

CONTRACT DOCUMENTS

**LANCASTER COUNTY
NEBRASKA**

**FOOD SERVICE
FOR CORRECTIONAL FACILITIES
Bid No. 14-285**

**CBM Managed Services
500 E 52nd Street N
Sioux Falls, SD 57104
605-335-0825**

**LANCASTER COUNTY
CONTRACT TERMS**

THIS CONTRACT, made and entered into by and between CBM Managed Services, 500 E. 52nd Street N, Sioux Falls, SD 57104, hereinafter called "Contractor", and the County of Lancaster, Nebraska, a political subdivision of the State of Nebraska, hereinafter called the "County".

WHEREAS, the County has caused to be prepared, in accordance with law, Specifications, Plans, and other Contract Documents for the Work herein described, and has approved and adopted said documents and has caused to be published an advertisement for and in connection with said Work, to-wit:

For providing Food Service for Correctional Facilities, Bid Number 14-285 and,

WHEREAS, the Contractor, in response to such advertisement, has submitted to the County, in the manner and at the time specified, a sealed Proposal/Supplier Response in accordance with the terms of said advertisement; and,

WHEREAS, the County, in the manner prescribed by law has publicly opened, read aloud, examined, and canvassed the Proposals/Supplier Responses submitted in response to such advertisement, and as a result of such canvass has determined and declared the Contractor to be the lowest responsible bidder for the said Work for the sum or sums named in the Contractor's Proposal/Supplier Responses, a copy thereof being attached to and made a part of this Contract;

NOW, THEREFORE, in consideration of the sums to be paid to the Contractor and the mutual covenants herein contained, the Contractor and the County have agreed and hereby agree as follows:

1. The Contractor agrees to (a) furnish all tools, equipment, supplies, superintendence, transportation, and other accessories, services, and facilities; (b) furnish all materials, supplies, and equipment specified to be incorporated into and form a permanent part of the complete work; (c) provide and perform all necessary labor in a substantial and workmanlike manner and in accordance with the provisions of the Contract Documents; and (d) execute and complete all Work included in and covered by the County's award of this Contract to the Contractor, such award being based on the acceptance by the County of the Contractor's Proposal, or part thereof, as follows:

Agreement to full proposal with Enhanced Menus and revisions as shown in Exhibits A, B & C

2. The County agrees to pay to the Contractor for the performance of the Work embraced in this Contract, the Contractor agrees to accept as full compensation therefore, the following sums and prices for all Work covered by and included in the Contract award and designated above, payment thereof to be made in the manner provided by the County:

The County will pay for products/service, according to the Enhanced Menu Pricing and delivery rate as listed in the Contractors Proposal/Supplier Response and Exhibits A & B (Mental Health Crisis Center Enhanced Meals @ \$1.63/each and Youth Service Center Enhanced Meals @ \$2.15/each and delivery to Crisis Center & Youth Service Center @ \$825.00/month per facility), a copy thereof being attached to and made a part of this Contract. The County shall order on an as-needed basis for the duration of the contract. The estimated cost of products or services for County agencies shall not exceed \$ 5,700,000.00 during the contract term without approval by the Board of Commissioners.

3. Equal Employment Opportunity. In connection with the carrying out of this project, the contractor shall not discriminate against any employee or applicant for employment because of race, color, religion, sex, national origin, ancestry, disability, age or marital status. The Contractor will take affirmative action to ensure that applicants are employed, and that employees are treated during employment, without regard to their race, color, religion, sex, national origin, ancestry, disability, age or marital status. Such action shall include, but not be limited to, the following: employment, upgrading, demotion or transfer; recruitment or recruitment advertising; layoff or termination; rates of pay or other compensation; and selection for training, including apprenticeship.

4. E-Verify. In accordance with Neb. Rev. Stat. 4-108 through 4-114, the contractor agrees to register with and use a federal immigration verification system, to determine the work eligibility status of new employees performing services within the state of Nebraska. A federal immigration verification system means the electronic verification of the work authorization program of the Illegal Immigration Reform and Immigrant Responsibility Act of 1996, 8 U.S.C. 1324 a, otherwise known as the E-Verify Program, or an equivalent federal program designated by the United States Department of Homeland Security or other federal agency authorized to verify the work eligibility status of a newly hired employee pursuant to the Immigration Reform and Control Act of 1986. The Contractor shall not discriminate against any employee or applicant for employment to be employed in the performance of this section pursuant to the requirements of state law and 8 U.S.C.A 1324b. The contractor shall require any subcontractor to comply with the provisions of this section.
5. GUARANTEE: A performance bond in the full amount of the contract shall be required for this contract. This bond shall remain in effect during the guarantee period as stated in the specifications. Once the project is completed, the contractor may submit a maintenance bond in place of the performance bond.
6. Termination. This Contract may be terminated by the following:
 - 6.1) Termination for Convenience. Either party may terminate this Contract upon thirty (30) days written notice to the other party for any reason without penalty.
 - 6.2) Termination for Cause. The County may terminate the Contract for cause if the Contractor:
 - 6.2.1) Refuses or fails to supply the proper labor, materials and equipment necessary to provide services and/or commodities.
 - 6.2.2) Disregards Federal, State or local laws, ordinances, regulations, resolutions or orders.
 - 6.2.3) Otherwise commits a substantial breach or default of any provision of the Contract Document. In the event of a substantial breach or default the County will provide the Contractor written notice of said breach or default and allow the Contractor ten (10) days from the date of the written notice to cure such breach or default. If said breach or default is not cured within ten (10) days from the date of notice, then the contract shall terminate.
7. Independent Contractor. It is the express intent of the parties that this contract shall not create an employer-employee relationship. Employees of the Contractor shall not be deemed to be employees of the County and employees of the County shall not be deemed to be employees of the Contractor. The Contractor and the County shall be responsible to their respective employees for all salary and benefits. Neither the Contractor's employees nor the County's employees shall be entitled to any salary, wages, or benefits from the other party, including but not limited to overtime, vacation, retirement benefits, workers' compensation, sick leave or injury leave. Contractor shall also be responsible for maintaining workers' compensation insurance, unemployment insurance for its employees, and for payment of all federal, state, local and any other payroll taxes with respect to its employees' compensation.
8. Period of Performance. This Contract shall be effective February 1, 2015. The term of the Contract shall be a four (4) year term with the option to renew for one (1) additional four (4) year term upon written approval of both parties.
9. Assignment. Contractor shall not assign its duties and responsibilities under this Contract without the express written permission of the County.
10. The Contract Documents comprise the Contract, and consist of the following:
 1. Contract Terms
 2. Accepted Proposal/Supplier Response
 3. Exhibit A, B & C
 4. Addendums No. 1 - 4
 5. Special Provisions
 6. Specifications
 7. Menus
 8. Instructions to Bidders
 9. Insurance Requirements
 10. Sales Tax Exemption Form 13

The herein above mentioned Contract Documents form this Contract and are a part of the Contract as if hereto attached.

This Contract contains the complete and entire Contract between the parties and may not be altered or amended except in writing executed, making specific references to this Contract, by a duly authorized officer of the Contractor and by a duly authorized official of the County.

The Contractor and the Owners hereby agree that all the terms and conditions of this Contract shall be binding upon themselves, and their heirs, administrators, executors, legal and personal representatives, successors, and assigns.

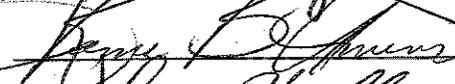
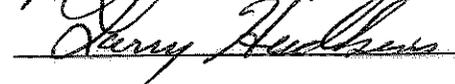
IN WITNESS WHEREOF, the Contractor and the Owners do hereby execute this contract.

EXECUTION BY LANCASTER COUNTY, NEBRASKA

Contract Approved as to Form:


Debra Johnson
Deputy Lancaster County Attorney

The Board of County Commissioners of Lancaster,
Nebraska

Schorr Absent

Avery Absent

dated 2/3/2015

EXECUTION BY CONTRACTOR

Catering By Marlin's, Inc.

dba CBM Managed Services

Name of Corporation

500 East 52nd Street N
Sioux Falls, SD 57104

(Address)

By: Shawn Syncha
Duly Authorized Official

Director/Vice President of
Legal Title of Official Corrections

IF A CORPORATION:

ATTEST:

Secretary

(SEAL)

IF OTHER TYPE OF ORGANIZATION:

Name of Organization

Type of Organization

(Address)

By: _____
Member

By: _____
Member

IF AN INDIVIDUAL:

Name

Address

Signature

PERFORMANCE BOND

CONTRACTOR (name and address):

Catering By Marlin's Inc.
DBA CBM Managed Services
500 E. 52nd Street North
Sioux Falls, SD 57104

OWNER (name and address):

Lancaster County, Nebraska
440 South 8th Street, Suite 200
Lincoln, NE 68508

CONSTRUCTION CONTRACT

Effective Date of the Agreement: 2/01/2015

Amount: \$1,005,310.00

Description (name and location): Bid Number 14-285: Food Service for Correctional Facilities, Lancaster County, Nebraska for the period 2/1/2015 through 1/31/2016

SURETY (name and address of principal place of business):

The Guarantee Company Of North America USA
1 Towne Square, Ste. 1470

Southfield, MI 48076

BOND

Bond Number: 16117017

Date (not earlier than the Effective Date of the Agreement of the Construction Contract): 1/30/2015

Amount: \$200,000.00 (TWO HUNDRED THOUSAND AND 00/100)

Modifications to this Bond Form: None See Paragraph 16

Surety and Contractor, intending to be legally bound hereby, subject to the terms set forth below, do each cause this Performance Bond to be duly executed by an authorized officer, agent, or representative.

CONTRACTOR AS PRINCIPAL

SURETY

Catering By Marlin's Inc. DBA CBM Managed Services (seal)

Contractor's Name and Corporate Seal

By: Stephanie Richter
Signature

Stephanie Richter
Print Name

Vice-President
Title

Attest: Naomi C. McLaughlin
Signature

Director of Sales
Title

The Guarantee Company Of North America USA (seal)

Surety's Name and Corporate Seal

By: [Signature]
Signature (attach power of attorney)

Jonathan Pate
Print Name

Attorney-in-Fact
Title

Attest: [Signature]
Signature

Witness
Title

Notes: (1) Provide supplemental execution by any additional parties, such as joint venturers. (2) Any singular reference to Contractor, Surety, Owner, or other party shall be considered plural where applicable.

1. The Contractor and Surety, jointly and severally, bind themselves, their heirs, executors, administrators, successors, and assigns to the Owner for the performance of the Construction Contract, which is incorporated herein by reference.

2. If the Contractor performs the Construction Contract, the Surety and the Contractor shall have no obligation under this Bond, except when applicable to participate in a conference as provided in Paragraph 3.

3. If there is no Owner Default under the Construction Contract, the Surety's obligation under this Bond shall arise after:

3.1 The Owner first provides notice to the Contractor and the Surety that the Owner is considering declaring a Contractor Default. Such notice shall indicate whether the Owner is requesting a conference among the Owner, Contractor, and Surety to discuss the Contractor's performance. If the Owner does not request a conference, the Surety may, within five (5) business days after receipt of the Owner's notice, request such a conference. If the Surety timely requests a conference, the Owner shall attend. Unless the Owner agrees otherwise, any conference requested under this Paragraph 3.1 shall be held within ten (10) business days of the Surety's receipt of the Owner's notice. If the Owner, the Contractor, and the Surety agree, the Contractor shall be allowed a reasonable time to perform the Construction Contract, but such an agreement shall not waive the Owner's right, if any, subsequently to declare a Contractor Default;

3.2 The Owner declares a Contractor Default, terminates the Construction Contract and notifies the Surety; and

3.3 The Owner has agreed to pay the Balance of the Contract Price in accordance with the terms of the Construction Contract to the Surety or to a contractor selected to perform the Construction Contract.

4. Failure on the part of the Owner to comply with the notice requirement in Paragraph 3.1 shall not constitute a failure to comply with a condition precedent to the Surety's obligations, or release the Surety from its obligations, except to the extent the Surety demonstrates actual prejudice.

5. When the Owner has satisfied the conditions of Paragraph 3, the Surety shall promptly and at the Surety's expense take one of the following actions:

5.1 Arrange for the Contractor, with the consent of the Owner, to perform and complete the Construction Contract;

5.2 Undertake to perform and complete the Construction Contract itself, through its agents or independent contractors;

5.3 Obtain bids or negotiated proposals from qualified contractors acceptable to the Owner for a contract for performance and completion of the Construction Contract, arrange for a contract to be prepared for execution by the Owner and a contractor selected with the Owners concurrence, to be secured with performance and payment bonds executed by a qualified surety equivalent to the bonds issued on the Construction Contract, and pay to the Owner the amount of damages as described in Paragraph 7 in excess of the Balance of the Contract Price incurred by the Owner as a result of the Contractor Default; or

5.4 Waive its right to perform and complete, arrange for completion, or obtain a new contractor, and with reasonable promptness under the circumstances:

5.4.1 After investigation, determine the amount for which it may be liable to the Owner and, as soon as practicable after the amount is determined, make payment to the Owner; or

5.4.2 Deny liability in whole or in part and notify the Owner, citing the reasons for denial.

6. If the Surety does not proceed as provided in Paragraph 5 with reasonable promptness, the Surety shall be deemed to be in default on this Bond seven days after receipt of an additional written notice from the Owner to the Surety demanding that the Surety perform its obligations under this Bond, and the Owner shall be entitled to enforce any remedy available to the Owner. If the Surety proceeds as provided in Paragraph 5.4, and the Owner refuses the payment or the Surety has denied liability, in whole or in part, without further notice the Owner shall be entitled to enforce any remedy available to the Owner.

7. If the Surety elects to act under Paragraph 5.1, 5.2, or 5.3, then the responsibilities of the Surety to the Owner shall not be greater than those of the Contractor under the Construction Contract, and the responsibilities of the Owner to the Surety shall not be greater than those of the Owner under the Construction Contract. Subject to the commitment by the Owner to pay the Balance of the Contract Price, the Surety is obligated, without duplication for:

7.1 the responsibilities of the Contractor for correction of defective work and completion of the Construction Contract;

7.2 additional legal, design professional, and delay costs resulting from the Contractor's Default, and resulting from the actions or failure to act of the Surety under Paragraph 5; and

7.3 liquidated damages, or if no liquidated damages are specified in the Construction Contract, actual damages caused by delayed performance or non-performance of the Contractor.

8. If the Surety elects to act under Paragraph 5.1, 5.3, or 5.4, the Surety's liability is limited to the amount of this Bond.

9. The Surety shall not be liable to the Owner or others for obligations of the Contractor that are unrelated to the Construction Contract, and the Balance of the Contract Price shall not be reduced or set off on account of any such unrelated obligations. No right of action shall accrue on this Bond to any person or entity other than the Owner or its heirs, executors, administrators, successors, and assigns.

10. The Surety hereby waives notice of any change, including changes of time, to the Construction Contract or to related subcontracts, purchase orders, and other obligations.

11. Any proceeding, legal or equitable, under this Bond may be instituted in any court of competent jurisdiction in the location in which the work or part of the work is located and shall be instituted within two years after a declaration of Contractor Default or within two years after the Contractor ceased working or within two years after the Surety refuses or fails to perform its obligations under this Bond, whichever occurs first. If the provisions of this paragraph are void or prohibited by law, the minimum periods of limitations available to sureties as a defense in the jurisdiction of the suit shall be applicable.

12. Notice to the Surety, the Owner, or the Contractor shall be mailed or delivered to the address shown on the page on which their signature appears.

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

14. Definitions

14.1 Balance of the Contract Price: The total amount payable by the Owner to the Contractor under the Construction Contract after all proper adjustments have been made including allowance for the Contractor for any amounts received or to be received by the Owner in settlement of insurance or other claims for damages to which the Contractor is entitled, reduced by all valid and proper payments made to or on behalf of the Contractor under the Construction Contract.

14.2 Construction Contract: The agreement between the Owner and Contractor identified on the cover page, including all Contract Documents and changes made to the agreement and the Contract Documents.

14.3 Contractor Default: Failure of the Contractor, which has not been remedied or waived, to perform or otherwise to comply with a material term of the Construction Contract.

14.4 Owner Default: Failure of the Owner, which has not been remedied or waived, to pay the Contractor as required under the Construction Contract or to perform and complete or comply with the other material terms of the Construction Contract.

14.5 Contract Documents: All the documents that comprise the agreement between the Owner and Contractor.

15. If this Bond is issued for an agreement between a contractor and subcontractor, the term Contractor in this Bond shall be deemed to be Subcontractor and the term Owner shall be deemed to be Contractor.

16. Modifications to this Bond are as follows:

ACKNOWLEDGMENT OF PRINCIPAL (Individual)

State of _____)
County of _____)

On this _____ day of _____, in the year _____, before me personally come(s) _____, to me known and known to me to be the person(s) who (is) (are) described in and executed the foregoing instrument and acknowledge(s) to me that ___ he ___ executed the same.

Notary Public

ACKNOWLEDGMENT OF PRINCIPAL (Partnership)

State of _____)
County of _____)

On this _____ day of _____, in the year _____, before me personally come(s) _____, a member of the co-partnership of _____ to me known and known to me to be the person who is described in and executed the foregoing instrument and acknowledges to me that he executed the same as for the act and deed of the said co-partnership.

Notary Public

ACKNOWLEDGMENT OF PRINCIPAL (Corporation)

State of South Dakota)
County of Minnehaha)

On this 2nd day of February, in the year 2015, before me personally come(s) Stephanie Richter to me known, who, being duly sworn, deposes and says that he is the Vice-President of the Catering by Marlin's, Inc. dba CBM Managed services the corporation described in and which executed the foregoing instrument; that he knows the seal of the said corporation; the seal affixed to the said instrument is such corporate seal; that it was so affixed by the order of the Board of Directors of said corporation; and that he signed his name thereto by like order.

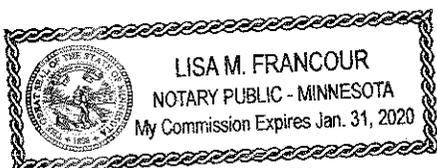


Jennifer L. Zabel
Notary Public My Commission Expires Oct. 1, 2020

ACKNOWLEDGMENT OF SURETY

State of Minnesota)
County of Dakota)

On this 30th day of January, in the year 2015, before me personally come(s) Jonathan Pate, Attorney(s)-in-Fact of The Guarantee Company Of North America USA with whom I am personally acquainted, and who, being by me duly sworn, says that he is (are) the Attorney(s)-in-Fact of The Guarantee Company Of North America USA company described in and which executed the within instrument; that he know(s) the corporate seal of such company; and that seal affixed to the within instrument is such corporate seal and that it was affixed by order of the Board of Directors of said company, and that he signed said instrument as Attorney(s)-in-Fact of the said company by like order.



Lisa M. Francour
Notary Public



THE GUARANTEE COMPANY OF NORTH AMERICA USA
Southfield, Michigan

POWER OF ATTORNEY

KNOW ALL BY THESE PRESENTS: That THE GUARANTEE COMPANY OF NORTH AMERICA USA, a corporation organized and existing under the laws of the State of Michigan, having its principal office in Southfield, Michigan, does hereby constitute and appoint

Jonathan Pate, Thomas M. Lahl, Thomas G. Kemp, Jennifer M. Boyles
Pate Bonding, Inc.

its true and lawful attorney(s)-in-fact to execute, seal and deliver for and on its behalf as surety, any and all bonds and undertakings, contracts of indemnity and other writings obligatory in the nature thereof, which are or may be allowed, required or permitted by law, statute, rule, regulation, contract or otherwise.

The execution of such instrument(s) in pursuance of these presents, shall be as binding upon THE GUARANTEE COMPANY OF NORTH AMERICA USA as fully and amply, to all intents and purposes, as if the same had been duly executed and acknowledged by its regularly elected officers at the principal office.

The Power of Attorney is executed and may be certified so, and may be revoked, pursuant to and by authority of Article IX, Section 9.03 of the By-Laws adopted by the Board of Directors of THE GUARANTEE COMPANY OF NORTH AMERICA USA at a meeting held on the 31st day of December, 2003. The President, or any Vice President, acting with any Secretary or Assistant Secretary, shall have power and authority:

- 1. To appoint Attorney(s)-in-fact, and to authorize them to execute on behalf of the Company, and attach the Seal of the Company thereto, bonds and undertakings, contracts of indemnity and other writings obligatory in the nature thereof; and
- 2. To revoke, at any time, any such Attorney-in-fact and revoke the authority given, except as provided below
- 3. In connection with obligations in favor of the Florida Department of Transportation only, it is agreed that the power and authority hereby given to the Attorney-in-Fact includes any and all consents for the release of retained percentages and/or final estimates on engineering and construction contracts required by the State of Florida Department of Transportation. It is fully understood that consenting to the State of Florida Department of Transportation making payment of the final estimate to the Contractor and/or its assignee, shall not relieve this surety company of any of its obligations under its bond.
- 4. In connection with obligations in favor of the Kentucky Department of Highways only, it is agreed that the power and authority hereby given to the Attorney-in-Fact cannot be modified or revoked unless prior written personal notice of such intent has been given to the Commissioner - Department of Highways of the Commonwealth of Kentucky at least thirty (30) days prior to the modification of revocation.

Further, this Power of Attorney is signed and sealed by facsimile pursuant to resolution of the Board of Directors of the Company adopted at a meeting duly called and held on the 6th day of December 2011, of which the following is a true excerpt:

RESOLVED that the signature of any authorized officer and the seal of the Company may be affixed by facsimile to any Power of Attorney or certification thereof authorizing the execution and delivery of any bond, undertaking, contracts of indemnity and other writings obligatory in the nature thereof, and such signature and seal when so used shall have the same force and effect as though manually affixed.

IN WITNESS WHEREOF, THE GUARANTEE COMPANY OF NORTH AMERICA USA has caused this instrument to be signed and its corporate seal to be affixed by its authorized officer, this 23rd day of February, 2012.



THE GUARANTEE COMPANY OF NORTH AMERICA USA

Stephen C. Ruschak, Vice President

Randall Musselman, Secretary

STATE OF MICHIGAN
County of Oakland

On this 23rd day of February, 2012 before me came the individuals who executed the preceding instrument, to me personally known, and being by me duly sworn, said that each is the herein described and authorized officer of The Guarantee Company of North America USA; that the seal affixed to said instrument is the Corporate Seal of said Company; that the Corporate Seal and each signature were duly affixed by order of the Board of Directors of said Company.



Cynthia A. Takai
Notary Public, State of Michigan
County of Oakland
My Commission Expires February 27, 2018
Acting in Oakland County

IN WITNESS WHEREOF, I have hereunto set my hand at The Guarantee Company of North America USA offices the day and year above written.

I, Randall Musselman, Secretary of THE GUARANTEE COMPANY OF NORTH AMERICA USA, do hereby certify that the above and foregoing is a true and correct copy of a Power of Attorney executed by THE GUARANTEE COMPANY OF NORTH AMERICA USA, which is still in full force and effect.

IN WITNESS WHEREOF, I have thereunto set my hand and attached the seal of said Company this 30th day of January, 2015.



Randall Musselman, Secretary



December 16, 2014

Mr. Bob Walla
Assistant Purchasing Agent
City of Lincoln/Lancaster County
440 S 8th Street, Suite 200
Lincoln, NE 68508

Re: Lancaster County RFP 14-285, Correction Foodservice
Mental Health Crisis Center Meals

Mr. Walla:

CBM Managed Services respectfully submits the following price per meal for meals at the Mental Health Crisis Center in response to Lancaster County RFP 14-285, Correction Foodservice:

- Proposal Menu price per meal: \$1.16
- Enhanced Menu price per meal: \$1.63

Please let me know if anything else is needed.

On behalf of the CBM Team,
CBM MANAGED SERVICES

Naomi C. McLaughlin
Naomi C. McLaughlin
Director of Sales and Marketing
(605) 444-5071 Direct Office
Naomi.McLaughlin@CBMManagedServices.com



January 6, 2015

Mr. Robert Walla
Assistant Purchasing Agent
City of Lincoln/Lancaster County
440 So. 8th Street, Suite 200
Lincoln, NE 68506
Email: rwalla@lincoln.ne.gov

Re: Proposal Questions

Mr. Walla:

CBM Managed Services respectfully submits the following information per your request on January 6, 2015.

1. How will your company ensure that proper food temperatures and portion sizes are communicated with the satellite locations? Temps and portion sizes are both recorded on the production sheet that travels with the food and a copy can be made for the site to keep. Each pan of food is wrapped in foil to retain heat. On the top of the foil, we write the item name, serving utensil to use and total portions per pan so the end user will know the proper portions. The employee that receives the food will sign the production sheet to ensure proper delivery was made.
2. On the enhanced menu,
 - a. Can the YSC have some fresh fruit instead of canned fruit every day (or a mix of canned and fresh fruit on different days)? Yes, however minor adjustments would need to be made to the menu to ensure the daily calories are still above 3200 calories. What's the variety of these for the menu? Variety will be based on seasonal availability. Options could include apples, oranges, pineapple, peaches, pears, mixed fruit, applesauce, fruit cocktail and more upon availability.
 - b. Toasted oats – 5 days a week. Are these different kinds of toasted oats or the same thing every day it's served? They are the same each day. Other options are available such as rice krispies, corn flakes, bran flakes, cocoa munchies, oatmeal and others based on availability. Cereal served on the YSC menu must be whole grain to comply with USDA School Breakfast Program Guidelines. Options could include shredded mini wheats, cinnamon toasters, bran flakes, and oatmeal. CBM is willing to discuss any suggested changes the county would like to see.
 - c. Why are there more fresh fruit and 100% juices listed in the Proposal Menu than on the Enhanced Menu which costs more? The Enhanced Menu and the Proposal Menu have the same number of fruit servings per day. The Proposal Menu fruit rotation is similar to what we currently provide. The Enhanced Menu mimics more of what the Jail Enhanced Menu would provide. CBM is willing to discuss and suggest changes the county would like to see.
3. Your proposal states that 'program that utilizes fresh, high quality foods' – what's the food grades on the items you serve? Product grades follow the specifications in section 19.3.2 of the RFP.

CBM Managed Services • 500 East 52nd Street North • Sioux Falls, SD 57104
Phone (605) 335-0825 • Fax (605) 977-1836
www.cbmmanagementservices.com



4. How often do you revise your menus? Standard revisions are twice per year for Fall/Winter and Spring/Summer. More revisions are options based on the county's request.

The current difference in the meal cost with delivery between the ADF and YSC meals is .60/meal. The proposed new pricing increases the cost difference to .82/meal. Your meal cost for the ADF was decreased by .24/meal for the Enhanced Menu while the gap widened for meals at the YSC and Crisis Center.

Would you consider reducing the delivery cost for the YSC and the Crisis Center from \$915 down to \$825 per month and the meal cost for the YSC using the 3200 cal. Enhanced Menu down to \$2.05 per meal from the \$2.25 proposed? CBM Managed Services is willing to reduce the delivery cost provided the fuel price remains below \$4.00 per gallon. Our goal is to provide the best quality of product and service to your facility, we are willing to provide juvenile meals at \$2.15 per meal for the Enhanced Menu.

Let us know if anything further is needed.

On behalf of the CBM Team,
CBM MANAGED SERVICES

A handwritten signature in black ink that reads 'Naomi McLaughlin'.

Naomi McLaughlin
Director of Sales and Marketing
(605) 444-5071 Direct Office
Naomi.McLaughlin@CBMManagedServices.com



December 23, 2014

Mr. Robert Walla
Assistant Purchasing Agent
City of Lincoln/Lancaster County
440 So. 8th Street, Suite 200
Lincoln, NE 68508
Email: rwalla@lincoln.ne.gov

Re: Proposal Request

Mr. Walla:

CBM Managed Services respectfully submits the following information per your request on December 22, 2014.

YSC Proposal Menu
Price Per Meal: \$2.00

YSC Enhanced Menu
Price Per Meal: \$2.25

Please see attached menus.

Let us know if anything further is needed.

On behalf of the CBM Team,
CBM MANAGED SERVICES

Naomi McLaughlin

Naomi McLaughlin
Director of Sales and Marketing
(605) 444-5071 Direct Office
Naomi.McLaughlin@CBMManagedServices.com

Week 1

Lancaster Co NE YSC Enhanced Menu

11 December 2014

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
B R E A K F A S T	100% Juice 1 each Canned Fruit 1/2 cup Whole Wheat 10" Tortilla 1 each Scrambled Eggs 1 #12 sc Hashbrowns 1/2 cup Salsa 2 oz Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Toasted Oats 1 cup Breakfast Patty 1 oz 1 each Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Toasted Oats 1 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Oatmeal 1 cup Hard Boiled Egg 1 each Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	100% Juice 1 each Canned Fruit 1/2 cup Toasted Oats 1 cup Breakfast Patty 1 each Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Toasted Oats 1 cup Fried Egg 1 each Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	100% Juice 1 each Canned Fruit 1/2 cup Toasted Oats 1 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz
	L U N C H	Taco of: Mexican Taco Meat 3.2 oz Refined Beans 1/2 cup Salsa 2 oz Shredded Lettuce 1 cup Whole Wheat 10" Tortilla 1 each Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Turkey 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Broccoli 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Hot Sandwich of: Charbroil Patty 3 oz 1 each Pickle Chips 3 each Mustard PC 1 each Ketchup PC 1 each Whole Wheat Bread 2 slice German Potato Salad 3/4 cup Boiled Beans 1/2 cup Carrots 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Hot Sandwich of: Sloppy Joe 3.2 oz Pickle Chips 3 each Whole Wheat Bread 2 slice Peas 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Spanish Rice Casserole 10 oz Peas & Carrots 1 cup Whole Wheat Bread 1 slice Butter Blend PC 1 each Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: T Ham 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Mixed Vegetables 1/2 cup Stewed Tomatoes 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz
D I N N E R		Turkey Pot Pie 14 oz Mixed Vegetables 1/2 cup Biscuit 1/48 2 each Margarine PC 2 each Chocolate Cake 1/48 1 piece Chocolate Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Hot Dog of: Turkey Hot Dog 10/1 2 each Ketchup PC 3 each Mustard PC 2 each HM Hot Dog Bun 2 each French Fries 1 cup Corn 1/2 cup Sugar Cookie 2oz 2 each Drink Mix w/Vit A,D,&Ca 1 each	Meatball Grinder 1 each Tomato Sauce 2 fl oz Mashed Potatoes 1 cup Green Beans 1/2 cup Bread 2 slice Margarine PC 2 each Vanilla Pudding 1/2 cup Drink Mix w/Vit A,D,&Ca 1 each	T. Ham & Beans 12 oz Corn 1/2 cup Cornbread 1/48 1 piece Margarine PC 2 each Spice Bar 1/48 1 piece White Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Hot Sandwich of: Breaded Fish Patty 4 oz 1 each Tantar Sauce PC 1 each HM Hamburger Bun 1 each Macaroni & Cheese 1.25 cup Broccoli 1/2 cup Apple Cake 1/48 1 each White Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Italian Meat Sauce 3/4 cup Over Pasta 1 cup Carrots 1/2 cup Bread 2 slices Margarine PC 2 each Pumpkin Bar 1/48 1 piece Drink Mix w/Vit A,D,&Ca 1 each
	S N A C K	Peanut Butter & Jelly PC 1 each Whole Wheat Bread 2 slice Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Corn Chips 1 oz Fresh Apple 1 each Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Spack Peanut Butter & Jelly PC 1 each Whole Wheat Bread 2 slice Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Corn Chips 1 oz Fresh Apple 1 each Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz

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CBM Dietitian Signature:  RD, LMNT



Week 2

Lancaster Co NE YSC Enhanced Menu

11 December 2014

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	Canned Fruit 1 cup Toasted Oats 1 cup Hash Browns 1/2 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Bran Flakes 1 cup Hard Boiled Egg 1 each Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	100% Juice 1 each Canned Fruit 1/2 cup Oatmeal 1 cup T. Ham 1 oz Whole Wheat Bread 1 slice Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Toasted Oats 1 cup Breakfast Patty 1 each Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	100% Juice 1 each Canned Fruit 1/2 cup Bran Flakes 1 cup Fried Egg 1 each Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Toasted Oats 1 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	100% Juice 1 each Canned Fruit 1/2 cup Bran flakes 1 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz
	LUNCH	Nachos of: Mexican Taco Meat 3 2 oz. Tortilla Chips 1 oz WG Mexican Rice 1/2 cup Cheese Sauce 1 fl oz Salsa 2 oz Peas 1/2 cup Carrots 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Turkey 2 oz Imit Cheese Slice 2 slice Whole Wheat Bread 2 slice Carrots 1 cup Sand Salad Dressing 1 each Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Hot Sandwich of: Charbroil Patty 3 oz 1 each BBQ Sauce 1 oz Pickle Chips 3 each Whole Wheat Bread 2 slice Boiled Beans 1/2 cup Broccoli 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Hot Sandwich of: Pizza Joes 4 oz Whole Wheat Bread 2 slice Green Beans 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Chili 10 oz Cheese Sauce 1 fl oz Baked Potato 1 each Carrots 1/2 cup Whole Wheat Bread 2 slice Butter Blend PC 1 each Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	T. Ham 2 oz Herb Roasted Potato 1 cup Boiled Beans 1/2 cup Carrots 1/2 cup Whole Wheat Bread 2 slice Butter Blend PC 1 each Canned Fruit 1 cup Skim or 1% Milk 8 fl oz
DINNER		Chili 10 oz French Fries 1 cup Green Beans 1/2 cup Cornbread 1/48 1 each Margarine PC 2 each Ketchup PC 1 each Cinnamon Roll 1 each Drink Mix w/Vit A,D,&Ca 1 each	Hot Dog of: Smoked Sausage 2 each Mustard PC 2 each Hot Dog Bun 2 each BBQ Beans 1 cup Mixed Vegetables 1/2 cup Fruit 1/2 cup Marble Cake 1/48 1 each Chocolate Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Meatloaf 3 oz Tomato Gravy 2 fl oz Mashed Potatoes 1 cup Corn 1/2 cup HM Dinner Roll 1 each Margarine PC 2 each Pumpkin Bar 1/48 1 each Drink Mix w/Vit A,D,&Ca 1 each	Turkey & Noodle Cass 12 oz Corn 1/2 cup HM Dinner Roll 2 each Margarine PC 2 each Cookie Bar 1/48 1 each Chocolate Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Baked Chicken 1 each Poultry Gravy 2 fl oz Fluffy Rice 1 cup Mixed Vegetables 1/2 cup HM Bread 2 slice Margarine PC 2 each Yellow Cake 1/48 1 each White Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Beef a Roni 12 oz Corn 1/2 cup HM Bread 2 slice Margarine PC 2 each Spice Bar 1/48 1 each White Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each
	SNACK	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Corn Chips 1 oz Fresh Apple 1 each Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Peanut Butter & Jelly PC 1 each Whole Wheat Bread 2 slice Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Corn Chips 1 oz Fresh Apple 1 each Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Peanut Butter & Jelly PC 1 each Whole Wheat Bread 2 slice Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz

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CBM Dietitian Signature:

[Handwritten Signature] RD, LWNT



Week 3

Lancaster Co NE YSC Enhanced Menu

11 December 2014

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	Canned Fruit 1 cup Toasted Oats 1 cup Fried Eggs 1 each Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Oatmeal 1 cup T. Ham 1 oz Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	100% Juice 1 each Canned Fruit 1/2 cup Toasted Oats 1 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	100% Juice 1 each Canned Fruit 1/2 cup Tortilla 10" WG 1 each Scrambled Eggs 1/3 cup Hashbrowns 1/2 cup Salsa 2 oz Skim or 1% Milk 8 fl oz	100% Juice 1 each Canned Fruit 1/2 cup Toasted Oats 1 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Bran Flakes 1 cup Breakfast Patty 1 each Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	100% Juice 1 each Canned Fruit 1/2 cup Toasted Oats 1 cup Scrambled Eggs 1/3 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz
	LUNCH	Taco of: Mexican Taco Meat 3.2 oz Imit. Shredded Cheese 1 oz Salsa 2 oz Lettuce Shredded 1 cup Whole Wheat 10" Tortilla 1 each WG Mexican Rice 1/2 cup Mexican Corn 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Turkey 2 oz Imit. Cheese Slice 2 slice Mustard PC 1 each Whole Wheat Bread 2 slice Corn 1/2 cup Carrots 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Hot Sandwich of: Charbroil Patty 3 oz 1 each Cheese Slice 1 slice Pickle Chips 3 each Mustard PC 1 each Ketchup PC 2 each Whole Wheat Bread 2 slice Boiled Beans 1/2 cup Green Beans 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Hot Sandwich of: Sloppy Joes 3.2 oz BBQ Sauce 1 oz Pickle Chips 3 each Whole Wheat Bread 2 slice Corn 1/2 cup Broccoli 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Cheese Slice 4 slice Whole Wheat Bread 2 slice French Fries 1 cup Carrots 1/2 cup Ketchup PC 1 each Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Turkey 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Mexican Beans 1/2 cup Mexican Corn 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz
DINNER		Turkey a la King 8 oz over Fluffy Rice 1 cup Peas 1/2 cup Biscuit 1/48 1 each Margarine PC 2 each Pumpkin Bar 1/48 1 each Drink Mix w/Vit A,D,&Ca 1 each	Bierock 1 each Carrot Pineapple Salad 1 cup Turnip Greens 1/2 cup Honey Mustard Sauce 1 each Brownie 1/48 1 each Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Salisbury 3 oz Brown Gravy 2 fl oz Mashed Potatoes 1 cup Mixed Vegetables 1/2 cup HM Dinner Roll 2 each Margarine PC 2 each Cinnamon Muffin 1/48 1 each Drink Mix w/Vit A,D,&Ca 1 each	Chicken Fried Rice 12 oz Tropical Colestlaw 1 cup Peas 1/2 cup Cornbread 1/48 2 each Margarine PC 2 each Cookie Bar 1/48 1 each Chocolate Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Hot Sandwich of: Breaded Fish Patty 4oz 1 each Tartar Sauce PC 1 each HM Hamburger Bun 1 each Macaroni & Cheese 1.5 cup Green Beans 1/2 cup Fruit 1/2 cup White Cake 1/48 1 each White Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Swedish Meatballs 6 each over Pasla 1 cup Peas 1/2 cup HM Bread 2 slice Margarine PC 2 each Spica Bar 1/48 1 each White Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each
	SNACK	Corn Chips 1 oz Fresh Apple 1 each Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Peanut Butter & Jelly PC 1 each Whole Wheat Bread 2 slice Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Corn Chips 1 oz Fresh Apple 1 each Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Peanut Butter & Jelly PC 1 each Whole Wheat Bread 2 slice Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz

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CBM Dietitian Signature: _____

[Handwritten Signature] @ LMNT



Week 4

Lancaster Co NE YSC Enhanced Menu

11 December 2014

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
BREAKFAST	Canned Fruit 1 cup Toasted Oats 1 cup	100% Juice 1 each Canned Fruit 1/2 cup Toasted Oats 1 cup Scrambled Eggs 1/3 cup	Canned Fruit 1 cup Bran flakes 1 cup Breakfast Patty 1 each	Canned Fruit 1 cup Oatmeal 1 cup Fried Egg 1 each	100% Juice 1 each Canned Fruit 1/2 cup Bran flakes 1 cup Breakfast Patty 1 each	Canned Fruit 1 cup Bran flakes 1 cup Hard Boiled Egg 1 each	100% Juice 1 each Canned Fruit 1/2 cup Bran flakes 1 cup	100% Juice 1 each Canned Fruit 1/2 cup Bran flakes 1 cup Home Fried Potatoes 1/2 cup
	Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz
LUNCH	Nachos of: Mexi Taco Meat 3.2 oz imit Shredded Cheese 1/2 oz Salsa 2 oz Lettuce Shredded 1 cup Corn Chips 1 oz WG Mexican Rice 1/2 cup Mexican Corn 1/2 cup	Sandwich of: T. Ham 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Peas & Carrots 1 cup	Hot Sandwich of: Charbroil Patty 3 oz 1 each Pickle Chips 3 each Mustard PC 1 each Ketchup PC 1 each Whole Wheat Bread 2 slice Boiled Beans 1/2 cup Tator Tots 1/2 cup Carrots 1/2 cup	Hot Sandwich of: BBQ Turkey 4 oz Whole Wheat Bread 2 slice Corn 1/2 cup Broccoli 1/2 cup	Chili Con Carne 3/4 cup Tator Tots 1 cup Stewed Tomatoes 1/2 cup Whole Wheat Bread 2 slice	Sandwich of: Turkey 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Boiled Beans 1/2 cup Mixed Vegetables 1/2 cup	Turkey 2 oz Brown Rice 1/2 cup Peas & Carrots 1/2 cup Fried Cabbage 1/2 cup Whole Wheat Bread 1 slice Butter Blend PC 1 each Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	
	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz
DINNER	Turkey & Gravy 10 oz over Fluffy Rice 1 cup Broccoli 1/2 cup Biscuit 1/48 2 each Margarine PC 2 each Sugar Cookie 2oz 1 each Drink Mix w/Vit A,D,&Ca 1 each	Hot Dog of: Smoked Sausage S/1 2 each BBQ Sauce 1 fl oz HM Hot Dog Bun 2 each Macaroni & Cheese 1.25 cup Fried Cabbage 1/2 cup Snickerdoodle Cookie 2oz 1 each Drink Mix w/Vit A,D,&Ca 1 each	Beef Stew 14 oz Mixed Vegetables 1/2 cup Fruit 1/2 cup HM Dinner Roll 2 each Margarine PC 2 each Brownie 1/48 1 each Chocolate Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Hot Sandwich of: Chicken Patty 3 oz 1 each imit. Cheese Slice 1 slice Mustard PC 1 each Sandwich Dressing PC 1 each HM Hamburger Bun 1 each Herb Roasted Potato 1 cup Mixed Vegetables 1/2 cup Oatmeal Cookie 2oz 1 each Drink Mix w/Vit A,D,&Ca 1 each	T. Ham Pocket 1 each Home Fried Potatoes 1.25 cup Corn 1/2 cup Ketchup PC 1 each Marble Cake 1/48 1 each Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Beef & Gravy 12 oz over Mashed Potatoes 1 cup Turnip Greens 1/2 cup HM Dinner Roll 2 each Margarine PC 2 each Cookie Bar 1/48 1 each Chocolate Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Chili Macaroni 14 oz Green Beans 1/2 cup HM Bread 2 slice Margarine PC 2 each Oatmeal Bar 1/48 2 each Frosting 1 oz Drink Mix w/Vit A,D,&Ca 1 each	
	Peanut Butter & Jelly PC 1 each Whole Wheat Bread 2 slice Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Corn Chips 1 oz Fresh Apple 1 each Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Peanut Butter & Jelly PC 1 each Whole Wheat Bread 2 slice Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Corn Chips 1 oz Fresh Apple 1 each Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Peanut Butter & Jelly PC 1 each Whole Wheat Bread 2 slice Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz

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CBM Dietitian Signature:

ABSL A, LMNT



Week 5

Lancaster Co NE YSC Enhanced Menu

11 December 2014

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
BREAKFAST	100% Juice 1 each Canned Fruit 1/2 cup Oatmeal 1 cup Fried Eggs 1 each T. Ham 1 oz Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Bran flakes 1 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Toasted Oats 1 cup Turkey Bologna 1 oz Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	100% Juice 1 each Fruit 1/2 cup Bran Flakes 1 cup Scrambled Eggs 1/3 cup Home Fried Potatoes 1/2 cup Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Toasted Oats 1 cup Breakfast Patty 1 each Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Bran flakes 1 cup Home Fried Potatoes 1/2 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz	100% Juice 1 each Canned Fruit 1/2 cup Toasted Oats 1 cup Hard Boiled Egg 1 each Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 2 each Skim or 1% Milk 8 fl oz
	Quesadilla of: Shredded Cheese 2 oz Salsa 2 oz Whole Grain 10" Tortilla 1 each Boiled Beans 1/2 cup Mexican Corn 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Beef Roast 2 oz Cheese Sauce 1 fl oz Whole Wheat Bread 2 slice Boiled Potatoes 1/2 cup Carrot Sticks 1/2 cup Buttermilk Ranch PC 1 each Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Hot Sandwich of: Turkey Bologna 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Peas 1/2 cup Boiled Beans 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Tator Tot Casserole 10 oz Cooked Vegetables 1 cup Whole Wheat Bread 2 slice Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Peanut Butter 2 oz Jelly PC 1 each Whole Wheat Bread 2 slice Cooked Vegetables 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Turkey 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Carrots 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Wrap of: T. Ham 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat 10" Tortilla 1 each Broccoli 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz
	LUNCH						
DINNER	Baked Chicken 2 each Poultry Gravy 2 fl oz Rice Pilaf 1 cup Peas 1/2 cup HM Bread 2 slice Margarine PC 2 each Chocolate Pudding 1/2 cup Drink Mix w/Vit A,D,&Ca 1 each	Beans & Rice w/Sausage 14 oz Lettuce Salad 1 cup Buttermilk Ranch PC 1 each Cornbread 1/48 2 each Margarine PC 2 each Fruit 1/2 cup Marble Cake 1/48 1 each Chocolate Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Meatloaf 3 oz Tomato Gravy 2 fl oz Home Fried Potatoes 1 cup Candied Carrots 1/2 cup HM Dinner Roll 1 each Margarine PC 2 each Ketchup PC 1 each Cinnamon Muffin 1/48 1 each White Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Hot Sandwich of: BBQ Chicken Patty 1 each Diced Onions 1 oz HM Bread 2 slice Scalloped Potatoes 1 cup Green Beans 1/2 cup White Cake 1/48 1 each White Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Tuna Casserole 14 oz Peas 1/2 cup Lettuce Salad 1/2 cup Buttermilk Ranch PC 1 each HM Dinner Roll 2 each Margarine PC 2 each Fruit 1/2 cup Yellow Cake 1/54 1 each Chocolate Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Turkey 5 oz Poultry Gravy 4 fl oz Bread Stuffing 1 cup Mashed Potatoes 1 cup Green Beans 1/2 cup Cornbread 1/48 1 each Margarine PC 2 each Apple Cake 1/48 1 each White Frosting 1/2 oz Drink Mix w/Vit A,D,&Ca 1 each	Ham 5 oz Au Grain Potatoes 1 cup Mixed Vegetables 1/2 cup Biscuit 1/48 2 each Margarine PC 2 each Pumpkin Bar 1/48 1 each Drink Mix w/Vit A,D,&Ca 1 each
	SNACK						
	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Corn Chips 1 oz Fresh Apple 1 each Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Peanut Butter & Jelly PC 1 each Whole Wheat Bread 2 slice Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Corn Chips 1 oz Fresh Apple 1 each Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Peanut Butter & Jelly PC 1 each Whole Wheat Bread 2 slice Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz	Tortilla Chips 2 oz Salsa 2 oz Cookie 2 oz 1 each Chocolate Skim Milk 8 fl oz

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CBM Dietitian Signature: _____

[Handwritten Signature]



Lancaster, NE YSC Enhanced Menu Nutrient Report-Breakdown By Week

Averages for Week 1

Menu	Calories (kcal)	Protein (gm)	% Cal. Pro (%)	Fat (gm)	% Cal. Fat (%)	SFA (gm)	% Cal. SFA (%)	Carbohydrate (gm)	% Cal. Carbs (%)	Dietary Fiber (gm)	Cholesterol (mg)	Calcium (mg)	Sodium (mg)	Iron (mg)	Vit A (IU)	Vit C (mg)	Vit D (IU)
Regular	3256	109.4+	13.3	98.8	27	25.93+	7.1	497.9	59.6	38.2+	290+	1788+	4958	26.32+	14735+	189+	722+

Averages for Week 2

Menu	Calories (kcal)	Protein (gm)	% Cal. Pro (%)	Fat (gm)	% Cal. Fat (%)	SFA (gm)	% Cal. SFA (%)	Carbohydrate (gm)	% Cal. Carbs (%)	Dietary Fiber (gm)	Cholesterol (mg)	Calcium (mg)	Sodium (mg)	Iron (mg)	Vit A (IU)	Vit C (mg)	Vit D (IU)
Regular	3287+	108.6+	13.2	94.8+	25.7	25.45+	6.9	514.6+	61.1	42.3+	231+	1762+	5230	27.98+	18488+	185+	712+

Averages for Week 3

Menu	Calories (kcal)	Protein (gm)	% Cal. Pro (%)	Fat (gm)	% Cal. Fat (%)	SFA (gm)	% Cal. SFA (%)	Carbohydrate (gm)	% Cal. Carbs (%)	Dietary Fiber (gm)	Cholesterol (mg)	Calcium (mg)	Sodium (mg)	Iron (mg)	Vit A (IU)	Vit C (mg)	Vit D (IU)
Regular	3291	105.6+	12.8	95.9+	26	24.94+	6.8	515.2	61.2	37.3+	283+	1748+	5067	25.92+	16093+	180+	724+

Averages for Week 4

Menu	Calories (kcal)	Protein (gm)	% Cal. Pro (%)	Fat (gm)	% Cal. Fat (%)	SFA (gm)	% Cal. SFA (%)	Carbohydrate (gm)	% Cal. Carbs (%)	Dietary Fiber (gm)	Cholesterol (mg)	Calcium (mg)	Sodium (mg)	Iron (mg)	Vit A (IU)	Vit C (mg)	Vit D (IU)
Regular	3270	109.7+	13.5	93.4+	25.6	25.32+	7	511.4	60.9	39.3+	235+	1707+	5388	27.29+	14758+	188+	717+

Averages for Week 5

Menu	Calories (kcal)	Protein (gm)	% Cal. Pro (%)	Fat (gm)	% Cal. Fat (%)	SFA (gm)	% Cal. SFA (%)	Carbohydrate (gm)	% Cal. Carbs (%)	Dietary Fiber (gm)	Cholesterol (mg)	Calcium (mg)	Sodium (mg)	Iron (mg)	Vit A (IU)	Vit C (mg)	Vit D (IU)
Regular	3266	111.9+	13.9	100.8	27.4	26.59+	7.3	492	58.7	37.9+	257+	1868+	5308	25.95+	16872+	172+	725+

Averages for Weeks 1-5

Menu	Calories (kcal)	Protein (gm)	% Cal. Pro (%)	Fat (gm)	% Cal. Fat (%)	SFA (gm)	% Cal. SFA (%)	Carbohydrate (gm)	% Cal. Carbs (%)	Dietary Fiber (gm)	Cholesterol (mg)	Calcium (mg)	Sodium (mg)	Iron (mg)	Vit A (IU)	Vit C (mg)	Vit D (IU)
Regular	3274+	109.0+	13.3	96.8+	26.4	25.65+	7	506.2+	60.3	39.0+	259+	1775+	5190	26.69+	16189+	183+	720+

Week 1

Lancaster Co, NE YSC Proposal Menu

11 December 14

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
BREAKFAST	100% Apple Juice 1 each Pineapple Tidbits 1/2 cup Sausage Gravy 2 oz over Whole Wheat Biscuit 1 each Skim or 1% Milk 8 fl oz	100% Grape Juice 1 each Fresh Orange 1 each Oatmeal 1/2 cup Hard Boiled Egg 1 egg Whole Wheat Bread 1 slice Peanut Butter PC 1 each Jelly PC 1 each Sugar PC 1 each Skim or 1% Milk 8 fl oz	100% Orange Juice 1 each Sliced Banana 1/2 cup T. Ham 1 oz Whole Wheat Pancakes 2 each Butter Blend PC 1 each Diet Syrup PC 1 each Skim or 1% Milk 8 fl oz	100% Apple Juice 1 each Fresh Orange 1 each Oatmeal 1/2 cup Breakfast Patty 1 oz 1 each Hashbrowns 1/2 cup Whole Wheat Bread 1 slice Butter Blend PC 1 each Jelly PC 1 each Sugar PC 1 each Skim or 1% Milk 8 fl oz	100% Orange Juice 1 each Pineapple Tidbits 1/2 cup Breakfast Patty 1 oz 1 each Whole Wheat French Toast 2 slice Butter Blend PC 1 each Diet Syrup PC 1 each Skim or 1% Milk 8 fl oz	100% Apple Juice 1 each Sliced Banana 1/2 cup Oatmeal 1/2 cup Fried Eggs 1 each Whole Wheat Bread 1 slice Butter Blend PC 1 each Jelly PC 1 each Sugar PC 1 each Skim or 1% Milk 8 fl oz	100% Grape Juice 1 each Fresh Orange 1 each Bran Flakes 1 cup Whole Wheat Cinnamon Roll 1 each Powdered Sugar Glaze 1/2 oz Sugar PC 1 each Skim or 1% Milk 8 fl oz	
	LUNCH	Taco of: Mexican Taco Meat 3.2 oz Salsa 2 oz Shredded Lettuce 1 cup Refined Beans 1/2 cup Whole Wheat 10" Tortilla 1 each Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Turkey 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Broccoli 1/2 cup Green Beans 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Charbroil Patty 3 oz 1 each Ketchup PC 1 each Mustard PC 1 each Whole Wheat Bread 2 slice Boiled Beans 1/2 cup Boiled Potatoes 1/2 cup Carrots 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Hot Sandwich of: Sloppy Joes 3.2 oz Whole Wheat Bread 2 slice Peas & Carrots 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Spanish Rice w/Meal 10 oz Peas & Carrots 1 cup Whole Wheat Bread 1 slice Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: T. Ham 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Boiled Potatoes 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Cheese Slice 4 slice Whole Wheat Bread 2 slice Tator Tots 1 cup Ketchup PC 1 each Canned Fruit 1 cup Skim or 1% Milk 8 fl oz
DINNER		Turkey Pot Pie 12 oz over Biscuit 1/40 1 each Mixed Vegetables 1/2 cup Side Biscuit 1/40 1 each Margarine PC 2 each Chocolate Cake 1/40 2 piece Chocolate Frosting 2 oz Fortified Drink 8 fl oz	Hot Dog of: Turkey Hot Dog 3 each Ketchup PC 2 each Mustard PC 1 each Hot Dog Bun 3 each French Fries 1 cup Corn 1/2 cup Strawberry Cookie 2oz 2 each Fortified Drink 8 fl oz	Creamed Poultry 10 oz over Mashed Potatoes 1 cup Green Beans 1/2 cup Bread 2 slice Margarine PC 2 each Coffee Cake 1/40 2 each Fortified Drink 8 fl oz	T. Ham & Beans 12 oz Corn 1/2 cup Cornbread 1/40 1 each Margarine PC 2 each Spice Bar 1/40 2 each White Frosting 1 oz Fortified Drink 8 fl oz	Mac & Cheese w/Meal 12 oz Buttered Cabbage 1/2 cup Bread 2 slice Margarine PC 2 each Apple Cake 1/40 2 each White Frosting 1 oz Fortified Drink 8 fl oz	Italian Meat Sauce 3/4 cup Over Pasta 1.5 cup Carrots 1/2 cup Bread 2 slice Margarine PC 2 each Brownie 1/40 2 each Chocolate Frosting 1 oz Fortified Drink 8 fl oz	Chicken Patty 3 oz 1 each Sweet and Sour Sauce 1 fl oz Garlic Rice 1 cup Corn 1/2 cup Cornbread 1/40 1 each Margarine PC 2 each Yellow Cake 1/40 2 piece White Frosting 1 oz Fortified Drink 8 fl oz
	SNACK	Tortilla Chips 1 oz Salsa 2 oz Cookie 2 oz 1 each Fortified Drink 8 fl oz	Peanut Butter 2 oz Jelly PC 1 each Whole Wheat Bread 2 slice Fortified Drink 8 fl oz	Pretzels 2 oz Fruit 1 cup Fortified Drink 8 fl oz	Snack: Tortilla Chips 1 oz Salsa 2 oz Cookie 2 oz 1 each Fortified Drink 8 fl oz		Peanut Butter 2 oz Jelly PC 1 each Whole Wheat Bread 2 slice Fortified Drink 8 fl oz	Pretzels 2 oz Fruit 1 cup Fortified Drink 8 fl oz

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CBM Dietitian Signature: *AKSC A, CMHJT*



Week 2

Lancaster Co, NE YSC Proposal Menu

11 December 14

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
B R E A K F A S T	100% Apple Juice 1 each Pineapple Tidbits 1/2 cup Frosted Mini Wheat's 1/2 cup Whole Wheat French Toast 1 slice Butter Blend PC 1 each Diet Syrup PC 1 each Skim or 1% Milk 8 fl oz	100% Grape Juice 1 each Fresh Orange 1 each Oatmeal 1/2 cup Hard Boiled Egg 1 each Hashbrowns 1/2 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 1 each Skim or 1% Milk 8 fl oz	100% Orange Juice 1 each Sliced Banana 1/2 cup Bran Flakes 1 cup Whole Wheat Pancakes 2 each Butter Blend PC 1 each Diet Syrup PC 1 each Sugar PC 1 each Skim or 1% Milk 8 fl oz	100% Apple Juice 1 each Fresh Orange 1 each Breakfast Patty 1 oz 1 each Cheese Slice 1 each Whole Wheat Biscuit 1 each Skim or 1% Milk 8 fl oz	100% Orange Juice 1 each Pineapple Tidbits 1/2 cup Sausage Gravy 2 oz over Whole Wheat Biscuit 1 each Skim or 1% Milk 8 fl oz	100% Apple Juice 1 each Sliced Banana 1/2 cup Oatmeal 1/2 cup Whole Wheat Cinnamon Roll 1 each Powdered Sugar Glaze 1/2 oz Sugar PC 1 each Skim or 1% Milk 8 fl oz	100% Grape Juice 1 each Fresh Orange 1 each Frosted Mini Wheat's 1/2 cup Fried Eggs 1 each Whole Wheat Bread 1 each Butter Blend PC 1 each Jelly PC 1 each Skim or 1% Milk 8 fl oz
	L U N C H	Nachos of: Mexican Taco Meat 3.2 oz Cheese Sauce 1 fl oz Salsa 2 oz Tortilla Chips 1 oz WG Mexican Rice 1/2 cup Peas & Carrots 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: T. Ham 2 oz Imit. Cheese Slice 2 slice Whole Wheat Bread 2 slice Broccoli 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Hot Sandwich of: Charbroil Patty 3 oz 1 each BBQ Sauce 1 oz Whole Wheat Bread 2 slice Boiled Beans 1/2 cup Carrots 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Hot Sandwich of: Pizza Joes 4 oz Whole Wheat Bread 2 slice Green Beans 1 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Chili 10 oz Cheese Sauce 1 fl oz Baked Potato 1 each Carrots 1/2 cup Whole Wheat Bread 2 slice Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Turkey 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Boiled Beans 1/2 cup Carrots 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz
D I N N E R		Chili 10 oz Tator Tots 1 cup Green Beans 1/2 cup Cornbread 1/40 1 each Margarine PC 2 each Ketchup PC 1 each Cinnamon Roll 2 each White Frosting 1 oz Fortified Drink 8 fl oz	Hot Dog of: Smoked Sausage 2 each Mustard PC 2 each Hot Dog Bun 2 each BBQ Beans 1 cup Mixed Vegetables 1/2 cup Marble Cake 1/48 2 each Chocolate Frosting 1 oz Fortified Drink 8 fl oz	Meatloaf 3 oz Tomato Gravy 2 fl oz Mashed Potatoes 1 cup Corn 1/2 cup Dinner Roll 1 each Margarine PC 2 each Chocolate Chip Bar 1/40 2 each Fortified Drink 8 fl oz	Turkey & Noodle Cass 12 oz Creamy Coleslaw 1/2 cup Dinner Roll 1 each Margarine PC 2 each Cookie Bar 1/40 2 each Chocolate Frosting 1 oz Fortified Drink 8 fl oz	Chicken Patty 3 oz 1 each Poultry Gravy 2 fl oz Rice Pilaf 1/2 cup Mixed Vegetables 1/2 cup Bread 2 slice Margarine PC 2 each Yellow Cake 1/40 2 each White Frosting 1 oz Fortified Drink 8 fl oz	Beef a Roni 12 oz Corn 1/2 cup Bread 2 slice Margarine PC 2 each Snickerdoodle Bar 1/40 2 each White Frosting 1 oz Fortified Drink 8 fl oz
	S N A C K	Tortilla Chips 1 oz Salsa 2 oz Cookie 2 oz 1 each Fortified Drink 8 fl oz	Peanut Butter 2 oz Jelly PC 1 each Whole Wheat Bread 2 slice Fortified Drink 8 fl oz	Pretzels 2oz Fruit 1 cup Fortified Drink 8 fl oz	Snack: Tortilla Chips 1 oz Salsa 2 oz Cookie 2 oz 1 each Fortified Drink 8 fl oz	Peanut Butter 2 oz Jelly PC 1 each Whole Wheat Bread 2 slice Fortified Drink 8 fl oz	Pretzels 2 oz Fruit 1 cup Fortified Drink 8 fl oz

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CBM Dietitian Signature: *Jesse B. LMNT*



Week 3

Lancaster Co, NE YSC Proposal Menu

11 December 14

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
B R E A K F A S T	100% Apple Juice 1 each Pineapple Tidbits 1/2 cup	100% Grape Juice 1 each Fresh Orange 1 each	100% Orange Juice 1 each Sliced Banana 1/2 cup	100% Apple Juice 1 each Fresh Orange 1 each	100% Orange Juice 1 each Pineapple Tidbits 1/2 cup	100% Apple Juice 1 each Sliced Banana 1/2 cup	100% Grape Juice 1 each Fresh Orange 1 each
	Sausage Gravy 2 oz over Whole Wheat Biscuit 1 each	Oatmeal 1/2 cup Hard Boiled Egg 1 each	T. Ham 1 oz	Oatmeal 1/2 cup Breakfast Patty 1 oz 1 each Hashbrowns 1/2 cup	Breakfast Patty 1 oz 1 each	Oatmeal 1/2 cup Fried Eggs 1 each	Bran Flakes 1 cup
L U N C H	Whole Wheat Biscuit 1 each	Whole Wheat Bread 1 slice Peanut Butter PC 1 each Jelly PC 1 each Sugar PC 1 each	Whole Wheat Pancakes 2 each	Whole Wheat Bread 1 slice Butter Blend PC 1 each Jelly PC 1 each Sugar PC 1 each	Whole Wheat French Toast 2 slice Butter Blend PC 1 each Diet Syrup 1 each	Whole Wheat Bread 1 slice Butter Blend PC 1 each Jelly PC 1 each Sugar PC 1 each	Whole Wheat Cinnamon Roll 1 each Powdered Sugar Glaze 1/2 oz Sugar PC 1 each
	Skim or 1% Milk 8 fl oz	Skim or 1% Milk 8 fl oz	Skim or 1% Milk 8 fl oz	Skim or 1% Milk 8 fl oz	Skim or 1% Milk 8 fl oz	Skim or 1% Milk 8 fl oz	Skim or 1% Milk 8 fl oz
D I N N E R	Taco of: Mexican Taco Meat 3.2 oz Imit. Shredded Cheese 1 oz Salsa 2 oz Shredded Lettuce 1 cup	Sandwich of: Turkey Bologna 2 oz Imit. Cheese Slice 2 slice Mustard PC 1 each	Hot Sandwich of: Charbroil Patty 3 oz 1 each Cheese Slice 1 slice Pickle Chips 3 each Ketchup PC 2 each Mustard PC 1 each	Hot Sandwich of: Sloppy Joes 3.2 oz BBQ Sauce 1 oz Pickle Chips 3 each	Sandwich of: Cheese Slice 4 slice Whole Wheat Bread 2 slice	Sandwich of: Turkey 2 oz Cheese Slice 2 slice	Turkey 2 oz
	Whole Wheat 10" Tortilla 1 each WG Mexican Rice 1/2 cup Mexican Corn 1/2 cup	Whole Wheat Bread 2 slice Carrots 1/2 cup Corn 1/2 cup	Whole Wheat Bread 2 slice Boiled Beans 1/2 cup Green Beans 1 cup	Whole Wheat Bread 2 slice Corn 1/2 cup Broccoli 1/2 cup	French Fries 1 cup Carrots 1/2 cup	Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Mexican Beans 1/2 cup Mexican Corn 1/2 cup	Brown Rice 3/4 cup Carrots 1/2 cup Green Beans 1/2 cup
S N A C K	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Canned Fruit 1 cup Skim or 1% Milk 8 fl oz
	Sausage Jambalaya 12 oz	Bierock 1 each	Salisbury 3 oz Brown Gravy 2 fl oz Mashed Potatoes 1 cup	Chicken Fried Rice 12 oz	Beans & Rice w/Meat 12 oz	Swedish Meatballs 6 each over Pasta 1 cup	Hot Dog of: Turkey Hot Dog 3 each Vegetable Chili 6 oz Hot Dog Bun 3 each Potato Chips 1 oz
S N A C K	Lettuce Salad 1/2 cup Buttermilk Ranch PC 1 each Biscuit 1/40 1 each Margarine PC 2 each Cherry Bar 1/40 2 each White Frosting 1 oz Fortified Drink 8 fl oz	Carrot Pineapple Salad 1/2 cup Peas & Carrots 1/2 cup	Candied Carrots 1/2 cup	Tropical Coleslaw 1/2 cup Mixed Vegetables 1/2 cup Cornbread 1/40 1 each Margarine PC 2 each Cookie Bar 1/40 2 each Chocolate Frosting 1 oz Fortified Drink 8 fl oz	Green Beans 1/2 cup	Peas & Carrots 1/2 cup	Peas & Carrots 1/2 cup
		Brownie 1/40 2 each Frosting 1 oz Fortified Drink 8 fl oz	Dinner Roll 1 each Margarine PC 2 each Cookie Bar 1/40 2 each White Frosting 1 oz Fortified Drink 8 fl oz		Cornbread 1/40 1 each Margarine PC 2 each White Cake 1/40 2 each White Frosting 1 oz Fortified Drink 8 fl oz	Bread 2 slice Margarine PC 2 each Spice Bar 1/40 2 each White Frosting 1 oz Fortified Drink 8 fl oz	Snickerdoodle Bar 1/40 2 each Fortified Drink 8 fl oz
Snack							
	Tortilla Chips 1 oz Salsa 2 oz Cookie 2 oz 1 each Fortified Drink 8 fl oz	Peanut Butter 2 oz Jelly PC 1 each Whole Wheat Bread 2 slice Fortified Drink 8 fl oz	Pretzels 2 oz Fruit 1 cup Fortified Drink 8 fl oz	Tortilla Chips 1 oz Salsa 2 oz Cookie 2 oz 1 each Fortified Drink 8 fl oz	Peanut Butter 2 oz Jelly PC 1 each Whole Wheat Bread 2 slice Fortified Drink 8 fl oz	Pretzels 2 oz Fruit 1 cup Fortified Drink 8 fl oz	Tortilla Chips 1 oz Salsa 2 oz Cookie 2 oz 1 each Fortified Drink 8 fl oz

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CBM Dietitian Signature: _____

ATBSC @, LMNT



Week 4

Lancaster Co, NE YSC Proposal Menu

11 December 14

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
B R E A K F A S T	100% Apple Juice 1 each Pineapple Tidbits 1/2 cup Frosted Mini Wheat's 1/2 cup Whole Wheat French Toast 1 slice Butter Blend PC 1 each Diet Syrup PC 1 each Skim or 1% Milk 8 fl oz	100% Grape Juice 1 each Fresh Orange 1 each Oatmeal 1/2 cup Hard Boiled Egg 1 each Hashbrowns 1/2 cup Whole Wheat Bread 1 slice Jelly PC 1 each Sugar PC 1 each Skim or 1% Milk 8 fl oz	100% Orange Juice 1 each Sliced Banana 1/2 cup Bran Flakes 1 cup Whole Wheat Pancakes 2 each Butter Blend PC 1 each Diet Syrup PC 1 each Sugar PC 1 each Skim or 1% Milk 8 fl oz	100% Apple Juice 1 each Fresh Orange 1 each Breakfast Patty 1 oz 1 each Cheese Slice 1 each Whole Wheat Biscuit 1 each Skim or 1% Milk 8 fl oz	100% Orange Juice 1 each Pineapple Tidbits 1/2 cup Sausage Gravy 2 oz over Whole Wheat Biscuit 1 each Skim or 1% Milk 8 fl oz	100% Apple Juice 1 each Sliced Banana 1/2 cup Oatmeal 1/2 cup Whole Wheat Cinnamon Roll 1 each Powdered Sugar Glaze 1/2 oz Sugar PC 1 each Skim or 1% Milk 8 fl oz	100% Grape Juice 1 each Fresh Orange 1 each Frosted Mini Wheat's 1/2 cup Fried Eggs 1 each Whole Wheat Bread 1 each Butter Blend PC 1 each Jelly PC 1 each Skim or 1% Milk 8 fl oz	
	L U N C H	Nachos of: Mexican Taco Meat 3.2 oz Imit. Shredded Cheese 1/2 oz Salsa 2 oz Shredded Lettuce 1 cup Corn Chips 1 oz ----- Mexican Rice 1/2 cup Mexican Corn 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: T. Ham 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice Peas & Carrots 1 cup	Hot Sandwich of: Charbroil Patty 3 oz 1 each Pickle Chips 3 each Ketchup PC 1 each Mustard PC 1 each Whole Wheat Bread 2 slice ----- Boiled Beans 1/2 cup Tator Tots 1/2 cup Carrots 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Hot Sandwich of: BBO Turkey 4 oz Whole Wheat Bread 2 slice ----- Corn 1/2 cup Broccoli 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Chili Con Carne 3/4 cup Tator Tots 1 cup Stewed Tomatoes 1/2 cup Whole Wheat Bread 2 slice Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Sandwich of: Turkey 2 oz Cheese Slice 2 slice Sandwich Dressing PC 1 each Whole Wheat Bread 2 slice ----- Boiled Beans 1/2 cup Mixed Vegetables 1/2 cup Canned Fruit 1 cup Skim or 1% Milk 8 fl oz	Turkey 2 oz Brown Rice 1/2 cup Peas & Carrots 1 cup Fried Cabbage 1/2 cup Whole Wheat Bread 2 slice Canned Fruit 1 cup Skim or 1% Milk 8 fl oz
		D I N N E R	Beef & Gravy 10 oz over Fluffy Rice 1 cup Carrots 1/2 cup Biscuit 1/40 2 each Margarine PC 2 each Sugar Cookie 2oz 2 each Fortified Drink 8 fl oz	Smoked Sausage 2 each Dirty Rice 1 cup Corn 1/2 cup Dinner Roll 1 each Margarine PC 2 each Snickerdoodle Cookie 2oz 2 each Fortified Drink 8 fl oz	Turkey a la King 10 oz over Pasta 1 cup Mixed Vegetables 1/2 cup Biscuit 1/40 2 each Margarine PC 2 each Brownie 1/40 2 each Fortified Drink 8 fl oz	Hot Sandwich of: Chicken Patty 3 oz 1 each Imit. Cheese Slice 2 slice Sandwich Dressing PC 1 each Hamburger Bun 1 each ----- Herb Roasted Potato 2 cup Carrots 1/2 cup Oatmeal Cookie 2oz 2 each Fortified Drink 8 fl oz	T. Ham & Cheesy Rice 12 oz Corn 1/2 cup Biscuit 1/40 1 each Margarine PC 2 each Marble Cake 1/40 2 each White Frosting 1 oz Fortified Drink 8 fl oz	Mexican Pie 12 oz over Combread 1/40 1 each Carrots 1/2 cup Side Cornbread 1/40 1 each Margarine PC 2 each Cookie Bar 1/40 2 each Chocolate Frosting 1 oz Fortified Drink 8 fl oz
S N A C K			Tortilla Chips 1 oz Salsa 2 oz Cookie 2 oz 1 each Fortified Drink 8 fl oz	Peanut Butter 2 oz Jelly PC 1 each Whole Wheat Bread 2 slice Fortified Drink 8 fl oz	Pretzels 2 oz Fruit 1 cup Fortified Drink 8 fl oz	Snack		Pretzels 2 oz Fruit 1 cup Fortified Drink 8 fl oz
					Tortilla Chips 1 oz Salsa 2 oz Cookie 2 oz 1 each Fortified Drink 8 fl oz	Peanut Butter 2 oz Jelly PC 1 each Whole Wheat Bread 2 slice Fortified Drink 8 fl oz		

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CBM Dietitian Signature: *[Signature]* @, LMNT



Lancaster, NE YSC Proposal Menu Nutrient Report-Breakdown By Week

Averages for Week 1

Menu	Calo ries (kcal)	Pro tein (gm)	% Cal. Pro (%)	Fat (gm)	% Cal. Fat (%)	SFA (gm)	% Cal. SFA (%)	Carbo hydrat (gm)	% Cal. Carbs (%)	Dietry Fiber (gm)	Chol estrol (mg)	Cal cium (mg)	Sodium (mg)	Iron (mg)	Vit A (IU)	Vit C (mg)	Vit D (IU)
Regular	3338	101.0+	11.9	107.4+	28.6	29.33+	7.9	509	59.5	36.0+	247+	1547+	5433	22.14+	13431+	249+	1012+

Averages for Week 2

Menu	Calo ries (kcal)	Pro tein (gm)	% Cal. Pro (%)	Fat (gm)	% Cal. Fat (%)	SFA (gm)	% Cal. SFA (%)	Carbo hydrat (gm)	% Cal. Carbs (%)	Dietry Fiber (gm)	Chol estrol (mg)	Cal cium (mg)	Sodium (mg)	Iron (mg)	Vit A (IU)	Vit C (mg)	Vit D (IU)
Regular	3368+	102.5+	12	109.5+	29	30.09+	8	507.8+	59	39.5+	244+	1463+	5444	23.62+	17093+	262+	1015+

Averages for Week 3

Menu	Calo ries (kcal)	Pro tein (gm)	% Cal. Pro (%)	Fat (gm)	% Cal. Fat (%)	SFA (gm)	% Cal. SFA (%)	Carbo hydrat (gm)	% Cal. Carbs (%)	Dietry Fiber (gm)	Chol estrol (mg)	Cal cium (mg)	Sodium (mg)	Iron (mg)	Vit A (IU)	Vit C (mg)	Vit D (IU)
Regular	3349	98.8+	11.7	109.9+	29.2	29.81+	8	505.8	59.1	35.2+	270+	1382+	5143	22.14+	16314+	240+	1015+

Averages for Week 4

Menu	Calo ries (kcal)	Pro tein (gm)	% Cal. Pro (%)	Fat (gm)	% Cal. Fat (%)	SFA (gm)	% Cal. SFA (%)	Carbo hydrat (gm)	% Cal. Carbs (%)	Dietry Fiber (gm)	Chol estrol (mg)	Cal cium (mg)	Sodium (mg)	Iron (mg)	Vit A (IU)	Vit C (mg)	Vit D (IU)
Regular	3371	102.4+	12	106.3+	28.1	29.26+	7.8	518.1+	59.9	38.8+	226+	1504+	5918	23.40+	17235+	245+	1015+

Averages for Weeks 1-4

Menu	Calo ries (kcal)	Pro tein (gm)	% Cal. Pro (%)	Fat (gm)	% Cal. Fat (%)	SFA (gm)	% Cal. SFA (%)	Carbo hydrat (gm)	% Cal. Carbs (%)	Dietry Fiber (gm)	Chol estrol (mg)	Cal cium (mg)	Sodium (mg)	Iron (mg)	Vit A (IU)	Vit C (mg)	Vit D (IU)
Regular	3357+	101.2+	11.9	108.3+	28.7	29.63+	7.9	510.2+	59.4	37.4+	247+	1474+	5484	22.82+	16018+	249+	1014+

City of Lincoln/Lancaster County (Lincoln Purchasing) Supplier Response

Bid Information		Contact Information		Ship to Information	
Bid Creator	Robert Walla Asst. Purchasing Agent	Address	Purchasing\City & County	Address	Corrections
Email	rwalla@lincoln.ne.gov		440 S. 8th St.		3801 West O Street
Phone	1 (402) 441-8309		Lincoln, NE 68508	Contact	Lincoln, NE 68528
Fax	1 (402) 441-6513	Contact	Robert Walla Asst. Purchasing Agent		
Bid Number	14-285 Addendum 4			Department	
Title	Food Service for Correctional Facilities	Department		Building	
Bid Type	RFP	Building		Floor/Room	
Issue Date	11/22/2014	Floor/Room		Telephone	
Close Date	12/12/2014 4:00:00 PM CT	Telephone	1 (402) 441-8309	Fax	
Need by Date		Fax	1 (402) 441-6513	Email	
		Email	rwalla@lincoln.ne.gov		

Supplier Information

Company	CBM Managed Services
Address	500 E 52nd Street N
	Sioux Falls, SD 57104
Contact	Naomi McLaughlin
Department	
Building	
Floor/Room	
Telephone	605 (335) 0825 5071
Fax	605 (444) 5099
Email	naomi.mclaughlin@cbmmanagementservices.com
Submitted	12/11/2014 12:19:57 PM CT
Total	\$1,005,310.00
Signature	Naomi C. McLaughlin
Email	naomi.mclaughlin@cbmmanagementservices.com

Supplier Notes

CBM Managed Services has submitted two (2) menu options in response to Lancaster County, NE RFP 14-285 Food Service for Correctional Facilities. The pricing has been attached as well as added to the Line Items with the Enhanced Menu pricing in the Notes sections for each Line Item.

Bid Notes

This is to notify you that RFP 14-285 for Food Service for Correctional Facilities is available. Please prepare your written response and return to our office as noted in the RFP according to the specifications. Respond to the Attribute section of this electronic bid and submit before the closing date and time.

Bid Activities

Date	Name	Description
12/3/2014 1:00:00 PM	Prebid Meeting - LCADF, 3801 SW O Street, Lincoln NE - Front Entrance	A Prebid Meeting is being conducted on this date in order for Vendors to view the kitchen area, delivery process and security. This will be the only time available to view the facilities.

Bid Messages

Please review the following and respond where necessary

#	Name	Note	Response
1	Insurance Requirements	I acknowledge reading and understanding the Insurance Requirements.	Yes
2	Sample Contract	I acknowledge reading and understanding the sample contract.	Yes
3	Specifications	I acknowledge reading and understanding the specifications.	Yes
4	Electronic Signature	Please check here for your electronic signature.	Yes
5	Instructions to Proposers	I acknowledge reading and understanding the Instructions to Proposers.	Yes
6	Performance/Payment Bond	I acknowledge that a Performance Bond in the amount of \$200,000.00 will be required with the signed contract upon award of this job.	Yes
7	Contact	Name of person submitting this bid:	Naomi C. McLaughlin
8	Bid Bond Submission - County	I acknowledge and understand that my bid will not be considered unless a bid bond or certified check in the sum of five percent (5%) of the total amount of the bid is made payable to the order of the Lancaster County Treasurer as a guarantee of good faith prior to the bid opening. The bid security may be scanned and attached to the 'Response Attachments' section of your response or faxed to the Purchasing Office (402)441-6513. The original bond/check must then be received in the Purchasing Office, 440 S. 8th Street, Ste. 200, Lincoln, NE 68508 within three (3) days of bid closing. YOU MUST INDICATE YOUR METHOD OF BID BOND SUBMISSION IN BOX TO RIGHT!	I have scanned and attached my bid bond.
9	Term Clause with Escallation/De-Escalation	I acknowledge that the original term of the contract will be a (4) four year term beginning on Feb. 1,2015. (a) Bid prices firm for the first full contract period. YES or NO (b) Bid prices subject to escallation/de-escalation YES or NO (c) If (b), state period for which prices will remain firm: through _____	(a) Yes, (b) Yes, (c) Prices will remain firm through Jan. 31, 2016
10	Proposal Submission	I have prepared and delivered/mailed to the City Purchasing Agent Six (6) copies of my written proposal in addition to completing the ebid response prior to the RFP closing date.	Yes
11	Agreement to Addendum No. 1	Respondent hereby certifies that the change set forth in this addendum has been incorporated in their proposal and is part of their bid. Reason: See Bid Attachments section for Addendum information.	Yes

- | | | | |
|----|-----------------------------|---|-----|
| 12 | Agreement to Addendum No. 2 | Respondent hereby certifies that the change set forth in this addendum has been incorporated in their proposal and is part of their bid. Reason: See Bid Attachments section for Addendum information. | Yes |
| 13 | Agreement to Addendum No. 3 | Respondent hereby certifies that the change set forth in this addendum has been incorporated in their proposal and is part of their bid. Reason: See Bid Attachments section for Addendum information. | Yes |
| 14 | Agreement to Addendum No. 4 | Respondent hereby certifies that the change set forth in this addendum has been incorporated in their proposal and is part of their bid. Reason: The written proposal is to be sent to:
Bob Walla
Corrections Foodservice RFP
440 So. 8th Street, Suite 200
Lincoln, NE 68508 | Yes |

The RFP has been extended to Friday, December 12, 2014 at 4:00pm CT.

Line Items

#	Qty	UOM	Description	Response
1	721,000	EA	Adult - 3,000 Calories Per Day COST PER MEAL	\$1.16
<p>Item Notes:</p> <p>Supplier Notes: CBM Managed Services submitted 2 menus that are priced differently. The entered price is for the menu titled "Proposal Menu". The price for the alternate menu titled "Enhanced Menu" is: \$1.63</p>				
2	28,000	EA	Adult - 1,000 Calorie Sack Lunch COST PER MEAL	\$1.16
<p>Item Notes:</p> <p>Supplier Notes: CBM Managed Services submitted 2 menus that are priced differently. The entered price is for the menu titled "Proposal Menu". The price for the alternate menu titled "Enhanced Menu" is: \$1.63</p>				
3	55,000	EA	Juvenile - 3,800 Calories Per Day COST PER MEAL	\$2.10
<p>Item Notes:</p> <p>Supplier Notes: CBM Managed Services submitted 2 menus that are priced differently. The entered price is for the menu titled "YSC Proposal Menu". The price for the alternate menu titled "YSC Enhanced Menu" is: \$2.35</p>				
4	1	Month	Delivery Service - Youth Services Center COST PER MONTH	\$915.00
<p>Item Notes:</p> <p>Supplier Notes: CBM Managed Services has provided two menus. The delivery cost remains the same since the service does not change.</p> <p>Per letter dated 1/6/15, agreed price is \$825.00.</p>				
5	1	Month	Delivery Service - Crisis Center COST PER MONTH	\$915.00
<p>Item Notes:</p> <p>Supplier Notes: CBM Managed Services has provided two menus. The delivery cost remains the same since the service does not change.</p> <p>Per letter dated 1/6/15, agreed price is \$825.00.</p>				
6	16,500	EA	Detox Center COST PER MEAL	\$1.16
<p>Item Notes: NO Delivery to this location. Meals are picked up at the LCADF.</p> <p>Supplier Notes: CBM Managed Services submitted 2 menus that are priced differently. The entered price is for the menu titled "Proposal Menu". The price for the alternate menu titled "Enhanced Menu" is: \$1.63</p>				
Response Total:				\$1,005,310.00