1/2 cup	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Chips (1/2 oz)	1 pk	Italian Dressing	1 oz
	Jelly	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1/2 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
	Skim Milk	8 oz			Cookies	2 @
					Skim Milk	8 oz
S A T U R D A Y	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Turkey Fajita E/P (3 oz meat)	4 oz
	Apple Sweetened Oatmeal *	10 oz	Turkey Bologna	4 oz	Rice w/ Margarine	1 c
	Breakfast Gravy (2 oz meat)	4 oz	Wheat Bread	4 sl	Baked beans	1/2 c
	Pastry	1 @	Mustard	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Cookie	1 pk	French Dressing	1 oz
	Margarine	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
					Gelatin	1/2 c
					Skim Milk	8 oz
						1 @
S U N D A Y	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Cajun Casserole w/ Rice (3 oz meat)	10 oz
	Dry Cereal	1 cup	Turkey Salami	4 oz	Green beans	1/2 c
	Lyonnaise Potatoes **	1/2 cup	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Mayo Type Dressing	2 @	Italian Dressing	1 oz
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Crackers	6 @
	Margarine	1/2 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Cake (1/70)	1 @
					Skim Milk	8 oz
						1 @
M O N D A Y	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Hot Dogs (3 oz precooked)	2 @
	Apple Sweetened Oatmeal *	10 oz	Turkey Ham	2 oz	Pasta w/ Margarine	1 c
	Breakfast Hash (2 oz meat)	4 oz	Cheese	2 oz	Sweet Potatoes	1/2 c
	Pastry	1 @	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Jelly	1/2 oz	Mustard	2 @	French Dressing	1 oz
	Margarine	1/2 oz	Cookie	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Snack	1 @	Mustard	2 @
			Fruit Drink w/ Vitamin C	8 oz	Cookies	2 @
					Skim Milk	8 oz
T U E S D A Y	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Coney Meat Sauce (3 oz meat)	4 oz
	Dry Cereal	1 cup	Turkey Bologna	4 oz	Rice w/ Margarine	1 c
	Hash Browned Potatoes **	1/2 cup	Wheat Bread	4 sl	Seasoned Beans	1/2 c
	Pancakes	3 @	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
	Syrup	1 oz	Cookie	1 pk	Italian Dressing	1 oz
	Margarine	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
	Sugar	2 @			Gelatin	1/2 cup
					Skim Milk	8 oz
						1 @
W E D N E S D A Y	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Turkey Stew w/ Potatoes E/P (3 oz meat)	10 oz
	Apple Sweetened Oatmeal *	10 oz	Black Peppered Bologna	4 oz	Cabbage	1/2 c
	Scrambled Eggs	3 oz	Wheat Bread	4 sl	Tossed Salad	1/2 oz
	Wheat Bread	2 @	Mustard	2 @	French Dressing	1 oz
	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Crackers	6 @
	Margarine	1/2 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Cookies	2 @
					Skim Milk	8 oz

All entree portions including casseroles are cooked weight measurements. Side dishes are volume measurements.
All combination dishes are 60% poultry/40% soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E02 894

Juveniles will receive the same menu as the adults except they will receive an extra fruit drink packet at lunch containing calcium
* = 1/2 cup fruit equivilent to meet lunch vegetable requirement ** = 1/2 cup vegetable equivilent to meet lunch vegetable requirement

NUTRITION STATEMENT: *This menu meets the guidelines of the American Correctional Association which are based upon the current RDA's [illegible]'s for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy [illegible]nces. Adequate levels of protein, vitamin A, vitamin C, thiamin, riboflavin, niacin, calcium, phosphorus, and iron are also included.*

Client
DIETITIAN'S SIGNATURE:

COOK COUNTY
DEPARTMENT OF CORRECTIONS

ARAMARK Correctional Services

PROPOSED 4/09

WEEK IV

Weekly average of 2700 CALORIES per day

BID MENU

THURSDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Chicken Chili (3 oz meat)	10 oz
	Dry Cereal	1 cup	Turkey Salami	4 oz	Carrots	1/2 c
	Breakfast Gravy (2 oz meat)	4 oz	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Cottage Fries **	1/2 cup	Mayo Type Dressing	2 @	Italian Dressing	1 oz
	Wheat Bread	2 sl	Cookie	1 pk	Crackers	6 @
	Jelly	1/2 oz	Snack	1 @	Margarine	1/2 oz
	Margarine	1/2 oz	Fruit Drink w/ Vitamin C	8 oz	Gelatin	1 @
	Skim Milk	8 oz			Skim Milk	8 oz
	Sugar	2 @				
FRIDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Chicken or Beef	3 oz
	Apple Sweetened Oatmeal *	10 oz	Turkey Ham	2 oz	Parsley Potatoes	1 c
	Breakfast Hash (2 oz meat)	3 oz	Cheese	2 oz	Mixed Vegetables	1/2 c
	Wheat Bread	2 sl	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Jelly	1/2 oz	Mustard	2 @	French Dressing	1 oz
	Margarine	1/2 oz	Cookies	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
	Skim Milk	8 oz	Snack	1 @	Margarine	1/2 oz
			Fruit Drink w/ Vitamin C	8 oz	Cookies	2 @
					Skim Milk	8 oz
SATURDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Creole Chicken (3 oz meat)	4 oz
	Sweetened Grits w/ Sugar	10 oz	Turkey Bologna	4 oz	Rice	1 c
	Lyonnaise Potatoes **	1/2 cup	Wheat Bread	4 sl	Seasoned Beans	1/2 c
	Pastry	1 @	Mayo type Dressing	2 @	Tossed Salad	1/2 c
	Jelly	1/2 oz	Chips	1pk	Italian Dressing	1 oz
	Margarine	1/2 oz	Snack	1 @	Wheat Bread	2 @
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Mustard	2 @
					Gelatin	1/2 c
					Skim Milk	8 oz
SUNDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Picante Rice Casserole (3 oz meat)	10 oz
	Apple Sweetened Oatmeal *	10 oz	Black Peppered Bologna	4 oz	Green Beans	1/2 c
	Scrambled Eggs	3 oz	Wheat Bread	4 sl	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Mustard	2 @	French Dressing	1 oz
	Jelly	1/2 oz	Cookie	1 pk	Crackers	6 @
	Margarine	1/2 oz	Snack	1 @	Margarine	1/2 oz
	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Cake (1/70)	1 @
					Skim Milk	8 oz
						1 @
MONDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Meat Stroganoff E/P (3 oz meat)	4 oz
	Sweetened Grits w/ Sugar	10 oz	Turkey Bologna	4 oz	Yellow Rice	1 c
	Breakfast Hash (2 oz meat)	4 oz	Wheat Bread	4 sl	Sweet Potatoes	1/2 c
	Cottage Fries **	1/2 c	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
	Pastry	1 @	Chips (1/2 oz)	1 pk	Italian Dressing	1 oz
	Jelly	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
	Margarine	1/2 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
	Skim Milk	8 oz			Cookies	2 @
					Skim Milk	8 oz
TUESDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Meatballs w/ Gravy (3 oz precooked)	6 @ / 1 oz
	Apple Sweetened Oatmeal *	10 oz	Turkey Ham	4 oz	Cajun Potatoes	1 c
	Pancakes	3 @	Wheat Bread	4 sl	Spicy Beans	1/2 c
	Syrup	1 oz	Mustard	2 @	Cabbage/Lettuce Salad	1/2 c
	Margarine	1/2 oz	Cookie	1 pk	French Dressing	1 oz
	Skim Milk	8 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
			Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
					Cake (1/70)	1 @
					Skim Milk	8 oz
WEDNESDAY	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Curried Chicken (3 oz meat)	4 oz
	Dry Cereal	1 cup	Black Peppered Bologna	2 oz	Parsley Pasta	1 c
	Breakfast Gravy (2 oz meat)	4 oz	Wheat Bread	4 sl	Cabbage	1/2 c
	Hash Browned Potatoes **	1/2 c	Mustard	2 @	Tossed Salad	1/2 c
	Wheat Bread	2 sl	Chips	1 pk	Italian Dressing	1 oz
	Jelly	1/2 oz	Snack	1 @	Wheat Bread	2 @
	Margarine	1/2 oz	Fruit Drink w/ Vitamin C	8 oz	Cookies	2 @
	Skim Milk	8 oz			Skim Milk	8 oz
	Sugar	2 @				

All entree portions including casseroles are cooked weight measurements. Side dishes are volume measurements.
All combination dishes are 60% poultry/40% soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E02 895

Juveniles will receive the same menu as the adults except they will receive an extra fruit drink packet at lunch containing calcium
*** = 1/2 cup fruit equivilent to meet lunch vegetable requirement ** = 1/2 cup vegetable equivilent to meet lunch vegetable requirement**

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

Client
DIETITIAN'S SIGNATURE:

COOK COUNTY
DEPARTMENT OF CORRECTIONS

ARAMARK Correctional Services

PROPOSED 4/09

Weekly average of 2700 CALORIES per day

Week V

BID MENU

	0% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Chicken & Dirty Rice Casserole (3 oz meat)	10 oz
	Apple Sweetened Oatmeal *	10 oz	Turkey Bologna	4 oz	Seasoned Beans	1/2 c
U	Breakfast Gravy (2 oz meat)	4 oz	Wheat Bread	4 sl	Tossed Salad	1/2 c
R	Wheat Bread	2 sl	Mayo Type Dressing	2 @	French Dressing	1 oz
S	Jelly	1/2 oz	Cookie	1 pk	Crackers	6 @
D	Margarine	1/2 oz	Snack	1 @	Margarine	1/2 oz
A	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Cake (1/70)	1 @
Y					Skim Milk	8 oz
	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Turkey Fajita E/P (3 oz meat)	4 oz
F	Dry Cereal	1 cup	Turkey Ham	4 oz	Rice w/ Margarine	1 c
R	Cottage Fries **	1/2 cup	Wheat Bread	4 sl	Carrots	1/2 c
I	Wheat Bread	2 sl	Mustard	2 @	Tossed Salad	1/2 c
D	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Italian Dressing	1 oz
A	Margarine	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
Y	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
	Sugar	2 @			Cookies	2 @
					Skim Milk	8 oz
	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Sloppy Joe (3 oz meat)	4 oz
S	Apple Sweetened Oatmeal *	10 oz	Turkey Salami	4 oz	Seasoned Potatoes	1 c
A	Breakfast Hash (2 oz meat)	4 oz	Wheat Bread	4 sl	Green Beans	1/2 c
T	Pastry	2 sl	Mayo Type Dressing	2 @	Tossed Salad	1/2 c
U	Jelly	1/2 oz	Cookie	1 pk	French Dressing	1 oz
R	Margarine	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
D	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
A					Gelatin	1/2 cup
Y					Skim Milk	8 oz
	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Chicken Chili w/ Beans (3 oz meat)	10 oz
S	Sweetened Grits w/ Sugar	10 oz	Black Peppered Bologna	4 oz	Mixed Vegetabels	1/2 c
U	Breakfast Gravy (2 oz meat)	4 oz	Wheat Bread	4 sl	Tossed Salad	1/2 c
N	Lyonnaise Potatoes **	1/2 c	Mustard	2 @	Italian Dressing	1 oz
D	Wheat Bread	2 sl	Chips (1/2 oz)	1 pk	Crackers	6 @
A	Jelly	1/2 oz	Snack	1 @	Margarine	1/2 oz
Y	Margarine	1/2 oz	Fruit Drink w/ Vitamin C	8 oz	Cake (1/70)	1 @
	Skim Milk	8 oz			Skim Milk	8 oz
	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Turkey Strogonoff E/P (3 oz meat)	4 oz
M	Apple Sweetened Oatmeal *	10 oz	Turkey Ham	2 oz	Rice	1 c
O	Scrambled Eggs	3 oz	Cheese	2 oz	Sweet Potatoes	1/2 c
N	Pastry	1 @	Wheat Bread	4 sl	Tossed Salad	1/2 c
D	Jelly	1/2 oz	Mayo type Dressing	2 @	French Dressing	1 oz
A	Margarine	1/2 oz	Cookie	1 pk	Wheat Bread or Dinner Roll	2 sl or 1 @
Y	Skim Milk	8 oz	Snack	1 @	Margarine	1/2 oz
			Fruit Drink w/ Vitamin C	8 oz	Cookies	2 @
					Skim Milk	8 oz
	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Hot Dogs (3 oz precooked)	2 @
T	Dry Cereal	1 cup	Turkey Bologna	2 oz	Pasta w/ Margarine	1 c
U	Hash Browned Potatoes **	1/2 c	Wheat Bread	4 sl	Cabbage	1/2 c
E	Pancakes	3 @	Mustard	2 @	Tossed Salad	1/2 c
S	Syrup	1 oz	Cookie	1 pk	Italian Dressing	1 oz
D	Margarine	1/2 oz	Snack	1 @	Wheat Bread or Dinner Roll	2 sl or 1 @
A	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Mustard	2 @
Y					Gelatin	1/2 cup
					Skim Milk	8 oz
	10% Fruit Juice Drink (1@)	4 oz	Sandwiches	2 @	Taco (3 oz meat)	4 oz
W	Apple Sweetened Oatmeal *	10 oz	Black Peppered Bologna	4 oz	Rice w. Margarine	1 c
E	Breakfast Gravy (2 oz meat)	4 oz	Wheat Bread	4 sl	Seasoned Beans	1/2 c
D	Pastry	1 ea	Mustard	2 @	Tortillas	2 @
N	Jelly	1/2 oz	Chips (1/2 oz)	1 pk	Tossed Salad	1/2 c
E	Margarine	1/2 oz	Snack	1 @	French Dressing	1 oz
S	Skim Milk	8 oz	Fruit Drink w/ Vitamin C	8 oz	Margarine	1/2 oz
D					Cookies	2 @
A					Skim Milk	8 oz
Y						

All entree portions including casseroles are cooked weight measurements. Side dishes are volume measurements.
All combination dishes are 60% poultry/40% soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.
Juveniles will receive the same menu as the adults except they will receive an extra fruit drink packet at lunch containing calcium
= 1/2 cup fruit equivilent to meet lunch vegetable requirement ** = 1/2 cup vegetable equivilent to meet lunch vegetable requirement

E02 896

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

Client

DIETITIAN'S SIGNATURE:

ARAMARK
Correctional Services

Boot Camp Proposed Menu

COOK COUNTY
DEPARTMENT OF CORRECTIONS

Proposed 3/09

Weekly Average of 4600 calories

ARAMARK Correctional Services

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WEEK I

BOOT CAMP MENU

THURSDAY	Fruit Juice (10% juice)	4 oz	Hot Glazed Ham	6 oz	Chicken Breast Fillets	6 oz
	Oatmeal	1 cup	Glaze	2 oz	Parsley Mashed Potatoes	1 cup
	Hard Cooked Eggs	2 @	Macaroni Salad	1 cup	Glazed Carrots	1/2 cup
	Lyonnaise Potatoes	1 cup	Pinto Beans	1/2 cup	Salad	1 cup
	Biscuit	2 @	Iced Cake	1/54	Dressing	1 oz
	Skim Milk	16 oz	White Bread	2 slices	Dinner Roll	1 @
	Jelly	1 oz	Skim Milk	8 oz	Pudding	1 cup
	Coffee/Sugar	16 oz/4 @			Fruit Drink	16 oz
	Condiments				Condiments	
FRIDAY	Fruit Juice (10% juice)	4 oz	Hot dogs	3 @	Tacos (4 oz meat)	6 oz
	Grits	1 cup	Bread	3 slices	Spicy Rice	1 cup
	Grilled Bologna	2 oz	Mustard	2 @	Pinto Beans	1/2 cup
	Cottage Fries	1 cup	Chips (1/2 oz)	1 @	Salad	1 cup
	Biscuit or Roll	2 @	Creamy Cole Slaw	1 cup	Dressing	1 oz
	Jelly	1 oz	Cookies	2 @	Tortillas (6")	3 @
	Skim Milk	16 oz	Skim Milk	8 oz	Iced Cake	1/54
	Coffee/Sugar	16 oz/4 @	Fresh Fruit	1 @	Fruit Drink	16 oz
	Condiments		Condiments		Condiments	
SATURDAY	Fruit Juice (10% juice)	4 oz	Coney Meat Sauce	6 oz	BBQ Diced Turkey (4 oz meat)	6 oz
	Oatmeal	1 c	Salad or Vegetable Soup	1 cup	Cajun Potatoes	1 cup
	Turkey Hash w/ Potatoes (3 oz meat)	8 oz	Parsley Pasta	1 cup	Cabbage/Carrots	1/2 cup
	Biscuit	2 @	Brownie	1/54	Salad	1 cup
	Jelly	1 oz	Wheat Bread	2 slices	Dressing	1 oz
	Skim Milk	16 oz	Skim Milk	8 oz	Dinner Roll	1 @
	Coffee/Sugar	16 oz/4 @	Condiments		Iced Cake	1/54
	Condiments				Fruit Drink	16 oz
					Condiments	
SUNDAY	Fruit Juice (10% juice)	4 oz	Turkey Creole	6 oz	Hot Dogs (4.5 oz meat)	3 @
	Dry Cereal	1 cup	Yellow Rice	1 cup	Rotini w/ Tomato Sauce	1 cup
	Scrambled Eggs	3 oz	Green Beans	1/2 cup	Mixed Vegetables	1/2 c
	Biscuit	2 @	Pudding	1 cup	Salad	1 cup
	Lyonnaise Potatoes	1 cup	Wheat Bread	2 slices	Dressing	1 oz
	Jelly	1 oz	Skim Milk	8 oz	Dinner Roll	1 @
	Skim Milk	16 oz	Fresh Fruit	1 @	Cookies	2 @
	Salt & Pepper	1 @	Condiments		Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @			Condiments	
	Condiments					
MONDAY	Fruit Juice (10% juice)	4 oz	Dinner Loaf	6 oz	Chili w/ Beans	14 oz
	Grits	1 cup	Brown Gravy	2 oz	Corn	1/2 cup
	Hard Cooked Eggs	2 @	Paprika Potatoes	1 cup	Salad	1 cup
	Cottage Fries	1 cup	Peas & Carrots	1/2 cup	Dressing	1 oz
	Biscuit	2 @	Wheat Bread	2 slices	Corn Bread	1/54
	Jelly	1 oz	Brownie	1/54	Iced Cake	1/54
	Skim Milk	16 oz	Skim Milk	8 oz	Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @	Condiments		Condiments	
	Condiments					
TUESDAY	Fruit Juice (10% juice)	4 oz	Meatballs w/ Gravy	5 oz/2 oz	Cheeseburger Casserole	14 oz
	Oatmeal	1 cup	Wheat Bread	2 slices	Dinner Roll	1 @
	Breakfast Hash	8 oz	Salad or Vegetable Soup	1 cup	Carrots	1/2 cup
	Biscuits	2 @	Spicy Rice	1 cup	Salad	1 cup
	Jelly	1 oz	Cookies	2 @	Dressing	1 oz
	Skim Milk	16 oz	Skim Milk	8 oz	Gelatin	1 cup
	Coffee/Sugar	16 oz/4 @	Fresh Fruit	1 @	Fruit Drink	16 oz
	Condiments		Condiments		Condiments	
WEDNESDAY	Fruit Juice (10% juice)	4 oz	Turkey Salami	2 oz	Turkey Picante Rice Casserole	14 oz
	Grits	1 cup	Cheese	2 oz	Peas	1/2 cup
	Grilled Bologna	2 oz	Wheat Bread	4 slices	Vinegarette Coleslaw	1 cup
	Waffles	4 @	Mustard	2 @	Dinner Roll	1 @
	Syrup	2 oz	Salad or Vegetable Soup	1 cup	Iced Cake	1/54
	Skim Milk	16 oz	Chips (1/2 oz)	1 @	Fruit Drink	16 oz
	Coffee/Sugar	8 oz/4 @	Cookies	2 @	Condiments	
			Mayo type dressing	2 @		
			Skim Milk	8 oz		
			Condiments			

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E 02 559

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

CLIENT'S DIETITIAN'S APPROVAL: _____

COOK COUNTY
DEPARTMENT OF CORRECTIONS

Proposed 3/09

Weekly Average of 4600 calories

ARAMARK Correctional Services

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WEEK II

BOOT CAMP MENU

THURSDAY	Fruit Juice (10% juice)	4 oz	Sloppy Joe	6 oz	Chicken Breast Fillets (6 oz meat)	2 @
	Dry Cereal	1 cup	Hamburger Bun	1 @	Chicken Gravy	2 oz
	Scrambled Eggs	3 oz	Salad or Vegetable Soup	1 cup	Parsley Pasta	1 cup
	Lyonnaise Potatoes	1 cup	Baked Beans	1/2 cup	Carrots	1/2 cup
	Wheat Bread	2 slices	Iced Cake	1/54	Salad	1 cup
	Skim Milk	16 oz	Skim Milk	8 oz	Dressing	1 oz
	Jelly	1 oz	Fresh Fruit	1 @	Dinner Roll	1 @
	Coffee/Sugar	16 oz/4 @	Condiments		Pudding	1 cup
	Condiments				Fruit Drink	16 oz
					Condiments	
FRIDAY	Fruit Juice (10% juice)	4 oz	Meatballs (5 oz meat)	10 @	Rotini w/ Meat Sauce	14 oz
	Grits	1 cup	Brown Gravy	2 oz	Corn	1/2 cup
	Grilled Bologna	2 oz	Spicy Rice	1 cup	Salad	1 cup
	Cottage Fries	1 cup	Peas	1/2 cup	Dressing	1 oz
	Biscuit	2 @	Cookies	2 @	Dinner Roll	1 @
	Jelly	1 oz	Wheat Bread	2 slices	Cake	1/54
	Skim Milk	16 oz	Skim Milk	8 oz	Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @	Condiments		Condiments	
	Condiments					
SATURDAY	Fruit Juice (10% juice)	4 oz	Bologna	2 oz	Turkey Creole	6 oz
	Oatmeal	1 c	Cheese	2 oz	Rice	1 cup
	Turkey Hash w/ Potatoes (3 oz meat)	8 oz	Macaroni Salad	1 cup	Cabbage/Carrots	1/2 cup
	Biscuit	2 @	Vegetable Soup	1 cup	Salad	1 cup
	Jelly	1 oz	Brownie	1/54	Dressing	1 oz
	Skim Milk	16 oz	Skim Milk	8 oz	Dinner Roll	1 @
	Coffee/Sugar	16 oz/4 @	Wheat Bread	4 slices	Cookies	2 @
	Condiments		Condiments		Fruit Drink	16 oz
					Condiments	
SUNDAY	Fruit Juice (10% juice)	4 oz	Hot Dogs	3 @	Southwest Casserole	14 oz
	Grits	1 cup	Rotini w/ Tomato Sauce	1 cup	Seasoned Beans	1/2 cup
	Hard Cooked Eggs	2 @	Vinegarette Coleslaw	1 cup	Salad	1 cup
	Biscuit	2 @	Wheat Bread	3 slices	Dressing	1 oz
	Lyonnaise Potatoes	1 cup	Mustard	2 @	Dinner Roll	1 @
	Jelly	1 oz	Pudding	1 cup	Cookies	2 @
	Skim Milk	16 oz	Skim Milk	8 oz	Fruit Drink	16 oz
	Salt & Pepper	1 @	Condiments		Condiments	
	Coffee/Sugar	16 oz/4 @				
	Condiments					
MONDAY	Fruit Juice (10% juice)	4 oz	BBQ Turkey	6 oz	Spicy Chicken w/ Peppers & Rice	14 oz
	Oatmeal	1 cup	Paprika Potatoes	1 cup	Green Beans/Carrots	1/2 cup
	Grilled Bologna	2 oz	Salad or Vegetable Soup	1 cup	Salad	1 cup
	Waffles	4 @	Cake	1/54	Dressing	1 oz
	Syrup	2 oz	Wheat Bread	2 slices	Dinner Roll	1 @
	Jelly	1 oz	Fresh Fruit	1 @	Cookies	2 @
	Skim Milk	16 oz	Condiments		Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @			Condiments	
	Condiments					
TUESDAY	Fruit Juice (10% juice)	4 oz	Coney Meat Sauce (3 oz meat)	6 oz	Fajitas	6 oz
	Grits	1 cup	Parsley Rotini	1 cup	Yellow Rice	1 cup
	Breakfast Hash	8 oz	Coleslaw	1 cup	Seasoned Beans	1/2 cup
	Lyonnaise Potatoes	1 cup	Wheat Bread	2 slices	Salad	1 cup
	Bread	2 slices	Skim Milk	8 oz	Dressing	1 oz
	Jelly	1 oz	Fresh Fruit	1 @	Gelatin	1 cup
	Skim Milk	16 oz	Cookies	2 @	Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @	Condiments		Tortillas (6")	3 @
	Condiments				Condiments	
WEDNESDAY	Fruit Juice (10% juice)	4 oz	Turkey Salami	2 oz	Creamed Turkey/Pasta	14 oz
	Oatmeal	1 cup	Cheese	2 oz	Peas	1/2 cup
	Grilled Bologna	2 oz	Wheat Bread	4 slices	Salad	1 cup
	Cottage Fries	1 cup	Mustard	2 @	Dressing	1 oz
	Wheat Bread	2 slices	Vegetable Soup	1 cup	Dinner Roll	1 @
	Jelly	1 oz	Chips (.5 oz)	2 @	Cookies	2 @
	Skim Milk	16 oz	Gelatin	1 cup	Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @	Fresh Fruit	1 @	Condiments	
	Condiments		Skim Milk	8 oz		
			Condiments			

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and entrée items made from scratch are based upon cooked weight measurements. Weights on cookies and pancakes made from mix are prior to baking. Side dishes are volume measurements. All combination dishes are mechanically separated poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E 02 560

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CLIENT'S DIETITIAN'S APPROVAL: _____

COOK COUNTY
DEPARTMENT OF CORRECTIONS

Proposed 3/09

Weekly Average of 4600 calories

WEEK III

ARAMARK Correctional Services

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BOOT CAMP MENU

U R S D A Y	Fruit Juice (10% juice)	4 oz	Dinner Loaf	2 @	Chicken Breast Fillets (6 oz meat)	2 @
	Dry Cereal	1 cup	Brown Gravy	2 oz	Scalloped Potatoes	1 cup
	Hard Cooked Eggs	2 @	Salad or Vegetable Soup	1 cup	Carrots	1/2 cup
	Lyonnaise Potatoes	1 cup	Macaroni Salad	1 cup	Salad	1 cup
	Wheat Bread	2 slices	Wheat Bread	2 slices	Dressing	1 oz
	Skim Milk	16 oz	Cake	1/54	Dinner Roll	1 @
	Jelly	1 oz	Skim Milk	8 oz	Pudding	1 cup
	Coffee/Sugar	16 oz/4 @	Condiments		Fruit Drink	16 oz
	Condiments				Condiments	
F R I D A Y	Fruit Juice (10% juice)	4 oz	Sloppy Joe	6 oz	Chicken Picante Rice Casserole	14 oz
	Grits	1 cup	Hamburger Bun	2 @	Corn	1/2 cup
	Grilled Ham	2 oz	Corn	1/2 cup	Salad	1 cup
	Waffles	4 @	Cajun Potatoes	1 cup	Dressing	1 oz
	Syrup	2 oz	Cookies	2 @	Dinner Roll	1 @
	Skim Milk	16 oz	Skim Milk	8 oz	Cake	1/54
	Coffee/Sugar	16 oz/4 @	Fresh Fruit	1 @	Fruit Drink	16 oz
	Condiments		Condiments		Condiments	
S A T U R D A Y	Fruit Juice (10% juice)	4 oz	Tacos	6 oz	BBQ Diced Turkey	6 oz
	Oatmeal	1 c	Spanish Rice	1 cup	Paprika Potatoes	1 cup
	Turkey Hash w/ Potatoes (3 oz meat)	8 oz	Pinto Beans	1/2 cup	Green Beans	1/2 cup
	Biscuit	2 @	Lettuce	1/2 cup	Salad	1 cup
	Jelly	1 oz	Tortillas (6")	3 @	Dressing	1 oz
	Skim Milk	16 oz	Brownie	1/54	Dinner Roll	1 @
	Coffee/Sugar	16 oz/4 @	Skim Milk	8 oz	Cookies	2 @
	Condiments		Condiments		Fruit Drink	16 oz
					Condiments	
S U N D A Y	Fruit Juice (10% juice)	4 oz	Hot Dogs (4.5 oz meat)	3 @	Chili	14 oz
	Grits	1 cup	Potato Salad	1 cup	Corn	1/2 cup
	Grilled Bologna	2 oz	Salad or Vegetable Soup	1 cup	Vinegarette Coleslaw	1 cup
	Wheat Bread	2 slices	Wheat Bread	3 slices	Cornbread	1/54
	Lyonnaise Potatoes	1 cup	Mustard	2 @	Pudding	1 cup
	Skim Milk	16 oz	Cookies	2 @	Fruit Drink	16 oz
	Salt & Pepper	1 @	Skim Milk	8 oz	Condiments	16 oz
	Coffee/Sugar	16 oz/4 @	Fresh Fruit	1 @		
	Condiments		Condiments			
M O N D A Y	Fruit Juice (10% juice)	4 oz	Turkey Salami	2 oz	Chicken w/ Spicy Rice Casserole	14 oz
	Oatmeal	1 cup	Cheese	2 oz	Peas	1/2 cup
	Scrambled Eggs	3 oz	Wheat Bread	4 slices	Salad	1 cup
	Cottage Fries	1 cup	Mustard	2 @	Dressing	1 oz
	Biscuits	2 @	Chips (.5 oz)	2 @	Dinner Roll	1 @
	Jelly	1 oz	Macaroni Salad	1 cup	Gelatin	1 cup
	Skim Milk	16 oz	Cake	1/54	Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @	Skim Milk	8 oz	Condiments	
	Condiments		Condiments			
T U E S D A Y	Fruit Juice (10% juice)	4 oz	Coney Meat Sauce (3 oz meat)	6 oz	Southwest Casserole	14 oz
	Dry Cereal	1 cup	Parsley Rotini	1 cup	Mixed Vegetables	1/2 cup
	Breakfast Gravy (3 oz meat)	8 oz	Cookies	2 @	Dinner Roll	1 @
	Lyonnaise Potatoes	1 cup	Wheat Bread	2 slices	Salad	1 cup
	Biscuits	2 @	Skim Milk	8 oz	Dressing	1 oz
	Jelly	1 oz	Fresh Fruit	1 @	Cake	1/54
	Skim Milk	16 oz	Tossed Salad or Vegetable Soup	1 cup	Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @	Condiments		Condiments	
	Condiments					
W E D N E S D A Y	Fruit Juice (10% juice)	4 oz	Turkey Chow Mein E/P	6 oz	Pizza Casserole	14 oz
	Oatmeal	1 cup	Rice	2 oz	Green Beans	1/2 cup
	Hard Cooked Eggs	2 @	Tossed Salad or Vegetable Soup	1 cup	Salad	1 cup
	Cottage Fries	1 cup	Wheat Bread	2 slices	Dressing	1 oz
	Biscuits	2 @	Cake	1/54	Dinner Roll	1 @
	Jelly	1 oz	Skim Milk	8 oz	Gelatin	2 @
	Skim Milk	16 oz	Condiments		Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @			Condiments	
	Condiments					

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and entrée items made from scratch are based upon cooked weight measurements. Weights on cookies and pancakes made from mix are prior to baking. Side dishes are volume measurements. All combination dishes are mechanically separated poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E 02 561

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CLIENT'S DIETITIAN'S APPROVAL: _____

COOK COUNTY
DEPARTMENT OF CORRECTIONS

Proposed 3/09

Weekly Average of 4600 calories

WEEK IV

ARAMARK Correctional Services

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BOOT CAMP MENU

THURSDAY	Fruit Juice (10% juice)	4 oz	Chicken Patties	6 oz	Dinner Loaf	2 @
	Dry Cereal	1 cup	Yellow Rice	1 cup	Mashed Potatoes	1 cup
	Hard Cooked Eggs	2 @	Vinegarette Coleslaw	1 cup	Gravy	2 oz
	Lyonnaise Potatoes	1 cup	Gelatin	1 cup	Salad/Dressing	1 cup/1 oz
	Biscuits	2 @	Wheat Bread	2 slices	Carrots	1/2 cup
	Skim Milk	16 oz	Cake	1/54	Dinner Roll	1 @
	Jelly	1 oz	Skim Milk	8 oz	Cookies	2 @
	Coffee/Sugar	16 oz/4 @	Fresh Fruit	1 @	Fruit Drink	16 oz
	Condiments		Condiments		Condiments	
FRIDAY	Fruit Juice (10% juice)	4 oz	Sloppy Joe	6 oz	Chicken Spicy Rice Casserole	14 oz
	Oatmeal	1 cup	Hamburger Bun	2 @	Pinto Beans	1/2 cup
	Grilled Bologna	2 oz	Paprika Potatoes	1 cup	Salad	1 cup
	Cottage Fries	1 cup	Salad	1 cup	Dressing	1 oz
	Bread	2 slices	Cake	1/54	Dinner Roll	1 @
	Coffee/Sugar	16 oz/4 @	Skim Milk	8 oz	Pudding	1 cup
	Jelly	1 oz	Condiments		Fruit Drink	16 oz
	Condiments				Condiments	
SATURDAY	Fruit Juice (10% juice)	4 oz	Smoked Sausage (6 oz meat)	2 @	Creamed Turkey	6 oz
	Grits	1 c	Macaroni Salad	1 cup	Parsley Pasta	1 cup
	Turkey Hash w/ Potatoes (3 oz meat)	8 oz	Salad/Dressing	1 cup/1 oz	Peas/Carrots	1/2 cup
	Biscuit	2 @	Bread	2 slices	Salad	1 cup
	Jelly	1 oz	Cookies	2 @	Dressing	1 oz
	Skim Milk	16 oz	Mustard	2 @	Dinner Roll	1 @
	Coffee/Sugar	16 oz/4 @	Skim Milk	8 oz	Pudding	1 cup
	Condiments		Fresh Fruit	1 @	Fruit Drink	16 oz
			Condiments		Condiments	
SUNDAY	Fruit Juice (10% juice)	4 oz	BBQ Turkey	6 oz	Southwest Casserole	14 oz
	Oatmeal	1 cup	Cajun Potatoes	1 cup	Peas	1/2 cup
	Grilled Bologna	2 oz	Salad	1 cup	Vinegarette Coleslaw	1 cup
	Lyonnaise Potatoes	1 cup	Wheat Bread	2 slices	Dinner Roll	1 @
	Biscuits	2 @	Mustard	2 @	Cake	1/54
	Jelly	1 oz	Cake	1/54	Fruit Drink	16 oz
	Skim Milk	16 oz	Skim Milk	8 oz	Condiments	
	Salt & Pepper	1 @	Fresh Fruit	1 @		
	Coffee/Sugar	16 oz/4 @	Condiments			
	Condiments					
MONDAY	Fruit Juice (10% juice)	4 oz	Hot Dogs (4.5 oz meat)	3 @	Fajitas	6 oz
	Grits	1 cup	Salad or Vegetable Soup	1 cup	Yellow Rice	1 cup
	Hard Cooked Eggs	2 @	Pasta w/ Tomato Sauce	1 cup	Pinto beans	1/2 cup
	Cottage Fries	1 cup	Cake	1/54	Salad/Dressing	1 cup/1 oz
	Biscuits	2 @	Wheat Bread	2 slices	Tortillas (6")	3 @
	Jelly	1 oz	Fresh Fruit	1 @	Brownie	1/54
	Skim Milk	16 oz	Skim milk	8 oz	Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @	Condiments	8 oz	Condiments	
	Condiments					
TUESDAY	Fruit Juice (10% juice)	4 oz	Meatballs in Gravy	5 oz/2 oz	Rotini w/ Meat Sauce	14 oz
	Oatmeal	1 cup	Salad or Vegetable Soup	1 cup	Mixed Vegetables	1/2 cup
	Breakfast Gravy (3 oz meat)	8 oz	Paprika Potatoes	1 cup	Dinner Roll	1 @
	Lyonnaise Potatoes	1 cup	Cookies	2 @	Salad	1 cup
	Biscuits	2 @	Wheat Bread	2 slices	Dressing	1 oz
	Jelly	1 oz	Skim Milk	8 oz	Cake	1/54
	Skim Milk	16 oz	Condiments		Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @			Condiments	
	Condiments					
WEDNESDAY	Fruit Juice (10% juice)	4 oz	Bologna	2 oz	Diced Turkey Cacciatore	6 oz
	Grits	1 cup	Cheese	2 oz	Rice	1 cup
	Dark Cured Ham	2 oz	Mayo Type Dressing	2 @	Peas & Carrots	1/2 cup
	Cottage Fries	1 cup	Vegetable Soup	1 cup	Salad/Dressing	1 cup/1 oz
	Bread	2 slices	Wheat Bread	4 slices	Dinner Roll	1 @
	Jelly	1 oz	Pinto Beans	1/2 cup	Gelatin	2 @
	Skim Milk	16 oz	Cake	1/54	Fruit Drink	16 oz
	Coffee/Sugar	16 oz/4 @	Skim Milk		Condiments	
	Condiments		Condiments			

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and entrée items made from scratch are based upon cooked weight measurements. Weights on cookies and pancakes made from mix are prior to baking. Side dishes are volume measurements. All combination dishes are mechanically separated poultry unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

E 02 562

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CLIENT'S DIETITIAN'S APPROVAL: _____

ARAMARK
Correctional Services

Sample Religious Meals

SAMPLE Kosher Meal Plan

Breakfast:

Cold Cereal	2 cups
Milk	2 cartons
Wheat Bread	3 slices
Margarine	3 packs
Peanut Butter	3 Tablespoons
Sugar	4 packets
Jelly	1 packet
Drink Packet	1 packet

Lunch:

Peanut Butter	4 Tablespoons (Monday, Wednesday, Thursday, Friday, Sunday)
Tuna	3 oz (Tuesday, Saturday)
Wheat Bread	4 slices
Raw Vegetables	1/2 cup
Fresh Fruit	1 apple
Animal Crackers	1 package
Drink Packet	1 packet

Dinner:

Heated Frozen Dinner	1 package
Tossed Salad	1 cup
Oil/Vinegar Dressing	1 oz
Wheat Bread	3 slices
Margarine	2 packs
Fresh Fruit	1 apple
Graham Crackers	1 packet
Drink Packet	1 packet

SAMPLE Vegan Meal Plan

Breakfast:

Cold Cereal	2 cups
Wheat Bread	4 slices
Peanut Butter	3 Tablespoons
Sugar	4 packets
Fruit	1 apple or orange
Jelly	2 packets
10% Fruit Juice	2 packets

Lunch:

Peanut Butter	4 Tablespoons (Monday, Wednesday, Friday, Sunday)
Bean Salad	1 cup (Tuesday, Thursday, Saturday)
Wheat Bread	4 slices
Raw Vegetables	1/2 cup
Fresh Fruit	1 apple or orange
Animal Crackers	1 package
Drink Packet	1 packet

Dinner:

Tossed Salad	1 cup
Oil/Vinegar Dressing	1 oz
Potatoes/Rice/Pasta	1 cup (no margarine added)
Green Beans/Carrots	1 cup (no margarine added)
Cooked Beans	1 cup pintos
Wheat Bread	3 slices
Fresh Fruit	1 orange (Monday, Wednesday, Friday, Saturday, Sunday)
Canned Peaches	½ cup (Tuesday, Thursday)
Drink Packet	1 packet

ARAMARK
Correctional Services

Manuals, Handbooks & Forms

HANDBOOKS, MANUALS & FORMS

ARAMARK HANDBOOKS, MANUALS & FORMS

ARAMARK OPERATIONS MANUAL
Table of Contents Overview Provided
Full Manual Available For Review Upon Request

ARAMARK OPERATIONAL EXCELLENCE (OP-X™) MANUAL
Overview Provided
Full Manual Available For Review Upon Request

ARAMARK 15 MINUTE IN-SERVICE TRAINING SERIES
Table of Contents & Overview Provided
Full Manual Available For Review, Upon Request

ARAMARK 8-STEPS®MANUAL
Overview and Table of Contents Provided
Full Manual Available For Review Upon Request

GAMES CRIMINALS PLAY & ONE MINUTE MANAGER
Available Upon Request

ARAMARK CORRECTIONAL SERVICES SAMPLE FORMS
Several Sample Forms Provided

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CORRECTIONAL FORMS

There are two kinds of Road Maps.

1. "DETAILED" (full descriptions) Road Maps are divided by position responsible, level of requirement and time when the Details are to be done. These Road Maps have a border and also a scoring column. These are intended to be copied, posted, frequently referenced, and scored for compliance at least once each period.

2. "AT A GLANCE" (briefed descriptions) Road Maps are divided by position, time and then level with an optional check box. These are used as a fast reference list. Copies may be used on clipboards.

Both the DETAILED and AT A GLANCE Road Maps are on the OP-X CD. Food Service Directors are encouraged to divide the Road Maps into smaller sections as needed by each facility. These smaller sections may be laminated, posted, or distributed as needed.
The OP-X program starts on or preferably before the first day of service and continues for every day of service. The OP-X Program involves SIX components:

1. A knowledge and understanding of all the Quality Details by all appropriate staff responsible for daily compliance with each standard.
2. An incorporation of the Details into job training, job descriptions, and daily routines of appropriate ARAMARK staff and inmate workers.
3. A continuous self-evaluation by local staff to assure that compliance is occurring daily.
4. A continuous process of very specific Action Plans written, implemented, and tracked by local staff to assure the service quality continuously improves.
5. A review process during each visit by District Managers and other members of the ARAMARK Corrections Services team.
6. A review with the client family to illustrate ARAMARK's standards of Operations Excellence.

FOOD SERVICE DIRECTOR
The FSD coordinates all SIX components of the OPS-X STANDARDS OF EXCELLENCE program.

1. Knowledge and Understanding
   The FSD begins by reviewing all of the Quality Details and deciding what is needed to assure compliance. This involves many WHO, WHAT, WHERE, HOW, and WHEN plans. Certain tasks need to be done for each meal, or certain times of day, or certain times during the week. Each person involved in each task needs to understand what is required and why.

2. Training, Job Descriptions, and Job Routines
   Demonstrating how a task is done may be required for some details. Writing the task into the job description or routine will help to make it important and less likely to be forgotten. Since most operations are similar to others, job descriptions and routines with OP-X Details may easily be shared by FDS's from one facility to another. Human Resource Directors have basic job descrip tions available.

ARAMARK CORRECTIONAL SERVICES
15-MINUTE TRAINING SERIES

This manual and all data contained herein or compiled pursuant to this manual is confidential, proprietary information of ARAMARK and constitutes trade secrets of ARAMARK. Neither this manual nor any data contained herein or compiled hereunder shall be disclosed, duplicated, used in whole or in part for any purpose other than as a reference by ARAMARK's personnel in the performance of their assigned duties.

The 15-Minute Training Series are in-services that have been designed to help each facility implement and/or improve upon good production and service practices. The series ties directly to the OP-X expectations. The in-services focus on specific tasks. They are designed for cooks, servers, managers, inmate workers, and others depending on the lesson. They are intended to be short. In some cases, several short sessions for one larger topic. For greatest impact, there is a follow-up activity that the trainer needs to commit to - usually spot-checking that the task is being completed correctly after training.

Each lesson includes a Participant Record to track attendance and completion of the follow-up activity. All staff needs to receive their appropriate training with-in a couple months of hire or as needed to improve outcomes. There is a 'Handouts' tab at the back of the book to make finding the handouts easier to find. Not all lessons have handouts.

Additional lessons will be developed as necessary and sent to each facility.

15-Minute Training Series
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... Any road will take you there
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1.1 How to Pan-up Food: Volume
1.2 How to Pan-up Food: Weight
1.3 Panning Counted and Unusual Items
2.1 Kitchen Math Made Easier (3 Sessions)
2.2 The REAL Joy of Cooking
2.3 Measure Up
3.1 What's in a Name?
3.2 People Served vs. Servings Used
3.3 What IS a Portion?

SANITATION AND FOOD SAFETY MANUAL OVERVIEW

Sanitation is critically important to a correctional institution. ARAMARK Correctional Services, Inc. will develop an intense sanitation schedule for the food service area. Our sanitation program involves more than elbow grease and strong soap. Acceptable results require an ongoing program of training and supervision. Each ARAMARK Correctional Services director has in his possession and ARAMARK Correctional Services Sanitation and Food Safety Manual.

The manual is in constant use a management training guide for new employees, and for the continuous retraining of existing employees.

ARAMARK Correctional Services believes that a safe work place is essential. The Sanitation and Food Safety Manual mandates frequent inspections by your Food Service Director. Our Safety Awareness Program is part of our ongoing corporate goals with employees receiving recognition throughout the year for maintaining a safe and accident free operation.

The Table of Contents from the ARAMARK Correctional Services' Sanitation and Food Safety Manual follows.

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GLOSSARY
POLICY AND PROCEDURE FOR HANDLING FOOD BORNE ILLNESS
SANITATION CHECKLIST
HACCP FORMS

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ARAMARK

CIVILIAN HEALTH SCREENING

Date: _____

1. Record for all CIVILIAN workers the date of the initial medical prescreening.
2. Use a check mark to indicate for each inmate that a visual check has been made to indicate clean grooming, a lack of cuts and scores, and a lack of signs of flu or other contagious illnesses.

INMATE'S NAME	I.D. Number	Medical Pre-screening Date	Daily Grooming Check	Daily Cuts/Scores Check	Daily Flu/Illness Check

CiviHlth.xls

ARAMARK

DISH MACHINE DAILY TEMPERATURE LOG

DATE	TIME	RINSE TEMPERATURE	WASH TEMPERATURE	COMMENTS

ARAMARK

ODR PRODUCTION AND USAGE REPORT

Date _____

Day _____

Meal _____

Receipts (ticket, cash or signatures)_____

Menu Item	Produced Quantity	Served Quantity	Leftover Quantity	Comments

ARAMARK

SECURITY TRAINING DOCUMENTATION

Please check ( ) as each item is explained. All employees are provided security training on these items within the first three days of employment in a correctional facility by ARAMARK unless the training is provided by the security staff at the facility.

_____Securing of doors and gates
_____Badges and identification, visitor sign-in, personal search
_____Securing knives and potential weapons
_____Disciplining of inmates/detainees; Use of force; Shakedowns
_____Contraband; Food theft; Hiding areas
_____Emergencies-response within facility, fisticuffs, escapes, inmate/detainee injury
_____Daily count routine
_____Key control
_____Security clearance policy
_____Maintaining personal security clearance for continued employment
_____Hostage policy

_____Con games that inmates play
_____Appropriate behavior and conversation around inmates/avoiding personal involvement

_____ _____
Signature of Employee Date

_____
Signature of Supervisor

SecTrng.doc

SAMPLE WORK ROUTINE

#1 - "RUBBISH PORTER"

REPORTS FOR DUTY AT 7:00 A.M.

7:00- EMPTIES all rubbish barrels in the main kitchen, dining room, dish room and in food service director's office.

7:45- SCRUBS "inside and outside" three rubbish barrels using soap.

8:15- TAKES coffee break.

8:30- SWEEPS/MOPS all tile in dining rooms using sanitizing soap.

9:30- EMPTIES all rubbish barrels in dish room and main kitchen.

10:30- SWEEPS/MOPS tray line area.

11:00- EMPTIES all rubbish barrels in dish room and main kitchen.

11:30- EATS lunch

12:00- SCRUBS "inside and outside" the rubbish truck, using proper soap.

1:00- EMPTIES all rubbish barrels in dish room, main kitchen and dining room.

1:30- SWEEPS/MOPS all dining room tile floors.

2:30- SWEEPS/MOPS all walk ins.

3:00- LEAVES rubbish barrels and truck empty, clean and ready for the next shift.

3:30- OFF DUTY

MEDICAL DIET ORDER

INMATE'S NAME _____ INMATE'S ID NUMBER _____

INMATE'S LOCATION _____

DIET START DATE _____ DIET END DATE _____

- [ ] CARDIAC (LOW FAT, LOW SODIUM, LOW CHOLESTEROL)
- [ ] 1500 DIABETIC
- [ ] 2000 DIABETIC
- [ ] 2500 DIABETIC
- [ ] HI PROTEIN
- [ ] PREGNANCY
- [ ] BROKEN JAW / FULL LIQUID
- [ ] CLEAR LIQUID
- [ ] GASTRIC SOFT
- [ ] RENAL
- [ ] OTHER_____

AUTHORIZED SIGNATURE _____

DATE REQUESTED _____

ARAMARK
Correctional Services

DIETORDR.XLS

ARAMARK

TEMPERATURE LOG

0 = Opening Temperature
C = Closing Temperature

	REFRIGERATORS (34 to 38°F)								FREEZERS (0 or Below)				DRY STORAGE		TRAY WASH		TRAY RINSE		
Month	#1		#2		#3		#4		#5		#6		45-80°F		120°F		180°F		Supervisor
	O	C	O	C	O	C	O	C	O	C	O	C	O	C	O	C	O	C	Inititals
1																			
2																			
3																			
4																			
5																			
6																			
7																			
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31																			

REPORT ALL ABNORMAL TEMPERATURES IMMEDIATELY

LTemp.xls

ARAMARK

UTENSIL/KNIFE INVENTORY LOG

CLOSER: ATTACH TO PRODUCTION PAPERWORK

DATE _____

SHARPS

	FRENCH KNIFE #1	FRENCH KNIFE #2	FRENCH KNIFE #3	FRENCH KNIFE #4	PARING KNIFE #1	PIZZA CUTTR	BISCUT CUTTR	SPATULAS SMALL	SPATULAS LG #1	SPATULAS LG #2	SPATULAS ICING	SPATULAS PIE	POTATO PEELER	SIGNATURE
OPEN														
300														
500														
700														
900														
1100														
SHIFT														
CHNG														
1300														
1500														
1700														
1900														
CLOSE														

ENTIRE SMALLWARES INVENTORY

	SPOONS ( )	SCOOPS ( )	LADLES ( )	TONGS ( )	SPOODLS ( )	RUBBER SPATULA ( )	SPAG TONGS	ICING TIPS 1 SET	FLOWER NAILS 2 (IN SET)	TOOL BOX *				SIGNATURE
OPEN														
SHIFT														
CHNG														
CLOSE														

BROKEN OR MISSING ITEMS/NOTES: _____

* 1 Channel Locks, 1 Vise Grip, 1 Pliers, 1 Crescent Wrench, 6 Screw Drivers, 1 Hammer

LUtnKni.xls

SAMPLE

DAILY CHECKLIST DATE_____

The following is the list you will check every day and turn in to the FSD at the end of each working day.

1. All items in storeroom and freezer are being marked	YES	NO
2. All bathrooms are being kept clean at all times	YES	NO
3. All cleaning gear is being stored in the proper areas	YES	NO
4. All items are being placed in walk-in in correct areas	YES	NO
5. All items in walk-in leftovers are being marked and dated	YES	NO
6. All areas are being kept locked at all times	YES	NO
7. All employees are following recipes	YES	NO
8. Correct portions are being served on the service line	YES	NO
9. No cleaning gear left in kitchen	YES	NO
10. Meal is being served at the correct times	YES	NO
11. Pre-tray and tray analysis is being done every meal	YES	NO
12.All pans in ODR are being changed when needed during each meal	YES	NO
13. All paperwork is being computed correctly every meal	YES	NO
14. Kitchen is being kept to ARAMARK standards at all times	YES	NO
15. All employees in proper clothing	YES	NO
16. All inmates have hats and gloves on while working in the kitchen	YES	NO
17. All items are being checked for next day	YES	NO
18. All meats are being broken out days in advance (Head Cook)	YES	NO
20. Paperwork on office clipboards is kept up to 7 days at all times with no less than 4 days filled out	YES	NO

NOTE: If there is any above listed under "NO" explain who the cook was, and why the item was not done. A follow-up will follow with explanation.

_____
Signature

dayend.doc

ARAMARK
Correctional Services

Job Descriptions

EMPLOYEE JOB DESCRIPTIONS

JOB TITLE : FOOD SERVICE DIRECTOR

POSITION RELATIONSHIPS:
Supervision Received: Reports directly to the District Manager or General Manager
Supervision Exercised: Directly Supervises positions titled Assistant Food Service Director, Supervisor, and Inmate Labor.

PRIMARY ROLE & RESPONSIBILITY:

- Provides leadership for the component.
- Utilizes human skills, to effectively manage the component.
- Develops an understanding of motivation and human behavior and the application of effective leadership in working with and through people to achieve organizational objectives.
- Directs all phases or a significant portion of the foodservice operation of the Component.
- Develops, organizes, and implements progressive administrative and service aspects of the Food Service Department to include but not limited to: Menu Management, Procurement, Production (including diets), Distribution, Service, and Maintenance of Equipment, Facilities, and Environment (including sanitation).
- Actively coordinates and participates in the management of foodservice systems. Institutes, and then supervises and maintains, a record management system which records the activities associated with the operational side of the component.
- Serves as the District Manager's resident expert with regard to food service operations.

KEY PERFORMANCE AREAS:

- Establishes an on-going leadership process which influences the activities of individuals and groups in an effort to achieve organizational goals. This should be accomplished by following the OP-X program on a consistent basis ensuring we are in full contract compliance at all times.
- Oversees and assumes responsibility for the activities of professional, supervisory, and inmate labor within component, to include: hiring, establishing work performance standards, perform ance appraisal, promotions, transfers, work and vacation schedules, and discipline and discharge.
- Delegates specific tasks to others based on operational needs in a manner that maximizes operational efficiency.Supervises, coordinates, directs, and monitors the day-to-day operation, checking for proper portion control, food quality, the identification of potential hazards and the application of HACCP evaluation, and compliance with all corporate, clients, local, state, and federal standards. Responsibilities include the review, evaluation, and approval of food, supply, equipment, and purchasing specifications for the component.
- Assists in development and implementation of the financial management process for the component. Establishes and then maintains the proper controls to meet budgetary objectives and continually seeks to reduce and/or to control costs. Identifies budgetary variances, and satisfactorily explains budgetary variances. Takes action to improve financial performance when necessary.
- Oversees, through the management of others, the production/5 Ps (Population, Pulls, Production, Portioning, and Post Analysis), storage, serving and distribution of food, beverage, and service. Assures that food handling partices are consistent with sanitation, quality, quantity and safety guidelines and OP-X. In the absence of others supervised, the FSD is responsible for the provision of all services, and may be required to perform the daily duties of subordinates.

- Utilizes ARAMARK's standard operational procedures, forms, and processes. Develops, maintains, and adheres to written policies, procedures and guidelines. Establishes quality assurance standards (by following OP-X program outline), initiates standard computerized systems andapplications. Ensures the working presence of managers, supervisors, and inmate workers. Monitors day-to-day activities, responds to questions, instructs managers and supervisors, and achieves efficiency and effectiveness with regard to all food, supply, equipment, labor and other resources.
- Implements, oversees, and maintains all records, logs, charts, menus, and other pertinent infor mation in accordance with the ARAMARK OP-X program. Responsible for the accurate preparation and completion of required reports (financial, operational, and other).
- Directs, motivates, and develops personnel. In conjunction with the District Manager, administers all salary reviews and performance appraisals in accordance with ARAMARK policy and procedure for personnel. Conducts routine staff meetings, and programs in employee training and development. Oversees the scheduling of all staff, and ensures compliance with applicable local, state, federal and corporate regulations and standards.
- Actively works to ensure full compliance with ARAMARK, local, state, federal and departmental policies, procedures, and guidelines. Ensures full compliance with the policies, procedures, and guidelines developed by the County, the Department of Health, the American Corrections Association, the National Sheriffs' Association, the American Medical Association, and the American Bar Association.
- Develops and maintains a close, communicative working relationship with the District Manager, A.F.S.D. and county staff so that all activities can be planned and coordinated to enable the department to function as an integrated whole. Acts on directions or recommendations of the District Manager, and reports progress on operational improvements.
- Demonstrates positive behavior in interactions with the client, contract service employees, and ARAMARK employees, by considering their needs, by actively listening and responding with respect and understanding. Uses discretion in the discussion of personal affairs or job related problems, take personal responsibility for maintaining a clean and attractive environment within the component. Creates a professional image through personal appearance and adherence to the dress code.Maintains ARAMARK, client, and employee confidentiality.
- Demonstrates a positive (can do) attitude and participates in all departmental OP-X activities to consistently improve ARAMARK and customer satisfaction levels. Introduce OP-X to clients to further communicate our commitment to excellence.
- Adheres to, and insures that all staff adhere to, all corporate, departmental, local, state and federal standards with regard to workplace safety. Actively works to ensure full compliance with prescribed safety practices. Administers, develops, and at times conducts, the components safety program.
- By utilizing OP-X; specifically 8-steps and the 5 P's, it will insure that the approved menu is strictly adhered to, and utilizes ARAMARK standardized recipes for food and beverage production. Acts to insure that the Components' standards and specifications regarding food deliveries, storage, preparation, and service levels are maintained in all areas.
- Develops, maintains, and monitors an effective preventative maintenance program for all equipment, and maintains written records which demonstrate the programs on-going utilization and level of effectiveness. Recommends procurement of equipment and supplies to enhance performance of the component.

- Adheres to, and ensures that all staff adheres to, prescribed safety practices and procedures for equipment and designated work areas. Conducts in-services with all staff and inmate workforce on a weekly basis using a variety of safety, equipment and sanitation topics.
- Participates in professional development activities and demonstrates a positive attitude.Attends required meetings and participates in committees as requested. Performs related tasks as assigned by the District Manager and other ARAMARK Staff.

CRITICAL SKILLS PROFILE:

- Extensive knowledge of food preparation theory and practice.
- Extensive knowledge with regard to organizational policies, regulations and procedures.
- Solid communication skill with the ability to drive culture and environment in conjunction with OP-X guidelines.
- Knowledge of food service equipment and instruments to produce safe food.
- Knowledge of common safety hazards and precautions to establish a safe work environment.
- Skill in applying and modifying the principles, methods and techniques of professional food service to provide compliance with customer specifications.
- The ability to analyze data and communicate clearly is an essential function of the job.

EDUCATION:

- College Degree Preferred
- High School Diploma or GED Equivalent
- Completion of a course in Food Service Sanitation & Safety is preferred

CERTIFICATE/LICENSE:

- Valid State Drivers License

EMPLOYEE JOB DESCRIPTIONS

JOB TITLE: ASSISTANT FOOD SERVICE DIRECTOR

POSITION RELATIONSHIPS:
Supervision Received: Reports directly to the Food Service Director and or General Manager.
Supervision Exercised: Directly Supervises non-exempt positions and Inmate Labor.

KEY PERFORMANCE AREAS:

- Assists the Food Service Director in all phases or a significant portion of the food service operation.
- Assists in establishing and maintaining systems and procedures for the ordering, receiving, storing, preparing and serving of food and related products.
- Ensures that the requirements for appropriate safety and sanitation levels are met.
- Effectively utilize available supervisors, and inmate labor to accomplish daily operationsin the absence of the Food Service Director, may be responsible for the overall management of the component, and serves as the principal contact points in the absence of the Food Service Director.

PRIMARY ROLE & RESPONSIBILITY:

- Provides professional food service for customers following established standards and practices associated with completing OP-X roadmap on a consistency basis.
- Oversees and assumes responsibility for daily operations, and ensures compliance with the policies, procedures, guidelines and directions provided by the Food Service Director(s).
- Delegates specific daily tasks to each supervisor or inmate based on operational needs in a manner that maximizes operational efficiency.
- Oversees, and learns to perform, all the duties of co-workers and understands how each specific area functions within the department. Performs the duties of any subordinate as necessary in order to maintain operational efficiency in line with OP-X.
- Monitors the 5/P's (Population, Pulls, Production, Portioning, and Post Analysis), storage, storage, serving and distribution of food, and assures that food handling practices are consistent with sanitation, quality, quantity and safety guidelines as outlined in OP-X.
- Continually checks the inmate meal preparation line, and ensures the presence of supervisors, and inmate workers. Monitors portion control, responds to questions, instructs supervisors and staff, and maintains an understanding of the effects of cost control, waste, and pilferage. Effectively trains supervisors and staff in this regard.
- Maintains and reviews appropriate business records, logs, charts, menus, and other pertinent information in accordance with set standards.
- Arranges for, and assists in, the training of new supervisors for all areas in proper service techniques, portion control, dish room procedure and proper sanitation in all areas. Assists in the performance of work when necessary to accomplish the desired outcome. Conducts weekly in-service training for all supervisors and inmate work force.
- Correctly utilizes and sanitizes equipment, as well as assures correct usage and cleaning of equipment by others.
- Ensures the completion of daily, routine, and special cleaning projects as assigned or scheduled. Maintains all assigned areas in a clean, neat, and orderly manner.
- Assists in the development of, and maintenance of, all written departmental policies, procedures, and guidelines, and all applicable local, state, and federal standards.

- Actively works to ensure full compliance with departmental policies, procedures, and guidelines, and full compliance with the policies, procedures, and guidelines developed by the County, the Department of Health, the American Corrections Association (ACA), the National Sheriffs' Association, the American Medical Association, and the American Bar Association.
- Develops and maintains a close, communicative working relationship with the Food Service Director, and other personnel so that all activities can be planned and coordinated to enable the department to function as an integrated whole. Maintains a similar relationship with contracted service areas of the component, and maintains control over these areas.
- Adheres to, and ensures that all staff adhere to, all local, state and federal standards with regard to workplace safety. Actively works to ensure full compliance with prescribed safety practices and procedures for equipment and designated work areas. Conducts monthly Safety Training for all Supervisors and documents same.
- Participates in professional development activities and demonstrates a positive (can do) attitude. Attends required meetings and participates in committees as requested. Conducts in-service training programs as scheduled.
- Participates in OP-X activities, and actively works to improve ARAMARK and customer satisfaction levels.
- Maintains ARAMARK, client, and employee confidentiality.
- Performs related tasks as assigned by the D.M. or FSD.

CRITICAL SKILLS PROFILE:

- Knowledge of food preparation theory and practice. Knowledge or organizational policies, regulations and procedures to maintain inmate and staff, safety and security. Knowledge of food service equipment and instruments to produce safe food. Knowledge of common safety hazards and precautions to establish a safe work environment.
- Skill in applying and modifying the principles, methods and techniques of professional food service to provide compliance with customer specifications. Skill in English grammar and spelling. Skill in identifying problems and recommending solutions. Skill in preparing and maintaining records, writing reports, and responding to correspondence. Skill in developing and maintaining department quality assurance. Skill in establishing and maintaining effective working relationships with inmates, correctional staff, and co-workers.
- Ability to maintain quality control standards. Ability to react calmly and effectively in emergency situations. Ability to interpret, adapt and apply guidelines and procedures. Ability to communicate clearly. Ability to maintain confidentiality of sensitive information. Ability to file and maintain records, files, logs, reports and other correspondence.

EDUCATION & EXPERIENCE:

- College Degree Preferred
- High school diploma or GED.
- Completion of course in food service sanitation and safety preferred.
- Prefer five years of experience in food service in an institutional setting. Two year's previous experience in food service setting required.
- Previous experience in correctional setting preferred.
- Supervisory experience.

CERTIFICATE/LICENSE:

- Valid State Drivers License

EMPLOYEE JOB DESCRIPTIONS

JOB TITLE : HOURLY SUPERVISOR

POSITION RELATIONSHIPS:
Supervision Received: Reports directly to the Assistant Food Service Director or Food Service Director
Supervision Exercised: Directly Supervises inmate labor or civilian labor.

PRIMARY ROLE & RESPONSIBILITY:

- Supervises inmates engaged in the preparation and assembly of food as well as inmates performing sanitation and utility functions.

KEY PERFORMANCE AREAS:

- Supervises inmates in food preparation and tray assembly. Ensures OP-X guidelines are being met. Ensures portion and any special dietary requirements are fulfilled. Ensures timely and effiient meal service.
- Assigns and coordinates work of inmates to promote efficiency of operations.
- Trains inmates in methods of performing duties.
- Obtains accurate population counts.
- Maintains security. Ensures that all kitchen tools and equipment are returned to secure area. Ensures all keys are also returned.
- Develops sanitation schedule and ensures inmates adheres to the schedule.
- Oversees cleaning of kitchen and tray assembly area. In addition, oversees washing of kitchen utensils and equipment according to sanitary methods.
- Keep records, such as amount and cost of meals served and hours worked by employees.
- Requisitions supplies and equipment to maintain stock levels. Monitors stock levels. Reports any discrepancies in stock levels to Food Service Director.
- Participates in the preparation/5 P's (Participation, Pulls, Production, Portion Control, and Post Production), storage and assembly of meals and food items.
- Follows company's Standard of Operation for food handling and storage.
- Determines work procedures, prepares work schedules and expedites workflow.
- Performs other duties as assigned by Food Service Director.

CRITICAL SKILLS PROFILE:

- Good communication (both oral and written) as well as interpersonal skills required.
- Some mathematical ability is required to calculate food costs and food supplies.
- Previous Personal Computer skills are a plus.
- Must be able to lift up to 50lbs.

EDUCATION & EXPERIENCE:

- High School diploma or equivalent.
- One to three years work experience in food service or food production job.
- Previous supervisory experience preferred.

EMPLOYEE JOB DESCRIPTIONS

JOB TITLE : UNIT DIETITIAN

POSITION RELATIONSHIPS:
Supervision Received: Reports directly to the General Manager

PRIMARY ROLE & RESPONSIBILITY:
Provide Technical Support to the Operation team to assure contract compliance. As required by contract the responsibilities shall include but not be limited to:

- Manage the daily provision of therapeutic diets.
- Help resolve problems related to therapeutic diets.
- Monitor the HACCP program. Document related problems and solutions.
- Monitor OP-X activities. Document related problems and solutions.
- Generate regular and therapeutic menus with the assistance of the Menu Program Department
- Conduct in-service for the employees and inmates.
- Work with the client and medical to resolve problems related to the food service operations.

KEY PERFORMANCE AREAS:

- Monitor the entire diet process including daily orders, purchasing, production, tray assembly, sanitation, and training of staff at all facilities. Verify with a weekly compliance checklist. Develop written action plans for problem areas. Submit copies to DM, FSD, and GM.
- Document all diet concerns from inmates, medical staff, or county staff. As appropriate develop written responses and/or action plans. Submit copies to DM, FSD, and GM.
- Using the ARAMARK Sanitation and Food Safety Manual develop, implement, and monitor a HACCP program for all products from dock to service at all production locations. Develop written action plans for problem areas. Submit copies to DM, FSD, and GM.
- Monitor the ARAMARK OP-X Program. Develop written action plans for problem areas. Submit copies to DM, FSD, and GM
- With ARAMARK's Menu Program group; develop regular, staff, and therapeutic menus for the County/State. Monitor documentation of menu substitutions. Provide notification of changes to client as required.
- Observe at least 1 hour of tray-line service daily. Document a tray assessment including temperature, portion size, appearance, and taste. Monitor effectiveness of tray-line supervision including efficiency and all food safety concerns. Develop written action plans for problem areas. Submit copies to DM, FSD, and GM.
- Observe hot and cold food production. Monitor the Cooks use of recipes and recording of yields. Verify collection of data on pans prepared and servings per pan. Daily record production data into 8steps. Modify 8steps recipes to match actual production and to improve quality with the assistance of the DM. Send copies of recipe changes to ARAMARK's Manager of Menu Programs to confirm nutritional values.
- Collect nutritional data from products as needed for Program Manager
- Assist FSD in providing and documenting at least 1 in-service training session per month for all employees. Focus training on problem areas. Provide copies of documentation to client.
- Assist FSD in providing and documenting at least 1 in-service training session per month for inmates. Focus training on problem areas. Provide copies of documentation to client.
- Follow and carry out correctional facility rules and regulations.
- Demonstrate a Hands-on involvement in the food production and meal service process.
- Follow security procedures at all times.
- Develop and maintain a cooperative working relationship with client staff.
- Follow ARAMARK's company policies.
- Perform other duties as assigned by the Menu Department/GM/DM.

EMPLOYEE JOB DESCRIPTIONS

JOB TITLE: PRODUCTION COOK

WORK DUTIES:

Production of Meals:

- Training and supervision of inmate workers in the proper preparation of all foods.
- Insuring that all production reports are followed exactly as written.
- Taking temperatures to insure food is properly cooked and ready to serve.
- Proper weights of meats and other products used in the preparation of meals.
- Having all meats ready to serve on time.
- Holding pre-service meeting with inmate food servers
- Having all steam tables turned on at least one hour before serving time
- Having ice placed in steam wells when cold items are being served.
- Proper set up of tray line and dining room serving line.
- Keeping all products not in use properly secured.
- Properly securing all leftovers after each meal.

Maintaining Proper Food Temperatures:

- Insuring that all foods are prepared and served at the proper temperature.
- Taking temperatures, and properly recording them.
- Maintaining delivery schedule, that the food arrives at the proper temperatures.
- Training inmates in the proper techniques of temperature control.
- Making sure that all foods are properly covered during service times and breaks.

Sanitation

- Assure that inmates are clean-shaven & showered for kitchen duty.
- nsuring that all inmate workers wear hairnets/hats and plastic gloves.
- Assure all dishware and utensils are cleaned and sanitized after each use.
- Supervising, training and developing inmate workers in clean-up and sanitation.
- Show inmate workers proper use and handling of food and cleaning products.
- Work with inmate staff to assure they fully understand what is expected of them.
- Following all routine daily and weekly cleaning schedules.
- Keeping all storerooms, cabinets, walk-in refrigerators and freezers clean.
- Keeping the kitchen area secure during feeding times.
- Also any other duties assigned by the Food Service Director.

JOB TITLE: GRILL COOK (LATE SHIFT)

WORK DUTIES:

- Turn on grill, fruit and salad bar, fill and turn on hot serving table as needed.
- Set up salad bar and dessert bar. Make sure you utilize leftovers.
- Make coffee. Set up cold beverage station
- Check ODR menu for the day, check food needed to serve on the late shift.
- Start food you need to have ready, fried potatoes, casseroles reheated, etc.
- Check serving utensils, plates, cups, glasses, flatware, paper products.
- Check general utility has entire dining area clean, sanitized and ready for meal.
- Served customers are to sign officer's sheet or punch meal ticket for their meal.
- When meal is finished, breakdown hot serving table, clean tables and equipment.
- Set up for breakfast meal.
- Make coffee if needed. Make sure cold station is set up. Turn on toaster
- Ready to grill breakfast to order for that menu.
- At end of meal, turn off grill; break down hot and cold serving tables; return items to cooler, freezer or designated storage area; dump small amounts of cooked food, return carts, pans and items not needed to main kitchen; clean and sanitize serving area, equipment, salad bar and cold station, etc. and Lock up supplies.
- Take count of line servers at beginning of shift and report any shortages to the Assistant Manager.
- Expect to have all line servers comply with the uniform policy and other regulations established by ARAMARK Correctional Services and the facility.
- Conduct a brief pre-service meeting with employees and inmate workers.
- Review job assignments, menu steam tables, tray charts, special concerns
- Assign workers to turn on steam table line, to set up line, making sure everything needed is on line. Issue correct portioning utensils.
- Assign workers to start tray line, to load carts and to push carts. Make sure trays, cups and flatware are cleaned and brought to designated areas on serving line, making sure f food carts are positioned near tray line.
- Maintain proper food handling techniques.
- Run tray line, monitor serving-line and communicate product needs to cooks.
- Break down steam tables and return any hot food or cold food to cooks area.
- Return all bakery items, etc. to storage area.
- After each meal assign workers to sanitation duties.

JOB TITLE: BAKER/SUPERVISOR

JOB SUMMARY:
Bakes bread, rolls, biscuits, cakes, pies and other bakery products for institutions. May supervise Assistant Baker or train and supervise a group of jail inmates in the performance of elementary bakery tasks.

WORK DUTIES:

- Produces bakery products
- Reviews daily baker requirements and plans production of bread, rolls, cakes, pies and other desserts.
- Calculated from standard recipes quantities of ingredients necessary to make required amount of daily bakery goods.
- Gives instructions to the Assistant Baker or Food Service workers regarding kind and amount of raw materials to be delivered to bakery for day's production.
- Weighs and sifts flour, adds shortening, yeast or baking powder, seasoning, water or milk.
- Mixes ingredients in electric mixing machine or kneads dough by hand.
- Determines proper consistency by observing and feeling dough.
- Mixes ingredients for icings, fillings and meringues; cooks these ingredients when indicated.
- Spreads finishings is with spatula or knife or uses a depositor machine.
- Decorates cakes and pastries by applying decorative patterns with a pastry bag or horn.
- May supervise or train other bakery workers:
- Instructs food service workers in the performance of non-skilled tasks related to bakery production.
- Trains jail inmates in routine or unskilled bakery tasks or may endeavor to give advanced bakery training to inmates as a contribution to the rehabilitation of inmates.
- Estimates cost of production based on daily bakery requirements, requisitions, supplies and equipment. Keeps perpetual inventories of bakery supplies.

Desirable Qualifications:

- Thorough knowledge of quantity baking methods for large institutions. Knowledge of names and recipes for a wide variety of bakery goods and desserts. Operation of electric mixing, cutting, forming and other machines and equipment used for large scale bakery production.
- Knowledge of consistencies of various types of dough and related baker mixtures, baking temperatures and timing, setting and adjusting ovens.
- Ability to plan baking sequences to maintain production schedules; understand and follow many recipe details; estimate quantities of raw materials required for particular batches. Some initiative in developing new recipes or changes. Alertness and care in tending bakings to recognize unusual conditions and to be aware of baking stages.
- The duties listed are not set forth for the purposed of limiting the assignment of work. They are not to be construed as a complete list of the many duties normally to be performed under a job title or those performed temporarily outside an employee's normal line of work.

JOB TITLE: ASSISTANT BAKER

JOB SUMMARY:
Assist Baker/Supervisor in the making of bread, rolls, biscuits, cakes, pies and other bakery products for use in correctional institutions. Weighs raw materials for baking with automatic or hand scales; mixes dough in electric mixers; scales, rounds and molds dough's using dividing, rounding and molding machines and equipment. Makes pie crusts, cake fillings, icings and cookie batter. Performs other duties concerned with bakery production as assigned.

WORK DUTIES:
Bakery Production

- Receives instructions from Baker/Supervisor concerning items to be baked each day. Obtains the necessary raw ingredients from bakery stock or from general storerooms. Weights each ingredient on hand or automatic scales according to instructions for each batch.
- Assists with mixing of dough for bread, rolls and coffee cakes in electric mixer. Operates divider, rounder and molding machine to produce bakery items in specified sizes and shapes. Places mixed and shaped dough in baking pans and trays and places in steam box for proofing.
- Makes pie crusts by using electric mixer and hand roller. Mixes pie fillers according to standard recipes, fills pie-crusts and bakes in ovens at specified temperatures and timing.
- Assists with the cleaning of bakery equipment, utensils and surroundings. Keeps supplies, equipment and utensils in proper order for easy access and use.

Desirable Qualifications:

- Under close supervision of Baker/Supervisor responsible for assistance with bakery production following well-standardized procedures in accordance with sanitary food handling regulations.
- General knowledge of quantity baking procedures, operation of electric mixing devices, use of hand operated tools and equipment. Ability to understand and follow simple oral and written recipes. Knowledge of basic arithmetic for counting and measuring ingredients and in keeping inventories. Ability to perform routine tasks on a continuous basis. Some initiative involved in performing work in time to meet production schedules.
- The duties listed are not set forth for purposes of limiting the assignment of work. They are not to be construed as a complete list of the many duties normally to be performed under a job title or those to be performed temporarily outside an employees' normal line or work.

JOB TITLE: TRAY LINE SUPERVISOR

WORK DUTIES:

- Take count of tray line servers at beginning of shift and report any shortage to Assistant Manager.
- Expect to have all tray line servers comply with dress code policies and regulations established by the facility and ARAMARK Correctional Services.
- Secure meal counts for required number of trays.
- Assemble necessary staff for tray line. Review tray diagram for food placement on trays.
- Assign workers to set up line and to start tray line, making sure everything needed is on the line.
- Insure correct portioning utensils are used.
- Assign workers to load carts, making sure food carts are cleaned and positioned on tray line.
- Assign workers to push carts and deliver trays to assigned locations.
- Make sure food temperatures for hot and cold foods are acceptable.
- Run tray line, monitor serving portions and communicate needs to cooks for back up.
- Maintain the proper food handling techniques. Plastic gloves are to be worn when handling food.
- When all trays have been run, assign workers to break down the tray line, to return hot and cold food to cooks area. Return bakery items, etc. to designated area; oleo and condiments to cooler or designated area.
- Assign workers to clean and sanitize tray line and surrounding area.

JOB TITLE: SEGREGATION FEEDER

WORK DUTIES:

- Assist in tray line set up, secure meal counts for designated areas.
- Prepare coffee, juice, milk, condiments and paper goods prior to running tray line. Assemble in proper quantities, per instructions of tray line supervisor.
- Assist in running tray line. Trays will include all diet trays to be delivered to designated locations. Ascertain that temperatures are at 160 for hot food and 45 for cold food.
- Deliver and serve food to assigned locations. Secure inmate signatures on diet sheets for all diet meals.
- Collect all trays and miscellaneous equipment after meal has been eaten. Return all trays and miscellaneous equipment to kitchen.
- Responsible for delivering all evening diabetic snacks. Snacks must be delivered by 8:30 PM. Signature of inmate receiving snack must be secured on inmate signature sheet.
- Assist in sanitation or production as assigned by tray line supervisor.
- Maintain the proper food handling techniques. Plastic gloves are to be worn when handling food.
- Also any other duties assigned by the Food Service Director or the Assistant Food Service Director.

JOB TITLE: OFFICER DINING ROOM SUPERVISOR

WORK DUTIES:

- Take count of workers at beginning of shift and report any shortage to Assistant Manager.
- Expect to have all workers to comply with the uniform policy and other regulations established by ARAMARK Correctional Services and the facility.
- Coordinate Officer's Dining Room menu with the Assistant Manager.
- Supervise production to menu items.
- Assign workers for set up of serving area.
- Assign workers for set up of salad bar.
- Supervise the serving of all meals.
- Collect tickets from those served, count tickets, record day, date, meal and meal count. Turn tickets in to Shift Manager at the end of shift.
- Supervise activities of workers to assure that they follow job descriptions.
- Control utensils; take inventory as required by ARAMARK Correctional Services and the facility.
- Take inventory per instructions of Assistant Manager.
- Prepare food requisitions per instruction of Assistant Manager.
- Supervise storage of all food and supplies.
- Report all equipment malfunctions; follow through to completion of repair.
- Supervise necessary prep work for next meal or next day's meals.
- Conduct a daily sanitation inspection of the Officer's Dining Room, serving area and storage areas. Assign sanitation workers to these areas.
- Prepare all necessary reports to be turned into the Assistant Manager at the end of shift.
- Maintain proper food handling techniques. Plastic gloves are to be worn when handling food.
- Also any other duties assigned by the Food Service Director or Assistant Food Service Director.

JOB TITLE: SANITATION MANAGER

JOB SUMMARY:

Supervises inmate workers assigned to the kitchen in sanitation. Trains inmate workers in the proper methods of performing duties and assigns and coordinates their activities to promote efficiency while maintaining security standards at all times. The sanitation supervisor participates in the daily sanitation tasks and performs the weekly sanitation audit. Is responsible for all kitchen sanitation by following prescribed ARAMARK guidelines.

WORK DUTIES:

- Supervise and train inmate workers.
- Maintain sanitation throughout the kitchen and serving areas.
- Perform weekly sanitation audits and completed related paperwork.
- Train other supervisors in basic sanitation at the monthly inservice meetings.
- Follow and carry out correctional facility rules and regulations.
- Follow security procedures at all times.
- Develop and maintain a cooperative working relationship with client staff.
- Follow ARAMARK's company policies.
- Performs other duties as assigned by the FSD or AFSD

JOB TITLE: STOREROOM SUPERVISOR

JOB SUMMARY:
Control of Product (Ordering, Receiving, Storage, Inventory, Sanitation and Disbursement).

WORK DUTIES:
Ordering: Place orders to suppliers per instruction of Assistant Food Service Director.
Receiving: Product received must be checked against invoice/order. Missing items must be referred to the Assistant Food Service Director for action before the invoice is signed. When the order has been unloaded and verified, the invoice is then signed and given to designated person immediately. The storeroom workers are to bring the product to the proper storage area. All doors are to be locked until the storeroom supervisor is available to supervise storage of product.
Storage: All products must be rotated prior to storage. All perishable products must be dated. Product must be stored in inventory book order. Product must be stored at least 6" off the floor. Product must be properly stacked to enable easy counting. All product returned from kitchen is to promptly stored in the proper area.
Disbursement: Product to be sent to kitchen must be pulled per instruction of Assistant Food Service Director and marked. Product issued to Officer's Dining Room must be requisitioned.
Inventory: Assist in taking of inventory as requested. Assist in maintaining proper inventory levels. Keep Assistant Food Service Director informed as to product requirements, potential problems in supply and quality, etc.
Sanitation: All storeroom area floors, elevator, and stairwell must be kept clean and mopped daily. All racks, shelves, carts, and sinks must be kept clean. Pallet jack must be wiped clean daily. Trashcans must be emptied and washed out daily.
Security: All warehouse storage doors are to be locked unless cleaning or movement of product is taking place. Storeroom workers are to work under the direct supervision of storeroom supervisor at all times. No other inmate workers are permitted in storeroom areas unless so directed and accompanied by an ARAMARK Management person.

JOB TITLE: DIET LINE SUPERVISOR

WORK DUTIES:

- Responsible for checking with dietitian on all diet forms required to operate the diet line effectively:
- Diet Production Sheet, Temperature Log, Special Diet List, Diet Production Load Sheet, Diabetic Snack Production Sheet, Diet Count Sheet.
- Responsible for having all menu items on the line prior to serving time utilizing the Diet Production Sheet. Cooks are responsible for all hot items.
- Once all foods are on the line, you must check out all necessary utensils including a thermometer and a scale and enter in log. All tools must be cleaned thoroughly and returned to the tool room immediately following the meal and re-logged.
- Responsible for insuring that all foods served are at the proper temperatures. Temperatures must be taken at times indicated on Temperature Log. If the hot items are not acceptable when placed on tray line or dining room serving line, return them immediately to the kitchen.
- Responsible for following special diet list and Diet Production Load Sheet. Only items listed are to be served. There are to be no substitutes and no additions under any circumstances unless authorized by the dietitian.
- Responsible for obtaining each inmates signature at the bottom of Diet Production Load Sheets at the time they receive their tray.
- Responsible for taking a sample tray from the tray line at each meal. Tray will be thoroughly wrapped with plastic film and labeled. Place tray in reach-in freezer. You are required to keep a sample tray from each meal for a 72 hour period. There should always be nine separate sample trays of the previous nine meals; each tray must be dated for meal and serving date.
- Responsible for complete clean-up and sanitation of the diet line serving area:
- All food items are to be removed immediately following the meal. All hot items should be returned to the cook for proper handling.
- All utensils will be thoroughly cleaned and returned to the tool room and logged.
- Steam tables are to be drained and thoroughly cleaned out. All stainless steel counters are to be cleaned and sanitized.
- Glass must be kept clean at all times. Assist dietitian in filling out items on Temperature Logs weekly. In addition, assist dietitian with any other duties that may be required.
- Maintain proper food handling techniques. Plastic gloves are to be worn when handling food.

JOB TITLE: BUTCHER SUPERVISOR

QUALIFICATIONS:
Have a thorough familiarity with all types of meat cuts, poultry and fish. Knowledge of cutting, slicing and boning techniques to produce the cuts required by menu specifications and to utilize every portion of carcass. Knowledge of meat preserving methods. Ability to recognize quality and grades when inspecting shipments. Ability to plan own work in order to meet meal schedules. The effects of work might have considerable influence of food cost. Ability to train and supervise others in proper butchering methods. Knowledge of and adherence to cleanliness and sanitation standards.

JOB SUMMARY:
Under the general direction of the Food Service Director, will be responsible for the efficiency in matters concerning the supply, preparation and utilization of meats and related items. Supervises the meat, poultry and fish supply services. Receives stores and disburses such supplies or supervises the Assistant Butcher in the performance of these duties. Cuts, trims and bones standard packinghouse carcasses, poultry and fish into types and sizes to conform with menu specifications and to make the maximum use of meat and related supplies. May supervise inmates in the cutting, trimming and boning work by the food service office, which provides information on the kinds and amounts of meat and related shipments expected in the meat supply service.

- Receives shipments as they arrive; weighs and checks delivered items against requisitions; approves the shipping order as correct or makes the necessary exceptions if shipment is not complete or correct.
- May supervise other meat service employees in the performance of receiving, inspecting and approving shipments; store items in refrigerators for later use.
- Keeps or supervises the keeping of inventories of meat and related supplies on hand. May order meat, poultry and fish following menu and date specifications submitted by food service office.
- Receives and reviews menus for meats, poultry and fish to meet requirements for all meals planned by the dietary staff. Assists in reviewing inventories to see that all items and quantities are available for specified dates. Informs appropriate personnel of any deficiencies.
- Makes the necessary arrangement to supply food-cooking staff with the meat, fish and poultry items on the specified date and meal time. Instructs inmates or other food service employees in the necessary supply services or performs such services as required.
- Any other duties assigned by the Food Service Director or Assistant Food Service Director.

INMATE WORKERS PERFORM A VAST ARRAY OF DUTIES AND FUNCTIONS.

THE FOLLOWING JOB DESCRIPTIONS ILLUSTRATE THOSE FUNCTIONS WHICH MAY VARY DEPENDING UPON INSTITUTIONAL NEED.

INMATE JOB DESCRIPTIONS

JOB TITLE: COOK/HELPER (VEGETABLE PREP)
WORK AREA: KITCHEN
WORK DUTIES: UNDER THE DIRECTION OF THE SUPERVISOR YOU ARE RESPONSIBLE FOR:

- All vegetable preparation for salads for meals on menu and prep sheets.
- All vegetables for cook's needs, following pre-prep sheets, production sheets, recipes and menus.
- Making sure all fruit that will be eaten with skin on is washed.
- Using proper food handling techniques at all times; plastic gloves are to be worn when handling food.
- Cleaning equipment used, salad prep area, floors, tables, carts, sinks and tools.
- Sweeping and mopping vegetable cooler daily.
- Also any other duties assigned by the Supervisor or Assistant Manager.

JOB TITLE: COOK/HELPER
WORK AREA: KITCHEN
WORK DUTIES: UNDER THE DIRECTION OF THE COOK SUPERVISOR YOU ARE RESPONSIBLE FOR:

- Bringing the food to the cooking area.
- Help prepare the food following the production sheet and recipes, the Cook Supervisor in most cases will finish the product with the final seasoning, etc.
- Panning up food for inmate tray line and the Officer's Dining Room.
- Setting up tray line w/proper utensils and food products 15 minutes before serving time.
- Backing up tray line during line operation. Done by constant monitoring line.
- Hot and cold food returned to the Cook's area after serving is completed for counting or weighing for the record.
- Re-panning food items, covering and labeling with name & date, placing in the cooler.
- Use proper food handling techniques at all times.
- Plastic gloves are to be worn when handling food.
- Following pre-prep scheduling of production for the next day.
- Labeling pre-prep product amount in each pan or weight of pan.
- The clean as you go policy, cleaning on an ongoing basis of equipment used that day.
- Maintaining the sanitation of the entire cooking area by following the cleaning policy.
- Also any other duties assigned by the Cook Supervisor or Assistant Manager.

INMATE JOB DESCRIPTIONS

JOB TITLE: BEVERAGE PERSON
WORK AREA: KITCHEN
WORK DUTIES: UNDER THE DIRECTION OF THE SUPERVISOR YOU ARE RESPONSIBLE FOR:

- Preparing the coffee for appropriate meal, filling of Cambros (beverage containers) and placing on carts.
- Counting and labeling of milk for appropriate meal and loading on to cart.
- Preparing of fruit drink or tea for appropriate meal, filling of Cambros and placing on carts. (May need to label partially filled Cambros.)
- Making sure fruit juice is prepared for breakfast, following juice formula, fill containers, label and place in cooler. Hold for breakfast.
- Making sure all Cambros are cleaned and sanitized and ready prior to meal served.
- Also any other duties assigned by the Cook Supervisor or Assistant Manager.

JOB TITLE: DIET CLERK
WORK AREA: KITCHEN
WORK DUTIES: UNDER THE DIRECTION OF THE SUPERVISOR YOU ARE RESPONSIBLE FOR:

- All diet forms for that meal in order to operate the diet line effectively. Diet Production Sheets, Special Diet List, Temperature Log, Diet Production Load Sheet, Diabetic Snack, Production Sheet, Diet Count Sheet
- Make sure all forms are dated correctly.
- Writing out all labels for diets, preparing diabetic snacks, wrapping, labeling and placing in designated area for later distribution.
- Assist Cook in preparing both hot and cold diet food, if needed.
- Making sure all diet food is brought to the line and set up 15 minutes before serving. Supervisor will instruct you on the proper serving utensils.
- Working with Supervisor in setting up tray line (following steam table and tray chart).
- Checking hot and cold food temperatures. If the hot items are not acceptable when placed on the line, return to Cooks for heat.
- Serving hot or cold food, making sure inmates are receiving what is on their diet production sheet.
- Taking a regular inmate tray for the tray line each meal. Tray will be wrapped thoroughly with plastic film and labeled. Tray must be labeled with date and meal served. Place tray in freezer, there should always be nine sample trays of the previous nine meals.
- Use proper food handling techniques at all times. Plastic gloves to be worn when handling food.

INMATE JOB DESCRIPTIONS

JOB TITLE: SANDWICH WORKER
WORK AREA: KITCHEN
WORK DUTIES: UNDER THE DIRECTION OF THE SUPERVISOR YOU ARE RESPONSIBLE FOR:

- Setting up the tray line, covering with paper where needed.
- Bring bread and food items needed for the days bag lunches. (See menu or production sheet.)
- Assigned workers:
- Lay out bread.
- Place meat, cheese, peanut butter or sandwich spread on bread slice.
- Wrap sandwiches with film wrap.
- Condiments when needed and assist in placing cookie cakes and fruit in sandwich bag.
- Close lunch bags, label and store in plastic bins (48/bin) in a designated area in cooler.
- Use proper food handling techniques. Plastic gloves are to be worn when handling food.
- The sandwich crew breaks down line, returns cold food, wrapped, labeled with the amount, if needed, to designated areas in cooler or storeroom.
- Clean and sanitize tray line and surrounding area. Also any other duties assigned by the Supervisor or Assistant Manager.

JOB TITLE: LINE SERVER
WORK AREA: KITCHEN
WORK DUTIES: UNDER THE DIRECTION OF THE SUPERVISOR COMPLETE THE JOB FUNCTION AS ASSIGNED TO YOU ON THE SERVING LINE.

- Assist in the set up of the serving line.
- Assure that sufficient food is on hand for each serving period.
- Replenish product on line as needed. Observe the line so that product can be replenished with delay in serving.
- Serve food in the portions established by the Shift Supervisor. Amounts of food served must be according to menu specifications. No extra food may be given out.
- Make sure you maintain the proper food handling techniques. Wear plastic gloves while serving or handling food. No food must be eaten on serving line by workers.
- Make sure you maintain the clean as you go policy. Keep serving area clean, floor area behind serving line dry and clean.
- Stay in your work position until everyone has been served.
- When the serving has been completed, break down line, return hot and cold food to the Cook's area.
- Clean and sanitize your area. Assist in clean up of dining room seating area, per instruction of Supervisor. Clean off and wipe tables, including legs and frames. Sweep and mop floors. Also any other duties assigned by the Supervisor or Assistant Manager.

JOB TITLE: DISH WASHER
WORK AREA: DISH ROOM AND KITCHEN
WORK DUTIES: UNDER THE DIRECTION OF THE SUPERVISOR YOU ARE RESPONSIBLE FOR:

- Making sure the machine is clean, filled and water has adequate soap and final rinse product as posted in dish machine procedure. Machine turned on ready for washing.
- Cleaning trays, cups, flatware and beverage containers, making sure they are all cleaned and ready for the next meal. Scrap and pre-rinse all trays before running through machine.
- Making sure all trays and cups are stacked to insure proper drying.
- Pre-soaking pots and pans prior to running through the dish machine. After washing, place on dry racks and return to proper storage area.
- Clean and sanitize all tray food carts after each meal, return to storage area and plug in for next meal, if needed.
- Clean and sanitize all carts, shelves, tables and racks.
- Drain and thoroughly clean the dish machine at least two times during breakfast and dinner washing.
- Maintain the cleanliness of the dish machine inside and outside. Screen and curtains are to be removed and washed, sprayers inside machine cleaned and replaced, water drained from tanks and rinsed out. Dish machine to be cleaned and polished on outside after every meal.
- Weekly cleaning of the coffee Cambros to remove coffee stains. Use ¼ cup Dip It, fill with water.
- Keep the dish-room area clean and sanitized after each meal. Clean walls and floors and remove debris from floor drains.

JOB TITLE: BAKER/HELPER
WORK AREA: KITCHEN BAKE SHOP
WORK DUTIES: UNDER THE DIRECTION OF THE BAKER YOU ARE RESPONSIBLE FOR:

- Preparation of all desserts on the menu. This means all baking desserts, packaged desserts for inmates and the Officer's Dining Room.
- Following production sheets, prep sheets and recipes.
- Using proper food handling techniques. Plastic gloves are to be worn when handling food.
- Cleaning the bakery area by the end of the shift, floors, tables, sinks, prep area and equipment used that day.
- Be sure dry condiment bins are filled, kept clean, scoop clean handle straight up.
- Clean Baker's oven at least once per week.
- Also any other duties assigned by the Supervisor or Assistant Manager.

INMATE JOB DESCRIPTIONS

JOB TITLE: BUTCHER/HELPER
WORK DUTIES: UNDER THE DIRECTION OF THE BUTCHER YOU ARE RESPONSIBLE FOR:

- Slicing of all meats and cheese, according to the production sheet, prep sheet and recipes.
- Panning all meats for inmate and the Officer's Dining Room.
- Using proper food handling techniques. Plastic gloves are to be worn when handling food.
- Cleaning up of the area, slicing machine and any other machine used and the break down and assembling after washing.
- Also any other duties assigned by the Butcher or the Assistant Manager.

JOB TITLE: POT AND PAN WASHER
WORK DUTIES: UNDER THE DIRECTION OF THE SUPERVISOR YOU ARE RESPONSIBLE FOR:

- Wash, rinse and sanitize all pots and pans used during shift. All pots and pans must be clean before pot and pan man leaves. Water must be changed every 1/2 hour, two tablespoons of tetrox should be used per gallon of water. This amounts to one (1) cup of tetrox to a 3/4 full sink, and two (2) cups of bleach to 3/4 full sink.
- Scrub, rinse and air dry all insulated beverage containers.
- Keep floors in pot room area around dairy cooler clean and dry.
- Keep floor drains clean and free of debris.
- Clean pot racks in pot and pan room as needed.
- Wash all pot/pan room walls daily, also cooler walls daily.
- Also any other duties assigned by Supervisor or Assistant Manager.

JOB TITLE: STOREROOM WORKER
WORK DUTIES: UNDER THE DIRECTION OF THE SUPERVISOR YOU ARE RESPONSIBLE FOR:

- Receiving, storing, labeling and rotating of product.
- Pulling of product from the freezer to thawing cooler.
- Assembling of production orders and the delivery to the cooking area or Officer's Dining Room.
- Sweeping and mopping of the storeroom area, dock, elevator and the stairwell daily.
- Cleaning equipment used daily, carts, pallets, jacks, etc., also the cleaning of sinks, shelves and the emptying and washing of the trash cans.
- Cleaning the produce and dairy cooler once a week. Coolers are to be emptied. Walls, racks and floors are to be scrubbed and sanitized.
- Keep all corridors free of clutter and food products.
- Also any other duties assigned by the Storeroom Supervisor or Assistant Manager.

JOB TITLE: OFFICER DINING WORKER
WORK DUTIES: UNDER THE DIRECTION OF THE SUPERVISOR YOU ARE RESPONSIBLE FOR:

Cooking
- Assist in prep of all menu items using Production Sheets and company recipes.
- Assist in keeping line fully stocked.
- Assist in securing and putting away all leftovers; leftovers must be properly covered and labeled.
- Maintain proper food handling techniques. Plastic gloves are to be worn when handling food.

Serving
- Assist in set up of serving line.
- Work on serving line per instructions of Supervisor.
- No food may be eaten on serving line.
- Keep serving area clean (put rubbish into containers, spills should be cleaned up immediately).
- Stay in work position until serving is completed. Assist in clean up of serving areas.
- Assist in clean up of dining room seating area per instruction of Supervisor.

Dining Room Clean Up
- Clean and wipe tables or booths as soon as officers leave.
- Keep floors clean and dry.
- Keep tables stocked with napkins, salt, pepper, etc.

Sanitation
- Keep all floors clean and dry.
- Sweep, mop and buff dining room, serving and hallway floors.
- Clean all bathrooms. Replenish soap, paper towels and toilet paper in bathroom.
- Wash all walls in serving area. Steam, scrub and wipe all walls and shelves in kitchen.
- Empty and clean all refrigerators daily. De-grease, scrub and wipe stoves and fryers.
- Sweep and mop storeroom and break-room walls.
- Steam and scrub storeroom and break-room walls.
- Wash all tables and booths, scrub legs and frames.
- Hoods, de-grease filters, steam, scrub, wipe all surfaces.

Dishwasher
- Scrape and wash all trays, cups and pitchers used.
- All items washed must be stacked properly to air dry.
- Curtains must be removed on each shift and thoroughly cleaned.
- Dish-machine must be drained and thoroughly cleaned at end of each shift.
- Floor drains and dish-machine filters are to be kept clean and free of debris at all times.
- Dish-machine must be wiped down and polished at the end of each shift.

INMATE JOB DESCRIPTIONS

JOB TITLE: SANITATION WORKER
WORK DUTIES: UNDER THE DIRECTION OF THE SUPERVISOR YOUR RESPONSIBILITIES ARE TO COMPLETE THE JOB FUNCTION AS ASSIGNED TO YOU, FOR THE DAILY OVERALL CLEANING OF THE KITCHEN AND DESIGNATED COOLERS AND FREEZERS FOR EACH OF THE FOLLOWING AREAS:

General Kitchen
- Floors - flood scrub, squeeze and dry mop.
- Walls - wiped down, wash if needed.
- Stainless steel cleaned and polished.
- Windows and window -sills cleaned.
- All garbage cans emptied as needed, cleaned and new liners.
- Hand sinks cleaned and towel and soap dispensers filled with adequate supplies.

Cooks Area
- Clean the kettles on an on-going basis.
- Preparation tools cleaned.
- Ovens cleaned.
- Floors - scrub, squeeze and dry mop.
- Floor drains cleaned.
- Windows and window-sills cleaned.
- Hand sinks cleaned & towel and soap dispensers filled with adequate supplies.

Dining Room
- Floors - flood scrub, squeeze and dry mop.
- Floor drains cleaned.
- Tables & chairs cleaned, hot soapy water, rinse clear water.
- Walls wiped down, wash as needed.
- Windows and window sills cleaned.

Chemical Room
- Clean daily.
- Cleaning material properly stored such as mops, brooms, buckets, squeegees, hoses, etc.

Bathrooms
- Clean the bathroom.-Daily
- Clean floors, walls, sinks, toilets, urinals & make sure towel and soap dispensers are filed.
- Trash containers emptied and cleaned

ARAMARK
Correctional Services

EEO Summary

ARAMARK CORPORATION

JOSEPH NEUBAUER
CHAIRMAN AND
CHIEF EXECUTIVE OFFICER

ARAMARK

TO ALL EMPLOYEES:

January 2008

Each year at this time, ARAMARK updates its Affirmative Action Plan and reiterates its commitment to ensure equal employment opportunity -- the right of all persons to work and to advance on the basis of merit.

Ensuring that every employee is free to participate, with equal employment opportunity, in all aspects of the company requires steadfast implementation of our affirmative action program. An affirmative effort is absolutely necessary if we are to achieve equal employment opportunity for all persons, regardless of race, color, religion, national origin, age, gender, disability, sexual orientation, disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law, at every level of the employment process at ARAMARK from recruiting and hiring to assignment and advancement.

For these reasons, we affirm our corporate policy regarding equal employment opportunity:

> We at ARAMARK will recruit, hire, train, promote, transfer and terminate persons regardless of race, color, religion, national origin, age, gender, disability, sexual orientation, disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law (except where age or sex is a bona fide occupational qualification). In addition, ARAMARK will ensure that all other personnel actions such as compensation, benefits, lay-off, return from lay-off, company sponsored training, education, tuition assistance, social and recreational programs are administered regardless of race, color, religion, national origin, age, gender, disability, sexual orientation, disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law.
>
> Employees and applicants shall not be subjected to harassment, intimidation, threats, coercion, or discrimination because they have engaged in or may engage in: (1) filing a complaint; (2) assisting or participating in an investigation, compliance review, hearing, or any other activity related to the administration of section 503 of the Rehabilitation Act of 1973, as amended (section 503), the affirmative action provisions of the Vietnam Era Veterans' Readjustment Assistance Act of 1974, as amended (VEVRAA), or any other federal, state or local law requiring equal opportunity for disabled persons, Vietnam Era veterans, disabled veterans, or other protected veterans; (3) opposing any act or practice made unlawful by section 503 or VEVRAA and their implementing regulations, or any other federal, state or local law requiring equal opportunity for disabled persons, Vietnam Era veterans, disabled veterans, or other protected veterans; or (4) exercising any other right protected by section 503 or VEVRAA or their implementing regulations.
>
> Finally, **sexual harassment** -- unwelcome sexual advances, requests for sexual favors, and other verbal or physical conduct of a sexual nature -- **and other harassment based upon a personal characteristic protected by federal, state or local law** will not be tolerated under any circumstances. This includes any conduct that has the purpose or effect of unreasonably interfering with an individual's work performance, creating an intimidating, hostile, or offensive work environment, or when submission to such conduct is made either explicitly or implicitly a condition of an individual's employment or is used as the basis for employment decisions affecting such individual. **See our Policy Against Sexual Harassment & Other Workplace Harassment.**

Your continued cooperation in carrying out this policy is essential to ensure that equal employment opportunity is a reality for all employees of ARAMARK.

Sincerely,

Joseph Neubauer
Chairman and Chief Executive Officer

1101 MARKET STREET
PHILADELPHIA, PA 19107-2988
215 238 3880

ARAMARK CORPORATION

JOSEPH NEUBAUER
CHAIRMAN AND
CHIEF EXECUTIVE OFFICER

A TODOS LOS EMPLEADOS: Enero de 2008

Cada año, para esta fecha, ARAMARK actualiza su Plan de Acción Afirmativa y reitera su compromiso de garantizar la igualdad de oportunidades de empleo: el derecho de cada persona a trabajar y progresar a base del mérito.

Garantizar que cada empleado tenga la libertad de participar, con igualdad de oportunidades, en todos los aspectos de la empresa precisa la firme ejecución de nuestro programa de acción afirmativa. Es absolutamente necesario que haya un esfuerzo afirmativo si es que vamos a lograr la igualdad de oportunidades de empleo para todas las personas, independientemente de su raza, sexo, orientación sexual, color, religión, discapacidad, condición especial de veterano discapacitado o de la era de Vietnam, país de origen o edad, en todos los niveles del proceso de empleo en ARAMARK, desde la búsqueda y contratación de empleados hasta su asignación y ascenso.

Por estos motivos, exponemos nuestra política empresarial en lo referente a la igualdad de oportunidades de empleo:

> En ARAMARK buscaremos, seleccionaremos, entrenaremos, ascenderemos, trasladaremos y despediremos a toda persona sin tener en cuenta su raza, color, religión, país de origen, discapacidad, condición especial de veterano discapacitado o de la Era de Vietnam, u otros veteranos que estuvieron de servicio durante una guerra o en una campaña o expedicion en la cual una medalla ha sido autorizada, edad o sexo, (excepto cuando la edad o el sexo sean requisitos ocupacionales de buena fe). Además, ARAMARK garantizará que las demás medidas referentes al personal, tales como remuneración, beneficios, despidos provisionales, el regreso de los despedidos provisionales, entrenamiento patrocinados por la empresa, educacion, ayuda para matrícula, y programas sociales y recreacionales patrocinados por la empresa, se administren sin tener en cuenta raza, color, religión, país de origen, discapacidad, condición especial de veteranos discapacitados, de la Era de Vietnam, u otros veteranos protegidos, edad, sexo o orientación sexual.
>
> Los empleados y las personas que soliciten empleo no serán sometidos a acoso, intimidación, amenazas, coerción ni a la discriminación por el hecho de que hayan podido o que puedan: (1) presentar una queja; (2) ayudar a o participar en una investigación, análisis de cumplimiento, audiencia u otra actividad relacionada con la administración de la sección 503 de la Ley sobre Rehabilitación de 1973, conforme enmendada (la sección 503), las disposiciones referentes a la acción afirmativa contenidas en la Ley sobre Ayuda de Reajuste para Veteranos de la Era de Vietnam de 1974 conforme enmendada (VEVRAA, por sus siglas en inglés), o cualquier ley federal, estatal o local que exija la igualdad de oportunidades para personas discapacitadas, veteranos discapacitados con condición especial, de la Era de Vietnam, u otros veteranos protegidos; (3) estar en contra de algún acto o práctica declarado como ilegal en la sección 503 o VEVRAA y las legislaciones para implementarlas o cualquier otra ley federal, estatal o local que exija la igualdad de oportunidades para personas discapacitadas, veteranos discapacitados con condición especial o de la era de Vietnam, u otros veteranos protegidos; o (4) ejercer cualquier derecho adicional protegido por la sección 503 o VEVRAA o las legislaciones para implementarlas.
>
> Finalmente, el **acoso sexual** —insinuaciones indeseadas de naturaleza sexual, solicitudes de favores sexuales y demás conducta verbal o física de índole sexual— **así como cualquier tipo de acoso basado en una característica de tipo personal protegida por cualquier ley federal, estatal, o local**, no serán tolerados bajo ninguna circunstancia. Esto incluye toda conducta que tenga el objetivo o el efecto de interferir irrazonablemente con el desempeño laboral de una persona o de crear un ambiente laboral de intimidación, hostil u ofensivo, o cuando someterse a dicha conducta se haga, ya sea explícita o implícitamente, condición para el empleo de la persona o se use como base para las decisiones sobre el empleo que afecten a la persona. **Vea nuestra Política Anti-Acoso.**

Su continua cooperación en la ejecución de esta política es esencial para garantizar que la igualdad de oportunidades sea una realidad para todos los empleados de ARAMARK.

Atentamente,

Joseph Neubauer
Presidente y Funcionario Ejecutivo Principal

1101 MARKET STREET
PHILADELPHIA, PA 19107-2988
215 238 3880

AFFIRMATIVE ACTION PLAN FOR MINORITIES AND WOMEN

EFFECTIVE: JANUARY 1, 2008 – DECEMBER 31, 2008
(REVISED AND UPDATED ANNUALLY)

CONFIDENTIAL

FACILITY NAME _____ FACILITY NO. _____

PHONE # _____

ADDRESS _____

_____

APPROVED BY: _____
FACILITY MANAGER

PREPARED BY:	EMPLOYMENT RELATIONS DEPARTMENT ARAMARK

ARAMARK CORPORATION
FOOD AND SUPPORT SERVICES GROUP

AFFIRMATIVE ACTION PLAN FOR MINORITIES AND WOMEN

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CONFIDENTIAL TRADE SECRET MATERIALS
(Not for distribution except on a need-to-know basis within ARAMARK)

This Affirmative Action Plan ("AAP") contains company confidential trade secret and commercial information protected from disclosure by the Office of Federal Contract Compliance Programs pursuant to 18 U.S.C. Section 1905. In addition, exemptions 3 and 4 of the Freedom of Information Act ("FOIA") protect information in this document from mandatory disclosure to FOIA requesters. See, e.g., Chrysler v. Brown, 441 U.S. 281 (1979). Furthermore, release of any trade secret or confidential, statistical or commercial information would be arbitrary and capricious in violation of the Administrative Procedure Act. See, e.g., CNA Financial Corp. v. Donovan, 830 F. 2d 1131, 1144 and n. 73 (D.C. Cir) certiorari denied, 108 S. Ct. 1270 (1988).

This AAP is the property of ARAMARK CORPORATION and its operating subsidiaries ("ARAMARK"). This AAP is and shall be treated as totally confidential and may not be disclosed, directly or indirectly, to any person whatsoever without the prior written consent of ARAMARK. Further, retention or disclosure of information relating to identifiable individuals may violate the Privacy Act.

Further, the materials contained in the workforce analysis, utilization analysis, identification of problem areas, and plan goals sections of the AAP are specifically designated as confidential commercial information. The disclosure of this information could cause substantial competitive harm to ARAMARK because it contains detailed internal organizational material, salary information and projected hiring activity. This material has not been disclosed to the public. This oredisclosure notification complies with the requirements of the Department of Labor's procedures for disclosure of records ,nder FOIA regulations and the requirements noted therein.

If it is necessary to loan this material to the U.S. Department of Labor (DOL) or any state/local fair employment agency, it will be loaned on the condition that it not be copied or duplicated in any manner and that it will not be shown or released to any person or persons not employed by the DOL or state/local government agencies.

Nothing contained in this AAP shall be construed to constitute a contract of employment with any employee or prospective employee of ARAMARK. Nor shall any third party beneficiary rights be construed as arising from this AAP on behalf of any other party, employee or prospective employee of ARAMARK.

AAP TERMINOLOGY

ARAMARK is fully committed to the concept and practice of equal opportunity and affirmative action in all aspects o. employment. The management of ARAMARK has prepared this Affirmative Action Plan (AAP) in accordance with requirements set forth for government contractors and subcontractors under Executive Order 11246 and its implementing regulations (41 CFR Part 60-1, et seq.), as amended.

Further, in the preparation of this AAP, the terminology used in Executive Order 11246 and its implementing regulations has been used as a guide. Therefore, the use of such terms as "underrepresentation", "problem area", "adverse impact", etc., should not be construed as an admission by ARAMARK, in whole or in part, that in fact either minorities or women have been or are presently being underutilized, concentrated or discriminated against in any way by the company in violation of federal, state or local fair employment practice laws. Further, nothing contained in this AAP or its supporting data should be construed as an admission by the company, in whole or in part, that it has contravened such federal, state or local employment practice laws.

In developing and implementing this AAP, ARAMARK has been guided by its established policy of providing equal employment opportunity. Any annual employment (placement rate) goals established herein are not intended as rigid, inflexible quotas that must be met, but rather as goals reasonably attainable by applying every good faith effort in implementing this AAP. The use of annual goals in this AAP is not intended to discriminate against any individual or group of individuals with respect to any employment opportunity for which they are qualified on the grounds that they are not the beneficiaries of affirmative action themselves. Indeed, nothing herein is intended to sanction the discriminatory treatment of any person. Thus, this AAP has been developed in strict reliance upon the affirmative action regulations issued by the Office of Federal Contract Compliance Programs (OFCCP) at 41 CFR Chapter 60, as amended.

SECTION I

PRELIMINARY STATEMENT

KALEIDOSCOPE: ARAMARK'S COMMITMENT TO DIVERSITY

REAFFIRMATION OF THE EQUAL EMPLOYMENT OPPORTUNITY POLICY

DISSEMINATION OF THE POLICY

(40 CFR 60-1.4)

SECTION I

PRELIMINARY STATEMENT

ARAMARK Corporation through its operating subsidiaries provides managed services under contract with its customers throughout the United States. This AAP is prepared for and approved by the individual facilities within the Domestic Food & Hospitality Facility Services of ARAMARK. This Group supplies the following managed services to its customers: food, beverage, vending, catering, retail, meeting planning, janitorial, plant operations, facilities management, marketing and merchandising. The nine domestic Business Units within the Domestic Food & Hospitality Facility Services are Business Services; Higher Education; Correctional Services; Healthcare; Refreshment Services; Education; ARAMARK Harrison Lodging; and Sports and Entertainment Services.

KALEIDOSCOPE: ARAMARK'S COMMITMENT TO DIVERSITY

ARAMARK's work on diversity began in 1999 when we developed our "Kaleidoscope Initiative." Our Kaleidoscope Vision is: "ARAMARK is comprised of unique individuals who, together, make the Company what it is and what it can be in the future. Only when all individuals contribute fully can the strength and vision of ARAMARK be realized."

Under Kaleidoscope, ARAMARK developed a broad definition of diversity: "The mosaic of people who bring a variety of backgrounds, styles, perspectives, values and beliefs as assets to ARAMARK and our partners." We also developed Principles for Valuing Diversity, based upon the Company's Guiding Principles. Our Principles for Valuing Diversity are:

- Because we are committed to being a company where the best people want to work, we champion a comprehensive diversity initiative.
- Because we thrive on growth, we recruit, retain, and develop a diverse workforce.
- Because we succeed through performance, we create an environment that allows all employees to contribute to their fullest potential.

Both of our Principles for Valuing Diversity and our Definition of Diversity are published on our website: www.aramark.com.

In 2002, ARAMARK's Chairman and CEO further advanced our diversity efforts through the creation of the Diversity Leadership Council ("DLC"). The three principal goals of the DLC were:

- To retain, develop, and recruit a diverse, high-performing workforce – the One Best Team – that enables us to achieve our growth objectives;
- To create an environment that allows all employees to contribute to their fullest potential and increases our organizational capabilities;
- To enable ARAMARK to enhance our client and customer partnerships by better serving their diverse needs.

ARAMARK is proud of its accomplishments under Kaleidoscope. Indeed, we view the compliance program, demonstrated by this Affirmative Action Plan, as a critical part of our overall diversity strategy. Through our equal employment opportunity and affirmative action efforts, we continue to build the diverse, high-performing team required to meet the complex needs of our clients and to exceed their expectations.

REAFFIRMATION OF THE EQUAL EMPLOYMENT OPPORTUNITY POLICY

ARAMARK is committed to a policy of equal employment opportunity and affirmative action. ARAMARK's commitment is firm and long-standing. In keeping with this policy ARAMARK will recruit, hire, train, promote, transfer and terminate persons without regard to race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law, except where age or sex is a bona fide occupational qualification. In addition, ARAMARK will ensure that all other personnel actions such as compensation, benefits, lay-off, return from lay-off, company-sponsored training, education, tuition assistance, and social and recreational programs will be administered without regard to race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law.

Further, it is ARAMARK's policy that sexual and other harassment will not be tolerated in the workplace. **Sexual harassment** includes any action or conduct by a supervisor that threatens or insinuates, either explicitly or implicitly, that an employee's refusal to submit to sexual advances will adversely affect the employee's continued employment, compensation, performance evaluations, advancement, assigned duties, or any other term or condition of employment. In addition, sexual harassment includes unwelcome verbal, visual, or physical conduct of a sexual nature that demeans the dignity of an employee through insulting, intimidating, or degrading sexual remarks or conduct, or which has the effect of unreasonably interfering with an individual's work performance or otherwise creates an intimidating, hostile, or offensive work environment.

Other Workplace harassment includes, but is not limited to, any unwelcome verbal, visual or physical conduct which .enigrates or shows hostility or aversion toward an individual because of an individual's race, color, religion, nationality, age, gender, disability, sexual orientation, veteran status, or other personal characteristic protected by federal, state or local law, and that has the purpose or effect of creating an intimidating, hostile or offensive work environment, has the purpose or effect of unreasonably interfering with an individual's work performance, or otherwise adversely affects an individual's employment opportunities.

Fundamental to ARAMARK's equal employment opportunity policy is the expectation that all personnel decisions will be made on the basis of qualifications, experience and job performance. However, to make sure that all qualified individuals have an opportunity to be considered when personnel decisions are made, ARAMARK actively recruits members of those groups in society who have traditionally experienced discrimination or who have been excluded from the workforce. Therefore, in addition to assuring equality of opportunity, it is the policy of ARAMARK to take affirmative action to ensure that minority group members and women are utilized at all levels of the workforce.

Recognizing that equal opportunity can only be achieved through demonstrated leadership and aggressive implementation of a viable Affirmative Action Program, ARAMARK's AAP sets forth specific affirmative action and equal employment opportunity responsibilities for officers, managers, and supervisors. These employees are expected to make every reasonable effort to carry out their affirmative action responsibilities to comply with the spirit as well as the letter of the law to assure that equal employment opportunity is available to all.

A letter of commitment from ARAMARK'S President and CEO is enclosed in the Exhibits section of this plan as well as a copy of the corporate Anti-Harassment Policy.

DISSEMINATION OF THE POLICY

ARAMARK communicates its Equal Employment Opportunity Policy in the following manner:

A. INTERNAL DISSEMINATION OF THE POLICY

1. The ARAMARK Equal Employment Opportunity (EEO) Policy is included in the Company's policy manuals and is referenced in employment applications.

2. All management personnel are responsible for ensuring that employees under their direction are aware of this AAP and ARAMARK's EEO policy by referencing this policy in employee publications (such as handbooks, locally-developed newsletters, and annual reports to employees), and in the orientation of new employees and in discussions at management-sponsored meetings.

3. The local facility manager will meet with management and supervisory personnel to explain the intent of the EEO policy and the AAP, define individual responsibilities for their effective implementation, and make clear that management supports the AAP. During these meetings, the facility manager will:

- Review the annual letter to employees from ARAMARK's President and CEO.
- Explain the general subject of EEO and fair employment practices.
- Review the AAP generally with particular emphasis on the various reporting forms in the Plan such as the Goals Report and progress to date. The local facility manager further emphasizes the responsibility that each manager and supervisor has for attaining any Affirmative Action goals and other program objectives.

4. Managers are responsible for holding periodic meetings with employees to discuss the policy and explain individual employee responsibilities.

5. If any segment of the local facility's workforce is represented by a collective bargaining organization (labor union), then the local facility manager will notify the labor organization involved that ARAMARK is an Affirmative Action/Equal Opportunity employer. A sample letter to labor organizations can be found in the Exhibits section of this Plan. A copy of the letter(s) to labor organization(s) may be posted on company bulletin boards or in other areas readily accessible to job applicants and employees.

6. Appropriate articles covering EEO programs, progress reports, etc. of minority and female employees are included in company publications, where possible.

7. The "Letter to ARAMARK Employees" from ARAMARK's President and CEO, incorporating the EEO policy, is issued annually and is posted on appropriate company bulletin boards and otherwise displayed in prominent locations readily accessible to all applicants and employees.

8. Whenever employees are featured in product or consumer advertising, employee handbooks, or similar publications both minority and non-minority men and women are pictured.

EXTERNAL DISSEMINATION OF THE POLICY

1. The local facility manager may notify all recruiting sources in writing of ARAMARK's policy of non-discrimination and affirmative action, and its interest in seeking their assistance in referring minority and female applicants for all job openings. A sample letter to recruiting sources can be found in the Exhibits section of this AAP.

2. ARAMARK includes the appropriate equal employment opportunity clauses in all purchase orders, leases and contracts covered by Executive Order 11246, as amended, and its implementing regulations, the Rehabilitation Act of 1973, as amended, and the Vietnam Era Veterans' Readjustment Assistance Act of 1974. Copies of these clauses are included in the Exhibits section of this Plan.

Outreach efforts include notifying certain minority and women's organizations, community agencies, community leaders, secondary schools, and colleges utilized by ARAMARK in the recruitment process of the company's EEO policy.

The local facility manager will communicate to prospective employees that ARAMARK is an Equal Opportunity employer. Accordingly, the joint EEOC/OFCCP poster is displayed in a conspicuous place where applicants are processed for potential employment.

5. When employees are pictured in consumer or help wanted advertising, both minorities and non-minority men and women are shown. Also, "equal employment opportunity/affirmative action employer," "EOE, M/F/D/V," or similar phrases are in all employment advertisements, including on ARAMARK's web page.

. The facility manager may notify all locally paid subcontractors, vendors and suppliers of ARAMARK's policy of non-discrimination and affirmative action. A sample letter is included in the Exhibits section of this AAP.

Statement of ARAMARK's EEO/Affirmative Action policy is also included on the Application of Employment.

SECTION II

RESPONSIBILITY FOR IMPLEMENTATION

(41 CFR 60-2.17 (a))

SECTION II

RESPONSIBILITY FOR IMPLEMENTATION
(41 CFR 60-2.17(a))

A. ARAMARK has charged the professional staff members of the Employment Relations Department of Domestic Food & Hospitality Facility Services to support the Company's other human resources professionals in assisting line management in the implementation and maintenance of the Affirmative Action Plan ("AAP") at the facility level. Specific responsibilities of the Employment Relations Department may include, but are not limited to, the following:

1. Developing EEO policy statements, affirmative action programs and internal and external communication techniques.

2. Assisting operating management in the implementation and maintenance of the Company's AAP at the local facility level, including assisting in the identification of problem areas and the establishment of goals and objectives.

3. Designing and implementing an audit and reporting system that measures the effectiveness of the Affirmative Action programs, indicates any need for remedial action, and determines the degree to which the Company's goals and objectives are being attained.

4. Assisting and training line management in handling or resolving informal or unofficial grievances and representing the Company in Affirmative Action contract compliance reviews and formal EEO charges.

5. Keeping line management up to date on major EEO activities and developments; serving as a liaison between the Company and minority and women's organizations and community action groups; participating in line management staff meetings and training seminars.

6. Processing pre-bid EEO qualifications and contract certifications.

7. Monitoring recruitment, hiring, promotion, layoff, termination and transfer policies to ensure conformance to Company EEO/AA policies and to remove impediments to the attainment of goals and objectives.

8. Recommending proactive compliance efforts, such as evaluating the work performance of facility managers on the basis of their affirmative action and EEO efforts and results, as well as other criteria.

9. Performing periodic audits to ensure that:

   a. EEO posters are properly displayed.
   b. The facility is, in fact, desegregated and that rest rooms are comparable for both sexes.
   c. Minority and female employees are encouraged to participate in all Company-sponsored educational, training, recreational and social activities.
   d. EEO/AA policies and programs are being implemented in accordance with this AAP.

B. ARAMARK has designated the local facility manager at each facility as the local EEO Officer and has charged him/her with the following responsibilities:

1. Implementation and maintenance of the AAP at the local facility.

2. Identification of problem areas and establishment of facility goals and objectives in conjunction with the appropriate human resources professional and the Employment Relations Department.

3. Participation with local minority and female organizations, community groups and community service programs.

4. Meeting periodically with supervisory personnel to restate ARAMARK's policy of non-discrimination and affirmative action to ensure that such policies are being practiced.

5. Regular analysis of the status of the EEO/AA program, which may include an analysis of the attainment of any Plan goals and submission of a report on the attainment of Plan goals to the appropriate human resources professional.

6. Conducting periodic audits to ensure that posters are properly displayed, facilities are desegregated and that minority and female employees are afforded full opportunity and encouraged to participate in all company-sponsored educational, training, recreational and social activities.

7. Acting to prevent harassment of employees placed through affirmative action efforts.

8. Reviewing the qualifications of each employee under his/her supervision to ensure that minorities and women are provided full opportunity for transfer, training and promotion.

9. Providing career counseling for employees, as necessary.

SECTION III

IDENTIFICATION OF PROBLEM AREAS BY ORGANIZATIONAL UNITS AND JOB GROUPS

(41 CFR 60-2.17(b))

SECTION III

IDENTIFICATION OF PROBLEM AREAS BY ORGANIZATIONAL UNITS AND JOB GROUPS

(41 CFR 60-2.17(b))

In making an in-depth analysis of this facility's overall employment process, the following personnel practices and procedures have been evaluated:

1. ARAMARK has reviewed the composition of its workforce by minority group status, job group status and gender. The results of this analysis, the establishment of goals, and action-oriented programs to eliminate any minority or female underrepresentation and/or disparity are discussed in detail in Sections IV and V of this AAP.

2. ARAMARK maintains personnel activity records (applicant flow, hires, terminations, promotions and other personnel actions) by minority group status and gender.

3. ARAMARK reviews compensation systems when applicable to determine whether there is gender, race or ethnicity based disparities.

4. ARAMARK has reviewed the total selection process including job descriptions, job titles, worker specifications, application forms, interview procedures, testing procedures (if applicable), referral procedures and the final selection process to ensure that ARAMARK is in compliance with all regulations on selection procedures.

5. ARAMARK has reviewed its promotional policies to ensure that they are in compliance with Federal laws.

6. All facilities, company-sponsored recreational and social events, and special programs such as educational assistance have been analyzed and are available to employees regardless of minority group status or gender.

7. Where applicable, an examination of the Company's seniority practices and provisions has been made to ensure that nondiscriminatory standards are used.

8. ARAMARK has no craft or apprenticeship programs. All other company training programs, formal and informal, are available to employees without regard to minority group status or gender.

9. All managers and supervisors have been made aware of ARAMARK's EEO and Affirmative Action policies and programs. All other employees have also been informed of ARAMARK's EEO/AA policies. ARAMARK maintains a workplace free of harassment. As detailed in the Company's Anti-Harassment Policy, conduct which demeans the dignity of an employee through insulting or degrading remarks or which creates an intimidating, hostile or offensive work environment is prohibited.

10. ARAMARK properly displays EEO posters and policy statements and is in full technical compliance with Executive Order 11246. All suppliers, subcontractors and recruitment sources have been properly notified.

11. Position descriptions are reviewed periodically to ensure accuracy in relation to actual functions and duties.
2. There is no formal or scored tests used within ARAMARK except job related routine typing tests and/or word processor keyboard tests, or other job related routine tests required by local clients.

13. The techniques that have been established for evaluating the effectiveness of the facility's AAP include periodic review by the appropriate human resources professional and/or the Employment Relations Department.

SECTION IV

PLACEMENT GOALS REPORT

(41 CFR 60-2.11 through 2.16)

SECTION IV

PLACEMENT GOALS REPORT

(41 CFR 60-2.11 through 2.16)

This Placement Goals Report section includes the following:

(1) Employee Listing;
(2) Workforce Analysis;
(3) Job Group Analysis;
(4) Availability Analysis; and
(5) Utilization Analysis

1. Employee Listing

This report is specific to your facility, listing name, race, sex, job code and title, EEO-1 category and hire date as of December 31, 2006. This report needs to be verified for accuracy.

2. Workforce Analysis – 41 CFR 60-2.11

The Workforce Analysis is a listing of each job title as it appears in applicable collective bargaining agreements or payroll records, ranked from the lowest paid job within each department or other organizational unit. Each job title in the Workforce Analysis has the salary (by grade or rate) of the incumbents, the total number of incumbents, and the breakdown of incumbents by race and gender.

3. Job Group Analysis- 41 CFR 60-2.12

The job titles listed in the Workforce Analysis are used to develop job groups. The Job Groups Analysis utilizes EEO-1 categories as Job Groups. The following information is provided for each job title within the job group: salary code, total number of employees, and total number of employees by race and gender.

4. Availability Analysis – 41 CFR 60-2.14

The Availability Factor Report contains Primary Metropolitan Statistical Area (PMSA) and/or county census data for the facility. Part 1 of the Report contains the availability of minorities and females for each Job Group and sets forth the two availability factors used to obtain the availability percentages. Part 2 of the Availability Factor Report contains the definition of the feeder pools for each Job Group.

5. Utilization Analysis – 41 CFR 60-2.16

The Utilization Analysis compares the percentage of minorities and females employed in each Job Group with their respective percentage availability. For every Job Group where underrepresentation exists for females and/or minorities, a Placement Goal has been established. The goal is expressed as an annual percentage rate of placement. A "placement" is defined as movement into a Job Group, for example through new hires, promotions, and transfers. Where underutilization/underrepresentation exists, ARAMARK has established a percentage annual placement goal at least equal to the availability figure derived for women or minorities, as appropriate for that job group.

PLACEMENT GOAL REPORTS

SECTION V

DEVELOPMENT AND EXECUTION OF

ACTION-ORIENTED PROGRAMS

(41 CFR 60-2.17(c))

SECTION V

DEVELOPMENT AND EXECUTION OF ACTION-ORIENTED PROGRAMS

(41 CFR 60-2.17 (c))

A. PROGRAMS AND PROCEDURES

In an effort to eliminate any identified problem areas in the facility's Utilization Analysis and to achieve any established placement goals and objectives, ARAMARK will continue to implement programs designed to enhance the utilization of minorities and women, including but not limited to the following action-oriented programs:

1. Written position descriptions, where used, are regularly reviewed to ensure that they accurately reflect the functions of the positions. Where written descriptions exist they are made available to all members of management involved in making employment decisions. An approved position summary is provided to recruitment sources when their assistance is sought to fill open positions. A continuing review of job specifications is conducted to ensure that no inadvertent discrimination occurs.

2. ARAMARK continues to evaluate the entire selection process and to make a good faith effort to select persons according to skills, abilities and qualifications, while recognizing its commitment to take affirmative action to correct any underrepresentation of minorities and women.

   a. Personnel involved in the recruiting, screening, selection and related processes are carefully selected and trained to ensure that any bias is eliminated in all personnel actions.

   b. The Uniform Guidelines on Employee Selection Procedures are observed.

   c. Utilization of strategic alliances and the development of inclusive recruitment strategies for entry level and experienced hires.

B. TECHNIQUES

Techniques employed to improve recruitment and increase the flow of minority and/or female applicants may include, but are not limited to, the following:

1. College recruitment sources are notified of ARAMARK's policy of non-discrimination.

2. When employees are pictured in recruitment literature, both minority and female employees are included.

3. Promotional opportunities are posted internally and employment opportunities are posted on the Company's web page. Our internal process includes the utilization of "Career One" and RecruitSoft to facilitate cross-line-of-business sharing of talent.

4. Posting of all positions with the State Job or equivalent Resource Employment Service with the following exceptions:

    - executive or top management positions
    - positions which will be filled from within ARAMARK
    - positions lasting three days or less

5. Recruitment resources are expanded to include any of the following:

    - Private Industry Council (PIC) and Service Delivery Agencies for the Job Training Partnership Act (JTPA).
    - Schools and colleges, particularly those with significant female and minority enrollments.
    - Vocational Rehabilitation Agencies and community organizations and agencies serving the disabled.
    - Veterans Administration, Veterans' groups and the Veterans Employment Representative at the Job Service Office.
    - Minority referral groups (Urban League, NAACP, SER-Jobs for Progress, etc.).
    - Women's referral groups (NOW, Women's Resource Centers, Nine-to-Five, etc.)

SECTION VI

INTERNAL AUDIT AND REPORTING SYSTEMS

(41 CFR 60-2.17 (d))

SECTION VI

INTERNAL AUDIT AND REPORTING SYSTEMS

(41 CFR 60-2.17 (d))

As stated earlier in Section II, Responsibility for Implementation, the local facility manager is ultimately responsible for monitoring and auditing the effectiveness of the AAP, with the assistance of the Employment Relations Department and other Human Resources professionals within the Company. This process is a team effort and is accomplished by:

1. Evaluating on a semi-annual and annual basis the impact of new hires, promotions, transfers and terminations on the composition of the workforce by race and gender to be certain that employees are treated on a fair and equitable basis and to evaluate progress toward attainment of any Placement goals.

2. Reviewing a report of the facility's attainment of the prior year's Placement goals (if any), the effectiveness of the EEO/AA policy and program, the effectiveness of recruitment and outreach programs, and recommendations for improvements, if necessary.

3. District Managers, Human Resources Professionals, and the Employment Relations Department may also audit affirmative action performance. A sample EEO Internal Audit Checklist is attached as Exhibit H.

SECTION VII

SUPPORT OF COMMUNITY ACTION PROGRAMS

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SECTION VII

SUPPORT OF COMMUNITY ACTION PROGRAMS

Corporate Social Responsibility (CSR) Platform

At ARAMARK, we create positive experiences and environments that enable people and organizations to thrive. Every day our 240,000 employees worldwide enrich lives through our business and community activities.

We focus our energies on initiatives to address issues that matter most to our clients, customers, employees and communities. This includes supporting our diverse workforce; enhancing and protecting our environment; strengthening our communities; and advancing consumer health and wellness. We seek to lead by example and continuously improve in those areas of our business that are under our direct control. At the same time, we work closely with our clients and suppliers to develop innovative product and service options that encompass their corporate social responsibility objectives. Together, we are enriching lives every day.

Our Board of Directors has adopted governance principles and committee charters to ensure that ARAMARK conducts business with the utmost integrity and according to the highest ethical standards. We have chartered a Corporate Social Responsibilities Practices Committee whose purpose is to lead and focus ARAMARK's commitment to advancing our enterprise commitment towards social responsibility.

Each day we strive to continuously improve on our actions through:

Our Employees diversity, health & safety, wage & benefits, training & development

Environmental Stewardship environmental footprint, supply chain, sustainable foods

Health & Wellness food safety, nutrition and obesity, health and wellness

Community Involvement volunteerism, signature programs, disaster relief, philanthropy

Our Employees diversity, health & safety, wage & benefits, training & development

Our 240,000 employees are our most valuable and important asset. We are united by a culture that celebrates and rewards an entrepreneurial spirit; focused on finding better ways to meet the needs of the people we serve. We treat our employees with respect and dignity, making ARAMARK a company where the best people want to work. We are committed to our employees' success.

roughout our company, we develop and implement employee advocacy programs and policies within the areas

- Diversity
- Training & Development
- Wages & Benefits
- Employee Health & Safety
- Rewards & Recognition

Workforce Awards, Recognitions and Initiatives:

- *ARAMARK Offshore- recognized in the UK by Royal Society For Prevention of Accidents (ROSPA).*
- *International Guest Chef Program and ARAMARK Culinary Excellence (ACE) Challenge recognize and celebrate most talented chefs.*
- *ARAMARK is one of Germany's "Top Employers of 2007," according to a study published in the German magazine karriere (Career).*
- *Building Leadership Skills Program reaches 10,000 participants in 10 years.*
- *ARAMARK diversity and inclusion program, Kaleidoscope, recognized by Black Enterprise Magazine and Multicultural Foodservice and Hospitality Alliance.*
- *Healthcare's I Impact provides employees with understanding of their role in healthcare experience...instilling pride and recognizing employee efforts.*
- *Healthcare Managers in China gather for Professional Training & Skills Development at annual convention.*
- *ARAMARK ranked among "100 Best Places to Work" by Business Week and ComputerWorld magazine as well as "America's Most Admired Companies" by Fortune Magazine.*
- *ARAMARK Executive Chef accepted into "Club de Chef des Chefs" – The most exclusive culinary group in the world.*

Environmental Stewardship environmental footprint, supply chain, sustainable foods

At ARAMARK, we have a deep respect for and commitment to protecting and improving the environment. We work to reduce our environmental footprint while delivering exceptional operational results. We also offer expertise and practical solutions to our clients to help them reduce their environmental impacts.

Throughout our company, we develop and implement long-term environmental stewardship programs and policies within the areas of:

- Food Purchasing
- Supply Chain
- Building Operations
- Energy & Water Conservation
- Transportation
- Waste Management

Workforce Awards, Recognitions and Initiatives:

Uniform Services a charter member of commercial laundry industry's voluntary Environmental Stewardship Program (ESP).

- *The U.S. EPA awards ARAMARK Higher Education the 2007 WasteWise Endorser of the Year Award in recognition of its "Recyclemania" program.*
- *Uniform & Career Apparel operates over 40 wastewater plants nationwide ...announces new wastewater treatment facility in Wichita, Kansas ... - VIDEO*
- *Harrison Lodging sustainable energy utilization initiatives advance with "Green Tag" program to offset 100% of traditional energy usage.*
- *Stadiums & Arenas supports clients with compostable plastic cups and recycling programs.*
- *Healthcare and Higher Education recognized for energy management at Empire Health Services and Baylor University.*
- *Facility Services and Convention Centers & Cultural Attractions acknowledged for WasteWise partnerships at Hutchinson Technology and Boston Convention Center.*
- *ARAMARK CEO Joe Neubauer announces plans to build "first sustainable restaurant" at Arizona State University.*
- *ARAMARK Higher Education sustainability efforts include: Farm-to-Table Programs, Renewable Energy Sourcing, Green Building Certification, Recycling and Composting.*
- *Monterey Bay Aquarium Seafood Watch Program guidelines recognized in various operations across domestic businesses.*

Health & Wellness food safety, nutrition and obesity, health and wellness

\t ARAMARK, we have a responsibility and the expertise to help educate, enable and encourage people of all ages to adopt healthier eating practices and more active lifestyles to help in the fight against obesity and other diseases. Consumer health and satisfaction are always top priorities for ARAMARK. We are committed to using our knowledge, culinary expertise, and consumer access to help build a healthier society.

Throughout our operations, we develop and implement health and wellness-related programs within the areas of:

- Food & Beverage Choices
- Culinary Practices & Innovation
- Consumer Outreach & Education
- Research & Public Policy

Workforce Awards, Recognitions and Initiatives:

- *American Dietetic Association (ADA), the nation's largest organization of nutrition professionals, announces partnership with ARAMARK.*

- *ARAMARK and 300 clients play major role as UK celebrates healthy eating and British-produced food at British Food Fortnight.*

- *ARMARK takes action to reduce or eliminate Trans Fats ... completes conversion to Zero Trans Fat frying oil.*

- *U.S. Department of Education recognizes Appleton Schools, an ARAMARK Education client, as national model for its Nutrition & Wellness program.*

- *ARAMARK Strategic Insights conducts health and wellness research into consumer eating patterns, preferences and nutritional needs.*

- *ARAMARK International commissions study which revealed more Irish diners seek healthy food out-of-home.*

- *ARAMARK culinary programs "Fresh & Healthy" and "Mornin' Lites" deliver nutritional dining solutions for consumers every day.*

- *Uniform Services Hazard Analysis Critical Control Points (HACCP) is a systematic approach to identify safety and sanitation hazards that may exist in food plants.*

- *ARAMARK Higher Education web portal "wires" Health & Wellness resources to students during National Nutrition Month.*

Community Involvement volunteerism, signature programs, disaster relief, philanthropy

At ARAMARK, we enrich the communities where we live and work. We connect our diverse expertise, resources, and time to help improve the lives of those in need. We focus on impacting social issues that are relevant to our business strengths and culture, including:

- Basic Human Services ensuring access to food, clothing and healthy environments
- Workforce Readiness in building critical employment and career skills
- Health and Wellness through education & awareness programs

Throughout our company, we deliver on this responsibility through:

- Community Programs and Partnerships
- Philanthropy and In-kind Product and Services Donations
- Employee Volunteerism
- Community Response

Outreach Efforts:

- *ARAMARK partners with Peruvian officials to help hundreds of earthquake victims secure needed housing and food.*

- *Healthcare (CTS) provides technical services for remote camp serving chronically ill kids.*

- *New England STAR Team Day of Service rallies employees, families, and community members to create cleaner, brighter learning environment for middle-school students.*

- *ARAMARK community spirit demonstrated in Southern California STAR Team response to California Wildfires.*

- *ARAMARK secures $1 million donation for National Park Foundation targeted toward community-based environmental education.*

- *Partnering with Scottish Business in the Community (SBC), ARAMARK supports Workforce Readiness and Nutrition & Wellness efforts in Aberdeen.*

- *ARAMARK and Neighborhood Centers Inc. announce three-year partnership to support families in need and enrich communities in Houston.*

State Outreach Efforts:

Arizona

- The Arizona Star Team conducts an annual Zoolights event at the Phoenix Zoo for hundreds of clients, employees and their families. Everyone who attends is asked to bring a non-perishable food item to benefit St. Mary's Food Bank. This year there are close to 600 people attending.

California

- The Southern California Star Team supported San Diego-area firefighters during the wildfires last fall by contributing $25,000 to the University of California San Diego Medical Center Burn Unit.

Florida

- ARAMARK partners with their client at the University of Central Florida each year to support the American Cancer Society's Relay for Life. Prior to the relay, ARAMARK sponsors a golf outing which has raised over $20,000 per year for the last four years. At the Relay for Life each spring, ARAMARK runs the "Relay Café", an innovative program in which ARAMARK suppliers donate product, and ARAMARK prepares and serves the food to relay participates who make donations for their meals. All proceeds go to the American Cancer Society. ARAMARK also donates the Survivors' Dinner at the event.

- For the last three years, ARAMARK employees in Central Florida have participated in the Junior Achievement annual Bowl-a-thon, raising nearly $3,000 a year.

- Each fall, ARAMARK in Southwest Florida supports the Metropolitan Ministries "Boxes of Hope" program. Last year, employees collected over 2,500 pounds of canned goods. Metropolitan Ministries provides food, clothing, shelter and other vital services to poor and homeless men, women and children in their time of need.

- ARAMARK at the Tampa Convention Center sponsors the annual Paint Your Heart Out, Tampa! event by donating refreshments for painting teams who volunteer to paint the homes of low-income, elderly citizens in the Tampa area.

Georgia

- Members of the Atlanta Star Team volunteered at the Forsyth County Special Olympics' last spring. Over 20 employees assisted with event responsibilities such as setting up for registration, parking, concessions, and helping get the teams from event to event.

Illinois

- ARAMARK sponsored a series of fundraising events for the American Red Cross called the Red Cross Hero's campaign. Events including a holiday fundraising campaign, two blood drives and an ice cream

social at the Downer's Grove headquarters. In total, 45 units of blood and over $6,000 were collected.

- For the holidays, the Chicago Star Team is hosting a Holiday Giving Drive to collect non-perishable food items and gifts for low income families in the Chicago area. The drive will benefit the Jane Addams Hull House, a network of local community centers offering over 70 programs that assist the homeless, and low income individuals and families ranging from child care, literacy, transitional housing, domestic violence, job training, and in-home services for seniors.

Michigan

- Each year, more than 150 ARAMARK employees from all ARAMARK businesses adopt families in need referred by the Detroit Public Schools. Each family member receives at least one holiday gift and every child is given a winter coat. ARAMARK employees purchase, wrap, and deliver the gifts on ARAMARK Refreshment Services trucks.

- Last October, the Michigan Star Team collected food for Forgotten Harvest, a nonprofit organization providing hunger relief to the needy in Metropolitan Detroit. In total, they collected more than 700 pounds of food that benefited 135 local soup kitchens, pantries and shelters to help feed the needy.

Minnesota

- Dozens of ARAMARK employees in the Minneapolis area teamed up to support Red Cross rescue efforts in the wake of the Interstate 35W bridge collapse last spring. The Higher Education team at the University of Minnesota provided 500 boxed lunches to rescue workers on the scene and ARAMARK Refreshment Services' vending division supplemented the lunches with over 1,000 bottles of water.

New York

- ARAMARK employees volunteer each year with Hands on New York Day in the spring and New York Cares Day in the fall. At each event, 20 – 40 ARAMARK employees volunteer to beautify area schools and community centers. Activities include painting classrooms, lockers, and hallways, cataloging libraries, and organizing storage areas.

- ARAMARK employees also participate in the New York Cares Coat Drive. ARAMARK sets up collection bins throughout our different locations and invites employees and client alike to participate.

- ARAMARK supports Big Brothers Big Sisters of New York City by sponsoring and participating in their annual Race for the Kids event in Riverside Park. ARAMARK volunteers prepare and serve 3,000 meals to the hungry runners.

- ARAMARK employees participate regularly with Habitat for Humanity. Three times a year, ARAMARK volunteer groups assist in building houses for those in need throughout North and Central New Jersey.

- ARAMARK sponsors and participates in the annual Community Food Bank of New Jersey's Blue Jean Ball, the organizations biggest fund raiser of the year. This tasting event features area food service

providers and students showcasing their talents. ARAMARK is a Bronze sponsor of this event. Uniform Services also donates t-shirts and chef coats.

Pennsylvania

- In Philadelphia, ARAMARK employees support two Junior Achievement initiatives: JA Company Program and JA in a Day.
  - The 12 week Company Program brought a group of 21 local high school students to ARAMARK once a week after school to experience a true entrepreneurial adventure. The students started and ran their own company with guidance from ARAMARK personnel.
  - More than 40 employees volunteered to teach JA curriculum in local grade schools for the JA in a Day program.

- Each year, hundreds of ARAMARK employees volunteer to support Philadelphia Cares and their annual Philly Cares Day event. Volunteers come together to paint and clean local elementary and high schools.

- ARAMARK employees in Philadelphia supported Big Brother Big Sisters' annual Bowl For Kids Sake event. More than 50 employees raised nearly $5,000.

- For the holidays, the Philadelphia Star team hosted a Holiday Giving Drive to collect coats and canned good for men, women, and children in the Philadelphia area. The drive benefited the Greater Philadelphia Federation of Settlements, a local organization dedicated to working with community centers and settlement houses to help build stronger neighborhoods by strengthening families and civic life. Employees also "adopted" children from a local home for the holidays. Volunteers purchased, wrapped and delivered gifts to more than 75 children at St. Mary's Villa.

- ARAMARK employees in Pittsburgh volunteered with Habitat for Humanity to build two rancher style homes last spring. They built frames and laid roofing shingles during the house build, and raised $3,000 by working concession stands at local stadiums.

Rhode Island

- Last Spring, ARAMARK employees in Rhode Island created ARAMARK Cares Day, a volunteer day focused on renovating a local school. Working with their district clients, they selected Bridgham Middle School. 85 ARAMARK volunteers cleaned the school, paint the cafeteria, stairwells and bathrooms and landscape the school grounds. Providence Mayor David Cicilline issued a Citizen Citation to ARAMARK for its work.

Texas

- ARAMARK has developed a comprehensive and sustainable partnership with Neighborhood Centers, Inc. (NCI) in Houston. ARAMARK is committing long- financial and in-kind resources combined with the energy and enthusiasm of ARAMARK volunteers to strengthen the capacity of NCI, Houston's largest social service organization for young people, families, and seniors. Through more than 50

locations, NCI brings critical community-based programs and services to almost 200,000 individuals and families in under served neighborhoods that help develop productive and self-sufficient life skills.

- On May 18 employees held a "Ready 2 Act! Youth Day", focusing on career development for young people. The event drew more than 100 middle and high school students from Houston Independent School District, an ARAMARK client, for a career fair at NCI's Harbach-Ripley Community Center. More than 75 ARAMARK employees shared their experiences, helped run the event, and mentored students.

- On August 18, more than 50 ARAMARK volunteers returned to Harbach-Ripley for the Health Information Planning Party. The health party provided screenings; vaccinations; demonstrations; a Kid Zone with fun games and activities; and loads of health and wellness information for more than 350 community residents. ARAMARK employees demonstrated their culinary expertise by leading cooking demonstrations and providing a healthy lunch.

- On November 15, more than 175 ARAMARK Houston Star Team volunteers gathered at NCI's Harbach-Ripley Community Center to beautify the center and create a safer and more productive environment for community members. ARAMARK volunteers demolished an old outbuilding, built a new outdoor classroom, restored a baseball field, painted murals, landscaped, and painted exterior walls.

Virginia

- ARAMARK employees in Virginia support the Salvation Army's Angel Tree program each holiday season by volunteering at the centralized warehouse facility. Volunteers serve as gift runners, assist with keeping the shelves stocked with gifts, assist with traffic flow, and sort bears, stockings, and Angel Tree gifts.

SECTION VIII

COMPLIANCE WITH GENDER DISCRIMINATION GUIDELINES

SECTION VIII

COMPLIANCE WITH GENDER DISCRIMINATION GUIDELINES

It has been and continues to be the policy of ARAMARK not to discriminate on the basis of gender. To this end, ARAMARK continues to do the following:

1. Recruitment and Advertisement

   a. ARAMARK actively recruits employees of both sexes for all jobs. Referral sources are informed that ARAMARK has no specific gender preference and considers all qualified applicants.

   b. Advertisements in newspapers and other media do not express a gender preference. Advertisements include phrases such as "EOE, M/F/D/V".

   c. ARAMARK's web page and employment listings therein identify the Company as an equal employment opportunity/affirmative action employer.

2. Job Policies and Practices

   a. ARAMARK administers its personnel policies and terms of any collective bargaining agreements without discrimination against employees on the basis of gender.

   b. Employees of both sexes have equal opportunity to be considered for any job for which they are qualified.

   c. ARAMARK makes no distinction based on gender in employment opportunities, wages, hours, benefits or any other term or condition of employment.

   d. ARAMARK ensures that policies and benefits address the diversity of our employee population. For example, beginning in January 2004, domestic partners of our employees are eligible for benefits.

   e. ARAMARK makes no distinction between women and men based on marital status with regard to employment, treatment on the job, or termination. Also, ARAMARK does not deny employment to women because they have young children.

   f. ARAMARK provides appropriate and comparable physical facilities for both female and male employees.

   g. ARAMARK does not recognize state "protective" laws that limit or deny equal employment opportunities to women.

   h. Disabilities caused or contributed to by pregnancy, childbearing or related medical conditions are treated the same as temporary disabilities caused or contributed to by other medical conditions under the Company's leave of absence policy and insurance plans.

   i. ARAMARK does not specify any differences for male and female employees as to retirement age for any particular job.

Seniority System

ARAMARK has no seniority systems based on gender.

4. Wages

a. ARAMARK's wage schedules are not related to or based on the gender of the employees. ARAMARK does not pay differential wage rates, based on gender, for jobs requiring substantially equal skill, effort and responsibility performed under similar working conditions.

b. ARAMARK does not restrict members of one gender to certain job classifications. Jobs are available to all qualified employees in all classifications without regard to gender.

5. Affirmative Action

a. As documented throughout this AAP, ARAMARK takes affirmative action to recruit, hire and promote women for all positions. As needed, ARAMARK utilizes recruitment, training and career counseling resources in the community.

b. ARAMARK is committed to encouraging women and men alike to participate in professional development programs.

d. ARAMARK makes no distinction based on gender for eligibility for training programs.

SECTION IX

COMPLIANCE WITH GUIDELINES ON DISCRIMINATION BECAUSE OF RELIGION OR NATIONAL ORIGIN

SECTION IX

COMPLIANCE WITH GUIDELINES ON DISCRIMINATION BECAUSE OF RELIGION OR NATIONAL ORIGIN

ARAMARK does the following to ensure that neither applicants nor employees are discriminated against because of religion or national origin:

1. ARAMARK reviews employment practices to determine whether members of various religious and/or ethnic groups are given equal job opportunities, paying particular attention to executive and middle-management level positions.

2. To ensure nondiscrimination based on religion or national origin, and taking into account the results of the reviews referenced in paragraph (1) above, ARAMARK is involved in the following outreach and recruitment activities:

   a. ARAMARK communicates its obligation to provide equal employment opportunity without regard to religion or national origin to all employees, including managers and supervisors.

   b. Internal procedures exist in ARAMARK to implement equal employment opportunity without regard to religion or national origin.

   c. ARAMARK periodically informs all employees of its commitment to equal employment opportunity without regard to religion or national origin. The Company's EEO policy is posted on employee bulletin boards.

   d. Recruitment sources are used to assist and support ARAMARK in providing equal employment opportunity without regard to religion or national origin.

   e. In an effort to offer equal employment opportunities to members of various religious and ethnic groups, ARAMARK makes its EEO policy known in the community, including educational institutions, and ARAMARK is identified as an equal employment opportunity/affirmative action employer on its web page.

3. ARAMARK accommodates the religious observances and practices of employees and prospective employees, except where such accommodation would cause undue hardship on the conduct of the Company's business. The extent of ARAMARK's obligation toward such accommodation is determined by considering business necessity, financial costs and expenses, and any resulting personnel issues.

4. Nondiscrimination

   In implementing its EEO policy regarding nondiscrimination, ARAMARK does not discriminate against any qualified employee or applicant for employment because of religion or national origin.

SECTION X

CONSIDERATION OF MINORITIES AND WOMEN NOT CURRENTLY IN THE WORKFORCE

SECTION X

CONSIDERATION OF MINORITIES AND WOMEN NOT CURRENTLY IN THE WORKFORCE

A. ARAMARK maintains recruitment, advertising and community-wide programs which encourage minorities and women not currently in the workforce to seek out employment opportunities with the Company. These programs include, but are not limited to, recruitment through the State Employment Service and utilization of the Targeted Jobs Tax Credit and Job Training Partnership Act programs.

B. ARAMARK's recruiting efforts include advertising in newspapers and magazines of general circulation which reach substantial female and minority populations.

C. ARAMARK provides part-time employment opportunities, personal leave, and tuition reimbursement (as applicable) which particularly help women who are re-entering the workforce.

D. ARAMARK also maintains a website which lists career opportunities and identifies ARAMARK as an equal employment opportunity/affirmative action employer.

SECTION XI

EXHIBITS

EXHIBIT E

"SAMPLE" LETTER TO LABOR ORGANIZATION
[TO BE USED WHEN APPLICABLE]

Name &
Address of
Labor Organization

Re: Statement of EEO Policy

Dear _____:

This is to inform you that, as a Federal Government contractor, we will comply with all provisions of Executive Order 11246 of September 24, 1965, the Rehabilitation Act of 1973, as amended, and the Vietnam Era Veterans' Readjustment Assistance Act of 1974, as amended.

_____(facility name) will not discriminate against any employee or applicant for employment because of race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law. We will take affirmative action to ensure that applicants are considered for employment and that employees are treated during employment without regard to race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local. Such action shall include but not be limited to the following: employment, upgrading, demotion or transfer; recruitment or recruitment advertising; lay-off or termination; rates of pay or other forms of compensation; and selection for training including apprenticeship. We agree to post in conspicuous places available to employees and applicants for employment notices setting forth the provisions of this non-discrimination clause.

We will, in all solicitations or advertisements for employees placed by or on our behalf, state that all qualified applicants will receive consideration for employment without regard to race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law.

We will post copies of this letter in conspicuous places available to employees and applicants for employment.

Sincerely,

Local Facility Manager)

EXHIBIT F

"SAMPLE" LETTER TO RECRUITING SOURCES

Name &
Address of
Recruiting Source

Dear _____:

This letter is being directed to all agencies and other recruiting sources that refer applicants to ARAMARK. Its purpose is to reaffirm our commitment to equal employment opportunity for all individuals without regard to race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law.

Within the framework of our Affirmative Action Program, we embarked some time ago toward objective-oriented goals to fully achieve equal employment opportunity. To this end, we request that your organization actively recruit and attempt to refer minority and female candidates, as well as individuals with disabilities and veterans, for all of our open positions.

Our on-going objectives include: creating an even greater awareness among our employees of their responsibilities .. equal employment opportunity; participating in any community programs which raise the aspirational level of minorities, women, individuals with disabilities, and covered veterans, and provide them with job opportunities; and increasing the representation of minority and female personnel in ARAMARK in areas where they are underutilized.

We periodically review our employees to determine their potential and their plans for development in the company. In addition, further education is encouraged for these interested individuals.

Our policy has been to hire a person who is well-qualified for a position, and we will continue to follow this policy in order to maintain a strong organization. We look forward to your assistance in our program and anticipate a mutually beneficial relationship.

Sincerely,

(Local Facility Manager)

EXHIBIT G

"SAMPLE" LETTER TO LOCAL SUBCONTRACTORS, VENDORS AND SUPPLIERS
[TO BE USED WHEN APPLICABLE]

Name &
Address of
Subcontractor, Vendor or Supplier

Dear _____:

This is to inform you that, as a Federal Government contractor, we will comply with all provisions of Executive Order 11246 of September 24, 1965, the Rehabilitation Act of 1973, as amended, and the Vietnam Era Veterans' Readjustment Assistance Act of 1974, as amended.

_____(facility name) will not discriminate against any employee or applicant for employment because of race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law. We will take affirmative action to ensure that applicants are employed and that employees are treated during employment without regard to race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law. Such action shall include but not be limited to the following: employment, upgrading, demotion or transfer; recruitment or recruitment advertising; lay-off or termination; rates of pay or other forms of compensation; and selection for training including apprenticeship. We agree to post in conspicuous places available to employees and applicants for employment notices setting forth the provisions of this non-discrimination clause.

As a subcontractor, vendor, or supplier to our facility, we expect your organization to respect, abide by, and likewise follow our commitment to equal employment opportunity.

We also expect you, as a subcontractor, vendor, or supplier to our facility, to comply with all applicable federal, state, and local laws. In particular, we expect that you will not knowingly employ any individual who is not eligible for employment in the United States, and that you will take all reasonable steps to verify an individual's eligibility to work in the United States.

Sincerely,

(Local Facility Manager)

EXHIBIT H

EQUAL EMPLOYMENT OPPORTUNITY CLAUSE

EXECUTIVE ORDER 11246, SECTION 202

Subpart B - Contractor's Agreements

Section 202 - Except in contracts exempted in accordance with Section 204 of Executive Order 11246 and to the extent required by that Order, ARAMARK includes in every contract, subcontract, or purchase order hereafter entered into the following provisions:

During the performance of this contract, the contractor agrees as follows:

1. The contractor will not discriminate against any employee or applicant for employment because of gender, race, color, religion, sexual orientation, or national origin. The contractor will take affirmative action to ensure that applicants are employed and that employees are treated during employment, without regard to race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law. Such action shall include, but not be limited to the following: employment, upgrading, demotion or transfer; recruitment or recruitment advertising; lay-off or termination; rates of pay or other forms of compensation; and selection for training, including apprenticeship. The contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices to be provided by the contracting officer setting forth the provisions of this non-discrimination clause.

2. The contractor will, in all solicitations or advertisements for employees placed by or on behalf of the contractor, state that all qualified applicants will receive consideration for employment without regard to race, color, religion, national origin, age, gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law.

3. The contractor will send to each labor union or representative of workers with which he has a collective bargaining agreement or other contract or understanding, a notice, to be provided by the agency contracting officer, advising the labor union or workers' representative of the contractor's commitments under Section 202 of Executive Order No. 11246 of September 24, 1965, and shall post copies of the notice in conspicuous places available to employees and applicants for employment.

4. The contractor will comply with all provisions of Executive Order No. 11246 of September 24, 1965, and of the rules, regulations and relevant orders of the Secretary of Labor.

5. The contractor will furnish all information and reports required by Executive Order 11246 of September 24, 1965, and by the rules, regulations, and orders of the Secretary of Labor, or pursuant thereto, and will permit access to his books, records, and accounts by the contracting agency and the Secretary of Labor for purposes investigation to ascertain compliance with such rules, regulations, and orders.

6. In the event of the contractor's non-compliance with the non-discrimination clauses of this contract or with any such rules, regulations, or orders, this contract may be cancelled, terminated, or suspended in whole or in part and the contractor may be declared ineligible for further Government contracts in accordance with procedures authorized in Executive Order No. 11246 of September 24, 1965, and such other sanctions may be imposed and remedies invoked as provided in Executive Order No. 11246 of September 24, 1965, or by rule, regulation, or order of the Secretary of Labor, or as otherwise provided by law.

7. The contractor will include the provisions of paragraphs (1) through (7) in every subcontract or purchase order unless exempted by rules, regulations, or orders of the Secretary of Labor issued pursuant to Section 204 of Executive Order No. 11246 of September 24, 1965, so that such provisions will be binding upon each subcontractor or vendor. The contractor will take such action with respect to any subcontract or purchase order as may be directed by the Secretary of Labor as a means of enforcing such provisions including sanctions for non-compliance: Provided, however, that in the event the contractor becomes involved in, or is threatened with, litigation with a subcontractor or vendor as a result of such direction, the contractor may request the United States to enter into such litigation to protect the interests of the United States.

ARAMARK		NUMERO DE SUJETO 2001 FECHA DE EMISIÓN/REVISIÓN Marzo 31 de 1999 Modificado en enero de 2008
FUENTE DE INFORMACIÓN Vicepresidente Ejecutivo, Recursos Humanos y Asuntos Públicos **ARAMARK CORPORATION**	TEMA **POLÍTICA EN CONTRA DEL ACOSO SEXUAL Y OTRAS FORMAS DE ACOSO EN EL TRABAJO**	NÚMERO DE REVISIÓN 3.0 PÁGINA 1 de 3

POLÍTICA:

La política de ARAMARK prohibe estrictamente y no tolera el acoso sexual ni otras formas de acoso en el trabajo.

DEFINICIONES:

Para propósitos de esta política, las definiciones siguientes son aplicables:

(1) Acoso sexual:

El acoso sexual incluye toda acción o conducta que amenace o insinúe, explícita o implícitamente, que la negativa de un empleado a someterse a propuestas sexuales afectará negativamente el empleo continuo, la remuneración, las evaluaciones del rendimiento, el progreso, las tareas asignadas o cualquier otro término o condición de empleo. Además, el acoso sexual incluye cualquier conducta verbal, visual o física de naturaleza sexual que degrada la dignidad de un empleado por medio de insultos, intimidación o degradación a través de comentarios o conductas sexuales, o que tiene el efecto de interferir irrazonablemente en el rendimiento laboral de un individuo o crea, de otro modo, un ambiente de trabajo ofensivo, hostil o intimidatorio.

El acoso sexual puede incluir una gama de comportamientos sutiles y no sutiles y puede implicar individuos del género mismo o diferente. Dependiendo de las circunstancias, estos comportamientos pueden incluir, pero no se encuentran limitados a: avances sexuales; chistes o indirectas sexuales; abuso verbal de una naturaleza sexual; comentario con referencia al cuerpo de un individuo, mirando con lasciva, gritos, o tocando; comentarios o gestos obscenos; la exposición o circulación de objetos o fotos en el lugar de trabajo que están de un carácter sexual y indecente (incluyendo por correos electrónicos); y otra conducta verbal, visual o física de naturaleza sexual.

(2) Otro Acoso en el lugar de trabajo:

Otro acoso en el lugar de trabajo incluye, pero no se encuentra limitado a cualquier comportamiento verbal, visual o físico que denigre o que demuestre hostilidad o aversión hacia un individuo debido al sexo, raza, nacionalidad, religión, edad, incapacidad, orientación sexual, u otras características personales del individuo protegidas por las leyes federales, estatales o locales y que tiene el propósito o efecto de crear un ambiente de trabajo ofensivo, hostil e intimidatorio, de interferir irrazonablemente en el rendimiento laboral de un individuo o, de otro modo, afecte adversamente las oportunidades de empleo de un individuo.

Conducta de acoso incluye, pero no se encuentra limitado a: degradantes, calumnias o esteriotipo negativo; actos que son amenazados, intimidatorios o hostiles; chistes que denigre; y las exposición o circulación de materia escrita o gráfica en el lugar de trabajo que denigre o demuestra hostilidad o aversión hacia un individuo o un grupo (incluyendo por correos electrónicos).

INDIVIDUOS Y COMPORTAMIENTOS CUBIERTOS POR ESTA POLÍTICA:

Esta política se aplica a todos los empleados y postulantes de ARAMARK, y prohibe el acoso ya sea por parte de gerentes, supervisores, compañeros de trabajo, o empleados ajenos a ARAMARK, como clientes o proveedores.

El comportamiento prohibido por esta política es inaceptable en el lugar de trabajo y en cualquier ambiente laboral fuera del lugar de trabajo, como en el transcurso de viajes, reuniones y acontecimientos sociales patrocinados por la compañía.

PROCEDIMIENTO DE RECLAMO:

Todo empleado que considere que ha sido víctima de acoso o ha sido testigo de cualquier conducta que puede ser inconsecuente con esta política debe informar el incidente inmediatamente a su supervisor. Si esto no es adecuado, el incidente debe ser informado al nivel superior de gerencia o, como alternativa, al profesional de Recursos Humanos de su Unidad de Negocios, regional o local. Si esto también es inadecuado, el incidente deberá ser informado al Departamento de Relaciones Laborales (para DFH&FS (Servicios Nacionales de Comidas, Hospitalidad e Instalaciones) llame al 1-800-999-8989, extensión 3302, y para AUCA (Servicios de Uniformes y Vestimenta Profesional de ARAMARK) llame al 1-818-973-3607 o a la Línea Telefónica Directa para Empleados (1-877-224-0411).

Todo supervisor, gerente o profesional de Recursos Humanos que reciba un reclamo por acoso debe comunicarse inmediatamente con su supervisor inmediato y/o el profesional de Recursos Humanos de nivel superior.

ACCIÓN RESULTANTE:

Todos los reclamos serán atendidos puntualmente. Se mantendrá la confidencialidad durante toda la investigación en la medida en que resulte coherente con la acción investigativa y correctiva adecuada.

Todo supervisor, gerente, o profesional de Recursos Humanos que tome conocimiento de una situación de acoso o de cualquier reclamo por acoso y no notifique a las partes correspondientes ni aplique una acción correctiva conforme a esta Política será sujeto a acción disciplinaria hasta e incluyendo el despido.

En caso de que se demuestre, después de la investigación, cualquier empleado que está en violación de esta política, éste será sujeto a una adecuada acción disciplinaria hasta e incluyendo el despido.

REPRESALIAS:

Se prohibe la intimidación, coerción, amenazas, represalias o discriminación hacia todo empleado (u otra persona) por presentar reclamos debajo de esta política, colaborar en una investigación, o informar incidentes de acoso. Las represalias, como el acoso mismo, estarán sujetas a acción disciplinaria hasta e incluyendo el despido.

SI CONSIDERA QUE HA SIDO VÍCTIMA DE ACOSO O DESEA HABLAR CON ALGUIEN RESPECTO A UN INCIDENTE, DEBE COMUNICARSE CON SU SUPERVISOR INMEDIATO, CON EL NIVEL SUPERIOR DE GERENCIA, CON EL PROFESIONAL DE RECURSOS HUMANOS DE SU UNIDAD DE NEGOCIOS, REGIONAL O LOCAL (#_____), EL DEPARTAMENTO DE RELACIONES LABORALES (PARA DFH&FS (Servicios Nacionales de Comidas, Hospitalidad y Prestaciones) LLAME AL 1-800-999-8989, extensión 3302, y para AUCA (Servicios de Uniformes y Vestimenta Profesional de ARAMARK) llame al 1-818-973-3607 O A LA LÍNEA TELEFÓNICA DIRECTA PARA EMPLEADOS (1-877-224-0411).

CERTIFICACIÓN
[debe ser firmada por TODO empleado]

Con la firma que aquí aparece, certifico que he recibido, leído y entiendo la Política en contra del acoso sexual y otros tipos de acoso en el lugar de trabajo de ARAMARK y entiendo que el cumplimiento con los términos de la política es una condición de mi empleo.

_____
Nombre del empleado en letra de imprenta

_____
Firma del empleado Fecha

Una copia de esta certificación se guardará en el archivo de recursos humanos del empleado.

SUBJECT NO.	
2001	
DATE ISSUED/REVISED	
March 31, 1999 Revised January, 2008	
REVISION NO.	
3.0	
PAGE	
1 of 3	

SOURCE	SUBJECT
Executive Vice President, Human Resources & Public Affairs, **ARAMARK CORPORATION**	Policy Against Sexual Harassment & Other Workplace Harassment

POLICY:

It is the policy of ARAMARK that sexual and other workplace harassment, in any form, is strictly prohibited and will not be tolerated in the workplace.

DEFINITIONS:

For purposes of this Policy, the following definitions apply:

(1) Sexual Harassment:

Sexual harassment includes any action or conduct that threatens or insinuates, either explicitly or implicitly, that an employee's refusal to submit to sexual advances will adversely affect the employee's continued employment, compensation, performance evaluations, advancement, assigned duties, or any other term or condition of employment. In addition, sexual harassment includes unwelcome verbal, visual, or physical conduct of a sexual nature that demeans the dignity of an employee through insulting, intimidating, or degrading sexual remarks or conduct, or which has the effect of unreasonably interfering with an individual's work performance or otherwise creates an intimidating, hostile, or offensive work environment.

Sexual harassment may include a range of subtle and not so subtle behaviors and may involve individuals of the same or different gender. Depending on the circumstances, these behaviors may include, but are not limited to: unwanted sexual advances or requests for sexual favors; sexual jokes and innuendo; verbal abuse of a sexual nature; commentary about an individual's body, leering, catcalls or touching; obscene comments or gestures; display or circulation in the workplace of sexually suggestive objects or pictures (including through e-mail); and other verbal, visual, or physical conduct of a sexual nature.

(2) Other Workplace Harassment:

Other workplace harassment includes, but is not limited to, any unwelcome verbal, visual or physical conduct which denigrates or shows hostility or aversion toward an individual because of an individual's race, color, religion, national origin, age, gender, disability, sexual orientation, or other personal characteristic protected by federal, state or local law, and that has the purpose or effect of creating an intimidating, hostile or offensive work environment, has the purpose or effect of unreasonably interfering with an individual's work performance, or otherwise adversely affects an individual's employment opportunities.

Harassing conduct includes, but is not limited to: epithets, slurs or negative stereotyping; threatening, intimidating or hostile acts; denigrating jokes; and display or circulation in the workplace of written or graphic material that denigrates or shows hostility or aversion toward an individual or group (including through e-mail).

INDIVIDUALS AND CONDUCT COVERED:

This Policy applies to all ARAMARK employees and applicants for employment, and prohibits harassment whether engaged in by managers, supervisors, co-workers, or non-ARAMARK employees, such as customers or suppliers.

Conduct prohibited by this Policy is unacceptable in the workplace and in any work-related setting outside the workplace, such as during business trips, business meetings, and company-sponsored social events.

COMPLAINT PROCEDURE:

Any employee who feels that he or she has been a victim of harassment or has witnessed any conduct that may be inconsistent with this Policy must report the incident immediately to his or her supervisor. If this is not appropriate, the incident must be reported to the next level of management or, in the alternative, to your local, regional, or Business Unit Human Resources professional. If this too is inappropriate, then the incident must be reported to the Employment Relations Department (for DFH&FS (Domestic Food, Hospitality & Facility Services), call 1-800-999-8989, extension 3302 and for AUCA (ARAMARK Uniform & Career Apparel), call 1-818-973-3607) or the Employee Hotline at 1-877-224-0411.

Any supervisor, manager, or Human Resources professional receiving a complaint of harassment must immediately contact his/her immediate supervisor and/or next level HR professional.

RESPONSIVE ACTION:

All complaints will be handled in a timely manner. Confidentiality will be maintained throughout the investigation to the extent consistent with appropriate investigatory and corrective action.

Any supervisor, manager, or Human Resources professional who becomes aware of harassment or any complaint of harassment under this Policy and fails to notify the proper parties or take corrective action pursuant to this Policy will be subject to disciplinary action, up to and including dismissal.

Any employee who is found, after an investigation, to have violated this Policy will be subject to appropriate disciplinary action, up to and including dismissal.

RETALIATION:
Intimidation, coercion, threats, retaliation or discrimination against any employee (or other person) for making a complaint under this Policy, assisting in an investigation, or reporting an incident of harassment, is prohibited. Anyone engaging in retaliation, like harassment itself, will be subject to disciplinary action, up to and including dismissal.

IF YOU FEEL THAT YOU HAVE BEEN A VICTIM OF HARASSMENT, OR IF YOU WOULD LIKE TO SPEAK WITH SOMEONE REGARDING AN INCIDENT, YOU MUST CONTACT YOUR IMMEDIATE SUPERVISOR, THE NEXT LEVEL OF MANAGEMENT, YOUR LOCAL, REGIONAL, OR BUSINESS UNIT HUMAN RESOURCES PROFESSIONAL (#_____), THE EMPLOYMENT RELATIONS DEPARTMENT (For DFH&FS (Domestic Food, Hospitality & Facility Services), call 1-800-999-8989, extension 3302, and for AUCA (ARAMARK Uniform & Career Apparel), call 1-818-973-3607) or THE EMPLOYEE HOTLINE (1-877-224-0411).

CERTIFICATION
(to be signed by ALL employees)

By signing below, I hereby certify that I have received, read and understand ARAMARK's Policy Against Sexual Harassment & Other Workplace Harassment and that I understand that compliance with the terms of the Policy is a condition of my employment.

_____
Print Employee Name

_____
Employee Signature Date

A copy of this Certification will be maintained in the employee's personnel file.

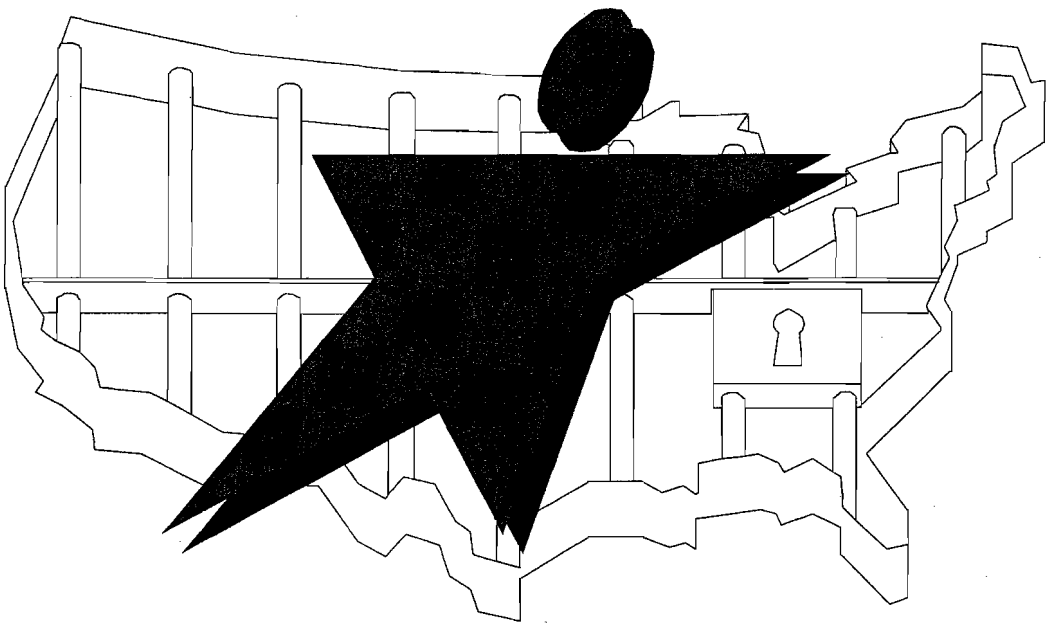
ARAMARK
Correctional Services

Employee Handbook

The **LATEST VERSION** of this **EMPLOYEE HANDBOOK** is always available at **www.aramark.net.**

Employee Handbook

STARs Behind Bars



ARAMARK Correctional Services

"You're in Great Company!"

EFFECTIVE JANUARY 1, 2006

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A note about your employee handbook...

This handbook has been designed to provide employees with a better understanding of some of ARAMARK's policies and procedures. These rules, procedures, or policy statements are intended solely to provide basic information and general guidance for you. This handbook confers no rights or entitlements on employees.

IT IS NOT INTENDED AS, NOR MAY BE IT CONSTRUED AS, A CONTRACT OF ANY KIND BETWEEN EMPLOYEES AND ARAMARK.

This handbook cannot anticipate every situation or answer every question about employee participation. We do reserve the flexibility to change, modify, suspend, or cancel at any time any or all of the policies and procedures within this handbook as circumstances may require. It is the employee's responsibility to be aware of these additions/modifications/changes as they occur. This handbook supersedes all previous handbooks that have been distributed.

Thank you,

ARAMARK Correctional Services Management Team

Welcome to the ARAMARK team --- You're in great company!

By accepting a position with ARAMARK Correctional Services, Inc. (hereinafter referred to as either "ARAMARK," or "the Company"), you have joined thousands of others across the nation, who like yourself, enjoy the challenges and opportunities of the service industry.

We are strongly committed to continually improving our operations and serving our clients and customers in a courteous, professional manner. It is our spirit of service that makes us unique. This is the reason that you were selected for a position.

This handbook is designed to inform you of some of ARAMARK's policies, work standards and benefits. We hope this handbook will help you understand our mission, the services we provide, and your responsibilities and contributions toward delivering those services. Following ARAMARK's work standards and policies will help better serve our customers and clients as well as ensure a cleaner, safer environment in which to work.

This handbook is intended for use as a ready reference for those questions you may have regarding policies and standards for your performance. While the handbook covers many points, you may still have questions not answered here. If so, discuss them with your Component Manager. In this handbook, the title "Component Manager" is used to refer to all levels of management to include: General Manager, Food Service Director, Assistant Food Service Director, and Commissary Manager.

Unless otherwise specifically noted, or unless the context indicates otherwise, the policies and standards set forth herein apply to **all** hourly employees. If for any reason this is not appropriate, or if the Component Manager is unable to answer any query, the Correctional Services Human Resources Department should be consulted. And, of course, policies and standards in this handbook, except those specific to non-exempt hourly employees, apply to exempt salaried employees as well.

Note: If you are working in a unionized account, the union contract will supercede this handbook. Therefore, if you have questions about any differences which may occur, please refer to your union contract.

From time to time you may receive updated information concerning changes in ARAMARK policies, standards and procedures.

ARAMARK may revise this handbook in whole or in part. It is the responsibility of each affected employee to obtain, read, understand and comply with such revisions, just as it is every employee's responsibility to obtain, understand and comply with this handbook. Every effort will be made to provide an updated employee handbook on a regular basis. To ensure you have the most current updates, please ask your Component Manager to cross-reference the handbook, which is available on the corporate Intranet (i.e., 'Starnet'). The Intranet will always have the most current version.

This handbook is intended to serve simply as a general explanation of certain ARAMARK policies and procedures and as an outline of certain benefits available to most hourly employees. It is not intended to be an express or implied contract between ARAMARK and any employee. ARAMARK employees are employees at will. Any individual may voluntarily leave employment at any time, and employment may be terminated by ARAMARK at any time for any reason or no reason. Any oral or written statements or promises to the contrary are hereby expressly disavowed and should not be relied upon by any prospective or existing employee unless otherwise defined by written notification from the Vice President of Human Resources.

The ARAMARK Story

Like every business, ARAMARK started small. In this case, the inventory was peanuts, the warehouse was the back seat of a Dodge, and the man with the big idea was Davre Davidson. The year was 1936.

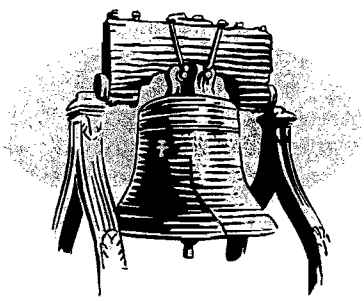
His vision was to put vending machines in factories and offices – places they had never been before. In Davidson's mind, his business was not "vending," it was service. This concept was shared by another like-minded entrepreneur, William Fishman, who ran Automatic Merchandising Company, a vending machine company based in Chicago.

A mutual customer, Douglas Aircraft, brought the two men together during World War II. Davidson managed vending for Douglas Aircraft's Southern California plant, while Fishman handled vending at its Chicago plant. They shared ideas and became fast friends.

Gaining a National Presence

In September 1959, Davidson and Fishman merged their operations into one, and the combined company became known as Automatic Retailers of America, or ARA for short. In 1960 they took ARA public to infuse the enterprise with new capital and expand the business. At that time, ARA's annual revenue exceeded $37 million.

Davidson's operations had been primarily on the West Coast, Fishman's in the Mid-West. The two men knew that to be truly national the company would need an East Coast presence as well. In 1961, ARA gained that East Coast presence with the acquisition of the Philadelphia-based Slater System, Inc., the country's largest manual food service business at the time.



By combining vending and manual food service, ARA became a diversified service provider. The company continued to diversify and expand over the following decades. Davidson and Fishman's approach to entering new businesses was to research the best-managed local companies, acquire them, and convince key members of the acquired companies' management teams to stay with ARA.

Expanding Markets

In the mid-1960s, with the boom of air travel and record attendance at sporting events, ARA entered the leisure services market. In 1968, ARA took its operations international when it was selected to serve over 1 million meals to thousands of athletes at the 1968 Summer Olympic Games in Mexico City. It was the first of many Olympic partnerships for the company. One year later, to reflect its growing range of services, the company officially changed its name to ARA Services.

In 1977, the company entered the work uniform rental and career apparel industry, as businesses sought uniforms and other textile products to distinguish their brands from competitors and to increase employee morale. In 1980, ARA Services acquired National Child Care Centers, Inc. and entered the childcare arena.

Meanwhile, Joseph Neubauer joined ARA Services in 1979 as executive vice president of finance and development, chief financial officer, and a member of the company's board of directors. Two years later, he was elected president of the company.

From Public to Private

In 1984, to fend off a hostile takeover bid, a group of executives, including Neubauer, who had by then become CEO, coordinated a management buyout that resulted in management ownership of 40 percent of the company, allowing managers to maintain control of their own destinies.

Unlimited Partnerships

In the late 1980s and early 1990s, emphasis was shifting from "serving" to "partnering." Reflecting this change, ARA Services changed its name to ARAMARK in 1994. With the company's new name came a new way of describing its service philosophy. For years, ARAMARK's managers had created value for clients by taking on "non-core" functions such as food service or uniforms and enabling clients to focus on what they do best. ARAMARK's managers recognized that, with many clients, the company had moved far beyond the traditional "supplier" role into full business partnerships that continued to expand over time. ARAMARK began calling these special relationships "Unlimited Partnerships," recognizing that ARAMARK would do whatever it could to satisfy clients and help them succeed at their core businesses.

Strategic Acquisitions

From 1995 to 1999, ARAMARK further developed its facilities and uniform and career apparel capabilities through key acquisitions. By 1999, ARAMARK had boosted its revenues to approximately $6.7 billion.

The new millennium brought new opportunities. In November 2001, ARAMARK acquired ServiceMaster Management Services, its most significant acquisition ever. This strategic move

expanded the company's facility service capabilities, which now rivaled ARAMARK's longstanding competencies in food service and uniform and career apparel.

From Private to Public

Then, in December 2001, ARAMARK returned to the New York Stock Exchange after 17 years as a private company. ARAMARK's initial public offering created resources with which the company could continue to strengthen the quality and breadth of customer resources.

Since this public offering, the company has continued to expand its service offerings through strategic acquisitions in the healthcare, conference center, uniform service and food service arenas. At the same time, ARAMARK has continued to expand its overseas capabilities by entering such countries as Chile and Ireland and by increasing its investment in Japan and Korea. In 2003, ARAMARK completed the sale of its childcare division to better focus on growth opportunities in its core food, facilities and uniform businesses.

Today, partnership remains the cornerstone of ARAMARK's business model. Over the course of its history, ARAMARK has endeavored to build relationships of trust with thousands of clients around the world. The company offers its clients the most complete, most innovative array of managed services in the marketplace, and thus provides solutions that are customized to each client's unique needs. In the process, ARAMARK strives to create more value for its clients and to strengthen and expand its client partnerships. ARAMARK knows these partnerships are possible only because of its talented employees. In recognition of this, the company constantly seeks new ways to invest in its employees.

Since ARAMARK Corporation's founding in 1959, the key to our success has been the ability to provide services to meet our customers' changing needs. Every day, around the world, ARAMARK's service professionals are drawing on our advanced resources to serve the diverse needs of our clients and customers.

Today, our range of managed services extends from providing quality food services for correctional facilities and businesses to educational institutions and health care institutions. We are also meeting the needs of customers with quality services in the fields of health care, early childhood education, uniform and textile rentals and building maintenance. Meeting these changing needs requires ARAMARK to maintain the consistently high standards of service that have been our trademark.

ARAMARK Correctional Services

ARAMARK is a **leading provider of food services** to correctional facilities, serving over 400 facilities and 300,000 inmates. We also provide **state-of-the-art commissary** management programs, laundry, public safety apparel and equipment and comprehensive facility maintenance to many of those facilities as well.

Our trained and experienced on-site managers do their jobs as part of the security team at each component. Food service and facility management are key aspects of **inmate work-life** and **control**, so we strive to become a **transparent enhancement** to the public safety mission of each facility we serve.

We hope the philosophy of hard work from many dedicated employees allows us a bright future. We are pleased you have joined the team and we look forward to all you will bring to ARAMARK.

OUR VISION

A company where the best people want to work.

Customers who recommend us to others because we constantly exceed their expectations.

Success measured in the growth of our company, its earnings and ourselves.

A world leader in managed services.

OUR GUIDING PRINCIPLES

Because we value our relationships, we treat customers as long-term partners, and each other with candor and respect.

Because we succeed through performance, we encourage the entrepreneur in each of us, and work always to improve our service.

Because we thrive on growth, we seek new markets and new opportunities, and we innovate to get and keep customers.

★ And because we're ARAMARK, we do everything with integrity. ★

PRINCIPLES FOR VALUING DIVERSITY

Because we are committed to being a company where the best people want to work, we champion a comprehensive diversity initiative.

Because we thrive on growth, we recruit, retain, and develop a diverse workforce.

Because we succeed through performance, we create an environment that allows all employees to contribute to their fullest potential.

DEFINITION OF DIVERSITY

The mosaic of people who bring a variety of backgrounds, styles, perspectives, values and beliefs as assets to ARAMARK and our partners.

MISSION ONE

One ARAMARK...

We will continue to build one best team and work together as one team across all business units.

One in Organic Growth...

We will be number one in retention, number one in same store sales, and number one in new business.

One Customer at a Time...

We will keep building stronger, deeper, more enduring Unlimited Partnerships, one at a time.

Employment Policies

1.0 Equal Employment Opportunity

ARAMARK is committed to ensuring equal employment opportunity.

It is the policy of ARAMARK to recruit, hire, train, promote, transfer and terminate persons without regard to race, color, religion, national origin, age or gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law.

In addition, ARAMARK will ensure that all other personnel actions such as compensation, benefits, lay-off, return from lay-off, company sponsored training, education, tuition assistance, social and recreational programs are administered without regard to race, color, religion, national origin, age or gender, disability, sexual orientation, special disabled veteran, Vietnam Era veteran, other protected veteran status, or other classification protected by applicable federal, state or local law.

2.0 Policy Against Sexual Harassment & Other Workplace Harassment

ARAMARK is strongly committed to providing a professional working atmosphere free from sexual and other forms of workplace harassment. It is the policy of ARAMARK that sexual and other workplace harassment, in any form, is strictly prohibited and will not be tolerated in the workplace. Our anti-harassment policy states:

2.1 Sexual Harassment

Sexual harassment includes any action or conduct that threatens or insinuates, either explicitly or implicitly, that an employee's refusal to submit to sexual advances will adversely affect the employee's continued employment, compensation, performance evaluations, advancement, assigned duties, or any other term or condition of employment. In addition, sexual harassment includes unwelcome verbal, visual, or physical conduct of a sexual nature that demeans the dignity of an employee through insulting, intimidating, or degrading sexual remarks or conduct, or which has the effect of unreasonably interfering with an individual's work performance or otherwise creates an intimidating, hostile, or offensive work environment.

Sexual harassment may include a range of subtle and not so subtle behaviors and may involve individuals of the same or different gender. Depending on the circumstances, these behaviors may include, but are not limited to: unwanted sexual advances or requests for sexual favors; sexual jokes and innuendo; verbal abuse of a sexual nature; commentary about an individual's body, leering, catcalls or touching; obscene comments or gestures; display or circulation in the workplace of sexually suggestive objects or pictures (including through e-mail); and other verbal, visual, or physical conduct of a sexual nature.

2.2 Other Workplace Harassment

Other workplace harassment includes, but is not limited to, any unwelcome verbal, visual or physical conduct which denigrates or shows hostility or aversion toward an individual because of an individual's gender, race, nationality, religion, age, disability, sexual orientation, or other personal characteristic protected by federal, state or local law, and that has the purpose or effect of creating an intimidating, hostile or offensive work environment, has the purpose or effect of unreasonably interfering with an individual's work performance, or otherwise adversely affects an individual's employment opportunities.

Harassing conduct includes, but is not limited to: epithets, slurs or negative stereotyping; threatening, intimidating or hostile acts; denigrating jokes; and display or circulation in the workplace of written or graphic material that denigrates or shows hostility or aversion toward an individual or group (including through e-mail).

Individuals and Conduct Covered

This Policy applies to all ARAMARK employees and applicants for employment, and prohibits harassment whether engaged in by managers, supervisors, co-workers, or non-ARAMARK employees, such as customers or suppliers.

Conduct prohibited by this Policy is unacceptable in the workplace and in any work-related setting outside the workplace, such as during business trips, business meetings, and company-sponsored social events.

Complaint Procedure

Any employee who feels that he or she has been a victim of harassment or has witnessed any conduct that may be inconsistent with this Policy must report the incident immediately to his or her supervisor. If this is not appropriate, the incident must be reported to the next level of management or, in the alternative, to your local, regional, or Business Unit Human Resources professional. If this too is inappropriate, then the incident must be reported to the Employment Practices Department at 1-800-999-8989, extension 3302 or the Employee Hotline at 1-877-224-0411.

Any supervisor, manager, or Human Resources professional receiving a complaint of harassment must immediately contact the Business Unit's Human Resources Vice President.

Responsive Action

All complaints will be handled in a timely manner. Confidentiality will be maintained throughout the investigation to the extent consistent with appropriate investigatory and corrective action.

Any supervisor, manager, or Human Resources professional who becomes aware of harassment or any complaint of harassment under this Policy and fails to notify the proper parties or take corrective action pursuant to this Policy will be subject to disciplinary action, up to and including dismissal.

Any employee who is found, after an investigation, to have violated this Policy will be subject to appropriate disciplinary action, up to and including dismissal.

Retaliation

Intimidation, coercion, threats, retaliation or discrimination against any employee (or other person) for making a complaint under this Policy, assisting in an investigation, or reporting an incident of harassment, is prohibited. Anyone engaging in retaliation, like harassment itself, will be subject to disciplinary action, up to and including dismissal.

IF YOU FEEL THAT YOU HAVE BEEN A VICTIM OF HARASSMENT, OR IF YOU WOULD LIKE TO SPEAK WITH SOMEONE REGARDING AN INCIDENT, YOU MUST CONTACT YOUR IMMEDIATE SUPERVISOR, THE NEXT LEVEL OF MANAGEMENT, YOUR LOCAL, REGIONAL, OR BUSINESS UNIT HUMAN RESOURCES PROFESSIONAL (1-800-999-8989, extension 5907), THE EMPLOYMENT PRACTICES DEPARTMENT (1-800-999-8989, extension 3302), THE EMPLOYEE HOTLINE (1-877-224-0411).

To obtain a complete copy of ARAMARK's Anti-Harassment Policy, please contact your Component Manager.

3.0 Personnel Records

It is important to both you and ARAMARK that your personnel records be correct and up-to-date. It is your responsibility to notify your Component Manager, in writing, of a life status change that may impact your payroll and/or benefits selections.

Your personnel records are confidential and company property, but may be reviewed with your Component Manager. If you would like to review your personnel records, please submit the request in writing. A mutually agreed upon time for reviewing the file will be established. Please keep in mind that employee files are company property. Therefore, you will not be allowed to remove your file from the facility.

4.0 Hiring of Relatives

It is ARAMARK's policy that relatives may not be hired by or work in the same component, district or region if:

- **A relative would be the employee's immediate supervisor or a relative would be the supervisor of the employee's immediate supervisor;**
- **A relative of the employee would have control of or decision making responsibility for the employee's salary or pay rate, employment status, opportunities for promotion, performance reviews and/or incentive bonus evaluations.**

For the purposes of this policy, relatives include parents, spouses, fiancées, ex-spouses, children, stepchildren, siblings, in-laws, aunts, uncles, nieces, nephews, grandparents and/or other adults residing in the same household. If employees marry and one of the two above-described conditions exists, then an effort may be made to transfer

one of the employees to another shift, component, or line of business. If an effort cannot be made to transfer one of the two affected employees, the employees need to reach a decision as to who will leave the organization.

5.0 Separation of Employment

We want you to understand that the employment relationship is considered to be "employment-at-will." This means that both you and ARAMARK are free to terminate the employment relationship at any time with or without cause.

In the event you find it necessary to resign or decide to retire, please notify your Component Manager. Written notification is preferred, and it is customary to give at least two weeks notice so that the Company can make arrangements to adjust schedules and find a replacement. Employees who leave in good standing will be given consideration if they wish to return to work at a later date.

Separating employees are entitled to receive pay for any earned, yet unused accrued vacation time up to the maximum amount allowed by policy. (See Section 13.0 Time-Off for specifics on vacation accrual).

All company property in an employee's possession must be returned upon separation. Also, under the Federal Consolidated Omnibus Budget Reconciliation Act ("COBRA"), separating employees may be eligible to elect to continue medical and dental insurance coverage. For more information, see the COBRA section which appears under the Benefits section later in this handbook.

6.0 Immigration Reform and Control Act

Under the Immigration Reform and Control Act of 1986, employers must verify that all employees **hired after November 6, 1986** are either:

- **United States citizens**

  --- or ---

- **Aliens authorized to work in the United States**

Your Component Manager will provide all employees hired after November 6, 1986 with an I-9 form. This form must be filled out and returned to your Component Manager together with the documents necessary to establish your identity and employment authorization, within 3 days of hire.

7.0 Employee Conduct

ARAMARK acknowledges that our employees are our most valuable resource. It is ARAMARK's goal to be the best company to work for by promoting an environment where:

- **Fair and honest treatment of every individual is a standard.**
- **Open communication is encouraged.**
- **We attract, develop and promote the most qualified people.**
- **There exists a balance between family, community, and the Company.**
- **We recognize and reward accomplishment.**
- **We encourage ourselves with uncompromising honesty and integrity.**

Occasionally employees need coaching about their job performance and other issues. Managers strive to address performance issues in the most effective way possible. This requires the employee and the manager to work together to define the performance issues and agree on ways to overcome them. The Manager is responsible to communicate expectations and establish a plan to improve performance or behavior. If improvement is not achieved further disciplinary action may result up to and including termination.

In some circumstances, behavior may be serious enough to result in immediate termination from the Company and the Company must, at all times, retain the right and the flexibility to terminate employment without cause when it considers such actions appropriate.

7.1 Business Conduct Policy

ARAMARK is committed to conducting its business with the utmost integrity and according to the highest ethical standards. In addition to complying with the laws in each country in which ARAMARK conducts business, we must do everything in our power to avoid anything that could even remotely suggest impropriety in our business. This guide outlines ARAMARK's basic business conduct policies. Please read it thoroughly and follow it completely. All ARAMARK employees and members of ARAMARK's Board of Directors are required to comply with these policies by respecting the principles and observing the conduct described. All of the policies apply worldwide.

If you ever have a question regarding business ethics, or you feel you need further guidance, contact the ARAMARK Employee Hotline, your Manager, or your Regional Human Resources Director,

A summary of the BUSINESS CONDUCT POLICY

Compliance and Disclosure

The company takes the Business Conduct Policy very seriously. Compliance with ARAMARK's Business Conduct Policy is required of all employees. In addition, all employees must disclose known or suspected violations of the Business Conduct Policy or of any law or governmental rule or regulation as provided herein.

Conflicts of Interest and Related Party Transactions

It is ARAMARK's policy to prohibit actual, apparent or potential conflicts of interest unless such conflicts are specifically disclosed and approved as provided herein. It is essential that all ARAMARK employees avoid any situation or interest that might interfere with their judgment concerning their responsibilities to ARAMARK.

Public Disclosure

As a public company, ARAMARK must ensure that its filings and submissions with the Securities and Exchange Commission and other public communications provide full, fair, timely, accurate, and understandable disclosure.

Compliance with Laws

It is ARAMARK policy to comply with the laws in each country in which ARAMARK conducts business, including, but not limited to, employment, labor, and the workplace, environmental, antritrust, and securities laws and the United States Foreign Corrupt Practices Act. It is the responsibility of each ARAMARK employee to adhere to the restrictions and standards imposed by those laws and regulations.

Employment/Equal Opportunity

ARAMARK is committed to a policy of equal treatment for all employees and prospective employees.

Sexual and Other Workplace Harassment

Sexual and other workplace harassment in any form will not be tolerated. Any employee who feels that he or she has been subjected to sexual or other workplace harassment is required to report the incident immediately.

Workplace Violence

It is ARAMARK policy to promote a safe environment for its employees.

Environmental, Health and Safety

It is ARAMARK policy to comply with the applicable environmental, health, and safety laws in all countries in which ARAMARK conducts business.

Antitrust

It is ARAMARK policy to comply with all applicable trade and antitrust laws. ARAMARK employees must avoid any action that would be a violation of trade and antitrust laws.

Fair Dealing

It is ARAMARK policy to compete fairly and honestly. No employee should engage in manipulation, concealment, abuse of privileged information, misrepresentation of material facts or any other intentional unfair-dealing practice.

Collusion

It is ARAMARK policy to determine independently the pricing, commissions and other contractual terms offered to clients or prospective clients.

Commercial Bribery and the United States Foreign Corrupt Practices Act (FCPA)

It is ARAMARK policy to comply with anti-bribery laws and the FCPA in the U.S. and in every jurisdiction in which ARAMARK operates.

Copyright Infringement and Software Piracy

It is ARAMARK policy to respect copyrights owned by others and to use copyrighted materials only as allowed by law or agreement.

Insider Trading and Securities Transactions

It is ARAMARK policy to comply with all applicable securities laws.

Accurate Books and Reporting

It is ARAMARK policy to comply with all applicable laws that require its books and records to reflect accurately the true nature of the transactions represented. No false, artificial or misleading entries shall be made in ARAMARK's books or records by anyone or at anyone's direction for any reason. No unrecorded fund or asset or other improper accounts in ARAMARK's name shall be established or maintained for any reason. There shall be no intentional omission of liabilities from ARAMARK's books and records for any reason.

Protection and Use of Company Assets

Employees must respect ARAMARK property. Use of ARAMARK assets, including computers and related information technology assets, must comply with established ARAMARK policies. Inappropriate or unauthorized use of any ARAMARK asset is a violation of the Business Conduct Policy.

Gifts and Entertainment

ARAMARK employees must adhere to high ethical standards in dealing with clients, prospects and suppliers. To ensure compliance with laws and to avoid even the appearance of impropriety, ARAMARK has established restrictions on gift and entertainment activity. The cost and nature of gifts and entertainment should be planned and carried out in a way that appropriately and reasonably furthers the conduct of ARAMARK's business.

Political Contributions

Any political contribution or expenditure by or on behalf of ARAMARK must comply with the guidelines in the Business Conduct Policy. It is generally against ARAMARK policy for ARAMARK business units to make, or to reimburse an employee for, any political contribution or expenditure.

Finder's Fees and Referral Fees

Payment of finder's fees or referral fees -- in cash or in kind -- is prohibited without the written approval of the ARAMARK attorney responsible for the business unit.

Privacy

It is ARAMARK policy to protect individual consumer, medical, financial and other sensitive personal information that ARAMARK collects from or maintains concerning its employees or customers to the extent required by applicable privacy and data protection laws, regulations and treaties.

Confidentiality

Employees must maintain the confidentiality of confidential information entrusted to them by ARAMARK or its suppliers, clients and customers, except when disclosure is authorized by the ARAMARK General Counsel's office or is required by law or regulation.

Corporate Opportunities

Directors and executive officers are prohibited from taking for themselves personally opportunities that are discovered through the use of corporate property, information or position without the consent of the Audit and Corporate Practices Committee of the ARAMARK Board of Directors. Other employees are prohibited from taking for themselves personally opportunities that are discovered through the use of corporate property, information or position without the consent of the General Counsel's office.

Personal Relationships between Managers and Subordinates

It is in the best interest of ARAMARK and its employees that all individuals employed in a managerial capacity adhere to the highest professional standards, which include maintaining appropriate personal relationships with subordinates.

Outside Employment

An ARAMARK employee's outside activities should not conflict with his/her ARAMARK duties.

Responding to Government and Other Inquiries

It is ARAMARK policy to cooperate with all reasonable requests concerning ARAMARK's operations from federal, state and municipal government agencies in each country in which ARAMARK conducts business.

Media and Investor Relations

In order to ensure professional and consistent handling, employees should refer all requests from the media to the Executive Vice President, Corporate Affairs or the General Counsel's office. Any request from an industry analyst, or a market researcher or consultant should be referred to the Vice President, Investor Relations.

Illegal Substances

It is ARAMARK policy to maintain a workplace environment free of drug and alcohol abuse.

To obtain a complete copy of ARAMARK's Business Conduct Policy, please contact your Component Manager or Regional Human Resources Director.

7.2 Suspension

The District Manager, Regional General Manager or Front Line Manager has the authority to suspend employees for serious violations that could result in termination without prior warning. Suspension of an employee (the temporary removal of an employee from work) is used by management to provide time to investigate circumstances that indicate that the employee may be subject to discharge. A record of the suspension must be documented in writing and should be retained in the employee's personnel file. The duration of a suspension should not exceed three working days. Managers must notify the Human Resources Director prior to or immediately following any suspension.

If the employee is returned to work following a suspension, they will be paid for their normal scheduled work hours during the suspension.

If the employee is terminated following a suspension, they will not be paid for their normal scheduled work hours during the suspension. In this case, the last day worked will be the day of the suspension and the termination date will be the date the employee is informed of the decision.

7.3 Conduct Guidelines

All companies, including ARAMARK, set reasonable conduct guidelines. These guidelines allow us to coordinate a variety of activities within our organization and to provide a safe working environment for our employees and our clients. The following list is not intended to be all-inclusive, but merely illustrates certain types of behavior ARAMARK deems unacceptable, and which will result in disciplinary action up to and including dismissal, with or without any written warnings. Other behaviors not listed may result in similar action. Furthermore, please note that your component may be required to follow rules of the client that may be stricter than those you see below. Your Component Manager will notify you if different rules apply to your component.

- **Violation of ARAMARK's Business Conduct Policy.**
- **Harassment of any nature. Please refer to the Policy Against Sexual Harassment & Other Workplace Harassment (Section 2.0).**
- **Willful destruction of Company and/or client property.**
- **Carrying concealed weapons, or possession, use or distribution of weapons, illegal drugs, intoxicants, including alcohol, or other contraband on Company and/or client property or premises.**
- **Consumption of any type of alcoholic beverage or other intoxicants or illegal drugs or narcotics on client or Company premises or on company time.**
- **Reporting for work under the influence of intoxicants or illegal drugs.**
- **Indecent behavior and/or immoral conduct on ARAMARK's time or on client's premises.**
- **Failure to maintain your security clearance and/or violation of Company or client security policies or procedures. (i.e., having your security clearance pulled).**
- **Fraternization with inmates. Fraternization includes, but is not limited to, sexual contact and any other kind of physical contact, sending or receiving correspondence, phone calls, showing favoritism to any inmate, sexually suggestive gestures or comments of any kind, wearing revealing or other inappropriate clothing, supplying inmates with money, transportation, housing, bail bonds, cigarettes, drugs or contraband, or any other type of assistance to inmates. Contraband is defined as any item that is not issued to the inmate by the facility as they enter the jail, or anything else the client considers contraband.**
- **Use of force on an inmate or other employee.**
- **Gross misuse, deliberate waste, removal or attempted removal of Company/client material (food, records, documents, property, tools, equipment, etc.) from Company and/or client premises without proper authorization.**
- **Removal of another employee's or client's property without permission.**
- **Unauthorized use of Company or client cash, company vehicle, materials, or facility regardless of intent.**
- **Falsification of time cards or any other documents. This includes making adjustments without authorization to timecards.**
- **Falsifying any reports or records, including misrepresentation of facts in seeking employment. This includes falsifying information on the employment application.**
- **Repeated tardiness or absenteeism.**
- **Absence of two (2) assigned workdays without notice (No Call / No Show).**

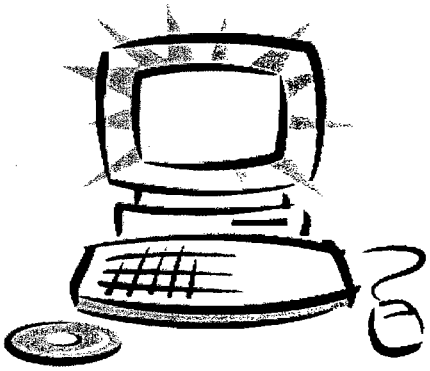
- **Insubordination (such as: refusal to perform any job or work assignment given by an employee's supervisor or by management).**
- **Use of profane, inappropriate, or abusive language, where the language used is uncivil, insulting, offensive or contemptuous.**
- **Making false, vicious or malicious statements concerning anyone on ARAMARK's or client's premises.**
- **Smoking in "No Smoking" areas.**
- **Gambling or conducting a lottery while on duty or on client/company premises.**
- **Sleeping or dozing on the job.**
- **Failure to return from leave of absence when scheduled.**
- **Conduct endangering or threatening to endanger the life, safety or health of any employee, client, customer or inmate.**
- **Fighting (physical or verbal) of any nature while on client's premises or while being paid.**
- **Violation of any safety rule or practice or engaging in conduct which tends to create a safety hazard including fighting, disorderly conduct, horseplay, scuffling, throwing things, etc.**
- **Failure to report an accident.**
- **Threatening, intimidating, coercing, or interfering with fellow employees on ARAMARK's and/or client's premises.**
- **Leaving your work area without a job assignment or a job-related task without management's authorization.**
- **Not providing I-9 information within three (3) days of hire date.**
- **Not providing proper and/or authentic documentation for medical absences, emergencies, bereavement, etc., upon request.**
- **Failure to follow uniform policy and failure to display identification badge.**
- **Failure to clock/punch your time card when starting and leaving work, and for unpaid meal periods.**
- **Clocking/Punching another employee's time card.**
- **Accepting/soliciting gratuities, gifts, or monetary tips from any client representative and/or inmate.**
- **Eating or drinking other than on designated breaks and mealtime and/or outside designated areas.**
- **Altering work schedule or switching days without management's approval.**
- **Working unauthorized overtime.**
- **Encouraging others to take part in, or taking part in an unlawful work stoppage or slowdown.**
- **Unauthorized use or searching of employee files or file cabinets.**

Nothing in this policy shall alter the "at-will" nature of the employment relationship or limit management's prerogative to separate an individual's employment at any time for any reason not prohibited by law.

8.0 Electronic Data and Communications

The use of electronic data is a key resource and communication tool within ARAMARK. All data is considered to be property of ARAMARK and should not be used for personal use.

All e-mail and computer communications are subject to inspection and should not contain any inappropriate language/comments/graphics, etc. Failure to adhere to this policy may result in disciplinary action up to and including termination.



9.0 Attendance Policies

Unplanned absences and excessive tardiness are disruptive, threaten the safety of the entire food service operation, place an unfair burden on other employees and jeopardize the service level we strive to provide to our client family. In an effort to prevent these pitfalls, ARAMARK maintains an attendance policy with which each employee must comply. Failure to comply with these requirements will be handled in accordance with our discipline policy.

It is the personal responsibility of every employee to report to work on time, for all scheduled work hours. It is the responsibility of each Component Manager to ensure each employee is aware of the policy, to maintain accurate records of employees' absences and tardiness, and to apply Company standards in a consistent fashion.

TARDINESS is coming to work after the employee's scheduled start time or leaving work prior to the scheduled end time. If the employee is going to be late, a telephone call should be made to the Component Manager prior to the scheduled shift. The reason for the tardiness needs to be stated and the approximate time of arrival indicated. The Component Manager will document all incidents of tardiness. Habitual tardiness may result in discipline, including but not limited to dismissal.

A **PLANNED ABSENCE** includes time off that has been scheduled and approved **in advance** by the employee's Component Manager. The following absences from work are considered planned absences for purposes of this policy: vacation days, holidays, jury duty, and approved leaves of absence.

An **UNPLANNED ABSENCE** includes time off (or series of days off regarding the same issue) that has **NOT** been scheduled and approved **in advance** by the employee's Component Manager. Examples of an unplanned absence are illnesses and family emergencies.

The employee must notify the Component Manager, or the designated supervisor, of an unplanned absence **at least one hour before his/her regularly scheduled start time.** However, every effort should be made to give as much notice as possible so that reserve scheduling can be made.

It is unacceptable to only notify a co-worker of your absence without having notified your Component Manager. It is every employee's responsibility to contact their Component Manager in

the event of an absence. Your absence will be considered unreported until the proper person has been notified.

An employee MUST report his or her own absence, unless it is impossible to do so and the reason is verifiable through documentation.

Documentation may be required for any unplanned absence upon request of the Component Manager.

9.1 Attendance Records

For reasons of consistency and fairness, ALL instances of ABSENCE and/or TARDINESS (including those for which an employee receives holiday or vacation pay) will be recorded, regardless of the reason for the absence and whether or not prior approval was granted.

It is ARAMARK Correctional Services intent to be fair and understanding with respect to employee attendance problems. We will use the previously outlined policy (See section 9.0) to address all attendance issues. Excessive attendance problems will result in disciplinary action up to and including termination.

If, over a rolling twelve-month time frame, the combined number of tardiness and unplanned absences reaches a total of six times, the employee may be terminated.

Below are examples of options ARAMARK Correctional Services may use in administrating discipline. ARAMARK Correctional Services has no obligation to use any one or more of these forms of discipline prior to discharging an employee. Any or all of these steps can be omitted, as ARAMARK deems appropriate, in its discretion.

Any instance of absence and/or tardiness may be documented using the following guidelines:

- **The Component Manager will record all instances of absence and/or tardiness.**
- **Absenteeism and tardiness records will be maintained on a rolling twelve-month basis.**
- **The first three occurrences an employee is absent and/or tardy, on a rolling twelve-month basis, they may be subject to receive a first written warning.**
- **The fourth occurrence an employee is absent and/or tardy, on a rolling twelve-month basis; they may be subject to receive a second written warning.**
- **The fifth occurrence an employee is absent and/or tardy, on a rolling twelve-month basis; they may be subject to receive a final written warning.**
- **The sixth occurrence an employee is absent and/or tardy on a rolling twelve-month time basis; they may be discharged in accordance with the discipline policy.**

9.2 Job Abandonment

An employee will be assumed to have resigned should he/she fail to personally notify management of an absence for two (2) consecutive scheduled workdays or "walks off" the job without authorization.

9.3 Management Responsibility

It is every Component Managers responsibility to keep accurate and up-to-date attendance records for all employees. It is also the responsibility of every Component Manager to administer this policy in a fair and consistent manner. Management is encouraged to consult with Human Resources regarding the administration of the attendance policy.

10.0 Drug-Free Workplace Act Policy

ARAMARK is committed to the maintenance of a drug-free work place and ensuring compliance with the Drug-Free Workplace Act of 1988. This Policy prohibits the use of intoxicants and illegal drugs in the workplace in compliance with federal and state regulations. ARAMARK believes that employee involvement with intoxicants or illegal drugs produces an adverse impact upon the work environment and employee job performance. ARAMARK also feels that involvement in such activities is detrimental to the business. This Policy applies to all ARAMARK employees and prospective employees in the United States. Each Front-Line Manager has the responsibility to enforce standards of the Drug-Free Workplace Act as outlined in this Policy.

Definitions:

(a) **Under the influence:** the employee is affected by a drug or intoxicant (including alcohol) or the combination of a drug and intoxicant in any detectable manner. The symptoms of being under the influence are not confined to those consistent with misbehavior, nor to obvious impairment of physical or mental ability, such as slurred speech or difficulty in maintaining balance. (A determination of being under the influence can be established by a professional opinion or scientifically valid test).

(b) **Illegal drugs:** include any drug,

- Which is not legally obtainable.
- Which is legally obtainable but has not been legally obtained. The term includes prescribed drugs not legally obtained and prescribed drugs not being used for prescribed purposes. This also includes, but is not limited to, marijuana.

(c) **Workplace:** includes,

- The site where the work is done with a specific federal contract
- An employee operating an ARAMARK leased fleet vehicle or any other vehicle used for business purposes
- Wherever or whenever the employee is representing ARAMARK
- ARAMARK property
- Property of ARAMARK clients
- Work-related setting outside the workplace, such as during business trips, business meetings, company-sponsored social events, and off-site catering events

(d) **Working hours:** include,

- Period during which an employee is required to be at work including, but not limited to meal time(s), rest break(s), and overtime
- Period during which an employee is conducting business on behalf of ARAMARK
- Period during which an employee is on-call

(e) **Employee:** includes any current Employee of ARAMARK.

(f) **Prospective Employee:** includes applicants who have been given conditional offers of employment, or under certain circumstances, may include applicants for employment.

Prohibitions:

The following acts of misconduct are strictly prohibited by ARAMARK:

(a) Reporting for work under the influence of intoxicants or illegal drugs.

(b) The manufacture, distribution, dispensing, possession, use, sale, offer for sale or trade of intoxicants or illegal drugs in any manner during working hours, in the workplace, or at any time on ARAMARK property, or on the property of ARAMARK clients.

(c) Failure to comply with this Policy may result in:

- Disciplinary action, up to and including termination, or
- Offering an employee an opportunity to participate in a drug abuse assistance program or rehabilitation program particularly when required by law

Drug Testing: ARAMARK can conduct pre-employment or on-the job drug/alcohol testing of prospective or current employees pursuant to ARAMARK's Pre-Employment Screening/Employment Background Check Policy and ARAMARK's procedures for implementing this Policy.

Guidelines for Employers Governed by the Provisions of the Drug-Free Workplace Act:

(a) **Pre-award Certification:** ARAMARK will provide a pre-award certification to the contracting agency stating that the Company will provide a drug-free workplace and will comply with all other provisions under the Drug-Free Workplace Act.

(b) **Policy Distribution:** The Front-Line Manager will distribute to all employees a copy of the ARAMARK Drug-Free Workplace Act Policy. All employees will be required to sign a certification that they have received, read, and understand ARAMARK's Policy on a drug-free workplace, and that they acknowledge that compliance with the terms of this Policy is a condition of employment. A copy of the signed certification will be retained in the employee's personnel file.

(c) **Impairment Caused by Legal Medications:** Medications legally prescribed by a licensed physician or available over the counter can also affect performance and behavior. Employees should obtain information from their physician regarding any potential impairment that may be caused by such medications and are required to inform their Front-Line Manager where impairment potential exists. Employees may be required to provide a written statement from their physician concerning the effects of the medication.

(d) **Employee Obligation:** Employees are required to notify their Front-Line Manager of any criminal drug statute conviction for a violation involving the manufacture, distribution, dispensing possession, sale, or use of any illegal drug for violations occurring in the workplace, on ARAMARK's property, or the property of ARAMARK clients, not longer than five (5) days after such a conviction.

(e) **Manager Responsibility:** The Front-Line Manager will notify the appropriate Human Resource professional, immediately upon receipt by ARAMARK, of any notice that an employee has been convicted of a drug-related offense in the workplace.

(f) **Human Resources Responsibility:** Human Resources will notify the contracting agency within 10 days of the Front-Line Manager's receipt of notice of criminal drug statute conviction under 5(d) of this Policy.

(g) **Disciplinary Action:** Within thirty (30) days after receiving notice that an employee has been convicted of a drug-related offense in the workplace, ARAMARK will impose one of the following sanctions or remedial measures on the employee who has been so convicted:

- Disciplinary action, up to and including termination; or
- Requiring employee to satisfactorily participate in drug abuse assistance or rehabilitation program approved for such purpose by a federal, state or local health, law enforcement or other appropriate agency.

(h) **Awareness Programs:** ARAMARK will establish a drug-free awareness program to inform employees about:

- The dangers of drug/alcohol abuse in the work place
- ARAMARK's Policy of maintaining a drug-free workplace (as stated in the Business Conduct Policy and above)
- The availability of drug/alcohol counseling, rehabilitation, and employee assistance program
- The disciplinary action that may be imposed upon employees for drug abuse violations occurring in the workplace (as stated in section 5.0(g)

It is the policy of ARAMARK to maintain a drug free work place. The use of controlled substances is inconsistent with the behavior expected of our employees. Drug use subjects employees and visitors to unacceptable safety risks, and undermines the Company's ability to operate effectively. The unlawful sale, manufacture, possession, distribution, or use of a controlled substance in the work place or while on company business is strictly prohibited. ARAMARK reserves the right, at all times, to have authorized personnel conduct searches or inspections of personal effects, lockers, and hand carry items for the purposes of determining if any persons are in possession of any drugs, or paraphernalia and equipment related to illegal drug use and/or items prohibited under this policy. These searches may be conducted from time to time without prior announcement.

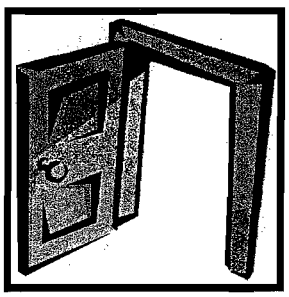
It is not permissible for employees to consume alcoholic beverages during their work hours or to report for work under the influence of drugs and/or alcohol. Employees who violate any aspect of this policy may be subject to immediate dismissal.

Medications legally prescribed by a licensed physician or available over the counter can also affect performance and behavior. Employees should obtain information from their physician regarding any potential impairment that may be caused by such medications and are required to inform their Component Manager where impairment potential exists. Employees may be required to provide a written statement from their physician concerning the effects of the medication.

To obtain a copy of this policy, please contact your Component Manager or Regional Human Resources Director.

11.0 Open Door Policy

ARAMARK Correctional Services maintains an "Open Door Policy" relating to all aspects and areas of our operations. As an employee of this organization, you are encouraged to bring your concerns or complaints to a member of management. All members of management are readily available to discuss your concerns and determine an acceptable solution.



All actions regarding concerns and/or complaints will be fairly and promptly implemented.

An open, informal talk with your Component Manager is usually the easiest and most effective method of solving problems. If you have exhausted all levels of ARAMARK management within your location and still feel dissatisfied with the result, you may request a meeting with your District Manager or a member of the Human Resources Department at 1-800-999-8989, ext. 5907. If that is not appropriate, you may call the ARAMARK Employee Hotline (24/7) at 1-877-224-0411. All efforts will be made at this point to reach a mutually agreeable solution.

If the concerns are related to ARAMARK's Business Conduct Policy, contact the ARAMARK Employee Hotline at 1-877-224-0411.

ARAMARK will attempt to handle complaints and investigations on a confidential basis. However, employees must recognize that certain disclosures may be necessary to conduct a complete and meaningful investigation and to achieve an appropriate resolution. Moreover, each employee must cooperate fully in connection with an investigation even where the employee is not the complainant.

Once an employee has filed a complaint with their Manager, District Manager or the Human Resources department, retaliation by management or employees will not be tolerated.

12.0 Compensation

At the time of hire, each employee is assigned an employment classification based upon job responsibilities and work schedule. Your employment classification determines your eligibility for benefits. An employee may be classified as follows:

FULL-TIME EMPLOYEE

One who is hired for a work schedule normally averaging 30 hours or more per week, thirty or more weeks per year.

PART-TIME EMPLOYEE

One who is hired for a work schedule normally averaging less than 30 hours per week. Part-time employees are not eligible for insurance benefits but are eligible for holiday pay based on the number of hours they are regularly scheduled to work.

12.1 Schedules

Work schedules are based on the requirements of the operation. Every effort will be made to post a schedule of hours at least one week in advance.

There may be times when schedule changes are necessary due to absenteeism, operational concerns, and changes in service of other business needs. Your Component Manager will advise you of any necessary scheduling changes once the schedule has been posted. All employees are expected to share weekend and holiday coverage, if necessary.

Employees are not to make any changes on, or to, the schedule itself. Substitutions are to be made by the Component Manager only, or the supervisor designated by him or her to make such a change. Unauthorized changes made to the schedule will be grounds for disciplinary action, up to and including termination.

12.2 Overtime

Overtime hours are not scheduled except where necessary to meet operational needs. During a normal work week, the Component Manager must authorize any overtime, in advance. Should an emergency situation occur requiring overtime, the supervisor on duty has the authority to schedule employees as necessary. If you work **unauthorized overtime**, you will be paid for hours worked and may be subject to disciplinary action, up to and including termination. Overtime, at a rate of 1.5 times your normal rate of pay, will be paid to hourly employees for all hours worked over 40 hours per week in accordance with federal and state laws. Where state law dictates, a rate of 1.5 times your normal rate of pay will be paid to hourly employees for all hours worked over 8 hours per day.

In calculating overtime, only "actual hours worked" are considered. In other words, holiday pay, vacation pay, jury duty hours or bereavement time do not count as "actual hours worked" for overtime calculation purposes.

12.3 Meal and Break Periods

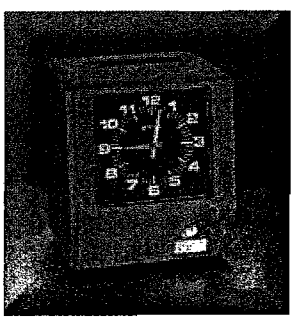
Unless otherwise required by state law, if you are scheduled to work 6 or more hours in a day, you are expected to take one 30 minute unpaid meal period. The meal period must be taken (either signed, clocked, or punched out for) at the time and in the location designated by the Component Manager. Any change in time or location of meal periods must be approved by the Component Manager.

One meal per shift will be provided at no charge to each employee who works that shift (only applicable to Food Service workers). Please remember that our free meal policy does not allow you to carry food out of the food service area. The Component Manager will designate food available for employee consumption.

Your Component Manager schedules breaks when and where appropriate, and work responsibilities take precedence. Breaks will be provided in accordance with state laws.

12.4 Time Records

Accurate time records are important. When you start work, you will be given a time card or a time sheet and shown the proper procedures for recording your time worked. This time card or time sheet is the record from which your pay will be calculated. It is, therefore, important that the information submitted is accurate.



Employees are expected to work the hours that they are scheduled. Hours worked in excess of, or less than, your regularly scheduled hours require management approval. Your Component Manager, or a designated supervisor, will initial your time record to indicate management approval.

Please observe the following procedures regarding your time records:

Clock/Punch/Sign in at your scheduled start time and only when you are in proper uniform and are ready to begin work.

Clock/Punch/Sign out when your shift has ended. Employees should change out of uniform after they punch out.

You should Clock/Punch/Sign out and back in again for unpaid breaks/meals.

Time card or time sheet errors must be reported immediately to the Component Manager or to the designated supervisor on duty.

A supervisor must approve any corrections or changes. You and your supervisor must initial any changes.

Under no circumstances is an employee authorized to Clock/Punch/Sign in or out on another employee's time card or for another employee. This is grounds for disciplinary action, up to and including termination.

You must sign your time card or time sheet each week. By signing your time card or time sheet each week, you are verifying that your hours are correct.

Remember only the Component Manager or designated supervisor may make corrections and/or changes to an employee's time record.

12.5 Performance Evaluations

All employees will be evaluated on their performance on an annual basis.

The performance evaluation is used to record your job performance and will be reviewed with you. It allows you and your Component Manager and opportunity to discuss your strengths and developmental needs and possible ways for improvement.

Performance evaluations are used as the basis for pay increases but do not automatically result in a pay raise.

12.6 Paychecks

Each paycheck you receive is for the hours worked during the preceding two (2) weeks, and not the week in which you receive the check.

In states where state law requires payment weekly for hours worked, you will be paid accordingly and each check will be for the hours worked during the preceding week, not the week in which you receive the check.

If you think that your paycheck is incorrect, you must inform your Component Manager immediately. If corrections are necessary, adjustments will be made in your next paycheck. Your paycheck will not be given to anyone else unless requested in writing by you, with your signature.

ARAMARK is obligated, by law, to withhold Federal, State and Local Income Tax and Social Security deductions and any federal/state/local authorized wage garnishments. Other payroll deductions, as authorized by you, may also be withheld from your paycheck. These may include medical insurance, dental insurance, U.S. Savings Bonds, etc.

If you have any questions about your payroll deductions, please ask your Component Manager.

12.7 Electronic Payroll

ARAMARK offers its employees two electronic payment options:

- Direct deposit is available, if your financial institution participates. Please see your Component Manager for the necessary authorization form. When you participate in this program, your paycheck is deposited directly into the account of your choice and you receive a statement of earnings and deductions on payday.
- *JPMorgan Paycard* is a debit card (not a credit card). Each payday an employees payroll funds are electronically deposited to the payroll card. An employee can then use the payroll card to access the funds at retail locations and ATM locations.

If you have any questions about electronic payroll options, please ask your Component Manager.

13.0 Time Off

13.1 Holidays

Since food service must be provided at the facility 365 days per year, employees are frequently required to work on holidays. The scheduling of holiday shifts will be at the discretion of the Component Manager.

All hourly employees (full and part-time) will receive a total of eight (8) paid holidays a year depending on their date or hire. Rather than have eight fixed holidays, we have established a schedule of five (5) standard holidays and three (3) floating holidays. This is intended to provide additional flexibility in scheduling time off.

ARAMARK Correctional Services' five standard designated holidays are as follows:

New Year's Day
Memorial Day
Independence Day
Thanksgiving Day
Christmas Day

The three floating holidays are to be used within the assigned calendar year. The floating holidays must be scheduled at least two weeks in advance and approved by your supervisor based on business needs. Requests for floating holidays should be made in writing to the Component Manager and will typically be handled on a first come, first serve basis. The three floating holidays will be paid at the employee's regular rate of pay. Floating holidays not taken prior to the end of the assigned calendar year are lost. Carry-over from one calendar year to another is not allowed. Employees who have floating holidays on the books and leave the company are **not** paid for the floating holidays. The number of floating holidays for a new hire's first year of employment will be pro-rated depending on your month of hire as follows:

Month of Hire	# of Floating Holidays
January through April	3
May through June	2
July through September	1
October through December	0

In order to be eligible for holiday pay, you must work the last regularly scheduled workday before the holiday and the first regularly scheduled workday following the holiday, unless the absence is previously approved by your Component Manager. Holiday pay will be based on the number of hours you are regularly scheduled to work.

Any hourly employee, who is not scheduled to work on the recognized holiday, will receive either a future day off with holiday pay in the thirty (30) days following the holiday, or holiday pay at the discretion of the Component Manager. Any employee who works the recognized holiday (New Year's Day, Memorial Day, Independence Day, Thanksgiving Day, and Christmas Day) will be paid "double time" (regular pay plus holiday pay, or two times their normal rate of pay excluding overtime). Scheduled hourly employees, who fail to report to work on a recognized holiday, will not receive any pay for that holiday.

All employees will receive holiday pay based on the number of hours they are regularly scheduled to work.

13.2 Vacation

Regular full-time employees scheduled to work between 35-40 hours per week will have the following vacation program:

1) On your one year anniversary with the company, you will be granted 40 hours of vacation, and you will begin to accrue vacation at a rate of 3.36 hours per month.
2) On your three year anniversary with the company, you begin to accrue vacation at a rate of 6.72 hours per month.
3) On your eight year anniversary with the company, you begin to accrue vacation at a rate of 10.0 hours per month.

For regular full-time employees regularly scheduled to work between 30-34 hours per week granted and accrued vacation hours will prorated based on a 40-hour work week.

All vacation earned in a prior calendar year must be used by the end of the current calendar year or it will be forfeited.

Example: All vacation earned in the calendar year of 2004, must be used by **December 31, 2005** or it will be lost.

All vacations must be requested in advance so that they can be scheduled and approved by your Component Manager. Under normal circumstances, vacation requests will be handled on a first-come, first-serve basis. When an employee leaves the company, earned yet unused accrued vacation is paid out, up to the maximum per policy in accordance with state law.

13.3 Leaves of Absence

ARAMARK recognizes that certain circumstances may require absence from work for medical, family or civic reasons. At times, you may not be able to plan these absences to avoid conflict with work schedules. As a result, ARAMARK, in its discretion and in accordance with applicable laws, may grant leaves of absence. During a leave of absence, no employee may engage in gainful employment of any type. Employees who violate this provision will be deemed to have voluntarily terminated their employment effective at the time that ARAMARK becomes aware of the violation. Employees do not continue to accrue vacation time while on a leave of absence.

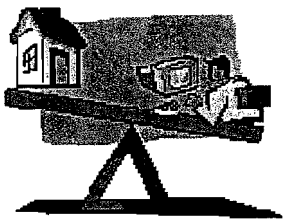
13.4 Return to Work

An employee granted any type of leave of absence must return to work on the first work day following the expiration of his or her leave.

If an employee fails to return to work on the first day following expiration of the leave, and a request for an extension has not been made to his/her Component Manager in writing or in person before the expiration date, the employee will be deemed to have voluntarily terminated his/ her employment effective on the first day following the expiration of the leave.

Below is a summary of ARAMARK's leave of absence policies. If you have more detailed questions or are considering a leave of absence, you should contact your Component Manager or Regional Human Resources Director.

13.5 Family and Medical Leave Act (FMLA)



An employee with at least 12 months of company service, who has worked 1250 hours or more in the past 12 months, may request up to 12 weeks of unpaid leave under our Family and Medical Leave Policy. Rights and job protection provided under the FMLA do not apply to leaves extending beyond the 12 weeks. Requests for FMLA leave may be made for the following reasons:

- **The birth of a child, or the placement of a child with you for adoption or foster care;**
- **A serious health condition that makes you unable to perform the essential functions of your job; or**
- **A serious health condition affecting your spouse, parent or child for whom you are needed to provide care.**

ARAMARK uses a rolling 12-month period that reviews the 12 months prior to the requested leave to ensure that the leave time has not already been used. If any FMLA leave has been granted in the past 12 months, only the remaining number of available weeks, up to a maximum total of 12, may be granted.

An employee returning from an FMLA leave for the employee's own serious health condition may be required to furnish a return to work certification from his or her health care provider. If the leave of absence is a certified medical leave, it will run concurrently with Family and Medical Leave, and any earned, yet unused vacation time.

During an approved FMLA leave, you may continue participation in ARAMARK's health insurance programs for you and your dependents on the same terms as if you had continued to work. Therefore, you must pay the same contributions toward the cost of coverage that you made while working. Arrangements for making these contributions can be coordinated by calling the Payment & Benefits Services Contact Center. If coverage was not continued during the leave, your coverage can be restored to your previous level and type of coverage once you return from your FMLA leave (the coverage's to be reinstated are the same benefits in effect prior to the FMLA leave).

To obtain a complete copy of ARAMARK's Family and Medical Leave Act Policy, please contact your Component Manager or Regional Human Resources Director.

13.6 Unpaid Personal Leave of Absence

Employees who have completed one year of continuous service and who are scheduled to work at least 30 hours per week, may request an unpaid leave of absence if they are unable to work due to personal reasons, including family obligations and education, and only if they do not qualify for FMLA leave. Rights and job protection do not apply to personal leaves. Personal leaves are normally limited to a period of 30 days, upon written application from the employee and with prior management approval. Such leaves may be extended for additional 30-day periods, upon management approval.

The employee may continue personal and dependent medical coverage for themselves and any covered dependents during a personal, or any other type of, leave by paying 100% of the cost for this coverage (which is the employer and employee premium). The employee must pay in advance, on a monthly basis, the active employee rate. Failure to make timely payments may result in a discontinuance of coverage, which would resume upon return to work. A Continuation of Benefits Form must be completed two weeks prior to the commencement of your leave in order to continue health care coverage.

If a personal leave is approved, vacation time must be used first as part or all of that 30-day leave. Vacation time may not extend the leave beyond the 30-day period.

13.7 Military Leave

Employees are asked to give the Component Manager as much advance notice as possible if called for reserve training or military duty. ARAMARK will pay the difference between your reserve pay and your regular base wages (excluding overtime or other premium payments) for up to six months. A statement of your reserve earnings must be given to your Component Manager so that your pay may be calculated. Military leave policy is subject to revision by ARAMARK Human Resources Department.

For a copy of ARAMARK's Military Leave Guidelines please contact either your Component Manager or Regional Human Resources Director.

13.8 Bereavement Leave

Bereavement leave is intended to allow employees time off, with pay, to attend the wake and/or funeral of an immediate family member. The immediate family is defined as: parent, spouse, mother-in-law, father-in-law, child, grandparent, grandchild, legal guardian, domestic partner, sister or brother. Employees will receive one day for a funeral in close proximity to their home, and up to three days for a funeral that requires travel time. Maximum paid time off will not exceed three regularly scheduled workdays. Employees will receive pay equal to their regular pay (excluding overtime or other premium payments) for the days of their authorized absence.

When an employee receives notification of the death of an immediate family member, it is the responsibility of the employee to notify their Component Manager immediately. Such notice should contain the relationship of the deceased to the employee, the date, time and location of the funeral to be attended, the date and time the employee expects to return to work. Employees may be asked to furnish proof of their relationship to the deceased, as well as a letter noting the employee's attendance from the Funeral Director if requested.

13.9 Jury Duty

Employees must notify their Component Manager as soon as they are called for jury duty so that arrangements may be made to cover work assignments. Employees who are called for jury duty will be granted time off and will be paid the difference between jury duty earnings and regular base wages for a total of three (3) days maximum (excluding overtime or other premium payments). A copy of the jury duty summons and jury duty check stubs must be provided to your Component Manager immediately after returning from jury duty so your pay may be calculated.

14.0 General Policies

14.1 Personal Hygiene and Grooming

In no other business are personal cleanliness and appearance as important as they are in food service. A well-groomed employee in a clean uniform immediately creates a favorable impression of the services we perform. Our clients, customers and the local health board rightly expect us to maintain strict standards of cleanliness. The following describes our **minimum** standards of appearance and personal hygiene.

- **Bathe or shower daily; use an effective deodorant.**
- **Brush teeth frequently.**
- **Keep your hands away from your face and hair while on duty.**
- **Wash your hands before leaving the restroom.**
- **Wash your hands with antiseptic soap immediately before handling or serving food.**
- **Cover cuts, rashes and minor skin irritations.**
- **Do not chew gum or use toothpicks while on duty.**
- **Spitting is forbidden. It is not permitted in any area of a food service operation.**
- **Jewelry should be kept to a minimum. Management has discretion to ask you to remove excessive jewelry.**
- **Approved hair restraints are to be worn at all times. No loose hair.**
- **Nails must be short and neatly trimmed.**
- **Beards and mustaches are allowed; however, they must be trimmed, neat and clean. Beard nets are required in food prep and service areas.**

Violation of any of these rules may be grounds for disciplinary action, up to and including termination.

14.2 Uniform Policy

It is very important that all employees present a professional appearance to our clients. An attractive uniform that is neat and clean is an important part of presenting an appropriate image in the workplace. The following policy reflects fair and consistent treatment for all employees.

- **Upon receiving their uniforms, employees shall sign the "Uniform Record", keeping one copy for themselves. The other copy will be kept in their personnel file.**
- **All employees are responsible for cleaning and maintaining their uniforms.**
- **Employees are responsible for uniforms that are lost, stolen, or damaged due to neglect.**
- **Employees are responsible for returning their uniforms (clean) prior to receiving their final paycheck.**
- **Replacement uniforms will be issued as needed.**
- **Sweaters, sweatclothes and jeans are not a part of the uniform.**
- **Safety regulations require that you wear any safety footwear provided by the company at all times.**
- **Before Clocking/Punching/Signing in, employees must have their complete uniform and hair restraints on.**

Violation of this policy may be grounds for disciplinary action, up to and including termination.

14.3 Telephone Use

ARAMARK's regular telephone lines are maintained and operated for company business and are not for personal calls, except in cases of emergency. Employees who need to make personal phone calls should use a public telephone during their scheduled break(s).

14.4 Employee Parking

Employees must park vehicles in designated areas where available. Do not park your car in the loading dock area, the carports, along curbs marked "no parking" or areas marked with yellow lines. The blocking of driveways, fire exits, garbage bins, etc. is strictly prohibited and cars may be towed at the owner's expense.

15.0 Benefits

15.1 Insurance Programs

ARAMARK employees working 30 or more hours per week and 30 or more weeks per year are eligible to enroll in a variety of insurance benefits that are designed to provide protection for you and your family. Health insurance eligibility begins the first of the month following one full calendar month of employment. For example, if you are hired July 15, you become benefits eligible on September 1.

Upon enrollment, you will receive insurance booklets and certificates of coverage, which provide additional details regarding any of the plans you select. Both the employee and ARAMARK share in the cost of the premiums. See your Component Manager for more detailed information.

Each employee should read the official plan documents for all relevant terms, conditions, rights and benefits. The official plan documents are solely determinative of your rights and responsibilities, and nothing ARAMARK or any ARAMARK employee says or does can alter those terms, conditions, rights or benefits. If you have questions about your benefits, please call 1-800-729-5432.

Please note, only those non-bargaining unit member employees are eligible to participate in ARAMARK's benefits. If you are a member of a bargaining unit, you should consult with your local union representative regarding any benefit plans which may be available to you.

15.2 COBRA

Federal laws permit an eligible employee to elect to continue medical and dental insurance coverage upon separation from the company, unless he/she has been terminated for gross misconduct. Similarly, these same laws allow an eligible employee's spouse or dependents to elect to continue insurance coverage in the event of death, divorce, separation, or other similar change of life status. In such cases, the individual electing coverage must pay the full premium cost for insurance plus 2%.

Employees are reminded to notify their Component Manager of any changes in status affecting one's spouse or dependents so that the Company may notify these persons of available insurance plans. For more information, contact ARAMARK Benefits Services at 1-800-729-5432.

15.3 Retirement Program

The Money Purchase Plan (MPP) is an excellent way for you to save towards your retirement on a pre-tax basis, and to reduce your taxable income at the same time, and can be done through automatic payroll deductions. You are eligible for participation in this benefit after one year of service with the Company.

Money Purchase Plan (MPP) highlights:

- You can contribute from 1-15% of your pay on a before-tax basis. This means your contributions are deducted from your pay before Federal taxes are withheld, so less tax is taken from your pay.
- You can invest your Plan account in your choice of up to 9 different investment funds. These funds offer a wide range of investment choices, with varying risk levels, so that you can build an investment strategy to help you reach your savings goals.
- Many of your Plan transactions can be done right over the phone using the Retirement Benefits network (1-800-677-BENE), which is toll-free, 24 hours a day, 7 days a week.

If you are interested in enrolling for the Money Purchase Plan (MPP) or have any additional questions regarding this benefit, please contact the ARAMARK Benefit Services Department directly at 1-800-729-5432.

15.4 U.S. Savings Bonds

All ARAMARK employees are eligible to purchase U.S. Savings Bonds through the payroll deduction plan. Each time enough money has been saved to purchase a bond, the savings bond will be mailed to your home address of record. Enrollment forms, authorizing these deductions, are available through your Component Manager.

16.0 Length of Service

Length of service is the accumulated time worked plus certain qualifying non-working time, as specified below:

- **Approved vacation and holiday time;**
- **An approved leave of absence, provided the employee returns to work on or before expiration of the approved leave, in accordance with the terms and conditions of the applicable leave of absence policy;**
- **Other non-working time recognized and approved by the Company such as jury duty, bereavement time, etc.**

The accumulation of service ends at the time of termination.

16.1 Company Service Recognition

ARAMARK's Service Award Program is designed to recognize the continuous service of our employees. ARAMARK realizes the value your continuous service brings to the organization and wishes to honor our most dedicated employees. "Company service" shall begin on the date of hire and also includes any period of time when an employee is on an authorized leave and vacation. ARAMARK formally recognizes full-time employees for five, ten, fifteen, twenty, twenty-five and thirty consecutive years. On these anniversary dates you will be given a choice of awards from a catalog which is sent to your home.

17.0 Safety

17.1 Security

It is imperative for every employee of ARAMARK to understand the unique nature of our responsibility in the area of security.

A condition of employment for all ARAMARK Correctional Services employees is to obtain and maintain a valid security clearance from the client. In order to obtain a valid security clearance from a client, you may be subjected to criminal background checks. By submitting an employment application to ARAMARK, and continuing to work with ARAMARK, you are deemed to have consented to such checks, and its use.

IF YOUR SECURITY CLEARANCE IS SUSPENDED, REVOKED, OR OTHERWISE TERMINATED, YOU ARE UNABLE TO PERFORM YOUR DUTIES AND AS A RESULT, YOU WILL BE TERMINATED FROM THE COMPANY.

Remember that, if you violate the security policies or procedures of a correctional facility, you may be in violation of state, local or federal law. As a result, you may be subject to arrest and prosecution. One common reason for security clearances being pulled is fraternization with inmates. Additionally, these policies often prohibit bringing 'contraband' into the facility.

Be aware that you are working around inmates. In dealing with inmates be certain that you never use force on an inmate, that you do not swear or use vulgar or profane language around inmates or other workers, and that you avoid any and all forms of fraternization with inmates.

Violation of this policy is grounds for disciplinary action, up to and including termination.

PLEASE NOTE:

Some facilities may require that employees be fingerprinted, drug screened, and/or health screened as part of obtaining and maintaining their security clearance. If you are working at one of these

facilities, not submitting to any of the requirements for their security clearance could be considered a voluntary resignation.

17.2 Safety Rules

Because we value you and your safety we ask that you share the responsibility for a safe work environment. Work safely, stay alert, practice good housekeeping, remove potential hazards and follow all established safety regulations. If you should have an accident or injury while working, no matter how small, you **must** report it to your Component Manager immediately. Failure to do so may result in disciplinary action, up to and including termination. Safety is considered an integral and vital part of the successful performance of your job. It is every employee's responsibility to know and understand these general safety rules of our operation.

- **Learn the right way to do your job. If you are not sure you thoroughly understand the job, ask your Component Manager for further instruction. Never use any machine until you are trained in its use.**
- **Practice safe lifting techniques.**
- **Remove greasy substances from your hands. Establish a good grip.**
- **When lifting from the floor, keep your arms and back as straight as possible, bend your knees and then lift with your leg muscles.**

- **When lifting from an elevation, such as a table or shelf, bring the object as close to your body as possible. Hug it to you. Keep your back straight and lift with your legs.**
- **Be sure you have good footing, and then lift with a smooth even motion. Do not jerk your body while lifting a load.**
- **When the weight is too heavy or bulky for you to lift comfortably, get help. Remember that using your head saves your back.**
- **When storing materials on shelves, always place the heavier, bulkier material on *the shelves between knee and shoulder height.* Use a stepladder or step stool to obtain materials from storage. Never climb on boxes or storage racks.**
- **If you spill it, wipe it up. If you drop it, pick it up. If you open it, close it.**
- **When drawing hot water or coffee from an urn, turn the spigot slowly to avoid splashing.**
- **Use only dry cloths, towels, or potholders when handling hot pans and/or utensils.**
- **Remove hot container covers slowly *while tilting them away from you* so that steam may escape without scalding hands or face.**
- **While transporting heavy, hot containers get adequate assistance. Be sure the work area is clear of fellow workers and know where the container may be safely placed before lifting.**
- **Do not engage in horseplay. Do not run. Avoid distracting other employees.**
- **Use a broom and dustpan to sweep up pieces of glass – never pick up broken glass by hand.**
- **Pull out the electrical plug before adjusting or cleaning any machine. All appliances should be in the "off" position before being plugged in.**
- **Do not attempt to repair or adjust any electrical equipment. Report faulty equipment immediately to your supervisor.**
- **Do not overload bus carts or dish trays. Make sure you can see where you are going using extra care through doorways and around corners. Push all carts, do not pull them. Report any cart in poor condition to your Component Manager.**

- **Report all unsafe conditions, accidents, and injuries to your Component Manager immediately.**
- **Wet floors are a particular hazard. Avoid working or walking on a wet surface. Use "wet floor" signs as needed.**
- **Safety videos should be viewed during your orientation period and reviewed periodically.**

Violation of any of these safety rules may be grounds for disciplinary action, up to and including termination.

17.3 Emergencies

Since time is of the essence during an emergency, you should prepare yourself in advance by familiarizing yourself with your area's recommended evacuation routes and the area in which to meet your supervisor outside the building for a headcount. If you are away from your normal working area during an emergency, there are maps posted throughout the component which note the most appropriate exit routes from each area. If you have any questions regarding your safety at work, please ask your Component Manager.

17.4 Workplace Searches

ARAMARK respects each individual and we do not want to interfere with your private life or activities. In order to maintain safety and efficiency of business operations, and to comply with applicable security policies or procedures, we reserve the right to gain access to or limit employee use of company or client property or records and to monitor work activities as needed. This includes use of company or client property such as vehicles, desks, lockers, toolboxes, cabinets, telephones, computers or other similar items. The Company reserves the right to question employees and all other persons entering and leaving the client's premises, and to inspect any packages, parcels, purses, handbags, briefcases, lunchboxes, or any other possessions or articles carried to and from the client's property. In addition, the Company reserves the right to search any employee's office, desk, files, locker, or any other area or article on the client's premises. In this regard, it should be noted that all offices, desks, files, lockers, etc., are the property of the Company or the client, and are issued for the use of employees only during their employment. Inspections may be conducted at any time at the discretion of the Company or the client.

Employees working in, entering or leaving the premises who refuse to cooperate in an inspection, as well as employees who, after the inspection, are believed to be in possession of stolen property, alcohol, illegal drugs, or other contraband, or who are found to be in violation of ARAMARK's Substance Abuse or Security policies, will be subject to disciplinary action up to and including termination, as well as any applicable federal/state/local laws.

17.5 Hazard Communication

ARAMARK has established a hazard communication program for your safety. This program complies with OSHA requirements to provide information to employees about chemical hazards in the workplace. Our hazard communication program includes a safety orientation, information about safe working procedures and a reference file of Material Safety Data Sheets. Speak with your Component Manager if you have any questions.

Final Word / Future Amendments

This handbook presents an overview of some of ARAMARK Correctional Services' policies, procedures and work standards. These policies, procedures and work standards have been established to assist you in understanding your job responsibilities and to facilitate your orientation to ARAMARK and to Correctional Services.

This handbook is not intended to create contractual employment rights. In addition, changes may be made to ARAMARK's policies, procedures and work standards including those set forth herein, at any time, with the exception of the at-will policy, which can be changed only by written notification from the Vice President of Human Resources.

The **LATEST VERSION** of this **EMPLOYEE HANDBOOK** is always available at **www.aramark.net.**

If you have any questions after reading through the handbook, please see your Component Manager.

My Component Manager's Name is: _____

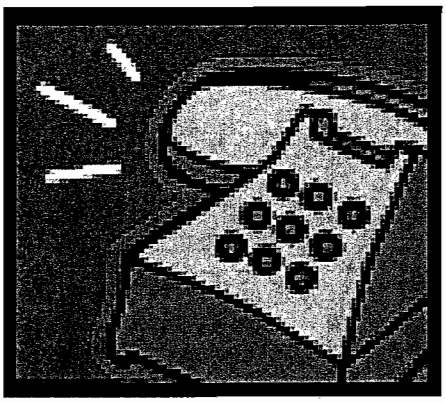
My Facility Phone Number is: _____

My District Manager's Name is: _____

My District Manager's Phone Number is: _____

My Regional Human Resources Director is: _____

My Regional HR Director's Phone Number is: _____



Acknowledgement of Receipt

I have received an employee handbook and will comply with the personnel policies and procedures at ARAMARK and ARAMARK Correctional Services (ACS). I further understand that this information is not to be regarded as a contract. I acknowledge that this handbook does not guarantee my continued employment at ARAMARK and that my employment may be terminated at any time for any reason, with or without cause.

By signing this acknowledgment, I am verifying that I understand that this handbook supersedes any and all previous handbooks and that ARAMARK may make modifications to the contents of this handbook at any time. I am aware that any future amendments or changes to this handbook will always be available via the corporate Intranet, which can be accessed by either my Component Manager or Regional Human Resources Director. It is my responsibility to ensure I have knowledge of any changes.

I understand that obtaining and maintaining a security clearance is a condition of my employment with ARAMARK Correctional Services (ACS).

I also understand that failure to abide by the standards of conduct and policies set forth in this handbook may result in disciplinary action up to and including termination.

_____

EMPLOYEE NAME (PLEASE PRINT)

_____

EMPLOYEE SIGNATURE DATE

_____

COMPONENT MANAGER SIGNATURE DATE

This handbook supersedes all previously distributed handbooks.

EFFECTIVE JANUARY 1, 2006

BIDDER: ARAMARK Correctional Services, LLC

CONTRACT FOR SERVICE

DOCUMENT NO. 08-84-387 REBID

FOOD SERVICE FOR INMATE MEALS
FOR
COOK COUNTY SHERIFF D.C.S.I., COOK COUNTY SHERIFF'S COURT SERVICES DIVISION, COOK COUNTY SHERIFF'S IMPACT INCARCERATION DEPARTMENT, COOK COUNTY SHERIFF DEPARTMENT OF WOMEN'S JUSTICE SERVICES AND COOK COUNTY SHERIFF DEPARTMENT OF CORRECTIONS

BOARD OF COMMISSIONERS
COUNTY OF COOK
TOOD H. STROGER, PRESIDENT

BIDS TO BE EXECUTED IN TRIPLICATE
BID OPENING WILL BE ON TUESDAY, APRIL 7, 2009
AT 10:00 A.M.
LATE BIDS WILL NOT BE CONSIDERED

APPROVED BY BOARD OF
COOK COUNTY COMMISSIONERS

MAY 0 5 2009

COM _____

ISSUED BY THE
OFFICE OF THE PURCHASING AGENT

BID DEPOSIT: ONE PERCENT (1%) OF TOTAL BID AMOUNT
PERFORMANCE AND PAYMENT BOND: YES

06038 **82390074, 82120020, 82360011** **SJ/1203**
82300028, 82350009

BOND #929473373

PERFORMANCE AND PAYMENT BOND TO THE COUNTY OF COOK

Know All Men By These Presents, That we, ARAMARK Correctional Services, LLC

as principal, and THE CONTINENTAL INSURANCE COMPANY

_____, as surety, are

held and firmly bound unto The County of Cook in the penal sum of THREE MILLION TWO HUNDRED TWENTY-THREE THOUSAND FOUR HUNDRED SIXTY ONE AND 32/100 - - Dollars ($ 3,223,461.32), lawful money of the United States of America, for the payment of which sum of money well and truly to be made, we bind ourselves, our respective heirs, executors, administrators, successors and assigns, firmly, by these presents.

Signed, sealed, and delivered this 29TH day of APRIL, A.D. 2009.

THE CONDITION OF THE ABOVE OBLIGATION IS SUCH, That whereas, the above bounden principal entered into a certain contract with The County of Cook, Bearing date the ____ day of _____, A.D. ____, for _____

CONTRACT NO. 08-84-387R - FOOD SERVICE FOR INMATE MEALS FOR COOK COUNTY SHERIFF D.C.S.I., COOK COUNTY SHERIFF'S COURT SERVICES DIVISION, COOK COUNTY SHERIFF'S IMPACT INCARCERATION DEPARTMENT, COOK COUNTY SHERIFF DEPARTMENT OF WOMEN'S JUSTICE SERVICES AND COOK COUNTY SHERIFF DEPARTMENT OF CORRECTIONS FOR THE PERIOD OF ONE YEAR FROM MAY 30, 2009 TO MAY 29, 2010

The terms and conditions of the Illinois Public Construction Bond Act, 30 ILCS 550 *et seq.* are hereby incorporated by reference.

It is hereby expressly understood and agreed, and made a condition hereof, that any judgement rendered in favor of any person not a party to said contract against The County of Cook in any suit arising out of said contract or its performance, when reasonable notice of the pendency of such suit shall have been given to said principal and to said surety, shall be conclusive against said principal and said surety as to both liability and amount.

In Witness Whereof, said parties hereto have caused this bond to be executed and delivered at Chicago, Illinois, all on the day and year first above written.

ARAMARK Correctional Services, LLC

PRINCIPAL/CONTRACTOR SEAL

By [signature] Elona Bell

~~XXXXXXXX~~ ~~XXXXXXXX~~ Witness

Asst. Treasurer-Karen A. Wallace

THE CONTINENTAL INSURANCE COMPANY

SURETY SEAL

By [signature] 02118 35289

SURETY/ATTORNEY-IN-FACT (ATTACH POWER OF ATTORNEY) AMB# NAIC#

DANIEL P. DUNIGAN

Approved as to form:

By: Frank J. Ole 5-6-09

ASSISTANT STATES ATTORNEY

RECEIVED
OFFICE OF THE
PURCHASING AGENT
09 MAY -4 PM 2:50

POWER OF ATTORNEY APPOINTING INDIVIDUAL ATTORNEY-IN-FACT

Know All Men By These Presents, That The Continental Insurance Company, a Pennsylvania corporation, is a duly organized and existing corporation having its principal office in the City of Chicago, and State of Illinois, and that it does by virtue of the signature and seal herein affixed hereby make, constitute and appoint

William F Simkiss, Richard J Decker, Daniel P Dunigan, Joseph W Kolok Jr, Brian C Block, James L Hahn, Individually

of Paoli, PA, its true and lawful Attorney(s)-in-Fact with full power and authority hereby conferred to sign, seal and execute for and on its behalf bonds, undertakings and other obligatory instruments of similar nature

- In Unlimited Amounts -

and to bind them thereby as fully and to the same extent as if such instruments were signed by a duly authorized officer of the corporation and all the acts of said Attorney, pursuant to the authority hereby given is hereby ratified and confirmed.

This Power of Attorney is made and executed pursuant to and by authority of the By-Law and Resolutions, printed on the reverse hereof, duly adopted, as indicated, by the Board of Directors of the corporation.

In Witness Whereof, The Continental Insurance Company has caused these presents to be signed by its Senior Vice President and its corporate seal to be hereto affixed on this 18th day of June, 2008.

The Continental Insurance Company

Thomas P. Stillman Senior Vice President

State of Illinois, County of Cook, ss:

On this 18th day of June, 2008, before me personally came Thomas P. Stillman to me known, who, being by me duly sworn, did depose and say: that he resides in the City of Chicago, State of Illinois; that he is a Senior Vice President of The Continental Insurance Company, a Pennsylvania corporation, described in and which executed the above instrument; that he knows the seal of said corporation; that the seal affixed to the said instrument is such corporate seal; that it was so affixed pursuant to authority given by the Board of Directors of said corporation and that he signed his name thereto pursuant to like authority, and acknowledges same to be the act and deed of said corporation.

OFFICIAL SEAL
ELIZA PRICE
NOTARY PUBLIC, STATE OF ILLINOIS
MY COMMISSION EXPIRES: 09/17/09

My Commission Expires September 17, 2009

Eliza Price Notary Public

CERTIFICATE

I, Mary A. Ribikawskis, Assistant Secretary of The Continental Insurance Company, a Pennsylvania corporation, do hereby certify that the Power of Attorney herein above set forth is still in force, and further certify that the By-Law and Resolution of the Board of Directors of the corporation printed on the reverse hereof is still in force. In testimony whereof I have hereunto subscribed my name and affixed the seal of the said corporation this 29TH day of APRIL, 2009.

The Continental Insurance Company

Mary A. Ribikawskis Assistant Secretary

Form F6850-1/2007

ACORD™ CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY) 3/6/09

PRODUCER
Willis of Pennsylvania, Inc.
Two Liberty Place
50 S. 16th Street, Suite 2500
Philadelphia, PA 19102
sarah.sachs@willis.com
tel:215-239-6812
fax:215-825-3661

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW.

INSURED
ARAMARK Correctional Services, LLC
ARAMARK Corporation
Its Divisions & Subsidiaries
ARAMARK Tower
1101 Market Street, 30th Floor
Philadelphia, PA 19107

INSURERS AFFORDING COVERAGE	NAIC #
INSURER A: ACE American Insurance Company	22667-003
INSURER B: Indemnity Insurance Co of North Amer	43575-001
INSURER C:	
INSURER D:	
INSURER E:	

COVERAGES

THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. AGGREGATE LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	ADD'L INSRD	TYPE OF INSURANCE	POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YY)	POLICY EXPIRATION DATE (MM/DD/YY)	LIMITS	
A		GENERAL LIABILITY	HDOG23725538	10/1/2008	10/1/2009	EACH OCCURRENCE	$ 2,000,000
		x COMMERCIAL GENERAL LIABILITY				DAMAGE TO RENTED PREMISES (Ea occurence)	$ Included
		CLAIMS MADE x OCCUR				MED EXP (Any one person)	$ 5,000
		x Liquor Law Liability				PERSONAL & ADV INJURY	$ 2,000,000
		x Vendors Liability				GENERAL AGGREGATE	$ None
		GEN'L AGGREGATE LIMIT APPLIES PER:				PRODUCTS - COMP/OP AGG	$ None
		POLICY PRO-JECT LOC	Includes Products/Completed Operations, Contractual Liability				
A		AUTOMOBILE LIABILITY	ISAH08242860	10/1/2008	10/1/2009	COMBINED SINGLE LIMIT (Ea accident)	$ 2,000,000
		x ANY AUTO					
		ALL OWNED AUTOS				BODILY INJURY (Per person)	$
		SCHEDULED AUTOS					
		HIRED AUTOS				BODILY INJURY (Per accident)	$
		NON-OWNED AUTOS					
		x Self-insured for auto	physical damage			PROPERTY DAMAGE (Per accident)	$
		GARAGE LIABILITY				AUTO ONLY - EA ACCIDENT	$
		ANY AUTO				OTHER THAN AUTO ONLY: EA ACC	$
						AGG	$
A		EXCESS/UMBRELLA LIABILITY	(GL) XSLG23725496	10/1/2008	10/1/2009	EACH OCCURRENCE	$ 4,000,000
A		x OCCUR CLAIMS MADE	(AL) XSAH0830001A	10/1/2008	10/1/2009	AGGREGATE	$
							$
		DEDUCTIBLE					$
		RETENTION $					$
B		WORKERS COMPENSATION AND EMPLOYERS' LIABILITY	(AOS) WLRC43500405	10/1/2008	10/1/2009	x WC STATU-TORY LIMITS / OTH-ER	
A		ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED?	(CA) WLRC43500363	10/1/2008	10/1/2009	E.L. EACH ACCIDENT	$ 2,000,000
A		If yes, describe under SPECIAL PROVISIONS below	(WI) SCFC43500442	10/1/2008	10/1/2009	E.L. DISEASE - EA EMPLOYEE	$ 2,000,000
						E.L. DISEASE - POLICY LIMIT	$ 2,000,000
		OTHER					

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES / EXCLUSIONS ADDED BY ENDORSEMENT / SPECIAL PROVISIONS

Total Limit: $4,000,000
RFP #08-84-387 -Food Service for Inmate Meals - Cook County Sheriff Court Services

Upon award of contract, The County of Cook, Illinois; its elected officials, The Employees of Cook County Sheriff office will be included as additional insured with respect the liability arising out of ARAMARK's negligent act or omission.

CERTIFICATE HOLDER

This is a sample certificate indicating ARAMARK's coverage. Requests to modify the certificate may be accommodated in certain instances. It is necessary for the Risk Mgt. Dept. to review the insurance provisions and requirements contained in the contract prior to granting any modifications or extensions that are considered appropriate.

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, THE ISSUING INSURER WILL ENDEAVOR TO MAIL 30 DAYS WRITTEN NOTICE TO THE CERTIFICATE HOLDER NAMED TO THE LEFT, BUT FAILURE TO DO SO SHALL IMPOSE NO OBLIGATION OR LIABILITY OF ANY KIND UPON THE INSURER, ITS AGENTS OR REPRESENTATIVES.

AUTHORIZED REPRESENTATIVE

© ACORD CORPORATION 1988

IMPORTANT

If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must be endorsed. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

DISCLAIMER

The Certificate of Insurance on the reverse side of this form does not constitute a contract between the issuing insurer(s), authorized representative or producer, and the certificate holder, nor does it affirmatively or negatively amend, extend or alter the coverage afforded by the policies listed thereon.