

**AGREEMENT FOR YAMHILL COUNTY FOOD SERVICES
(Yamhill County and Summit Food Service, LLC)**

THIS AGREEMENT ("Agreement") is made effective the last date set forth adjacent to the signatures of the parties below ("Effective Date"), between **Yamhill County**, a political subdivision of the State of Oregon, acting by and through its Sheriff's Office (referred to as County in this Agreement) and **Summit Food Service, LLC**, a South Dakota corporation, located at 500 East 52nd Street North, Sioux Falls, SD 57104, federal tax identification number 26-2223480 (referred to as Contractor in this Agreement) to provide food services at the Yamhill County Correctional Facility and Juvenile Detention Center (referred to as the "Services" in this Agreement).

RECITALS.

- A. County has budgeted funds to contract for the Services and Contractor submitted the most responsive and responsible proposal. This Agreement is made to specify the mutual obligations of County and Contractor for delivery of the Services.
- B. This Agreement includes by reference the following Contract Documents that are part of the Project:
 - i. Request for Proposals
 - ii. Addenda (if any)
 - iii. Responsive Proposal
 - iv. This Agreement
 - v. Agreement Amendments (if any)
 - vi. Insurance Certificates
 - vii. Notice to Proceed
 - viii. Change Orders (if any)
 - ix. Project Acceptance

AGREEMENT: In consideration of the mutual covenants contained below, County and Contractor hereby agree as follows:

I. **Scope of Services.** The Contractor will commence services on June 26, 2023, in accordance with the scope of work and the Contractor's proposal dated April 10, 2023, attached hereto as Exhibits A and B and incorporated herein by this reference. In the event of any inconsistency between the terms of this Agreement and the exhibits, the inconsistency shall be resolved in the following order: (1) This agreement and any amendments; (2) the scope of work and County's request for proposals; and (3) the Contractor's proposal dated April 10, 2023. Contractor shall be solely responsible for and shall have control over the means, methods, techniques, sequences, and procedures of performing the Services, subject to the plans and specifications under this Agreement and shall be solely responsible for the errors and omissions of its employees, subcontractors, and agents. For goods and Services to be provided under this Agreement, Contractor agrees to (a) perform the Services to the highest standards prevalent in the industry in a timely manner using the schedule, materials, plans, and specifications approved by County, (b) comply with all applicable legal requirements, (c) comply with all programs, directives, and instructions of County relating to safety, storage of equipment or materials, and (d) take all precautions necessary to protect the safety of

all persons at or near County or Contractor's facilities, including employees of Contractor, County, and any other contractors or subcontractors, and to protect the work and all other property against damage. Contractor is responsible for purchasing and receiving all food in sufficient quantities to meet the needs of individuals in custody (juvenile, adult, medical, and religious) and staff as necessary for the delivery of Services under this Agreement.

2. **Agreement Performed at Contractor's Expense as Independent Contractor.** The Contractor will furnish all of the materials, supplies, tools, equipment, labor, permits and other items necessary for performance of the Services as described in the Agreement documents. The Contractor is an independent contractor under this Agreement. Although County reserves the right to determine the delivery schedule for the Services and to evaluate the quality of the completed Services, the County cannot and will not control the means or manner of the Contractor's performance. Contractor is responsible for determining the appropriate means and manner of performing the Services. Contractor represents and warrants that Contractor is not an employee of County, is not currently employed by the Federal Government, meets the specific independent contractor standards of ORS 670.600 and is not an "office", "employee" or "agent" of County as those terms are used in ORS 30.260 et.seq. Contractor agrees to immediately provide County notice of any claim made against Contractor by any third party. Contractor also agrees not to assign to any third party, without County's written consent, any obligation of Contractor to indemnify County for any actions under this Agreement.

3. **Effective date; Expiration date.** This Agreement is effective as of the Effective Date and Contractor will continue to provide Services in accordance with the terms of this Agreement until expiration of this Agreement, unless previously terminated as provided herein. The expiration date is June 30, 2026, unless otherwise amended. Agreement expiration does not extinguish or prejudice County's right to enforce this Agreement with respect to any default by Contractor that has not been cured.

4. **Compensation.** The Contractor agrees to perform the Services called for under this Agreement for the price per meal outlined in the "price scale with \$20K investment," as agreed in Contractor's proposal ("Agreement Price") and further described in Exhibit C. However, the Contract Price may be modified by executed Change Order. The Agreement Price will be billed and paid in the manner outlined in the scope of work. Unless otherwise stated, payment terms are thirty days after receipt and approval of invoice by County.

5. **Change in Conditions.** The financial terms set forth in this Agreement, and all other obligations assumed by Contractor hereunder, are based on conditions in existence on the date Contractor commences operations including, without limitation, population; labor costs; applicable Governmental Rules; food and supply costs; provision of equipment and utilities; state of the Premises; and federal, state and local sales, use and excise taxes (the "Conditions"). Further, County acknowledges that in connection with the negotiation and execution of this Agreement, Contractor has relied upon County's representations regarding existing and future conditions (the "Representations"). In the event of change in the Conditions, inaccuracy of the Representations, or if County requests any significant change in the Food Services as provided under this Agreement, the financial terms and other obligations assumed by Contractor may be renegotiated to reflect a proportionate increase in Contractor's charges to the County. If Contractor sustains increases in its operational costs (e.g. product or labor costs), Contractor may increase its prices for items to recover such increased costs, as mutually agreed upon by the Parties.

6. **Future Pricing.** Pricing adjustments shall be made on an annual basis and shall be agreed upon by the parties at a rate of no less than 2 percent. On the anniversary date, the mutually agreed upon pricing adjustment shall go into effect.

7. **Investment.** Contractor shall invest an amount not to exceed \$20,000.00. County shall be obligated to repay Contractor for the amount of any investments Contractor provides County during the Term of the Agreement (such amount, the "Investment Amount"); provided, that so long as County has not breached this Agreement the Investment Amount shall be reduced on a monthly basis on the first day of each month by an amount determined based on a monthly amortization of the Investment Amount for the period equal to the Term of this Agreement remaining after provision of the Investment. The County shall repay Contractor for such obligations (after giving effect to any credit contemplated by the preceding sentence) at the earlier to occur of (i) if the County has breached this Agreement, Contractor's demand therefore and (ii) fifteen (15) days prior to the effective date of termination of this Agreement. County shall have the right to prepay all or any part of the outstanding Investment Amount at any time without penalty.

8. **Commissary Commissions.** Contractor shall be entitled to retain amounts paid in conjunction with services provided to the Commissary. In exchange, Contractor will pay County a monthly Commission in the amount of twenty-five percent (25%) of Net Sales. Net Sales shall be defined as Gross Sales minus Sales Tax minus applicable processing, mail, and administrative fees.

9. **Incorporation of statutory provisions required for public contracts.** The Contractor certifies it shall comply with all applicable public contract laws to include ORS 279B.200 through 279B.240 and ORS 279C.500 through 279C.530. ORS 279B.200 through 279B.240 and ORS 279C.500 through 279C.530 are incorporated into this Agreement by reference. The Contractor agrees to (a) make payment promptly, as due, to all persons supplying to Contractor labor or material for the performance of Services under this Agreement, (b) pay all contributions or amounts due the Industrial Accident Fund incurred in the performance of this Agreement, (c) not permit any lien or claim to be filed or prosecuted against the County on account of any labor or material furnished pursuant to this Agreement; and (d) pay to the Department of Revenue all sums withheld from employees pursuant to ORS 316.167.

10. **Workers' Compensation.** The Contractor, its subcontractors, if any, and all employers working under this Agreement are subject employers under the Oregon Workers' Compensation Law and shall comply with ORS 656.017, which requires them to provide workers' compensation coverage for all their subject workers.

11. **Certification of Compliance with Laws; Recycled Materials.** The Contractor certifies, under penalty of perjury, that Contractor is not in violation of any federal, state or local tax laws or any federal, state or local laws, codes or regulations applicable to the Project and that Contractor shall remain in compliance with all such laws, codes and regulations during the entire term of this Agreement. At all times, Contractor shall make reasonable efforts to use recycled materials in the performance of Services under this Agreement.

12. **Certification of Reading and Understanding of Documents.** The Contractor certifies it has read and fully understands all Agreement documents including this Agreement, the solicitation documents and

all terms and conditions. The Contractor understands and acknowledges that in signing this Agreement the Contractor waives all rights to plead any misunderstandings regarding the same.

13. **Representations and Warranties.**

- a. **Contractor's Representations and Warranties.** Contractor represents and warrants to County that (1) Contractor has the power and authority to enter into and perform this Agreement, (2) this Agreement, when executed and delivered, shall be a valid and binding obligation of Contractor enforceable in accordance with its terms, (3) Contractor has the skill and knowledge possessed by well-informed members of its industry, trade, or profession and Contractor will apply that skill and knowledge with care and diligence to perform the Work in a professional manner and in accordance with standards prevalent in Contractor's industry, trade, or profession, (4) Contractor shall, at all times during the term of this Agreement, be qualified, professionally competent, and duly licensed to perform the Services, and (5) Contractor prepared its proposal related to this Agreement, if any, independently from all other proposers, and without collusion, fraud, or other dishonesty.
- b. **Warranties Cumulative.** The warranties set forth in this section are in addition to, and not in lieu of, any other warranties provided.

14. **Supervisor.** Captain David Lux, Yamhill County Sheriff's Office, shall supervise the Services (the "Supervisor"). Supervisor or his designee shall perform inspections of Services and shall have authority to stop Services whenever such stoppage shall be necessary to insure proper execution of the Agreement. The Supervisor or his designee may reject Services that do not conform to the Agreement and shall decide questions that arise in the execution of Services.

15. **Prohibition of Discrimination.** In hiring employees for performance of Services under this Agreement, no contractor, subcontractor, or any person acting on their behalf (including Contractor) shall by reason of race, religion, age, color, creed, physical handicap, or sex discriminate against a person who is qualified and available to perform Services to which employment relates.

16. **Risk of Loss.** The risk of loss or damage to the subject matter of this Agreement arising from any cause whatsoever, including acts of God, shall be upon the Contractor until such time as the County has accepted Services as provided in this Agreement.

17. **Indemnification.** The Contractor shall indemnify and hold harmless County from and against any suits, actions, legal or administrative proceedings, demands, claims, liabilities, fines, penalties, losses, injuries, damages, expenses, or costs, including reasonable attorney fees, in any way connected with any injury to any person or damage to any property to the extent caused by Contractor's or Contractor's subcontractors' prosecution of work under this agreement.

18. **Criminal Background Investigations; Drugs and Alcohol.** Contractor understands that Contractor is subject to periodic criminal background investigations by County and, if such investigations disclose criminal activity not disclosed by Contractor, such non-disclosure shall constitute a material breach of this Agreement and County may terminate this Agreement effective upon delivery of written notice to the Contractor, or at such later date as may be established by the County. Contractor shall adhere

to and enforce a zero tolerance policy for the use of alcohol and the unlawful selling, possession or use of drugs while performing work under this Agreement. Additionally, Contractor shall adhere to the clearance requirements required in the scope of work by using the background screenings outlined in Contractor's proposal.

19. **Confidentiality.** Contractor shall maintain confidentiality of information obtained pursuant to this Agreement as follows:

- a. Contractor shall not use, release, or disclose any information concerning any employee, client, applicant, or person doing business with the County for any purpose not directly connected with the administration of County's or the Contractor's responsibilities under this Agreement, except upon written consent of the County, and if applicable, the employee, client, applicant, or person. The Contractor shall ensure that its agents, employees, officers, and subcontractors with access to County and Contractor records understand and comply with this confidentiality provision.
- b. Contractor shall treat all information as to personal facts and circumstances obtained on Medicaid eligible individuals as privileged communication, shall hold such information confidential, and shall not disclose such information without the written consent of the individual, his or her attorney, the responsible parent of a minor child, or the child's guardian, except as required by other terms of this Agreement. Nothing prohibits the disclosure of information in summaries, statistical information, or other form that does not identify particular individuals.
- c. Personally identifiable health information about applicants and Medicaid recipients will be subject to the transaction, security and privacy provisions of the Health Insurance Portability and Accountability Act ("HIPAA"). Contractor shall cooperate with County in the adoption of policies and procedures for maintaining the privacy and security of records and for conducting transactions pursuant to HIPAA requirements. This Agreement may be amended in writing in the future to incorporate additional requirements related to compliance with HIPAA. If Contractor receives or transmits protected health information, Contractor shall enter into a Business Associate Agreement with County.

20. **Reports.** Contractor shall provide County with periodic reports at the frequency and with the information prescribed by County. Further, at any time, County has the right to demand adequate assurances that the Services provided by Contractor shall be in accordance with the Agreement. Such assurances provided by Contractor shall be supported by documentation from third parties.

21. **Access to Records.** Contractor shall maintain fiscal records and all other records pertinent to this Agreement.

- a. All fiscal records shall be maintained pursuant to generally accepted accounting standards, and other records shall be maintained to the extent necessary to clearly reflect actions taken. All records shall be retained and kept accessible for at least three years following the final payment made under this Agreement or all pending matters are closed, whichever is later. If an audit, litigation, or other action involving this Agreement is started before the end of the three-year

period, the records shall be retained until all issues arising out of the action are resolved or until the end of the three-year period, whichever is later.

- b. County and its authorized representatives shall have the right to direct access to all of Contractor's books, documents, papers, and records related to this Agreement for the purpose of conducting audits and examinations and making copies, excerpts, and transcripts. These records also include licensed software and any records in electronic form, including but not limited to computer hard drives, tape backups, and other such storage devices. County shall reimburse Contractor for Contractor's cost of preparing copies. At Contractor's expense, the County, the Secretary of State's Office of the State of Oregon, the Federal Government, and their duly authorized representatives, shall have license to enter upon Contractor's premises to access and inspect the books, documents, papers, computer software, electronic files, and any other records of the Contractor which are directly pertinent to this Agreement for the purpose of making audits, examinations, excerpts, copies, and transcriptions.

22. **Insurance.** Contractor, at its expense, shall obtain the following insurance coverage and keep them in effect during the entire term of this Agreement:

- a. Workers' Compensation Insurance in compliance with statutory requirements;
- b. Commercial General Liability Insurance (including contractual liability and completed operations coverage), on an occurrence basis, with not less than \$2,000,000 per occurrence for bodily injury and property damage liability, with an annual aggregate limit of \$3,000,000;
- c. Professional Liability Insurance, including Errors and Omissions coverage, with a per occurrence and aggregate limit of not less than \$2,000,000, to protect against all loss suffered by County or third parties, including financial and consequential loss, caused by error, omission, or negligent acts related to the Services provided under the Agreement; and
- d. Commercial Automobile Liability Insurance, with a combined single limit, or the equivalent of not less than \$2,000,000 per occurrence, for bodily injury and property damage with respect to Contractor's vehicles, whether owned, hired, or non-owned, assigned to, or used by Contractor in connection with the Services provided under the Agreement.

The required insurance coverages shall be (i) with insurance companies admitted to do business in the state of Oregon and rated A or better by Best's Insurance Rating, and (ii) acceptable to County. At County's request, Contractor shall furnish County with certificates of insurance for each of the required insurance coverages. The certificates of insurance shall indicate (a) the types of insurance coverage, (b) the identity of all persons or entities covered, (c) the amounts of insurance coverage, and (d) the period of insurance coverage. Any required insurance coverage shall provide that it may not be canceled except after at least 30 days written notice to County.

The Commercial General Liability and Commercial Automobile Liability shall (i) name County, its directors, officers, and employees, as additional insureds, (ii) provide that it is primary insurance with respect to the interests of County and that any insurance maintained by County is excess and not contributory, and (iii) include a cross-liability and severability of interest clause and a waiver of subrogation clause.

23. **Nonwaiver.** No waiver of any breach of this Agreement shall be held to be a waiver of any other or subsequent breach. All remedies afforded in this Agreement shall be taken and construed as cumulative, that is, in addition to every other remedy provided therein or by law. The failure of County to enforce at any time any of the terms of this Agreement, or to exercise any option which is provided, or to require at any time performance by Contractor of any of the provisions, shall in no way be construed to be a waiver of such provisions, nor in any way to affect the validity of any part of this Agreement, or the right of County to thereafter enforce each and every provision.

24. **Severability.** Should any clause or section of this Agreement be declared by court to be void or voidable, the remainder of this Agreement shall remain in full force and effect.

25. **Termination for Convenience.** County may terminate this Agreement in whole or in part whenever County determines that such termination is in County's best interest by providing at least sixty (60) days' written notice of termination. If such termination for convenience takes place after the beginning of Services, County shall pay Contractor, in full settlement of all claims by it hereunder, such sum for Services actually performed and accepted, less any payments previously made to Contractor. If payments previously made to Contractor exceed the amount Contractor is entitled to receive pursuant to this Section, Contractor shall immediately repay County the difference.

26. **Termination for Cause.** County shall have the right to terminate this Agreement in its entirety by giving written notice to Contractor if: (i) Contractor is adjudged bankrupt; (ii) Contractor makes a general assignment for the benefit of its creditors; (iii) a receiver should be appointed because of Contractor's insolvency; or (iv) Contractor should otherwise be in material violation of any provisions of this Agreement. If, after sixty (60) days written notice, Contractor fails to remedy the conditions contained in the notice, County shall have the right to immediately terminate this Agreement. If County terminates for cause pursuant to this Section, County shall retain any other right or remedy which County has against Contractor. If County terminates this Agreement for cause pursuant to this Section, Contractor shall not be entitled to any further payment from County until Services are completed and County determines the extent of any damage caused by Contractor's default. If Services are completed and such expense exceeds the unpaid balance of the Agreement Price, Contractor shall pay the difference to County, however County shall have no obligation to complete the Services as specified above.

27. **Attorney fees and costs.** In the event that either party to this Agreement shall take any action, judicial or otherwise, to enforce or interpret any of the terms of this Agreement, each party shall be wholly responsible for its own expenses which it may incur in taking such action, including costs and attorney fees, whether incurred in a suit or action or appeal from a judgment or decree therein or in connection with any nonjudicial action.

28. **Governing Law; Jurisdiction; Venue.** This Agreement shall be governed by and construed in accordance with the laws of the State of Oregon, without regard to principles of conflicts of law. Any claim, action, suit, or proceeding, (collectively "Claim") between County and Contractor that arises from or relates to this Agreement shall be brought and conducted solely and exclusively within the Circuit Court of Yamhill County for the State of Oregon. CONTRACTOR, BY EXECUTION OF THIS AGREEMENT, HEREBY CONSENTS TO THE IN PERSONAM JURISDICTION OF SAID COURTS.

29. **Written changes required.** The rights and duties under this Agreement shall not be modified, delegated, transferred, subcontracted, or assigned, except upon written signed consent of both parties.

30. **Successors bound.** This Agreement shall be binding upon all parties hereto and their respective heirs, executors, administrators, successors, and assigns.

31. **Counterparts.** This Agreement may be executed by facsimile and in counterparts, which taken together shall form one legal instrument.

32. **Time is of the Essence.** Contractor agrees that time is of the essence in the performance of this Agreement.

33. **No Third-Party Beneficiaries.** County and Contractor are the only parties to this Agreement and are the only parties entitled to enforce its terms. Nothing in this Agreement gives or provides any benefit or right, whether directly, indirectly, or otherwise, to third persons unless such third persons are individually identified by name in this Agreement and expressly described as intended beneficiaries of this Agreement.

34. **Subcontractors.** The Contractor may not engage any subcontractor(s) to perform work under this Agreement without the express written consent of the County. If the County does grant consent, the Contractor covenants and agrees to bind any and all Subcontractor(s) for performance of work under this Agreement. Any reference to Contractor shall include any and all Subcontractor(s) ad infinitum.

35. **Use of County Facilities.** Contractor and its employees or agents shall have the right to use only those facilities of County that are necessary to perform the Services under this Agreement and shall have no right of access to any facility of County without the prior written approval of County management. County shall have no responsibility for the loss, theft, mysterious disappearance of or damage to equipment, tools, materials, supplies and other personal property of Contractor or its employees, subcontractors or agents which may be stored on County premises.

36. **Incorporation.** The introductory paragraph and recitals appearing at the beginning of this Agreement are hereby incorporated into and made a part of this Agreement as if fully set forth herein.

THIS AGREEMENT AND THE AGREEMENT DOCUMENTS CONSTITUTE THE ENTIRE AGREEMENT BETWEEN THE PARTIES. NO WAIVER, CONSENT, MODIFICATION, OR CHANGE IN TERMS OF THIS AGREEMENT SHALL BIND EITHER PARTY UNLESS IN WRITING AND SIGNED BY BOTH PARTIES. SUCH WAIVER, CONSENT, MODIFICATION, OR CHANGE, IF MADE, SHALL BE EFFECTIVE ONLY FOR THE SPECIFIC INSTANCE AND FOR THE SPECIFIC PURPOSE GIVEN. THERE ARE NO UNDERSTANDINGS, AGREEMENTS, OR REPRESENTATIONS, ORAL OR WRITTEN NOTICE SPECIFIED HEREIN REGARDING THIS AGREEMENT. THE CONTRACTOR, BY SIGNATURE OF ITS AUTHORIZED REPRESENTATIVE, HEREBY ACKNOWLEDGES THAT HE/SHE HAS READ THIS AGREEMENT, UNDERSTANDS IT, AND AGREES TO BE BOUND BY ITS TERMS AND CONDITIONS.

IN WITNESS WHEREOF, the parties hereto have executed, or caused to be executed on the date indicated by their duly authorized officials, this Agreement in duplicate, each of which shall be deemed an original on the date executed by all parties.

CONTRACTOR

YAMHILL COUNTY, OREGON

DocuSigned by:
Brittany Mayer-Schuler
7EEB0E973A74444...
Signature

Brittany Mayer-Schuler
Name

President
Title

Date: 6/2/2023

Fed. Tax I.D. No: 26-2223480

Accepted by Yamhill County
Board of Commissioners on
6.8.23 by Board Order
B.O. 23-214

Lindsay Berschauer

Lindsay Berschauer, Chair
Yamhill County Board of Commissioners

Date: 6.8.23

Tim Sven

TIM SVENSON, Sheriff
Yamhill County Sheriff's Office

Date: 06/02/2023

Jessica Beach Digitally signed by Jessica Beach
Date: 2023.06.02 13:59:15 -07'00'

JESSICA BEACH, Director
Yamhill County Department of Community Justice

Date: 6/2/23

APPROVED AS TO FORM

By: Christian Boenisch
CHRISTIAN BOENISCH
Yamhill County Counsel

EXHIBIT A:

Scope of Work

- (1) client;
- (2) date of original contract; and
- (3) type/size.
- c) Facilities currently accredited by State or Federal Accreditation Board:
 - (1) name of facility; and
 - (2) accrediting agency - list all
- d) Company achievements in providing correctional food service management.
- e) Corporate and regional office organizational structure.
- f) References, with physical and email addresses and phone contacts.

C. Operational Standards - All proposals must clearly define:

- 1) Procedures for meal delivery to the adults in custody, juveniles in custody, and staff.
- 2) Procedures for commissary delivery to the adults in custody.
- 3) Quality and inventory control methods and standards.
- 4) Specific procedures for providing safe, sanitary, and secure food and commissary service management, including supervision and control of adult in custody labor and internal security of products and equipment available to adults in custody.
- 5) Procedures for dealing with adult in custody/juvenile in custody/staff complaints about products and services and minimizing the potential for individuals in custody litigation.
- 6) Commissary menu items that will be offered, including pricing.
- 7) All proposals must meet or exceed existing grades and quality of commissary products currently being provided in the facility.
- 8) Any additional equipment necessary for efficient food and commissary service operation, including hardware and software requirements.
- 9) Procedures for billing and inventory of food and commissary supplies. The Sheriff's Office and the Department of Community Justice Juvenile Division must be billed separately for meals served to adults in custody, to juveniles in custody, and to staff in each unit.
- 10) Emergency Operational procedures for handling food service should on-site kitchen facilities be rendered unusable through fire, catastrophic damage, etc.
- 11) Insurance - Proposer shall provide proof of the insurance required by Yamhill County (see sample contract in Exhibit A for the minimum coverage requirements).
- 12) Policies and Procedures - The proposal shall indicate the method the proposer will follow in establishing and revising food service and commissary service policies and procedures.
- 13) Accreditation - The proposal shall address the proposer's plan to secure and/or maintain any food service accreditation for delivery of food service to Yamhill County.
- 14) Personnel - The proposal shall provide a list of benefits provided to all employees, including insurance coverage, vacation plan, and other related benefits. NO PROPOSAL WILL BE CONSIDERED THAT DOES NOT PROVIDE, AT A MINIMUM, HEALTH AND DENTAL INSURANCE COVERAGE.

D. Certification Form. Proposers must submit a completed proposal certification form (see Exhibit C).

VI. SCOPE OF WORK

A. Description of Current Operation

1. The average daily population for the Yamhill County Correctional Facility has been approximately 120 adults in custody, whereas the average population for Juvenile Detention Center has been 10 juveniles. Additionally, the proposer shall expect to serve approximately 6 tray meals per meal per day to juvenile staff and provide mid-shift meals for 10 Correctional Facility staff twice per day. Meals include an average of 20 daily sack meals to adults in custody or juveniles who are in court or part of work crews.
2. This section is not to be construed as providing an exact number of meals to be served daily. It is only provided as a guideline for possible meals to be served.
3. The price per meal charged shall be determined by taking the actual meals ordered or served each day times the contract price for that number of meals.
 - a) Food is received, stored, prepared, and served at the main facility at 535 E. 5th St., McMinnville, Oregon. Adult in custody workers shall not participate in the preparation of staff meals.
 - b) Adult in custody workers supervised by deputies deliver meals to each living area. Custody meals will be served on insulated trays.
 - c) Sufficient meals shall be prepared for breakfast, lunch, and dinner for juveniles in custody at Yamhill County Juvenile Detention. These meals will be picked up by others from the kitchen each meal.
 - d) The current meal service schedule is as follows:

Breakfast	5:00 a.m. to 6:30 a.m.
Lunch	11:00 a.m. to 12:00 p.m.
Dinner	5:00 p.m. to 6:00 p.m.

B. Commissary Service Requirements

1. Service Requirements
 - a) Provide, purchase, and maintain custody of inventory and deliver items mutually agreed upon between the Proposer and Yamhill County. Provide a complete commissary inventory management system, including all hardware and software. Proposer must have the proven capability to interface their commissary software systems with jail management and banking software.
 - b) Provide an invoice for the proceeds of each week's activity within three (3) days after the end of that week, using agreed upon calculations.
 - c) The Proposer will furnish all personnel and equipment required to operate the commissary at all current and future County correctional facilities as required by Yamhill County. Proposer shall assume full responsibility for the acts of its personnel, all of whom shall be subject to background checks and approval by Yamhill County.
 - d) The Proposer shall provide a written plan with designated personnel to oversee the commissary operation and will interact with designated County liaison to provide professional and technical support.
 - e) The Proposer shall provide for "returns" for orders delivered to adults in custody who are being released or are otherwise unavailable to receive merchandise.
 - f) The Proposer shall provide a commissary order system listing all approved items and prices.

- g) The delivery schedule must be mutually agreed upon between the Contractor and Yamhill County, and may be subject to change.
- h) The Contractor will assume all costs for telephone service, faxing, copying, and other office expenses associated with the Commissary operation.

C. Food Service Requirements

The successful proposer will be expected to provide the following services as part of the food service program, while meeting or exceeding the highest standards prevalent in the industry:

1. Food & Supplies
 - a) Purchase and safely manage all consumable supplies and food products that are required for food service operation. These supplies and food products shall remain the property of the successful proposer. The successful proposer shall provide kitchen cleaning supplies for the kitchen area.
 - b) Be responsible for routine cleaning and housekeeping of food service preparation, service, and storage area and will, on a continuing basis, maintain standards of sanitation required by state and local regulations. The Yamhill County staff will be responsible for removal of trash and garbage.
 - c) Inspections of kitchen facilities by County and State health agencies must achieve satisfactory ratings.
2. Licenses, Fees, Taxes

Secure and pay all federal, state, and local licenses, permits, and fees required for the operation of the food services provide hereunder. During the period of the agreement, if it is deemed by taxing authorities that all, or a portion of the services provided hereunder are to be subject to a sales or similar tax which has not been collected by the successful proposer, Yamhill County agrees to pay such tax.
3. Billing process / Record keeping
 - a) The successful proposer shall submit to the Yamhill County Sheriff's Office on the first day of each week, covering the preceding week, an invoice for meals ordered or served, whichever is greater. **The weekly invoice must include a breakdown of the cost of meals prepared for staff and juveniles in juvenile detention and the cost of meals served to staff and adults in custody at YCCF.**
 - b) The price per meal charged to the County shall be described in the proposal and shall be guaranteed for meals for (1) one year.
 - c) Access and Records - The successful proposer shall keep full and accurate records of sales and meal count records in connection with the food services. A copy of said record shall be supplied to the Sheriff or designee on a monthly basis on the first working day of the subsequent month. In addition, all such records shall be available for auditing by the County at any time during regular working hours.
4. Return facility in good working order

The successful proposer shall return to the County at the expiration of the contract the food service premises and all equipment furnished by the County in the condition in which received except for ordinary wear and tear and except to the extent that said premises and equipment may have been lost or damaged by fire, flood, or unavoidable occurrence and except to the extent that said equipment may have been stolen by persons other than

employees of the successful proposer without negligence on the part of the successful proposer or its employees and providing that all damages and losses are reported to the County for all items covered by this paragraph. The County will pay for needed repairs caused by normal wear and tear. The County will replace equipment, which in the opinion of the County has exceeded its useful life after consultation with the successful proposer.

5. Additional food service requirements
The successful proposer agrees to provide any additional food services as mutually agreed upon at prices mutually agreed to.
6. Participation in County required security training
 - a) Successful proposer staff shall complete 24 hours of Yamhill County Correctional Facility orientation training within the first 30 days of hire. Salary and wages for completion of training shall be borne by the successful proposer.
 - b) Successful proposer staff shall complete 16 hours of on-going Yamhill County Correctional Facility training annually. Salary and wages for completion of training shall be borne by the successful proposer.
7. Uniforms for successful proposer staff
Successful proposer shall provide professional, neat uniforms that distinguish the successful proposer's paid staff from the adults in custody and deputies.
8. Daily Processing of Complaints
Food service complaints from adults in custody / juveniles in custody / staff must be processed at least daily as follows:
 - a) Trained food service personnel shall act upon all complaints.
 - b) The Food Service Director shall be responsible for resolving adults in custody / juveniles in custody or staff grievances.

D. Food Service Menu Specifications

1. All proposals must clearly define:
 - a) Proposed menu(s)
 - b) Item-by-item nutritional analysis
 - c) Registered dietitian certification of both the menu and nutritional analysis
 - d) Summary of specifications that will be adhered to for all food products.
 - e) All proposals must meet or exceed existing quality of food service being provided in the correctional facility as detailed in Scope of Work.
2. In Custody Cycle Menu
 - a) Menu Cycle
 - (1) Each proposer shall submit two 4-week cycle menus - one for adults and a separate menu for juvenile meals
 - (2) Each week will include 21 meals and comply with ACA and National School Lunch Program (NLSP) and School Breakfast Program (SBP) standards.
 - (3) No proposal will be considered that doesn't provide the menu upon which the cost of service is calculated together with the "as served" portion sizes of each menu item. Sample menus that may not be served after the contract is awarded will not be allowed.
 - b) Menu Description Requirements
 - (1) Menus submitted in the proposal must include clearly defined descriptions of food items.

- (2) All menu items must be listed in “as served” portions which clearly indicated weight or volume measurements (e.g., ½ c, 1/48 cut portion, 3 oz, wt., etc.).
 - (3) Entrée items including casseroles must include cooked weight measurements of meat or meat equivalent per portion.
 - (4) Appropriate condiments and their number to be served must be included.
- c) **Balanced Menu Planning Requirements**
- (1) The menu shall be planned with products and recipes with proven adult in custody acceptability. The proposer shall include in the proposal a method to monitor adult in custody preferences and to make acceptability adjustments. A sample meal quality-assurance assessment form shall be submitted.
 - (2) A variety of food flavors, textures, temperatures, and appearances shall be used.
 - (3) Fruit and vegetable requirements:
 - (a) To assure a minimum level of menu quality, at least five 1/2-cup fruit and vegetable equivalents are required each day on the menu. USDA School Lunch Buying Guide may be used to determine qualifying equivalents. A minimum daily variety of four different fruits and vegetables shall be used to meet the requirement. As specified by the guide, items such as fruit drink, rice, and noodles do not qualify.
 - (4) Avoid excessive fat calories :
 - (a) To avoid excessive fat calories, and provide more stomach filling bulk on the menu, portions for margarine, butter, salad dressing, and mayonnaise shall be restricted on the menu. A maximum of 1/2 oz shall be used as a margarine or salad dressing portion. Sandwich meals shall include appropriate mustard and ketchup condiments, not unnecessary margarine.
- d) **Nutritional requirements**
- (1) Menus for adults in custody will provide an average of 2800-3000 calories per day in addition to all required nutrients.
 - (2) Nutritional Analysis – tied to actual recipes & products proposed
 - (a) An item-by-item computer nutritional analysis of the menu with a weekly summary indicating the percentage of compliance to the highest Recommended Dietary Allowances (RDA) values for the population shall be submitted with the proposal.
 - (b) Each item on the menu shall have specific nutritional values based on recipes that will be used in the facility. For example, the specific calories, protein, fat, sodium, calcium, iron, and vitamins in the recipe that will be used for Beef, Macaroni, and Tomatoes and all other meal items shall be separately identified on the computer analysis.
 - (3) Menu & analysis certified by Registered Dietitian
 - (a) A registered dietitian shall certify the adult in custody and juvenile in custody menus in the proposal with a signed nutritional compliance statement. A copy of the dietitian’s ADA registration card shall be submitted with the proposal.
 - (b) A registered dietitian will approve all menus prior to service and annually thereafter. All meals served will be in compliance with the most recently published Recommended Dietary Allowances and Dietary Reference Intakes as established by the National Academy of Sciences.

(c) **All juvenile meals served will meet the standards of the National School Lunch Program (NLSP) and School Breakfast Program (SBP).**

3. Work Crew Sack Meals
 - a) For approximately 10 adults in custody on average, seven days per week, sack meals for court and or work crews are to be provided. These meals are in place of regular adult in custody meals.
 - b) Work Crew Sack meals are to consist of:
 - Two sandwiches made with: 4 slices bread and 3-oz. meat and/or cheese
 - 2 p.c. condiments
 - Fresh fruit
 - Chips
 - c) Sack meals are to be billed at regular adult in custody rates.
4. Medical Diets
 - a) The average daily number of adults in custody / juveniles in custody receiving medical diets has been approximately 10 daily including an average of 5-night snack meals to adults in custody for medically approved diets.
 - b) The most common medical diet orders are: Diabetic and/or low diets.
 - c) All required medical diet meals shall be billed at the regular relevant in custody meal price.
 - d) All required diet snack meals shall be included in the regular adult in custody meal price. There shall not be a charge for required medical diet snacks.
5. Religious Accommodation Diets
 - a) The average daily number of adults in custody receiving Religious Accommodation diets (e.g., Kosher, Halal, Sikh, Buddhist, etc.) has been approximately 5 adults in custody daily.
 - b) Religious Accommodation diet meals shall be proposed as a separate price per meal from the regular adult in custody / juveniles in custody meal and included in the proposer's price proposal in Exhibit B included in this RFP .
 - c) All required Religious Accommodation diet snack meals shall be included in the regular adult in custody meal price. There shall not be a charge for required Religious Accommodation diet snacks.
6. Policies and Documentation Requirements

The proposer will submit with their proposal a sample of their corrections diet handbook.
7. Holiday Meals
 - a) The proposer shall include in the proposal their policies for serving special meals (spirit lifters) on holidays.
 - b) Proposed menus and holidays shall be identified. A minimum of two (2) spirit lifter meals shall be provided annually, including Thanksgiving and Christmas.
 - c) All such meals will be provided at regular in custody contract meal rates.
8. Plan for Product Wholesomeness
 - a) Proposer will warranty that:
 - (1) All meat products will be purchased from suppliers using HACCP (Hazard Analysis Critical Control Point) programs.
 - (2) All food items will be purchased from facilities and manufacturers that meet all applicable federal and state regulations for food safety, use only industry

- “best practices” to assure wholesomeness, and maintain appropriate liability insurance on their products.
- b) Proposer will provide a written procedure for verification of food safety and quality of “spot buys” (these are items purchased at a discount usually from a broker or distributor).
 - c) Proposer will include in the proposal its specific plan for maintaining safe and wholesome food in the facilities operated by this jurisdiction.
9. Documentation of meals served
- a) Served Menu records - Substitution policy
 - (1) Documentation of all meals served including substitutions shall be maintained. A plan for assuring nutritional compliance with substitutions shall be provided in the proposal.
 - (2) The proposer shall outline procedures used to assure all meals will be served at appropriate temperatures and in a manner that makes them palatable, neat, and visibly pleasing.
 - b) Standardized recipes
 - (1) Standardized recipes with portion yield data for all items shall be available and utilized.

E. Staff Requirements

1. Staffing plan to provide adequate resources to meet objectives
 - a) Assign a minimum of one (1) Food Service Director, who may also act as the Commissary Service Director, and sufficient supervisors to oversee and supervise all aspects of the food service operation.
 - b) Adult in custody workers will be provided, as the proposer requires, subject to the approval of the Correctional Facility staff.
 - c) The proposer will provide an organizational chart and job descriptions for all professional staff and adult in custody workers with their proposal including number of adults in custody workers required per shift. Adult in custody workers shall be used for the preparation of food for adults in custody / juveniles in custody, delivery of meals, and general sanitation and cleaning. Adult in custody workers shall not prepare or deliver staff meals.
 - d) The proposer agrees to train and supervise adult in custody workers, subject to the overall control of the Correctional Facility staff.
 - e) The proposer is responsible for all wages, salary benefits, and overtime payments to its staff.
2. Credentials of proposer staff
 - a) The proposer shall submit the resume of the District Manager as a part of its proposal.
 - b) The proposer will include a description of the qualifications of the Food Service Director, and Commissary Service Director if different, they plan to place in the facility. The successful proposer's Director candidate(s) must have a minimum 3 years' experience as a Director working in the corrections industry.
3. Employee related processes
 - a) Health exams

Proposer will agree that its employees assigned to duty at the correctional facility shall submit to periodic health examination at least as frequently and as stringently as required by law and agrees to submit satisfactory evidence of compliance with all health regulations to the County, upon request.
 - b) Clearance requirements

All employees of the successful proposer who will work in the correctional facility must be cleared by the Sheriff's Office. All employees of the successful proposer who will work in the correctional facility must comply with the Sheriff Office's written policy and procedures relating to facility security.

4. Supervision & training of adults in custody
 - a) The proposer shall provide training in food service delivery and management. The proposal shall outline what this training will entail as part of the proposer's overall vocational training program.
 - b) Adults in custody are not permitted to supervise other adults in custody.
5. Supervision & training of paid staff
The proposer shall provide training in food service delivery and management and in supervisory skills required in supervising adult in custody labor. The proposal shall outline what this training will entail as part of the proposer's overall training program.

VII. SELECTION CRITERIA - CRITERIA FOR EVALUATION

Mandatory requirements include:

1. **Compliance with Proposal instructions**
2. **Compliance with general requirements for all contracts by governing bodies overseeing the facility.**

The proposer will be selected based on the proposer's written proposal and any requested presentations. The Selection Committee will review all responsive proposals and make their recommendations for selection. The primary criteria to be used in making a selection will be the following points system for both food and commissary services combined. The total points available for evaluation of each bidder will be 200 split 100 for food service and 100 for commissary service, and as follows:

Food Service Evaluation

- A. Demonstrated Experience. The proposer's demonstrated experience and expertise in correctional facilities. Experience shall include current service in correctional facilities of similar size and volume, as well as experience of staff, district manager, dietitian, transition team, and local and regional support network. **(25 points)**
- B. References. Proposers shall include a listing of references with their proposals, indicating facility locations, name, and telephone number of facility contact person. This list should contain at least five (5) current references, preferably of a size and service complexity comparable to the County's needs, with one (1) located in the State of Oregon. **(5 points)**
- C. Standards. The proposer's demonstrated ability to comply with American Correctional Association standards for local detention facilities and attain ACA certification for food services. Proposers will indicate those facilities currently under contract which have attained accreditation as a result of their efforts, with an emphasis on Oregon facilities. **(5 points)**
- D. Financials. The proposer's financial stability and condition. **(10 points)**
- E. Operations Plan. Proposer's development of an operating plan for food service that best meets the stated objectives and needs of Yamhill County and includes an emergency preparedness plan for alternative preparation site. Includes Quality Assurance plan and proposed staffing and personnel plan. **(30 points)**

EXHIBIT B:

Proposal from Summit Food Service, dated April 10, 2023

Response To
Request For Proposal
For Commissary &
Food Services



Yamhill County Correctional Facility & Juvenile Detention

Detainee Commissary,
Food & Staff Dining
Services

April 10th, 2023

Section A. Transmittal Letter

April 10th, 2023

Yamhill County Correctional Facility & Juvenile Detention
535 NE 5th St.
McMinnville, Oregon 97128



Dear Yamhill County Correctional Facility & Juvenile Detention,

Summit Food Service, LLC, is pleased to submit our response to the county's RFP for food services at the Yamhill County Correctional Facility & Juvenile Detention. We are proposing a comprehensive detainee food program that meets and exceeds the quality and support required for your facility.

Nationally, Summit operates over 500+ food and commissary clients and, since 1991, Summit has operated within Oregon. Some of our key accounts are Linn County, Clatsop County, and NORCOR in Oregon and Cowlitz County, Skagit County and Whatcom County in Washington. Through this we have a deep understanding of all the standards and policies required by the American Correctional Association (ACA) and the American Jail Association (AJA).

Since 1991, Summit has been organized to provide detainee food and commissary services within the correctional care environment. Our corporate offices, located in Sioux Falls, South Dakota, provide 24/7 support to our clients and our operating teams. We will strive to earn your business every day by providing an efficient and safe program that provides your staff and detainees with quality menus and products, well-trained and courteous staff, and industry best customer service.

For your program, we are proposing the following high value approaches:

- An upgraded menu to better serve your needs — with no TVP but rather adding additional patties and higher grade proteins to your menu.
- A price per meal that falls within what the CPI would be for this year — meaning only a minor price increase over your current contract — even taking into account inflation and a higher grade menu.
- A significantly upgraded staff dining program to ensure your deputies are well taken care of.
- Local management who live only 10 minutes away from your facility - for top notch customer service!
- The option to look into retaining your current Food Service Director.
- An option for Summit to invest in your kitchen to replace aging equipment and trays.
- **MANY** options for emergency preparation sites — from our arrangements with the local community center to the kitchens we operate in nearby jails just 30-45 minutes away!

The contact persons for this proposal process are:

April Lee, Business Development Director | april.lee@summitfoodservice.com | 541.490.5300

Naomi McLaughlin, Managing Director of Growth | naomi.mclaughlin@summitfoodservice.com | 605.359.1969

The following representative is authorized to commit Summit to the proposal and any contractual agreement.
Brittany Mayer-Schuler, President | brittany.mayer-schuler@elior-na.com | 612.382.8485.

All information contained in this proposal is true and complete to the best of my knowledge.

Summit appreciates the opportunity to provide a very crucial service in the daily operations of your facilities and looks forward to implementing an industry leading food management program.



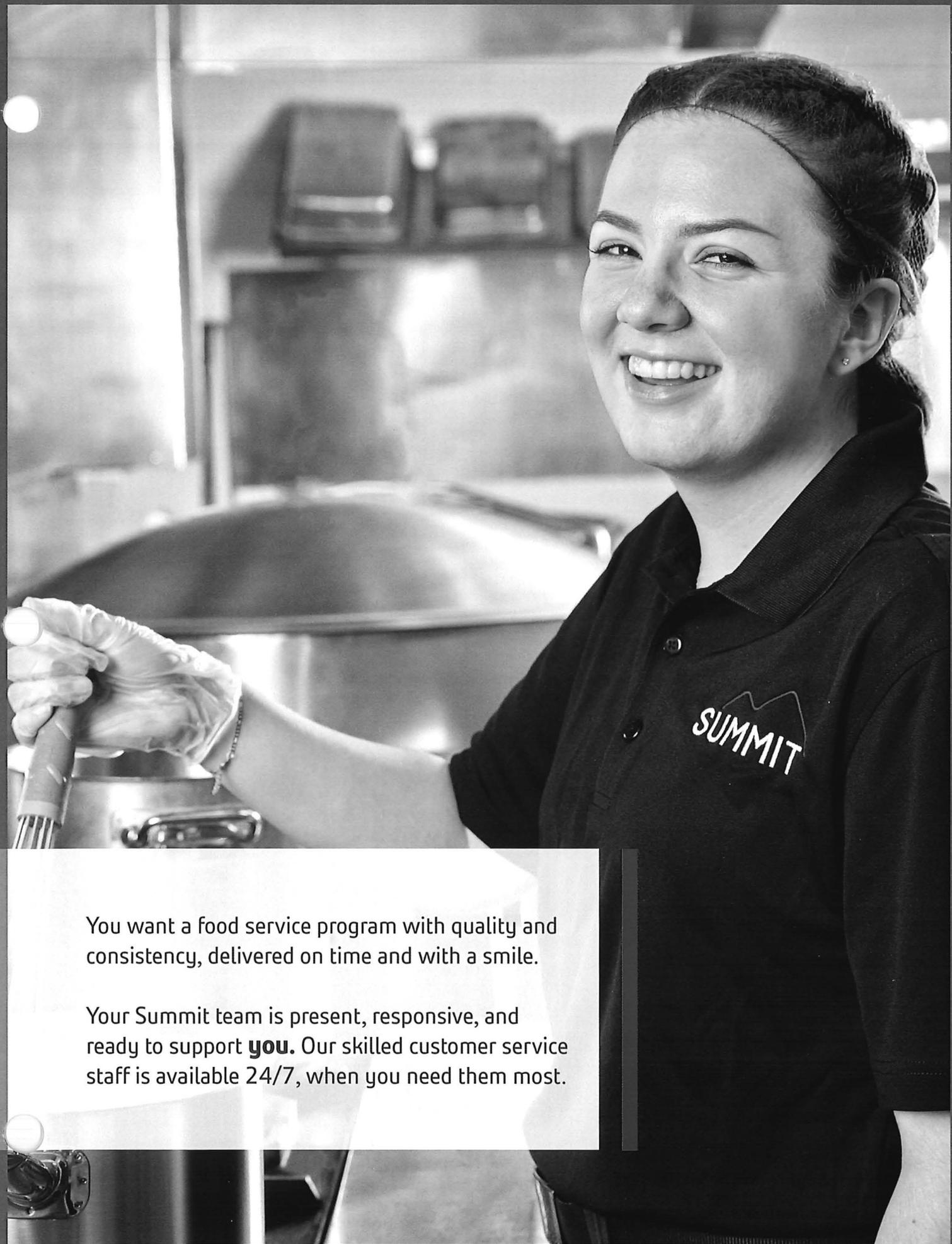
Brittany Mayer-Schuler
President - Summit
500 East 52nd Street North | Sioux Falls, SD 57104
612.382.8485 Mobile | brittany.mayer-schuler@elior-na.com

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Statement of Confidentiality

This proposal is submitted to Yamhill County Correctional Facility & Juvenile Detention for use in evaluating Summit as a Food Services Provider. This proposal contains information that is confidential and proprietary in nature. All pages are marked individually and are only to be utilized for fulfilling the terms of this agreement. Yamhill County Correctional Facility & Juvenile Detention shall not duplicate, use or disclose in whole or in part any materials containing such information for any purpose except for use in the procurement process without prior written consent. This proposal and all information is intended to be valid for sixty (60) days. Due to the current inflationary environment, Summit reserves the right to make pricing adjustments as needed.



You want a food service program with quality and consistency, delivered on time and with a smile.

Your Summit team is present, responsive, and ready to support **you**. Our skilled customer service staff is available 24/7, when you need them most.



Section B.

Technical Proposal



Coming together
is a beginning,
keeping together
is progress, and
working together
is success.

a. Company Profile

In corrections, foodservice is about much more than simply making and serving meals. Food is one of the main things that many detainees look forward to, and the quality and service of that food has a huge impact on their overall experience and behavior. When there's a bad day in foodservice, it can have a ripple effect across your entire facility.

- You need a foodservice partner that gets it right everyday, every order, every meal. And should an issue arise, it will be handled quickly and effectively.
- You need to know that your detainee and staff dining programs are being managed by some of the best, most experienced people in the industry.
- You need to trust that foodservice is supporting your facility, assured that you have a true partner delivering the right program for you.
- We understand the high level of importance that your facility places on operating an efficient program while providing high quality meals that are both delicious and nutritionally balanced.

SO, WHY SUMMIT? What makes us different from other food and commissary companies?

You have our attention. Your dedicated Summit team's focus is on you and the quality,

consistency, and success of your operation. Our management team and executive leadership are responsive and accessible to you 24/7, offering a collaborative approach and clear communication on the performance of your foodservice operation.

You get experience. With a committed team and decades of foodservice and commissary experience in corrections, we know how to run a quality, safe foodservice program, fully compliant with national, state, and local requirements.

You get a partner you can trust. As a premium service provider in corrections food and commissary, we recognize that an investment in your foodservice is an investment in your entire facility. We know what's at stake if that fails, which is why we work so hard to deliver a better program. That means detainees trusting in a better dining experience, your staff trusting in a safer work environment, and you trusting that your foodservice is in good hands while you take care of the rest of your facility.

OUR VISION is simply this: to create a positive experience every day for every person working or living in your facility.

OUR MISSION is to make your life easier, facilities safer and everybody's day better through our responsive people and dependable food and commissary service.



About Us

Summit has been delivering foodservice – and in turn, safety and consistency – to corrections facilities since 1991. Annually, we serve well over 125 million meals, deliver millions of commissary orders, and serve officer and staff dining programs for over 500 corrections-based partners at facilities both large and small, from state Department of Corrections and major city detention centers to rural jails.

Our client partners can count on support not just from an outstanding on-site team, an experienced regional team, and an engaged senior executive team, but also from one of the world’s leading foodservice management providers – our parent company, Elior North America.

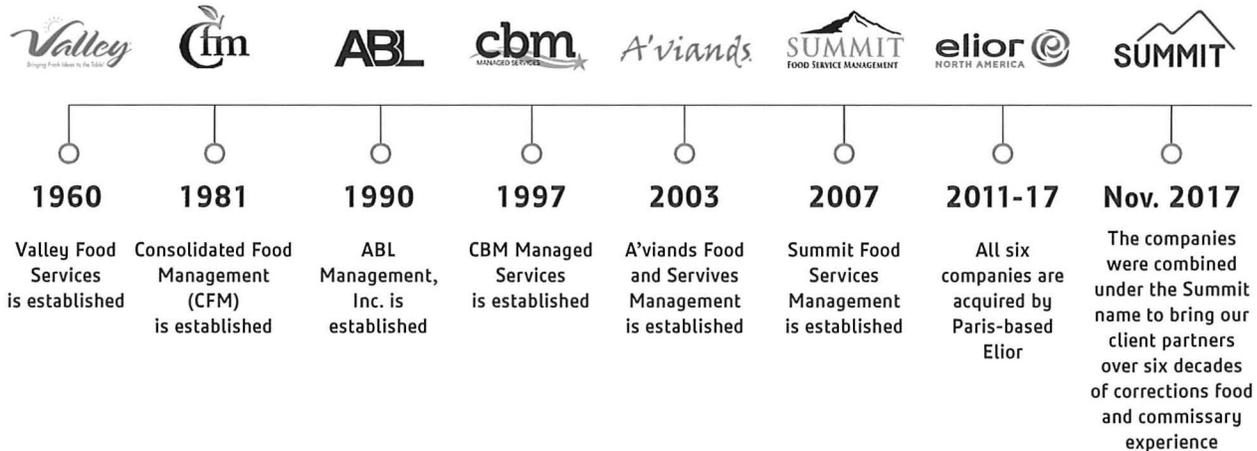
Diversity

We’re so much better together. The diversity of our people and inclusion of each of their voices are what makes Summit better. A better workplace, a better partner, and a better company. Our commitment to create a culture where the uniqueness of our team members is valued means that we bring together engaged people, focused on growth and ready to be the best we can be for our partners and the communities we serve.



We are recognized as a Top Employer by Diversity Jobs for showing consistent outreach and dedication to hiring from all diversity groups.

FOOD SERVICE EXPERIENCE SINCE 1991



Small enough to care...
Big enough to make a difference.



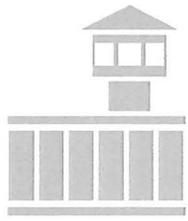
Summit by the Numbers



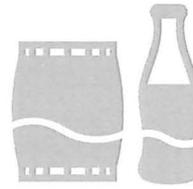
2,150+
team members
nationwide



60+
years
in corrections
as a company



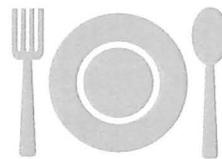
500+
corrections-based
organizations served



500+
products stocked
at our 6 commissary
warehouses across
the country



14,000
commissary
orders processed
each week



80+
officer and staff
dining programs

Plus



340,000+
detainee meals served daily

That's over 125 million meals each year!

b. Current Corrections Contracts



c. Accredited Partner Facilities:

Garland County Detention Center

3564 Albert Pike Rd
Hot Springs, AR 71913

David L. Moss Criminal Justice Center

300 N Denver Ave
Tulsa, OK 74103

Alvin S. Glenn Detention Center

201 John Mark Dial Drive
Columbia, SC

Rutherford County Correctional Work Center

1720 South Church Street
Murfreesboro, TN 37130

South Bay House of Correction-Suffolk County

20 Bradston Street
Roxbury, MA 02118-2705

Simpson County Sheriff's Office

1496 Simpson Hwy 149
Mendenhall, MS 39114-3434



d. Company Achievements Providing Correctional Food Service Management

Awards & Accomplishments



Diversity Jobs Top Employer

Awarded to organizations that have shown consistent outreach and dedication to recruiting and hiring from all diversity groups, so the most qualified candidates can truly rise to the top of their careers.



National Business Research Institute Circle of Excellence

The NBRI Circle of Excellence Award recognizes organizations that place a high value on employee experience and customer experience. These organizations demonstrate their dedication by conducting best in class survey research with NBRI and taking action based upon the results. This prestigious award is tangible evidence of the organization's dedication to the highest levels of employee experience and customer experience.



ACA Accreditation

These standards are the national benchmark for the effective operation of correctional systems throughout the United States and are necessary to ensure that correctional facilities are operated professionally. They address services, programs, and operations essential to good correctional management, including administrative and fiscal controls, staff training and development, physical plant, safety and emergency procedures, sanitation, food service, rules, and discipline. The standards reflect practical, up-to-date policies and procedures that safeguard the life, health, and safety of staff and offenders.

Summit holds ACA Accreditation at over 24 facilities across the United States.



The Golden Eagle Award - New Mexico DOC

The Golden Eagle Award is presented to state correctional agencies or trans-state independent organizations in recognition of accrediting every component within their area of responsibility. The Golden Eagle award represents the highest commitment to excellence in correctional operations and the dedication of these agencies to enhancing public safety and the wellbeing of incarcerated individuals.



Ecovadis Gold Rating

As part of the Elixior North America family, we have been identified as one of the top 2% of companies rated by Ecovadis (an organization that assesses corporate social responsibility and sustainable procurement) for the quality of our CSR policy. Our goal is to leave a positive imprint in every way we do business, in connection with our suppliers, employees and those we serve. From sustainable sourcing of our products to the healthy and innovative choices we offer our customers, we are committed to the good of all.

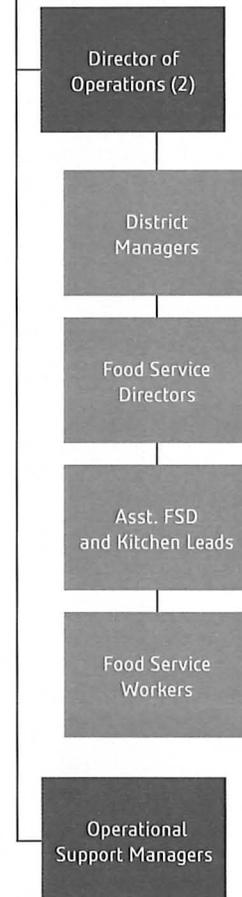
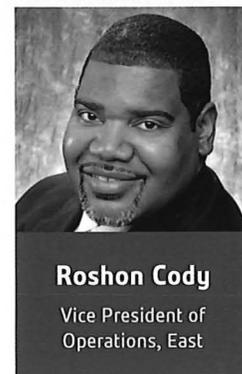
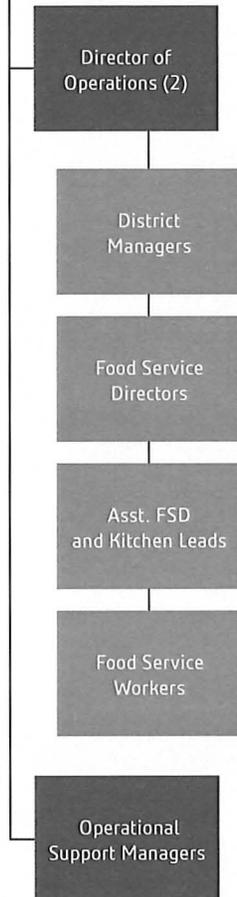
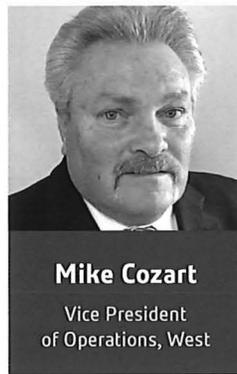
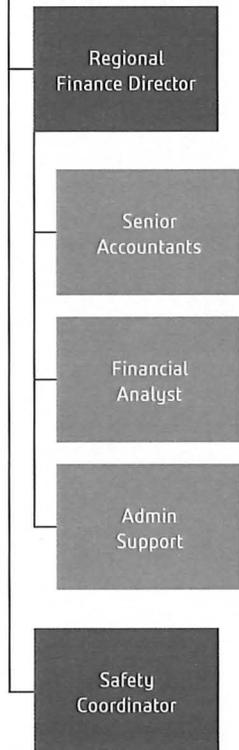
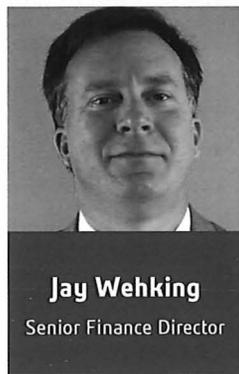


Substantial Compliance with the Department of Justice Consent Decree at 2 Facilities

In two of our facilities, Summit has worked to achieve and maintain substantial compliance with the DOJ Consent Decree.



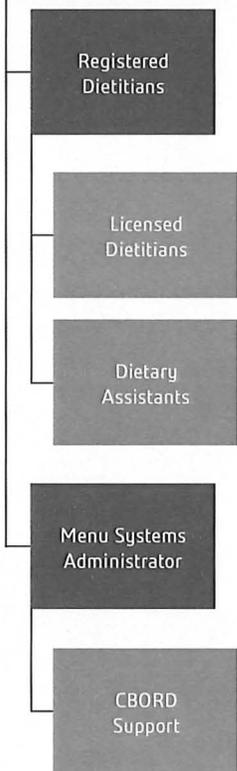
Leadership Team Organizational Chart





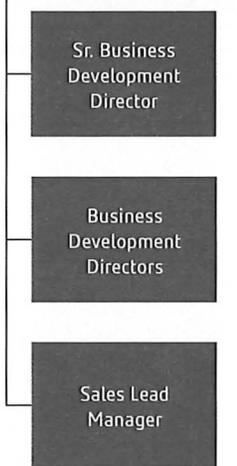
Justin Barthel

Director of
Dietary Services



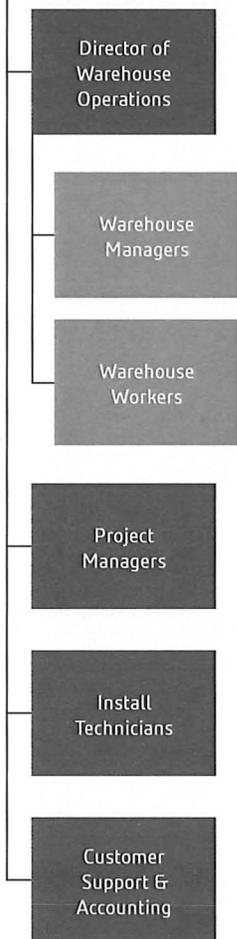
Naomi McLaughlin

Managing Director
of Growth



Vincent Rosa

Vice President
of Commissary



Kara Horn

Senior Director of
Human Resources



Your Summit Team

Executive and Corporate Support Leadership



Brittany Mayer-Schuler

President

10+ YEARS BUSINESS EXPERIENCE

As President, Brittany is focused on your satisfaction with Summit as your partner and is accessible to you at any time.



Jay Wehking

Senior Finance Director

5 YEARS CORRECTIONS EXPERIENCE

Jay will work closely with your regional team and is responsible for all aspects of the accounting and financial areas within Summit.



Naomi McLaughlin

Managing Director
of Growth

10 YEARS CORRECTIONS EXPERIENCE

Naomi ensures that our team remains focused on the success of your facility and brings innovative solutions to further our partnership growth.



Justin Barthel

Director of Dietary

15 YEARS CORRECTIONS EXPERIENCE

Justin oversees the team of Registered Dietitians who support your detainee diet and menu planning for health, nutrition, and regulation compliance.



Kara Horn

Senior Director of Human
Resources

5 YEARS CORRECTIONS EXPERIENCE

Kara and her team will work with the operations leadership to recruit, hire, and support a great team of people for your facility.



Marc Lohse

Director of Retail Services

3 YEARS CORRECTIONS EXPERIENCE

Marc will work with you to develop and provide onsite training for a dynamic retail dining program that best fits your facility.



Your Summit Team

Local and Regional Team



April Lee
Business Development
Director

10 YEARS CORRECTIONS EXPERIENCE

April is your Summit Liaison and business partner throughout contract discussions, and will be connecting with you frequently as our relationship grows.



Mike Cozart
Vice President of Operations

20+ YEARS CORRECTIONS EXPERIENCE

Mike is responsible for driving the full South regional teams toward operational excellence. He will support your onsite team and is always available.



Barry Goold
Director of Operations

27 YEARS CORRECTIONS EXPERIENCE

Barry is responsible for providing guidance and support to your District Manager and Onsite Management Team. Your District Manager reports directly to him.



Tim Bucknell
District Manager

18 YEARS CORRECTIONS EXPERIENCE

Tim is your next level go-to and will directly supervise your Onsite Manager. He will frequently be onsite to support the kitchen teams and connect with you.



Heather Arbach
Registered Dietitian

5 YEARS CORRECTIONS EXPERIENCE

Our RD's support regional corrections accounts. Heather will be available to assist in both diet and menu planning for health, nutrition, and regulation compliance.



f. References

**LINN COUNTY
SHERIFF'S OFFICE**

**1115 Jackson Street SE
Albany, OR 97322
ADP: 205**

Food, Commissary, and Staff Dining Services
Captain Ted Langley
541.967.3901
Contract Start Date: 2020 - Present

**CLATSOP COUNTY
SHERIFF'S OFFICE**

**1190 SE 19th Street
Warrenton, OR 97146
ADP: 95**

Food & Commissary Services
Sheriff Matt Phillips
503.325.8635
MPhillips@co.clatsop.or.us
Contract Start Date: 2022 - Present

PLACER COUNTY JAIL

**11801 Go For Broke Road
Roseville, CA 95678
ADP: 800+**

Food Service and Staff Dining
Jail Commander Capt. David Powers
530.308.0854
Contract Start Date: 2017 - Present

**SKAGIT COUNTY
JUSTICE CENTER**

**201 Suzanne Ln.
Mount Vernon, WA 98273
ADP: 275**

Food & Commissary Services
Sgt. Ron Coakely
360.416.1944
ronc@co.skagit.wa.us
Contract Start Date: 2017 - Present

POLK COUNTY JAIL

**1005 W Main St., Ste. 300
Balsam Lake, WI 54810-4410
ADP: 600**

Food & Commissary Services
Sheriff Tim Moore
715.485.8328
tim.moore@co.polk.wi.us
Contract Start Date: 2009 - Present

**WHATCOM COUNTY
SHERIFF'S OFFICE**

**311 Grand Ave.
Bellingham, WA 98225
ADP: 350**

Food & Commissary Services
Chief Corrections Deputy Wendy Jones
360.778.6505
wjones@co.whatcom.wa.us
Contract Start Date: 2019 - Present



Summit Account Testimonials

“Price per meal is only part of the cost of a program. Bad customer service will bankrupt you. Summit won’t do that to you.”

Summit Food Service exemplifies customer service and support. During the summer of 2022, Clatsop County signed a contract with Summit to provide food service, commissary, and staff dining at our new jail which was to open in October. When it was clear the new jail wouldn’t be open on time and the contract was to begin, Summit quickly pivoted and sourced frozen meals supplemented by fresh fruits to continue food service in the old jail. Their help, responsiveness, and support made this transition very smooth. When the jail was supposed to open February 1st of this year, the frozen meals had been depleted and preparation of hot meals in the new kitchen was to begin. There was a two week delay but this was no problem for Summit. Even though the county couldn’t hold up our end of the bargain, Summit went above and beyond preparing hot fresh meals at the new jail and transporting them to the old jail until the move. This kind of old fashioned customer service doesn’t happen very often but seems to be core to Summit’s identity. Now we are in the new jail and staff and inmates are happy with their meals and the Sheriff’s Office is more confident than ever we partnered with the right company for food and commissary.”

Sheriff Matt Phillips
Clatsop County, Oregon



Sheriff Matthew D. Phillips
Clatsop County Sheriff's Office
1190 SE 19th St. Warrenton, Or. 97146
Work: 503.325.8635 Cell: 503.338.9954

“Summit has been great to work with from the RFP phase all the way through today, in our third year of contract. Things I’ve been most impressed with have been their responsiveness to customer concerns and willingness to meet whenever we need to. Their customer service from their commissary staff in Washington has been A+. When the rare problems do occur, they get things corrected quickly. Our staff is happy with our staff dining area, so much so, the good word spread and now Summit provides dining options for our Support and Criminal Divisions as well.”

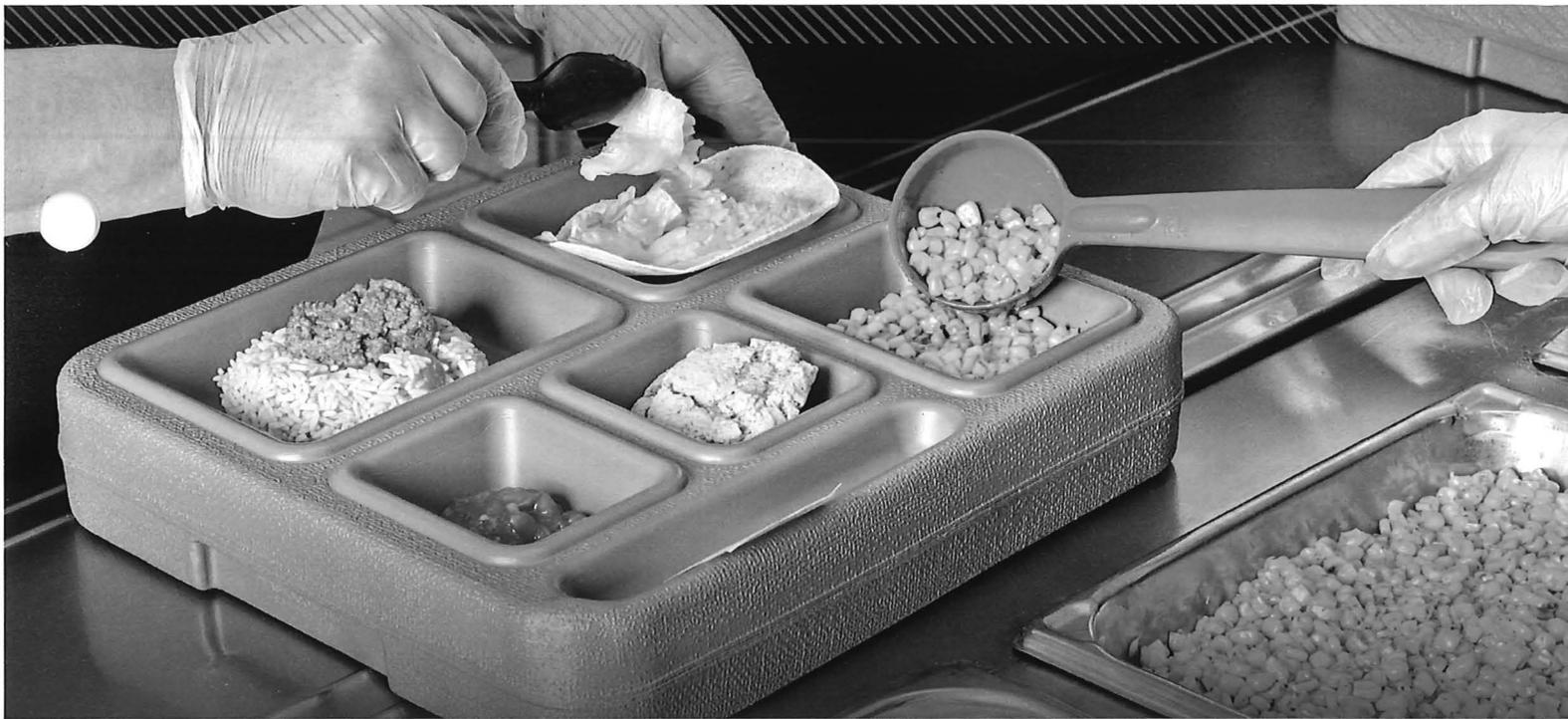
Captain Ted Langley
Linn County, Oregon Jail





Section C.

Operational Standards



1) Procedures for meal delivery to the adults in custody, juveniles in custody, and staff.

Food Service Meal Delivery

Our goal is to serve consistent, safe and high quality meals in a timely manner. This helps to ensure appropriate detainee behavior.

We understand that your team will be responsible for providing accurate and timely meal orders.

Your Summit team will ensure that:

- All meals will be delivered to the designated service points by your facility staff.
- All carts will be loaded with the correct number of meals and related items.
- All special diet meal trays will be clearly identified.
- These procedures will be repeated at every meal service.
- All trays and related meal service support items are properly cleaned.
- We contact the booking unit daily to receive the sack meal order for the next day.
- We provide an early breakfast meal for detainees scheduled to appear in court.

Retrieval times for all trays and related meal service support items will be mutually agreed upon and established prior to the start of service.

Meal Counts

We are pleased to follow your requested procedure for meal counts as indicated in the specifications:

- The Food Service Director will receive counts directly from the facility staff.

2) Procedures for commissary delivery to the adults in custody.

Commissary Order Fulfillment

Once the detainee order is transmitted and processed, we will fill and package each order in a clear, heat-sealed plastic bag. Orders will be grouped by unit and/or pod to ensure smooth delivery of each detainee order. Upon delivery, a two-part receipt will be generated to confirm delivery and document each transaction. In addition, all errors and shortages will be addressed, typically within the same day of the handout.

Distribution of all commissary orders will be performed by Summit's commissary personnel unless otherwise designated by the facility.



3) Quality and inventory control methods and standards.

Program Standards & Quality Assurance

We know you need a foodservice partner that gets it right every day, every order, every meal. We build in high standards and consistent monitoring and evaluation to ensure you get a quality, consistent foodservice program.

We understand the importance of getting every meal and every tray right. Every time.

Standards And Compliance

We will have all manuals required on hand, updated annually, and ensure our team members are trained on the required elements regularly. These include but are not limited to:

- State DHEC Regulations for Retail Food Establishments
- State DHEC Minimum Standards for Licensing Hospitals and Institutional General Infirmaries
- State Minimum Standards for Local Detention Facilities and Local Juvenile Detention Facilities
- Operations Manual ICE Performance-Based National Detention Standards
- ACA Standards for Adult Local Detention Facilities
- AJA Standards for Adult Local Detention Facilities
- NCCHC Jail Health Standards and Juvenile Health Standards
- The Religious Land Use and Institutionalized Persons Act of 2000

- The Prison Rape Elimination Act
- National Fire Protection Association (NFPA), International Fire Service Training Association (IFSTA), & International Building Code (IBC) Fire Codes

We understand and will ensure, at our cost, all recommendations and requirements are complied with to ensure your facility remains compliant with ACA, NCCHC, and ICE accreditations.

Quality Assurance Inspections

Quality assurance is a critical aspect of operating a well-run foodservice operation. We have implemented a comprehensive quality assurance inspection that is conducted a minimum of quarterly at each location.

Our standards exceed those set by any other regulatory department to assure that those inspections are deficiency free.

Inspections cover critical areas such as:

- Safety & Security
- Food safety and sanitation
- Personal hygiene and infection control
- Food preparation & Meal Quality
- Management systems and Training

Inventory Control For On-Location Storage Areas

A physical inventory is conducted on monthly to determine exact product usage. The inventory system details product description, brand, pack size and unit of food and supplies. The quantity on hand and value of food and supplies is then calculated and reported. On-site Food Service Directors update their inventory master copies with current purchase information on a weekly basis to ensure accuracy of product pricing.



Inventory calculations are uploaded to CBORD, our web-based inventory system, allowing Managers and Dietitians the ability to review the inventory reports for accuracy and completeness. Each site is given an anticipated level of inventory they are expected to maintain.

At the end of each reporting period, final inventory calculations are entered into financial statements to determine food, paper, and chemical costs for that period. These costs are then evaluated to determine if the usage calculated is justified when compared to the budget for each site. Any variances that may occur are researched to identify the source of the discrepancy in order to correct.

All deliveries received are checked against the original purchase order to verify the item, quantity, and receiving slip. The signed receiving slips are filed with the proper site paperwork and stored long-term electronically.

Special Correctional Facility Inventory Controls:

- All potentially hazardous chemicals or materials (cleaning solutions, pesticides, bodily fluid clean up kits, etc.) or potentially dangerous items (sharp objects, sharp utensils, etc.) that may be used or kept in the food service department are to be secured in a locked area when not in use.
- Extracts, spices, and yeast (where applicable) are to be secured in a locked area, and inventoried when not in use.
- Keys are to be logged out by authorized personnel only. Detainees are never permitted to use keys for any area of the food service department. Personnel having logged out keys must always have them in their possession and they should not be carried outside of the facility.



Safety

4) Specific procedures for providing safe, sanitary, and secure food and commissary service management, including supervision and control of adult in custody labor and internal security of products and equipment available to adults in custody.

Preserving the safety of everyone we employ and serve is our highest priority. We educate, train, communicate, track, audit, and consistently follow up on our safety measures to ensure that the team serving your facility is well-prepared.

Our safety initiatives are created and lead through our Safety Team, with the mission to create and maintain a culture of safety awareness and practices to achieve an injury-free work environment. We fully understand the safety needs of a correctional facility and we will ensure safety and health practices in compliance with federal, state, and local safety regulations.

Education & Prevention

- Safety training is an integral part of onboarding for all team members
- We clearly communicate all safety standards & policies to all Summit team members
- The company safety policies are covered in the Employee Guidebook and all team members must acknowledge receipt with a signature.

• Safe Training

Monthly food and work safety training modules are provided to the Food Service Director with application activities for hourly staff. Topic samples include:

- » Slip and Fall Prevention
- » Food Allergies: Reactions and Responses
- » Strain/Sprain Prevention

- PPE and safety equipment in ALL locations to prevent and manage accidents such as:
- First Aid & Pathogen Kits
- Safety goggles, chemical aprons and gloves
- Cut gloves (where allowed)
- We offer a \$25 subsidy to help employees purchase slip-resistant shoes

Audits and Follow-Ups

- Summit District Managers are required to perform site audits every 30 days, which cover sanitation and safety practices.
- The national Safety Team reviews and investigates every reported accident with local, regional and national management citing corrective actions.
- Weekly accident review meetings allow Food Service Directors to consult with the national Safety Team about implementing safety precautions and practices to prevent accident reoccurrence.



Safety Champions

Safety Champions are District Managers who serve as a resource for their regions, driving the safety mission by creating and maintaining a culture of safety awareness and practices to achieve an injury-free work environment.

They will support your onsite team to help:

- Identify and resolve at-risk behaviors or conditions
- Provide direction to safety resources
- Encourage and teach others to follow safety protocol

Occupational Safety & Health Act (OSHA) Policy

It is Summit's policy to provide a safe workplace for its employees through OSHA guidelines. Additionally, the Company provides safety training and requires its employees to follow all safety rules and to employ safe habits. It is the responsibility of our staff to observe the safety rules and regulations which apply to your facility. Any willful violation of safety rules and regulations by Summit employees shall be considered cause for disciplinary action.

It is important our employees practice safe work habits constantly and consistently in all areas of the workplace. The following Summit employee guidelines are just an example of our OSHA compliant safety training:

- **General Safety:** Unsafe conditions or unsafe acts should be reported to the direct supervisor immediately.
- **Injuries:** Work related injuries must be reported to a manager at once.
- **Fire Protection:** Every employee has the responsibility for reporting fires and the responsibility to fight small fires in their work area. Therefore, employees must know where the fire extinguishers are located and how to use them.

The safety of everyone we employ and serve is our highest priority.



Food Safety & Sanitation Program

Summit's Food Safety Program identifies points where contamination or development of harmful micro-organisms may occur and implements controls based on the hazards. Our policies and procedures are based on the FDA Food Code and compliant with local health department regulations, providing measures to prevent foodborne illness.

These include:

- Cleaning and Sanitizing surfaces, equipment, and service ware
- Food Handling safety standards at every stage in the process: purchasing, receiving, storage, preparing, cooking, holding, cooling, reheating, and serving.
- Personal hygiene and reporting of illnesses by employees
- Cleaning schedules and checklists that are easy to understand and create an audit train for accountability.
- Providing your team with all sanitation documentation
- Corrective action when necessary

In addition to requirements of your facility, our teams understand and are compliant with the following regulations and publications:

- State Regulations for Retail Food Establishments
- State Standards for Licensing Hospitals and Institutional General Infirmaries
- State Standards for Local Detention Facilities and Local Juvenile Detention Facilities
- Operations Manual ICE Performance-Based National Detention Standards
- ACA Standards for Adult Local Detention Facilities
- NCCHC Jail Health Standards and Juvenile Health Standards

Health Inspections

Your Summit Food Service Director will be the point of contact for the Health Department when inspections occur and is responsible for immediate action should any issues arise.

All Health Department Inspections are then reviewed by the national Safety Coordinator to monitor and track performance as well as celebrate perfect scores.

Certification and Training

All foodservice staff are required to complete training in food safety and sanitation upon hire and ongoing training to ensure that team members have the knowledge to maintain a safe and sanitary foodservice.

- All Summit Food Service Directors and site managers are required to be trained and certified in safe food handling through the National Restaurant Association Educational Foundation's ServSafe program within the first 30 days of hire. Recertification is required at least every five years.
- All staff are to be trained as part of each new team member orientation using the Safe Food Handling and Sanitation Guidelines pamphlet AND within the first six months of hire using the ServSafe Food Handler Guidebook
- Ongoing training will occur as a part of the monthly SAFE training



FOOD SAFETY MANUAL





Keeping Your Facility Safe

Our mission to make our client's facilities safer means we fully understand that security services are essential and necessary for the safety of **EVERY** person who lives and works within the facility.

Our team takes great care to ensure that policies and procedures for security are part of the daily routine within the foodservice operation.

- Strict controls (Class A & B tools) on knives and tools, chemicals, critical ingredients, and other potential risks to the facility.
- Proper training for kitchen staff when supervision of detainee workers is part of the foodservice plan of operations.
- Policies and procedures for tools, chemicals, correctional security measures, and emergencies.

It starts with partnership: It is our expectation that the facility will take all reasonable steps to provide sufficient security to enable the Summit team to manage the food service program safely and adequately. The provision of security and safety for personnel is critical to allow us to provide services in a routine, timely, and proper fashion.

Our standards meet or exceed the recommendations for the below organizations:

- State Minimum Standards for Local Detention Facilities and Local Juvenile Detention Facilities
- Operations Manual ICE Performance-Based National Detention Standards
- ACA Standards for Adult Local Detention Facilities
- NCCHC Jail Health Standards and Juvenile Health Standards

Our team takes great care to ensure that policies and procedures for security are part of the daily routine within the foodservice operation.

Kitchen Security Measures Tool & Knife Security

- Proper procedures for utilizing shadow boards when serving and preparation utensils are used in the kitchen with detainee workers.
- Up to date inventory logs, audits, shadow boards, and an equipment repair log.
- Tethering of knives and sharps when in use.
- Keeping coolers, storerooms, cabinets, and offices closed and locked at all times.

- » Log anytime a chemical item is removed from locked storage.
- » Be sure all containers are properly labeled.
- » Each entry (both in and out) MUST be initialed by the person handling the chemical. THIS IS TO BE STRICTLY ENFORCED.
- » Strict control over food and chemicals to prevent the use of contraband by detainee workers.
- » Policies and procedures in place for medication use by team members.

Caustic Chemicals / Hazardous Materials Control

- Summit will maintain accurate inventories, internal audits and tracking logs related to procuring (SDS Sheets), storing, using, and disposing of chemical and hazardous materials.
- Summit employees are required to demonstrate constant awareness of amounts of dangerous chemicals on hand in the operation. This is a guideline from the American Correctional Association (ACA). All caustic chemicals must be locked up and stored away from food products and an inventory count should be taken each time they are used.
- Failure to keep control over these chemicals will result in disciplinary action and/or immediate termination. Summit employee policy:
 - » Log items anytime you put delivered chemicals in the locked storage area with signature.

PAGE _____ OF _____

SUMMIT
CAUSTIC CHEMICAL CONTROL LOG

UNIT # ()

ITEM	UNIT	BEG.	SAT.		SUN.		MON.		TUE.		WED.		THU.		FRI.		END
		INV.	IN	OUT													
INITIALS →																	
INITIALS →																	
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Sample Chemical Control Log: Controlled Food

Controlled food items will be maintained in a secure storage area and will be issued only by authorized personnel. Summit will utilize and maintain a detailed tracking log to keep an inventory of controlled food items at Summit facilities.

All Summit facilities are to follow these guidelines:

- Upon receipt of delivery of a controlled food item, the item must be logged onto the inventory sheet with date and initial of authorized staff to verify accurate count.
- Any controlled food item must be kept in a secured area (locked safe, storage box, cooler, etc.) at all times and is only handled/dispensed by authorized personnel.
- An inventory record is kept, indicating the date and quantity issued, recipes, the balance on hand and the initials of the authorized personnel making the entry.
- Authorized personnel will measure the controlled item for use after signing off the amount per recipe from the log and stay with the product until it is incorporated into the rest of the ingredients.
- Any package material (wrapper, etc.) will be then be taken out of the immediate area and discarded away from any possible interception by a detainee.
- Wrappers, bottles, or any other original containers of controlled items will be rinsed out thoroughly prior to discarding.

- It is the responsibility of the team member measuring the controlled item to ensure complete accuracy of the inventory control sheet at the time of issuing. Any deviation from the amount recorded must be immediately reported.
- Weekly verification of the accuracy of the inventory logs will be conducted and verified by both the supervisor and the officer.
- Team members may also be restricted from bringing certain food items into a facility and must follow the established facility protocol.

Examples of food items that must be controlled or may not be allowed in a facility include, but are not limited to:

- Caustic Spices
- Extracts
- Non-dairy creamer
- Nutmeg or Saffron
- Yeast

Other items that are monitored for movement or theft. Examples of these items include, but are not limited to:

- Any bread products or dough
- Coffee
- Fresh fruit, dried fruit, and fruit juice sugar
- Wrappers, bottles (including spice bottles), plastic bags (including bread bags), plastic tubs, and other containers

We understand how essential our role can be to ensure the safety of every person who lives and works within your facility.



Facility Security Measures Identification (ID) Badges

The Summit team understands and acknowledges that all staff are required to wear ID badges if requested by the facility. All lost ID Cards/Badges will be reported immediately to the Food Service Director who will immediately report to the Security Sergeant on duty.

Key Control

We fully understand the importance of adhering to the facility's key control requirements, which may include:

- Summit shall be responsible for control of keys obtained from the facility designee and the security of those areas for which the keys are given.
- The Summit team shall be responsible for immediately reporting all facts relating to any loss of keys or losses incurred because of break-ins to those areas.
- No keys to any part of the facility may be duplicated.
- All keys will be provided by the facility designee and made available at the beginning of the shift and turned in at the end of the shift.
- No keys shall leave the facility.
- In conjunction to expected regular audits conducted by the facility, the Summit Director of Operations and District Manager will conduct 'spot checks' to ensure the Food Service Director is maintaining the safety of the facility.

Electronic Devices

The Director of Operations, District Manager, and Food Service Director will ensure all devices, such as the food service office computer, that are connected to the facility network will comply with the county's IT Security Protocols.



Working With Detainee Fraternization

Fraternization between detainees and Summit team members is strictly prohibited. Any conduct of fraternization may result in disciplinary action, including, but not limited to; suspension, loss of security clearance, termination, and/or criminal prosecution.

Examples of professional behavior include:

- Understanding and following all current Summit and facility specific policies/procedures
- Refraining from becoming too familiar with detainee
- Refraining sharing any personal information with a detainee
- Refraining from sympathizing with or helping detainee workers with personal matters
- Avoiding any conduct that appears to be discriminatory or harassing
- Reporting all security concerns promptly
- Being visible so detainees are aware that you are paying attention
- Maintaining a neat and professional appearance
- Working with enthusiasm and a positive attitude



Examples of Prohibited Actions:

- Games of chance, betting, or gambling
- Aiding or assisting in an escape
- Rewards or gifts from detainees/detainee workers
- Detainee letters, messages, packages, etc.
- Writing, signing of letters and/or petitions, etc.
- Sharing of personal information with detainees, eg. phone number, address, family information, marital status, personal life, family photos, financial activities, hobbies, or any other information that is not relevant to their job.

Sexual Misconduct With Detainees

Sexual and inappropriate contact between Summit staff and detainees will not be tolerated. All incidents will be reported to the appropriate facility staff and an investigation launched. All results will be fully disclosed to staff and, if necessary, any disciplinary actions will be executed. Summit completely understands all the requirements under federal, state, and local law and will ensure all Summit staff understand the severity of this offense.

Contraband

We fully understand and comply with state and local laws and ACA Standards. Summit's staff members understand it is against the law to provide ANY contraband items to the detainees. We also understand and fully support searches of persons and bags for entry into the facility.

SUMMIT COMPANY POLICY:

CONTRABAND

Source: Home Office Human Resources
Restricted Contraband Policy
Audience All Employees of Correctional/Jail/
Residential Facilities

INTRODUCTION

Under no circumstances shall a Summit employee knowingly bring restricted items of contraband into a correctional/jail/residential facility.

Contraband is defined as anything in the detainees possession which has not been officially issued to the detainee. It could also be an authorized item that has been altered.

Items of contraband that may be restricted/prohibited depending on the facility, include but are not limited to the following:

- Guns and firearm ammunition
- Knives, tools, and items that may be possible weapons
- Keys
- Food
- Chemicals and spray cans (i.e. Mace, Pepper spray, tear gas, etc.)
- Products such as plastic wrap, gum, stamps, cigarettes
- Money
- Drugs/alcohol
- Pens/pencils
- Cellular phones
- Club or blackjack



GUIDELINES

- Bringing in an item of contraband for a detainee is prohibited. If an employee is approached by a detainee who asks them to bring contraband into the facility, the employee must report this to their Food Service Director, Supervisor, and/or the Correctional Security Officer on duty immediately.
- Employees must always utilize good judgment in determining what is appropriate to bring into the facility. It is recommended that any non-essential personal items be left outside the facility. If any non-essential personal item is brought into the facility, it should be placed in a secured area within the facility.
- Bringing any item that is contraband (as defined by the facility) may result in disciplinary action, including suspension, termination, and/or criminal prosecution. If an employee discovers that they have accidentally brought an item of contraband into the facility, they must report it immediately to their Food Service Director, Supervisor, and/or the Correctional Security Officer on duty immediately.

Boundaries Employee Training: Working in Correctional Facilities

Correctional facilities require a controlled environment to ensure safety and security. There are rules, regulations, systems, and policies that must be consistently enforced and monitored to maintain order. All Summit team members working at a correctional facility are expected to share the responsibility of maintaining control in the environment, in addition to their foodservice responsibilities. Therefore, working in a correctional foodservice operation requires not just the knowledge of foodservice but also an understanding of the correctional environment and the influences that affect it.

To work effectively in this type of environment, an employee must:

- Understand the correctional environment and the detainee mind
- Have a constant awareness of their surroundings, potential problems, and security
- Conduct themselves in a professional manner no matter what the circumstance or situation
- Control their interactions with those they work with
- Help enforce that all systems and procedures are followed for tighter control

Boundaries is a Summit team member training program specifically designed to prepare new team members to work in the correctional environment and was developed through our partnership with the Minnesota Department of Corrections. The program provides information and tools to help team members interact professionally with offenders, to effectively enforce policies and procedures, and to understand their roles and working relationships with staff as well as administration in maintaining a safe and secure environment. The Boundaries training is also

included as a part of the required monthly training modules for all team members to maintain constant awareness of the challenges faced when working with detainees. Upon completion of each of the following parts included in the Boundaries training, team members will have a better understanding of the correctional environment and how to work effectively within it, so they can remain safe.

Boundaries Employee Training Consists of Four Parts:

- **Part 1:** Self-Assessment
- **Part 2:** Drawing the Line on Manipulation from Detainees
- **Part 3:** Controlling Boundaries
- **Part 4:** PREA



PREA

Summit is committed to compliance with the Prison Rape Elimination Act (PREA). This policy covers both the expectation of our employees to refrain from any type of sexual contact, harassment, or misconduct with detainees and juvenile offenders, as well as our employee's responsibility if they witness or are made aware of any employee, facility staff, detainee, or volunteer engaging in any type of sexual contact, harassment, or misconduct with detainees and juvenile offenders. Along with our Boundaries training program, our employee training and all communication are administered at all our partner facilities.

Here are a few key PREA objectives within our employee training:

- Understanding what PREA is and Summit's zero-tolerance policy
- Important definitions for understanding PREA
- Detainee's right to be free from sexual abuse and harassment
- The dynamics of sexual abuse and harassment in confinement
- How to detect and respond to signs of threats and actual sexual abuse
- Summit employee responsibility in sexual abuse and harassment awareness, prevention, and reporting
- Your right and the detainee's right to be free of retaliation for reporting sexual abuse and harassment
- How to work and communicate professionally with detainees
- Know who to report any type of sexual contact, harassment, or other misconduct to at the facility
- All allegations are to be done in writing and taken seriously

Team members are required to attend all trainings related to sexual abuse, harassment, staff sexual misconduct prevention, and detection that is required by Summit, Elior North America, or by the client. Team members have a duty to immediately report all rumors, allegations and observations of staff sexual contact, staff sexual harassment, or staff sexual misconduct involving any detainee or juvenile resident to the team member's immediate supervisor or to the Summit team member and labor relations manager.

Staff sexual contact, staff sexual harassment, or staff sexual misconduct is expressly prohibited. Team members who engage in staff sexual contact, staff sexual harassment, or staff sexual misconduct with detainees or juvenile offenders will be terminated from employment and referred for criminal prosecution when applicable. Complete information can be found in the Elior North America Team Member Prep Book and Business Segment Supplements.

5) Procedures for dealing with adult in custody/juvenile in custody/staff complaints about products and services and minimizing the potential for individuals in custody litigation.

Seeking Feedback

To truly create positive experiences for everyone living and working in your facility, we need feedback from everyone. From food quality to customer service, we gauge our success on your satisfaction. Your Summit team will look for any opportunity to listen to you as our partner, and to the people we serve, so we have established several ways to consistently do just that.

Test Tray Assessments

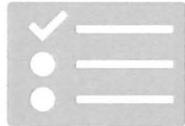
To be proactive, we feel it is important to periodically conduct a Test Tray Assessment to assure quality assurance of food being served. These assessments are performed by a corrections staff member who provides written feedback to the foodservice department regarding the quality of the meal they were serving.

Detainee/Staff Complaint Procedures

Your Summit staff will follow your established policy of addressing detainee complaints and will ensure that all grievances are responded to and resolved or escalated swiftly.

Your grievance process may look something like this:

1 Detainees who have concerns about a meal that was served, special diets, snack bags, etc., will fill out the facility grievance or complaint form and give it to the correctional staff.



3 The Food Service Director will then reply to the detainee in writing in a professional and respectful way and in a timely fashion unless otherwise required. The response will be within 24 hours from the time our team receives the complaint.



2 If the correctional staff deems the concern a legitimate one, the grievance or complaint will be directed to the Food Service Director.



4 If a resolution cannot be achieved through written responses, the Food Service Director will then meet directly with the detainee with a representative from the facility.



Staff Complaints

Staff members are encouraged to submit verbally or in writing to the foodservice staff any comments, suggestions, complaints, or other concerns regarding the foodservice. Whether personal or evolving from detainees, an appropriate resolution will be achieved.



Detainee Satisfaction Survey

We strongly believe that detainee satisfaction is critical to the safety of your facility. Summit is the only nationally recognized correctional food services company that has an established program to survey detainees as consumers. This offers an opportunity for their opinions to be expressed and their voices heard.

Meal Services Comment Card

Date: _____

Breakfast Lunch Supper
(Please circle the meal referenced)

Food Evaluated

	Excellent	Good	Fair	Poor
Taste	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Appearance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Comments:

Client Satisfaction Surveys Quarterly

Although your onsite and regional team will be your immediate points of contact, our national Summit team will check in with you via email once each quarter with a quick, one question survey to make sure we are always being a good partner. If any issues arise, we want to be able to address them immediately and ensure that you trust in our team to deliver our promises.

Annually

Summit partners with the National Business Research Institute (NBRI) to conduct a more detailed online survey sent directly to you annually. This offers an opportunity for you to assess our services and team in a more formal

way. Your feedback on this helps us identify any areas of improvement you may feel is needed and to celebrate those team members who support your program.

How does it work?

You will receive a survey announcement via email letting you know what is coming. You will receive a second email containing the survey. It should take just a few minutes to privately complete the survey. Results are compiled by NBRI and then go directly to our executive management team.

This survey allows you to assess the following categories:

- Food Quality
- Service
- Sanitation
- District Manager
- Food Service Manager or Primary Contact
- Your Priorities
- Sustainability
- Communication/feedback

Any dissatisfied responses are flagged and instantly sent to Summit's President for immediate follow-up and improvement action. We truly value the opportunity to serve you and we use this third-party research company to conduct the survey to ensure your responses are collected with unbiased integrity.

“With Summit, the detainee morale and in turn, that of the staff has been a positive experience. Detainee needs are met, translating to a positive outcome for the Sheriff and county board.”

**Sheriff David Mahoney,
Dane County WI**



6) Commissary menu items that will be offered, including pricing.

CLOTHING

1000	___ Washcloth	2.12
1002	___ Shower Shoes Medium	3.18
1003	___ Thermal Shirt 4XL	10.64
1004	___ Womens Briefs 6	3.72
1005	___ Womens Briefs 8	3.72
1006	___ Womens Briefs 10	4.25
1007	___ Womens Briefs 12	4.25
1008	___ Mens Briefs S	4.50
1009	___ Mens Briefs M	4.50
1010	___ Mens Briefs L	4.50
1011	___ Mens Briefs XL	4.50
1012	___ Mens Briefs 2XL	5.31
1013	___ Boxer Shorts S	4.25
1014	___ Boxer Shorts M	4.25
1015	___ Boxer Shorts L	4.25
1016	___ Boxer Shorts XL	5.31
1017	___ Boxer Shorts 2XL	5.31
1018	___ Boxer Shorts 3XL	5.31
1019	___ T-Shirt White M	5.31
1020	___ T-Shirt White L	5.31
1021	___ T-Shirt White XL	5.31
1022	___ T-Shirt 2XL	6.38
1023	___ T-Shirt 3XL	6.38
1024	___ Sport Bra 34	15.96
1025	___ Sport Bra 36	15.96
1027	___ Sport Bra 40	15.96
1030	___ Thermal Shirt M	8.00
1031	___ Thermal Shirt L	8.00
1032	___ Thermal Shirt XL	8.00
1033	___ Thermal Shirt 2XL	8.00
1034	___ Thermal Shirt 3XL	8.51
1035	___ Thermal Pants M	7.44
1036	___ Thermal Pants L	7.44
1037	___ Thermal Pants XL	7.44
1038	___ Thermal Pants 2XL	7.44
1039	___ Bob Barker Thermal Pants 3XL	8.51
1050	___ Shower Shoes Size Large	3.18
1052	___ Reading Glasses 1.50	6.38
1054	___ Heavv White Sock	2.95
1055	___ Reading Glasses 2.0	10.64
1056	___ Reading Glasses 2.5	10.64
1091	___ Boxer Shorts 4XL	6.38
1092	___ Snorts Bra 32	15.96
1093	___ Reading Glasses 1.00	10.64
1094	___ Reading Glasses 1.25	10.64
1100	___ T-shirt 4x	7.44
1101	___ T-Shirt 5x	7.44
1102	___ T-Shirt Small	5.31
1110	___ Thermal Shirt Small	8.00
1215	___ White Kufi Hat	3.99
1216	___ Mens Briefs 3X	5.50
1217	___ Mens Briefs 4X	5.50
1246	___ Sweat Pants Small	21.29
1247	___ Sweat pants Medium	21.29
1248	___ Sweat pants Large	21.29
1249	___ Sweat Pants XL	21.29
1250	___ Sweat pants 2XL	21.29
1251	___ Bob Barker Sweat Pants 3XL	21.29
1254	___ Sweat Shirt Small	21.29
1255	___ Sweat Shirt Medium	21.29
1256	___ Sweat Shirt Large	21.29
1257	___ Sweat Shirt XL	21.29
1258	___ Sweat Shirt 2XL	21.29
1403	___ Freshscent Hair Conditioner 4 oz.	1.80
PERSONAL HYGIENE		
2000	___ Freshmint Toothpaste 1.5oz	1.69
2001	___ Dial Soap 3.5 oz.	2.65
2006	___ Freshscent Shampoo 4oz	1.80
2007	___ Colgate Toothpaste 2.5oz	3.50
2009	___ Freshmint Toothpaste 0.6 oz.	0.53



2010	___ Shave Cream Tube	5.85
2011	___ Hair Gel 2 oz. (tube)	3.18
2012	___ Magic Shave Cream 6 oz.	10.64
2014	___ Conditioner 12oz	4.00
2016	___ Mouthwash-Alcohol Free 4oz	1.69
2021	___ Ladv Sneed Stick	4.21
2025	___ Cough Drons-Cherrv 9 count roll	2.50
2030	___ Contact Lens Case	2.12
2031	___ Blue Magic Conditioner 4oz	5.31
2032	___ Cocoa Butter Lotion 18 oz.	4.25
2033	___ Cocoa Butter Lotion 4oz	1.69
2034	___ Deodorant Packet	0.21
2035	___ Mennen Sneed Stick Mens Deodorant solid gel	6.38
2036	___ Shampoo 12oz	4.00
2037	___ Skin Hand & Body Care Lotion 4oz	1.80
2039	___ Dove Bar Soap Sensitive Skin 3.75oz.	5.00
2041	___ Tolnaftate Antifungal Foot Creme 1 oz.	5.23
2043	___ Baby Lotion 2 oz.	1.35
2044	___ Multi-Vitamin 100 ct.	10.64
2045	___ Bergamot Hair Dressing 4 oz.	3.50
2048	___ Neutrogena Soap 3.5 oz.	6.50
2052	___ Freshmint Sensitive Toothpaste 4.3oz	4.25
2055	___ Toothbrush Short Handled	0.73
2059	___ Colgate Toothpaste 1oz	1.75
2061	___ Personal Care 1% Zinc Dandruff Shampoo 12 oz	7.44
2062	___ Freshscent Deodorant Soap 3oz	1.59
2064	___ Deodorant Hyno-Allergenic. No Fragrance 1.5 oz.	6.38
2066	___ Foot Powder 4 oz.	4.25
2085	___ Tooth Powder 2oz	2.54
2092	___ .5oz stick deodorant	0.88
2093	___ 1oz bar soap	0.53
2095	___ All in One Shampoo 2 oz	1.89
2097	___ Level 10 Sports bar soap 5oz	1.09
2098	___ Level 10 Moisturizing Bar Soap 5oz	1.09
2100	___ Irish Spring Soap 3.2oz	1.75
2101	___ Ivory Soap 3.17 oz.	2.50
2108	___ Oral Pain Gel .5 oz.	2.75
2114	___ Hair Food. Lusti 4oz	5.00
2115	___ Pomade. Lusti 4oz	3.00
2116	___ Freshmint Toothpaste 4.6oz	3.40
2120	___ Antacid Tablets 2ct	0.40
2123	___ Shampoo Packet	0.45
2124	___ Conditioner Packet	0.45
2125	___ Muscle Rub 2 oz.	3.70
2126	___ Body Lotion PACKET	0.45
2128	___ Sugar Free cough drons bag 25ct	5.75
2129	___ Dove soap 3.17oz	4.25
2130	___ Jergens bar soap 4.5oz	1.70
2132	___ Aim Toothpaste 5.5oz	5.00
2133	___ 2 n 1 Shampoo & Conditioner	6.15
2134	___ Men's Degree Anti-Perspirant Extreme Blast 1.7oz	6.00
2141	___ Conditioner packet	0.80
MEDICAL		
3001	___ 10 Soda Pop's Card	24.00
3002	___ Four '4' Soda Pop's Card	9.60
MISC		
4000	___ Envelope #10 (no postage)	0.10
4001	___ Golf Pencil	0.73
4002	___ 3" Thumb Toothbrush	0.40
4003	___ Eraser Tin	0.10
4004	___ Denture Cup	2.50
4005	___ 9x12 Envelope (no postage)	0.50
4006	___ Eraser-Block	0.95
4007	___ Stamp. Single	0.65
4008	___ Toothbrush cap	0.40
4009	___ BLUE Flex Pen	0.65
4010	___ Med-First Ibuprofen (generic Advil) 2ct	0.84
4011	___ Med-First Acetaminophen (generic Tylenol) 2ct	0.84
4012	___ Floss Loops	6.38
4013	___ Stamped Envelope	1.20
4014	___ Hair Pick 5in	1.00



7) All proposals must meet or exceed existing grades and quality of commissary products currently being provided in the facility.

Summit offers name brand commissary items and will maintain at or above the quality of commissary products currently being offered. Our food grade standards are listed below.

Food Standards

MEAT/SEAFOOD

All meats, meat products, poultry, poultry products, and fish must be government inspected

Beef, Lamb, and Veal USDA Choice. The fat content of ground beef shall not exceed 20%

Pork U.S. No.1 or U.S. No 2

Poultry USDA Grade A

Seafood Top grade; frozen fish must be a nationally distributed brand, packed under continuous inspection of USDA

DAIRY

All dairy products must be USDA inspected

Fresh Eggs Grade A

Frozen/Liquified Eggs Must be pasteurized and USDA inspected

Milk Pasteurized Grade A

Yogurt Fat Free

Butter Grade A or better

Cheese U.S. Grade A; no non-dairy substitutes

FRUITS and VEGETABLES

Fresh Fruits and Vegetables Selected for freshness, quality, and color – U.S. Grade A Fancy

Canned Fruits and Vegetables U.S. Grade A Choice or Fancy (fruit to be packed in light syrup or natural juices)

FROZEN FOODS

Shall be U.S. Grade AA or A depending on specific product packed under continuous inspection

STAPLE GROCERIES

Canned Foods U.S. Grade A fancy; B choice or extra standard depending on specific use

Coffee Grade 1

Condiments USDA Grade A

BAKED PRODUCTS

Must have a quality level commensurate with meeting USDA breakfast and lunch requirements as applicable

Bread, rolls, cookies, pies, cakes, and pudding either prepared or baked on premises or purchased



Maintenance of Facility and Equipment

8) Any additional equipment necessary for efficient food and commissary service operation, including hardware and software requirements.

Properly working equipment is critical to food safety. It is the responsibility of Summit and its employees to safeguard all property of your facility.

Per your specifications, maintenance and repairs of equipment will be the responsibility of the Facility. Any repairs required as a result of negligence of Summit employees (or Summit supervised detainees) will be the responsibility of Summit.

This Means:

We ensure proper training and will not allow untrained employees to use the facility equipment.

We inventory and assess equipment frequently to make sure everything needed to prepare your meals is in good working order.

If there are issues or repairs needed, we will immediately discuss with you as they arise.

INVESTMENT

Summit is offering an optional pricing model that includes Summit investing \$20,000 in equipment for the food service program. In addition, Summit is offering a proposal that includes Summit and its partner Resident Resources offering tablets at no cost to the facility with commissary ordering taking place on the tablets. Summit and Resident Resources will also provide inmate banking software to manage inmate accounts at no cost to the facility.





Accounting and Billing

9) Procedures for billing and inventory of food and commissary supplies. The Sheriff's Office and the Department of Community Justice Juvenile Division must be billed separately for meals served to adults in custody, to juveniles in custody, and to staff in each unit.

Accounting Forms and Reports

We commit to communicating program financial status to you consistently. Summit accounting forms are detailed below. Most forms are sent electronically to appropriate Summit staff for processing.

- Payroll Worksheets summarize hours and labor costs per pay period; calculates the wage information for paycheck issuance for each team member.
- Deposit Record (Daily/Weekly/Monthly) is prepared for each location that accepts cash and is used for tracking and controlling cash sales, averages, and shortages. This report is on an excel spreadsheet and can be generated to calculate daily, weekly, and monthly totals.
- Participation Record calculates the average daily participation (ADP) percent per location; tracks free, reduced, and paid meal counts and a la carte meal equivalents.
- Inventory Form lists product description, brand, pack size, and inventory unit of food and supplies. It calculates the quantity on hand and value of food and supplies. A physical inventory is done at least monthly (preferably weekly) to determine usage.
- Commodity Value Inventory Form lists commodity code, description, price per unit weight, net weight, case pack size, portion, serving per case, component, entitlement value per pound, and case. The form calculates inventory value and product usage.
- Client Invoice is a detailed invoice identifying meals and commodity usage; sent out within 20 days after the end of each operating month.
- Weekly Purchasing Invoice Record serves as an in-house record of all purchases made for an accounting period and a source document for food and supply costs.
- Aging Report is a listing of unpaid invoices, categorized by date, to recognize the total money owed to the operation. Amounts that are beyond the established credit policy time limits receive priority collection measures.

Annual Reports include:

- Financial Recap
- Budget Report – proposed budget for the upcoming year
- Detailed Management Operations Report for the current year

Summit will provide you transparent and honest reporting that you can trust.

Our custom combination of systems not only ensures the highest level of efficient and accurate accounting, but also provides powerful analytical tools for operations analysis.

We maintain complete operating records and operating reports, which allow us to measure and analyze income and expenditures in order to continuously measure and improve performance.

Inventory Control For On-Location Storage Areas

A physical inventory is conducted on monthly to determine exact product usage. The inventory system details product description, brand, pack size and unit of food and supplies. The quantity on hand and value of food and supplies is then calculated and reported. On-site Food Service Directors update their inventory master copies with current purchase information on a weekly basis to ensure accuracy of product pricing.

Inventory calculations are uploaded to CBORD, our web-based inventory system, allowing Managers and Dietitians the ability to review the inventory reports for accuracy and completeness. Each site is given an anticipated level of inventory they are expected to maintain.

At the end of each reporting period, final inventory calculations are entered into financial statements to determine food, paper, and chemical costs for that period. These costs are then evaluated to determine if the usage calculated is justified when compared to the budget for each site. Any variances that may occur are researched to identify the source of the discrepancy in order to correct.

All deliveries received are checked against the original purchase order to verify the item, quantity, and receiving slip. The signed receiving slips are filed with the proper site paperwork and stored long-term electronically.

Special Correctional Facility Inventory Controls:

- All potentially hazardous chemicals or materials (cleaning solutions, pesticides, bodily fluid clean up kits, etc.) or potentially dangerous items (sharp objects, sharp utensils, etc.) that may be used or kept in the food service department are to be secured in a locked area when not in use.
- Extracts, spices, and yeast (where applicable) are to be secured in a locked area, and inventoried when not in use.
- Keys are to be logged out by authorized personnel only. Detainees are never permitted to use keys for any area of the food service department. Personnel having logged out keys must always have them in their possession and they should not be carried outside of the facility.

Accounting Controls

Summit's centralized accounting services include budgeting, accounts payable, and general accounting.

The centralized accounting department processes all financial data submitted to it through weekly control reports by the resident management team. Summit accounting is done on a weekly filing basis, which means that the financial situation of the foodservice program can be consistently observed.

Our Procedures Manual contains a comprehensive, up-to-date set of instructions for operations personnel to follow while properly recording and reporting unit activity on a per event, weekly, or annual basis as required.



Addressed in detail are the specific instructions for calculating and reporting revenues from all sales categories in a controlled manner.

Accounting Periods

Accounting periods are defined monthly, with business ending on the last day of every month. All billing information for the preceding month is delivered to the appropriate business official no later than five (5) working days from the end of the month. Summit will adhere to any required accommodations whenever possible.

Order Placement and Delivery

All orders must be submitted prior to the order cut off time. If at any time you are unable to meet the order cut off time, you will be asked to notify your vendor's customer service representative. All orders must be checked in for accuracy and signed off by a Summit team member. Each box of fresh produce must be opened to ensure freshness.

Dates on fresh dairy item such as milk, must also be checked for a minimum of eight (8) days remaining shelf life, at the time of delivery. By signing off and accepting deliveries, it is understood that what has been delivered is of an acceptable quality. If items are missing from the delivery, it must be noted on the invoice and signed off on by the delivery driver and appropriate Summit team member. If any item is refused, this is also noted on the invoice and either returned with the driver or discarded. A credit memo or drivers note must be attached to the invoice that the credit is for and, in either instance, a signature is required from the delivery driver. In the event a return is requested after a delivery has been made, a "Credit Request Form" must be completed with the vendor. All informational fields must be completed on the form and a copy retained in the kitchen office.

Vendor Invoices

All invoices must have the signature of a Summit team member, indicating that product has been accepted and any credit adjustments have been made. Invoices are then uploaded to our web-based accounting platform, Global Search. Once the invoices are uploaded to Global Search, each one is then broken down by accounting code. Tax is added to each accounting code that it applies to. Categories that are typically taxed would include chemicals and supplies. Once the invoice is broken up by accounting code, the total for each account number (including tax, when applicable) should equal the total that is listed on the invoice. All invoices must be coded using the correct general ledger, which is provided by the Purchasing Department for each location.

Product Transfers

A product transfer may need to occur when moving inventory from one site to another in the event of need. Product transfers may be done from site to site if sites are able to accommodate such transfers and the transfer sheets are filled out properly. The "Product Transfer Sheet" must be completed by the site transferring the product(s) to a different site. A copy of the "Product Transfer Sheet" is to be kept at the facility receiving the product.

Reimbursement and Expense Reports

Expense reports are to be filled out when an expense occurs and submitted to the Summit Corporate Accounting Department. Any personal reimbursements need to have an expense report completed with receipts attached for the items being reimbursed.

To receive mileage reimbursement, the Summit team member must either track their mileage using the web-based mobile workforce management software Motus, or track mileage manually. Summit team members who do not travel as often will be required to track mileage manually.



Payroll Procedures

Elior North America works to accurately compensate team members. Team members may elect to be paid by direct deposit, paycard, or check depending on business unit. The Company does not make cash payments or cash checks.

Although certain business units may pay on a different basis, most Elior North America team members are paid weekly. The Company will investigate and resolve any complaints related to incorrect wage payments. Additional information about payroll procedures can be found in the Team Member Prep Book and Business Segment Supplements.

Method of Recording, Checking and Reporting Sales

Meal counts are distributed to the Food Service Director (FSD) or their designee as determined by facility protocol.

Meals are prepared based on this initial meal count. During meal service, food trays are counted to determine the number of actual meals served. Both the initial meal count and the meal service tray count are recorded into the Sales Order Processing (SOP) spreadsheet. Additional items, such as medical sack and nutritional supplements are also recorded on the SOP spreadsheet.

The SOP spreadsheet is the basis for the accounting of sales at each facility. The SOP is

completed daily and compiled for the week. This spreadsheet details the date, and daily meal counts, with a detailed breakdown of breakfast, lunch, dinner, staff meals, guest meals, sack lunches, and supplements, as well as detainee labor hours, Summit employee hours, meal cards sold, cash meals sold, and petty cash deposits. The SOP is designed specifically for the needs of each facility. Additional items other than those listed above can be added to meet facility needs or requirements. SOPs are uploaded weekly.

Food service items that need to be billed and that are not part of the regular meal counts will be billed separately. The Food Service Director will create a receipt for the facility staff requesting the additional items, and the receipt will be signed by the person making the request. The signed receipt is then uploaded with the weekly SOP. Detailed invoices for each facility will be sent electronically to the designated client department.

WEBSTATZ – Management Tool

Accurate revenue reporting is critical to you and to Summit. WEBSTATZ is a comprehensive management reporting program that links to our centralized accounting system. It is intuitive for data entry and provides thorough, interactive reporting. WEBSTATZ reports are easy to read and allow managers to compare actual numbers to budget and help make operations easier and more efficient to manage. Access is provided to district managers and assigned company personnel.

WEBSTATZ is used to:

- record weekly invoices and supports accounts payable
- record sales from all sources, including meals, staff dining, or catering
- report inventory values
- create food and supply usage reports
- generate statistical analysis reports on a weekly basis that display trends and identify issues before they become larger problems.



Internal Control of Cash Handling

The Food Service Director and other authorized management personnel are responsible for maintaining all daily revenue activity. This activity includes counting, storing, and making bank deposits. Authorized personnel are also responsible for conducting spot cashier audits. Location management must adhere to the following policies and procedures:

- Deposits – Deposits must be made daily unless otherwise approved by the district manager
- Storage of funds – All cash must be kept in a locked safe (no day lock) and operating funds verified daily

Internal Audit System

The internal audit system is based on information received from the Food Service Director with the help of the District Manager. The District Manager ensures that all items needed from the Food Service Director are received in a timely manner to facilitate the auditing of the individual sites.

At the close of each period, a financial statement will be generated, automatically importing the daily and weekly analyses and comparing all operating results to predefined budgets. All variances between budget and actual amounts can then be isolated and reviewed on a timely basis.

We also can easily and securely link onsite computers to our central computer system. This will allow instant access to transactions by senior management as they occur. This direct link will further increase the speed with which monthly statements and annual audits are completed and made available to the management.

Distribution Formulas/Basis For Allocable Account/Unit Expenses

Distribution formulas are allocated based on Generally Accepted Accounting Principles (GAAP). All items which can be readily associated to a specific site, are directly allocated to that specific site. Certain items will be allocated to the site based on a fixed cost per site, a percentage of volume, or a percentage of payroll. A combination of these methods is also possible depending on the circumstance.



Invoice	STDINV139046
Date	12/26/2022
Page	1

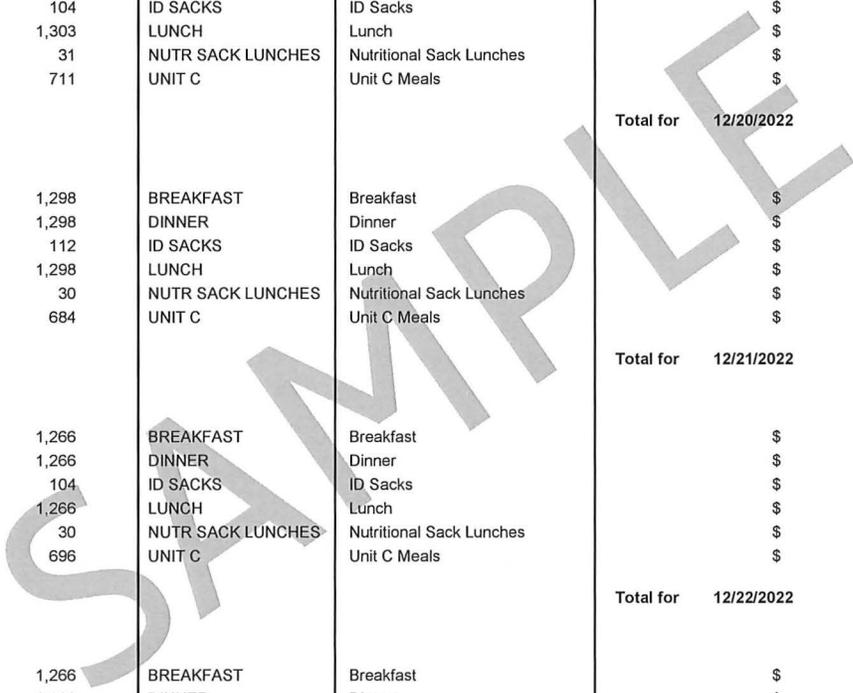
Bill To:

Sample Client
Address
City, State 12345

Remit To:

Summit Food Service, LLC
500 E. 52nd Street North
Sioux Falls, SD 57104

Purchase Order No.	Customer ID	Payment Terms			
		Due Upon Receipt			
Date	Quantity	Item Number	Description	Unit Price	Ext. Price
12/20/2022	1,303	BREAKFAST	Breakfast	\$	\$
12/20/2022	1,303	DINNER	Dinner	\$	\$
12/20/2022	104	ID SACKS	ID Sacks	\$	\$
12/20/2022	1,303	LUNCH	Lunch	\$	\$
12/20/2022	31	NUTR SACK LUNCHES	Nutritional Sack Lunches	\$	\$
12/20/2022	711	UNIT C	Unit C Meals	\$	\$
Total for				12/20/2022	\$
12/21/2022	1,298	BREAKFAST	Breakfast	\$	\$
12/21/2022	1,298	DINNER	Dinner	\$	\$
12/21/2022	112	ID SACKS	ID Sacks	\$	\$
12/21/2022	1,298	LUNCH	Lunch	\$	\$
12/21/2022	30	NUTR SACK LUNCHES	Nutritional Sack Lunches	\$	\$
12/21/2022	684	UNIT C	Unit C Meals	\$	\$
Total for				12/21/2022	\$
12/22/2022	1,266	BREAKFAST	Breakfast	\$	\$
12/22/2022	1,266	DINNER	Dinner	\$	\$
12/22/2022	104	ID SACKS	ID Sacks	\$	\$
12/22/2022	1,266	LUNCH	Lunch	\$	\$
12/22/2022	30	NUTR SACK LUNCHES	Nutritional Sack Lunches	\$	\$
12/22/2022	696	UNIT C	Unit C Meals	\$	\$
Total for				12/22/2022	\$
12/23/2022	1,266	BREAKFAST	Breakfast	\$	\$
12/23/2022	1,266	DINNER	Dinner	\$	\$
12/23/2022	108	ID SACKS	ID Sacks	\$	\$
12/23/2022	1,266	LUNCH	Lunch	\$	\$
12/23/2022	31	NUTR SACK LUNCHES	Nutritional Sack Lunches	\$	\$



For all situations, we have contingency plans and crisis management support that will be immediately engaged to allow us to continue service in extreme circumstances.

10) Emergency Operational procedures for handling food service should on-site kitchen facilities be rendered unusable through fire, catastrophic damage, etc.

Planning For Emergencies

In any emergency situation, you need to trust that your partner will be prepared and take charge with solutions. Summit has the experience, foresight, and support resources to ensure that foodservice operations in your facility will continue to meet the daily needs required. We have maintained operations through many emergency situations including:

- Lockdowns
- Pandemics
- Strikes (employee, public transportation strikes, etc.)
- Power failures
- Natural disasters (blizzards, tornadoes, hurricanes, etc.)

Emergency Meals

Summit is uniquely positioned to maintain service levels during emergency conditions through the support of our sister company, PMC (Prepared Meals Company), a supplier to the FEMA National Response Program. We have access to obtain pre-packaged, sealed meals that meet correctional dietary requirements.

Emergency Prep Sites

Summit also has a number of options for emergency prep sites. We have reached out to the Community Center to rent their kitchen in the event of an emergency - meals could be prepared off-site at that location and transported to the jail if the jail kitchen was unusable for any length of time. Summit also operates kitchens at both Polk County and Linn County - both close enough to transport bulk food in the event of an emergency.

Coastal Disaster Relief

Each year prior to the hurricane season, the Summit team prepares and updates contingency plans for each unit in the coastal areas to ensure that food service operations are available to support the facility staff, detainees and relief volunteers during emergency situations.

Lockdowns

If a disturbance in the facility or serving area requires a lockdown, our Food Service Director will respond immediately. Each Summit food service director is familiar with the following procedures:

1. The facility administration will keep the Food Service Director advised of the situation and the lifting of the lockdown.
2. In all instances, the kitchen should be immediately secured.
3. Exterior entrances, including loading docks, should be secured.
4. Elevators should be returned to the kitchen level and locked.
5. All potential weapons should be returned to the secured cabinet.
6. Unnecessary movement in the foodservice area should cease.
7. The Food Service Director should assign responsibilities for lockdown procedures in advance. However, everyone without an assignment should stay where they are.



Emergency Action and Support

When disaster strikes or emergencies arise, you will have a wide network of experienced support immediately engaged to assist.

Your **Foodservice Director** will:

- Immediately notify and engage the Crisis Management Hotline and District Manager when an emergency is likely and, if needed, request additional assistance, such as a dietitian, purchasing director, personnel specialist, management personnel with experience, onsite duties, etc.
- Assess if all equipment is operable and utilities will not be interrupted
- Meet with client contact and facility administration to determine:
 - » Probable or anticipated length of the crisis
 - » Approval for emergency menu implementation
 - » If needed, outlet and parking space for a refrigerated truck is available for use as a backup storage
- Have emergency menu inventory on-hand, preparing for three consecutive cold meals in case power is lost
- Maintain listing of current names, contact information, addresses, and social security numbers for all employees
- Develop special cleaning schedules

Your **District Manager** will coordinate additional support to:

- Rearrange all refrigerator, freezer, and dry storage space to accommodate largest possible orders
 - » Paper Cleaning supplies
 - » Linen and special items needed
 - » Personal care items not in commissary
 - » Arrangement of pest control treatment
- Ensure first aid kit is well stocked
- Review with client medical assistance, if any, that will be available such as doctor, nurse, etc.

Your Summit **Purchasing Director** will work with authorized suppliers to:

- Ensure increased deliveries
- Develop home numbers of suppliers in case of emergencies
- Determine union and non-union houses and establish supervisory deliveries
- Establish drop location for supplies, complete with surety bonds, if needed
- Arrange for special equipment as needed
- Arrange for latest possible expiration date on milk and bread
- Arrange for special vehicles as needed
- Set up for outside repair and maintenance if in-house personnel are unavailable

When disaster strikes or emergencies arise, you will have a wide network of experienced support immediately engaged to assist.

Contingency Menus

A contingency plan menu will be developed by the Food Service Director and Summit's District Manager and submitted for your approval. Details may include:

- The first eight meals can be prepared and served with no power source available.
- A menu designed for service on disposable service ware.
- Pre-sliced cold cuts and cheeses and packaged items for the menu will be kept in the freezer.
- Items such as a variety of cold cereals, peanut butter, tuna fish, and canned chicken and soups, will be kept in dry storage inventory.
- Soup will be served in covered paper cups when the power source is limited, providing at least one hot meal item.

Event	Short Term Solution	Long Term Solution
Loss of utilities and/or facilities due to flooding, earthquake, fire, explosion, hurricane, tornado, disturbance, or destruction.	We will consult with you for approval and implement a contingency plan menu.	A revised menu that meets nutritional requirements will be developed by registered dietitians based on the production and service capabilities of the kitchen. In the case that the kitchen is unusable, mobile kitchens may be considered.
Strike by Supplier	Summit will retain a minimum two-week supply of product on the premises.	Our procurement team will pre-determine an alternate supplier to be used in such a case so that service may be uninterrupted.
Equipment Breakdowns	We will utilize other production techniques and/or make approved substitutions to accommodate equipment still in operation.	We will assist by leveraging our relationships with equipment suppliers to ensure expedited shipping and best price for you.
Lockdown	We will consult with you for approval and implement a contingency plan menu.	A revised menu that meets nutritional requirements will be developed by registered dietitians based on the production and service capabilities of the kitchen. In the case that the kitchen is unusable, mobile kitchens may be considered.

“As many have experienced, the unknown can bring out fear, uncertainty and anxiety during any critical event. However in spite of these emotions, Summit Food Services braced for the unexpected and forged ahead.”

**Deputy Chief Sue Ellen Monfra,
Jefferson Parish, LA**

COVID-19 Pandemic

In any emergency situation, you need to trust that your partner will be prepared and take charge with solutions. From the first US cases of coronavirus and throughout the following months, the Summit team took immediate action to maintain safety without sacrificing the service you’ve come to expect.

We adjusted service formats, implemented enhanced cleaning procedures, and kept a constant line of communication open with our partners to ensure everyone we serve and employ stayed safe.

Safe Café

Serving in this new environment required a re-imagining of the way we’ve operated in the past, so we developed enhanced operational standards in conjunction with guidelines from federal, state, and local authorities, as well as the CDC. Holding safety to the highest priority is what we have always done, but we addressed new ways to meet the needs of our partners during a pandemic.

When you see the Safe Café sign, it means the location and its staff abide by strict standards of health and safety, with enhanced sanitation, physical distancing, service modifications, PPE, and personal health monitoring.

**SAFE
CAFÉ**

SCAN THE QR CODE to learn how we are making this café a Safe Café!

TOGETHER SAFER STRONGER

Standards and practices:

- ENHANCED SANITATION**
We have enhanced our rigorous sanitation practices to prevent the spread of the virus.
- PHYSICAL DISTANCING**
We require our employees and guests to maintain a physical distance of 6 feet, as recommended by the CDC.
- PERSONAL HEALTH MONITORING**
Our employees observe health requirements to help ensure the health and safety of our teams and customers.
- PERSONAL PROTECTIVE EQUIPMENT**
Our employees abide by the recommendations for PPE by the CDC.
- SERVICE MODIFICATIONS**
We have modified our service options to prevent the spread of the virus.
- SUPPLY CHAIN CONTINUITY**
Our procurement team is in consistent contact with our key suppliers.



COVID19 OPERATIONAL CHECKLIST

In addition to our already strict food safety and sanitation requirements for all kitchens and service areas, Summit locations are implementing the following further protocols to ensure a safe workplace and dining environment for our customers. This checklist provides guidelines for:

- Key Practices
- Daily Safety Huddles
- Team Member Social Distancing
- Glove Usage
- Mask Usage
- Handwashing
- Cleaning & Sanitizing
- Service Adjustments
- Communication



11) Insurance - Proposer shall provide proof of the insurance required by Yamhill County (see sample contract in Exhibit A for the minimum coverage requirements).



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
08/31/2022

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER Brown & Brown Inc. 80 South 8th Street Suite 700 Minneapolis, MN 55402	1-612-333-3323	CONTACT NAME: Dawn Heinemann or Angela Whirley PHONE (A/C, No, Ext): 612-333-3323 E-MAIL ADDRESS: eliorcerts@bbrown.com	FAX (A/C, No): 612-373-7270
INSURED Elior, Inc DBA Elior North America 300 S. Tryon Street, Suite 400 Charlotte, NC 28202		INSURER(S) AFFORDING COVERAGE	
		INSURER A: SENTRY INS CO	24988
		INSURER B: ACE PROP & CAS INS CO	20699
		INSURER C: SENTRY CAS CO	28460
		INSURER D: XL INS AMER INC	24554
		INSURER E: RSUI IND CO	22314
		INSURER F:	

COVERAGES CERTIFICATE NUMBER: 66466380 REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSTR	TYPE OF INSURANCE	ADDL INSD	SUBR VVVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	COMMERCIAL GENERAL LIABILITY CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR	X	X	9018840005	09/01/22	09/01/23	EACH OCCURRENCE \$ 2,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 1,000,000 MED EXP (Any one person) \$ 10,000 PERSONAL & ADV INJURY \$ 2,000,000 GENERAL AGGREGATE \$ 4,000,000 PRODUCTS - COMP/OP AGG \$ 4,000,000
GEN'L AGGREGATE LIMIT APPLIES PER: POLICY <input type="checkbox"/> PRO-JECT <input checked="" type="checkbox"/> LOC							
A	AUTOMOBILE LIABILITY	X	X	9018840003 (AOS)	09/01/22	09/01/23	COMBINED SINGLE LIMIT (Ea accident) \$ 3,000,000
A	ANY AUTO	X	X	9018840006 (VA)	09/01/22	09/01/23	BODILY INJURY (Per person) \$
A	OWNED AUTOS ONLY HIRED AUTOS ONLY SCHEDULED AUTOS NON-OWNED AUTOS ONLY			9018840004 (MA)	09/01/22	09/01/23	BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
B	UMBRELLA LIAB EXCESS LIAB	X	X	XEUG71175194005	09/01/22	09/01/23	EACH OCCURRENCE \$ 10,000,000 AGGREGATE \$ 10,000,000
DED RETENTION \$							
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY		X	9018840001 (AOS)	09/01/22	09/01/23	X PER STATUTE OTH-ER
C	ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N N	N/A	9018840002 (OR, WI)	09/01/22	09/01/23	E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000
D	1ST LAYER EXCESS	X	X	US00112531LI22A	09/01/22	09/01/23	LIMIT 15,000,000
E	Excess Auto Policy	X	X	NHA099188	09/01/22	09/01/23	Each Occurance 2,000,000
A	LIQUOR LIABILITY			9018840005	09/01/22	09/01/23	LIMIT 2,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
SEE ATTACHED FOR NAMED INSURED LISTING.
POLICIES PROVIDE ON BLANKET BASIS - ADDITIONAL INSURED/PRIMARY AND NON-CONTRIBUTORY AND WAIVER OF SUBROGATION.
EVIDENCE OF INSURANCE.

CERTIFICATE HOLDER BID PURPOSES ONLY	CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE
---	---

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12) Policies and Procedures - The proposal shall indicate the method the proposer will follow in establishing and revising food service and commissary service policies and procedures.

Policies and Procedures –

Summit has read, understands and will comply with the above specification, as listed in your RFP.

Your Summit team will maintain a close relationship with your administration and remain flexible with requests to further enhance the service. We look forward to doing this through both regularly scheduled meetings with your administration, and other informal discussions.



13) Accreditation - The proposal shall address the proposer's plan to secure and/or maintain any food service accreditation for delivery of food service to Yamhill County.

Full ACA Compliance

We follow the American Correctional Association's compliance standard, ensuring that each facility will utilize a standard menu that is based on facility, state, federal, and contractual food service requirements. Menus will be planned ahead of time, will be nutritionally adequate and will be served as required. The standard menu will have variety in texture, color, flavor and appearance. Menus will specify portion sizes by cut, weight, or volume for each menu item. Menus for each facility will be analyzed and continually managed through our nutritional menu management system, CBORD, and reviewed by a Registered Dietitian annually, or more frequently per regulatory and/or contractual requirements. Temporary menu substitutions must be of equal nutritional value and documented. The signed menu will be kept on file for 36 months and/or as mandated by the contract. Per ACA standard 4-4316, these menus are compliant with RDA and DRI.



ACA Accreditation

If your goal is to achieve and/or maintain accreditation by the American Correctional Association and pass their inspection process, we are the right partner to help. As one of the toughest accreditations within our industry, ACA normal operating standards cover many points of service and can often be site specific.

Our team is experienced and well prepared to meet all regulatory agency standards for your facility.



14) Personnel - The proposal shall provide a list of benefits provided to all employees, including insurance coverage, vacation plan, and other related benefits. NO PROPOSAL WILL BE CONSIDERED THAT DOES NOT PROVIDE, AT A MINIMUM, HEALTH AND DENTAL INSURANCE COVERAGE.



EFFECTIVE JANUARY 1, 2023

BENEFIT OVERVIEW

Below is a general summary of Elior North America benefits.

BENEFIT TYPE	ELIGIBILITY	OVERVIEW
Group Medical	<ul style="list-style-type: none"> Full-time status (average of 30 hours per week) 1st of the month following 30 days of employment <p>A spouse/domestic partner is eligible for Elior medical coverage ONLY if they are NOT eligible for medical coverage through their own employer</p>	<p>Choose between 3 UHC Plans:</p> <ul style="list-style-type: none"> PPO Plan (includes office co-pays) High Deductible HSA Plan (Health Savings Account compatible) <ul style="list-style-type: none"> Includes company seed up to \$500 / \$1,000 Minimum Benefit Plan (Health Savings Account compatible) <ul style="list-style-type: none"> Includes company seed up to \$500 / \$1,000
Group Dental	<ul style="list-style-type: none"> Full-time status (average of 30 hours per week) Part-time status (20 - 29) hours per week 1st of the month following 30 days of employment 	Carrier: Delta Dental NC
Group Vision	<ul style="list-style-type: none"> Full-time status (average of 30 hours per week) Part-time status (20 - 29) hours per week 1st of the month following 30 days of employment 	Carrier: VSP
Flexible Spending Account (FSA)	<ul style="list-style-type: none"> Full-time status (average of 30 hours per week) 	<p>An FSA allows an employee to set aside a portion of earnings to pay for qualified healthcare and/or dependent care expenses. Use it or lose it rule applies.</p> <p>Administrator: Flores</p>
Health Savings Account (HSA)	<ul style="list-style-type: none"> Full-time status (average of 30 hours per week) 	<p>Available to those participating in the HDHP or MBP, an HSA allows an employee to set aside a portion of earnings to pay for qualified healthcare expenses. The employee owns the account and the money contributed. No use it or lose it rule. Money rolls over.</p> <p>Administrator: Optum Bank</p>
Commuter Benefit	<ul style="list-style-type: none"> Full-time status (average 30 hours per week) Part-time status (20 - 29) hours per week 	<p>Note: eligible date of hire.</p> <p>Administrator: Flores</p>
Group Life / AD&D	<ul style="list-style-type: none"> Full-time status (average of 30 hours per week) 	<p>Company paid benefit to assist employee's dependents in the event of death</p> <p>Employee Benefit: \$15,000 (hourly) 1x Salary up to \$500k (salaried & hourly Corporate & FSD)</p> <p>Carrier: MetLife</p>
Voluntary Life / AD&D	<ul style="list-style-type: none"> Full-time status (average of 30 hours per week) 	<p>Voluntary employee paid benefit to assist employee's dependents in the event of death</p> <p>Employee Benefit: \$25,000 min to \$200,000 max Spousal Benefit: \$12,500 min to \$100,000 max Children (6 mo.-25) \$5,000 or \$10,000 Children (birth -6 mo.) \$1,000</p> <p>Carrier: MetLife</p>
Group and Voluntary Short-Term & Long-Term Disability	<ul style="list-style-type: none"> Full-time status (average of 30 hours per week) 	<p>Disability insurance to help protect an employee's income under certain short and long-term situations</p> <p>STD- Company paid for salaried employees, non-exempt Food Service Directors and hourly corporate employees. Voluntary employee paid for all other groups.</p> <p>LTD - Voluntary employee paid for all groups.</p> <p>Carrier: UNUM</p>
Hospital Indemnity, Accident Insurance, Critical Illness	<ul style="list-style-type: none"> Full-time status (average of 30 hours per week) Part-time status (average 20 - 29) hours per week 	<p>Voluntary employee paid benefit plans to financially assist employees under certain situations</p> <p>Carrier: Unum</p>
401(k)	<ul style="list-style-type: none"> Full-time status and part-time status employees are eligible to participate once waiting period has been met 1st of the month after completing six months of service and at least 21 years of age 	<p>A retirement 401(k) savings plan allowing employees to make tax-free contributions toward retirement. The plan includes a discretionary matching contribution of 25% of the first 8% of employee contributions</p> <p>Recordkeeper: Principal Financial</p>

Benefit Overview

Revised 10/2022





EFFECTIVE JANUARY 1, 2023

BENEFIT OVERVIEW

Below is a general summary of Elior North America benefits.

BENEFIT TYPE	ELIGIBILITY	OVERVIEW			
Vacation Salaried	All full-time salaried team members will receive their annual vacation grant on October 1st (or a prorated portion in hire year if after Oct 1) based on position and tenure at time of grant.	Tier 3: VPs and above - starts at 4 weeks (160 hours) Tier 2: Directors & District Mgrs - starts at 3 weeks* (120 hrs) Tier 1: all other - starts at 2 weeks* (80 hours) * Prorated in inception year			
		TENURE GROUP	TIER 1	TIER 2	TIER 3
		Inception Year	Prorated up to 80	Prorated up to 120	Prorated up to 160
		Year 1	80	120	160
		Year 2-3	120	120	160
Year 4-8	160	160	160		
Year 9+	200	200	200		
Vacation Hourly	All Hourly team members classified as full-time are eligible to receive vacation awards. All full-time hourly team members accrue vacation time based on hours paid.	Vacation time is awarded in six (6) month intervals; on October 1st and April 1st. Awards are calculated based on the hours paid in the six (6) months immediately preceding the award date unless otherwise noted. All new hourly team members can begin using their time on the 1st of the month following ninety (90) days from their date of hire.			
		YEARS OF SERVICE	MAX HOURS*	MAX AWARD HOURS PER AWARD	MAX AWARD HOURS PER FISCAL YEAR
		Less than 1 year	Total hours paid* X 0.0192	20	40
		1-4 years	Total hours paid* X 0.0385	40	80
		5+ years	Total hours paid* X 0.0577	60	120
Sick	The Company provides paid sick leave to eligible hourly and salaried team members.	Team members accrue paid sick leave at a rate of one (1) hour for every thirty (30) hours worked up to is 40 hours. Unused sick leave hours can be carried over each year; the maximum number of hours that can be carried over each year is eighty (80) hours or the state or city mandated maximum.			
Holidays	The Company provides paid holidays to eligible hourly and salaried team members.	Nine (9) company-designated holidays will be observed in fiscal year 2023: Thanksgiving, Day after Thanksgiving, Christmas Day, New Year's Day, MLK Day, Memorial Day, Juneteenth, Independence Day, and Labor Day.			
EAP - Employee Assistance Program	The Company provides an Employee Assistance Program and Work/Life Balance services to all team members and their families.	Confidential support provided by a Licensed Professional Counselor to help lead a happier and more productive life at home and at work. 24/7 support. Work/Life Specialists are also available to field questions and assist in locating resources in your community.			
DISCOUNT PROGRAM	All Elior Team Members	Perkspot provides exclusive discounts for local and national merchants. Whether shopping in store or online from a desktop or mobile device, this team member discount advantage provides discounts on electronics, health & wellness, apparel, automotive, education, entertainment, toys, travel, and more.			





Section D.

Certification Form

EXHIBIT C: PROPOSER INFORMATION AND CERTIFICATION SHEET

Legal Name of Proposer: Summit Food Service, LLC
Address: 500 East 52nd Street North City, State, Zip: Sioux Falls, SD 57104
State of Incorporation: New Mexico Entity Type: LLC
Contact Name: April Lee Telephone: 208-966-1084 Email: april.lee@summitfoodservice.com
Federal Employer Identification No.: 26-2223480 Oregon Business Registry No.: 1275050-97

Any individual signing below hereby certifies they are an authorized representative of Proposer and that:

SECTION I. OREGON TAX LAWS: As required in ORS 279B.110(2)(e), the undersigned hereby certifies that, to the best of the undersigned's knowledge, the Proposer is not in violation of any Oregon Tax Laws. For purposes of this certification, "Oregon Tax Laws" means the tax laws of the state or a political subdivision of the state, including ORS 305.620 and ORS chapters 316, 317 and 318. If a contract is executed, this information will be reported to the Internal Revenue Service. Information not matching IRS records could subject Proposer to 24% backup withholding.

SECTION II. NON-DISCRIMINATION: That the Proposer has not and will not discriminate in its employment practices with regard to race, creed, age, religious affiliation, sex, disability, sexual orientation, gender identity, national origin, or any other protected class. Nor has Proposer or will Proposer discriminate against a subcontractor in the awarding of a subcontract because the subcontractor is a disadvantaged business enterprise, a minority-owned business, a woman-owned business, a business that a service-disabled veteran owns or an emerging small business that is certified under ORS 200.055.

SECTION III. CONFLICT OF INTEREST: The undersigned hereby certifies that no elected official, officer, agent, or employee of Yamhill County is personally interested, directly or indirectly, in any resulting contract from this RFP, or the compensation to be paid under such contract, and that no representation, statements (oral or in writing), of the County, its elected officials, officers, agents, or employees had induced Proposer to submit this Proposal. In addition, the undersigned hereby certifies that this proposal is made without connection with any person, firm, or corporation submitting a proposal for the same material, and is in all respects fair and without collusion or fraud.

SECTION IV. COMPLIANCE WITH SOLICITATION: The undersigned further agrees and certifies that they:

1. Have read, understand, and agree to be bound by and comply with all requirements, instructions, specifications, terms, and conditions of the RFP (including any attachments); and
2. Are an authorized representative of the Proposer, that the information provided is true and accurate, and that providing incorrect or incomplete information may be cause for rejection of the Proposal or contract termination; and
3. Will furnish the designated item(s) and/or service(s) in accordance with the RFP and Proposal; and
4. Will use recyclable products to the maximum extent economically feasible in the performance of the contract work set forth in this RFP.

Brittany Mayer-Schuler

Authorized Signature

03/30/2023

Date

Brittany Mayer-Schuler - President
(Print Name and Title)



Scope of Work –
B. Commissary
Service
Requirements

1. Service Requirements

a) Provide, purchase, and maintain custody of inventory and deliver items mutually agreed upon between the Proposer and Yamhill County. Provide a complete commissary inventory management system, including all hardware and software. Proposer must have the proven capability to interface their commissary software systems with jail management and banking software.

After reviewing your operation, Summit is proposing the following solution for your commissary:

REAL-TIME ACCOUNT INTEGRATION BETWEEN OUR SOFTWARE RESIDENT RESOURCES & YOUR JMS

Summit partners with Resident Resources for ordering and inmate trust fund software. The software integrates with most JMS softwares and integrations can be built if we do not already have one in place. We can offer real-time account updates, solving a number of issues with inmate accounting and balances. We have integrated with over 50 software partners in more than 300 facilities.

See below for more details on the software and our overall commissary solution.

b) Provide an invoice for the proceeds of each week's activity within three (3) days after the end of that week, using agreed upon calculations.

Vendor Invoices

All invoices must have the signature of a Summit team member, indicating that product has been accepted and any credit adjustments have been made. Invoices are then uploaded to our web-based accounting platform, Global Search. Once the invoices are uploaded to Global Search, each one is then broken down by accounting code. Tax is added to each accounting code that it applies to. Categories that are typically taxed would include chemicals and supplies. Once the invoice is broken up by accounting code, the total for each account number (including tax, when applicable) should equal the total that is listed on the invoice. All invoices must be coded using the correct general ledger, which is provided by the Purchasing Department for each location.

c) The Proposer will furnish all personnel and equipment required to operate the commissary at all current and future County correctional facilities as required by Yamhill County. Proposer shall assume full responsibility for the acts of its personnel, all of whom shall be subject to background checks and approval by Yamhill County.

Summit proposes having commissary orders placed via tablets once per week - Summit will provide at no cost - with orders being pick and packed at our warehouse in Longview, WA. Orders will be shipped to Yamhill County and passed out by our on-site commissary staff. If you wish, we can also continue to operate a snack cart once per week utilizing the same staff person. See below for information on our snack cart, online sales, and warehouse.



e) The Proposer shall provide for “returns” for orders delivered to adults in custody who are being released or are otherwise unavailable to receive merchandise.

Summit has read, understands and will comply with the above specification, as listed in your RFP.

f) The Proposer shall provide a commissary order system listing all approved items and prices.

Summit has read, understands and will comply with the above specification, as listed in your RFP.

Snack Cart Menu & Pricing

Item Description	Sales Price	
Spicy Chicken Sandwich	\$	8.21
Beef & Bean Burrito	\$	2.61
Big AZ Bacon Cheeseburger	\$	8.67
Ham & Cheese Hot Pocket	\$	3.30
Tony's Pepperoni Pizza	\$	4.30
Blueberry Muffin	\$	3.15
Pepsi 20oz	\$	2.58
Diet Pepsi 20oz	\$	2.58
Mountain Dew 20oz	\$	2.58
Dr Pepper 20oz	\$	2.58



SNACK CART

If Yamhill County desires, Summit proposes continuing to operate a snack cart once per week but with the following improvements:

- We will only offer things that are not on the regular commissary - items such as burritos, breakfast sandwiches, etc. The cart is equipped with a microwave so items can be heated on the spot.
- We will take pre-orders for the snack cart and load the cart with items ordered - delivering them once per week. This will ensure the cart process is quick and easy while offering an additional variety of items.

ONLINE SALES/GIFT BAG PROGRAM

The gift bag program will be filled off-site at our warehouse in Longview, WA with bags shipped once per week.

Web commissary ordering

Online ordering by friends and family offers the ability for the outside user to connect with their loved ones. All online ordering follows facility restrictions.



Commissary Staffing

Summit will staff the commissary with one part-time commissary staff who will make deliveries once per week, run the snack cart once per week and be trained to handle software and hardware service needs. No inmate labor will be needed which eliminates a security risk in your commissary space.

Order Fulfillment

Once the detainee order is transmitted and processed, we will fill and package each order in a clear, heat-sealed plastic bag. Orders will be grouped by unit and/or pod to ensure smooth delivery of each detainee order. Upon delivery, a two-part receipt will be generated to confirm delivery and document each transaction. In addition, all errors and shortages will be addressed, typically within the same day of the handout.



Customer Service Support

d) The Proposer shall provide a written plan with designated personnel to oversee the commissary operation and will interact with designated County liaison to provide professional and technical support.

Summit will have on-site commissary staff who will handle deliveries as well as be trained to handle basic service needs on equipment and software. Our technical teams are also always available remotely with the following as our Customer Service plan:

Our skilled customer support staff and technicians are available 24/7 via Phone and/or Email, when you need them most.

- Office hours are Monday thru Friday, 8am-5pm CST
- Calls and emails are taken on a first come, first served basis and handled immediately.
- » If all technicians are on the phone, caller will be redirected to the customer support voice mail where they can leave a voice mail and the next available technician will call them back.

- After hours Phone and Email support is available Monday thru Friday, 5pm-8am CST and 24/7 on weekends and holidays.
- » Caller will be redirected to the customer support voice mail where they can leave a voice mail and it will be forwarded to the on-call technician who will respond as soon as possible, but no later than 30-45 minutes.
- Your designated Site Manager, District Manager and Director of Operations are always available 24/7 to assist and can channel the issue to the right resource. The Phone Tree of cell phone numbers and emails will be provided upon award and become part of your emergency plan development.

g) The delivery schedule must be mutually agreed upon between the Contractor and Yamhill County, and may be subject to change.

Summit proposes we pick and pack orders once per week at our warehouse in Longview with Summit staff handling deliveries at your facility. If you wish to continue with the snack cart option as well, we can operate the snack cart once per week.

h) The Contractor will assume all costs for telephone service, faxing, copying, and other office expenses associated with the Commissary operation.

Summit has read, understands and will comply with all the above specifications, as listed in your RFP.

Please see further details regarding Summit's commissary service information on the pages following these responses.





Your Operational Plan

Why Resident Resources?

Resident Resources

Operates in the Amazon Cloud.
(Cloud based = safe, secure and accessible from anywhere). No servers on site.

Live support to speak to a Resident Resource Team agent.

Dual redundancy backup systems means the client's jail is NEVER without access to their data.

Premium TV content, movies and radio streaming.

Ease of use (less clicks required).

One stop shop for all vendor integrations.

Access accounting and auditing reports and manage all inmate communications remotely from anywhere.

Application based modular system that can plug into any existing JMS.

Family deposits can be made over the phone.

Telehealth access

Other Companies

On-premise solution
(less secure than cloud based).

Ticket system with no live support.

Single or non existent backup systems.

No TV content, movie access or radio streaming.

Difficult of use and redundant clicks.

Multiple vendor integrations.

No remote access for accounting and auditing.

Limited JMS Integration.

Deposits cannot be made over phone.

No Telehealth access

Resident Resources

- Cloud-Based Technology designed specifically to meet correctional facilities needs.
- Resident Resources is currently installed in more than 300 jails and correctional facilities across the United States, Central America, and the Caribbean and syncs with nearly any phone, commissary, or JMS provider in North America.
- We provide the most advanced integrated cloud-based system for your facility with commissary, communications, facility management, and electronic payment platforms — combined with mobile applications for family members and jail administration. Our team is focused on delivering technology solutions that improve the work-life of your employees, while assisting residents and their family members with access to information and easy-to-use communication modules.

Software Highlights & Features

- **24/7 Deposit Solutions**
 - » User-friendly for both officers and the general public
 - » Free Correct Pay app for Android and Apple Store
 - » Website & phoneline deposits
 - » Deposits for commissary and phone minutes
 - » Low fees
 - » Visitation scheduling
 - » Electronic messaging
- **Trust Account Management**
 - » Complete banking and accounting software solution
 - » Maintains & facilitates full record-keeping of accounts
 - » Check writing
 - » Trust management
 - » Bank reconciliation
 - » Audit reporting
- **Commissary Ordering**
 - » Picture-based Point-of-Sale system
 - » Integrates with your commissary provider
 - » Orders are made using our kiosk or tablet solutions
- **Grievance & Request System**
 - » Allows residents to file electronic grievances.
 - » Enables officers to respond
 - » Allows for a three-tier appeal process
 - » Eliminates Paper
- **PREA & Suicide Alerts**
 - » Straight to you (or designees) directly via text or email
 - » Instant response in real time
- **Legal Law Library**
 - » Partnership with Third-party vendor
 - » Free, up-to-date, comprehensive-searchable interfaces both federal and state laws
 - » Up-to-the-minute changes on both federal and state laws
- **Resident Legal connection**
 - » Virtual conferencing and legal management
 - » Remotely conduct virtual conferences and sign legal documents electronically
- **Facility Documents and Videos**
 - » Upload a handbook, court records, legal notices, videos for entire facility to review and acknowledge
- **Communication Platform**
 - » Electronic Messaging
 - » Reduces physical mail by up to 85%
 - » Two fee models available 1. Free incoming messages 2. Fees for Incoming and outgoing messages
 - » Attachments - Including photos and documents
 - » Keyword search index that pre-screens each message before delivery, so that you can review any flagged messages before they are read.
- **Video Visitation**
 - » Onsite & offsite visitation
 - » Cloud-based video software system
 - » All sessions (except legal meetings) are recorded, archived & accessible up to 5 years

Inmate Resources

Summit's partner Resident Resources can implement the Resource Project as part of our commissary program. This program is to help connect inmates with needed resources once they leave the facility. Read more about the program included in the Appendix.



PICK AND PACK

Pick and pack will be handled through our nearby warehouse in Longview, WA. This will give you a vastly expanded menu of items and increase variety and sales. We propose once per week ordering.

Quality Brands and Plenty of Choices

With our national buying power, Summit can offer a wide variety of products in our commissary menus, including a multitude of high-quality national brands and a wide assortment of coffees that detainees know and enjoy. Value is as important as variety, so we research the local retail market to establish a competitive and fair market price to the detainee. We will work closely with you to customize a final commissary menu. You can be assured any new menu offerings will only be added with your approval. We guarantee the freshness of each commissary product and will make certain that we meet your required delivery standards.

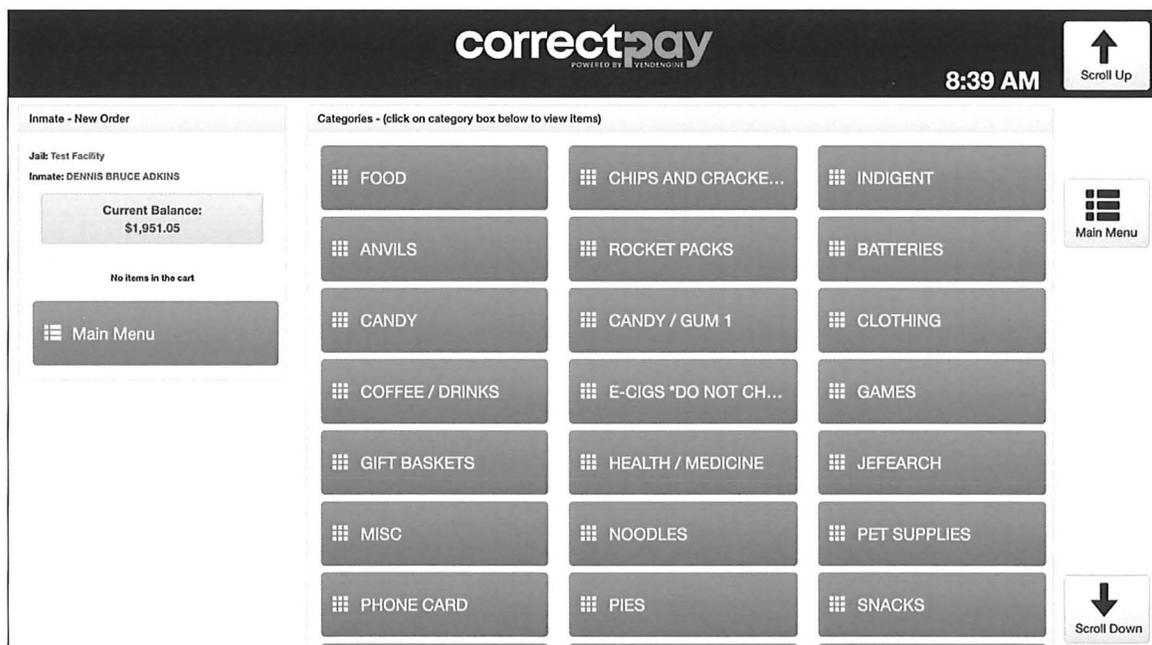
Order Generation

Summit can run our software on your tablets provided by GTL/ViaPath **OR** if you need a tablet solution other than that, Summit can provide tablets through our partnership with Resident Resources.

Commissary ordering can be done by detainee phone, kiosk, or tablet. To support phone ordering, menus can be printed and distributed in the detainee housing areas. On kiosks and tablets, detainees can browse dynamic menus with product photography and descriptions to finalize orders.

The Summit Inmate Trust Fund Solution, powered by Resident Resources, system fully supports detainee restrictions. Typically, hygiene items are filled before candy and snacks, and all items not filled are identified on the receipt with the reason specified. Once the orders are posted, this information is transmitted automatically to the warehouse for fulfillment.

The Summit Inmate Trust Fund Solution enforces both restrictions and spending limits at the time of ordering, and is able to automatically credit detainees for items that are not picked at the warehouse for any reason.



TABLETS

Summit understands you may be installing tablets provided by your phone vendor but have not solidified that solution yet. We would love to show you our option for tablets which are fully integrated with our ordering software and provides many features including the ability for inmates to do local job searches from our tablets.

Detainee Hand-held Devices

We understand that you are interested in tablets and may be getting those through your phone vendor. In the event you need another resource for those, we can offer tablets as part of our solution. Our Hand-held devices are designed to supplement detainees' access to traditional wall mounted kiosks. These secure mobile devices are easily rechargeable with rolling charging stations, or our custom wall mounted wireless charging stations.

Hand-held Devices will be deployed in appropriate numbers to support the entire detainee population; we recommend a high kiosk-to-detainee ratio, around 1:4, but can offer a 1:1 solution based on facility requirements. Hand-held devices come with either a wall mounted wireless charging solution or a mobile charging cart solution. Our model allows the detainees access to all standard pod kiosk features at no cost or can purchase premium content at a per minute rate or monthly subscription.

Premium Content

Premium Content includes streaming music with iHeart Radio (30 Generas of music and 300+ radio stations), a hand full of games, a library of books through Project Guttenburg and streaming media content via Curocity Stream.

In the fight to reduce recidivism, we can also provide educational opportunities for detainees within our facilities. Our shared vision is to empower detainees to obtain certifications and education that allow them to retain employment and inspire hope as they return to the community. We provide certifications and degreed programs for detainees through our third-party partnership with MaxxContent that guarantees the latest programs and content available.



Commissary Ordering

Whether you use our tablets or your phone vendor's, we can run our ordering process through Resident Resources on either.

Both the kiosk and the hand-held device provide a graphical interface for commissary ordering. All items are categorized, including pictures and descriptions of individual items. Pictures of the items make ordering easy and less prone to error. The detainee can place and modify their order at any time until the order processes. At this point, balances and restrictions are validated and money is withdrawn from the detainee's account. The facility can customize ordering, quantity, and spending limits via the highly customizable restriction module.

Inquiries

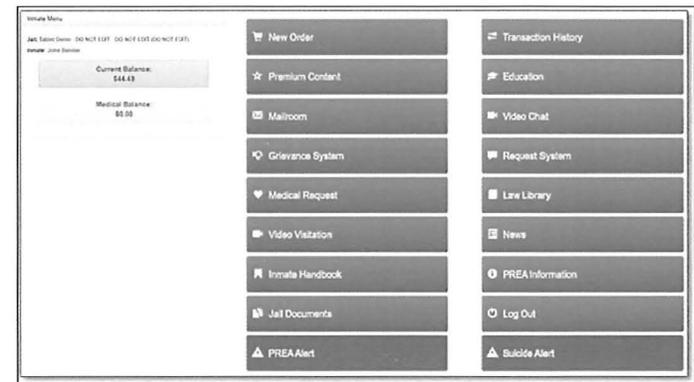
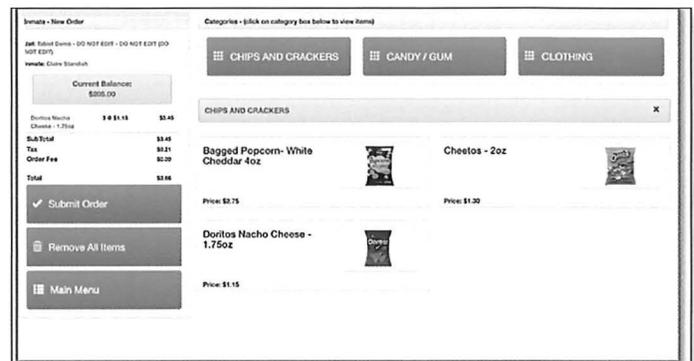
Inquiries provide a way for detainees to interact with facility staff to ask questions or inquire about a policy eliminating the need for a potential grievance. Each inquiry can be set up to go to an individual, or group of individuals, based on the facility requirements and is retained indefinitely for accountability purposes.

Grievances

The electronic grievance capability eliminates paper grievances while adding accountability to the process. Different types of grievances (e.g., medical, accounts, etc.) can be submitted. Each grievance can be set up to go to an individual, or group of individuals, based on the facility requirements and is retained indefinitely for accountability purposes. A separate appeal process can be configured for each grievance type as well.

Customized Information

Keeping detainee information current can be a difficult task for any facility. The detainee-facing pod kiosk and the hand-held devices allow the facility the opportunity to publish detainee information and announcements, ensuring that information is available to everyone. Schedules for visitation, laundry, haircuts, etc., can be displayed and easily updated to reflect the most current information.



The kiosk or tablet provides an easy-to-understand transaction history and allows the detainee access to their account.

Account Information

The kiosk or hand-held device provides an easy-to-understand transaction history and allows the detainee access to their account. This eliminates the need for facility personnel to facilitate requests regarding balances and other account information.

Orientation Video

In many facilities, detainees are required to watch an orientation video to inform them of facility rules, regulations and schedules. The detainee-facing pod kiosk and the hand-held device fully support these types of videos and can be configured to require the video to be viewed before accessing other features. A record of which detainees have (or have not) viewed the required videos is available.

Facility Handbook

Like the orientation video, the detainee-facing pod kiosk and the hand-held device can be configured to restrict access to all features until the detainee has read and acknowledged the handbook. A record of which detainees have read and acknowledged the handbook is available.

PREA

The Prison Rape Elimination Act requires that detainees have access to methods of reporting such behavior and educational material to inform them of their rights and obligations. The messaging system allows detainees to report such behavior, and the PREA video capability allows the dissemination of the facility policies and procedures. The PREA video, like the orientation video, can be made required viewing with back-end reporting.

Law Library

Detainee access to quality law information is federally mandated. Providing detainees with access can be burdensome on staff and cost-prohibitive. A link to the law library account can be placed on the kiosk or hand-held device for all detainees to be able to access it. This eliminates the need for a physical law library.

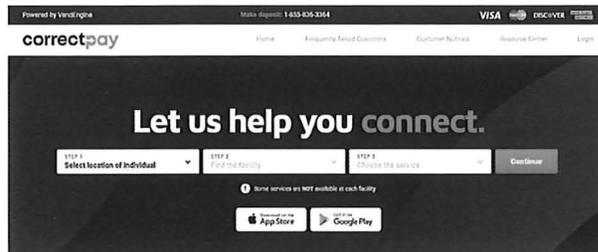
Video Visitation/Chat

Remote video visitation is available on the kiosks and hand-held devices. Video visits are retained for 90 days for review.

Secure Messaging/Texting

The detainee-facing pod kiosk and the hand-held device provide two-way messaging between detainees and friends and family for the same cost as a stamp and envelope. This secure means of communication has virtually eliminated traditional mail in many of our correctional facilities. The system supports flag words, which can trigger officer approval. The correspondence is kept indefinitely and could be useful for investigations. All individual detainee communications can be saved in PDF form and emailed to requesting agencies.

Connecting Families to their loved ones



Staying Connected

Whether accessed online or through the mobile app, www.correctpay.com allows friends and family to communicate and connect with detainees in participating facilities. Gift packs can be ordered, or money can be sent to the detainee, along with emails and video calls. All purchases can be made with a credit or debit card. Features include:

- Deposits and Bonding Online
- Detainee Secure Messaging
- Video Visitation
- Gift Pack Purchases
- Web Commissary Ordering

Deposits Into an Detainee's Account

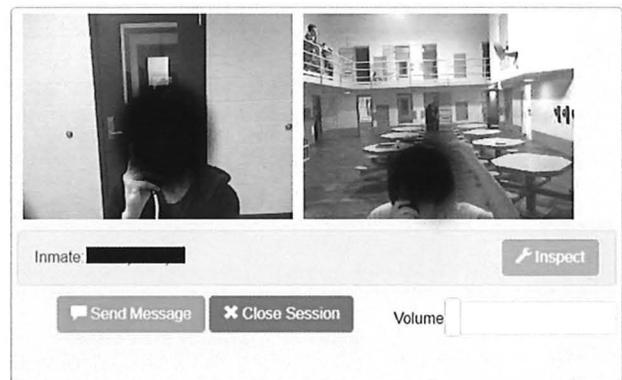
All credit/debit card transactions that occur via the web or at the lobby kiosk will automatically create entries into the trust accounting system. Bonding via the web and the lobby kiosk are options that may be enabled at any point that the facility so desires.

Detainee Secure Messaging/Texting

A safe and secure way for detainees to stay in touch with friends and family. They love being able to receive attachments and photos, and you can feel secure knowing that all messages and attachments are screened first and then archived to support future investigative actions.

Video Visitation/Chat

Visitation has never before been so convenient and easy! Especially in pandemic conditions, this feature allows for internal communication with detainee and correctional staff. Non-privileged visits are recorded and archived for investigative use, and the technology helps you to ensure inappropriate images are not shared.



Resident Resources Tablet

Device Specifications

Processor	RK3288W, Quad core, ARM Cortex-A17, 1.6GHz (Max)
Operating System	Android 10
Memory	4GB
Storage	32GB
Display	8" LCD with 2mm toughened glass, resolution @ 1280 x 800
Touch	5-point capacitive touchscreen (Multi-touch)
Bluetooth	BT 5.0
Wireless	Wi-Fi 802.11 a/b/g/n/ac
Camera	Forward-facing, 5MP, Fixed focus
Battery	8000mAh
I/O	<ul style="list-style-type: none"> * Volume up/down * 1 x 3.5mm combo audio jack * Power on/off * Qi Wireless charging available
Power Adaptor	USB Type-C, wireless available
Temperature	Operating Temp: -10°C~+60°C Storage Temp: -20°C~+70°C
Humidity	RH 20%-80%
Dimensions	235mm x 153mm x 21mm 6" W x 9" D x 0.875" H
Certifications	FCC / ESD
Charging Carts	Dimensions: (10 Tablet Cart) 24" W Power: (10 Tablet Cart) 120V 3amp max Dimensions: (30 Tablet Cart) 26" W x 20" D x 37" H Power: (30 Tablet Cart) 120V 9amp max



FREE CONTENT

Available at no charge to the resident on the tablet or handheld device. Free content includes:

- * Religious Content
- * Audio Books
- * E-Books
- * Videos
- * Business Skills
- * Professional Development
- * Soft Skills
- * Job Readiness

PREMIUM CONTENT

Available to the resident for a small charge on the tablet or handheld device. Premium content includes:

- * Video Documentaries
- * TV Series
- * Movies
- * Games
- * Music Streaming

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PRODUCT FEATURES

EMAILS AND TEXT MESSAGES



Email and Text Messaging on tablets and kiosks is revolutionizing the way mail is handled in facilities across the country. In tandem with our physical mail scanning application, emails and texts have reduced inbound physical mail to facilities by up to 80%. Any physical mail that is still sent to the facility is scanned in through a high-tech scanner we supply, and uploaded onto the inmate kiosks.

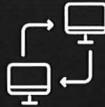
Reducing the physical mail in facilities frees up your officers' time since they do not have to go through and distribute as much mail each day. Less paper in the pods reduces fire hazards. Even more importantly, you are making it impossible for inmates to receive drugs and other hazardous materials through the mail. Keeping dangerous opioids and other harmful drugs out of the hands of your inmates, and from being accidentally handled by your officers when opening the mail, benefits everyone!

Just when you think it can't get any better, did we mention that all incoming mail from the public is free? Inmates are only charged for outgoing texts and emails, at a flat rate of 50 cents. Family members will be thrilled that they can communicate with their loved ones in jail for free. Many studies have proven that staying connected with their communities greatly reduces the rate of recidivism. Our Mail Room application really is a win-win for everyone involved!



SECURE AND DEPENDABLE

Our dual-redundancy backup systems mean your jail is NEVER without access to your data.



COMPREHENSIVE PRODUCT SUITE

Our platform is designed as an application-based modular system that can plug into any existing JMS



CONVENIENT AND ACCESSIBLE

Our technology system is 100% cloud-based, so there is no need for a server in your jail.

VendEngine

WWW.VENDENGINE.COM



Scan Mail

Free your staff from the burden of sorting through daily detainee mail! At no charge to your facility, our team will review, scan, and send all personal (non-legal) mail electronically.



Resident Resources

Driving Innovation

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Options for your Facilities

- Video Visitation
 - Public Scheduling Onsite and Offsite Options
 - Inmate Scheduling
 - Monitoring Capabilities, the Scheduler and Approved Visitors
- Video Chat
 - Inmate Initiated Visits
- Messaging
 - Public, Attorneys, Resource Project Participants, Internal Messaging
 - Allowing Photos to cut down on Incoming Mail
 - Collect Messaging

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Messaging

CONNECT 2₂
forward together

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Messaging Overview

- Easy Set up with lot of options to fit your facilities needs and goals
- Great Source of cutting down incoming mail to a facility
 - Messaging can be less than the price of a stamp!
 - We offer scanners so you can scan incoming mail and the residents can view them on the kiosk or handheld devices
- This can also be an avenue to create additional revenue
 - Charge for outgoing only (average price 0.50)
 - Charge for incoming and outgoing (price varies on your goals)
 - Allowing photos that can be approved or denied
 - Collect Messaging - giving the resident who might not have funds, the option to message and the outside party can accept and pay for the message.
- Dedicated Account Manger to keep you in the loop and your trainings up to date

CONNECT 2₂
forward together

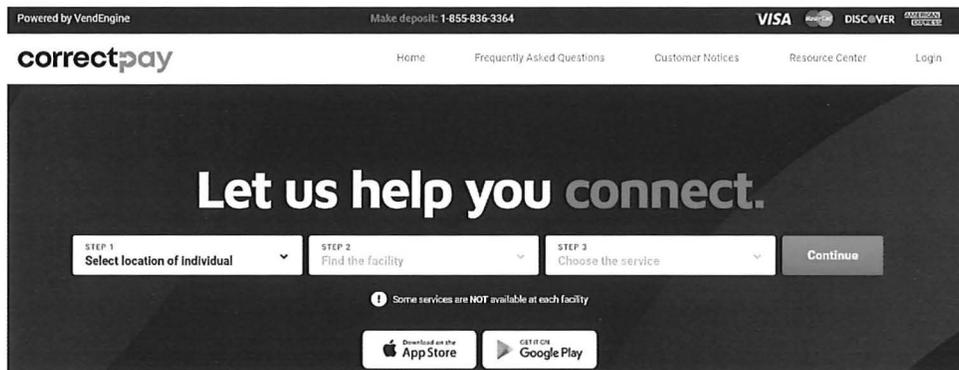
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CorrectPay Overview

For any service we provide the public will visit CorrectPay.com or they can download the App.



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CorrectPay

Once the individual selects the State, County, and Service they will be Prompted to Select their Resident.

The user is asked to verify the resident they are contacting.



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Final Step on Sending Messages

- Option to use Email or Phone Number
- No Text Character Limit
- Key Alert Words can be flagged for review
- All public entities have a profile
- Option on Messaging set up when to charge
- Option to Allow Photos or Break them out for additional revenue



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Resident Resources Dashboard

All users on the VE platform are given permissions by security groups.

On the Quick Menu Select Email to see all pending incoming and outgoing messages.



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Resident Resources Message Dashboard

Easy Access to quickly approve Messages and Photos



Quickly Approve Multiple Message

View images on screen or only the photo indicators



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VE Software

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VE: General Jail Tab Settings

The General Jail Tab is the brain of your facility set up in our system. VE speaks in check boxes as our software is built with all facilities in mind.

- Toggle for Disabling Messaging for a certain time frame
- Schedule set up – Times and Locations can vary by Housing Areas
- Saved Responses for Denying Messages
- Collect Messaging
- Attorney Messaging
- Internal Messaging & Investigator Settings
- Key Alert Words
- Global Block List
- Free Preset Messages to promote Messaging or Gift Basket Sales

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SUMMIT

Inmate Profile Page Settings

The General Tab on the Inmate Profile Page holds most of the information that we receive in the sync with additional settings

- Constant Violator of the Rules? You can set restrictions on a resident level

Email Allowed?: Toggles email for this inmate only

Scanned Only?: Only allows scanned incoming messages, and blocks outgoing messages

Email Require Approval?: All incoming/outgoing messages for this inmate will require approval.

Messaging Restricted Until:
Enter a date and time. Example: 10/31/2018 7:00 PM

- Already putting this in your JMS? We may have a check box for that! Certain Restricts can be fed into our system so it is automatically locked down if needed.



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Inmate Profile Page Settings

- Monitor Messages straight to your email
- Contact Classifications if someone is only allowed a certain number of approved visitors

Blocked Email / Phone Numbers **Added By** **Added On**

Contact Alerts:
When this inmate send or receives messages a notice will be sent to this list. Include multiple email addresses separated by a comma.

Contact Classification:
Contact Classifications can be created on the admin jails page in the cats/fees tab. Inmates assigned a contact classification will only be able to communicate with phone numbers and email addresses in their approved contacts list.

Approved List:

Approved Email / Phone Numbers	Expiration	Added By	Added On
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Inmate View

Mailroom

Toggle Options at the top for ease of use

Incoming Messages Outgoing Messages Photo Viewer

Tap on an entry to view more details

Internal Messages

Staff Messaging

Date	From	Subject
03/14/2022 17:02:57 pm	Rachel G	Form

Incoming Messages

Date	From	Subject	Charge
11/23/2021 15:39:27 pm	test	test	\$0.00
08/24/2021 10:01:31 am	Katie	Hi Boo	\$0.00
07/06/2021 17:18:43 pm	Attorney Messaging	[Confidential]	\$0.00
04/09/2021 09:51:01 am	Rachel Gauger	test	\$0.00

Incoming Message Detail
Date Added: 03-14-2022 02:58 am
Msg From: Rachel G
Subject: Form



Previous Rotate Left Delete Rotate Right Next

Incoming Message Detail
Date Added: 04-09-2021 09:51 am
Msg From: Rachel Gauger / test
Subject: test
Message: test

Cost of Reply: \$0.27 (including tax)

Reply

Cancel Reply



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Scanned Mail

After the mail is scanned in using your facility barcode it is in que to be assigned to the inmate

Facility Name
Feb 22, 2022 - 03:19 pm CDT

Use Assign Deny
User, Test (123456)

Inmate View

Incoming Messages
03/14/2022 03:58 am Mail Delivery Delivered Mail \$0.00

Incoming Message Detail
Date Added: 02/14/2022 08:54 am
Msg From: Mail Delivery
Subject: Delivered Mail
Message:



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Care Pack Options & Pricing – 2023

9030	Sweet Care	\$29.99
9031	Salty Care	\$27.99
9032	Meat & Soup	\$23.99
9500	Soup Lovers	\$35.95
9501	Meal Deal	\$53.13
9502	AM Delight	\$49.91
9530	Personal Care	\$25.99



A.M. Delight Care Pack



- 6001 1 Sweet Sprinkles Sweet and Low 10ct
- 6002 1 Creamer Packets 10pk
- 6032 2 4.5oz Instant coffee
- 6027 5 Instant Hot Cocoa Mix Single
- 6101 5 Vanilla Cappuccino single
- 7036 3 Frosted Strawberry toaster pastry
- 7045 1 Honey Bun Iced
- 7054 1 Freshley's Cupcakes 2pk Chocolate
- 7108 1 Oatmeal Variety 5 Flavor
- 7109 3 Pop Tart Brown Sugar 2ct
- 7153 3 Plain Bagel
- 7154 3 Cream Cheese Packet
- 7169 1 Variety Mini Donuts 6ct

Meal Deal Care Pack



- 7027 5 Chili Ramen 3oz
- 7029 5 Beef Ramen
- 7030 5 Ramen Noodles Chicken 3oz
- 7080 5 Spicy Vegetable Ramen
- 7052 1 Chili w Beans Pouch
- 7072 3 Mild Dill Pickle
- 7095 1 Spicy Refried Beans 8oz
- 7124 1 Taco Filling w/Chicken 11.25oz
- 7128 1 Brushy Creek Lasagna 11.25oz
- 7162 1 Tortillas 6ct
- 7309 1 Saltine Cracker 4ct

Email at support@jailatm.com or by phone at 1-877-810-0914

Meat & Soup Care Pack



- 7027 2 Chili Ramen
- 7029 2 Beef Ramen
- 7030 2 Chicken Ramen
- 7043 2 Tuna in Water 6oz
- 7080 2 Spicy Vegetable Ramen
- 7082 2 Trails Best Beef Sticks

Email at support@jailatm.com or by phone at 1-877-810-0914



Personal Hygiene Care Pack



2006	Freshscent Shampoo 4oz
2007	Colgate Toothpaste 2.5oz
2021	Lady Speed Stick
2033	Cocoa Butter Lotion 4oz
2055	Toothbrush Short Handled
2062	Freshscent Deodorant Soap 3oz
4018	Soap Box
4172	Comb 5"

Email at support@jailatm.com or by phone at 1-877-810-0914

Salty Care Pack



- 7013 2 Moon Lodge Hot Peanuts
- 7083 2 Snyder's Hot Buffalo Pretzel bites
- 7062 2 Frito Lay Nacho Doritos
- 7075 2 Lay's Sour Cream and Onion
- 7022 2 Frito Lay Cheetos
- 7024 2 Frito Lay Flamin Hot Cheetos
- 7064 2 Frito Lay Chili Cheese Fritos
- 7068 2 Andy Capp Hot Fries

Email at support@jailatm.com or by phone at 1-877-810-0914



Soup Lover's Care Pack



- 7027 5 Chili Ramen 3oz
- 7028 5 Picante Beef Ramen
- 7029 5 Beef Ramen
- 7030 5 Ramen Noodles Chicken 3oz
- 7031 5 Cajun Shrimp Ramen
- 7032 Squeeze Grape Jelly
- 7155 Old Fashioned Peanut Butter Squeeze
- 7309 1 Saltine Cracker 4ct

Email at support@jailatm.com or by phone at 1-877-810-0914

Sweet Care Pack



- 5003 2 M&M Plain
- 5004 2 Skittles
- 5008 2 Snickers
- 5020 2 3 Musketeers
- 5022 2 Reese's Peanut Butter Cups
- 5028 1 Jolly Rancher
- 5005 1 Atomic Fireball
- 5007 1 Now and Later
- 7006 1 Duplex Cookie
- 7008 1 Peanut Butter Crème Cookie

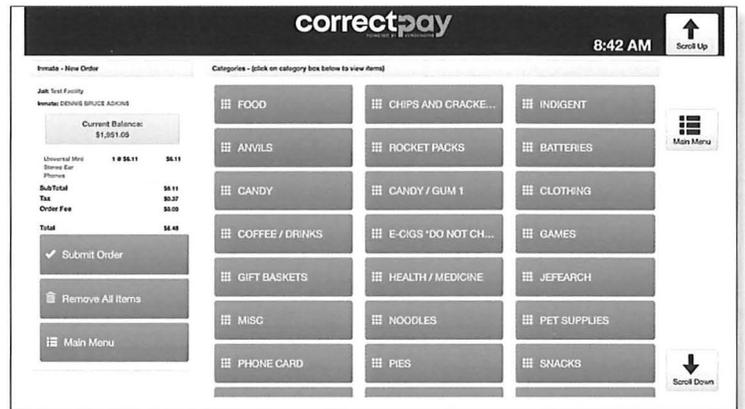
Email at support@jailatm.com or by phone at 1-877-810-0914



Contraband Prevention

We take the security of your facility very seriously. It is a priority of the full Summit team to ensure we prevent any instances of contraband from entering or exiting your facility. This means:

- **Responsibility** - Summit will assume full responsibility for our commissary personnel.
- **Vetting** - Summit employees will be subject to the facility's approval prior to starting work.
- **Identification** - All Summit employees are provided a required uniform for easy identification and a locker to store all personal effects for security purposes. All staff are required to wear ID badges if requested by the facility. All lost ID cards/badges will be reported immediately to the facility security team on duty.
- **Control** - All commissary orders are checked by at least two (2) Summit employees before being sealed for shipment.

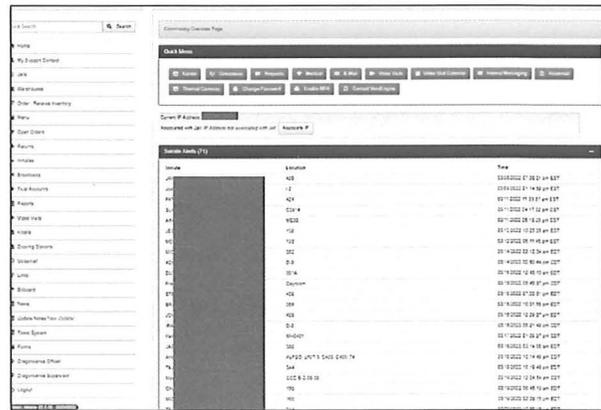


Detainee Account Management

Detainee Account Management

The Summit Inmate Trust Fund Solution is a complete detainee banking and accounting software that maintains and facilitates full record-keeping of detainee accounts, check writing and trust management, bank reconciliation, Debit Release cards, audit-reporting and much more and NO COST to your facility.

Our software is currently in over 300 correctional facilities and is built based on customer feedback and individual requirements of each facility. At Summit, we are committed to customizing our software and hardware solution to meet your specific operational and security needs.

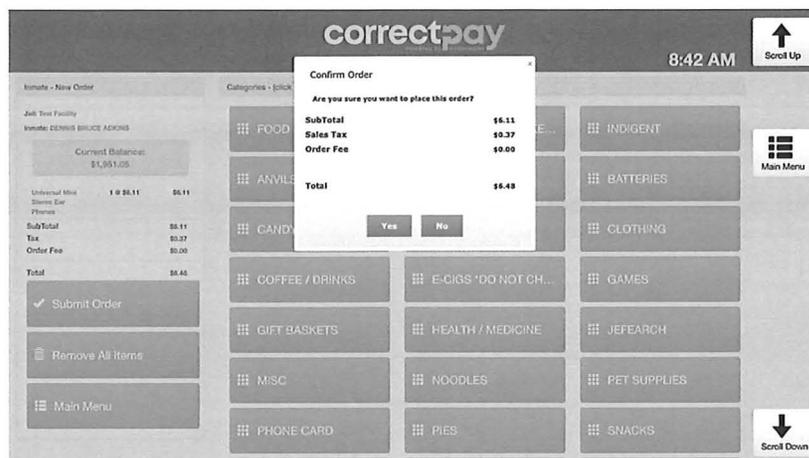


The screenshot displays the Summit Inmate Trust Fund Solution software interface. It features a navigation menu on the left with options like Home, My Inmate Account, and various administrative functions. The main area shows a 'Dashboard' with a table of detainee accounts. The table has columns for Inmate ID, Balance, and Date. The data is as follows:

Inmate	Balance	Date
400	100.00	10/10/2012 07:00:00 AM EST
401	100.00	10/10/2012 07:00:00 AM EST
402	100.00	10/10/2012 07:00:00 AM EST
403	100.00	10/10/2012 07:00:00 AM EST
404	100.00	10/10/2012 07:00:00 AM EST
405	100.00	10/10/2012 07:00:00 AM EST
406	100.00	10/10/2012 07:00:00 AM EST
407	100.00	10/10/2012 07:00:00 AM EST
408	100.00	10/10/2012 07:00:00 AM EST
409	100.00	10/10/2012 07:00:00 AM EST
410	100.00	10/10/2012 07:00:00 AM EST
411	100.00	10/10/2012 07:00:00 AM EST
412	100.00	10/10/2012 07:00:00 AM EST
413	100.00	10/10/2012 07:00:00 AM EST
414	100.00	10/10/2012 07:00:00 AM EST
415	100.00	10/10/2012 07:00:00 AM EST
416	100.00	10/10/2012 07:00:00 AM EST
417	100.00	10/10/2012 07:00:00 AM EST
418	100.00	10/10/2012 07:00:00 AM EST
419	100.00	10/10/2012 07:00:00 AM EST
420	100.00	10/10/2012 07:00:00 AM EST

What you will love about The Summit Inmate Trust Fund Solution

- Fully GAAP-complaint.
- Customizable to meet your required specifications.
- Interfaces with your current Jail Management Software (JMS) eliminating the need for double entry of detainee information by your facility staff.
- Full inmate phone integration to allow for purchasing of commissary and phone debit time.
- The system maintains a permanent record of all detainee activity, including commissary and balance information.
- The system restricts access to only authorized personnel.
- Allows an unlimited number of user accounts.
- Dual-redundancy backup systems through Amazon Web Services.
- All applications are SSL Certified, PCI compliant and have every level of data encryption available.
- 100% cloud-based, so there is no need for a server in your facility.
- Each user can perform the various software functions independently of other users with no risk of database corruption.



What can you do with our software solution?

Create custom security groups: User accounts can be created by administrative users and can be assigned to security groups based on the tasks the users need to perform.

Create custom collection accounts (funds to which detainees may be billed): Some typical examples are commissary, medical, property damage, etc. The collection percentages can be set for each collection account, as well as prioritizing which fund takes precedence in the collection process.

Bill detainees: Authorized users with appropriate credentials may bill detainees for charges. If an detainee does not have enough funds to satisfy the charge, the detainee is put into debt to the collection account. If additional funds are deposited into their account, the appropriate collection rules will be applied.

Web deposits: Are processed in realtime so as soon as the transaction is authorized by the bank, it will process to the detainees account, eliminating the need for operator intervention.

Bulk Transactions: You can create bulk transactions to include money receipts, charges, and releases to help save time managing the detainees account.

Scheduled payments: The system can be set up to automatically apply a charge, specified after a certain time frame or criteria.

Multiple bank account flexibility: Each bank account will be setup as its own site to ensure proper tracking and accounting functions remain tied to the correct account, i.e. Juvenial and Adult Bank Accounts.

Search and find detainees easily: Detainee accounts can be accessed by either Last Name, Permanent ID, and/or Booking ID. The smart search feature filters as you are typing.

Account holds: If enabled, holds can be placed on funds for a predetermined time or until release. This can be useful for checks and money orders when there is a reason to believe they could possibly be fraudulent.



Implementation Plan and Schedule

We will be extremely proud to serve your community and will be ready to hit the ground running. We understand that to make an efficient conversion from one detainee banking and commissary service to a new one, a detailed plan must be drawn up and followed. Communication between both parties is a must. The Summit commissary team will focus on these important details to ensure a successful transition to the new system.

We have successfully installed over 150 new commissary accounts and have a proven track record of making commissary account transitions a seamless process. Our teams have extensive knowledge working with JMS and detainee phone providers and integrating them with the Summit Trust Fund Solution, which will provide more operational efficiencies for your staff.

Once contract negotiations are finalized, our Commissary Technology Manager, and his team will schedule a meeting with your designated facility representative or team at your facility to discuss the transition process. During this meeting, you will be introduced to your installation team and be given their contact information so you can reach out to them directly with any questions you may have during the transition process.

We will confirm who are designated contacts at your facility for each respective area, discuss our network, server and interface requirements, installation of new equipment, required documentation, training schedules, and address any questions you may have.

Implementation and Training Details

While onsite at your facility, our team of installation technicians will focus on equipment installation and, even more important, on adapting our system to fit your needs. We have extensive experience customizing our commissary programs so our clients don't have to change their operations just to accommodate us.

- Typically, on the first day of the installation, the Summit transition team will work with your accounting staff to convert and import all detainee data into the Summit Trust Fund Solution. It is vital for a seamless conversion that all detainee data, detainee information, and bank balances are accurate. Summit will not go live with the new software until all balances are current and fully reconciled. Summit will not leave the facility until the staff is fully trained and prepared to operate the new commissary software system.

- Depending on the number of staff members handling detainee money, we will determine if pre-installation training is needed. Individual training for small groups can take place at staff workstations during normal business hours. The Summit transition team will also work during all shift changes so that all designated employees will receive the necessary training for their responsibilities.
- Detainee training will be done by posting information on the pod kiosks and/or hand held devices. The pod kiosk system that will be installed requires very little training. The system is picture-driven, so once they log into

the kiosk with their ID number and PIN, they only need to press the picture for the action they would like to take.

- After the installation, we recommend having a few weekly post-installation follow-up conference calls, which allows us the opportunity to discuss any concerns or questions that may come up during this transition period. Once you receive your first bank statement, our customer service team will assist in the reconciliation process. We guarantee your account statement will balance to the penny.

Implementation Plan

Week One

Post-Award of Bid: Complete Facility Walk-Through

This will allow us to determine where kiosks should be installed, installation notes to be completed for installation crew, network information and infrastructure outline. Kiosk manufacturing begins and network is ordered. Software integration phase begins and contact the JMS provider to set up the required integration interfaces.

Week Two

Post-Award of Bid: Account Executive Assigned to Facility

This will allow the facility to have a dedicated account manager assist in the configuration, training, and implementation processes before, during and after go-live. The account executive will reach out to the facility contact to schedule a preliminary set-up call to discuss expectations for modules to be used, complete a pre-training of the admin/detainee/deposit dashboards and answer any questions regarding the go-live process.

Weeks Three-Four

Post Award of Bid: Network Installation Begins

Network infrastructure to be completed with required configured routers/modems and access points as set forth in the initial walk-through outline.

Weeks Five-Six

Post-Award of Bid: Kiosk Installation Begins

Kiosks to be installed, configured, and left in a disabled state until the final go-live and training phase begins.

Week Seven

Post-Award of Bid: Training and Go-Live



Proposed Work Schedule

A sample implementation plan is detailed below. This would be the lists of tasks, responsibilities, and deliverables we would follow for your installation and the timeline that we would plan around, this process is done using an online.

The Summit installation and Support team will utilize our Smart Sheet tracking to ensure we stay on track and move towards a smooth and seamless transition for your facility.

Staffing and Training Employment Process

Summit considers safety and security of utmost importance. Before assuming operational control of the commissary operations, all Summit employees must undergo a criminal background check and, if required by the facility, a drug screening. Summit will also work closely with the facility to ensure that all Summit employees are complying with the established security policies of the facility. At any time the facility deems appropriate, Summit will make available all facilities for inspection.

Employee Training

Summit will utilize its safety training program to ensure each employee fully comprehends and practices all workplace safety protocols and procedures. Initial safety training through Summit requires regularly scheduled follow-up throughout the year. If requested, Summit is willing to provide additional information about the Summit training program.

Proposed Training Schedule

- If deemed necessary, an online demonstration of the Summit Trust Fund Solution software can be conducted prior to the installation
- Summit will coordinate a training plan, prior to installation, with all key personnel
- Summit's preference for training is to first work with all staff who perform the Intake and Release of Detainees, so we can ensure your facility is operational as soon as possible after the data conversion. Once they are trained, We will train with the Admin staff on their required duties and then any other parties that need training on the banking software.
- Summit will provide hands on training for each shift, during the conversion, on all required processes
- Training is unlimited while on-site and ongoing via Webinars and/or Phone conversations after going live
 - » Follow-up on-site training can be coordinated if deemed necessary





Scope of Work —
C. Food
Service
Requirements

1. Food & Supplies

a) Purchase and safely manage all consumable supplies and food products that are required for food service operation. These supplies and food products shall remain the property of the successful proposer. The successful proposer shall provide kitchen cleaning supplies for the kitchen area.

Production Planning

By tracking purchases, production, and prior waste, the CBORD system is designed to provide your kitchen team with the tools they need for the most accurate meal planning possible.

Production sheets establish a uniform procedure for daily production, including purchasing, inventories, recipe numbers, volume, and number of portions to be produced.

- Our team provides a complete Menu Production Record every day for every meal.
- The Food Service Director will create production sheet based on approved menu and calculate production amounts needed based on participation.
- All columns on the Daily Menu Production Record form must be filled out completely and kept on file in the Food Service Director's office, each past menu filed appropriately by day in each cycle.
- It is the responsibility of the Food Service Director to comply with this policy.



Portion Control And Tray Standards

Summit team members are equipped with the training and tools needed for tray assembly and to run meal periods smoothly and efficiently. Our duty is to ensure exact serving portions at each meal based on contract and nutritional menu specifications, because we understand that this directly impacts the safety of your officers in the facility during service. From portion to tray presentation, we make sure **the first tray served is the same as the last.**

Standard Training & Tools:

- Use of CBORD and additional training for the Food Service Director on how to properly order the correct amount of food for each meal, including extra trays for intake, court, drastic fluctuations in counts and emergency situations.
- Training for cooks on how to follow recipes and production sheets to ensure the correct amount of food is being produced.
- Utilization of proper color-coded utensils that follow the approved facility's regular menu and restricted diet menu, guaranteeing the right portion control.



- Portion Charts are posted in the production area of the kitchen and staff area to help guide our team to determine how many pans to prepare in order to feed the detainee population without running out of food.
- Constant, direct supervision on the serving line during meal periods to confirm tray consistency, menu compliance and tray presentation.
- Tray counts before carts are pushed out of the kitchen to make sure meals are accounted for and trays are clean and orderly.

STANDARD SCOOP MEASUREMENTS

The number on the scoop equals the number of servings per quart. Weight varies greatly with different kinds of food, depending on their density.

COLOR	SIZE	LEVEL MEASURE	FLUID OUNCE
WHITE	6	¾ CUP	5 FL OZ
GRAY	8	½ CUP	4 FL OZ
IVORY	10	¾ CUP	3-3½ FL OZ
GREEN	12	½ CUP	2½-3 FL OZ
DARK BLUE	16	¼ CUP	2-2½ FL OZ
YELLOW	20	3½ TBSP	1½ FL OZ
RED	24	2¾ TBSP	1½ FL OZ
BLACK	30	2 TBSP	1 FL OZ
PURPLE	40	1½ TBSP	0.8 FL OZ

THE BEST PRACTICE IS TO WEIGH A SCOOPFUL OF AN ITEM BEFORE PROCEEDING WITH PORTIONING.



Quality Ingredients

A quality meal starts with great ingredients. We work with suppliers to ensure we get exactly the right products to create the planned menu. We will be pleased to provide a copy of our Food Procurement Standards for your review upon request.



Purchasing

Summit's purchasing process is two-fold: Your Food Service Director will be responsible for placing food orders to ensure two weeks of inventory are on-hand to prepare your menus, as well as any emergency supplies. Orders are placed through approved suppliers, and order guides are set up by our national purchasing team.

The Summit purchasing department brings significant buying power to ensure competitive costs, innovative, high quality products and outstanding supplier service so that your program runs smoothly and efficiently. This includes:

- Facilitating product research, vendor evaluation, price control, problem-solving, procurement, and distribution.
- Consolidating some suppliers to ensure maximum buying power, product development, and service enhancement ideas.
- Sharing resources from suppliers and manufacturers such as training programs, training facilities, and new technologies.

STEAM TABLE PAN PORTION CHART



	Holds		Number of Servings				
	Gallons	Quarts	8oz	6oz	4oz	2oz	1oz
			1 cup	¾ cup	½ cup	¼ cup	
Full 6"	4-1/2	18	72	96	144	288	----
Full 4"	3	12	48	64	96	192	----
Full 2"	2	8	32	42-2/3	64	128	----
Half 6"	2-1/4	9	36	48	72	144	288
Half 4"	1-1/5	6	24	32	48	96	192
Half 2"	1	4	16	21-1/3	32	64	128
Third 6"	1-1/5	6	24	32	48	96	192
Third 4"	1	4	16	21-1/3	32	64	128



Supplier Diversity

We are committed to establishing a diverse supplier base and support the use of local and diverse suppliers in the communities we serve when possible. We recognize national and state certification for diverse suppliers and work with them to understand both our requirements and your needs as a client.

Some of the businesses Summit supports and actively identifies include:



WOMEN OWNED

Sample Tray Policy

For food safety reasons, it is our policy to keep one sample tray from each meal period on hand for seventy-two hours. If at any time two or more people fall ill, the sample tray is available for testing to rule out the presence of suspected foodborne illness causing bacteria (i.e. salmonella, norovirus, E. coli, etc.) Each tray will be labeled with the date, time, and meal period and stored in the freezer. The tray is also a transparent solution to cross check what was served compared to the approved cycle menu.

Inventory And Storage

Excess inventories can lead to product spoilage and theft, so we purchase and keep on hand only what we need for normal operation as mandated by any current condition.

- All food products are stored in the proper storage area immediately after being received.
- All products are dated in compliance with ACA standards.
- Our food production system incorporates written cycle menus, recipes, preparation and pull sheets, and production sheets with historical data are implemented.
- All items are kept in secure areas under lock and key with facility policies followed.
- Thawing of frozen food products is done under refrigerated conditions or other approved food safety procedures.

Commodities

Federal regulations permit use of Surplus Commodities from the US Department of Agriculture in correctional foodservice programs that your facility may qualify to receive. Although

there is no guarantee what, if any, commodities will be available to the facility during the life of this agreement, we are experienced in incorporating these ingredients into quality menus.

As your foodservice partner, we will make the fullest use of USDA commodities from the USDA, choosing those that are priced at fair market value, are wholesome and appropriate to include on your menus. Because quality is important, may need to refuse acceptance of any commodities that are contaminated, spoiled, or are in excessive amounts to what can be used in a timely manner. Summit will assume all direct and indirect costs associated with procuring commodities and complying with the rules and regulations of the USDA.

Rest assured that within the utilization and control of USDA commodities, Summit will adhere to the following:

- All facilities managed by Summit will properly handle, store, and prepare all commodities, according to the proper food handling and storage rules and regulations.



- The Food Service Director will take a weekly inventory of all USDA commodities. This report must include the amount on-hand quantity used, quantity lost due to spoilage, theft, or shrinkage (if any), and the amount at the end of the inventory week for each USDA commodity.
- Any commodities received by the facility will be used solely for the benefit of the facility.
- Summit will not enter into subcontracts for further processing of commodities on behalf of the facility.



b) Be responsible for routine cleaning and housekeeping of food service preparation, service, and storage area and will, on a continuing basis, maintain standards of sanitation required by state and local regulations. The Yamhill County staff will be responsible for removal of trash and garbage.



Safety Champions

Safety Champions are District Managers who serve as a resource for their regions, driving the safety mission by creating and maintaining a culture of safety awareness and practices to achieve an injury-free work environment.

They will support your onsite team to help:

- Identify and resolve at-risk behaviors or conditions
- Provide direction to safety resources
- Encourage and teach others to follow safety protocol

Occupational Safety & Health Act (OSHA) Policy

It is Summit's policy to provide a safe workplace for its employees through OSHA guidelines. Additionally, the Company provides safety training and requires its employees to follow all safety rules and to employ safe habits. It is the responsibility of our staff to observe the safety rules and regulations which apply to your facility. Any willful violation of safety rules and regulations by Summit employees shall be considered cause for disciplinary action.

It is important our employees practice safe work habits constantly and consistently in all areas of the workplace. The following Summit employee guidelines are just an example of our OSHA compliant safety training:

- **General Safety:** Unsafe conditions or unsafe acts should be reported to the direct supervisor immediately.
- **Injuries:** Work related injuries must be reported to a manager at once.
- **Fire Protection:** Every employee has the responsibility for reporting fires and the responsibility to fight small fires in their work area. Therefore, employees must know where the fire extinguishers are located and how to use them.

The safety of everyone we employ and serve is our highest priority.



c) Inspections of kitchen facilities by County and State health agencies must achieve satisfactory ratings.

Food Safety & Sanitation Program

Summit's Food Safety Program identifies points where contamination or development of harmful micro-organisms may occur and implements controls based on the hazards. Our policies and procedures are based on the FDA Food Code and compliant with local health department regulations, providing measures to prevent foodborne illness.

These include:

- Cleaning and Sanitizing surfaces, equipment, and service ware
- Food Handling safety standards at every stage in the process: purchasing, receiving, storage, preparing, cooking, holding, cooling, reheating, and serving.
- Personal hygiene and reporting of illnesses by employees
- Cleaning schedules and checklists that are easy to understand and create an audit train for accountability.
- Providing your team with all sanitation documentation
- Corrective action when necessary

In addition to requirements of your facility, our teams understand and are compliant with the following regulations and publications:

- State Regulations for Retail Food Establishments
- State Standards for Licensing Hospitals and Institutional General Infirmaries
- State Standards for Local Detention Facilities and Local Juvenile Detention Facilities
- Operations Manual ICE Performance-Based National Detention Standards

- ACA Standards for Adult Local Detention Facilities
- NCCCHC Jail Health Standards and Juvenile Health Standards

Health Inspections

Your Summit Food Service Director will be the point of contact for the Health Department when inspections occur and is responsible for immediate action should any issues arise.

All Health Department Inspections are then reviewed by the national Safety Coordinator to monitor and track performance as well as celebrate perfect scores.

Certification and Training

All foodservice staff are required to complete training in food safety and sanitation upon hire and ongoing training to ensure that team members have the knowledge to maintain a safe and sanitary foodservice.

- All Summit Food Service Directors and site managers are required to be trained and certified in safe food handling through the National Restaurant Association Educational Foundation's ServSafe program within the first 30 days of hire. Recertification is required at least every five years.
- All staff are to be trained as part of each new team member orientation using the Safe Food Handling and Sanitation Guidelines pamphlet AND within the first six months of hire using the ServSafe Food Handler Guidebook
- Ongoing training will occur as a part of the monthly SAFE training



2. Licenses, Fees, Taxes

Secure and pay all federal, state, and local licenses, permits, and fees required for the operation of the food services provide hereunder. During the period of the agreement, if it is deemed by taxing authorities that all, or a portion of the services provided hereunder are to be subject to a sales or similar tax which has not been collected by the successful proposer, Yamhill County agrees to pay such tax.



OREGON SECRETARY OF STATE
Corporation Division

Business Xpress **business name search** oregon business guide
 license directory business registry/renewal forms/fees notary public
 uniform commercial code uniform commercial code search documents & data services

Business Name Search

[New Search](#) [Printer Friendly](#) **Business Entity Data** 08-06-2021 06:23

Registry Nbr	Entity Type	Entity Status	Jurisdiction	Registry Date	Next Renewal Date	Renewal Due?
1275050-97	FLLC	ACT	NEW MEXICO	12-15-2016	12-15-2021	
Entity Name		SUMMIT FOOD SERVICE, LLC				
Foreign Name						

[New Search](#) [Printer Friendly](#) **Associated Names**

Type	PPB PRINCIPAL PLACE OF BUSINESS					
Addr 1	500 E 52ND ST N					
Addr 2						
CSZ	SIOUX FALLS	SD	57104	Country	UNITED STATES OF AMERICA	

Please click [here](#) for general information about registered agents and service of process.

Type	AGT REGISTERED AGENT	Start Date	05-18-2018	Resign Date	
Of Record	051834-96	CORPORATE CREATIONS NETWORK INC.			
Addr 1	5708 SE 136TH AVE STE 2				
Addr 2					
CSZ	PORTLAND	OR	97236	Country	UNITED STATES OF AMERICA

Type	MAL MAILING ADDRESS					
Addr 1	500 E 52ND ST N					
Addr 2						
CSZ	SIOUX FALLS	SD	57104	Country	UNITED STATES OF AMERICA	

Type				Resign Date



Request for Taxpayer Identification Number and Certification

Give Form to the
requester. Do not
send to the IRS.

▶ Go to www.irs.gov/FormW9 for instructions and the latest information.

See Specific Instructions on page 3.

1 Name (as shown on your income tax return). Name is required on this line; do not leave this line blank. Elior, Inc.	
2 Business name/disregarded entity name, if different from above Summit Food Service, LLC	
3 Check appropriate box for federal tax classification of the person whose name is entered on line 1. Check only one of the following seven boxes. <input type="checkbox"/> Individual/sole proprietor or single-member LLC <input checked="" type="checkbox"/> C Corporation <input type="checkbox"/> S Corporation <input type="checkbox"/> Partnership <input type="checkbox"/> Trust/estate <input type="checkbox"/> Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=Partnership) ▶ _____ <small>Note: Check the appropriate box in the line above for the tax classification of the single-member owner. Do not check LLC if the LLC is classified as a single-member LLC that is disregarded from the owner unless the owner of the LLC is another LLC that is not disregarded from the owner for U.S. federal tax purposes. Otherwise, a single-member LLC that is disregarded from the owner should check the appropriate box for the tax classification of its owner.</small> <input type="checkbox"/> Other (see instructions) ▶ _____	
4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3): Exempt payee code (if any) <u>5</u> Exemption from FATCA reporting code (if any) _____ <small>(Applies to accounts maintained outside the U.S.)</small>	
5 Address (number, street, and apt. or suite no.) See instructions. 300 S. Tryon Street, Suite 400	Requester's name and address (optional)
6 City, state, and ZIP code Charlotte, NC 28202	
7 List account number(s) here (optional)	

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN*, later.

Social security number								

or

Employer identification number									
2	6	-	2	2	2	3	4	8	0

Note: If the account is in more than one name, see the instructions for line 1. Also see *What Name and Number To Give the Requester* for guidelines on whose number to enter.

Part II Certification

Under penalties of perjury, I certify that:

1. The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and
2. I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and
3. I am a U.S. citizen or other U.S. person (defined below); and
4. The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct.

Certification Instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions for Part II, later.

Sign Here	Signature of U.S. person ▶ <i>Sean Welsh</i>	Date ▶ <i>1/7/22</i>
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General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9.

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) which may be your social security number (SSN), individual taxpayer identification number (ITIN), adoption taxpayer identification number (ATIN), or employer identification number (EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information returns include, but are not limited to, the following.

- Form 1099-INT (interest earned or paid)

- Form 1099-DIV (dividends, including those from stocks or mutual funds)
- Form 1099-MISC (various types of income, prizes, awards, or gross proceeds)
- Form 1099-B (stock or mutual fund sales and certain other transactions by brokers)
- Form 1099-S (proceeds from real estate transactions)
- Form 1099-K (merchant card and third party network transactions)
- Form 1098 (home mortgage interest), 1098-E (student loan interest), 1098-T (tuition)
- Form 1099-C (canceled debt)
- Form 1099-A (acquisition or abandonment of secured property)

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN.

If you do not return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See What is backup withholding, later.





3. Billing Process/Record Keeping

a) The successful proposer shall submit to the Yamhill County Sheriff’s Office on the first day of each week, covering the preceding week, an invoice for meals ordered or served, whichever is greater. The weekly invoice must include a breakdown of the cost of meals prepared for staff and juveniles in juvenile detention and the cost of meals served to staff and adults in custody at YCCF.

Vendor Invoices

All invoices must have the signature of a Summit team member, indicating that product has been accepted and any credit adjustments have been made. Invoices are then uploaded to our web-based accounting platform, Global Search. Once the invoices are uploaded to Global Search, each one is then broken down by accounting code. Tax is added to each accounting code that it applies to. Categories that are typically taxed would include chemicals and supplies. Once the invoice is broken up by accounting code, the total for each account number (including tax, when applicable) should equal the total that is listed on the invoice. All invoices must be coded using the correct general ledger, which is provided by the Purchasing Department for each location.

Method of Recording, Checking and Reporting Sales

Meal counts are distributed to the Food Service Director (FSD) or their designee as determined by facility protocol.

Meals are prepared based on this initial meal count. During meal service, food trays are counted to determine the number of actual meals served. Both the initial meal count and the meal service tray count are recorded into the Sales Order Processing (SOP) spreadsheet. Additional items, such as medical sack and nutritional supplements are also recorded on the SOP spreadsheet.

The SOP spreadsheet is the basis for the accounting of sales at each facility. The SOP is completed daily and compiled for the week. This spreadsheet details the date, and daily meal counts, with a detailed breakdown of breakfast, lunch, dinner, staff meals, guest meals, sack lunches, and supplements, as well as detainee labor hours, Summit employee hours, meal cards sold, cash meals sold, and petty cash deposits. The SOP is designed specifically for the needs of each facility. Additional items other than those listed above can be added to meet facility needs or requirements. SOPs are uploaded weekly.



Food service items that need to be billed and that are not part of the regular meal counts will be billed separately. The Food Service Director will create a receipt for the facility staff requesting the additional items, and the receipt will be signed by the person making the request. The signed receipt is then uploaded with the weekly SOP. Detailed invoices for each facility will be sent electronically to the designated client department.

WEBSTATZ – Management Tool

Accurate revenue reporting is critical to you and to Summit. WEBSTATZ is a comprehensive management reporting program that links to our centralized accounting system. It is intuitive for data entry and provides thorough, interactive

reporting. WEBSTATZ reports are easy to read and allow managers to compare actual numbers to budget and help make operations easier and more efficient to manage. Access is provided to district managers and assigned company personnel.

WEBSTATZ is used to:

- record weekly invoices and supports accounts payable
- record sales from all sources, including meals, staff dining, or catering
- report inventory values
- create food and supply usage reports generate statistical analysis reports on a weekly basis that display trends and identify issues before they become larger problems.



Invoice	STDINV139046
Date	12/26/2022
Page	1

Bill To:

Sample Client
Address
City, State 12345

Remit To:

Summit Food Service, LLC
500 E. 52nd Street North
Sioux Falls, SD 57104

Purchase Order No.	Customer ID	Payment Terms			
		Due Upon Receipt			
Date	Quantity	Item Number	Description	Unit Price	Ext. Price
12/20/2022	1,303	BREAKFAST	Breakfast	\$	\$
12/20/2022	1,303	DINNER	Dinner	\$	\$
12/20/2022	104	ID SACKS	ID Sacks	\$	\$
12/20/2022	1,303	LUNCH	Lunch	\$	\$
12/20/2022	31	NUTR SACK LUNCHES	Nutritional Sack Lunches	\$	\$
12/20/2022	711	UNIT C	Unit C Meals	\$	\$
Total for 12/20/2022					\$
12/21/2022	1,298	BREAKFAST	Breakfast	\$	\$
12/21/2022	1,298	DINNER	Dinner	\$	\$
12/21/2022	112	ID SACKS	ID Sacks	\$	\$
12/21/2022	1,298	LUNCH	Lunch	\$	\$
12/21/2022	30	NUTR SACK LUNCHES	Nutritional Sack Lunches	\$	\$
12/21/2022	684	UNIT C	Unit C Meals	\$	\$
Total for 12/21/2022					\$
12/22/2022	1,266	BREAKFAST	Breakfast	\$	\$
12/22/2022	1,266	DINNER	Dinner	\$	\$
12/22/2022	104	ID SACKS	ID Sacks	\$	\$
12/22/2022	1,266	LUNCH	Lunch	\$	\$
12/22/2022	30	NUTR SACK LUNCHES	Nutritional Sack Lunches	\$	\$
12/22/2022	696	UNIT C	Unit C Meals	\$	\$
Total for 12/22/2022					\$
12/23/2022	1,266	BREAKFAST	Breakfast	\$	\$
12/23/2022	1,266	DINNER	Dinner	\$	\$
12/23/2022	108	ID SACKS	ID Sacks	\$	\$
12/23/2022	1,266	LUNCH	Lunch	\$	\$
12/23/2022	31	NUTR SACK LUNCHES	Nutritional Sack Lunches	\$	\$



b) The price per meal charged to the County shall be described in the proposal and shall be guaranteed for meals for (1) one year.

Please see our section on Pricing for details.

c) Access and Records - The successful proposer shall keep full and accurate records of sales and meal count records in connection with the food services. A copy of said record shall be supplied to the Sheriff or designee on a monthly basis on the first working day of the subsequent month. In addition, all such records shall be available for auditing by the County at any time during regular working hours.

Accounting Forms and Reports

We commit to communicating program financial status to you consistently. Summit accounting forms are detailed below. Most forms are sent electronically to appropriate Summit staff for processing.

- Payroll Worksheets summarize hours and labor costs per pay period; calculates the wage information for paycheck issuance for each team member.
- Deposit Record (Daily/Weekly/Monthly) is prepared for each location that accepts cash and is used for tracking and controlling cash sales, averages, and shortages. This report is on an excel spreadsheet and can be generated to calculate daily, weekly, and monthly totals.
- Participation Record calculates the average daily participation (ADP) percent per location; tracks free, reduced, and paid meal counts and a la carte meal equivalents.
- Inventory Form lists product description, brand, pack size, and inventory unit of food and supplies. It calculates the quantity on hand and value of food and supplies. A physical inventory is done at least monthly (preferably weekly) to determine usage.

- Commodity Value Inventory Form lists commodity code, description, price per unit weight, net weight, case pack size, portion, serving per case, component, entitlement value per pound, and case. The form calculates inventory value and product usage.
- Client Invoice is a detailed invoice identifying meals and commodity usage; sent out within 20 days after the end of each operating month.
- Weekly Purchasing Invoice Record serves as an in-house record of all purchases made for an accounting period and a source document for food and supply costs.

Aging Report is a listing of unpaid invoices, categorized by date, to recognize the total money owed to the operation. Amounts that are beyond the established credit policy time limits receive priority collection measures.

Annual Reports include:

- Financial Recap
- Budget Report – proposed budget for the upcoming year
- Detailed Management Operations Report for the current year



Addressed in detail are the specific instructions for calculating and reporting revenues from all sales categories in a controlled manner.

Accounting Controls

Summit's centralized accounting services include budgeting, accounts payable, and general accounting.

The centralized accounting department processes all financial data submitted to it through weekly control reports by the resident management team. Summit accounting is done on a weekly filing basis, which means that the financial situation of the foodservice program can be consistently observed.

Our Procedures Manual contains a comprehensive, up-to-date set of instructions for operations personnel to follow while properly recording and reporting unit activity on a per event, weekly, or annual basis as required.

Accounting Periods

Accounting periods are defined monthly, with business ending on the last day of every month. All billing information for the preceding month is delivered to the appropriate business official no later than five (5) working days from the end of the month. Summit will adhere to any required accommodations whenever possible.

Order Placement and Delivery

All orders must be submitted prior to the order cut off time. If at any time you are unable to meet the order cut off time, you will be asked to notify

your vendor's customer service representative. All orders must be checked in for accuracy and signed off by a Summit team member. Each box of fresh produce must be opened to ensure freshness.

Dates on fresh dairy item such as milk, must also be checked for a minimum of eight (8) days remaining shelf life, at the time of delivery. By signing off and accepting deliveries, it is understood that what has been delivered is of an acceptable quality. If items are missing from the delivery, it must be noted on the invoice and signed off on by the delivery driver and appropriate Summit team member. If any item is refused, this is also noted on the invoice and either returned with the driver or discarded. A credit memo or drivers note must be attached to the invoice that the credit is for and, in either instance, a signature is required from the delivery driver. In the event a return is requested after a delivery has been made, a "Credit Request Form" must be completed with the vendor. All informational fields must be completed on the form and a copy retained in the kitchen office.

Product Transfers

A product transfer may need to occur when moving inventory from one site to another in the event of need. Product transfers may be done from site to site if sites are able to accommodate such transfers and the transfer sheets are filled out properly. The "Product Transfer Sheet" must be completed by the site transferring the product(s) to a different site. A copy of the "Product Transfer Sheet" is to be kept at the facility receiving the product.



Reimbursement and Expense Reports

Expense reports are to be filled out when an expense occurs and submitted to the Summit Corporate Accounting Department. Any personal reimbursements need to have an expense report completed with receipts attached for the items being reimbursed.

To receive mileage reimbursement, the Summit team member must either track their mileage using the web-based mobile workforce management software Motus, or track mileage manually. Summit team members who do not travel as often will be required to track mileage manually.

Payroll Procedures

Elior North America works to accurately compensate team members. Team members may elect to be paid by direct deposit, paycard, or check depending on business unit. The Company does not make cash payments or cash checks.

Although certain business units may pay on a different basis, most Elior North America team members are paid weekly. The Company will investigate and resolve any complaints related to incorrect wage payments. Additional information about payroll procedures can be found in the Team Member Prep Book and Business Segment Supplements.

Internal Control of Cash Handling

The Food Service Director and other authorized management personnel are responsible for maintaining all daily revenue activity. This activity includes counting, storing, and making bank deposits. Authorized personnel are also responsible for conducting spot cashier audits. Location management must adhere to the following policies and procedures:

- Deposits – Deposits must be made daily unless otherwise approved by the district manager
- Storage of funds – All cash must be kept in a locked safe (no day lock) and operating funds verified daily

Internal Audit System

The internal audit system is based on information received from the Food Service Director with the help of the District Manager. The District Manager ensures that all items needed from the Food Service Director are received in a timely manner to facilitate the auditing of the individual sites.

At the close of each period, a financial statement will be generated, automatically importing the daily and weekly analyses and comparing all operating results to predefined budgets. All variances between budget and actual amounts can then be isolated and reviewed on a timely basis.

We also can easily and securely link onsite computers to our central computer system. This will allow instant access to transactions by senior management as they occur. This direct link will further increase the speed with which monthly statements and annual audits are completed and made available to the management.

Distribution Formulas/Basis For Allocable Account/Unit Expenses

Distribution formulas are allocated based on Generally Accepted Accounting Principles (GAAP). All items which can be readily associated to a specific site, are directly allocated to that specific site. Certain items will be allocated to the site based on a fixed cost per site, a percentage of volume, or a percentage of payroll. A combination of these methods is also possible depending on the circumstance.





4. Return facility in good working order

The successful proposer shall return to the County at the expiration of the contract the food service premises and all equipment furnished by the County in the condition in which received except for ordinary wear and tear and except to the extent that said premises and equipment may have been lost or damaged by fire, flood, or unavoidable occurrence and except to the extent that said equipment may have been stolen by persons other than employees of the successful proposer without negligence on the part of the successful proposer or its employees and providing that all damages and losses are reported to the County for all items covered by this paragraph. The County will pay for needed repairs caused by normal wear and tear. The County will replace equipment, which in the opinion of the County has exceeded its useful life after consultation with the successful proposer.

Properly working equipment is critical to food safety. It is the responsibility of Summit and its employees to safeguard all property of your facility.

Per your specifications, maintenance and repairs of equipment will be the responsibility of the Facility. Any repairs required as a result of negligence of Summit employees (or Summit supervised detainees) will be the responsibility of Summit.

This Means:

We ensure proper training and will not allow untrained employees to use the facility equipment.

We inventory and assess equipment frequently to make sure everything needed to prepare your meals is in good working order.

If there are issues or repairs needed, we will immediately discuss with you as they arise.



5. Additional food service requirements

The successful proposer agrees to provide any additional food services as mutually agreed upon at prices mutually agreed to.

Summit has read, understands and will comply with the above specification, as listed in your RFP.

Your Summit team will maintain a close relationship with your administration and remain flexible with requests to further enhance the service. We look forward to doing this through both regularly scheduled meetings with your administration, and other informal discussions.

Additionally, Summit has included our Catering menus and options in the Appendix.

6. Participation in County required security training

a) Successful proposer staff shall complete 24 hours of Yamhill County Correctional Facility orientation training within the first 30 days of hire. Salary and wages for completion of training shall be borne by the successful proposer.

Summit has read, understands and will comply with the above specification, as listed in your RFP.

In addition to Summit's required training (see on next page) all Food Service team members will comply with your facilities training requirements.

b) Successful proposer staff shall complete 16 hours of on-going Yamhill County Correctional Facility training annually. Salary and wages for completion of training shall be borne by the successful proposer.

Summit has read, understands and will comply with the above specification, as listed in your RFP.

In addition to Summit's required training (see on next page) all Food Service team members will comply with your facilities training requirements.



Training

It starts with Summit's leadership and local management team, which you will notice from their introduction earlier in this proposal, is made up of some of the best and most experienced people in the industry. We are committed to employing the right team members for your facility and then providing them with the training needed to be successful. Our all-inclusive management training program prepares them for working in your facility, allows them the opportunity to understand policies and procedures so they can perform well, and continuously supports their learning process and growth.

We have included a comprehensive overview of our training materials to give you a firm understanding of how we prepare our Summit team members for success.

Staff will be well trained and prepared to best serve your facility.

Hourly Team Member Training

In addition to our standard program, we will ensure that all Summit team members complete any additional trainings that are equally important and specified by your facility.

New Team Members

All team members new to our company receive a warm welcome. We review expectations, policies and procedures, and our core values, the foundation of which are the key areas that are important to you as our partner.

Training	SAFE	Driver's Training	Corrections
Audience	Available for all team members	Available for all team members who drive company or client-owned vehicles	For all team members in Corrections
Mode	Team Huddle	Team Huddle	Team Huddle, Boundaries is eLearning
Frequency	Monthly	Monthly	Quarterly
October	Illness Reporting & Hand washing	Rules of the Road	
November	Safety Cross	Importance of Wearing Seatbelts	Manipulation
December	Slip & Fall Prevention	Driving in Inclement Weather	
January	Ergonomics	Speeding	
February	Reporting Work-Related Injuries	Reporting Accidents	Key Control Managing Keys & Tools
March	Injury & Illness Prevention Program (Understanding Accident Prevention)	Harsh Corning, Starts & Stops	
April	Harassment & Discrimination Training	Preventive Vehicle Maintenance	
May	Business Ethics – Integrity Guide	Food Safety for Drivers	HR Policies: Sick, Vacation, Time Off & Contraband
June	Emergency Response (fire, disaster, pandemic, etc.)	Client and Customer Interaction	
July	Temperature: Cold and Hot Holding/ Cooling Process	Backing Up Safety	
August	HAZ COMM/GHS/PPE	Distracted Driving	Boundaries
September	Food Allergies	Parking Safety	



Among other introductory topics, other training materials may include:

- Employee expectations and handbook
- Corrections Procedure Manual review
- Foodservice safety and sanitation basics
- Emergency Procedures: Fire Safety, Chemical Safety, Equipment Safety, First Aid
- Customer Service
- Diversity in the workplace
- Working in the Correctional Environment
 - » Summit Food Service Staff-Detainee Worker Handbook for Correctional Service
 - » Contraband
 - » Key Control
 - » Tool and Knife Control
 - » Food Control
 - » Selection of Detainee service workers
 - » Security Procedures and Regulations: Maintaining a Safe Environment
 - » Working Professionally with detainee workers

Additional training topics available:

- Awareness: Signs to Watch For
- Fraternalization
- Maintaining a Professional Distance
- Firm, Fair, and Consistent Treatment
- Respect
- Detainee Supervision
- Policies and Regulations
- Harassment and Discrimination
- Confidentially Acknowledgement
- Effective Communication and Appropriate Interaction with Detainees
- Being Proactive and Problem Solving

Ongoing Trainings Diversity

Celebrating diversity in the workplace is a core value for Summit, and our “Discovery Days” training modules help our team members relate to each other and understand cultural differences.

Just In Time Training

Uniquely designed to be easily facilitated by our onsite management team to all foodservice staff on a bi-monthly basis. The topics cover soft skills such as:

- Time Management
- Organizational Skills
- Personal Accountability
- Team Building

Example Training Calendar Monthly Safe Training

Monthly topics designed to keep safety practices top of mind for all employees. These are used as “refreshers” and supplemental training sessions to our standard program. Topics include:

- Preventing slips and falls
- Hand Washing
- Illness reporting
- Food allergies
- and many more!

Read more about these in our SAFETY section of this proposal.





7. Uniforms for successful proposer staff

○ **Successful proposer shall provide professional, neat uniforms that distinguish the successful proposer’s paid staff from the adults in custody and deputies.**

Uniform Program

We partner with our clients in uniform selection and you will have the final approval of color, logo and type. Summit has a wide range of available styles and colors. Every corrections team member will receive uniforms at no cost.

When choosing uniforms, we will take into account the comfort of our staff.

We will supply:

Shirts

Apron

Hats or hair nets

Gloves for food handling

Name tag



8. Daily Processing of Complaints

Food service complaints from adults in custody / juveniles in custody / staff must be processed at least daily as follows:

a) Trained food service personnel shall act upon all complaints.

b) The Food Service Director shall be responsible for resolving adults in custody / juveniles in custody or staff grievances.

To truly create positive experiences for everyone living and working in your facility, we need feedback from everyone. From food quality to customer service, we gauge our success on your satisfaction. Your Summit team will look for any opportunity to listen to you as our partner, and to the people we serve, so we have established several ways to consistently do just that.

Test Tray Assessments

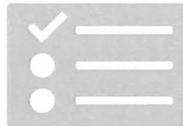
To be proactive, we feel it is important to periodically conduct a Test Tray Assessment to assure quality assurance of food being served. These assessments are performed by a corrections staff member who provides written feedback to the foodservice department regarding the quality of the meal they were serving.

Detainee/Staff Complaint Procedures

Your Summit staff will follow your established policy of addressing detainee complaints and will ensure that all grievances are responded to and resolved or escalated swiftly.

Your grievance process may look something like this:

1 Detainees who have concerns about a meal that was served, special diets, snack bags, etc., will fill out the facility grievance or complaint form and give it to the correctional staff.



3 The Food Service Director will then reply to the detainee in writing in a professional and respectful way and in a timely fashion unless otherwise required. The response will be within 24 hours from the time our team receives the complaint.



2 If the correctional staff deems the concern a legitimate one, the grievance or complaint will be directed to the Food Service Director.



4 If a resolution cannot be achieved through written responses, the Food Service Director will then meet directly with the detainee with a representative from the facility.



Staff Complaints

Staff members are encouraged to submit verbally or in writing to the foodservice staff any comments, suggestions, complaints, or other concerns regarding the foodservice. Whether personal or evolving from detainees, an appropriate resolution will be achieved.



Detainee Satisfaction Survey

We strongly believe that detainee satisfaction is critical to the safety of your facility. Summit is the only nationally recognized correctional food services company that has an established program to survey detainees as consumers. This offers an opportunity for their opinions to be expressed and their voices heard.

Meal Services Comment Card

Date: _____

Breakfast Lunch Supper
(Please circle the meal referenced)

Food Evaluated

	Excellent	Good	Fair	Poor
Taste	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Appearance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Comments:

Client Satisfaction Surveys Quarterly

Although your onsite and regional team will be your immediate points of contact, our national Summit team will check in with you via email once each quarter with a quick, one question survey to make sure we are always being a good partner. If any issues arise, we want to be able to address them immediately and ensure that you trust in our team to deliver our promises.

Annually

Summit partners with the National Business Research Institute (NBRI) to conduct a more detailed online survey sent directly to you annually. This offers an opportunity for you to assess our services and team in a more formal

way. Your feedback on this helps us identify any areas of improvement you may feel is needed and to celebrate those team members who support your program.

How does it work?

You will receive a survey announcement via email letting you know what is coming. You will receive a second email containing the survey. It should take just a few minutes to privately complete the survey. Results are compiled by NBRI and then go directly to our executive management team.

This survey allows you to assess the following categories:

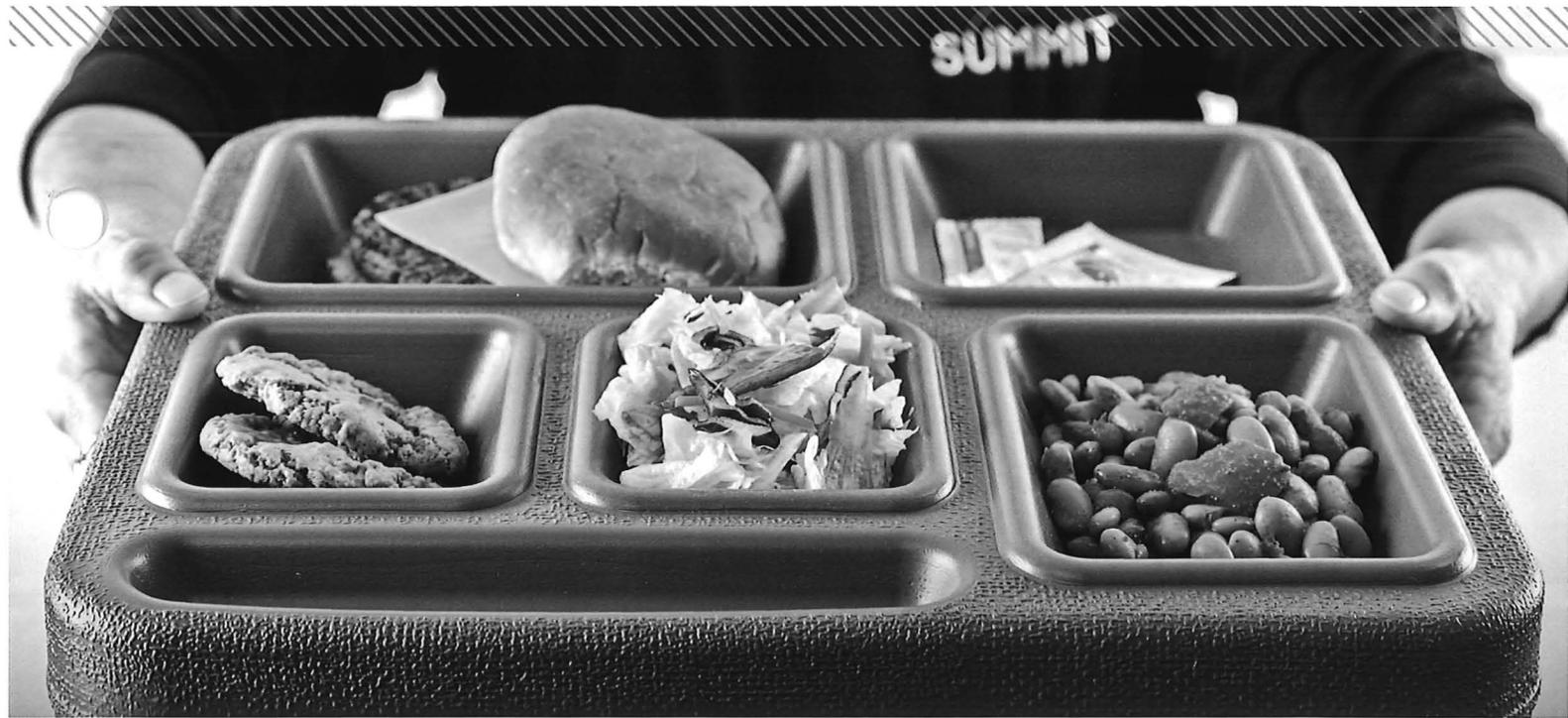
- Food Quality
- Service
- Sanitation
- District Manager
- Food Service Manager or Primary Contact
- Your Priorities
- Sustainability
- Communication/feedback

Any dissatisfied responses are flagged and instantly sent to Summit's President for immediate follow-up and improvement action. We truly value the opportunity to serve you and we use this third-party research company to conduct the survey to ensure your responses are collected with unbiased integrity.

"With Summit, the detainee morale and in turn, that of the staff has been a positive experience. Detainee needs are met, translating to a positive outcome for the Sheriff and county board."

**Sheriff David Mahoney,
Dane County WI**





D. Food Service Menu Specifications

Food is our business, and we share your dedication to serving quality, healthy, and wholesome menu items.

Our approach to menu development and standards starts by developing your menus with only your specific site in mind, based on the needs and expectations we heard during our conversations and review your specifications.

Your menus will include:

- Quality ingredients and menu variety that meet your cost and nutrition requirements.
- Proven recipes approved by ACA, NCHC, ICE, RLUPA, and state and local laws and regulations.
- Special diets supported by a team of professional dietitians.
- Sack meal menus that incorporate standard calorie requirements.
- High quality work release meals that ensure trustees are appropriately rewarded per your requirements.

Expertise From Registered Dietitians

You will be supported by and have access to a large team of Summit Field Support Registered Dietitians, who provide nutritional expertise to your Food Service Director and onsite team. All Summit staff dietitians have a minimum of a Bachelor of Science degree in Dietetics and are registered with the Commission on Dietetic Registration, as well as licensed and/or certified as required by state.

They specialize in correctional meal planning, so you receive:

- Expert detainee menu planning
- Development of medical and therapeutic diets
- Consultation with your medical department regarding nutritional requirements
- Accessibility: Your dietitian partner is responsive and dedicated to the nutrition at your facility and will be a phone call or an email away to answer your questions.

Your dedicated nutrition professionals are fully accessible and responsive to your questions.

Full ACA Compliance

We follow the American Correctional Association's compliance standard, ensuring that each facility will utilize a standard menu that is based on facility, state, federal, and contractual food service requirements. Menus will be planned ahead of time, will be nutritionally adequate and will be served as required. The standard menu will have variety in texture, color, flavor and appearance. Menus will specify portion sizes by cut, weight, or volume for each menu item. Menus for each facility will be analyzed and continually managed through our nutritional menu management system, CBORD, and reviewed by a Registered Dietitian annually, or more frequently per regulatory and/or contractual requirements. Temporary menu substitutions must be of equal nutritional value and documented. The signed menu will be kept on file for 36 months and/or as mandated by the contract. Per ACA standard 4-4316, these menus are compliant with RDA and DRI.

Intuitive & Accurate Menu Management

Our primary menu management system is CBORD, the leading provider of menu systems, food production management, and nutritional analysis tools for the food service industry. We use CBORD to maintain strict nutritional standards and to keep the program within budget.

What Does CBORD Do?

- Enables our dietitians to establish standards for diet restrictions, allergens, supplements, nourishment, adaptive equipment, and regional preferences.
- Hosts nearly 10,000 recipes, including many cultural, healthy choices and specialty items.
- Manages detainee information and generates tray tickets which include non-select menus and select menus, therapeutic diets and texture modifications.
- Accurately tracks resident diet history, weights and diet needs; Assists with building menus and connecting each ingredient, recipe and menu to the likes, dislikes and allergies of each resident.

- Provides nutritional analysis of menus and recipes, which help manage individual diets, texture preferences, fluid types and consistency. Examples of our nutritional reports are included with the menus they support in this proposal.
- Calculates calories, calories from fat and percent of calories from fat, fat grams, saturated fat, cholesterol, carbohydrates, fiber, sodium and protein.
- Guides your Summit kitchen management through any needed menu alterations, allowing those to be made to be made safely and within nutritional requirements.
- Enables your kitchen team to best plan for proper portion control on each tray by connecting ordering and inventory to recipes and production planning.
- Generates critical planning tools such as production sheets and inventory reports, calculating costs throughout the process to help best manage production and reduce waste.
- Projects needed ingredients for upcoming weeks, making the ordering process faster and more precise for the kitchen team.

Overall, CBORD allows the Food Service Director to efficiently and accurately run your foodservice program so they can focus on providing you the best service and food quality possible.





Summit: Corrections

Proposal OR - Yamhill Jail

Regular

Week 1

Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast						
100% Fruit Juice 4 oz Turkey Ham 1 oz Coffee Cake 2 1/48 cut Margarine Pat 2 each Fresh Fruit 1 each Fortified Flavored Beverage PC 1 each	100% Fruit Juice 4 oz Peanut Butter PC 0.5 oz (1ozM) 2 each Jelly PC 2 each Biscuit 2 1/48 cut Fresh Fruit 1 each Fortified Flavored Beverage PC 1 each	100% Fruit Juice 4 oz Turkey Ham 1 oz Oatmeal Breakfast Cake 2 1/48 cut Margarine Pat 2 each Fresh Fruit 1 each Fortified Flavored Beverage PC 1 each	100% Fruit Juice 4 oz Egg Hard Boiled(1.75ozM) 1 each Coffee Cake 2 1/48 cut Margarine Pat 2 each Fresh Fruit 1 each Fortified Flavored Beverage PC 1 each	100% Fruit Juice 4 oz Peanut Butter PC 0.5 oz (1ozM) 2 each Jelly PC 2 each Biscuit 2 1/48 cut Fresh Fruit 1 each Fortified Flavored Beverage PC 1 each	100% Fruit Juice 4 oz Egg Hard Boiled (1.75ozM) 1 each Oatmeal Breakfast Cake 2 1/48 cut Margarine Pat 2 each Fresh Fruit 1 each Fortified Flavored Beverage PC 1 each	100% Fruit Juice 4 oz Turkey Ham 1 oz Coffee Cake 2 1/48 cut Margarine Pat 2 each Fresh Fruit 1 each Fortified Flavored Beverage PC 1 each
Lunch						
T. Ham Mac & Cheese(2.24ozM) 10 oz Seasoned Carrots 1/2 cup Cooked Beans 1/2 cup Buttered Dinner Roll 2 oz Frosted Cake 1/48 cut Fortified Flavored Beverage PC 1 each	Chili (2.59ozM) 8 oz Buttered Rice 1 cup Seasoned Mixed Vegetables 1/2 cup Buttered Cornbread 1/48 cut Frosted Cake 1/48 cut Fortified Flavored Beverage PC 1 each	Italian Meat Sauce(1.2ozM) 1/2 cup Seasoned Spaghetti 1 cup Noodles Seasoned Peas 1/2 cup Biscuit Buttered 1/48 cut Pudding 1/2 cup Fortified Flavored Beverage PC 1 each	Turkey Cheesy Rice(1.68ozM) 10 oz Lettuce Salad 1 cup Salad Dressing 1/2 oz Biscuit Buttered 1/48 cut Frosted Cake 1/48 cut Fortified Flavored Beverage PC 1 each	Hot Dog(3ozM) 2 each Hot Dog Bun 2 each Ketchup 1/2 oz Boston Baked Beans 1/2 cup Coleslaw 1/2 cup Cookie 2 oz Fortified Flavored Beverage PC 1 each	Comida Mexicana(1.34ozM) 1 cup Seasoned Cabbage 1/2 cup Buttered Cornbread 1/48 cut Frosted Bar 1/48 cut Fortified Flavored Beverage PC 1 each	Sloppy Joes (2.38ozM) 4 oz Hamburger Bun 1 each Oven Browned Potatoes 1 cup Ketchup 1/2 oz Seasoned Carrots 1/2 cup Frosted Bar 1/48 cut Fortified Flavored Beverage PC 1 each
Dinner						
Curry Stew (1.07ozM) 6 oz Buttered Rice 1 cup Seasoned Green Beans 1/2 cup Biscuit Buttered 1/48 cut Frosted Bar 1/48 cut Fortified Flavored Beverage PC 1 each	Breaded Chicken Patty (3ozM) 1 each BBQ Sauce 2 oz Oven Browned Potatoes 1 cup Seasoned Corn 1/2 cup Buttered Dinner Roll 2 oz Frosted Bar 1/48 cut Fortified Flavored Beverage PC 1 each	Meatloaf Patty(3ozM) 1 each Brown Gravy 2 fl oz Buttered Rice 1 cup Seasoned Carrots 1/2 cup Cooked Beans 1/2 cup Buttered Dinner Roll 2 oz Frosted Cake 1/48 cut Fortified Flavored Beverage PC 1 each	Turkey a la King(1.68ozM) 6 oz Seasoned Rotini 1 cup Noodles Seasoned Cabbage 1/2 cup Buttered Dinner Roll 2 oz Frosted Bar 1/48 cut Fortified Flavored Beverage PC 1 each	Turkey & Gravy(1.68ozM) 6 oz Buttered Rice 1 cup Seasoned Peas 1/2 cup Buttered Cornbread 1/48 cut Frosted Cake 1/48 cut Fortified Flavored Beverage PC 1 each	Turkey Stew(1.11ozM) 6 oz Seasoned Rotini 1 cup Noodles Lettuce Salad 1 cup Salad Dressing 1/2 oz Biscuit Buttered 1/48 cut Frosted Bar 1/48 cut Fortified Flavored Beverage PC 1 each	Chicken Fried Rice(1.4ozM) 10 oz Seasoned Cabbage 1/2 cup Buttered Dinner Roll 2 oz Frosted Cake 1/48 cut Fortified Flavored Beverage PC 1 each

a) Proposed Menu(s) - Adult Regular Menu

Dietary Consultant

Mai Kuntz, RD, LD

Approval Date 3/29/2023



Summit: Corrections

Proposal OR - Yamhill Jail

Regular

Week 2

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz
Turkey Ham	1 oz	Peanut Butter PC 0.5 oz (1ozM)	2 each	Turkey Ham	1 oz	Egg Hard Boiled (1.75ozM)	1 each	Peanut Butter PC 0.5 oz (1ozM)	2 each	Egg Hard Boiled(1.75ozM)	1 each	Turkey Ham	1 oz
Coffee Cake	2 1/48 cut	Jelly PC	2 each	Oatmeal Breakfast Cake	2 1/48 cut	Coffee Cake	2 1/48 cut	Jelly PC	2 each	Oatmeal Breakfast Cake	2 1/48 cut	Coffee Cake	2 1/48 cut
Margarine Pat	2 each	Biscuit	2 1/48 cut	Margarine Pat	2 each	Margarine Pat	2 each	Margarine Pat	2 each	Margarine Pat	2 each	Margarine Pat	2 each
Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	1 each
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each
Lunch													
Pizza Joe (1.6ozM)	3.2 oz	Taco Meat(2.52ozM)	3.2 oz	Curry Stew(1.07ozM)	6 oz	Chili Macaroni(1.3ozM)	10 oz	Kielbasa(3.2ozM)	1 each	Meat & Potato Casserole(2.1ozM)	10 oz	Breaded Chicken Patty(3ozM)	1 each
Bread	2 slices	Spanish Rice	1 cup	Seasoned Rotini Noodles	1 cup	Seasoned Corn	1/2 cup	Hot Dog Bun	1 each	Seasoned Mixed Vegetables	1/2 cup	Hamburger Bun	1 each
Cooked Beans	1 cup	Shredded Lettuce	1/2 cup	Lettuce Salad	1 cup	Buttered Dinner Roll	2 oz	Ketchup	1/2 oz	Biscuit Buttered	1/48 cut	Macaroni Salad	1/2 cup
Lettuce Salad	1 cup	Corn Tortilla	2 each	Salad Dressing	1/2 oz	Frosted Cake	1/48 cut	Oven Browned Potatoes	1 cup	Frosted Bar	1/48 cut	Oven Browned Potatoes	1 cup
Salad Dressing	1/2 oz	Cooked Beans	1/2 cup	Buttered Cornbread	1/48 cut	Fortified Flavored Beverage PC	1 each	Coleslaw	1/2 cup	Fortified Flavored Beverage PC	1 each	Ketchup	1/2 oz
Cookie	2 oz	Salsa	2 fl oz	Cookie	2 oz			Cookie	2 oz			Pudding	1/2 cup
Fortified Flavored Beverage PC	1 each	Frosted Cake	1/48 cut	Fortified Flavored Beverage PC	1 each			Fortified Flavored Beverage PC	1 each			Fortified Flavored Beverage PC	1 each
		Fortified Flavored Beverage PC	1 each										
Dinner													
Burrito Grande(1.94ozM)	1 each	Meatloaf Patty(3ozM)	1 each	Turkey & Gravy(1.68ozM)	6 oz	Turkey & Noodle Casserole(1.68ozM)	10 oz	Chili(1.94ozM)	6 oz	Meatballs(1.5ozM)	3 each	Turkey Cheesy Rice(1.68ozM)	10 oz
Salsa	2 fl oz	Brown Gravy	2 fl oz	Buttered Mashed Potatoes	1 cup	Lettuce Salad	1 cup	Buttered Rice	1 cup	Hot Dog Bun	1 each	Lettuce Salad	1 cup
Imt. Shredded Cheddar Cheese	1 oz	Seasoned Rotini Noodles	1 cup	Seasoned Mixed Vegetables	1/2 cup	Salad Dressing	1/2 oz	Seasoned Carrots	1/2 cup	Boston Baked Beans	1 cup	Salad Dressing	1/2 oz
Rice Pilaf	1/2 cup	Seasoned Carrots	1/2 cup	Biscuit Buttered	1/48 cut	Buttered Dinner Roll	2 oz	Buttered Cornbread	1/48 cut	Seasoned Carrots	1/2 cup	Buttered Dinner Roll	2 oz
Mexican Beans	2/3 cup	Buttered Dinner Roll	2 oz	Frosted Cake	1/48 cut	Frosted Bar	1/48 cut	Frosted Cake	1/48 cut	Ketchup	1/2 oz	Frosted Cake	1/48 cut
Seasoned Corn	1/2 cup	Frosted Bar	1/48 cut	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Frosted Bar	1/48 cut	Fortified Flavored Beverage PC	1 each
Frosted Cake	1/48 cut	Fortified Flavored Beverage PC	1 each							Fortified Flavored Beverage PC	1 each		
Fortified Flavored Beverage PC	1 each												

Dietary Consultant

Mai Kuntz, RD, LD

Approval Date 3/29/2023



Summit: Corrections

Proposal OR - Yamhill Jail

Regular

Week 3

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
100% Fruit Juice	4 oz												
Turkey Ham	1 oz	Peanut Butter PC 0.5 oz (1ozM)	2 each	Turkey Ham	1 oz	Egg Hard Boiled (1.75ozM)	1 each	Peanut Butter PC 0.5 oz (1ozM)	2 each	Egg Hard Boiled (1.75ozM)	1 each	Turkey Ham	1 oz
Coffee Cake	2 1/48 cut	Jelly PC	2 each	Oatmeal Breakfast Cake	2 1/48 cut	Coffee Cake	2 1/48 cut	Jelly PC	2 each	Oatmeal Breakfast Cake	2 1/48 cut	Coffee Cake	2 1/48 cut
Margarine Pat	2 each	Biscuit	2 1/48 cut	Margarine Pat	2 each	Margarine Pat	2 each	Biscuit	2 1/48 cut	Margarine Pat	2 each	Margarine Pat	2 each
Fresh Fruit	1 each												
Fortified Flavored Beverage PC	1 each												
Lunch													
Turkey & Gravy(1.68ozM)	6 oz	Breaded Chicken Patty(3ozM)	1 each	Hot Dog(3ozM)	2 each	Goulash Hungarian(2.33ozM)	10 oz	Chili(1.94ozM)	6 oz	Breaded Chicken Patty(3ozM)	1 each	Meat Stroganoff(4.76ozM)	10 oz
Seasoned Rotini Noodles	1 cup	Gravy	2 fl oz	Hot Dog Bun	2 each	Lettuce Salad	1 cup	Buttered Rice	1 cup	Hamburger Bun	1 each	Seasoned Rotini Noodles	1 cup
Seasoned Green Beans	1/2 cup	Mashed Potatoes	1 cup	Ketchup	1/2 oz	Salad Dressing	1/2 oz	Seasoned Corn	1/2 cup	Sandwich Salad Dressing	1/2 oz	Lettuce Salad	1 cup
Biscuit Buttered	1/48 cut	Cornbread Seasoned Carrots	1/2 cup	Boston Baked Beans	1/2 cup	Seasoned Peas	1/2 cup	Buttered Cornbread	1/48 cut	Coleslaw	1/2 cup	Salad Dressing	1/2 oz
Frosted Bar	1/48 cut	Frosted Cake	1/48 cut	Pudding	1/2 cup	Buttered Dinner Roll	2 oz	Frosted Bar	1/48 cut	Corn Chips	1 oz	Buttered Dinner Roll	2 oz
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Cookie	2 oz	Fortified Flavored Beverage PC	1 each	Frosted Bar	1/48 cut	Frosted Bar	1/48 cut
Dinner													
Spanish Rice Casserole(2.1ozM)	10 oz	Turkey Stew(1.11ozM)	6 oz	Fish Patty(3ozM)	1 each	Turkey a la King(1.68ozM)	6 oz	Chicken Fried Rice(1.68ozM)	10 oz	Meatloaf Patty(3ozM)	1 each	Burrito Grande(1.90ozM)	1 each
Mexican Beans	1/2 cup	Seasoned Rotini Noodles	1 cup	Tartar Sauce PC	1 each	Seasoned Rotini Noodles	1 cup	Lettuce Salad	1 cup	Buttered Mashed Potatoes	1 cup	Salsa	2 fl oz
Seasoned Carrots	1/2 cup	Seasoned Cabbage	3/4 cup	Hamburger Bun	1 each	Seasoned Carrots	1/2 cup	Salad Dressing	1/2 oz	Brown Gravy	2 fl oz	Imt. Shredded Cheddar Cheese	1 oz
Buttered Dinner Roll	2 oz	Buttered Dinner Roll	2 oz	Oven Brownd Potatoes	1/2 cup	Biscuit Buttered	1/48 cut	Buttered Dinner Roll	2 oz	Seasoned Peas	1/2 cup	Rice Pilaf	1 cup
Frosted Cake	1/48 cut	Frosted Bar	1/48 cut	Seasoned Corn	1/2 cup	Cookie	2 oz	Frosted Bar	1/48 cut	Buttered Dinner Roll	2 oz	Seasoned Corn	1/2 cup
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Frosted Cake	1/48 cut	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Frosted Bar	1/48 cut	Frosted Cake	1/48 cut
				Fortified Flavored Beverage PC	1 each					Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each

Dietary Consultant

Mai Kuntz, RD, LD

Approval Date 3/29/2023



Summit: Corrections

Proposal OR - Yamhill Jail

Regular

Week 4

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz
Turkey Ham	1 oz	Peanut Butter PC 0.5 oz (1ozM)	2 each	Turkey Ham	1 oz	Egg Hard Boiled(1.75ozM)	1 each	Peanut Butter PC 0.5 oz (1ozM)	2 each	Egg Hard Boiled(1.75ozM)	1 each	Turkey Ham	1 oz
Coffee Cake	2 1/48 cut	Jelly PC	2 each	Oatmeal Breakfast Cake	2 1/48 cut	Coffee Cake	2 1/48 cut	Jelly PC	2 each	Oatmeal Breakfast Cake	2 1/48 cut	Coffee Cake	2 1/48 cut
Margarine Pat	2 each	Biscuit	2 1/48 cut	Margarine Pat	2 each	Margarine Pat	2 each	Biscuit	2 1/48 cut	Margarine Pat	2 each	Margarine Pat	2 each
Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	1 each
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each
Lunch													
Breaded Chicken Patty(3ozM)	1 each	Turkey Bologna	3 oz	Italian Meat Sauce(1.8ozM)	3/4 cup	T. Ham & Au Gratin(2.64ozM)	10 oz	Goulash Hungarian(2.33ozM)	10 oz	Comida Mexicana(1.34ozM)	1 cup	Kielbasa(3.2ozM)	1 each
Teriyaki Sauce	1 oz	WG Bread	2 slices	Seasoned Spaghetti	1 cup	Potatoes		Seasoned Rotini	1 cup	Lettuce Salad	1 cup	Hot Dog Bun	1 each
Buttered Rice	1 cup	Sandwich Salad Dressing	1/2 oz	Noodles		Seasoned Carrots	1/2 cup	Noodles		Salad Dressing	1/2 oz	Ketchup	1/2 oz
Lettuce Salad	1 cup	Coleslaw	1 cup	Lettuce Salad	1 cup	Buttered Dinner Roll	2 oz	Seasoned Peas & Carrots	1/2 cup	Buttered Cornbread	1/48 cut	Oven Browned Potatoes	1 cup
Salad Dressing	1/2 oz	Navy Bean Soup	8 oz	Salad Dressing	1/2 oz	Frosted Cake	1/48 cut	Buttered Cornbread	1/48 cut	Frosted Bar	1/48 cut	Coleslaw	1/2 cup
Biscuit Buttered	1/48 cut	Frosted Cake	1/48 cut	Buttered Dinner Roll	2 oz	Fortified Flavored Beverage PC	1 each	Frosted Cake	1/48 cut	Fortified Flavored Beverage PC	1 each	Cookie	2 oz
Cookie	2 oz	Fortified Flavored Beverage PC	1 each	Cookie	2 oz			Fortified Flavored Beverage PC	1 each			Fortified Flavored Beverage PC	1 each
Fortified Flavored Beverage PC	1 each			Fortified Flavored Beverage PC	1 each								
Dinner													
Turkey Cheesy Rice(1.68ozM)	10 oz	Macaroni & Cheese wT.Ham (2.69ozM)	12 oz	Spanish Rice Casserole(2.1ozM)	10 oz	Turkey & Noodle Casserole(1.68ozM)	10 oz	Tamale Pie(1.90ozM)	6 oz	Meatloaf Patty(3ozM)	1 each	Turkey & Rice Casserole(1.68ozM)	10 oz
Coleslaw	1/2 cup	Seasoned Carrots	1/2 cup	Seasoned Cabbage	1/2 cup	Seasoned Corn	1/2 cup	Buttered Rice	1 cup	Brown Gravy	2 fl oz	Seasoned Peas	1/2 cup
Biscuit Buttered	1/48 cut	Buttered Dinner Roll	2 oz	Buttered Dinner Roll	2 oz	Biscuit Buttered	1/48 cut	Lettuce Salad	1 cup	Buttered Mashed Potatoes	1 cup	Buttered Dinner Roll	2 oz
Frosted Cake	1/48 cut	Frosted Bar	1/48 cut	Frosted Bar	1/48 cut	Frosted Bar	1/48 cut	Salad Dressing	1/2 oz	Seasoned Mixed Vegetables	1/2 cup	Frosted Cake	1/48 cut
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Frosted Bar	1/48 cut	Biscuit Buttered	1/48 cut	Fortified Flavored Beverage PC	1 each
								Fortified Flavored Beverage PC	1 each				

Dietary Consultant

Mari Kuntz, RD, LD

Approval Date 3/29/2023



Summit: Corrections

Proposal OR - Yamhill JDC

Regular

Week 1

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz
Hot Cereal	1 cup	Hot Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup
Baked T.Ham	1 oz	Peanut Butter PC 0.5	1 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	1 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	1 each	Turkey Ham	1 oz
Fresh Fruit	1 each	Fresh Fruit	Each	Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	Each	Fresh Fruit	Each	Fresh Fruit	1 each
WG Plain Muffin	1 each	WG Bread	1 slice	WG Plain Muffin	1 each	WG Bread	1 slice	WG Plain Muffin	1 each	WG Bread	1 slice	WG Plain Muffin	1 each
Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each
1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint
Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint
Lunch													
Macaroni & Cheese(2ozM) #6 Scoop	1/2 cup	Chili(2.25ozM)	8 oz	Italian Meat Sauce(2ozM)	3/4 cup	Turkey Cheesy Rice(2ozM)	10 oz	Corn Dog(2ozM)	1 each	CNP Comida Mexicana wMSP 2 oz MMA .25 WG	1 cup	Sloppy Joe(2.5ozM)	4 oz
Carrots	1/2 cup	Brown Rice	1/2 cup	WG Penne Noodles	1 cup	Home Fried Potato	1 cup	Ketchup PC	1 each	Broccoli	1/2 cup	WGR Hamburger Bun	1 each
Green Beans	1/2 cup	Mixed Vegetables	1/2 cup	Peas	1/2 cup	Romaine Lettuce	1 cup	Baked Beans	1/2 cup	WG Bread	2 slices	French Fries	1/2 cup
WG Bread	1 slice	WG Garlic Bread	1 slice	Cooked Cabbage	1 cup	Italian Dressing PC	1 each	Coleslaw	1/2 cup	Canned Fruit	1 cup	Carrots	1/2 cup
Canned Fruit	1 cup	Canned Fruit	1 cup	Canned Fruit	1 cup	WG Bread	2 slices	Canned Fruit	1 cup	1% Milk	1/2 pint	Canned Fruit	1 cup
1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint
Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint
Dinner													
Curry Stew(1.071ozM)	6 oz	Breaded Chicken Patty(3ozM) 1 each		Meatloaf Patty(3ozM)	1 each	Turkey a la King(1.68ozM)	6 oz	Turkey & Gravy(1.68ozM)	6 oz	Turkey Stew(1.11ozM)	6 oz	Chicken Fried Rice(1.4ozM)	10 oz
Buttered Rice	2 cups	BBQ Sauce	2 oz	Brown Gravy	2 fl oz	Seasoned Rotini	2 cups	Buttered Rice	2 cups	Seasoned Rotini	2 cups	Seasoned Cabbage	1/2 cup
Seasoned Green Beans	1/2 cup	Oven Browned Potatoes	2 cups	Buttered Rice	2 cups	Seasoned Cabbage	1/2 cup	Seasoned Peas	1/2 cup	Noodles		Buttered Dinner Roll	2 oz
Biscuit Buttered	1/48 cut	Seasoned Corn	1/2 cup	Seasoned Carrots	1/2 cup	Buttered Dinner Roll	2 oz	Buttered Cornbread	1/48 cut	Lettuce Salad	1 cup	Frosted Cake	1/48 cut
Frosted Bar	1/48 cut	Buttered Dinner Roll	2 oz	Cooked Beans	1/2 cup	Frosted Bar	1/48 cut	Frosted Cake	1/48 cut	Salad Dressing	1/2 oz	Fortified Flavored Beverage PC	1 each
Fortified Flavored Beverage PC	1 each	Frosted Bar	1/48 cut	Buttered Dinner Roll	2 oz	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Biscuit Buttered	1/48 cut		
		Fortified Flavored Beverage PC	1 each	Frosted Cake	1/48 cut					Frosted Bar	1/48 cut		
				Fortified Flavored Beverage PC	1 each					Fortified Flavored Beverage PC	1 each		
PM Snack													
Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz
WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice

Dietary Consultant

Mai Kuntz, RD, LD

Approval Date 3/31/2023



Summit: Corrections

Proposal OR - Yamhill JDC

Regular

Week 2

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz
Hot Cereal	1 cup	Hot Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup
Baked T.Ham	1 oz	Peanut Butter PC 0.5	1 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	1 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	1 each	Turkey Ham	1 oz
Fresh Fruit	1 each	Fresh Fruit	Each	Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	Each	Fresh Fruit	Each	Fresh Fruit	1 each
WG Plain Muffin	1 each	WG Bread	1 slice	WG Plain Muffin	1 each	WG Bread	1 slice	WG Plain Muffin	1 each	WG Bread	1 slice	WG Plain Muffin	1 each
Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each
1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint
Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint
Lunch													
CNP Turkey Sliced	5.5 oz	Taco Meat(2ozM)	3.2 oz	Hearty Meat Stew(2ozM)	8 oz	Chili Macaroni(2ozM)	8 oz	Hot Dog(2ozM)	1 each	Beef Patty(2ozM)	1 each	Chicken Patty(2ozM)	1 each
HM BBQ Sauce	1 oz	Spanish Rice	2/3 cup	WG Penne Noodles	3/4 cup	Corn	1 cup	WGR Hot Dog Bun	1 each	Brown Gravy	2 fl oz	WGR Hamburger Bun	1 each
WGR Hamburger Bun	1 each	Cooked Beans	3/4 cup	Green Beans	1 cup	WG Bread	1 slice	French Fries	1/2 cup	Mashed Potatoes	1/2 cup	French Fries	1 cup
French Fries	1/2 cup	Shredded Lettuce	1 cup	WG Bread	1 slice	Canned Fruit	1 cup	Coleslaw	1/2 cup	Mixed Vegetables	1/2 cup	Carrots	3/4 cup
Broccoli	1/2 cup	WG Tortilla 6"	2 each	Canned Fruit	1 cup	1% Milk	1/2 pint	Ketchup PC	1 each	WG Bread	2 slices	Ketchup PC	1 each
Canned Fruit	1 cup	Salsa	2 fl oz	1% Milk	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Canned Fruit	1 cup	Canned Fruit	1 cup	Canned Fruit	1 cup
1% Milk	1/2 pint	Canned Fruit	1 cup	Alt. Milk Skim .5 pint	1/2 pint			1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint
Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint					Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint
Dinner													
Burrito Grande(1.90ozM)	1 each	Meatloaf Patty(3ozM)	1 each	Turkey & Gravy(1.68ozM)	6 oz	Turkey & Noodle Casserole(2.02ozM)	12 oz	Chili(1.94ozM)	6 oz	Meatballs(1.5ozM)	3 each	Turkey Cheesy Rice(2.02ozM)	12 oz
Salsa	2 fl oz	Brown Gravy	2 fl oz	Buttered Mashed Potatoes	2 cup	Lettuce Salad	1 cup	Buttered Rice	2 cups	Hot Dog Bun	1 each	Lettuce Salad	1 cup
Imt. Shredded Cheddar Cheese	1 oz	Seasoned Rotini Noodles	2 cups	Seasoned Mixed Vegetables	1/2 cup	Salad Dressing	1/2 oz	Seasoned Carrots	1/2 cup	Boston Baked Beans	1 cup	Salad Dressing	1/2 oz
Rice Pilaf	2 cups	Seasoned Carrots	1/2 cup	Biscuit Buttered	1/48 cut	Buttered Dinner Roll	2 oz	Buttered Cornbread	1/48 cut	Seasoned Carrots	1/2 cup	Buttered Dinner Roll	2 oz
Mexican Beans	3/4 cup	Biscuit Buttered	1/48 cut	Frosted Cake	1/48 cut	Frosted Bar	1/48 cut	Frosted Cake	1/48 cut	Ketchup	1/2 oz	Frosted Cake	1/48 cut
Seasoned Corn	1/2 cup	Frosted Bar	1/48 cut	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Frosted Bar	1/48 cut	Fortified Flavored Beverage PC	1 each
Frosted Cake	1/48 cut	Fortified Flavored Beverage PC	1 each							Fortified Flavored Beverage PC	1 each		
Fortified Flavored Beverage PC	1 each												
PM Snack													
Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz
WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice

Dietary Consultant

Mai Kuntz, RD, LD

Approval Date 3/31/2023



Summit: Corrections

Proposal OR - Yamhill JDC

Regular

Week 3

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz	100% Fruit Juice	4 oz
Hot Cereal	1 cup	Hot Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup
Baked T.Ham	1 oz	Peanut Butter PC 0.5	1 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	1 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	1 each	Turkey Ham	1 oz
Fresh Fruit	1 each	Fresh Fruit	Each	Fresh Fruit	1 each	Fresh Fruit	1 each	Fresh Fruit	Each	Fresh Fruit	Each	Fresh Fruit	1 each
WG Plain Muffin	1 each	WG Bread	1 slice	WG Plain Muffin	1 each	WG Bread	1 slice	WG Plain Muffin	1 each	WG Bread	1 slice	WG Plain Muffin	1 each
Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each	Margarine Pat	1 each
1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint
Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint
Lunch													
CNP Turkey Sliced	5.5 oz	Chicken Patty(2ozM)	1 each	Corn Dog(2ozM)	1 each	Hearty Meat Stew(2ozM)	8 oz	Chili(2.25ozM)	8 oz	Chicken Patty(2ozM)	1 each	Turkey Stroganoff(2ozM)	4 oz
Gravy	2 fl oz	Brown Gravy	2 fl oz	Ketchup PC	1 each	Brown Rice	1/2 cup	Corn	1/2 cup	WGR Hamburger Bun	1 each	WG Penne Noodles	1/2 cup
WG Penne Noodles	1 cup	Mashed Potatoes	1/2 cup	Baked Beans	1/2 cup	Carrots	1/2 cup	Romaine Lettuce	1 cup	Carrots	1/2 cup	Mixed Vegetables	1 cup
Green Beans	1/2 cup	Broccoli	1/2 cup	Coleslaw	1/2 cup	Peas	1/2 cup	Italian Dressing PC	1 each	Coleslaw	1/2 cup	WG Bread	1 slice
Carrots	1/2 cup	WG Biscuit	1 each	Canned Fruit	1 cup	WG Bread	2 slices	WG Bread	2 slices	Canned Fruit	1 cup	Canned Fruit	1 cup
Canned Fruit	1 cup	Canned Fruit	1 cup	1% Milk	1/2 pint	Canned Fruit	1 cup	Canned Fruit	1 cup	1% Milk	1/2 pint	1% Milk	1/2 pint
1% Milk	1/2 pint	1% Milk	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	1% Milk	1/2 pint	1% Milk	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint
Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint			Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint				
Dinner													
Spanish Rice	10 oz	Turkey Stew(1.11ozM)	6 oz	Fish Patty(3ozM)	1 each	Turkey a la King(1.68ozM)	6 oz	Chicken Fried Rice(1.68ozM)	12 oz	Meatloaf Patty(3ozM)	1 each	Burrito Grande(1.94ozM)	1 each
Casserole(2.1ozM)	1.5 cup	Seasoned Rotini	2 cups	Tartar Sauce PC	1 each	Seasoned Rotini	2 cups	Lettuce Salad	1 cup	Buttered Mashed	2 cup	Salsa	2 fl oz
Mexican Beans	1/2 cup	Noodles		Hamburger Bun	1 each	Noodles		Salad Dressing	1/2 oz	Potatoes		Imt. Shredded	1 oz
Seasoned Carrots	1/2 cup	Seasoned Cabbage	3/4 cup	Oven Browned	1 cup	Seasoned Carrots	1/2 cup	Buttered Dinner Roll	2 oz	Brown Gravy	2 fl oz	Cheddar Cheese	
Buttered Sweet	1/48 cut	Biscuit Buttered	1/48 cut	Potatoes		Biscuit Buttered	1/48 cut	Frosted Bar	1/48 cut	Seasoned Peas	1/2 cup	Rice Pilaf	2 cups
Cornbread		Frosted Bar	1/48 cut	Seasoned Corn	1/2 cup	Cookie	2 oz	Fortified Flavored	1 each	Biscuit Buttered	1/48 cut	Seasoned Corn	1/2 cup
Frosted Cake	1/48 cut	Fortified Flavored	1 each	Frosted Cake	1/48 cut	Fortified Flavored	1 each	Beverage PC		Frosted Bar	1/48 cut	Frosted Cake	1/48 cut
Fortified Flavored	1 each	Beverage PC		Fortified Flavored	1 each	Beverage PC				Fortified Flavored	1 each	Fortified Flavored	1 each
Beverage PC				Beverage PC						Beverage PC		Beverage PC	
PM Snack													
Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz
WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice	WG Bread	1 slice

Dietary Consultant

Mai Kuntz, RD, LD

Approval Date 3/31/2023



Summit: Corrections

Proposal OR - Yamhill JDC

Regular

Week 4

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
100% Fruit Juice	4 oz												
Hot Cereal	1 cup	Hot Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup	Cold Cereal	1 cup
Baked T.Ham	1 oz	Peanut Butter PC 0.5	1 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	1 each	Turkey Ham	1 oz	Turkey Ham	1 oz	Peanut Butter PC 0.5	1 each
Fresh Fruit	1 each	oz		Fresh Fruit	1 each	oz		Fresh Fruit	Each	oz		Fresh Fruit	1 each
WG Plain Muffin	1 each	Fresh Fruit	Each	WG Plain Muffin	1 each	Fresh Fruit	1 each	WG Plain Muffin	1 each	Fresh Fruit	1 each	WG Plain Muffin	1 each
Margarine Pat	1 each	WG Bread	1 slice	Margarine Pat	1 each	WG Bread	1 slice	Margarine Pat	1 each	WG Bread	1 slice	Margarine Pat	1 each
1% Milk	1/2 pint	Margarine Pat	1 each	1% Milk	1/2 pint	Margarine Pat	1 each	1% Milk	1/2 pint	Margarine Pat	1 each	1% Milk	1/2 pint
Alt. Milk Skim .5 pint	1/2 pint	1% Milk	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	1% Milk	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	1% Milk	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint
		Alt. Milk Skim .5 pint	1/2 pint			Alt. Milk Skim .5 pint	1/2 pint			Alt. Milk Skim .5 pint	1/2 pint		
Lunch													
Chicken Patty(2ozM)	1 each	CNP Turkey Sliced	5.5 oz	Italian Meat Sauce(2ozM)	3/4 cup	CNP Turkey Sliced	5.5 oz	Goulash(2ozM)	10 oz	CNP Comida Mexicana	1 cup	Hot Dog(2ozM)	1 each
Teriyaki Sauce	1 oz	WG Bread	2 slices	WG Penne Noodles	1 cup	Poultry Gravy	2 fl oz	Carrots	3/4 cup	wMSP 2 oz		WGR Hot Dog Bun	1 each
Brown Rice	1/2 cup	Broccoli	1/2 cup	Oven Browned	1/2 cup	Mashed Potatoes	1/2 cup	Peas	1/2 cup	MMA .25 WG		Green Beans	1/2 cup
Cooked Cabbage	1/2 cup	Carrots	1/2 cup	Potatoes		Carrots	1/2 cup	WG Bread	1 slice	Brown Rice	1/2 cup	Baked Beans	1 cup
Romaine Lettuce	1 cup	Navy Bean Soup	1 cup	Mixed Vegetables	1/2 cup	WG Biscuit	1 each	Canned Fruit	1 cup	Corn	1/2 cup	Canned Fruit	1 cup
Italian Dressing PC	1 each	Mustard PC	1 each	Canned Fruit	1 cup	Canned Fruit	1 cup	1% Milk	1/2 pint	WG Bread	1 slice	1% Milk	1/2 pint
Canned Fruit	1 cup	Canned Fruit	1 cup	1% Milk	1/2 pint	1% Milk	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Canned Fruit	1 cup	Alt. Milk Skim .5 pint	1/2 pint
1% Milk	1/2 pint	1% Milk	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint			1% Milk	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint
Alt. Milk Skim .5 pint	1/2 pint	Alt. Milk Skim .5 pint	1/2 pint							Alt. Milk Skim .5 pint	1/2 pint		
Dinner													
Turkey Cheesy Rice(2.02ozM)	12 oz	Macaroni & Cheese	12 oz	Spanish Rice	12 oz	Turkey & Noodle	12 oz	Tamale Pie(2.86ozM)	12 oz	Meatloaf Patty(3ozM)	1 each	Turkey & Rice	12 oz
Coleslaw	1/2 cup	wT.Ham(2.69ozM)		Casserole(2.52ozM)		Casserole(2.02ozM)		Buttered Rice	2 cups	Brown Gravy	2 fl oz	Casserole(2.02ozM)	
Biscuit Buttered	1/48 cut	Seasoned Carrots	1/2 cup	Seasoned Cabbage	1/2 cup	Seasoned Corn	1 cup	Lettuce Salad	1 cup	Buttered Mashed	2 cup	Seasoned Peas	1 cup
Frosted Cake	1/48 cut	Biscuit Buttered	1/48 cut	Buttered Sweet	1/48 cut	Biscuit Buttered	1/48 cut	Salad Dressing	1/2 oz	Potatoes		Biscuit Buttered	1/48 cut
Fortified Flavored Beverage PC	1 each	Frosted Bar	1/48 cut	Cornbread		Frosted Bar	1/48 cut	Frosted Bar	1/48 cut	Seasoned Mixed	1/2 cup	Frosted Cake	1/48 cut
		Fortified Flavored Beverage PC	1 each	Frosted Bar	1/48 cut	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Vegetables		Fortified Flavored Beverage PC	1 each
				Fortified Flavored Beverage PC	1 each					Biscuit Buttered	1/48 cut		
										Frosted Bar	1/48 cut		
										Fortified Flavored Beverage PC	1 each		
PM Snack													
Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz	Peanut Butter PC 0.5	2 each	Turkey Ham	1 oz
WG Bread	1 slice	oz		WG Bread	1 slice	oz		WG Bread	1 slice	oz		WG Bread	1 slice
		WG Bread	1 slice			WG Bread	1 slice			WG Bread	1 slice		

Dietary Consultant

Mai Kuntz, RD, LD

Approval Date 3/31/2023



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 1

Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	747.0	11.0	23.3	9.6	128.0	6.4	23.0	402.0	1,092.0	3.5	681.0	168.6	400.0	10.0			
Lunch	1,053.0	28.5	35.7	12.9	154.4	14.5	52.0	338.0	2,750.0	8.9	15,071.0	64.3	400.0	10.1			
Dinner	1,115.0	22.2	35.8	13.8	172.5	8.0	37.0	419.0	1,082.0	10.6	2,191.0	74.5	400.0	10.0			

1. Daily Totals	2,915.0	61.7	94.8	36.3	454.9	28.9	112.0	1,159.0	4,924.0	23.0	17,943.0	307.4	1,200.0	30.1	0.0	0.0	0.0
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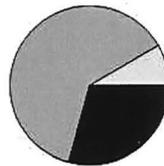
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
□	% calories of PRO = 08.5%
■	% calories of CHO = 62.3%
■	% calories of FAT = 29.2%
Total = 100.0%	

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 2

Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast	687.0	15.1	17.3	5.4	118.7	7.9	0.0	487.0	1,059.0	5.8	344.0	168.0	400.0	10.0			
Lunch	1,153.0	28.9	33.2	12.5	182.3	15.0	38.0	467.0	1,327.0	10.9	4,373.0	70.3	400.0	10.0			
Dinner	1,114.0	22.2	36.9	10.7	174.6	8.1	21.0	187.0	1,916.0	7.5	772.0	77.8	403.0	10.1			

1. Daily Totals	2,954.0	66.2	87.5	28.7	475.6	31.0	59.0	1,141.0	4,302.0	24.2	5,489.0	316.1	1,203.0	30.1	0.0	0.0	0.0
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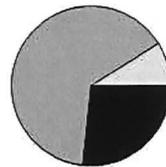
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 09.0%
	% calories of CHO = 64.4%
	% calories of FAT = 26.7%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 3
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast Totals	834.0	<u>14.3</u>	<u>17.3</u>	<u>7.2</u>	<u>158.7</u>	<u>10.1</u>	<u>23.0</u>	<u>432.0</u>	<u>1,215.0</u>	<u>4.5</u>	<u>688.0</u>	<u>168.7</u>	<u>400.0</u>	<u>10.0</u>			
Lunch Totals	987.0	<u>28.4</u>	<u>34.7</u>	<u>12.5</u>	143.9	<u>10.5</u>	<u>42.0</u>	<u>364.0</u>	<u>1,220.0</u>	<u>9.6</u>	<u>2,289.0</u>	<u>78.5</u>	<u>400.0</u>	<u>10.0</u>			
Dinner Totals	1,162.0	<u>33.4</u>	<u>33.8</u>	<u>13.3</u>	176.6	<u>17.7</u>	<u>55.0</u>	360.0	<u>1,589.0</u>	<u>12.2</u>	<u>15,163.0</u>	<u>62.7</u>	<u>400.0</u>	<u>10.1</u>			

1. Daily Totals	2,983.0	<u>76.1</u>	<u>85.8</u>	<u>33.0</u>	<u>479.2</u>	<u>38.3</u>	<u>120.0</u>	<u>1,156.0</u>	<u>4,024.0</u>	<u>26.3</u>	<u>18,140.0</u>	<u>309.9</u>	<u>1,200.0</u>	<u>30.1</u>	0.0	0.0	0.0
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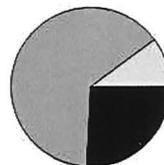
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 10.2%
	% calories of CHO = 64.0%
	% calories of FAT = 25.8%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 4

Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	782.0	13.5	25.9	10.4	127.6	6.4	180.0	406.0	879.0	3.7	932.0	168.0	442.0	11.1			
Lunch Totals	1,090.0	24.0	42.7	14.4	148.6	5.1	63.0	524.0	2,661.0	8.6	364.0	62.9	400.0	10.0			
Dinner Totals	1,025.0	24.7	44.7	16.5	129.8	5.0	58.0	268.0	1,648.0	7.5	127.0	96.2	400.0	10.0			

1. Daily Totals	2,897.0	62.3	113.3	41.3	406.0	16.5	301.0	1,198.0	5,188.0	19.9	1,423.0	327.1	1,242.0	31.1	0.0	0.0	0.0
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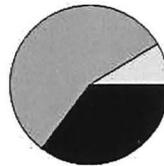
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 08.6%
	% calories of CHO = 56.1%
	% calories of FAT = 35.2%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 5
Menu Cycle: Proposal OR - Yamhill Jail
Summary Information

Unit Name: Summit: Corrections

Diet Restriction: Regular

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast	Totals	687.0	15.1	17.3	5.4	118.7	7.9	0.0	487.0	5.8	344.0	168.0	400.0	10.0			
Lunch	Totals	1,070.0	33.7	42.5	10.8	139.4	14.7	77.0	412.0	1,936.0	9.9	292.0	85.4	400.0	10.0		
Dinner	Totals	1,174.0	27.7	43.1	16.1	166.0	7.6	58.0	456.0	1,836.0	9.5	2,051.0	70.6	400.0	10.1		

1. Daily Totals	2,931.0	76.5	102.9	32.4	424.1	30.2	135.0	1,355.0	4,831.0	25.2	2,687.0	324.0	1,200.0	30.1	0.0	0.0	0.0
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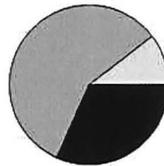
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
□	% calories of PRO = 10.4%
■	% calories of CHO = 57.3%
■	% calories of FAT = 31.6%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 6
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast	869.0	16.8	19.9	8.0	158.2	10.1	180.0	436.0	1,002.0	4.7	939.0	168.1	442.0	11.1			
Lunch	961.0	25.6	34.1	12.5	137.4	12.3	46.0	379.0	962.0	8.1	282.0	100.7	400.0	10.0			
Dinner	1,050.0	21.3	45.7	15.8	137.0	5.1	41.0	388.0	1,612.0	7.9	3,390.0	64.1	400.0	10.0			

1. Daily Totals	2,880.0	63.7	99.6	36.4	432.5	27.5	267.0	1,203.0	3,576.0	20.8	4,611.0	332.9	1,242.0	31.1	0.0	0.0	0.0
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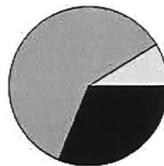
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 08.8%
	% calories of CHO = 60.0%
	% calories of FAT = 31.1%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 7
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	747.0	11.0	23.3	9.6	128.0	6.4	23.0	402.0	1,092.0	3.5	681.0	168.6	400.0	10.0			
Lunch	1,036.0	27.2	44.0	13.0	133.3	10.1	82.0	285.0	1,133.0	6.3	15,550.0	77.9	400.0	10.0			
Dinner	990.0	22.8	40.7	12.0	131.6	5.7	83.0	343.0	1,816.0	7.9	127.0	96.8	408.0	10.2			

1. Daily Totals	2,773.0	61.0	108.0	34.6	393.0	22.2	188.0	1,030.0	4,041.0	17.8	16,358.0	343.3	1,208.0	30.2	0.0	0.0	0.0
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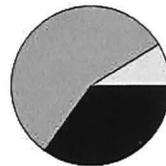
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 08.8%
	% calories of CHO = 56.4%
	% calories of FAT = 34.9%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 8

Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	747.0	11.0	23.3	9.6	128.0	6.4	23.0	402.0	1,092.0	3.5	681.0	168.6	400.0	10.0			
Lunch Totals	889.0	34.6	30.0	9.0	117.5	18.5	59.0	329.0	1,003.0	9.2	306.0	65.0	400.0	10.0			
Dinner Totals	1,514.0	50.8	40.2	13.4	237.9	27.3	65.0	638.0	2,701.0	15.6	697.0	74.2	400.0	10.0			

1. Daily Totals	3,150.0	96.4	93.5	32.0	483.4	52.2	147.0	1,369.0	4,796.0	28.3	1,684.0	307.8	1,200.0	30.0	0.0	0.0	0.0
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2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 12.2%
	% calories of CHO = 61.2%
	% calories of FAT = 26.6%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 9
Menu Cycle: Proposal OR - Yamhill Jail
Summary Information

Unit Name: Summit: Corrections

Diet Restriction: Regular

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG				
Breakfast	Totals	687.0	15.1	17.3	5.4	118.7	7.9	0.0	487.0	1,059.0	5.8	344.0	168.0	400.0	10.0			
Lunch	Totals	1,004.0	34.6	29.5	8.9	148.9	14.1	87.0	414.0	1,799.0	9.8	897.0	70.5	400.0	10.0			
Dinner	Totals	1,014.0	26.1	39.3	15.5	135.6	8.9	55.0	213.0	1,406.0	9.1	15,166.0	62.0	400.0	10.1			

1. Daily Totals	2,705.0	75.8	86.1	29.9	403.3	30.9	142.0	1,114.0	4,264.0	24.7	16,407.0	300.5	1,200.0	30.1	0.0	0.0	0.0
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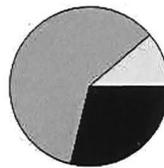
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 11.3%
	% calories of CHO = 59.9%
	% calories of FAT = 28.8%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 10
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	834.0	14.3	17.3	7.2	158.7	10.1	23.0	432.0	1,215.0	4.5	688.0	168.7	400.0	10.0			
Lunch	1,026.0	22.8	44.7	15.5	133.2	6.5	39.0	316.0	1,022.0	7.1	2,109.0	72.5	400.0	10.0			
Dinner	1,041.0	23.7	41.5	15.8	141.6	9.7	58.0	490.0	1,928.0	6.4	3,952.0	101.3	400.0	10.1			

1. Daily Totals	2,901.0	60.8	103.5	38.5	433.5	26.3	120.0	1,238.0	4,165.0	18.0	6,749.0	342.5	1,200.0	30.1	0.0	0.0	0.0
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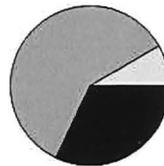
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 08.4%
	% calories of CHO = 59.6%
	% calories of FAT = 32.0%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 11
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	782.0	13.5	25.9	10.4	127.6	6.4	180.0	406.0	879.0	3.7	932.0	168.0	442.0	11.1			
Lunch Totals	914.0	22.4	25.2	8.5	151.7	10.1	23.0	274.0	820.0	8.6	893.0	69.2	400.0	10.0			
Dinner Totals	971.0	23.3	39.9	12.9	127.8	3.7	60.0	215.0	1,159.0	7.0	339.0	62.2	400.0	10.1			

1. Daily Totals	2,667.0	59.2	91.0	31.8	407.1	20.2	263.0	895.0	2,858.0	19.4	2,164.0	299.4	1,242.0	31.2	0.0	0.0	0.0
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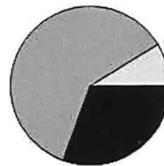
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 08.8%
	% calories of CHO = 60.7%
	% calories of FAT = 30.5%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 12
Menu Cycle: Proposal OR - Yamhill Jail
Summary Information

Unit Name: Summit: Corrections

Diet Restriction: Regular

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	687.0	<u>15.1</u>	<u>17.3</u>	<u>5.4</u>	118.7	<u>7.9</u>	<u>0.0</u>	<u>487.0</u>	<u>1,059.0</u>	<u>5.8</u>	<u>344.0</u>	<u>168.0</u>	<u>400.0</u>	<u>10.0</u>			
Lunch Totals	944.0	<u>22.3</u>	<u>48.4</u>	<u>10.5</u>	108.9	<u>7.9</u>	<u>88.0</u>	341.0	<u>1,368.0</u>	<u>4.9</u>	<u>683.0</u>	<u>95.0</u>	<u>400.0</u>	<u>10.0</u>			
Dinner Totals	1,066.0	<u>23.1</u>	<u>31.2</u>	<u>11.9</u>	171.2	<u>12.1</u>	<u>29.0</u>	451.0	<u>1,271.0</u>	<u>9.7</u>	<u>15,507.0</u>	<u>67.7</u>	<u>400.0</u>	<u>10.0</u>			

1. Daily Totals	2,697.0	<u>60.5</u>	<u>96.9</u>	<u>27.8</u>	398.8	<u>27.9</u>	<u>117.0</u>	<u>1,279.0</u>	<u>3,698.0</u>	<u>20.4</u>	<u>16,534.0</u>	<u>330.7</u>	<u>1,200.0</u>	<u>30.0</u>	0.0	0.0	0.0
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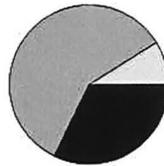
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
□	% calories of PRO = 08.9%
■	% calories of CHO = 58.9%
■	% calories of FAT = 32.2%
Total = 100.0%	

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 13
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD				
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG				
Breakfast	Totals	869.0	16.8	19.9	8.0	158.2	10.1	180.0	436.0	1,002.0	4.7	939.0	168.1	442.0	11.1			
Lunch	Totals	968.0	23.3	40.7	15.2	123.7	7.4	72.0	400.0	1,485.0	7.0	3,771.0	71.6	400.0	10.0			
Dinner	Totals	1,024.0	33.6	19.8	6.9	180.9	24.0	22.0	379.0	839.0	10.6	15,327.0	68.3	408.0	10.2			

1. Daily Totals	2,861.0	73.8	80.3	30.1	462.8	41.5	274.0	1,215.0	3,326.0	22.4	20,037.0	308.0	1,250.0	31.3	0.0	0.0	0.0
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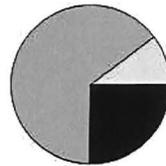
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 10.3%
	% calories of CHO = 64.5%
	% calories of FAT = 25.2%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 14
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	747.0	11.0	23.3	9.6	128.0	6.4	23.0	402.0	1,092.0	3.5	681.0	168.6	400.0	10.0			
Lunch	887.0	22.6	29.9	5.4	132.9	6.8	27.0	160.0	1,492.0	4.9	682.0	76.5	403.0	10.1			
Dinner	1,034.0	23.4	40.2	13.1	141.5	4.9	63.0	352.0	2,483.0	8.2	364.0	62.9	400.0	10.0			

1. Daily Totals	2,668.0	57.0	93.3	28.1	402.5	18.1	113.0	914.0	5,067.0	16.6	1,727.0	308.0	1,203.0	30.1	0.0	0.0	0.0
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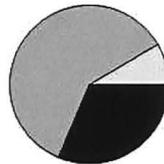
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 08.5%
	% calories of CHO = 60.1%
	% calories of FAT = 31.4%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 15

Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	747.0	11.0	23.3	9.6	128.0	6.4	23.0	402.0	1,092.0	3.5	681.0	168.6	400.0	10.0			
Lunch	1,131.0	28.0	50.9	19.5	139.1	8.4	58.0	435.0	1,669.0	8.8	555.0	65.4	400.0	10.1			
Dinner	1,203.0	34.6	41.1	12.9	171.4	17.3	72.0	418.0	1,528.0	11.5	15,336.0	67.0	400.0	10.0			

1. Daily Totals	3,081.0	73.6	115.3	42.1	438.5	32.1	153.0	1,255.0	4,289.0	23.8	16,572.0	301.0	1,200.0	30.1	0.0	0.0	0.0
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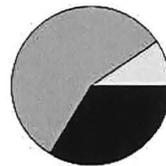
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
<input type="checkbox"/>	% calories of PRO = 09.5%
<input type="checkbox"/>	% calories of CHO = 56.6%
<input type="checkbox"/>	% calories of FAT = 33.6%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 16
Menu Cycle: Proposal OR - Yamhill Jail
Summary Information

Unit Name: Summit: Corrections

Diet Restriction: Regular

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	687.0	15.1	17.3	5.4	118.7	7.9	0.0	487.0	1,059.0	5.8	344.0	168.0	400.0	10.0			
Lunch Totals	961.0	21.1	32.1	11.4	147.3	7.9	21.0	394.0	1,871.0	5.7	15,234.0	99.3	403.0	10.2			
Dinner Totals	999.0	22.0	41.2	15.5	135.5	6.9	39.0	271.0	1,385.0	7.5	3,218.0	114.8	400.0	10.0			

1. Daily Totals	2,647.0	58.2	90.6	32.3	401.5	22.7	60.0	1,152.0	4,315.0	19.1	18,796.0	382.1	1,203.0	30.2	0.0	0.0	0.0
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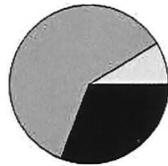
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 08.8%
	% calories of CHO = 60.5%
	% calories of FAT = 30.7%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 17
 Menu Cycle: Proposal OR - Yamhill Jail
 Summary Information

Unit Name: Summit: Corrections

Diet Restriction: Regular

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	834.0	14.3	17.3	7.2	158.7	10.1	23.0	432.0	1,215.0	4.5	688.0	168.7	400.0	10.0			
Lunch	791.0	29.0	23.8	6.3	118.3	11.3	69.0	353.0	1,821.0	7.7	220.0	65.5	400.0	10.0			
Dinner	812.0	21.0	23.6	5.5	130.5	5.9	36.0	221.0	1,345.0	3.9	444.0	70.1	400.0	10.0			

1. Daily Totals	2,437.0	64.4	64.6	19.0	407.4	27.3	128.0	1,006.0	4,381.0	16.1	1,352.0	304.3	1,200.0	30.0	0.0	0.0	0.0
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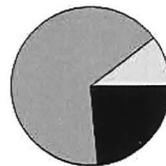
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 10.4%
	% calories of CHO = 66.0%
	% calories of FAT = 23.6%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 18
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	782.0	13.5	25.9	10.4	127.6	6.4	180.0	406.0	879.0	3.7	932.0	168.0	442.0	11.1			
Lunch Totals	959.0	28.6	51.0	17.2	95.1	9.3	83.0	261.0	1,957.0	8.2	2,718.0	76.4	400.0	10.0			
Dinner Totals	1,048.0	26.8	47.9	18.1	125.2	8.4	58.0	427.0	1,804.0	8.4	15,101.0	63.3	400.0	10.0			

1. Daily Totals	2,789.0	68.9	124.8	45.8	347.8	24.1	321.0	1,094.0	4,640.0	20.4	18,751.0	307.7	1,242.0	31.1	0.0	0.0	0.0
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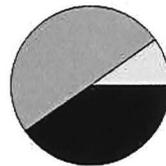
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 09.9%
	% calories of CHO = 49.9%
	% calories of FAT = 40.3%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 19

Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	687.0	15.1	17.3	5.4	118.7	7.9	0.0	487.0	1,059.0	5.8	344.0	168.0	400.0	10.0			
Lunch	1,122.0	24.6	32.8	12.6	181.1	10.2	29.0	334.0	998.0	10.4	631.0	68.7	400.0	10.0			
Dinner	1,031.0	22.0	46.1	12.5	128.6	3.6	85.0	222.0	1,665.0	8.8	337.0	63.5	408.0	10.2			

1. Daily Totals	2,840.0	61.7	96.2	30.6	428.4	21.7	114.0	1,043.0	3,722.0	25.1	1,312.0	300.2	1,208.0	30.2	0.0	0.0	0.0
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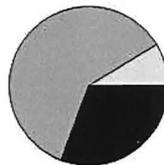
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 08.7%
	% calories of CHO = 60.6%
	% calories of FAT = 30.6%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 20
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	869.0	16.8	19.9	8.0	158.2	10.1	180.0	436.0	1,002.0	4.7	939.0	168.1	442.0	11.1			
Lunch Totals	980.0	19.9	47.7	9.7	113.9	3.2	33.0	197.0	1,415.0	5.2	239.0	80.5	403.0	10.1			
Dinner Totals	977.0	26.8	33.8	13.9	137.7	11.1	55.0	189.0	1,403.0	8.6	1,986.0	105.5	400.0	10.1			

1. Daily Totals	2,826.0	63.6	101.4	31.6	409.8	24.4	268.0	822.0	3,820.0	18.5	3,164.0	354.1	1,245.0	31.3	0.0	0.0	0.0
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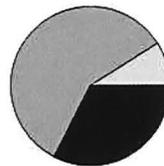
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 09.1%
	% calories of CHO = 58.4%
	% calories of FAT = 32.5%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 21
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	747.0	11.0	23.3	9.6	128.0	6.4	23.0	402.0	1,092.0	3.5	681.0	168.6	400.0	10.0			
Lunch	1,243.0	38.1	61.5	20.3	132.3	6.5	123.0	341.0	899.0	9.3	339.0	67.6	400.0	10.2			
Dinner	1,464.0	41.0	43.1	14.7	227.5	15.6	65.0	588.0	2,835.0	13.4	691.0	74.3	400.0	10.0			

1. Daily Totals	3,454.0	90.1	127.9	44.6	487.8	28.5	211.0	1,331.0	4,826.0	26.2	1,711.0	310.5	1,200.0	30.2	0.0	0.0	0.0
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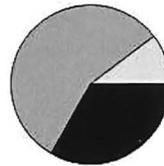
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 10.4%
	% calories of CHO = 56.3%
	% calories of FAT = 33.2%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 22
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	747.0	11.0	23.3	9.6	128.0	6.4	23.0	402.0	1,092.0	3.5	681.0	168.6	400.0	10.0			
Lunch	1,073.0	27.6	37.5	12.3	151.3	6.9	23.0	378.0	2,255.0	11.2	451.0	62.2	403.0	10.1			
Dinner	1,178.0	24.2	50.8	15.5	151.6	5.8	69.0	536.0	2,537.0	9.7	151.0	81.2	400.0	10.0			

1. Daily Totals	2,998.0	62.8	111.6	37.4	431.0	19.1	115.0	1,316.0	5,884.0	24.4	1,283.0	312.0	1,203.0	30.1	0.0	0.0	0.0
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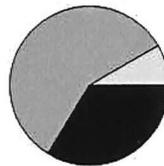
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
□	% calories of PRO = 08.4%
■	% calories of CHO = 57.9%
■	% calories of FAT = 33.7%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 23
 Menu Cycle: Proposal OR - Yamhill Jail
 Summary Information

Unit Name: Summit: Corrections

Diet Restriction: Regular

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	687.0	15.1	17.3	5.4	118.7	7.9	0.0	487.0	1,059.0	5.8	344.0	168.0	400.0	10.0			
Lunch Totals	1,071.0	26.7	57.9	12.3	113.1	15.3	95.0	390.0	2,918.0	7.2	654.0	102.4	400.0	10.0			
Dinner Totals	1,013.0	26.5	29.9	11.2	159.6	6.5	71.0	256.0	2,183.0	7.5	15,094.0	63.9	400.0	10.0			

1. Daily Totals	2,771.0	68.3	105.1	28.9	391.4	29.7	166.0	1,133.0	6,160.0	20.5	16,092.0	334.3	1,200.0	30.0	0.0	0.0	0.0
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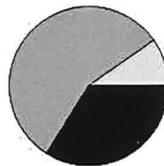
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 9.8%
	% calories of CHO = 56.2%
	% calories of FAT = 34.0%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 24
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	834.0	14.3	17.3	7.2	158.7	10.1	23.0	432.0	1,215.0	4.5	688.0	168.7	400.0	10.0			
Lunch Totals	1,109.0	31.8	45.2	14.8	145.3	9.4	65.0	258.0	1,256.0	10.9	917.0	76.0	400.0	10.0			
Dinner Totals	1,053.0	25.4	41.3	13.4	141.0	5.5	72.0	289.0	1,042.0	9.7	356.0	99.0	400.0	10.0			

1. Daily Totals	2,996.0	71.5	103.7	35.5	445.0	25.0	160.0	979.0	3,513.0	25.1	1,961.0	343.7	1,200.0	30.0	0.0	0.0	0.0
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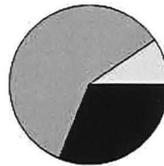
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 9.5%
	% calories of CHO = 59.3%
	% calories of FAT = 31.1%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 25
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	782.0	13.5	25.9	10.4	127.6	6.4	180.0	406.0	879.0	3.7	932.0	168.0	442.0	11.1			
Lunch Totals	823.0	19.1	23.9	9.0	133.7	8.9	62.0	318.0	2,155.0	5.1	15,081.0	80.0	400.0	10.1			
Dinner Totals	1,086.0	28.5	42.7	16.1	147.3	7.4	58.0	397.0	1,241.0	8.4	228.0	63.6	400.0	10.1			

1. Daily Totals	2,691.0	61.1	92.6	35.5	408.5	22.7	300.0	1,121.0	4,275.0	17.2	16,241.0	311.6	1,242.0	31.3	0.0	0.0	0.0
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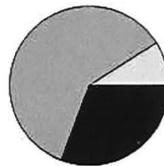
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 09.0%
	% calories of CHO = 60.3%
	% calories of FAT = 30.7%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 26
Menu Cycle: Proposal OR - Yamhill Jail

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	687.0	15.1	17.3	5.4	118.7	7.9	0.0	487.0	1,059.0	5.8	344.0	168.0	400.0	10.0			
Lunch Totals	1,215.0	31.0	54.3	19.7	151.0	7.9	81.0	484.0	2,182.0	9.0	9,028.0	71.4	400.0	10.0			
Dinner Totals	980.0	22.4	31.5	10.1	147.7	5.8	51.0	318.0	1,064.0	9.5	568.0	68.3	400.0	10.0			

1. Daily Totals	2,882.0	68.5	103.1	35.2	417.4	21.6	132.0	1,289.0	4,305.0	24.4	9,940.0	307.7	1,200.0	30.0	0.0	0.0	0.0
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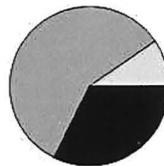
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 09.5%
	% calories of CHO = 58.1%
	% calories of FAT = 32.3%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 27
 Menu Cycle: Proposal OR - Yamhill Jail
 Summary Information

Unit Name: Summit: Corrections

Diet Restriction: Regular

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast	869.0	16.8	19.9	8.0	158.2	10.1	180.0	436.0	1,002.0	4.7	939.0	168.1	442.0	11.1			
Lunch	983.0	24.9	37.9	12.3	134.3	11.2	48.0	346.0	1,033.0	8.2	492.0	67.4	400.0	10.0			
Dinner	1,021.0	25.4	36.3	15.2	143.7	11.2	55.0	362.0	1,547.0	8.4	3,882.0	99.5	400.0	10.1			

1. Daily Totals	2,873.0	67.1	94.0	35.5	436.2	32.5	283.0	1,144.0	3,582.0	21.3	5,313.0	335.0	1,242.0	31.2	0.0	0.0	0.0
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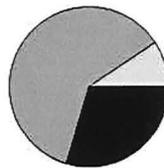
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 09.4%
	% calories of CHO = 61.0%
	% calories of FAT = 29.6%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 28
Menu Cycle: Proposal OR - Yamhill Jail
Summary Information

Unit Name: Summit: Corrections

Diet Restriction: Regular

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	747.0	11.0	23.3	9.6	128.0	6.4	23.0	402.0	1,092.0	3.5	681.0	168.6	400.0	10.0			
Lunch Totals	944.0	22.3	48.4	10.5	108.9	7.9	88.0	341.0	1,368.0	4.9	683.0	95.0	400.0	10.0			
Dinner Totals	1,012.0	26.6	34.5	12.4	144.4	8.1	58.0	340.0	2,044.0	10.3	1,925.0	70.1	400.0	10.0			

1. Daily Totals	2,703.0	59.9	106.2	32.5	381.3	22.4	169.0	1,083.0	4,504.0	18.7	3,289.0	333.7	1,200.0	30.0	0.0	0.0	0.0
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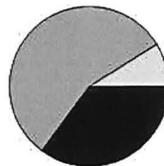
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 08.8%
	% calories of CHO = 56.1%
	% calories of FAT = 35.1%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 1
Menu Cycle: Proposal OR - Yamhill JDC
Summary Information

Unit Name: Summit: Corrections

Diet Restriction: Regular

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	595.0	<u>22.9</u>	13.3	5.1	<u>100.5</u>	<u>9.9</u>	<u>32.0</u>	<u>460.0</u>	584.0	<u>3.9</u>	<u>975.0</u>	<u>110.9</u>	<u>91.0</u>	<u>2.3</u>			
Lunch Totals	665.0	<u>28.3</u>	<u>27.7</u>	<u>12.4</u>	88.6	12.7	<u>66.0</u>	694.0	1,270.0	4.0	<u>16,617.0</u>	<u>59.9</u>	<u>262.0</u>	<u>6.7</u>			
Dinner Totals	1,427.0	<u>28.8</u>	<u>40.2</u>	<u>15.5</u>	231.7	<u>10.1</u>	<u>37.0</u>	467.0	<u>1,128.0</u>	<u>14.7</u>	<u>2,191.0</u>	<u>74.5</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			
1. Daily Totals	2,797.0	<u>86.6</u>	<u>84.7</u>	<u>33.7</u>	<u>434.8</u>	<u>34.7</u>	<u>158.0</u>	<u>1,666.0</u>	<u>3,385.0</u>	<u>24.0</u>	<u>19,783.0</u>	<u>245.9</u>	<u>753.0</u>	<u>19.0</u>	0.0	0.0	0.0
2. Nutritional Goals																	
3. % Nutritional Goal																	
4. Deviation From Nutritional Goal																	

5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 12.2%
	% calories of CHO = 61.1%
	% calories of FAT = 26.8%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 2
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast Totals	548.0	<u>20.6</u>	16.2	<u>5.4</u>	<u>84.3</u>	<u>8.8</u>	<u>9.0</u>	<u>356.0</u>	356.0	<u>3.6</u>	<u>728.0</u>	<u>47.0</u>	<u>91.0</u>	<u>2.3</u>			
Lunch Totals	762.0	33.5	20.1	<u>5.3</u>	116.2	18.9	<u>51.0</u>	467.0	452.0	7.5	<u>5,193.0</u>	<u>70.1</u>	<u>91.0</u>	<u>2.3</u>			
Dinner Totals	1,357.0	<u>25.5</u>	<u>46.2</u>	<u>12.0</u>	212.5	<u>11.8</u>	<u>21.0</u>	210.0	<u>1,933.0</u>	<u>8.2</u>	<u>1,049.0</u>	<u>91.7</u>	<u>403.0</u>	10.1			
PM Snack Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,897.0	<u>88.6</u>	<u>95.5</u>	<u>25.7</u>	<u>434.0</u>	<u>43.5</u>	<u>81.0</u>	<u>1,058.0</u>	<u>2,981.0</u>	<u>21.1</u>	<u>6,970.0</u>	<u>208.8</u>	<u>585.0</u>	<u>14.7</u>	0.0	0.0	0.0
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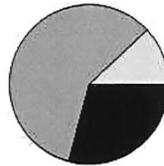
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 12.0%
	% calories of CHO = 58.8%
	% calories of FAT = 29.1%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 3
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	582.0	<u>20.9</u>	11.8	<u>4.7</u>	<u>100.7</u>	<u>9.4</u>	<u>32.0</u>	<u>490.0</u>	736.0	<u>10.2</u>	<u>1,250.0</u>	<u>62.0</u>	<u>131.0</u>	<u>3.3</u>			
Lunch Totals	670.0	34.0	17.9	5.4	104.6	15.9	60.0	519.0	356.0	6.1	<u>2,927.0</u>	<u>136.1</u>	<u>91.0</u>	<u>2.3</u>			
Dinner Totals	1,474.0	<u>40.0</u>	<u>38.2</u>	<u>15.0</u>	235.8	<u>19.8</u>	<u>55.0</u>	408.0	<u>1,635.0</u>	<u>16.3</u>	<u>15,163.0</u>	<u>62.7</u>	<u>400.0</u>	<u>10.1</u>			
PM Snack Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,836.0	101.4	71.4	25.8	455.1	47.1	170.0	1,462.0	3,130.0	33.9	19,340.0	261.4	622.0	15.7	0.0	0.0	0.0
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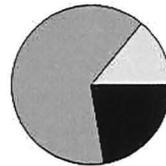
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 14.1%
	% calories of CHO = 63.5%
	% calories of FAT = 22.4%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 4
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	523.0	<u>19.9</u>	14.5	<u>4.9</u>	<u>79.8</u>	<u>9.5</u>	<u>9.0</u>	<u>480.0</u>	504.0	<u>9.8</u>	<u>1,475.0</u>	<u>125.3</u>	<u>131.0</u>	<u>3.3</u>			
Lunch Totals	1,003.0	35.1	35.0	<u>9.8</u>	<u>141.3</u>	<u>12.6</u>	<u>80.0</u>	<u>516.0</u>	1,437.0	<u>7.6</u>	<u>5,523.0</u>	<u>71.1</u>	<u>91.0</u>	<u>2.3</u>			
Dinner Totals	1,291.0	<u>31.9</u>	<u>53.6</u>	<u>19.6</u>	170.3	<u>6.7</u>	<u>58.0</u>	300.0	<u>1,740.0</u>	<u>9.5</u>	<u>130.0</u>	<u>96.2</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	3,047.0	<u>95.9</u>	<u>116.1</u>	<u>37.3</u>	<u>412.4</u>	<u>32.8</u>	<u>147.0</u>	<u>1,321.0</u>	<u>3,921.0</u>	<u>28.7</u>	<u>7,128.0</u>	<u>292.6</u>	<u>622.0</u>	<u>15.6</u>	0.0	0.0	0.0
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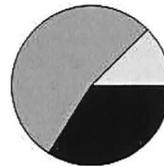
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 12.5%
	% calories of CHO = 53.6%
	% calories of FAT = 33.9%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 5
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

		KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
		KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	Totals	582.0	<u>21.4</u>	11.8	<u>4.7</u>	<u>99.9</u>	<u>8.2</u>	<u>32.0</u>	<u>486.0</u>	736.0	<u>10.2</u>	<u>1,228.0</u>	<u>62.6</u>	<u>131.0</u>	<u>3.3</u>			
Lunch	Totals	800.0	27.7	26.8	6.4	113.1	18.5	57.0	465.0	741.0	4.9	<u>738.0</u>	76.0	<u>91.0</u>	<u>2.3</u>			
Dinner	Totals	1,486.0	<u>34.3</u>	<u>47.5</u>	<u>17.7</u>	225.2	<u>9.7</u>	<u>58.0</u>	504.0	<u>1,882.0</u>	<u>13.7</u>	<u>2,051.0</u>	<u>70.6</u>	<u>400.0</u>	<u>10.1</u>			
PM Snack	Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,978.0	<u>90.0</u>	<u>89.6</u>	<u>29.6</u>	<u>452.2</u>	<u>38.4</u>	<u>170.0</u>	<u>1,500.0</u>	<u>3,762.0</u>	<u>30.1</u>	<u>4,017.0</u>	<u>209.8</u>	<u>622.0</u>	<u>15.7</u>	0.0	0.0	0.0
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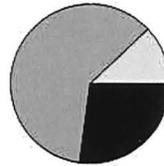
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
<input type="checkbox"/>	% calories of PRO = 12.1%
<input type="checkbox"/>	% calories of CHO = 60.8%
<input type="checkbox"/>	% calories of FAT = 27.1%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 6
Menu Cycle: Proposal OR - Yamhill JDC
Summary Information

Unit Name: Summit: Corrections

Diet Restriction: Regular

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	529.0	<u>19.0</u>	14.6	<u>4.9</u>	<u>82.5</u>	<u>9.5</u>	<u>9.0</u>	<u>435.0</u>	505.0	<u>9.8</u>	<u>1,250.0</u>	<u>61.4</u>	<u>131.0</u>	<u>3.3</u>			
Lunch Totals	819.0	41.0	23.9	<u>6.9</u>	115.0	20.0	<u>78.0</u>	532.0	617.0	8.4	<u>1,703.0</u>	<u>98.1</u>	<u>91.0</u>	<u>2.3</u>			
Dinner Totals	1,316.0	<u>28.5</u>	<u>54.5</u>	<u>19.0</u>	177.5	<u>6.8</u>	<u>41.0</u>	420.0	<u>1,704.0</u>	<u>9.9</u>	<u>3,393.0</u>	<u>64.1</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,894.0	<u>97.4</u>	<u>106.0</u>	<u>33.8</u>	<u>396.0</u>	<u>40.3</u>	<u>128.0</u>	<u>1,412.0</u>	<u>3,066.0</u>	<u>30.0</u>	<u>6,346.0</u>	<u>223.6</u>	<u>622.0</u>	<u>15.6</u>	0.0	0.0	0.0
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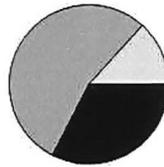
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 13.3%
	% calories of CHO = 54.1%
	% calories of FAT = 32.6%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 7
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

		KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast	Totals	582.0	<u>20.9</u>	11.8	<u>4.7</u>	<u>100.7</u>	<u>9.4</u>	<u>32.0</u>	<u>490.0</u>	736.0	<u>10.2</u>	<u>1,250.0</u>	<u>62.0</u>	<u>131.0</u>	<u>3.3</u>			
Lunch	Totals	717.0	30.0	25.7	<u>7.2</u>	96.9	11.6	<u>76.0</u>	475.0	991.0	4.4	<u>15,717.0</u>	<u>72.1</u>	<u>91.0</u>	<u>2.3</u>			
Dinner	Totals	990.0	<u>22.8</u>	<u>40.7</u>	<u>12.0</u>	131.6	<u>5.7</u>	<u>83.0</u>	343.0	<u>1,816.0</u>	<u>7.9</u>	<u>127.0</u>	<u>96.8</u>	<u>408.0</u>	<u>10.2</u>			
PM Snack	Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals		2,399.0	<u>80.3</u>	<u>81.6</u>	<u>24.6</u>	<u>343.2</u>	<u>28.7</u>	<u>214.0</u>	<u>1,353.0</u>	<u>3,946.0</u>	<u>23.9</u>	<u>17,094.0</u>	<u>231.5</u>	<u>630.0</u>	<u>15.8</u>	0.0	0.0	0.0
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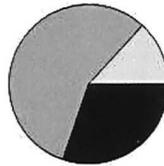
2. Nutritional Goals																		
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3. % Nutritional Goal																		
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4. Deviation From Nutritional Goal																		
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 13.2%
	% calories of CHO = 56.5%
	% calories of FAT = 30.2%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 8

Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD				
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG				
Breakfast	Totals	595.0	<u>22.9</u>	13.3	5.1	<u>100.5</u>	<u>9.9</u>	<u>32.0</u>	<u>460.0</u>	584.0	<u>3.9</u>	<u>975.0</u>	<u>110.9</u>	<u>91.0</u>	<u>2.3</u>			
Lunch	Totals	679.0	41.1	12.3	<u>2.2</u>	105.3	11.2	<u>65.0</u>	399.0	1,770.0	3.9	<u>1,582.0</u>	<u>106.6</u>	<u>91.0</u>	<u>2.3</u>			
Dinner	Totals	2,021.0	<u>61.8</u>	<u>52.6</u>	<u>18.1</u>	323.4	<u>31.9</u>	<u>65.0</u>	<u>728.0</u>	<u>3,659.0</u>	<u>21.4</u>	<u>700.0</u>	<u>78.2</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack	Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	3,405.0	<u>132.3</u>	<u>81.6</u>	<u>26.1</u>	<u>543.2</u>	<u>55.0</u>	<u>185.0</u>	<u>1,632.0</u>	<u>6,416.0</u>	<u>30.5</u>	<u>3,257.0</u>	<u>296.3</u>	<u>582.0</u>	<u>14.6</u>	0.0	0.0	0.0
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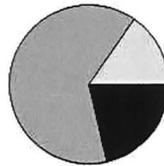
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 15.4%
	% calories of CHO = 63.2%
	% calories of FAT = 21.4%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 9

Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

		KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast	Totals	548.0	<u>20.6</u>	16.2	<u>5.4</u>	<u>84.3</u>	<u>8.8</u>	<u>9.0</u>	<u>356.0</u>	356.0	<u>3.6</u>	<u>728.0</u>	<u>47.0</u>	<u>91.0</u>	<u>2.3</u>			
Lunch	Totals	880.0	40.9	24.6	7.2	128.7	19.9	82.0	524.0	1,125.0	7.6	1,547.0	<u>69.4</u>	<u>91.0</u>	<u>2.3</u>			
Dinner	Totals	1,336.0	<u>33.9</u>	<u>50.6</u>	<u>20.0</u>	183.2	<u>10.8</u>	<u>55.0</u>	417.0	<u>1,676.0</u>	<u>11.6</u>	<u>15,169.0</u>	<u>62.0</u>	<u>400.0</u>	<u>10.1</u>			
PM Snack	Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals		2,994.0	<u>104.4</u>	<u>104.4</u>	<u>35.6</u>	<u>417.2</u>	<u>43.5</u>	<u>146.0</u>	<u>1,322.0</u>	<u>3,397.0</u>	<u>24.6</u>	<u>17,444.0</u>	<u>178.4</u>	<u>582.0</u>	<u>14.7</u>	0.0	0.0	0.0
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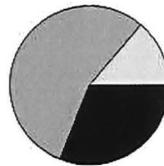
2. Nutritional Goals																		
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3. % Nutritional Goal																		
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4. Deviation From Nutritional Goal																		
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 13.8%
	% calories of CHO = 55.1%
	% calories of FAT = 31.1%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 10
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast Totals	582.0	<u>20.9</u>	11.8	<u>4.7</u>	<u>100.7</u>	<u>9.4</u>	<u>32.0</u>	<u>490.0</u>	736.0	<u>10.2</u>	<u>1,250.0</u>	<u>62.0</u>	<u>131.0</u>	<u>3.3</u>			
Lunch Totals	828.0	36.3	30.5	<u>8.0</u>	113.6	17.1	<u>82.0</u>	556.0	817.0	6.9	<u>8,460.0</u>	<u>67.2</u>	<u>91.0</u>	<u>2.3</u>			
Dinner Totals	1,234.0	<u>27.5</u>	<u>45.3</u>	<u>17.3</u>	178.4	<u>12.7</u>	<u>58.0</u>	507.0	<u>2,006.0</u>	<u>6.9</u>	<u>3,957.0</u>	<u>138.1</u>	<u>400.0</u>	<u>10.1</u>			
PM Snack Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,754.0	<u>91.1</u>	<u>91.1</u>	<u>30.7</u>	<u>406.7</u>	<u>41.2</u>	<u>195.0</u>	<u>1,598.0</u>	<u>3,962.0</u>	<u>25.4</u>	<u>13,667.0</u>	<u>267.9</u>	<u>622.0</u>	<u>15.7</u>	0.0	0.0	0.0
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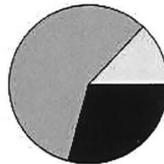
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 13.0%
	% calories of CHO = 57.9%
	% calories of FAT = 29.2%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 11
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	523.0	<u>19.9</u>	14.5	<u>4.9</u>	<u>79.8</u>	<u>9.5</u>	<u>9.0</u>	<u>480.0</u>	504.0	<u>9.8</u>	<u>1,475.0</u>	<u>125.3</u>	<u>131.0</u>	<u>3.3</u>			
Lunch Totals	714.0	31.6	13.9	<u>3.7</u>	128.7	17.9	<u>33.0</u>	425.0	326.0	6.5	<u>1,451.0</u>	<u>65.4</u>	<u>91.0</u>	<u>2.3</u>			
Dinner Totals	1,058.0	<u>26.9</u>	<u>43.7</u>	<u>14.1</u>	137.4	<u>4.1</u>	<u>72.0</u>	<u>235.0</u>	<u>1,249.0</u>	<u>7.6</u>	<u>349.0</u>	<u>62.3</u>	<u>400.0</u>	<u>10.1</u>			
PM Snack Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,525.0	<u>87.4</u>	<u>85.2</u>	<u>25.7</u>	<u>367.0</u>	<u>35.5</u>	<u>114.0</u>	<u>1,165.0</u>	<u>2,319.0</u>	<u>25.7</u>	<u>3,275.0</u>	<u>253.0</u>	<u>622.0</u>	<u>15.7</u>	0.0	0.0	0.0
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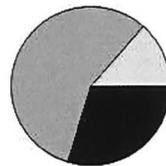
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 13.5%
	% calories of CHO = 56.8%
	% calories of FAT = 29.7%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 12
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	582.0	<u>21.4</u>	11.8	<u>4.7</u>	<u>99.9</u>	<u>8.2</u>	<u>32.0</u>	<u>486.0</u>	736.0	<u>10.2</u>	<u>1,228.0</u>	<u>62.6</u>	<u>131.0</u>	<u>3.3</u>			
Lunch Totals	766.0	23.7	32.9	<u>6.7</u>	97.0	8.3	<u>61.0</u>	481.0	1,074.0	4.1	<u>738.0</u>	<u>88.6</u>	<u>104.0</u>	<u>2.6</u>			
Dinner Totals	1,378.0	<u>29.7</u>	<u>35.6</u>	<u>13.5</u>	230.4	<u>14.2</u>	<u>29.0</u>	499.0	<u>1,317.0</u>	<u>13.8</u>	<u>15,507.0</u>	<u>67.7</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,836.0	<u>81.3</u>	<u>83.9</u>	<u>25.7</u>	<u>441.4</u>	<u>32.7</u>	<u>145.0</u>	<u>1,511.0</u>	<u>3,530.0</u>	<u>29.5</u>	<u>17,473.0</u>	<u>219.5</u>	<u>635.0</u>	<u>15.9</u>	0.0	0.0	0.0
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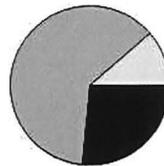
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 11.4%
	% calories of CHO = 62.0%
	% calories of FAT = 26.5%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 13
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	529.0	<u>19.0</u>	14.6	<u>4.9</u>	<u>82.5</u>	<u>9.5</u>	<u>9.0</u>	<u>435.0</u>	505.0	<u>9.8</u>	<u>1,250.0</u>	<u>61.4</u>	<u>131.0</u>	<u>3.3</u>			
Lunch Totals	649.0	28.4	17.3	<u>6.4</u>	99.9	13.0	<u>35.0</u>	420.0	878.0	<u>5.2</u>	<u>4,387.0</u>	<u>75.4</u>	<u>91.0</u>	<u>2.4</u>			
Dinner Totals	1,024.0	<u>33.6</u>	<u>19.8</u>	<u>6.9</u>	180.9	<u>24.0</u>	<u>22.0</u>	379.0	<u>839.0</u>	<u>10.6</u>	<u>15,327.0</u>	<u>68.3</u>	<u>408.0</u>	<u>10.2</u>			
PM Snack Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,432.0	<u>90.0</u>	<u>64.7</u>	<u>21.2</u>	<u>384.3</u>	<u>50.5</u>	<u>66.0</u>	<u>1,259.0</u>	<u>2,462.0</u>	<u>27.5</u>	<u>20,964.0</u>	<u>205.1</u>	<u>630.0</u>	<u>15.9</u>	0.0	0.0	0.0
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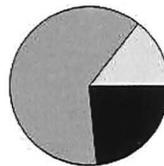
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
□	% calories of PRO = 14.5%
■	% calories of CHO = 62.0%
■	% calories of FAT = 23.5%
□	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 14
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	582.0	<u>20.9</u>	11.8	<u>4.7</u>	<u>100.7</u>	<u>9.4</u>	<u>32.0</u>	<u>490.0</u>	736.0	<u>10.2</u>	<u>1,250.0</u>	<u>62.0</u>	<u>131.0</u>	<u>3.3</u>			
Lunch Totals	879.0	33.6	27.3	<u>5.5</u>	132.9	17.1	<u>34.0</u>	439.0	1,049.0	5.2	<u>23,268.0</u>	<u>84.2</u>	<u>91.0</u>	<u>2.4</u>			
Dinner Totals	1,138.0	<u>27.0</u>	<u>44.4</u>	<u>14.5</u>	153.9	<u>5.4</u>	<u>75.0</u>	382.0	<u>2,793.0</u>	<u>9.2</u>	<u>380.0</u>	<u>63.2</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,709.0	<u>87.9</u>	<u>87.0</u>	<u>25.5</u>	<u>401.5</u>	<u>33.9</u>	<u>164.0</u>	<u>1,356.0</u>	<u>4,981.0</u>	<u>26.0</u>	<u>24,898.0</u>	<u>210.0</u>	<u>622.0</u>	<u>15.7</u>	0.0	0.0	0.0
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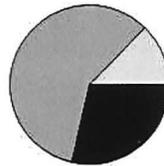
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 12.8%
	% calories of CHO = 58.6%
	% calories of FAT = 28.6%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 15
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

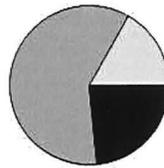
Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast Totals	595.0	<u>22.9</u>	13.3	5.1	<u>100.5</u>	<u>9.9</u>	<u>32.0</u>	<u>460.0</u>	584.0	<u>3.9</u>	<u>975.0</u>	<u>110.9</u>	<u>91.0</u>	<u>2.3</u>			
Lunch Totals	630.0	41.0	12.3	2.9	95.9	13.3	65.0	414.0	1,829.0	<u>4.8</u>	<u>15,966.0</u>	<u>59.8</u>	<u>91.0</u>	<u>2.4</u>			
Dinner Totals	1,584.0	<u>55.1</u>	<u>48.6</u>	<u>14.5</u>	232.4	<u>36.4</u>	<u>83.0</u>	664.0	<u>2,256.0</u>	<u>15.2</u>	<u>15,347.0</u>	<u>68.8</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			
1. Daily Totals	2,919.0	<u>125.5</u>	<u>77.6</u>	<u>23.2</u>	<u>442.8</u>	<u>61.6</u>	<u>203.0</u>	<u>1,583.0</u>	<u>5,072.0</u>	<u>25.2</u>	<u>32,288.0</u>	<u>240.1</u>	<u>582.0</u>	<u>14.7</u>	0.0	0.0	0.0
2. Nutritional Goals																	
3. % Nutritional Goal																	
4. Deviation From Nutritional Goal																	

5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
□	% calories of PRO = 16.9%
■	% calories of CHO = 59.6%
■	% calories of FAT = 23.5%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 16
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast Totals	548.0	<u>20.6</u>	16.2	<u>5.4</u>	<u>84.3</u>	<u>8.8</u>	<u>9.0</u>	<u>356.0</u>	356.0	<u>3.6</u>	<u>728.0</u>	<u>47.0</u>	<u>91.0</u>	<u>2.3</u>			
Lunch Totals	742.0	32.3	21.1	5.7	112.2	13.1	34.0	466.0	1,065.0	<u>5.4</u>	<u>1,511.0</u>	<u>110.8</u>	<u>91.0</u>	<u>2.5</u>			
Dinner Totals	1,321.0	<u>29.7</u>	<u>52.5</u>	<u>19.9</u>	183.2	<u>8.8</u>	<u>39.0</u>	475.0	<u>1,655.0</u>	<u>10.0</u>	<u>3,221.0</u>	<u>114.8</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,841.0	<u>91.7</u>	<u>102.9</u>	<u>34.0</u>	<u>400.7</u>	<u>34.7</u>	<u>82.0</u>	<u>1,322.0</u>	<u>3,316.0</u>	<u>20.8</u>	<u>5,460.0</u>	<u>272.6</u>	<u>582.0</u>	<u>14.8</u>	0.0	0.0	0.0
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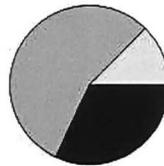
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 12.7%
	% calories of CHO = 55.4%
	% calories of FAT = 32.0%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 17
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

		KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast	Totals	582.0	<u>20.9</u>	11.8	<u>4.7</u>	<u>100.7</u>	<u>9.4</u>	<u>32.0</u>	<u>490.0</u>	736.0	<u>10.2</u>	<u>1,250.0</u>	<u>62.0</u>	<u>131.0</u>	<u>3.3</u>			
Lunch	Totals	800.0	27.7	26.8	6.4	113.1	18.5	57.0	465.0	741.0	4.9	<u>738.0</u>	76.0	<u>91.0</u>	<u>2.3</u>			
Dinner	Totals	933.0	<u>22.7</u>	<u>28.2</u>	<u>6.1</u>	149.4	<u>7.7</u>	<u>36.0</u>	<u>233.0</u>	<u>1,353.0</u>	<u>4.3</u>	<u>582.0</u>	<u>77.0</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack	Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,425.0	<u>77.8</u>	<u>70.3</u>	<u>17.9</u>	<u>377.2</u>	<u>37.6</u>	<u>148.0</u>	<u>1,233.0</u>	<u>3,233.0</u>	<u>20.7</u>	<u>2,570.0</u>	<u>215.6</u>	<u>622.0</u>	<u>15.6</u>	0.0	0.0	0.0
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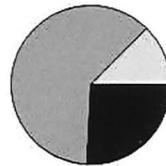
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 12.7%
	% calories of CHO = 61.5%
	% calories of FAT = 25.8%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 18
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

		KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
		KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	Totals	523.0	<u>19.9</u>	14.5	<u>4.9</u>	<u>79.8</u>	<u>9.5</u>	<u>9.0</u>	<u>480.0</u>	504.0	<u>9.8</u>	<u>1,475.0</u>	<u>125.3</u>	<u>131.0</u>	<u>3.3</u>			
Lunch	Totals	915.0	37.9	31.0	<u>7.9</u>	127.3	18.2	<u>82.0</u>	535.0	1,050.0	7.7	<u>24,640.0</u>	<u>70.8</u>	<u>91.0</u>	<u>2.3</u>			
Dinner	Totals	1,314.0	<u>34.0</u>	<u>56.7</u>	<u>21.3</u>	165.7	<u>10.1</u>	<u>58.0</u>	459.0	<u>1,896.0</u>	<u>10.4</u>	<u>15,104.0</u>	<u>63.3</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack	Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals		2,982.0	<u>100.8</u>	<u>115.2</u>	<u>37.1</u>	<u>393.8</u>	<u>41.8</u>	<u>149.0</u>	<u>1,499.0</u>	<u>3,690.0</u>	<u>29.7</u>	<u>41,219.0</u>	<u>259.4</u>	<u>622.0</u>	<u>15.6</u>	0.0	0.0	0.0
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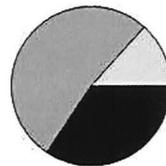
2. Nutritional Goals																		
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3. % Nutritional Goal																		
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4. Deviation From Nutritional Goal																		
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 13.4%
	% calories of CHO = 52.2%
	% calories of FAT = 34.4%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 19

Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	582.0	<u>21.4</u>	11.8	<u>4.7</u>	<u>99.9</u>	<u>8.2</u>	<u>32.0</u>	<u>486.0</u>	736.0	<u>10.2</u>	<u>1,228.0</u>	<u>62.6</u>	<u>131.0</u>	<u>3.3</u>			
Lunch Totals	748.0	33.8	21.3	<u>5.8</u>	<u>114.2</u>	<u>19.0</u>	<u>51.0</u>	<u>490.0</u>	624.0	<u>8.2</u>	<u>6,540.0</u>	<u>72.6</u>	<u>91.0</u>	<u>2.3</u>			
Dinner Totals	1,131.0	<u>25.3</u>	<u>51.2</u>	<u>13.7</u>	138.3	<u>4.0</u>	<u>101.0</u>	244.0	<u>1,856.0</u>	<u>9.8</u>	<u>347.0</u>	<u>63.9</u>	<u>409.0</u>	<u>10.2</u>			
PM Snack Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,571.0	<u>87.0</u>	<u>87.8</u>	<u>25.0</u>	<u>366.4</u>	<u>33.2</u>	<u>207.0</u>	<u>1,265.0</u>	<u>3,619.0</u>	<u>29.6</u>	<u>8,115.0</u>	<u>199.7</u>	<u>631.0</u>	<u>15.8</u>	0.0	0.0	0.0
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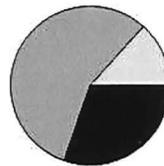
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 13.4%
	% calories of CHO = 56.3%
	% calories of FAT = 30.3%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 20
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	529.0	<u>19.0</u>	14.6	<u>4.9</u>	<u>82.5</u>	<u>9.5</u>	<u>9.0</u>	<u>435.0</u>	505.0	<u>9.8</u>	<u>1,250.0</u>	<u>61.4</u>	<u>131.0</u>	<u>3.3</u>			
Lunch Totals	791.0	30.5	35.1	<u>6.3</u>	95.3	13.7	<u>42.0</u>	436.0	990.0	4.1	<u>15,629.0</u>	<u>77.1</u>	<u>91.0</u>	<u>2.4</u>			
Dinner Totals	1,226.0	<u>31.2</u>	<u>40.1</u>	<u>16.7</u>	181.6	<u>14.3</u>	<u>55.0</u>	378.0	<u>1,659.0</u>	<u>9.5</u>	<u>1,991.0</u>	<u>142.3</u>	<u>400.0</u>	<u>10.1</u>			
PM Snack Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,776.0	<u>89.8</u>	<u>102.8</u>	<u>31.0</u>	<u>380.5</u>	<u>41.5</u>	<u>106.0</u>	<u>1,274.0</u>	<u>3,394.0</u>	<u>25.3</u>	<u>18,870.0</u>	<u>280.8</u>	<u>622.0</u>	<u>15.8</u>	0.0	0.0	0.0
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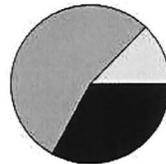
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
<input type="checkbox"/>	% calories of PRO = 12.8%
<input type="checkbox"/>	% calories of CHO = 54.2%
<input type="checkbox"/>	% calories of FAT = 33.0%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 21
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

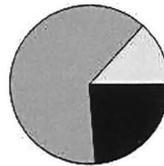
Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD				
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG				
Breakfast	Totals	582.0	20.9	11.8	4.7	100.7	9.4	32.0	490.0	736.0	10.2	1,250.0	62.0	131.0	3.3			
Lunch	Totals	647.0	30.3	16.8	5.1	99.6	15.3	58.0	463.0	372.0	5.2	8,081.0	62.2	91.0	2.4			
Dinner	Totals	1,786.0	47.3	51.3	17.8	281.4	17.6	65.0	643.0	3,451.0	17.0	692.0	76.8	400.0	10.0			
PM Snack	Totals	110.0	6.5	3.5	0.8	14.0	2.0	23.0	45.0	403.0	1.4	0.0	0.6	0.0	0.0			
1. Daily Totals		3,125.0	105.0	83.4	28.4	495.8	44.3	178.0	1,641.0	4,962.0	33.7	10,023.0	201.6	622.0	15.7	0.0	0.0	0.0
2. Nutritional Goals																		
3. % Nutritional Goal																		
4. Deviation From Nutritional Goal																		

5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 13.3%
	% calories of CHO = 62.9%
	% calories of FAT = 23.8%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 22
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

		KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
		KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	Totals	595.0	<u>22.9</u>	13.3	5.1	<u>100.5</u>	<u>9.9</u>	<u>32.0</u>	<u>460.0</u>	584.0	<u>3.9</u>	<u>975.0</u>	<u>110.9</u>	<u>91.0</u>	<u>2.3</u>			
Lunch	Totals	644.0	28.8	22.7	4.9	<u>88.4</u>	<u>10.2</u>	<u>34.0</u>	<u>402.0</u>	1,474.0	<u>4.2</u>	<u>5,546.0</u>	<u>91.4</u>	<u>91.0</u>	<u>2.4</u>			
Dinner	Totals	1,282.0	<u>27.8</u>	<u>55.0</u>	<u>16.9</u>	164.0	<u>6.3</u>	<u>81.0</u>	566.0	<u>2,847.0</u>	<u>10.7</u>	<u>167.0</u>	<u>81.5</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack	Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,631.0	<u>86.0</u>	<u>94.5</u>	<u>27.7</u>	<u>366.9</u>	<u>28.4</u>	<u>170.0</u>	<u>1,473.0</u>	<u>5,308.0</u>	<u>20.1</u>	<u>6,688.0</u>	<u>284.4</u>	<u>582.0</u>	<u>14.7</u>	0.0	0.0	0.0
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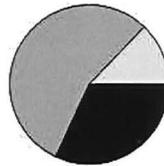
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 12.9%
	% calories of CHO = 55.1%
	% calories of FAT = 31.9%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 23
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	548.0	<u>20.6</u>	16.2	<u>5.4</u>	<u>84.3</u>	<u>8.8</u>	<u>9.0</u>	<u>356.0</u>	356.0	<u>3.6</u>	<u>728.0</u>	<u>47.0</u>	<u>91.0</u>	<u>2.3</u>			
Lunch Totals	734.0	49.7	10.0	<u>1.7</u>	115.0	25.7	<u>65.0</u>	518.0	2,473.0	7.9	<u>17,884.0</u>	<u>97.0</u>	<u>91.0</u>	<u>2.3</u>			
Dinner Totals	1,149.0	<u>28.3</u>	<u>33.1</u>	<u>12.9</u>	184.0	<u>6.7</u>	<u>71.0</u>	<u>436.0</u>	<u>2,449.0</u>	<u>8.3</u>	<u>15,094.0</u>	<u>63.9</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,661.0	<u>107.6</u>	<u>72.3</u>	<u>23.1</u>	<u>404.2</u>	<u>45.2</u>	<u>145.0</u>	<u>1,335.0</u>	<u>5,518.0</u>	<u>21.6</u>	<u>33,706.0</u>	<u>207.9</u>	<u>582.0</u>	<u>14.6</u>	0.0	0.0	0.0
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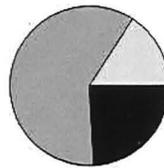
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 16.0%
	% calories of CHO = 59.9%
	% calories of FAT = 24.1%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 24
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

		KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast	Totals	582.0	<u>20.9</u>	11.8	<u>4.7</u>	<u>100.7</u>	<u>9.4</u>	<u>32.0</u>	<u>490.0</u>	736.0	<u>10.2</u>	<u>1,250.0</u>	<u>62.0</u>	<u>131.0</u>	<u>3.3</u>			
Lunch	Totals	728.0	30.9	22.6	6.1	111.1	13.1	60.0	442.0	315.0	5.5	<u>5,415.0</u>	<u>68.9</u>	<u>91.0</u>	<u>2.3</u>			
Dinner	Totals	1,309.0	<u>31.7</u>	<u>52.6</u>	<u>16.3</u>	173.6	<u>6.0</u>	<u>97.0</u>	462.0	<u>1,501.0</u>	<u>10.5</u>	<u>412.0</u>	<u>99.8</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack	Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,729.0	<u>90.0</u>	<u>90.5</u>	<u>27.8</u>	<u>399.4</u>	<u>30.5</u>	<u>212.0</u>	<u>1,439.0</u>	<u>2,955.0</u>	<u>27.5</u>	<u>7,077.0</u>	<u>231.3</u>	<u>622.0</u>	<u>15.6</u>	0.0	0.0	0.0
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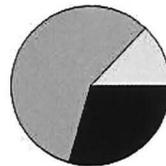
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 13.0%
	% calories of CHO = 57.6%
	% calories of FAT = 29.4%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 25
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

		KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD			
		KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG			
Breakfast	Totals	523.0	<u>19.9</u>	14.5	<u>4.9</u>	<u>79.8</u>	<u>9.5</u>	<u>9.0</u>	<u>480.0</u>	504.0	<u>9.8</u>	<u>1,475.0</u>	<u>125.3</u>	<u>131.0</u>	<u>3.3</u>			
Lunch	Totals	641.0	36.9	11.1	3.3	99.3	10.1	65.0	437.0	2,021.0	<u>4.4</u>	<u>15,599.0</u>	<u>74.6</u>	<u>91.0</u>	<u>2.4</u>			
Dinner	Totals	1,326.0	<u>33.2</u>	<u>48.9</u>	<u>17.9</u>	191.0	<u>7.8</u>	<u>70.0</u>	<u>428.0</u>	<u>1,478.0</u>	<u>9.6</u>	<u>412.0</u>	<u>66.8</u>	<u>400.0</u>	<u>10.1</u>			
PM Snack	Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals		2,720.0	<u>99.0</u>	<u>87.5</u>	<u>29.1</u>	<u>391.1</u>	<u>31.4</u>	<u>144.0</u>	<u>1,370.0</u>	<u>4,243.0</u>	<u>25.6</u>	<u>17,486.0</u>	<u>266.7</u>	<u>622.0</u>	<u>15.8</u>	0.0	0.0	0.0
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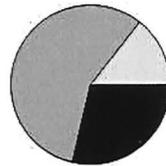
2. Nutritional Goals																		
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3. % Nutritional Goal																		
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4. Deviation From Nutritional Goal																		
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 14.4%
	% calories of CHO = 56.9%
	% calories of FAT = 28.7%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 26
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

		KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast	Totals	582.0	<u>21.4</u>	11.8	<u>4.7</u>	<u>99.9</u>	<u>8.2</u>	<u>32.0</u>	<u>486.0</u>	736.0	<u>10.2</u>	<u>1,228.0</u>	<u>62.6</u>	<u>131.0</u>	<u>3.3</u>			
Lunch	Totals	795.0	38.2	23.9	<u>7.1</u>	116.3	18.2	<u>82.0</u>	542.0	919.0	8.0	<u>25,120.0</u>	<u>71.8</u>	<u>91.0</u>	<u>2.3</u>			
Dinner	Totals	1,616.0	<u>42.5</u>	<u>49.7</u>	<u>16.3</u>	242.7	<u>11.0</u>	<u>100.0</u>	542.0	<u>1,787.0</u>	<u>17.0</u>	<u>850.0</u>	<u>75.1</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack	Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	3,103.0	<u>108.6</u>	<u>88.9</u>	<u>28.8</u>	<u>473.0</u>	<u>39.4</u>	<u>237.0</u>	<u>1,615.0</u>	<u>3,845.0</u>	<u>36.6</u>	<u>27,198.0</u>	<u>210.1</u>	<u>622.0</u>	<u>15.6</u>	0.0	0.0	0.0
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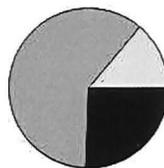
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 13.9%
	% calories of CHO = 60.5%
	% calories of FAT = 25.6%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 27
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL	PRO	FAT	SFA	CHO	FIBTG	CHOL	CA	NA	FE	VITAIU	VITC	VITDIU	VITD				
	KCAL	Gram	Gram	Gram	Gram	Gram	MG	MG	MG	MG	IU	MG	IU	MCG				
Breakfast	Totals	529.0	<u>19.0</u>	14.6	<u>4.9</u>	<u>82.5</u>	<u>9.5</u>	<u>9.0</u>	<u>435.0</u>	505.0	<u>9.8</u>	<u>1,250.0</u>	<u>61.4</u>	<u>131.0</u>	<u>3.3</u>			
Lunch	Totals	901.0	40.2	24.3	<u>7.0</u>	135.8	18.5	<u>78.0</u>	479.0	478.0	7.7	<u>913.0</u>	<u>62.9</u>	<u>91.0</u>	<u>2.3</u>			
Dinner	Totals	1,294.0	<u>30.4</u>	<u>40.7</u>	<u>17.1</u>	197.7	<u>14.2</u>	<u>55.0</u>	387.0	<u>1,713.0</u>	<u>9.3</u>	<u>3,887.0</u>	<u>136.3</u>	<u>400.0</u>	<u>10.1</u>			
PM Snack	Totals	230.0	9.0	13.0	<u>3.0</u>	21.0	4.0	<u>0.0</u>	<u>25.0</u>	240.0	1.8	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,954.0	<u>98.6</u>	<u>92.6</u>	<u>32.0</u>	<u>437.0</u>	<u>46.2</u>	<u>142.0</u>	<u>1,326.0</u>	<u>2,936.0</u>	<u>28.6</u>	<u>6,050.0</u>	<u>260.6</u>	<u>622.0</u>	<u>15.7</u>	0.0	0.0	0.0
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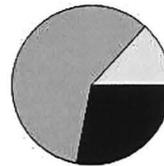
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 13.3%
	% calories of CHO = 58.7%
	% calories of FAT = 28.0%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.



CBORD NetMenu

Detailed Menu Cycle Nutritional Analysis

Day 28
Menu Cycle: Proposal OR - Yamhill JDC

Unit Name: Summit: Corrections

Diet Restriction: Regular

Summary Information

	KCAL KCAL	PRO Gram	FAT Gram	SFA Gram	CHO Gram	FIBTG Gram	CHOL MG	CA MG	NA MG	FE MG	VITAIU IU	VITC MG	VITDIU IU	VITD MCG			
Breakfast Totals	582.0	<u>20.9</u>	11.8	<u>4.7</u>	<u>100.7</u>	<u>9.4</u>	<u>32.0</u>	<u>490.0</u>	736.0	<u>10.2</u>	<u>1,250.0</u>	<u>62.0</u>	<u>131.0</u>	<u>3.3</u>			
Lunch Totals	865.0	41.8	15.5	<u>4.0</u>	145.1	27.4	<u>53.0</u>	598.0	885.0	8.6	<u>903.0</u>	<u>59.6</u>	<u>104.0</u>	<u>2.6</u>			
Dinner Totals	1,264.0	<u>35.3</u>	<u>44.7</u>	<u>16.4</u>	175.3	<u>12.9</u>	<u>70.0</u>	560.0	<u>2,571.0</u>	<u>13.1</u>	<u>3,803.0</u>	<u>79.2</u>	<u>400.0</u>	<u>10.0</u>			
PM Snack Totals	110.0	6.5	3.5	<u>0.8</u>	14.0	<u>2.0</u>	<u>23.0</u>	45.0	403.0	1.4	<u>0.0</u>	<u>0.6</u>	<u>0.0</u>	<u>0.0</u>			

1. Daily Totals	2,821.0	<u>104.5</u>	<u>75.4</u>	<u>25.9</u>	<u>435.1</u>	<u>51.7</u>	<u>178.0</u>	<u>1,693.0</u>	<u>4,595.0</u>	<u>33.3</u>	<u>5,956.0</u>	<u>201.4</u>	<u>635.0</u>	<u>15.9</u>	0.0	0.0	0.0
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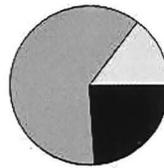
2. Nutritional Goals																	
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3. % Nutritional Goal																	
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4. Deviation From Nutritional Goal																	
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5. Actual % Calorie Distribution

Actual % Calorie Distribution



Legend	
	% calories of PRO = 14.7%
	% calories of CHO = 61.3%
	% calories of FAT = 23.9%
	Total = 100.0%

* Nutrient values listed in bold and underlined may be understated due to nutrient values not being available on all ingredients.

c) Registered dietitian certification of both the menu and nutritional analysis —

Regular Inmate Menu Nutritional Compliance



NUTRITIONAL COMPLIANCE STATEMENT

The enclosed four-week menu cycle for Yamhill County Correctional Facility meets the menu planning guidelines for the American Correctional Association and the National Academy of Science, Food and Nutrition Board.

The proposed menu cycle provides a weekly average of 2800 calories per day and meets the Recommended Dietary Allowances (RDA) and Dietary Reference Intakes (DRI) requirements for the adult mixed population, age 19-50.

All entree portions purchased fully cooked are within manufacturer tolerance specifications and weight measurements listed are prior to reheating. Casseroles and combination recipes made from scratch are based upon approximate cooked weight measurements. Weights on desserts are prior to baking.

CDR certifies that		
Marie Karen Kuchta		
has successfully completed requirements for dietetic registration.		PDF Copy
Signature	Registered Dietitian (RD)	
Registration I.D. Number	Registered Dietitian Nutritionist (RDN)	
86044356		
Registration Payment Period		
9/01/22 - 8/31/23		
		Christina Rollins, MBA, MS, RDN, LDN, FAND, CNSC Chair, Commission on Dietetic Registration

Marie Kuchta, RD, LD
Summit Dietitian

3/29/2023
Date

*Deficient nutrients limited by incomplete nutrient database information available.



c) Registered dietitian certification of both the menu and nutritional analysis —
Juvenile Detention Center NSLP Compliance



NUTRITIONAL COMPLIANCE STATEMENT

The enclosed four-week menu cycle for Yamhill County Juvenile Detention Center meets the menu planning guidelines as set forth by the United States Department of Agriculture (USDA) Nutrition Standards for the School Breakfast Program (SBP), National School Lunch Program (NSLP).

This menu and snack cycle provides a weekly average of 2800 calories daily and meets the Recommended Dietary Allowances (RDA) and Dietary Reference Intakes (DRI) requirements for a mixed adolescent population.

Therapeutic diets will be provided based on medical need.

Marie Kuchta, RD, LD
 Marie Kuchta, RD, LD
 Summit Dietitian

3/29/2023
 Date

RD Registered Dietitian*	RDN Registered Dietitian Nutritionist*	Commission on Dietetic Registration the credentialing agency for the Academy of Nutrition and Dietetics
CDR certifies that Marie Karen Kuchta has successfully completed requirements for dietetic registration.		PDF Copy
<i>Marie Kuchta, RD</i> Signature	Registered Dietitian (RD) Registered Dietitian Nutritionist (RDN)	
86044356 Registration I.D. Number	Christina Rollins, MBA, MS, RDN, LDN, FAND, CNSC Chair, Commission on Dietetic Registration	
86044356 Registration Payment Period 9/01/22 - 8/31/23		

*Deficient nutrients limited by incomplete nutrient database information available.



- d) Summary of specifications that will be adhered to for all food products.
 e) All proposals must meet or exceed existing quality of food service being provided in the correctional facility as detailed in Scope of Work.

Food Standards

MEAT/SEAFOOD

All meats, meat products, poultry, poultry products, and fish must be government inspected

Beef, Lamb, and Veal	USDA Choice. The fat content of ground beef shall not exceed 20%
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Pork	U.S. No.1 or U.S. No 2
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Poultry	USDA Grade A
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Seafood	Top grade; frozen fish must be a nationally distributed brand, packed under continuous inspection of USDA
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DAIRY

All dairy products must be USDA inspected

Fresh Eggs	Grade A
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Frozen/Liquified Eggs	Must be pasteurized and USDA inspected
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Milk	Pasteurized Grade A
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Yogurt	Fat Free
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Butter	Grade A or better
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Cheese	U.S. Grade A; no non-dairy substitutes
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FRUITS and VEGETABLES

Fresh Fruits and Vegetables	Selected for freshness, quality, and color – U.S. Grade A Fancy
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Canned Fruits and Vegetables	U.S. Grade A Choice or Fancy (fruit to be packed in light syrup or natural juices)
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FROZEN FOODS

Shall be U.S. Grade AA or A depending on specific product packed under continuous inspection

STAPLE GROCERIES

Canned Foods	U.S. Grade A fancy; B choice or extra standard depending on specific use
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Coffee	Grade 1
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Condiments	USDA Grade A
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BAKED PRODUCTS

Must have a quality level commensurate with meeting USDA breakfast and lunch requirements as applicable

Bread, rolls, cookies, pies, cakes, and pudding either prepared or baked on premises or purchased

2. In Custody Cycle Menu

a) Menu Cycle

(1) Each proposer shall submit two 4-week cycle menus - one for adults and a separate menu for juvenile meals

Please refer to menus in Section D.1.a.

(2) Each week will include 21 meals and comply with ACA and National School Lunch Program (NSLP) and School Breakfast Program (SBP) standards.

Juvenile Meal Program

With a shared dedication to the wellness of your residents and our solid knowledge of USDA and NSLP requirements, the Summit team brings your residents daily meals to fuel their learning and future success.

Our team truly believes that every child deserves nutritious meals. Summit team members work with a large variety of juvenile detention services throughout the US and both our management and nutrition teams are experienced and well-versed in the unique requirements of these facilities. Our familiarity with both the justice system and school meal programs gives a potential partner like us the greatest opportunity to support your success.

Like any student, mealtimes are often a favorite part of the day. Your residents look forward to fueling up with tasty food. You have a unique challenge within a juvenile detention facility to not only provide a secure environment for your residents, but to also ensure your programs are designed to support, aid, and educate at-risk youths while meeting strict regulation guidelines. As a partner you can trust to run a fully compliant program that supports your goals with healthy and wholesome meals that your residents will enjoy.

National School Lunch Program

We are excited for the opportunity to provide nutritionally balanced meals to your juvenile residents each day that align with the National School Lunch Program. Established under the National School Lunch Act in 1946, this federally assisted meal program operates in public and nonprofit private schools and residential childcare institutions.

Our dietitians have years of experience building menus that adhere to NSLP guidelines set forth by the USDA's Food and Nutrition Service. We have close working relationships with numerous agencies across the country and have a solid understanding of the program.

We are proud to align with the School Nutrition Association's Values and Strategic Goals:

- Collaboration, Relationship Building, and Teamwork
- Caring Commitment and Service
- Lifelong Wellness and Healthy Lifestyles
- Passion for Lifelong Learning and Professional Development
- Integrity and Ethics

Strategic Goals on Community and Professional Development:

Professional Development: Food Service Directors will have the necessary knowledge, skills, and expertise to administer, manage and deliver healthy school meal programs.

Community: Facility nutrition programs nationwide will be strengthened through collaboration with members, state affiliates, industry, and allied partners.

Summit dietitians are well versed in key program guidelines, including:

- School Breakfast Program
- School Meals
- Fresh Fruit and Vegetable Program
- Special Milk Program
- Child and Adult Care Food Program (CACFP)
- Team Nutrition
- Summer Food Service Program
- Meal Pattern Chart- 7 Day Week (Modified to Include K-8)
- Nutrition Standards in the National School Lunch and School Breakfast Programs



(3) No proposal will be considered that doesn't provide the menu upon which the cost of service is calculated together with the "as served" portion sizes of each menu item. Sample menus that may not be served after the contract is awarded will not be allowed.

Summit has read and understands the above requirement, as listed in your RFP.

b) Menu Description Requirements

(1) Menus submitted in the proposal must include clearly defined descriptions of food items.

Please see item-by-item nutritional analysis in Section D.1.b.

(2) All menu items must be listed in "as served" portions which clearly indicated weight or volume measurements (e.g., ½ c, 1/48 cut portion, 3 oz, wt., etc.).

Summit has read and understands the above requirement, as listed in your RFP. Please see proposed menu(s) in Section D.1.a.

(3) Entrée items including casseroles must include cooked weight measurements of meat or meat equivalent per portion.

Summit has read, understands and will comply with the above requirement, as listed in your RFP. Please see proposed menu(s) in Section D.1.a.

(4) Appropriate condiments and their number to be served must be included.

Summit has read, understands and will comply with the above requirement, as listed in your RFP. Please see proposed menu(s) in Section D.1.a.



c) Balanced Menu Planning Requirements

(1) The menu shall be planned with products and recipes with proven adult in custody acceptability. The proposer shall include in the proposal a method to monitor adult in custody preferences and to make acceptability adjustments. A sample meal quality-assurance assessment form shall be submitted.

(2) A variety of food flavors, textures, temperatures, and appearances shall be used.

(3) Fruit and vegetable requirements:

(a) To assure a minimum level of menu quality, at least five 1/2-cup fruit and vegetable equivalents are required each day on the menu. USDA School Lunch Buying Guide may be used to determine qualifying equivalents. A minimum daily variety of four different fruits and vegetables shall be used to meet the requirement. As specified by the guide, items such as fruit drink, rice, and noodles do not qualify.

(4) Avoid excessive fat calories :

(a) To avoid excessive fat calories, and provide more stomach filling bulk on the menu, portions for margarine, butter, salad dressing, and mayonnaise shall be restricted on the menu. A maximum of 1/2 oz shall be used as a margarine or salad dressing portion. Sandwich meals shall include appropriate mustard and ketchup condiments, not unnecessary margarine.

Summit has read and understands the above requirements, as listed in your RFP. Please see proposed menu(s) in Section D.1.a. and item-by-item nutritional analysis in Section D.1.b.

d) Nutritional requirements

(1) Menus for adults in custody will provide an average of 2800-3000 calories per day in addition to all required nutrients.

(2) Nutritional Analysis – tied to actual recipes & products proposed

(a) An item-by-item computer nutritional analysis of the menu with a weekly summary indicating the percentage of compliance to the highest Recommended Dietary Allowances (RDA) values for the population shall be submitted with the proposal.

(b) Each item on the menu shall have specific nutritional values based on recipes that will be used in the facility. For example, the specific calories, protein, fat, sodium,



calcium, iron, and vitamins in the recipe that will be used for Beef, Macaroni, and Tomatoes and all other meal items shall be separately identified on the computer analysis.

(3) Menu & analysis certified by Registered Dietitian

(a) A registered dietitian shall certify the adult in custody and juvenile in custody menus in the proposal with a signed nutritional compliance statement. A copy of the dietitian's ADA registration card shall be submitted with the proposal.

(b) A registered dietitian will approve all menus prior to service and annually thereafter. All meals served will be in compliance with the most recently published Recommended Dietary Allowances and Dietary Reference Intakes as established by the National Academy of Sciences.

(c) All juvenile meals served will meet the standards of the National School Lunch Program (NLSP) and School Breakfast Program (SBP).

Summit has read and understands the above requirements, as listed in your RFP. Please see proposed menu(s) in Section D.1.a. and item-by-item nutritional analysis in Section D.1.b.

3. Work Crew Sack Meals

a) For approximately 10 adults in custody on average, seven days per week, sack meals for court and or work crews are to be provided. These meals are in place of regular adult in custody meals.

b) Work Crew Sack meals are to consist of:

- » **Two sandwiches made with: 4 slices bread and 3-oz. meat and/or cheese**
- » **2 p.c. condiments**
- » **Fresh fruit**
- » **Chips**

c) Sack meals are to be billed at regular adult in custody rates.

Sack Meals

Per your specifications, we will provide any sack meals requested by the facility. Sack meals will contain approximately one-third of the minimum daily nutrition requirement.

Sack Meals will include:

- Two sandwiches made with: 4 slices bread and 3-oz. meat and/or cheese
- 2 p.c. condiments
- Fresh fruit
- Chips



4. Medical Diets

a) The average daily number of adults in custody / juveniles in custody receiving medical diets has been approximately 10 daily including an average of 5-night snack meals to adults in custody for medically approved diets.

b) The most common medical diet orders are: Diabetic and/or low diets.

c) All required medical diet meals shall be billed at the regular relevant in custody meal price.

d) All required diet snack meals shall be included in the regular adult in custody meal price. There shall not be a charge for required medical diet snacks.

Medical / Therapeutic Diets

When we are notified by an authorized member of your Health Services staff about an detainee requiring a medical diet, menus will be written by a dietitian following Summit diet manual standards (kept onsite for reference) and will conform as closely as possible to the main menu.

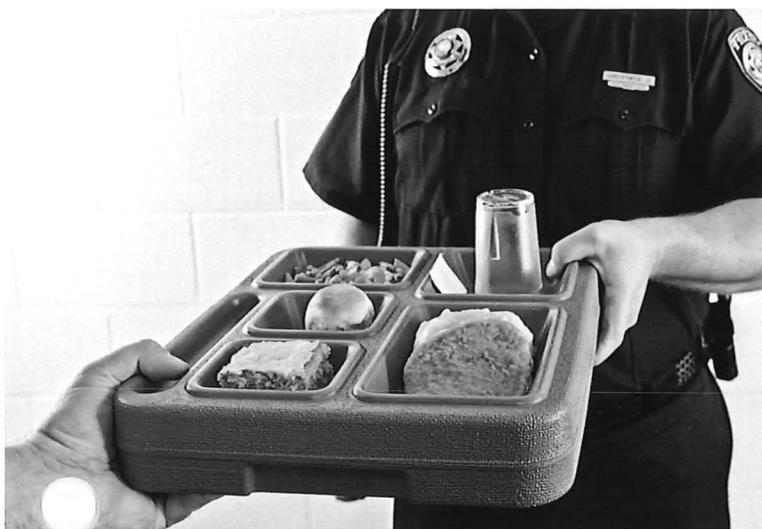
Our expertise and consistency in this area will result in a hassle-free food service operation for you. Your Summit team will follow standard NCCHC guidelines and protocols, which means diet menus that positively impact detainee behavior, allowing your staff to remain focused on managing the facility's programs and security.

A sample of various types of medical diets include:

- Diabetic, carbohydrate controlled, consistent carbohydrate
- Cardiovascular (low in fat, cholesterol, and sodium)
- Low fat, low cholesterol
- Low sodium
- Lactose intolerant
- Dairy free (milk allergy)
- High calorie, high protein (unintended weight loss, pregnancy)
- Finger food
- Allergy (bona fide food allergies, not food preferences)
- Clear liquid
- Blenderized
- Full liquid
- Other, e.g., renal, gluten-free, bariatric Consistency-Modified Diets

National Commission on Correctional Health Care Compliance

When it comes to policy and procedures for medical diets, Summit's operating practices align with the uncompromising standards from the National Commission on Correctional Health Care (NCCHC).



Unplanned Diet Orders

If a diet is ordered which does not appear on the Restricted Medical Diet Order or the Religious Meal Preference Request, your Food Service Director will follow these procedures **BEFORE** serving the diet:

- Clarify whether the diet is religious, medical or, possibly, personal preference.
- Verify the diet has been ordered by an authorized person (medical professional). Correctional staff may order religious diets, but only medical can order medical diets. Although we will honor verbal diet orders for 24 hours, standard diet orders should be obtained in writing PRIOR to any service.
- Review the Menu Manual to see if a diet description is listed.
- Call the Summit Dietitian for clarification of information given in the manual OR if no information is available.
- Ensure the following is obtained:
 - » Exact wording of diet order.
 - » Name of person authorizing diet.
 - » Name of physician if it is a medical diet.
 - » Expected duration of diet.
 - » Current week of your menu plan.
 - » Resident or detainee's name and identification number.
 - » Any prior diet orders for this resident/detainee.
- Prepare written diet production instructions for production staff.



“Summit has helped the facility with more than just food services, but the all over health and wellbeing of detainees.”

**Chief Deputy Frank Watkins,
Coffee County Detention Center,
Tennessee**

Healthy and quality meals to meet religious and lifestyle diets.

5. Religious Accommodation Diets

- a) **The average daily number of adults in custody receiving Religious Accommodation diets (e.g., Kosher, Halal, Sikh, Buddhist, etc.) has been approximately 5 adults in custody daily.**
- b) **Religious Accommodation diet meals shall be proposed as a separate price per meal from the regular adult in custody / juveniles in custody meal and included in the proposer's price proposal in Exhibit B included in this RFP .**
- c) **All required Religious Accommodation diet snack meals shall be included in the regular adult in custody meal price. There shall not be a charge for required Religious Accommodation diet snacks.**

Religious & Lifestyle Diets

At Summit, we utilize modified menus to accommodate a multitude of religious and lifestyle diets, meeting all RDA, ACA, NCHCA, RLUPA, and DRI standards.

A religious diet will be provided for individuals that follow various religious dietary laws whose needs cannot be met by the standard menu. The Chaplain or Facility Designee will order the appropriate religious diet for the individual and menus will be produced according to procedures in the Summit Diet Manual.

There are two common options for these diets:

1. A Common Fare menu featuring vegetarian meals that meets the needs of most religious diets including Kosher and Halal. These meals are included in our proposed pricing structure.
2. Premium pre-packaged entrées for Kosher and/or Halal diets. These are an upgrade to our proposed pricing, and we would be pleased to discuss options with you.



6. Policies and Documentation Requirements

The proposer will submit with their proposal a sample of their corrections diet handbook.

CORRECTIONS DIET MANUAL




SUMMIT

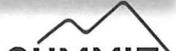

SUMMIT

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CORRECTIONS DIET MANUAL

ALLERGY DIETS

HOW TO IDENTIFY ALLERGENS ON FOOD LABELS

EGG ALLERGY

FISH/SHELLFISH ALLERGY

GLUTEN/WHEAT ALLERGY

MILK ALLERGY

PEANUT/TREENUT ALLERGY

SOY ALLERGY

Confidential & Proprietary





CORRECTIONS DIET MANUAL

MEDICAL DIETS

BLAND DIET
BROKEN JAW DIET
CLEAR LIQUID DIET
FULL LIQUID DIET
DENTAL SOFT DIET
CARDIAC DIET
DIABETIC DIET
GASTRIC BYPASS OR SIX SMALL MEALS DIET
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HIGH FIBER DIET
LOW FIBER/RESIDUE DIET
LOW LACTOSE DIET
PREGANCY OR HIGH PROTEIN/HIGH CALORIE DIET
RENAL DIALYSIS DIET
RENAL PRE-DIALYSIS OR LIVER FAILURE DIET





CORRECTIONS DIET MANUAL
RELIGIOUS DIETS

COMMON FARE DIET
VEGAN DIET
VEGETARIAN DIET

Confidential & Proprietary



7. Holiday Meals

a) The proposer shall include in the proposal their policies for serving special meals (spirit lifters) on holidays.

b) Proposed menus and holidays shall be identified. A minimum of two (2) spirit lifter meals shall be provided annually, including Thanksgiving and Christmas.

c) All such meals will be provided at regular in custody contract meal rates.

Holidays, Religious Observances, and Other Special Detainee Meals

Special meals are provided for detainees to recognize various national holidays, to break up the monotony of the regular menu and to contribute to mental well-being. Special meals will be served annually on holidays and/or other days, as determined by our agreed upon requirements.

You will determine which holidays will be designated for these “Spirit Lifter” meals. The menus will be written in advance and approved by the Dietitian, District Manager, and the facility designee. The details of these special meals are arranged by Foodservice Directors, the Chaplain, or Facility Administrators.

Example Holiday Menus



8. Plan for Product Wholesomeness

a) Proposer will warranty that:

(1) All meat products will be purchased from suppliers using HACCP (Hazard Analysis Critical Control Point) programs.

(2) All food items will be purchased from facilities and manufacturers that meet all applicable federal and state regulations for food safety, use only industry “best practices” to assure wholesomeness, and maintain appropriate liability insurance on their products.

b) Proposer will provide a written procedure for verification of food safety and quality of “spot buys” (these are items purchased at a discount usually from a broker or distributor).

c) Proposer will include in the proposal its specific plan for maintaining safe and wholesome food in the facilities operated by this jurisdiction.



FOOD

Better food from the ground up.



**You should not only enjoy what you eat,
but you should feel good about it as well.**

We support and source ingredients that are grown, raised, and produced with as positive of an environmental and social impact as possible.

Responsible, Ethical, Sustainable Sourcing

“Better food from the ground up” is our commitment to continuously evolve practices and processes to better meet the needs of our clients, our guests, and our planet. As our partner, you will have access to products and services that are kind to the environment and their local communities. This also means specifically recognized suppliers who reduce environmental impacts in their production and distribution systems or services.

Our responsible sourcing practices include a focus on:





Sourcing Locally

Purchasing locally helps both the environment and our community, so it's **our goal to source as much as we can from local resources.**

What Is Local?

Definitions of what is "local" vary throughout the country, but to put it simply, we look for food grown as close to you as possible, within the same state or geographic region.

Why Do We Source Locally?

- To support your local community, farmers and suppliers
- To offer the freshest, most delicious foods on your menus
- To reduce the environmental footprint from production to consumption





The future is plant-forward, and it tastes delicious!

Together with our parent company Elior North America, Summit has teamed up with the Humane Society of the United States to increase plant-based offerings over the next three years.

Through collaborative culinary training, new recipe development and more plant-forward promotions, our ambition is for **at least 50% of our food programs and promotion developments to be meatless by 2025.**



"Climate-friendly eating means moving plants into the spotlight and meat proteins to the background. Whether students are looking to go meatless, or just eat less meat, making plants the star of the meal is good for our health and good for the planet."

– Kelly Myers, Elior Social & Environmental Responsibility





Culinary Innovation Starts with Curiosity

The Culinarians on our team are curious and creative, never content to keep using yesterday's recipes. We are driven to find better, more sustainable processes, healthier choices and create more engaging experiences through food.

By coming together with innovative partners to share our learnings and best practices, we inspire each other to think bigger and continually reshape our culinary future and our customer's experience.



The Culinary Vegetable Institute at The Chef's Garden®

Forward thinking chefs from around the globe convene at the Culinary Vegetable Institute to share their knowledge, host culinary events, research new techniques and learn about vegetables from the culinary center's devoted team of chefs and growers.

Our team of culinary professionals work directly with the Culinary Vegetable Institute to learn how to use all of the vegetable from root to tip, creating innovative dishes from Brussels sprout stalks, imperfect beets and so much more.





Supporting Animal Welfare

Responsible, ethical sourcing is important to us and we advocate for continued improvements to our food systems. This means collaborating with suppliers and other industry organizations to drive positive change, especially in animal welfare.

As the industry evolves to make better ingredients more accessible and affordable to our customers, **we stand by our promise to consistently and transparently report our progress.**

DOING GOOD



**THE HUMANE SOCIETY
OF THE UNITED STATES**

Humane Society of the
United States 2022
Protein Sustainability
Scorecard Report Grade:

A

The HSUS Protein Sustainability Scorecard is meant to highlight what companies are doing to keep sustainability commitments by diving into company progress towards plant-based meal options.



**MERCY FOR
ANIMALS**

Mercy for Animals
Count Your Chickens
Report 2022 ranking:

Progress Leaders

The highest level assigned in the report, Progress Leaders are companies leading the industry and reporting measurable progress toward their broiler welfare goals. They have made impressive strides toward improving broiler welfare in their supply chains. Some have begun reporting their current progress and are working with key stakeholders to ensure further improvements.

9. Documentation of meals served

a) Served Menu records - Substitution policy

(1) Documentation of all meals served including substitutions shall be maintained. A plan for assuring nutritional compliance with substitutions shall be provided in the proposal.

(2) The proposer shall outline procedures used to assure all meals will be served at appropriate temperatures and in a manner that makes them palatable, neat, and visibly pleasing.

b) Standardized recipes

(1) Standardized recipes with portion yield data for all items shall be available and utilized.

Substitution Procedures

Any substitutions to the menus will be limited, and all substitutions must be documented.

There are five reasons for such substitutions:

- Equipment failure
- Utility failure
- Vendor failure
- Food not fit for consumption
- Client request

Substitutions can only be made by the Food Service Director. Any substitutions will need to be approved prior in advance by facility administrator. All substitutions must be in the same category of food groups & similar in nutritional value (e.g. 2 slices of bread is equal to 1 bun, or green beans are the same as wax beans). At the end of the month, the Food Service Director will review and forward to the District Manager. The District Manager will review and sign at the bottom documentation. The District Manager will forward the signed documentation to the Corporate Dietitian for final review and approval. The Corporate Dietitian will return the list to the Food Service Director after signing it. The signed Menu Substitution Log must be kept on file in menu substitution notebook for a minimum of 3 years.

Juvenile Meal Program

With a shared dedication to the wellness of your residents and our solid knowledge of USDA and NSLP requirements, the Summit team brings your residents daily meals to fuel their learning and future success.

Our team truly believes that every child deserves nutritious meals. Summit team members work with a large variety of juvenile detention services throughout the US and both our management and nutrition teams are experienced and well-versed in the unique requirements of these facilities. Our familiarity with both the justice system and school meal programs gives a potential partner like us the greatest opportunity to support your success.

Like any student, mealtimes are often a favorite part of the day. Your residents look forward to fueling up with tasty food. You have a unique challenge within a juvenile detention facility to not only provide a secure environment for your residents, but to also ensure your programs are designed to support, aid, and educate at-risk youths while meeting strict regulation guidelines. As a partner you can trust to run a fully compliant program that supports your goals with healthy and wholesome meals that your residents will enjoy.

National School Lunch Program

We are excited for the opportunity to provide nutritionally balanced meals to your juvenile residents each day that align with the National School Lunch Program. Established under the National School Lunch Act in 1946, this federally assisted meal program operates in public and nonprofit private schools and residential childcare institutions.

Our dietitians have years of experience building menus that adhere to NSLP guidelines set forth by the USDA's Food and Nutrition Service. We have close working relationships with numerous agencies across the country and have a solid understanding of the program.

We are proud to align with the School Nutrition Association's Values and Strategic Goals:

- Collaboration, Relationship Building, and Teamwork
- Caring Commitment and Service
- Lifelong Wellness and Healthy Lifestyles
- Passion for Lifelong Learning and Professional Development
- Integrity and Ethics

Strategic Goals on Community and Professional Development:

Professional Development: Food Service Directors will have the necessary knowledge, skills, and expertise to administer, manage and deliver healthy school meal programs.

Community: Facility nutrition programs nationwide will be strengthened through collaboration with members, state affiliates, industry, and allied partners.

Summit dietitians are well versed in key program guidelines, including:

- School Breakfast Program
- School Meals
- Fresh Fruit and Vegetable Program
- Special Milk Program
- Child and Adult Care Food Program (CACFP)
- Team Nutrition
- Summer Food Service Program
- Meal Pattern Chart- 7 Day Week (Modified to Include K-8)
- Nutrition Standards in the National School Lunch and School Breakfast Programs





Breakfast



Lunch



Dinner

Planning Menus

Menu planning is critical to provide nutritious meals your residents will want to eat. Designing the menu to meet the unique needs of your facility requires an understanding of both your needs and the flavor profile of your residents. We also understand the importance of providing consistency, accuracy, and compliant nutritional content. Our methods of ensuring that these critical components are provided consist of an all-inclusive approach from our local, district, and support services teams. Each year the team works together to provide a new menu that meets USDA nutritional guidelines and is personalized with local resident favorites.

Resident menus are designed with attention to a variety of features:

- Trans fat-free products
- Whole grains
- Calories, saturated fat, and sodium
- Food seasonality and cost
- Commodity utilization
- Variety, flavor, texture, and color
- Appropriate to age of resident
- Production and equipment resources
- Resident preference through surveys and feedback

Meals should look good, taste good, and fuel a resident's learning and future success!



Grade	Breakfast Meal Pattern—7 day week				Lunch Meal Pattern—7 day week			
	K-5	K-8	6-8	9-12	K-5	K-8	6-8	9-12
Meal Pattern	Amount of Food Per Week (Minimum Per Day)							
Fruits (cups) ^{b,c}	7 (1)	7 (1)	7 (1)	7 (1)	3½ (½)	3½ (½)	3½ (½)	7 (1)
Vegetables (cups) ^{b,c}	0	0	0	0	5¼ (¾)	5¼ (¾)	5¼ (¾)	7 (1)
Dark green ^d	0	0	0	0	½	½	½	½
Red/ Orange ^d	0	0	0	0	¾	¾	¾	1¼
Beans/ Peas (Legumes) ^d	0	0	0	0	½	½	½	½
Starchy ^d	0	0	0	0	½	½	½	½
Other ^{d,e}	0	0	0	0	½	½	½	¾
Additional Veg to Reach Total ^f	0	0	0	0	2½	2½	2½	3½
Grains (oz. equivalent) ^k	10 (1)	11 (1)	11 (1)	12½ (1)	11 (1)	11 (1)	11 (1)	14 (2)
Meats/Meat Alternates (oz. equivalent) ^m	0g	0g	0g	0g	11 (1)	12½ (1)	12½ (1)	14 (2)
Fluid milk (cups) ^h	7 (1)	7 (1)	7 (1)	7 (1)	7 (1)	7 (1)	7 (1)	7 (1)
Other Specifications: Daily Amount Based on the Average for a 7-Day Week								
Min-max calories (kcal) ^j	350-500	400-500	400-550	450-600	550-650	600-650	600-700	750-850
Saturated fat (% of total calories) ^j	< 10	< 10	< 10	< 10	< 10	< 10	< 10	< 10
Daily Sodium Restrictions (mg) ^l	≤ 540	≤ 540	≤ 600	≤ 640	≤ 1230	≤ 1230	≤ 1360	≤ 1420
Trans fat^j	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.							

^a Food items included in each food group and subgroup and amount equivalents. Minimum creditable serving is 1/8 cup or 0.25 oz. eq.

^b One quarter-cup of dried fruit counts as ½ cup of fruit; 1 cup of leafy greens counts as ½ cup of vegetables. No more than half of the fruit or vegetable servings per week may be in the form of juice. All juice must be 100% full-strength.

^c For breakfast, vegetables may be substituted for fruits, but the first two cups per week of any such substitution must be from the dark green, red/orange, beans and peas (legumes) or "Other vegetables" subgroups as defined in §210.10(c)(2)(iii).

^d Larger amounts of these vegetables may be served.

^e This category consists of "Other vegetables" as defined in §210.10(c)(2)(iii)(E). For the purposes of the NSLP, "Other vegetables" requirement may be met with any additional amounts from the dark green, red/orange, and beans/peas (legumes) vegetable subgroups as defined in §210.10(c)(2)(iii).

^f Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

^g There is no separate meat/meat alternate component in the SBP. Schools may substitute 1 oz. eq. of meat/meat alternate for 1 oz. eq. of grains after the minimum daily grains requirement is met.

^h Fluid milk must be low-fat (1 percent milk fat or less, unflavored) or fat-free (unflavored or flavored). For information on flexibilities, please contact your state agency.

ⁱ The average daily amount of calories for a 7-day school week must be within the range (at least the minimum and no more than the maximum values).

^j Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium.

^k All grains must be whole grain-rich in both the NSLP and the SBP. For information on flexibilities, please contact your state agency. Schools may count up to 2 oz. eq. grain-based desserts per week in NSLP towards meeting the grains requirement. See Exhibit A (form PDE732 on PEARS, Download Forms) for information on serving grain-based desserts in SBP and NSLP.

^l Target 1 sodium levels went into effect July 1, 2014 and are shown on the table. Beginning July 1, 2017 (SY 2017-2018), Target 2 sodium levels took effect. However, state agencies will consider school food authorities compliant with sodium requirements for SY 2017-2018 if Target 1 requirements are met.

^m no more than one-half (50 percent) of the meat/meat alternates component with another eat alternate to meet the full requirement.





We serve food they like because a nutritious ingredient can't keep them healthy if they won't eat it.

USDA Commodities

Your facility may qualify to receive Surplus Commodities from the US Department of Agriculture. While we may not know what commodities, if any, will be available to the facility throughout our partnership, we will make the fullest use of USDA commodities as appropriate. The safety of your residents is always our top concern, so we always exercise the right to refuse acceptance of any commodities that are contaminated, spoiled, or are in excessive amounts to what can be used in a timely manner. Your Summit team will adhere to requirements set for utilization and control of commodity foods:

- All facilities managed by Summit will properly handle, store, and prepare all commodities, according to the proper food handling and storage rules and regulations.
- A weekly inventory of all commodities will be

taken by the FSD. The report must include for each USDA commodity: the amount on hand from the start of the week, the quantity used, the quantity lost due to spoilage, theft, or shrinkage (if any), and the amount at the end of the inventory week.

- Any USDA commodities received on behalf of the facility will be used solely for the benefit of the facility.
- Summit will not enter into subcontracts for further processing of commodities on behalf of the facility.



Finding out what your residents want to eat

There's no better way to find out what your residents like to eat than simply asking them. Surveys are an effective tool to inform seasonal or annual menu updates and can be conducted within those timeframes or as often as needed.



Officer & Staff Dining

We know the value of a great staff dining program reaches far past offering a quick bite. It can positively affect employee productivity, satisfaction, and help improve officer and staff retention.

Our approach to Staff Dining focuses on delicious, fresh, and convenient menu offerings in an inviting environment, developed from direct feedback from your officer and staff community.

Our goals:

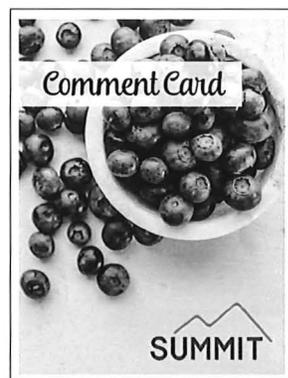
- **ENGAGE STAFF** through feedback outreach and direct communication
- Create **DYNAMIC MENUS** based on staff input and preferences with delicious, healthy food options.
- Offer a warm, **INVITING ENVIRONMENT** where staff can relax and enjoy a bite OR grab their favorite meal and go
- Provide meal options for staff with **CONVENIENCE** in mind to help them power through their day.

Engaging Officers and Staff

A successful staff dining program is one that meets the needs and exceeds the expectations of our customers, and our customers (your employees) love to be heard! We are truly dedicated to creating

a program that is driven by those customers. We will open lines of communication between Summit and staff members to gauge satisfaction and gather feedback that will directly influence and drive enhancements to the dining program. Post-survey and focus group results will be shared and discussed with facility leadership. These consistent methods of feedback may include:

- Bi-annual focus groups, conducted in partnership with the facility
- Quarterly café surveys, facilitated digitally by Summit staff during meal times
- Daily comment cards available in the dining area, addressed by onsite management



COMMENT CARD					
QUALITY OF FOOD	Excellent	Very Good	Good	Fair	Poor
Temperature	<input type="checkbox"/>				
Presentation	<input type="checkbox"/>				
Variety	<input type="checkbox"/>				
Overall Quality	<input type="checkbox"/>				
STAFF	Excellent	Very Good	Good	Fair	Poor
Courteous	<input type="checkbox"/>				
Responsiveness to Requests	<input type="checkbox"/>				
Timeliness of Service	<input type="checkbox"/>				
DINING EXPERIENCE	Excellent	Very Good	Good	Fair	Poor
Cleanliness of Dining Room	<input type="checkbox"/>				
Visibility/Responsiveness of Management Team	<input type="checkbox"/>				
Overall Satisfaction with Food Service	<input type="checkbox"/>				
Comments	_____				



Staff-Driven Menus

Once we have the right data, collected directly from officers and team members, we will use that data to consistently evolve our program. This key information will inform changes to menus that fit with their schedule, food preferences, and health needs.

We value the satisfaction, health, and wellness of your officers and staff and believe strongly in making it easy for them to eat great meals that help fuel their service. This means:

- More of what they love, less of what they don't
- Menus driven specifically to the local tastes of your facility, including updates to made-to-order selections
- Having a voice and ownership in their dining program allows the officer and staff members to feel a more positive level of satisfaction with their work environment.

Our goal is to create menus for your staff and officers that allow them to enjoy meal times and snacks – whether they want to eat healthier, eat on-the-go, or enjoy a classic “comfort food” favorite, we want to ensure every option is delicious.



Sample Staff Dining Menu

Yamhill County

Week 1

Lunch

CHEF'S TABLE



Saturday

Baked Potato Bar

Idaho Potato served with Diced Chicken, Fresh Toppings, Sour Cream, Butter,

Sunday

Build Your Own Burger Bar

8-ounce Beef Patty served with Bun, LTO, Condiments, Tator Tots, Seasoned Peas and Onions

Monday

Fried Pork Chop

Smothered Pork Chop served with Baked Beans, Mashed Potatoes, Gravy

Tuesday

Beef Nacho Bar

Seasoned Ground Beef, Black Beans, Fresh Toppings, served with Spanish Rice, Salsa Bar

Wednesday

Spaghetti and Meatballs

Spaghetti and Meatballs served with Seasoned Green Beans, Garlic Breadstick

Thursday

Spicy Chicken Quarter

Cajun Seasoned Chicken Quarter served with Coleslaw, Ranch Beans, Cornbread

Friday

Baked Fish

Baked Cod in Lemon Butter Sauce served Seasoned Rice, Seasoned Corn

We're so glad you're here!



Sample Staff Dining Menu

Yamhill County

Week 2

Lunch

CHEF'S TABLE 

Saturday

Fried Pork Chop

Fried Pork Chop with Demi-Glace served with Mashed Potatoes, Green Beans

Sunday

2-Soft or Hard-Shelled Taco's

Seasoned Ground Beef served with Shredded Cheese, Fresh Topping, Spanish Rice, Black Beans

Monday

Build Your Own Burger Bar

8-ounce Beef Burger served with Bun, LTO, Potato Salad, Seasoned Peas, Condiments

Tuesday

Baked Potato Bar

Idaho Potato served with Seasoned Ground Beef, Fresh Toppings, Sour Cream

Wednesday

Fried Chicken

Fried Chicken served with Mashed Potatoes, Gravy, Corn on the Cob

Thursday

Beef Nachos

Seasoned Ground Beef served with Tortilla Chips, Jalapenos, Black Olives, Fresh Toppings, Refried Beans, Spanish Rice

Friday

Baked Fish

Baked Cod in Cream Sauce served with Greens Beans, Rice

We're so glad you're here!



Sample Staff Dining Menu

Yamhill County

Week 1

Breakfast Selection

Saturday

Scrambled Egg Plate with Bacon and Biscuit, Butter and Jelly

Sunday

Fresh Pancake Stack with Sausage Patty, Hashbrowns, Butter and Syrup

Monday

Breakfast Burrito Filled with Scrambled Eggs, Cheese, Bacon, Hashbrowns and Salsa

Tuesday

Buttermilk Biscuits with Sausage Gravy and Scrambled Eggs

Wednesday

French Toast with Butter, Syrup, Bacon and Hashbrowns

Thursday

Blueberry Pancakes with Sausage Patty, Butter and Syrup

Friday

Sausage, Egg and Cheese Biscuit with Hashbrowns

We're so glad you're here!



Sample Staff Dining Menu

Yamhill County

Week 2

Breakfast Selection

Saturday

Buttermilk Biscuits with Sausage Gravy and Scrambled Eggs

Sunday

Pancake Stack with Bacon, Hashbrowns, Butter and Syrup

Monday

French Toast with Sausage Patty, Hashbrowns, Butter and Syrup

Tuesday

Breakfast Burrito Filled with Scramble Egg, Cheese, Sausage,
Hashbrowns and Salsa

Wednesday

Oatmeal with Bacon, Hashbrowns, Toast, Butter and Jelly

Thursday

Scrambled Egg Plate with Sausage, Toast, Butter and Jelly

Friday

Sausage, Egg and Cheese Bagel with Hashbrowns

We're so glad you're here!





GOOD to GO

Your facility runs around the clock... shouldn't your Staff Dining options keep the same schedule?

We think so! Officers and staff work hard and need to refuel throughout every shift. We take vending machines to the next level with the Good to Go micro market. Using your existing cameras and partnering together for honesty monitoring, Good to Go allows around the clock access to help keep your team powered up and going strong.

GOOD TO GO offers:

- Easy, intuitive self-checkout system allows 24/7 access
- A customized menu developed to meet your team's specific taste and needs
- Unique beverage and snack options offer more variety than vending machine standbys
- Both from-the-cooler and from-the-shelf entrees like soups, burritos, and breakfast sandwiches can be heated for a full, hearty meal
- Some programs also offer choices like fresh salads, Greek yogurt, fruit, and lean protein selections that keep wellness in mind

We'll bring:

Retail Merchandising Wall with hooks and shelves for display

Double door cooler for chilled food and cold beverages

Intuitive **Point-of-Sale** system with scanner and self-checkout feature

Delicious, convenient food

You bring:

Internet Connections

Electric

At least 10 feet of space

Hungry staff!





Scope of Work —
E. Staffing
Requirements



Everyone is successful when you invest in people.

1. Staffing plan to provide adequate resources to meet objectives

You make an investment in a partnership with Summit and want to know that your foodservice is being managed by a team with the appropriate skills and positive mindset to make your program GREAT. We make an investment in our people, including competitive pay and meaningful, ongoing training and support to make sure we are hiring and retaining the right team for your facility.

The following sections will highlight our commitment to the facility as it pertains to our most important asset: our people.

Staffing Plan

In the business since 1991, our experienced team knows exactly what it takes to supply the manpower needed to deliver you the quality service you need. We feel the staffing plan proposed represents adequate labor to maintain the following key points of service:

- Appropriate production and supervisory staff to ensure that all meals are prepared on time and meet quality expectations
- Adequate security during production and cleaning tasks

This proposed level of staff is based on requirements presented in your specifications and our experience. However, with additional detainee workers per shift, the Summit team is prepared to work with you to decrease levels as needed, ensuring that your kitchen runs smoothly and potentially reducing costs.



Our experienced team knows exactly what it takes to supply the manpower required to deliver the quality service you need.

a) Assign a minimum of one (1) Food Service Director, who may also act as the Commissary Service Director, and sufficient supervisors to oversee and supervise all aspects of the food service operation.

Please see your proposed Food Service Director's resume on the following page.

b) Adult in custody workers will be provided, as the proposer requires, subject to the approval of the Correctional Facility staff.

Summit has read and understands the above requirement, as listed in your RFP.

YAMHILL PROPOSED STAFFING PLAN

POSITION	RATE	MON	TUES	WED	THURS	FRI	SAT	SUN
FSD	\$25.00	0700-1530	0700-1530	0700-1530	0700-1530	0500-1330	OFF	OFF
Cook 1	\$19.50	OFF	OFF	1000-1830	1000-1830	1000-1830	1000-1830	1000-1830
Cook 2 Food Services	\$19.50	1300-1830	1400-1830	OFF	OFF	0800-1000	0800-1400	0800-1400
Cook 2 Commissary Services			1000-1400			1000-1400		





3 years

Experience in corrections

5 years

Experience in foodservice management

TAD RICHARDS

Operation Support Manager

Professional Experience

SUMMIT – 2020-Present

Operation Support Manager – 2023-Present

- Manage multiple unit kitchens at correctional facilities.
- Adhere to company policies, client policies, and state and local regulations.
- Review P&L to identify cost discrepancies and help resolve them.
- Client relationship building to maintain satisfaction.

General Manager – 2022-2023

Traveling Food Service Director – 2022

Food Service Director – 2020-2022

Fieldstone Communities – 2018-2020

Kitchen Manager

Brookdale – 2017-2018

Cook

Puget Sound Health Care – 2012-2018

Cook

Professional Expertise

- Skilled motivator focused on hands-on training, development and peer mentoring.
- Strong focus on overall safety and sanitation.

Education

General Educational Development

SPSCC

GED



Organizational Chart

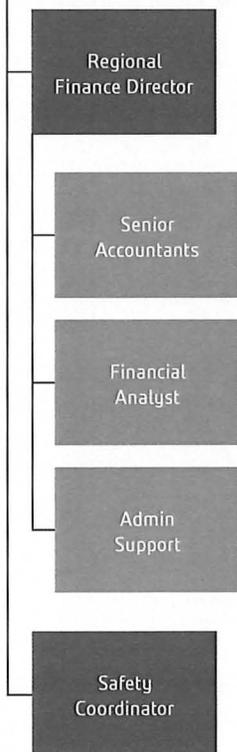
c) The proposer will provide an organizational chart and job descriptions for all professional staff and adult in custody workers with their proposal including number of adults in custody workers required per shift. Adult in custody workers shall be used for the preparation of food for adults in custody / juveniles in custody, delivery of meals, and general sanitation and cleaning. Adult in custody workers shall not prepare or deliver staff meals.



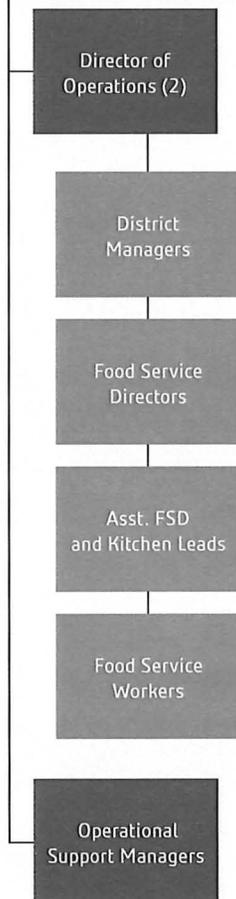
Brittany Mayer-Schuler
President



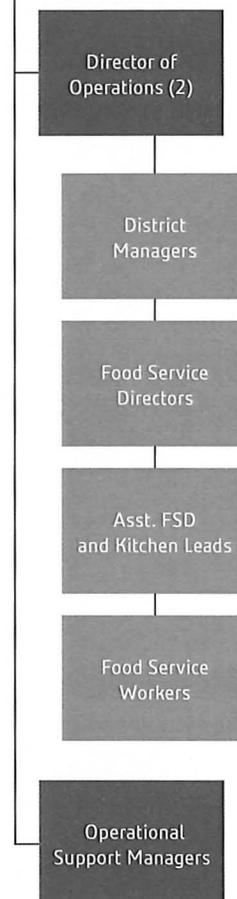
Jay Wehking
Senior Finance Director



Mike Cozart
Vice President of Operations, West



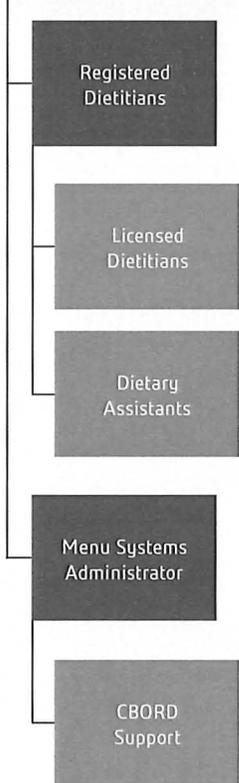
Roshon Cody
Vice President of Operations, East





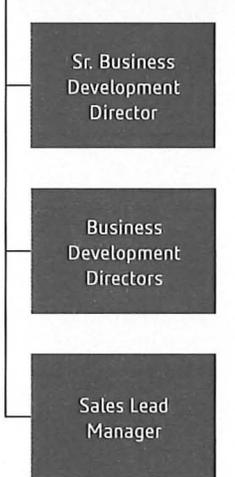
Justin Barthel

Director of
Dietary Services



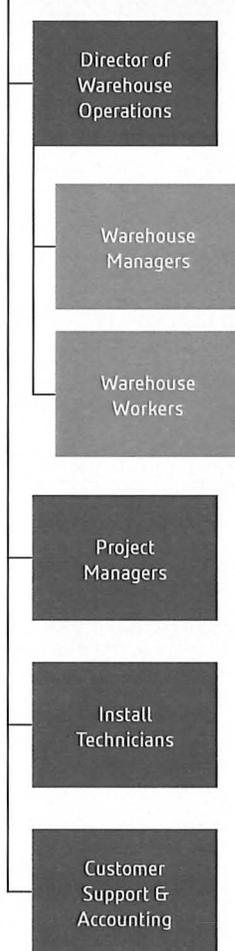
Naomi McLaughlin

Managing Director
of Growth



Vincent Rosa

Vice President
of Commissary



Kara Horn

Senior Director of
Human Resources



Job Descriptions

JOB TITLE: District Manager

SUPERVISOR: Director of Operations

Position Summary:

Reporting to the Director of Operations, this key role is responsible for overseeing multiple assigned facilities and ensuring leadership and guidance in operations, finances, safety, sanitation, human resources, and client relationships.

Job Competencies:

- **Drives Results** – Consistently achieving results, even under tough circumstances.
- **Communicates effectively** – Developing and delivering multi-mode communications that convey a clear understanding of the unique needs of different audiences.
- **Business Insight** – Applying knowledge of business and the marketplace to advance the organization's goals.
- **Balances Stakeholders** – Anticipating and balancing the needs of multiple stakeholders.
- **Tech Savvy** – Anticipating and adopting innovations in business-building digital and technology applications.
- **Develops Talent** – Developing people to meet both their career goals and the organization's goals.

Key Accountabilities

- Accountability of operational management and financial performance of multiple locations.
- Coach and train direct reports so there is clear understanding of expectations.
- Plan and lead team meetings.
- Work with dietitians to ensure all federal and state requirements are achieved.

- Cultivate and maintain business partnerships with clients by developing a broad knowledge and understanding of clients' and their customers' needs and expectations.
- Establish and maintain internal Quality Assurance and Assessment processes in each assigned facility, including inspections, annual client satisfaction surveys, etc.
- Plan and develop each unit's operational budgets and demonstrate an understanding of financial objectives for each unit. Financial responsibilities include:
 - » Review financial results weekly and monthly and make necessary adjustments to improve operational performance.
 - » Develop weekly financial plan to include sales, menu, production records, food purchases, inventory, and labor productivity to assist each unit in achieving budget targets.
 - » Educate Food Service Directors on P&L process and review month-end results with Food Service Directors.
 - » Ensure all established Accounting practices and timelines are consistently adhered to.
- Demonstrate working knowledge of operational, accounting and human resources policies and procedures (i.e. new hire process, payroll, etc.).
- Conduct training and development needs assessment of Food Service Directors and arrange necessary training, including the areas of food and cost productions, customer services, team building, time management, human resources skills, etc.

Equal Opportunity/Affirmative Action/Minorities/
Women/Individual with Disabilities/Protected
Veteran Employer



JOB TITLE: Food Service Director

SUPERVISOR: District Manager

Position Summary:

Plans, directs, organizes, and coordinates the activities of the kitchen to provide outstanding service to our contracted client, establishes policies and procedures to provide administrative direction for menu formation, food preparation, distribution and service, budgeting, purchasing, sanitation standards, safety practices, staffing, and staff development. Assures compliance with standards of practice and regulatory requirements.

Job Competencies:

- **Composure** – Is cool under pressure; does not become defensive or irritated when times are tough; is considered mature; can be counted on to hold things together during tough times; can handle stress; is not knocked off balance by the unexpected; doesn't show frustration when resisted or blocked; is a settling influence in a crisis
- **Directing Others** – Is good at establishing clear directions; sets stretching objectives; distributes the workload appropriately; lays out work in a well-planned and organized manner; maintains two-way dialogue with others on work and results; brings out the best in people; is a clear communicator
- **Customer Focus** – Is dedicated to meeting the expectations and requirements of internal and external customers; gets first-hand customer information and uses it for improvements in products and services; acts with customer in mind; establishes and maintains effective relationships with customers and gains their trust and respect.

- **Process Management** – Good at figuring out the processes necessary to get things done; knows how to organize people and activities; understands how to separate and combine tasks into efficient work flow; knows what to measure and how to measure it; can see opportunities for synergy and integration where others can't; can simplify complex processes; gets more out of fewer resources.
- **Dealing with Ambiguity** - Can effectively cope with change; can shift gears completely; can decide and act without having the total picture; isn't upset when things are up in the air; doesn't have to finish things before moving on; can comfortably handle risk and uncertainty.

Key Accountabilities:

- Strong training skills, cost controls experience and the ability to effectively lead a kitchen is strongly preferred.
- Maintains CBORD inventory system to monitor inventor and assist with ordering
- Directors team members to ensure job-related rules, policies, procedures, and security guidelines are enforced
- Achieve food and labor targets. Ability to instruct and train on food safety, sanitation and operations of food preparation and service
- Continually monitors and inspects kitchens for cleanliness and sanitation to ensure compliance with food safety guidelines
- Maintains communication with Dietitian/ Clinical Support staff to keep informed of customer nutritional needs
- Provides orientation and job specific training to employees
- Maintains facility specific staffing patterns to include: appropriate levels, replacement procedures, and assignments appropriate to qualifications





Minimum Requirements:

- Minimum 2 years' experience coordinating food service operations in a lead role. Experience working in correctional food service preferred.
- Ability to motivate and supervise in a correctional work environment.
- ServSafe Certified or the ability to obtain within first year of employment.
- Experience with inventory preferred.
- Proficiency in all Microsoft Office applications is required.
- Must qualify and maintain correctional facility security clearance.



Working Conditions:

- Must be able to remain standing for most of working hours.
- Must be able to lift at least 35 pounds.
- Must be able to perform respective tasks.
- Must be able to work flexible hours and days.
- May be exposed to hot, humid work areas.
- May be exposed to sharp instruments and power-driven equipment.
- May be exposed to caustic chemicals.

Equal Opportunity/Affirmative Action/Minorities/
Women/Individual with Disabilities/Protected
Veteran Employer

JOB TITLE: Assistant Food Service Director

SUPERVISOR: Food Service Director

Position Summary:

The Assistant Food Service Director assists the Food Service Director/General Manager in establishing and maintaining systems and procedures within the food service operation.

Job Competencies:

- **Composure** – Is cool under pressure; does not become defensive or irritated when times are tough; is considered mature; can be counted on to hold things together during tough times; can handle stress; is not knocked off balance by the unexpected; doesn't show frustration when resisted or blocked; is a settling influence in a crisis
- **Directing Others** – Is good at establishing clear directions; sets stretching objectives; distributes the workload appropriately; lays out work in a well-planned and organized manner; maintains two-way dialogue with others on work and results; brings out the best in people; is a clear communicator
- **Customer Focus** – Is dedicated to meeting the expectations and requirements of internal and external customers; gets first-hand customer information and uses it for improvements in products and services; acts with customer in mind; establishes and maintains effective relationships with customers and gains their trust and respect.
- **Drives Engagement** – Creating a climate where people are motivated to do their best to help the organization achieve its objectives.

- **Dealing with Ambiguity** - Can effectively cope with change; can shift gears completely; can decide and act without having the total picture; isn't upset when things are up in the air; doesn't have to finish things before moving on; can comfortably handle risk and uncertainty.

Key Accountabilities:

- Supervises food storage, production, and service programs
- Maintains inventory system for food and supplies
- Directs team members to ensure job-related rules, policies, procedures, and security guidelines are enforced
- Ensures food preparation for optimal nutrition and economic handling of food as well as efficient usage of time
- Ability to instruct and train on food safety, sanitation, and operations of food preparation and service
- Prepares work schedules, vacation schedules, etc. Maintains records of tardiness and absenteeism.
- Makes frequent inspections of all work, storage, and servicing areas to determine that regulations and directions governing Foodservice activities are followed including compliance with safety and sanitation
- Plans and/or conducts and retains records of monthly staff meetings, employee training and/or in services
- Continually monitors kitchens for cleanliness and sanitation
- Other duties as assigned

Equal Opportunity/Affirmative Action/Minorities/Women/Individual with Disabilities/Protected Veteran Employer



JOB TITLE: Food Service Supervisor

SUPERVISOR: Food Service Director

Position Summary:

The food service supervisor is responsible for performing food preparation and production tasks efficiently and accurately while following safe food handling policies, procedures, and recipes, as well as be responsible for the loading and transporting of product from one location to another in a safe and timely manner. Duties of this position include: ensuring portion control, temperature, and appearance of food items is per standard, driving to a specific location per assigned schedule, obeying all state and city traffic laws, and adhering to company policies and procedures.

Key Accountabilities:

- Prepare food per diet extension recipes and food production sheets.
- Perform food production work efficiently, while monitoring a neat and sanitary work area.
- Ensure portion control of all items is per standard.
- Ensure appearance of all food items is per standard.
- Ensure temperature of all food items is per standard.
- Ensure that the production/tally sheets are completed without mistakes or shortages.
- Promptly report malfunctioning equipment or food shortages to supervisor.
- Demonstrate a conscientious attitude in daily operations through portion control and reducing waste.
- Utilized leftovers effectively by creating special and marketable products.

- Verifies and keeps records on incoming and outgoing shipments and prepares items for shipment.
- Determines method of shipment, utilizing knowledge of shipping procedures, routes, and rates.
- Affixes shipping labels on packed cartons or stencils identifying shipping information on cartons, using stenciling equipment.
- Unpacks and examines incoming shipments, rejects damaged items, records shortages, and corresponds with shipper to rectify damages and shortages.
- Routes items to departments.
- Maintains inventory of shipping materials and supplies.
- Completes all other tasks and related duties as assigned.

Minimum Requirements:

- Prior food production experience.
- Ability to read, write and understand directions.
- Good interpersonal and customer service skills.

Working Conditions:

- Must be able to remain standing for most of working hours.
- Must be able to lift at least 35 pounds.
- Must be able to perform respective tasks.
- Must be able to work flexible hours and days.
- May be exposed to hot, humid work areas.
- May be exposed to sharp instruments and power-driven equipment.
- May be exposed to caustic chemicals.





Pathways Educational Program

d) The proposer agrees to train and supervise adult in custody workers, subject to the overall control of the Correctional Facility staff.

Foodservice and culinary training that helps create new employment pathways for detainees in their life after release

We share your dedication to detainee education, development, and support. Working with detainees gives us a unique opportunity to offer hands-on education, training, and placement assistance to our detainee workers that will give them the tools and confidence needed for successful re-entry. We are very proud of our Pathways Detainee Food Service Vocational Training Program, developed in accordance with the National Restaurant Association ServSafe guidelines.

Pathways teaches detainee participants:

- Basic culinary skills
- Food preparation and service
- Safe food handling and sanitation
- Expectations of food service employees
- Interview skills

We track, document, and benchmark each step of the program and depending on your desired program, we can also offer local food handler or national ServSafe certification that will give participants an edge when searching for employment. Detainees practice interviewing skills facilitated by the instructor and often with applicable support from local organizations. To expand the program, facilities can also consider the next-level Pathways Baking Program that has readied detainees to enter the workforce with a higher set of skills to help find jobs at large-scale or grocery store bakeries.

“Summit is part of our community and has taken a central role in the life improvement skill of incarcerated folks in our community.”

**Administrative Lieutenant
Deanna Randall-Secrest,
Skagit County Sheriff’s Office, WA**

Pathways training is divided into three levels. Completion of Level 1 is required for all detainee workers prior to working independently in the kitchen. Participants must obtain a Certificate of Completion for level 1 and receive written approval by designated supervisory staff prior to starting level 2 and 3 training. Training on the topics in level 2 and 3 are dependent on the responsibilities within the assigned foodservice position(s) as well as the detainees level of skill and commitment to advance in foodservice. The training is conducted by the Food Service Director (FSD), Supervisor, or assigned foodservice staff, and includes discussion and demonstration of the topics under the following areas:

LEVEL 1

- Introduction to food service and unit specific procedures
- Rules of conduct
- Food Service safety standards
- Review of job description(s)
- Safe food handling and sanitation practices
- Hand washing procedures
- Dishwashing and dish machine operation
- Cleaning and sanitizing in a three-compartment sink
- Cleaning floors
- Cleaning schedules
- Stocking, pulling, and storage procedures
- Safe food production
- Meal Service Guidelines

LEVEL 2

- ServSafe® Food Handler certification
- Calibrating a thermometer
- Working with food service equipment
- Equipment safety
- Instruction on proper operation and cleaning of equipment

- Basic knife skills
- Hand tools
- Portion control techniques
- Accurate measurement of ingredients
- Production tools
- Menu and diet extensions
- Production records
- Prep/Pull sheets
- Standardized recipes
- Weight and volume ingredient conversion

LEVEL 3

- Advanced production skills
- Special diets
- Basic supervisory skills

Training modules and participant handouts pertaining to each topic are provided to the trainer. Each training module is designed to be instructor-led using this information. Participant handouts may include reading material, activities, and assessments. These materials are covered thoroughly with the detainee workers to ensure a clear understanding of the information. All training is documented by our supervisory staff using the Detainee Training Log. After successful completion of each level and demonstration of application of learning, the detainee worker will receive a Certificate of Completion.

A copy of the Detainee Training Log is made for each detainee participating the program. The FSD/ Supervisor and the detainee workers will sign off next to each topic once training on that topic has been completed. The original Detainee Training Log will be forwarded to the client liaison to be placed in the detainee's file. The FSD will make a file folder for all Detainee Training Logs and a copy of each completed Detainee Training Log will be placed in this file. The log will be retained in the unit file for one year after the detainee has completed kitchen duty.



We not only enjoy seeing our participants complete their training and certification, but also helping them to find great jobs when they are released. Depending on details of our final agreement, we may be able to provide information and assistance to detainees through:

- Offering detainees access to our job placement and employment staffing center for job placement assistance. Summit is a part of the Elior NA family, who reaches a multitude of food service establishments across the country.
- Established partnerships with community resources such as staffing and employment agencies, food service industry organizations, and local grocery store or other food preparation or manufacturing facilities to enable the identification of employment opportunities for graduates.
- A semi-annual job fair conducted by Summit, including our valued community partners, local suppliers, and/or affiliated manufacturers.

“Summit works in combination with our staff and detainee workers, providing culinary training to our incarcerated population. This training meets our life skills development philosophy of rehabilitation and reintegration into our community. These food programs are an important role of employment job training, where the skills and cooking practices lead to employment after incarceration.”

**Administrative Lieutenant
Deanna Randall-Secret,
Skagit County Sheriff’s Office, WA**

Skills To Help Find Jobs



Food Service, Restaurants, & Catering



Bakeries, Grocery Stores, & Manufacturing





What's Next?

Food service and culinary training that helps create new employment pathways for inmates in their life after release.

Summit not only enjoys seeing participants complete their training and certification, but we aspire to find them quality, fulfilling careers after their release.

Summit is uniquely positioned to find opportunities as a part of Elior North America. We have access to a multitude of clients in various sectors to place food service workers at hundreds of sites nationally.

Additionally we have established community partnerships and resources for provide job opportunities. Summit holds a semi-annual job fair to further identify opportunities for our Pathways graduates.



Summit may be able to cover some or all of an inmate's wages while they are completing the training program.

Furthering Education

Our work doesn't end when an inmate is released. We are pleased to present a scholarship fund for additional education for qualified individuals who complete our Pathways Program.

Summit is invested in bettering our communities and providing opportunities to re-invest in motivated individuals. **Quite simply, we want to see our trainees succeed and go on to pursue meaningful careers.**



GRADUATION

Summit celebrates when trainees complete the Pathways program and assists with further education and job placement.



e) The proposer is responsible for all wages, salary benefits, and overtime payments to its staff.

Employee Compensation

We are committed to ensuring that the staff serving your facility are competitively paid and rewarded for exceptional performance. Your Summit management team has a solid understanding of both your needs and the labor market, and we know that fair, competitive wages will provide you with a food service team that is motivated, takes ownership, and loves what they do.

2. Credentials of proposer staff

a) The proposer shall submit the resume of the District Manager as a part of its proposal.

Our District Manager lives locally 10 minutes from your jail and is very familiar with your operation having had worked there under a previous contract. See Summit's proposed District Manager's resume on following page.

b) The proposer will include a description of the qualifications of the Food Service Director, and Commissary Service Director if different, they plan to place in the facility. The successful proposer's Director candidate(s) must have a minimum 3 years' experience as a Director working in the corrections industry.

See FSD job description on page 156.





10+ years

Experience in corrections

15+ years

Experience in foodservice management

TIM BUCKNELL

District Manager

Professional Experience

SUMMIT – 2021-Present

District Manager

- Provides leadership and motivation to onsite unit level managers.
- Manages the district in compliance with established company policies and procedures.
- Focuses on maintaining a strong positive relationship with clients and administrators.
- Performs operational audits and designs improvements to optimize safety, sanitation, and overall operation of facilities.

Oregon Correctional Facility – 2016-2021

Food Service Director

Oregon State Penitentiary – 2010-2016

Correctional Officer

Higher Education Foodservice – 2005-2010

Food Service Director

Professional Expertise

- Skilled motivator for unit level managers, focused on hands-on training and development.
- Experienced operations manager with strong focus on overall safety and sanitation.

Certifications & Competencies

- ServSafe Certification
- Client Partnership and Program Development & Growth
- Purchasing & Procurement Management



3. Employee related processes

a) Health exams

Proposer will agree that its employees assigned to duty at the correctional facility shall submit to periodic health examination at least as frequently and as stringently as required by law and agrees to submit satisfactory evidence of compliance with all health regulations to the County, upon request.

Health Examinations

Summit will provide documentation of health examinations for each employee performing services under this agreement as required by Local, State and Federal law

- Food Employee/Applicant Health
- Personal Cleanliness of Food Service Employees
- Hygienic Practices of Employees and Food Employees

Summit employees performing the scope of work under this agreement will undergo a physical examination by a licensed physician or nurse practitioner as required by local law. The physical examination shall include a physical systems check, a tuberculosis skin test and a chest X-ray as determined by the staff members' previous history or the current result of tuberculosis skin test, and a Hepatitis A and B vaccination. Summit will provide evidence of compliance with the above health regulation both annually and upon request. Documents shall be provided to the administration.

Summit will maintain documentation of employees' annual screenings for tuberculosis in accordance with local health codes.

Summit will maintain current, accurate, and confidential personnel records for each of our employees performing the scope of work under this agreement. Our personnel records shall include at a minimum the following for each employee:

- Initial application
- Reference letters
- Pre-employment investigation results
- Health examination results
- Verification of training and experience
- Wage and salary information
- Performance evaluations
- Incident reports, as applicable and;
- Commendations and disciplinary actions, as applicable



b) Clearance requirements

All employees of the successful proposer who will work in the correctional facility must be cleared by the Sheriff's Office. All employees of the successful proposer who will work in the correctional facility must comply with the Sheriff Office's written policy and procedures relating to facility security.

Background Checks

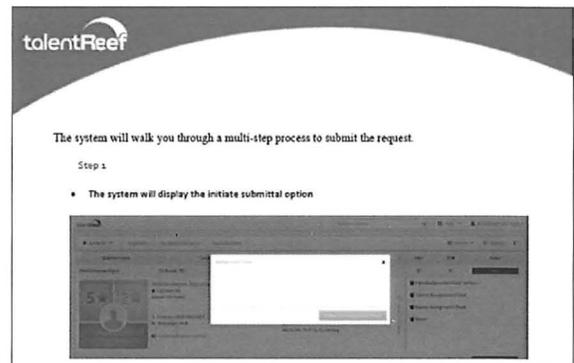
Summit Employee Background Screenings

In addition to background checks required by your facility, we use talentReef and Sterling Talent Solutions to facilitate standard checks at no cost to you.

At a minimum, we run the following background checks as part of the on-boarding process for all Summit team members:

- Seven (7) Year - National, State & County Criminal and Social Security Check
- Department of Motor Vehicles Check
- 5 – Panel Drug Screening

Our on-site management team will be well trained in utilizing our team member screening processes as new employees are hired.



5. Supervision & training of paid staff

The proposer shall provide training in food service delivery and management and in supervisory skills required in supervising adult in custody labor. The proposal shall outline what this training will entail as part of the proposer's overall training program.

Training

It starts with Summit's leadership and local management team, which you will notice from their introduction earlier in this proposal, is made up of some of the best and most experienced people in the industry. We are committed to employing the right team members for your facility and then providing them with the training needed to be successful. Our all-inclusive management training program prepares them for working in your facility, allows them the opportunity to understand policies and procedures so they can perform well, and continuously supports their learning process and growth.

We have included a comprehensive overview of our training materials to give you a firm understanding of how we prepare our Summit team members for success.

Hourly Team Member Training

In addition to our standard program, we will ensure that all Summit team members complete any additional trainings that are equally important and specified by your facility.

New Team Members

All team members new to our company receive a warm welcome. We review expectations, policies and procedures, and our core values, the foundation of which are the key areas that are important to you as our partner.

Among other introductory topics, other training materials may include:

- Employee expectations and handbook
- Corrections Procedure Manual review
- Foodservice safety and sanitation basics

Training	SAFE	Driver's Training	Corrections
Audience	Available for all team members	Available for all team members who drive company or client-owned vehicles	For all team members in Corrections
Mode	Team Huddle	Team Huddle	Team Huddle, Boundaries is eLearning
Frequency	Monthly	Monthly	Quarterly
October	Illness Reporting & Hand washing	Rules of the Road	
November	Safety Cross	Importance of Wearing Seatbelts	Manipulation
December	Slip & Fall Prevention	Driving in Inclement Weather	
January	Ergonomics	Speeding	
February	Reporting Work-Related Injuries	Reporting Accidents	Key Control Managing Keys & Tools
March	Injury & Illness Prevention Program (Understanding Accident Prevention)	Harsh Corning, Starts & Stops	
April	Harassment & Discrimination Training	Preventive Vehicle Maintenance	
May	Business Ethics – Integrity Guide	Food Safety for Drivers	HR Policies: Sick, Vacation, Time Off & Contraband
June	Emergency Response (fire, disaster, pandemic, etc.)	Client and Customer Interaction	
July	Temperature: Cold and Hot Holding/ Cooling Process	Backing Up Safety	
August	HAZ COMM/GHS/PPE	Distracted Driving	Boundaries
September	Food Allergies	Parking Safety	



- Emergency Procedures: Fire Safety, Chemical Safety, Equipment Safety, First Aid
- Customer Service
- Diversity in the workplace
- Working in the Correctional Environment
 - » Summit Food Service Staff-Detainee Worker Handbook for Correctional Service
 - » Contraband
 - » Key Control
 - » Tool and Knife Control
 - » Food Control
 - » Selection of Detainee service workers
 - » Security Procedures and Regulations: Maintaining a Safe Environment
 - » Working Professionally with detainee workers

Additional training topics available:

- Awareness: Signs to Watch For
- Fraternalization
- Maintaining a Professional Distance
- Firm, Fair, and Consistent Treatment
- Respect
- Detainee Supervision
- Policies and Regulations
- Harassment and Discrimination
- Confidentially Acknowledgement
- Effective Communication and Appropriate Interaction with Detainees
- Being Proactive and Problem Solving

Ongoing Trainings Diversity

Celebrating diversity in the workplace is a core value for Summit, and our “Discovery Days” training modules help our team members relate to each other and understand cultural differences.

Just In Time Training

Uniquely designed to be easily facilitated by our onsite management team to all foodservice staff on a bi-monthly basis. The topics cover soft skills such as:

- Time Management
- Organizational Skills
- Personal Accountability
- Team Building

Example Training Calendar Monthly Safe Training

Monthly topics designed to keep safety practices top of mind for all employees. These are used as “refreshers” and supplemental training sessions to our standard program. Topics include:

- Preventing slips and falls
- Hand Washing
- Illness reporting
- Food allergies
- and many more!

Read more about these in our SAFETY section of this proposal.





Keeping Your Facility Safe

4. Supervision & training of adults in custody

a) The proposer shall provide training in food service delivery and management. The proposal shall outline what this training will entail as part of the proposer's overall vocational training program.

Please see Summit's Pathways Inmate Educational Program in Scope of Work section E.d. of this proposal.

b) Adults in custody are not permitted to supervise other adults in custody.

Our mission to make our client's facilities safer means we fully understand that security services are essential and necessary for the safety of **EVERY** person who lives and works within the facility.

Our team takes great care to ensure that policies and procedures for security are part of the daily routine within the foodservice operation.

- Strict controls (Class A & B tools) on knives and tools, chemicals, critical ingredients, and other potential risks to the facility.
- Proper training for kitchen staff when supervision of detainee workers is part of the foodservice plan of operations.
- Policies and procedures for tools, chemicals, correctional security measures, and emergencies.

It starts with partnership: It is our expectation that the facility will take all reasonable steps to provide sufficient security to enable the Summit team to manage the food service program safely and adequately. The provision of security and safety for personnel is critical to allow us to provide services in a routine, timely, and proper fashion.

Our standards meet or exceed the recommendations for the below organizations:

- State Minimum Standards for Local Detention Facilities and Local Juvenile Detention Facilities
- Operations Manual ICE Performance-Based National Detention Standards
- ACA Standards for Adult Local Detention Facilities
- NCCCH Jail Health Standards and Juvenile Health Standards



Our team takes great care to ensure that policies and procedures for security are part of the daily routine within the foodservice operation.

**Kitchen Security Measures
Tool & Knife Security**

- Proper procedures for utilizing shadow boards when serving and preparation utensils are used in the kitchen with detainee workers.
- Up to date inventory logs, audits, shadow boards, and an equipment repair log.
- Tethering of knives and sharps when in use.
- Keeping coolers, storerooms, cabinets, and offices closed and locked at all times.

Caustic Chemicals / Hazardous Materials Control

- Summit will maintain accurate inventories, internal audits and tracking logs related to procuring (SDS Sheets), storing, using, and disposing of chemical and hazardous materials.
- Summit employees are required to demonstrate constant awareness of amounts of dangerous chemicals on hand in the operation. This is a guideline from the American Correctional Association (ACA). All caustic chemicals must be locked up and stored away from food products and an inventory count should be taken each time they are used.
- Failure to keep control over these chemicals will result in disciplinary action and/or immediate termination. Summit employee policy:
 - » Log items anytime you put delivered chemicals in the locked storage area with signature.

- » Log anytime a chemical item is removed from locked storage.
- » Be sure all containers are properly labeled.
- » Each entry (both in and out) MUST be initialed by the person handling the chemical. THIS IS TO BE STRICTLY ENFORCED.
- » Strict control over food and chemicals to prevent the use of contraband by detainee workers.
- » Policies and procedures in place for medication use by team members.

PAGE ____ OF ____

SUMMIT

CAUSTIC CHEMICAL CONTROL LOG

UNIT # ()

ITEM	UNIT	BEG.		SAT.		SUN		MON		TUE		WED		THU		FRI		END INV.
		INV.	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT	IN	OUT		
INITIALS →																		
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Sample Chemical Control Log: Controlled Food

Controlled food items will be maintained in a secure storage area and will be issued only by authorized personnel. Summit will utilize and maintain a detailed tracking log to keep an inventory of controlled food items at Summit facilities.

All Summit facilities are to follow these guidelines:

- Upon receipt of delivery of a controlled food item, the item must be logged onto the inventory sheet with date and initial of authorized staff to verify accurate count.
- Any controlled food item must be kept in a secured area (locked safe, storage box, cooler, etc.) at all times and is only handled/dispensed by authorized personnel.
- An inventory record is kept, indicating the date and quantity issued, recipes, the balance on hand and the initials of the authorized personnel making the entry.
- Authorized personnel will measure the controlled item for use after signing off the amount per recipe from the log and stay with the product until it is incorporated into the rest of the ingredients.
- Any package material (wrapper, etc.) will be then be taken out of the immediate area and discarded away from any possible interception by a detainee.
- Wrappers, bottles, or any other original containers of controlled items will be rinsed out thoroughly prior to discarding.

- It is the responsibility of the team member measuring the controlled item to ensure complete accuracy of the inventory control sheet at the time of issuing. Any deviation from the amount recorded must be immediately reported.
- Weekly verification of the accuracy of the inventory logs will be conducted and verified by both the supervisor and the officer.
- Team members may also be restricted from bringing certain food items into a facility and must follow the established facility protocol.

Examples of food items that must be controlled or may not be allowed in a facility include, but are not limited to:

- Caustic Spices
- Extracts
- Non-dairy creamer
- Nutmeg or Saffron
- Yeast

Other items that are monitored for movement or theft. Examples of these items include, but are not limited to:

- Any bread products or dough
- Coffee
- Fresh fruit, dried fruit, and fruit juice sugar
- Wrappers, bottles (including spice bottles), plastic bags (including bread bags), plastic tubs, and other containers

We understand how essential our role can be to ensure the safety of every person who lives and works within your facility.



Facility Security Measures Identification (ID) Badges

The Summit team understands and acknowledges that all staff are required to wear ID badges if requested by the facility. All lost ID Cards/Badges will be reported immediately to the Food Service Director who will immediately report to the Security Sergeant on duty.

Key Control

We fully understand the importance of adhering to the facility's key control requirements, which may include:

- Summit shall be responsible for control of keys obtained from the facility designee and the security of those areas for which the keys are given.
- The Summit team shall be responsible for immediately reporting all facts relating to any loss of keys or losses incurred because of break-ins to those areas.
- No keys to any part of the facility may be duplicated.
- All keys will be provided by the facility designee and made available at the beginning of the shift and turned in at the end of the shift.
- No keys shall leave the facility.
- In conjunction to expected regular audits conducted by the facility, the Summit Director of Operations and District Manager will conduct 'spot checks' to ensure the Food Service Director is maintaining the safety of the facility.

Electronic Devices

The Director of Operations, District Manager, and Food Service Director will ensure all devices, such as the food service office computer, that are connected to the facility network will comply with the county's IT Security Protocols.



Working With Detainee Fraternization

Fraternization between detainees and Summit team members is strictly prohibited. Any conduct of fraternization may result in disciplinary action, including, but not limited to; suspension, loss of security clearance, termination, and/or criminal prosecution.

Examples of professional behavior include:

- Understanding and following all current Summit and facility specific policies/procedures
- Refraining from becoming too familiar with detainee
- Refraining sharing any personal information with a detainee
- Refraining from sympathizing with or helping detainee workers with personal matters
- Avoiding any conduct that appears to be discriminatory or harassing
- Reporting all security concerns promptly
- Being visible so detainees are aware that you are paying attention
- Maintaining a neat and professional appearance
- Working with enthusiasm and a positive attitude



Examples of Prohibited Actions:

- Games of chance, betting, or gambling
- Aiding or assisting in an escape
- Rewards or gifts from detainees/detainee workers
- Detainee letters, messages, packages, etc.
- Writing, signing of letters and/or petitions, etc.
- Sharing of personal information with detainees, eg. phone number, address, family information, marital status, personal life, family photos, financial activities, hobbies, or any other information that is not relevant to their job.

Sexual Misconduct With Detainees

Sexual and inappropriate contact between Summit staff and detainees will not be tolerated. All incidents will be reported to the appropriate facility staff and an investigation launched. All results will be fully disclosed to staff and, if necessary, any disciplinary actions will be executed. Summit completely understands all the requirements under federal, state, and local law and will ensure all Summit staff understand the severity of this offense.

Contraband

We fully understand and comply with state and local laws and ACA Standards. Summit's staff members understand it is against the law to provide ANY contraband items to the detainees. We also understand and fully support searches of persons and bags for entry into the facility.

SUMMIT COMPANY POLICY:

CONTRABAND

Source: Home Office Human Resources
Restricted Contraband Policy
Audience All Employees of Correctional/Jail/
Residential Facilities

INTRODUCTION

Under no circumstances shall a Summit employee knowingly bring restricted items of contraband into a correctional/jail/residential facility.

Contraband is defined as anything in the detainees possession which has not been officially issued to the detainee. It could also be an authorized item that has been altered.

Items of contraband that may be restricted/prohibited depending on the facility, include but are not limited to the following:

- Guns and firearm ammunition
- Knives, tools, and items that may be possible weapons
- Keys
- Food
- Chemicals and spray cans (i.e. Mace, Pepper spray, tear gas, etc.)
- Products such as plastic wrap, gum, stamps, cigarettes
- Money
- Drugs/alcohol
- Pens/pencils
- Cellular phones
- Club or blackjack





GUIDELINES

- Bringing in an item of contraband for a detainee is prohibited. If an employee is approached by a detainee who asks them to bring contraband into the facility, the employee must report this to their Food Service Director, Supervisor, and/or the Correctional Security Officer on duty immediately.
- Employees must always utilize good judgment in determining what is appropriate to bring into the facility. It is recommended that any non-essential personal items be left outside the facility. If any non-essential personal item is brought into the facility, it should be placed in a secured area within the facility.
- Bringing any item that is contraband (as defined by the facility) may result in disciplinary action, including suspension, termination, and/or criminal prosecution. If an employee discovers that they have accidentally brought an item of contraband into the facility, they must report it immediately to their Food Service Director, Supervisor, and/or the Correctional Security Officer on duty immediately.

Boundaries Employee Training: Working in Correctional Facilities

Correctional facilities require a controlled environment to ensure safety and security. There are rules, regulations, systems, and policies that must be consistently enforced and monitored to maintain order. All Summit team members working at a correctional facility are expected to share the responsibility of maintaining control in the environment, in addition to their foodservice responsibilities. Therefore, working in a correctional foodservice operation requires not just the knowledge of foodservice but also an understanding of the correctional environment and the influences that affect it.

To work effectively in this type of environment, an employee must:

- Understand the correctional environment and the detainee mind
- Have a constant awareness of their surroundings, potential problems, and security
- Conduct themselves in a professional manner no matter what the circumstance or situation
- Control their interactions with those they work with
- Help enforce that all systems and procedures are followed for tighter control

Boundaries is a Summit team member training program specifically designed to prepare new team members to work in the correctional environment and was developed through our partnership with the Minnesota Department of Corrections. The program provides information and tools to help team members interact professionally with offenders, to effectively enforce policies and procedures, and to understand their roles and working relationships with staff as well as administration in maintaining a safe and secure environment. The Boundaries training is also

included as a part of the required monthly training modules for all team members to maintain constant awareness of the challenges faced when working with detainees. Upon completion of each of the following parts included in the Boundaries training, team members will have a better understanding of the correctional environment and how to work effectively within it, so they can remain safe.

Boundaries Employee Training Consists of Four Parts:

- **Part 1:** Self-Assessment
- **Part 2:** Drawing the Line on Manipulation from Detainees
- **Part 3:** Controlling Boundaries
- **Part 4:** PREA



PREA

Summit is committed to compliance with the Prison Rape Elimination Act (PREA). This policy covers both the expectation of our employees to refrain from any type of sexual contact, harassment, or misconduct with detainees and juvenile offenders, as well as our employee's responsibility if they witness or are made aware of any employee, facility staff, detainee, or volunteer engaging in any type of sexual contact, harassment, or misconduct with detainees and juvenile offenders. Along with our Boundaries training program, our employee training and all communication are administered at all our partner facilities.

Here are a few key PREA objectives within our employee training:

- Understanding what PREA is and Summit's zero-tolerance policy
- Important definitions for understanding PREA
- Detainee's right to be free from sexual abuse and harassment
- The dynamics of sexual abuse and harassment in confinement
- How to detect and respond to signs of threats and actual sexual abuse
- Summit employee responsibility in sexual abuse and harassment awareness, prevention, and reporting
- Your right and the detainee's right to be free of retaliation for reporting sexual abuse and harassment
- How to work and communicate professionally with detainees
- Know who to report any type of sexual contact, harassment, or other misconduct to at the facility
- All allegations are to be done in writing and taken seriously

Team members are required to attend all trainings related to sexual abuse, harassment, staff sexual misconduct prevention, and detection that is required by Summit, Elior North America, or by the client. Team members have a duty to immediately report all rumors, allegations and observations of staff sexual contact, staff sexual harassment, or staff sexual misconduct involving any detainee or juvenile resident to the team member's immediate supervisor or to the Summit team member and labor relations manager.

Staff sexual contact, staff sexual harassment, or staff sexual misconduct is expressly prohibited. Team members who engage in staff sexual contact, staff sexual harassment, or staff sexual misconduct with detainees or juvenile offenders will be terminated from employment and referred for criminal prosecution when applicable. Complete information can be found in the Elior North America Team Member Prep Book and Business Segment Supplements.



SUMMIT

Financials

This document is a free translation of the original, which was prepared in French. All possible care has been taken to ensure that the translation is an accurate representation of the original. However, in all matters of interpretation of information, views or opinions expressed therein, the original language version in French takes precedence over this translation.

The use of the masculine pronoun in this document is for convenience only and all references to the masculine gender should be understood as including other genders where appropriate.



Universal Registration Document

Annual Financial Report

Fiscal 2021-2022

Société anonyme (French joint-stock corporation)

Share capital: €1,724,442.29

Registered office:

9 -11 Allée de l'Arche

92032 Paris La Défense Cedex, France

Registered in Nanterre under no. 408 168 003



The original French-language version of this Universal Registration Document (the *Document d'Enregistrement Universel*) was filed on December 23, 2022 with the Autorité des Marchés Financiers (AMF) in its capacity as the competent authority as defined in Regulation (EU) 2017/1129, without prior approval as provided for in Article 9 of said Regulation.

The *Document d'Enregistrement Universel* may be used in support of a public offering of securities or the admission of securities to trading on a regulated market if accompanied by a securities note and, where applicable, a summary and all amendments to the *Document d'Enregistrement Universel* filed since it was first approved. The prospectus formed by these documents must be approved by the AMF in accordance with Regulation (EU) 2017/1129.

Copies of the *Document d'Enregistrement Universel* in French and the English translation thereof (the Universal Registration Document) may be obtained free of charge from Elior Group's registered office, or may be downloaded from the websites of Elior Group (www.eliorgroup.com) and the AMF (www.amf-france.org).



e-accessibility.

An e-accessible version of this document is available at www.eliorgroup.com.



4 Management's Discussion and Analysis for Fiscal 2021-2022

Consolidated Financial Statements for the Years Ended September 30, 2022 and 2021

IFRS Consolidated Financial Statements for the Years Ended September 30, 2022 and 2021

1. Consolidated Income Statement and Statement of Comprehensive Income

1.1 Consolidated Income Statement

(in € millions)	Note	Year ended September 30, 2022	Year ended September 30, 2021
Revenue	7.1, 7.2	4,451	3,690
Purchase of raw materials and consumables		(1,444)	(1,134)
Personnel costs	7.3	(2,349)	(1,992)
Share-based compensation expense	7.19.2	(3)	(5)
Other operating expenses		(472)	(393)
Taxes other than on income		(78)	(67)
Depreciation, amortization and provisions for recurring operating items		(156)	(167)
Net amortization of intangible assets recognized on consolidation		(18)	(18)
Recurring operating profit/(loss) from continuing operations		(69)	(86)
Share of profit of equity-accounted investees		-	(1)
Recurring operating profit/(loss) from continuing operations including share of profit of equity-accounted investees	7.1	(69)	(87)
Non-recurring income and expenses, net	7.4	(309)	(1)
Operating profit/(loss) from continuing operations including share of profit of equity-accounted investees		(378)	(88)
Financial expenses	7.5	(59)	(53)
Financial income	7.5	33	9
Profit/(loss) from continuing operations before income tax		(404)	(132)
Income tax	7.6	(36)	12
Net profit/(loss) for the period from continuing operations		(440)	(120)
Net profit/(loss) for the period from discontinued operations	7.7	-	14
Net profit/(loss) for the period		(440)	(106)
Attributable to:			
Owners of the parent		(427)	(100)
Non-controlling interests		(13)	(6)

The accompanying notes form an integral part of the consolidated financial statements.

Management's Discussion and Analysis for Fiscal 2021-2022

Consolidated Financial Statements for the Years Ended September 30, 2022 and 2021

4

2. Consolidated Balance Sheet

2.1 Assets

(in € millions)	Note	At September 30, 2022	At September 30, 2021
Goodwill	7.9	1,577	1,731
Intangible assets	7.10	155	197
Property, plant and equipment	7.10	237	278
Right-of-use assets	7.10	193	240
Other non-current assets		-	4
Non-current financial assets	7.11	118	119
Equity-accounted investees	7.12	-	-
Fair value of derivative financial instruments (*)		3	-
Deferred tax assets	7.14	69	86
Total non-current assets		2,352	2,655
Inventories		99	96
Trade and other receivables	7.13	707	632
Contract assets		-	-
Current income tax assets		6	9
Other current assets	7.15	57	51
Cash and cash equivalents (*)		64	80
Assets classified as held for sale	7.7	14	13
Total current assets		947	881
Total assets		3,299	3,536

(*) Included in the calculation of net debt

The accompanying notes form an integral part of the consolidated financial statements.

4 Management's Discussion and Analysis for Fiscal 2021-2022

Consolidated Financial Statements for the Years Ended September 30, 2022 and 2021

2.2 Equity and Liabilities

(in € millions)	Note	At September 30, 2022	At September 30, 2021 (1)
Share capital	7.19.1	2	2
Reserves and retained earnings		721	1,090
Translation reserve		49	(11)
Equity attributable to owners of the parent		772	1,081
Non-controlling interests		(41)	(30)
Total equity	4.	731	1,051
Long-term debt (*)	7.17, 7.18	1,060	905
Long-term lease liabilities (*)	7.17, 7.18	145	188
Fair value of derivative financial instruments (*)		2	-
Deferred tax liabilities	7.14	-	-
Provisions for pension and other post-employment benefit obligations	7.16	59	89
Other long-term provisions	7.16	30	24
Other non-current liabilities	7.20	5	17
Total non-current liabilities		1,301	1,223
Trade and other payables		575	521
Due to suppliers of non-current assets		11	10
Accrued taxes and payroll costs		470	484
Current income tax liabilities		1	2
Short-term debt (*)	7.17, 7.18	11	22
Short-term lease liabilities (*)	7.17, 7.18	54	58
Short-term provisions	7.16	52	77
Contract liabilities	7.2.2	49	49
Other current liabilities	7.20	28	22
Liabilities classified as held for sale	7.7	16	19
Total current liabilities		1,267	1,262
Total liabilities		2,568	2,485
Total equity and liabilities		3,299	3,536
<i>Net debt</i>		1,206	1,094
<i>Net debt excluding fair value of derivative financial instruments and debt issuance costs</i>		1,217	1,108

(*) Included in the calculation of net debt

(1) Refer to note 4 - Consolidated Statement of Changes in Equity

The accompanying notes form an integral part of the consolidated financial statements.

4 Management's Discussion and Analysis for Fiscal 2021-2022

Statutory Auditors' Report on the Consolidated Financial Statements – AFR

4.10 STATUTORY AUDITORS' REPORT ON THE CONSOLIDATED FINANCIAL STATEMENTS – AFR

This is a translation into English of the statutory auditors' report on the financial statements of Elior Group SA issued in French and it is provided solely for the convenience of English speaking users. This statutory auditors' report includes information required by French law, such as information about the appointment of the statutory auditors or verification of the management report and other documents provided to shareholders. This report should be read in conjunction with, and construed in accordance with, French law and professional auditing standards applicable in France.

For the year ended September 30, 2022

To the Shareholders,

Opinion

In compliance with the engagement entrusted to us by your Annual General Meeting, we have audited the accompanying consolidated financial statements of Elior Group for the year ended September 30, 2022.

In our opinion, the consolidated financial statements give a true and fair view of the assets and liabilities and of the financial position of the Group at September 30, 2022, and of the results of its operations for the year then ended in accordance with International Financial Reporting Standards (IFRS) as adopted by the European Union.

The audit opinion expressed above is consistent with our report to the Audit Committee.

Basis for opinion

Audit framework

We conducted our audit in accordance with professional standards applicable in France. We believe that the audit evidence we have obtained is sufficient and appropriate to provide a basis for our opinion.

Our responsibilities under these standards are further described in the "Responsibilities of the Statutory Auditors relating to the audit of the consolidated financial statements" section of our report.

Independence

We conducted our audit engagement in compliance with the independence rules provided for in the French Commercial Code (Code de commerce) and the French Code of Ethics (Code de déontologie) for Statutory Auditors for the period from October 1, 2021 to the date of our report, and, in particular, we did not provide any non-audit services prohibited by Article 5(1) of Regulation (EU) No. 537/2014.

Justification of assessments – Key audit matters

In accordance with the requirements of Articles L. 823-9 and R. 823-7 of the French Commercial Code relating to the justification of our assessments, we inform you of the key audit matters relating to the risks of material misstatement that, in our professional judgment, were the most significant in our audit of the consolidated financial statements, as well as how we addressed those risks.

These matters were addressed as part of our audit of the consolidated financial statements as a whole, and therefore contributed to the opinion we formed as expressed above. We do not provide a separate opinion on specific items of these consolidated financial statements.

Assessment of the application of the going concern principle

Description of risk

The consolidated financial statements have been prepared on a going concern basis.

As disclosed in Note 5.2, "Significant events", to the consolidated financial statements, the Group's operating activities were impacted during the year by the fifth Covid-19 wave, known as "Omicron", and by inflation, which was aggravated by the war in Ukraine.

Management's Discussion and Analysis for Fiscal 2021-2022

Statutory Auditors' Report on the Consolidated Financial Statements - AFR

4

Net debt (excluding the fair value of derivative financial instruments and loan issue costs) totalled €1,217 million at September 30, 2022, including available cash of €64 million. Details on the Group's debt are set out in Note 7.17, "Debt", to the consolidated financial statements.

Given:

- the Group's debt structure and its repayment schedule,
- the Group's cash position as of September 30, 2022 and its available liquidity,
- the assumptions adopted by management concerning the business outlook and corresponding cash flow projections, and
- the relaxation of the financial ratios (bank covenants) of the senior bank loan and the government-backed loan (PGE), following the agreement of the banks obtained on December 16, 2022,

Group management considers it has sufficient cash to continue in business.

We considered the assessment of the application of the going concern principle to be a key audit matter due to the conditions attached to the Group's debt and the major estimates and judgments made by management concerning the business outlook and corresponding cash flows.

How our audit addressed this risk

As part of our procedures, we assessed the Group's liquidity requirements with regard to forecast cash flows, current resources and existing credit facilities.

To this end, we familiarized ourselves with documents relating to (i) the bond debt and bank loan agreements entered into during the previous year and the attached obligations (covenant ratios) and the agreements reached with the banks in December 2022 and (ii) the available credit facilities.

We also obtained cash flow forecasts and familiarized ourselves with (i) the procedures implemented to prepare such forecasts and (ii) the main assumptions underlying their preparation.

We assessed their consistency with forecast data taken from the most recent business plans. These forecasts were prepared under the supervision of management and approved by the Board of Directors.

We also assessed their reasonableness with regard to the economic and financial context in the contract

catering and services sector, which has been marked by high inflation.

Lastly, we verified the appropriateness of disclosures in the notes to the consolidated financial statements relating to:

- items disclosed in Note 6.1.2 "Going concern",
- the description of debt and credit facilities described in Note 7.17.1, "Debt",
- liquidity risk in the relevant section of Note 7.18.1, "Liquidity risk", and
- the relaxation of the financial ratios (bank covenants) of the senior bank loan and the government-backed loan, following the agreement of the banks obtained on December 16, 2022, as described in Note 10, "Events after the reporting date".

Measurement of goodwill

Description of risk

As part of its development, the Group carried out targeted external growth transactions and recognized goodwill amounting to €1,577 million (i.e. 48% of total assets) at September 30, 2022, which has been allocated to the cash-generating units (CGUs) of the businesses into which the acquired companies were integrated.

As stated in Note 6.8 "Impairment tests and impairment losses" to the consolidated financial statements:

- the carrying amounts of property, plant and equipment, intangible assets and goodwill, are reviewed at each reporting date in order to assess whether there is any indication that they may be impaired;
- goodwill is tested annually at September 30. Where applicable, an impairment loss is recognized to reduce the carrying amount of CGUs and groups of CGUs to which the goodwill is allocated to its estimated recoverable amount.
- This recoverable amount is determined using the value in use, which is calculated using the present value of future cash flows, based on five-year budget data validated by Group management and a long-term growth rate, which may not exceed the average long-term growth rate for the operating segment.

The value in use of goodwill is determined based to a large extent on the judgment of Group management and, in particular, on the three following assumptions:

- five-year budgets;

4 Management's Discussion and Analysis for Fiscal 2021-2022

Statutory Auditors' Report on the Consolidated Financial Statements - AFR

- the long-term growth rate beyond five years;
- the discount rate.

As disclosed in Note 7.9.2, "Impairment tests and sensitivity analyses", Group management adopted the following assumptions to determine the recoverable amounts in a context marked by high inflation:

- return to pre-health crisis business volumes in 2024 and 2025 depending on the CGUs;
- growth of the business in a low capital-intensive model;
- offsetting of the strong inflation experienced since 2022 until 2024, depending on the CGU concerned and the nature of the contracts;
- improvement in the efficiency of our organizations and the productivity of our production sites or those of our clients.

In this context, we considered the measurement of goodwill and, in particular, the determination of the five-year budgets, the long-term growth rate beyond five years and the discount rate, to be a key audit matter.

How our audit addressed this risk

We analyzed the compliance of the estimated value in use applied by the Group with the applicable accounting standards.

We also verified the accuracy and completeness of the data comprising the carrying amount of the CGUs and groups of CGUs tested by the Group.

In addition, we conducted a critical analysis of the sensitivity of the value in use used by the Group to a change in its main assumptions, and in particular:

- o with respect to the five-year future cash flow projections, we verified:
 - the reasonableness of these projections in view of the economic and financial context in the contract catering and services sector, marked in particular by high inflation;
 - the reliability of the process used to prepare these projections;
 - the consistency of these projections with management's most recent estimates, as presented to the Board of Directors during the budget process.
- o with respect to the long-term growth rate beyond five years, and to the discount rate applied to expected future cash flows: With the support of our valuation experts, we assessed the consistency of these rates with the rates observed for comparable companies, based on a sample of analytical reports.

Lastly, we examined the appropriateness of the information provided in the Notes 6.7.2, "Goodwill", 6.8, "Impairment tests and impairment losses", and 7.9, "Goodwill", to the consolidated financial statements.

Specific verifications

As required by legal and regulatory provisions and in accordance with professional standards applicable in France, we have also performed the specific verifications on the information pertaining to the Group presented in the Group Board of Directors' management report.

We have no matters to report as to its fair presentation and its consistency with the consolidated financial statements.

We attest that the Group management report includes the consolidated non-financial information statement required under Article L. 225-102-1 of the French Commercial Code. However, in accordance with Article L. 823-10 of the French Commercial Code, we have not verified the fair presentation and consistency with the consolidated financial statements of the information given in that statement, which will be the subject of a report by an independent third party.

Other verifications and information pursuant to legal and regulatory requirements

Presentation of the consolidated financial statements to be included in the annual financial report

In accordance with professional standards applicable to the Statutory Auditors' procedures for annual and consolidated financial statements presented according to the European single electronic reporting format, we have verified that the presentation of the consolidated financial statements to be included in the annual financial report referred to in paragraph I of Article L. 451-1-2 of the French Monetary and Financial Code (Code monétaire et financier) and prepared under the Chairman and Chief Executive Officer's responsibility, complies with this format, as defined by European Delegated Regulation No. 2019/815 of December 17, 2018. As it relates to the consolidated financial statements, our work included verifying that the markups in the financial statements comply with the format defined by the aforementioned Regulation.

On the basis of our work, we conclude that the presentation of the consolidated financial statements to be included in the annual financial report complies, in all material respects, with the European single electronic reporting format.

Management's Discussion and Analysis for Fiscal 2021-2022

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It is not our responsibility to ensure that the consolidated financial statements to be included by the Company in the annual financial report filed with the AMF correspond to those on which we carried out our work.

Appointment of the Statutory Auditors

We were appointed Statutory Auditors of Elior Group by the Annual General Meetings held on March 20, 2020 for Deloitte & Associés and on October 26, 2006 for PricewaterhouseCoopers Audit.

At September 30, 2022, Deloitte & Associés was in the third year of its engagement and PricewaterhouseCoopers Audit was in the sixteenth consecutive year of its engagement, of which nine years since the Company's securities were admitted to trading on a regulated market.

Responsibilities of management and those charged with governance for the consolidated financial statements

Management is responsible for preparing consolidated financial statements giving a true and fair view in accordance with International Financial Reporting Standards as adopted by the European Union and for implementing the internal control procedures it deems necessary for the preparation of consolidated financial statements that are free of material misstatement, whether due to fraud or error.

In preparing the consolidated financial statements, management is responsible for assessing the Company's ability to continue as a going concern, disclosing, as applicable, matters related to going concern, and using the going concern basis of accounting, unless it expects to liquidate the Company or to cease operations.

The Audit Committee is responsible for monitoring the financial reporting process and the effectiveness of internal control and risk management systems, as well as, where applicable, any internal audit systems, relating to accounting and financial reporting procedures.

The consolidated financial statements were approved by the Board of Directors.

Responsibilities of the Statutory Auditors relating to the audit of the consolidated financial statements

Objective and audit approach

Our role is to issue a report on the consolidated financial statements. Our objective is to obtain reasonable assurance about whether the consolidated financial statements as a whole are free of material misstatement. Reasonable assurance is a high level of assurance, but is not a guarantee that an audit conducted in accordance with professional standards will always detect a material misstatement when it exists. Misstatements can arise from fraud or error and are considered material if, individually or in the aggregate, they could reasonably be expected to influence the economic decisions taken by users on the basis of these consolidated financial statements.

As specified in article L.823-10-1 of the French Commercial Code, our audit does not include assurance on the viability or quality of the Company's management.

As part of an audit conducted in accordance with professional standards applicable in France, the Statutory Auditors exercise professional judgment throughout the audit. They also:

- identify and assess the risks of material misstatement in the consolidated financial statements, whether due to fraud or error, design and perform audit procedures in response to those risks, and obtain audit evidence considered to be sufficient and appropriate to provide a basis for their opinion. The risk of not detecting a material misstatement resulting from fraud is higher than for one resulting from error, as fraud may involve collusion, forgery, intentional omissions, misrepresentations, or the override of internal control;
- obtain an understanding of the internal control procedures relevant to the audit in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of the internal control;
- evaluate the appropriateness of accounting policies used and the reasonableness of accounting estimates made by management and the related disclosures in the notes to the consolidated financial statements;
- assess the appropriateness of management's use of the going concern basis of accounting and, based on the audit evidence obtained, whether a material uncertainty exists related to events or conditions that may cast significant doubt on the Company's ability to continue as a going concern. This assessment is based on the audit evidence obtained up to the date of the audit report. However, future

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events or conditions may cause the Company to cease to continue as a going concern. If the Statutory Auditors conclude that a material uncertainty exists, they are required to draw attention in the audit report to the related disclosures in the financial statements or, if such disclosures are not provided or are inadequate, to issue a qualified opinion or a disclaimer of opinion;

- evaluate the overall presentation of the consolidated financial statements and assess whether these statements represent the underlying transactions and events in a manner that achieves fair presentation;
- obtain sufficient appropriate audit evidence regarding the financial information of the entities or business activities within the Group to express an opinion on the consolidated financial statements. The Statutory Auditors are responsible for the management, supervision and performance of the audit of the consolidated financial statements and for the opinion expressed thereon.

Report to the Audit Committee

We submit a report to the Audit Committee which includes, in particular, a description of the scope of the audit and the audit program implemented, as well as the results of our audit. We also report any significant deficiencies in internal control that we have identified regarding the accounting and financial reporting procedures.

Our report to the Audit Committee includes the risks of material misstatement that, in our professional judgment, were the most significant for the audit of the consolidated financial statements and which constitute the key audit matters that we are required to describe in this report.

We also provide the Audit Committee with the declaration provided for in Article 6 of Regulation (EU) No. 537/2014, confirming our independence within the meaning of the rules applicable in France, as defined in particular in Articles L. 822-10 to L. 822-14 of the French

Commercial Code and in the French Code of Ethics for Statutory Auditors. Where appropriate, we discuss any risks to our independence and the related safeguard measures with the Audit Committee.

Neuilly-sur-Seine and Paris La Défense, December 22, 2022

The Statutory Auditors

PricewaterhouseCoopers
Audit

Deloitte & Associés

Matthieu Moussy

Frédéric Gourd



Appendix



Catering Guide



Breakfast

BAKERY

All items served with appropriate accompaniments –butter, cream cheese, assorted jellies, etc.

Note: A \$20 delivery fee is applicable to orders under \$35.

Breakfast Basket

Baker's choice of a fresh assortment of muffins, croissants, scones, cinnamon rolls or sliced breakfast bread.

Bagels

An assortment of fresh baked bagels.

Donuts

Assorted selection.

Cinnamon Rolls

Assorted Muffins

Featuring our low-fat variety of the day!

BREAKFAST BUFFETS

The following breakfast packages are setup buffet style (self-service) that include paper and plastic service, linens for buffet tables, thermal beverage servers and serving utensils.

Breakfast on the Run

Bagel with cream cheese
Granola Bar
Blueberry Muffin
Fruit Cup
Bottle Juice

Continental Breakfast

Freshly Baked Breakfast Pastries
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas

Deluxe Continental Breakfast

Freshly Baked Breakfast Pastries
Fresh Sliced Fruit
Assorted Juices
Dark Roast Regular and Decaffeinated Coffee
Assorted Teas



Boxed Lunch

BOXED LUNCHES

All box lunches include a choice of side salad, dessert and soda or bottled water.

SIDE SALAD

Vegetable Pasta Salad
Potato Salad
Fruit Salad
Pasta Salad
Tossed Green Salad

DESSERT

Cookie
Brownie
Rice Krispie Treat

Chicken BLT Wrap

Grilled chicken, shredded lettuce, tomato and bacon on a spinach wrap with ranch dressing.

Italian Gobbler

Smoked turkey breast, provolone cheese, lettuce, tomato, olive and onion with pesto mayonnaise served on fresh Brioche roll.

Grilled Chicken

Grilled chicken breast with Swiss cheese and sautéed red onions and peppers.

Portobello

Marinated and roasted portobello mushrooms, with roasted onions, tomato, roasted red peppers, provolone cheese, garlic aioli on an asiago kaiser bun.

EXPRESS BOXED LUNCHES

All box lunches include sandwich, chips, cookie, condiments, soda, or bottled water and disposable cutlery packaged in a lunch box.

NO SUBSTITUTIONS

CHOICE OF MEAT

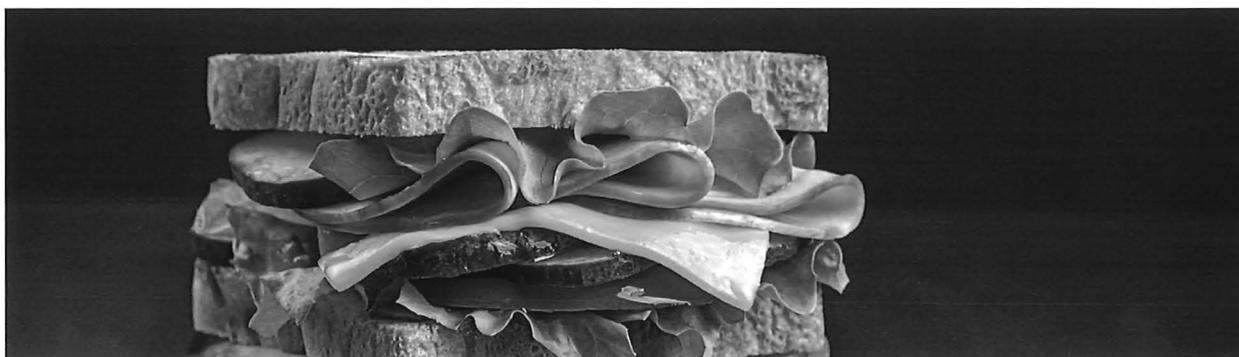
Smoked Turkey Breast
Smoked Lean Ham
Tender Roast Beef
Roasted Vegetables

CHOICE OF CHEESE

Swiss
Provolone
American
Cheddar
Pepper Jack

CHOICE OF BREAD

White
Wheat
Sourdough
Rye



Lunch Buffets

THEME BUFFETS

(minimum of 25 guests required)

South of the Border

Chicken, Beef or Veggie Fajitas
Bean & Cheese Enchiladas
Spanish Rice
Corn & Black Beans
Southwestern Salad
Guacamole Salad, Sour Cream, Salsa
Dessert
Iced Tea

Mediterranean

Pollo Mediterranean
Garlic Pork Kabobs
Greek Red Potatoes
Black Olive Bread
Spinach salad
Iced Tea

Italian

Cheese Manicotti with Marinara
Beef or Sausage Lasagna
Italian Vegetable Medley
Breadsticks
Caesar Salad
Dessert
Iced Tea

PICNIC BUFFET

(minimum of 25 guests required)

Buffet includes fresh baked buns, cheeses, lettuce, tomato, pickles, red onions and condiments. Along with assortment of fresh baked brownies and cookies assorted sodas and bottled water.

CHOICE OF TWO MAIN COURSES

Hamburgers
Veggie Burgers
Hot Dogs
Bratwurst
Grilled Chicken Breast
Fried Chicken
BBQ Chicken

CHOICE OF THREE SIDES

Baked Beans
Potato Salad
Pasta Salad
Corn on the Cob
Macaroni & Cheese
Fruit Salad
Potato Chips
Cole Slaw
Tossed Salad with Dressing
Watermelon



Appetizers & Treats

APPETIZERS

Fresh Fruit Platter

Sliced fresh seasonal fruit display served with fruit yogurt dip.

Fresh Garden Vegetable Platter

Selection of seasonal vegetables served bite-sized, with a ranch-style dipping sauce.

Domestic Cheese Tray

Aged cheddar, jalapeno jack, swiss, provolone and mozzarella served with crackers.

Antipasto Platter

Assortment of Italian meats, a colorful variety of roasted and grilled vegetables, artichokes and kalamata olives served with gourmet dipping sauce and crostinis.

SNACKS & SWEETS

Assorted Cookies

Chocolate Chip
Sugar
M&M
Oatmeal Raisin
Peanut Butter

Assorted Homestyle Brownies

Nut
M&M Sprinkled
Coconut Sprinkled

Rice Krispy Treats

Sundae Bar

(25 people minimum)

Chocolate & Vanilla Ice Cream served with:
Chocolate Syrup
Strawberries
Pineapple
Crushed Candies
Sprinkles
Nuts
Cherries
Whipped Cream





Food Service
Pricing
& Commissary
Fee Structure

Pricing Will Be Inclusive Of:

- Management fees such as licensing, insurance fees, bonding fees, long distance expenses, office supplies, etc.
- Labor Recruiting, Salaries, Uniforms, Benefits, Training and Retention Bonus, etc.
- Food Cost including orders, delivery and menu alterations, etc.

Capital Investment

Summit is proposing an option that includes \$20,000 in investment in your kitchen for new trays, new serving line and potentially a new freezer.

Pre-Packaged Meals

If any of your detainees cannot be accommodated by our standard Religious or Lifestyle Meals, your price for pre-packaged meals will be \$4.50 per each pre-packaged meal served.

Outside/Inside Commission

We are proud to offer competitive commission rates and look forward to discussing a rate that works for your unique program.

Annual Price Increase

The pricing we have proposed for your program will be honored without request for adjustment until one year after signature of the initial contract. Price adjustments always require a mutual agreement.

Standard Contract Language

Future Pricing

Pricing adjustments shall be made on an annual basis and shall be agreed upon by the parties at a rate no less than the greater of: the most recently released U.S. Department of Labor Consumer Price Index, All Urban Consumers, National Average Unadjusted, Food Away From Home or the changes in the Market Basket of Products. Up to ninety (90) days prior to the anniversary of

the Commencement Date, Company shall provide Client notification of the adjustment. On the anniversary date, Company proposed adjustments shall go into effect, unless the Parties have entered into a written agreement with an alternative cost adjustment.

Material Adverse Change

This proposal is based upon conditions stated in the Birmingham City Jail ITB and Summit Food Service, LLC (Summit) reserves the right to renegotiate pricing or menu, if necessary, in the case of major change in detainee population, availability of detainee labor, scope of services or other changes beyond Summit's control. This includes any drastic increases in food, fuel, equipment, utilities, or supply costs which may warrant menu changes/substitutions or a price per meal adjustment.

Change in Conditions

The financial terms set forth in this Agreement, and all other obligations assumed by Company hereunder, are based on conditions in existence on the date Company commences operations including, without limitation, population; labor costs; applicable Governmental Rules; food and supply costs; provision of equipment and utilities; state of the Premises; and federal, state and local sales, use and excise taxes (the "Conditions"). Further, Client acknowledges that in connection with the negotiation and execution of this Agreement, Company has relied upon Client's representations regarding existing and future conditions (the "Representations"). In the event of change in the Conditions, inaccuracy of the Representations, or if Client requests any significant change in the Food Services as provided under this Agreement, the financial terms and other obligations assumed by Company shall be renegotiated to reflect a proportionate increase in Company's charges to the Client. Company will provide a thirty (30) day notice of such increased charges. If Company sustains increases in its operational costs (e.g. product or labor costs), Company, with written notification to Client, may increase its prices for items to recover such increased costs.



Specification Compliant Pricing Plans

Meal Price Per Tray & Finance Summary

The pricing scale is based on the following categories:

- Adult & Juvenile Meals (Includes Religious, Special & Detainee Worker Meals)

Requested modifications from the details below may include pricing increases/decreases depending on the variation(s).

Detainee Menu Considerations:

- Menu Pattern of Cold Breakfast, Hot Lunch & Hot Dinner
- Menu consists of 2,800-3,000 calories weekly

Sack Menu Considerations:

- Consists of Two x (2) Meat Sandwiches, Fruit and Beverage

Catered Meal Considerations:

- Summit is happy to accommodate catering requests and typically charges cost plus 15% but we will work within your budget to provide quality catering.

Staffing Considerations:

- Staffing levels stay at proposed staffing chart(s).
- Summit holds all labor rates consistent with market wages rates determined by Summit Human Resources.
- The facility provides, at a minimum, 3-6 Trustees per shift to work in kitchen.

Staff Meal Considerations:

- See Page 210-213 for a sample proposed staff menu.

RFP COMPLIANT PRICE SCALE

Inmate Population		Price per Meal
<	55	TBN
55	- 64	\$4.489
65	- 74	\$3.949
75	- 84	\$3.555
85	- 94	\$3.253
95	- 104	\$3.015
105	- 114	\$2.822
115	- 124	\$2.664
125	- 134	\$2.549
135	- 144	\$2.452
145	- 154	\$2.370
155	- 164	\$2.300
165	- 174	\$2.239
175	- 184	\$2.186
185	- 194	\$2.141
195	- 204	\$2.101
205	- 214	\$2.067
215	+	\$2.038
Snack		\$0.738
Staff		\$3.500
Juvenile		\$2.914

PRICE SCALE WITH \$20K INVESTMENT

Inmate Population		Price per Meal
<	55	TBN
55	- 64	\$4.581
65	- 74	\$4.027
75	- 84	\$3.622
85	- 94	\$3.312
95	- 104	\$3.068
105	- 114	\$2.870
115	- 124	\$2.707
125	- 134	\$2.589
135	- 144	\$2.488
145	- 154	\$2.405
155	- 164	\$2.334
165	- 174	\$2.273
175	- 184	\$2.216
185	- 194	\$2.169
195	- 204	\$2.128
205	- 214	\$2.092
215	+	\$2.062
Snack		\$0.738
Staff		\$3.500
Juvenile		\$2.957



Specification Compliant Pricing Scale / Cost Form

EXHIBIT B

YAMHILL COUNTY
FEEDING COST SUMMARY

ADULT IN CUSTODY/STAFF MEALS

COST PER MEAL _____

RELIGIOUS ACCOMODATION MEALS

COST PER MEAL _____

JUVENILE MEALS

COST PER MEAL _____

**SEE PRICING SCALE(S)
ON PREVIOUS PAGE**



Statement of Pricing, Fees, and Operational Snapshot

We recognize that an investment in your commissary program is an investment in your entire facility, and that should come with a fair price. We will maintain a fair pricing structure for all commissary goods. We comply with all federal and state laws. We will pay all applicable taxes and will hold you harmless as a result of any violation throughout the life of the agreement.

Commissary Fee Structure

Commission Rate(s)

25% Commissary Commission
25% Cart Commission

Deposits

Cash Deposits

\$0.00 - \$19.99 = \$4.00
\$20.00 - \$99.99 = \$6.00
\$100.00 - \$199.99 = \$9.00
\$200.00 - \$300.00 = \$12.00

Credit Card Deposits

(Online, Lobby Kiosk and Phone)

\$0.00 - \$19.99 = \$4.00
\$20.00 - \$99.99 = \$6.00
\$100.00 - \$199.99 = \$9.00
\$200.00 - \$300.00 = \$12.00
+4% processing fee for Credit Card deposits

Debit Release Cards

Zero fee to load the card for the detainee and the facility.

The detainee has up to 100 days to activate the card and then a monthly fee will occur after 15 days.

Once the card has been activated, there is a monthly fee associated, if there is a balance on the card.

Bonds

Zero fee for Cash Bonds.
\$10.00 +4% processing fee
for Credit Card Bond Payments

Premium Tablet Content

Music/Movies \$0.10 per minute
Games \$1.99 per day

Debit Phone Time Purchase

\$1.00 per transfer

Secure Messaging/Texting

\$0.50 per message
both ways, paid by the sender

Video Visitation or Chat

\$0.30 per minute

Web Sales (SGH)

Fee for Care Pack Purchases.
\$4.95 + 4% processing fee

Law Library

Increases deposit fee by \$0.50





Thank You

EXHIBIT C:**Scaled Rate****A. Adult in Custody (AIC) Meal Rate**

- i. **Scaled Rate.** County shall pay the rate per meal as follows:

MEAL PRICE MATRIX	
AIC Population	Price per Meal
< 55	TBN
55 - 64	\$4.581
65 - 74	\$4.027
75 - 84	\$3.622
85 - 94	\$3.312
95 - 104	\$3.068
105 - 114	\$2.870
115 - 124	\$2.707
125 - 134	\$2.589
135 - 144	\$2.488
145 - 154	\$2.405
155 - 164	\$2.334
165 - 174	\$2.273
175 - 184	\$2.216
185 - 194	\$2.169
195 - 204	\$2.128
205 - 214	\$2.092
215 +	\$2.062
Snack	\$0.738
Staff	\$3.500
Juvenile	\$2.957

The rate shall not include charges for medical meals, religious meals, supplements, cleaning supplies, equipment purchases or repairs.

- ii. Medical Meals. Common Fare (cooked onsite) Medical Meals shall be provided and billed at the rate of any AIC meals.
- iii. Religious Meals. Religious Meals shall be provided and billed at the rate of any AIC meal.