



CITY OF ROANOKE, VIRGINIA
REQUEST FOR PROPOSAL
FOR
INMATE FOOD SERVICES
RFP NUMBER 16-08-05
OPENING DATE: June 6, 2016
OPENING TIME 2:00 P.M.

The Request for Proposal and related documents may be obtained during normal business hours from the Purchasing Division located in the Noel C. Taylor Municipal Building, 215 Church Avenue, SW, Room 202, Roanoke, VA 24011. This document may be viewed and/or downloaded from the City of Roanoke Purchasing Division's Vendor Self Service website at <https://vss.roanokeva.gov> or from the Purchasing Division's website at www.roanokeva.gov/purchasing. If you have any problems accessing the documents, you may contact Purchasing at (540) 853-2871 or purchasing@roanokeva.gov.

**THIS PUBLIC BODY DOES NOT DISCRIMINATE
AGAINST FAITH-BASED ORGANIZATIONS**

Date of RFP: May 5, 2016

REQUEST FOR PROPOSAL (RFP)

RFP No. 16-08-05

Issue Date: May 5, 2016

Commodity Code: 98940, 96138, 95844, 96136, 99821, 97725, 96240, 95284

Title: INMATE FOOD SERVICES

Issued By: **City of Roanoke**
Purchasing Division
Noel C. Taylor Municipal Building
215 Church Ave., SW, Room 202
Roanoke, VA 24011-1517
Phone: (540) 853-5268
Fax: (540) 853-1513
Email: monica.cole@roanokeva.gov

Sealed proposals will be received on or before **2:00 P.M., June 6, 2016** for furnishing the services and/or items described herein. The time of receipt shall be determined by the time clock stamp in the Purchasing office.

If the Noel C. Taylor Municipal Building is closed for business at the time scheduled for the proposal opening, the sealed proposal will be accepted and opened on the next business day of the City, at the originally scheduled hour.

All questions must be submitted before 5:00 p.m., May 23, 2016. If necessary, an addendum will be issued and posted to the City Vendor Self Service website at <https://VSS.roanokeva.gov> and to the Current Bids/RFP Requests tab on City website at www.roanokeva.gov/purchasing.

If proposals are mailed, send directly to the Purchasing Division at the address listed above. If hand delivered, deliver to the Purchasing Division at Noel C. Taylor Municipal Building, 215 Church Ave., SW, Room 202, Roanoke, VA.

THIS PUBLIC BODY DOES NOT DISCRIMINATE AGAINST FAITH-BASED ORGANIZATIONS.

The City reserves the right to cancel this RFP and/or reject any or all proposals and to waive any informalities in any proposal.

This section is to be completed by the Offeror and this page must be returned with the proposal. In compliance with this request for proposal and subject to all terms and conditions imposed herein, which are hereby incorporated herein by reference, the undersigned offers and agrees to furnish the services and/or items requested in this solicitation if the undersigned is selected as the Successful Offeror. Unless the proposal is withdrawn, the Offeror agrees that any prices or terms for such proposal shall remain valid for sixty (60) days after opening. Notices of proposal withdrawal must be submitted in writing to the Purchasing Manager.

Legal Name and Address of Firm (according to your registration with the SCC):REQUIRED

Date: _____

By: _____

(Signature in Ink)

Name: _____

(Please Print)

Zip: _____ Title: _____

Phone: _____ FAX: _____

Email: _____ Business License# _____

Virginia State Corporation Commission Identification Number: _____

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CITY OF ROANOKE, VIRGINIA
REQUEST FOR PROPOSAL
FOR
INMATE FOOD SERVICES

RFP NO. 16-08-05

INTRODUCTION

The City of Roanoke, Virginia, is seeking competitive proposals from qualified Offerors to provide food services for the Roanoke City Jail, in accordance with all terms, conditions and specifications as set out in this Request for Proposal (RFP). The RFP and related documents may be obtained during normal business hours from the Purchasing Division, (540) 853-2871, or from the City's Vendor Self Service web site at <https://VSS.roanokeva.gov> or from the Purchasing Division's website at www.roanokeva.gov/purchasing.

There are two **mandatory** preproposal conferences scheduled for 10:00a.m. on **May 13, 2016 and May 16, 2016**, in the **Purchasing Conference Room, 215 Church Avenue, Room 206, SW, Roanoke, Virginia**. **Each meeting will include a site visit**. Offerors must attend at least one of the preproposal meetings to participate in the RFP Process.

Offeror should demonstrate a minimum of five (5) years' experience in providing correctional food services. In addition, the Offeror shall demonstrate experience in obtaining or maintaining American Correctional Association accreditation, and has obtained or maintained said accreditation in other facilities. Offeror should demonstrate experience with proven effectiveness in administering large scale corrections food services programs, preferably one of which that is located in the Commonwealth of Virginia. Offeror must also demonstrate at least five (5) years' experience in providing food services at jail facilities with populations exceeding 500 inmates.

Proposals, to be considered and evaluated, must be sealed and received on or before 2:00 p.m. on **June 6, 2016** in the Purchasing Division, City of Roanoke, Noel C. Taylor Municipal Building, 215 Church Ave., SW, Room 202, Roanoke, VA 24011. Proposals appropriately received will be opened at this time. **Proposals received after 2:00 p.m. will not be accepted or considered.** The time of receipt shall be determined by the time clock stamp in the Purchasing Office, or if it is not working, such time shall be determined by the Purchasing official who is to open the proposals. Faxed or e-mailed proposals are not acceptable.

Each proposal, one (1) **original, marked as such** and five (5) **copies, marked as such**, must be appropriately signed by an authorized representative of the Offeror, and must be submitted in a sealed envelope or package. A removable media storage device containing

two (2) digital copies of the proposal, one as submitted, and one **redacted to remove all confidential and proprietary material**, must be included in the proposal packet. The notation **“Inmate Food Services”, RFP No. 16-08-05** and the specified opening time and date must be clearly marked on the front of that sealed envelope or package. If the Noel C. Taylor Municipal Building is closed for business at the time scheduled for the proposal opening, the sealed proposal will be accepted and opened on the next business day of the City, at the originally scheduled hour.

The City of Roanoke, Virginia, and its officers, employees or agents will not be responsible for the opening of a proposal envelope or package prior to the scheduled opening if that envelope or package is not appropriately sealed and marked as specified.

The City of Roanoke, Virginia reserves the right to cancel this RFP and/or reject any or all proposals, to waive informalities in any proposal, to award any whole or part of a proposal, and to award to the Offeror whose proposal is, at the sole discretion of the City of Roanoke, determined to be in the best interest of the City.

Project evaluation and award will be accomplished in accordance with this RFP and Sections 23.2-1, et seq., of the Code of the City of Roanoke, Virginia, including the price or value of the benefits offered the City in the proposal. If an award of a contract is made, notification of such award will be posted for public review in the lobby on the second floor of the Noel C. Taylor Municipal Building, 215 Church Ave., SW, Roanoke, VA 24011.

Unless the proposal is withdrawn, the Offeror agrees that any prices or terms for such proposal shall remain valid for sixty (60) days after opening. Notices of proposal withdrawal must be submitted in writing to the Purchasing Manager.

Inquires or information regarding procurement procedures and/or proposal submission to this RFP shall be directed to Monica Cole, Senior Buyer, at (540) 853-5268.

This RFP consists of this Introduction, ten (10) numbered sections, and the attachments hereto.

If you download this RFP from the City website and intend to submit a proposal, you should notify Purchasing that you have done so. However, each Offeror is solely responsible for ensuring that such Offeror has the current, complete version of the RFP documents, including any addenda, before submitting a proposal. The City is not responsible for any RFP obtained from any source other than the City. Contact Purchasing by phone at 540-853-5268, by fax at 540-853-1513, or by email at monica.cole@roanokeva.gov.

Respectfully,
Monica Cole
Senior Buyer

Date: May 5, 2016

City of Roanoke, Virginia
Request for Proposal No.16-08-05

INMATE FOOD SERVICES

SECTION 1. PURPOSE.

The purpose of this Request for Proposal (RFP) is to acquire a term contract with a responsible firm to provide Inmate Food Services to inmates incarcerated in the Roanoke City Jail, as more particularly set forth herein.

The City of Roanoke invites any qualified Offeror to respond to this RFP by submitting a proposal for consistent with the terms and conditions herein set forth. Final scope of services will be negotiated with the successful Offeror.

The City of Roanoke invites any qualified Offeror to respond to this RFP by submitting a proposal for inmate food services consistent with the terms and conditions herein set forth. Final scope of services will be negotiated with the successful Offeror.

SECTION 2. BACKGROUND.

The Sheriff for the City of Roanoke operates one (1) facility located at 324 Campbell Avenue, Roanoke VA 24016. The facility currently has an average daily population of 604, but a total of 834 beds. We would require that the Offeror show documentation where they have successfully met American Correctional Association (ACA) and Virginia DOC accreditation standards in the last calendar year. The Sheriff's Office currently offers the following menus to meet the dietary needs of the inmates: regular menu, bland menu, cardiac menu, diabetic menu, double entrée menu, lactose menu and vegetarian menu. Sample menus are attached hereto as Attachment A for Offerors' convenience. Offerors are requested to consider these sample meals when submitting the pricing portion of their proposal.

SECTION 3. INSTRUCTIONS TO OFFERORS.

- A. Proposals must be submitted in accordance with the instructions and requirements contained in this RFP, including the Introduction. Failure to do so may result in the proposal being considered non-responsive and it may be rejected. An Offeror must promptly notify the Purchasing Division of any ambiguity, inconsistency, or error which may be discovered upon examination of the RFP. An Offeror requiring clarification or interpretation of this RFP should contact Monica Cole at (540) 853-5268.
- B. Until such time that an award is published, direct contact with any City employee without the expressed permission of the Purchasing Manager or her designated representative, on the subject of this proposal, is strictly forbidden. Violation of this Instruction may result in disqualification of Offeror's proposal.

C. Prospective Offerors, sometimes referred to as providers, operators, contractors, consultants, or vendors, are to address the criteria below at a minimum as part of their submitted proposal. Each proposal should include a transmittal letter and management overview of the proposal. Proposals are to include and may be evaluated on the following factors, together with such other factors as will protect and preserve the interests of the City of Roanoke, which may also be considered.

1. Organizational structure of firm and qualifications of management personnel.

Prospective Offerors should submit at a minimum the length of time in the business, corporate experience, strengths in the industry, business philosophy, and a description of the organizational structure of the firm; a description of the organizational structure for the management and operation of the services requested and/or provision of the items referred to in this RFP, including an organizational chart denoting all positions and the number of personnel in each position. (See Attachment C)

2. Financial condition of the firm and ability to perform all obligations of any resultant contract.

The sufficiency of the financial resources and the ability of the Offeror to comply with the duties and responsibilities described in this RFP. Each Offeror shall provide a current annual financial report and the previous year's report and a statement regarding any recent or foreseeable mergers or acquisitions. Financial statements may be marked as "confidential" in accordance with the requirements set out in Section 4(A) of this RFP.

(See Attachment C)

3. Each Offeror is to state whether or not any of Offeror's owners, officers, employees, or agents, or their immediate family members, is currently, or has been in the past year, an employee of the City of Roanoke or has any responsibility or authority with the City that might affect the procurement transaction or any claim resulting therefrom. If so, please state the complete name and address of each such person and their connection to the City of Roanoke. Each Offeror is advised that the Ethics in Public Contracting and Conflict of Interests Act of the Virginia Code, as set forth in Section 4 of this RFP, apply to this RFP. (See Attachment C)

4. Experience in providing the services and/or items requested by this RFP. (See Attachment C)

Offeror should demonstrate a minimum of five (5) years' experience in providing correctional food services. In addition, the Offeror shall demonstrate experience in obtaining or maintaining American Correctional Association accreditation, and has obtained or maintained said accreditation in other facilities. Offeror should demonstrate experience with proven effectiveness in administering large scale corrections food services programs, preferably one of which that is located in the Commonwealth of Virginia. Offeror must also demonstrate at least five (5) years' experience in providing food services at jail facilities with populations exceeding 500 inmates.

5. Price.

Prospective Offerors must submit the price such Offeror proposes to charge the City for providing the required services and/or items, including all fees and costs and how they are calculated. **The City requests that Offerors consider the menus provided in Attachment A when considering proposed pricing. The City requests that Offerors submit their pricing proposal, structured on a price per meal, assuming fluctuation in inmate population ranging from four hundred (400) to eight hundred (800) inmates. Pricing should be submitted on a sliding scale based upon inmate population.** (See Attachment C)

6. The ability, capacity, and skill of the Offeror to provide the services and/or items described in this RFP and in a prompt and timely manner without delay or interference.
7. The character, integrity, reputation, judgment, experience, efficiency and effectiveness of the Offeror.
8. The quality and timeliness of performance of previous contracts or services of the nature described in this RFP.
9. Compliance by the Offeror with laws and ordinances regarding prior contracts, purchases, or services. (See Attachment C)
10. The conditions, if any, of the proposal. (See Attachment C)

D. Each Offeror should provide the names, addresses, and telephone numbers of at least three (3) references in connection with supplying the services or items requested in this RFP, especially from other local government operations similar to those being requested in this RFP by the City. Each reference should include organizational name, official address, contact person, title of contract, number of years in use, and phone number. (See Attachment C)

E. Also include any other materials you may want to submit as part of your proposal response.

F. Responses to this RFP must be in the prescribed format (Attachment C – Proposal Response and Checklist).

Offeror shall provide one redacted copy of its proposal fit for public dissemination, in the event the City must respond to a Freedom of Information Act request. . A removable media storage device containing two (2) digital copies of the proposal, one as submitted, and one **redacted to remove all confidential and proprietary material**, must be included in the proposal packet. Offeror shall not mark its entire proposal as confidential and/or redact the entire proposal; doing so may result in the disqualification of Offeror's proposal.

- G. The City may request additional information, clarification, or presentations from any of the Offerors after review of the proposals received.
- H. The City has the right to use any or all ideas presented in reply to this RFP, subject only to the limitations regarding proprietary/confidential data of Offeror.
- I. The City is not liable for any costs incurred by any Offeror in connection with this RFP or any response by any Offeror to this RFP. The expenses incurred by Offeror in the preparation, submission, and presentation of the proposal are the sole responsibility of the Offeror and may not be charged to the City.
- J. NOT USED
- K. Only the City will make news releases pertaining to this RFP or the proposed award of a Contract.
- L. Each Offeror who is a stock or nonstock corporation, limited liability company, business trust, or a limited partnership or other business entity shall be authorized to transact business in the Commonwealth of Virginia as a domestic or foreign business entity if required by law. Each such Offeror shall include in its proposal response the Identification Number issued to it by the Virginia State Corporation Commission (SCC) and should list its business entity name as it is listed with the SCC. Any Offeror that is not required to be authorized to transact business in the Commonwealth as a domestic or foreign business entity as required by law shall include in its proposal response a statement describing why the Offeror is not required to be so authorized. (See Va. Code Section 2.2-4311.2).
- M. Each Offeror is required to state if it has ever been debarred, fined, had a contract terminated, or found not to be a responsible bidder or Offeror by any federal, state, or local government, and/or private entity. If so, please give the details of each such matter and include this information with the proposal response.

SECTION 4. MISCELLANEOUS.

- A. Ownership of Material - Ownership of all data, materials, and documentation originated and prepared for the City pursuant to the RFP shall belong exclusively to the City and be subject to public inspection in accordance with the *Virginia Freedom of Information Act*. Trade secrets or proprietary information submitted by the Offeror shall not be subject to public disclosure under the *Freedom of Information Act*, unless otherwise required by law or a court. **However, the Offeror must invoke the protection of Section 2.2-4342(F) of the Code of Virginia, in writing, either before or at the time the data or other material is submitted.** The written notice must SPECIFICALLY identify the data or materials to be protected and state the reason why protection is necessary. The proprietary or trade secret material submitted must be identified by some distinct method such as highlighting or underlining and must indicate only the specific words, figures, or paragraphs that constitute trade secret or proprietary information. The classification of an entire proposal document, line item prices, and/or total proposal prices as proprietary, or trade secrets, is NOT ACCEPTABLE and may result in REJECTION of the proposal.

- B. As this is a RFP, no information regarding the proposal records or the contents of responses will be released except in accordance with Section 2.2-4342 of the Code of Virginia. Once an award has been made, all proposals will be open to public inspection subject to the provisions set forth above.
- C. Any interpretation, correction, or change of the RFP will be made by an addendum. Interpretations, corrections or changes of this RFP made in any other manner will not be binding and Offerors must not rely upon such interpretations, corrections, or changes. The City Purchasing Division or its designee will issue Addenda. Addenda will be posted on Vendor Self Service (VSS) at <https://VSS.roanokeva.gov> as well as the Current Bids/RFP Requests tab on the Purchasing Division's web page at www.roanokeva.gov/purchasing. **However, each Offeror is solely responsible for ensuring that such Offeror has the current, complete version of the RFP documents, including any addenda, before submitting a proposal. The City is not responsible for any RFP obtained from any source other than the City.**
- D. No Offeror shall confer on any public employee having official responsibility for a purchasing transaction any payment, loan, subscription, advance, deposit or money, service, or anything of more than nominal value, present or promised, unless consideration of substantially equal or greater value is exchanged.
- E. The City may make investigations to determine the ability of the Offeror to perform or supply the services and/or items as described in this RFP. The City reserves the right to reject any proposal if the Offeror fails to satisfy the City that it is qualified to carry out the obligations of the proposed contract.
- F. The Successful Offeror must comply with the nondiscrimination provisions of Virginia Code Section 2.2-4311, which are incorporated herein by reference.
- G. The Successful Offeror must comply with the drug-free workplace provisions of Virginia Code Section 2.2-4312, which are incorporated herein by reference.
- H. It is the policy of the City of Roanoke to maximize participation by minority and women owned business enterprises in all aspects of City contracting opportunities.
- I. The Successful Offeror shall comply with all applicable City, State, and Federal laws, codes, provisions, and regulations. The Successful Offeror shall not during the performance of any resultant contract knowingly employ an unauthorized alien as defined in the federal Immigration Reform and Control Act of 1986.
- J. Providers of any outside services shall be subject to the same conditions and requirements as the successful Offeror in regards to law, code, or regulation compliance. The City reserves the right of approval for any subcontract work, including costs thereof.
- K. Ethics in Public Contracting. The provisions, requirements, and prohibitions as contained in Sections 2.2-4367 through 2.2-4377, of the Virginia Code, pertaining to bidders, offerors, contractors, and subcontractors are applicable to this RFP.
- L. Conflict of Interests Act. The provisions, requirements, and prohibitions as contained in Sections 2.2-3100, et seq., of the Virginia Code are applicable to this RFP.

M. The procurement provisions of the Code of the City of Roanoke (1979), as amended, Sections 23.2-1, et seq., as well as the City Procurement Manual, apply to this RFP, unless specifically modified herein. The City's Procurement Manual can be reviewed at the Purchasing office.

N. Insurance Requirements.

Awarded Offeror, and any of its subcontractors, shall, at its sole expense, obtain and maintain during the life of the resulting Contract the insurance policies and/or bonds required. Any required insurance policies and/or bonds shall be effective prior to the beginning of any work or other performance by awarded Offeror, or any of its subcontractors, under any resultant Contract. The policies and coverages required are those as may be referred to in the sample contract and/or the terms and conditions attached to this RFP. All such insurance shall be primary and noncontributory to any insurance or self-insurance the City may have.

SECTION 5. PROTESTS.

Any Offeror who wishes to protest or object to any award made or other decisions pursuant to this RFP may do so only in accordance with the provisions of Sections 2.2-4357, 4358, 4359, 4360, 4363, and 4364 of the Code of Virginia, and only if such is provided for in such Code section. Any such protest or objection must be in writing signed by a representative of the entity making the protest or objection and contain the information required by the applicable Code Sections set forth above. Such writing must be delivered to the City Purchasing Manager within the required time period.

SECTION 6. SERVICES AND/OR ITEMS REQUIRED.

The following are the services and/or items that the successful Offeror will be required to provide to the City and should be addressed in each Offeror's proposal.

A description and/or listing of the services and/or items that the successful Offeror will be required to provide to the City under this RFP are those that are set forth below and/or referred to in any way in the sample contract, any terms and conditions, and/or any attachments to this RFP.

Each Offeror should carefully read and review all such items and should address such items in its proposal. However, the final description of the services and/or items to be provided to the City under this RFP is subject to negotiations with the successful Offeror, and final approval by the City.

The Successful Offeror should provide inmate food services for the Roanoke City Jail, including but not limited to:

- A. To deliver a high quality food services program that can be audited against established nutritional and health standards.
- B. To operate a food services program in a cost-effective manner with full reporting and accountability to the Roanoke Sheriff's Office.

- C. To implement an annual written food service plan with clear objectives, site specific policies and procedures, and annual evaluation of the compliance.
- D. To maintain an open collaborative relationship with the administration and staff of the Roanoke's Sheriff's Office.
- E. To maintain standards established by the Virginia Board of Corrections, American Correctional Association (ACA), and National Commission on Correctional Health Care (NCCHC) for health services in jails.
- F. Offer a comprehensive program for continuing staff and inmate education.
- G. Maintain complete and accurate records and to collect and analyze food service statistics on a regular basis.
- H. Operate the food service program in a human manner with respect to the inmates' right to basic health and nutritional standards.

See also Exhibit 2 of the Sample Contract, Scope of Services.

SECTION 7. EVALUATION CRITERIA.

Offerors will be evaluated for selection on the basis of those most qualified to meet the requirements of this RFP. The City of Roanoke does not use a numerical or weighted scoring system when evaluating selection criteria. Major criteria to be considered in the evaluation may include, but shall not necessarily be limited to the items referred to above and those set forth below:

- A. The background, education and experience of the Offeror in providing similar services or items elsewhere, including the level of experience in working with municipalities and the quality of services performed or items supplied.
- B. Reasonableness/competitiveness of proposed fee and/or benefits to the City, although the City is not bound to select the Offeror who proposes the lowest fees or most benefits for services. The City reserves the right to negotiate fees and/or benefits to the City with the selected Offeror(s).
- C. The Offeror's responsiveness and compliance with the RFP requirements and conditions.
- D. Determination that the selected Offeror has no contractual relationships which would result in a conflict of interest with the City's contract.
- E. The Offeror's ability, capacity, and skill to fully and satisfactorily provide the services and/or items required in this RFP.
- F. The quality of Offeror's performance in comparable and/or similar projects.
- G. Whether the Offeror can provide the services and/or deliver the items in a prompt and timely manner.
- H. Offeror's willingness to accept the City's sample contract.

SECTION 8. SELECTION PROCESS.

- A. Pursuant to Section 2.2-4302.2 (A)(3) of the Code of Virginia, selection shall be made of two or more Offerors, if there be that many, deemed to be fully qualified and best suited among those submitting proposals on the basis of the evaluation of factors included in this RFP, including price. Negotiations shall be conducted with the Offerors so selected. Price shall be considered, but need not be the sole determining factor. After negotiations have been conducted with each Offeror so selected, the City (through the City Manager or City Manager's designee) shall select the Offeror which, in his/her opinion, has made the best proposal, and may award the contract to that Offeror. The City may cancel this RFP or reject proposals at any time prior to an award, and is not required to furnish a statement of the reasons why a particular proposal was not deemed to be the most advantageous. Should the City determine in writing and in its sole discretion that only one Offeror is fully qualified, or that one Offeror is clearly more highly qualified than the others under consideration, a contract may be negotiated and awarded to that Offeror.
- B. All proposals submitted in response to this RFP will be reviewed by the Purchasing Division or its designee for responsiveness prior to referral to a selection committee or person. A committee consisting of City personnel and/or others and/or an appropriate individual will then evaluate all responsive proposals, conduct the negotiations, and make recommendations to the City Manager, or the City Manager's designee, as appropriate. The award of a contract, if made, will be made to the Offeror whose proposal best furthers the interest of the City, as determined by the City Manager, or the City Manager's designee. The City reserves the right to reject any and all proposals, to waive any informality or irregularity in the proposals received, and to make the award to the Offeror whose proposal is deemed to be in the best interest of the City.
- C. Oral Presentation: Offerors who submit a proposal in response to this RFP may be required to give an oral presentation of their proposal to the selection committee or person. This provides an opportunity for the Offeror to clarify or elaborate on the proposal. This is a fact finding and explanation session only and does not include negotiation. Oral presentations are strictly at the option of the City and may or may not be conducted.

SECTION 9. COOPERATIVE PROCUREMENT.

The procurement of goods and/or services provided for in this Contract is being conducted pursuant to Virginia Code Section 2.2-4304 and on behalf of other public bodies in Virginia. Unless specifically prohibited by the Awarded Offeror, any resultant contract may be used by other public bodies in Virginia as allowed by Section 2.2-4304. The Awarded Offeror shall deal directly with each public agency or body seeking to obtain any goods and/or services pursuant to this Contract or from this procurement and in accordance with Virginia Code Section 2.2-4304. The City of Roanoke shall not be responsible or liable for any costs, expenses, or any other matters of any type to either the Contractor or the public agency or body seeking to obtain any goods and/or services pursuant to this cooperative procurement provision.

SECTION 10. INFORMATION ON CONTRACT TO BE AWARDED.

The Sample Contract marked as Attachment B to RFP No.16-08-05 contains terms and conditions that the City plans to include in any contract that may be awarded, but such terms and conditions may be changed, added to, deleted, or modified as may be agreed to between the City and the Offeror during negotiations. However, if an Offeror has any objections to any of the terms or conditions set forth in the Sample Contract or any changes or additions thereto that the Offeror wants to discuss during negotiations, the Offeror should set forth such objections, changes, or additions in such Offeror's proposal submitted in response to this RFP. Otherwise, submission of a proposal by an Offeror will obligate such Offeror, if it is the Successful Offeror, to enter into a contract containing the same or substantially similar terms and conditions as contained in such Sample Contract. Other terms and conditions, if necessary, will be negotiated with the Successful Offeror.

**ATTACHMENT A
TO
RFP 16-08-05**

SAMPLE MENUS

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Bland

Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Jelly 1 ounce Peanut Butter 1.5 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 2 each 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #12 sc LS Boiled Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce LS Boiled Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	100% Beef Patty 1 each Hamburger Bun 1 each French Fries 1 cup Buttered Green Beans 1/2 cup Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham Sliced 1 ounce Imit. Cheese Slice 1 slice Bread 2 slice Tator Tots 1 cup Boiled Beans 1/2 cup Sand Salad Dressing 1/2 ounce Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Ground Beef 3 ounce Buttered Pasta 1 cup Bu Mixed Vegetables 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	T. Ham & Scalloped 12 ounce Buttered Peas 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 3 ounce LS Rice or Noodles 1.5 cup Cooked Vegetables 1/2 cup Biscuit 1/48 2 each Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Mac & Cheese w/T. Ham 12 ounce Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Ground Beef 3 ounce Buttered Fluffy Rice 1 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Turkey 3 ounce Buttered Pasta 1.5 cup Buttered Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Poultry 3 ounce Buttered Fluffy Rice 1.5 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2.5 ounce LS Boiled Potatoes 1.5 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Peanut Butter 1.5 ounce Jelly 1/2 ounce Hamburger Bun 1 each Chips 1 ounce Canned Fruit 1/2 cup Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Hot Dog 10/1 2 each Tator Tots 1 cup Buttered Carrots 1/2 cup Hot Dog Bun 2 each Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Ground Poultry 3 ounce LS Boiled Potatoes 1 cup Buttered Corn 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	T. Ham Sliced 2.5 ounce Imit. Cheese Slice 1 slice Hamburger Bun 1 each French Fries 1 cup Buttered Peas 1/2 cup Mustard 1 Tbsp Sand Salad Dressing 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Bland

Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Peanut Butter 1.5 ounce Jelly 1/2 ounce Biscuit 1/48 2 each 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce LS Boiled Potatoes 1 cup Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #12 sc LS Boiled Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce Pancakes 2 each Whipped Margarine 1/2 ounce Syrup 2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce LS Boiled Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	Peanut Butter 1.5 ounce Jelly 1/2 ounce Hamburger Bun 1 each Boiled Beans 1 cup Cooked Vegetables 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Ground Beef 2 ounce 1mt. Shredded Cheese 1/2 ounce Buttered Fluffy Rice 1.25 cup 10" Tortilla 1 each Buttered Corn 1/2 cup Lettuce Shredded 1 cup Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham 3 ounce LS Boiled Potatoes 1.5 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Beef 3 ounce LS Boiled Potatoes 1.5 cup Buttered Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Beef 3 ounce Boiled Beans 1 cup Baked Potato 1 each Buttered Green Beans 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Ground Poultry 3 ounce Buttered Fluffy Rice 1.5 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cake 1/48 1 piece White Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Beef 3 ounce LS Pasta 1.5 cup Cooked Vegetables 1/2 cup Garlic Bread 2 slice Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Ground Poultry 3 ounce Buttered Pasta 1.5 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2.5 ounce LS Boiled Potatoes 1.5 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Peanut Butter 1.5 ounce Jelly 1/2 ounce Hamburger Bun 1 each Tator Tots 1 cup Bu Mixed Vegetables 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey 3 ounce Buttered Fluffy Rice 1.5 cup Cooked Vegetables 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Nuggets 5 each Macaroni & Cheese 1 cup Buttered Corn 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	T. Ham 3 ounce Hamburger Bun 1 each French Fries 1 cup Canned Fruit 1/2 cup Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham Sliced 2.5 ounce Black Eyed Peas 1/2 cup Buttered Cabbage 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Bland

Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Eggs Scrambled w/Chz 1/3 cup LS Boiled Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #12 sc Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce LS Boiled Potatoes 1 cup Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce LS Boiled Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	100% Beef Patty 1 each Hamburger Bun 1 each Tator Tots 1 cup Cooked Vegetables 1/2 cup Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Ground Beef 3 ounce Buttered Pasta 1.25 cup Buttered Green Beans 1/2 cup Garlic Bread 2 slice Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Poultry 3 ounce Baked Potato 1 each Cooked Vegetables 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Ground Poultry 3 ounce BuBoiled Beans 1 cup Cooked Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey 2 ounce LS Boiled Potatoes 1.25 cup Buttered Corn 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Ground Beef 3 ounce Boiled Beans 1.25 cup Cooked Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 3 ounce Buttered Pasta 1 cup Buttered Green Beans 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Turkey 2.5 ounce Imit. Cheese Slice 1 slice Lettuce Shredded 1/2 cup 10" Tortilla 1 each Boiled Beans 1 cup Canned Fruit 1/2 cup Sand Salad Dressing 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Hot Dog 10/1 2 each Tator Tots 1 cup Buttered Carrots 1/2 cup Hot Dog Bun 2 each Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham 3 ounce LS Boiled Potatoes 1.5 cup Bu Mixed Vegetables 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Poultry 3 ounce Buttered Garlic Rice 1 cup Buttered Peas 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Mac & Cheese w/T.Ham 12 ounce Buttered Broccoli 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Poultry 3 ounce LS Boiled Potatoes 1.25 cup Bread 2 slice Buttered Carrots 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Peanut Butter 1.5 ounce Jelly 1/2 ounce Hamburger Bun 1 each Boiled Beans 1 cup LS Boiled Potatoes 1 cup Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Bland

Week 4

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Eggs Scrambled w/Chz 1/3 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce LS Boiled Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each LS Boiled Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce LS Boiled Potatoes 1 cup Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Jelly 1/2 ounce Peanut Butter 1.5 ounce Biscuit 1/48 2 each 1% Milk 8 Fl oz
LUN	Ground Poultry 3 ounce Buttered Fluffy Rice 1 cup Buttered Corn 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Beef 3 ounce Buttered Pasta 1 cup Buttered Green Beans 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Beef 3 ounce Hamburger Bun 1 each Chips 1 ounce Cooked Vegetables 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey 3 ounce Buttered Pasta 1.5 cup Cooked Vegetables 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Poultry 3 ounce LS Boiled Potatoes 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Beef 3 ounce Hamburger Bun 1 each Tator Tots 1 cup Buttered Peas 1/2 cup Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Beef Roast 3 ounce LS Boiled Potatoes 1.25 cup Buttered Fluffy Rice 1 cup Cooked Vegetables 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each
DIN	T. Ham Sliced 2.5 ounce Imit. Cheese Slice 1 slice Bread 2 slice Tator Tots 1 cup Cooked Vegetables 1/2 cup Sand Salad Dressing 1/2 ounce Mustard 1 Tbsp Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2.5 ounce LS Boiled Potatoes 1.25 cup Buttered Peas 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham Sliced 2.5 ounce Rice Pilaf 1 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Poultry 3 ounce Baked Potato 1 each Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Peanut Butter 1.5 ounce Jelly 1/2 ounce Hamburger Bun 1 each Boiled Beans 3/4 cup Canned Fruit 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Mac & Chz w/Franks 12 ounce Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Chicken Nuggets 5 each French Fries 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Mustard 1 Tbsp Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Cardiac

Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Jelly 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/4 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.75 cup Sugar Substitute PC 1 each Sausage Gravy 6 ounce Biscuit 1/48 1 each Whipped Margarine 1/4 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each LS Scrambled Eggs 1 #12 sc LS Hashbrowns 1 cup Biscuit 1/48 1 each Jelly 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce LS Home Fr Potatoes 1 cup Biscuit 1/48 1 each Jelly 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Jelly 1/2 ounce 1% Milk 8 Fl oz
LUN	100% Beef Patty 1 each Hamburger Bun 1 each French Fries 1 cup LS Green Beans 1/2 cup Ketchup 1 Tbsp Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Salami 2 ounce Bread 2 slice Tator Tots 1 cup LS Boston Bkd Beans 1/2 cup Sand Salad Dressing 1/2 ounce Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Italian Meat Sauce 3/4 cup LS Pasta 1 cup LS Mixed Vegetables 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2 ounce LS Scalloped Potato 1.25 cup LS Peas 1/2 cup Cornbread 1/48 1/2 piece Whipped Margarine 1/4 ounce Applesauce 1/2 cup Fortified Drink PC 1 each	Turkey 2 ounce Biscuit 1/48 2 each LS Cooked Vegetables 1/2 cup Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2 ounce Macaroni & Cheese 1 cup LS Green Beans 1/2 cup Bread 2 slice Jelly 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Spanish Rice 12 ounce LS Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/4 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Turkey 2.5 ounce LS Pasta 1.25 cup LS Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/4 ounce Applesauce 1/2 cup Fortified Drink PC 1 each	Chuckwagon Steak 3oz 1 each Poultry Gravy 1 Fl oz LS Fluffy Rice 1 cup LS Carrots 1/2 cup Bread 2 slice Jelly 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2.5 ounce Poultry Gravy 1 Fl oz LS Mashed Potatoes 1.25 cup LS Green Beans 1/2 cup Bread 2 slice Jelly 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Patty 3 oz 1 each BBQ Sauce 1 ounce Hamburger Bun 1 each Chips 1/2 ounce Canned Fruit 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Beef Chili Soup 8 ounce Tator Tots 1.25 cup LS Carrots 1/2 cup Bread 2 slice Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Meat Loaf 1 each Brown Gravy 1 ounce LS Mashed Potatoes 1 cup LS Corn 1/2 cup Bread 2 slice Jelly 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	T. Salami 2.5 ounce Hamburger Bun 1 each French Fries 1 cup LS Peas 1/2 cup Ketchup 1 Tbsp Sand Salad Dressing 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

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Roanoke VA Cardiac

Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sausage Gravy 6 ounce Biscuit 1/48 1 each Whipped Margarine 1/4 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce LS Home Fr 1 cup Potatoes Coffee Cake 1/48 1 piece Whipped Margarine 1/4 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each LS Scrambled Eggs 1 #12 sc LS Hashbrowns 1 cup Biscuit 1/48 1 each Jelly 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Pancakes 2 each Whipped Margarine 1/4 ounce Syrup 2 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Coffee Cake 1/48 1 piece Whipped Margarine 1/4 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Coffee Cake 1/48 1/2 piece Biscuit 1/48 1 each Whipped Margarine 1/4 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce LS Home Fr 1 cup Potatoes Biscuit 1/48 1 each Jelly 1/2 ounce 1% Milk 8 Fl oz
LUN	Chicken Patty 3 oz 1 each Hamburger Bun 1 each LS Boston Bkd 1/2 cup Beans LS Creamy Coleslaw 1/2 cup Sand Salad Dressing 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Mexi Taco Meat 2 ounce LS Fluffy Rice 1 cup 10" Tortilla 1 each LS Corn 1/2 cup Lettuce Shredded 1 cup Taco Sauce 1 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey 2 ounce LS Au Gratin Potato 1 cup LS Carrots 1/2 cup Bread 2 slice Jelly 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Beef & Gravy,w/GrdB 6 ounce LS Mashed Potatoes 1 cup LS Peas 1/2 cup Biscuit 1/48 1 each Jelly 1/2 ounce Applesauce 1/2 cup Fortified Drink PC 1 each	Chili Beef 8 ounce Saltine Crackers 1 pkt Baked Potato 1 each LS Green Beans 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/4 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Smoked Sausage 1 each Ziti Baked 11 ounce LS Fluffy Rice 1.5 cup LS Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/4 ounce Applesauce 1/2 cup Fortified Drink PC 1 each	Lettuce Salad 1 cup Garlic Bread 2 slice Dressing for Salad 1/2 Fl oz Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Swedish Meatballs 6 each LS Pasta 1.5 cup LS Carrots 1/2 cup Bread 2 slice Jelly 1/2 ounce Applesauce 1/2 cup Fortified Drink PC 1 each	Turkey 2.5 ounce Chuckwagon Steak 3oz Hamburger Bun 1 each Tator Tots 1 cup LS Mixed Vegetables 1/2 cup Ketchup 1 Tbsp Whipped Margarine 1/4 ounce Dessert Bar 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Chuckwagon Steak 3oz Hamburger Bun 1 each Tator Tots 1 cup LS Mixed Vegetables 1/2 cup Ketchup 1 Tbsp Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey a la King 6 ounce LS Fluffy Rice 1 cup Cooked Vegetables 1/2 cup Bread 2 slice Jelly 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Nuggets 5 each Macaroni & Cheese 1 cup LS Corn 1/2 cup Bread 2 slice Jelly 1/2 ounce Dessert Bar 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	T. Salami 3 ounce Hamburger Bun 1 each French Fries 1 cup Canned Fruit 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey 2.5 ounce LS Black Eyed Peas 1/2 cup Cabbage LS 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/4 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

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Roanoke VA Cardiac

Week 3

	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday	
BRK	100% Juice	1 each	100% Juice	1 each	100% Juice	1 each	100% Juice	1 each	100% Juice	1 each	100% Juice	1 each	100% Juice	1 each
	LS Hot Cereal	1.5 cup	LS Hot Cereal	1.5 cup	LS Hot Cereal	1.5 cup	LS Hot Cereal	1.5 cup	LS Hot Cereal	1.5 cup	LS Hot Cereal	1.5 cup	LS Hot Cereal	1.5 cup
	Sugar Substitute PC	1 each	Sugar Substitute PC	1 each	Sugar Substitute PC	1 each	Sugar Substitute PC	1 each	Sugar Substitute PC	1 each	Sugar Substitute PC	1 each	Sugar Substitute PC	1 each
	Breakfast Patty	1 each	LS Scrambled Eggs	1 #12 sc	Breakfast Patty	1 each	Turkey Bologna	1 ounce	LS Scrambled Eggs	1 #12 sc	Breakfast Patty	1 each	T. Ham Sliced	1 ounce
	Coffee Cake 1/48	1 piece	LS Home Fr	1 cup	Coffee Cake 1/48	1 piece	Coffee Cake 1/48	1 piece	Biscuit 1/48	1 each	LS Hashbrowns	1 cup	LS Home Fr	1 cup
	Biscuit 1/48	1 each	Potatoes		Biscuit 1/48	1 each	Biscuit 1/48	1 each	Whipped Margarine	1/2 ounce	Pancakes	2 each	Biscuit 1/48	1 each
	Whipped Margarine	1/4 ounce	Jelly	1/2 ounce	Whipped Margarine	1/4 ounce	Whipped Margarine	1/4 ounce	1% Milk	8 Fl oz	Syrup	2 ounce	Jelly	1/2 ounce
	1% Milk	8 Fl oz	1% Milk	8 Fl oz	1% Milk	8 Fl oz	1% Milk	8 Fl oz			Whipped Margarine	1/4 ounce	1% Milk	8 Fl oz
											1% Milk	8 Fl oz		
LUN	100% Beef Patty	1 each	Italian Meat Sauce	3/4 cup	Ckn Fried Steak 3oz	1 each	Smoked Sausage 5/1	1 each	Turkey	2 ounce	Mexican Pie	10 ounce	Turkey	2.5 ounce
	Hamburger Bun	1 each	LS Pasta	1 cup	Brown Gravy	1 ounce	LS Boiled Beans	1 cup	Poultry Gravy	1 Fl oz	Lettuce Salad	1 cup	LS Pasta	1 cup
	Tator Tots	1 cup	LS Green Beans	1/2 cup	Baked Potato	1 each	LS Cooked Vegetables	1/2 cup	LS Mashed Potatoes	1 cup	Cornbread 1/48	1 piece	LS Green Beans	1/2 cup
	LS Creamy Coleslaw	1/2 cup	Garlic Bread	2 slice	LS Creamy Coleslaw	1/2 cup	Cornbread 1/48	1 piece	LS Corn	1/2 cup	Dressing for Salad	1/2 Fl oz	Cornbread 1/48	1 piece
	Ketchup	1 Tbsp	Cake 1/48	1 piece	Bread	2 slice	Whipped Margarine	1/4 ounce	Biscuit 1/48	1 each	Whipped Margarine	1/4 ounce	Whipped Margarine	1/4 ounce
	Cookie 2oz	1 each	Frosting	1/2 ounce	Jelly	1/2 ounce	Cookie 2oz	1 each	Jelly	1/2 ounce	Dessert Bar 1/48	1 each	Applesauce	1/2 cup
	Fortified Drink PC	1 each	Fortified Drink PC	1 each	Cookie 2oz	1 each	Fortified Drink PC	1 each	Cookie 2oz	1 each	Frosting	1/2 ounce	Fortified Drink PC	1 each
					Fortified Drink PC	1 each			Fortified Drink PC	1 each	Fortified Drink PC	1 each		
DIN	Turkey	2.5 ounce	Vegetable Chili	8 ounce	Turkey	2.5 ounce	Meatballs	6 each	Turkey	2 ounce	Meat Loaf	1 each	Chicken Patty 3 oz	1 each
	Lettuce Shredded	1/2 cup	Tator Tots	1.25 cup	LS Scalloped Potato	1 cup	BBQ Sauce	1 ounce	Macaroni & Cheese	1 cup	LS Au Gratin Potato	1 cup	Hamburger Bun	1 each
	10" Tortilla	1 each	LS Carrots	1/2 cup	LS Mixed Vegetables	1/2 cup	Buttered Garlic Rice	1 cup	Broccoli LS	1/2 cup	Bread	2 slice	LS Boston Bkd Beans	3/4 cup
	LS BBQ Beans	1/2 cup	Bread	2 slice	Biscuit 1/48	1 each	LS Peas	1/2 cup	Bread	2 slice	LS Carrots	1/2 cup	LS Potato Salad	1/2 cup
	Canned Fruit	1/2 cup	Ketchup	1 Tbsp	Jelly	1/2 ounce	Bread	2 slice	Jelly	1/2 ounce	Ketchup	1 Tbsp	Sand Salad Dressing	1/2 ounce
	Sand Salad Dressing	1/2 ounce	Cookie 2oz	1 each	Dessert Bar 1/48	1 each	Jelly	1/2 ounce	Applesauce	1/2 cup	Cookie 2oz	1 each	Cookie 2oz	1 each
	Cookie 2oz	1 each	Fortified Drink PC	1 each	Frosting	1/2 ounce	Dessert Bar 1/48	1 each	Fortified Drink PC	1 each	Fortified Drink PC	1 each	Fortified Drink PC	1 each
	Fortified Drink PC	1 each			Fortified Drink PC	1 each	Frosting	1/2 ounce						
							Fortified Drink PC	1 each						

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Cardiac

Week 4

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each LS Scrambled Eggs 1 #12 sc Biscuit 1/48 1 each Whipped Margarine 1/4 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/4 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce LS Home Fr Potatoes 1 cup Biscuit 1/48 1 each Jelly 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each LS Hashbrowns 1 cup Biscuit 1/48 1 each Jelly 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/4 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce LS Hashbrowns 1 cup Coffee Cake 1/48 1 piece Jelly 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each LS Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sausage Gravy 6 ounce Biscuit 1/48 1 each Whipped Margarine 1/4 ounce 1% Milk 8 Fl oz
LUN	Smoked Sausage 5/1 1 each LS Fluffy Rice 1.5 cup LS Corn 1/2 cup Cornbread 1/48 1/2 piece Whipped Margarine 1/4 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Spaghetti Casserole 12 ounce LS Green Beans 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Taco Joes,w/Grd Beef 3.2 ounce Hamburger Bun 1 each Chips 1/2 ounce Lettuce Salad 1 cup Dressing for Salad 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey 2.5 ounce LS Pasta 1 cup LS Cooked Vegetables 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Smoked Sausage 5/1 1 each LS Au Gratin Potato 1 cup LS Green Beans 1/2 cup Bread 2 slice Jelly 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Sloppy Joes 3.2 ounce Hamburger Bun 1 each Tator Tots 1 cup LS Peas 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Beef Stew,w/Beef E&P 8 ounce LS Fluffy Rice 1 cup Lettuce Salad 1 cup Bread 2 slice Jelly 1/2 ounce Ranch Dressing 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each
DIN	Turkey 2.5 ounce Bread 2 slice Tator Tots 1 cup LS Creamy Coleslaw 1/2 cup Sand Salad Dressing 1/2 ounce Ketchup 1 Tbsp Applesauce 1/2 cup Fortified Drink PC 1 each	Turkey 2.5 ounce Poultry Gravy 1 Fl oz LS Mashed Potatoes 1 cup LS Peas 1/2 cup Bread 2 slice Jelly 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey 2.5 ounce LS Fluffy Rice 1 cup LS Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/4 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Meat Loaf 1 each Brown Gravy 1 ounce Baked Potato 1 each LS Carrots 1/2 cup Bread 2 slice Jelly 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Patty 3 oz 1 each Sand Salad Dressing 1/2 ounce Hamburger Bun 1 each LS Boston Bkd Beans 1/2 cup Canned Fruit 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Hot Dog 10/1 1 each Macaroni & Cheese 1 cup LS Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/4 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Chicken Nuggets 5 each French Fries 1 cup LS Corn 1/2 cup Bread 2 slice Jelly 1/2 ounce Ketchup 1 Tbsp Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA 2800 Diabetic

Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 2 each Coffee Cake 1/48 1/2 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Pancakes 2 each Diet Syrup PC 1 each Applesauce 2/3 cup Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1 cup Sugar Substitute PC 1 each Sausage Gravy 6 ounce Biscuit 1/48 2 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 3/4 cup Sugar Substitute PC 1 each Turkey Bologna 2.5 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.25 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #10 sc Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.25 cup Sugar Substitute PC 1 each Turkey Bologna 2.5 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Coffee Cake 1/48 1/2 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	100% Beef Patty 1 each Hamburger Bun 1 each French Fries 1 cup Buttered Green Beans 1/2 cup Ketchup 2 Tbsp Mustard 1 Tbsp Canned Fruit 1 cup Cookie 2oz 1/2 each Fortified Drink PC 1 each	T. Salami 4 ounce Imit. Cheese Slice 1 slice Bread 2 slice Tator Tots 1/2 cup Boston Baked Beans 1/3 cup Sand Salad Dressing 1/2 ounce Ketchup 1 Tbsp Applesauce 1 cup Fortified Drink PC 1 each	Italian Meat Sauce 1 cup Buttered Pasta 3/4 cup Bu Mixed Vegetables 1 cup Bread 2 slice Diet Jelly 1 each Dessert Bar 1/48 1/2 each Fortified Drink PC 1 each	T. Ham & Scaloped 12 ounce T. Ham 3 ounce Buttered Peas 1/2 cup Cornbread 1/48 1 piece Diet Jelly 1 each Canned Fruit 2/3 cup Fortified Drink PC 1 each	Turkey Pot Pie 12 ounce Turkey 2 ounce Biscuit 1/48 2 each Lettuce Salad 1 cup Dressing for Salad 1/2 Fl oz Applesauce 2/3 cup Fortified Drink PC 1 each	Mac & Cheese w/T. Ham 12 ounce T. Ham 3 ounce Buttered Green Beans 1/2 cup Bread 1 slice Diet Jelly 1 each Applesauce 3/4 cup Fortified Drink PC 1 each	Spanish Rice 12 ounce Ground Beef 3 ounce Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Diet Jelly 1 each Canned Fruit 1/2 cup Fortified Drink PC 1 each
DIN	Turkey & Noodle 12 ounce Turkey 1 ounce Buttered Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1/2 piece Fortified Drink PC 1 each	Chuckwagon Steak 3oz 1 each Poultry Gravy 1 Fl oz Buttered Fluffy Rice 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1/2 each Fortified Drink PC 1 each	Turkey 4 ounce Poultry Gravy 1 Fl oz BuMashed Potatoes 1.25 cup Buttered Green Beans 1/2 cup Bread 2 slice Diet Jelly 1 each Applesauce 1 cup Fortified Drink PC 1 each	Chicken Patty 3 oz 1 each BBQ Sauce 1 ounce Hamburger Bun 1 each Chips 1.5 ounce Canned Fruit 1 cup Fortified Drink PC 1 each	Turkey Hot Dog 10/1 2 each Beef Chili Soup 2 ounce Tator Tots 1 cup Buttered Carrots 1/2 cup Hot Dog Bun 2 each Ketchup 1 Tbsp Applesauce 3/4 cup Fortified Drink PC 1 each	Meat Loaf 1 each Brown Gravy 1 ounce BuMashed Potatoes 1 cup Buttered Corn 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Applesauce 3/4 cup Fortified Drink PC 1 each	T. Salami 4 ounce Hamburger Bun 1 each French Fries 1 cup Buttered Peas 2/3 cup Ketchup 1 Tbsp Mustard 1 Tbsp Applesauce 1 cup Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA 2800 Diabetic

Week 2

	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday	
BRK	100% Juice Hot Cereal Sugar Substitute PC Sausage Gravy	1 each 1 cup 1 each 6 ounce	100% Juice Hot Cereal Sugar Substitute PC T. Ham Sliced	1 each 1 cup 1 each 2.5 ounce	100% Juice Hot Cereal Sugar Substitute PC Scrambled Eggs	1 each 1.25 cup 1 each 1 #10 sc	100% Juice Hot Cereal Sugar Substitute PC Breakfast Patty	1 each 1.5 cup 1 each 2 each	100% Juice Hot Cereal Sugar Substitute PC Hard Boiled Egg	1 each 1.25 cup 1 each 2 each	100% Juice Hot Cereal Sugar Substitute PC Breakfast Patty	1 each 1.5 cup 1 each 1 each	100% Juice Hot Cereal Sugar Substitute PC Turkey Bologna	1 each 1.25 cup 1 each 2.5 ounce
	Biscuit 1/48 Whipped Margarine 1% Milk	2 each 1/2 ounce 8 Fl oz	Home Fried Potatoes Coffee Cake 1/48 Whipped Margarine 1% Milk	1/2 cup 1 piece 1/2 ounce 8 Fl oz	Hashbrowns Biscuit 1/48 Whipped Margarine 1% Milk	1 cup 1 each 1/2 ounce 8 Fl oz	Pancakes Whipped Margarine Diet Syrup PC Canned Fruit 1% Milk	2 each 1/2 ounce 1 each 1 cup 8 Fl oz	Coffee Cake 1/48 Whipped Margarine Applesauce 1% Milk	1 piece 1/2 ounce 1/3 cup 8 Fl oz	Coffee Cake 1/48 Biscuit 1/48 Whipped Margarine 1% Milk	1/2 piece 1 each 1/2 ounce 8 Fl oz	Home Fried Potatoes Biscuit 1/48 Whipped Margarine 1% Milk	1 cup 1 each 1/2 ounce 8 Fl oz
LUN	Chicken Patty 3 oz Hamburger Bun Boston Baked Beans Creamy Coleslaw Mustard Applesauce Fortified Drink PC	1 each 1 each 2/3 cup 2/3 cup 1 Tbsp 1/3 cup 1 each	Mexi Taco Meat 1mt. Shredded Cheese Beef Flavored Rice 10" Tortilla Buttered Corn Lettuce Shredded Taco Sauce Canned Fruit Fortified Drink PC	2 ounce 1/2 ounce 1 cup 1 each 1/2 cup 1 cup 1 ounce 1/3 cup 1 each	T.Ham & Au Gratin Pot T. Ham Buttered Carrots Bread Diet Jelly Applesauce Fortified Drink PC	12 ounce 3 ounce 1/2 cup 2 slice 1 each 2/3 cup 1 each	Beef & Gravy,w/GrdB Ground Beef BuMashed Potatoes Buttered Peas Biscuit 1/48 Diet Jelly Applesauce Fortified Drink PC	6 ounce 2 ounce 1 cup 2/3 cup 1 each 1 each 3/4 cup 1 each	Chili Beef Ground Beef Baked Potato Buttered Green Beans Cornbread 1/48 Applesauce Fortified Drink PC	8 ounce 2 ounce 1/2 each 1/2 cup 1 piece 1 each 3/4 cup 1 each	Sausage Jambalaya Bu Mixed Vegetables Cornbread 1/48 Whipped Margarine Cake 1/48 Fortified Drink PC	12 ounce 3/4 cup 1 piece 1/2 ounce 1/2 piece 1 each	Ziti Baked Ground Beef Cooked Vegetables Bread Diet Jelly Canned Fruit Fortified Drink PC	11 ounce 2 ounce 1/2 cup 2 slice 1 each 1 cup 1 each
DIN	Swedish Meatballs Buttered Pasta Buttered Carrots Bread Diet Jelly Applesauce Fortified Drink PC	8 each 1 cup 2/3 cup 2 slice 1 each 2/3 cup 1 each	Turkey Poultry Gravy Bread Stuffing Buttered Green Beans Bread Diet Jelly Applesauce Fortified Drink PC	4 ounce 1 Fl oz 1 cup 1/2 cup 2 slice 1 each 1 cup 1 each	Chuckwagon Steak 3oz Hamburger Bun Tator Tots Bu Mixed Vegetables Ketchup Mustard Applesauce Fortified Drink PC	1 each 1 each 3/4 cup 1/2 cup 2 Tbsp 1 Tbsp 1 cup 1 each	Turkey a la King Turkey Buttered Fluffy Rice Lettuce Salad Bread Salad Dressing Diet Jelly Applesauce Fortified Drink PC	6 ounce 2 ounce 1 cup 1 cup 2 slice 1 ounce 1 each 2/3 cup 1 each	Chicken Nuggets Macaroni & Cheese Buttered Corn Bread Whipped Margarine BBQ Sauce Dessert Bar 1/48 Fortified Drink PC	7 each 2/3 cup 1/2 cup 2 slice 1/2 ounce 1 ounce 1/2 piece 1 each	T. Salami Hamburger Bun French Fries Applesauce Ketchup Cookie 2oz Fortified Drink PC	4 ounce 1 each 1 cup 1 cup 1 Tbsp 1/2 each 1 each	T. Ham Sliced Black Eyed Peas Buttered Cabbage Cornbread 1/48 Diet Jelly Applesauce Fortified Drink PC	4 ounce 1 cup 1/2 cup 1 piece 1 each 1/2 cup 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA 2800 Diabetic

Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Coffee Cake 1/48 1/2 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1 cup Sugar Substitute PC 1 each Eggs Scrambled w/Chz 4 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Diet Jelly 1 each 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Coffee Cake 1/48 1/2 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 2.5 ounce Coffee Cake 1/48 1/2 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #10 sc Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Applesauce 1 cup 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Hashbrowns 1 cup Pancakes 2 each Diet Syrup PC 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 2.5 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	100% Beef Patty 1 each Hamburger Bun 1 each Tator Tots 1 cup Creamy Coleslaw 3/4 cup Ketchup 1 Tbsp Applesauce 3/4 cup Cookie 2oz 1/2 each Fortified Drink PC 1 each	Italian Meat Sauce 1 cup Buttered Pasta 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Diet Jelly 1 each Canned Fruit 1 cup Fortified Drink PC 1 each	Ckn Fried Steak 3oz 1 each Brown Gravy 1 ounce Baked Potato 1/2 each Creamy Coleslaw 3/4 cup Bread 2 slice Diet Jelly 1 each Applesauce 1 cup Fortified Drink PC 1 each	Smoked Sausage 5/1 1 each BuBoiled Beans 1 cup Lettuce Salad 1 cup Cornbread 1/48 1 piece Diet Jelly 1 each Dressing for Salad 1/2 Fl oz Applesauce 1/2 cup Cookie 2oz 1/2 each Fortified Drink PC 1 each	Turkey 4 ounce Poultry Gravy 1 Fl oz Mashed Potatoes 3/4 cup Buttered Corn 1/2 cup Biscuit 1/48 1 each Diet Jelly 1 each Applesauce 1 cup Fortified Drink PC 1 each	Mexican Pie 10 ounce Ground Beef 2 ounce Lettuce Salad 1 cup Dressing for Salad 1/2 Fl oz Cornbread 1/48 1 piece Diet Jelly 1 each Dessert Bar 1/48 1/2 each Fortified Drink PC 1 each	Turkey Chow Mein 10 ounce Turkey 2 ounce Buttered Pasta 1 cup Buttered Green Beans 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Applesauce 2/3 cup Fortified Drink PC 1 each
DIN	Turkey 4 ounce Imit. Cheese Slice 1 slice Lettuce Shredded 1/2 cup 10" Tortilla 1 each BBQ Beans 1/2 cup Canned Fruit 1/2 cup Sand Salad Dressing 1/2 ounce Cookie 2oz 1/2 each Fortified Drink PC 1 each	Turkey Hot Dog 10/1 2 each Vegetable Chili 2 ounce Tator Tots 1/2 cup Buttered Carrots 1/2 cup Hot Dog Bun 2 each Ketchup 1 Tbsp Applesauce 1 cup Fortified Drink PC 1 each	T. Ham & Scalloped 12 ounce T. Ham 2.5 ounce Bu Mixed Vegetables 1/2 cup Biscuit 1/48 1 each Diet Jelly 1 each Applesauce 3/4 cup Fortified Drink PC 1 each	Meatballs 6 each BBQ Sauce 1 ounce Buttered Garlic Rice 1 cup Buttered Peas 1/2 cup Bread 2 slice Diet Jelly 1 each Dessert Bar 1/48 1/2 each Fortified Drink PC 1 each	Mac & Cheese w/T.Ham 12 ounce T. Ham 2 ounce Buttered Broccoli 1/2 cup Bread 2 slice Diet Jelly 1 each Applesauce 1/2 cup Fortified Drink PC 1 each	Meat Loaf 1 each Au Gratin Potatoes 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Ketchup 1 Tbsp Canned Fruit 1 cup Fortified Drink PC 1 each	Chicken Patty 3 oz 1 each Hamburger Bun 1 each Boston Baked Beans 3/4 cup Potato Salad 1/2 cup Mustard 1 Tbsp Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA 2800 Diabetic

Week 4

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1 cup Sugar Substitute PC 1 each Scrambled Eggs 4 ounce Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Applesauce 3/4 cup 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Coffee Cake 1/48 1/2 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1 cup Sugar Substitute PC 1 each T. Ham 3 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Diet Jelly 1 each 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1 cup Sugar Substitute PC 1 each Hard Boiled Egg 2 each Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Pancakes 2 each Diet Syrup PC 1 each Whipped Margarine 1/2 ounce Canned Fruit 3/4 cup 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.25 cup Sugar Substitute PC 1 each Turkey Bologna 3 ounce Hashbrowns 1 cup Coffee Cake 1/48 1/2 piece Diet Jelly 1 each 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1 cup Sugar Substitute PC 1 each Sausage Gravy 6 ounce Biscuit 1/48 2 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	Sausage Jambalaya 12 ounce Buttered Corn 1/2 cup Cornbread 1/48 1 piece Diet Jelly 1 each Canned Fruit 1/2 cup Fortified Drink PC 1 each	Spaghetti Casserole 12 ounce Ground Beef 3 ounce Buttered Green Beans 1/2 cup Bread 2 slice Diet Jelly 1 each Applesauce 1 cup Fortified Drink PC 1 each	Taco Joes,w/Grd Beef 4 ounce Hamburger Bun 1 each Chips 1 ounce Cooked Vegetables 3/4 cup Canned Fruit 1 cup Cookie 2oz 1/2 each Fortified Drink PC 1 each	Turkey Tetrazzini 12 ounce Turkey 3 ounce Lettuce Salad 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Dressing for Salad 1/2 Fl oz Canned Fruit 3/4 cup Fortified Drink PC 1 each	Smoked Sausage 5/1 1 each Au Gratin Potatoes 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1/2 each Applesauce 1/2 cup Cookie 2oz 1/2 each Fortified Drink PC 1 each	Sloppy Joes 4 ounce Hamburger Bun 1 each Tator Tots 1 cup Buttered Peas 2/3 cup Ketchup 1 Tbsp Canned Fruit 3/4 cup Cookie 2oz 1/2 each Fortified Drink PC 1 each	Beef Stew,w/Beef E&P 8 ounce Buttered Fluffy Rice 1 cup Lettuce Salad 1 cup Bread 2 slice Diet Jelly 1 each Ranch Dressing 1/2 Fl oz Cookie 2oz 1/2 each Fortified Drink PC 1 each
DIN	T. Salami 4 ounce Imit. Cheese Slice 1 slice Bread 2 slice Tator Tots 1 cup Creamy Coleslaw 1/2 cup Sand Salad Dressing 1/2 ounce Ketchup 1 Tbsp Applesauce 1 cup Fortified Drink PC 1 each	Turkey 4 ounce Poultry Gravy 1 Fl oz BuMashed Potatoes 1 cup Buttered Peas 2/3 cup Bread 2 slice Whipped Margarine 1/2 ounce Applesauce 1 cup Fortified Drink PC 1 each	T. Ham Sliced 4 ounce Rice Pilaf 1 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Diet Jelly 1 each Dessert Bar 1/48 1/2 each Fortified Drink PC 1 each	Meat Loaf 1 each Brown Gravy 1 ounce Baked Potato 1 each Buttered Carrots 1/2 cup Bread 2 slice Diet Jelly 1 each Cookie 2oz 1/2 each Applesauce 1/2 cup Fortified Drink PC 1 each	Chicken Patty 3 oz 1 each Mustard 1 Tbsp Hamburger Bun 1 each Boston Baked Beans 1/2 cup Canned Fruit 1/2 cup Cookie 2oz 1/2 each Fortified Drink PC 1 each	Mac & Chz w/Franks 12 ounce Bu Mixed Vegetables 2/3 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Applesauce 1/3 cup Fortified Drink PC 1 each	Chicken Nuggets 7 each French Fries 3/4 cup Buttered Carrots 1/2 cup Bread 2 slice Diet Jelly 1 each Ketchup 1 Tbsp BBQ Sauce 1 ounce Applesauce 3/4 cup Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Double Entree

Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 2 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sausage Gravy 12 ounce Biscuit 1/48 3 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 2 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 2 #12 sc Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 2 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	100% Beef Patty 2 each Hamburger Bun 2 each French Fries 1 cup Buttered Green Beans 1/2 cup Ketchup 3 Tbsp Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Salami 4 ounce Imit. Cheese Slice 2 slice Bread 4 slice Tator Tots 1 cup Boston Baked Beans 1/2 cup Sand Salad Dressing 1 ounce Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Italian Meat Sauce 1.5 cup Buttered Pasta 1 cup Bu Mixed Vegetables 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	T. Ham & Scalloped 24 ounce Buttered Peas 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey Pot Pie 24 ounce Biscuit 1/48 3 each Lettuce Salad 1 cup Dressing for Salad 1/2 Fl oz Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Mac & Cheese w/T. Ham 24 ounce Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Spanish Rice 24 ounce Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	
DIN	Turkey & Noodle 24 ounce Buttered Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Chuckwagon Steak 3oz 2 each Poultry Gravy 2 Fl oz Buttered Fluffy Rice 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 5 ounce Poultry Gravy 2 Fl oz BuMashed Potatoes 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Patty 3 oz 2 each BBQ Sauce 2 ounce Hamburger Bun 2 each Chips 1 ounce Canned Fruit 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Hot Dog 10/1 4 each Beef Chili Soup 4 ounce Tator Tots 1 cup Buttered Carrots 1/2 cup Hot Dog Bun 4 each Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Meat Loaf 2 each Brown Gravy 2 ounce BuMashed Potatoes 1 cup Buttered Corn 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	T. Salami 5 ounce Imit. Cheese Slice 2 slice BuMashed Potatoes 1 cup Hamburger Bun 2 each French Fries 1 cup Buttered Peas 1/2 cup Ketchup 1 Tbsp Sand Salad Dressing 1 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Double Entree

Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sausage Gravy 12 ounce Biscuit 1/48 3 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 2 ounce Home Fried Potatoes 1 cup Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 2 #12 sc Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Pancakes 2 each Whipped Margarine 1/2 ounce Syrup 2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 2 each Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sugar Substitute PC 1 each Breakfast Patty 2 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 2 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	Chicken Patty 3 oz 2 each Hamburger Bun 2 each Boston Baked Beans 1/2 cup Creamy Coleslaw 1/2 cup Sand Salad Dressing 1 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Mexi Taco Meat 4 ounce Int. Shredded Cheese 1 ounce Beef Flavored Rice 1 cup 10" Tortilla 2 each Buttered Corn 1/2 cup Lettuce Shredded 1 cup Taco Sauce 1 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	THam & Au Gratin Pot 24 ounce Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Beef & Gravy,w/GrdB 12 ounce BuMashed Potatoes 1 cup Buttered Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Chili Beef 16 ounce Saltine Crackers 1 pkt Baked Potato 1 each Buttered Green Beans 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Sausage Jambalaya 24 ounce Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Frosting 1/2 ounce Fortified Drink PC 1 each	Ziti Baked 22 ounce Lettuce Salad 1 cup Garlic Bread 2 slice Dressing for Salad 1/2 Fl oz Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Swedish Meatballs 12 each Buttered Pasta 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 5 ounce Bread Stuffing 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Poultry Gravy 2 Fl oz Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Chuckwagon Steak 3oz 2 each Hamburger Bun 2 each Tator Tots 1 cup Bu Mixed Vegetables 1/2 cup Ketchup 2 Tbsp Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey a la King 12 ounce Buttered Fluffy Rice 1 cup Lettuce Salad 1 cup Bread 2 slice Salad Dressing 1 ounce Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Nuggets 10 each Macaroni & Cheese 1 cup Buttered Corn 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce BBQ Sauce 2 ounce Dessert Bar 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	T. Salami 6 ounce Hamburger Bun 2 each French Fries 1 cup Canned Fruit 1/2 cup Ketchup 2 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham Sliced 5 ounce Black Eyed Peas 1/2 cup Buttered Cabbage 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Double Entree

Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Eggs Scrambled w/Chz 2/3 cup Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2/3 cup Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 2 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 2 #12 sc Biscuit 1/48 2 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Hashbrowns 1 cup Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	100% Beef Patty 2 each Hamburger Bun 2 each Tator Tots 1 cup Creamy Coleslaw 1/2 cup Ketchup 2 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Italian Meat Sauce 1.5 cup Buttered Pasta 1 cup Buttered Green Beans 1/2 cup Garlic Bread 2 slice Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Ckn Fried Steak 3oz 2 each Brown Gravy 2 ounce Baked Potato 1 each Creamy Coleslaw 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dressing for Salad 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each	Smoked Sausage 5/1 2 each BuBoiled Beans 1 cup Lettuce Salad 1 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dressing for Salad 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey 4 ounce Poultry Gravy 4 Fl oz Mashed Potatoes 1 cup Buttered Corn 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Mexican Pie 20 ounce Lettuce Salad 1 cup Cornbread 1/48 1 piece Dressing for Salad 1/2 Fl oz Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey Chow Mein 20 ounce Buttered Pasta 1 cup Buttered Green Beans 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Turkey 5 ounce Imit. Cheese Slice 2 slice Lettuce Shredded 1 cup 10" Tortilla 2 each BBQ Beans 1/2 cup Canned Fruit 1/2 cup Sand Salad Dressing 1 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Hot Dog 10/1 4 each Vegetable Chili 4 ounce Tator Tots 1 cup Buttered Carrots 1/2 cup Hot Dog Bun 4 each Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham & Scalloped 24 ounce Bu Mixed Vegetables 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Meatballs 12 each BBQ Sauce 2 ounce Buttered Garlic Rice 1 cup Buttered Peas 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Mac & Cheese w/T.Ham 24 ounce Buttered Broccoli 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Au Gratin Potatoes 1 cup Bread 2 slice Buttered Carrots 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Patty 3 oz 2 each Hamburger Bun 2 each Boston Baked Beans 3/4 cup Potato Salad 1/2 cup Sand Salad Dressing 1 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Double Entree

Week 4

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Eggs Scrambled w/Chz 2/3 cup Biscuit 1/48 2 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham 2 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 2 each Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 2 each Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 2 ounce Hashbrowns 1 cup Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sausage Gravy 12 ounce Biscuit 1/48 3 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	Sausage Jambalaya 24 ounce Buttered Corn 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Spaghetti Casserole 24 ounce Buttered Green Beans 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Taco Joes,w/Grd Beef 6.4 ounce Hamburger Bun 2 each Chips 1 ounce Lettuce Salad 1 cup Dressing for Salad 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Tetrazzini 24 ounce Lettuce Salad 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Dressing for Salad 1/2 Fl oz Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Smoked Sausage 5/1 2 each Au Gratin Potatoes 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Sloppy Joes 6.4 ounce Hamburger Bun 2 each Tator Tots 1 cup Buttered Peas 1/2 cup Ketchup 2 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Beef Stew,w/Beef E&P 16 ounce Buttered Fluffy Rice 1 cup Lettuce Salad 1 cup Bread 2 slice Whipped Margarine 1/2 ounce Ranch Dressing 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each
DIN	T. Salami 5 ounce Imit. Cheese Slice 2 slice Bread 4 slice Tator Tots 1 cup Creamy Coleslaw 1/2 cup Sand Salad Dressing 1 ounce Ketchup 1 Tbsp Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 5 ounce Poultry Gravy 2 Fl oz BuMashed Potatoes 1 cup Buttered Peas 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham Sliced 5 ounce Rice Pilaf 1 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Meat Loaf 2 each Brown Gravy 2 ounce Baked Potato 1 each Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Patty 3 oz 2 each Sand Salad Dressing 1 ounce Hamburger Bun 2 each Boston Baked Beans 1/2 cup Canned Fruit 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Mac & Chz w/Franks 24 ounce Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Chicken Nuggets 10 each French Fries 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Ketchup 1 Tbsp BBQ Sauce 2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Lactose

Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sausage Gravy 6 ounce Biscuit 1/48 2 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #12 sc Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz
LUN	100% Beef Patty 1 each Hamburger Bun 1 each French Fries 1 cup Buttered Green Beans 1/2 cup Ketchup 2 Tbsp Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Salami 2 ounce Bread 2 slice Tator Tots 1 cup Boston Baked Beans 1/2 cup Sand Salad Dressing 1/2 ounce Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Italian Meat Sauce 3/4 cup Buttered Pasta 1 cup Bu Mixed Vegetables 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	T. Ham & Scalloped Potatoes 12 ounce Buttered Peas 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey Pot Pie 12 ounce Biscuit 1/48 2 each Lettuce Salad 1 cup Dressing for Salad 1/2 Fl oz Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	T. Ham 3 ounce Bu. Macaroni Noodles 1.75 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Spanish Rice 12 ounce Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Turkey & Noodle 12 ounce Buttered Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Chuckwagon Steak 3oz 1 each Poultry Gravy 2 Fl oz Buttered Fluffy Rice 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2.5 ounce Poultry Gravy 2 Fl oz BuMashed Potatoes 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Patty 3 oz 1 each BBQ Sauce 1 ounce Hamburger Bun 1 each Chips 1 ounce Canned Fruit 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Hot Dog 10/1 2 each Beef Chili Soup 2 ounce Tator Tots 1 cup Buttered Carrots 1/2 cup Hot Dog Bun 2 each Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Meat Loaf 1 each Brown Gravy 2 ounce BuMashed Potatoes 1 cup Buttered Corn 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	T. Salami 3 ounce Hamburger Bun 1 each French Fries 1 cup Buttered Peas 1/2 cup Ketchup 1 Tbsp Sand Salad Dressing 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Lactose

Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sausage Gravy 6 ounce Biscuit 1/48 2 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce Home Fried Potatoes 1 cup Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #12 sc Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Pancakes 2 each Whipped Margarine 1/2 ounce Syrup 2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sugar Substitute PC 1 each Breakfast Patty 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sugar Substitute PC 1 each Turkey Bologna 1 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz
LUN	Chicken Patty 3 oz 1 each Hamburger Bun 1 each Boston Baked Beans 1/2 cup Creamy Coleslaw 1/2 cup Sand Salad Dressing 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Mexi Taco Meat 2 ounce Beef Flavored Rice 1.5 cup 10" Tortilla 1 each Buttered Corn 1/2 cup Lettuce Shredded 1 cup Taco Sauce 1 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham 3 ounce LS Boiled Potatoes 1.5 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Beef & Gravy w/GrdB 6 ounce BuMashed Potatoes 1 cup Buttered Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Chili Beef 8 ounce Saltine Crackers 1 pkt Baked Potato 1 each Buttered Green Beans 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Frosting 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Sausage Jambalaya 12 ounce Ziti Baked 11 ounce Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Lettuce Salad 1 cup Garlic Bread 2 slice Dressing for Salad 1/2 Fl oz Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Swedish Meatballs 6 each Buttered Pasta 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2.5 ounce Bread Stuffing 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Poultry Gravy 2 Fl oz Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Chuckwagon Steak 3oz 1 each Hamburger Bun 1 each Tator Tots 1 cup Bu Mixed Vegetables 1/2 cup Ketchup 2 Tbsp Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey a la King 6 ounce Buttered Fluffy Rice 1 cup Lettuce Salad 1 cup Bread 2 slice Salad Dressing 1 ounce Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Nuggets 5 each Buttered Pasta 1.25 cup Buttered Corn 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce BBQ Sauce 1 ounce Dessert Bar 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	T. Salami 3 ounce Hamburger Bun 1 each French Fries 1 cup Canned Fruit 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham Sliced 2.5 ounce Black Eyed Peas 1/2 cup Buttered Cabbage 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Lactose

Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #10 sc Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #12 sc Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Hashbrowns 1 cup Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz
LUN	100% Beef Patty 1 each Hamburger Bun 1 each Tator Tots 1 cup Creamy Coleslaw 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Italian Meat Sauce 3/4 cup Buttered Pasta 1 cup Buttered Green Beans 1/2 cup Garlic Bread 2 slice Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Ckn Fried Steak 3oz 1 each Brown Gravy 2 ounce Baked Potato 1 each Creamy Coleslaw 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Smoked Sausage 5/1 1 each BuBoiled Beans 1 cup Lettuce Salad 1 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dressing for Salad 1/2 Fl oz Cookie 2oz 1 each	Turkey 2 ounce Poultry Gravy 4 Fl oz Mashed Potatoes 1 cup Buttered Corn 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cookie 2oz 1 each	Mexican Pie 10 ounce Lettuce Salad 1 cup Cornbread 1/48 1 piece Dressing for Salad 1/2 Fl oz Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce	Turkey Chow Mein 10 ounce Buttered Pasta 1 cup Buttered Green Beans 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce
DIN	Turkey 3 ounce Lettuce Shredded 1/2 cup 10" Tortilla 1 each BBQ Beans 1/2 cup Canned Fruit 1/2 cup Sand Salad Dressing 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Hot Dog 10/1 2 each Vegetable Chili 2 ounce Tator Tots 1 cup Buttered Carrots 1/2 cup Hot Dog Bun 2 each Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham & Scalloped Bu Mixed Vegetables 12 ounce Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Meatballs 6 each BBQ Sauce 1 ounce Buttered Garlic Rice 1 cup Buttered Peas 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	T. Ham 3 ounce Buttered Pasta 1.75 cup Buttered Broccoli 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Meat Loaf 1 each LS Boiled Potatoes 1.5 cup Bread 2 slice Buttered Carrots 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Patty 3 oz 1 each Hamburger Bun 1.5 cup 1 each Boston Baked Beans 3/4 cup Potato Salad 1/2 cup Sand Salad Dressing 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Lactose

Week 4

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #10 sc Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Hashbrowns 1 cup Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sausage Gravy 6 ounce Biscuit 1/48 2 each Whipped Margarine 1/2 ounce Soy Milk 8 Fl oz
LUN	Sausage Jambalaya 12 ounce Buttered Corn 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Spaghetti Casserole 12 ounce Buttered Green Beans 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Ground Beef 3.5 ounce Hamburger Bun 1 each Chips 1.5 ounce Lettuce Salad 1 cup Dressing for Salad 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Tetrazzini 12 ounce Lettuce Salad 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Dressing for Salad 1/2 Fl oz Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Smoked Sausage 5/1 1 each LS Boiled Potatoes 1.5 cup Buttered Green Beans Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Sloppy Joes 3.2 ounce Hamburger Bun 1 each Tator Tots 1 cup Buttered Peas 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Beef Stew,w/Beef E&P 8 ounce Buttered Fluffy Rice 1 cup Lettuce Salad 1 cup Bread 2 slice Whipped Margarine 1/2 ounce Ranch Dressing 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each
DIN	T. Salami 3 ounce Bread 2 slice Tator Tots 1 cup Creamy Coleslaw 1/2 cup Sand Salad Dressing 1/2 ounce Ketchup 1 Tbsp Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2.5 ounce Poultry Gravy 2 Fl oz BuMashed Potatoes 1 cup Buttered Peas 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham Sliced 2.5 ounce Rice Pilaf 1 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Meat Loaf 1 each Brown Gravy 2 ounce Baked Potato 1 each Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Patty 3 oz 1 each Sand Salad Dressing 1/2 ounce Hamburger Bun 1 each Boston Baked Beans 1/2 cup Canned Fruit 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Hot Dog 10/1 1 each Bu. Macaroni Noodles 1.75 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1.5 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Chicken Nuggets 5 each French Fries 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Ketchup 1 Tbsp BBQ Sauce 1 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Regular Menu

Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sausage Gravy 6 ounce Biscuit 1/48 2 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #12 sc Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	100% Beef Patty 1 each Hamburger Bun 1 each French Fries 1 cup Buttered Green Beans 1/2 cup Ketchup 2 Tbsp Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Salami 2 ounce Imit. Cheese Slice 1 slice Bread 2 slice Tator Tots 1 cup Boston Baked Beans 1/2 cup Sand Salad Dressing 1/2 ounce Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Italian Meat Sauce 3/4 cup Buttered Pasta 1 cup Bu Mixed Vegetables 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	T. Ham & Scalloped 12 ounce Buttered Peas 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey Pot Pie 12 ounce Biscuit 1/48 2 each Lettuce Salad 1 cup Dressing for Salad 1/2 Fl oz Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Mac & Cheese w/T. Ham 12 ounce Buttered Green Beans 1/2 cup Bread 1/2 ounce Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Spanish Rice 12 ounce Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Turkey & Noodle 12 ounce Buttered Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Chuckwagon Steak 3oz 1 each Poultry Gravy 2 Fl oz Buttered Fluffy Rice 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2.5 ounce Poultry Gravy 2 Fl oz BuMashed Potatoes 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Patty 3 oz 1 each BBQ Sauce 1 ounce Hamburger Bun 1 each Chips 1 ounce Canned Fruit 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Hot Dog 10/1 2 each Beef Chili Soup 2 ounce Tator Tots 1 cup Buttered Carrots 1/2 cup Hot Dog Bun 2 each Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Meat Loaf 1 each Brown Gravy 2 ounce BuMashed Potatoes 1 cup Buttered Corn 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	T. Salami 2.5 ounce Imit. Cheese Slice 1 slice BuMashed Potatoes 1 cup Hamburger Bun 1 each French Fries 1 cup Buttered Peas 1/2 cup Ketchup 1 Tbsp Sand Salad Dressing 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Regular Menu

Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sausage Gravy 6 ounce Biscuit 1/48 2 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce Home Fried Potatoes 1 cup Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #12 sc Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Pancakes 2 each Whipped Margarine 1/2 ounce Syrup 2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sugar Substitute PC 1 each Breakfast Patty 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	Chicken Patty 3 oz 1 each Hamburger Bun 1 each Boston Baked Beans 1/2 cup Creamy Coleslaw 1/2 cup Sand Salad Dressing 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Mexi Taco Meat 2 ounce Int. Shredded Cheese 1/2 ounce Beef Flavored Rice 1 cup 10" Tortilla 1 each Buttered Corn 1/2 cup Lettuce Shredded 1 cup Taco Sauce 1 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	THam & Au Gratin Pot 12 ounce Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Beef & Gravy,w/GrdB 6 ounce BuMashed Potatoes 1 cup Buttered Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Chili Beef 8 ounce Saltine Crackers 1 pkt Baked Potato 1 each Buttered Green Beans 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Sausage Jambalaya 12 ounce Bu Mixed Vegetables 1/2 cup Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Ziti Baked 11 ounce Lettuce Salad 1 cup Garlic Bread 2 slice Dressing for Salad 1/2 Fl oz Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Swedish Meatballs 6 each Buttered Pasta 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2.5 ounce Bread Stuffing 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Poultry Gravy 2 Fl oz Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Chuckwagon Steak 3oz 1 each Hamburger Bun 1 each Tator Tots 1 cup Bu Mixed Vegetables 1/2 cup Ketchup 2 Tbsp Mustard 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey a la King 6 ounce Buttered Fluffy Rice 1 cup Lettuce Salad 1 cup Bread 2 slice Salad Dressing 1 ounce Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Nuggets 5 each Macaroni & Cheese 1 cup Buttered Corn 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce BBQ Sauce 1 ounce Dessert Bar 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	T. Salami 3 ounce Hamburger Bun 1 each French Fries 1 cup Canned Fruit 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham Sliced 2.5 ounce Black Eyed Peas 1/2 cup Buttered Cabbage 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Regular Menu

Week 3

	Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		Sunday	
BRK	100% Juice Hot Cereal Sugar Substitute PC Breakfast Patty Coffee Cake 1/48 Biscuit 1/48 Whipped Margarine 1% Milk	1 each 1.5 cup 1 each 1 each 1 piece 1 each 1/2 ounce 8 Fl oz	100% Juice Hot Cereal Sugar Substitute PC Eggs Scrambled w/Chz Home Fried Potatoes Biscuit 1/48 Whipped Margarine 1% Milk	1 each 1.5 cup 1 each 1/3 cup 1 cup 1 each 1/2 ounce 8 Fl oz	100% Juice Hot Cereal Sugar Substitute PC Breakfast Patty Coffee Cake 1/48 Biscuit 1/48 Whipped Margarine 1% Milk	1 each 1.5 cup 1 each 1 each 1 piece 1 each 1/2 ounce 8 Fl oz	100% Juice Hot Cereal Sugar Substitute PC Turkey Bologna Coffee Cake 1/48 Biscuit 1/48 Whipped Margarine 1% Milk	1 each 1.5 cup 1 each 1 ounce 1 piece 1 each 1/2 ounce 8 Fl oz	100% Juice Hot Cereal Sugar Substitute PC Scrambled Eggs Biscuit 1/48 Whipped Margarine 1% Milk	1 each 1.5 cup 1 each 1 #12 sc 1 each 1/2 ounce 8 Fl oz	100% Juice Hot Cereal Sugar Substitute PC Breakfast Patty Hashbrowns Pancakes Syrup Whipped Margarine 1% Milk	1 each 1.5 cup 1 each 1 each 1 cup 2 each 2 ounce 1/2 ounce 8 Fl oz	100% Juice Hot Cereal Sugar Substitute PC T. Ham Sliced Home Fried Potatoes Biscuit 1/48 Whipped Margarine 1% Milk	1 each 1.5 cup 1 each 1 ounce 1 cup 1 each 1/2 ounce 8 Fl oz
LUN	100% Beef Patty Hamburger Bun Tator Tots Creamy Coleslaw Ketchup Cookie 2oz Fortified Drink PC	1 each 1 each 1 cup 1/2 cup 1 Tbsp 1 each 1 each	Italian Meat Sauce Buttered Pasta Buttered Green Beans Garlic Bread Cake 1/48 Frosting Fortified Drink PC	3/4 cup 1 cup 1/2 cup 2 slice 1 piece 1/2 ounce 1 each	Ckn Fried Steak 3oz Brown Gravy Baked Potato Creamy Coleslaw Bread Whipped Margarine Fortified Drink PC	1 each 2 ounce 1 each 1/2 cup 2 slice 1/2 ounce 1 each	Smoked Sausage 5/1 BuBoiled Beans Lettuce Salad Cornbread 1/48 Whipped Margarine Dressing for Salad Cookie 2oz	1 each 1 cup 1 cup 1 piece 1/2 1/2 Fl oz 1 each	Turkey Poultry Gravy Mashed Potatoes Buttered Corn Biscuit 1/48 Whipped Margarine Cookie 2oz	2 ounce 4 Fl oz 1 cup 1/2 cup 1 each 1/2 ounce 1 each	Mexican Pie Lettuce Salad Cornbread 1/48 Dressing for Salad Whipped Margarine Dessert Bar 1/48 Frosting	10 ounce 1 cup 1 piece 1/2 Fl oz 1/2 ounce 1 each 1/2 ounce	Turkey Chow Mein Buttered Pasta Buttered Green Beans Cornbread 1/48 Whipped Margarine Cake 1/48 Frosting	10 ounce 1 cup 1/2 cup 1 piece 1/2 ounce 1 piece 1/2 ounce
DIN	Turkey Imit. Cheese Slice Lettuce Shredded 10" Tortilla BBQ Beans Canned Fruit Sand Salad Dressing Cookie 2oz Fortified Drink PC	2.5 ounce 1 slice 1/2 cup 1 each 1/2 cup 1/2 cup 1/2 ounce 1 each 1 each	Turkey Hot Dog 10/1 Vegetable Chili Tator Tots Buttered Carrots Hot Dog Bun Ketchup Cookie 2oz Fortified Drink PC	2 each 2 ounce 1 cup 1/2 cup 2 each 1 Tbsp 1 each 1 each	T. Ham & Scalloped Bu Mixed Vegetables Biscuit 1/48 Whipped Margarine Dessert Bar 1/48 Frosting Fortified Drink PC	12 ounce 1/2 cup 1 each 1/2 ounce 1 each 1/2 ounce 1 each	Meatballs BBQ Sauce Buttered Garlic Rice Buttered Peas Bread Whipped Margarine Dessert Bar 1/48 Frosting Fortified Drink PC	6 each 1 ounce 1 cup 1/2 cup 2 slice 1/2 ounce 1 each 1/2 ounce 1 each	Mac & Cheese w/T.Ham Buttered Broccoli Bread Whipped Margarine Cake 1/48 Frosting Fortified Drink PC	12 ounce 1/2 cup 2 slice 1/2 ounce 1 piece 1 piece 1/2 ounce 1 each	Meat Loaf Au Gratin Potatoes Bread Buttered Carrots Ketchup Cookie 2oz Fortified Drink PC	1 each 1 cup 2 slice 1/2 cup 1 Tbsp 1 each 1 each	Chicken Patty 3 oz Hamburger Bun Boston Baked Beans Potato Salad Sand Salad Dressing Cookie 2oz Fortified Drink PC	1 each 1 each 3/4 cup 1/2 cup 1/2 ounce 1 each 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Regular Menu

Week 4

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Eggs Scrambled w/Chz 1/3 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each T. Ham Sliced 1 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Breakfast Patty 1 each Pancakes 2 each Syrup 2 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Turkey Bologna 1 ounce Hashbrowns 1 cup Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Sausage Gravy 6 ounce Biscuit 1/48 2 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	Sausage Jambalaya 12 ounce Buttered Corn 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Spaghetti Casserole 12 ounce Buttered Green Beans 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Taco Joes,w/Grd Beef 3.2 ounce Hamburger Bun 1 each Chips 1 ounce Lettuce Salad 1 cup Dressing for Salad 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each	Turkey Tetrazzini 12 ounce Lettuce Salad 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Dressing for Salad 1/2 Fl oz Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Smoked Sausage 5/1 1 each Au Gratin Potatoes 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Sloppy Joes 3.2 ounce Hamburger Bun 1 each Tator Tots 1 cup Buttered Peas 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Beef Stew,w/Beef E&P 8 ounce Buttered Fluffy Rice 1 cup Lettuce Salad 1 cup Bread 2 slice Whipped Margarine 1/2 ounce Ranch Dressing 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each
DIN	T. Salami 2.5 ounce Imit. Cheese Slice 1 slice Bread 2 slice Tator Tots 1 cup Creamy Coleslaw 1/2 cup Sand Salad Dressing 1/2 ounce Ketchup 1 Tbsp Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Turkey 2.5 ounce Poultry Gravy 2 Fl oz BuMashed Potatoes 1 cup Buttered Peas 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Cookie 2oz 1 each Fortified Drink PC 1 each	T. Ham Sliced 2.5 ounce Rice Pilaf 1 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Meat Loaf 1 each Brown Gravy 2 ounce Baked Potato 1 each Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Chicken Patty 3 oz 1 each Sand Salad Dressing 1/2 ounce Hamburger Bun 1 each Boston Baked Beans 1/2 cup Canned Fruit 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Mac & Chz w/Franks 12 ounce Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Chicken Nuggets 5 each French Fries 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Ketchup 1 Tbsp BBQ Sauce 1 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Vegetarian

Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Pancakes 2 each Canned Fruit 1/2 cup Syrup 2 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Biscuit 1/48 2 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #12 sc Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Home Fried Potatoes 1 cup Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	Imit. Cheese Slice 3 slice Hamburger Bun 1 each French Fries 1 cup Buttered Green Beans 1/2 cup Ketchup 2 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Peanut Butter 1 ounce Jelly 1/2 ounce Bread 2 slice Tator Tots 1 cup Boston Baked Beans 1 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Marinara Sauce 2 Fl oz Boiled Beans 1 cup Buttered Pasta 1 cup Bu Mixed Vegetables 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Boiled Beans 1 cup Scalloped Potatoes 1 cup Buttered Peas 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Grilled Cheese Sand 1 each Boiled Beans 1 cup Biscuit 1/48 2 each Lettuce Salad 1 cup Dressing for Salad 1/2 Fl oz Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Macaroni & Cheese 1 cup Boiled Beans 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Fluffy Rice 1 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	
DIN	Boiled Beans 1 cup Pasta 1 cup Buttered Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Boiled Beans 1 cup Buttered Fluffy Rice 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Grilled Cheese Sand 1 each BuMashed Potatoes 1 cup Buttered Green Beans 1/2 cup Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Peanut Butter 2 ounce Hamburger Bun 1 each Canned Fruit 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Peanut Butter 1 ounce Jelly 1 ounce Hot Dog Bun 2 each Tator Tots 1 cup Buttered Carrots 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup BuMashed Potatoes 1 cup Buttered Corn 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Imit. Cheese Slice 3 slice BuMashed Potatoes 1 cup Hamburger Bun 1 each French Fries 1 cup Buttered Peas 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Vegetarian

Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Biscuit 1/48 2 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Home Fried Potatoes 1 cup Canned Fruit 1/2 cup Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #12 sc Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Pancakes 2 each Canned Fruit 1/2 cup Whipped Margarine 1/2 ounce Syrup 2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Coffee Cake 1/48 1 piece Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Peanut Butter 1 ounce Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	Peanut Butter 1 ounce Jelly 1/2 ounce Hamburger Bun 1 each Boston Baked Beans 1 cup Creamy Coleslaw 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Int. Shredded Cheese 1/2 ounce Fluffy Rice 1 cup 10" Tortilla 1 each Buttered Corn 1/2 cup Lettuce Shredded 1 cup Taco Sauce 1 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Au Gratin Potatoes 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Boiled Beans 1 cup BuMashed Potatoes 1 cup Buttered Peas 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Chili Vegetable 8 ounce Saltine Crackers 1 pkt Baked Potato 1 each Buttered Green Beans 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Fluffy Rice 1 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Boiled Beans 1 cup Marinara Sauce 2 Fl oz Pasta 1 cup Lettuce Salad 1 cup Garlic Bread 2 slice Dressing for Salad 1/2 Fl oz Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each
DIN	Boiled Beans 1 cup Pasta 1 cup Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Grilled Cheese Sand 1 each Mashed Potatoes 1 cup Buttered Green Beans 1/2 cup Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Peanut Butter 1 ounce Jelly 1/2 ounce Hamburger Bun 1 each Tator Tots 1 cup Bu Mixed Vegetables 1/2 cup Ketchup 2 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Fluffy Rice 1 cup Lettuce Salad 1 cup Bread 2 slice Salad Dressing 1 ounce Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 piece Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1/2 cup Macaroni & Cheese 1.5 cup Buttered Corn 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Int. Cheese Slice 3 slice Hamburger Bun 1 each French Fries 1 cup Canned Fruit 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Grilled Cheese Sand 1 each Black Eyed Peas 1 cup Buttered Cabbage 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Vegetarian

Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday	
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Eggs Scrambled w/Chz 1/3 cup Home Fried Potatoes 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Scrambled Eggs 1 #12 sc Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hashbrowns 1 cup Pancakes 2 each Canned Fruit 1/2 cup Syrup 2 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Home Fried Potatoes 1 cup Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	Peanut Butter 1 ounce Jelly 1/2 ounce Hamburger Bun 1 each Tator Tots 1 cup Creamy Coleslaw 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Marinara Sauce 2 Fl oz Buttered Pasta 1 cup Buttered Green Beans 1/2 cup Garlic Bread 2 slice Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Peanut Butter 2 ounce Bread 2 slice Baked Potato 1 each Creamy Coleslaw 1/2 cup Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	BuBoiled Beans 1.5 cup Lettuce Salad 1 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dressing for Salad 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Mashed Potatoes 1 cup Buttered Corn 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Lettuce Salad 1 cup Cornbread 1/48 1 piece Dressing for Salad 1/2 Fl oz Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Boiled Beans 1 cup Pasta 1 cup Buttered Green Beans 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Cookie 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	
DIN	BBQ Beans 1 cup Imit. Cheese Slice 1 slice 10" Tortilla 1 each Lettuce Shredded 1/2 cup Canned Fruit 1/2 cup Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Grilled Cheese Sand 1 each Vegetable Chili 8 ounce Tator Tots 1 cup Buttered Carrots 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Scalloped Potatoes 1 cup Bu Mixed Vegetables 1/2 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Grilled Cheese Sand 1 each Buttered Garlic Rice 1 cup Buttered Peas 1/2 cup Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Macaroni & Cheese 1.5 cup Boiled Beans 1 cup Buttered Broccoli 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Peanut Butter 1 ounce Jelly 1/2 ounce Bread 2 slice Au Gratin Potatoes 1 cup Buttered Carrots 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Peanut Butter 1 ounce Jelly 1/2 ounce Hamburger Bun 1 each Boston Baked Beans 1 cup Potato Salad 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	

Menu Calendar Report

Sorted by Date, Then by Meal, Then by Menu Sequence

Roanoke VA Vegetarian

Week 4

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
BRK	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Eggs Scrambled w/Chz 1/3 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Coffee Cake 1/48 1 piece Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Home Fried Potatoes 1 cup Biscuit 1/48 1 each Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hard Boiled Egg 1 each Hashbrowns 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Pancakes 2 each Syrup 2 ounce Canned Fruit 1/2 cup Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Hashbrowns 1 cup Coffee Cake 1/48 1 piece Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz	100% Juice 1 each Hot Cereal 1.5 cup Sugar Substitute PC 1 each Biscuit 1/48 1 piece Peanut Butter 1 ounce Whipped Margarine 1/2 ounce 1% Milk 8 Fl oz
LUN	Boiled Beans 1 cup Fluffy Rice 1.5 cup Buttered Corn 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Boiled Beans 1 cup Marinara Sauce 2 Fl oz Pasta 1 cup Buttered Green Beans 1/2 cup Garlic Bread 2 slice Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Peanut Butter 1 ounce Jelly 1/2 ounce Hamburger Bun 1 each Chips 1 ounce Lettuce Salad 1 cup Dressing for Salad 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Pasta 1 cup Lettuce Salad 1 cup Biscuit 1/48 1 each Whipped Margarine 1/2 ounce Dressing for Salad 1/2 Fl oz Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Boiled Beans 1 cup Au Gratin Potatoes 1 cup Buttered Green Beans 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Boiled Beans 1 cup Peanut Butter 1 ounce Jelly 1/2 ounce Hamburger Bun 1 each Tator Tots 1 cup Buttered Peas 1/2 cup Ketchup 1 Tbsp Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Buttered Fluffy Rice 1 cup Lettuce Salad 1 cup Bread 2 slice Whipped Margarine 1/2 ounce Ranch Dressing 1/2 Fl oz Cookie 2oz 1 each Fortified Drink PC 1 each
DIN	Grilled Cheese Sand 1 each Creamy Coleslaw 1/2 cup Whipped Margarine 1/2 ounce Cake 1/48 1 piece Frosting 1/2 ounce Fortified Drink PC 1 each	Boiled Beans 1 cup BuMashed Potatoes 1 cup Buttered Peas 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Boiled Beans 1 cup Rice Pilaf 1 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Boiled Beans 1 cup Baked Potato 1 each Buttered Carrots 1/2 cup Bread 2 slice Whipped Margarine 1/2 ounce Cookie 2oz 1 each Fortified Drink PC 1 each	Grilled Cheese Sand 1 each Boston Baked Beans 1 cup Canned Fruit 1/2 cup Cookie 2oz 1 each Fortified Drink PC 1 each	Macaroni & Cheese 1.5 cup Bu Mixed Vegetables 1/2 cup Cornbread 1/48 1 piece Whipped Margarine 1/2 ounce Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each	Grilled Cheese Sand 1 each French Fries 1 cup Buttered Carrots 1/2 cup Ketchup 1 Tbsp Dessert Bar 1/48 1 each Frosting 1/2 ounce Fortified Drink PC 1 each



**ATTACHMENT B TO
RFP#16-08-05
INMATE FOOD SERVICES**

**CITY OF ROANOKE, VIRGINIA
SAMPLE CONTRACT BETWEEN CITY OF ROANOKE AND

FOR INMATE FOOD SERVICES**

This Contract # _____ is dated _____, 20____, between the City of Roanoke, Virginia, a Virginia municipal corporation, hereinafter referred to as the “City” or “Owner”, and _____
(legal name and address of contractor)

hereinafter referred to as the “Contractor,” **{NOTE: Use one of the following if applicable.}** {a _____ **corporation.}** {an **Individual.}** {a _____ **Partnership.}** {a _____ **Limited Liability Company.}**

WITNESSETH:

WHEREAS, Contractor has been awarded this nonexclusive Contract by the City for furnishing all equipment, materials, goods, labor, and services necessary for inmate food services and associated work in accordance with this Contract and the documents referred to herein, all such items or services also being referred to hereinafter as the Work or Project.

NOW, THEREFORE, THE CITY AND THE CONTRACTOR AGREE AS FOLLOWS:

SECTION 1. WORK TO BE PERFORMED AND DOCUMENTS.

For and in consideration of the money hereinafter specified to be paid by the City to the Contractor for the Work provided for in this Contract to be performed by the Contractor, the Contractor hereby covenants and agrees with the City to fully perform the services, provide any materials called for to construct, and complete the Work called for by this Contract in a good and workmanlike manner in accordance with this Contract and the documents referred to herein in order to fully and properly complete this Contract within the time stipulated, time being made of the essence for this Contract. It is also agreed by the parties hereto that the documents to this Contract consist of this Contract and the following documents listed below (Contract Documents), all of which are and constitute a part of this Contract as if attached hereto or set out in full herein, viz:

1. Insurance Requirements (Exhibit 1).

2. Scope of Services (Exhibit 2).
3. Request for Proposal No. 16-08-05, which is incorporated by reference.
4. Successful Offeror's Proposal, which is incorporated by reference.

The parties agree that if there are any differences between the provisions of the above referenced documents, the provisions of the City documents and this Contract will control over any Contractor supplied documents or information.

SECTION 2. CONTRACT AMOUNT.

The City agrees to pay the Contractor for the Contractor's complete and satisfactory performance of the Work, in the manner and at the time set out in this Contract, but the total amount for all such requests will not exceed \$_____, as provided for in this Contract and that this Contract amount may be increased or decreased by additions and/or reductions in the Work as may be authorized and approved by the City, and the Contract amount may be decreased by the City's assessment of any damages against the Contractor, as may be provided for in this Contractor or by law, and the City retains the right of setoff as to any amounts of money the Contractor may owe the City. However, Contractor further acknowledges and agrees that any request for Contractor to perform Work under this Contract is in the sole discretion of the City and that there is no guarantee of any minimum amount of Work that may be requested by the City and that no Work may be requested.

SECTION 3. TERM OF CONTRACT.

- A. The term of this Contract shall be for one (1) year, from _____, through _____, at which time it will terminate, unless sooner terminated pursuant to the terms of the Contract or by law or unless extended as set forth herein at the option of the City.
- B. By mutual agreement of the parties, the contract may be renewed for up to four (4) additional one (1) year periods of any combination thereof. If either party wants to renew the Contract that party shall give a written request to renew to the other party at least sixty (60) days before the expiration of the original term or any renewal term of the Contract. The party receiving such request shall either accept or reject in writing such request within thirty (30) days of receipt of that request, provided, however, if the party receiving the request to renew fails to respond within thirty (30) days, the request to renew shall be deemed to be rejected, unless the parties mutually agree otherwise.
- C. All terms and conditions shall remain in force for the term of this Contract and for any renewal period unless modified by mutual agreement of both parties. Prices shall not be increased during the initial term of this Contract.

SECTION 4. TIME OF PERFORMANCE.

The Contractor shall commence the Work to be performed under this Contract on such date as is established and fixed for such commencement by written notice (which may be initially given verbally in an emergency situation) to proceed given by the City representative to the Contractor, and the Contractor covenants and agrees to fully construct, perform, and complete the Work and/or provide the goods called for by this Contract established by such notice. The Contractor further agrees that the Work shall be started promptly upon receipt of such notice and shall be prosecuted regularly, diligently, and uninterruptedly at a rate of progress that will ensure full completion thereof in the shortest length of time consistent with the Contract Documents and that Contractor will cooperate and coordinate with the other City contractors or employees doing other work or using the area where Contractor is working.

SECTION 5. PAYMENT.

- A. The City and Contractor agree that the City will only pay the Contractor for time actually spent and materials actually provided on the Project requested and accepted by the City. Invoices for services rendered and accepted shall be submitted by Contractor directly to the payment address of the requesting City department/division. Payment of such invoices shall be the responsibility of the department/division.

- B. The City agrees to pay Contractor for the Contractor's complete and satisfactory performance of the Work, in the manner and at the time set out in this Contract. The City retains the right to setoff as to any amounts of money Contractor may owe the City. A written progress report may be requested by the City to accompany payment request and, if so, such progress report shall detail the work completed. Also, sufficient documentation of all costs, expenses, materials supplies, and/or hours worked may be requested by the City and, if so, may be required prior to the processing of any such request for payment. Payment will only be made for work actually performed, services actually supplied, and/or materials or goods furnished to the City, all of which need to be approved and accepted by the City prior to such payment, unless otherwise provided for in the Contract documents. Once a payment request has been received the City, the City will process such payment request. If there are any objections or problems with the payment request, the City will notify the Contractor of such matters. If the payment request is approved and accepted by the City, payment will be made by the City to the Contractor not more than 30 days after such request has been approved.

SECTION 6. SALES TAX EXEMPTION.

The City is exempt from payment of State Sales and Use Tax on all tangible personal property purchased or leased for the City's use or consumption. The Virginia Sales and Use Tax Certificate of Exemption number is 217-074292-9.

SECTION 7. FREE ON BOARD, RISK OF LOSS, AND TITLE.

All prices include F.O.B Destination, inside delivery, unless otherwise noted in this Contract. The risk of loss from any casualty, regardless of cause, shall be on the Contractor until the items have been delivered to City personnel making the request and accepted by the City. The risk of loss shall also be on the Contractor during the return of any items to the Contractor. Title to the items shall pass to the City upon receipt and acceptance of such items by the City.

SECTION 8. INSPECTION.

The City shall have a reasonable time after receipt of items and before payment to inspect all items for conformity to this Contract. If all or some of the items delivered to the City do not fully conform to the provisions hereof, the City shall have the right to reject and return such nonconforming items, at the sole cost of the Contractor.

SECTION 9. WARRANTY OF MATERIAL AND WORKMANSHIP.

Contractor agrees that all items provided to the City will be new, or if an item is refurbished or remanufactured, such item will meet the industry standards for such item and the item shall be clearly labeled as refurbished or remanufactured, and that all such items include such warranties as may be provided by Virginia law together with any warranties provided by the manufacturer of the item. Contractor shall use reasonable commercial efforts to assist the City in processing warranty claims against a manufacturer. Contractor also agrees that the services provided under this Contract shall be completed in a professional, good and workmanlike manner, with the degree of skill and care that is required by like contractors in Virginia. Further, Contractor warrants that such services shall be completed in accordance with the applicable requirements of this Contract and shall be correct and appropriate for the purposes contemplated in this Contract. Contractor agrees that Contractor shall repair or replace, at Contractor's sole expense, and to the satisfaction of the City, any items, material, equipment, or part of the item that is found by the City to be defective or not in accordance with the terms of this Contract.

SECTION 10. PAYMENTS TO OTHERS BY CONTRACTOR.

The Contractor agrees that Contractor will comply with the requirements of Section 2.2-4354 of the Virginia Code regarding Contractor's payment to other entities and the Contractor will take one of the two actions permitted therein within 7 days after receipt of amounts paid to Contractor by the City. Contractor further agrees that the Contractor shall indemnify and hold the City harmless for any lawful claims resulting from the failure of the Contractor to make prompt payments to all persons supplying the Contractor equipment, labor, tools, or material in connection with the work provided for in the Contract. In the event of such claims, the City may, in the City's sole discretion, after providing written notice to the Contractor, withhold from any payment request or final payment the unpaid sum of money deemed sufficient to pay all appropriate claims and associated costs in

connection with the Contract and make such payment, if the City determines it to be appropriate to do so.

SECTION 11. HOLD HARMLESS AND INDEMNITY.

Contractor shall indemnify and hold harmless the City and its officers, agents, and employees against any and all liability, losses, damages, claims, causes of action, suits of any nature, costs, and expenses, including reasonable attorney's fees, resulting from or arising out of Contractor's or its employees, agents, or subcontractors actions, activities, or omissions, negligent or otherwise, on or near City's property or arising in any way out of or resulting from any of the work or items to be provided under this Contract, and this includes, without limitation, any fines or penalties, violations of federal, state, or local laws or regulations, personal injury, wrongful death, or property damage claims or suits. Contractor agrees to and shall protect, indemnify, and hold harmless all the parties referred to above from any and all demands for fees, claims, suits, actions, causes of action, settlement or judgments based on the alleged or actual infringement or violation of any copyright, trademark, patent, invention, article, arrangement, or other apparatus that may be used in the performance of this Contract.

SECTION 12. COMPLIANCE WITH LAWS AND REGULATIONS, AND IMMIGRATION LAW.

Contractor agrees to and will comply with all applicable federal, state, and local laws, ordinances, and regulations, including, but not limited to all applicable licensing requirements, environmental regulations, and OSHA regulations. Contractor further agrees that Contractor does not and shall not during the performance of its Contract; knowingly employ an unauthorized alien as defined in the Federal Immigration Reform & Control Act of 1986.

SECTION 13. INDEPENDENT CONTRACTOR.

The relationship between Contractor and the City is a contractual relationship. It is not intended in any way to create a legal agency or employment relationship. Contractor shall, at all times, maintain its status as an independent contractor and both parties acknowledge that neither is an agent, partner or employee of the other for any purpose. Contractor shall be responsible for causing all required insurance, workers' compensation (regardless of number of employees) and unemployment insurance to be provided for all of its employees and subcontractors. Contractor will be responsible for all actions of any of its subcontractors, and that they are properly licensed.

SECTION 14. REPORTS, RECORDS, AND AUDIT.

Contractor agrees to maintain all books, records, electronic data, and other documents relating to this Contract for a period of five (5) years after the end of each fiscal year included in this Contract. The City, its authorized employees, agents, representatives, and/or state auditors shall have full access to and the right to request, examine, copy, and/or audit any such materials during the term of the Contract and such retention period,

upon prior written notice to Contractor. This includes the City's right to audit and/or examine any of the Contractor's documents and/or data as the City deems appropriate to protect the City's interests.

SECTION 15. INSURANCE REQUIREMENTS.

Contractor and any of its subcontractors involved in this Contract shall maintain the insurance coverage's set forth in Exhibit 1 to this Contract and provide the proof of such insurance coverage as called for in Exhibit 1, including workers' compensation coverage regardless of the number of Contractor's employees. Such insurance coverage shall be obtained at the Contractor's sole expense and maintained during the life of the Contract and shall be effective prior to the beginning of any work or other performance by the Contractor under this Contract. Additional insured endorsements, if required, must be received by the City within 30 days of the execution of this Contract or as otherwise required by the City's Risk Manager.

SECTION 16. DEFAULT.

If Contractor fails or refuses to perform any of the terms of this Contract, including poor services, work or materials, the City may, by written notice to Contractor, terminate this Contract in whole or in part. In addition to any right to terminate, the City may enforce any remedy available at law or in equity in connection with such default, and Contractor shall be liable for any damages to the City resulting from Contractor's default. The City further reserves the right to immediately obtain such work or services from other entities in the event of Contractor's default.

SECTION 17. NONWAIVER.

Contractor agrees that the City's waiver or failure to enforce or require performance of any term or condition of this Contract or the City's waiver of any particular breach of this Contract by the Contractor extends to that instance only. Such waiver or failure is not and shall not be a waiver of any of the terms or conditions of this Contract or a waiver of any other breaches of the Contract by the Contractor and does not bar the City from requiring the Contractor to comply with all the terms and conditions of the Contract and does not bar the City from asserting any and all rights and/or remedies it has or might have against the Contractor under this Contract or by law.

SECTION 18. FORUM SELECTION AND CHOICE OF LAW.

This Contract shall be governed by, and construed in accordance with, the laws of the Commonwealth of Virginia, without application of Virginia's conflict of law provisions. Venue for any litigation, suits, and claims arising from or connected with this Contract shall only be proper in the Roanoke City Circuit Court, or in the Roanoke City General District Court if the amount in controversy is within the jurisdictional limit of such court, and all parties to this Contract voluntarily submit themselves to the jurisdiction and venue of such courts, regardless of the actual location of such parties. The provisions of this Contract shall not

be construed in favor of or against either party, but shall be construed according to their fair meaning as if both parties jointly prepared this Contract.

SECTION 19. SEVERABILITY.

If any provision of this Contract, or the application of any provision hereof to a particular entity or circumstance, shall be held to be invalid or unenforceable by a court of competent jurisdiction, the remaining provisions of this Contract shall not be affected and all other terms and conditions of this Contract shall be valid and enforceable to the fullest extent permitted by law.

SECTION 20. NONDISCRIMINATION.

- A. During the performance of this Contract, Contractor agrees as follows:
- i. Contractor will not discriminate against any employee or applicant for employment because of race, religion, color, sex, national origin, age, disability, or any other basis prohibited by state law relating to discrimination in employment, except where there is a bona fide occupational qualification reasonably necessary to the normal operation of the Contractor. Contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices setting forth the provisions of this nondiscrimination clause.
 - ii. Contractor in all solicitations or advertisements for employees placed by or on behalf of Contractor will state that Contractor is an equal opportunity employer.
 - iii. Notices, advertisements and solicitations placed in accordance with federal law, rule or regulation shall be deemed sufficient for the purpose of meeting the requirements of this section.
- B. Contractor will include the provisions of the foregoing Section A (i, ii, and iii) in every subcontract or purchase order of over \$10,000, so that the provisions will be binding upon each subcontractor or vendor.

SECTION 21. DRUG-FREE WORKPLACE.

- A. During the performance of this Contract, Contractor agrees to (i) provide a drug-free workplace for Contractor's employees; (ii) post in conspicuous places, available to employees and applicants for employment, a statement notifying employees that the unlawful manufacture, sale, distribution, dispensation, possession, or use of a controlled substance or marijuana is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition; (iii) state in all solicitations or advertisements for employees placed by or on behalf of Contractor that Contractor maintains a drug-free workplace; and (iv) include the provisions of the foregoing clauses in every subcontract or purchase order of over \$10,000, so that the provisions will be binding upon each subcontractor or vendor.

B. For the purposes of this section, "drug-free workplace" means a site for the performance of work done in connection with a specific contract awarded to a contractor, the employees of whom are prohibited from engaging in the unlawful manufacture, sale, distribution, dispensation, possession or use of any controlled substance or marijuana during the performance of the contract.

SECTION 22. FAITH BASED ORGANIZATIONS.

Pursuant to Virginia Code Section 2.2-4343.1, be advised that the City does not discriminate against faith-based organizations.

SECTION 23. ASSIGNMENT.

Contractor may not assign or transfer this Contract in whole or in part except with the prior written consent of the City, which consent shall not be unreasonably withheld. If consent to assign is given, no such assignment shall in any way release or relieve the Contractor from any of the covenants or undertakings contained in this Contract and the Contractor shall remain liable for the Contract during the entire term thereof.

SECTION 24. CONTRACTUAL DISPUTES.

Contractual claims, whether for money or for other relief, shall be submitted, in writing, no later than sixty (60) days after the earlier of the final payment or termination of the Contract or notice from the City to the Contractor that the City disputes the amount of Contractor's request for final payment. However, written notice of the Contractor's intention to file such claim must be given at the time of the occurrence or beginning of the work upon which the claim is based. Such notice is a condition precedent to the assertion of any such claim by the Contractor. A written decision upon any such claims will be made by the City Manager or the City Manager's designee (hereafter City Manager) within thirty (30) days after submittal of the claim and any practically available additional supporting evidence required by the City Manager. The Contractor may not institute legal action prior to receipt of the City's decision on the claim unless the City Manager fails to render such decision within 120 days from submittal of Contractor's claim. The decision of the City Manager shall be final and conclusive unless the Contractor within six (6) months of the date of the final decision on a claim or from expiration of the 120 day time limit, whichever occurs first, initiates legal action as provided in Section 2.2 - 4364, of the Va. Code. Failure of the City to render a decision within said 120 days shall not result in the Contractor being awarded the relief claimed nor shall it result in any other relief or penalty. The sole result of the City's failure to render a decision within said 120 days shall be Contractor's right to immediately institute legal action. No administrative appeals procedure pursuant to Section 2.2 - 4365 of the Va. Code has been established for contractual claims under this Contract.

SECTION 25. SUCCESSORS AND ASSIGNS.

The terms, conditions, provisions, and undertakings of this Contract shall be binding upon and inure to the benefit of each of the parties hereto and their respective successors and assigns.

SECTION 26. HEADINGS.

The captions and headings in this Contract are for convenience and reference purposes only and shall not affect in any way the meaning and interpretation of this Contract.

SECTION 27. COUNTERPART COPIES.

This Contract may be executed in any number of counterpart copies, each of which shall be deemed an original, but all of which together shall constitute a single instrument.

SECTION 28. AUTHORITY TO SIGN.

The persons who have executed this Contract represent and warrant that they are duly authorized to execute this Contract on behalf of the party for whom they are signing.

SECTION 29. NOTICES.

All notices must be given in writing and shall be validly given if sent by certified mail, return receipt requested, or by a nationally recognized overnight courier, with a receipt, addressed as follows (or any other address that the party to be notified may have designated to the sender by like notice):

To City:	City of Roanoke

Facsimile:	Roanoke, Virginia 2401_ (540) 853-XXXX
Copy to:	City of Roanoke Purchasing Division Attn: Purchasing Manager Noel C. Taylor Municipal Building, Room 202 215 Church Avenue, SW Roanoke, Virginia 24011
Facsimile:	(540) 853-1513
If to Contractor:	_____
	Attn: _____, President/CEO

Email Address:	_____

Phone: _____

Notices shall be deemed to be effective one day after sending if sent by overnight courier or three (3) days after sending it by certified mail, return receipt requested.

SECTION 30. PROTECTING PERSONS AND PROPERTY.

The Contractor expressly undertakes both directly and through its subcontractors, to take every reasonable precaution at all times for the protection of all persons and property at the location of the Work or in the vicinity of the Work or that may be affected by the Contractor's operation in connection with the Work. The Contractor will maintain adequate protection of all Contractor's Work to prevent damage to it and shall protect the City's property from any injury or loss arising in connection with this Contract and to protect adjacent property to prevent any damage to it or loss of use and enjoyment by its owners. Contractor agrees to be responsible for the entire Work and will be liable for all damages to the Work, including, but not limited to, damages to any property of the City or to any property in the vicinity or adjacent to the Work. All damage with respect to the Work caused by vandalism, weather, or any other cause, other than resulting from the sole negligence of the City shall be the responsibility of the Contractor. Contractor shall also be responsible for any inventory shortages and discrepancies of any type.

SECTION 31. CONTRACT SUBJECT TO FUNDING.

This Contract is subject to funding and/or appropriations from federal, state, and/or local governments and/or agencies. If any such funding is not provided, withdrawn, or otherwise not made available for this Contract, the Contractor agrees that the City may terminate this Contract on seven (7) days written notice to Contractor, without any penalty or damages being incurred by the City. Contractor further agrees to comply with any applicable requirements of any grants and/or agreements providing such funding.

SECTION 32. SUSPENSION OR TERMINATION OF CONTRACT BY CITY.

The City, at any time, may order Contractor to immediately stop work on this Contract, and/or by seven days (7) written notice may terminate this Contract, with or without cause, in whole or in part, at any time. Upon receipt of such notice, the Contractor shall immediately discontinue all services affected (unless the notice directs otherwise), and deliver to the City all data (including electronic data), drawings, specifications, reports, project deliverables, estimates, summaries, and such other information and materials as may have been accumulated by the Contractor in performing this Contract whether completed or in process (unless otherwise directed by the notice).

1. If the termination or stop work order is due to the failure of the Contractor to fulfill any of its Contract obligations, the City may take over the Work and prosecute the same to completion by contract or otherwise. In such case, the

- Contractor shall be liable to the City for any damages allowed by law, and upon demand of City shall promptly pay the same to City.
2. Should the Contract be terminated or work is stopped not due in any way to the fault of the Contractor, the Contractor shall only be entitled to compensation for services actually performed and materials actually supplied prior to notice of termination or to stop work and which are approved by the City and any applicable federal or state approving agency. No profit, overhead, or any other costs of any type are allowed after the date of such notice of termination or stop work order.
 3. The rights and remedies of the City provided in this Section are in addition to any other rights and remedies provided by law or under this Contract and City may pursue any and all such rights and remedies against Contractor as it deems appropriate.

SECTION 33. ETHICS IN PUBLIC CONTRACTING.

The provisions, requirements, and prohibitions as contained in Sections 2.2-4367 through 2.2-4377, of the Va. Code, pertaining to bidders, offerors, contractors, and subcontractors are applicable to this Contract.

SECTION 34. COMPLIANCE WITH STATE LAW; FOREIGN AND DOMESTIC BUSINESSES AUTHORIZED TO TRANSACT BUSINESS IN THE COMMONWEALTH OF VIRGINIA.

Contractor shall comply with the provisions of Virginia Code Section 2.2-4311.2, as amended, which provides that a contractor organized as a stock or nonstock corporation, limited liability company, business trust, or limited partnership or registered as a registered limited liability partnership shall be authorized to transact business in the Commonwealth as a domestic or foreign business entity if so required by Title 13.1 or Title 50 or as otherwise required by law. Contractor shall not allow its existence to lapse or its certificate of authority or registration to transact business in the Commonwealth, if so required under Title 13.1 or Title 50, to be revoked or cancelled at any time during the term of the Contract. The City may void the Contract if the Contractor fails to remain in compliance with the provisions of this section.

SECTION 35. OWNERSHIP OF REPORTS AND DOCUMENTS.

Contractor agrees that all reports and any other documents (including electronic data) prepared for, obtained in connection with, and/or required to be produced in connection with this Contract shall be delivered by the Contractor to the City and all such items shall become the sole property of the City. The Contractor agrees that the City shall own all rights of any type in and to all such items, including but not limited to copyrights and trademarks, and the City may reproduce, copy, and use all such items as the City deems appropriate, without any restriction or limitation on their use and without any cost or charges to the City from Contractor. Contractor hereby transfers and assigns all such rights and items to the City. Contractor further agrees Contractor will take any action and

execute any documents necessary to accomplish the provisions of this Section. The Contractor also warrants that Contractor has good title to all materials, equipment, documents, and supplies which it uses in the Work or for which it accepts payment in whole or in part.

SECTION 36. ENTIRE CONTRACT.

This Contract, including any attachments, exhibits, and referenced documents, constitutes the complete understanding between the parties. This Contract may be modified only by written agreement properly executed by the parties.

SIGNATURE PAGE TO FOLLOW.

IN WITNESS WHEREOF, the parties hereto have signed this Contract by their authorized representatives.

WITNESS: (Full Legal Name of Contractor)

_____ By _____

Printed Name and Title

Printed Name and Title

(SEAL)

CITY OF ROANOKE, VIRGINIA

WITNESS:

By _____
City Manager or Authorized City Representative

Printed Name and Title

Printed Name and Title

Approved as to form:

Appropriation and Funds Required
for this Contract Certified:

City Attorney

Director of Finance

Approved as to Execution:

Account # _____

Date _____

City Attorney

**EXHIBIT 1
TO CONTRACT
BETWEEN CITY OF ROANOKE AND
FOR _____**

REFERENCE: RFP# _____

SAMPLE CONTRACTOR'S INSURANCE REQUIREMENTS

INSURANCE REQUIREMENTS SECTION

The Contractor shall comply with the insurance requirements set forth in the Contract, including the items set forth below:

- A. Neither the Contractor nor any subcontractor shall commence work under this Contract until the Contractor has obtained and provided proof of the required insurance coverages to the City, and such proof has been approved by the City. The Contractor confirms to the City that all subcontractors have provided Contractor with proof of such insurance, or will do so prior to commencing any work under this Contract.

- B. Contractor, including all subcontractors, shall, at its and/or their sole expense, obtain and maintain during the life of this Contract the insurance policies and/or coverages required by this section. The City and its officers, employees, agents, assigns, and volunteers shall be added as an additional insured to the general liability and automobile coverages of any such policies and such insurance coverages shall be primary and noncontributory to any insurance and/or self insurance such additional insureds may have. The Contractor shall immediately notify in writing the City of any changes, modifications, and/or termination of any insurance coverages and/or policies required by this Contract. The Contractor shall provide to the City with the signed Contract an Acord certificate of insurance which states in the description of operations section one of the two paragraphs below:
 - (1) The City and its officers, employees, agents, assigns, and volunteers are additional insureds as coverage under this policy includes ISO endorsement CG 20 33 which provides that the insured status of such entities is automatic if required by a contract or a written agreement. (If additional insured status is automatic under a different coverage form, Contractor must attach a copy of the coverage form to its certificate. Any required insurance policies shall be effective prior to the beginning of any work or other performance by Contractor and any subcontractors under this Contract).

OR

- (2) ISO endorsement CG 20 10 will be issued, prior to the beginning of any work or other performance by Contractor under this Contract, to the City and its

officers, employees, agents, assigns, and volunteers naming them as an additional insured under the general liability coverage. (A copy of the binder confirming the issuance must be attached to the certificate. Any required insurance policies shall be effective prior to the beginning of any work or other performance by Contractor and any subcontractors under this Contract).

However, if B (1) or (2) cannot be provided, the City's Risk Manager, in such Manager's sole discretion, may approve such other certificate of insurance or insurance document(s) that the Risk Manager deems acceptable. The City of Roanoke shall also be named as the Certificate Holder.

C. The minimum insurance policies and/or coverages that shall be provided by the Contractor, including its subcontractors, include the following:

(1) Commercial General Liability: \$1,000,000.00

\$1,000,000.00 General Aggregate Limit (other than Products/Completed Operations).

\$1,000,000.00 Products/Completed Operations Aggregate Limit.

\$1,000,000.00 Personal Injury Liability (including liability for slander, libel, and defamation of character).

\$1,000,000.00 each occurrence limit

(2) Automobile Liability: \$1,000,000.00 combined single limit

(3) Workers' Compensation and Employer's Liability:

Workers' Compensation: statutory coverage for Virginia

Employer's Liability:

\$100,000.00 Bodily Injury by Accident each occurrence

\$500,000.00 Bodily Injury by Disease Policy Limit.

\$100,000.00 Bodily Injury by Disease each employee.

(4) The required limits of insurance for this Contract may be achieved by combining underlying primary coverage with an umbrella liability coverage to apply in excess of the general and automobile liability policies, provided that

such umbrella liability policy follows the form of the underlying primary coverage.

- (5) Such insurance policies and/or coverages shall provide for coverage against any and all claims and demands made by a person or persons or any other entity for property damages or bodily or personal injury (including death) incurred in connection with the services, work, items, and/or other matters to be provided under this Contract with respect to the commercial general liability coverages and the automobile liability coverages. With respect to the workers' compensation coverage, Contractor's and its subcontractors' insurance company shall waive rights of subrogation against the City and its officers, employees, agents, assigns, and volunteers.
- (6) Contractor shall provide such other insurance policies and/or coverages that may be required by other parts of this Contract. If required by the Contract, such policies and/or coverages could include, but are not limited to, Errors and Omissions/Professional Liability, Crime/ Fidelity, Environmental and/or Pollution, Builder's Risk, Umbrella/Excess.

D. Proof of Insurance Coverage:

- (1) Contractor shall furnish the City with the above required certificates of insurance showing the type, amount, effective dates, and date of expiration of the policies.
- (2) Where waiver of subrogation is required with respect to any policy of insurance required under this Section, such waiver shall be specified on the certificate of insurance.

E. Insurance coverage shall be in a form and with an insurance company approved by the City, which approval shall not be unreasonably withheld. Any insurance company providing coverage under this Contract shall be authorized to do business in the Commonwealth of Virginia.

F. The Contractor's insurance policies and/or coverages shall not contain any exclusions for the Contractor's subcontractors.

G. The continued maintenance of the insurance policies and coverages required by the Contract is a continuing obligation, and the lapse and/or termination of any such policies or coverages without approved replacement policies and/or coverages being obtained shall be grounds for termination of the Contractor for default.

H. Nothing contained in the insurance requirements is to be construed as limiting the liability of the Contractor, and/or its subcontractors, or their insurance carriers. The City does not in any way represent that the coverages or the limits of insurance specified are sufficient or adequate to protect the Contractor's interest or liabilities,

but are merely minimums. The obligation of the Contractor, and its subcontractors, to purchase insurance shall not in any way limit the obligations of the Contractor in the event that the City or any of those named above should suffer any injury or loss in excess of the amount actually recoverable through insurance. Furthermore, there is no requirement or obligation for the City to seek any recovery against the Contractor's insurance company before seeking recovery directly from the Contractor.

END

Contractor should provide sufficient staff at all times to provide for the efficient operation of food service. The offeror should propose a specific staffing plan, describing how they will staff the Food Service Program in order to meet the requirements of the proposal. The Roanoke City Jail should attempt to provide sufficient inmate labor for meal delivery, sanitation and other activities that the Jail, and the Contractor, determines can be appropriately handled by inmate labor. The Contractor should indicate in their Proposal the desired number of inmate workers required in the kitchen, as well as a daily schedule and job positions.

D. Minimum Wage

The Contractor shall pay at least Minimum Wage as defined by the Commonwealth of Virginia, or higher wages. Inmates are not paid.

E. Background Investigations

Contractor's employees will be subject to a background investigation and security check as is normally required for personnel for the Roanoke City Jail. The Jail reserves the right to deny any Contractor's employees access to the facility that do not meet established security clearances or comply with established Jail rules and regulations. Contractor's employees shall be and remain in compliance with the Prison Rape Elimination Act of 2003, specifically section #115.17. Final selection of all Contractor employees at the Roanoke City Jail shall be at the approval of the Sheriff or his designee.

F. Physical Examinations

All employees shall be required to undergo periodic physical exams as specified by the State and local regulations, including annual tuberculosis testing at the Contractor's expense.

G. Orientation and Training

The Contractor's employees must attend orientation classes and in-service training as mandated by the Roanoke City Jail and the Commonwealth of Virginia. Such training will be provided by the Roanoke City Jail, but employees' salaries for that time are the responsibility of the contractor.

H. Conduct of Contractor's Employees

The Contractor shall instruct all employees that all rules and regulations, policies and procedures established by the Jail shall be adhered to. In addition:

1. Contractor shall prohibit its employees from personal use of the telephone or office equipment provided for official Jail business.
2. Contract personnel shall be prohibited from carrying personal cell phones while inside the jail facility.
3. All Contract personnel shall be required to comply with Roanoke City Jail and the Commonwealth of Virginia's rules and regulations concerning food service.
4. All Contractor personnel will be required to wear identification badges issued by the Roanoke City Jail.
5. All Contract personnel will be required to wear matching professional uniforms provided by the contractor and approved by the Sheriff or his designee.
6. No food, supplies, material or equipment provided, acquired or utilized in the performance of the contract shall be removed from the jail for personal use or used in any manner not provided herein without approval from the Sheriff or his designee.
7. Contractor's employees shall not fraternize with inmates and will be required to abide by strict inmate relationship policies established by the Sheriff.
8. Supervision of Inmate Workers: The Contractor shall provide sufficient qualified staff to supervise, at all times, any inmates assigned to the food service area while performing their job assignment, including, but not limited to, food preparation, staging of trays, receiving materials and sanitation. The Contractor shall be responsible for documenting on specified forms and notifying security personnel of rule violations by inmates working in the food service section of the facility. The Roanoke City Jail shall be responsible for taking the necessary steps for disciplinary action, where appropriate. Contractor shall have the right to request that the Jail administration remove inmate staff from assignment to the food service area.

I. Staffing Proposal Requirements

1. Individual job descriptions and levels or responsibility.
2. Required training and a detailed plan for on the job training and continuing education requirements.
3. The contractor will provide Serve Safe certification and a 40 hour correspondence course in Correctional Food Service Operations provided by the American Correctional Association. All new employees shall obtain this required training within 90 days of hire.
4. A detailed sample of scheduled hours for employees.

J. Contract Supervision

The Sheriff shall appoint a person from his/her staff to oversee the contract. This person shall randomly check for contract compliance. The Contractor shall cooperate with this person in obtaining all requested information. Additionally, there may be a correctional officer assigned to the kitchen, in order to maintain security and order.

II. FOOD AND SPECIFICATIONS

All food shall be provided by the Contractor and prepared on-site and comply with 4th Edition ALDF American Correctional Association (ACA) standards, NCCHC, and the Virginia Department of Corrections minimum standards for Jails and Lockups. Inmates will be served in their respective housing units.

A. Raw Food

The following are the minimum specifications for raw food; higher but not lower grades can be purchased. Contractor 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) The use of Pork products for inmate meals is prohibited.
- (10) Frozen fish and seafood must be a nationally distributed brand, packed under continuous government inspection, USDA Grade A.

B. Commodities

Contractor agrees to assist the Roanoke City Jail 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 Contractor. If surplus food is used, the Contractor agrees to fully utilize all appropriate surplus food commodities obtained by Roanoke City Jail from the US Department of Agriculture. Commodities should not be used in calculating meal prices.

Contractor shall follow all recordkeeping requirements of the USDA for purchasing surplus food.

C. Meal Standards

All meals must meet current RDA and ACA requirements. Menus shall provide at least 2800 calories per day. Food will be served in a reasonable variety and at appropriate temperatures. Food that has been served (placed on a tray) shall be discarded if uneaten. Portion sizes shall be specified on the proposed menus as serving (cooked) weight unless otherwise specified. The Offeror shall provide a summary breakdown of the nutritional breakdown of the proposed menus.

D. Food Inventory

Contractor shall be responsible for purchasing and receiving all food necessary for preparation of each meal in sufficient quantity to meet the needs of inmates and staff during the period of the contract. The Contractor must maintain an adequate supply of foodstuffs on hand. All inventories shall be rotated regularly and the Contractor shall ensure that the food items are not served after the manufacturer's expiration date. Contractor shall retain ownership of such inventory.

E. Meal Counts

The Roanoke City Jail will order inmate meals, special diet meals and sack meals at times mutually agreeable to the Sheriff or his designee and the Contractor. However, the Contractor shall prepare sufficient additional meals in the event of newly arrived inmates.

F. Meal Schedule

Contractor shall provide three full, nutritionally balanced meals each day at a regularly scheduled times following Virginia DOC, NCCHC, and ACA requirements. At minimum, two of the three meals shall be "hot" meals. Meals for inmates returning late from court or late "book-ins" will be provided as necessary. No more than fourteen (14) hours shall pass between the evening meal and the breakfast meal, unless exigent circumstances exist.

G. Jail Staff & Special Event Meals

Vendor shall detail their recommendations for implementation of an officer's staff dining program. Vendor shall note any specific needs such as hours of operation, types of meals, etc. Vendor shall ensure that all staff meals are prepared by the Vendor's staff and not by inmate workers. Additionally, the vendor shall be responsible for supplying coffee and tea to staff dining. Contractor shall provide catered meals and or refreshments, when requested by the Sheriff or his designee, for special events such as business meetings,

trainings, etc. The cost of these events will be invoiced separately from the daily meal costs. There will be approximately 80 full time staff at the facility during normal business hours. Vendor shall provide two (2) separate proposals: one (1) including staff meal service as part of the total meal cost and one (1) that includes a per meal cost to be paid by the employee.

Contractor shall provide up to five catered meals for special events as designated by the Sheriff with not less than seventy-two (72) hours' notice. All expenses related to these events will be included in the price of the contract. The annual cap for these events catered by the contractor will be five thousand dollars (\$5,000.00).

H. Bag Lunches

Contractor shall provide bag lunches as needed. Bag lunches can be ordered for staff and/or inmates that cannot eat during regular meal times anytime the kitchen is open. Bag lunches will consist of, at minimum, two sandwiches, 1 piece of fruit, chips or similar item, desert and a drink mix packet. Contractor shall submit a sample one-week bag lunch meal menu with the proposal. The average bag lunch meals required is approximately 35 per day.

I. Menu Cycle

The menu cycle will be four (4) weeks minimum and will be submitted for approval to the Sheriff or his designee. All changes to the menu shall be mutually agreed upon and be done at least 30 days in advance.

A sample menu will be provided as the required menu for the purposes of this RFP. All Offerors shall use this menu when submitting their proposals. The Sheriff reserves the right to request that the order of the menu be rearranged and that like or similar items be substituted if the need arises.

J. Recipes

Where combination foods are on the menu, the Contractor shall have a file containing the recipe that provides the list of ingredients and their quantities; also, the number of servings and the size of each serving. Recipes for the Menus shall be maintained onsite. All recipes shall meet ACA, NCCHC, and DOC requirements.

K. Substitution

Any substitution to the established menus shall be verified in advance with a dietician to determine the appropriateness of those substitutions. Any and all menu substitutions must be approved in writing by the Sheriff or his designee.

L. Special Diets

The Contractor shall provide special medical, religious, and vegetarian diets, approved by the Sheriff at no additional charge. Snacks are to be included in the price per meal. A dietician shall review the contents of such meals to ensure their proper nutritional balance.

M. Records

The Contractor 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 Contracting Officer. Records of substitutions shall include the items and portion sizes, the reason for the substitution and certification that a dietician has been consulted when appropriate. The Contractor shall maintain and provide such daily, weekly and monthly records as the Contracting Officer may require and shall maintain records for a minimum of three years.

N. Holiday/Spirit Lifter Meals

The Contractor is expected to provide, at no additional charge, a minimum of three (3) Holiday/Spirit Lifter Meals annually. A copy of the proposed menus is to be included in the Proposal.

III. SCOPE OF WORK – GENERAL OPERATION

a. Operations

Average Daily Population (ADP) is approximately 600 inmates.

b. Use of Equipment

The contractor and its employees must safeguard all property of the Roanoke City Jail. The Contractor shall allow employees to use jail equipment only after they have been trained in its proper use. The Contractor will be responsible for scheduling staff training on the use of the kitchen equipment, with the appropriate manufacturer, if needed. The Contractor shall document the training in writing.

c. Limitation on Preventative Maintenance and Repairs

Contractor shall be responsible for the repair, maintenance and preventive maintenance of the fixed or heavy kitchen equipment identified in Exhibit A, Scope of Work - Section (f). Prior to Contractor's start-up of operations, Contractor and Sheriff's staff shall jointly inventory the kitchen equipment, noting the number and condition of each item. Prior to the implementation of this Contract, the Sheriff's Office shall ensure that all kitchen equipment is in good working order. Thereafter, during the term of this Contract, Contractor shall maintain and repair all kitchen equipment in good working order and at the expiration or termination of this Contract, return the kitchen equipment to the Sheriff's Office, in good

working order, subject to normal wear. Contractor's responsibility shall include a preventive maintenance program. The Sheriff's Office acknowledges that Contractor may retain outside contractors to perform repairs and maintenance. All repairs and routine maintenance of the equipment listed in the Scope of Work section (f) must be reported to the Jail's Maintenance Supervisor before any on-site work is performed. A maintenance Cap is established at \$36,000 per year for all preventive maintenance and repairs. The Sheriff shall be responsible for maintenance costs that exceed the cap of \$36,000 per year. The intent of this section is to define Contractor's limit for costs for maintenance and repairs.

d. Keys

The Contractor is responsible for control of keys obtained from the Roanoke City Jail and the security of those areas for which the keys are given. The Contractor 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. Contractor will be responsible for any costs associated with the loss or employee misuse of any jail issued keys. No keys to any part of the facility may be duplicated. All keys will be provided by the Roanoke City Jail and made available at the beginning of the shift and turned in at the end of the shift. No keys shall leave the facility.

e. Contractor Expenses

The Contractor shall be responsible for all labor related costs, food costs and other expenses such as food bags, labels, clips, office supplies, cleaning supplies, paper supplies, laundry and uniforms for Contractor employees, insurance premiums and license fees, long distance expenses, office supplies and postage.

f. Knife Security

The contractor agrees that all knives and kitchen utensils shall be counted and locked for safe keeping in accordance with jail policy and procedures.

g. Sanitation

The Contractor 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 Sheriff or his designee, the Virginia Department of Health, Department of Corrections, accreditation standards and other applicable federal and state laws.

h. Safety Program

The contractor is responsible for implementing a comprehensive safety program for their employees as well as inmate workers. The safety program, at a minimum, will comply with all local, state, and federal rules and regulations regarding safe working conditions in a

food service establishment. Additionally, the contractor will implement a complete inmate orientation and training program that is in compliance with all Department of Corrections, ACA, and NCCHC minimum standards. The contractor is required to maintain written documentation of compliance with all aspects of the safety program.

i. Inspections

The contractor shall be prepared for unscheduled visits by the Sheriff or his designee, the Health Department, the DOC or ACA inspectors and 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, and all other terms of the food service contract.

j. Responsibilities of Contractor

During the life of this contract, Contractor shall be responsible for all direct and indirect costs associated with providing the services as set forth in this Contract. These costs include, but are not limited to:

- a. Supplying all condiments such as salt, pepper, sugar, sugar substitute, dairy creamer, mayonnaise, ketchup, mustard, hot sauce, steak sauces, salad dressings, etc.
- b. Initial stocking of consumable supplies and food products at the start of the contract.
- c. Purchasing current inventory/stock of food items from the Sheriff's Office at a mutually agreed price.
- d. Continual procurement of food and consumables as well as maintaining the food and consumable inventory.
- e. Replacement of perishable goods due to improper storage, inventory rotation, spillage, improper handling, poor sanitation, employee theft, or packaging by contractor or those persons under their supervision.
- f. Labor wages, benefits, worker's compensation, taxes, etc.
- g. Drug screening of employees.
- h. Insurances, permits, fees, licenses, and taxes.
- i. Paper products and food service gloves.
- j. Reimbursements related to the United States Department of Agriculture (USDA) Food Commodities Program.

k. Replacement, repair, or theft of City property because of abuse, neglect, intentional acts or omissions by contractual employees or improper supervision of their use.

l. Provide 700 new inmate food trays at the start-up of this contract and be responsible to replace trays as needed throughout the life of this contract. Upon the termination of this Contract, the Sheriff's Office will retain possession of all food trays, small wares, and other equipment in the food services section.

m. Staff uniforms.

n. Office supplies, forms or other items necessary for the administration of the food service operation.

o. All chemicals, soaps, detergents used in cleaning/maintaining the cleanliness and sanitation of all food service areas, equipment and food trays.

p. Preventive maintenance and repairs on existing kitchen equipment including refrigeration units up to a cap of \$36,000 for each 12 month period.

q. The Contractor shall be responsible for all labor related costs, food costs and other expenses such as food bags, labels, clips, office supplies, cleaning supplies, paper supplies, laundry and uniforms for Contractor employees, insurance premiums and license fees, long distance expenses, office supplies and postage.

k. Responsibilities of the Jail

During the life of this Contract, the Sheriff's Office will be responsible for the following:

1. Accurate and timely orders for the number of meals to be served to inmates within a mutually agreeable time.

2. Transporting food trays from the delivery point at the kitchen to the housing units and returning the food trays to the delivery point in a timely manner.

3. Adequate ingress and egress to all production areas.

4. Adequate heat, lights, ventilation, and all other utilities. A telephone will be provided for local service related calls.

5. Extermination services and removal of trash and garage from the loading areas outside of the jail.

6. General maintenance to the building structure including, but not limited to maintenance of gas, water, sewer, ventilation, lighting, air conditioning, duct work, floor coverings, wall and ceiling surfaces. The City's maintenance does not include day-to-day

sanitation and cleaning in the food service areas as this shall be the responsibility of Contractor.

7. Adequate preparation and storage areas.
 8. Security of employees, suppliers, and other authorized visitors.
 9. Replacement of food service equipment as deemed necessary by the Sheriff: The Sheriff reserves the right to purchase replacement equipment through Contractor at the lowest prices available. The Sheriff's Office shall provide appropriate food delivery carts.
 10. Provide I. D. badges for all Contractor employees.
 11. Screen and approve the contractor's employees in a timely manner.
- I. Termination of Contract

Upon termination of the contract:

1. The inventories of food and expendable supplies of the Contractor shall remain those of the Contractor unless purchased by a new Contractor or by the Roanoke City Jail. Final payments to be made to the Contractor by the Roanoke City Jail shall be withheld until all transactions or arrangements for these inventory purchases or removal have been completed to the satisfaction of the Sheriff or his designee.
2. The Roanoke City Jail and the Contractor shall conduct a physical inventory of all non-expendable supplies and equipment. At that time, the Contractor shall turn over to the Sheriff an account for all equipment and other property belonging to the Roanoke City Jail.
3. The Contractor shall make available to the Sheriff for examination, all data, records and reports concerning the food service program, upon request, at no expense to the Jail.
4. The Contractor shall provide any incoming Contractor with at least 1/3 of the cooler space and 1/2 of the freezer space three (3) days prior to the termination date of the contract. Thirty (30) days prior to the termination of the contract, the new contractor shall be allowed access to the kitchen area (not the office) for the purpose of training, planning and procedural review.

5. Billing

Contractor Compensation:

As full and complete compensation to the Contractor for all food, labor, and materials furnished and all services performed pursuant to these specifications, the Roanoke City Jail shall pay the Contractor upon submission of properly certified invoices prepared in a format required by the Sheriff or his designee. 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.

IV. EXISTING KITCHEN EQUIPMENT:

Equipment	Quantity
Steamer	1
Gas Tilt Skillet - Large	1
Gas Tilt Skillet - Small	1
Convection Gas Oven	2
Mixer	1
Automatic Slicer	1
Dishwasher	1
Booster Heater	1
Pat Heater	1
5 Bay Steam Table	1
Ice Machine	1
Disposal	3
Walk In Cooler	2
Walk In Freezer	2
2 Door Warmer	2
Food Chopper	1

**ATTACHMENT C
TO
RFP 16-08-05**

PROPOSAL RESPONSE AND CHECKLIST

Fully complete the following pages and submit along with Page 2 (Signature Page) of the RFP and all applicable attachments.

I. General Information

Offeror's (Legal Business) Name: _____

Doing Business As (If Different Name): _____

Person to Contact Regarding this RFP (Name): _____

Telephone Number: () _____

Email Address: _____

Check type of organization:

Corporation ____

Partnership ____

Sole Proprietor (Individual) ____

Other (describe) _____

If Sole Proprietor (individually owned), number of years in business: ____

Have you ever operated under another name? Yes ____ No ____

If yes -

Other name:

Number of years in business under this name:

State license number under this name:

II. Organization of Firm

The Offeror should submit as **Attachment 1** at a minimum the length of time in the business, corporate experience, strengths in the industry, business philosophy, and a description of the organizational structure of the firm; a description of the organizational structure for the management and operation of the services requested and/or provision of the items referred to in this RFP, including an organizational chart denoting all positions and the number of personnel in each position.

III. Financial Condition of Offeror

The sufficiency of the financial resources and the ability of the Offeror to comply with the duties and responsibilities described in this RFP.

The Offeror shall submit as **Attachment 2**, a current annual financial report and the previous year's report and a statement regarding any recent or foreseeable mergers or acquisitions. Financial statements may be marked as "confidential" in accordance with the requirements set out in Section 3(G) of this RFP.

IV. Experience

The Offeror shall submit as **Attachment 3**, a narrative of their firm's experience in providing the services and/or items in this RFP, including type of business, business location, and number of years in business.

V. References

Each Offeror should provide as **Attachment 4**, the names, addresses, and telephone numbers of at least three (3) references in connection with supplying the services or items requested in this RFP, especially from other local government operations similar to those being requested in this RFP by the City. Each reference should include organizational name, official address, contact person, title of contact, and phone number.

VI. Pricing

The City requests that Offerors consider the menus provided in Attachment A when considering proposed pricing. Each Offeror should provide as Attachment 5, its pricing proposal, structured on a price per meal, assuming fluctuation in inmate population ranging from four hundred (400) to eight hundred (800) inmates. Pricing should be submitted on a sliding scale based upon inmate population.

VII. Conditions of Offeror's Proposal

Offeror shall submit as **Attachment 6**, any conditions to the Offeror's proposal or exceptions to the sample contract (Attachment B to the RFP).

VIII. Conflict of Interest

_____ Offeror, owner, officer, employees, agents and immediate family members are not now, and have not been in the past year, an employee of the City of Roanoke or has no responsibility or authority with the City that might affect the procurement transaction or any claim resulting therefrom.

OR

State the complete name and address of each such person and their connection to the City of Roanoke. Each Offeror is advised that the Ethics in Public Contracting and Conflict of Interests Act of the Virginia Code, as set forth in Section 4 (L) of the RFP, apply to this RFP.

Name	Address
_____	_____
_____	_____
_____	_____

VIX. Convictions and Debarment

If you answer yes to any of the following, state on **Attachment 7** the person or entity against whom the conviction or debarment was entered, give the location and date of the conviction or debarment, describe the project involved, and explain the circumstances relating to the conviction or debarment, including the names, addresses and phone numbers of persons who might be contacted for additional information.

1. In the last ten years, has your organization or any officer, director, partner, owner, project manager, procurement manager or chief financial officer of your organization:
 - a. ever been found guilty on charges relating to conflicts of interest?
Yes ___ No ___

2. a. Is your organization or any officer, director, partner or owner currently debarred or enjoined from doing federal, state or local government work for any reason?
Yes ___ No ___

- b. Has your organization or any officer, director, partner or owner ever been debarred or enjoined from doing federal, state or local government work for any reason?

Yes ___ No ___

X. Compliance

If you answer yes to any of the following, give the date of the termination order, or payment, describe the project involved, and explain the circumstances relating to same, including the names, addresses and phone numbers of persons who might be contacted for additional information on **Attachment 8**.

- 1. Has your organization:
 - a. ever been terminated on a contract for cause?
Yes ___ No ___

X. Confidential & Proprietary Information

Identify the section and page number of any information in your proposal that has been identified as confidential, proprietary or a trade secret (see Section 4(A) of the RFP.

Page Number	Section	Description of Confidential and/or Proprietary Information
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Offeror shall provide one redacted copy of its proposal fit for public dissemination, in the event the City must respond to a Freedom of Information Act request. The redacted copy of Offeror's proposal shall be provided on CD or other electronically transferable media and shall be redacted to protect any confidential and/or proprietary information and shall be labeled as such. Offeror shall not mark its entire proposal as confidential and/or redact the entire proposal; doing so may result in the disqualification of Offeror's proposal.

Attachments:

The following items should be included with your RFP response. Place a check mark on the line next to each applicable item submitted with your proposal. Write N/A (not applicable) on the line next to those items that do not apply to your response.

- Signature Page (Pg. 2) of RFP _____

- Removable Media Containing
Redacted Version of Proposal _____

- Attachment C (Proposal Response
And Checklist) to RFP 16-08-05 _____

- 1. Organization of Firm _____
- 2. Financial Reports _____
- 3. Experience _____
- 4. References _____
- 5. Pricing (Sliding Scale) _____
- 6. Pricing (Sliding Scale) _____
- 7. Conditions of Proposal (If Applicable) _____
- 8. Debarment Explanation (If Applicable) _____
- 9. Compliance Explanation (If Applicable) _____