



**JEFFERSON COUNTY, TEXAS
PURCHASING DEPARTMENT**

1149 Pearl Street – First Floor
Beaumont, Texas 77701
409-835-8593

ADDENDUM TO RFP

RFP Number: RFP 17-011/YS
RFP Title: Food Service for the Jefferson County Correctional Facility
RFP Due: 11:00 am CDT, Tuesday, April 18, 2017
Addendum No.: 1 (one)
Issued (Date): April 12, 2017

TO OFFEROR: This Addendum is an integral part of the RFP package under consideration by you as an Offeror in connection with the subject matter herein identified. Jefferson County deems all sealed proposals to have been proffered in recognition and consideration of the entire RFP package – **including all addenda.** For purposes of clarification, **receipt of this present Addendum by an Offeror should be evidenced by returning it (signed) as part of the Offeror’s sealed proposal.** If the Proposal has already been received by the Jefferson County Purchasing Department, Offeror should return this addendum in a separate sealed envelope, clearly marked with the RFP Title, RFP Number, and Opening Date and Time, as stated above.

Reason for Issuance of this addendum: to answer questions and clarify items requested by vendors.

The information included herein is hereby incorporated into the documents of this present Bid matter and supersedes any conflicting documents or portion thereof previously issued.

Receipt of this Addendum is hereby acknowledged by the undersigned Offeror:

ATTEST:

Witness

Witness

Authorized Signature (Offeror)

Title of Person Signing Above

Typed Name of Business or Individual

Approved by _____ Date: _____

Address

Vendor Questions for RFP 17-011/YS, Food Service for Jefferson County Correctional Facility

1. On page 29, under 4.30 Food Delivery and Service, it states, "The three meals per day must be delivered by the contractor using designated carts and insulated trays." Currently the food is delivered by the kitchen trustees after it is loaded on to the service carts. Is this a change being made under this contract or will continue with inmates delivering carts?
[The inmates will deliver the carts to the designated areas.](#)
2. On page 29, under 4.32 Janitorial, it states, "The contractor must assume responsibility for daily cleaning of the hood ventilation and stack system." While cleaning and maintaining hood ventilation on a daily basis is normal, cleaning the stack system is typically done quarterly or bi-annually. Will this meet that requirement? Also, will the County be cleaning the stack system or will that be the responsibility of the contractor?
[The stack is cleaned on a quarterly basis.](#)
3. Please provide additional info on the meals provided to downtown:
 - a. Average number of meals billed per day (last three months) **430**
 - b. Billed at same rate? Billed to County? [yes/yes](#)
 - c. Net population of Jail without the Downtown facility. [Average between 700-750](#)
4. What type of meal are you serving the Kosher diets (vegetarian or pre-plated frozen meal)?
[Currently there are no inmates requesting a Kosher diet. Please specify in your response how you plan to accommodate such diet request.](#)
5. Please provide current #s of diabetic snacks being served.
[Sixty \(60\) total: 30 in a.m., 30 in p.m.](#)
6. Please provide current pricing for all items.
[Inmate and staff meals: \\$0.845](#)
[Medical snacks: \\$0.564](#)
[Medical supplement \(Ensure\): \\$2.054](#)
[There is currently NO additional charge for coffee service.](#)
7. Please provide current participation data for dining room meals, by meal (breakfast/lunch/dinner). Breakfast does not feed full complement of inmates.
[For general population inmates who eat in the dining hall, approximately 65% eat breakfast, 80% eat lunch, and 90% eat dinner.](#)
8. Please specify type of beverage provided for workers' sacks and how served.
[They are provided a cooler of Kool Aid/juice type drink.](#)
9. What is your current deputy starting rate?
[\\$16.30/hour](#)
10. Breaded patties 3oz or 4oz prior to breading. On page 25 it state that poultry and fish must have a breaded weight of at least 3oz prior to breading and under dairy it states that all breaded items with exception of meat and poultry items, must have a product weight of at least 4oz prior to breading. Is this a new requirement because on their menu they have 3oz breaded patties?

Any breaded meat/fish/poultry product must be 3oz. as stated in RFP. The breaded 3oz. patties on their menu are meat/fish/poultry and as such meet the specifications. If you want to serve cheese sticks or corn fritter patties (example) then they will need to be 4oz.

11. PCs (sugar, salt, pepper) are to be served individually. Can ketchup, mustard, syrup, and jelly be served in bulk?
As long as they are measured and amounts served are specified on the menu and approved by the dietician.
12. Please provide a list of any new equipment provided to kitchen in the last two (2) years.
Please see Attachment A.
13. Other than floor and wall renovation, are there any other pieces of equipment on order/planned to be order?
Currently we do not have plans to order any additional equipment; however, we do have ordered parts to repair freezers and ovens. We continue to make assessments of all equipment in need of repair and/or replacement.
14. Please supply the last 12 months of invoicing for food service.
Please see Attachment B.
15. Please confirm that religious/vegetarian meals can be served as common fare.
Vegetarian meals are not the same as religious meals. Please specify in your response how you will handle and prepare each type of meal.
16. Please confirm the 100% performance bond.
Within 10 days of award of contract, the contractor must furnish a performance bond to Jefferson County in the full amount of the bid.
17. Is milk required daily at breakfast?
We have always provided milk at breakfast. You are free however to submit any menus of your choosing as long as they meet the dietary and calorie requirements set forth in the RFP. The menus submitted will be an important factor in the consideration of each proposal provided.
18. Does the trustee double portion encompass the entire tray or only the proteins?
Double portions = two (2) complete trays
19. What is the expected staff meal count between breakfast, lunch, and dinner? What is the expected staff meal count variance between M-F and S&S?
Please reference Attachment B.
20. Is the County or Contractor responsible for the dishwashing chemicals?
The Contractor is responsible for the dish machine products/soap. Please disregard the statement to the contrary on page 24 of the specifications.