

**Contract No. 27C5256**

**STANDARD SERVICES CONTRACT**

This Contract, which is effective on the date it is fully executed, is between the COUNTY OF SANTA CRUZ, hereinafter called COUNTY, and Aramark Correctional Services, LLC, hereinafter called CONTRACTOR. COUNTY and CONTRACTOR are each a “Party” to this Contract and are collectively the “Parties” to this Contract. The Parties agree as follows:

1. **DUTIES.** CONTRACTOR shall perform the following duties: Provide Food Services for the County of Santa Cruz County Sheriff’s Office as outlined in Exhibit A ‘Food Services Scope of Work’, and in accordance with the applicable specifications within the County RFP 25P2-001 referenced herein and incorporated into this Contract.

2. **COMPENSATION.** COUNTY agrees to pay, and CONTRACTOR agrees to receive, compensation for the performance of its services under this Contract as follows: payment not to exceed \$2,200,000 for the first year of the contract, as set forth in further detail in Exhibit C, “Budget Detail and Payment Provisions”.

3. **TERM.** The term of this Contract shall be July 1, 2026, through June 30, 2027, with the parties having the option to exercise three separate, one-year extensions. If this Contract is placed on the COUNTY’s Continuing Agreement List before the Contract term expires, the Parties agree to extend the terms and conditions of the Contract as set forth herein, and as reflected in any executed amendment hereto, until the Contract is thereafter terminated.

4. **TERMINATION.**

A. **Termination for Cause.** Either party may terminate this Agreement upon a breach or default of this Agreement by the other party, which is not cured within thirty (30) days after receipt by the defaulting party of a written notice from the non-defaulting party, specifying the nature of such breach or default.

B. **Termination Without Cause.** Either party may terminate this Agreement for convenience, at any time during the term or any renewal or extension, upon ninety (90) days’ written notice to the other party.

C. **Termination Due to Insufficient Funding.** COUNTY’s obligations under this Contract are contingent upon the availability of local, state and/or federal funds. In the event such funding is reduced or eliminated, COUNTY shall, at its sole discretion, determine whether this Contract shall be terminated. COUNTY shall provide CONTRACTOR at least seven (7) calendar days advance written notice of its intent to terminate this Contract due to insufficient funding.

D. **Compensation Upon Termination.** In the event this Contract is terminated, CONTRACTOR shall be entitled to compensation for uncompensated services provided pursuant to the terms and conditions set forth herein through and including the effective date of such termination. However, this provision shall not limit or reduce any damages owed to COUNTY due to a breach of this Contract by CONTRACTOR. The COUNTY’s obligation to pay for meals and services provided by CONTRACTOR pursuant to the terms of this Agreement shall survive the termination or expiration of this Agreement. Upon the expiration or any termination of this Agreement, the COUNTY agrees, if requested by CONTRACTOR, to purchase CONTRACTOR’s usable inventory of food and supplies. The purchase price for such inventory shall be CONTRACTOR’s invoice cost.

**5. INDEMNIFICATION FOR DAMAGES, TAXES AND CONTRIBUTIONS.**

To the fullest extent permitted by applicable law, CONTRACTOR shall defend, indemnify and save harmless COUNTY and its officers, agents, and employees from any and all claims, demands, damages, costs, expenses, or liability occasioned by CONTRACTOR's negligent performance or willful misconduct under the terms of the Agreement, including, but not limited to, any negligent act or omission to act on the part of the CONTRACTOR or its officers, agents, or employees, except that this subparagraph shall not apply to the sole negligence or willful misconduct of COUNTY.

Except as set forth above, it is expressly understood that CONTRACTOR shall not be responsible for damages, injuries, losses or claims caused by incarcerated persons or the COUNTY, its officers, employees, agents, servants or other independent contractors. Neither any of the COUNTY's officers, employees, agents, servants or contractors, nor any incarcerated persons, are or will be deemed to be agents or employees of CONTRACTOR and no liability is or will be incurred by CONTRACTOR to such persons, except for bodily injury to such persons caused by CONTRACTOR's sole negligence or willful misconduct. To the fullest extent permitted by applicable law, COUNTY shall defend, indemnify, and save harmless CONTRACTOR and its officers, agents, and employees from any and all claims, demands, damages, costs, expenses, or liability occasioned by COUNTY's negligent performance under the terms of the Agreement, including, but not limited to, any negligent act or omission to act on the part of the COUNTY or its officers, agents, or employees, except that this shall not apply to the sole negligence or willful misconduct of CONTRACTOR. Each party shall promptly notify the other of any claim for which indemnity is sought, and shall cooperate with the other party in the defense of such claim. The indemnifying party shall have the sole discretion to defend and settle such claim.

In no event will either party be liable to the other party for any loss of business, business interruption, consequential, special, indirect or punitive damages.

A. Any and all federal, state, and local taxes, charges, fees, or contributions required to be paid with respect to CONTRACTOR and CONTRACTOR's officers, employees, and agents engaged in the performance of this Contract (including, without limitation, unemployment insurance, social security and payroll tax withholding).

COUNTY may conduct or participate in its own defense without affecting CONTRACTOR's obligation to indemnify and hold harmless or defend COUNTY.

Acceptance of the insurance required by this Contract shall not relieve CONTRACTOR from liability under this provision. This provision shall apply to all claims for damages related to CONTRACTOR's performance hereunder, regardless of whether any insurance is applicable or not. The insurance policy limits set forth herein shall not act as a limitation upon the amount of indemnification or defense to be provided hereunder.

This Paragraph 5 shall survive the termination or expiration of this Contract.

**6. INSURANCE.** CONTRACTOR, at its sole cost and expense, for the full term of this Contract (and any extensions thereof), shall obtain and maintain, at minimum, compliance with all of the following insurance coverage(s) and requirements. Such insurance coverage shall be primary coverage and non-contributory as respects COUNTY and any insurance or self-insurance maintained by COUNTY shall be considered in excess of CONTRACTOR's insurance coverage and shall not contribute to it. Therefore, CONTRACTOR hereby acknowledges and agrees that any and all insurances carried by it shall be deemed liability coverage for any and all actions it performs in connection with this Contract, and such insurance coverage shall not otherwise cover liability in connection with or arising out of the wrongful or negligent

acts or omissions of any additional insureds, and specifically such insurance coverage shall not cover liability in connection with or arising out of the wrongful or negligent acts or omissions of the COUNTY or its officers, employees, agents and servants. Insurance is to be obtained from insurers reasonably acceptable to COUNTY.

If CONTRACTOR utilizes one or more subcontractors in the performance of this Contract, CONTRACTOR shall obtain and maintain Contractor's Protective Liability insurance as to each subcontractor or otherwise provide evidence of insurance coverage from each subcontractor equivalent to that required of CONTRACTOR in this Contract.

A. Types of Insurance and Minimum Limits.

i. Workers' Compensation Insurance in the minimum statutorily required coverage amounts.

ii. Automobile Liability Insurance for each of CONTRACTOR's vehicles used in the performance of this Contract, including owned, non-owned (e.g. owned by CONTRACTOR's employees), leased or hired vehicles, in the minimum amount of \$500,000 combined single limit per occurrence for bodily injury and property damage.

iii. Comprehensive or Commercial General Liability Insurance coverage at least as broad as the most recent ISO Form CG 00 01 with a minimum limit of \$2,000,000 per occurrence, and \$2,000,000 in the aggregate, including coverage for: (a) products and completed operations, (b) bodily and personal injury, (c) broad form property damage, (d) contractual liability, and (e) cross-liability.

iv. Cyber liability insurance with limits of not less than \$1,000,000 per occurrence, and \$2,000,000 in the aggregate. Coverage must include claims involving Cyber Risks. The cyber liability policy must be endorsed to cover the full replacement value of damage to, alteration of, loss of, or destruction of intangible property (including but not limited to information or data) that is in the care, custody, or control of CONTRACTOR. "Cyber Risks" include but are not limited to (1) security breach; (2) data breach; (3) system failure; (4) data recovery; (5) failure to timely disclose data breach or security breach; (6) failure to comply with privacy policy; (7) business interruption; (8) cyber extortion; (9) invasion of privacy violations, including release of private information; (10) information theft; (11) release of private information; (12) payment card liabilities and costs; (13) infringement of intellectual property, including but not limited to infringement of copyright, trademark, and trade dress; (14) damage to or destruction or alteration of electronic information; (15) extortion related to CONTRACTOR's obligations under this Contract regarding electronic information, including personal information; (16) fraudulent instruction; (17) funds transfer fraud; (18) telephone fraud; (19) network security; (20) data breach response costs, including security breach response costs; (21) regulatory fines and penalties related to CONTRACTOR's obligations under this Contract regarding electronic information, including personal information; and (22) credit monitoring expenses.

B. Other Insurance Provisions.

i. If any insurance coverage required in this Contract is provided on a "Claims Made" rather than "Occurrence" form, CONTRACTOR agrees that the retroactive date thereof shall be no later than the date first written in Paragraph 3 of this Contract, and that it shall maintain the required coverage for a period of three (3) years after the expiration of this Contract (hereinafter "post Contract coverage") and any extensions thereof. CONTRACTOR may maintain the required post Contract coverage by renewal or purchase of prior acts or tail coverage. This provision is contingent

upon post Contract coverage being both available and reasonably affordable in relation to the coverage provided during the term of this Contract. For purposes of interpreting this requirement, a cost not exceeding 100% of the last annual policy premium during the term of this Contract in order to purchase prior acts or tail coverage for post Contract coverage shall be deemed to be reasonable.

ii. All policies of Comprehensive or Commercial General Liability Insurance shall be endorsed to cover the County of Santa Cruz, its officers, officials, employees, agents, and volunteers as additional insureds with respect to liability arising out of the work or operations and activities performed by or on behalf of CONTRACTOR, including materials, parts or equipment furnished in connection with such work or operations. Endorsements shall be at least as broad as ISO Form CG 20 10 11 85, or both CG 20 10 10 01 and CG 20 37 10 01, covering both ongoing operations and products and completed operations.

iii. All required policies shall be endorsed to contain the following clause:

“This insurance shall not be canceled until after thirty (30) calendar days’ prior written notice (10 calendar days for nonpayment of premium) has been given to:

**County of Santa Cruz  
Central Purchasing Department  
Attn: Sheriff Fiscal  
5200 Soquel Avenue  
Santa Cruz, CA 95062**

Should CONTRACTOR fail to obtain such an endorsement to any policy required hereunder, CONTRACTOR shall be responsible to provide at least thirty (30) calendar days’ notice (10 calendar days for nonpayment of premium) of cancellation of such policy to COUNTY as a material term of this Contract.

iv. CONTRACTOR agrees to provide its insurance broker(s) with a full copy of these insurance provisions and will provide COUNTY on or before the effective date of this Contract with Certificates of Insurance and endorsements for all required coverages. However, failure to obtain the required documents prior to the work beginning shall not waive CONTRACTOR’s obligation to provide them. All Certificates of Insurance and endorsements shall be delivered or sent to:

**County of Santa Cruz  
Central Purchasing Department  
Attn: Sheriff Fiscal  
5200 Soquel Avenue  
Santa Cruz, CA 95062**

v. CONTRACTOR hereby grants to COUNTY a waiver of any right of subrogation which any insurer of said CONTRACTOR may acquire against COUNTY by virtue of the payment of any loss under such insurance. CONTRACTOR agrees to obtain any endorsement that may be necessary to affect this waiver of subrogation, but this provision applies regardless of whether or not COUNTY has received a waiver of subrogation endorsement from the insurer.

**7. EQUAL EMPLOYMENT OPPORTUNITY.** During and in relation to the performance of this Contract, CONTRACTOR agrees as follows:

A. CONTRACTOR shall not discriminate against any employee or applicant for employment because of race, color, creed, religion, national origin, ancestry, physical or mental disability, medical condition (including cancer-related and genetic characteristics), marital status, sexual orientation, age (over

18), veteran status, gender, pregnancy, or any other non-merit factor unrelated to job duties. Such action shall include, but not be limited to, the following: recruitment, advertising, layoff or termination, rates of pay or other forms of compensation, selection for training (including apprenticeship), employment, upgrading, demotion, or transfer. CONTRACTOR agrees to post in conspicuous places, available to employees and applicants for employment, notice setting forth the provisions of this non-discrimination clause.

B. If this Contract provides compensation in excess of \$50,000 to CONTRACTOR and if CONTRACTOR employs fifteen (15) or more employees, the following requirements shall apply:

i. CONTRACTOR shall, in all solicitations or advertisements for employees placed by or on behalf of CONTRACTOR, state that all qualified applicants will receive consideration for employment without regard to race, color, creed, religion, national origin, ancestry, physical or mental disability, medical condition (including cancer-related and genetic characteristics), marital status, sexual orientation, age (over 18), veteran status, gender, pregnancy, or any other non-merit factor unrelated to job duties. Such action shall include, but not be limited to, the following: recruitment; advertising, layoff or termination, rates of pay or other forms of compensation, selection for training (including apprenticeship), employment, upgrading, demotion, or transfer. In addition, CONTRACTOR shall make a good faith effort to consider Minority/Women/Disabled Owned Business Enterprises in CONTRACTOR's solicitation of goods and services. Definitions for Minority/Women/Disabled Owned Business Enterprises are available from the COUNTY General Services Purchasing Division.

ii. In the event of CONTRACTOR's non-compliance with the non-discrimination clauses of this Contract or with any of the said rules, regulations, or orders said CONTRACTOR may be declared ineligible for further contracts with COUNTY.

iii. CONTRACTOR shall cause the foregoing provisions of subparagraphs 7B(i) and 7B(ii) to be inserted in all subcontracts for any work covered under this Contract by a subcontractor compensated more than \$50,000 and employing more than fifteen (15) employees, provided that the foregoing provisions shall not apply to contracts or subcontracts for standard commercial supplies or raw materials.

**8. INDEPENDENT CONTRACTOR.** CONTRACTOR and COUNTY agree that in performing its obligations under this Contract, CONTRACTOR, including its officers, agents, employees, and volunteers, is at all times acting and performing as an independent contractor, in an independent capacity, and not as an officer, agent, servant, employee, joint venturer, partner, or associate of COUNTY.

Because of its status as an independent contractor, CONTRACTOR has no right to employment rights or benefits available to COUNTY employees. CONTRACTOR is solely responsible for providing to its own employees all employee benefits required by law. CONTRACTOR shall save COUNTY harmless from all matters relating to the payment of CONTRACTOR's employees, including all payroll related taxes. COUNTY has no right to control, supervise, or direct the manner or method of CONTRACTOR's performance under this Contract, but COUNTY may verify that CONTRACTOR is performing according to the terms of this Contract.

CONTRACTOR shall provide on-site management and supervisory personnel, and from its regional and headquarters locations, administrative, dietetic, purchasing, equipment consulting and personnel advice and supervision. The COUNTY shall provide incarcerated persons workers at the kitchen at each Facility. The number of incarcerated persons required shall be determined by the COUNTY liaison and CONTRACTOR's district manager prior to the commencement of operations. Such incarcerated persons shall be assigned duties in the food service operation that may include sanitation, food preparation and production, and storeroom functions. Incarcerated persons shall not be considered civilian employees of

CONTRACTOR, shall not be part of any work release program where such incarcerated persons would have employee rights, and shall not receive wages from Aramark; it being understood and agreed that all incarcerated persons food service workers provided to CONTRACTOR by COUNTY shall in no event be deemed employees of CONTRACTOR, and shall be assigned in the sole discretion of COUNTY as a matter of correctional facility administration.

The COUNTY acknowledges that CONTRACTOR has invested considerable amounts of time and money in training its management and supervisory employees in systems, procedures, methods, forms, reports, formulas, computer programs, recipes, menus, plans, techniques and other valuable information which is proprietary and unique to CONTRACTOR's manner of conducting its business and that such information is available, on a confidential basis, to CONTRACTOR's management and supervisory employees. Therefore, the County agrees that supervisory employees of CONTRACTOR shall neither be hired by the County for the term of this Agreement and twelve (12) months thereafter, nor shall the County permit supervisory employees of CONTRACTOR to be employed on the County's jail premises for a period of twelve (12) months subsequent to the termination of this Agreement (unless such employees were formerly employees of the County) without CONTRACTOR's consent. For the purpose of this prohibition, "supervisory employees" shall be defined as those persons who have directly or indirectly performed management or professional services on the County's jail premises at any time during the twelve (12) month period immediately preceding termination of this Agreement.

**9. NOTICES.**

A. Contact Information. The persons having authority to give and receive notices provided for or permitted under this Contract include the following:

For COUNTY:  
Kristen Mitchell  
Food Services Manager  
Santa Cruz County Sheriff Coroner  
90 Rountree Lane  
Watsonville, CA 95076  
[Kristen.Mitchell@santacruzcountyca.gov](mailto:Kristen.Mitchell@santacruzcountyca.gov)  
[Sheriff.Fiscal@santacruzcountyca.gov](mailto:Sheriff.Fiscal@santacruzcountyca.gov)

For CONTRACTOR:  
Amanda Basinger  
Regional Vice President  
Aramark Correctional Services, LLC  
2400 Market Street  
Philadelphia, PA 19103  
Basinger-Amanda@aramark.com

B. Change of Contact Information. Either Party may change the information in Paragraph 9.A by giving notice as provided in Paragraph 9.C.

C. Method of Delivery. Each notice between COUNTY and CONTRACTOR provided for or permitted under this Contract must be in writing, state that it is a notice provided under this Contract, and be delivered either by personal service, by first-class United States mail, by an overnight commercial courier service, or by Portable Document Format (PDF) document attached to an email.

- i. A notice delivered by personal service is effective upon service to the recipient.
- ii. A notice delivered by first-class United States mail is effective three (3) COUNTY business days after deposit in the United States mail, postage prepaid, addressed to the recipient.
- iii. A notice delivered by an overnight commercial courier service is effective one (1) COUNTY business day after deposit with the overnight commercial courier service, delivery fees prepaid, with delivery instructions given for next day delivery, addressed to the recipient.
- iv. A notice delivered by telephonic facsimile transmission or by PDF document attached to an email is effective when transmission to the recipient is completed (but, if such transmission is completed outside of COUNTY's business hours, then such delivery is deemed to be effective at the next beginning of a COUNTY business day), provided that the sender maintains a machine record of the completed transmission.

**10. NONASSIGNMENT.** CONTRACTOR shall not assign this Contract without the prior written consent of COUNTY (not to be unreasonably withheld, conditioned or delayed), except that CONTRACTOR may assign this Agreement, in its sole discretion, to any of its affiliates without any consent being required. The term "**affiliate**" means any corporation, limited liability company or any other person controlling, controlled by or under common control with, Aramark..

**11. ACKNOWLEDGMENT.** CONTRACTOR shall acknowledge in all reports and literature that the Santa Cruz County Board of Supervisors has provided funding to CONTRACTOR.

**12. INSPECTIONS, AUDITS, AND PUBLIC RECORDS.**

A. Inspection of Documents. CONTRACTOR shall make available to COUNTY, and COUNTY may examine at any time during business hours and as often as COUNTY deems reasonably necessary, all of CONTRACTOR's records and data with respect to the matters covered by this Contract, excluding attorney-client privileged communications. CONTRACTOR shall, upon request by COUNTY, permit COUNTY to audit and inspect all of such records and data to ensure CONTRACTOR's compliance with the terms of this Contract.

B. Retention and Audit of Records. CONTRACTOR shall retain records pertinent to this Contract for a period of not less than five (5) years after final payment under this Contract or until a final audit report is accepted by COUNTY, whichever occurs first. CONTRACTOR hereby agrees to be subject to the examination and audit by the Santa Cruz County Auditor-Controller-Treasurer-Tax Collector, the Auditor General of the State of California, or the designee of either, for a period of five (5) years after final payment under this Contract.

C. Public Records. COUNTY is not limited in any manner with respect to its public disclosure of this Contract or any record or data that CONTRACTOR may provide to COUNTY. COUNTY's public disclosure of this Contract or any record or data that CONTRACTOR may provide to COUNTY may include but is not limited to the following:

- i. COUNTY may voluntarily, or upon request by any member of the public or governmental agency, disclose this Contract to the public or such governmental agency.
- ii. COUNTY may voluntarily, or upon request by any member of the public or governmental agency, disclose to the public or such governmental agency any record or data that CONTRACTOR may provide to COUNTY, unless such disclosure is prohibited by court order.

iii. This Contract, and any record or data that CONTRACTOR may provide to COUNTY, is subject to public disclosure as a public record under the California Public Records Act (California Government Code, Title 1, Division 10, beginning with section 7920.000) ("CPRA").

iv. This Contract, and any record or data that CONTRACTOR may provide to COUNTY, is subject to public disclosure as information concerning the conduct of the people's business of the State of California under Article 1, section 3, subdivision (b) of the California Constitution.

v. Any marking of confidentiality or restricted access upon or otherwise made with respect to any record or data that CONTRACTOR may provide to COUNTY shall be disregarded and have no effect on COUNTY's right or duty to disclose to the public or governmental agency any such record or data.

vi. The County will not disclose any portion of this Contract, or any record or data that CONTRACTOR may provide to COUNTY, if such information or document is exempt from public disclosure under the CPRA or other applicable law.

D. Public Records Act Requests. CONTRACTOR shall cooperate with COUNTY with respect to any COUNTY demand for requested records.

i. If COUNTY receives a written or oral request under the CPRA to publicly disclose any record that is in CONTRACTOR's possession or control, and which COUNTY has a right, under any provision of this Contract or applicable law, to possess or control, then COUNTY may demand, in writing, that CONTRACTOR deliver to COUNTY, for purposes of public disclosure, the requested records that may be in the possession or control of CONTRACTOR. Within five (5) COUNTY business days after COUNTY's demand, CONTRACTOR shall (a) deliver to COUNTY all of the requested records that are in CONTRACTOR's possession or control, together with a written statement that CONTRACTOR, after conducting a diligent search, has produced all requested records that are in CONTRACTOR's possession or control, or (b) provide to COUNTY a written statement that CONTRACTOR, after conducting a diligent search, does not possess or control any of the requested records.

ii. If CONTRACTOR wishes to assert that any specific record or data is exempt from disclosure under the CPRA or other applicable law, it must deliver the record or data to COUNTY and assert the exemption by citation to specific legal authority within the written statement that it provides to COUNTY under this section. CONTRACTOR's assertion of any exemption from disclosure is not binding on COUNTY, but COUNTY will give at least ten (10) calendar days' advance written notice to CONTRACTOR before disclosing any record subject to CONTRACTOR's assertion of exemption from disclosure.

iii. CONTRACTOR shall indemnify COUNTY for any court-ordered award of costs or attorney's fees under the CPRA that results from CONTRACTOR's delay, claim of exemption, failure to produce any such records, or failure to cooperate with COUNTY with respect to any COUNTY demand for any such records.

iv. This provision shall not prohibit CONTRACTOR from seeking a protective order to prevent the disclosure of records CONTRACTOR has deemed or marked as confidential or restricted or proprietary.

E. This Paragraph 12 shall survive the termination or expiration of this Contract.

**13. PRESENTATION OF CLAIMS.** Presentation and processing of any or all claims arising out of or related to this Contract shall be made in accordance with the provisions contained in Chapter 1.05 of the Santa Cruz County Code, which by this reference is incorporated herein.

**14. ATTACHMENTS.** CONTRACTOR shall comply with the requirements of the following attachments to this Contract, each of which is incorporated herein by reference:

- Exhibit A, "Food Services Scope of Work"
- Exhibit B, "Equipment"
- Exhibit C, "Budget Detail and Payment Provisions"
- Exhibit D, "Micro Markets"
- Exhibit E, "County RFP 25P2-001"

Unless explicitly stated in an attachment, the language in the body of this Contract controls should a conflict arise between the language in the body of this Contract and any attachment to this Contract.

**15. LIVING WAGE.** This Contract is covered under Living Wage provisions if this Paragraph is initialed by COUNTY \_\_\_\_\_.

If Item # 15 above is initialed by COUNTY, then this Contract is subject to the provisions of Santa Cruz County Code Chapter 2.122, which requires payment of a living wage to covered employees. Non-compliance during the term of the Contract with these Living Wage provisions will be considered a material breach, and may result in termination of the Contract and/or pursuit of other legal or administrative remedies.

CONTRACTOR agrees to comply with Santa Cruz County Code section 2.122.140, if applicable.

**16. NON-BINDING UNTIL APPROVED.** Regardless of whether this Contract has been signed by all parties, if the total compensation identified in Paragraph 2 of this Contract is greater than \$200,000, this Contract is not binding on any party until the Contract has been approved by the Santa Cruz County Board of Supervisors.

**17. HAZARDOUS SUBSTANCES; PRE-EXISTING CONDITIONS.** Aramark has no duty to investigate, detect, prevent, handle, encapsulate, remove, or dispose of, and will have no responsibility to the County or others for any exposure of persons or property to, asbestos, lead, fuel storage tanks or contents, indoor air pollutants or contaminants, poor air quality, or hazardous, toxic, or regulated waste substances, mold, fungi, mildew, pollutants, or contaminants (collectively, the "Hazardous Substances") at the Facilities or the surrounding premises. The County will comply with all applicable federal, state, and local laws and regulations, which have been or will be enacted during the term of this Agreement, regarding such Hazardous Substances on the County's premises. The County will inform Aramark of the presence of such Hazardous Substances and acknowledges that Aramark employees will not be required to work in any location where they could be exposed to such Hazardous Substances. Aramark has advised the County that it does not provide or assume any responsibility to monitor or remediate mold, fungi, mildew, indoor air quality or any similar conditions, and that all determinations and corrective actions regarding mold, fungi, mildew, indoor air quality and any similar conditions shall be made by the County or a third party retained by the County. In no case will any Aramark employee act in the capacity of a "Designated Person" (within the meaning of the Asbestos Hazard Emergency Response Act, "AHERA"), which duties remain solely with the County.

CONTRACTOR will not be responsible for any conditions that existed in, on, or upon the Facilities before the commencement date of this Agreement ("Pre-Existing Conditions"), including, without limitation, environmental impairments, and other conditions.

**18. GENERAL TERMS.**

A. Compliance with Laws. CONTRACTOR shall, at its own cost, comply with all applicable federal, state, and local laws and regulations in the performance of its obligations under this Contract, including but not limited to workers compensation, labor, and confidentiality laws and regulations. This shall include, but is not limited to, obtaining the necessary licenses, permits, and any other required authorization to perform the work necessary to complete the terms of this Contract. CONTRACTOR bears sole responsibility for any violation of such laws and regulations by itself and agrees that it will indemnify, defend and hold COUNTY harmless for the consequences of any such violation, as referenced in Paragraph 5 of this Contract. The County shall provide reasonable and adequate physical security at all times for Aramark employees, suppliers, management and other authorized visitors.

B. Standard of Practice. CONTRACTOR warrants that it has the degree of learning and skill ordinarily possessed by reputable professionals practicing in similar localities in the same profession and under similar circumstances. CONTRACTOR's duty is to exercise such care, skill and diligence as professionals engaged in the same profession ordinarily exercise under like circumstances.

C. Prior Acts Ratified. Any and all acts which may have already been consummated pursuant to the terms and conditions of this Contract are hereby ratified.

D. Modification. This Contract may not be modified, and no waiver is effective, except by written agreement signed by both Parties. CONTRACTOR acknowledges that COUNTY employees have no authority to modify this Contract except as expressly provided in this Contract.

E. Non-Liability of County Officers, Officials, Employees, Agents, Volunteers. No officer, official, employee, agent, or volunteer of COUNTY shall be personally liable to CONTRACTOR in the event of any default or breach by COUNTY.

F. Governing Law. The laws of the State of California govern all matters arising from or related to this Contract.

G. Jurisdiction and Venue. This Contract is signed and performed in Santa Cruz County, California. CONTRACTOR consents to California jurisdiction for actions arising from or related to this Contract, and, subject to the Government Claims Act, all such actions must be brought and maintained in Santa Cruz County.

H. Construction. The final form of this Contract is the result of the Parties' combined efforts. If anything in this Contract is found by a court of competent jurisdiction to be ambiguous, that ambiguity shall not be resolved by construing the terms of this Contract against either Party.

I. Headings. The headings and paragraph titles in this Contract are for convenience only and are not part of this Contract.

J. Severability. If anything in this Contract is found by a court of competent jurisdiction to be unlawful or otherwise unenforceable, the balance of this Contract remains in effect, and the Parties shall make best efforts to replace the unlawful or unenforceable part of this Contract with lawful and enforceable terms intended to accomplish the Parties' original intent.

K. No Waiver. Payment, waiver, or discharge by COUNTY of any liability or obligation of CONTRACTOR under this Contract on any one or more occasions is not a waiver of performance of any continuing or other obligation of CONTRACTOR and does not prohibit enforcement by COUNTY of any obligation on any other occasion.

L. No Third-Party Beneficiaries. This Contract does not and is not intended to create any rights or obligations for any person or entity except for the Parties.

M. Force Majeure. Neither Party hereto shall be liable or responsible for delays or failures in performance resulting from events beyond the reasonable control, and without the fault or negligence, of such Party. Such events shall include, without limitation, acts of God, strikes, lockouts, riots, acts of war, epidemics, pandemics, acts of government, fire, power failures, nuclear accidents, earthquakes, unusually severe weather, acts of terrorism or other disasters, whether or not similar to the foregoing.

N. Authorized Signature. CONTRACTOR represents and warrants to COUNTY that:

i. CONTRACTOR is duly authorized and empowered to sign and perform its obligations under this Contract.

ii. The individual signing this Contract on behalf of CONTRACTOR is duly authorized to do so and their signature on this Contract legally binds CONTRACTOR to the terms of this Contract.

O. Integrated Contract. This Contract, including its attachments, is the entire agreement between CONTRACTOR and COUNTY with respect to the subject matter of this Contract, and it supersedes all previous negotiations, proposals, commitments, writings, advertisements, publications, and understandings of any nature unless those things are expressly included in this Contract.

P. Counterpart Execution. This Contract, and any amendments hereto, may be executed in one (1) or more counterparts, each of which shall be deemed to be an original and all of which, when taken together, shall be deemed to be one (1) and the same agreement. This Contract, and any amendments hereto, may be signed by manual or electronic signatures in accordance with any and all applicable local, state and federal laws, regulations and standards, and such signatures shall constitute original signatures for all purposes. A signed copy of this Contract, and any amendments hereto, transmitted by email or by other means of electronic transmission shall be deemed to have the same legal effect as delivery of an original executed copy of this Contract and any amendments hereto.

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**[SIGNATURES APPEAR ON FOLLOWING PAGE]**


SIGNATURE PAGE

**Contract No. 27C5256**

**STANDARD SERVICES CONTRACT**

IN WITNESS WHEREOF, the parties hereto agree to the terms set forth above.

2. **ARAMARK CORRECTIONAL SERVICES, LLC**

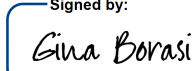
By:  Signed by: Elizabeth Bramowski 6/5/2026  
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Elizabeth Bramowski  
Vice President of Finance  
Aramark Correctional Services, LLC  
2400 Market Street  
Philadelphia, PA 19103  
[bramowski-elizabeth@aramark.com](mailto:bramowski-elizabeth@aramark.com)

4. **COUNTY OF SANTA CRUZ**

By: \_\_\_\_\_  
Chris Clark, Sheriff Coroner

3. **APPROVED AS TO INSURANCE:**

 Signed by: Gina Borasi 6/4/2026  
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Risk Management

1. **APPROVED AS TO FORM:**

 Signed by: Ryan Thompson 6/4/2026  
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Office of the County Counsel

**DISTRIBUTION:**

- County Counsel
- Contractor
- Risk Management
- Sheriff

# **Exhibit A**

## **SANTA CRUZ COUNTY SHERIFF'S OFFICE**

### **FOOD SERVICES SCOPE OF WORK**

#### **3.1 Overview**

- A.** Food Services at all Santa Cruz County Sheriff's Office facilities shall be provided in accordance with this Scope of Work between the County of Santa Cruz ("County") and Aramark Correctional Services, LLC ("Contractor").
- B.** The Contractor shall provide a complete and fully managed food service program for incarcerated persons and County staff at all designated facilities.
- C.** A cook-serve method shall be utilized for incarcerated person (IP) meals, with meals provided three (3) times per day, 365 days per year. Staff meals shall be provided two (2) times per day.
- D.** The Contractor shall be responsible for all aspects of food service operations, including, but not limited to staffing, supervision, menu planning, purchasing, food preparation, service, sanitation, and compliance with all applicable federal, state, and local laws and regulations, including Title 15 of the California Code of Regulations.

#### **3.2 Food Service Plan**

- A.** The Contractor shall develop, implement, and maintain a comprehensive Food Service Plan in accordance with Title 15 of the California Code of Regulations and all applicable federal, state, and local requirements.
- B.** The Food Service Plan shall be site-specific and reflect actual daily operations at all County facilities. The Contractor shall submit the initial Food Service Plan to the County for review and approval prior to the commencement of services under this agreement. The approved Food Service Plan shall be fully implemented and operational as of the contract start date.
- C.** At a minimum, the Food Service Plan shall include procedures for:
  - a. Menu planning and nutritional compliance
  - b. Purchasing procedures
  - c. Food storage and inventory control
  - d. Food preparation and handling, including procedures for contaminated, expired, or spoiled food
  - e. Meal service
  - f. Food transportation and distribution
  - g. Staff orientation and ongoing training
  - h. Personnel supervision
  - i. Documentation and record keeping
  - j. Emergency feeding procedures
  - k. Waste management
  - l. Equipment, maintenance and repair
  - m. Three-day mainline sample tray procedures
- D.** The Food Service Plan shall align with all requirements of this agreement. In the event of a conflict, the terms of this agreement shall govern.

- E. The Contractor shall review and update the Food Service Plan as necessary to ensure continued compliance with all applicable requirements and to reflect operational changes.
- F. The Food Service Plan shall be maintained on-site and made readily available for review by the County, California Board of State and Community Corrections (Title 15) inspectors, and Environmental Health inspectors upon request.

### **3.3 Menu Planning and Nutritional Compliance**

- A. The Contractor shall provide menus that meet or exceed all applicable nutritional and caloric standards, including those established by Title 15 of the California Code of Regulations, the American Correctional Association (ACA), and the Food and Nutrition Board of the National Academy of Sciences.
- B. All menus shall be developed and approved by a registered dietitian and shall ensure that meals are nutritionally adequate, balanced, and appropriate for the population served.
- C. The Contractor shall submit all menus to the County for review and approval prior to implementation of this agreement.
- D. Any planned menu substitutions, including those due to product availability issues, supplier outages, or anticipated inventory shortages, shall be approved by the Contractor's registered dietitian and submitted to the County for approval at least twenty-four (24) hours in advance of meal preparation for the affected meal.
- E. Unforeseen or last-minute substitutions, defined as substitutions required due to immediate or unanticipated conditions such as product spoilage, delivery failure, or insufficient prepared quantities, may be implemented without prior County approval. In such cases, kitchen staff shall adhere to the Contractor's County-approved one-time substitution guidelines for adult meals. The one-time substitution guidelines shall be submitted to the County for review and approval as part of the Food Service Plan. All such substitutions shall be documented, reviewed by the Contractor's registered dietitian, and reported to the County as soon as practicable.
- F. Repeated use of last-minute substitutions for the same menu item or product may be deemed a planned substitution and subject to the advance approval requirements outlined above in Section 3.3 D. A substitution shall be considered a planned substitution if it occurs for seven (7) consecutive days, or if the same menu items or product is substituted four (4) or more times within a four (4) week menu cycle. In such cases, the substitution shall require review and approval by the Contractor's registered dietitian and shall be submitted to the County for approval as an extended substitution.
- G. The Contractor shall provide meals that are wholesome, palatable, and prepared in a manner that maintains quality, consistency, and appropriate portion sizes.
- H. The Contractor shall provide special diets as required, including but not limited to medical, religious, and ethical diets, in coordination with County staff and the medical provider, and in accordance with Section 3.7.
- I. The Contractor shall conduct, at a minimum, an annual review of all menus in coordination with the County. The review shall evaluate menu performance, including incarcerated person feedback, grievances, and overall meal acceptance, and shall incorporate necessary updates to address unpopular menu items, improve meal satisfaction, and ensure adequate menu variety.

### **3.4 Purchasing and Inventory Control**

- A.** The Contractor shall be responsible for the procurement of all food, supplies, and materials necessary to operate the food service program.
- B.** All food and supplies shall be of good quality, safe for consumption, and obtained from approved and reputable sources in compliance with all applicable laws and regulations.
- C.** The Contractor shall maintain an adequate inventory of food and supplies to ensure uninterrupted meal service.
- D.** The Contractor shall establish and maintain inventory control procedures to monitor usage, prevent loss, and ensure proper stock rotation.
- E.** The Contractor shall implement inventory control practices that support proper stock rotation and minimize waste.
- F.** The Contractor shall coordinate all vendor deliveries of food and supplies with the County and allow inspection of all food and supplies upon delivery.
- G.** The Contractor shall maintain records of all purchasing and inventory activities and make such records available to the County upon request.

### **3.5 Food Storage**

- A.** The Contractor shall store all food and supplies in a safe, sanitary, and secure manner in accordance with all applicable federal, state, and local laws and regulations.
- B.** All food shall be stored under proper temperature-controlled conditions to prevent spoilage and contamination.
- C.** Dry, refrigerated, and frozen food items shall be stored separately and in designated areas appropriate for each type of product.
- D.** The Contractor shall ensure that all food is properly labeled and dated and that stock is rotated using First-In, First-Out (FIFO) practices.
- E.** The Contractor shall maintain all storage areas in a clean and orderly condition and in compliance with all health and sanitation standards.
- F.** The Contractor shall establish and maintain temperature logs for all refrigeration and storage units. Such logs shall be complete, accurate, and available for review by the County, Title 15 inspectors, and Environmental Health inspectors upon request.

### **3.6 Food Preparation and Handling**

- A.** The Contractor shall prepare and handle all food in a safe and sanitary manner in accordance with all applicable federal, state, and local laws and regulations.
- B.** The Contractor shall provide supervision of incarcerated person workers assigned to food service operations in accordance with Section 3.11.2.
- C.** All food shall be prepared using standardized recipes and methods to ensure consistency, quality, and proper portion control.

- D. The Contractor shall ensure that all food is cooked, held, and served at proper temperatures to prevent foodborne illness and maintain food quality.
- E. The Contractor shall not use any food that is contaminated, expired, spoiled, or otherwise unfit for human consumption. Procedures shall be in place for the identification, removal, and proper disposal of such items.
- F. The Contractor shall take all necessary precautions to prevent cross-contamination during food preparation and handling.
- G. All food preparation areas, equipment, and utensils shall be maintained in a clean and sanitary condition at all times.

### **3.7 Meal Service-Incarcerated Persons**

- A. Meals shall be provided to incarcerated persons three (3) times per day, each day of the year.
- B. The Contractor shall provide two (2) cold meals (breakfast and lunch) and one (1) hot meal (dinner) daily, unless otherwise approved by the County.
- C. The Contractor shall maintain sample trays of meals served to the incarcerated population in accordance with Section 3.14.G.
- D. The Contractor shall ensure that no more than thirteen (13) hours elapse between meals, in accordance with Title 15 requirements.
- E. The Contractor shall prepare and deliver all meals in a timely manner to locations designated by the County and in a manner that supports efficient distribution by County staff. Meal schedules shall be coordinated with the County to support facility operations and timely meal service.
- F. All meals shall be served at appropriate temperatures at the point of delivery, and the Contractor shall maintain documentation verifying compliance.
- G. Meals shall be served in a manner that is palatable and visually acceptable and shall include appropriate condiments as required by the menu.
- H. The Contractor shall provide sack meals or alternative meal service as requested by the County for incarcerated persons assigned to programs or activities outside of standard meal service.
- I. The standard incarcerated person menu shall be pork-free. No pork or pork-derived products shall be utilized unless otherwise approved in writing by the County's Food Services Manager or designee.
- J. The Contractor shall provide special diets, including medical, religious, and ethical diets, required and approved by the County, in coordination with the medical provider and/or designated religious services contractor.
- K. Examples of meal types, different from the standard diet, that shall be provided at no additional cost under subsection (J) include, but are not limited to:
  - a. Lacto-ovo vegetarian
  - b. Vegan
  - c. Certain preference / religious diets: i.e. Vegetarian
  - d. Medical diets that conform to physician-ordered specifications

- L. Commercially prepared or prepackaged religious meals, including but not limited to Global Food Industries (GFI) or similar products approved by the County, shall be provided at the applicable religious meal rate as set forth in Exhibit C, "Budget Detail and Payment Provisions." Should the County request My Own Meals, Contractor and County shall mutually agree to the price.
- M. The Contractor shall coordinate with the County and medical provider to ensure all approved diets are prepared and delivered as ordered.
- N. Special diet meals shall be developed and approved by a registered dietitian and shall meet all applicable nutritional standards.
- O. Special diet meals shall be clearly identified with the applicable diet type. Dissolvable labels shall be used for dinner trays.
- P. Combination diets may be approved if they do not conflict with each other or cause the diet to become severely restricted and nutritionally inadequate. Requests for combination diets will undergo individual review.
- Q. Spirit lifter meals shall be provided up to five (5) times annually as directed by the County at no additional cost.
- R. The Contractor shall ensure accurate meal counts, proper reconciliation of meals prepared and delivered, and documentation of such records.
- S. The Contractor shall provide and use appropriate trays, containers, and equipment necessary for meal service and distribution.
- T. All breakfast and lunch meals shall be provided in bags approved by the County. Bags shall be perforated or otherwise designed to prevent use for storing liquids.

### **3.8 Meal Service-Staff Meals**

- A. Staff meals shall be provided two (2) times per day, each day of the year, and shall be prepared to order during designated service periods. Morning meal service shall occur between 11:00 a.m. and 1:00 p.m. Evening meal service shall occur between 11:00 p.m. and 1:00 a.m. Meal service times shall not be adjusted without prior approval from the County.
- B. Staff meals shall be varied, balanced, and of appropriate portion size to support a reasonable and nutritious meal offering.
- C. All meals shall be cooked to required safe internal temperatures and maintained at appropriate holding temperatures in accordance with applicable food safety regulations. Temperature logs shall be maintained and made available to the County upon request.
- D. Staff meals shall be prepared and presented in a manner that is palatable and visually acceptable and shall include appropriate condiments (e.g., dressing, sugar, salt, pepper, ketchup, mustard, where indicated).
- E. Staff meals shall include all service ware, utensils, napkins, and related items necessary for safe and sanitary consumption at no additional cost to the County.
- F. Staff menus shall provide multiple options for selection at each meal service, including, at a minimum, entrée salads and a combination of hot and cold entrée options.

- G.** Staff menus shall be refreshed seasonally as follows:
  - a. January–March: Winter Menu
  - b. April–June: Spring Menu
  - c. July–August: Summer Menu
  - d. September–December: Fall Menu
- H.** Staff meals shall be prepared exclusively by trained Contractor food service personnel.
- I.** If the Contractor is unable to provide required staff meals due to Contractor-caused staffing shortages, including but not limited to employee call-outs, no-shows, or failure to report for duty, the Contractor shall arrange for and provide replacement meals from an outside source. The Contractor shall bill the County, through the standard invoicing process in accordance with Exhibit C “Budget and Payment Provisions”, for the lesser of:
  - a. the actual documented cost of the replacement meals or
  - b. the contracted per-meal rate multiplied by the average number of meals served for the affected shift and location.

### **3.9 Additional Services**

- A.** The Contractor may provide additional food services beyond the standard meal program, upon request and with prior approval from the County. Such services may include, but are not limited to:
  - a. Catering and non-custody food service for County meetings, events, or special functions, with not less than seventy-two (72) hours’ advance notice. Meals and pricing shall be mutually agreed upon.
  - b. Staff lounge or breakroom food and beverage support as requested by the County
  - c. Provision and maintenance of high-volume beverage equipment in designated staff breakrooms, including coffee machines capable of producing a variety of hot and iced beverages and soda machines suitable for high-volume use with multiple options. The Contractor shall be responsible for installation, maintenance, repair, and replacement of such equipment, as well as stocking of all necessary supplies, unless otherwise approved by the County.
  - d. Implementation of supplemental meal programs such as iCare Fresh or Fresh Favorites
- B.** If iCare Fresh or Fresh Favorites are implemented, the specific program details, pricing structure, and any applicable commission or revenue-sharing terms shall be defined in a separate exhibit or written amendment to this agreement.
- C.** All additional services and any modifications to such services shall be provided only upon prior written approval from the County and at mutually agreed upon terms and pricing.
- D.** The Contractor shall not implement any supplemental service platforms without prior written approval from the County.

### **3.10 Food Transport and Distribution**

- A.** All incarcerated person meals shall be produced at the Rountree Facility and transported to other facilities. Staff meals shall be prepared separately at each facility, but if an individual facility’s kitchen is non-operational, any meals normally prepared at that facility, including staff meals and incarcerated person meals, shall be prepared at an alternative facility and transported to the facility whose kitchen is non-operational.

- B. The Contractor shall be responsible for the preparation and transport of all meals to designated delivery locations within each facility and shall provide and maintain all vehicles required for the safe and sanitary transport of meals between facilities.
- C. Meals shall be transported in a manner that maintains required food temperatures, prevents contamination, and preserves food quality.
- D. The Contractor shall utilize appropriate equipment, including insulated trays, carts, and food carriers, to ensure safe and effective transport of meals.
- E. Meals shall be delivered at times coordinated with the County to support timely distribution to incarcerated persons and staff.
- F. All meals delivered shall be accurately counted, documented, and verified at the time of delivery.
- G. The Contractor shall provide meals in a manner that allows for proper reconciliation of meals prepared, delivered, and served.
- H. The County shall be responsible for the distribution of meals within each facility, including delivery from designated drop-off locations to housing units, unless otherwise agreed upon.
- I. The Contractor shall ensure that all trays, carts, and transport equipment are collected, cleaned, and sanitized after each use and returned to service in a timely manner.

### **3.11 Staffing, Training and Personnel Requirements**

- A. The Contractor shall maintain adequate staffing levels at all times to ensure uninterrupted food service operations, including the timely preparation and delivery of all required meals. Staffing shortages resulting from employee no-shows, call-outs, or any other Contractor-related cause shall not relieve the Contractor of its obligations under this agreement.
- B. If Contractor staffing shortages result in delays, interruptions, or an inability to provide required meal service, and County personnel are required to perform food service duties to maintain operations or meet required meal service times, the Contractor shall reimburse the County for the actual wages of the County employee(s) for the hours worked performing such duties.
- C. The Contractor shall be responsible for the recruitment, hiring, supervision, scheduling, training, and performance of all employees assigned to County facilities, in accordance with Contractor policies and all applicable County regulations and requirements.
- D. The Contractor shall assign a full-time on-site Food Service Director responsible for overseeing all food service operations, supported by supervisory staff as necessary.
- E. The Contractor shall ensure that all assigned staff meet County security clearance requirements and are qualified to perform their assigned duties.
- F. The Contractor shall ensure that all assigned staff do not have disqualifying criminal convictions, including serious or violent felonies or misdemeanors involving violence, in accordance with applicable laws and County policies.
- G. The County retains the right to review, investigate, and approve or deny access to any Contractor employee assigned to County facilities. The Contractor shall provide all necessary identifying information for background investigations upon request.

- H.** The Contractor shall coordinate with the County regarding any public inquiries or media correspondence related to services provided under this agreement and shall not respond independently without prior County approval.
- I.** All Contractor employees shall complete required onboarding prior to commencing work at any County facility. No employee shall be permitted to work until all required onboarding steps are completed, including:
  - a. Completion of all clearance requirements as outlined in the Santa Cruz County Sheriff's Office Policy Manual
  - b. Completion of Contractor-required training programs, including SHIELD training, which includes PREA-related content and incarcerated person manipulation awareness.
  - c. Possession of a valid Food Handler's Card
  - d. Provision of a photograph for identification badge issuance
  - e. Successful completion of Live Scan fingerprinting as required by the County
  - f. Completion of CJIS training
  - g. Registration for Professional Conduct in a Correctional Setting Orientation and PREA training
- J.** The Contractor shall be responsible for all costs associated with employee onboarding, including Live Scan fingerprinting and required training. All required onboarding and training shall be completed in accordance with applicable labor laws and Contractor policies and shall not result in any additional cost to the County.
- K.** Employees may begin work upon registration for Professional Conduct in a Correctional Setting Orientation and PREA training but shall not work independently or be assigned solo duties until such training is completed and must be supervised at all times until completion.
- L.** All Contractor employees shall complete PREA orientation within thirty (30) days of hire and complete annual PREA training thereafter to maintain facility access.
- M.** The Contractor shall ensure that all staff receive initial and ongoing training in food safety, sanitation, security procedures, and job-specific duties. Training shall be provided through classroom, online, and on-the-job instruction, and all training shall be documented.
- N.** The Contractor shall ensure appropriate supervision of incarcerated person workers assigned to food service operations to ensure compliance with all safety, sanitation, and operational procedures.
- O.** Contractor staff shall only access kitchen and food service storage areas in accordance with County-approved access permissions. The County shall retain control of all facility perimeter keys, locks, and overall security.
- P.** Contractor staff may be issued keys or access devices as determined by the County. The Contractor shall be responsible for ensuring all County-issued property, including keys and access devices, is properly secured and used only for authorized purposes.
- Q.** The Contractor shall ensure that all County-issued keys, access devices, and other property are returned immediately upon employee separation, reassignment, or revocation of access.
- R.** Any lost, stolen, or unaccounted for keys or access devices shall be reported to the County immediately.
- S.** Contractor management and designated staff shall be provided with limited access to the County's Jail Management System (JMS) solely for the purpose of viewing reports and diet rosters necessary for meal production, in accordance with County - approved guidelines.

- T. The Contractor shall require all assigned employees to immediately report any new arrests, charges, or criminal convictions to the County. Failure to report such information may result in denial or revocation of facility access.

### **3.11.1 Uniforms**

- A. Contractor staff working at County facilities shall wear professional uniforms approved by the County. Uniforms shall be clearly marked to identify the Contractor
- B. All Contractor staff shall wear County-issued identification badges at all times while in the facility.
- C. Uniforms shall be provided by the Contractor and shall meet all safety standards and County requirements.
- D. The Contractor shall ensure that all uniforms are properly fitted, clean, and maintained in good condition.
- E. Unmarked outerwear is prohibited.
- F. Any staff member not wearing the required uniform or identification badge may be denied access to the facility.

### **3.11.2 Incarcerated Person Kitchen Crews**

- A. The County shall provide incarcerated person workers to support food service operations at each facility. The number of incarcerated persons assigned shall be determined by the County in coordination with the Contractor based on operational needs.
- B. Incarcerated person workers may be assigned duties including, but not limited to, sanitation, food preparation and production, and storeroom functions, as permitted by facility policy.
- C. Incarcerated person workers shall remain under the custody and control of the County at all times and shall be assigned at the sole discretion of the County.
- D. Incarcerated person workers shall not be considered employees of the Contractor and shall not be entitled to wages, benefits, or any employment rights from the Contractor.
- E. The Contractor shall provide appropriate supervision, training, and oversight of incarcerated person workers to ensure compliance with all safety, sanitation, and operational requirements.

### **3.12 In-Custody Workforce and Program Support**

- A. The Contractor shall implement and maintain the In2Work program, or equivalent workforce development program, in coordination with the County's In-Custody Programs department and facility operations.
- B. The Contractor shall work collaboratively with County staff to schedule, support, and deliver the program to eligible incarcerated persons.
- C. The Contractor shall provide all necessary staffing, coordination, and program support to ensure successful implementation and ongoing operation of the program.

- D. The Contractor shall provide and maintain the In2Work program at no additional cost to the County. The program may incorporate elements of the Contractor's Fresh favorites and/or iCare Fresh programs, where available, to enhance training opportunities; however, such programs shall not be required for implementation of IN2WORK. Training will include deployment of Contractor's proprietary materials. The County acknowledges that Contractor's willingness to implement the In2Work program under this Agreement does not give the County any right, title, license or interest in the program.

### **3.13 Sanitation and Health Standards**

- A. The Contractor shall maintain all food service operations in a clean, sanitary, and safe condition in accordance with all applicable federal, state, and local laws and regulations, including Environmental Health requirements.
- B. The Contractor shall be responsible for daily cleaning and housekeeping of all areas used in support of food service operations, including kitchens, service areas, dining areas, storage areas, loading docks, garbage areas, and any County office space assigned for food service use.
- C. All food service equipment, utensils, trays, carts, and cooking equipment shall be maintained in a clean and sanitary condition at all times.
- D. At the end of each shift, all food service areas shall be left in a clean and orderly condition, with all food properly stored and all food residue removed.
- E. The Contractor shall provide and maintain all cleaning supplies, chemicals, and sanitation products necessary for food service operations. All such materials shall be properly labeled, stored, and used in accordance with applicable safety regulations.
- F. The Contractor shall coordinate and maintain semi-annual preventative maintenance of all chemical dispensing systems through its chemical supplier to ensure proper chemical concentrations, safe operation, and compliance with all sanitation standards.
- G. The Contractor shall ensure all staff comply with required hygiene practices and applicable health regulations, including any required health screenings or examinations.
- H. The Contractor shall comply with all applicable health, safety, and sanitation standards established by the State of California, the County, and Environmental Health authorities.
- I. The County may inspect any food service areas, including off-site facilities used by the Contractor, at any time without prior notice.
- J. The Contractor shall maintain all food service areas in a condition that meets all County and State health agency requirements and shall promptly correct any deficiencies identified during inspections.
- K. The Contractor shall establish and maintain logs for hazardous materials and shall comply with all applicable laws regarding the use, storage, and handling of such materials.
- L. The Contractor shall be responsible for the proper handling, storage, and disposal of all waste generated from food service operations, including compliance with all applicable environmental and organic waste regulations.
- M. The Contractor shall ensure that all handwashing stations within food service areas are fully stocked at all times with soap, paper towels, and/or approved hand drying devices, and that an appropriate waste receptacle is located in close proximity to each station.

- N. The Contractor shall ensure proper separation of compost, recycling, and landfill waste, including in food service areas and any staff break rooms or designated staff areas, and shall train staff and incarcerated person workers on proper waste handling procedures.

### **3.14 Record Keeping and Reporting**

- A. The Contractor shall maintain complete and accurate records related to all food service operations and shall make such records available to the County upon request.
- B. The Contractor shall maintain records including, but not limited to, temperature logs, production records, menu documentation, inventory records, sanitation logs, training records, and any other documentation necessary to demonstrate compliance with this agreement.
- C. Meal count requests and meal count records shall be maintained using mutually agreed-upon forms and systems and shall be available for audit by the County at any time.
- D. Contractor shall provide weekly meal count reports and supporting documentation to the County Food Service Manager for review and reconciliation. Such reports shall include the number and type of incarcerated person meals served, staff meals served, and any staff lounge or additional food service orders. These records shall support monthly invoicing in accordance with Exhibit C "Budget and Payment Provisions".
- E. The Contractor shall provide the County with regular reporting of meal counts and meals served, in a format and frequency agreed upon by the County. The County shall have three (3) business days from receipt of the meal count report to review and dispute any reported meal counts.
- F. The Contractor shall maintain and retain temperature logs, including food delivery temperatures and refrigeration logs, and shall provide such records to the County upon request or as otherwise required.
- G. The Contractor shall maintain a sample of each meal served to the incarcerated population for a period of no less than seventy - two (72) hours.
- H. The Contractor shall document all menu substitutions, including the reason for the substitution.
- I. The Contractor shall maintain records of all staff training, including onboarding, required certifications, and ongoing training.
- J. The Contractor shall maintain records of all inspections, including any deficiencies identified and corrective actions taken.
- K. The Contractor shall obtain and maintain all permits and licenses required for the operation of food services and shall provide documentation of such permits and licenses to the County upon request.
- L. Contractor shall submit, on a monthly basis, preventative maintenance/inspection reports, invoices, and supporting documentation (such as service reports, vendor invoices, and proof of payment by the Contractor) for preventative maintenance, repairs, and smallware purchases incurred during the reporting period. Documentation shall include sufficient details to identify the equipment serviced or items purchased, the nature of the service or repair, and the associated costs. These records shall be used to track expenditures against any applicable annual cost thresholds established under this agreement.

- M.** The Contractor shall process and respond to all incarcerated person food service complaints on at least a daily basis, including:
  - a. Review and resolution of complaints by the on-site Food Service Director in a timely and professional manner in accordance with County-established timeline.
  - b. Entry of responses and resolutions into the County-designated grievance or complaint tracking system, as required
  - c. Coordination with designated County staff to determine appropriate communication methods for complaint review and response
  
- N.** The Contractor shall schedule and conduct quality assurance meetings with the County on a semi-annual basis. These meetings shall address, at a minimum, menu development, food safety and sanitation, incarcerated person grievances, staff feedback, and overall performance under this agreement.

### **3.15 Equipment, Maintenance, Repairs and Supplies**

#### **3.15.1 Equipment**

- A.** Contractor shall have full operational understanding of all County-owned food service equipment and shall utilize such equipment in accordance with manufacturer guidelines and all applicable safety and operational standards.
  
- B.** Contractor shall be responsible for the proper use, care, and day-to-day operation of all equipment used in food service operations, including ensuring equipment is maintained in a clean, safe, and functional condition at all times.
  
- C.** The County shall retain ownership of all existing equipment and any equipment purchased under this agreement, unless otherwise specifically agreed to in writing. All County-owned equipment is identified in Exhibit B "Equipment Inventory", which may be updated periodically based on joint inventory and replacement activities.
  
- D.** Contractor and County shall jointly conduct an inventory of all County-owned food service equipment and serveware under Contractor's control at least annually. The inventory shall include an assessment of the condition and estimated useful life of each item.
  
- E.** Contractor shall maintain an updated inventory of all Contractor-supplied equipment and shall provide such inventory to the County at least semi-annually.
  
- F.** Contractor shall be responsible for the replacement cost of any equipment or serveware that is lost, damaged, or unaccounted for due to Contractor negligence or failure to properly supervise staff or incarcerated workers. The method of replacement, including whether such costs are applied to the repair or smallwares budget or handled separately, shall be mutually agreed upon by the County and the Contractor.
  
- G.** Upon expiration or termination of the agreement, Contractor shall return all County-owned equipment in the condition in which it was received, excluding normal wear and tear, and except in cases of loss or damage due to circumstances beyond Contractor control, provided such incidents are properly documented and reported to the County.

### **3.15.2 Preventative Maintenance**

- A.** The Contractor shall be solely responsible for providing and funding a comprehensive preventative maintenance program as further detailed in Exhibit C “Budget and Payment Provisions”, for all County-owned food service equipment identified in Exhibit B “Equipment Inventory”, excluding walk-in refrigerators and walk-in freezers. Preventative maintenance shall be performed on a semi-annual basis, at a minimum. This requirement shall include all kitchen hood ventilation systems and cook line Ansul fire suppression systems, regardless of whether such systems are specifically itemized in Exhibit B “Equipment Inventory”.
- B.** Contractor shall notify the County Food Service Manager or designee within two (2) hours of identifying any refrigeration equipment issue requiring immediate repair or presenting a risk to food safety, temperature control or operations outside of the County’s scheduled semi-annual preventative maintenance services. Minor deficiencies or non-urgent maintenance observations shall be reported to the County Food Service Manager or designee in writing within twenty- four (24) hours of identification.
- C.** Preventative maintenance shall be billed in accordance with Exhibit C “Budget and Payment Provisions”.
- D.** The preventative maintenance program shall include, at a minimum, semi-annual servicing of equipment, performance testing, operational adjustments, and all routine maintenance and required cleaning necessary to ensure safe, efficient, and uninterrupted operation.
- E.** All preventative maintenance services shall be performed by qualified and licensed third-party vendors or service providers with demonstrated expertise in commercial kitchen equipment maintenance.
- F.** Costs associated with preventative maintenance, including but not limited to labor, materials, service contracts, hood cleaning, and Ansul system inspection and servicing, shall be fully borne by the Contractor in accordance with Exhibit C “Budget and Payment Provisions.”
- G.** Contractor shall ensure that preventative maintenance is scheduled and completed in a manner that minimizes disruption to food service operations and maintains continuous compliance with all applicable safety, fire, and health regulations.
- H.** All records and documentation shall be maintained and submitted in accordance with Section 3.14 Record Keeping and Reporting.

### **3.15.3 Repairs**

- A.** Pursuant to Exhibit C, Contractor shall be responsible for all corrective maintenance, repair, and other unscheduled service actions related to County-owned food service equipment identified in Exhibit B, “Equipment Inventory,” excluding walk-in refrigerators and walk-in freezers. Corrective maintenance means repairs or other non-routine maintenance outside of the preventative maintenance program and scheduled servicing that are required to restore equipment to proper operating condition due to malfunction, damage, or equipment failure. All repair responsibilities and related cost provisions shall be governed by Exhibit C, “Budget and Payment Provisions.” The repair cost threshold identified in Exhibit C shall be reviewed and may be adjusted annually upon mutual written agreement of the parties.
- B.** Repair costs covered under the Contractor’s responsibilities shall not be invoiced or billed to the County, consistent with Exhibit C “Budget and Payment Provisions.”

- C. Preventative maintenance actions, including but not limited to labor, materials, service contracts, hood cleaning, and Ansul system inspection and servicing, are separate from repair responsibilities and shall be administered in accordance with Exhibit C "Budget and Payment Provisions."
- D. Contractor shall track all repair and maintenance expenses and shall make such records available to the County upon request and in accordance with Section 3.14 Record Keeping and Reporting.
- E. Contractor shall initiate a service request for any required repair within forty-eight (48) hours of identification, whether identified through preventative maintenance, routine inspection, notification by the County, or observation by Contractor staff during normal operations. Contractor shall ensure timely follow-up and completion of repairs to maintain continuous and safe food service operations.
- F. The County shall be responsible for approved repair costs exceeding the annual threshold.
- G. Any repair costs exceeding the annual threshold shall require prior County review and approval before work is performed, except in emergency situations necessary to maintain safe operations or prevent significant disruption to meal service. In such cases, Contractor shall notify the County as soon as practicable.
- H. If equipment is determined to be at the end of its useful life due to normal wear and tear, and such conditions are supported by documented preventative maintenance records, service reports, or a qualified service provider's assessment, the County shall be responsible for the replacement of such equipment, subject to County review. The Contractor shall not be responsible for replacement costs in these circumstances.
- I. All records and documentation shall be maintained and submitted in accordance with Section 3.14 Record Keeping and Reporting.

#### **3.15.4 Smallwares**

- A. Contractor shall provide, manage, maintain, and replace all smallwares necessary to support food service operations for incarcerated persons and staff. Smallwares shall be maintained at a minimum of one hundred twenty-five percent (125%) of the average daily population and assigned staff, or as otherwise agreed upon by the County.
- B. Smallwares shall include, but are not limited to, utensils, serving tools, reusable cups, trays, insulated trays, utility carts, prep carts, insulated bulk food carriers, straps, and other items required for the safe preparation, service, and delivery of meals.
- C. Smallwares do not include powered or mechanically operated or heated meal transport carts. Such items shall be classified as equipment and addressed under the Equipment provisions of this agreement.
- D. Contractor shall allocate up to \$10,000 per agreement year for the replacement of smallwares necessary to maintain efficient and continuous operations while the Agreement is in effect. Smallware replacement costs within this amount shall be at no cost to the County and shall not be invoiced.
- E. If smallware replacement costs exceed \$10,000 in any agreement year, the Contractor shall notify the County and obtain approval prior to incurring additional costs. Any approved costs above \$10,000 may be invoiced to the County in accordance with the invoicing provisions of this Agreement.

- F. All smallwares purchased under this agreement shall become the property of the County upon purchase.
- G. All records and documentation shall be maintained and submitted in accordance with Section 3.14 Record Keeping and Reporting.

### **3.15.5 Staff Breakroom Supplies**

- A. Contractor shall fulfill County-issued orders for staff dining and breakroom supplies through Contractor-approved vendors. Such supplies may include, but are not limited to, snacks, beverages, and additional paper goods intended for use in staff breakrooms outside of standard meal service.
- B. All items provided under this section shall be invoiced to the County in accordance with the invoicing provisions of this agreement and may include a handling or service fee not to exceed ten percent (10%).
- C. Items and supplies required for standard staff meal service, including utensils, service ware, and napkins, shall be provided by the Contractor at no additional cost to the County and shall not be billed under this section.
- D. Contractor shall provide itemized invoices for all purchases made under this section, clearly identifying quantities, unit costs, and any applicable fees.
- E. All records and documentation shall be maintained and submitted in accordance with Section 3.14 Record Keeping and Reporting.

### **3.16 Emergency Food Service Operations**

- A. The Contractor shall develop and maintain an emergency food service plan as part of the Food Service Plan required under Section 3.2. The emergency plan shall outline procedures for the continued provision of meals during emergencies, including but not limited to natural disasters, facility disruptions, utility failures, staffing shortages, or other unforeseen events.
- B. The Contractor shall ensure the ability to provide nutritionally adequate meals during emergency conditions, which may include the use of alternative menus, shelf-stable meals, or modified service methods, subject to County approval.
- C. The Contractor shall coordinate with the County regarding any necessary temporary modifications to menus or service methods during emergency conditions. Any such modifications shall remain consistent with applicable Title 15 requirements to the greatest extent possible.
- D. The Contractor shall not be relieved of its obligation to provide meal service under this agreement during emergency or Force Majeure events. For purposes of this agreement, a Force Majeure event includes, but is not limited to, war, riot, civil unrest, terrorist acts, strikes, work stoppages, earthquakes, fire, flood, or other acts of nature or events beyond the reasonable control of the Contractor that could not have been prevented through reasonable diligence.
- E. The Contractor shall notify the County in writing within twenty-four (24) hours of becoming aware of a Force Majeure event impacting operations. Force Majeure shall not include Contractor staff shortages, employee call-outs or no-shows, labor disputes or strikes involving the Contractor's workforce, or supply chain disruptions that could have been prevented or mitigated.

### **3.17 Financial and Billing Provisions**

- A.** The Contractor shall be compensated based on the average daily population (ADP) of incarcerated persons, as defined and calculated in accordance with Exhibit C “Budget and Payment Provisions”. The Contractor shall not bill the County in a manner inconsistent with the ADP-based pricing structure set forth in Exhibit C “Budget and Payment Provisions”.
- B.** The ADP shall be determined by using Jail Management System (JMS) population data or other County-approved reporting method.
- C.** The per-meal rate as defined in Exhibit C “Budget and Payment Provisions” shall include all costs necessary to provide complete food service operations under this agreement, including, but not limited to:
  - a. Staffing, food products, delivery vehicles, paper items, chemicals associated with food service operations, dietitian services, menu development, kitchen management and crisis management services.
  - b. Food and beverage costs.
  - c. Disposable items, including all non-returnable service ware and packaging directly related to meal service
  - d. Labor costs, including all on-site management and staff, benefits, and payroll taxes
  - e. Preventative Maintenance Program, additional repair and maintenance, and smallware costs, all as described in Exhibit C “Budget and Payment Provisions”.
  - f. Transportation and delivery of meals between facilities
  - g. Other direct and general expenses such as vehicle lease/expenses, postage, travel, etc.
- D.** Incarcerated person meals are planned to be served using insulated trays. If the County directs that meals be served using alternative containers (e.g., during a pandemic, lockdown, or other operational need), any additional costs shall be subject to County review and approval.
- E.** The Contractor shall not bill the County for any meals not prepared or served in accordance with this agreement.

### **3.18 County Responsibilities**

- A.** The County shall ensure that meal count data and diet information entered into the Jail Management System (JMS) are accurate and updated in a timely manner to support meal production and service.
- B.** The County shall ensure that all diet orders, including medical, religious, and ethical diets, are entered and maintained accurately in the Jail Management System (JMS) or other designated system, and that any changes are communicated in a timely manner.
- C.** The County shall provide additions and deletions to meal counts within a mutually agreed-upon timeframe prior to meal service.
- D.** The County shall be responsible for the distribution of meals within each facility, including delivery from designated Contractor delivery locations to housing units, in accordance with facility operations.
- E.** The County shall provide facility space necessary for food service operations, including kitchen areas, storage areas, and administrative workspace for Contractor staff, as mutually agreed upon.

- F.** The County shall provide and pay for all utilities associated with food service operations within County facilities, including but not limited to water, gas, electricity, and sewer.
- G.** The County shall provide adequate ingress and egress to all food service areas to support Contractor operations.
- H.** The County shall maintain all building systems and infrastructure, including but not limited to gas, water, sewer, ventilation, lighting, air conditioning, refrigeration infrastructure, general building duct work, and structural components of County facilities. This responsibility does not include day-to-day cleaning or sanitation of food service areas.
- I.** The County shall be responsible for providing routine and scheduled pest control services at all facilities through its contracted pest control provider. The Contractor shall promptly notify the County of any pest activity, infestation, or conditions requiring pest control services that are outside of or not addressed by the County's regularly scheduled pest control services. Upon notification, the County shall coordinate and schedule additional pest control services, as necessary, to address identified deficiencies.
- J.** In the event the Contractor reasonably determines that a pest control issue outside of scheduled services presents an immediate risk to food safety, sanitation, or regulatory compliance, and the County is unable to respond in a timely manner, the Contractor shall notify the County and may request authorization to obtain emergency pest control services. Any such services must receive prior written approval from the County, and reimbursement shall be limited to pre-approved costs.
- K.** The County shall provide and service dumpsters used in support of food service operations, including scheduled trash removal. The Contractor shall ensure proper use of dumpsters and shall maintain surrounding areas in a clean and sanitary condition.
- L.** The County shall be responsible for facility security, including the control and supervision of incarcerated person movement to, from, and within food service areas, and for ensuring the safety of Contractor staff, suppliers, and authorized visitors. The County shall ensure that a security officer is present at all times when an incarcerated person is in the kitchen with a Contractor employee, supplier, management and other authorized visitors.
- M.** The County shall coordinate access and clearance processes for Contractor staff in accordance with County policies and procedures.
- N.** The County shall be responsible for replacement of County-owned equipment when such equipment has reached the end of its useful life due to normal wear and tear, as supported by appropriate documentation, in accordance with Section 3.15.3 of this agreement.
- O.** The County shall provide telephone and internet service necessary to support food service operations, unless otherwise agreed upon in writing.

## Exhibit B Equipment Inventory

ROUNTREE		MAIN JAIL	
107927	V SERIES HEAVY DUTY 36" RANGE	101736	CONVECTION OVEN
70787	VULCAN RANGE	107926	COLD FOOD BUFFET
107928	60 GAL. GAS KETTLE	77509	HOBART 60 QT MIXER
107929	REACH-IN REFRIGERATOR	81270	HEAVY DUTY RANGE
107930	DOUBLE CONVECTION OVEN, GAS	81271	DEEPFAT FRYER
107931	DOUBLE CONVECTION OVEN, GAS	81272	HEAVY DUTY RANGE
104012	TILT SKILLET	81273	HEAVY DUTY RANGE
107932	ELECTRIC FRYER	84325	FOOD WASTE DISPOSER
109731	DISHWASHER	90579	CLEVELAND KETTLE 80 GAL
109744	GAS KETTLE	90581	HEAVY DUTY SLICER
109748	FOOD SLICER	107327	DISHWASHER MJ
109749	80 QT LEGACY MIXER		PRESSURE WASHER - MJ
115021	HEATED TRANSPORT CART		
115022	HEATED TRANSPORT CART		
115023	HEATED TRANSPORT CART		
115024	HEATED TRANSPORT CART		
101742	HOT/ AMBIENT TRANSPORT CART		
78257	SERVEND ICE MAKER/DISPENSER		
84287	STAINLESS STEEL SHELVING - WALK INS		
84288	PRESSURE WASHER		
84334	VOLLRATH HOT FOOD STATION		
84337	COLD STATION FOR FOOD-VOLLRATH		
115024	HEATED TRANSPORT CART		

# Exhibit C

## Budget Detail and Payment Provisions

Aramark will provide food services as outlined in Exhibit A “Food Services-Scope of Work”.

Exhibit C “Budget Detail and Payment Provisions” establishes the pricing, invoice, and payment provisions for those services.

### A. Staff and Incarcerated Person Pricing

The Contractor shall charge the County only for meals served at the per-meal rate determined by the average daily population (ADP) of incarcerated persons, in accordance with the sliding scale set forth below and as defined in Exhibit A “Food Services Scope of Work”.

The Contractor shall charge the County per meal prices as follows for cook-serve operation:

- Staff Meals: \$4.25 per meal
- Religious GFI Meals: \$4.908 per meal
- Incarcerated Person Meals (Regular, Religious, Ethical and Medical diets, but excluding prepackaged meals): Invoiced according to the Incarcerated Person Population sliding price scale below:

Sliding scale

Incarcerated Person Population Price Scale		
LOW	HIGH	PRICE
100	124	\$ 8.991
125	149	\$ 7.552
150	174	\$ 6.557
175	199	\$ 5.863
200	224	\$ 5.341
225	249	\$ 4.933
250	274	\$ 4.608
275	299	\$ 4.341
300	324	\$ 4.120
325	349	\$ 3.802
350	374	\$ 3.771
375	399	\$ 3.629
400	424	\$ 3.508
425	449	\$ 3.401
450	474	\$ 3.305
475	499	\$ 3.220

For purposes of this pricing scale, ADP shall be calculated based on Jail Management System (JMS) population data or other County-approved reporting method, as further defined by the County.

## **B. Price Adjustment**

Per-meal price scale rates (incarcerated person, religious, and staff meals) are fixed for the first 12 months. For each 12-month extension, rates require County approval and must be set by written amendment, with no more than one adjustment per year. The limitation of one adjustment per contract year shall apply only to the annual pricing adjustments requested pursuant to this Section B (Price Adjustment) and shall not limit adjustments mutually agreed upon pursuant to Section C (Material Adverse Change). The Contractor must give prior written notice no less than 60 days prior to the start of the applicable extension period of any requested increase accompanied by supporting documentation including, at minimum, itemized cost breakdowns, supplier invoices or quotes, and any other data reasonably demonstrating the basis for the requested increase.

In the event the parties are unable to reach agreement on a price adjustment for a subsequent twelve (12) month extension period, per-meal rates may be adjusted based on the inflationary rate equal to the percentage change, rounded to the nearest two decimal places, in the United States Department of Labor, Bureau of Labor Statistics Consumer Price Index for All Urban Consumers (CPI-U), U.S. City Average, Food Away From Home Index (not seasonally adjusted), measured from the November preceding the contract effective date to November of the then-current year, as published by the United States Department of Labor, Bureau of Labor Statistics (BLS) (<https://www.bls.gov/cpi/>). provided, however, that no such CPI-based adjustment shall exceed 5.00% in any single extension period, regardless of the applicable index change.

## **C. Material Adverse Change:**

The financial arrangements in this Agreement are based on conditions existing as of the Effective Date, including any representations regarding existing and future conditions made by County in connection with the negotiation and execution of this Agreement. If such conditions change due to causes beyond Contractor's control, limited to the following: (1) a State or Federally declared emergency; (2) USDA published commodity price changes exceeding an agreed-upon threshold; (3) a change in the scope of Contractor's services; (4) menu changes; (5) a decrease in the Facility's incarcerated person population or the availability of incarcerated person labor; (6) Contractor efforts to organize labor; (7) increases in food or product costs, including due to imposition of tariffs, fuel, equipment, utilities, supply, and labor costs; (8) Federal, State, or local sales or other taxes; (9) changes in Federal, State, or local standards, requirements, or recommendations; or (10) other unforeseen external market conditions outside Contractor's control, then Contractor shall give County written notice of such increase or change along with reasonable written backup documentation substantiating the basis for the requested adjustment. Within sixty (60) calendar days after receipt of such notice, Contractor and County shall mutually agree upon modification(s) to offset the

impact of the increase or change. Such modifications may include any combination of the following: an adjustment to Contractor's price per meal or commission (provided that any Material Adverse Change based price adjustment shall be capped at five percent (5%), consistent with the annual increase cap), modifications to the menu or product offerings, changes to product pricing, or modifications to Contractor's scope of services.

If Contractor and County are unable to agree upon such modification(s), either party may exercise any rights available to it under this Agreement; however, Contractor (Aramark) may not suspend or reduce service during the pendency of any such dispute.

#### **D. Invoicing**

Aramark shall submit to County within 7 business days of the end of the billing period, for the preceding month an invoice for incarcerated persons and staff meals prepared and delivered and other goods or services agreed to in writing by County and to be provided by Aramark, if any in accordance with this Agreement. The County reserves the right to review and audit all invoices and supporting documentation.

The invoice shall reflect the preceding month's food services detailing:

- a. Actual number and type (regular, religious, etc.) of incarcerated person meals served
- b. Actual number and type of staff/visitor meals
- c. Facility Serviced
- d. Additional food, beverages, or other services as required and authorized by the County

Terms of Payment: Aramark shall enroll in the Santa Cruz County Auditor's Office electronic payment program and shall receive invoice payment via electronic funds transfer (EFT).

#### **E. Annual Maintenance & Repair Cost:**

While the Agreement is in effect, Aramark is responsible for implementing a semi-annual preventative maintenance program for equipment identified in Exhibit B "Equipment Inventory", excluding walk-in refrigerators and walk-in freezers, at no additional cost to the County, in an amount up to \$17,000 per contract year, plus local sales tax. The preventative maintenance program shall include, at a minimum, semi-annual servicing of equipment, performance testing, operational adjustments, kitchen hood cleaning, Ansul system inspection and servicing, and all routine maintenance and required cleaning necessary to ensure safe, efficient, and uninterrupted operation. Any preventative maintenance costs exceeding \$17,000 per contract year shall be applied to the annual repair and maintenance allowance set forth below.

Beyond the semi-annual preventative maintenance program, Aramark is responsible for any additional repair and maintenance up to \$25,000 per Agreement year for equipment identified in Exhibit B "Equipment Inventory", excluding walk-in refrigerators and walk-in freezers, while the Agreement is in effect. Expenses for repairs and/or maintenance will be tracked by Aramark and will be made available to County monthly. If the additional annual repair and maintenance costs are less than \$25,000, no reimbursement will be paid to the County. Moreover, the County will be responsible for any additional annual repair and maintenance costs that exceed \$25,000. Aramark will invoice County for additional expenses per the Invoicing section. The repair cost threshold of \$25,000 shall be reviewed and adjusted annually upon mutual written agreement of the parties.

**F. Additional Costs:**

- a. Staff dining supplies ordered in bulk as requested by the County and available through Aramark's approved vendors, including a 10% handling/service fee, will be invoiced weekly and invoiced per invoicing terms.
- b. Aramark has allocated \$10,000 per Agreement year for the replacement of small wares while the Agreement is in effect. When these small ware expenses exceed \$10,000 annually, the Contractor shall notify the County and obtain written approval prior to incurring additional costs. Any approved costs above \$10,000 may be invoiced to the County in accordance with the invoicing provisions of this Agreement. If the annual costs for replacement of small wares are less than \$10,000, no reimbursement will be paid to the County.
- c. Incarcerated person meals and the price per meal rates are planned around serving on insulated trays. If for any reason (i.e. pandemic, lockdown, etc.) the County would like the meals to be served in containers other than the designated insulated trays, these will be separately invoiced to the County at prices mutually agreed upon in a signed writing by both parties.

## **Exhibit D**

### **Micro Markets**

#### **A. Program Implementation and Operation**

The Contractor shall design, install, and operate micro market services at the Rountree Facility and Main Jail (each a "Facility").

Aramark shall make a financial commitment to County in an amount up to Fifty Thousand Dollars (\$50,000) (the "Financial Commitment") for the construction of Micromarkets at the Main Jail and Rountree Facility. County acknowledges that it is a tax-exempt entity and will provide Aramark with a copy of the appropriate tax-exempt certificate. The Financial Commitment shall be amortized on a straight-line basis over a period of four (4) years, commencing upon the effective date of this Agreement. Upon completion of the initial one (1) year term and all exercised extension options totaling four (4) years, the Financial Commitment shall be deemed fully amortized, and no additional amounts shall be owed by the County. In the event this Agreement is terminated by the County for convenience prior to completion of the four (4) year amortization period of the Financial Commitment, County shall reimburse Aramark for the unamortized balance of the Financial Commitment as of the date of expiration or termination plus all accrued but unbilled interest as of the date of expiration or termination. Such interest shall accrue from the effective date of this Agreement at the Prime Rate plus two percentage points per annum, computed each accounting period on the declining balance. In the event such amounts owing to Aramark are not paid to Aramark within 30 days of expiration or termination, County agrees to pay interest on such amounts at the Prime Rate plus two percentage points per annum, compounded monthly from the date of expiration or termination, until the date paid. The right of Aramark to charge interest for late payment shall not be construed as a waiver of Aramark's right to receive payment of invoices within 30 days of the invoice date. Any portion of the Financial Commitment that is not expended prior to the expiration or earlier termination of the Agreement shall revert to Aramark.

The County shall have no obligation to reimburse any unamortized portion or interest of the Financial Commitment in the event of termination resulting from Contractor default, breach, nonperformance, or failure to comply with the terms of the Agreement.

The Contractor shall provide all equipment, fixtures, refrigeration, shelving, and technology necessary to support the micro market program and shall be responsible for stocking, maintenance, and ongoing operation.

The micro market shall offer a variety of pre-packaged beverages, snacks, and grab-and-go items for purchase by County staff using standard electronic payment methods.

All revenue generated from micro market operations shall be retained by the Contractor. Contractor may discontinue the micro market program with thirty (30) days' written notice to the County. In the event Contractor voluntarily discontinues the micro market program or terminates operation of the program prior to completion of the four (4) year amortization period, the County shall have no obligation to reimburse Contractor for any unamortized portion or interest of the Financial Commitment.

## **B. Implementation Timeline**

The Contractor shall complete installation and make the micro market program operational at designated County facilities within ninety (90) days of the Agreement effective date, unless otherwise approved in writing by the County.

Following implementation of the micro market program, the Contractor shall implement any associated ordering platform within thirty (30) days after micro market installation, unless otherwise approved in writing by the County.

## **C. Operating Costs and Maintenance**

The Contractor shall be solely responsible for all ongoing costs associated with the operation, maintenance, repair, and restocking of the micro market program, including any associated ordering systems, internet connectivity or technology platforms. No ongoing operational or maintenance costs shall be billed to the County, except where repairs or maintenance are required due to the negligent or willful acts of the County. Also, should Aramark suffer a loss due to vandalism, riot, or forcible entry at a Facility, then the County shall be responsible for the total amount of any such loss (including cash, value of product inventory, and cost of equipment repairs and/or replacement).

## **D. Ordering Platform Integration**

The Contractor shall provide and maintain a web-based ordering platform, which may include mobile application as part of the micro market program. The ordering platform shall allow County staff to place meal orders in advance, select menu items, and customize meal options, and shall provide order confirmation upon

submission. The platform will replace the current email ordering system.

The Contractor shall be responsible for all costs associated with the implementation, operation, maintenance, and support of the ordering platform. No costs associated with the ordering system shall be billed to the County.

The ordering platform and any associated technology shall be considered Contractor-owned equipment and shall remain the property of the Contractor.

## **E. Equipment Ownership**

All equipment installed as part of the micro market program shall remain the property of the Contractor. Ownership of the micro market buildout, including fixtures and non-technology components, shall be transferred to the County at no additional cost only upon completion of the initial one (1) year contract term and all three (3) available one (1) year extension options, if exercised. Technology components, including but not limited to kiosks, software, and associated systems, shall remain the property of the Contractor unless otherwise agreed upon in writing.

In the event of termination or expiration of the Agreement prior to completion of the initial contract term and all available extension options, the Contractor shall be responsible for removal of Contractor-owned equipment. The County shall not be responsible for any costs associated with such removal.



County of Santa Cruz  
Central Purchasing  
Shauna Soldate, Purchasing & Logistics Manager  
701 Ocean Street, Santa Cruz, CA 95060

## [ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT

RFP No. 25P2-001

Corrections Food Services

RESPONSE DEADLINE: January 23, 2026 at 5:00 pm

Report Generated: Wednesday, February 18, 2026

### ARAMARK Correctional Services, LLC Response

#### CONTACT INFORMATION

**Company:**

ARAMARK Correctional Services, LLC

**Email:**

molinets-kathy@aramark.com

**Contact:**

Kathy Molinets

**Address:**

2400 Market Street  
Philadelphia, IL 19103

**Phone:**

(630) 271-2926

**Website:**

[www.aramark.com](http://www.aramark.com)

**Submission Date:**

Jan 23, 2026 9:44 AM (Pacific Time)

[ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT  
RFP No. 25P2-001  
Corrections Food Services

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## ADDENDA CONFIRMATION

Addendum #1

*Confirmed Jan 16, 2026 12:54 PM by Kathy Molinets*

Addendum #2

*Confirmed Jan 23, 2026 9:15 AM by Kathy Molinets*

## QUESTIONNAIRE

### 1. Point of Contact

CONTACT PERSON - FULL NAME\*

*Pass*

Please state the full name of the contact person for this proposal. Even if it is the same person submitting, please be sure to state it here.

David Romero

CONTACT PERSON - POSITION/TITLE\*

*Pass*

Please state the position or title of the contact person for this proposal.

Director of Strategic Development

CONTACT PERSON - EMAIL ADDRESS\*

*Pass*

What is the email for the above stated contact person for this proposal?

[ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT

RFP No. 25P2-001

Corrections Food Services

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romero-david@aramark.com

CONTACT PERSON - PHONE NUMBER\*

*Pass*

Please provide the full phone number of the contact person for this proposal.

925-349-8655

## 2. Proposal Information

LETTER OF TRANSMITTAL\*

*Pass*

Please provide a letter of transmittal with information regarding your company and a statement of qualifications to provide the products and services required.

2.1\_Letter\_of\_Transmittal\_.pdf

SERVICES OFFERED\*

*Pass*

Please upload a comprehensive list of services offered per the scope in Section 4.

2.2\_Services\_Offered.pdf

PLEASE ATTACH AN IMPLEMENTATION SCHEDULE PER SECTION 4.18.\*

*Pass*

4.18\_Implementation\_Schedule\_.pdf

PLEASE UPLOAD A ONE-WEEK SAMPLE MENU FOR INMATES PER SECTION 4.3.\*

*Pass*

[ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT

RFP No. 25P2-001

Corrections Food Services

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Please upload menu in a pdf format only.

4.3\_Inmate\_Menus\_.pdf

**Please Note:** Responses to this question may be publicly displayed after the due date has passed.

PLEASE UPLOAD A ONE-WEEK SAMPLE MENU FOR STAFF PER SECTION 4.5.\*

Pass

Please upload menu in a pdf format only.

4.5\_Staff\_Meals\_.pdf

RESUMES\*

Pass

Please provide resumes of the project team that you are proposing to assign to this project or service.

2.6\_Resumes\_.pdf

OPTIONAL SERVICES

Pass

**Optional Services:** The County is interested in additional or enhanced services that may improve staff meal service, operational efficiency, and overall value. These services are optional; however, the Contractor may provide attachments with information on current capabilities of whether contractors are able to provide any or all of the following:

**Web-Based or App-Based Ordering System**

- Is the vendor able to provide and manage a **web-based or mobile application ordering system** for staff meals.
- The ordering platform shall:
  - Allow staff to place customized, made-to-order meal requests.
  - Provide confirmation of submitted orders.
  - Replace the County's current email-based ordering process.

[ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT

RFP No. 25P2-001

Corrections Food Services

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- Include reporting functionality for order volume, menu selections, and usage metrics.

**Micro-Markets**

- Does the vendor offer the option to install micro-markets at both the Main Jail and Rountree facilities?
- Micro-market proposals may include:
  - Self-service kiosks
  - Refrigerated, frozen and ambient merchandisers
  - Secure payment systems
  - Inventory monitoring and restocking schedules
- Vendors may also propose integration between the micro-market system and the staff meal ordering application, if available.

**Incarcerated Worker Training Program**

- Ability to provide food safety training and support Incarcerated Person Workers in obtaining Food Handler Cards, including instruction in food safety, sanitation, and basic kitchen management.

2.7\_Optional\_Services\_.pdf

COMPLIANCE\*

*Pass*

Has the Respondent complied with all specifications, requirements, terms and conditions of this Request for Proposals?

Yes

PIGGYBACK OPTION?\*

*Pass*

If you are the successful Respondent, will you extend costs quoted to the County of Santa Cruz to other municipalities, districts or jurisdictions (political subdivisions)?

[ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT

RFP No. 25P2-001

Corrections Food Services

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If discounts quoted herein are offered to other political subdivisions, additional delivery charges, if any, must be negotiated between that political subdivision and the Supplier.

No

### 3. Forms

EXHIBIT A- RESPONDENT FACT SHEET\*

*Pass*

Please download the below documents, complete, and upload.

- [Exhibit A Respondent Fact S...](#)

Exhibit\_A\_Respondent\_Fact\_Sheet100\_(002)[22].pdf

EXHIBIT B- CUSTOMER REFERENCES\*

*Pass*

Please download the below documents, complete, and upload.

- [Exhibit B Customer Referenc...](#)

Exhibit\_B\_Customer\_References[97].pdf

EXHIBIT C- DESIGNATION OF SUBCONTRACTORS\*

*Pass*

Please download the below documents, complete, and upload.

- [Exhibit C Designation of Su...](#)

Exhibit\_C\_Designation\_of\_Subcontractors[20].pdf

EXHIBIT D- NON-COLLUSION DECLARATION\*

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[ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT

undefined - Corrections Food Services

[ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT

RFP No. 25P2-001

Corrections Food Services

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*Pass*

Please download the below documents, complete, and upload.

- [Exhibit D Non-Collusion Dec...](#)

Exhibit\_D.pdf

EXHIBIT E- PROTESTS AND APPEALS PROCEDURES\*

*Pass*

Please download the below documents, complete, and upload.

- [Exhibit E Protests and Appe...](#)

Exhibit\_E.pdf

#### **4. Confirmation & Additional Information**

AUTHORITY TO SUBMIT\*

*Pass*

Respondent confirms that they offer and agree to furnish all work, materials, equipment or incidentals required to complete the services subject to this Request for the costs stated within their submittal and in conformance with all plans, specifications, requirements, conditions and instructions of County of Santa Cruz RFP# 25P2-001.

Respondent further confirms that they have the authority to submit on behalf of the stated company and have furnished any documentation necessary as proof of such authority.

Confirmed

OFFICIAL RFP RESPONSE SIGNATURE PAGE\*

*Pass*

Please download the below documents, complete, and upload.

---

[ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT

undefined - Corrections Food Services

Page 7

[ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT

RFP No. 25P2-001

Corrections Food Services

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- [Official RFP Response Signa...](#)

Signature\_Page\_.pdf

PROPRIETARY OR CONFIDENTIAL INFORMATION?\*

*Pass*

Per Section 2:

Proposals will be subject to public inspection in accordance with the California Public Records Act (CPRA). To protect proprietary information, if any, Respondent must clearly mark proprietary information as such, submit it in a separate sealed envelope and only reference it within the body of the proposal. Respondent should not include in the proposal any material that Respondent considers confidential but that does not meet CPRA disclosure exemption requirements. Respondent shall be responsible to defend and indemnify the County from any claims or liability to compel disclosure of any part of its proposal claimed to be exempt from disclosure.

No

ADDITIONAL INFORMATION (IF NEEDED)\*

*Pass*

Do you need to provide additional information requested or required by any of your provided answers?

Yes

PLEASE UPLOAD ADDITIONAL DOCUMENTATION HERE.\*

*Pass*

4.4.1\_Additional\_Info\_.pdf

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**PRICE TABLES**

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[ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT

undefined - Corrections Food Services

Page 8

[ARAMARK CORRECTIONAL SERVICES, LLC] RESPONSE DOCUMENT REPORT

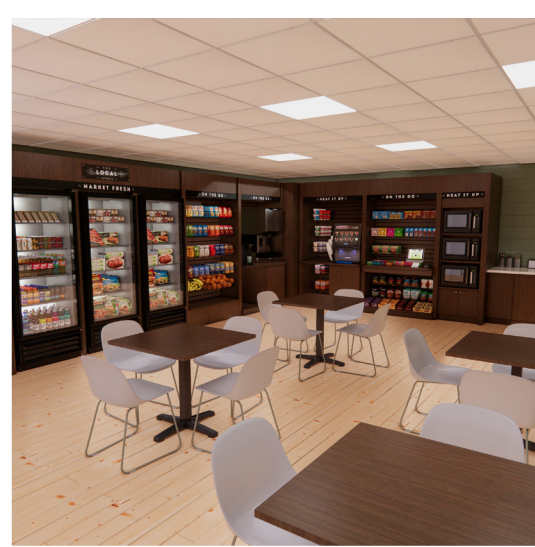
RFP No. 25P2-001

Corrections Food Services

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**CORRECTIONS FOOD SERVICES PRICING SLIDING SCALE**

Line Item#	Population (Low-High)	UOM	Price
1	Inmates: Cook-Chill per meal	Each	\$0.00
2	Inmates: Cook-Serve per meal	Each	\$3.802
3	Staff: Cook-Chill per meal	Each	\$0.00
4	Staff: Cook-Serve per meal	Each	\$4.25



**THIS IS A SEALED BID  
PROPOSAL FOR FOOD  
SERVICE MANAGEMENT**

**PLEASE DELIVER TO:**

Santa Cruz County,  
County of Santa Cruz Procurement  
Portal  
[https://procurement.opengov.com/  
portal/acgov](https://procurement.opengov.com/portal/acgov)

January 23, 2025 @ 5PM

# THE COUNTY OF SANTA CRUZ CORRECTIONS FOOD SERVICES

**RFP #25P2-001**

**DAVID ROMERO**

2400 Market Street  
Philadelphia, PA 19103  
Phone: 925-349-8655  
Fax: 630-271-5758  
Web: [www.aramarkcorrections.com](http://www.aramarkcorrections.com)  
Email: [romero-david@aramark.com](mailto:romero-david@aramark.com)

*8.2.1. Letter of Transmittal\**

*Please provide a letter of transmittal with information regarding your company and a statement of qualifications to provide the products and services required.*

1/23/26

The County of Santa Cruz



**Food Services**

Aramark Correctional Services, LLC is pleased to submit the following proposal to the County of Santa Cruz for the provision of Inmate Food Services.

**a. The name and address of Aramark Corporation is:**

Aramark Correctional Services, LLC  
2400 Market Street  
Philadelphia, Pennsylvania 19103

**b. The name, title, and telephone number of the Aramark contact person(s) is:**

David Romero Director of Strategic Development  
Email: romero-david@aramark.com  
Phone: 925-349-8655  
Fax: 630-271-5758

**c. The name and address of Aramark Corporation's Legal Department is:**

Hilary Hannan Saylor | Aramark | Vice President and Assistant General Counsel | Legal Department  
2400 Market Street, 8th Floor  
Philadelphia, PA 19103  
Phone: (215) 238-3591

**d. I am an agent of Aramark Correctional Services, LLC (ACS) authorized to bind ACS to any contract for services resulting from this solicitation.**

My contact information is as follows:

Tim Barttrum, President  
2400 Market Street  
Philadelphia, PA 19103  
Phone: (352) 303-3478  
Fax: (630) 271-5758  
Email: barttrum-time@aramark.com

Aramark Correctional Services, LLC is fully qualified to provide inmate and staff meal services at all required Santa Cruz County facilities, supported by decades of experience delivering secure, compliant, and cost-effective correctional food services nationwide. Our proven operational systems, trained staff, and robust food safety programs ensure consistent, uninterrupted service across multiple facilities and operational environments.

Sincerely,

A handwritten signature in black ink that reads "Tim Barttrum".

Tim Barttrum  
President  
Aramark Correctional Services

### 8.2.2. Services Offered\*

Please upload a comprehensive list of services offered per the scope in Section 4.



## 4.1 OVERVIEW AND QUALIFICATIONS

(Ref 2.21 Respondent Qualifications; A. Experience)

### EXPERIENCE IN CORRECTIONAL FACILITIES AND SANTA CRUZ COUNTY

Aramark Correctional Services, LLC has been a trusted partner in the corrections industry for more than 45 years, providing full-service food operations to over 600 correctional facilities across North America, including county jails, state prisons, juvenile facilities, and mental health correctional hospitals. Our experienced management and support teams assume full responsibility for all aspects of correctional food service, from procurement and staffing to meal preparation, service, and full regulatory compliance.

Since 2021, Aramark has proudly served as the incumbent food service provider for Santa Cruz County. Through this partnership, we have developed a deep understanding of the County's daily operations, facility requirements, security protocols, and population-specific needs. This institutional knowledge enables us to deliver consistent, efficient, and responsive service while proactively addressing operational challenges and evolving requirements. Aramark provides breakfast, lunch, and dinner 365 days a year in full compliance with all applicable nutritional, safety, and security standards, including Title 15 regulations and American Correctional Association (ACA) requirements.

Over the past year and a half, we have made significant investments to further strengthen our operations and partnership with Santa Cruz County. We have carefully evaluated and adjusted staffing levels to ensure operational accuracy and stability, increased wages to support recruitment and retention, and hired multiple chefs within staff dining to elevate food quality and enhance the overall dining experience. Staff menus are refreshed quarterly to keep offerings fresh and innovative, while inmate menus have also been enhanced, including the addition of whole muscle chicken served weekly, which our proposed menu continues to offer.

In addition, we have adjusted our staff dining service hours to accommodate multiple shifts, providing service and delivering food to staff from 11:00 a.m. to 1:00 p.m. and again from 11:00 p.m. to 1:00 a.m. a level of service we believe no competitor can match.

## **MICRO MARKET INVESTMENT COMMITMENT**

To further support staff satisfaction and retention, Aramark is committed to investing up to \$50,000 to implement two on-site micro markets, one at the Rountree facility and one at the Main Jail. These micro markets will provide officers and staff with 24/7 access to fresh food, snacks, and beverages, offering a convenient on-site option to step away from the correctional environment. Supported by our Retail 365 technology, staff will now have the flexibility to place orders from the staff menu online, via the mobile app, or directly at the on-site kiosks, making meal and snack options easy and accessible across all shifts. Each location is designed in a market-style format that emphasizes speed, ease of use, and minimal operational disruption, with offerings that include fresh products, healthy snacks, beverages, and grab-and-go meals, supported by customized menus and seasonal variety. This investment comes at no cost to Santa Cruz County and reflects Aramark's continued commitment to providing thoughtful, value-added solutions that enhance staff convenience, well-being, and overall satisfaction.

## **IN2WORK**

Aramark has also re-engaged its IN2WORK vocational training program, reinforcing our commitment to rehabilitation and workforce development. Our IN2WORK coordinator has completed all required clearance and orientation and is scheduled to begin training in March 2026.

With decades of corrections experience, a dedicated support team, and a strong track record as Santa Cruz County's current provider, Aramark is well positioned to continue building on this partnership and delivering consistent, dependable service.

# PARTNERSHIPS



**CALIFORNIA STATE  
SHERIFFS ASSOCIATION**



**MAJOR COUNTY SHERIFFS  
OF AMERICA**



**AMERICAN CORRECTIONAL  
ASSOCIATION**



**ASSOCIATION OF  
CORRECTIONAL FOOD  
SERVICE AFFILIATES**



**NATIONAL SHERIFFS'  
ASSOCIATION**

**NATIONAL SHERIFF'S  
ASSOCIATION**



*National Voice for Local Corrections*

**AMERICAN JAIL  
ASSOCIATION**



**NATIONAL  
CORRECTIONAL  
INDUSTRIES  
ASSOCIATION**

**NATIONAL CORRECTIONAL  
INDUSTRIES ASSOCIATION**



**NATIONAL JUVENILE  
DETENTION ASSOCIATION**

In addition to conducting industry research, these partnerships support our mutual goals of maintaining a safe and secure environment through food safety standards, education, and programming for inmates, and recruitment and retention of officers. Armed with this knowledge, Aramark continuously develops programming to help clients manage these critical issues and identifies opportunities to leverage our core competencies to help our clients.

# 4.2 GENERAL MEAL REQUIREMENTS **FOOD SERVICE REQUIREMENTS**

Food service is more than just what goes on the tray. Our solutions examine the multiple facets of a successful program to deliver better food experiences that support the overall success of your facility, while ensuring full compliance with all applicable federal, state, and local laws, regulations, and rules, including but not limited to Title 15 and ACA standards for correctional facilities.

## ARAMARK'S FOOD SERVICE SOLUTIONS COMBINE THREE KEY ELEMENTS:



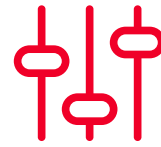
### **MENU DEVELOPMENT**

Our team of registered dietitians—the largest in the country—along with chefs and culinary staff, work to elevate inmate food programs that go beyond nutritional standards. Through menus and products that are satisfying and on budget, our dining program positively impacts self-esteem, health, learning, and development.



### **NUTRITION**

By putting quality and nutrition at the forefront, our menus are not only compliant and meet religious and medical diets, but they also promote health and overall wellness, positively impacting morale, behavior, and finances.



### **VARIETY**

Years of experience serving in correctional facilities show variety is key. We're dedicated to developing rotating menus and seasonal meals that align with your facility's preferences and continuous feedback to encourage a positive environment.



# FULL SERVICE

## KEY BENEFITS



**Comprehensive service examines each and every aspect of your food service**, from planning and purchasing to preparation, production and portioning, and post-analysis.



**Expert culinarians and registered dietitians work together** to innovate menus that not only meet nutrition standards but appeal to your inmates and meet your budgetary requirements.



**National Vendor Partnership: We leverage our enterprise buying power and brand relationships** to source and reliably supply quality products within your dining program.



**Management of all labor from recruitment to hiring and continual development with our SHIELD training** goes beyond food safety and handling to prepare employees for the risks associated with working in a correctional institution.



**Proprietary software (PRIMA)** tracks and analyzes the food production process to manage cost, reduce waste, and plan for upcoming meals based on your population.



**Retail-inspired programming and consumer experiences** boost morale, drive participation, increase facility revenue, and reduce risk factors of recidivism.



## INMATE ACCEPTABILITY IS IMPORTANT

All products and recipes have been taste-tested and implemented based on client and inmate feedback; however, menu changes may be necessary from time to time. Our dietitian, front-line manager, and district managers work together to make recommendations based on inmate acceptability.

All modifications will be discussed with you, as we require facility approval before any changes are made. Administration menu change requests can be made at any time throughout the contract period. Some change requests may require price adjustments unless food of equal value is exchanged.

We also take into consideration the appearance of the food on the tray. The psychological impact of tray presentation is crucial. A skillful presentation increases interest in the food. Our menus combine items that add color variation and are arranged attractively on the tray.

## PRIMA WEB

We use time-saving technology to manage unique inmate dietary needs. Our proprietary software, PRIMA Web, ensures menus are input accurately to eliminate any discrepancies regarding items or portions. PRIMA Web is a web-based application that functions seamlessly with other Aramark systems. It allows each facility's customized menu, as planned by the team of dietitians, to be downloaded through the PRIMA Web system.

PRIMA Web creates operating efficiencies by enabling fact-based, real-time decisions as menus and production are planned; standardized recipes scaled and printed; products reordered and received; and post-analysis conducted.

Santa Cruz County will benefit through production consistency, nutritional conformity, cost control, waste reduction, increased focus on customer satisfaction, accurate inventory control, and quality and consistency of meals prepared.



## STANDARD PURCHASING SPECIFICATIONS

Food items are purchased only from vendors compliant with food safety standards and have the manufacturer’s and distributor’s assurance of safe handling. Although grading of food products is voluntary and uncommon in the corrections industry, in the event Santa Cruz County would like to use graded items in its menus, we can arrange grading with the manufacturers; however, price increases may apply due to the added costs associated with the voluntary grading process. Our registered dietitians review and approve products to ensure that they meet resident acceptability and nutritional standards. Child Nutrition (CN) labels or Manufacturer Product Analysis Forms are required for all processed-meat products served at breakfast and lunch for school-nutrition-reimbursed programs.



**MEATS:** Meats are purchased only from USDA-inspected plants. Samples, with nutritional data, must be submitted to our registered dietitians for prior approval. All must meet inmate acceptability standards.



**COFFEE:** Freeze-dried



**FRESH PRODUCE:**

**Fruits:** 150-count (medium size) petite bananas—U.S. No. 1 or comparable quality

**Produce:** U.S. No. 1 or comparable quality



**CANNED OR FROZEN**

**PRODUCE:** Extra standard or standard, based on availability for institutional pack



**MILK OR MORNING BEVERAGE:**

With calcium and vitamin D



**FRUIT DRINK:** Vitamin C-enriched, saccharin-sweetened

### PRODUCT RECALL

If a product is recalled, our comprehensive supply-chain system allows for immediate tracking of the origin of that product, so action is decisive and direct.

### USDA COMMODITIES

Aramark will assist in the acquisition of federal commodities for Santa Cruz County, if available. All usable commodities will be blended into the menu and credited, per the USDA.

### PORTION SIZES

Casserole portions and entrée portions made from scratch are based on weight measurements after the food has been cooked. All entrée portions listed on the menu are purchased fully cooked and are based on weight measurements before reheating, per the manufacturer’s tolerance specifications.

## MANAGING YOUR INMATE WORKFORCE

Correctional institutions using inmate labor face an ever-changing workforce. To provide continuity of service and facilitate training, your general manager will prepare a standard work routine for each position. This work description provides everyone with a detailed schedule of tasks. By coordinating routines, preparation, service, and sanitation are accomplished on time.



### SUPERVISION

It is the policy of Aramark's correctional services division that our staff, while on assignment, are carefully supervised and that all inmate workers under the supervision of a food service supervisor receive proper guidance, direction, and training. The following procedures are in effect for supervising inmates at the facility who are involved in the food service area:

- All staff will be required to maintain necessary sanitary and safety standards in line with OSHA's requirements and other related health safety standards.
- Full tool control should be maintained and shadow boards used when applicable.
- Under no circumstances should staff be allowed to carelessly serve inmates or waste food; food should be served in a manner in which all inmates receive exactly the same portion and the appropriate portion.

### SAFETY IN FOOD PREPARATION

- When handling hot items, use clean, dry towels
- When lifting lid covers on steam pots, lift lid cover away from yourself to avoid steam coming up in your face
- All equipment will be cleaned after each use
- When lifting a heavy item, have another person assist in lifting

### FOOD CONTACT SURFACE

- All food surfaces such as tables, equipment and utensils will be kept clean and sanitized after each use
- Hands will be kept clean and sanitary while preparing the food
- Use clean gloves when handling the food
- Throw away any food dropped on the floor

# 4.3 SCOPE OF SERVICES

## INMATE MEALS

Aramark maintains the largest staff of full-time registered dietitians in the country. Drawing on more than 45 years of corrections experience, our dietitians build a custom menu after reviewing your operational standards, kitchen capabilities, and tray capacity. With this data in place, our dietitians develop product specifications, menu selections, and recipes to meet the unique needs of your facility.

### MENU DESIGN IS BASED ON:



**Your goals as outlined** within the scope of service, specifications, and budget parameters



**Current Dietary Reference Intakes (DRIs)**



**Federal, state, and local nutritional standards** as well as those of the American Correctional Association (ACA) and the National Commission on Correctional Health Care (NCCHC)

The team also factors in facility survey observations and products best suited to facility kitchen storage areas, equipment, and service areas.

Additionally, our team of dietitians oversees our food production system and quality assurance program. We know that access to a registered dietitian is critical at any time, so these team members work beside us daily to ensure that nutritional operations run smoothly. Emergencies are addressed immediately, not when a dietitian consultant can get around to them.



## DIET PROGRAM

Special diets must be integrated into the program with the cooperative efforts of food staff, medical staff, and administration. Our diet program has been developed to meet the unique needs of corrections facilities.

### MEDICAL DIETS

Balancing medical needs and cost is essential to meet the dietary requirements of your population. Medical staff is encouraged to work with Aramark's dietitians to ensure that meal service aligns with diet orders. The process includes implementing the Medical Nutrition Therapy and Religious Meals Manual.

The staff follows daily diet meal plans and standard diet procedures to alleviate unnecessary costs, regulate the process—documentation of meals, and which items are served and protect against litigation. An agreed-upon labeling system ensures that HIPAA guidelines are met, and the appropriate inmates receive their trays. We will provide evening snacks for inmates who require them, such as diabetes or higher caloric needs.

**!**  
We have the largest team of dietitians in the country with **40+ years of combined experience in correctional nutrition and diets.**

### RELIGIOUS ORDER DIETS

Aramark provides religious diet options based on contract specifications and policies of the facility. These include lacto-ovo-vegetarian (contains milk and eggs), vegan (total vegetarian, excluding meat and animal by-products, including milk and eggs), and pork-free. Other prepackaged religious meals are provided at mutually agreed-upon pricing.



Religious diet orders should only be authorized by a designated religious authority, not medical staff, to maintain control and compliance. Of equal importance, due to significant expense and security risks, such diets should not be ordered for personal food preferences. Proper verification will ensure that the inmate is practicing dietary laws for established religious purposes. In addition, inmates are not permitted to alternate between religious diets and standard diets.

Religious diet orders are issued on completed forms to food service, classification, and, if appropriate, correctional officers in housing areas. This information includes correct diet terminology, date of transmittal, authorization signature, housing area, and inmate name and classification number unless a no-name system is used.

## PORTIONING IS A CORE DISCIPLINE

Proper portioning is necessary to make the menu work as planned and to guarantee proper nutrition. All nutritional guidelines require accurate portioning to deliver appropriate calories and other nutritional benefits while controlling costs. A significant contributor to excess food costs is uneven portion control. Our portioning disciplines ensure the management of your costs as planned. Portioning also helps maintain security because uneven portions can cause unrest within the inmate population.

## MEAL TIMING THAT WORKS WITH YOUR SCHEDULE

We comply with ACA guidelines, which recommend no more than 14 hours elapse between the service of dinner and breakfast. To comply with these standards, our frontline manager will collaborate with your staff to determine serving hours that satisfy Santa Cruz County and recommended standards. We will establish a policy for feeding late and early book-ins and offer suggested serving times; however, we remain flexible in prioritizing Santa Cruz County's preferences.

In addition, we know the smooth delivery of meals helps control inmate behavior. Delivery and documentation are essential to successful food service. Meals will be delivered by Aramark staff to mutually agreed-on areas and will be signed for by Santa Cruz County staff. Facility personnel will be responsible for retrieving serving trays and support equipment from the living areas and placing them at the delivery point, a process repeatable for every meal service period.

We will be responsible for ensuring all trays and support equipment are cleaned, and times for retrieval of trays and support equipment will be mutually agreed on and established before the start-up of service.

## DOCUMENTED MENU SUBSTITUTIONS

**1** The written menu is the served menu, but **changes can happen with little warning**. Aramark operates under strict policy of menu substitutions if unusual circumstances occur, such as product recall, late delivery, vendor outages, equipment failure, or weather emergencies.

**2** The front-line manager may make **one-time changes following our substitution guidelines and requirements** outlined in the facility specifications. The guide ensures that food items of similar nutritional quality are selected to replace written menu items. The food service director is required to document menu substitutions and the reason for the change.


**3** **Any diet substitution is recorded on the dated diet menu** for the meal following our substitution guidelines and the modification restrictions in the diet handbook. Written notification will be provided for the contract liaison.

## HACCP

Aramark follows the requirements of HACCP, a food safety program designed to reduce, prevent, and eliminate food hazards. This program ensures that food is handled safely at each step of the purchasing, storage, preparation, and service process. Many state health departments increasingly mandate the use of this food safety system. The HACCP training program includes hygiene, monitoring of food temperatures, and proper food-safe materials for packaging and preparation. All employees and inmates are trained in these specific food safety practices.

**SACK LUNCHES WILL BE AVAILABLE TO THE COUNTY UPON REQUEST. BELOW IS AN EXAMPLE.**

## SAMPLE SACK LUNCH MENU



<b>Meat/Cheese</b>	<b>3 oz</b>
<b>Bread</b>	<b>4 slices</b>
<b>Mustard</b>	<b>2 each</b>
<b>Fresh Fruit</b>	<b>1 each</b>
<b>Cookies</b>	<b>2 each</b>
<b>Fruit Drink</b>	<b>1 serving</b>

## SPIRIT LIFTER MENUS

All corrections facilities are unique, so we recognize the importance of customizing menus to meet the needs of each. Our registered dietitians have developed a menu and diet program customized to Santa Cruz County that meets the most current Recommended Dietary Allowances and Dietary Reference Intakes, the standards of the American Correctional Association, and Title 15.

We also take into account inmate preferences, survey observations and your comments, and what items are best suited to your kitchen storage areas, equipment, and service areas. We ensure that the quantity of food for each spirit lifter meal is consistent.



### **Appearance counts.**

**We make sure meals are arranged appealingly on your service trays with variety in the type of items, colors, and texture.**

## ADAPTABILITY TO SEASONAL TRADITIONAL MEAL PLANS

We also recognize that menu and meal acceptability are key in menu development, especially during stressful times for the inmates when emotions run high. Santa Cruz County requires five (5) spirit-lifter meals annually; however, Aramark has the capacity to provide additional meals as needed. We have included twelve (12) spirit-lifter sample meals in our proposal.

## SAMPLE SPIRIT LIFTER MENUS



### NEW YEAR'S DAY

Oven-Fried Chicken  
Macaroni and Cheese  
Corn Bread  
Glazed Carrots  
Margarine  
Cookies  
Beverage



### FEBRUARY CHEER

Baked Chicken  
Mashed Potatoes  
Gravy  
Corn Bread  
Margarine  
Peach Cobbler  
Beverage



### ST. PATRICK'S DAY

Smoked Sausage  
Boiled Potatoes  
Steamed Cabbage  
Rye Bread  
Margarine  
Mint-Frosted Cake  
Beverage



### SPRING CELEBRATION

Glazed Baked Ham  
Au Gratin Potatoes  
Seasoned Mixed Vegetables  
Mixed Green Salad with Dressing  
Fresh Baked Rolls  
Margarine  
Iced Cake  
Iced Tea or Fruit Drink



### CINCO DE MAYO

Beef Burrito  
Green Chili Sauce  
Rice  
Pinto Beans  
Tossed Salad with Dressing  
Iced Cake  
Iced Tea



### MEMORIAL DAY

Grilled Hamburger on a Bun  
Grilled Hot Dog on a Bun  
Ketchup/Mustard/Relish  
Chips  
Coleslaw  
Cookies  
Iced Tea or Fruit Drink



## SAMPLE SPIRIT LIFTER MENUS



### JUNE PICNIC

Hamburger on a Bun  
Hot Dog on a Bun  
Pickles/Lettuce/Onion/Tomato  
Mustard/Ketchup  
Potato Salad  
Baked Beans  
Strawberry Shortcake  
Beverage



### INDEPENDENCE DAY

Cheeseburger on a Bun  
Pickles/Lettuce/Onion/Tomato  
Mustard/Ketchup  
Potato Salad  
Seasoned Corn  
Fruited Gelatin  
Iced Tea or Fruit Drink



### AUGUST PICNIC

Grilled Hamburger on a Bun  
Grilled Hot Dog on a Bun  
Mustard/Ketchup/Relish  
Chips  
Gelatin Salad  
Watermelon  
Ice Cream  
Beverage



### LABOR DAY

BBQ Turkey  
Bun  
Mustard/Ketchup  
Chips  
Coleslaw  
Dessert Square  
Beverage



### THANKSGIVING

Roast Turkey and Gravy  
Bread Dressing  
Sweet Potatoes  
Seasoned Green Beans  
Cranberry Sauce  
Freshly Baked Rolls  
Margarine  
Dessert Square  
Beverage



### WINTER CELEBRATION

Roast Turkey or Roast Beef  
Mashed Potatoes and Gravy  
Seasoned Corn  
Garden Salad with Dressing  
Freshly Baked Rolls  
Margarine  
Cookies  
Beverage



## January 2026

The menu proposed for Santa Cruz, CA meets the nutritional guidelines of the American Correctional Association which are based upon the current dietary reference intakes for males and females ages 19 to 50 years, as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. A weekly average of 2500 calories per day is offered. Adequate levels of protein, vitamins A, C, calcium and iron are included.

Cynthia Irizarry M.S., R.D., L.D.

  
Irizarry, MS, RD, LDN #723880

Director, Nutrition and Operational Support Services

Aramark Correctional Services

# PROPOSED MENU

Proposed 1/2026

## SANTA CRUZ COUNTY CALIFORNIA



Weekly Average 2500 Calories Per Day

	Week 1 Monday	Week 1 Tuesday	Week 1 Wednesday	Week 1 Thursday	Week 1 Friday	Week 1 Saturday	Week 1 Sunday
<b>Breakfast</b>							
Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup
Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut
T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each	Peanut Butter	1 each
Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Streusel Coffeecake	1/80 cut	Buttermilk Biscuit	1/80 cut
Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>							
Turkey	4 ozw	T. Bologna	4 ozw	Peanut Butter	3 each	T. Bologna	4 ozw
Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet	Mayo Dressing & Mustard Packets	1 each
Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice
Celery Sticks	21/2 ozw	Carrot Sticks or Coins	31/2 ozw	Orange	1 each	Carrot Sticks or Coins	31/2 ozw
Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Dinner</b>							
Meatballs (1/2 oz each)	6 each	Herb Baked Boneless Chicken Thigh (7-9 oz RW)	1 each	Asian Fried Rice (3 oz soy)	10 ozw	Tex-Mex Taco Filling (3 oz soy)	4 ozw
Gravy LF/LS	1 fl oz	BBQ Sauce	1/2 fl oz	Peas LF	3/4 cup	Mexican Pinto Beans	11/2 cup
Mashed Potatoes LF	1 cup	Baked Beans	11/2 cup	Broccoli LF	1/2 cup	Shredded Cabbage	1 cup
Carrots LF	1 cup	Cottage Fries LF	3/4 cup	Vinaigrette Coleslaw LF	3/4 cup	Taco Sauce	1 packet
Sweet Combread	1/60 cut	Kettle Blend Mixed Vegetables LF	3/4 cup	Buttermilk Biscuit	1/80 cut	Flour Tortilla (6")	2 each
Cinnamon Sugar Topped White Cake	1/60 cut	Sweet Combread	1/60 cut	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Corn LF	1 cup
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Applesauce	1/2 cup			Fruit Drink w/ B12, C, D, E & Calcium	1 packet
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet				

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All casseroles and combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used. Fruit Drink w/Vitamins B12, C, D, E & Calcium (1 packet) provides over 150 mg calcium. \*This item contains over 125 mg calcium.

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# PROPOSED MENU

Proposed 1/2026

## SANTA CRUZ COUNTY CALIFORNIA



Weekly Average 2500 Calories Per Day

Week 2 Monday		Week 2 Tuesday		Week 2 Wednesday		Week 2 Thursday		Week 2 Friday		Week 2 Saturday		Week 2 Sunday	
<b>Breakfast</b>													
Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Frosted Flakes Cereal	1 cup
Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut
T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each	Peanut Butter	1 each	T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each
Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Breakfast Muffin	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut
Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Turkey	4 ozw	T. Bologna	4 ozw	Peanut Butter	3 each	T. Bologna	4 ozw	T. Salami	4 ozw	Turkey	4 ozw	Peanut Butter	3 each
Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet
Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice
Carrot Sticks or Coins	3 1/2 ozw	Apple	1 each	Orange	1 each	Celery Sticks	2 1/2 ozw	Orange	1 each	Celery Sticks	2 1/2 ozw	Carrot Sticks or Coins	3 1/2 ozw
Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Dinner</b>													
AuGratin Potatoes (3 oz soy)	10 ozw	BBQ Boneless Chicken Thigh (7-9 oz RW)	1 each	T. Hot Dogs (1.6 oz each)	2 each	Italian Tomato Sauce (4 oz soy)	6 ozw	Sloppy Joe Filling (3 oz soy)	4 ozw	Baked Meatloaf (3 ozw each)	1 patty	Macaroni & Cheese Casserole (3 oz soy)	10 ozw
Broccoli LF	1 cup	Mexican Pinto Beans	1 cup	Mustard, pc	2 packet	Rotini LF	1 cup	Hamburger Bun (WG)	1 each	Gravy LF/LS	1 fl oz	Peas LF	3/4 cup
Corn LF	1/2 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Sliced Bread (WG)	2 slice	Broccoli LF	3/4 cup	Baked Beans	1 1/2 cup	Mashed Potatoes LF	3/4 cup	Green Beans LF	3/4 cup
Garlic Herb Biscuit with Melted Margarine	1/80 cut	Vinaigrette Coleslaw LF	3/4 cup	Refried Pinto Beans LF/LS	1 cup	Carrots LF	3/4 cup	Paprika Potatoes LF	1 cup	Carrots LF	1/2 cut	Sweet Cornbread	1/60 cut
Powdered Sugar Dusted Yellow Cake	1/60 cut	Sweet Cornbread	1/60 cut	Parsley Potatoes LF	1 cup	Garlic Herb Biscuit with Melted Margarine	1/80 cut	Green Beans LF	1 cup	Vinaigrette Coleslaw LF	3/4 cup	Applesauce	1/2 cup
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Carrots LF	1 cup	Applesauce	1/2 cup	Peanut Butter Swirl Brownie	1/60 cut	Sweet Cornbread	1/60 cut	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
				Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All casseroles and combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used. Fruit Drink w/Vitamins B12, C, D, E & Calcium (1 packet) provides over 150 mg calcium. \*This item contains over 125 mg calcium.

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# PROPOSED MENU

Proposed 1/2026

## SANTA CRUZ COUNTY CALIFORNIA



Weekly Average 2500 Calories Per Day

Week 3 Monday		Week 3 Tuesday		Week 3 Wednesday		Week 3 Thursday		Week 3 Friday		Week 3 Saturday		Week 3 Sunday	
<b>Breakfast</b>													
Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Frosted Flakes Cereal	1 cup
Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut
T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each	Peanut Butter	1 each	T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each
Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Breakfast Muffin	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut
Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Turkey	4 ozw	T. Bologna	4 ozw	Peanut Butter	3 each	Turkey	4 ozw	T. Salami	4 ozw	T. Ham	4 ozw	Peanut Butter	3 each
Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet
Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice
Orange	1 each	Celery Sticks	2 1/2 ozw	Celery Sticks	2 1/2 ozw	Apple	1 each	Orange	1 each	Apple	1 each	Carrot Sticks or Coins	3 1/2 ozw
Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Dinner</b>													
Tex-Mex Taco Filling (3 oz soy)	4 ozw	American Goulash (3 oz soy)	10 ozw	Country Patty (4 ozw each)	1 patty	Chop Suey (3 oz soy)	10 ozw	Chili w/ Beans (3 oz gd soy)	10 ozw	Cheesy Broccoli Rice Casserole (3 oz soy)	10 ozw	BBQ Boneless Chicken Thigh (7-9 oz RW)	1 each
Pinto Beans LF	1 1/2 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Gravy LF/LS	1 fl oz	Rice LF	3/4 cup	Carrots LF	3/4 cup	Carrots LF	3/4 cup	Baked Beans	1 1/2 cup
Corn LF	1 cup	Broccoli LF	3/4 cup	Parsley Potatoes LF	3/4 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Mexican Coleslaw LF	1 cup	Broccoli LF	3/4 cup	Cottage Fries LF	3/4 cup
Mexican Coleslaw LF	1 cup	Garlic Herb Biscuit with Melted Margarine	1/80 cut	Carrots & Green Beans	1/2 cup	Green Beans LF	1/2 cup	Flour Tortilla (6")	2 each	Sweet Cornbread	1/60 cut	Vinaigrette Coleslaw LF	3/4 cup
Taco Sauce	1 packet	Powdered Sugar Dusted Yellow Cake	1/60 cut	Vinaigrette Coleslaw LF	3/4 cup	Buttermilk Biscuit	1/80 cut	Cinnamon Sugar Topped White Cake	1/60 cut	Peanut Butter Swirl Brownie	1/60 cut	Sweet Cornbread	1/60 cut
Flour Tortilla (6")	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Sweet Cornbread	1/60 cut	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Applesauce	1/2 cup
Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet							Fruit Drink w/ B12, C, D, E & Calcium	1 packet

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All casseroles and combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used. Fruit Drink w/Vitamins B12,C,D,E & Calcium (1 packet) provides over 150 mg calcium. \*This item contains over 125 mg calcium.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

# PROPOSED MENU

Proposed 1/2026

## SANTA CRUZ COUNTY CALIFORNIA



Weekly Average 2500 Calories Per Day

Week 4 Monday		Week 4 Tuesday		Week 4 Wednesday		Week 4 Thursday		Week 4 Friday		Week 4 Saturday		Week 4 Sunday	
<b>Breakfast</b>													
Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Frosted Flakes Cereal	1 cup
Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut
T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each	Peanut Butter	1 each	T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each
Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Streusel Coffeecake	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut
Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Turkey	4 ozw	T. Bologna	4 ozw	Peanut Butter	3 each	T. Bologna	4 ozw	T. Salami	4 ozw	Turkey	4 ozw	Peanut Butter	3 each
Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet
Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice
Orange	1 each	Apple	1 each	Celery Sticks	2 1/2 ozw	Carrot Sticks or Coins	3 1/2 ozw	Celery Sticks	2 1/2 ozw	Orange	1 each	Apple	1 each
Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Dinner</b>													
Texan Tamale Pie w/Cornbread Topping (3 oz soy)	10 ozw	Herb Baked Boneless Chicken Thigh (7-9 oz RW)	1 each	Baked Meatloaf (3 ozw each)	1 patty	Frito Pie (3 oz soy)	10 ozw	T. Hot Dogs (1.6 oz each)	2 each	Charbroiled Patty (3 ozw)	1 patty	Savory Rice & Peppers (3 oz gd soy)	10 ozw
Mexican Pinto Beans	1/2 cup	Macaroni & Cheese	1 cup	Gravy LF/LS	1 fl oz	Corn LF	3/4 cup	Mustard, pc	2 packet	Mustard, pc	1 packet	Carrots LF	1 cup
Carrots LF	1 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Garlic Mashed Potatoes LF	1 1/2 cup	Mexican Coleslaw LF	1 cup	Sliced Bread (WG)	2 slice	Ketchup	1 packet	Broccoli LF	1/2 cup
Corn LF	3/4 cup	Vinaigrette Coleslaw LF	3/4 cup	Broccoli LF	1/2 cup	Taco Sauce	1 packet	Baked Beans	1 1/2 cup	Hamburger Bun (WG)	1 each	Sweet Cornbread	1/60 cut
Cinnamon Sugar Topped White Cake	1/60 cut	Sweet Cornbread	1/60 cut	Buttermilk Biscuit	1/80 cut	Flour Tortilla (6")	2 each	Carrots LF	3/4 cup	Pinto Beans LF	1 1/2 cup	Peanut Butter Swirl Brownie	1/60 cut
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Powdered Sugar Dusted Yellow Cake	1/60 cut	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Vinaigrette Coleslaw LF	3/4 cup	Cottage Fries LF	1 1/2 cup	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
				Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Applesauce	1/2 cup	Green Beans LF	1/2 cup		
								Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All casseroles and combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used. Fruit Drink w/Vitamins B12,C,D,E & Calcium (1 packet) provides over 150 mg calcium. \*This item contains over 125 mg calcium.

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# RELIGIOUS MENU

Proposed:1.2026

## SANTA CRUZ COUNTY CALIFORNIA RELIGIOUS MENU



Weekly Average 2500 Calories Per Day

Week 1 Monday		Week 1 Tuesday		Week 1 Wednesday		Week 1 Thursday		Week 1 Friday		Week 1 Saturday		Week 1 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Frosted Flakes	2 cup
Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each	Kosher Hard Cooked Egg	2 each	Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each
Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet	Mayo Dressing	1 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet
Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each	Mustard, pc	1 packet	Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each
Celery Sticks	4 ozw	Carrot Sticks or Coins (1 cup)	6 1/4 ozw	Orange	1 each	Kosher Bread or Roll	4 each	Celery Sticks	4 ozw	Orange	1 each	Apple	1 each
Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Carrot Sticks or Coins (1 cup)	6 1/4 ozw	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	5 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
						1% Milk (Half Pint)	1 each						
<b>Dinner</b>													
Chunky 'Beef' Stew	3/4 cup	Pulled BBQ Chicken	3/4 cup	Sweet & Sour 'Chick'n'	3/4 cup	Taco Filling	3/4 cup	Sloppy Joe	3/4 cup	Creamy 'Chick'n' Dinner	3/4 cup	Vegetarian Chili	3/4 cup
Mashed Potatoes LF	11/2 cup	Baked Beans	1 cup	Rice LF	11/2 cup	Mexican Pinto Beans	11/2 cup	Pinto Beans LF	11/2 cup	Cajun Potatoes	11/2 cup	Paprika Potatoes LF	11/2 cup
Carrots LF	1/2 cup	Cottage Fries LF	3/4 cup	Peas LF	1/2 cup	Shredded Raw Cabbage	1 cup	Cabbage	3/4 cup	Carrots LF	1/2 cup	Mexican Coleslaw LF	1 cup
Kosher Bread or Roll	2 each	Kettle Blend Mixed Vegetables LF	3/4 cup	Broccoli LF	1/2 cup	Corn LF	1 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Broccoli LF	1/2 cup	Kosher Bread or Roll	2 each
Duplex Sandwich Cookies	5 each	Kosher Bread or Roll	2 each	Coleslaw Vinaigrette LF	3/4 cup	Flour Tortilla (6")	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Duplex Sandwich Cookies	5 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Applesauce	1/2 cup	Kosher Bread or Roll	2 each	Taco Sauce	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet						

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All lunch and dinner entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated (\*). All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

General Guidelines: Follow all kosher preparation instructions in recipes for entrees, starches and salads. Utensils used for scooping, cooking and serving must be dedicated for kosher food use ONLY and stored in a special area. No meat is served. Serve meal on disposable or designated kosher trays with disposable or kosher only tableware.  
 Breakfast: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowls of cereal, bread, margarine, plastic ware & napkin together on disposable plate. Serve cereal in disposable bowls with lids.  
 Lunch and dinner: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowl of salad, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl.

# RELIGIOUS MENU

Proposed:1.2026



## SANTA CRUZ COUNTY CALIFORNIA RELIGIOUS MENU

Weekly Average 2500 Calories Per Day

Week 2 Monday		Week 2 Tuesday		Week 2 Wednesday		Week 2 Thursday		Week 2 Friday		Week 2 Saturday		Week 2 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Frosted Flakes	2 cup
Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each	Kosher Hard Cooked Egg	2 each	Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each
Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet	Mayo Dressing	1 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet
Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each	Mustard, pc	1 packet	Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each
Carrot Sticks or Coins (1 cup)	61/4 ozw	Apple	1 each	Orange	1 each	Kosher Bread or Roll	4 each	Orange	1 each	Celery Sticks	4 ozw	Carrot Sticks or Coins (1 cup)	61/4 ozw
Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Celery Sticks	4 ozw	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	5 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
						1% Milk (Half Pint)	1 each						
<b>Dinner</b>													
Creamy 'Chick'n' Dinner	3/4 cup	'Chick'n' Stew	3/4 cup	Stroganoff	3/4 cup	Italian 'Meat' Sauce	3/4 cup	Sloppy Joe	3/4 cup	Italian 'Chick'n'	3/4 cup	Southern BBQ	3/4 cup
Mashed Potatoes LF	11/2 cup	Mexican Pinto Beans	11/2 cup	Parsley Potatoes LF	11/2 cup	Rotini	11/2 cup	Baked Beans	11/2 cup	Mashed Potatoes LF	11/2 cup	Peas LF	1 cup
Broccoli LF	1/2 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Carrots LF	1 cup	Carrots LF	3/4 cup	Paprika Potatoes LF	1 cup	Carrots LF	1 cup	Green Beans LF	3/4 cup
Corn LF	1/2 cup	Vinaigrette Coleslaw LF	3/4 cup	Kosher Bread or Roll	2 each	Broccoli LF	3/4 cup	Green Beans LF	1 cup	Vinaigrette Coleslaw LF	3/4 cup	Kosher Bread or Roll	2 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Duplex Sandwich Cookies	5 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	5 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet		
Fruit Drink w/ B12, C, D, E & Calcium	1 packet							Fruit Drink w/ B12, C, D, E & Calcium	1 packet				

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 Lunch and dinner: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowl of salad, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl.

# RELIGIOUS MENU

Proposed:1.2026

## SANTA CRUZ COUNTY CALIFORNIA RELIGIOUS MENU

Weekly Average 2500 Calories Per Day



Week 3 Monday		Week 3 Tuesday		Week 3 Wednesday		Week 3 Thursday		Week 3 Friday		Week 3 Saturday		Week 3 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Frosted Flakes	2 cup
Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each	Kosher Hard Cooked Egg	2 each	Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each
Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet	Mayo Dressing	1 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet
Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each	Mustard, pc	1 packet	Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each
Orange	1 each	Celery Sticks	4 ozw	Celery Sticks	4 ozw	Kosher Bread or Roll	4 each	Orange	1 each	Apple	1 each	Carrot Sticks or Coins (1 cup)	61/4 ozw
Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Apple	1 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	5 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
						1% Milk (Half Pint)	1 each						
<b>Dinner</b>													
Taco Filling	3/4 cup	Italian 'Meat' Sauce	3/4 cup	Sloppy Joe	3/4 cup	Sweet & Sour 'Chick'n'	3/4 cup	Vegetarian Chili	3/4 cup	Creamy 'Chick'n' Dinner	3/4 cup	Pulled BBQ Chicken	3/4 cup
Pinto Beans LF	11/2 cup	Macaroni LF	11/2 cup	Parsley Potatoes LF	3/4 cup	Rice LF	11/2 cup	Corn	1/2 cup	Rice LF	11/2 cup	Baked Beans	11/2 cup
Corn LF	3/4 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Carrots & Green Beans	1/2 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Carrots LF	1/2 cup	Carrots LF	1/2 cup	Cottage Fries LF	3/4 cup
Mexican Coleslaw LF	1 cup	Broccoli LF	3/4 cup	Vinaigrette Coleslaw LF	3/4 cup	Kosher Bread or Roll	2 each	Mexican Coleslaw LF	1 cup	Broccoli LF	1/2 cup	Vinaigrette Coleslaw LF	3/4 cup
Flour Tortilla (6")	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	5 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet					Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet		

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 Lunch and dinner: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowl of salad, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl.

# RELIGIOUS MENU

Proposed:1.2026

## SANTA CRUZ COUNTY CALIFORNIA RELIGIOUS MENU



Weekly Average 2500 Calories Per Day

Week 4 Monday		Week 4 Tuesday		Week 4 Wednesday		Week 4 Thursday		Week 4 Friday		Week 4 Saturday		Week 4 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Frosted Flakes	2 cup
Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each	Kosher Hard Cooked Egg	2 each	Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each
Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet	Mayo Dressing	1 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet
Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each	Mustard, pc	1 packet	Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each
Orange	1 each	Apple	1 each	Celery Sticks	4 ozw	Kosher Bread or Roll	4 each	Celery Sticks	4 ozw	Orange	1 each	Apple	1 each
Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Carrot Sticks or Coins (1 cup)	61/4 ozw	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	5 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
						1% Milk (Half Pint)	1 each						
<b>Dinner</b>													
Italian 'Chick'n'	3/4 cup	Tetrazzini	3/4 cup	Stroganoff	3/4 cup	Taco Filling	3/4 cup	Vegetarian Chili	3/4 cup	'Chick'n' Stew	3/4 cup	Sweet & Sour 'Chick'n'	3/4 cup
Mexican Pinto Beans	1/2 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Mashed Potatoes LF	11/2 cup	Pinto Beans LF	11/2 cup	Rice LF	11/2 cup	Pinto Beans LF	11/2 cup	Rice LF	11/2 cup
Carrots LF	1 cup	Vinaigrette Coleslaw LF	3/4 cup	Broccoli LF	1/2 cup	Corn LF	1/2 cup	Carrots LF	3/4 cup	Cottage Fries LF	11/2 cup	Carrots LF	1/2 cup
Corn LF	3/4 cup	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Mexican Coleslaw LF	3/4 cup	Vinaigrette Coleslaw LF	3/4 cup	Green Beans LF	1/2 cup	Broccoli LF	1/2 cup
Kosher Bread or Roll	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	5 each	Flour Tortilla (6")	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Duplex Sandwich Cookies	5 each			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	5 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet											Fruit Drink w/ B12, C, D, E & Calcium	1 packet

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## WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Santa Cruz, CA; 2500 cal; (Rebid 1.2026)ci

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 1

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
<b>Mon</b>	2256	75.7	30.2	19.8	228	4109	316.7	56.1	22.3	85.7	15.2	2119.7	25.4	2255.1*	110.5*	3.9*	4.1*	6.5*	1986.2*
<b>Tue</b>	2759	82	26.8	22.4	239*	3163	405.2	58.8	43.8	114.5	16.6	2051.1	32.8	2429.2*	119.3*	3.1*	2.8*	6.9*	2191.9*
<b>Wed</b>	2700	107	35.7	28.1	263.4	2671	354.2	52.5	37.2	103.8	15.4	1888.4	29.1	1280.6*	232.8*	2.4*	2.7*	6.6*	1732.6*
<b>Thu</b>	2557	80.1	28.2	24	113	3496	368.3	57.6	55.9	108.7	17	1998.3	34.2	1725.7*	119.2*	2.2*	2.5*	6.6*	1819*
<b>Fri</b>	2554	86.3	30.4	25	130	3784	354.6	55.5	49.2	104.7	16.4	2027.2	31.1	1730.6*	187*	2.4*	2.4*	6.5*	1979.4*
<b>Sat</b>	2299	87.8	34.4	23.4	155.8	3699	307.7	53.5	26.9	83.7	14.6	1869.6	25.5	1542.2*	201.5*	2.3*	2.5*	7.5*	1773.2*
<b>Sun</b>	2887	103.1	32.1	27.5	235.7	3858	411.3	57	41.2	103.7	14.4	1921.7	26.3	945.4*	167.7*	3*	3.4*	6.7*	1873.6*
<b>Wkly Avg</b>	2573	88.9	31.1	24.3	195*	3540	359.7	55.9	39.5	100.7	15.7	1982.3	29.2	1701.2*	162.6*	2.8*	2.9*	6.8*	1908*
<b>Std</b>						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
<b>% of Std</b>						101.1	276.7		158.0	179.8		198.2	162.3	189.0	180.6	229.8	224.1	281.5	272.6

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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## WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Santa Cruz, CA; 2500 cal; (Rebid 1.2026)ci

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week: 2**

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
<b>Mon</b>	2346	75.3	28.9	22	131.1	4266	338.6	57.7	31	94.5	16.1	2019.1	27.6	1940.1*	182*	2.1*	2.5*	6.3*	1868.7*
<b>Tue</b>	2429	81.4	30.2	22	239	3105	333.9	55	42	103.2	17	1952.6	29.7	1566.4*	141.2*	2.2*	2.7*	6.9*	1942.4*
<b>Wed</b>	2917	107.3	33.1	27.3	322.2	3371	388.3	53.2	50.2	120.8	16.6	1845.5	30	2254.3*	169.3*	2.6*	2.9*	6.9*	2095.8*
<b>Thu</b>	2364	89.4	34	27.2	113.1	3153	313.4	53	35.4	90.6	15.3	1971.1	29.6	2171.8*	137.6*	2.3*	2.7*	6.6*	1563.4*
<b>Fri</b>	2938	85.4	26.2	23.2	130*	3765	444.1	60.5	50.1	118.6	16.1	2129.7	35.4	1038.5*	171.2*	3.2*	2.6*	6.5*	2021.5*
<b>Sat</b>	2067	72.9	31.7	19.9	192.6	3469	281.7	54.5	23.9	80.5	15.6	2106.2	25.2	1435.7*	154.3*	2*	2.4*	6.6*	1800*
<b>Sun</b>	2742	103.6	34	28.4	237.3	3281	373.2	54.4	36.5	102.8	15	1965.1	24.4	1936.1*	99.4*	3*	3.6*	6.7*	1852.1*
<b>Wkly Avg</b>	2543	87.9	31.1	24.3	195*	3487	353.3	55.6	38.4	101.5	16	1998.5	28.8	1763.3*	150.7*	2.5*	2.8*	6.6*	1877.7*
<b>Std</b>						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
<b>% of Std</b>						99.6	271.8		153.8	181.3		199.8	160.2	195.9	167.5	208.0	212.9	276.4	268.2

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## WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Santa Cruz, CA; 2500 cal; (Rebid 1.2026)ci

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 3

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
<b>Mon</b>	2637	71.3	24.3	20.8	129.5	4194	398.6	60.5	57.8	118.9	18	1989.9	33.3	1017.7*	215.7*	2.1*	2.3*	6.3*	1979.5*
<b>Tue</b>	2354	82.9	31.7	24.5	113.3	3397	326.6	55.5	34.4	88.4	15	2029.3	31.6	1886.4*	138.4*	2.5*	2.8*	6.6*	1711.6*
<b>Wed</b>	2599	108.1	37.4	28.5	281.1	2771	333.7	51.3	26.8	94.4	14.5	1766.2	24.4	1305.2*	157.7*	2*	2.7*	7.1*	1874.9*
<b>Thu</b>	2144	68.3	28.7	20.5	110.3	3398	309.3	57.7	32.1	85.4	15.9	1944.9	28.5	1772.5*	103*	2.1*	2.4*	6.4*	1555.6*
<b>Fri</b>	2501	80.1	28.8	22.7	129.9	5232	362.4	58	40.1	95.7	15.3	1957.2	30.4	2065.1*	220.7*	1.9*	2.4*	6.5*	1714.5*
<b>Sat</b>	2391	84.7	31.9	24.8	125	3851	334.7	56	34.2	87.9	14.7	2103.7	31	2014.5*	140.7*	2.2*	2.6*	6.5*	1700.4*
<b>Sun</b>	3162	105	29.9	26.3	361.4*	2606	451.6	57.1	43.8	127.5	16.1	1950.6	27	1591.7*	162.9*	3.6*	3.6*	7*	2375.9*
<b>Wkly Avg</b>	2541	85.8	30.4	24	178.6*	3636	359.6	56.6	38.5	99.8	15.7	1963.1	29.5	1664.7*	162.7*	2.3*	2.7*	6.6*	1844.6*
<b>Std</b>						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
<b>% of Std</b>						103.9	276.6		153.8	178.1		196.3	163.6	185.0	180.8	195.0	205.4	276.1	263.5

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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## WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Santa Cruz, CA; 2500 cal; (Rebid 1.2026)ci

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 4

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
<b>Mon</b>	2377	71.8	27.2	20	129.7	3443	352.6	59.3	39.7	96.9	16.3	1968.8	29.4	2415.8*	150.3*	2*	2.4*	6.3*	1875.7*
<b>Tue</b>	2377	83.7	31.7	23.2	240.3	3319	324.2	54.6	26.6	93.1	15.7	1964.8	27.2	1597.9*	136.6*	2.3*	2.8*	6.9*	1794.5*
<b>Wed</b>	2633	105.1	35.9	26.6	318.3	2865	346.8	52.7	23.9	95.1	14.5	2101.4	25.9	991.9*	156.1*	2.4*	2.9*	6.8*	2047.5*
<b>Thu</b>	2543	94.8	33.5	28.9	113	4160	343.8	54.1	42.3	94.8	14.9	1964.3	30.9	1882*	169.6*	2*	2.4*	6.6*	1567.2*
<b>Fri</b>	2705	83.9	27.9	21.7	216.6*	4380	387.9	57.4	42.2	112.9	16.7	1948.2	31.5	1846*	133*	2.5*	2.7*	6.8*	2100.3*
<b>Sat</b>	2644	80.1	27.3	23.3	192.9	3386	382.6	57.9	53.1	113.8	17.2	2079.1	32.2	724.9*	189*	3.1*	2.6*	7*	1997.4*
<b>Sun</b>	2830	109.5	34.8	28.9	235.7	3412	388	54.8	37	99.1	14	1945.9	26.8	2418.7*	142.9*	2.7*	3.4*	6.7*	1750.3*
<b>Wkly Avg</b>	2587	89.8	31.2	24.7	206.7*	3566	360.8	55.8	37.8	100.8	15.6	1996.1	29.1	1696.7*	153.9*	2.4*	2.7*	6.7*	1876.1*
<b>Std</b>						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
<b>% of Std</b>						101.9	277.6		151.3	180.0		199.6	161.8	188.5	171.0	201.9	210.4	279.8	268.0

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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## WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Santa Cruz, CA; 2500 cal; (Rebid 1.2026)ci

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Cycle**

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
<b>Cycle Avg</b>	2561	88.1	31	24.3	193.8*	3557	358.4	56	38.6	100.7	15.7	1985	29.2	1706.5*	157.5*	2.5*	2.8*	6.7*	1876.6*
<b>Std</b>						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
<b>% of Std</b>						101.6	275.7		154.2	179.8		198.5	162.0	189.6	175.0	208.7	213.2	278.4	268.1

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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# INMATE SPECIALTY MEAL PROGRAMS AND PREPACKAGED MEAL OPTIONS

## MEALS THAT ARE DIFFERENT FROM THE REGULAR INMATE MEALS BUT ARE CHARGED AT THE SAME PRICE.

- Lacto-Ovo Vegetarian
- Total Vegan
- Lacto-Ovo Vegetarian Kosher/Halal
- Cardiac Diet
- Diabetic Carbohydrate Controlled Diets
- Pregnancy (prenatal) Diet
- High Protein/High Calorie Diet
- High Fiber Diet
- Lactose Intolerance Diet
- No Concentrated Sweets
- Dental Soft Diet
- Age Specific Diet: Adolescents Housed with Adults
- Age Specific Diet: Aging Adults (over 50 years of age)
- Food Allergy Diets
- GI (Gastro-Intestinal) Soft Diet
- Renal Pre-Dialysis Diet (restricted protein, sodium, and potassium)
- Renal Dialysis Diet (increased protein)
- Clear Liquid Diet
- Full Liquid (Broken Jaw) Diet
- Finger Foods Diet
- Gluten Restricted Diet
- Combination Diets
- Alternative Meal (previously "Management Meal")
- Ramadan (if 2 meal/day plan includes only the standard inmate meal offerings)

## MEALS THAT ARE DIFFERENT FROM REGULAR MEALS AND ARE CONSIDERED PREPACKAGED. THESE MEALS WOULD BE PRICED DIFFERENTLY THAN THE STANDARD MEAL.

- GFI (Global Foods) Kosher & Halal Meals
- My Own Meals Kosher & Halal Meals
- Spring Valley Frozen Kosher Meals
- Passover Meals
- Ramadan (if a pattern is requested that does not offer standard inmate meal items)

## 4.4 NON-CUSTODY FOOD SERVICES

From Monday morning meeting incentives to celebrating the retirement of a tenure employee, our catering options bring excitement to any event and boost morale.

### CATERING INSPIRATION



#### MORNING MEDLEY

Start the day off right with a continental boxed breakfast that includes a variety of yogurts, muffins, and fruit.



#### SALADS & SANDWICHES

Boxed lunches include one entrée sandwich or salad of choice, Frito-Lay chips, and freshly baked chocolate chip cookies.

##### Sandwich options include:

- Turkey and Swiss on a rustic country roll
- Roast beef and Cheddar on ciabatta
- Chicken salad on marble rye

##### Our salad options include:

- Fresh garden salad
- Grilled chicken Caesar salad with your choice of dressing



#### ALL-DAY SNACKS

Bring your break time up a notch with an array of sweet and savory snacks.



#### BEVERAGES

Hydrate and energize with an assortment of beverages, including water, soda, juice, coffee, and tea.

**\*Meal cost for all catered food service shall be mutually agreed upon.**

# 4.5 SCOPE OF SERVICES: STAFF MEALS

At Aramark, we take staff meals seriously because we know happy, well-fed staff make all the difference in a facility. Providing two high-quality meals every day, all year long, is more than a requirement, it's something we've worked hard to make a positive experience for everyone on shift.

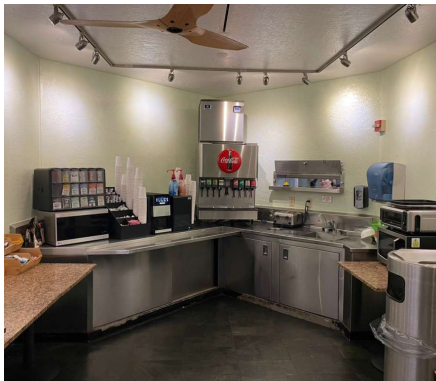
Over the past year and a half, we've focused on enhancing our staff dining program in several ways. We've brought on chefs dedicated specifically to staff meals, adjusted delivery schedules to line up perfectly with multiple shift hours, and increased pay to attract and retain top talent. The result is meals that are cooked to order, delivered on time, and consistently tasty.

Our menus rotate every quarter to keep things fresh, interesting, and appealing. Every meal arrives at the right temperature, is visually appealing, complete with condiments, and includes the proper utensils.

We also provide high-volume beverage equipment in both staff breakrooms, including coffee machines for hot and iced drinks and soda machines with a variety of options. Staff have access to beverages and breakroom supplies making it easy to grab something refreshing on any shift.

Looking ahead, we're excited to expand our offerings even further with two micro-markets, giving staff more variety and convenience. From menu planning to delivery, from training staff to adding new amenities, everything we do is designed to provide reliable, high-quality meals that staff will genuinely enjoy.

In short, we're not just meeting the requirements, we're raising the bar, making staff meals something your team looks forward to every day..



### Staff Meals

Available: Monday - Sunday

11am - 1pm - Pickup times

11pm - 1am - Pickup times

# STAFF MENU

## ENTRÉE SALADS

**\*\*Option to sub tofu for chicken on any salad.\*\***

### Caesar Salad or Caesar Wrap:

Romaine lettuce with grilled chicken, cherry tomatoes, croutons, Parmesan cheese, and Caesar dressing

### BBQ Salad: Choice or BBQ Chicken or Carne Asada

Chopped Romaine, black beans, roasted corn, cilantro, pico de gallo, Monterey and Cheddar Shredded Cheese, tortilla strips, Cilantro Lime Ranch

### Garden Salad: Choice Grilled Chicken or Tuna

Romaine lettuce, shredded carrots, sliced tomato, cucumber, sliced red onion, garbanzo beans, croutons and ranch dressing.

### Cobb Salad:

Chopped romaine lettuce topped with chicken, bacon, hard-boiled eggs, tomato, avocado, and blue cheese dressing

## HOT ENTRÉES:

### Tortellini:

Tri Color Tortellini, Pesto Sauce or Marinara Sauce, Served with Garlic Bread

### Teriyaki Bowl:

Broccoli, carrots, onion, red bell pepper, cabbage, teriyaki chicken or tofu with teriyaki sauce over white rice.

### Taco Combo:

3 tacos (choice of battered fish, Adobo Chicken, Carne Asada or tofu for all three- no mixed orders) with shredded cheese, cabbage, chipotle sauce and pico de gallo.

(\*\*beans and rice are now a side dish option\*\*)

### California Burrito:

Flour tortilla, Adobo Chicken or Carne Asada, pinto beans, cheese, French fries, with avocado, sour cream, and salsa

### California Fries:

French fries, pinto beans, cheese and adobo chicken or carne asada with avocado, sour cream, and salsa.

### Breakfast Burrito:

Egg, Potatoes, Cheese, Bacon or Sausage, pico de gallo. Served with side of salsa and sour cream.

## THE GRILL

### Hamburger or Garden Burger:

5.3 oz Angus beef patty or garden patty, lettuce, tomato, onion, pickle on a hamburger bun. Cheese and option to add BACON

### Chicken Tenders:

Chicken tenders with choice of spicy buffalo sauce, ranch, BBQ, or ketchup

### Fish & Chips:

Battered Fish and Fries. Served with Tartar Sauce

### Buffalo Chicken Sandwich:

Spicy Chicken breast with buffalo sauce, pepperjack cheese, lettuce, tomato, red onion

### Grilled Chicken Sandwich:

Grilled chicken with lettuce, tomato, onion, pickle on a hamburger bun. Cheese optional

### Tuna Melt:

Sliced Sourdough, Cheddar Cheese, Tuna Salad, (optional add Avocado)

### Tuna Sandwich:

Ciabatta Roll, Tuna Salad, Lettuce, Tomato, Pickle (optional add Avocado)

### BLT or BLAT:

Thick cut bacon lettuce tomato on ciabatta roll,

Thick cut bacon lettuce tomato, Avo, on ciabatta roll

### Chicken Quesadilla:

Grilled chicken quesadilla with bell peppers and onion, served with salsa and sour cream.

### Cold Turkey Club:

Roasted turkey, provolone cheese, bacon, lettuce, tomato on a toasted ciabatta roll

### SIDE OPTIONS:

French Fries, Tater Tots, Fruit Cup, Side Salad, Pinto Beans & Rice

# 4.6 CONTRACTOR RESPONSIBILITIES

Aramark takes a proactive, ownership-driven approach to ensure all food service operations are fully equipped and supported without disruption. In our current role as the incumbent provider, we routinely supply, operate, and maintain the equipment necessary to meet daily production and service demands. We maintain a robust inventory of smallwares sized to support population and staffing needs with built-in capacity for fluctuations, always ensuring service continuity. These items, ranging from preparation tools and service ware to delivery carts, insulated carriers, trays, and staff support supplies are actively managed, maintained, and replaced as needed to uphold operational standards. All smallwares purchased for the operation are incorporated into County inventory and cared for accordingly. We will work collaboratively with the County to document and report any unavoidable losses or damages in a timely manner.



# 4.7 FACILITY CLEANING & HYGIENE

## SANITATION PLAN

**Simply stated:** We believe a safe workplace is essential. Our Safety Awareness Program reflects our ongoing commitment to ensure safety for all at Santa Cruz County . Through this program, employees receive recognition for maintaining a safe environment. The Sanitation and Food Safety Manual also mandates frequent inspections by your food service director.

### MAKING THE MANUAL WORK FOR YOU



Each Aramark director has access to the Food Support Services Sanitation and Food Safety Manual.



New employees use the manual as a training guide while current employees are expected to refresh their knowledge on a regular basis.



A thorough sanitation schedule is customized to meet regulations and your specific needs.



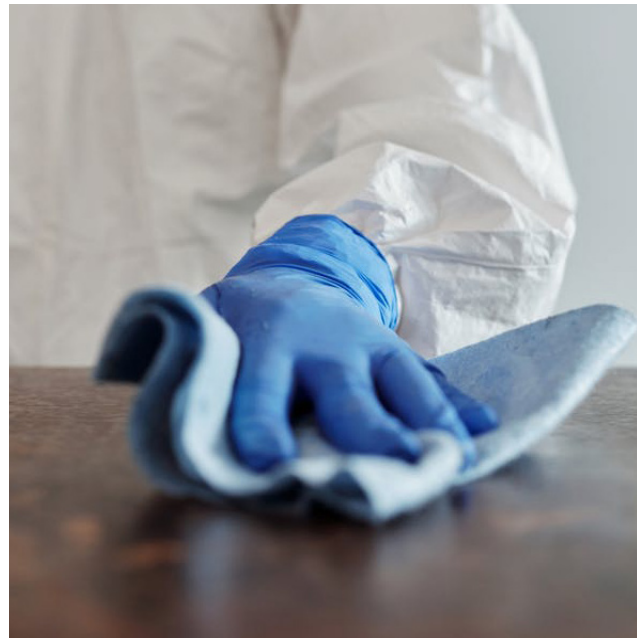
Together, we create floor plans of various locations at your facility and list the equipment within each space.

### EQUIPMENT CATEGORIES

Equipment and locations are classified by the following categories:

- Clean as You Go
- Daily
- Weekly
- Monthly
- Quarterly

Your food service directors and general manager will enforce the sanitation plan through regular inspections. We also provide operational opening and closing sanitation checklists to guide employees.





We are committed to providing specialized food safety training and certification to all of our food service employees.



### **CLEANING OF THE KITCHENS— BASIC CONCEPTS**

- The entire kitchen will be kept clean and sanitary at all times
- Inmates assigned to sanitation will be responsible for keeping the kitchen, floors, tables, walls, and equipment clean at all times
- All kitchen equipment and floors shall remain clean through each shift change
- Each shift sanitation person will be responsible for keeping a clean unit

### **SAFETY IN FOOD PREPARATION**

- When handling hot items, use clean, dry towels
- When lifting lid covers on steam pots, lift lid cover away from yourself to avoid steam coming up in your face
- All equipment will be cleaned after each use
- When lifting a heavy item, have another person assist in lifting

### **FOOD CONTACT SURFACE**

- All food surfaces such as tables, equipment and utensils will be kept clean and sanitized after each use
- Hands will be kept clean and sanitary while preparing the food
- Use clean gloves when handling the food
- Throw away any food dropped on the floor

# 4.8 HEALTH STANDARDS & SANITATION

## SAFE STANDARDS

We take a lot of pride in running clean, safe, and well-maintained operations every single day. Our teams are fully trained and held to all applicable County, State, and federal health and sanitation standards, and we work closely with County leadership to ensure expectations are met and documented. From employee health requirements to facility cleanliness, inspections, and food safety practices, these processes are already built into our daily routines and oversight. We also understand the importance of transparency and coordination, and we partner with the County on any external inquiries to ensure consistent, accurate communication.

Day to day, our focus is on doing the fundamentals right, maintaining sanitary facilities, monitoring temperatures, managing waste responsibly, and preventing any risk of contamination. We follow Santa Cruz County's environmental and organic waste standards, including proper separation, disposal, and staff training, as part of our commitment to safety and sustainability. These practices are second nature to our onsite teams and are reinforced through ongoing training, audits, and collaboration with County staff. Having supported Santa Cruz for years, we remain committed to maintaining the same high standards the County has come to expect and rely on. Our SAFE Standards are our risk and safety cornerstones, establishing targeted, simple guidelines to support compliance and reduce risk.



### OCCUPATIONAL SAFETY

Ensuring a healthy workplace where no one gets hurt



### ENVIRONMENTAL SAFETY

Properly managing environmental compliance



### FOOD SAFETY

Keeping food safe from plant to tray



# OCCUPATIONAL SAFETY

The health and safety standards and procedures we provide contain essential guidelines to help our employees work safely in any operating location and return home in the same condition in which they arrived. To see an example of our safety brief, see page XX in the appendix.

## STANDARDS FOCUS ON:

- Asbestos management
- First aid and bloodborne pathogens
- Hazard communications
- Confined space entry
- Control of hazardous energy (lockout/tagout)
- Electrical and arc flash safety
- Fall protection
- Hazard communication
- Hearing conservation
- Hot work procedures
- Personal protective equipment and laceration prevention
- Powered industrial vehicles and service cart operations
- Respiratory protection
- Spill response



# ENVIRONMENTAL SAFETY

By focusing on several key environmental topics, we can help protect the environment, increase awareness, and maintain compliance.

## STANDARDS FOCUS ON:



### Air Quality

- Air Quality Management
- Refrigerant Management



### Waste Management

- Universal Waste
- Hazardous Waste Management
- Medical



### Chemical Handling Safety

- Community Right-to-Know
- PCB (polychlorinated biphenyls) Management
- Pesticides Management



### Water Management

- Stormwater
- Wastewater (Direct and Indirect Discharge)
- Pool Water Standard Operating Procedures



### Oil and Grease

- Oil Management/SPCC Rule
- Waste Oil Management
- Spill Response



### Storage Tanks

- Above and Underground



# FOOD SAFETY

We continuously enhance our food safety standards to keep them the highest in the industry, helping us increase quality and value to those we serve and further positioning us as an industry leader. Our standards are built under HACCP (Hazard Analysis Critical Control Point) principles to apply control measures to prevent the occurrence of any potential food safety issues and to meet all state and federal requirements.

## FOOD SAFETY STANDARDS FOCUS ON:

- Associate health
- Hygiene
- Location and equipment
- Pest management
- Cleaning and sanitation
- Receiving and storage
- Food handling
- Service and delivery
- Hazard control and management

## VENDOR PROTOCOLS

Based on recognized global food safety standards and best practices, our vendor food safety and sanitation standards meet and even exceed government regulations and industry standards. Accordingly, vendors must:

- Operate under an HACCP-certified plan
- Complete third-party inspections every year
- Document pest control, sanitation, and product safety programs

## PROCESS AND PREPARATION




After food arrives from vendors, it needs to be handled, processed, prepared, and served properly. Aramark's food safety program keeps food safe during each step of the flow-of-food process.

- Food safety practices and procedures are followed and documented
- Routine or daily pre-service meetings are held with food handlers
- Federal, state, and local health codes are understood and followed
- Quality-control checks are regularly completed
- Ongoing training is conducted, tracked, and enforced
- At least one manager during all hours of operation is required to have a ServSafe certification, the highest standard in the industry, administered by the National Restaurant Association



**Our internal assessment processes, such as SAFE Briefs and SAFE Observations, are designed to reduce workplace injuries. Since their implementation, we continue to see positive results.**

EXAMPLES OF QUICK STANDARDS CARDS

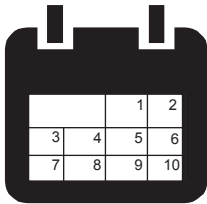
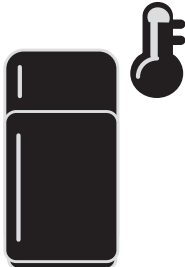

Quick Standard	Cooking & Reheating	
	<p><b>1. Verify that foods are cooked and reheated to the required temperatures.</b></p> <ul style="list-style-type: none"> <li>✓ Post the Aramark Minimum Internal Cooking &amp; Reheating Temperatures Sign in all production areas where foods are cooked and/or reheated.</li> <li>✓ <b>Aramark-prepared foods</b> – Make sure final internal temperature reaches 165°F (74°C) for 15 seconds for all reheated foods.</li> <li>✓ <b>Commercially processed precooked foods and ready-to-eat foods (for immediate service)</b> – Check representative samples to make sure they reach 140°F (60°C).</li> <li>✓ Make sure associates know the right methods for taking temperatures for: pans or pots; dense meats; thin meats and fish; and soups and sauces.</li> <li>✓ Make sure a sufficient number of food temperature readings are taken:                             <ul style="list-style-type: none"> <li>– At least twice per reading for large items</li> <li>– At least two times from each piece of equipment when batch cooking</li> </ul> </li> <li>✓ Verify that temperatures are checked for every batch of food products reheated after being prepared, cooked, and cooled.</li> <li>✓ Make sure the Aramark Final Cooking &amp; Reheating Temperature Log is used to record final cooking and reheating temperatures.</li> <li>✓ Do not allow associates to serve any foods that are not cooked or reheated to the required temperatures.</li> </ul>	
	<p><b>2. Make sure associates have the appropriate equipment and utensils for cooking and reheating.</b></p> <ul style="list-style-type: none"> <li>✓ Make sure associates use equipment designed for cooking and/or reheating.</li> <li>✓ Remind associates to visually inspect all utensils and equipment prior to and during cooking and reheating.</li> <li>✓ Provide an adequate number of dedicated utensils for cooking and reheating.</li> <li>✓ Provide a properly calibrated digital thermometer for taking internal temperatures of all foods. Refer to the Aramark Thermometer Calibration Help Guide.</li> </ul>	
	<p><b>3. Make sure that general cooking and reheating rules are followed.</b></p> <ul style="list-style-type: none"> <li>✓ Verify that associates:                             <ul style="list-style-type: none"> <li>– Properly thaw all frozen TCS food products intended to be reheated</li> <li>– Properly prepare, thaw, cook, and cool refrigerated TCS carryover and over production foods intended to be reheated</li> <li>– Do not reheat foods that have not been properly cooled, held cold, or thawed</li> </ul> </li> <li>✓ Confirm that associates stir, rotate, or flip food during cooking and reheating.</li> <li>✓ Make sure all parts of the food are reheated to the required minimum temperature within 2 hours.</li> </ul>	

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Safety Assurance in Food & Environments

EXAMPLES OF QUICK STANDARDS CARDS

<b>Quick Standard</b>	<b>Thawing</b>	Food Safety FS-FH-07-QS-05 04/14/15 Page 1 of 2								
	<p><b>1. Adequately plan and prepare for thawing.</b></p> <ul style="list-style-type: none"> <li>✓ Do not allow associates to thaw foods at room temperature.</li> <li>✓ Do not allow foods to be thawed by slacking unless it is conducted in a refrigerator.</li> <li>✓ Plan ahead to verify that the preferred method of thawing under refrigeration is used.</li> <li>✓ Plan enough time to thaw large items, such as whole turkeys. In a refrigerator operating at 36°F to 40°F (2°C to 4°C), allow approximately 24 hours for every 4 to 5 pounds.</li> </ul> <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <tr> <td style="padding: 2px;">4 to 12 pounds</td> <td style="padding: 2px;">1 to 3 days</td> </tr> <tr> <td style="padding: 2px;">12 to 16 pounds</td> <td style="padding: 2px;">3 to 4 days</td> </tr> <tr> <td style="padding: 2px;">16 to 20 pounds</td> <td style="padding: 2px;">4 to 5 days</td> </tr> <tr> <td style="padding: 2px;">20 to 24 pounds</td> <td style="padding: 2px;">5 to 6 days</td> </tr> </table> <ul style="list-style-type: none"> <li>✓ Refreeze thawed foods only if they were thawed in the refrigerator and their temperature did not exceed 41°F (5°C).</li> </ul>		4 to 12 pounds	1 to 3 days	12 to 16 pounds	3 to 4 days	16 to 20 pounds	4 to 5 days	20 to 24 pounds	5 to 6 days
4 to 12 pounds	1 to 3 days									
12 to 16 pounds	3 to 4 days									
16 to 20 pounds	4 to 5 days									
20 to 24 pounds	5 to 6 days									
	<p><b>2. Verify that associates use only the approved thawing methods.</b></p> <ul style="list-style-type: none"> <li>✓ Refrigerator – operating at 36°F to 40°F (2°C to 4°C), with the product temperature not to exceed 41°F (5°C):                     <ul style="list-style-type: none"> <li>– Raw animal proteins or uncooked produce</li> <li>– Par cooked animal proteins</li> <li>– Ready-to-eat foods</li> <li>– Time/Temperature Control for Safety (TCS) over production leftover foods</li> </ul> </li> <li>✓ Cold (70°F [21°C] or below) running water:                     <ul style="list-style-type: none"> <li>– Raw animal proteins or uncooked produce</li> <li>– Par cooked animal proteins</li> <li>– Ready-to-eat foods</li> <li>– TCS over production leftover foods</li> </ul> </li> <li>✓ In microwave:                     <ul style="list-style-type: none"> <li>– Raw animal proteins or uncooked produce</li> <li>– Par cooked animal proteins</li> <li>– TCS over production leftover foods</li> </ul> </li> <li>✓ As part of the cooking process:                     <ul style="list-style-type: none"> <li>– Raw animal proteins or uncooked produce</li> <li>– Par cooked animal proteins</li> <li>– TCS over production leftover foods</li> </ul> </li> </ul>									
© 2015 Aramark. All rights reserved. Contains information confidential and proprietary to Aramark. May be used only with written permission. Printed copies are uncontrolled – Latest version is available through the SAFE portal at <a href="https://safe.aramark.net">https://safe.aramark.net</a> .										
		Safety Assurance in Food & Environments								

# FOOD SAFETY AND QUALITY ASSURANCE

Food safety is a significant public health issue. **Aramark has adopted five keys to teaching safe food handling practices based on the World Health Organization (WHO) guidelines.** We focus on educational efforts with employees to understand how their behavior and activities contribute to food safety and how they can decrease the risk of foodborne illness.

The five keys enable a quick understanding and recall of food safety standards, ensuring safe meal service. The Food Safety QA and Third-Party Food Safety Audit tools align with these five keys providing a comprehensive food safety program. Every month our on-site managers are responsible for completing quality assurance checks that ensure our teams stay focused on food safety.



## CLEAN KEY

- Clean and sanitize to prevent microorganisms that can cause illnesses
- These microorganisms are carried on hands, wiping cloths, and cutting boards
- Slightest contact can transfer microorganisms to food and cause foodborne illness

●  
**ARAMARK HYGIENE**

Handwashing  
Disposable Gloves

●  
**FOOD HANDLING**

Raw, Unwashed Produce

●  
**LOCATION AND EQUIPMENT**

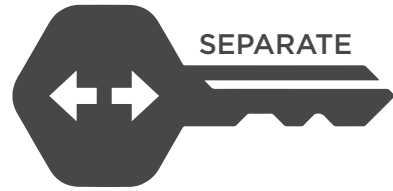
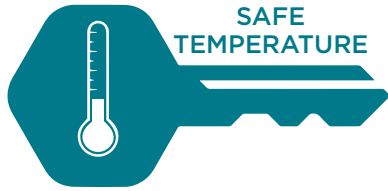
Handwash Sinks

●  
**CLEANING AND SANITATION**

Warewashing  
Master Cleaning Schedule



# SAFE TEMPERATURE—SEPARATE—COOK KEYS



- Represents the direct handling and contact with food
- SAFE temperature key focuses on ensuring foods are received at the right temperature and maintain hot or cold temperatures during food service
- Separate key emphasizes minimizing cross-contamination where raw and ready-to-eat are stored together in the refrigerator
- Cook key relates to cooking foods to their proper internal temperature

●  
**RECEIVING AND STORAGE**

- Receiving
- Separate in Storage Equipment
- Separate in Dry Storage Area

●  
**LOCATION AND EQUIPMENT**

- Temperature Monitoring in Storage Equipment

●  
**FOOD HANDLING**

- Cooling
- Thawing
- Cooking/Reheating

●  
**SERVICE DELIVERY**

- Hot and Cold Handling



## MANAGEMENT KEY

- Management oversight that touches many of the food safety standards

●  
**ARAMARK HYGIENE**

- Food Handler Certification
- Eating, Drinking, Using Tobacco & Gum
- Jewelry and Hair Restraints

●  
**FOOD HANDLING**

- Digital Thermometers
- Labeling

●  
**SERVICE & DELIVERY**

- Consumer Advisory

●  
**ASSOCIATE HEALTH**

- Reporting Foodborne Illness

●  
**LOCATION AND EQUIPMENT**

- Food Contact/ Non-food Contact

●  
**PEST MANAGEMENT**

- Pest Sighting Log

●  
**HAZARD CONTROL AND MANAGEMENT**

- Allergy Policy

- Lighting Sources

- Aprons/Clothing

- Personal Belongings

! Our overall goal is to protect our consumers, customers, clients, and brand by serving safe food.

# 4.9 PERMITS

(Ref 2.21 Respondent Qualifications; C. Licenses and Permits)

Aramark Correctional Services, LLC already maintains all required permits and licenses and will continue to obtain and renew them, at its own expense, as needed to fulfill the contract. Since we operate under our legal corporate name, a Fictitious Business Name Statement from the County of Santa Cruz is not required. Copies of all applicable licenses and permits are provided below any additional information can be provided upon request.

**County of Santa Cruz**  
**Health Services Agency - Environmental Health**  
701 Ocean Street, Room 312, Santa Cruz, CA 95060  
(831) 454-2022 TDD/TTY - Call 711 [www.sceeh.com](http://www.sceeh.com)

**REGULATED FACILITY:** ARAMARK-SANTA CRUZ COUNTY JAIL ROUNTREE  
90 ROUNTREE LN  
WATSONVILLE, CA 95076

**OWNER NAME:** ARAMARK CORRECTIVE SERVICES

Owner ID : OW0011015  
Facility ID : FA0009845  
Account ID : AR0012914  
Issued : 4/15/2025

PRO020408 1192 DETENTION FACILITY FOOD SERVICE  
Valid From 4/1/2025 to 4/1/2026

*Andrew Strader*  
Andrew Strader  
Environmental Health Director

Permits to operate and Annual Fee Payments are NOT TRANSFERABLE. Those referenced above are valid ONLY for this owner: ARAMARK CORRECTIVE SERVICES. Permits become VOID on change of ownership. New owners must apply and pay for a new Permit(s) PRIOR to beginning operation or penalties will be assessed.

**THIS FORM MUST BE DISPLAYED CONSPICUOUSLY ON THE PREMISES**

HM17 v2023\_07



# County of Santa Cruz County of Santa Cruz



## Health Services Agency - Environmental Health

701 Ocean Street, Room 312, Santa Cruz, CA 95060  
(831) 454-2022 TDD/TTY - Call 711 [www.scceh.com](http://www.scceh.com)

REGULATED FACILITY:

ARAMARK--SANTA CRUZ COUNTY JAIL  
259 WATER ST  
SANTA CRUZ, CA 95060

Owner ID : OW0011015  
Facility ID : FA0009844  
Account ID : AR0012913  
Issued : 4/15/2025

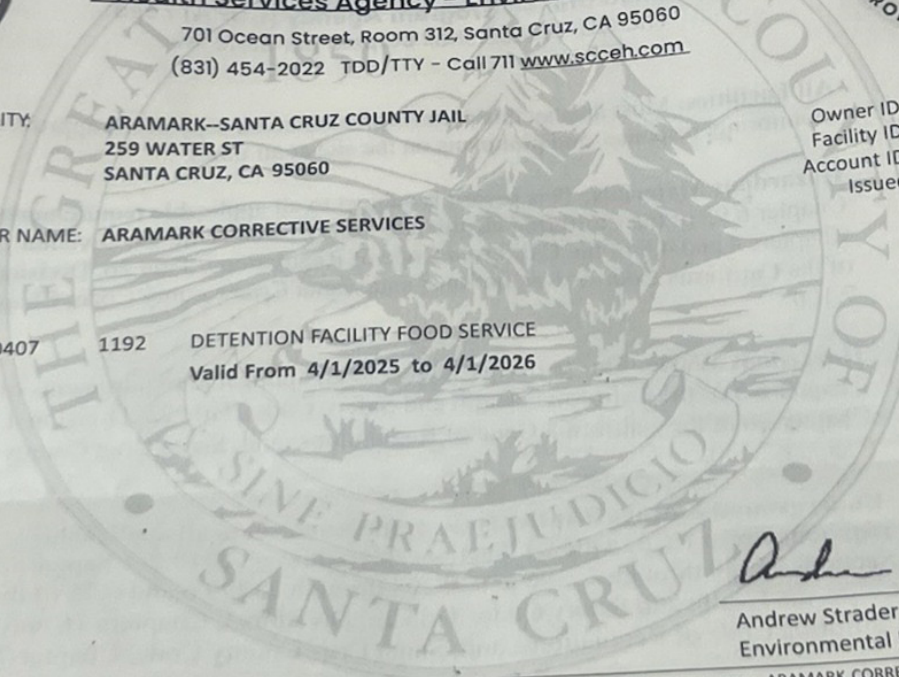
OWNER NAME:

ARAMARK CORRECTIVE SERVICES

PRO020407

1192

DETENTION FACILITY FOOD SERVICE  
Valid From 4/1/2025 to 4/1/2026



Andrew Strader  
Environmental Health Director

Permits to operate and Annual Fee Payments are NOT TRANSFERABLE. Those referenced above are valid ONLY for this owner: ARAMARK CORRECTIVE SERVICES. Permits become VOID on change of ownership. New owners must apply and pay for a new Permit(s) PRIOR to beginning operation or penalties will be assessed.

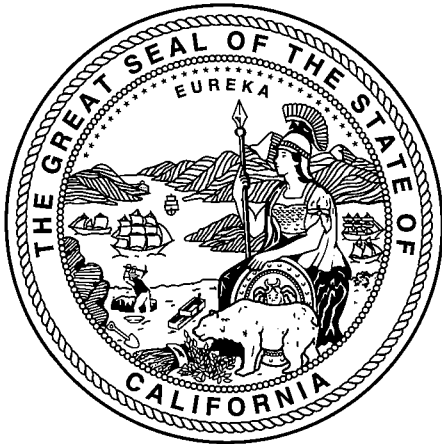
**THIS FORM MUST BE DISPLAYED CONSPICUOUSLY ON THE PREMISES**

**State of California**  
**Secretary of State**



I, DEBRA BOWEN, Secretary of State of the State of California, hereby certify:

That the attached transcript of 1 page(s) has been compared with the record on file in this office, of which it purports to be a copy, and that it is full, true and correct.



**IN WITNESS WHEREOF**, I execute this certificate and affix the Great Seal of the State of California this day of

**APR 23 2007**

DEBRA BOWEN  
Secretary of State



**State of California  
Secretary of State**

**LIMITED LIABILITY COMPANY  
APPLICATION FOR REGISTRATION**

File # 200711010048

**ENDORSED - FILED**  
in the office of the Secretary of State  
of the State of California

APR 17 2007

A \$70.00 filing fee AND a certificate of good standing from an authorized public official of the jurisdiction of formation must accompany this form.

**IMPORTANT - Read instructions before completing this form.**

This Space For Filing Use Only

**ENTITY NAME** (End the name in Item 1 with the words "Limited Liability Company," "Ltd. Liability Co." or the abbreviations "LLC" or "L.L.C.")

1. NAME UNDER WHICH THE FOREIGN LIMITED LIABILITY COMPANY PROPOSES TO REGISTER AND TRANSACT BUSINESS IN CALIFORNIA  
ARAMARK Correctional Services, LLC
2. NAME OF THE FOREIGN LIMITED LIABILITY COMPANY, IF DIFFERENT FROM THAT ENTERED IN ITEM 1 ABOVE

**DATE AND PLACE OF ORGANIZATION**

3. THIS FOREIGN LIMITED LIABILITY COMPANY WAS FORMED ON 09 - 19 - 1994 IN Delaware  
(MONTH) (DAY) (YEAR) (STATE OR COUNTRY)  
AND IS AUTHORIZED TO EXERCISE ITS POWERS AND PRIVILEGES IN THAT STATE OR COUNTRY.

**AGENT FOR SERVICE OF PROCESS** (If the agent is an individual, the agent must reside in California and both Items 4 and 5 must be completed. If the agent is a corporation, the agent must have on file with the California Secretary of State a certificate pursuant to Corporations Code section 1505 and Item 4 must be completed (leave Item 5 blank).)

4. NAME OF AGENT FOR SERVICE OF PROCESS  
C T Corporation System
5. IF AN INDIVIDUAL, ADDRESS OF INITIAL AGENT FOR SERVICE OF PROCESS IN CALIFORNIA CITY STATE ZIP CODE  
CA

**APPOINTMENT** (The following statement is required by statute and may not be altered.)

6. IN THE EVENT THE ABOVE AGENT FOR SERVICE OF PROCESS RESIGNS AND IS NOT REPLACED, OR IF THE AGENT CANNOT BE FOUND OR SERVED WITH THE EXERCISE OF REASONABLE DILIGENCE, THE SECRETARY OF STATE OF THE STATE OF CALIFORNIA IS HEREBY APPOINTED AS THE AGENT FOR SERVICE OF PROCESS OF THIS FOREIGN LIMITED LIABILITY COMPANY.

**OFFICE ADDRESSES** (Do not abbreviate the name of the city.)

7. ADDRESS OF THE PRINCIPAL EXECUTIVE OFFICE CITY AND STATE ZIP CODE  
1101 Market Street, Philadelphia, PA 19107
8. ADDRESS OF THE PRINCIPAL OFFICE IN CALIFORNIA, IF ANY CITY STATE ZIP CODE  
CA

**EXECUTION**

9. I DECLARE I AM THE PERSON WHO EXECUTED THIS INSTRUMENT, WHICH EXECUTION IS MY ACT AND DEED.

Jacklyn Meredith-Batchelor 4/13/07  
SIGNATURE OF AUTHORIZED PERSON DATE  
Jacklyn Meredith-Batchelor Authorized Person  
TYPE OR PRINT NAME OF AUTHORIZED PERSON TITLE OF AUTHORIZED PERSON

**RETURN TO** (Enter the name and the address of the person or firm to whom a copy of the filed document should be returned.)

10. NAME [ ]  
FIRM  
ADDRESS  
CITY/STATE/ZIP [ ]

LLC-5 (REV 03/2005)

APPROVED BY SECRETARY OF STATE



**State of California  
Secretary of State**

**CERTIFICATE OF REGISTRATION**

I, DEBRA BOWEN, Secretary of State of the State of California, hereby certify:

That on the **17TH** day of **APRIL, 20 07**, **ARAMARK CORRECTIONAL SERVICES, LLC**, complied with the requirements of California law in effect on that date for the purpose of registering to transact intrastate business in the State of California; and further purports to be a limited liability company organized and existing under the laws of **DELAWARE** as **ARAMARK CORRECTIONAL SERVICES, LLC** and that as of said date said limited liability company became and now is duly registered and authorized to transact intrastate business in the State of California, **SUBJECT, HOWEVER, TO:**

- (a) any licensing requirements otherwise imposed by the laws of this State and;
- (b) that subject limited liability company shall transact all intrastate business within this State under the above name elected by it.

**IN WITNESS WHEREOF**, I execute this certificate and affix the Great Seal of the State of California this day of April 23, 2007.



A handwritten signature in black ink that reads "Debra Bowen".

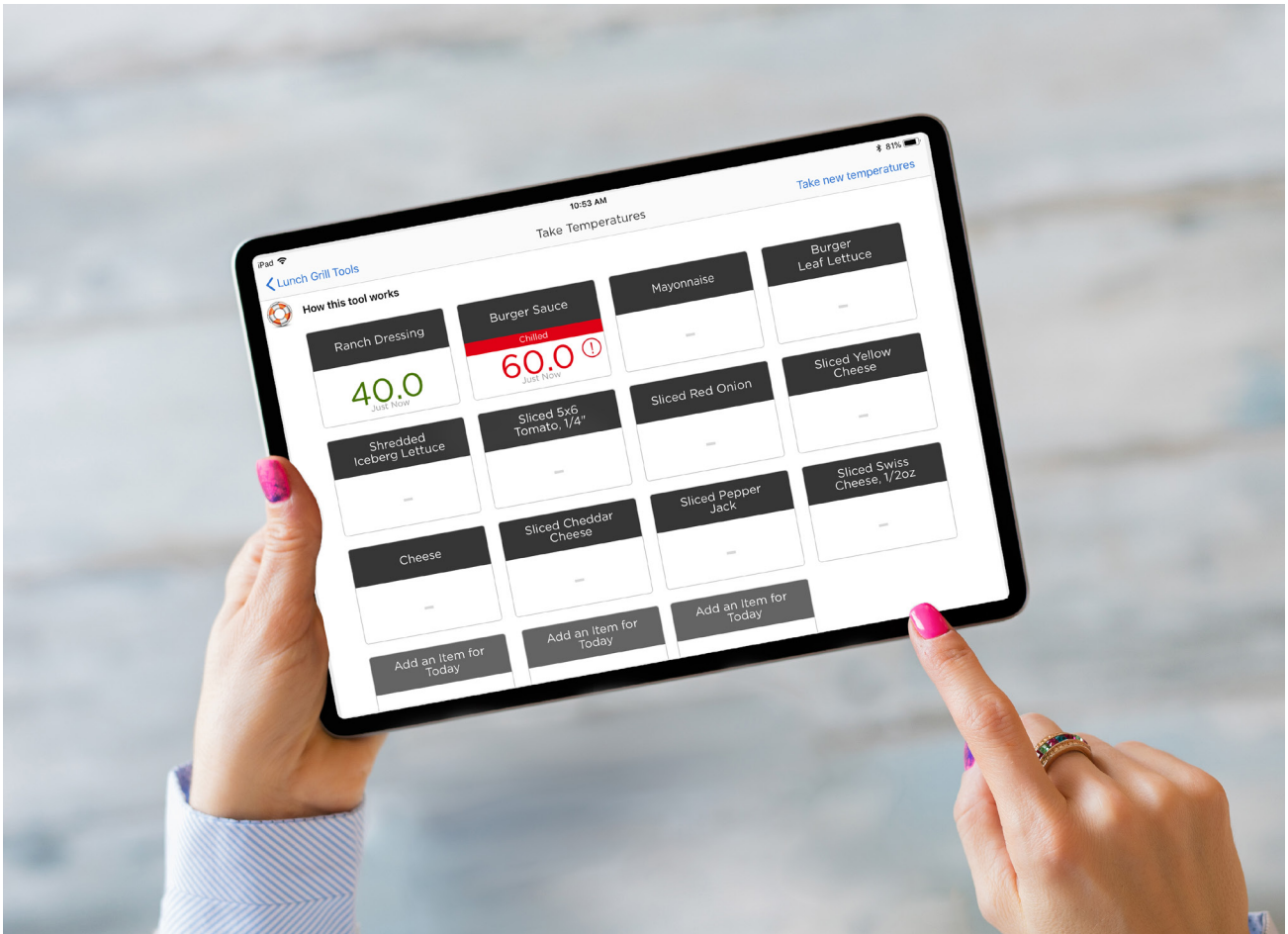
**DEBRA BOWEN  
Secretary of State**

# 4.10- 4.11 RECORD KEEPING, RECYCLING AND FOOD WASTE WITH ENABLE



ENABLE is already in use at Santa Cruz County and helps keep food safety, record keeping, and waste tracking simple and consistent for the on-site team. The tablets guide operators through daily prep and service while capturing food and refrigerator temperatures in real time. When something falls outside of the acceptable range, ENABLE prompts corrective action and records it immediately, which helps ensure temperature logs are accurate and complete without relying on paper or manual data entry. Because ENABLE integrates with PRIMA Web, this information is stored securely and can be easily accessed for reviews, inspections, or audits when needed.

From a productivity and sustainability standpoint, ENABLE also supports digital waste tracking, giving teams an easy way to document excess food and identify opportunities to reduce waste. By eliminating paper logs and centralizing information on locked, Aramark-configured iPads, ENABLE streamlines day-to-day documentation while providing reliable, organized records. Overall, ENABLE is a practical, proven tool that reinforces food safety and accountability while making compliance-related tasks more efficient for both Aramark and the County.



## 4.12 SECURITY ACCESS & CONTROL

The safety, security, and welfare of inmates and staff at Santa Cruz County are critical. Standardized operations contribute to a strong security program, and with more than 45 years of corrections experience we have the best tools in hand. We realize no facility faces the same security challenges, so we customize our procedures to meet your needs.

### ARAMARK CORRECTIONAL SERVICES SECURITY POLICY

As a company that specializes in seamless integration, we understand the need for strict security policies. We will work with Santa Cruz County to achieve the following security deliverables:

- **Kitchen security**—Manage and maintain a safe and secure kitchen environment for inmates, staff, and officers.
- **Security audits**—Provide regular security inspections and oversight to ensure that your expectations are realized.
- **Security training**—Provide scheduled training to staff and inmates on security procedures and protocols.



### STANDARD POLICIES

- **Abide by your standards**—All food service functions will be executed in accordance with the security policies, procedures, and guidelines of your facility.
- **Trained in your policies**—We understand each person is responsible for his or her own actions relative to security.
- **Clearances**—All staff members must obtain and maintain security clearance as a condition of employment with Aramark.
- **Security briefings**—The food service director arranges security briefings for new employees. The facility administrator will determine length and time of the security briefing program.
- **Documentation**—Documentation of the security briefing is placed in each employee's personnel file.
- **Signed affirmation**—Each staff member signs an affirmation regarding his or her duties relative to security and continued employment.
- **Client updates**—The food service director regularly reviews our security procedures and compliance with the client.
- **Utensil shadow boards**—Secured shadow boards are used for serving and preparation utensils, particularly in inmate labor scenarios.
- **Food product controls**—We ensure strict control over food products that could be used in making contraband.
- **Food as inmate currency**—We eliminate to the fullest extent possible the use of food products as inmate currency.

# ARAMARK SECURITY OPERATIONAL PROCEDURES

Our security program is built on a firm foundation consisting of the following elements:

## KEY CONTROL

Our food service directors have a set of internal security keys for the following areas:

- Walk-ins
- Storerooms
- Spice cabinets

Main control also has a set of keys kept in a sealed envelope. When the seal is broken for an extra key, a report is filed. According to our policy, inmates never receive keys to storage areas or have access to keys. All external security keys for doors and loading docks are in possession of correctional officers only.

## VANDALISM CONTROL

Even under the closest scrutiny, facility equipment may be vandalized. If this occurs, we recognize the need to substantiate any inmate acts of vandalism.

**IDENTIFY** recurrent equipment failures and frequent repairs caused by vandalism to include in our weekly and monthly quality assurance audits and inspections.

**REMEDY** the problem by bringing solutions to the facility administrator in the monthly corrective action reports. Remedies include charging inmates for damages (where the jurisdiction allows) and redesigning the system to reduce incidents.

## ELIMINATION OF CONTRABAND AND POTENTIAL WEAPONS

Aramark teaches our staff that certain items have a greater value within correctional facilities than in the outside world. Our policy ensures that each manager is aware of the items considered contraband by Santa Cruz County . Our corrections experience has shown that some items are controlled in all facilities:



**Medication**—This includes all prescription and nonprescription medicines, as well as syringes.



**Potential weapons**—According to our policy, any article that could be used as a weapon is considered contraband (these include knives, fingernail files, scissors, razors, hammers, chisels, forks, spoons, and pot lids).



**Shadow boards**—Our policy requires storage of all kitchen knives, cleavers, and sharpening stones on locked shadow boards in a highly visible location.



**Inmate handling of utensils**—Knives are tethered to work areas, and inmates cannot leave the area until all equipment is in place.

**Food-related Items**—Certain sensitive food items are locked in storage areas and issued only as needed.



**Cigarettes**—In most facilities, cigarettes and tobacco are the most popular form of contraband.



**Chemicals**—Cleaning chemicals can be potential weapons.

# SECURITY POLICIES ALLOW PEAK OPERATION

In cooperation with Santa Cruz County 's administrator, institutional security and custody procedures are adopted by your food service director . Our safety measures include:

- Constant supervision, management, and maintenance of your buildings, food service, kitchen supplies,
- Supervised inmate movement, behavior, and training amongst your inmate workforce, the general population,
- Control of potentially hazardous items like knives, cleavers, and other tableware
- Consistent execution of security policies with collaboration between your food service director, , and other staff to maintain a uniform approach to custody and safety

## OUR STAFF SECURITY PRINCIPLES

Thanks to our extensive experience in security, we provide the best possible training to staff, teaching them how to make the right decision in a time-sensitive situation.

### FOOD SERVICE DIRECTORS

Our food service directors for example, understand the role of our services in a correctional institution. They operate seamlessly with Santa Cruz County 's staff as department heads within the organization of the facility. Our managers are not correctional officers or deputies; however, they are trained to be alert to problems that might develop within the facility.



### CIVILIAN EMPLOYEES

Our civilian employees are present whenever the kitchen is open and in operation. Inmates must never be left in these areas without a civilian supervisor. We also hire staff members who can handle emergencies that may arise. Because of the potential for problems, supervisors must have experience directing inmates before being assigned to direct a unit by themselves.

### FOOD SERVICE





Our food service staff wear distinctive facility-approved uniforms. A dress code has been established for Aramark management personnel for each facility.

# MONTHLY SECURITY BRIEFINGS

Monthly security briefings are conducted for all Aramark staff by the food service director.


## SAMPLE TOPICS INCLUDE:

- Inmate Regulations and Rights
  - Food service responsibilities
  - Housing assignments
  - Privilege levels including visitor rights
  - Facility transfers
  - Court procedures
  - Worker status and medical clearance
- Officer Responsibilities
  - Badges and identification
  - Securing doors, gates, cells, and lockdown procedures
  - Responding to emergencies like facility fights, escapes, and injuries
  - Daily count routine
  - Use of force on inmates
  - Bookings, processing, and arrangements
  - Making rounds and contraband shakedowns
  - Officer stations and relief

 <span style="font-size: 2em; font-weight: bold; margin-left: 20px;">PREA</span> <span style="float: right; background-color: red; color: white; padding: 2px 5px; font-size: 0.8em; font-weight: bold;">DO NOT REVIEW WHERE OFFENDERS CAN SEE OR HEAR</span>	
Introduction DAY 1	<p>The Prison Rape Elimination Act (known as <b>PREA</b>) seeks to eliminate sexual assaults and sexual harassment of offenders in correctional institutions and community correctional settings.</p> <p>Under PREA:</p> <ul style="list-style-type: none"> <li>Correctional facilities must institute a <b>ZERO-TOLERANCE</b> policy towards all forms of sexual abuse and harassment of offenders.</li> <li>The federal act imposes an obligation on contractors, like Aramark, to adopt and comply with the PREA standards.</li> </ul>
Manipulation DAY 2	<p>Offenders will use acts of sexual misconduct as tactics for manipulation.</p> <p>Despite the zero-tolerance policy against sexual misconduct of any sort between staff and offenders, these situations continue to occur.</p> <p>Offenders will use flattery, charm or other methods to attract your attention. Always be aware of the consequences of PREA.</p> <div style="border: 2px solid red; padding: 5px; margin-top: 10px;"> <p style="text-align: center; font-weight: bold; font-size: 0.8em;">According to the Bureau of Justice Statistics:</p> <div style="display: flex; justify-content: space-around; align-items: center;"> <div style="text-align: center;">  <p><b>51%</b> of confirmed incidents of sexual victimization involved only inmates.</p> </div> <div style="text-align: center;">  <p><b>49%</b> of substantiated incidents involved <b>STAFF</b> with inmates.</p> </div> </div> </div>
Safe and Secure Day 3	<p><b>Be Knowledgeable!</b></p> <p>To remain safe and secure, all Aramark associates must:</p> <ul style="list-style-type: none"> <li>Be acquainted with the facility's procedures for reporting PREA and comply with it.</li> <li>Treat ALL reported PREA incidents seriously, even PREA.</li> <li>Report appropriately through the chain of command! Information needed to report PREA:</li> </ul> <div style="display: flex; justify-content: space-around; margin-top: 10px;"> <div style="text-align: center;"> <span style="border: 1px solid black; border-radius: 50%; padding: 2px 5px; font-weight: bold;">1</span> <b>Date of alleged assault</b> </div> <div style="text-align: center;"> <span style="border: 1px solid black; border-radius: 50%; padding: 2px 5px; font-weight: bold;">2</span> <b>Victim's name and offender number</b> </div> <div style="text-align: center;"> <span style="border: 1px solid black; border-radius: 50%; padding: 2px 5px; font-weight: bold;">3</span> <b>Suspect's name and offender number</b> </div> <div style="text-align: center;"> <span style="border: 1px solid black; border-radius: 50%; padding: 2px 5px; font-weight: bold;">4</span> <b>Location of alleged assault</b> </div> </div>
Managing Offenders DAY 4	<p>Refrain from engaging in any act of sexual abuse or sexual harassment of an inmate. Sexual abuse or sexual harassment of an inmate by an Aramark associate will result in <b>immediate termination and may lead to criminal charges.</b></p> <div style="border: 1px solid blue; padding: 5px; margin-top: 10px;"> <p> <b>In the NEWS:</b></p> <p><i>A prison food service worker has been sentenced to two years in federal prison for having sex with two offenders at a federal prison camp. The food service worker admitted to engaging in multiple sex acts with a female offender on more than one occasion during the summer of 2014. He also admitted having sex with another female inmate. The ex-prison food worker was sentenced to 21 months in prison for pleading guilty to sexual abuse by a U.S. District Judge. The judge also ordered 10 years of supervised release and registration as a sex offender.</i></p> </div>
Review DAYS 5-7	<p><b>Shield Training Quiz Questions:</b></p> <ol style="list-style-type: none"> <li>1. True or False: <b>Aramark associates do not have to familiarize themselves with the facilities PREA reporting policy?</b></li> <li>2. <b>Which of the following PREA incidents should be reported:</b> <ol style="list-style-type: none"> <li>a. Allegations of harassment</li> <li>b. Suspected acts of sexual abuse</li> <li>c. You see an offender force themselves on another offender</li> <li>d. All of the above</li> </ol> </li> <li>3. True or False: <b>PREA protects offenders from sexual abuse or sexual harassment.</b></li> <li>4. <b>What does PREA stand for?</b></li> </ol> <div style="text-align: right; font-size: 3em; color: green; margin-top: 20px;">?</div>

Quiz Answers: 1. False 2. D 3. True 4. Prison Rape Elimination Act

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Shield Training Brief 

# 4.13 UNIFORMS

Aramark personnel will be uniformed at all times while on site. No staff member will be permitted entrance without being fully uniformed. Examples of our uniforms are depicted below.



**A-B | WearGuard® Premium Short-Sleeve Performance Piqué Polos**

- 6-oz. 100% polyester micropiqué
- Resists staining, shrinking, wrinkling and fading
- Moisture wicking for dry comfort
- Ribbed-knit collar that keeps their shape
- Industrial laundry or machine wash, dry
- Available in Deep Red



**C | WearGuard® Performance Color Block Polo**

- 6-oz. 100% polyester micropiqué
- Soil release finish
- Moisture wicking for dry comfort
- Contrasting ribbed collar and cuffs
- Side vents for comfortable tucking
- Industrial laundry or machine wash, dry
- Available in Black/Charcoal



**D-E | WearGuard® Ultimate Oxford Work Shirts**

- 4.3-oz. 55% cotton/45% polyester
- Wrinkle and stain-resistant fabric
- Generous fit and back box pleat
- Tailored two-piece button-down collar
- Left chest pocket
- Extended tail that stays tucked in
- Machine wash, dry

**D Men's Long-Sleeve Style-1400**  
Available in Cobalt Blue, Light Grey, White/Blue Stripe, White

**E Women's Long-Sleeve Style-1405**  
Available in Cobalt Blue, White





A



**A | WearGuard® Cool Mesh Kitchen Cap**

- 100% polyester closed hole mesh
- Breathable and moisture wicking for cool comfort
- Absorbent terrycloth band
- Hand wash only
- Available in Black/White

B



**B | WearGuard® SuperFlex Performance Cap**

- 100% polyester piqué mesh
- EZ Stretch band for a great fit
- Breathable mesh fabric
- Available in Black/White Stitching

**C | Coolmax® Chef Cap**

- 100% Dupont Coolmax terrycloth sweatband
- Innovative technology pulls moisture away from scalp
- Keeps you cool and drier
- Machine wash, dry
- Available in Black

C





# Hourly Uniform Guidelines

- ✓ Wear approved Aramark uniform that was given up hire.
  - 3 Green and/or Burgundy Aramark Logo Shirts
- ✓ A neat and clean appearance with no strong smells, including due to perfume, cologne, or body odor.
- ✓ You may wear a black, white or gray long sleeve shirt under your approved uniform shirt.
- ✓ No jackets are allowed to be worn.
  - *Exception: when you are transporting food outside, on the back dock or are in the coolers/freezers*
- ✓ Black pants/slacks must be worn.
  - *No jeans, leggings, yoga, jeggings, or scrub pants are permitted. Pants are to be loose fitting, non-form fitting/tight.*
- ✓ Black slip resistant shoes.
  - *Shoes will be purchased for you through shoes for crews within 30 days of hire date*
- ✓ Tattoo exposure is at manager discretion.
  - *Depending on location/object of tattoo you may be required to cover it up with an undershirt and/or sleeve, bandage.*
- ✓ All employees' bags must be clear/transparent bags unless approved by your Food Service Manager.
- ✓ Hair color needs to be of a natural color.
  - *Vibrant color/unnatural hair color is not acceptable.*

### Will follow food handler guidelines :

- ✓ Hair net or hat and beard guard is provided and must be worn at all times.
- ✓ If your hair is shoulder length or longer it must be pulled in a ponytail. If the ponytail is 12 inches or longer it must be put into a bun.
- ✓ Artificial nails/nails must be kept short at fingertip length, filed and maintained with no rough edges. Gloves must be worn at all times when handling food and/or dishware.
  - *Some locations may have stricter policies in place and not allow artificial nails at all. Confirm your location's policy with your FSD.*
- ✓ Painted nails must be of natural, nude or light palette color. Gloves must be worn at all times when handling food and/or dishware.
  - *Some locations may have stricter policies in place and not allow painted nails at all. Confirm your location's policy with your FSD.*
- ✓ No visible facial or body piercings
  - *Must be removed or covered*
  - *Some locations may have stricter policies in place and not allow facial piercings at all. Confirm your location's policy with your FSD.*
- ✓ One earring per ear no greater than a dime is permitted
- ✓ Necklaces are to be kept tucked in shirt and not dangling from neck
- ✓ Only one plain band per hand is permitted

Employee Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Manager Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Uniform Size : \_\_\_\_\_ Shoe Size : \_\_\_\_\_

Shoe Preference : Clog OR Tennis Shoe

Please circle one

# 4.14 FOOD DELIVERY REQUIREMENTS

Aramark fully complies with the County’s food delivery requirements through deliberate coordination, transparent inspection access, and a staffing and delivery model that clearly differentiates our program from competitors.

## A. COORDINATION OF DELIVERIES WITH THE COUNTY

Over the past year and a half, Aramark has worked hand in hand with Santa Cruz County to thoughtfully align staffing levels, shift coverage, and employee quality with the County’s operational and security needs. This collaboration has resulted in a stable, well-trained team that supports consistent food production and reliable delivery schedules across all facilities. The current staffing structure reflects what has been proven to work. Any reduction or change in these staffing levels would be detrimental to the operational success and service improvements achieved to date.

## B. COUNTY INSPECTION OF DELIVERIES

Aramark welcomes County inspection of any and all deliveries to confirm quality, composition, safety, and security. Our staffing model ensures that meals are properly prepared, packaged, transported, and presented for inspection by trained personnel who understand and uphold County standards at every step of the process.

## C. DELIVERY VEHICLES AND STAFFING AS A DIFFERENTIATOR

Aramark provides and maintains adequate, appropriate vehicles dedicated to food delivery operations, operated by trained drivers who are familiar with County routes, security protocols, and delivery expectations. Importantly, our delivery model is supported by dedicated driver coverage and relief staffing to ensure uninterrupted service during days off or absences.

The staffing structure outlined below is a key differentiator that separates Aramark from competitors. We guarantee that any competitor offering a lower cost per meal is doing so by reducing staffing levels, lowering employee quality, or both. Aramark has intentionally invested in staffing depth, coverage, and experience because it directly drives food safety, on-time delivery, accountability, and overall program success.

### **Watsonville / Rountree Facility**

- (2) 7:00 a.m. – 3:30 p.m. — Main Cook and Production Line Supervisor
- (1) 10:00 a.m. – 6:00 p.m. — Mid-shift Employee
- (1) 1:30 p.m. – 9:30 p.m. — Dedicated Driver
- (1) 5:00 p.m. – 1:30 a.m. — PM Cook

### **Santa Cruz Main Jail**

- (2) 7:00 a.m. – 3:30 p.m. — Cooks
- (1) 9:30 a.m. – 3:30 p.m. — Mid-shift Employee
- (1) 5:00 p.m. – 1:00 a.m. — PM Cook

### **Additional Coverage**

- (5) additional staff to ensure coverage for scheduled days off
- (1) additional driver to ensure uninterrupted delivery coverage

This staffing and delivery approach reflects a proven, collaborative model developed alongside Santa Cruz County and is fundamental to the performance, reliability, and success of Aramark’s food service program.

# 4.15 FOOD SERVICE COMPLAINTS

## GRIEVANCE PROCEDURES

The front-line manager and facility administration determine in advance how routine complaints will be handled. Aramark recommends we participate in the facility staff meetings to address issues before they become a problem. We have standard procedures for dealing with grievances. We begin by thoroughly reading grievances, then investigate to determine if the complaint is valid. If we are at fault, we respond by completing a grievance response sheet and informing the administration in writing the complaint resolution. The Aramark manager will be responsible for following up on the complaint to ensure that the problem has been resolved for the next meal period. If we are not at fault, we follow the administration's usual policy.

## LISTENING INTENTLY

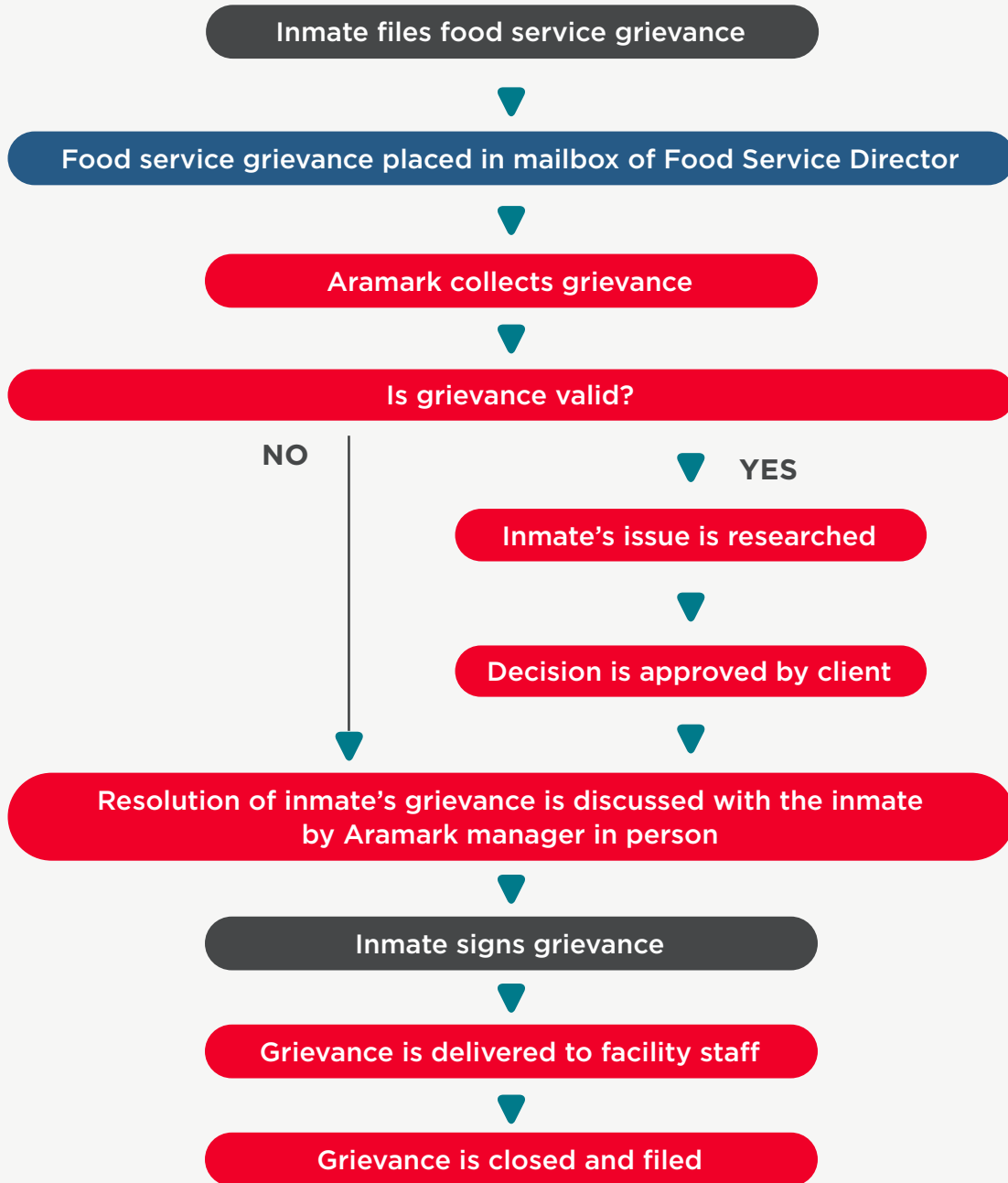
We welcome feedback and consider it key to achieving meal satisfaction. Therefore, we conduct surveys with inmates, correctional officers, and client administration regularly. After collecting the feedback, we share the results with our team of registered dietitians. They combine the survey feedback with Aramark and external audit reports. Our district managers and the dietitians consult with Santa Cruz County to review the feedback and proposed adjustments. Any changes in menu and recipes are communicated via PRIMA Web to teams in food supply-chain management and operations, and the process continues. While we will provide information and insight, Santa Cruz County controls all menu changes. We treat the menu as an evolving document requiring ongoing adjustments to ensure meal acceptance.



## GRIEVANCE PROCESS

Inmates and juveniles have the opportunity to file grievances about any aspect of their incarceration, including food service. Following the American Correctional Association Performance Standard: Fair Treatment of Inmates (Ref. 4-ALDF-6B-01), an inmate grievance procedure is available to all inmates. Aramark food service managers will comply with the correctional facilities' procedure by which inmates will have any issue related to their incarceration formally reviewed. Any grievance that is received will be recorded and thoroughly investigated, and responded to within the time frames required. Additionally, Aramark maintains a record of any grievances/appeals.

# GRIEVANCE PROCESS FLOW



 FACILITY STAFF

 ARAMARK

 INMATE

# 4.16 EMERGENCY FOOD SERVICE PLAN

## PREPARED TO RESPOND

No food service operation in a correctional facility fulfills the needs of the facility unless it can react to emergency situations.

### We have efficiently responded to:

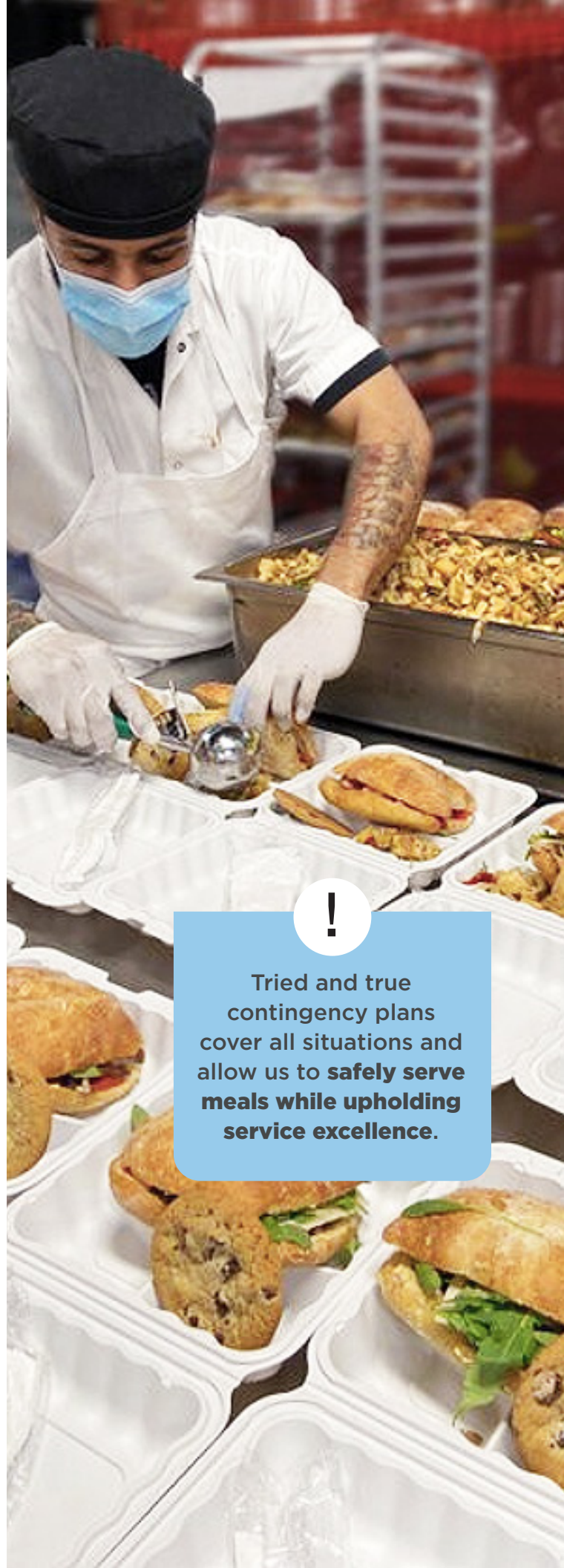
- Facility lock-downs
- Union/public transportation strikes
- Extreme weather events like flooding
- Commute challenges
- Facility power failures

Our contingency plans ensure that every inmate receives scheduled meals during extreme situations and emergencies. A network of sister facilities also provide support, equipment, and alternative preparation sites. To face emergency scenarios, we have partnered not only with correctional facilities but also sites in our other business units, such as colleges, universities, businesses, sports and entertainment venues, and schools.

## OUR EMERGENCY CONTINGENCY PROCESS

We intend to provide our regular menu on time unless there are situations that occur outside of our internal control. Aramark has several safeguards built into our program to ensure continuity. We also maintain a Quick Response Team, trained to respond to any event that may arise.

Please review the following overview of our emergency plan, which is put into place in the event that a facility is inoperable. A short-term contingency menu may additionally be developed by the district manager and our dietitian for your approval upon award of the contract. The Food Service Management and Operation Agreement usually specifies that the county will bear any additional cost incurred during an emergency.

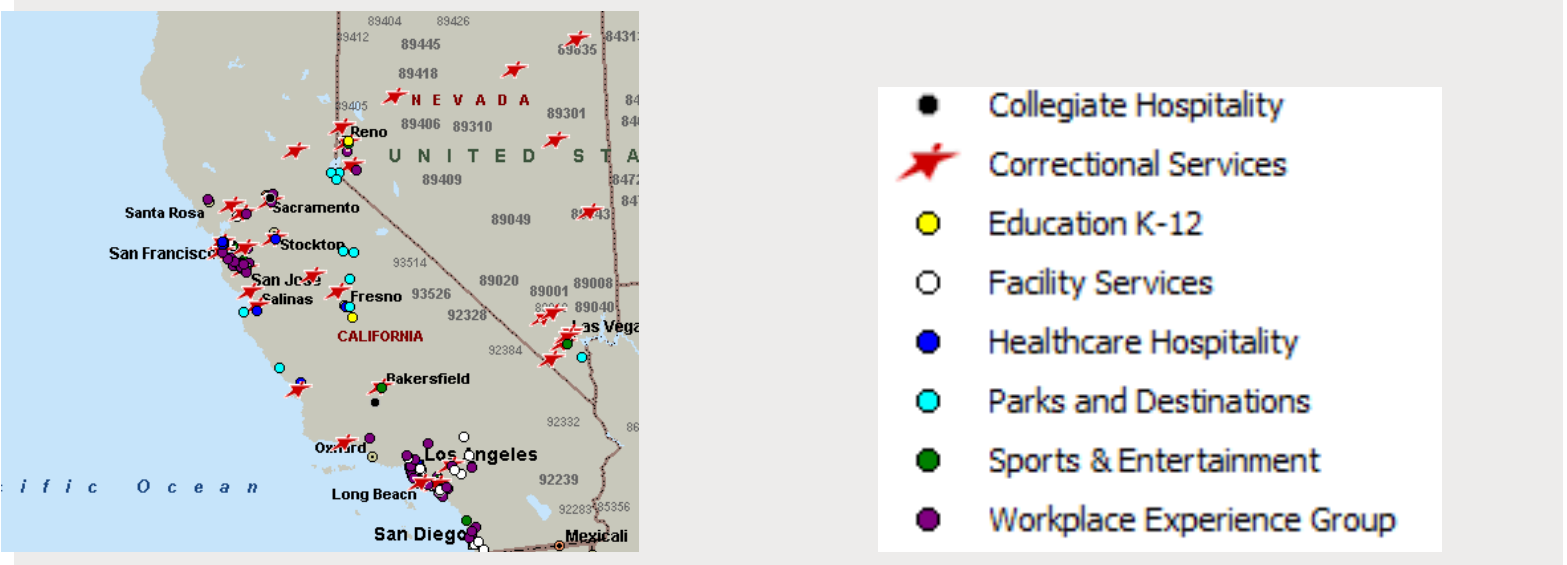


**Tried and true  
contingency plans  
cover all situations and  
allow us to safely serve  
meals while upholding  
service excellence.**

# ARAMARK'S EMERGENCY/CONTINGENCY RESOURCES

## CORRECTIONS CLIENTS IN CALIFORNIA

- Alameda County
- Madera County
- Merced County
- Monterey County
- Nevada County
- Sacramento County
- San Bernardino County
- San Francisco City/County
- San Joaquin County
- San Luis Obispo County
- Santa Ana City Jail
- Santa Clara County
- Solano County



## LOCAL RESOURCES AVAILABLE TO SANTA CRUZ COUNTY

### COLLEGIATE HOSPITALITY ACCOUNTS

- California State University - Sacramento
- California State University-Bakersfield
- California State University-Dominguez Hills
- University of California-Irvine
- University of Redlands

### EDUCATION K-12 ACCOUNTS

- Selma United School District

### PARKS & DESTINATION ACCOUNTS

- Asilomar
- Hearst Castle
- Yosemite
- Lake Tahoe
- UCSF Mission Bay

### SPORTS & ENTERTAINMENT ACCOUNTS

- Anaheim Convention Center
- The Grove of Anaheim
- Galen Center
- Legoland
- Mechanics Bank Arena
- Oakland Coliseum
- San Jose Sharks
- SAP Center
- Techcu Arena

### HEALTHCARE HOSPITALITY ACCOUNTS

- California Pacific Medical Ctr.
- Hollywood Presbyterian Medical Center

- Community Medical Centers
- Oakview Village
- PDP San Francisco MOB
- Salinas Valley Health
- San Joaquin General Hospital

### FACILITIES SERVICES ACCOUNTS

- Amtrak
- Anheuser-Busch
- Associated Students Of SDSU
- Calvary Church
- Chapman University
- Chula Vista Elite Athlete Training Center
- CitizenM
- Ebay
- Keurig Dr Pepper
- Mater Dei Catholic Schools
- Petco Park
- Samsung
- Snapdragon Stadium
- Stubhub IFM
- University Of Southern California
- Vanguard University Of Southern California
- Vie De France

### WORKPLACE EXPERIENCE GROUP ACCOUNTS

- America Center
- AT&T
- Biomed
- Boeing

- Cisco Systems
- Citigroup
- Conoco Phillips
- Ebay
- Equinix
- ESRI
- Exponent
- Irvine Company
- Kia America
- Medtronic
- Mission Towers Santa Clara
- Nike
- Northrop Grumman Corp
- Oakley
- Omnicom Media Group
- Parc
- Pricewaterhouse Coopers
- Ringcentral
- Siemens
- Taco Bell
- The Wonderful Company
- Toyota
- UCLA
- USAF
- Walmart
- Warner Bros
- Williams Sonoma

## EMERGENCY SUPPLIES



Products incorporated into contingency menus align as closely as possible to those served on a daily basis to provide a menu that deviates from the norm as little as possible.

Depending on the emergency, some specialty products such as canned foods may be stocked to cover the need. These specialty products will be rotated and replaced every 12 months or by the “best before”/“use by” date, whichever comes first.

## POWER OUTAGE



When equipment is inoperable due to loss of power. Managers may implement temporary menus developed with the assistance of the district manager and our dietitian. A sample utility contingency menu is included and will be adjusted based on need. The three-day menu could be repeated in the event of a longer disruption. Refrigeration, steam, or cooking gas are not needed to serve this menu. Refrigeration will be maintained by the use of dry ice and cubed ice purchased from our purveyors. The contingency menu does require potable water for food preparation. If there is a disruption in water service, our manager will ensure that procedures are followed to boil tap water, use commercially bottled water, haul water from an approved public water supply in a covered sanitized container, or arrange to use a licensed drinking-water tanker truck.

## LOCKDOWNS



If a disturbance in the facility or serving area requires a lockdown, our managers are trained to respond immediately. Each manager for Aramark’s correctional services division must be completely familiar with these procedures:

- In all instances, the kitchen should be immediately secured.
- All potential weapons should be returned to the shadow board.
- Exterior entrances, including loading docks, should be secured.
- Elevators should be returned to the kitchen level and locked.
- Unnecessary movement in the food service area should cease.
- The manager should assign responsibilities for lockdown procedures in advance; however, everyone without an assignment should stay where they are.
- If the lockdown is expected to continue throughout meal service, our manager will coordinate with their district manager and the Aramark dietitian to deliver a menu that can be prepared with products on hand, based on the available resources; the menu will be nutritionally adequate.
- The jail administration will keep the manager advised of the situation and the lifting of the lockdown.



# SAMPLE UTILITY CONTINGENCY MENU

Attempt to follow this basic menu pattern. Make changes as appropriate based on the emergency at hand. This basic pattern can be repeated if needed to meet longer-term needs, up to two weeks. Contact your regional dietitian if additional menus are needed.

## DAY 1

No refrigeration, steam, or cooking gas needed

**Assumptions:**

- Potable water is available for food preparation

BREAKFAST		LUNCH		DINNER	
Fresh Fruit or Juice	1 @ OR 1/2 cup	Cheese	3 oz	Ham	3 oz
Dry Cereal	1 1/2 cups	Bread	4 slices	Bread	4 slices
Bread	2 slices	Condiments	2 @	Condiments	2 @
Peanut Butter	4 tbsp.	Chips	1 @	Chips	1 @
Jelly	1/2 oz OR 1 @	Fruit	1 @ OR 1/2 cup	Fruit	1 @ OR 1/2 cup
**Milk	8 oz	Sandwich Cookies	3 @	Cookies	3 @
		Beverage	8 oz	Beverage	8 oz

\*\* Assumes that milk in coolers would be served at the meal following loss of electricity if coolers are kept closed and milk temperatures stay below 40° F.

- If milk is above 40° F, replace milk and sugar with fruit drink and one more jelly. Replace dry cereal with two more slices of bread and 2 tbsp. more of peanut butter.
- Morning beverage may be substituted for milk if on hand.

## DAY 2

No refrigeration needed

**Assumptions:**

- Potable water is available for food preparation
- Steam and cooking gas are available

BREAKFAST		LUNCH		DINNER	
Fresh Fruit or Juice	1 @ OR 1/2 cup	Pasta	1 1/2 c	Peanut Butter	4 tbsp.
Hot Cereal	1 1/2 cup	Meatless Sauce	1/2 c	Bread	4 slices
Bread	2 slices	Bread	2 slices	Jelly	1 oz OR 2 @
Peanut Butter	4 tbsp.	Fruit	1 @ OR 1/2 cup	Chips	1 @
Jelly	1/2 oz OR 1 @	Cookies	3 @	Fruit	1 @ OR 1/2 cup
		Beverage	8 oz	Cookies	3 @
				Beverage	8 oz

## DAY 3

No refrigeration needed

**Assumptions:**

- Potable water is available for food preparation
- Steam and cooking gas are available

BREAKFAST		LUNCH		DINNER	
Fresh Fruit or Juice	1 @ OR 1/2 cup	Beans (Pinto, Northern, etc.)	1 c	Plain Canned Tuna or Chicken	3 oz
Hot Cereal	1 1/2 cup	Rice	1 c	Bread	4 slices
Bread	2 slices	Vegetable	1/2 c	Mayo and Mustard Packet	1 @ each
Jelly	1/2 oz OR 1 @	Bread	4 slices	Vegetable	1/2 c
		Fruit	1 @ OR 1/2 cup	Fruit	1 @ OR 1/2 cup
		Cookies	3 @	Cookies	3 @
		Beverage	8 oz	Beverage	8 oz

# 4.17 PRICING

Aramark is committed to delivering high-quality, cost-effective food service with flexible, transparent pricing and invoicing based on meals served. Our approach accounts for all operational costs while avoiding unexpected charges, and includes value-added services such as oversight, staff training, menu development, equipment repair and maintenance, and program support to ensure consistent, reliable service for the County.

## SECTION 1: INMATE MEAL PRICING

### Inmate Price Per Meal: \$3.802

The proposed inmate meal price based on current population is **\$3.802** highlighted on the scale below. This price point is fully aligned with the RFP requirements and subsequent Q&A clarifications.

Over the years, Aramark has implemented menu enhancements and incentive-based improvements to support inmate satisfaction and operational stability. While some of these enhancements are not required under the current RFP, Aramark remains committed to flexibility. Should the County request menu upgrades, special dietary additions, or incentive programs beyond the RFP scope, Aramark is prepared to collaboratively evaluate and negotiate pricing adjustments accordingly.

Inmate Population Price Scale		
Low	High	Price
100	124	\$ 8.991
125	149	\$ 7.535
150	174	\$ 6.557
175	199	\$ 5.863
200	224	\$ 5.341
225	249	\$ 4.933
250	274	\$ 4.608
275	299	\$ 4.341
300	324	\$ 4.120
325	349	\$ 3.802
350	374	\$ 3.771
375	399	\$ 3.629
400	424	\$ 3.508
425	449	\$ 3.401
450	474	\$ 3.305
475	499	\$ 3.220

## SECTION 2: STAFF MEAL PRICING

### Staff Price Per Meal: \$4.25

Staff meal pricing reflects several value-added investments designed to improve quality, access, and overall staff experience, including:

- Competitive wage increases to attract and retain qualified chefs and culinary staff
- Complimentary beverage stations featuring soda and iced coffee
- Order Ahead meal service available 7 days a week, 365 days a year, with delivery windows from 11:00 a.m. – 1:00 p.m. and 11:00 p.m. – 1:00 a.m.
- Ongoing investment in technology that enables staff to place orders online, through a mobile app, or via on-site kiosks

This pricing reflects Aramark's commitment to quality, convenience, and staff satisfaction.

## SECTION 3: PREVENTATIVE MAINTENANCE AND REPAIRS

Aramark is committed to assuming the cost of preventative maintenance for Main Jail and Rountree kitchens to ensure equipment reliability, safety, and uninterrupted operations. Preventative maintenance will be performed by qualified third-party vendors and includes performance testing and operational adjustments for key kitchen equipment.

**Preventative Maintenance Provider:** California Coast Refrigeration, Inc.

### Covered Equipment:

- Tilt skillets
- Kettles
- Hot carts
- Ovens
- Mixers

**Estimated Annual Preventative Maintenance Investment: \$4,000 – \$5,000**

**Preventative Maintenance Provider:** Hobart

### Covered Equipment:

- Kitchen Hoods: Estimated **\$5,000 annually**
- Dishwashers: Estimated **\$5,000 annually**

**Preventative Maintenance Provider:** We will work with the County to determine if they want to utilize their local fire departments.

### Covered Equipment:

- Cook Line Ansul System **\$2,000 annually**

To further support ongoing operational needs, Aramark has allocated an **annual repair allowance of \$25,000**, consistent with the current agreement. This amount may be negotiated following contract award to ensure alignment with the County's needs.

#### **SECTION 4: SMALLWARES**

Aramark will assume responsibility for the cost of required smallwares and has allocated **\$10,000 annually**, consistent with the current agreement. This amount may be negotiated following contract award to ensure alignment with County needs.

#### **SECTION 5: MICRO MARKET INVESTMENT**

Aramark is committed to investing **up to \$50,000** to implement Micro Markets at both the Main Jail and Rountree Facility. This investment supports expanded food access, modern retail solutions, and enhanced convenience for staff.

# 4.18 IMPLEMENTATION SCHEDULE

## IMPLEMENTATION SCHEDULE

### ROLES, RESPONSIBILITIES, AND COST TRANSPARENCY

#### PHASE 1 CONTRACT START-UP & BASELINE ASSESSMENT (DAYS 1-30)

##### ARAMARK RESPONSIBILITIES

- Begin contract with full operational understanding of all County-owned food service equipment at the Main Jail and Rountree, based on continuous incumbent service since 2021.
- Conduct a baseline condition assessment of all County-owned equipment under Aramark's direct control.
- Confirm equipment inventory, maintenance schedules, and security access requirements with County staff.
- Establish equipment-level maintenance logs for tracking all preventative maintenance and repairs.

##### THIRD-PARTY VENDORS

- No third-party maintenance activity during start-up unless urgent repairs are identified.

##### COST

- Included in Aramark's management and operational overhead (no additional cost to the County).

#### PHASE 2 PREVENTATIVE MAINTENANCE PROGRAM (ONGOING)

##### A. ARAMARK-PERFORMED PREVENTATIVE MAINTENANCE

##### ARAMARK RESPONSIBILITIES

- Perform quarterly preventative maintenance inspections on all applicable County-owned food service equipment.
- Coordinate and oversee all scheduled maintenance activities performed by third-party vendors.
- Ensure kitchen hood systems, cook lines, and Ansul fire suppression systems are inspected, cleaned, and serviced per required schedules.
- Initiate and manage all repair requests and corrective actions.
- Maintain compliance with facility security protocols and operational schedules.

##### COST

- Labor and coordination included in Aramark's operating budget.

## **B. CALIFORNIA COAST REFRIGERATION INC. – SEMI-ANNUAL PREVENTATIVE MAINTENANCE & REPAIRS**

### Vendor Information

California Coast Refrigeration Inc.

2363 Thompson Way #D

Santa Maria, CA 93455

Phone: (805) 928-1778

### **SERVICES PROVIDED**

- Semi-annual preventative maintenance for each kitchen.
- Preventative servicing and repairs for:
  - Tilt skillets
  - Kettles
  - Hot carts
  - Ovens
  - Mixers
- Equipment performance testing and operational adjustments.

### **COST**

- Estimated Annual Cost: \$4,000. Aramark will cover this cost.

## **C. HOBART – ANNUAL PREVENTATIVE MAINTENANCE**

### Vendor Information

Hobart

701 South Ridge Ave.

Troy, OH 45373

### **SERVICES PROVIDED**

- Preventative maintenance and repair services for all Hobart dishwashing equipment.
- Preventative Maintenance and repair service for kitchen hoods.

### **COST**

- Estimated Annual Cost: \$10,000. Aramark will cover this cost.

## **D. COOK LINE ANSUL SYSTEM - ANNUAL MAINTENANCE**

### **COST**

- Estimated Annual Cost: \$2,000. Aramark will cover this cost.

**PHASE 3**

## **DOCUMENTATION, REPORTING & COMPLIANCE (QUARTERLY / SEMI-ANNUAL)**

### **ARAMARK RESPONSIBILITIES**

- Maintain separate maintenance and repair records for each piece of County-owned equipment.
- Submit written preventative maintenance and repair reports to the County at least quarterly.
- Provide supporting documentation from California Coast Refrigeration and Hobart with each report.
- Maintain and submit a separate inventory list of all Contractor-supplied equipment semi-annually.

### **COST**

- Included in Aramark's services.

**PHASE 4**

## **REPLACEMENT, ACCOUNTABILITY & RISK MANAGEMENT (ONGOING)**

### **ARAMARK RESPONSIBILITIES**

- Replace smallwares as needed.
- Provide equivalent-quality replacement kitchen and dishwashing serveware, which becomes County property.
- Assume financial responsibility for all unaccounted-for items.

### **COST**

- Aramark will cover up to \$10,000 in smallwares replacements annually.

**PHASE 5**

## **JOINT INVENTORY & LIFECYCLE REVIEW (ANNUALLY)**

### **ARAMARK RESPONSIBILITIES**

- Conduct an annual joint inventory with the County of all County-owned capital equipment and serveware.
- Provide condition assessments and expected remaining useful life for each item.
- Supply proof of adequate maintenance to support County decisions on capital replacement.

### **COUNTY ROLE**

- Replace County-owned equipment as deemed necessary based on documented maintenance, manufacturer life expectancy, and extraordinary circumstances.
- Per the RFP, County is responsible for Walk-In Refrigerator and Walk-In Freezer repair and maintenance.

## 4.19 INVENTORY

Aramark's inventory practices are designed to align directly with the County's requirements while keeping operations efficient and well controlled. At the start of the contract, we work with the County to complete a full inventory of all existing food service equipment and smallwares, and we take responsibility for maintaining those items throughout the term of the agreement. All equipment and smallwares are managed and maintained at no cost to the County and would be returned in equal or better condition at the end of the contract. In addition, Aramark provides all required consumable supplies and food products for daily operations, purchasing them in our name and coordinating deliveries to the Main Jail or Rountree facilities as needed.



Behind that onsite execution is Aramark's corporate supply chain management team, which sets strict standards for our suppliers to ensure safety, quality, and value. Our products are developed in partnership with dietitians, manufacturers, and distributors to meet operational needs while complying with County ordinances and approved product requirements. By leveraging our established relationships and buying power, we deliver consistent, reliable products that perform well in a correctional environment, support food safety, and control costs—giving the County confidence that inventory is managed responsibly from sourcing through service.

## FOOD SAFETY

Aramark purchases only from manufacturers that are USDA-approved to ensure food is safe and meets industry standards. Our safety and risk control team establishes global food standards composed of supplier standards, personal-hygiene standards, site standards, and product and process standards.

Our Operational Excellence (OP-X) program is based on the Sanitation and Food Safety Manual and HACCP standards. We incorporate HACCP standards into our OP-X program for each meal, day, week, and month, as required by HACCP. OP-X mandates frequent food-handling safety inspections by our food service director.

# PRODUCTION MANAGEMENT

A superior menu and food sourcing plan must be implemented with laser focus at your site. **Aramark uses the following proprietary programs to ensure the menu plan is executed as designed:**

**Operational Excellence (OP-X)**

**myStaffing employee hiring and ongoing training and development**

**SHIELD inmate management and motivation**

**Energy conservation** protocols are a key component of Aramark's food production and are woven into each of the three production programs.



## OPERATIONAL EXCELLENCE (OP-X)

OP-X is more than just a process—it's the way we do business. Training promotes quality assurance that exceeds expectations because employees and inmates learn procedures that Aramark has perfected for more than 40 years. And OP-X provides documentation for litigation, accreditation, or agency requirements.

### THE SIX KEY COMPONENTS OF OP-X STANDARDS OF EXCELLENCE ARE BASED ON THE ACCREDITATION STANDARDS OF THE ACA:

- 1. Meal Consistency**—OP-X encompasses more than 100 specific quality elements incorporated into the easy-to-follow Operations Guide.  
  
This ensures that operational standards are completed and reviewed at every meal.
- 2. Measurability**—We require our food service directors to measure performance based on compliance.
- 3. Training**—Designed to give new associates a basic understanding of key food service concepts and practices, Aramark's Operations (Ops) 101 introduces OP-X to run high-quality kitchens with consistency and efficiency.
- 4. Menu Integrity**—The OP-X process delivers exact menu portions and ensures meal quality consistency. The quality process is reviewed every meal.
- 5. Communication**—Our Operations Guide is our on-the-floor tool to ensure meal and daily OP-X standards are followed. The Operations Guide provides a users with a clear and consistent way to record data over time in order to communicate progress and changes with the rest of your team.
- 6. Performance Review**—OP-X is a continuous process of specific action plans written, implemented, and tracked to ensure that service quality is consistent. District managers and other correctional management employees review the process during each visit.



# COMPLIANCE

## INSPECT WHAT YOU EXPECT

Systems and procedures are only as good as their compliance protocols. Aramark's OP-X process is based on ACA standards and ensures compliance at every meal, every day. The front-line manager completes monthly compliance reviews as a continuous self-evaluation of our performance.

The district manager verifies quarterly the meeting of all standards and writes detailed action plans for areas requiring improvements. High performance is encouraged, as our managers are evaluated based on OP-X criteria and rewarded for high achievement. This review process will be a basis for meetings with your administration.

Our region team members inspect the food production process in additional operation to ensure we are meeting our financial commitments to you. These audits also ensure that we deliver maximum productivity with minimal waste. Additionally, we collect all data from health inspectors and accreditation audits by the ACA and AJA.

# 4.20 MICROMARKETS

Aramark is committed to installing two micro markets for Santa Cruz County, with one located at Rountree and one at the Main Jail. Aramark is prepared to invest up to \$50,000 toward the installation of both micro markets and has already obtained vendor quotes to support this scope of work. This investment will be made upon contract award and successful contract completion, reflecting Aramark’s commitment to enhancing staff dining amenities for the County.

With the implementation of the micro markets and supporting technology, additional features are unlocked that allow staff to place orders online, through a mobile app, or directly at the on-site kiosk. These micro markets provide officers and staff with a dedicated, on-site space to step away from the correctional environment while accessing convenient food and beverage options. Each location is designed in a market-style format that emphasizes speed, ease of use, and minimal operational disruption. Offerings include fresh products, healthy snacks, beverages, and grab-and-go meal options, supported by customized menus and seasonal variety.

The modular micro market concept includes a self-service kiosk that allows staff to quickly swipe their cards for seamless purchasing, reducing wait times and improving access during all shifts. All design, product selection, and functionality are guided by consumer insights while remaining mindful of Santa Cruz County’s operational, financial, and spatial constraints.

## MAIN JAIL RENDERING



# ROUNTREE RENDERING



## INSIGHTS

### Space:

Every aspect of the micromarket—from the design and product selection to the merchandising and layout—is based on consumer insights. Your solution will be customized with Santa Cruz County’s unique needs in mind. The modular systems can be scaled and arranged to best fit the space and staff needs so it becomes a natural extension of your facility.

### Products:

With product selection based on research, the micromarket is designed to gently encourage staff and officers to make healthier food choices. With the help of Plan-o-Grams, design and merchandising visually draw customers toward better-for-you options.

### Food Safety:

We apply the highest food safety standards to the micromarket. Fresh food vendors are all USDA-approved and food coolers have a health timer lock. The robust cold-chain temperature monitoring process includes temperature logs.

### Security:

The easy-to-use kiosks are Level 1 PCI-compliant, offering the highest level of security available to protect customer data. Aramark prevents theft at the micromarket through security cameras and surveillance area signage. The kiosk system makes an announcement when a transaction is canceled and changes screen colors. We work with you to ensure that all security protocols are approved for your facility.

## RETAIL 365

Retail 365 simplifies the order and checkout process, creating a smooth flow for officers (and staff) in the market. Depending on the solution you choose, the Retail 365 kiosk will be customized to fit your needs.



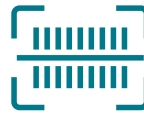
## HERE'S A LOOK AT YOUR OPTIONS:



**THE RETAIL 365 KIOSK ENABLES OFFICERS AND STAFF TO CUSTOMIZE MENU ITEMS.**



**SNACKS INCLUDING THOSE IN THE COOLERS AND FREEZERS ARE AVAILABLE 24/7.**



**STAFF SELECT AND PERSONALIZE MEALS, SCAN ANY BARCODED ITEMS, AND PAY WITH CREDIT/DEBIT CARDS OR PRE-FUNDED ACCOUNTS.**



**ORDERS ARE SENT TO THE KITCHEN PRINTER, ALERTING THE DINING TEAM.**

# 4.21 COUNTY RESPONSIBILITIES

Aramark truly values the strong, collaborative partnership we've built with the County over the past several years. We work closely with onsite food service leadership, facility administration, and medical staff to ensure dietary restrictions, special diets, religious meals, and medical snacks are communicated clearly and executed accurately. Timely and accurate meal counts, along with agreed-upon adjustments prior to service, have been key to maintaining smooth daily operations.

We also appreciate the County's ongoing support in providing the facility space, utilities, security, and controlled inmate movement necessary for safe and efficient food service operations. This coordination allows our teams to focus on consistent execution, food safety, and service quality. Invoicing and payment based on confirmed daily meal counts has worked well and supports transparency for both parties.

Overall, the open communication and shared responsibilities between Aramark and County staff have been essential to the program's success. We value this partnership and look forward to continuing to work together to support the operational needs of the facilities and the individuals we serve.

8.2.3. Please attach an implementation schedule per Section 4.18.\*

# IMPLEMENTATION SCHEDULE

## ROLES, RESPONSIBILITIES, AND COST TRANSPARENCY

### PHASE 1 CONTRACT START-UP & BASELINE ASSESSMENT (DAYS 1-30)

#### ARAMARK RESPONSIBILITIES

- Begin contract with full operational understanding of all County-owned food service equipment at the Main Jail and Rountree, based on continuous incumbent service since 2021.
- Conduct a baseline condition assessment of all County-owned equipment under Aramark's direct control.
- Confirm equipment inventory, maintenance schedules, and security access requirements with County staff.
- Establish equipment-level maintenance logs for tracking all preventative maintenance and repairs.

#### THIRD-PARTY VENDORS

- No third-party maintenance activity during start-up unless urgent repairs are identified.

#### COST

- Included in Aramark's management and operational overhead (no additional cost to the County).

### PHASE 2 PREVENTATIVE MAINTENANCE PROGRAM (ONGOING)

#### A. ARAMARK-PERFORMED PREVENTATIVE MAINTENANCE

#### ARAMARK RESPONSIBILITIES

- Perform quarterly preventative maintenance inspections on all applicable County-owned food service equipment.
- Coordinate and oversee all scheduled maintenance activities performed by third-party vendors.
- Ensure kitchen hood systems, cook lines, and Ansul fire suppression systems are inspected, cleaned, and serviced per required schedules.
- Initiate and manage all repair requests and corrective actions.
- Maintain compliance with facility security protocols and operational schedules.

#### COST

- Labor and coordination included in Aramark's operating budget.

## **B. CALIFORNIA COAST REFRIGERATION INC. - SEMI-ANNUAL PREVENTATIVE MAINTENANCE & REPAIRS**

### Vendor Information

California Coast Refrigeration Inc.

2363 Thompson Way #D

Santa Maria, CA 93455

Phone: (805) 928-1778

### **SERVICES PROVIDED**

- Semi-annual preventative maintenance for each kitchen.
- Preventative servicing and repairs for:
  - Tilt skillets
  - Kettles
  - Hot carts
  - Ovens
  - Mixers
- Equipment performance testing and operational adjustments.

### **COST**

- Estimated Annual Cost: \$4,000. Aramark will cover this cost.

## **C. HOBART - ANNUAL PREVENTATIVE MAINTENANCE**

### Vendor Information

Hobart

701 South Ridge Ave.

Troy, OH 45373

### **SERVICES PROVIDED**

- Preventative maintenance and repair services for all Hobart dishwashing equipment.
- Preventative Maintenance and repair service for kitchen hoods.

### **COST**

- Estimated Annual Cost: \$10,000. Aramark will cover this cost.

## **D. COOK LINE ANSUL SYSTEM - ANNUAL MAINTENANCE**

### **COST**

- Estimated Annual Cost: \$2,000. Aramark will cover this cost.

**PHASE 3**

## **DOCUMENTATION, REPORTING & COMPLIANCE (QUARTERLY / SEMI-ANNUAL)**

### **ARAMARK RESPONSIBILITIES**

- Maintain separate maintenance and repair records for each piece of County-owned equipment.
- Submit written preventative maintenance and repair reports to the County at least quarterly.
- Provide supporting documentation from California Coast Refrigeration and Hobart with each report.
- Maintain and submit a separate inventory list of all Contractor-supplied equipment semi-annually.

### **COST**

- Included in Aramark's services.

**PHASE 4**

## **REPLACEMENT, ACCOUNTABILITY & RISK MANAGEMENT (ONGOING)**

### **ARAMARK RESPONSIBILITIES**

- Replace smallwares as needed.
- Provide equivalent-quality replacement kitchen and dishwashing serviceware, which becomes County property.
- Assume financial responsibility for all unaccounted-for items.

### **COST**

- Aramark will cover up to \$10,000 in smallwares replacements annually.

**PHASE 5**

## **JOINT INVENTORY & LIFECYCLE REVIEW (ANNUALLY)**

### **ARAMARK RESPONSIBILITIES**

- Conduct an annual joint inventory with the County of all County-owned capital equipment and serviceware.
- Provide condition assessments and expected remaining useful life for each item.
- Supply proof of adequate maintenance to support County decisions on capital replacement.

### **COUNTY ROLE**

- Replace County-owned equipment as deemed necessary based on documented maintenance, manufacturer life expectancy, and extraordinary circumstances.
- Per the RFP, County is responsible for Walk-In Refrigerator and Walk-In Freezer repair and maintenance.



## January 2026

The menu proposed for Santa Cruz, CA meets the nutritional guidelines of the American Correctional Association which are based upon the current dietary reference intakes for males and females ages 19 to 50 years, as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. A weekly average of 2500 calories per day is offered. Adequate levels of protein, vitamins A, C, calcium and iron are included.

Cynthia Irizarry M.S., R.D., L.D.

  
Irizarry, MS, RD, LDN #723880

Director, Nutrition and Operational Support Services

Aramark Correctional Services

# PROPOSED MENU

Proposed 1/2026

## SANTA CRUZ COUNTY CALIFORNIA



Weekly Average 2500 Calories Per Day

	Week 1 Monday	Week 1 Tuesday	Week 1 Wednesday	Week 1 Thursday	Week 1 Friday	Week 1 Saturday	Week 1 Sunday
<b>Breakfast</b>							
Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup
Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut
T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each	Peanut Butter	1 each
Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Streusel Coffeecake	1/80 cut	Buttermilk Biscuit	1/80 cut
Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>							
Turkey	4 ozw	T. Bologna	4 ozw	Peanut Butter	3 each	T. Bologna	4 ozw
Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet	Mayo Dressing & Mustard Packets	1 each
Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice
Celery Sticks	21/2 ozw	Carrot Sticks or Coins	31/2 ozw	Orange	1 each	Carrot Sticks or Coins	31/2 ozw
Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Dinner</b>							
Meatballs (1/2 oz each)	6 each	Herb Baked Boneless Chicken Thigh (7-9 oz RW)	1 each	Asian Fried Rice (3 oz soy)	10 ozw	Tex-Mex Taco Filling (3 oz soy)	4 ozw
Gravy LF/LS	1 fl oz	BBQ Sauce	1/2 fl oz	Peas LF	3/4 cup	Mexican Pinto Beans	1 1/2 cup
Mashed Potatoes LF	1 fl oz	Baked Beans	1 1/2 cup	Broccoli LF	1/2 cup	Shredded Cabbage	1 cup
Carrots LF	1 cup	Cottage Fries LF	3/4 cup	Vinaigrette Coleslaw LF	3/4 cup	Taco Sauce	1 packet
Sweet Combread	1/60 cut	Kettle Blend Mixed Vegetables LF	3/4 cup	Buttermilk Biscuit	1/80 cut	Flour Tortilla (6")	2 each
Cinnamon Sugar Topped White Cake	1/60 cut	Sweet Combread	1/60 cut	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Corn LF	1 cup
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Applesauce	1/2 cup			Fruit Drink w/ B12, C, D, E & Calcium	1 packet
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet				

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All casseroles and combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used. Fruit Drink w/Vitamins B12, C, D, E & Calcium (1 packet) provides over 150 mg calcium. \*This item contains over 125 mg calcium.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

# PROPOSED MENU

Proposed 1/2026

## SANTA CRUZ COUNTY CALIFORNIA



Weekly Average 2500 Calories Per Day

Week 2 Monday		Week 2 Tuesday		Week 2 Wednesday		Week 2 Thursday		Week 2 Friday		Week 2 Saturday		Week 2 Sunday	
<b>Breakfast</b>													
Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Frosted Flakes Cereal	1 cup
Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut
T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each	Peanut Butter	1 each	T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each
Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Breakfast Muffin	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut
Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Turkey	4 ozw	T. Bologna	4 ozw	Peanut Butter	3 each	T. Bologna	4 ozw	T. Salami	4 ozw	Turkey	4 ozw	Peanut Butter	3 each
Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet
Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice
Carrot Sticks or Coins	3 1/2 ozw	Apple	1 each	Orange	1 each	Celery Sticks	2 1/2 ozw	Orange	1 each	Celery Sticks	2 1/2 ozw	Carrot Sticks or Coins	3 1/2 ozw
Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Dinner</b>													
AuGratin Potatoes (3 oz soy)	10 ozw	BBQ Boneless Chicken Thigh (7-9 oz RW)	1 each	T. Hot Dogs (1.6 oz each)	2 each	Italian Tomato Sauce (4 oz soy)	6 ozw	Sloppy Joe Filling (3 oz soy)	4 ozw	Baked Meatloaf (3 ozw each)	1 patty	Macaroni & Cheese Casserole (3 oz soy)	10 ozw
Broccoli LF	1 cup	Mexican Pinto Beans	1 cup	Mustard, pc	2 packet	Rotini LF	1 cup	Hamburger Bun (WG)	1 each	Gravy LF/LS	1 fl oz	Peas LF	3/4 cup
Corn LF	1/2 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Sliced Bread (WG)	2 slice	Broccoli LF	3/4 cup	Baked Beans	1 1/2 cup	Mashed Potatoes LF	3/4 cup	Green Beans LF	3/4 cup
Garlic Herb Biscuit with Melted Margarine	1/80 cut	Vinaigrette Coleslaw LF	3/4 cup	Refried Pinto Beans LF/LS	1 cup	Carrots LF	3/4 cup	Paprika Potatoes LF	1 cup	Carrots LF	1/2 cut	Sweet Cornbread	1/60 cut
Powdered Sugar Dusted Yellow Cake	1/60 cut	Sweet Cornbread	1/60 cut	Parsley Potatoes LF	1 cup	Garlic Herb Biscuit with Melted Margarine	1/80 cut	Green Beans LF	1 cup	Vinaigrette Coleslaw LF	3/4 cup	Applesauce	1/2 cup
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Carrots LF	1 cup	Applesauce	1/2 cup	Peanut Butter Swirl Brownie	1/60 cut	Sweet Cornbread	1/60 cut	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
				Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All casseroles and combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used. Fruit Drink w/Vitamins B12, C, D, E & Calcium (1 packet) provides over 150 mg calcium. \*This item contains over 125 mg calcium.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

# PROPOSED MENU

Proposed 1/2026

## SANTA CRUZ COUNTY CALIFORNIA



Weekly Average 2500 Calories Per Day

Week 3 Monday		Week 3 Tuesday		Week 3 Wednesday		Week 3 Thursday		Week 3 Friday		Week 3 Saturday		Week 3 Sunday	
<b>Breakfast</b>													
Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Frosted Flakes Cereal	1 cup
Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut
T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each	Peanut Butter	1 each	T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each
Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Breakfast Muffin	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut
Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Turkey	4 ozw	T. Bologna	4 ozw	Peanut Butter	3 each	Turkey	4 ozw	T. Salami	4 ozw	T. Ham	4 ozw	Peanut Butter	3 each
Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet
Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice
Orange	1 each	Celery Sticks	2 1/2 ozw	Celery Sticks	2 1/2 ozw	Apple	1 each	Orange	1 each	Apple	1 each	Carrot Sticks or Coins	3 1/2 ozw
Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Dinner</b>													
Tex-Mex Taco Filling (3 oz soy)	4 ozw	American Goulash (3 oz soy)	10 ozw	Country Patty (4 ozw each)	1 patty	Chop Suey (3 oz soy)	10 ozw	Chili w/ Beans (3 oz gd soy)	10 ozw	Cheesy Broccoli Rice Casserole (3 oz soy)	10 ozw	BBQ Boneless Chicken Thigh (7-9 oz RW)	1 each
Pinto Beans LF	1 1/2 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Gravy LF/LS	1 fl oz	Rice LF	3/4 cup	Carrots LF	3/4 cup	Carrots LF	3/4 cup	Baked Beans	1 1/2 cup
Corn LF	1 cup	Broccoli LF	3/4 cup	Parsley Potatoes LF	3/4 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Mexican Coleslaw LF	1 cup	Broccoli LF	3/4 cup	Cottage Fries LF	3/4 cup
Mexican Coleslaw LF	1 cup	Garlic Herb Biscuit with Melted Margarine	1/80 cut	Carrots & Green Beans	1/2 cup	Green Beans LF	1/2 cup	Flour Tortilla (6")	2 each	Sweet Cornbread	1/60 cut	Vinaigrette Coleslaw LF	3/4 cup
Taco Sauce	1 packet	Powdered Sugar Dusted Yellow Cake	1/60 cut	Vinaigrette Coleslaw LF	3/4 cup	Buttermilk Biscuit	1/80 cut	Cinnamon Sugar Topped White Cake	1/60 cut	Peanut Butter Swirl Brownie	1/60 cut	Sweet Cornbread	1/60 cut
Flour Tortilla (6")	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Sweet Cornbread	1/60 cut	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Applesauce	1/2 cup
Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet							Fruit Drink w/ B12, C, D, E & Calcium	1 packet

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All casseroles and combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used. Fruit Drink w/Vitamins B12,C,D,E & Calcium (1 packet) provides over 150 mg calcium. \*This item contains over 125 mg calcium.

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# PROPOSED MENU

Proposed 1/2026

## SANTA CRUZ COUNTY CALIFORNIA



Weekly Average 2500 Calories Per Day

Week 4 Monday		Week 4 Tuesday		Week 4 Wednesday		Week 4 Thursday		Week 4 Friday		Week 4 Saturday		Week 4 Sunday	
<b>Breakfast</b>													
Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Corn Flakes Cereal	1 cup	Toasted Oats Cereal	1 cup	Frosted Flakes Cereal	1 cup
Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut	Cinnamon Breakfast Bar*	1/60 cut	Peanut Butter Breakfast Bar*	1/60 cut
T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each	Peanut Butter	1 each	T. Ham	1 ozw	Peanut Butter	1 each	Hard Cooked Egg	1 each
Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Streusel Coffeecake	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut	Buttermilk Biscuit	1/80 cut
Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet	Grape Jelly	1 packet	Apple Jelly	1 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Turkey	4 ozw	T. Bologna	4 ozw	Peanut Butter	3 each	T. Bologna	4 ozw	T. Salami	4 ozw	Turkey	4 ozw	Peanut Butter	3 each
Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Grape Jelly	2 packet
Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice	Sliced Bread (WG)	4 slice
Orange	1 each	Apple	1 each	Celery Sticks	2 1/2 ozw	Carrot Sticks or Coins	3 1/2 ozw	Celery Sticks	2 1/2 ozw	Orange	1 each	Apple	1 each
Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each	Duplex Sandwich Cookies	2 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Dinner</b>													
Texan Tamale Pie w/Cornbread Topping (3 oz soy)	10 ozw	Herb Baked Boneless Chicken Thigh (7-9 oz RW)	1 each	Baked Meatloaf (3 ozw each)	1 patty	Frito Pie (3 oz soy)	10 ozw	T. Hot Dogs (1.6 oz each)	2 each	Charbroiled Patty (3 ozw)	1 patty	Savory Rice & Peppers (3 oz gd soy)	10 ozw
Mexican Pinto Beans	1/2 cup	Macaroni & Cheese	1 cup	Gravy LF/LS	1 fl oz	Corn LF	3/4 cup	Mustard, pc	2 packet	Mustard, pc	1 packet	Carrots LF	1 cup
Carrots LF	1 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Garlic Mashed Potatoes LF	1 1/2 cup	Mexican Coleslaw LF	1 cup	Sliced Bread (WG)	2 slice	Ketchup	1 packet	Broccoli LF	1/2 cup
Corn LF	3/4 cup	Vinaigrette Coleslaw LF	3/4 cup	Broccoli LF	1/2 cup	Taco Sauce	1 packet	Baked Beans	1 1/2 cup	Hamburger Bun (WG)	1 each	Sweet Cornbread	1/60 cut
Cinnamon Sugar Topped White Cake	1/60 cut	Sweet Cornbread	1/60 cut	Buttermilk Biscuit	1/80 cut	Flour Tortilla (6")	2 each	Carrots LF	3/4 cup	Pinto Beans LF	1 1/2 cup	Peanut Butter Swirl Brownie	1/60 cut
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Powdered Sugar Dusted Yellow Cake	1/60 cut	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Vinaigrette Coleslaw LF	3/4 cup	Cottage Fries LF	1 1/2 cup	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
				Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Applesauce	1/2 cup	Green Beans LF	1/2 cup		
								Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet		

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All casseroles and combination dishes are made with soy unless otherwise indicated. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used. Fruit Drink w/Vitamins B12,C,D,E & Calcium (1 packet) provides over 150 mg calcium. \*This item contains over 125 mg calcium.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

# RELIGIOUS MENU

Proposed:1.2026

## SANTA CRUZ COUNTY CALIFORNIA RELIGIOUS MENU



Weekly Average 2500 Calories Per Day

Week 1 Monday		Week 1 Tuesday		Week 1 Wednesday		Week 1 Thursday		Week 1 Friday		Week 1 Saturday		Week 1 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Frosted Flakes	2 cup
Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each	Kosher Hard Cooked Egg	2 each	Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each
Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet	Mayo Dressing	1 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet
Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each	Mustard, pc	1 packet	Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each
Celery Sticks	4 ozw	Carrot Sticks or Coins (1 cup)	6 1/4 ozw	Orange	1 each	Kosher Bread or Roll	4 each	Celery Sticks	4 ozw	Orange	1 each	Apple	1 each
Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Carrot Sticks or Coins (1 cup)	6 1/4 ozw	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	5 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
						1% Milk (Half Pint)	1 each						
<b>Dinner</b>													
Chunky 'Beef' Stew	3/4 cup	Pulled BBQ Chicken	3/4 cup	Sweet & Sour 'Chick'n'	3/4 cup	Taco Filling	3/4 cup	Sloppy Joe	3/4 cup	Creamy 'Chick'n' Dinner	3/4 cup	Vegetarian Chili	3/4 cup
Mashed Potatoes LF	11/2 cup	Baked Beans	1 cup	Rice LF	11/2 cup	Mexican Pinto Beans	11/2 cup	Pinto Beans LF	11/2 cup	Cajun Potatoes	11/2 cup	Paprika Potatoes LF	11/2 cup
Carrots LF	1/2 cup	Cottage Fries LF	3/4 cup	Peas LF	1/2 cup	Shredded Raw Cabbage	1 cup	Cabbage	3/4 cup	Carrots LF	1/2 cup	Mexican Coleslaw LF	1 cup
Kosher Bread or Roll	2 each	Kettle Blend Mixed Vegetables LF	3/4 cup	Broccoli LF	1/2 cup	Corn LF	1 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Broccoli LF	1/2 cup	Kosher Bread or Roll	2 each
Duplex Sandwich Cookies	5 each	Kosher Bread or Roll	2 each	Coleslaw Vinaigrette LF	3/4 cup	Flour Tortilla (6")	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Duplex Sandwich Cookies	5 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Applesauce	1/2 cup	Kosher Bread or Roll	2 each	Taco Sauce	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet						

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All lunch and dinner entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated (\*). All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

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 Breakfast: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowls of cereal, bread, margarine, plastic ware & napkin together on disposable plate. Serve cereal in disposable bowls with lids.  
 Lunch and dinner: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowl of salad, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl.

# RELIGIOUS MENU

Proposed:1.2026

## SANTA CRUZ COUNTY CALIFORNIA RELIGIOUS MENU



Weekly Average 2500 Calories Per Day

Week 2 Monday		Week 2 Tuesday		Week 2 Wednesday		Week 2 Thursday		Week 2 Friday		Week 2 Saturday		Week 2 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Frosted Flakes	2 cup
Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each	Kosher Hard Cooked Egg	2 each	Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each
Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet	Mayo Dressing	1 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet
Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each	Mustard, pc	1 packet	Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each
Carrot Sticks or Coins (1 cup)	61/4 ozw	Apple	1 each	Orange	1 each	Kosher Bread or Roll	4 each	Orange	1 each	Celery Sticks	4 ozw	Carrot Sticks or Coins (1 cup)	61/4 ozw
Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Celery Sticks	4 ozw	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	5 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
						1% Milk (Half Pint)	1 each						
<b>Dinner</b>													
Creamy 'Chick'n' Dinner	3/4 cup	'Chick'n' Stew	3/4 cup	Stroganoff	3/4 cup	Italian 'Meat' Sauce	3/4 cup	Sloppy Joe	3/4 cup	Italian 'Chick'n'	3/4 cup	Southern BBQ	3/4 cup
Mashed Potatoes LF	11/2 cup	Mexican Pinto Beans	11/2 cup	Parsley Potatoes LF	11/2 cup	Rotini	11/2 cup	Baked Beans	11/2 cup	Mashed Potatoes LF	11/2 cup	Peas LF	1 cup
Broccoli LF	1/2 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Carrots LF	1 cup	Carrots LF	3/4 cup	Paprika Potatoes LF	1 cup	Carrots LF	1 cup	Green Beans LF	3/4 cup
Corn LF	1/2 cup	Vinaigrette Coleslaw LF	3/4 cup	Kosher Bread or Roll	2 each	Broccoli LF	3/4 cup	Green Beans LF	1 cup	Vinaigrette Coleslaw LF	3/4 cup	Kosher Bread or Roll	2 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
Duplex Sandwich Cookies	5 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	5 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet		
Fruit Drink w/ B12, C, D, E & Calcium	1 packet							Fruit Drink w/ B12, C, D, E & Calcium	1 packet				

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All lunch and dinner entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated (\*). All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

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 Breakfast: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowls of cereal, bread, margarine, plastic ware & napkin together on disposable plate. Serve cereal in disposable bowls with lids.  
 Lunch and dinner: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowl of salad, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl.

# RELIGIOUS MENU

Proposed:1.2026

## SANTA CRUZ COUNTY CALIFORNIA RELIGIOUS MENU

Weekly Average 2500 Calories Per Day



Week 3 Monday		Week 3 Tuesday		Week 3 Wednesday		Week 3 Thursday		Week 3 Friday		Week 3 Saturday		Week 3 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Frosted Flakes	2 cup
Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each	Kosher Hard Cooked Egg	2 each	Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each
Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet	Mayo Dressing	1 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet
Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each	Mustard, pc	1 packet	Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each
Orange	1 each	Celery Sticks	4 ozw	Celery Sticks	4 ozw	Kosher Bread or Roll	4 each	Orange	1 each	Apple	1 each	Carrot Sticks or Coins (1 cup)	61/4 ozw
Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Apple	1 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	5 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
						1% Milk (Half Pint)	1 each						
<b>Dinner</b>													
Taco Filling	3/4 cup	Italian 'Meat' Sauce	3/4 cup	Sloppy Joe	3/4 cup	Sweet & Sour 'Chick'n'	3/4 cup	Vegetarian Chili	3/4 cup	Creamy 'Chick'n' Dinner	3/4 cup	Pulled BBQ Chicken	3/4 cup
Pinto Beans LF	11/2 cup	Macaroni LF	11/2 cup	Parsley Potatoes LF	3/4 cup	Rice LF	11/2 cup	Corn	1/2 cup	Rice LF	11/2 cup	Baked Beans	11/2 cup
Corn LF	3/4 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Carrots & Green Beans	1/2 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Carrots LF	1/2 cup	Carrots LF	1/2 cup	Cottage Fries LF	3/4 cup
Mexican Coleslaw LF	1 cup	Broccoli LF	3/4 cup	Vinaigrette Coleslaw LF	3/4 cup	Kosher Bread or Roll	2 each	Mexican Coleslaw LF	1 cup	Broccoli LF	1/2 cup	Vinaigrette Coleslaw LF	3/4 cup
Flour Tortilla (6")	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	5 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet			Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
		Fruit Drink w/ B12, C, D, E & Calcium	1 packet					Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet		

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 Lunch and dinner: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowl of salad, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl.

# RELIGIOUS MENU

Proposed:1.2026

## SANTA CRUZ COUNTY CALIFORNIA RELIGIOUS MENU



Weekly Average 2500 Calories Per Day

Week 4 Monday		Week 4 Tuesday		Week 4 Wednesday		Week 4 Thursday		Week 4 Friday		Week 4 Saturday		Week 4 Sunday	
<b>Breakfast</b>													
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Corn Flakes	2 cup	Kosher Toasted Oats	2 cup	Kosher Frosted Flakes	2 cup
Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each	Peanut Butter	2 each	Kosher Hard Cooked Egg	2 each
Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet	Grape Jelly	1 packet	Apple Jelly	2 packet
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
<b>Lunch</b>													
Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each	Kosher Hard Cooked Egg	2 each	Rinsed Tuna	4 ozw	Garbanzo Beans	11/2 cup	Peanut Butter	3 each
Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet	Mayo Dressing	1 packet	Mayo Dressing	2 packet	Mayo Dressing	2 packet	Grape Jelly	2 packet
Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each	Mustard, pc	1 packet	Kosher Bread or Roll	4 each	Saltine Crackers (2/pkg)	5 pack	Kosher Bread or Roll	4 each
Orange	1 each	Apple	1 each	Celery Sticks	4 ozw	Kosher Bread or Roll	4 each	Celery Sticks	4 ozw	Orange	1 each	Apple	1 each
Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Carrot Sticks or Coins (1 cup)	61/4 ozw	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each	Duplex Sandwich Cookies	5 each
1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	Duplex Sandwich Cookies	5 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each	1% Milk (Half Pint)	1 each
						1% Milk (Half Pint)	1 each						
<b>Dinner</b>													
Italian 'Chick'n'	3/4 cup	Tetrazzini	3/4 cup	Stroganoff	3/4 cup	Taco Filling	3/4 cup	Vegetarian Chili	3/4 cup	'Chick'n' Stew	3/4 cup	Sweet & Sour 'Chick'n'	3/4 cup
Mexican Pinto Beans	1/2 cup	Kettle Blend Mixed Vegetables LF	3/4 cup	Mashed Potatoes LF	11/2 cup	Pinto Beans LF	11/2 cup	Rice LF	11/2 cup	Pinto Beans LF	11/2 cup	Rice LF	11/2 cup
Carrots LF	1 cup	Vinaigrette Coleslaw LF	3/4 cup	Broccoli LF	1/2 cup	Corn LF	1/2 cup	Carrots LF	3/4 cup	Cottage Fries LF	11/2 cup	Carrots LF	1/2 cup
Corn LF	3/4 cup	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Mexican Coleslaw LF	3/4 cup	Vinaigrette Coleslaw LF	3/4 cup	Green Beans LF	1/2 cup	Broccoli LF	1/2 cup
Kosher Bread or Roll	2 each	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	5 each	Flour Tortilla (6")	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each	Kosher Bread or Roll	2 each
Duplex Sandwich Cookies	5 each			Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Duplex Sandwich Cookies	5 each
Fruit Drink w/ B12, C, D, E & Calcium	1 packet											Fruit Drink w/ B12, C, D, E & Calcium	1 packet

This menu contains only food items that are kosher and halal. Side dishes are volume measurements. All lunch and dinner entrees are made with Texturized Vegetable Protein (TVP) unless otherwise indicated (\*). All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used.

**NUTRITION STATEMENT:** This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

General Guidelines: Follow all kosher preparation instructions in recipes for entrees, starches and salads. Utensils used for scooping, cooking and serving must be dedicated for kosher food use ONLY and stored in a special area. No meat is served. Serve meal on disposable or designated kosher trays with disposable or kosher only tableware.  
 Breakfast: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowls of cereal, bread, margarine, plastic ware & napkin together on disposable plate. Serve cereal in disposable bowls with lids.  
 Lunch and dinner: Serve a cold tray and a hot tray. Serve meal on paper with a disposable cup and utensils. Cold tray: wrap fruit, bowl of salad, bread, margarine, plastic ware & napkin together on disposable plate. Top salad with dressing, use a disposable spoon or cup to transfer dressing from container to salad. Serve salad in a disposable bowl.



## WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Santa Cruz, CA; 2500 cal; (Rebid 1.2026)ci

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 1

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
<b>Mon</b>	2256	75.7	30.2	19.8	228	4109	316.7	56.1	22.3	85.7	15.2	2119.7	25.4	2255.1*	110.5*	3.9*	4.1*	6.5*	1986.2*
<b>Tue</b>	2759	82	26.8	22.4	239*	3163	405.2	58.8	43.8	114.5	16.6	2051.1	32.8	2429.2*	119.3*	3.1*	2.8*	6.9*	2191.9*
<b>Wed</b>	2700	107	35.7	28.1	263.4	2671	354.2	52.5	37.2	103.8	15.4	1888.4	29.1	1280.6*	232.8*	2.4*	2.7*	6.6*	1732.6*
<b>Thu</b>	2557	80.1	28.2	24	113	3496	368.3	57.6	55.9	108.7	17	1998.3	34.2	1725.7*	119.2*	2.2*	2.5*	6.6*	1819*
<b>Fri</b>	2554	86.3	30.4	25	130	3784	354.6	55.5	49.2	104.7	16.4	2027.2	31.1	1730.6*	187*	2.4*	2.4*	6.5*	1979.4*
<b>Sat</b>	2299	87.8	34.4	23.4	155.8	3699	307.7	53.5	26.9	83.7	14.6	1869.6	25.5	1542.2*	201.5*	2.3*	2.5*	7.5*	1773.2*
<b>Sun</b>	2887	103.1	32.1	27.5	235.7	3858	411.3	57	41.2	103.7	14.4	1921.7	26.3	945.4*	167.7*	3*	3.4*	6.7*	1873.6*
<b>Wkly Avg</b>	2573	88.9	31.1	24.3	195*	3540	359.7	55.9	39.5	100.7	15.7	1982.3	29.2	1701.2*	162.6*	2.8*	2.9*	6.8*	1908*
<b>Std</b>						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
<b>% of Std</b>						101.1	276.7		158.0	179.8		198.2	162.3	189.0	180.6	229.8	224.1	281.5	272.6

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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## WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Santa Cruz, CA; 2500 cal; (Rebid 1.2026)ci

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week: 2**

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
<b>Mon</b>	2346	75.3	28.9	22	131.1	4266	338.6	57.7	31	94.5	16.1	2019.1	27.6	1940.1*	182*	2.1*	2.5*	6.3*	1868.7*
<b>Tue</b>	2429	81.4	30.2	22	239	3105	333.9	55	42	103.2	17	1952.6	29.7	1566.4*	141.2*	2.2*	2.7*	6.9*	1942.4*
<b>Wed</b>	2917	107.3	33.1	27.3	322.2	3371	388.3	53.2	50.2	120.8	16.6	1845.5	30	2254.3*	169.3*	2.6*	2.9*	6.9*	2095.8*
<b>Thu</b>	2364	89.4	34	27.2	113.1	3153	313.4	53	35.4	90.6	15.3	1971.1	29.6	2171.8*	137.6*	2.3*	2.7*	6.6*	1563.4*
<b>Fri</b>	2938	85.4	26.2	23.2	130*	3765	444.1	60.5	50.1	118.6	16.1	2129.7	35.4	1038.5*	171.2*	3.2*	2.6*	6.5*	2021.5*
<b>Sat</b>	2067	72.9	31.7	19.9	192.6	3469	281.7	54.5	23.9	80.5	15.6	2106.2	25.2	1435.7*	154.3*	2*	2.4*	6.6*	1800*
<b>Sun</b>	2742	103.6	34	28.4	237.3	3281	373.2	54.4	36.5	102.8	15	1965.1	24.4	1936.1*	99.4*	3*	3.6*	6.7*	1852.1*
<b>Wkly Avg</b>	2543	87.9	31.1	24.3	195*	3487	353.3	55.6	38.4	101.5	16	1998.5	28.8	1763.3*	150.7*	2.5*	2.8*	6.6*	1877.7*
<b>Std</b>						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
<b>% of Std</b>						99.6	271.8		153.8	181.3		199.8	160.2	195.9	167.5	208.0	212.9	276.4	268.2

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## WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Santa Cruz, CA; 2500 cal; (Rebid 1.2026)ci

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week: 3**

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
<b>Mon</b>	2637	71.3	24.3	20.8	129.5	4194	398.6	60.5	57.8	118.9	18	1989.9	33.3	1017.7*	215.7*	2.1*	2.3*	6.3*	1979.5*
<b>Tue</b>	2354	82.9	31.7	24.5	113.3	3397	326.6	55.5	34.4	88.4	15	2029.3	31.6	1886.4*	138.4*	2.5*	2.8*	6.6*	1711.6*
<b>Wed</b>	2599	108.1	37.4	28.5	281.1	2771	333.7	51.3	26.8	94.4	14.5	1766.2	24.4	1305.2*	157.7*	2*	2.7*	7.1*	1874.9*
<b>Thu</b>	2144	68.3	28.7	20.5	110.3	3398	309.3	57.7	32.1	85.4	15.9	1944.9	28.5	1772.5*	103*	2.1*	2.4*	6.4*	1555.6*
<b>Fri</b>	2501	80.1	28.8	22.7	129.9	5232	362.4	58	40.1	95.7	15.3	1957.2	30.4	2065.1*	220.7*	1.9*	2.4*	6.5*	1714.5*
<b>Sat</b>	2391	84.7	31.9	24.8	125	3851	334.7	56	34.2	87.9	14.7	2103.7	31	2014.5*	140.7*	2.2*	2.6*	6.5*	1700.4*
<b>Sun</b>	3162	105	29.9	26.3	361.4*	2606	451.6	57.1	43.8	127.5	16.1	1950.6	27	1591.7*	162.9*	3.6*	3.6*	7*	2375.9*
<b>Wkly Avg</b>	2541	85.8	30.4	24	178.6*	3636	359.6	56.6	38.5	99.8	15.7	1963.1	29.5	1664.7*	162.7*	2.3*	2.7*	6.6*	1844.6*
<b>Std</b>						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
<b>% of Std</b>						103.9	276.6		153.8	178.1		196.3	163.6	185.0	180.8	195.0	205.4	276.1	263.5

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## WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Santa Cruz, CA; 2500 cal; (Rebid 1.2026)ci

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Week:** 4

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
<b>Mon</b>	2377	71.8	27.2	20	129.7	3443	352.6	59.3	39.7	96.9	16.3	1968.8	29.4	2415.8*	150.3*	2*	2.4*	6.3*	1875.7*
<b>Tue</b>	2377	83.7	31.7	23.2	240.3	3319	324.2	54.6	26.6	93.1	15.7	1964.8	27.2	1597.9*	136.6*	2.3*	2.8*	6.9*	1794.5*
<b>Wed</b>	2633	105.1	35.9	26.6	318.3	2865	346.8	52.7	23.9	95.1	14.5	2101.4	25.9	991.9*	156.1*	2.4*	2.9*	6.8*	2047.5*
<b>Thu</b>	2543	94.8	33.5	28.9	113	4160	343.8	54.1	42.3	94.8	14.9	1964.3	30.9	1882*	169.6*	2*	2.4*	6.6*	1567.2*
<b>Fri</b>	2705	83.9	27.9	21.7	216.6*	4380	387.9	57.4	42.2	112.9	16.7	1948.2	31.5	1846*	133*	2.5*	2.7*	6.8*	2100.3*
<b>Sat</b>	2644	80.1	27.3	23.3	192.9	3386	382.6	57.9	53.1	113.8	17.2	2079.1	32.2	724.9*	189*	3.1*	2.6*	7*	1997.4*
<b>Sun</b>	2830	109.5	34.8	28.9	235.7	3412	388	54.8	37	99.1	14	1945.9	26.8	2418.7*	142.9*	2.7*	3.4*	6.7*	1750.3*
<b>Wkly Avg</b>	2587	89.8	31.2	24.7	206.7*	3566	360.8	55.8	37.8	100.8	15.6	1996.1	29.1	1696.7*	153.9*	2.4*	2.7*	6.7*	1876.1*
<b>Std</b>						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
<b>% of Std</b>						101.9	277.6		151.3	180.0		199.6	161.8	188.5	171.0	201.9	210.4	279.8	268.0

\* Some values for this nutrient are unavailable; the number listed is incomplete.

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## WEEKLY NUTRITIONAL ANALYSIS

**Menu Name:** Santa Cruz, CA; 2500 cal; (Rebid 1.2026)ci

**Age Group Standard:** Male/Female 19-50 Years-ACS

**Period(s):** Breakfast, Dinner, Lunch

**Cycle**

	Cal (kcal)	Fat (g)	% Cal Fat	SFA (g)	Chol (mg)	Na (mg)	CHO (g)	% Cal CHO	Fiber (g)	Pro (g)	% Cal Pro	Ca (mg)	Fe (mg)	Vit A (RAE)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Vit B12 (mcg)	P (mg)
<b>Cycle Avg</b>	2561	88.1	31	24.3	193.8*	3557	358.4	56	38.6	100.7	15.7	1985	29.2	1706.5*	157.5*	2.5*	2.8*	6.7*	1876.6*
<b>Std</b>						3500	130.0		25.0	56.0		1000.0	18.0	900.0	90.0	1.2	1.3	2.4	700.0
<b>% of Std</b>						101.6	275.7		154.2	179.8		198.5	162.0	189.6	175.0	208.7	213.2	278.4	268.1

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# INMATE SPECIALTY MEAL PROGRAMS AND PREPACKAGED MEAL OPTIONS

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## MEALS THAT ARE DIFFERENT FROM THE REGULAR INMATE MEALS BUT ARE CHARGED AT THE SAME PRICE.

- Lacto-Ovo Vegetarian
- Total Vegan
- Lacto-Ovo Vegetarian Kosher/Halal
- Cardiac Diet
- Diabetic Carbohydrate Controlled Diets
- Pregnancy (prenatal) Diet
- High Protein/High Calorie Diet
- High Fiber Diet
- Lactose Intolerance Diet
- No Concentrated Sweets
- Dental Soft Diet
- Age Specific Diet: Adolescents Housed with Adults
- Age Specific Diet: Aging Adults (over 50 years of age)
- Food Allergy Diets
- GI (Gastro-Intestinal) Soft Diet
- Renal Pre-Dialysis Diet (restricted protein, sodium, and potassium)
- Renal Dialysis Diet (increased protein)
- Clear Liquid Diet
- Full Liquid (Broken Jaw) Diet
- Finger Foods Diet
- Gluten Restricted Diet
- Combination Diets
- Alternative Meal (previously "Management Meal")
- Ramadan (if 2 meal/day plan includes only the standard inmate meal offerings)

## MEALS THAT ARE DIFFERENT FROM REGULAR MEALS AND ARE CONSIDERED PREPACKAGED. THESE MEALS WOULD BE PRICED DIFFERENTLY THAN THE STANDARD MEAL.

- GFI (Global Foods) Kosher & Halal Meals
- My Own Meals Kosher & Halal Meals
- Spring Valley Frozen Kosher Meals
- Passover Meals
- Ramadan (if a pattern is requested that does not offer standard inmate meal items)

8.2.5. Please upload a one-week sample menu for staff per Section 4.5.\*  
Please upload menu in a pdf format only.

# STAFF MENU

## ENTRÉE SALADS

**\*\*Option to sub tofu for chicken on any salad.\*\***

### Caesar Salad or Caesar Wrap:

Romaine lettuce with grilled chicken, cherry tomatoes, croutons, Parmesan cheese, and Caesar dressing

### BBQ Salad: Choice or BBQ Chicken or Carne Asada

Chopped Romaine, black beans, roasted corn, cilantro, pico de gallo, Monterey and Cheddar Shredded Cheese, tortilla strips, Cilantro Lime Ranch

### Garden Salad: Choice Grilled Chicken or Tuna

Romaine lettuce, shredded carrots, sliced tomato, cucumber, sliced red onion, garbanzo beans, croutons and ranch dressing.

### Cobb Salad:

Chopped romaine lettuce topped with chicken, bacon, hard-boiled eggs, tomato, avocado, and blue cheese dressing

## HOT ENTRÉES:

### Tortellini:

Tri Color Tortellini, Pesto Sauce or Marinara Sauce, Served with Garlic Bread

### Teriyaki Bowl:

Broccoli, carrots, onion, red bell pepper, cabbage, teriyaki chicken or tofu with teriyaki sauce over white rice.

### Taco Combo:

3 tacos (choice of battered fish, Adobo Chicken, Carne Asada or tofu for all three- no mixed orders) with shredded cheese, cabbage, chipotle sauce and pico de gallo.

(\*\*beans and rice are now a side dish option\*\*)

### California Burrito:

Flour tortilla, Adobo Chicken or Carne Asada, pinto beans, cheese, French fries, with avocado, sour cream, and salsa

### California Fries:

French fries, pinto beans, cheese and adobo chicken or carne asada with avocado, sour cream, and salsa.

### Breakfast Burrito:

Egg, Potatoes, Cheese, Bacon or Sausage, pico de gallo. Served with side of salsa and sour cream.

## Staff Meals

Available: Monday - Sunday

11am - 1pm - Pickup times

11pm - 1am - Pickup times

## THE GRILL

### Hamburger or Garden Burger:

5.3 oz Angus beef patty or garden patty, lettuce, tomato, onion, pickle on a hamburger bun. Cheese and option to add BACON

### Chicken Tenders:

Chicken tenders with choice of spicy buffalo sauce, ranch, BBQ, or ketchup

### Fish & Chips:

Battered Fish and Fries. Served with Tartar Sauce

### Buffalo Chicken Sandwich:

Spicy Chicken breast with buffalo sauce, pepperjack cheese, lettuce, tomato, red onion

### Grilled Chicken Sandwich:

Grilled chicken with lettuce, tomato, onion, pickle on a hamburger bun. Cheese optional

### Tuna Melt:

Sliced Sourdough, Cheddar Cheese, Tuna Salad, (optional add Avocado)

### Tuna Sandwich:

Ciabatta Roll, Tuna Salad, Lettuce, Tomato, Pickle (optional add Avocado)

### BLT or BLAT:

Thick cut bacon lettuce tomato on ciabatta roll,

Thick cut bacon lettuce tomato, Avo, on ciabatta roll

### Chicken Quesadilla:

Grilled chicken quesadilla with bell peppers and onion, served with salsa and sour cream.

### Cold Turkey Club:

Roasted turkey, provolone cheese, bacon, lettuce, tomato on a toasted ciabatta roll

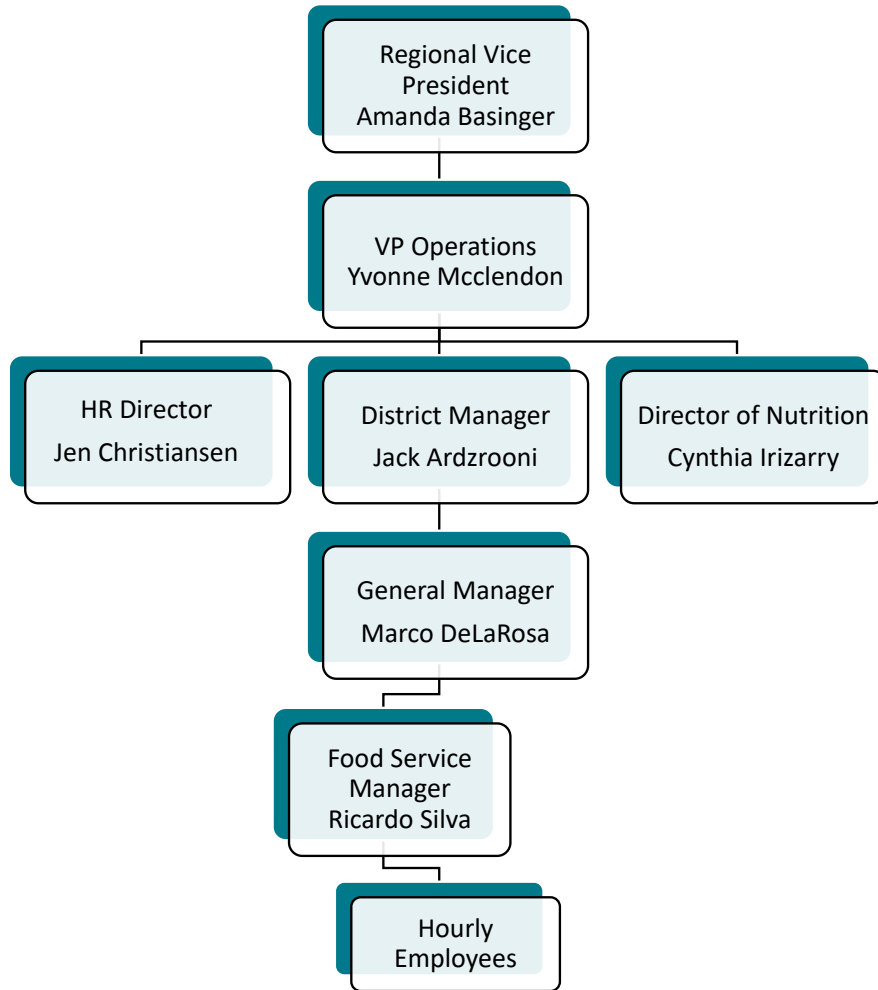
## SIDE OPTIONS:

French Fries, Tater Tots, Fruit Cup, Side Salad, Pinto Beans & Rice

8.2.6. Resumes\*

Please provide resumes of the project team that you are proposing to assign to this project or service.

The organizational chart illustrates a clear line of support that extends from regional leadership down to the on-site team, ensuring both strategic oversight and day-to-day operational excellence. At the regional level, experienced leaders provide guidance, resources, and accountability, supporting consistency, compliance, and best practices across all locations. This structure flows seamlessly to local management and on-site staff, who are responsible for daily operations, direct service delivery, and immediate issue resolution. Together, this layered approach ensures strong communication, rapid response, and continuous support, so on-site teams are never operating in isolation and always have access to the expertise and backing they need.



# AMANDA BASINGER

## REGIONAL VICE PRESIDENT

P. 317-501-6057

E. basinger-amanda@aramark.com



### EXPERIENCE

- |                     |  |
|---------------------|--|
| <b>2018-Present</b> | <b>Aramark Correctional Services, LLC</b>                              |
| <b>2025-Present</b> | Regional Vice President  |
| <b>2019-25</b>      | Vice President of Operations   |
| <b>2018-19</b>      | District Manager   |
| <b>2014-17</b>      | <b>JPay Inc</b>  |
|                     | Regional Vice President  |
| <b>2008-13</b>      | <b>Indiana Department of Correction</b>                                |
| <b>2011- 13</b>     | Chief of Staff/Deputy Commissioner of Administration                   |
| <b>2008-11</b>      | Executive Director, Research and Technology                            |
| <b>2006-07</b>      | <b>Indiana Criminal Justice Institute</b>                              |
|                     | Director, Research   |
| <b>2005-11</b>      | <b>Indiana University Bloomington &amp; Ivy Tech Community College</b> |
|                     | Adjunct Online Faculty Member  |

### EDUCATION

- |             |   |
|-------------|---|
| <b>2005</b> | <b>Indiana University Bloomington</b>                       |
|             | Doctor of Philosophy - PhD, Criminal Justice/Gender Studies |
| <b>2003</b> | <b>Indiana University Bloomington</b>                       |
|             | Master of Arts (MA), Criminal Justice                       |
| <b>2000</b> | <b>University of Nebraska-Lincoln</b>                       |
|             | Bachelor of Arts (B.A.), Criminal Justice/Political Science |





**MARCO DELAROSA**  
GENERAL MANAGER

**P. 831.755.3895**

**E. delarosa-marco@aramark.com**



**EXPERIENCE**

**2025 - Present**

**Aramark Correctional Services, LLC**

General Manager

2003 - 25

Food Service Director

**2000 - 01**

**Home Depot**

Head of Department

**1994 - 00**

**Soledad Hardware & Lumber**

Customer Service

**EDUCATION**

**1992**

**High School Diploma Gonzales High School**

**RICARDO SILVA**  
FOOD SERVICE MANAGER

**P. 831-287-7720**

**E. silva-ricardo@aramark.com**



**EXPERIENCE**

- |                |  |
|----------------|--|
| 2025 - Present | <b>Aramark Correctional Services, LLC</b><br>Food Service Supervisor |
| 2023- 25       | <b>Cilantro Mexican Food</b><br>Assistant Manager                    |
| 2019 - 23      | <b>Poke Bowlrito/ Teriyaki Madness</b><br>General Manager            |

**EDUCATION**

- |      |   |
|------|---|
| 2017 | <b>Bachelors in Culinary Arts</b><br>Superior de Gastonomia-Mexico City, MX |
|------|---|

# CYNTHIA IRIZARRY, M.S., R.D., L.D.

## DIRECTOR, NUTRITION AND OPERATIONAL SUPPORT SERVICES

P. 630-271-2909

E. Irizarry-cynthia@aramark.com



### EXPERIENCE

- 2005–Present**                      **Aramark’s Correctional Services, LLC**  
Corporate Registered Dietitian  
Director, Nutrition and Operational Support services, West Region
- 2003–05**                              **Oak Forest Hospital, Illinois**  
Clinical Dietitian
- 1993–03**                              **University of Illinois Hospital, Illinois**  
Bionutrition Research Manager
- 1990–93**                              **University of Chicago Hospital, Illinois**  
Renal Dietitian
- 1987–89**                              **Graduate Assistant**  
Drexel University, Philadelphia, Pennsylvania  
Northern Illinois University, DeKalb, Illinois

### EDUCATION

- 1989**                                      **Drexel University**  
Master of Science Human Nutrition
- 1985**                                      **Valparaiso University**  
Bachelor of Science, Nutrition and Dietetics

### LICENSES/CERTIFICATES

- Licensed Dietitian, State of Illinois
- Licensed Dietitian, State of South Dakota
- Licensed Dietitian, State of Utah
- ServSafe Certified

**Commission on Dietetic Registration**  
the credentialing agency for the Academy of Nutrition and Dietetics

**Credential Verification**

This certifies that  
Cynthia A Irizarry

*has met all appropriate degree, didactic, supervised practice, and examination requirements as established by the Commission on Dietetic Registration (CDR) through completion of an Accreditation Council for Education in Nutrition and Dietetics (ACEND) accredited program, is in good standing, and is entitled to use the credential "Registered Dietitian" "RD" or "Registered Dietitian Nutritionist" "RDN."*

**beginning 10/01/1990, the original date of registration, through the period ending 08/31/2026**

*Sharon M. McCauley*

Sharon M. McCauley, MS, MBA, RDN, LDN, FADA, FAND  
Executive Director, Commission on Dietetic Registration    Date: 07/22/2025

# JENNIFER CHRISTIANSEN

## HUMAN RESOURCES DIRECTOR

P: 303-903-2709

E: christiansen-jennifer@aramark.com



### EXPERIENCE

2022 - Present

**Aramark Correctional Services, LLC.**  
Human Resources Director

2019 - 22

**Aramark - Sports and Entertainment**  
Senior Human Resources Manager

2016 -19

**American Blue Ribbon Holdings Denver, CO**  
Regional Human Resources Manager

2007 - 16

**Aramark, Denver, CO**  
Senior Human Resources Manager

### EDUCATION

**California State University, Chico, CA**  
Bachelor of Science in Business Administration,  
Specialization in Human Resources Management

#### **SHRM**

Society for Human Resources Management

# DAVID ROMERO

## DIRECTOR OF STRATEGIC DEVELOPMENT

P: 925-349-8655

E: romero-david@aramark.com



### EXPERIENCE

- |              |  |
|--------------|--|
| 2023–Present | <b>Aramark Correctional Services, LLC</b><br>Director of Strategic Development |
| 2020–23      | <b>Nespresso Professional</b><br>National Account Manager                      |
| 2014–20      | <b>Aramark Refreshments</b><br>National Account Manager                        |
| 2009–14      | <b>Aramark Refreshments</b><br>Business Development Manager                    |

### EDUCATION

- |      |   |
|------|---|
| 2008 | <b>California State University, Chico</b><br>Bachelor of Arts, Communication Design |
|------|---|

### 8.2.7. Optional Services

*Optional Services: The County is interested in additional or enhanced services that may improve staff meal service, operational efficiency, and overall value. These services are optional; however, the Contractor may provide attachments with information on current capabilities of whether contractors are able to provide any or all of the following:*

#### *Web-Based or App-Based Ordering System*

- *Is the vendor able to provide and manage a web-based or mobile application ordering system for staff meals.*

- *The ordering platform shall:*

- o Allow staff to place customized, made-to-order meal requests.*

- o Provide confirmation of submitted orders.*

- o Replace the County's current email-based ordering process.*

- o Include reporting functionality for order volume, menu selections, and usage metrics.*

## **WEB-BASED / APP-BASED ORDERING SYSTEM**

Yes. Aramark can provide and fully manage a web-based and mobile ordering platform for staff meals through Retail 365, our proven order-ahead solution. Retail 365 offers a simple, user-friendly experience and will be available as part of the micro market program. Once the micro markets are installed, staff will have the flexibility to place orders online, through the mobile app, or directly at the in-market kiosk, making access to meals and refreshments easy and convenient across all shifts. The ordering platform will:

### **ALLOW CUSTOMIZED, MADE-TO-ORDER MEAL REQUESTS**

Staff can place orders in advance of their shift or break, select menu items, and customize their meals based on available options. Orders can be scheduled for a specific pickup time, ensuring meals are freshly prepared.

### **PROVIDE CONFIRMATION OF SUBMITTED ORDERS**

Upon submission, staff receive immediate order confirmation through the platform, eliminating uncertainty and reducing follow-up communication.

### **REPLACE THE COUNTY'S CURRENT EMAIL-BASED ORDERING PROCESS**

Retail 365 - Order Ahead fully replaces manual email ordering by centralizing all orders in one secure, digital system. This reduces administrative burden, minimizes errors, and streamlines communication between staff and food service operations.

### **INCLUDE REPORTING AND USAGE METRICS**

The platform provides reporting capabilities that track order volume, menu selections, and ordering trends. These insights allow Aramark and the County to evaluate participation, optimize menus, and improve overall service.

From an operational standpoint, Aramark staff receive real-time visibility into:

- Active orders
- Completed orders
- Scheduled pickup times

This visibility improves meal production planning, increases preparation efficiency, and ensures staff receive hot, high-quality meals at their selected pickup time.

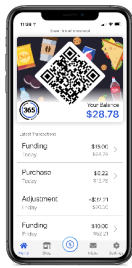
Overall, the system enhances convenience for County staff while improving accuracy, efficiency, and transparency for food service operations.

AVAILABLE FOR JUST ORDERING AHEAD

AVAILABLE IF SELF CHECKOUT  
NEEDED

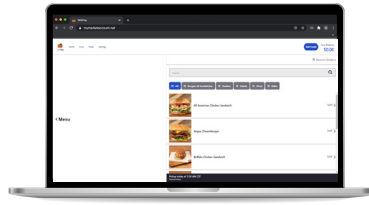
# 3 WAYS TO ORDER

1



**Pre-Order on Mobile**  
prior to arriving at work

2



**Pre-Order on Website**  
while at work  
[mymarketaccount.net](http://mymarketaccount.net)

3



**Order Meals on Kiosk**  
+ Scan items from market if applicable



**Kitchen Prepares Order**

Kitchen Printer  
tells the employee  
what to prepare.  
All modifications  
listed.



**Customer Enjoys**

### Micro-Markets

- Does the vendor offer the option to install micro-markets at both the Main Jail and Rountree facilities?
- Micro-market proposals may include:
  - o Self-service kiosks
  - o Refrigerated, frozen and ambient merchandisers
  - o Secure payment systems
  - o Inventory monitoring and restocking schedules
- Vendors may also propose integration between the micro-market system and the staff meal ordering application, if available.

# MICRO-MARKETS

Aramark is committed to installing two micro markets for Santa Cruz County, with one located at Rountree and one at the Main Jail. Aramark is prepared to invest up to \$50,000 toward the installation of both micro markets and has already obtained vendor quotes to support this scope of work. This investment will be made upon contract award and successful contract completion, reflecting Aramark's commitment to enhancing staff dining amenities for the County.

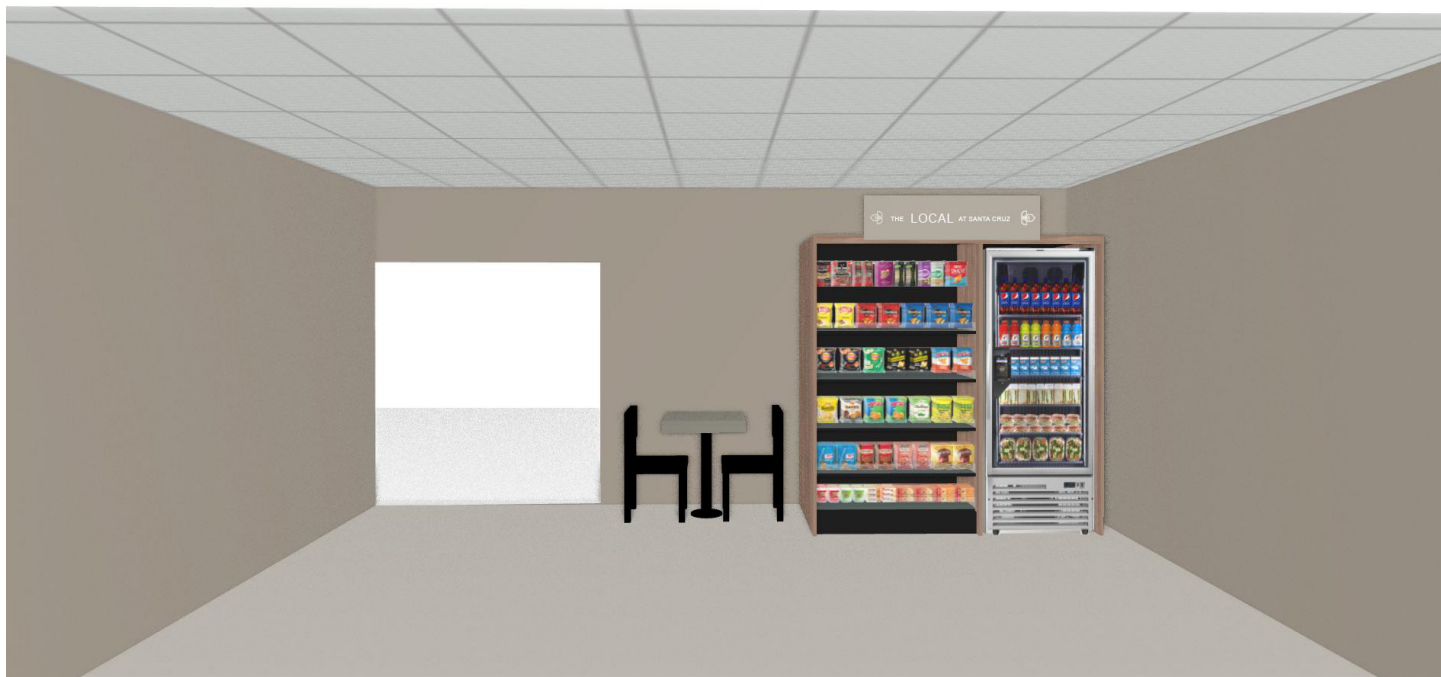
With the implementation of the micro markets and supporting technology, additional features are unlocked that allow staff to place orders online, through a mobile app, or directly at the on-site kiosk. These micro markets provide officers and staff with a dedicated, on-site space to step away from the correctional environment while accessing convenient food and beverage options. Each location is designed in a market-style format that emphasizes speed, ease of use, and minimal operational disruption. Offerings include fresh products, healthy snacks, beverages, and grab-and-go meal options, supported by customized menus and seasonal variety.

The modular micro market concept includes a self-service kiosk that allows staff to quickly swipe their cards for seamless purchasing, reducing wait times and improving access during all shifts. All design, product selection, and functionality are guided by consumer insights while remaining mindful of Santa Cruz County's operational, financial, and spatial constraints.

## MAIN JAIL RENDERING



# ROUNTREE RENDERING



## INSIGHTS

### Space:

Every aspect of the micromarket—from the design and product selection to the merchandising and layout—is based on consumer insights. Your solution will be customized with Santa Cruz County’s unique needs in mind. The modular systems can be scaled and arranged to best fit the space and staff needs so it becomes a natural extension of your facility.

### Products:

With product selection based on research, the micromarket is designed to gently encourage staff and officers to make healthier food choices. With the help of Plan-o-Grams, design and merchandising visually draw customers toward better-for-you options.

### Food Safety:

We apply the highest food safety standards to the micromarket. Fresh food vendors are all USDA-approved and food coolers have a health timer lock. The robust cold-chain temperature monitoring process includes temperature logs.

### Security:

The easy-to-use kiosks are Level 1 PCI-compliant, offering the highest level of security available to protect customer data. Aramark prevents theft at the micromarket through security cameras and surveillance area signage. The kiosk system makes an announcement when a transaction is canceled and changes screen colors. We work with you to ensure that all security protocols are approved for your facility.

## RETAIL 365

Retail 365 simplifies the order and checkout process, creating a smooth flow for officers (and staff) in the market. Depending on the solution you choose, the Retail 365 kiosk will be customized to fit your needs.



## HERE'S A LOOK AT YOUR OPTIONS:



**THE RETAIL 365 KIOSK ENABLES OFFICERS AND STAFF TO CUSTOMIZE MENU ITEMS.**



**SNACKS INCLUDING THOSE IN THE COOLERS AND FREEZERS ARE AVAILABLE 24/7.**



**STAFF SELECT AND PERSONALIZE MEALS, SCAN ANY BARCODED ITEMS, AND PAY WITH CREDIT/DEBIT CARDS OR PRE-FUNDED ACCOUNTS.**



**ORDERS ARE SENT TO THE KITCHEN PRINTER, ALERTING THE DINING TEAM.**

*Incarcerated Worker Training Program  
County of Santa Cruz undefined #25P2-001 Page# 37 of 39  
Corrections Food Services*

- *Ability to provide food safety training and support Incarcerated Person Workers in obtaining Food Handler Cards, including instruction in food safety, sanitation, and basic kitchen management.*

# VOCATIONAL TRAINING

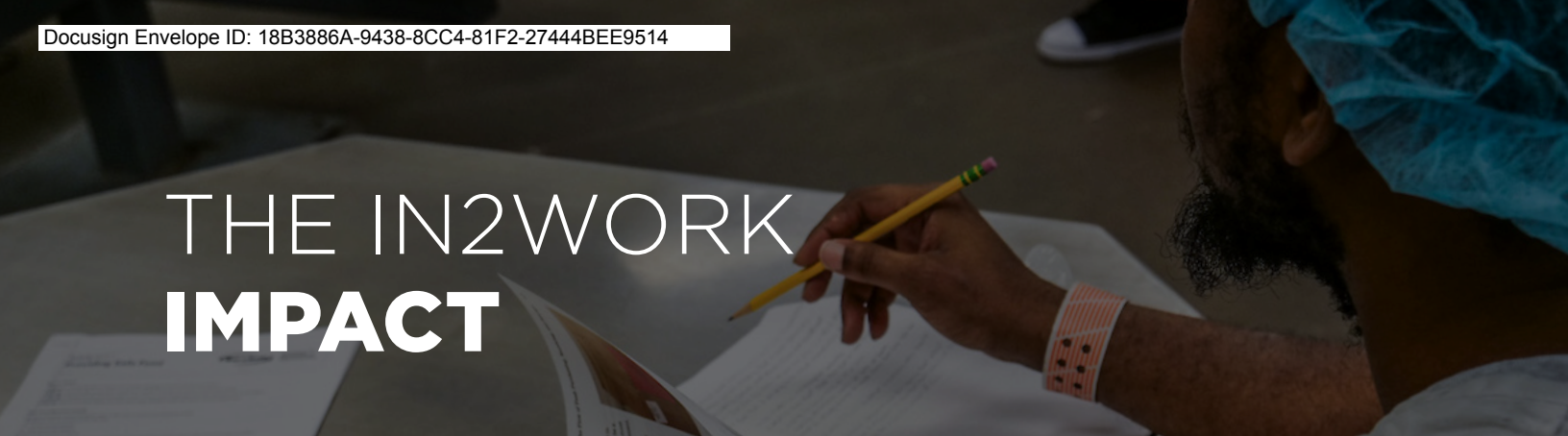
We know recidivism is an issue that continues to plague the criminal justice system. Unfortunately, many former inmates end up back in prison because they don't have the necessary skills to get a job once released, causing them to return to criminal behavior.

Education and job skills training is proven to help former incarcerated individuals reintegrate into society after they are released. Unfortunately, many former inmates end up reincarcerated because they don't have the necessary skills to get a job upon release, causing them to return to criminal behavior. We offer training and education to help incarcerated people build the skills and certifications they need to succeed and as a second chance employer help establish a path to employment.



**19,000+**

IN2WORK graduates have successfully completed the program over the past 20 years.



# THE IN2WORK IMPACT

 **245 IN2WORK PROGRAMS**  
CURRENTLY GIVING  
**STUDENTS OPPORTUNITIES**


**1,000+**  
**AVERAGE MONTHLY ENROLLMENT IN IN2WORK FOOD & RETAIL PROGRAMS**

WE ARE TARGETING

 **425+**  
**NEW IN2WORK PROGRAMS**

BY THE END OF 2026  
ACROSS THE ARAMARK  
CORRECTIONS PORTFOLIO

 **32 STATES**  
**HAVE AN IN2WORK PROGRAM OPERATING TODAY**

 **ON AVERAGE**  
**48,000+**  
IN2WORK INSTRUCTORS SPEND

**HOURS EDUCATING & COACHING OUR STUDENTS EACH YEAR**

 **100%**  
**OF GRADUATES**  
WHO APPLIED TO PURSUE A  
POSTSECONDARY EDUCATION,  
BOTH PRE- AND POST-RELEASE,  
**RECEIVED A SCHOLARSHIP**

**19,000+**  
**IN2WORK GRADUATES**  
INCLUDING 2,519  
GRADUATES IN 2025

**250** GRADUATES HIRED  
IN THE LAST YEAR  
AT ARAMARK

**\$120,000**  
**IN SCHOLARSHIPS AWARDED**

# IN2WORK

Recidivism continues to be a major challenge for correctional professionals today. With more than 19,000 graduates, IN2WORK is our vocational training program that delivers training, valuable skills, certification, internships, and scholarships to graduates, helping individuals successfully transition into their communities.

## VALUABLE RESOURCES

We have a genuine interest in helping former inmates transition back into society with our IN2WORK program proven to help reduce recidivism. Participants receive an education in food and retail services through the following resources:

- A comprehensive curriculum encompassing classroom and hands-on training
- Instruction led by Aramark food service and retail associates using comprehensive guides
- Workbooks ensure adherence to the current industry standards
- Customizable support and structure

## FUTURE FOCUSED

Students learn accountability, responsibility, and how to work as a team in a workplace setting. These positive skills and community-building program leads to increased public safety and decreased future victimization.

In addition, Aramark offers internship, scholarship, and employment opportunities to your inmate population after graduating the IN2WORK program. Our educational programs can lead to future employment success outside of Santa Cruz County . Morale is also elevated through education as students are given a purpose and goals to work toward while incarcerated.



Upon completion of the program, **students receive certifications from the National Restaurant Association**, which will set them ahead when looking for employment.



## IN2WORK FOOD

### KITCHEN BASICS

#### PHASE 1:

Fundamental skills for success in the food service industry; prepares students for ServSafe certification

### FOOD SERVICE MANAGEMENT

#### PHASE 2:

Operational management skills: day-to-day restaurant operations, inventory, marketing, and leadership



#### PHASE 3:

Five-year management certificate from the National Restaurant Association

Classroom instruction and practical, hands-on training are two pillars of IN2WORK. While the curriculum per phase is structured, IN2WORK is adaptable, designed to align with the current education and vocational programming goals at Santa Cruz County. We will partner closely with the programs team at Santa Cruz County to work toward implementing the most successful version of IN2WORK.

#### KITCHEN BASICS:

- Hygiene & Health
- Cleaning & Sanitation
- Receiving & Serving Food
- Temperatures For Food Safety
- Safety in the Workplace
- Recipes & Preparing for Production
- Success in Food Service

#### FOOD SERVICE MANAGEMENT:

- Operations Management
- Managing People & Guests
- Managing Finances
- ServSafe Test Prep



## 250+

Interns work in Aramark kitchens today, earning a livable wage while incarcerated.



## JOB SKILLS TRAINING

Job skills training is important for the re-integration of IN2WORK graduates back into their communities. This type of training is planned, organized, and conducted in the Aramark operation, where students work daily alongside Aramark food service professionals. Students develop and apply practical skills to broaden competencies in the kitchen that are unique to food service and hospitality jobs, and that will set them up for success after release.



### FRESHFAVORITES AND ICARE FRESH

IN2WORK food service integrates with our FreshFavorites and iCare Fresh programs, allowing students to:

- Acquire real-life short-order-cooking skills.
- Learn how to apply cooking techniques and use equipment properly.
- Develop customer service skills.
- Build meals using PRIMA recipes.

Food safety is also a key component of training and is reinforced at every class. By preparing the FreshFavorites and iCare Fresh menu items, students earn practical experience and cultivate self-confidence that they will use in their search for employment post-release.

# IN2WORK INTERNSHIP

Experiencing employment is a valuable opportunity to build confidence as IN2WORK graduates focus on their futures within society. Our internship program enables eligible, high-performing IN2WORK graduates to apply for internships within your facility while incarcerated.

## SPECIFICATIONS

- Once you approve prospective interns, they are hired on as hourly associates
- Compensated with livable wages that comply with local, state, and federal wage laws (we reimburse you for the total wages earned by interns in our program)
- Approved interns must complete a 30-day provisional period and agree to a previously determined minimum length of assignment
- Internships typically run for one year

**!**

**By supporting the food service director or commissary manager in daily operations, interns receive compensation and experience to complement program certifications.**

## MENTORING THE NEXT GENERATION

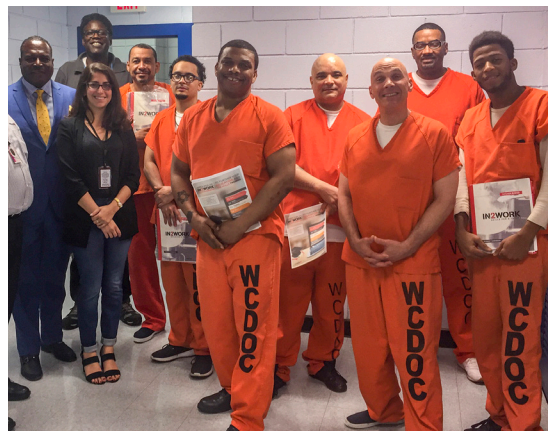
In addition to operation responsibilities, interns also mentor IN2WORK students, sharing expertise while promoting teamwork and self-worth. Mentoring inspires improvement and personal growth, better preparing all involved for release. As part of their preparation and under the guidance of their instructor, interns create a resume and cover letter with their IN2WORK credentials, detailing their experience and employable skills they have developed through the internship. This is also the time when interns can write their essay to apply for a scholarship if they plan to continue their education after release.

## SETTING UP SUCCESS

Under instructor guidance, interns prepare for employable futures with the following tools:

- Create resumes and cover letters, detailing IN2WORK experience and learned skills
- Craft essays and apply for scholarships if planning to continue education post-release

Upon release, interns receive release packets, which include information on how to contact the IN2WORK team for reentry support. Interns also have access to the Allie virtual job coach, allowing them to jump start their careers by applying for Aramark jobs.



# IN2WORK SCHOLARSHIP

Aramark's IN2WORK program offers scholarship opportunities to graduates of the program pre- and post-release. IN2WORK graduates can apply for a scholarship to continue their education and jump-start their career. Applicants must have graduated from high school or received their GED and a certificate from one of our IN2WORK programs. Our partner, Scholarship America, evaluates and awards the scholarships, which are applicable to full-time or part-time undergraduate studies as well as trade schools.



SKILLED  
TRADE



COMMUNITY  
COLLEGE



TRADE  
SCHOOL



UNIVERSITY

## ELIGIBILITY FOR IN2WORK SCHOLARSHIP

**Applicants must meet all of the following criteria:**

- Be a high school graduate or GED recipient
- Be a successful graduate of Aramark's IN2WORK program
- Plan to enroll in full- or part-time undergraduate study at an accredited two- or four-year college, university, or vocational-technical school for the next academic year

## Selection Criteria for IN2WORK Scholarship

- Work experience
- Statement of career/educational goals and objectives
- Essay on personal advancement while incarcerated
- Applicant appraisal

## Supporting Documents

- High school diploma or GED certificate
- A graduation certificate from an IN2WORK program
- ServSafe or RiseUp certificate

**aramark**  
**IN2WORK**

**IN2(the)FUTURE SCHOLARSHIP**

Scholarships to pursue or continue college or trade school education with a parent or guardian that has been impacted by the justice system. IN2(the) Future Scholarship is available for dependents of the graduates of Aramark's IN2WORK program.

**ELIGIBILITY CRITERIA**

- ✓ Be a dependent, child or family member of an incarcerated or formerly incarcerated person that has graduated from the IN2WORK program
- ✓ Be a high school senior or graduate or a current college undergraduate
- ✓ Plan to enroll in full-time undergraduate study at an accredited two- or four-year college, university or vocational-technical school for the entire upcoming academic year
- ✓ Have a grade point average of 2.0 on a 4.0 grade scale or equivalent

**\$2,500**  
Candidates can reapply yearly for up to 4 years

**AWARD**

**APPLY**

✉ [IN2WORK@aramark.com](mailto:IN2WORK@aramark.com)

☎ 267.422.4398

🌐 [www.scholarshipamerica.org/students/browse-scholarships/](http://www.scholarshipamerica.org/students/browse-scholarships/)  
Use Key Word: IN2(the)FUTURE

# IN2(THE)FUTURE SCHOLARSHIP

## BREAK THE CYCLE

Every student deserves a fair chance at continuing their education, regardless of their circumstances. No one should ever have to give up on their dreams because they do not think it is possible—Aramark can help make it possible.

The IN2(the)Future Scholarships encourages people with a loved one that the justice system has impacted to pursue or continue college or trade school education. The scholarship is available for friends and family of Aramark's IN2WORK program graduates. The award is \$2,500, and candidates are encouraged to reapply yearly for up to four years of undergraduate education. Our partner, Scholarship America, evaluates and awards the scholarships applicable to full-time or part-time undergraduate studies and trade schools.

### ELIGIBILITY CRITERIA

- Be a friend or family member of an incarcerated person that has completed the IN2WORK program.
- Be a high school senior or graduate or a current college undergraduate
- Plan to enroll in full-time undergraduate study at an accredited two- or four-year college, university, or vocational-technical school for the entire upcoming academic year
- Have a minimum grade point average of 2.0 on a 4.0-grade scale or equivalent

! By expanding our partnership with Scholarship America and adding the IN2(the) FUTURE Scholarship, we increased our reach into communities affected by incarceration and truly help break the cycle.



# IN2WORK EMPLOYMENT

## SECOND-CHANCE HIRING IS THE RIGHT THING TO DO.

Employment is so much more than just a job. It establishes a feeling of pride, self-worth, and vision for a future that eliminates the need or desire to return to criminal habits. Aramark is committed to being a second chance employer and provides opportunities across our businesses. Our employment plan demonstrates a tangible commitment to improving lives for IN2WORK graduates, returning citizens, and their communities by filling the mutual necessity for jobs within Aramark.

Our employment commitment ensures opportunities and a positive impact for IN2WORK graduates to succeed on their post-incarceration journey. Though the individual has left the criminal justice system, they have the support of the Aramark network behind them to drive their focus to available positions within our organization and assist with the application process.

Our plan invests in the individual through technology that enables IN2WORK students to take this final step in their journey.

## ALLIE VIRTUAL EMPLOYMENT TOOL

Allie is our virtual job coach that allows IN2WORK graduates to access and apply for a curated list of Aramark jobs based on their interest and location once they are released.

## THIS IS HOW IT WORKS:

**GRADUATES RECEIVE A FLIER WITH THE INFORMATION ON TEXTCODE**



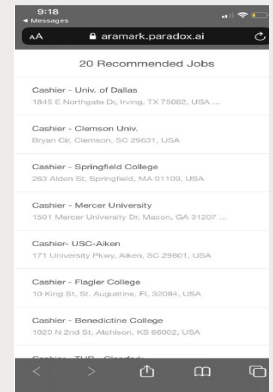
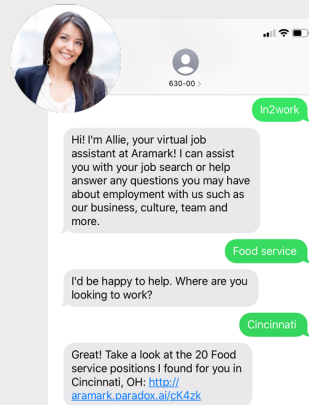
**CANDIDATE TEXTS "IN2WORK" TO THE CODE ON THE FLIER TO CONNECT WITH THE ALLIE VIRTUAL ASSISTANT & DETERMINE DESIRED JOB/LOCATION**



**ALLIE PROVIDES A LINK TO A LIST OF ARAMARK JOBS BASED ON THEIR LOCATION AND JOB TYPE**



**CANDIDATE APPLIES TO SELECTED JOB THROUGH ALLIE'S CHAT TO APPLY FEATURE**



# IN2WORK EMPLOYMENT BACKGROUND CHECKS

# Checkr

**Tell your story during a background check**

Checkr allows candidates to address any reported criminal activity and provides an opportunity for the candidate to share additional information about themselves.

When a graduate submits a candidate story with the IN2WORK tag, Aramark will take additional considerations when reviewing the background check results.

### Process for Candidate Story:

- Checkr emails background check consent forms and drug screen forms (if applicable)
- Graduate completes forms and receives confirmation popup
- Graduate opens Candidate Portal link and selects “Share your story”
- Graduate enters IN2WORK tag

Provide Additional Information to Aramark Staging

Select a Record • Provide Information • Review & Send

**General Information**  
Please share any **general information** about yourself that you would like Aramark Staging to know.

Examples:

- I think I'm a good fit for Aramark Staging because...
- Since my case, I have received a bachelors degree (see certificate attached)
- I have completed X hours of community service
- I have been working for X years and have great reviews and strong referrals

Emojis are not supported and will be removed.

IN2WORK graduate  
Regarding the drug conviction, I was young and needed money and didn't think there was anything else I could do to support myself or my family. I made a bad mistake and have learned my lesson. I've received my GED and am turning my life around. I would be a good fit for this job because I have experience in handling food. Thank you.

Please share any **supporting documentation**. We strongly recommend that you include documentation that has your **full name**.

Examples:

- Court documentation
- Certificate of rehabilitation or good conduct
- Occupational certification, course completion, or diploma

Add a document

# IN2WORK IMPACT

**EDUCATE.**

**ENCOURAGE.**

**EMPLOY.**

## NOWAK'S STORY: A DIFFERENT PERSPECTIVE



**E. NOWAK**  
IN2WORK Graduate, 2015  
IN2WORK Intern, 2018-Present

Nowak is currently incarcerated at Pendleton Correctional Facility. He was a stellar IN2WORK student. He continuously went out of his way to help his fellow classmates learn harder concepts and stood out as a positive influence for all I2W students. Nowak has been an I2W intern for nearly 4 years and is the sole reason that Aramark extended the internship past the original two-year agreement. He is one of Aramark's best employees and has even earned his own office space.

As a subject matter expert, Nowak assisted the I2W team on creating the latest curriculum, providing invaluable feedback and handwritten edits to four different program guides (and he was a pleasure to work with!) He led student focus groups to ensure everyone's voice was heard, so every I2W student felt like they were making an impact.

“**The skills I have learned in the I2W program help me in my everyday work. I am appreciated for the work that I do, I am just not another person, I am part of a team.**”

You may be thinking that students like Nowak are few and far between, but we disagree. IN2WORK students emanate a sense of pride – in the uniform that they wear to work in class, in the knowledge and skills they pass on to future students and peers and in the thought that they have made a lasting change in their lives, one that is focused on stability and constructive outcomes. Transformative change happens through IN2WORK.

“**The biggest reward is the training and ServSafe certification. I take pride in having it and I am hoping that when I get out, I can use my skills to earn employment.**”

Nowak's projected release date is 2042, he will be almost 80 years old. Being an I2W intern gives him a sense of purpose, he is not just a DOC number – he has a responsibility to himself and his co-workers. The I2W internship has allowed Nowak and other graduates of the program a sense of humility and helps capture exactly what the program is about – humanizing the corrections landscape and justice involved individuals.

“I will never forget Nowak's hand-drawn shirt and tie under his institutional issued uniform. He spent hours sketching a shirt and tie on a new, clean white t-shirt. Nowak was nervous, but prepared. He put his best foot forward and nailed the interview. And we are all so glad that he did.”

**Melissa Hess - IN2WORK Program Manager**





## Standard Definitions

Standard definitions for minority/women/disabled business enterprise for the purposes of Santa Cruz County Contract Compliance Procedures shall be as follows:

1. A **Minority Business Enterprise** (MBE) is a small business owned and controlled by one or more minorities or women. Owned and controlled means that:
  - A. At least 51 percent of the small business concern is owned and controlled by one or more Minorities or women or, in the case of a publicly owned business, at least 51 percent of the stock of which is owned by one or more minorities or women; and
  - B. Its management and daily business operations are controlled by one or more such individuals.
  
2. A **Women Business Enterprise** (WBE) is a small business, owned and controlled by one or more women. Owned and controlled means that:
  - A. At least 51 percent of the small business concern is owned by one or more women; and
  - B. Its management and daily business operations are controlled by one or more women who own it.
  
3. A **Disabled Owned Business Enterprise** (DOBE) is a small business owned and controlled by one or more disabled persons. Owned and controlled means that:
  - A. At least 51 percent of the small business concern is owned by one or more disabled persons; and
  - B. Its management and daily business operations are controlled by one or more disabled persons who own it.

NOTE: Certain projects conducted under state and federal oversight may have additional definitions and requirements.

**Exhibit B  
Customer References**

Provide four (4) customer references for whom you have furnished similar services in size and nature. Customers within the County and public agencies are preferred.

1. Agency Name: Solano County Sheriff  
 Agency Address: 500 Union Ave Fairfield, CA 94533  
 Contact Name: Kate Brunke  
 Contact Title: Lieutenant  
 Contact Phone: 707-784-4820  
 Contact Email: kjbrunke@solanocounty.org  
 Service Type: Food and Commissary
  
2. Agency Name: Merced County Sheriff's Office  
 Agency Address: 700 W 22nd St Merced, CA 95340  
 Contact Name: Jeff Coburn  
 Contact Title: Captain  
 Contact Phone: 209-385-7343  
 Contact Email: Jeff.Coburn@countyofmerced.com  
 Service Type: Food and Commissary
  
3. Agency Name: Madera County Sheriff's Office  
 Agency Address: 195 Tozer St. Madera , CA 93638  
 Contact Name: Chris Rodriguez  
 Contact Title: Captain  
 Contact Phone: 559-675-7951  
 Contact Email: clrodriguez@maderacounty.com  
 Service Type: Food and Commissary
  
4. Agency Name: Santa Ana Police Department  
 Agency Address: 62 Civic Center Plaza, P.O. Box 1981, Santa Ana, CA 92701  
 Contact Name: Kenneth Willard  
 Contact Title: Correctional Manager  
 Contact Phone: (714) 245-8128  
 Contact Email: kwillard@santa-ana.org  
 Service Type: Food and Commissary

**Exhibit C**  
**Designation of Subcontractors**

Provide the following information for each subcontractor. A Subcontractor is one who either (1) performs work for or (2) provides a service to the Respondent. If there are no subcontractors, please state "NONE".

1. Subcontractor Name: California Coast Refrigeration Inc  
Subcontractor Address: 2363 Thompson Way # D Santa Maria, CA 93455  
Services to be performed: Kitchen equipment, preventative maintenance.

2. Subcontractor Name: Hobart Repair  
Subcontractor Address: 701 South Ridge Ave. Troy, Ohio 45373  
Services to be performed: Dishwasher repair  
Kitchen Hoods

3. Subcontractor Name: \_\_\_\_\_  
Subcontractor Address: \_\_\_\_\_  
Services to be performed:

4. Subcontractor Name: \_\_\_\_\_  
Subcontractor Address: \_\_\_\_\_  
Services to be performed:

**Exhibit D  
Non-Collusion Declaration**

TO BE EXECUTED BY RESPONDENT AND SUBMITTED WITH Proposal

I, Tim Barttrum, am the  
(Name)

President of Aramark Correctional Services, LLC,  
(Position/Title) (Company)

the party making the foregoing Proposal that the Proposal is not made in the interest of, or on behalf of, any undisclosed person, partnership, company, association, organization, or corporation; that the Proposal is genuine and not collusive or sham; that the respondent has not directly or indirectly induced or solicited any other respondent to put in a false or sham Proposal; and has not directly or indirectly colluded, conspired, connived, or agreed with any respondent or anyone else to put in a sham Proposal, or that anyone shall refrain from bidding; that the respondent has not in any manner directly or indirectly, sought by agreement, communication, or conference with anyone to fix the bid price of the respondent or any other respondent, or to fix any overhead, profit, or cost element of the bid price, or of that of any other respondent, or to secure any advantage against the public body awarding the contract of anyone interested in the proposed contract; that all statements contained in the Proposal are true; and, further, that the respondent has not, directly or indirectly, submitted his or her bid price or any breakdown thereof, or the contents thereof, or divulged information or data relative thereto, or paid, and will not pay, any fee to any corporation, partnership, company association, organization, bid depository, or to any member or agent thereof to effectuate a collusive or sham bid.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true and correct:

1/20/26  
(Date)

  
Signature of Authorized Representative

Aramark Correctional Services, LLC  
Name of Bidder (Firm, Corp., Individual)

President  
Title of Authorized Representative

## **Exhibit E Protests and Appeals Procedures**

### **1. Protests to the General Services Director**

Any actual or prospective bidder, offeror or Respondent who is allegedly aggrieved in connection with the solicitation or award of a permit, other than a bid protest for a construction project, may protest to the General Services Director. The protest shall be submitted in writing to the General Services Director (Purchasing Agent) within five (5) working days after Respondents have received notification of the recommendation of award.

### **2. Decision of the General Services Director**

Following consultation with County Counsel, the General Services Director shall issue a written decision within ten (10) working days after receipt of the protest. The decision shall:

- (a) State the reason for the action taken;
- (b) Inform the protestant that a request for further administrative appeal of an adverse decision must be submitted in writing to the Clerk of the Board of Supervisors within seven (7) working days after receipt of the decision made by the General Services Director. However, if the underlying protested award is not subject to approval by the Board of Supervisors (contracts for services for up to \$200,000), then the General Services Director's decision shall be final.

### **3. Protests and Appeals to the Board of Supervisors**

- (a) If permitted under Section 2(b) above, the decision of the General Services Director may be appealed to the Board of Supervisors.
- (b) Any actual or prospective bidder, offeror or Respondent who is allegedly aggrieved may protest a bid to the Board of Supervisors.

### **4. Time Limits for Filing Protests and Appeals to the Board of Supervisors**

Protests and appeals to the Board of Supervisors must be filed no later than ten (10) working days after the date of the decision being protested or appealed. The County shall be considered an interested party. When the appeal period ends on a day when the County offices are not open to the public for business, the time limits shall be extended to the next full working day.

### **5. Content of Protest and Appeal; Stay of Award**

Any appeal or protest shall be filed in writing with the Clerk of the Board of Supervisors and shall state, as appropriate, any of the following:

- A determination or interpretation is not in accord with the purpose of these procedures or County Code;
- There was an error or abuse of discretion;
- The record includes inaccurate information; or
- A decision is not supported by the record.

In the event of a timely appeal before the Board of Supervisors under this Section, the County shall not proceed further with the solicitation or with the award of the permit until the appeal is resolved, unless the County Administrative Officer, in consultation with County Counsel, the General Services Director, and the using department, makes a written determination that the award of the permit without delay is necessary to protect a substantial interest of the County.

**6. Protest and Appeal Procedure**

- (a) Hearing Date. A hearing before the Board shall be scheduled within thirty (30) days of the County's receipt of a protest or appeal unless the protestor and County both consent to a later date.
- (b) Notice and Public Hearing. The hearing shall be a public hearing. Notice shall be mailed or delivered to the protestor not later than ten (10) days before the scheduled hearing date.
- (c) Hearing. At the hearing, the Board shall review the record of the process or decision, and hear oral explanations from the protestor and any other interested party.
- (d) Decision and Notice. After the hearing, the Board shall affirm, modify or revise the original decision. When a decision is modified or reversed, the Board shall state the specific reasons for modification or reversal. The Clerk of the Board of Supervisors shall mail notice of the Board decision. Such notice shall be mailed to the protestor within five (5) working days after the date of the decision, and to any other party requesting such notice.
- (e) A decision by the Board shall become final on the date the decision is announced to the public.



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Signature

**Tim Barttrum**

---

Print Name

**1/20/26**

---

Date



# COUNTY OF SANTA CRUZ

General Services Department  
Purchasing Division

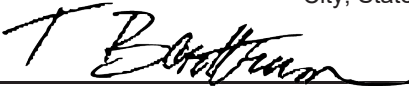
701 OCEAN STREET, SUITE 330, SANTA CRUZ, CA 95060-4073

(831) 454-2210 FAX: (831) 454-2710 TDD/TTY: 711

## Official RFP Response Signature Page

I declare under penalty of perjury that I have not been a party with any other respondent to offer a fixed cost in conjunction with this Request for Proposal.

Executed in Philadelphia, PA on 1/20/26  
City, State Date

Signature: 

Print Name: Tim Barttrum

Title: President

Company: Aramark Correctional Services, LLC

Address: 2400 Market Street

Philadelphia, PA 19103

Telephone: (215) 238-3000

License No.: 200711010043

# OTHER INFORMATION

## SAMPLE PRICING AND ADDITIONAL VALUE

(Ref Section 2.21; Respondent Qualifications; D. Other Information)

### INSTRUCTIONAL SERVICES

All vocational training provided by Aramark, including ServSafe certification and graduation, is offered at no charge to the County or participants. This reflects our long-standing commitment to giving back to the counties we serve and investing in programs that make a real difference in inmates lives.

By offering these programs at no cost, we ensure individuals who participate gain valuable skills, knowledge, and industry-recognized certifications. Beyond the classroom, Aramark is proud to be a 2nd chance employer, providing meaningful employment opportunities to individuals who are reintegrating into the workforce. Our approach goes further than just teaching skills, we equip participants with the tools, guidance, and experience they need to secure employment upon release, including resume support, practical work experience, and job placement assistance.

These efforts are part of a broader mission to reduce recidivism by giving residents the opportunity to build a sustainable career, gain confidence, and contribute positively to their communities. Through vocational training, certification, hands-on experience, and real employment pathways, Aramark helps residents transition successfully from incarceration to the workforce, giving them a tangible second chance at success.

### EQUIPMENT AND SUPPLY SUPPORT

While Aramark does not rent equipment or supplies, our size and extensive purchasing network allows us to acquire equipment from trusted, consistent suppliers at significant discounts. Should Santa Cruz County ever need to purchase equipment, we would be happy to leverage our supplier relationships to obtain items at these discounted rates and provide them to the County at cost. For day-to-day operations, Aramark purchases all necessary food service equipment and supplies. Ownership of this equipment is determined based on contractual agreements, with items designated either as County-owned or Aramark-owned, ensuring clear responsibility for maintenance, replacement, and investment.

### INVESTMENT IN STAFF DINING

Aramark is committed to continually enhancing the staff experience, which is why we are investing in two new micro-markets. These micro-markets will expand options, improve convenience, and offer staff access to fresh, high-quality food and beverages. This investment reflects our proactive approach to meeting staff needs while supporting operational goals.

### COMMISSARY PROGRAMS – ICARE FRESH AND FRESH FAVORITES

As the current commissary provider, Aramark has a unique ability to leverage the kitchen to deliver additional value-added programs for inmates. Two of our flagship programs, iCare Fresh and Fresh Favorites, demonstrate this approach.

iCare Fresh allows inmates to use their trust funds to order high-quality, fresh, restaurant-style meals directly from the kitchen. Fresh Favorites enables family and friends to purchase these meals for their loved ones. Both programs provide convenient, appealing options that complement our standard food service and commissary offerings.

These programs also support behavior modification and positive reinforcement. Access can be restricted or removed at any time based on inmate behavior, and availability is limited to once or twice per week, with days and times mutually agreed upon with the County. By integrating the kitchen into these commissary programs, Aramark enhances the overall inmate experience while adding measurable value to both our food service and commissary operations.

### ADDITIONAL VALUE

Aramark's approach goes beyond meeting basic requirements—we aim to deliver practical, cost-effective solutions while supporting the County's priorities. From free vocational training programs to access to discounted equipment, investment in micro-markets, and high-quality commissary offerings, our goal is to maximize value and provide the County with resources and opportunities that extend well beyond the standard scope of the contract.

# VALUE ADD PROGRAMS

## FRESHFAVORITES™ ENCOURAGE POSITIVE BEHAVIOR



Inmate behavior affects security and your officers' work environment. FreshFavorites™ is a tool officers can use to reward good behavior, build inmate self worth, and in turn, enhance security.

Made on-site, FreshFavorites brings popular takeout-style foods such as hamburgers to your facility. Inmates pay for items through their trust fund and can also build a meal to share with visitors. This program is considered a privilege that motivates by providing a taste of favorite foods they would get at home. In addition to burgers, food choices include pizza, burritos, nachos, and cheesesteaks; healthier selections like salads and grilled chicken sandwiches; and desserts such as chocolate chip cookies. There are more than 250 items available.



**FreshFavorites supports skill building.** As the key component of IN2WORK food service training, inmates participating in the IN2WORK program at your facility will learn how to prepare and serve takeout food, valuable skills and certification they can leverage to gain employment upon release in a retail food environment.

Aramark provides facility-approved marketing materials to drive inmate excitement and participation—promotions highlight featured menu items and celebration specials quarterly to help drive engagement. These menus incorporate the latest research and recipes from culinary teams and chefs throughout Aramark. We review the FreshFavorites menu regularly to discontinue slow-moving items and develop new promotional strategies.

Collaboration and customization are key to the program's success. Aramark will work closely with Santa Cruz County to ensure we meet your security protocols, determine an appropriate delivery schedule, and provide a menu tailored to your regional preferences. Because the program helps by encouraging positive behavior, it is a privilege given or taken away based on predetermined criteria. Santa Cruz County will benefit from fewer disruptions and security-related issues.

### THIS IS HOW IT WORKS:



# iCARE FRESH

## CONNECTION WHILE INCARCERATED



Important connections are often compromised while incarcerated. iCare Fresh provides support by allowing inmates to receive gifts from loved ones.

iCare Fresh allows family members and friends to purchase freshly prepared restaurant-style meals through our secure website using a credit or debit card. Meals are prepared fresh on-site by Aramark staff and delivered to inmates, providing them with a taste of home and positive connections.

The iCare Fresh menu includes more than 100 items, with everything from traditional favorites like pizza, burgers, and tacos to on-trend selections and healthier options. We work with you to customize a menu that works best for your facility. Menus incorporate the latest research and recipes from our culinary team and chefs. The menu is reviewed regularly to discontinue slow-moving items and develop new promotional strategies.

Aramark provides thank-you postcards to inmates, which can be sent to friends and family promoting the program. Once an iCare account is created, family members and friends receive promotional offers and discounts for select items.



**The iCare Fresh Program generates additional revenue and promotes a calmer atmosphere at your facility by improving inmate morale and behavior. It is a revocable privilege, so good behavior is easier to maintain.**



## THIS IS HOW IT WORKS:



LOVED ONES LOG ON TO ICAREGIFTS.COM AND CHOOSE A FRESH MEAL ITEM OR ITEMS



LOOK UP THE INMATE WHO WILL RECEIVE THE FOOD



ENTER PAYMENT INFORMATION, ORDER CONFIRMATION AND TRACKING NUMBER SENT



# VISITATION

Our visitation program allows friends and family to pre-order fresh food items or individual snack packs to share with their loved ones during their visitation session. This solution provides another outlet for friends and family to show their support, positively impacting recidivism while adding an additional revenue stream to your facility.

Fresh food items include traditional favorites—burgers, pizzas, boneless wings—and better-for-you options such as fresh salads and ciabatta sandwiches.

Our snack pack options offer a selection of top-selling brand-name packaged items. We have an array of choices to meet all snack cravings, from salty to sweet and even breakfast.

**With more than 70 items to choose from, we will work with you to customize a menu that works best for Santa Cruz County .**



# CORPORATE/ORGANIZATIONAL **STABILITY**

**(Ref. Section 3. Evaluation Criteria; 5. Corporate/Organizational Stability)**

Aramark Correctional Services, LLC (“Aramark”) is a business unit within Aramark, a publicly traded company on the New York Stock Exchange. Information regarding ownership of the Common Stock is disclosed, as required, in periodic filings with the Securities and Exchange Commission (the “SEC Filings”). Additional information regarding Aramark is available on the SEC’s website at [www.sec.gov](http://www.sec.gov).

Please scan the QR code below to view our financial reports for the last 3 years.



## Contract Considerations

Aramark Correctional Services, LLC (“Aramark”) is excited by the privileged prospect of continuing to provide food services for Santa Cruz County (the “County”). In the development of every partnership, there are topics of a legal and contractual nature that warrant discussion and clarification by all parties. If Aramark’s proposal is accepted and determined by the County to merit an award, Aramark respectfully requests and reserves the right to negotiate and include mutually accepted and commercially reasonable terms to govern the parties’ relationship, consistent with the existing agreement, the RFP, and Aramark’s proposal. It is Aramark’s understanding that only terms in the definitive agreement signed by both parties would control the relationship going forward. Aramark’s proposal is not an offer that, if accepted by the County, would constitute an agreement binding on Aramark. In particular, Aramark respectfully requests that the County consider the following provisions, which also appear in our current agreement, updated to align with this RFP:

1. **TERMINATION FOR CONVENIENCE:** Either party may terminate this Agreement for any reason or no reason, at any time during the term or any extension period, upon ninety (90) days’ notice to the other party.
  
2. **TERMINATION FOR DEFAULT:** Either party may terminate this Agreement upon a breach or default of this Agreement by the other party, which is not cured within thirty (30) days after receipt by the defaulting party of a notice from the non-defaulting party, specifying the nature of such breach or default.
  
3. **MATERIAL ADVERSE CHANGE:** The financial arrangements in this Agreement are based on conditions existing as of the Effective Date including any representations regarding existing and future conditions made by County in connection with the negotiation and execution of this Agreement. If such conditions change due to causes beyond Aramark’s control, including, but not limited to, a change in the scope of Aramark’s services; menu changes; a decrease in the Facility’s inmate population or the availability of inmate labor; efforts to organize labor; increases in food/product costs, including due to imposition of tariffs, fuel, equipment, utilities, supply, and labor costs; Federal, State and local sales, and other taxes and other operation costs; a change in Federal, State and local standards, requirements recommendations, changes in phone service providers or a change in the way phone service is sold to inmates; or other unforeseen external market conditions outside Aramark’s control, then Aramark shall give County written notice of such increase or change, and within thirty (30) calendar days after such notice, Aramark and County shall mutually agree upon modification(s) to offset the impact of the increase or change, which modifications may include any or a combination of the following: an adjustment to Aramark’s price per meal or commission, modifications to the menu or product offerings, changes to product pricing or modifications to Aramark’s scope of services.
  
4. **PRICE ADJUSTMENTS:** The per meal prices stated in this Agreement are firm for the period beginning on the Effective Date and ending on \_\_\_\_\_. Per meal prices

for each subsequent 12-month period shall be adjusted on each anniversary of the Effective Date by an amount to be mutually agreed upon and set forth in an amendment to this Agreement; provided, however, that in the event no agreement is reached with respect to such adjustment, per meal prices shall be adjusted as further set forth below by the greater of the (a) yearly percentage change in the Consumer Price Index, All Urban Consumers, U.S. City Average, Food Away From Home Index ("CPI-FAH"), published by the U.S. Department of Labor and (b) the yearly percentage change in the Market Basket of Products which approximate the products served at the facilities covered by this Agreement (the "County Menu"). The period for determining CPI-FAH and Market Basket of Products adjustments shall be \_\_\_\_\_ of the immediately preceding year to \_\_\_\_\_ of the then-current year (the "Base Period").

5. **DAMAGES:** Aramark's liability hereunder shall not under any circumstances exceed the greater of (a) two (2) percent of the net revenue received by Aramark pursuant to this Agreement during the twelve (12) months prior to the applicable claim or (b) the actual proceeds of insurance (not to exceed the maximum limits of required insurance), less any applicable deductible. In no event will either party be liable to the other party for any loss of business, business interruption, consequential, special, indirect, or punitive damages.
  
6. **SECURITY:** Aramark respectfully requests that if awarded the contract, the parties will negotiate mutually acceptable language reflecting that the County shall provide reasonable and adequate physical security at all times for Aramark's employees, suppliers, management and other authorized visitors.
  
7. **MICROMARKET:** The parties agree that Aramark will install and operate micromarket concepts within the staff dining areas (the "**Micromarket**"), upon mutual agreement regarding the equipment components to be installed by Aramark as part of the Micromarket and any improvements to the location required for installation of the Micromarket. Aramark will stock the Micromarket on a regular basis with a selection of pre-packaged beverages, snacks, and other grab-and-go items. The Micromarket will be available to the County's staff to purchase products using credit or debit cards. Aramark will provide all equipment necessary to provide the Micromarket concept at the Facility. Aramark is and will remain the owner of all such equipment and will, at its own expense, make all necessary repairs to the equipment in order to maintain it in reasonable working order and appearance, except where such repairs are required due to the negligent or willful acts or omissions of the County. Also, should Aramark suffer a loss due to vandalism, riot, or forcible entry at a Facility, then the County shall be responsible for the total amount of any such loss (including cash, value of product inventory, and cost of equipment repairs and/or replacement). Unless otherwise expressly provided herein, upon termination or expiration of this Agreement for any reason whatsoever, the County immediately will return to Aramark, or allow Aramark to remove, all of the Micromarket

equipment. The County agrees to provide all utilities necessary for Aramark to provide the Micromarket including a high-speed internet connection to be used for payment processing and security monitoring. The County will be responsible for paying the cost of such utilities. All products consumed or used in connection with the Micromarket equipment will be stocked by and purchased from Aramark. All receipts from the Micromarket will belong to Aramark. All Micromarket equipment is Aramark's and Aramark will maintain the same. Aramark will price competitively as compared to local convenience stores.



# County of Santa Cruz

General Services Department

Purchasing Division

701 OCEAN STREET, SUITE 330, SANTA CRUZ, CA 95060-4073

(831) 454-2210 FAX: (831) 454-2710 TDD: 711

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## Request for Proposal (RFP) #25P2-001

FOR

**Corrections Food Services**

RFP Release

Monday, December 15, 2025

Questions Deadline

Friday, January 9, 2026 before 5:00 pm

**Submittal Deadline**

**January 23, 2026 before 5:00 pm Pacific Time**

Submittal Location:

Submit via OpenGov portal

<https://procurement.opengov.com/portal/santacruzcounty/projects/192894>

Contact Person:

Maralise Howze, undefined

Email: undefined

Phone: undefined

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<b>Section</b>	<b>Section Title</b>
<b>1</b>	<b>Invitation</b>
<b>2</b>	<b>Instructions to Respondents</b>
<b>3</b>	<b>Evaluation Criteria</b>
<b>4</b>	<b>Statement of Work</b>
<b>5</b>	<b>Standard Terms and Conditions</b>
<b>6</b>	<b>Insurance Requirements</b>
<b>7</b>	<b>Pricing/Fees</b>
<b>8</b>	<b>Official RFP Submittal</b>

**Attachments and Exhibits**

- A - Exhibit A Respondent Fact Sheet**
- B - Exhibit B Customer References**
- C - Exhibit C Designation of Subcontractors**
- D - Exhibit D Non-Collusion Declaration**
- E - Exhibit E Protests and Appeals Procedures**

**SECTION 1. INVITATION**

The County of Santa Cruz invites sealed proposals from fully licensed, insured, bonded, and certified CONTRACTORS to furnish all labor, tools, equipment, and incidentals required to provide Corrections Food Services.

Established in 1850 as one of the state's original 27 counties, the County of Santa Cruz was originally called Branciforte. The name was later changed to Santa Cruz, which is "holy cross" in Spanish. The County of Santa Cruz geographically is the second smallest county within the State of California yet it has one of the largest unincorporated area populations. The 2020 estimated population for the County of Santa Cruz by the U.S. Census Bureau was 270,861. The County encompasses an urban service area of 440 square miles.

**SECTION 2. INSTRUCTIONS TO RESPONDENTS**

**2.1. Preparation of Proposal**

Respondents shall submit the completed Request for Proposals (RFP) with appropriate attachments or explanatory materials as required by this RFP. No oral, telegraph, telephone, facsimile, emailed responses or photocopies will be accepted. Proposals must be submitted electronically through the [County's OpenGov Procurement portal](#).

**2.2. RFP Documents**

This RFP, all associated Addenda and Notifications, and attachments are available at the County's OpenGov Procurement portal.

**2.3. RFP Process Schedule**

The following is an anticipated RFP and engagement schedule. The County may change the estimated dates and process as deemed necessary. The proposed schedule for the submittal reviews and notification is as follows:

Release RFP:	December 15, 2025
Legal Ad Posting 1:	December 15, 2025
Legal Ad Posting 2:	December 22, 2025
Pre-Proposal Walkthrough Forms Due:	January 5, 2026, 5:00pm  <a href="https://apps.docusign.com/webforms/us/7874c6e67ee768c823ffdc57caf4b3c0">https://apps.docusign.com/webforms/us/7874c6e67ee768c823ffdc57caf4b3c0</a>
Pre-Proposal Walkthrough (Mandatory):	January 7, 2026, 10:00am  Meet at 259 Water Street, Santa Cruz at 10 AM Once Walkthrough is completed at Water Street, group will drive down to 90 Rountree Lane, Watsonville for the second half of the walkthrough.
Question Deadline:	January 9, 2026, 5:00pm
Dissemination of Answers:	January 16, 2026
Deadline for Submittals:	January 23, 2026, 5:00pm

<b>Tentative Award:</b>	Feb-Mar 2026
<b>Contract Negotiation:</b>	Mar-Apr 2026
<b>Board Approval of Contract:</b>	May 2026

**2.4. Pre-Proposal Conference**

Proposers must attend the Mandatory Pre-Proposal Conference on Wednesday, January 7, 2026 at 10:00 am occurring at Meet at 259 Water Street, Santa Cruz at 10 AM Once Walkthrough is completed at Water Street, group will drive down to 90 Rountree Lane, Watsonville for the second half of the walkthrough.. Proposers may RSVP on the County's OpenGov Procurement portal and indicate their intention to be present. No minutes will be recorded.

During the Pre-Proposal Conference, County representatives will attempt to answer questions that can be immediately answered; however, verbal responses made by any representative of the County will be non-binding. To formalize, Proposer shall submit questions in writing using the Question & Answer section of the solicitation listed on the County's OpenGov Procurement portal. Questions and County responses will be disseminated using the County's OpenGov portal and may result in the release of an Addendum to this RFP.

**2.5. Submission of Proposal**

The deadline to submit proposals is on Friday, January 23, 2026 before 5:00 pm. Proposers shall submit their response to this RFP electronically through the [County's OpenGov Procurement portal](#). No late submittals or alternative forms of submittal will be accepted.

**2.6. Public Opening of Proposals**

A public opening of proposals will be completed virtually on the OpenGov platform after the submittal deadline. Please email the Contact Person if you would like to observe the opening process. Tentative award of contract will not be available until after the review team has concluded their review and final rankings are determined. Proposals will be available to the public for review only after the award of the contract.

**2.7. Multiple Proposals**

Only one Proposal will be accepted from any one person, partnership, corporation or other entity; however, several alternatives may be included in one Proposal.

**2.8. Late Responses**

All responses to the RFP must be submitted electronically through the County's OpenGov Procurement portal before 5:00 pm on Friday, January 23, 2026. Respondent will be solely responsible for the timely delivery of their Proposal. Proposals will not be accepted after the deadline.

**2.9. Questions**

All questions regarding this RFP shall be submitted through the Question & Answer section of this project listed on the County's OpenGov Procurement portal. No other source has the authority to

respond to any questions on behalf of the County. Failure to adhere to this process may disqualify the Respondent.

2.10. On Site Inspection

On site inspection of Respondent's facilities may be performed by the County and an evaluation committee to ascertain that facilities and equipment are in accordance with the requirements and intentions of the specifications.

2.11. Non-Collusion Declaration

Respondent shall execute a Non-Collusion Declaration as provided with this RFP.

2.12. References

Respondent shall submit Customer References with their proposal.

The County reserves the right to check any or all references:

1. Necessary to assess a prospective Respondent's past performance;
2. Pertaining to similar projects that demonstrate experience that is relevant to the RFP scope of work; and/or
3. Explicitly specified in the proposal or that result from communication with other entities involved with similar projects, including other industry sources and users of similar services, or others known to County.

2.13. Proposal Evaluation Criteria

- A. It is the County's intent to select the most responsive and responsible Respondent(s) that offer(s) the County the greatest value based on an analysis involving several criteria, including but not necessarily limited to the information noted in Section 3: Evaluation Criteria.
- B. A committee of County employees will evaluate all RFPs and select the Respondent who best meets the needs as set forth in this RFP, is the best qualified and is best able to provide the requested services. Evaluation of the RFPs shall be within the sole judgment and discretion of the Purchasing Division. County reserves the right to reject any or all RFPs. Award of contract is contingent upon approval from the Santa Cruz County Board of Supervisors and funding availability.

2.14. Cost of Service

The County reserves the right to negotiate the proposed cost with the Respondent prior to contract signing. Agreed-to costs and cash discounts are to be firm through the first term of the contract. If renewed on expiration, rates may be adjusted by mutual agreement as applicable.

2.15. Reservations

County reserves the right to do the following at any time:

- A. Reject any and all proposals without indicating any reasons for such rejection;

- B. Waive or correct any minor or inadvertent defect, irregularity or technical error in the RFP or any RFP procedure or any subsequent negotiation process;
- C. Terminate the RFP and issue a new RFP anytime thereafter;
- D. Procure any services specified in the RFP by other means;
- E. Extend any or all deadlines specified in the RFP by issuance of an addendum (addenda) at any time prior to the deadline for submittals;
- F. Disqualify any Respondent on the basis of any real or perceived conflict of interest or evidence of collusion that is disclosed by the proposal or by other means or other information available to County;
- G. Reject the proposal of any Respondent that is in breach of or in default under any other agreement with County;
- H. Reject any Respondent County deems to be non-responsive, unreliable, or unqualified;
- I. Accept all or a portion of a Respondent's proposal;
- J. Negotiate with any or no Respondents; and
- K. Terminate failed negotiations with any Respondents without liability and negotiate with other Respondents.

2.16. Notification of Withdrawal of Proposal

Proposals may be modified or withdrawn prior to the date and time specified for submission by clicking the "Unsubmit Proposal" button that is available for use after submitting a proposal within the County's OpenGov Procurement portal. At which point, a submittal can be modified and resubmitted. All proposals not withdrawn prior to the response due date will become the property of the County of Santa Cruz. If a proposal is not in a "Submitted" status as of the due date and time of this RFP, it will not be considered for evaluation.

2.17. Interpretation

Should any discrepancies or omissions be found in the RFP, or doubt as to its meaning, the respondent shall notify the County by using the Question & Answer section of this RFP on the County's OpenGov Procurement portal. The Buyer may issue written instructions or addenda to all participants in this RFP process. No oral statement of interpretation by County staff shall be binding. Questions must be received prior to the Question Deadline. All addenda issued shall be incorporated into the Contract.

2.18. Pre-Award Conference

If requested by Purchasing, successful Respondent(s) shall meet with the County representatives prior to the Award of Contract to review the specifications and finalize the initiation of the proposed Contract.

2.19. Execution of Agreement

Upon successful reference checks, evaluations and receipt of all required documents, the contract agreement must be executed by both parties.

2.20. Respondent Responsibility and Performance

- A. It is the responsibility of Respondent to read ALL sections of this RFP prior to submitting a proposal.
- B. Respondent shall confirm compliance with all RFP specifications, requirements, terms and conditions. Respondent shall provide, on company letterhead in the appropriate part of their proposal, a detailed explanation including the RFP section and paragraph number for each instance of non-compliance.
- C. Failure to comply with the RFP requirements provided herein could result in disqualification.
- D. County may at its sole discretion elect to not reject a proposal due to an error, omission, or deviation in the proposal. Such an election by County will neither modify the RFP nor excuse Respondent from full compliance with the specifications of the RFP or any contract awarded pursuant to the RFP.
- E. County will consider Respondent to be the sole point of contact with regard to all contractual matters.
- F. Respondent shall provide the services of one (1) or more qualified and dedicated contract manager(s) who will ensure that the services provided under the awarded contract are satisfactory.

2.21. Respondent Qualifications

Respondent shall provide the following information/documentation in the appropriate part of their proposal as indicated including reference to the applicable RFP paragraph number.

- A. Experience: Respondent shall be an established entity that has conducted business of the nature specified herein for at least two (2) years. Respondent shall provide a brief statement of company background including years in business and experience of support staff.
- B. References: Respondent shall provide customer references and request and provide personal and business references. See Exhibit B- Customer References.
- C. Licenses and Permits: Respondent shall possess and provide copies of business licenses and/or permits, including a Fictitious Business Name Statement from the County of Santa Cruz, as applicable. Respondent shall submit copies of all applicable licenses.
- D. Other Information: Respondent shall provide sample pricing for instruction and supply/equipment rentals. Respondent may also provide any other information deemed appropriate.

2.22. Addenda

- A. These documents may not be changed by any oral statement. Changes to these documents will be by written addenda issued through the [County's OpenGov Procurement portal](#).

- B. All users with an account on the [County's OpenGov Procurement portal](#) and who are following this solicitation on the County's OpenGov Procurement portal at the time an Addendum is issued will receive an email notification upon posting of an Addendum.
- C. Respondents shall be responsible for ensuring that their proposals reflect any and all addenda issued by the County prior to the Deadline for Proposals regardless of when the proposals are submitted. All addenda issued shall be incorporated into the contract awarded as a result of this RFP.

2.23. Proprietary Information

Proposals will be subject to public inspection in accordance with the California Public Records Act (CPRA). To protect proprietary information, if any, Respondent must clearly mark proprietary information as such, submit it in a separate file upload and only reference it within the body of the proposal. Respondent should not include in the proposal any material that Respondent considers confidential but that does not meet CPRA disclosure exemption requirements. Respondent shall be responsible to defend and indemnify the County from any claims or liability to compel disclosure of any part of its proposal claimed to be exempt from disclosure.

2.24. Protests and Appeals Procedures

Bidder shall review and complete Exhibit D- Protests and Appeals Procedures.

**SECTION 3. EVALUATION CRITERIA**

No.	Evaluation Criteria	Scoring Method	Weight (Points)
1.	<b>Proposal Content</b> RFP criteria are met.	Points Based	15 <i>(15% of Total)</i>
2.	<b>Quality of Response</b> RFP criteria are met and well defined.	Points Based	15 <i>(15% of Total)</i>
3.	<b>Quality/Appeal of Inmate Meals</b> <ul style="list-style-type: none"> <li>• Suitability, appeal, and nutritional variety of the proposed monthly menu for incarcerated persons.</li> <li>• Quality, consistency, and overall appeal of food products utilized in incarcerated persons meal preparation.</li> </ul>	Points Based	15 <i>(15% of Total)</i>
4.	<b>Quality/Appeal of Staff Dining Meals</b> <ul style="list-style-type: none"> <li>• Appeal and variety of proposed staff dining menu.</li> <li>• Appeal and quality of food products used in staff meals.</li> </ul>	Points Based	15 <i>(15% of Total)</i>
5.	<b>Corporate/Organizational stability: Audited financial statements (last 2 years).</b>	Points Based	10 <i>(10% of Total)</i>
6.	<b>Experience</b> <ul style="list-style-type: none"> <li>• Proposer has a minimum of five (5) years' experience in correctional food services with an ADP of 300+.</li> <li>• Proposer has experience in California correctional facilities.</li> <li>• Past record of performance on contract with other law enforcement correctional facilities, including such factors as reliability and compliance with County terms and conditions.</li> </ul>	Points Based	10 <i>(10% of Total)</i>

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7.	<b>References</b>  Vendor references should include either current or prior partner agencies under contracts.	Points Based	10 <i>(10% of Total)</i>
8.	<b>Price</b>	Points Based	10 <i>(10% of Total)</i>

## **SECTION 4. STATEMENT OF WORK**

### 4.1. Overview

It is the intent of the County to award all services specified herein to a single contractor.

If your firm is capable of providing most services, but for some reason not all, you should bid on as many services as possible and indicate why you cannot provide the other services.

The County maintains the right, as it may deem necessary, to add or delete services to this contract, with only a thirty (30) day written notice, in order to accommodate any future County offered programs or as a result in the reduction in County funds. Requests for increase in services will be negotiated with the successful bidder based on the hourly rates provided herein.

In the RFP Submittal, contractor will be expected to respond with the assumption that they have full responsibility for the operation of the inmate food service program and provide cost per meal pricing for cook-serve method (s); the "cook-serve" method is the traditional method of food production where items are freshly prepared just prior to service.

### 4.2. General Meal Requirements Food Service Requirements

- A. Provide food service in the form of nutritious, wholesome, and palatable food to inmates that meet or exceeds all applicable standards established by the American Correctional Association, Food and Nutritional Board of the National Academy of Science.
- B. Provide food service in the form of nutritious, wholesome, and palatable food to Correctional staff that meet or exceed the Food and Nutritional Board of the National Academy of Science.
- C. Abide by all applicable federal, state and local laws, regulations and rules, including but not limited to, Title 15 of the California Code of Regulations for local correction facilities.
- D. No use of County facilities or equipment to prepare food for agencies or persons other than those designated under any resulting contract
- E. Supervise and train all staff assigned to County Facilities for the purpose of food preparation and distribution.
- F. Assign one full time on-site manager to coordinate Contractor's kitchen staff in all aspects of the food service operation.
- G. Contractor to assign professional staff to work with County staff to oversee kitchen operations as required.
- H. Certify that Contractor's staff have been fingerprinted and have no criminal convictions for serious and/or violent felonies as defined by Penal Code sections 1192.7 and 667.5 respectively, or misdemeanors involving violence.
- I. Contractor's staff shall complete and pass a Sheriffs Office background clearance at the Contractor's expense which includes a Live Scan prior to working in one of the facilities.

- J. Allow time, at Contractor's expense, for each of the Contractor's on-site staff to attend a 2-hour Prison Rape Elimination Act (PREA) orientation prior to working in one of the Facilities.
- K. Provide food service at the Facilities:
  - o Main Jail 259 Water Street Santa Cruz, CA 95060
  - o Blaine St. Women's Facility 141 Blaine Street Santa Cruz, CA 95060
  - o Rountree Jail 90 Rountree Lane Watsonville, CA 95076

Use the Facilities identified in Chart A below as needed to meet food service requirements.

<b>Chart A. Facility Description Chart</b>				
Facility Name	Kitchen	Storage Space-Dry	Storage Space-Refrigerated	Incarcerated Person Work Crews
1) Main Jail	Basic institutional	Available	Available	No
2) Blaine St. Women's Facility	No Kitchen	No	No	No
3) Rountree Jail	Basic institutional	Available	Available	Available

4.3. Scope of Services: Inmate Meals

**Note: Vendor shall use this section to create a one-week sample menu to be submitted as part of their proposal.**

- A. Have a registered dietitian develop a menu and diet program that meets the needs of County.
- B. Submit a written menu to County for approval and prior to any changes to the menu or diet program.
- C. Document in writing all menu substitutions and the reason why a menu substitution is required.
- D. Provide at least a 24-hour advance notice to County of any menu substitution prior to meal preparation.
- E. Provide and supply third party menu, meal and operational audit to ensure compliance with standards, annually. Third party to be approved by County.
- F. Inmate Meal Frequency and Types:
  1. Provide meals to inmates at the Facilities three times per day, each and every day of the year.
 

MAIN JAIL	BREAKFAST	LUNCH	DINNER	WEST HOUSING	4:30 AM	10:00 AM	4:00 PM
NORTH HOUSING	5:00 AM	11:00 AM	5:00 PM	SOUTH HOUSING	5:00 AM	11:00 AM	

AM5:00 PMBLAINE ST5:00 AM11:00 AM5:00  
PM ROUNDTREEBREAKFASTLUNCHDINNERR5:00 AM11:00AM4:00 PMS5:00  
AM11:00AM4:00 PMT5:00 AM11:00AM4:00 PM

2. Provide one (1) hot meal (dinner) and two (2) cold meals (breakfast and lunch) per day at the Facilities, ensuring each meal meets the required nutritional value and complies with all applicable standards established by the American Correctional Association, the Food and Nutrition Board of the National Academy of Sciences, and the Title 15 Minimum Standards for Local Detention Facilities.
3. Provide portable sack lunches as requested by County staff for inmates assigned outside the Facilities.
4. Ensure no more than 13 hours pass between dinner and breakfast meals.
5. All meals shall be served at appropriate temperatures at the point of delivery (housing units) and provide written documentation of such.
6. All meals shall be served in a manner that makes them palatable and visibly pleasing and complete with condiments (dressing, sugar, salt, pepper, catsup or mustard where indicated).
7. Provide spirit lifter meals five times annually as directed by County at no additional cost.
8. Provide medical and religious meal types as required by County and/or medical staff.
9. Work and communicate with the County and medical contractor to ensure medical diets are prepared and delivered as medically prescribed.
10. Provide a list of those meal types, different from the standard meal served, that can be provided at the cost of a standard inmate prepared meal, i.e. at no additional cost. Several meal type examples might be, but are not limited to:
  - a. Ovo-Lacto vegetarian;
  - b. Vegan (total vegetarian excluding milk and eggs);
  - c. Religious Menus- Kosher and Halal
    - Religious Holiday Menus- Passover and Ramadan
  - d. Medical diets that conform to physician-ordered specifications.
  - e. Combination diets will be approved if they do not conflict with each other or cause the diet to become severely restricted and nutritionally inadequate. Requests for combination diets will undergo individual review.

The Contractor will provide a list of special meal types, different from the standard served, that can be considered "prepackaged" because the meal requires outside handling. The Contractor may provide this meal at a price different from the standard meal. (Do not list any costs in your response to this section, just identify the meal type). These meal types do not fall into the same specifications listed under 10 above.

#### 4.4. Non-Custody Food Services

Contractor will provide non-custody food service for catered County special events or meetings, as designated by County, with not less than 72-hours advance notice. The meals and cost for the food service shall be mutually agreed upon.

#### 4.5. Scope of Services: Staff Meals

**Note: Vendor shall use this section to create a one-week sample menu to be submitted as part of their proposal.**

- A. Provide meals for Facility staff twice a day, each and every day of the year.
- B. Staff meals are cooked to order at both the Main Jail and Rountree facilities. Staff meal service is twice a day. 11am -1pm and 11pm-12:30am.
- C. The contractor shall maintain adequate staffing and food production capacity to ensure timely preparation and delivery of all staff meals during these periods.
- D. Staff meals shall be prepared by the contractor's employees who are trained professional food service staff, ensuring consistency, quality, and safe food handling.
- E. Provide meals that meet the required nutritional value that meet or exceed all applicable standards established by the Food and Nutritional Board of the National Academy of Science.
- F. Ensure no more than 13 hours pass between meals.
- G. Mutually agree upon all meal schedules with County.
- H. Warrant all meals shall be served at appropriate temperatures at the point of delivery and provide written documentation of such.
- I. Warrant all meals shall be served in a manner that makes them palatable and visibly pleasing and complete with condiments (dressing, sugar, salt, pepper, catsup, or mustard where indicated).
- J. All staff meals shall include appropriate utensils (e.g., fork, spoon, knife, or spork as applicable).
- K. Staff Meal Menus are to be refreshed/ rotated every 3 months.
- L. Provide a price list of staff dining supplies (beverages, etc.) available for Sheriff to purchase from Contractor at Sheriff's expense for Facility staff break rooms.
- M. Provide and maintain high- volume beverage equipment in both breakrooms including:
  - o Coffee machines capable of producing a variety of beverages (hot and iced coffees, teas..)
  - o Soda machines suitable to high-volume use with a variety of options.

**N. Inmate Meal Preparation and Distribution**

- Prepare and transport all meals.
- Ensure meals are ready for County staff to distribute meals in each of the Facilities.
- Prepare all inmate and staff meals and deliver meals to locations mutually agreed to by both parties.
- Interface with the County's Jail Management System software to document inmate location, inmate diets, etc. and to track and manage inmates requiring special diets or diet restrictions.
- Serve meals on appropriate trays that Contractor furnishes.
- All meals delivered and/or provided shall be counted and signed off at time of delivery or preparation.
- Provide meals in a manner or fashion that allows for proper counting and reconciliation of requested meals.
- Allow County to return all trays and delivery equipment to Contractor.
- Upon meal completion, sanitize the food service equipment for re-entry into the food delivery cycle.

**4.6. Contractor Responsibilities**

- A. At Contractor's expense, Contractor is expected to provide any additional equipment required at the Facilities to complete the food service operation. The operation, maintenance, repair and associated cost for Contractor supplied equipment shall be at Contractor's expense.
- B. At Contractor's expense, purchase, manage, maintain, and replace small wares required for inmate and staff feeding operations at 125% of the average daily population and staff assigned to the Facilities or as agreed upon by County. Once purchased all small wares become the property of the County. Small wares include:
  - 1. Knives, spatulas, ladles, spoons, whisks, reusable plastic cups, disposable and related cooking utensils as well as stainless steel coffee pots etc. as required for food service operations.
  - 2. Small wares include delivery carts, insulated trays, permanent flatware, insulated bulk food carriers, straps and related items.
  - 3. Equipment, Small Wares (includes Carts & Trays) and Staff Break Room Supplies
- C. Return to County at the expiration of Contract, the food service premises and all equipment furnished by County in the condition in which it was received except for ordinary wear and tear and except to the extent that the premises and equipment may have been lost or damaged by fire, flood, or unavoidable occurrence and except to the extent that the equipment may have been stolen by persons other than the staff of the Contractor without

negligence on the part of the Contractor or its staff and provided that all damages and losses are reported to County for all items covered by this paragraph in a timely manner.

#### 4.7. Facility Cleaning & Hygiene Requirements

1. Be responsible for daily cleaning and housekeeping of Facility areas Contractor uses in support of the food preparation, including service area, dining rooms, storage areas, County office space provided to Contractor, and on a continuing basis maintain high standards for sanitation.
2. Keep food service utensils and equipment including trays, carts utensils and cooking equipment clean and sanitary.
3. Purchase at Contractor's expense all food and chemicals, cleaning and paper products and other supplies determined by mutual agreement of the parties to be necessary for the food service operation, including but not limited to, operation of the kitchen, preparation of the food, and delivery of food to inmates and staff. These products purchased by Contractor shall be the property of the Contractor.
4. At the end of each shift, the kitchen should be left in a clean and orderly manner with all food stowed away and food residue cleaned up.
5. Be responsible for the daily cleaning of loading dock and garbage area.

#### 4.8. Health Standards and Sanitation

1. At Contractor's expense, Contractor's staff assigned to duty in Facilities must submit to health examinations as required by law, and to submit satisfactory evidence of compliance with all health regulations to County upon County's written request.
2. Abide by all health and safety and sanitation standards set forth by the State of California and or the County of Santa Cruz under the Injury and Illness Prevention Program.
3. Coordinate with County for any and all public inquiries or press correspondence regarding the service provided under this Contract.
4. Allow County to inspect Facilities (County facilities/off-site facilities) that Contractor uses for food service at any time without prior notice to Contractor.
5. Maintain Facilities Contractor uses in condition that meets all County and State health agency requirements.
6. Be responsible for timely removal of trash and garbage resulting from food service preparation, from Facilities food service areas to on-site County provided dumpsters.
7. As necessary, establish a log for hazardous materials and comply with all laws and standards regarding the use, storage, and handling of such hazardous materials or substances.
8. Establish and maintain temperature logs for all refrigerators used by the Contractor.

9. The Contractor shall comply with all applicable federal, state, and local regulations related to food waste handling, disposal, and environmental practices. This includes full adherence to the **Santa Cruz County** standards for food waste management and sanitation. The Contractor is responsible for ensuring that all food waste is collected, stored, and disposed of in accordance with current organic waste and composting requirements, which mandate the proper separation of food scraps, recyclables, and landfill waste. This includes compliance with any updated requirements related to organic waste collection in *employee break rooms or staff areas*, such as the provision and use of clearly labeled containers for compost, recycling, and landfill waste. Contractor will train staff on proper food waste separation and disposal procedures.
10. Maintain sanitation and prevent contamination as required by Santa Cruz County Health Department regulations

#### 4.9. Permits

Unless otherwise provided herein, Contractor shall at their expense, obtain all permits and licenses and pay all charges and fees necessary for the performance of the contract, and shall give all public notices necessary for the lawful performance of the contract.

#### 4.10. Record-Keeping

- A. Submit a statement of meals ordered and served to County Facilities on the first day of each week (Monday), covering the preceding week.
- B. Keep full and accurate records of meal count requests and meal count records in connection with food services.
- C. Supply a copy of the meal count requests and meal count records to County on a weekly basis.
- D. Allow all meal count requests and meal count records to be audited by County at any time.
- E. Submit to the County temperature logs containing the temperature of food at the time of delivery to the Facility inmates on a monthly basis.
- F. Submit to the County all refrigerator temperature logs on a monthly basis.
- G. Maintain a sample of each meal served to the inmate population for a period of no less than three days.
- H. Contractor shall be responsible for scheduling and conducting quality assurance meetings bi-annually with the County. Meetings shall serve as a forum to review and address any concerns related to menu development, food safety and sanitation, IP grievances, staff satisfaction and standard performance metrics within the scope of the contract.

4.11. Recycling and Food Waste

Establish and maintain a detailed recycling/food waste program for excess food that meets County standards and complies with organic waste recycling requirements, California AB 1826.

For more information on the County's expectations for these programs, please review the County site: <https://cdi.santacruzcountyca.gov/PublicWorks/RecyclingSolidWaste/WhatGoesWhere.aspx>

4.12. Security and Access Control

Have access, as acceptable by County, to kitchen and food service storage areas at Facilities. The County shall have control of all perimeter keys, locks and security at the Facilities.

4.13. Uniforms

Provide contractor staff working at Facilities with uniforms and linens. These uniforms and linens shall be of a style and color approved by the County prior to use.

4.14. Food Delivery Requirements

- A. Coordinate deliveries with County.
- B. Allow County to inspect any and all deliveries with respect to quality and composition relevant to safety and security.
- C. Provide and maintain adequate/appropriate vehicles for the delivery of food services.

4.15. Food Service Complaint Requirements

Process food service complaints from inmates at least daily as follows:

- A. Food service trained personnel shall answer and resolve grievances related to inmate food service in a professional manner within timelines as specified by the County.
- B. Notify County of all complaints received and the resulting resolution.
- C. The responsible on-site County staff acting as the food service liaison and Contractor, as needed, shall determine and utilize the appropriate communication mechanism for specific categories of complaints.

4.16. Emergency Food Service Plan

The Contractor shall provide an emergency feeding provision as part of their proposal submission.

In accordance with Title 15 requirements, the Contractor shall submit a comprehensive **Emergency Food Service Plan** by the first day of operations following contract award. The Emergency Food Service Plan must include:

- (a) menu planning;
- (b) purchasing;
- (c) storage and inventory control;

- (d) food preparation and handling, including provisions for food that is found to be contaminated, expired, showing obvious signs of spoilage, or otherwise not fit for human consumption
- (e) food serving
- (f) transporting food
- (g) orientation and ongoing training;
- (h) personnel supervision;
- (i) budgets and food cost accounting;
- (j) documentation and record keeping;
- (k) emergency feeding plan;
- (l) waste management;
- (m) maintenance and repair; and,
- (n) three-day mainline sample tray.

In the event of a Force Majeure, the County shall assist the Contractor by permitting reasonable variations in Contractor's monthly menu. However, Contractor shall not be relieved of its responsibility to provide meal service under the terms of any resulting contract. Additional costs if any, incurred in providing service in the event of a Force Majeure shall be borne by the County. The term, "Force Majeure" means any war, riot, terrorist act, or other disorder, strike or work stoppage, fire, flood, or any other act not within the control of the party whose performance is interfered with, and which, by reasonable diligence, such party is unable to prevent.

4.17. Pricing and Invoicing  
Contractor Shall:

- A. Charge the County only for those meals served. The total meal cost shall include consideration of the following costs as specified throughout this proposal:
- B. Food cost (factoring in the anticipated use of U.S. Government commodities).
- C. Disposable items (all non-returnable service ware and packaging directly related to the service of meals).
- D. Labor costs (include all on-site management and staff, benefits and payroll taxes etc.).
- E. Equipment and small wares expenses (cost for installation and maintenance of any equipment not supplied by but approved for use by the County).
- F. Transportation of meals

Cost Per Meal Escalation

Meal price shall be held firm for the first 12 months of the contract. Per meal price for each subsequent 12 month period shall change by an amount to be mutually agreed upon provided however that in the event that no agreement is reached with respect to such price change, per meal prices shall change by the inflationary rate equal to the United States Department of Labor Statistics, Consumer Price Index, All Urban Consumers (Current Series), not seasonally adjusted, U;S. City Average Food Away from Home (SEFV). Per meal prices may not be increased or decreased during and shall remain firm for any such 12-month period following the initial 12 months of the contract.

4.18. Implementation Schedule

**Note: Vendor to provide a complete implementation schedule as part of the proposal submittal.**

A. Food Service Equipment - County Owned

Contractor shall have full operational understanding of all County-owned food service- related equipment in carrying out the requirement of the contact. This equipment includes:

Facility Kitchen Equipment	
Description	In-Service Date (If Known)
80 Qt Legacy Mixer	3/27/2024
Food Slicer	2/16/2024
Gas Kettle	1/10/2024
60 Gal. Gas Kettle	6/30/2020
Cleveland Kettle 80 Gal	7/01/2008
Cold Food Buffet	1/28/2020
Cold Station For Food-Vollrath	10/31/2007
Convection Oven	9/17/2015
Deepfat Fryer	6/21/2002
Dishwasher	1/13/2022
Double Convection Oven, Gas	1/28/2020
Double Convection Oven, Gas	1/28/2020
Electric Fryer	1/28/2020

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Food Transport Cart	1/22/2018
Food Waste Disposer	10/17/2006
Heavy Duty Range	6/21/2002
Heavy Duty Range	6/21/2002
Heavy Duty Range	6/21/2002
Heavy Duty Slicer	9/15/2008
Hobart 60 Qt Mixer	2/08/2001
Hot Food Buffet	1/28/2020
Kitchen Walk-In Refrigerator Floor - Rogers Refrigerator	7/07/2000
Pressure Washer	3/02/2004
Reach-In Refrigerator	1/09/2020
Servend Ice Maker/Dispenser	10/02/2001
Stainless Steel Shelving Rt Walkin Refrigerator	3/02/2004
Tilt Skillet	5/30/2018
V Series Heavy Duty 36" Range	1/28/2020
Vollrath Hot Food Station	5/01/2007
Dishwasher	unknown
Vulcan Ranch	05/01/2000
Jones Zylon Heated Transport Cart-136	4/10/2025
Jones Zylon Removable Heat Box	4/10/2025
Jones Zylon Heated Transport Cart-136	4/10/2025
Jones Zylon Removable Heat Box	4/10/2025
Jones Zylon Heated Transport Cart-90	4/10/2025
Jones Zylon Removable Heat Box	4/10/2025
Jones Zylon Heated Transport Cart-160	4/10/2025
Jones Zylon Removable Heat Box	4/10/2025

- B. The Contractor shall provide, at its own expense, quarterly preventative maintenance, Semi-annual preventative maintenance, this includes regular maintenance and cleaning of the kitchen hoods and cook line Ansul System and repair contracts on all equipment under its direct control. This shall include all equipment listed above **except for** the walk-in refrigerators and walk-in freezers. Such contracts can be provided by the Contractor itself, or by reputable companies generally known to have such an expertise.
  - C. In its proposal, the Contractor must submit to the County a plan as to how this requirement will be met. The cost for this service must be clearly identified within the separate, cost proposal. Contractor is to keep a separate record on maintenance and repairs for each piece of equipment and provide a written report and relevant documentation at least quarterly as to what preventative maintenance/repairs have been performed on each piece of equipment.
  - D. Given proof of adequate maintenance, the County will replace equipment it has provided as it deems necessary, considering the average life of the equipment as determined by the manufacturer as well as any extraordinary circumstances.
  - E. Contractor will be responsible to replace any items that are disposed of or destroyed due to normal wear and tear, at no expense to the County. These items include, but are not limited to food trays, utensils, sporks, service ware, pots, pans, trays and food carts.
  - F. Contractor and the County shall jointly inventory, at least annually, all capital equipment and County owned serviceware under the Contractor's direct control. As part of this inventory, a general assessment as to the condition and expected useful life of each item will be made.
  - G. Contractor shall be liable for the replacement cost for all unaccounted items. A separate list of all Contractor supplies equipment must be maintained and submitted to the County semi-annually.
  - H. Contractor will be responsible to replace and/r repair equipment damaged by the Contractor employees or Incarcerated People workers as a result of negligence or inattentive supervision, at no expense to the County.
  - I. Equivalent quality replacements for kitchen and dishwashing serviceware shall be provided by the Contractor without cost to the County. Replacement items shall become property of the County.
- 4.19. Inventory
- A. Prior to implementation of the contract, a complete inventory of all Food Service equipment currently in place will be taken by Contractor, this shall include and inventory of all smallwares. Upon termination of the contract, the Contractor shall be responsible to return the Food Service equipment and smallwares to the County in equal or better condition than when the Contact began. Maintaining the smallware inventory levels will be the responsibility of the Contractor, at no cost to the County.

- B. Contract shall provide all consumable supplies and food products which are required for food service operations. All such purchases shall be in the Contractor's name, but maybe delivered to the either the County Main Jail or Rountree facilities.
- C. Contractor shall follow all County ordinances on what type of products can be used.

#### 4.20. Micro Markets

The County is interested in exploring the potential installation of micro markets within the ODR at both locations. While the inclusion of micro markets is not a mandatory requirement of this RFP, vendors are encouraged to indicate whether they are able to provide this service and to include any relevant details, capabilities, and associated costs. This information will assist the District in evaluating available options and determining the feasibility of incorporating micro markets as an added amenity.

#### 4.21. County Responsibilities

- A. Onsite County Food Services Manager will work with the Contractor and County's medical staff to provide dietary restriction meal orders.
- B. Accurate and timely orders for the number of meals and types of meals (special diet, religious, medical snacks, etc.) to be served to Facility inmates and staff within two hours of the time for meals to be served.
- C. Additions and deletions to meal orders within a mutually agreed upon time prior to meal service.
- D. Payment to Contractor for the number of meals served during the contract term based on daily delivery and meal count confirmations.
- E. Facility space as identified in Chart A.
- F. Pay for all utilities associated with food service operations occurring at the Facilities.
- G. Adequate ingress and egress to all food service areas.
- H. Adequate heat, lights, ventilation, and all other necessary utilities.
- I. Local intercom and business telephone service and internet to the Contractor at no charge. The telephone shall be used only for local service. Any long distance, business or non-business or special internet services shall be at the expense of the Contractor. Should the Contractor desire local service for personal use and other non-business-related calls or long-distance calls, whether business or personal, a separate telephone not connected to the County may be installed at the Contractor's expense.
- J. Extermination services and removal service of trash dumpsters.
- K. General maintenance to the building structure, but not limited to, the maintenance of gas, water, sewer, ventilation, lighting, air conditioning, refrigeration, duct work, floor coverings, wall and ceiling surfaces of County facilities. The County's maintenance does not include day to day cleaning operations in the kitchen or warehouse as applicable.

- L. Security, control, and limitation of inmate movement in, to, and from Contractor staff work areas, including physical security of staff, suppliers and other authorized visitors.
- M. Workspace for the on-site lead to perform administrative activities associated with this contract.

## **SECTION 5. STANDARD TERMS AND CONDITIONS**

The following provisions are expected to form the basis for any contract between County and successful Contractor(s).

### 5.1. Purpose of Contract

The purpose of Contract is to establish the terms and conditions under which Contractor shall provide the services specified herein to County.

### 5.2. Term of Contract

It is the County's intent to contract through 6/30/2027 with three, (one)-year extensions.

### 5.3. Amendment

Amendment to or modification of the terms and conditions of Contract shall be effective only upon the mutual consent in writing by the parties hereto.

### 5.4. Termination

County reserves the right to terminate Contract, in whole or in part, at any time, for any reason, without penalty. County shall give Contractor thirty (30) days written notice prior to the effective date of termination.

### 5.5. Assignment

Contractor shall not assign Contract, or any interest herein, without the written consent of County. County reserves the right to approve Contractor's assignee under whatever terms and conditions County may require. Contractor must provide County thirty (30) days written notice prior to sale of Contractor. County may elect to cancel Contract at that time. County may, at its sole discretion, permit the new owner to assume all existing Contract terms and conditions.

### 5.6. Licenses, Permits and Certifications

Contractor and Contractor's employees shall possess all applicable licenses, permits and certifications required by Federal, State and/or County codes and regulations and shall provide such licenses, permits and certifications to County upon request.

### 5.7. Compliance With Laws

Contractor shall comply with all Federal, State and local rules, regulations and laws.

### 5.8. Acknowledgement

Contractor shall acknowledge in all reports and literature that the Santa Cruz County Board of Supervisors has provided funding to Contractor.

### 5.9. Inclusion of Documents

The RFP, all addenda and the Proposal submitted in response to the RFP shall be become a part of any contract awarded as a result of the RFP.

5.10. Presentation of Claims

Presentation and processing of any or all claims arising out of or related to Contract shall be made in accordance with the provisions contained in Santa Cruz County Code Chapter 1.05, which by this reference is incorporated herein.

5.11. Off-Shore Outsourcing of Services

Contractor shall certify that all services performed on any purchase order or contract with County, either by Contractor or subcontractor(s) will be performed solely by workers within the United States.

5.12. Force Majeure

Contractor shall not be liable for any delays with respect to Contract due to causes beyond its reasonable control, such as acts of God, epidemics, war, terrorism or riots.

5.13. Severability

Should any part of Contract be held to be invalid, illegal, or unenforceable in any respect, such invalidity, illegality, or unenforceability shall not affect the validity of the remainder of Contract, which shall continue in full force and effect; provided that the remainder of Contract can, absent the excised portion, be reasonably interpreted to give the effect to the intentions of the parties.

5.14. Controlling Law

Contract shall only be governed and construed in accordance with the laws of the State of California and the County, and the proper venue for legal action regarding Contract shall only be in the County of Santa Cruz.

5.15. Indemnity and Insurance Requirements

Contractor shall provide Certificates of Insurance for Liability, Automobile, and Workers' Compensation to Purchasing before Contract is signed. Insurance as specified must remain in effect throughout the entire term of Contract. Refer to attached Insurance Requirements.

5.16. Default

A. In addition to its remedies under the "Termination" section of this RFP, County may, by written notice of default to Contractor, terminate Contract in whole or in part if Contractor fails to:

1. Make delivery of the supplies or perform within the time specified herein or promised, or any extension thereof; or
2. Perform any of the other provisions of Contract.

B. In the event County terminates Contract in whole or in part, as provided in "Termination", County may procure, upon such terms and in such manner as County deems appropriate, supplies, services or work similar to those so terminated, and Contractor shall be liable to County for any excess costs for such similar supplies, services or work; provided that Contractor shall continue the performance of Contract to the extent not terminated under the provisions provided herein. Contractor shall not be liable for any excess costs if the failure to perform Contract arises out of causes beyond the control and without the fault and negligence of Contractor.

5.17. Independent Contractor Status

- A. Contractor and County have reviewed and considered the principal test and secondary factors below and agree that Contractor is an independent contractor and not an employee of County. Contractor is responsible for all insurance (workers' compensation, unemployment, etc.) and all payroll related taxes. Contractor is not entitled to any employee benefits. County agrees that Contractor shall have the right to control the manner and means of accomplishing the result contracted for herein. It is recognized that it is not necessary that all secondary factors support creation of an independent contractor relationship, but rather that overall there are significant secondary factors that indicate that Contractor is an independent contractor.
- B. Principal Test:  
Contractor rather than County has the right to control the manner and means of accomplishing the result contracted for.
- C. Secondary Factors:  
(1) The extent of control which, by agreement, County may exercise over the details of the work is slight rather than substantial; (2) Contractor is engaged in a distinct occupation or business; (3) In the locality, the work to be done by Contractor is usually done by a specialist without supervision, rather than under the direction of an employer; (4) The skill required in the particular occupation is substantial rather than slight; (5) Contractor rather than the County supplies the instrumentalities, tools and work place; (6) The length of time for which Contractor is engaged is of limited duration rather than indefinite; (7) The method of payment of Contractor is by the job rather than by the time; (8) The work is part of a special or permissive activity, program, or project, rather than part of the regular business of County; (9) Contractor and County believe they are creating an independent contractor relationship not an employer-employee relationship; and (10) County conducts public business.

5.18. Equal Employment Opportunity

During and in relation to the performance of Contract, Contractor agrees as follows:

- A. Contractor shall not discriminate against any employee or applicant for employment because of race, color, religion, national origin, ancestry, physical or mental disability, medical condition (cancer related), marital status, sexual orientation, age (over 18), veteran status, gender, pregnancy, or any other non-merit factor unrelated to job duties. Such action shall include, but not be limited to: recruitment; advertising, layoff or termination; rates of pay or other forms of compensation; and selection for training (including apprenticeship), employment, upgrading, demotion, or transfer. Contractor agrees to post in conspicuous places, available to employees and applicants for employment, notice setting forth the provisions of this non-discrimination clause.
- B. If Contract provides compensation in excess of \$50,000 to Contractor and if Contractor employs fifteen (15) or more employees, the following requirements shall apply:

1. Contractor shall, in all solicitations or advertisements for employees placed by or on behalf of Contractor, state that all qualified applicants will receive consideration for employment without regard to race, color, religion, national origin, ancestry, physical or mental disability, medical condition (cancer related), marital status, sexual orientation, age (over 18), veteran status, gender, pregnancy, or any other non-merit factor unrelated to job duties. Such action shall include, but not be limited to: recruitment; advertising, layoff or termination; rates of pay or other forms of compensation; and selection for training (including apprenticeship), employment, upgrading, demotion, or transfer. In addition, Contractor shall make a good faith effort to consider Minority/Women/Disabled-Owned Business Enterprises in Contractor's solicitation of goods and services.
2. Contractor may be declared ineligible for further agreements with County in the event of non-compliance with the non-discrimination clauses of Contract or with any of said rules, regulations or orders.
3. Contractor shall cause the foregoing provisions of this subparagraph to be inserted in all subcontracts for any work covered under Contract by a subcontractor compensated more than \$50,000 and employing more than fifteen (15) employees, provided that the foregoing provisions shall not apply to contracts or subcontracts for standard commercial supplies or raw materials.

5.19. Retention and Audit of Records

Contractor shall retain records pertinent to Contract for a period of not less than five (5) years after final payment under Contract or until a final audit report is accepted by County, whichever occurs first. Contractor hereby agrees to be subject to the examination and audit by the County Auditor-Controller, the Auditor General of the State of California, or the designee of either for a period of five (5) years after final payment under Contract.

5.20. Data Security and Privacy - Protected Information

Contractor acknowledges that its performance of services or activities under Contract may involve access to confidential information including, but not limited to, personally-identifiable information, protected health information, or individual financial information (collectively, "Protected Information") that is subject to Federal, State or other laws restricting the use and disclosure of such information. Contractor agrees to comply with all applicable Federal and State laws restricting the access, use and disclosure of Protected Information.

- A. Contractor agrees to hold County's Protected Information, and any information derived from such information, in strictest confidence. Contractor shall not access, use or disclose Protected Information except as permitted or required by Contract or as otherwise authorized in writing by County, or applicable laws.
- B. Contractor agrees to protect the privacy and security of County's Protected Information according to all applicable laws and regulations, by commercially-acceptable standards, and no less rigorously than it protects its own confidential information, but in no case less than reasonable care. Contractor shall implement, maintain and use appropriate administrative,

technical and physical security measures to preserve the confidentiality, integrity and availability of County's Protected Information.

- C. Within 30 days of the termination, cancellation, expiration or other conclusion of Contract, Contractor shall return the Protected Information to County unless County requests in writing that such data be destroyed. Contractor shall certify in writing to County that such return or destruction has been completed.
- D. Contractor agrees to include the requirements contained in paragraphs 10.20(a) through 10.20(d) inclusive, in all subcontractor contracts providing services under Contract.

**SECTION 6. INSURANCE REQUIREMENTS****6.1. Indemnification for Damages, Taxes and Contributions**

In conjunction with work performed at and/or for County, to the fullest extent permitted by applicable law, Respondent shall exonerate, indemnify, defend, and hold harmless County (which for the purpose of paragraphs 5 and 6 shall include, without limitation, its officers, agents, employees and volunteers) from and against:

- a. Any and all claims, demands, losses, damages, defense costs, or liability of any kind or nature which COUNTY may sustain or incur or which may be imposed upon it as a result of, arising out of, or in any manner connected with the RESPONDENT'S performance under the terms of this Contract, excepting any liability arising out of the sole negligence of the COUNTY. Such indemnification includes any damage to the person(s), or property(ies) of RESPONDENT and third persons.
- b. Any and all Federal, State, and Local taxes, charges, fees, or contributions required to be paid with respect to RESPONDENT and RESPONDENT'S officers, employees and agents engaged in the performance of this Contract (including, without limitation, unemployment insurance, social security and payroll tax withholding).

**6.2. Insurance**

RESPONDENT, at its sole cost and expense, for the full term of this Contract (and any extensions thereof), shall obtain and maintain, at minimum, compliance with all of the following insurance coverage(s) and requirements. Such insurance coverage shall be primary coverage as respects COUNTY and any insurance or self-insurance maintained by COUNTY shall be considered in excess of RESPONDENT'S insurance coverage and shall not contribute to it. If RESPONDENT normally carries insurance in an amount greater than the minimum amount required by the COUNTY for this Contract, that greater amount shall become the minimum required amount of insurance for purposes of this Contract. Therefore, RESPONDENT hereby acknowledges and agrees that any and all insurances carried by it shall be deemed liability coverage for any and all actions it performs in connection with this Contract. Insurance is to be obtained from insurers reasonably acceptable to the COUNTY.

If RESPONDENT utilizes one or more subcontractors in the performance of this Contract, RESPONDENT shall obtain and maintain RESPONDENT's Protective Liability insurance as to each subcontractor or otherwise provide evidence of insurance coverage from each subcontractor equivalent to that required of RESPONDENT in this Contract, unless RESPONDENT and COUNTY unless modified or waived by COUNTY.

**A. Types of Insurance and Minimum Limits**

1. Worker's Compensation in the minimum statutorily required coverage amounts. This insurance coverage shall be required unless the Respondent has no employees and certifies to that fact.
2. Automobile Liability Insurance for each of Respondent's vehicles used in the performance of Contract, including owned, non-owned (e.g. owned by Respondent's employees), leased or hired vehicles, in the minimum amount of \$500,000 combined single limit per occurrence for bodily injury and property damage. This insurance coverage is required unless the

Respondent does not drive a vehicle in conjunction with any part of the performance of Contract and Respondent and County both certify to that fact.

3. Comprehensive or Commercial General Liability Insurance coverage at least as broad as the most recent ISO Form CG 00 01 with a minimum limit of \$1,000,000 per occurrence, and \$1,000,000 in the aggregate, including coverage for: (a) products and completed operations, (b) bodily and personal injury, (c) broad form property damage, (d) contractual liability, and (e) cross-liability.
4. Professional Liability Insurance in the minimum amount, to be determined by Respondent and County as applicable, combined single limit.

**B. Other Insurance Provisions**

5. As to all insurance coverage required herein any deductible or self-insured retention exceeding \$5,000 shall be disclosed to and be subject to written approval by County.
6. If any insurance coverage required in Contract is provided on a "Claims Made" rather than "Occurrence" form, Respondent agrees that the retroactive date thereof shall be no later than the date first written above (in the first paragraph on page 1), and that it shall maintain the required coverage for a period of three (3) years after the expiration of Contract (hereinafter "post Contract coverage") and any extensions thereof. Respondent may maintain the required post Contract coverage by renewal or purchase of prior acts or tail coverage. This provision is contingent upon post Contract coverage being both available and reasonably affordable in relation to the coverage provided during the term of Contract. For purposes of interpreting this requirement, a cost not exceeding 100% of the last annual policy premium during the term of Contract in order to purchase prior acts or tail coverage for post Contract coverage shall be deemed to be reasonable.
7. All policies of Comprehensive or Commercial General Liability Insurance shall be endorsed to cover the County of Santa Cruz, its officials, employees, agents and volunteers as additional insureds with respect to liability arising out of the work or operations and activities performed by or on behalf of Respondent, including materials, parts or equipment furnished in connection with such work or operations. Endorsements shall be at least as broad as ISO Form CG 20 10 11 85, or both CG 20 10 10 01 and CG 20 37 10 01, covering both ongoing operations and products and completed operations.
8. All required policies shall be endorsed to contain the following clause:  
This insurance shall not be canceled until after thirty (30) days' prior written notice (10 days for nonpayment of premium) has been given to the Contracting department.

Should Respondent fail to obtain such an endorsement to any policy required hereunder, Respondent shall be responsible to provide at least thirty (30) days' notice (10 days for nonpayment of premium) of cancellation of such policy to the County as a material term of Contract

1. Respondent agrees to provide its insurance broker(s) with a full copy of these insurance provisions and provide County on or before the effective date of Contract with Certificates of Insurance and endorsements for all required coverages. However, failure to obtain the required documents prior to the work beginning shall not waive the Respondent's obligation

to provide them. All Certificates of Insurance and endorsements shall be delivered or sent to the Contracting department.

2. Respondent hereby grants to County a waiver of any right of subrogation which any insurer of said Respondent may acquire against the County by virtue of the payment of any loss under such insurance. Respondent agrees to obtain any endorsement that may be necessary to affect this waiver of subrogation, but this provision applies regardless of whether or not the County has received a waiver of subrogation endorsement from the insurer.

**SECTION 7. PRICING/FEES**

**CORRECTIONS FOOD SERVICES PRICING SLIDING SCALE**

Line Item#	Population (Low-High)	UOM	Price
1	Inmates: Cook-Chill per meal	Each	
2	Inmates: Cook-Serve per meal	Each	
3	Staff: Cook-Chill per meal	Each	
4	Staff: Cook-Serve per meal	Each	

**SECTION 8. OFFICIAL RFP SUBMITTAL**

8.1. Point of Contact

8.1.1. Contact Person - Full Name\*

Please state the full name of the contact person for this proposal. Even if it is the same person submitting, please be sure to state it here.

\*Response required

8.1.2. Contact Person - Position/Title\*

Please state the position or title of the contact person for this proposal.

\*Response required

8.1.3. Contact Person - Email Address\*

What is the email for the above stated contact person for this proposal?

\*Response required

8.1.4. Contact Person - Phone Number\*

Please provide the full phone number of the contact person for this proposal.

\*Response required

8.2. Proposal Information

8.2.1. Letter of Transmittal\*

Please provide a letter of transmittal with information regarding your company and a statement of qualifications to provide the products and services required.

\*Response required

8.2.2. Services Offered\*

Please upload a comprehensive list of services offered per the scope in Section 4.

\*Response required

8.2.3. Please attach an implementation schedule per Section 4.18.\*

\*Response required

8.2.4. Please upload a one-week sample menu for inmates per Section 4.3.\*

Please upload menu in a pdf format only.

\*Response required

8.2.5. Please upload a one-week sample menu for staff per Section 4.5.\*

Please upload menu in a pdf format only.

\*Response required

8.2.6. Resumes\*

Please provide resumes of the project team that you are proposing to assign to this project or service.

\*Response required

8.2.7. Optional Services

**Optional Services:** The County is interested in additional or enhanced services that may improve staff meal service, operational efficiency, and overall value. These services are optional; however, the Contractor may provide attachments with information on current capabilities of whether contractors are able to provide any or all of the following:

**Web-Based or App-Based Ordering System**

- Is the vendor able to provide and manage a **web-based or mobile application ordering system** for staff meals.
- The ordering platform shall:
  - Allow staff to place customized, made-to-order meal requests.
  - Provide confirmation of submitted orders.
  - Replace the County's current email-based ordering process.
  - Include reporting functionality for order volume, menu selections, and usage metrics.

**Micro-Markets**

- Does the vendor offer the option to install micro-markets at both the Main Jail and Rountree facilities?
- Micro-market proposals may include:
  - Self-service kiosks
  - Refrigerated, frozen and ambient merchandisers
  - Secure payment systems
  - Inventory monitoring and restocking schedules
- Vendors may also propose integration between the micro-market system and the staff meal ordering application, if available.

**Incarcerated Worker Training Program**

- Ability to provide food safety training and support Incarcerated Person Workers in obtaining Food Handler Cards, including instruction in food safety, sanitation, and basic kitchen management.

8.2.8. Compliance\*

Has the Respondent complied with all specifications, requirements, terms and conditions of this Request for Proposals?

- Yes  
 No

\*Response required

When equals "No"

8.2.9. Compliance - Explanation\*

Please upload a detailed explanation giving reference to all deviations to be submitted on company letterhead. All exceptions must reference the RFP paragraph and section number followed by an explanation.

\*Response required

8.2.10. Piggyback Option?\*

If you are the successful Respondent, will you extend costs quoted to the County of Santa Cruz to other municipalities, districts or jurisdictions (political subdivisions)?

If discounts quoted herein are offered to other political subdivisions, additional delivery charges, if any, must be negotiated between that political subdivision and the Supplier.

- Yes  
 No

\*Response required

8.3. Forms

8.3.1. Exhibit A- Respondent Fact Sheet\*

Please download the below documents, complete, and upload.

- [Exhibit A Respondent Fact S...](#)

\*Response required

8.3.2. Exhibit B- Customer References\*

Please download the below documents, complete, and upload.

- [Exhibit B Customer Referenc...](#)

\*Response required

8.3.3. Exhibit C- Designation of Subcontractors\*

Please download the below documents, complete, and upload.

- [Exhibit C Designation of Su...](#)

\*Response required

8.3.4. Exhibit D- Non-Collusion Declaration\*

Please download the below documents, complete, and upload.

- [Exhibit D Non-Collusion Dec...](#)

\*Response required

8.3.5. Exhibit E- Protests and Appeals Procedures\*

Please download the below documents, complete, and upload.

- [Exhibit E Protests and Appe...](#)

\*Response required

8.4. Confirmation & Additional Information

8.4.1. Authority to Submit\*

Respondent confirms that they offer and agree to furnish all work, materials, equipment or incidentals required to complete the services subject to this Request for the costs stated within their submittal and in conformance with all plans, specifications, requirements, conditions and instructions of County of Santa Cruz RFP# 25P2-001.

Respondent further confirms that they have the authority to submit on behalf of the stated company and have furnished any documentation necessary as proof of such authority.

Please confirm

\*Response required

8.4.2. Official RFP Response Signature Page\*

Please download the below documents, complete, and upload.

- [Official RFP Response Signa...](#)

\*Response required

8.4.3. Proprietary or confidential information?\*

Per Section 2:

Proposals will be subject to public inspection in accordance with the California Public Records Act (CPRA). To protect proprietary information, if any, Respondent must clearly mark proprietary information as such, submit it in a separate sealed envelope and only reference it within the body of the proposal. Respondent should not include in the proposal any material that Respondent considers confidential but that does not meet CPRA disclosure exemption requirements. Respondent shall be responsible to defend and indemnify the County from any claims or liability to compel disclosure of any part of its proposal claimed to be exempt from disclosure.

- Yes  
 No

\*Response required

When equals "Yes"

8.4.4. Please upload confidential and proprietary information here\*

Please only include things that are confidential and proprietary to your business in this section. A best practice would be to include CONFIDENTIAL AND PROPRIETARY on the header of each page.

Examples of confidential and proprietary information:

- Proprietary system design
- Unique patented specifications or trade secrets
- Banking information (routing numbers, etc)

Confidential and proprietary information does NOT include things like:

- pricing
- customer history
- basic vendor information like email or phone number

\*Response required

8.4.5. Additional Information (if needed)\*

Do you need to provide additional information requested or required by any of your provided answers?

- Yes  
 No

\*Response required

When equals "Yes"

8.4.6. Please upload additional documentation here.\*

\*Response required

## Certificate Of Completion

Envelope Id: 18B3886A-9438-8CC4-81F2-27444BEE9514  
Subject: Complete with Docusign: Contract 27C5256 Aramark.pdf  
Source Envelope:  
Document Pages: 223  
Certificate Pages: 5  
AutoNav: Enabled  
Envelopeld Stamping: Enabled  
Time Zone: (UTC-08:00) Pacific Time (US & Canada)

Status: Sent

Envelope Originator:  
Michelle Rodriguez  
701 Ocean Street  
Santa Cruz, CA 95060  
Michelle.Rodriguez@santacruzcountyca.gov  
IP Address: 63.194.190.227

## Record Tracking

Status: Original  
6/3/2026 4:04:08 PM  
Holder: Michelle Rodriguez  
Michelle.Rodriguez@santacruzcountyca.gov  
Location: DocuSign  
Security Appliance Status: Connected  
Pool: FedRamp

## Signer Events

Ryan Thompson  
Ryan.Thompson@santacruzcountyca.gov  
Security Level: Email, Account Authentication  
(None)

## Signature

Signed by:  
  
641BDBAE7B68407...

## Timestamp

Sent: 6/4/2026 8:30:11 AM  
Viewed: 6/4/2026 8:36:19 AM  
Signed: 6/4/2026 8:37:49 AM

Signature Adoption: Pre-selected Style  
Using IP Address: 63.194.190.226

## Electronic Record and Signature Disclosure:

Accepted: 1/29/2026 9:51:58 AM  
ID: 527d5f2a-e1e0-4076-88d7-ea6eb503f6f1

Gina Borasi  
Gina.Borasi@santacruzcountyca.gov  
Risk Manager  
County of Santa Cruz  
Security Level: Email, Account Authentication  
(None)

Signed by:  
  
E4EADC5BA53B4DB...

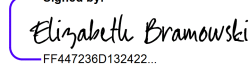
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Viewed: 6/4/2026 10:30:41 AM  
Signed: 6/4/2026 10:49:53 AM

Signature Adoption: Pre-selected Style  
Using IP Address: 63.194.190.227

## Electronic Record and Signature Disclosure:

Accepted: 12/18/2023 9:38:58 AM  
ID: 5f1392e5-7eb7-47e8-b6a6-baa8d5c3b8c6

Elizabeth Bramowski  
bramowski-elizabeth@aramark.com  
CFO - Correctional Services  
Security Level: Email, Account Authentication  
(None)

Signed by:  
  
FF447236D132422...

Sent: 6/4/2026 10:49:58 AM  
Viewed: 6/5/2026 10:23:32 AM  
Signed: 6/5/2026 10:31:12 AM

Signature Adoption: Pre-selected Style  
Using IP Address:  
2600:4040:7d4a:1000:6def:70:d68d:cc66

## Electronic Record and Signature Disclosure:

Accepted: 6/5/2026 10:23:32 AM  
ID: 94e07173-e406-4d37-bc2f-acd7c03a123f

Chris Clark  
Chris.Clark@santacruzcountyca.gov  
Security Level: Email, Account Authentication  
(None)

## Electronic Record and Signature Disclosure:

Accepted: 10/16/2025 6:57:46 AM  
ID: 0eb17981-b196-4d48-8e0b-4a985dd8f439

Signer Events	Signature	Timestamp
CBD eSignature cbd.esignature@santacruzcountyca.gov Security Level: Email, Account Authentication (None) <b>Electronic Record and Signature Disclosure:</b> Accepted: 6/20/2024 3:08:48 PM ID: 4b7794de-1393-406f-a9a3-56a92d4b90d7		
In Person Signer Events	Signature	Timestamp
Editor Delivery Events	Status	Timestamp
Agent Delivery Events	Status	Timestamp
Intermediary Delivery Events	Status	Timestamp
Certified Delivery Events	Status	Timestamp
Michelle Rodriguez Michelle.Rodriguez@santacruzcountyca.gov Sr. Dept. Administrative Analyst County of Santa Cruz Security Level: Email, Account Authentication (None) <b>Electronic Record and Signature Disclosure:</b> Accepted: 5/20/2026 3:23:17 PM ID: 9924b1ed-ea17-4520-9043-ec92449c326b		Sent: 6/5/2026 10:31:17 AM
Carbon Copy Events	Status	Timestamp
David Romero romero-david@aramark.com Security Level: Email, Account Authentication (None) <b>Electronic Record and Signature Disclosure:</b> Not Offered via DocuSign		<div style="border: 2px solid blue; padding: 5px; display: inline-block; font-weight: bold; color: blue;">COPIED</div> Sent: 6/4/2026 10:49:57 AM Viewed: 6/4/2026 10:50:33 AM
Witness Events	Signature	Timestamp
Notary Events	Signature	Timestamp
Envelope Summary Events	Status	Timestamps
Envelope Sent	Hashed/Encrypted	6/4/2026 8:30:11 AM
Payment Events	Status	Timestamps
Electronic Record and Signature Disclosure		

## **ELECTRONIC RECORD AND SIGNATURE DISCLOSURE**

From time to time, County of Santa Cruz (we, us or Company) may be required by law to provide to you certain written notices or disclosures. Described below are the terms and conditions for providing to you such notices and disclosures electronically through the DocuSign system. Please read the information below carefully and thoroughly, and if you can access this information electronically to your satisfaction and agree to this Electronic Record and Signature Disclosure (ERSD), please confirm your agreement by selecting the check-box next to 'I agree to use electronic records and signatures' before clicking 'CONTINUE' within the DocuSign system.

### **Getting paper copies**

At any time, you may request from us a paper copy of any record provided or made available electronically to you by us. You will have the ability to download and print documents we send to you through the DocuSign system during and immediately after the signing session and, if you elect to create a DocuSign account, you may access the documents for a limited period of time (usually 30 days) after such documents are first sent to you. After such time, if you wish for us to send you paper copies of any such documents from our office to you, you will be charged a \$0.00 per-page fee. You may request delivery of such paper copies from us by following the procedure described below.

### **Withdrawing your consent**

If you decide to receive notices and disclosures from us electronically, you may at any time change your mind and tell us that thereafter you want to receive required notices and disclosures only in paper format. How you must inform us of your decision to receive future notices and disclosure in paper format and withdraw your consent to receive notices and disclosures electronically is described below.

### **Consequences of changing your mind**

If you elect to receive required notices and disclosures only in paper format, it will slow the speed at which we can complete certain steps in transactions with you and delivering services to you because we will need first to send the required notices or disclosures to you in paper format, and then wait until we receive back from you your acknowledgment of your receipt of such paper notices or disclosures. Further, you will no longer be able to use the DocuSign system to receive required notices and consents electronically from us or to sign electronically documents from us.

### **All notices and disclosures will be sent to you electronically**

Unless you tell us otherwise in accordance with the procedures described herein, we will provide electronically to you through the DocuSign system all required notices, disclosures, authorizations, acknowledgements, and other documents that are required to be provided or made available to you during the course of our relationship with you. To reduce the chance of you inadvertently not receiving any notice or disclosure, we prefer to provide all of the required notices and disclosures to you by the same method and to the same address that you have given us. Thus, you can receive all the disclosures and notices electronically or in paper format through the paper mail delivery system. If you do not agree with this process, please let us know as described below. Please also see the paragraph immediately above that describes the consequences of your electing not to receive delivery of the notices and disclosures electronically from us.

### **How to contact County of Santa Cruz:**

You may contact us to let us know of your changes as to how we may contact you electronically, to request paper copies of certain information from us, and to withdraw your prior consent to receive notices and disclosures electronically as follows:

To contact us by email send messages to: [nada.algharib@santacruzcounty.us](mailto:nada.algharib@santacruzcounty.us)

### **To advise County of Santa Cruz of your new email address**

To let us know of a change in your email address where we should send notices and disclosures electronically to you, you must send an email message to us at [nada.algharib@santacruzcounty.us](mailto:nada.algharib@santacruzcounty.us) and in the body of such request you must state: your previous email address, your new email address. We do not require any other information from you to change your email address.

If you created a DocuSign account, you may update it with your new email address through your account preferences.

### **To request paper copies from County of Santa Cruz**

To request delivery from us of paper copies of the notices and disclosures previously provided by us to you electronically, you must send us an email to [nada.algharib@santacruzcounty.us](mailto:nada.algharib@santacruzcounty.us) and in the body of such request you must state your email address, full name, mailing address, and telephone number. We will bill you for any fees at that time, if any.

### **To withdraw your consent with County of Santa Cruz**

To inform us that you no longer wish to receive future notices and disclosures in electronic format you may:

- i. decline to sign a document from within your signing session, and on the subsequent page, select the check-box indicating you wish to withdraw your consent, or you may;
- ii. send us an email to [nada.algharib@santacruzcounty.us](mailto:nada.algharib@santacruzcounty.us) and in the body of such request you must state your email, full name, mailing address, and telephone number. We do not need any other information from you to withdraw consent.. The consequences of your withdrawing consent for online documents will be that transactions may take a longer time to process..

### **Required hardware and software**

The minimum system requirements for using the DocuSign system may change over time. The current system requirements are found here: <https://support.docusign.com/guides/signer-guide-signing-system-requirements>.

### **Acknowledging your access and consent to receive and sign documents electronically**

To confirm to us that you can access this information electronically, which will be similar to other electronic notices and disclosures that we will provide to you, please confirm that you have read this ERSD, and (i) that you are able to print on paper or electronically save this ERSD for your future reference and access; or (ii) that you are able to email this ERSD to an email address where you will be able to print on paper or save it for your future reference and access. Further, if you consent to receiving notices and disclosures exclusively in electronic format as described herein, then select the check-box next to ‘I agree to use electronic records and signatures’ before clicking ‘CONTINUE’ within the DocuSign system.

By selecting the check-box next to ‘I agree to use electronic records and signatures’, you confirm that:

- You can access and read this Electronic Record and Signature Disclosure; and
- You can print on paper this Electronic Record and Signature Disclosure, or save or send this Electronic Record and Disclosure to a location where you can print it, for future reference and access; and
- Until or unless you notify County of Santa Cruz as described above, you consent to receive exclusively through electronic means all notices, disclosures, authorizations, acknowledgements, and other documents that are required to be provided or made available to you by County of Santa Cruz during the course of your relationship with County of Santa Cruz.