

QUESTIONS AND ANSWERS

RFP 2018-20 FOOD SERVICE MANGEMENT

Q: What is the difference in the trays?

A: The insulated trays are for the hot meals and the school lunch trays are for the cold meals.

Q: How many kitchen employees is the RFP referring to?

A: Three employees

Q: What is the hourly rate for those employees?

A: Kitchen supervisor - \$18.21 per hour

Kitchen worker - \$14.91 per hour

Kitchen worker - \$13.81 per hour

Q: Can you give a definition of supplies?

A: Supplies to be defined as items needed to prepare and serve food to inmates. EXCLUDING FOOD. This would include disposables, plasticware, gloves, hairnets, paper products, trash bags, cleaning supplies and chemicals, plastic wrap, plastic utensils, paper supplies, soap, salt and pepper packets included in plasticware.

Q: How many sack meals on a daily basis? Are these work release? Are the sack lunches enhanced or normal calories?

A: 8 on average, yes work release, not enhanced just normal calories

Q: Are you still looking at two-month time frame for the kitchen remodel?

A: Minimum two months, could be as much as four months or more.

Q: Will there be an area for food preparation or storage of product cold and/or dry goods?

A: Assume for at least 60 days, possibly longer, that there will most likely be no accommodations for dry/cold storage.

Q: Do you have any future plans to include the use of trustees?

A: No

Q: Question was asked in regard to coffee service, page 13, number 2 under Additional Requirements of RFP.

A: Please omit page 13, number 2 under Additional Requirements of RFP.

Q: Clarification was asked regarding the maintenance of equipment.

A: Page 7 and 8 of the RFP will be amended to reflect changes in an addendum.

Q: Clarification on the pest control services.

A: The County will maintain the monthly contract for the preventative maintenance in the kitchen area. If there should be an infestation due to the contractor or any of its subcontractors, the vendor is responsible for extermination of the pest issue.

Q: Who will determine where a pest issue originated?

A: Contractor will confer with Jail Administrator if/when a problem arises.

Q: Where will the contractor employees be permitted to park?

A: On the hill to the north side of building across from the loading dock.

Q: In the plans for the new facility will it be equipped for large truck deliveries or just short trailers?

A: In the current plans and discussions the intent is to be equipped for the large trucks but we cannot guarantee if there are cuts, it will still be included.

Q: Do you prefer the boxed meals or standard cold tray meal?

A: Boxed meals are ok as long as there is a variety.

Q: What is the cost of the current box meals being used?

A: \$1.403 for the peanut butter and jelly

Q: Are the box meals currently used Kosher certified?

A: The peanut butter packets say they are. It is not on the outside of the box, but according to the standards for Kosher, listed it on the peanut butter packets would be all that is necessary.

Q: Several questions were asked in regard to the statements on Page 7 of the RFP regarding maintenance of the equipment.

A: See Addendum regarding The Use/Maintenance/Replacement of county Owned Equipment, starting on page 7, letter D.

Q: What is your current food budget?

A: In the prior year the cost of food was approximately \$214,000. There is not a specific line item assigned for food.

Q: Are salaries included in the budget?

A: No

Q: Current cost per meal with labor included?

A: Cost per meal without labor is \$1.40 average.

Q: Do you house juveniles?

A: No

Q: Will inmate labor be available?

A: No.

Q: What size is your freezer?

A: We have two. The first one located in the kitchen is 8 ft 4 inches high, 6 ft 10 inches wide and 11 ft long. The second located across the hall from the kitchen in the laundry area is 7 ft high, 5 ft 6 inches wide and 11 ft long. These are all inside measurements.

Q: What size is your cooler?

A: We have one, 8ft 4 inches high, 6 ft 10 inches wide and 8 ft long.

Q: What type of trays and how many compartments?

A: We have two types of trays. One set is a regular school lunch tray that was previously used for cold trays. The other set is insulated 3-3 ½ inches thick, compartmentalized, stackable, with five compartments and one for utensils.

Q: Do you use reusable cups?

A: Yes

Q: Do you use reusable sporks?

A: No

Q: Is there an office in the kitchen with phone and internet and can it be locked?

A: Yes

Q: Do you have a dish machine?

A: Yes, a dishwasher