AMENDMENT TO INVITATION TO BID NO. 52110-11B-001

Amendment No. 2

Date: February 21, 2011

Amendment No. 2 to Invitation to Bid No. 52110-11B-001, Inmate Food Service, is hereby amended as follows:

-Bid opening time is hereby changed from February 22, 2011, 10:00 A.M. CST to February 22, 2011, 2:00 P.M. CST.

All other special provisions and specifications shall remain the same.

Donald L. Mims, Administrator/Purchasing Agent
Amendment No. 1 to Invitation to Bid No. 52110-11B-001, Inmate Food Service, is hereby amended as follows:

- The attached Bid Protest Procedure is made a part of the Invitation to Bid.

Listed below are the questions and answers that were submitted on the Invitation to Bid No. 52110-11B-001, Inmate Food Service:

1. Pg. 7 - Menu cycle – Can County provide a Menu Cycle? Answer: Vendor shall provide with bid.
2. Who is the current food service vendor? Answer: Five Star Correctional
3. What are the current meal rates? Answer: $.93
4. At what inmate level does the vendor need to plan for providing kitchenware, utensils, etc.? 550 or 750? Answer: No level; vendor shall furnish at beginning of contract regardless of population.
5. What is included in the terms “kitchenware” and “utensils”? Answer: Pots, pans, cake pans, dippers, spoons, knives; whatever is needed in the preparation of food.
6. The ITB notes in Section T that the average daily population can be expected to increase to approximately 750 inmates per meal. Can you please disclose when this increase will occur? Answer: No
7. Please provide two weeks of daily inmate counts. Answer: See Attached
8. The current vendor is providing a cold lunch each day, are we to assume that is what the County would like the bids to be based on? Answer: Yes
9. The current population is approximately 450 based on survey, the price page in the bid starts the scale at 500; will this be adjusted? Answer: No. Bidding shall start at 500.
10. Is milk required to be served daily? Answer: Yes
11. Is there a required amount of employees for the kitchen that Montgomery County mandates? Answer: The Provider will need to determine how many employees they need.
12. The Provider shall furnish all management, labor, food, materials and supplies, as well as kitchenware, utensils, etc., please define kitchenware. Answer: Pots, pans, cake pans, dippers, spoons, knives; whatever is needed in the preparation of food.
13. Are inmates allowed to cook? Answer: Yes
14. Do vendors need to do a site visit? Answer: That will be the decision of the vendor.
15. How many copies are to be furnished? Answer: Original and 4 copies.

Bid opening date and all other specifications and special provisions shall remain the same.
Please attach to the front of bid when submitting to the Purchasing Office. Sign and date below to acknowledge receipt of this amendment.

NAME  COMPANY  DATE

Donald L. Mims, Administrator/Purchasing Agent
Daily Inmate Count January 15 - 31, 2017

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MONTGOMERY COUNTY COMMISSION
Purchasing Department
P.O. Box 1667
Montgomery, Alabama 36102-1667

INVITATION TO BID

Bid Date          Bid Number              Return Quotation By
JANUARY 27, 2011  52110-11B-001         FEBRUARY 22, 2011

Please submit a sealed price quotation on the items listed below (Note: No Faxed Bids). The submissions will be received at 100 S. Lawrence Street until the date and time shown above and publicly opened as soon thereafter as practicable. If unable to quote, write “NO BID” and return. Complete specifications on items not fully described can be obtained on request. Brand names and catalog numbers are used to indicate levels of quality. If you are unable to furnish an item as specified and desire to furnish a substitute, give full description of the item. Final determination as to equal quality of substitution will be made by the Purchasing Agent. The Montgomery County Commission reserves the right to award this bid on an all or none, item by item basis, with or without trade-ins, to refuse all bids and waive technicalities. A Bid Bond in the amount of five-percent (5%) over the amount of $50,000 must accompany your bid, unless otherwise indicated. A certified check or money order will be acceptable. Note: “No Company Checks”. If you have any questions regarding this bid, please contact Pat Silas, Buyer, Purchasing Department, Montgomery County Administrative Building Annex I, 100 South Lawrence Street, Montgomery, Alabama, phone number (334) 832-1269.

Donald L. Mims, Purchasing Agent

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<th>ITEM NO.</th>
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<th>DESCRIPTION</th>
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MONTGOMERY COUNTY COMMISSION DESIRES TO ENTER INTO A CONTRACT WITH A CONTRACTOR TO PROVIDE FOOD SERVICE FOR THE MONTGOMERY COUNTY DETENTION FACILITY INMATES, INCLUDING SPECIAL DIET MEALS, SEVEN DAYS A WEEK IN ACCORDANCE WITH THE ATTACHED SPECIFICATIONS AND SPECIAL PROVISIONS AND THE ATTACHED PRICING SHEET.

BID WILL BE AWARDED BASED ON TOTAL PRICE OF THE 1ST AND 2ND YEAR COMBINED.

THE ATTACHED PRICE SHEET SHALL BE SUBMITTED WITH BID.

QUESTIONS REGARDING THIS BID SHOULD BE E-MAILED TO PAT SILAS, PURCHASING OFFICE, AT patsilas@mc-ala.org NO LATER THAT 5:00 P.M., CST, ON FEBRUARY 15TH, 2011. ANSWERS WILL BE FAXED OR E-MAILED BACK TO THE VENDORS NO LATER THAN 5:00 P.M., CST, ON FEBRUARY 17, 2011. BIDS WILL BE PUBLICLY OPENED AT 10:00 A.M., CST, ON FEBRUARY 22, 2011.
NOTES:

1. Bid No. 52110-11B-001 shall appear on the outside of the bid envelope.
2. No oral, telephonic, telegraph, facsimile bids, modifications or alternate bids will be considered. Bids will not be considered from firms, individuals or the same owners of separate companies submitting more than one bid.
3. Three (3) “No Responses” to Invitation to Bid will be reason for deletion of firms’ name from the bid list. Once deleted from bid list, firms’ name may be placed back on the bid list with a written request from the firm.
4. All pricing shall be F.O.B., Montgomery, Alabama.
5. Bid Bond shall be attached to bid form when bid is opened by the Purchasing Office.
6. Bid award will result in a one (1) year contract, with the option to renew for an additional one (1) year.
7. See attached Bid Protest Procedure.

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## PRICING SHEET

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TOTAL PRICE FOR 1ST & 2ND YEAR $_________
I. A formal written protest shall be submitted to the Administrator/Purchasing Agent within five (5) working days before the bid opening or proposal due date or within five (5) working days after award. The formal written protest may be hand delivered to the Administrator or Administrator’s office of the Montgomery County Commission and/or mailed to the Administrator/Purchasing Agent by registered certified mail. The bidder and/or his authorized agent or legal representative must sign the formal written protest or it will not be accepted.

2. Failure to file the notice of protest within the time limit prescribed herein shall constitute a waiver of any protest to the bid and/or request for proposal process.

3. The formal written protest shall state with particularity the facts and law upon which the protest is based. Within 30 calendar days of receipt of the timely filed, formal written protest, the Administrator/Purchasing Agent shall issue a written decision with respect to the protest. Should the decision by the Administrator/Purchasing Agent be adverse to the bidder, the bidder may seek relief in accordance with 41-16-31 of the Code of Alabama.
PROVIDER QUALIFICATIONS AND REFERENCES:

A. The Provider shall provide with its Bid:
   
a. Outlines of the structure of the organization and number
   Of years in institutional food service.
   b. One copy of the latest published annual report for the
   Company or satisfactory written evidence of the financial
   Stability of the organization.
   c. A minimum of five (5) current food services contracts with
   The following information: Client, contact person, address
   And telephone number, type and size of facility, type of food
   Service operation, date of original contract. Also, please
   Include information as to the facility that is most similar to
   The Montgomery County Detention Facility in size and
   Population and the facility that is geographically closest
   To the Montgomery County Detention Facility.

B. SCOPE OF WORK

The Provider shall furnish all management, labor, food, materials and
supplies, as well as all kitchenware, utensils, etc., necessary to provide
food service for the Montgomery County Detention Facility inmates,
including special diet meals, seven days a week for a period of one (1)
year, with the option to renew for one (1) year.

The Sheriff, or his designee, shall act as the agent of the Detention
Facility for the purpose of serving as the Detention Facility’s contact
person for the successful bidder, hereinafter referred to as the Provider,
overseeing performance and completion of the contract pursuant to its
terms and receiving, reviewing and processing billings from the Provider,
conducting periodic inspections of the food service area and reviewing
menus.

C. INSURANCE

The Provider shall carry appropriate insurance on its employees,
products and property, including Workers’ Compensation and general
liability in the minimum amount of $1,000,000 per occurrence with
aggregate of $2,000,000.
The Provider shall provide proof of said applicable policies to the Montgomery County Detention Facility no later than the date of commencement of service under the contract with certificates of insurance for the foregoing coverage, which designates the Montgomery County Detention Facility as an additional entity with respect to the Provider's participation in the contract and which includes a provision that the coverage shall not be cancelled, terminated or otherwise modified without a thirty (30) day prior written notice which will be provided to the Montgomery County Detention Facility. Cancellation of insurance shall be cause for immediate cancellation of the contract.

D. Lawsuits
In the event that any lawsuit is filed against Montgomery County, its elected officials, employees and or agents based on or containing any allegations concerning any food related complaint or the performance of its employees, agents, subcontractors or assignees, the Provider shall understand that they may be joined as parties defendant in any such lawsuit and shall be responsible for their own defense and any judgment rendered against them in a Court of Law. Nothing herein shall prohibit any of the parties to this Agreement from joining the remaining parties hereto as defendants in lawsuits filed by their parties.

The Provider shall respond to all inmate complaints or grievances relating to food service.

E. Hold Harmless
The Provider shall agree to indemnify and hold harmless Montgomery County, its agents, servants and employees for any and all claims, actions, lawsuits, damages, judgment or liabilities of any kind whatsoever arising out of the operation and maintenance of the aforesaid program of food services provided by the Provider, it being the express understanding of the parties hereto that the Provider shall provide the actual food service program. Montgomery County shall promptly notify the Provider of any incident, claim or lawsuit of which Montgomery County becomes aware and shall fully cooperate in the defense of such claim, but the Provider shall retain sole control of the defense while their action is pending, to the extent allowed by law.

Notwithstanding the foregoing, Montgomery County shall agree to indemnify and hold harmless the Provider, its agent's and servant's employees from any and all injuries, claims, actions, lawsuits, damages, judgements or liability of any kind arising out the negligence of the Detention Facility, Montgomery County or their employees.

The Provider shall assume full responsibility for and shall indemnify the Detention Facility for any damage or loss of any Facility property,
including building, fixtures, furnishings, equipment, supplies, accessories or parts resulting in whole or part from any negligent acts or omissions of the Provider or any employee, agent or representative of the Provider, except for negligence by the Facility.

F. Security
The Provider and Montgomery County understand that adequate security services are essential and necessary for the safety of the agents, employees and sub-contractors of the Provider as well as for the security of inmates and Detention Facility staff. The Detention Facility will take all reasonable steps to provide sufficient security to enable the Provider to safely and adequately manage the food service program described in this Agreement. It is expressly understood by the Detention Facility and the Provider that the provision of security and safety for the Provider’s personnel is a continuing precondition of the Provider’s obligation to provide its services in a routine, timely and proper fashion.

G. Termination Notice
This contract may be terminated by either party provided a sixty (60) day written notice is given to the other party. Written notice to the Detention Facility must be sent to the Sheriff.

H. Discontinuance of Operation
Should it be necessary for the Detention Facility to discontinue operation of the institution for any reason, this contract shall become null and void.

I. Emergency Conditions
If the Montgomery County Detention Facility kitchen should be damaged by fire, flood, riot or any event that would render the kitchen inoperable, the Detention Facility shall determine, after consultation with the Provider, whether and to what extent the kitchen is operable. If the Provider cannot then prepare and serve the required meals, the Detention Facility, as its option, may continue with the contract or terminate without further obligation.

The bidder must include in the Bid Proposal a detailed description of the bidder’s emergency plan for providing alternate food service in case of an emergency such as mentioned above.

J. Staffing
The Provider shall provide sufficient staff at all times to ensure the efficient operation of food service.

a. Food Service Manager
The Provider shall provide a trained food service manager with at least twelve (12) months experience in institutional Food Service Management, or similar experience in correctional facilities, who will
work with the administration of the Detention Facility. The Provider shall provide the Sheriff with the prospective manager's resume and qualifications. Employment of the manager and all other employees of the Provider at the facility will be subject to review and approval by the Sheriff, or his designee, and who reserves the right to remove any individual employed by the Provider from the Facility at his discretion.

K. **Background Investigations**
The Provider's employees will be subject to a background investigation and security check as is normally required for personnel of the Detention Facility. The Sheriff reserves the right to deny any of the Provider's employee's access to the facility that do not meet established security clearances or obey the established rules and regulations for the Detention Facility. Final selection of all Providers' employees shall be at the discretion of the Sheriff.

L. **Physical Examinations**
All employees shall be required to undergo periodic physical exams as specified by State and local regulations at the Provider's expense.

M. **Orientation and Training**
The Provider's employees must attend orientation classes and in-service training as mandated by the Detention Facility and the State of Alabama. Such training will be provided by the Detention Facility. However, salaries for the time spent at training will be the responsibility of the Provider.

N. **Conduct of Providers Employees**
The Provider shall instruct all employees that all rules and regulations, policies and procedures established by the Detention Facility shall be adhered to.

**In Addition:**

a. Provider shall prohibit its employees from personal use of the telephone or office equipment provided for official business.

b. No food, supplies, material or equipment provided, acquired or utilized in the performance of the contract shall be removed from the Detention Facility for personal use or used in any manner not provided herein without approval from the Sheriff.

c. All Providers' personnel shall be required to comply with the Detention Facility and State of Alabama rules and regulations concerning food service.

d. All Providers' personnel may be required to wear identification badges issued by the Sheriff's Office.
e. Provider’s employees shall not fraternize with inmates or Detention Facility staff.

O. Staffing Proposal Requirements
The Provider shall provide with its Proposal, individual job descriptions and levels of responsibility that will be assigned to those individuals within the Detention Facility.

P. Contract Supervision
The Detention Facility shall appoint a person from its staff to oversee the contract. This person shall randomly check for contract compliance. The Provider shall cooperate with this person in obtaining all requested information.

Q. Inmate Workers
The Detention Facility will provide inmate workers. Incidents involving inmate rule violations will be reported immediately, both verbally and in writing, to Detention Facility Administration.

R. Food and Specifications
a. Location of Food Preparation:
   All food shall be provided by the Provider and prepared on-site.

b. Grade of Food Specifications:
   The following are the minimum specifications for raw food; higher but not lower grades can be purchased. The Provider will use commodities as much as possible.
   1. Beef, veal and lamb shall be of at least USDA choice.
   2. Ground beef-utility or better, not to exceed 25% fat.
   3. Poultry shall be of at least USDA Grade A.
   4. Canned fruits and vegetables shall be of at least USDA Grade C.
   5. Frozen fruits and vegetables shall be of at least USDA Grade B.
   6. Fresh produce shall be of at least USDA No. 2.
   7. Dairy products shall be of at least USDA Grade A.
   8. Eggs shall be of at least USDA Grade “A” Medium.
   9. Frozen fish and seafood must be a nationally distributed brand, packed under continuous government inspection, USDA Grade A.
   10. Pork products, in whole or in part, shall not be used.

c. Commodities
   The Provider agrees to assist the Detention Facility in securing surplus food items when minimum quality standards are satisfied and when costs of a given surplus item are less than that available to the Provider. If surplus food is used, the Provider agrees to fully utilize all appropriate surplus food commodities obtained by the Detention Facility from the US Department of Agriculture. Commodities should not be used in calculating meal prices. The difference between the cost of the commodities received each month
and current market cost for such commodities shall be applied as a
credit and applied to the next invoice to the Detention Facility. The
Provider shall follow all record keeping requirements of the USDA for
purchasing surplus food.

D. Meal Standards
All menus and special diets must meet the standards for adult holding
and detention facilities as established by the American Correctional
Association. All menus will be approved prior to service by a certified
dietitian licensed by the State of Alabama. All meals served shall
meet current RDA requirements and will provide an average of 2,800
calories per day in addition to all required nutrients. The Detention
Facility reserves the right to consult with another dietitian for review
of menus and nutritional information.
A four week menu should be included in the proposal.
The successful bidder shall warrant that all meals will be served at
appropriate temperatures and in a manner that makes them palatable
and visibly pleasing, complete with condiments (dressing, sugar, salt,
pepper, catsup, or mustard where indicated).

E. Food Inventory
The Provider shall be responsible for purchasing, receiving and
storing all food necessary for preparation of each meal in sufficient
quantity to meet the needs of inmates during the period of the
contract. The Provider must maintain, at a minimum, a 3-day supply
of foodstuffs on hand. All inventories shall be rotated regularly and
the Provider shall ensure that the food items are not served when
unfit for consumption or after the manufacturer's expiration date.
The Provider shall retain ownership of such inventory.

F. Meal Counts
The Detention Facility will order inmate meals, special diet meals and
sack meals at time mutually agreeable to the Detention Facility and
the Provider. However, the Provider shall prepare sufficient
additional meals in the event of unexpected newly arrived inmates.
Meals will be placed on carts according to the number of meals
ordered per housing area.

G. Pre-Plating
Meals shall be portioned on trays in the kitchen and placed in a cart
in the staging area where the carts with trays and beverages will be
picked up by Detention Facility Staff and delivered to the inmate
housing units.
H. Meal Schedule
The Provider shall provide three full, nutritionally balanced meals (hot breakfast, hot or cold lunch, hot dinner) each day at regularly scheduled times as follows:

- **Breakfast**
  - Start: 6:00 A.M
  - End: 7:00 A.M.

- **Lunch**
  - Start: 11:00 A.M.
  - End: 12:00 P.M.

- **Dinner**
  - Start: 5:00 P.M.
  - End: 6:00 P.M.

I. Sack Meals
The Provider shall provide sack lunches as needed. Sack lunches can be ordered for inmates that cannot eat during regular meal times or are otherwise on restriction. Sack lunches will consist of, at minimum, two sandwiches, one piece of fruit, chips or similar item, dessert and a beverage. The Provider shall vary sack meal items to avoid repetition. The Provider shall submit a sample one-week sack meal menu with the Proposal. The average number of sack meals required is approximately ten (10) per day.

J. Menu Cycle
The menu cycle included with the Proposal will consist of a four week minimum menu cycle and will be submitted for approval to the Director of Detention at least 30 days in advance. The Detention Facility reserves the right to specify the order in which the weekly menus are to be arranged. The Detention Facility also reserves the right to make substitutions with respect to individual menu items and have them replaced with like or similar individual menu items should it be necessary or if commodity is available.

K. Recipes
Where combination foods are on the menu, the Provider shall maintain a file containing the recipe, a list of ingredients, the quantities, the number of servings and the size of each serving. Recipes for all menus shall be maintained on-site.

L. Substitutions
Any substitution to the established menus shall be verified with a dietitian to determine the appropriateness of those substitutions.

M. Special Diets
The Provider shall provide special medical, religious and vegetarian diets at no additional charge. Snacks are to be included in the price per meal. A dietitian shall review the contents of such meals to ensure
their proper nutritional balance. The average number of diets that will be served is ten (10) per meal.

N. Holiday/Spirit Lifter Meals
The Provider is expected to provide, at no additional charge, a minimum of three (3) Holiday/Spirit Lifter Meals annually including Thanksgiving, Christmas and one (1) meal to be scheduled at the discretion of the Director of Detention. A copy of the proposed menus is to be included in the Proposal.

S. Records
The Provider shall keep a permanent record of the number of meals served, the food content of each meal and any menu substitutions or modifications, with copies provided to the Director of Detention. Records of substitutions shall include the items and portion sizes, the reason for the substitution and verification that a dietitian has been consulted when appropriate. The Provider shall maintain and provide such daily, weekly and monthly records as the Detention Facility may require and shall maintain records for a minimum of three (3) years.

T. Operations
a. Average Daily Population
The average daily population is expected to be approximately 550 inmates per meal. The average daily population can be expected to increase to approximately 750 inmates per meal.

b. Equipment
The Provider and its employees must safeguard all property of the Detention Facility. The Provider shall allow employees to use Detention Facility equipment only after they have been trained in its proper use. The Provider shall be held responsible for damage resulting from negligence or carelessness on the part of its employees. The Provider shall notify the Director of Detention immediately of the need for equipment repair and maintenance. The Detention Facility will maintain all owned equipment.

c. Keys
The Provider shall be responsible for control of keys obtained from the Detention Facility and the security of those areas for which the keys are given. The Provider shall be responsible for immediately reporting all facts relating to any loss of keys or losses incurred as a result of break-ins to those areas. No keys to any part of the Detention Facility may be duplicated. All keys will be provided by the Detention Facility and made available at the beginning of the shift and turned in at the end of the shift. No keys shall leave the Detention Facility.
d. Provider Expenses
The Provider shall be responsible for all labor-related costs, food costs and other expenses such as cleaning supplies, paper supplies, laundry and uniforms for the Provider’s employees, insurance premiums and license fees, long distance expenses, office supplies and postage.

e. Knife Security
The Provider shall be responsible for the control of all knives and kitchen utensils. All knives and kitchen utensils shall be counted and locked for safe keeping in accordance with policy and procedures provided by the Detention Facility.

f. Sanitation
The Provider shall perform regular routine cleaning of the kitchen area including all equipment and fixtures therein sufficient to continuously maintain such area. The equipment and fixtures shall be maintained in a clean, sanitary condition as specified by the Health Department, State of Alabama and other applicable Federal and State Laws.

g. Inspections
The Provider shall agree to allow unscheduled visits by the Detention Facility, Health Department, State of Alabama, Fire Marshall or ACA inspectors and by any other inspecting agency whose purpose is to ensure that all employees in the food service area are free from disease or open wounds and that the food service area complies with all requirements for sanitation, food storage and the control of vermin.

U. Responsibilities of the Detention Facility
a. Provide, install, maintain, repair and replace, if necessary, and permit the Provider to use all food service equipment and fixtures.

b. Provide all food trays and utility carts.

c. Provide all utilities such as trash removal, pest control, office space, including desk(s), chair(s), filing cabinet(s) telephone(s), telephone service, and inmate uniforms. The Detention Facility will not provide long distance telephone service.

d. Provide laundry services for all aprons, towels, dishcloths, etc. used in the food service operations, except for the Provider’s employee’s uniforms. The Provider shall be responsible for ensuring its staff’s uniforms are clean and in good repair.

e. Provide I.D. badges for all employees.

f. Provide timely orders for meals.

g. Provide a sufficient supply of departmental forms to be used in food service.
V. **Billing**

a. **Provider Compensation**

As full and complete compensation to the Provider for all food, labor and material furnished and all services performed pursuant to these specifications, Montgomery County shall pay the Provider upon submission of properly certified invoices prepared in a format required by Montgomery County. Compensation shall be based on the applicable daily, per meal costs expressed in the awarded bid proposal multiplied by the number of meals ordered or actually served each day, whichever is higher, less any credit due from previous invoices.
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<td>JOHN CRIMMINS</td>
<td>2219 E. BESON ROAD SIOUTH FALLS, SD 57104</td>
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<td>ABL MANAGEMENT</td>
<td>BILL HANNA</td>
<td>12200 32ND COURT N. ST. PETERBURG, FL 33716</td>
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<td>ALABAMA FOOD GROUP</td>
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<td>P.O. DRAWER 1207 ALEXANDER CITY, AL. 35011</td>
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<td>12200 32ND COURT N. ST. PETERBURG, FL 33716</td>
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<tr>
<td>MERCHANTS FOOD SERVICE</td>
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<td>1100 EDWARDS STREET HATTISBURG, MS. 39401</td>
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<tr>
<td>VALLEY INNOVATIVE SERVICES</td>
<td></td>
<td>4400 MANGUM DRIVE JACKSON, MS. 39208</td>
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<td>SHERIFF D.T. MARSHALL</td>
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<tr>
<td>MR. DAVID RICHTER</td>
<td></td>
<td>CRM FOOD SERVICES 2219 E. BESON ROAD SIOUTH FALLS, SD 57104</td>
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<tr>
<td>RON PROUD</td>
<td></td>
<td>TRINITY SERVICES GROUP FAX #(904) 522-1429</td>
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<td>FIVE STAR CORRECTIONAL</td>
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<td>ALLIANT FOOD SERVICE 6685 CRESCENT DRIVE NORCROSS, GA. 30071</td>
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<td>KEEFE SUPPLY 1371 TRADEPORT DRIVE JACKSONVILLE, FL. 32218</td>
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<td>W.L. PETREY WHOLESALE</td>
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<td>NU-VU FOOD SERVICE SYSTEMS 5600 15TH STREET MENOMINEE, MI. 49858</td>
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<tr>
<td>COL. WANDA ROBINSON</td>
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**BID NO.** 52110-11B-001
**INMATE FOOD SERVICE**
**OPENS:** FEBRUARY 22, 2011

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