

BOARD OF COMMISSIONERS

JANICE VAN NESS, CHAIR & CEO
Tuwanya C. Smith, Commissioner Post I
Dr. Doreen Williams, Commissioner Post II



DEPARTMENT OF FINANCE

MICHELLE IRIZARRY, CFO
TELEPHONE: 770-278-7555
FACSIMILE: 770- 278-8910

Addendum No. 2

**RFP No. 24-08
FOOD SERVICES FOR ROCKDALE COUNTY JAIL**

January 13, 2025

RFP #24-08 is hereby amended as follows:

1. Below are questions received and corresponding answers:

A. Question: Is there green space/a garden to grow food that can be used within the kitchen as part of food services provided?

Answer: We have an area that is currently being used for our RRSAT Inmates for rehabilitation purposes. This area will not be used for this contract.

B. Question: Are any other forms needed from the Rockdale website with the EBO that will need to be added to the proposal, as I see many are in the RFP already? If so, can you supply them here?

Answer: No, the Bid Package contains all the EBO forms.

C. Question: How many staff eat daily?

Answer: Approximately: 18-22 for breakfast, 20-50 for lunch. Higher number on weekdays

D. Question: How many staff are there in the entire facility?

Answer: 300

E. Question: What meals are Styrofoam clamshells used for?

a. Approximately how many Styrofoam clamshells are used daily?

Answer: Administrative Segregation inmates/booking/medical and deputy meals

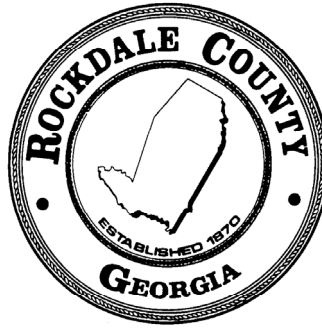
b. Approximately 160 for inmates up to 80 for staff

F. Question: When is the expected start date?

Answer: April 1st is the anticipated start date.

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G. Question: What is the current inmate count?

Answer: 307

H. Question: Will the County accept and evaluate inmate menus as long as they meet ACA, and current RDA requirements as noted in the RFP?

Answer: Please see scope of work: Standards and Dietary Guidelines and Meal Standards

I. Question: Why is the County going out to RFP when the current agreement between Aramark and Rockdale County has option years remaining?

Answer: The County has the right to renew the current contract or not to renew the contract.

J. Question: How will the County score and evaluate non-Georgia based vendors proposals relative to their documented good faith efforts and their current partnerships with local GA/Rockdale County vendors in their supply chain as it relates to the County's LOCAL VENDOR PREFERENCE POLICY and the 5 bonus points available?

Answer: Local vendors will be given the 5 bonus points.

K. Question: Regarding the coffee service, is the county expecting the free 24/7 coffee service to include cups, stirrers, lids, creamer, sugar etc.

Answer: Yes.

L. Question: Could you please provide the number of inmates provided per shift? Are any inmates allowed to assist with food preparation and or cooking?

Answer: Numbers are approximate-4 in the morning, 5 in the afternoon. Inmates are not allowed to assist with preparation of staff meals and are not allowed to cook.

M. Question: What is the current ADP?

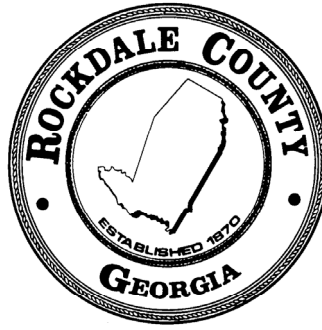
Answer: 307

N. Question: Could we please have the average ADP by month for the past 6 months?

Answer: July: 336 August: 330 September: 354 October: 351 November: 363 December: 324

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O. Question: Is the County open to other meal patters- such as a hot, hot, cold or three hot meals?

Answer: Please see the scope of work: Meal schedule

P. Question: Could we please have a copy of the current staff menu?

Answer: Please refer to Addendum No. 1.

Q. Question: Could we please have a copy of the current inmate menu?

Answer: Please refer to Addendum No. 1.

R. Question: Could we please have the last three months of current vendor billings?

Answer: The list is attached.

S. Question: Is Aramark/ Canteen, paying Rockdale County a commission for products purchased through the Micro-Market? If yes, please provide the following:

- a. Commission Rate
- b. Commissions Paid over past 12 months
- c. Total Sales over the past 12 months

Answer: No.

T. Question: Is Aramark currently offering any e-commerce programs, such as ICare, Fresh Favorites or Go Cart? If yes, please provide the following:

- a. Commission Rate
- b. Total Sales (Per Program) over the past 12 months
- c. Commissions paid over the past 12 months

Answer: No.

U. Question: On Menus provided, it appears that staff meals are only provided for the lunch period. Is the requirement for a Breakfast Meal a new requirement or is there a current breakfast menu?

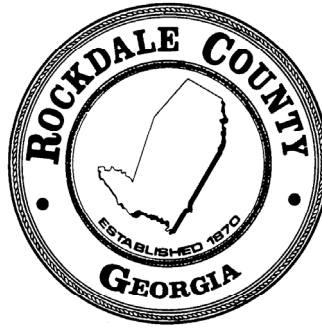
Answer: Breakfast Meal is required. The current breakfast menu is attached.

V. Question: Over the last 12 months, what has been the average daily population for the jail?

Answer: 340

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W. Question: What is the population in the jail today (1/9/2025)?

Answer: 307

X. Question: Does Poultry need to be Grade A? Is MSC permissible? If not, what Grade A poultry item are they currently using?

Answer: Please see scope of work: Raw Food Please see scope of work: Raw Food

Y. Question: Can you please provide the food service contract and amendments?

Answer: This information is attached to the Addendum.

Z. Question: Could you guide me as to how to locate some lists of Minority vendor lists further?

Answer: We have a database that was created last year and continues to grow with Small Business and Historically Underutilized Businesses. Please use the link to view the HUB and SBE database. <https://www.rockdalecountyga.gov/equal-business-opportunity-division/>

In addition, we suggest conducting a google search on organizations who assist Minority Businesses.

Regarding the Good Faith:

AA. Question: How many vendors are minimum to submit?

Answer: There is no minimum number.

BB. Question: How many attempts are required?

Answer: At least once during the normal business hours of the SBE or HUB.

CC. Question: Who do you prefer us to use for EBO?

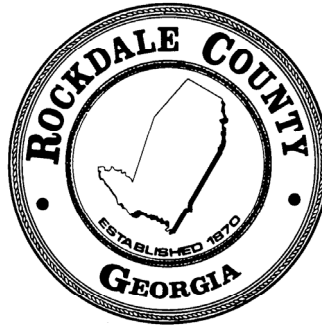
Answer: No preference.

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2. All other conditions remain in full force and effect.
3. If a proposal has been submitted and anything in this Addendum causes the contractor to change the item offered or to increase or decrease the proposal price, the new price and/or changes will be inserted below:

4. All contractors under this Request for Proposal are kindly requested to acknowledge receipt of this Addendum on the Proposal Form, page 21 of this RFP.

Tina Malone

Tina Malone, CPPB CPPO

Purchasing & Procurement Manager

Department of Finance, Purchasing Division

Vendor Name	Document Type	Invoice Date	Purchases Amount
ARAMARK CORRECTIONAL SE	Invoice	10/2/2024	\$13,737.16
ARAMARK CORRECTIONAL SE	Invoice	10/9/2024	\$14,175.48
ARAMARK CORRECTIONAL SE	Invoice	10/16/2024	\$14,110.83
ARAMARK CORRECTIONAL SE	Invoice	10/23/2024	\$14,182.34
ARAMARK CORRECTIONAL SE	Invoice	10/30/2024	\$13,915.99
ARAMARK CORRECTIONAL SE	Invoice	11/6/2024	\$14,251.72
ARAMARK CORRECTIONAL SE	Invoice	11/13/2024	\$14,420.94
ARAMARK CORRECTIONAL SE	Invoice	11/20/2024	\$14,100.02
ARAMARK CORRECTIONAL SE	Invoice	12/2/2024	\$14,461.85
ARAMARK CORRECTIONAL SE	Invoice	12/18/2024	\$13,365.24
ARAMARK CORRECTIONAL SE	Invoice	12/25/2024	\$13,444.47

Rockdale County Jail Staff Dining Breakfast

Jan 2025

Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday
Waffles (Syrup, Butter) Golden Hash Browns Crispy Chicken Bacon (Pork, Turkey) Turkey Links Pork Links Hard Boiled Eggs Scrambled Eggs Assorted Yogurt Tropical Fruit Cup Fresh Fruit of the day Assorted Cereals Pastry Assorted Breakfast Drinks Milk Orange Juice Coffee	Breakfast Casserole Golden Hash Browns Crispy Chicken Bacon (Pork, Turkey) Turkey Links Pork Links Hard Boiled Eggs Scrambled Eggs Assorted Yogurt Tropical Fruit Cup Fresh Fruit of the day Assorted Cereals Pastry Assorted Breakfast Drinks Milk Orange Juice Coffee	County Omelet Golden Hash Browns Crispy Chicken Bacon (Pork, Turkey) Turkey Links Pork Links Hard Boiled Eggs Scrambled Eggs Assorted Yogurt Tropical Fruit Cup Fresh Fruit of the day Assorted Cereals Pastry Assorted Breakfast Drinks Milk Orange Juice Coffee	Pancakes (Syrup, Butter) Golden Hash Browns Crispy Chicken Bacon (Pork, Turkey) Turkey Links Pork Links Hard Boiled Eggs Scrambled Eggs Assorted Yogurt Tropical Fruit Cup Fresh Fruit of the day Assorted Cereals Pastry Assorted Breakfast Drinks Milk Orange Juice Coffee	Country Fried Steak Golden Hash Browns Crispy Chicken Bacon (Pork, Turkey) Turkey Links Pork Links Hard Boiled Eggs Scrambled Eggs Assorted Yogurt Tropical Fruit Cup Fresh Fruit of the day Assorted Cereals Pastry Assorted Breakfast Drinks Milk Orange Juice Coffee	French Toast (Syrup, Butter) Golden Hash Browns Crispy Chicken Bacon (Pork, Turkey) Turkey Links Pork Links Hard Boiled Eggs Scrambled Eggs Assorted Yogurt Tropical Fruit Cup Fresh Fruit of the day Assorted Cereals Pastry Assorted Breakfast Drinks Milk Orange Juice Coffee	Biscuits and Gravy Golden Hash Browns Crispy Chicken Bacon (Pork, Turkey) Turkey Links Pork Links Hard Boiled Eggs Scrambled Eggs Assorted Yogurt Tropical Fruit Cup Fresh Fruit of the day Assorted Cereals Pastry Assorted Breakfast Drinks Milk Orange Juice Coffee

BUILD YOUR OWN BREAKFAST SANDWICH

AVAILABLE EVERYDAY

- Choice of Bread: Toast, English Muffin, Biscuit
- Choice of Cheese: American, Cheddar, Pepper Jack
- Choice of Meat: Sausage, Bacon, Chicken

SUN – SAT 3:00AM- 4AM

RECEIVED

AUG 31 2022

BY: Purchasing



Board of Commissioners
Agenda Item Transmittal Form
Procurement/Contract Transmittal Form

Type of contract: 1 year [] Multi-year [] Single Event [] Contract #: C-2022-177
BOC Approval Date:

Submission Information: Contact Name: Captain Dennis Pass, Department: Rockdale County Sheriff's Office, Project Title: Food Services for the Rockdale County Jail, Funding Account Number: 100-3326-531300-30, Contract amount: Unit Price Contract, Contract Type: Goods () Services (x) Labor (), Contract Action: New () Renewal (x) Change Order (), Original Contract Number:
Vendor Information: Vendor Name: Aramark Correctional Services, LLC, Address: 1101 Market St, Philadelphia, PA 19107, Email: Bartrum-tim@aramark.com, Phone #: 1800-777-7090 or 765-730-7822, Contact: Tim Bartrum, Term of contract: 1 Year
BOC APPROVED
Date: 11-8-22
Initials: [Signature]

Finance Director Signature: I have reviewed the attached contract, and the amount is approved for processing. Signature: [Signature] Date: 10/25/2022
Procurement Officer Signature: I have reviewed the attached contract, and it is in compliance with Purchasing Policies of Rockdale County. Signature: [Signature] Date: 9/6/22

Summary:
This contract is between Rockdale County and Aramark Correctional Services, LLC for provision of food service for the inmates and staff of the Rockdale County Jail, which will include furnishing nutritious, wholesome and palatable food. The meals shall meet all nutritional standards imposed by the Bureau of Prisons, the American Correctional Association Standards, and any standards required by federal, state or local laws and regulations.

Department Head/Elected Official Signature: [Signature]

Date: 08/30/2022



GEORGIA
CORPORATIONS
DIVISION

GEORGIA SECRETARY OF STATE
BRAD RAFFENSPERGER

[HOME \(/\)](#)

BUSINESS SEARCH

BUSINESS INFORMATION

Business Name: **ARAMARK
CORRECTIONAL
SERVICES, LLC** Control Number: **07033407**

Business Type: **Foreign Limited Liability
Company** Business Status: **Active/Compliance**

Business Purpose: **NONE**

Principal Office Address: **2400 MARKET ST,
PHILADELPHIA, PA,
19103, USA** Date of Formation /
Registration Date: **4/17/2007**

Jurisdiction: **Delaware** Last Annual Registration
Year: **2023**

Principal Record Address: **NONE**

REGISTERED AGENT INFORMATION

Registered Agent Name: **C T Corporation System**

Physical Address: **289 S Culver St, Lawrenceville, GA, 30046-4805, USA**

County: **Gwinnett**

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ROCKDALE COUNTY

HELD: 958 MILSTEAD AVE, SUITE 300, CONYERS, GA 30012



RFP #22-21: Food Service for the Rockdale County Jail

6/23/22 RFP Received 2:00 P.M.

RFP TABULATION SHEET

Number	Contractor	Cost Per Meal - BASED ON 326- 500 INMATES	Staff Meal Cost if Different	Cost per Meal with Double Entrée	Cost of Snack (not included in a meal)	COMMENTS
1	Summit Food Service, LLC.	\$1.84 / Meal	\$5.50	\$0.468 Additional Per Double Portion	\$0.75	
2	Trinity Services Group, Inc.	\$1.660 / Meal	\$3.00	\$1.998/ Meal with Double Entrée	\$0.40	
3	Aramark Correctional Services, LLC.	\$1.665 / Meal	\$2.50	Inmate Meal Scale Price Plus \$0.66	N/A	Cost of Snack Requests Outside of Meal Plans are Invoice Cost Plus 10%
4	Skillet Kitchen	\$2.0223 / Meal	\$3.00	\$2.2067/ Meal with Double Entrée	\$0.75	


Meagan Porch, Buyer

6-23-22
Date

RFP #22-21: Food Service for the Rockdale County Jail

Final Evaluation Score Sheet

Vendors	Total Weighted Scores						
	Evaluator #1	Evaluator #2	Evaluator #3	Evaluator #4	Total	Ranking	
Summit Food Service, LLC	3.57	3.83	2.88	3.38	13.66	4	
Trinity Services Group, LLC	4.37	4.05	2.93	4.22	15.57	2	
Aramark Correctional Services, LLC	4.59	4.40	3.12	4.63	16.74	1	
Skillet Kitchen	3.78	3.96	2.88	3.33	13.95	3	



Brian P. Kemp
Governor

J. Alexander Atwood
Commissioner

State of Georgia Suspended and Debarred Suppliers

The following list of suppliers have been suspended or debarred from receiving State of Georgia contracts as of the respective effective date through the identified expiration date:

Supplier Name	Supplier ID	Supplier Address	Status (Suspended/Debarred)	Effective Date	Expiration Date
NONE					

Search

All Words

e.g. 1606N020Q02



Select Domain
Entity Information



All Entity Information

Entities

Disaster Response Registry




Exclusions

Filter By



Keyword Search

For more information on how to use our keyword search, visit our [help guide](#)

- Any Words 
- All Words 
- Exact Phrase 

e.g. 123456789, Smith Corp

"Aramark Correctional Services, LLC"



No matches found

We couldn't find a match for your search criteria.

Please try another search or go back to previous results.

[Go Back](#)

Contract No. 2022 - 177

AGREEMENT FOR
FOOD SERVICES FOR ROCKDALE COUNTY JAIL

THIS AGREEMENT is made this 8th day of November, 2022, by and between Rockdale County, Georgia, a political subdivision of the State of Georgia, having its place of business at 962 Milstead Avenue, Conyers, GA 30012 (hereinafter referred to as "County") and Aramark Correctional Services, LLC, a Delaware limited liability company qualified to conduct business in the State of Georgia, having its principal place of business at 2400 Market Street, Philadelphia, PA 19103 (hereinafter referred to as "Aramark").

WITNESSETH:

1. **GRANT:** County and Aramark hereby agree that Aramark shall provide meals for the inmates, staff and visitors of the Rockdale County Jail (the "Jail"), which shall include the furnishing of nutritious, wholesome, and palatable food in accordance with the terms of this Agreement, the Request for Proposals, No. 22-21 (the "RFP"), and the proposal (the "Aramark's Proposal") dated June 30, 2022 and submitted by Aramark in response to the RFP, which RFP and Aramark's Proposal are attached hereto and by this reference incorporated herein. The meals shall meet all nutritional standards imposed by the U. S. Bureau of Prisons, the American Correctional Association Standards, and any standards required by federal, state or local laws and regulations.

2. **OPERATIONAL RESPONSIBILITIES:**

A. **Facilities and Equipment:** County agrees at its expense to provide Aramark with adequate preparation kitchen facilities at the Jail, completely equipped and ready to operate with adequate heat, lighting, ventilation and all other utilities. County will provide local intercom business telephone service to Aramark at no charge. This telephone shall be used only for local service business-related calls. Should Aramark desire local service personal and other non-business related calls or long distance calls, whether business or personal, a separate telephone not connected to the Jail system shall be installed at Aramark's expense.

County will furnish building maintenance services for the premises and shall make all kitchen equipment repairs. County will furnish and maintain an adequate inventory of service ware, reusable meal trays, glassware, pots, pans, and meal preparation utensils at the Jail. Contractor shall purchase and maintain an adequate supply of all consumable supplies, paper, plastic, sacks, Styrofoam clamshell meal trays, reusable plastic cups, flexible spoons and sanitation supplies for the food service operation and delivery to the inmates.

B. Food Products and Supplies: Aramark shall purchase and pay for all food products and supply inventory required to furnish the meals provided for hereunder. All such purchases shall be made in Aramark's name. The products purchased for use in the meal preparation facilities will remain the property of Aramark. All items must be approved by the Jail Administrator. Aramark will be required to keep a record of non-consumable items provided by them and submit this list and any modifications to the Jail Commander within 24 hours of the change.

C. Sanitation: Aramark will be responsible for cleaning and housekeeping in the food preparation, service, and storage area, and will, on a continuing basis, maintain high standards of sanitation, in accordance with federal, state and local laws and regulations.

Aramark shall meet all County sanitary standards and codes for meal preparation.

The County will be responsible for extermination services and removal of trash and garbage from the designated trash collection areas.

D. Personnel: Aramark shall provide expert administrative, dietetic, purchasing, equipment consulting, personnel advice and supervision to meet all Jail medical food related requirements. All food service personnel will be employees of Aramark.

County retains the right to thoroughly investigate any current or prospective Aramark employees assigned to the Jail. Such employees must pass a security clearance and submit to activity control by the County. No Aramark employee will be permitted to work in the facilities without clearance from the County.

E. Equal Employment Opportunity: Aramark agrees that it shall not discriminate against any employee or applicant for employment, hire, tenure, terms, conditions, or privilege of employment or any matter directly or indirectly related to employment, because of race, color, religion, sex, sexual preference, national origin, physical or mental handicap where not relevant to the job, height, weight, age, marital status, or other criteria made illegal by State or Federal Law or County policy. In addition, Aramark agrees to take affirmative steps to ensure that applicants are employed, and that employees are treated during employment without regard to the criteria listed above. Any breach of this provision may be regarded as material breach of this Agreement.

F. Health Examinations: Aramark shall cause its employees assigned to duty at the Jail to submit to periodic health examinations, including screening for Purified Protein Derivative (PPD - Tuberculosis) test prior to employment, at least as frequently and as stringently as required by law, regulation and policy, and to

submit satisfactory evidence of compliance with all health laws, regulations and policies to County upon request, but no more frequently than annually. If the employee tested positive, the employee will not be allowed to enter the facility until treated and tested for tuberculosis.

- G. Insurance: Aramark shall furnish to the County a certificate of insurance, as stipulated in the RFP, in a form acceptable to County, certifying that Aramark carries Professional Liability, Worker's Compensation, and General Comprehensive (including product's liability insurance affording coverage for both bodily injury and property damage) in such amounts as are acceptable to County.

Aramark maintains and shall continue to maintain insurance during the performance of this Agreement.

Aramark agrees to protect, indemnify, save and hold harmless the County, its officers, directors and employees against any and all claims, cause of actions, demands or losses arising out of any negligent acts or omissions by Aramark in connection with Aramark performance of this Agreement.

- H. Statutes: It is mutually agreed that each party hereto will comply with all federal, state and local laws, statutes, lawful ordinances, regulations and requirements applicable to their activities hereunder. County will provide adequate physical security at all times for Aramark management, employees, suppliers and other authorized visitors.

- I. Return of Equipment: Aramark shall return to County at the expiration of this Agreement, the kitchen premises and all equipment furnished by County in the condition in which received, except for ordinary wear and tear and except to the extent that said premises and equipment may have been lost or damaged by fire, flood, or other disaster, and except to the extent that said equipment may have been stolen by persons other than employees of Aramark without negligence on the part of Aramark or its employees.

- J. License Fees, Permits and Taxes: Aramark shall secure and pay all Federal, State and local licenses, permits, and fees required for the provision of the meals, provided hereunder. During the period of this Agreement, if it is deemed by taxing authorities that all or a portion of the services provided hereunder are subject to a sales or similar tax which has not been collected by Aramark, such taxes as then or as may be assessed will be the responsibility of County and County agrees to reimburse Aramark therefore.

3. **FINANCIAL AGREEMENTS AND TERMINATION:**

- A. Aramark shall submit to County on the first day of every week, for the preceding week, an invoice for meals provided hereunder. The price per meal, utilizing

inmate labor for sanitation, delivery of meals, traying up meals, and putting up stock, is in accordance with the pricing lined out in the Proposal Form attached hereto and made part hereof and shall be guaranteed for the first year of the contract.

B. Aramark will also provide the following for the price per meal listed:

1. A full time Food Service Director and four (4) full time Food Service Managers (one manager on duty at all times when kitchen is open) needed to provide meals hereunder. "Full time" is considered to be 40 hours per week. Aramark will increase personnel as needed for coverage and security at the rate of \$0.06 per meal only with the approval of the County. Said personnel shall be Serve Safe Certified.
2. Payment of all fringe benefits for the Aramark employees;
3. Payment of all permit, license and insurance costs;
4. Uniforms and name tags for all Aramark employees;
5. Purchase of all food products and other supplies required to provide the meals hereunder; and
6. Preparation and serving of proposed menu to staff, inmates and visitors of the Rockdale County Jail.

This effective date of this Agreement shall be November 8, 2022, and shall be for twelve (12) months, and with the agreement of both parties in writing may be automatically renewed for four (4) additional one (1) year periods. The annual increase beyond the first year will be negotiated by the parties prior to the exercise of the renewal term and will not be more than the yearly percentage change in the Consumer Price Index, All Urban Users, Southern Region, Food Away From Home Index ("CPI-FAFH") published by the U.S. Department of Labor Statistics. The period for determining the (CPI-FAH") shall be April of the immediately preceding year to April of the then-current year. Aramark shall notify the County of the proposed price increase within 120 days of the end of each renewal term.

Cancellation of this Agreement may be instituted by either party giving written notice of a minimum of ninety (90) days prior to the requested termination date.

Unless written notice is provided at least thirty (30) days prior to the end of the contract year in which the contract would expire, the contract will automatically renew pursuant to the terms and conditions stated herein.

C. Aramark shall invoice County on the first day of every week, for the preceding week. Original invoice(s) must be submitted to:

Rockdale County Finance Department
P.O. Box 289
Conyers, GA 30012

Reference Contract No. 2022-177

Such Payment shall be sent to the address listed on the invoice.

Payment is to be made no later than thirty (30) days after submittal of undisputed invoice.

D. Aramark agrees to provide additional meals as mutually agreed upon at prices mutually agreeable.

E. Aramark agrees to make the fullest use of the USDA donated commodities when they are available, wholesome and appropriate for menu purposes.

Aramark reserves the right to refuse acceptance of any commodities, which are contaminated or in excessive amounts.

The utilization of USDA donated commodities are subject to the following requirements:

1. Aramark will properly handle, store and prepare all commodities.
2. A weekly inventory shall be taken of all commodities by Aramark. The report shall include for each USDA donated commodity, the commodities on hand at the beginning of the week, the quantity lost due to spoilage, theft or shrinkage and the balance at the end of the week.
3. Commodities received will be used solely for the benefit of those persons in the Jail.
4. Aramark shall credit to the County's weekly invoice the USDA market value of each commodity item used for the week, less shipping and handling charges actually incurred.
5. All commodity records, including inventory, offering forms and commodity receipts, will be kept by Aramark for a period of not less than one (1) year from the close of the fiscal year to which they pertain at the facilities kitchen or at Aramark's office in Philadelphia, Pennsylvania. At the end of the contract year, commodity records will be turned over to the County.

F. Staff Vacancies. All hourly staff position vacancies shall be filled within thirty (30) calendar days, and all salaried position vacancies shall be filled within thirty (30) calendar days. Overtime and temporary labor may be an acceptable method to cover hourly staff position vacancies in instances where it is established that Aramark is engaging in proactive efforts to recruit to fill vacant positions. For any vacant position that remains open beyond 30 calendar days (hourly staff) or 30 calendar days (salaried), Aramark will credit the County on the following month's first invoice in the amount of the insufficient hours at the applicable hourly rate for each day the applicable position remains unfilled after the 30th or 30th calendar day deadline (the "Crediting Period"). Credits will be assessed according to each vacancy with multiple vacancies resulting in multiple credits being applied. Notwithstanding the foregoing, failure to fill vacant

positions will not be subject to invoice credits in instances where the inability to fill the vacant position(s) is beyond the control of Aramark. Contractor shall report to the County the number of hours paid for each position and an aggregated total on a monthly basis.

G. **Capital Investment.** In consideration of the rights granted to Aramark pursuant to this Agreement, Aramark is proposing a capital investment in an amount not to exceed Forty Nine Thousand Dollars (\$49,000) (the "Aramark Investment") to be used by Aramark to purchase equipment for and make other enhancements to (collectively, the "Aramark Equipment") officer dining services provided by Aramark at the Facility, including the provision of a Folgers Select Brew machine and Micro Market. The Aramark Investment may be disbursed in tranches and will be amortized on a straight-line, monthly basis, commencing on the applicable date of disbursement and ending on October 30, 2027. Title to Aramark Equipment shall remain in Aramark. When this Agreement expires or is terminated by either party for any reason whatsoever prior to the full amortization of the Aramark Investment, Aramark shall remove the Aramark Equipment at its sole cost and expense no later than the date of such termination or expiration of this Agreement.

4. **ACCESS AND RECORDS:** Aramark shall keep full and accurate accounts of sales and meal count records in connection with the meals covered by this Agreement. All such records shall be retained by Aramark for a period of two (2) years at Aramark's Corporate Office in Philadelphia, Pennsylvania, and may be audited by County at any time during regular working hours.
5. **INDEPENDENT CONTRACTOR STATUS:** The parties do hereby acknowledge that Aramark is retained to provide the services set forth in this Agreement as an independent contractor, and in no way shall the employees, agents or officers of Aramark be considered employees of County.
6. **INCORPORATION OF PROPOSAL:** In addition to the rights, duties and responsibilities set forth in this Agreement, Aramark shall perform its duties in accordance with the Proposal for County by Aramark dated December 13, 2016, and County's Request for Proposal (RFP) No.16-36 (excluding the provisions in the Sample Food Service Contract). Wherever any of the terms and conditions set forth in Aramark's Proposal, County's Request for Proposals, or this Agreement conflict or are inconsistent, the parties agree that the conflict or inconsistency shall be resolved by applying the following order of document precedence:
 1. This Agreement,
 2. County's Request for Proposals,
 3. Aramark's Proposal.

7. **DAMAGES:** In the event of a breach of this Agreement by either party hereto resulting in damages to the other party that party may recover from the party breaching the Agreement any and all damages that may be sustained. 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.
8. **GOVERNING LAW:** This Agreement shall be governed by and construed in accordance with the laws of the State of Georgia.
9. **NOTICES:** Any notices to be given under this Agreement by either party to the other may be affected by personal delivery in writing or by registered or certified mail, postage prepaid and return receipt requested. Mailed notices shall be addressed to the parties as follows:

To County: Rockdale County Finance Department – Purchasing Division
 Attention Tina Malone, Purchasing and Procurement Manager
 958 Milstead Avenue
 Conyers, GA 30012
 Phone: 770-278- 7552
 Email – tina.malone@rockdalecountyga.gov

With a copy to: Rockdale County Sheriff’s Office
 Attention: Captain Dennis Pass
 Jail Administrator
 911 Chambers Drive
 Conyers, Georgia 30012

To Aramark: Aramark Correctional Services, LLC
 Attn: Tim Barttrum, President & CEO
 1101 Market Street
 Philadelphia, PA 19107
 Phone: 904-703-2274
 Email: Barttrum-Tim@aramark.com

10. **MUTUAL CONSENT TO CHANGE OF DUTIES:** The duties of Aramark may be changed from time to time by the mutual consent of the parties hereto. Any such change of duties shall be documented in writing and signed by both of the parties hereto. Notwithstanding any such change, the duties of Aramark shall be construed as continuing under this Agreement as modified.
11. **ASSIGNMENT:** Aramark shall have no right to transfer or assign its interest in this Agreement without the prior written consent of an authorized representative of the County.

12. **CORPORATE AUTHORITY:** Aramark represents to the County that this Agreement, the transaction contemplated in this Agreement, and the execution and delivery hereof, have been duly authorized by all necessary corporate proceedings and actions, including, without limitation, the action on the part of the directors. The individual executing this Agreement on behalf of Aramark warrants that he or she is authorized to do so and that this Agreement constitutes the legally binding obligation of the corporation.
13. **WAIVER:** No action taken pursuant to this Agreement shall be deemed to constitute a waiver by the party taking such action of compliance with any representation, warranty, covenant or agreement in this Agreement. The waiver by any party of a breach of any provision or condition contained in this Agreement shall not operate or be construed as a waiver of any subsequent breach or of any other conditions.
14. **SEVERABILITY:** If any provision of this Agreement or application to any party or circumstances shall be determined by any court of competent jurisdiction to be unenforceable to any extent, the remainder of this Agreement or the application of such provision to such person or circumstances, other than those as to which it is so determined invalid or unenforceable, shall not be affected thereby, and each provision hereof shall be valid and shall be enforced to the fullest extent permitted by law.
15. **INTERPRETATION:** Should any provision of this Agreement require a judicial interpretation, the parties agree that the body interpreting or construing this Agreement will not apply the assumption that the terms of this Agreement will be more strictly construed against one party by reason of the rule of legal construction that an instrument is to be construed more strictly against the party which itself or through its agents prepared the Agreement. The parties acknowledge and agree that they and their agents have each participated equally in the negotiation and preparation of this Agreement.
16. **VENUE & JURISDICTION:** The County and Aramark, by entering into this Promissory Note, hereby agree that the courts of Rockdale County, Georgia shall have jurisdiction to hear and determine any claims or disputes between them pertaining directly or indirectly to this Agreement. Aramark expressly submits and consents in advance to such jurisdiction in any action or proceeding commenced in said courts. The choice of forum set forth in this section shall not be deemed to preclude the bringing of any action by the County or the enforcement by the County of any judgment obtained in such forum in any other appropriate jurisdiction. Further, the Contractor hereby waives the right to assert the defense of forum non-conveniens and the right to challenge the venue of any court proceeding.
17. **BINDING EFFECT:** This Agreement shall be binding upon Aramark and its successors and permitted assigns.
18. **FURTHER ASSURANCES:** Aramark agrees to execute, acknowledge, seal and deliver, after the date of this Agreement, without additional consideration, such further assurances, instruments and documents, and to take such further actions, as the County may reasonably

C-2022-177

request in order to fulfill the intent of this Agreement and the transactions contemplated by this Agreement.

- 19. **ENTIRE AGREEMENT:** This Agreement, its attachments and essential documents represent the entire understanding of the parties with regard to the subject matter of this Agreement. There are no oral agreements, understandings, or representations made by any party to this Agreement that are outside of this Agreement and are not expressly stated in it. No supplement, modification, or amendment of this Agreement will be binding unless executed in writing by all parties.

By signing this Agreement, the parties acknowledge that they have read each and every page of this Agreement before signing same and that they understand and assent to all the terms thereof. In addition, by signing this Agreement, the parties acknowledge that they are entering into this Agreement freely and voluntarily and under no compulsion or duress. For purposes of executing this Agreement and any Change Orders, electronic/scanned/photocopied signatures shall be as valid as the original.

IN WITNESS WHEREOF, the parties have caused this Agreement to be signed by their duly authorized representatives, the day and year first above written.

ARAMARK CORRECTIONAL SERVICES, LLC

DocuSigned by:
 By: Stephen Yarsinsky
 8DD54D02B0CD4AA
 Stephen Yarsinsky

Witness:

DocuSigned by:
Aldie Loubier
 95481598DDC749A...
 Aldie Loubier VP and Assistant General Counsel

ROCKDALE COUNTY, GEORGIA

By: [Signature]
 Osborn Nesbitt, Sr., Chairman

Attest:

By: [Signature]
 Jennifer Rutledge, Executive Director/County Clerk

Approved as to form:

By: [Signature]
 M. Qader A. Baig, County Attorney

INSURANCE REQUIREMENTS

SCOPE OF WORK

ARAMARK'S RESPONSE TO RFP NO. 22-21

PROPOSAL FORM – RFP #22-21

Instructions: Complete all THREE parts of this bid form.

PART I: Proposal Summary

Complete the information below. If you wish to submit more than one brand, make a photocopy of this Proposal Form.


1.	Cost Per Meal * (at the Pricing Scale Range 326-350)	\$ 1.665
2.	Staff Meal Cost – If Different	\$ 2.50
3.	Cost Per Meal with Double Entrée	\$ Inmate Meal Scale Price + \$.66
4.	Cost of Snack (Not Included in a Meal) * Therapeutic Diet Snacks \$.00	\$ N/A
5.	Cost of Snack Requests outside of meal plans	\$ Invoice Cost + 10%
6.		\$

PART II: Addenda Acknowledgements (if applicable)

Each vendor is responsible for determining that all addenda issued by the Rockdale County Finance Department – Purchasing Division have been received before submitting a bid.

Addenda	Date Vendor Received	Initials
"1"	June 7, 2022	ME
"2"	June 9, 2022	ME
"3"	June 14, 2022	ME
"4"		
"5"		
"6"		

PART III: Vendor Information:

Company Name	Aramark Correctional Services, LLC
Address	2400 Market Street, Philadelphia, Pennsylvania 19103
Telephone	(352) 303-3478
E-Mail	elchenko-michael@aramark.com
Representative (print name)	Michael Elchenko
Signature of Representative	
Date Submitted	June 20, 2022

SLIDING SCALE PRICING

ROCKDALE COUNTY JAIL

Population		Price
Below 300		Negotiate
300	325	\$1.734
326	350	\$1.665
351	375	\$1.609
376	400	\$1.560
401	425	\$1.518
426	450	\$1.480
451	475	\$1.447
476	500	\$1.417
501	525	\$1.390
526	550	\$1.365
551	575	\$1.343
576	600	\$1.323
601	625	\$1.307
626	650	\$1.290
651	675	\$1.274
676	700	\$1.259

BOARD OF COMMISSIONERS

OSBORN NESBITT, SR., CHAIRMAN
Sherri L. Washington, Commissioner Post I
Dr. Doreen Williams, Commissioner Post II



DEPARTMENT OF FINANCE
MARK LEWIS, FINANCE DIRECTOR
TELEPHONE: 770-278-7555
FACSIMILE: 770- 278-8910

Addendum No. 3

**RFP No. 22-21
FOOD SERVICES FOR THE ROCKDALE COUNTY JAIL**

June 14, 2022

RFP #22-21 is hereby amended as follows:

1. Below are questions received and corresponding answers:

A. Question: Page 17 - #16- Special Diets- Do your special religious diets require pre-packaged meals?

Answer: No, they do not.

2. All other conditions remain in full force and effect.

3. If a Bid has been submitted and anything in this Addendum causes the bidder to change the item offered or to increase or decrease the Bid price, the new price and/or changes will be inserted below:

4. All bidders under this Request for Proposal are kindly requested to acknowledge receipt of this Addendum on page 28 of the RFP.

Tina Malone

Tina Malone, CPPB CPPO
Procurement Officer
Department of Finance, Purchasing Division

BOARD OF COMMISSIONERS

OSBORN NESBITT, SR., CHAIRMAN
Sherri L. Washington, Commissioner Post I
Dr. Doreen Williams, Commissioner Post II



DEPARTMENT OF FINANCE

MARK LEWIS, FINANCE DIRECTOR
TELEPHONE: 770-278-7555
FACSIMILE: 770-278-8910

Addendum No. 2

**RFP No. 22-21
FOOD SERVICES FOR THE ROCKDALE COUNTY JAIL**

June 9, 2022

RFP #22-21 is hereby amended as follows:

1. Below are questions received and corresponding answers:

A. Question: Are inmates allowed to assist with sandwich making?

Answer: No, inmates are not allowed to assist making sandwiches. The inmates are allowed to place lunch items in a bag for serving the sack meal.

2. All other conditions remain in full force and effect.

3. If a Bid has been submitted and anything in this Addendum causes the bidder to change the item offered or to increase or decrease the Bid price, the new price and/or changes will be inserted below:

4. All bidders under this Request for Proposal are kindly requested to acknowledge receipt of this Addendum on page 28 of the RFP.

Tina Malone

Tina Malone, CPPB CPPO
Procurement Officer
Department of Finance, Purchasing Division

BOARD OF COMMISSIONERS

OSBORN NESBITT, SR., CHAIRMAN
Sherri L. Washington, Commissioner Post I
Dr. Doreen Williams, Commissioner Post II



DEPARTMENT OF FINANCE

MARK LEWIS, FINANCE DIRECTOR
TELEPHONE: 770-278-7555
FACSIMILE: 770-278-8910

Addendum No. 1

**RFP No. 22-21
FOOD SERVICES FOR THE ROCKDALE COUNTY JAIL**

June 7, 2022

RFP #22-21 is hereby amended as follows:

1. Below are questions received and corresponding answers:

A. Question: How many total working inmates are there inside and outside that qualify for the double entrée/protein meals?

Answer: Currently, there are 25 working inmates.

B. Question: How many meals are served daily on average for the following:

- a. Medical - **61**
- b. Religious/Vegan – **3**
- c. Sack/Court Meals - **Our population for the past month has been 340-370; they will all receive a sack for lunch. Court meals are not typically any additional meals. They would receive what they would normally get if they were still in the facility.**
- d. Snacks – Medical - **33**

Answer: See answers above in bold fonts.

C. Question: Please provide the last three months of invoicing.

Answer: Please see the attached invoices from Aramark for February, March & April. The invoices for May have not been received and processed at this time.

D. Question: Please provide a current copy of the contract.

Answer: Please see the attached contract for Aramark Correctional Services, Inc. Contract #C-2017-112 with four (4) Change Orders.

E. Question: Please provide all of the current menus, i.e., Medical, Religious, Sack, Snack, Regular Inmate Menu, Staff Dining Menu.

Answer: The following documents are attached: Two recent staff buffet menu's, current staff order menu for breakfast, Four-week regular inmate diet menu, Nutrition Statement by current food services provider, Inmate sack lunch menu and inmate snack diet. Medical diets as prescribed by Inmate Healthcare Services provider, Religious – Vegetarian or as required by the religion, currently vegetarian.

BOARD OF COMMISSIONERS

OSBORN NESBITT, SR., CHAIRMAN
Sherri L. Washington, Commissioner Post I
Dr. Doreen Williams, Commissioner Post II



DEPARTMENT OF FINANCE

MARK LEWIS, FINANCE DIRECTOR
TELEPHONE: 770-278-7555
FACSIMILE: 770- 278-8910

F. Question: Are the vending machines in the Officer Dining Room under contract with the county, or does the county own them?

Answer: We currently have a vendor who provides these to the County.

G. Question: How does the county keep track of the meals staff are served?

Answer: We maintain a sign-in sheet for lunch buffets and meal orders for other meals

H. Question: How are inmate lunches served, trayed, or sacked?

Answer: They are provided in sacks.

I. Question: Would the county be open to invest in new equipment to expand your staff dining area, i.e., larger steamer bar, etc.?

Answer: Yes, as needed and agreed upon by Jail Commander.

J. Question: Will the awarded vendor need to supply cleaning products and paper products?

Answer: Yes. The awarded vendor must supply cleaning products and paper products per the Scope of Work as needed. This cost should be provided in with the cost per meals when submitting a Proposal.

K. Question: On page 12 of the current RFP, Item #3 states that "*References: Provide a list of five (5) references (including company name, contact person, address, and current telephone number) for which the company has performed services that are similar in nature and scope to Rockdale County's request.*" On pages 29 – 33, the "Contractor's Qualification Statement and Questionnaire" form that asks for 3 references. Which one is correct?

Answer: Please provide a minimum of three (3) references when submitting your Proposal. You are welcome to submit up to five (5) references if you would like to. Just be sure that the correct contact information is provided for your references.

L. Question: On pages 29 – 33, the "Contractor's Qualification Statement and Questionnaire" form asks for Financial Statements for the last 3 years (Last Completed Fiscal Year, Year Prior to 1 Above, Year Prior to 2 Above). In the Scope of Work on page 12, *Financial Stability, it states the contractor must provide a copy of the companies 2 most recent audited financial reports.* Which one is correct?

Answer: At minimum, please provide the past two (2) years. You are welcome to provide the past three (3) years if you would like to.

2. All other conditions remain in full force and effect.

BOARD OF COMMISSIONERS

OSBORN NESBITT, SR., CHAIRMAN
Sherri L. Washington, Commissioner Post I
Dr. Doreen Williams, Commissioner Post II



DEPARTMENT OF FINANCE

MARK LEWIS, FINANCE DIRECTOR
TELEPHONE: 770-278-7555
FACSIMILE: 770- 278-8910

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4. All bidders under this Request for Proposal are kindly requested to acknowledge receipt of this Addendum on page 28 of the RFP.

Tina Malone

Tina Malone, CPPB CPPO
Procurement Officer
Department of Finance, Purchasing Division



INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000236
Invoice Date: 2/2/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT
 8,626.58

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
2/2/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 5,777 each @ 1.2710	\$7,342.57	\$0.00	\$7,342.57
	Staff Meals 235 each @ 2.2400	\$526.40	\$0.00	\$526.40
	Double Entree 252 each @ 1.2320	\$310.46	\$0.00	\$310.46
	Snacks 133 each @ .3470	\$46.15	\$0.00	\$46.15
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
		\$8,626.58	\$0.00	\$8,626.58

Net Amount:	\$8,626.58
Tax:	\$0.00
Total Amount:	\$8,626.58

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

Make checks payable to Aramark Services, Inc.

Important

Please include invoice number and remittance copy with your payment to ensure proper credit to your account



INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000237
Invoice Date: 2/9/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT
 8,639.28

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
2/9/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 5,603 each @ 1.2710	\$7,121.41	\$0.00	\$7,121.41
	Staff Meals 247 each @ 2.2400	\$553.28	\$0.00	\$553.28
	Double Entree 420 each @ 1.2320	\$517.44	\$0.00	\$517.44
	Snacks 133 each @ .3470	\$46.15	\$0.00	\$46.15
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
		\$8,639.28	\$0.00	\$8,639.28

Net Amount:	\$8,639.28
Tax:	\$0.00
Total Amount:	\$8,639.28

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

Make checks payable to Aramark Services, Inc.

Important

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INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000238
Invoice Date: 2/16/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT
 8,329.81

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
2/16/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 5,348 each @ 1.2710	\$6,797.31	\$0.00	\$6,797.31
	Staff Meals 259 each @ 2.2400	\$580.16	\$0.00	\$580.16
	Double Entree 414 each @ 1.2320	\$510.05	\$0.00	\$510.05
	Snacks 119 each @ .3470	\$41.29	\$0.00	\$41.29
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
		\$8,329.81	\$0.00	\$8,329.81

Net Amount:	\$8,329.81
Tax:	\$0.00
Total Amount:	\$8,329.81

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

Make checks payable to Aramark Services, Inc.

Important

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INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000239
Invoice Date: 2/23/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT 8,499.87

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
2/23/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 5,395 each @ 1.2710	\$6,857.04	\$0.00	\$6,857.04
	Staff Meals 258 each @ 2.2400	\$577.92	\$0.00	\$577.92
	Double Entree 462 each @ 1.2320	\$569.18	\$0.00	\$569.18
	Snacks 273 each @ .3470	\$94.73	\$0.00	\$94.73
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
		\$8,499.87	\$0.00	\$8,499.87

Net Amount:	\$8,499.87
Tax:	\$0.00
Total Amount:	\$8,499.87

Terms: Due Upon Presentation
 Tax Exempt No: 11-1111111
 Make checks payable to Aramark Services, Inc.
Important
 Please include invoice number and remittance copy with your payment to ensure proper credit to your account



INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000240
Invoice Date: 3/2/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT
8,406.40

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
3/2/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 5,447 each @ 1.2710	\$6,923.14	\$0.00	\$6,923.14
	Staff Meals 212 each @ 2.2400	\$474.88	\$0.00	\$474.88
	Double Entree 493 each @ 1.2320	\$607.38	\$0.00	\$607.38
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
		\$8,406.40	\$0.00	\$8,406.40

Net Amount:	\$8,406.40
Tax:	\$0.00
Total Amount:	\$8,406.40

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

Make checks payable to Aramark Services, Inc.

Important

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INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000241
Invoice Date: 3/9/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT
8,355.10

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
3/9/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 5,834 each @ 1.2090	\$6,811.51	\$0.00	\$6,811.51
	Staff Meals 226 each @ 2.2400	\$506.24	\$0.00	\$506.24
	Double Entree 483 each @ 1.2320	\$595.06	\$0.00	\$595.06
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
	Snacks 119 each @ .3470	\$41.29	\$0.00	\$41.29
		\$8,355.10	\$0.00	\$8,355.10

Net Amount:	\$8,355.10
Tax:	\$0.00
Total Amount:	\$8,355.10

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

Make checks payable to Aramark Services, Inc.

Important

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INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000242
Invoice Date: 3/16/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT 8,669.57

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
3/16/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 5,771 each @ 1.2090	\$6,977.14	\$0.00	\$6,977.14
	Staff Meals 304 each @ 2.2400	\$680.96	\$0.00	\$680.96
	Double Entree 462 each @ 1.2320	\$569.18	\$0.00	\$569.18
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
	Snacks 119 each @ .3470	\$41.29	\$0.00	\$41.29
		\$8,669.57	\$0.00	\$8,669.57

Net Amount:	\$8,669.57
Tax:	\$0.00
Total Amount:	\$8,669.57

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

Make checks payable to Aramark Services, Inc.

Important

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INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000243
Invoice Date: 3/23/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT
 8,533.63

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
3/23/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 5,454 each @ 1.2710	\$6,932.03	\$0.00	\$6,932.03
	Staff Meals 275 each @ 2.2400	\$616.00	\$0.00	\$616.00
	Double Entree 441 each @ 1.2320	\$543.31	\$0.00	\$543.31
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
	Snacks 119 each @ .3470	\$41.29	\$0.00	\$41.29
		\$8,533.63	\$0.00	\$8,533.63

Net Amount:	\$8,533.63
Tax:	\$0.00
Total Amount:	\$8,533.63

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

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 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale County Jail
Invoice Number: 000016553-000244
Invoice Date: 3/30/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT 8,774.10

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
3/30/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 6,168 each @ 1.1550	\$7,124.04	\$0.00	\$7,124.04
	Staff Meals 284 each @ 2.2400	\$636.16	\$0.00	\$636.16
	Double Entree 462 each @ 1.2320	\$569.18	\$0.00	\$569.18
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
	Snacks 126 each @ .3470	\$43.72	\$0.00	\$43.72
		\$8,774.10	\$0.00	\$8,774.10

Net Amount:	\$8,774.10
Tax:	\$0.00
Total Amount:	\$8,774.10

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

Make checks payable to Aramark Services, Inc.

Important

Please include invoice number and remittance copy with your payment to ensure proper credit to your account



INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000245
Invoice Date: 4/6/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT
 8,891.70

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
4/6/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 6,284 each @ 1.1550	\$7,258.02	\$0.00	\$7,258.02
	Staff Meals 269 each @ 2.2400	\$602.56	\$0.00	\$602.56
	Double Entree 474 each @ 1.2320	\$583.97	\$0.00	\$583.97
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
	Snacks 133 each @ .3470	\$46.15	\$0.00	\$46.15
		\$8,891.70	\$0.00	\$8,891.70

Net Amount:	\$8,891.70
Tax:	\$0.00
Total Amount:	\$8,891.70

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

Make checks payable to Aramark Services, Inc.

Important

Please include invoice number and remittance copy with your payment to ensure proper credit to your account



INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000246
Invoice Date: 4/13/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT 9,784.00

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
4/13/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 6,771 each @ 1.0740	\$7,272.05	\$0.00	\$7,272.05
	Staff Meals 297 each @ 2.2400	\$665.28	\$0.00	\$665.28
	Double Entree 1,134 each @ 1.2320	\$1,397.09	\$0.00	\$1,397.09
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
	Snacks 140 each @ .3470	\$48.58	\$0.00	\$48.58
		\$9,784.00	\$0.00	\$9,784.00

Net Amount:	\$9,784.00
Tax:	\$0.00
Total Amount:	\$9,784.00

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

Make checks payable to Aramark Services, Inc.

Important

Please include invoice number and remittance copy with your payment to ensure proper credit to your account



INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000247
Invoice Date: 4/20/2022

For additional information on this invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT 9,305.98

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
4/20/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 6,773 each @ 1.1120	\$7,531.58	\$0.00	\$7,531.58
	Staff Meals 333 each @ 2.2400	\$745.92	\$0.00	\$745.92
	Double Entree 462 each @ 1.2320	\$569.18	\$0.00	\$569.18
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
	Snacks 168 each @ .3470	\$58.30	\$0.00	\$58.30
		\$9,305.98	\$0.00	\$9,305.98

Net Amount:	\$9,305.98
Tax:	\$0.00
Total Amount:	\$9,305.98

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

Make checks payable to Aramark Services, Inc.

Important

Please include invoice number and remittance copy with your payment to ensure proper credit to your account



INVOICE

Please Remit Payment to:

Aramark Dallas Lockbox
 P.O. Box 978839
 Dallas, TX 75397 -8839

TO:

Rockdale County Finance Dept
 PO Box 289
 Conyers, GA 30012

Profit Center: 000016553 - Rockdale
 County Jail
Invoice Number: 000016553-000248
Invoice Date: 4/27/2022

For additional information on this Invoice, please contact:
 Tammy Belknap 330-433-9293 ext. 107,
 sims-tammy@aramark.com

PLEASE PAY THIS AMOUNT
 9,417.77

Sale Date	Description	Net Amount	Tax Amount	Gross Amount
4/27/2022	Inmate & Staff Meals - Paper Cost for COVID Quarantine			
	Inmate Meals 7,210 each @ 1.0740	\$7,743.54	\$0.00	\$7,743.54
	Staff Meals 302 each @ 2.2400	\$676.48	\$0.00	\$676.48
	Double Entree 441 each @ 1.2320	\$543.31	\$0.00	\$543.31
	Paper for COVID Quarantine 20 case @ 20.0500	\$401.00	\$0.00	\$401.00
	Snacks 154 each @ .3470	\$53.44	\$0.00	\$53.44
		\$9,417.77	\$0.00	\$9,417.77

Net Amount:	\$9,417.77
Tax:	\$0.00
Total Amount:	\$9,417.77

Terms: Due Upon Presentation

Tax Exempt No: 11-1111111

Make checks payable to Aramark Services, Inc.

Important

Please include invoice number and remittance copy with your payment to ensure proper credit to your account

Contract No. 2017 - 112

**AGREEMENT FOR PROVISION OF MEALS
FOR ROCKDALE COUNTY JAIL**

THIS AGREEMENT is made this 18th day of July, 2017, by and between Rockdale County, Georgia, a political subdivision of the State of Georgia, having its place of business at 962 Milstead Avenue, Conyers, GA 30012 (hereinafter referred to as "County") and Aramark Correctional Services, LLC, a Delaware limited liability company qualified to conduct business in the State of Georgia, having its principal place of business at 1101 Market Street, Philadelphia, PA 19107 (hereinafter referred to as "Aramark").

WITNESSETH:

1. **GRANT:** County and Aramark hereby agree that Aramark shall provide meals for the inmates, staff and visitors of the Rockdale County Jail (the "Jail"), which shall include the furnishing of nutritious, wholesome, and palatable food in accordance with the terms of this Agreement, the Request for Proposals, No. 16-36 (the "RFP"), and the proposal (the "Aramark's Proposal") dated December 13, 2016 and submitted by Aramark in response to the RFP, which RFP and Aramark's Proposal are attached hereto and by this reference incorporated herein. The meals shall meet all nutritional standards imposed by the U. S. Bureau of Prisons, the American Correctional Association Standards, and any standards required by federal, state or local laws and regulations.

2. **OPERATIONAL RESPONSIBILITIES:**

A. Facilities and Equipment: County agrees at its expense to provide Aramark with adequate preparation kitchen facilities at the Jail, completely equipped and ready to operate with adequate heat, lighting, ventilation and all other utilities. County will provide local intercom business telephone service to Aramark at no charge. This telephone shall be used only for local service business-related calls. Should Aramark desire local service personal and other non-business related calls or long distance calls, whether business or personal, a separate telephone not connected to the Jail system shall be installed at Aramark's expense.

County will furnish building maintenance services for the premises and shall make all kitchen equipment repairs. County will furnish and maintain an adequate inventory of service ware, glassware, pots, pans and utensils at the Jail. Aramark shall purchase and maintain an adequate supply of Plastocon trays, and reusable plastic cups.

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B. Food Products and Supplies: Aramark shall purchase and pay for all food products and supply inventory required to furnish the meals provided for hereunder. All such purchases shall be made in Aramark's name. The products purchased for use in the meal preparation facilities will remain the property of Aramark. All items must be approved by the Jail Administrator. Aramark will be required to keep a record of non-consumable items provided by them and submit this list and any modifications to the Jail Commander within 24 hours of the change.

C. Sanitation: Aramark will be responsible for cleaning and housekeeping in the food preparation, service, and storage area, and will, on a continuing basis, maintain high standards of sanitation, in accordance with federal, state and local laws and regulations.

Aramark shall meet all County sanitary standards and codes for meal preparation.

The County will be responsible for extermination services and removal of trash and garbage from the designated trash collection areas.

D. Personnel: Aramark shall provide expert administrative, dietetic, purchasing, equipment consulting, personnel advice and supervision to meet all Jail medical food related requirements. All food service personnel will be employees of Aramark.

County retains the right to thoroughly investigate any current or prospective Aramark employees assigned to the Jail. Such employees must pass a security clearance and submit to activity control by the County. No Aramark employee will be permitted to work in the facilities without clearance from the County.

E. Equal Employment Opportunity: Aramark agrees that it shall not discriminate against any employee or applicant for employment, hire, tenure, terms, conditions, or privilege of employment or any matter directly or indirectly related to employment, because of race, color, religion, sex, sexual preference, national origin, physical or mental handicap where not relevant to the job, height, weight, age, marital status, or other criteria made illegal by State or Federal Law or County policy. In addition, Aramark agrees to take affirmative steps to ensure that applicants are employed, and that employees are treated during employment without regard to the criteria listed above. Any breach of this provision may be regarded as material breach of this Agreement.

F. Health Examinations: Aramark shall cause its employees assigned to duty at the Jail to submit to periodic health examinations, including screening for Purified Protein Derivative (PPD - Tuberculosis) test prior to employment, at least as frequently and as stringently as required by law, regulation and policy, and to submit satisfactory evidence of compliance with all health laws, regulations and

policies to County upon request, but no more frequently than annually. If the employee tested positive, the employee will not be allowed to enter the facility until treated and tested for tuberculosis.

- G. Insurance: Aramark shall furnish to the County a certificate of insurance, as stipulated in the RFP, in a form acceptable to County, certifying that Aramark carries Professional Liability, Worker's Compensation, and General Comprehensive (including product's liability insurance affording coverage for both bodily injury and property damage) in such amounts as are acceptable to County.

Aramark maintains and shall continue to maintain insurance during the performance of this Agreement.

Aramark agrees to protect, indemnify, save and hold harmless the County, its officers, directors and employees against any and all claims, cause of actions, demands or losses arising out of any negligent acts or omissions by Aramark in connection with Aramark performance of this Agreement.

- H. Statutes: It is mutually agreed that each party hereto will comply with all federal, state and local laws, statutes, lawful ordinances, regulations and requirements applicable to their activities hereunder. County will provide adequate physical security at all times for Aramark management, employees, suppliers and other authorized visitors.
- I. Return of Equipment: Aramark shall return to County at the expiration of this Agreement, the kitchen premises and all equipment furnished by County in the condition in which received, except for ordinary wear and tear and except to the extent that said premises and equipment may have been lost or damaged by fire, flood, or other disaster, and except to the extent that said equipment may have been stolen by persons other than employees of Aramark without negligence on the part of Aramark or its employees.
- J. License Fees, Permits and Taxes: Aramark shall secure and pay all Federal, State and local licenses, permits, and fees required for the provision of the meals, provided hereunder. During the period of this Agreement, if it is deemed by taxing authorities that all or a portion of the services provided hereunder are subject to a sales or similar tax which has not been collected by Aramark, such taxes as then or as may be assessed will be the responsibility of County and County agrees to reimburse Aramark therefore.

3. **FINANCIAL AGREEMENTS AND TERMINATION:**

- A. Aramark shall submit to County on the first day of every week, for the preceding week, an invoice for meals provided hereunder. The price per meal, utilizing

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inmate labor for sanitation, delivery of meals, traying up meals, and putting up stock, is as follows and shall be guaranteed for the first year of the contract:

Inmate Population	Price per Meal
376 – 400	\$ 0.940
401 – 425	\$ 0.916
426 - 450	\$ 0.899
451 - 475	\$ 0.880
476 – 500	\$ 0.864
501-525	\$ 0.849
526-550	\$ 0.836
551-575	\$ 0.824
576-600	\$ 0.814
601-625	\$ 0.804
626-650	\$ 0.796
651-675	\$ 0.788
676-700	\$ 0.780
Cost Per Meal	\$.94
Staff Meal Cost, if different	\$ 2.00
Cost Per Meal with Double Entrée	\$ 1.10
Cost of Snack (not included in a meal)	\$.31

B. Aramark will also provide the following for the price per meal listed:

1. A Food Service Director and four (4) full time Food Service Managers (one manager on duty at all times when kitchen is open) needed to provide meals hereunder; Aramark will increase personnel as needed for coverage and security at the rate of \$0.06 per meal only with the approval of the County. Said personnel shall be Serve Safe Certified.
2. Payment of all fringe benefits for the Aramark employees;
3. Payment of all permit, license and insurance costs;
4. Uniforms and name tags for all Aramark employees;
5. Purchase of all food products and other supplies required to provide the meals hereunder; and
6. Preparation and serving of proposed menu to staff, inmates and visitors of the Rockdale County Jail.

This effective date of this Agreement shall be September 1, 2017, and shall be for twelve (12) months, and with the agreement of both parties in writing may be automatically renewed for four (4) additional one (1) year periods. The annual

increase beyond the first year will be negotiated by the parties prior to the exercise of the renewal term.

Cancellation of this Agreement may be instituted by either party giving written notice of a minimum of ninety (90) days prior to the requested termination date.

Unless written notice is provided at least thirty (30) days prior to the end of the contract year in which the contract would expire, the contract will automatically renew pursuant to the terms and conditions stated herein.

- C. Aramark shall invoice County on the first day of every week, for the preceding week. Original invoice(s) must be submitted to:

Rockdale County Finance Department
P.O. Box 289
Conyers, GA 30012
Reference Contract No. C-2017-112

Such Payment shall be sent to the address listed on the invoice.

Payment is to be made no later than thirty (30) days after submittal of undisputed invoice.

- D. Aramark agrees to provide additional meals as mutually agreed upon at prices mutually agreeable.
- E. Aramark agrees to make the fullest use of the USDA donated commodities when they are available, wholesome and appropriate for menu purposes.

Aramark reserves the right to refuse acceptance of any commodities, which are contaminated or in excessive amounts.

The utilization of USDA donated commodities are subject to the following requirements:

1. Aramark will properly handle, store and prepare all commodities.
2. A weekly inventory shall be taken of all commodities by Aramark. The report shall include for each USDA donated commodity, the commodities on hand at the beginning of the week, the quantity lost due to spoilage, theft or shrinkage and the balance at the end of the week.
3. Commodities received will be used solely for the benefit of those persons in the Jail.
4. Aramark shall credit to the County's weekly invoice the USDA market value of each commodity item used for the week, less shipping and handling charges actually incurred.

5. All commodity records, including inventory, offering forms and commodity receipts, will be kept by Aramark for a period of not less than one (1) year from the close of the fiscal year to which they pertain at the facilities kitchen or at Aramark's office in Philadelphia, Pennsylvania. At the end of the contract year, commodity records will be turned over to the County.
4. **ACCESS AND RECORDS:** Aramark shall keep full and accurate accounts of sales and meal count records in connection with the meals covered by this Agreement. All such records shall be retained by Aramark for a period of two (2) years at Aramark's Corporate Office in Philadelphia, Pennsylvania, and may be audited by County at any time during regular working hours.
5. **INDEPENDENT CONTRACTOR STATUS:** The parties do hereby acknowledge that Aramark is retained to provide the services set forth in this Agreement as an independent contractor, and in no way shall the employees, agents or officers of Aramark be considered employees of County.
6. **INCORPORATION OF PROPOSAL:** In addition to the rights, duties and responsibilities set forth in this Agreement, Aramark shall perform its duties in accordance with the Proposal for County by Aramark dated December 13, 2016, and County's Request for Proposal (RFP) No.16-36 (excluding the provisions in the Sample Food Service Contract). Wherever any of the terms and conditions set forth in Aramark's Proposal, County's Request for Proposals, or this Agreement conflict or are inconsistent, the parties agree that the conflict or inconsistency shall be resolved by applying the following order of document precedence:
 1. This Agreement,
 2. County's Request for Proposals,
 3. Aramark's Proposal.
7. **DAMAGES:** In the event of a breach of this Agreement by either party hereto resulting in damages to the other party that party may recover from the party breaching the Agreement any and all damages that may be sustained. 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.
8. **GOVERNING LAW:** This Agreement shall be governed by and construed in accordance with the laws of the State of Georgia.
9. **NOTICES:** Any notices to be given under this Agreement by either party to the other may be affected by personal delivery in writing or by registered or certified mail, postage prepaid and return receipt requested. Mailed notices shall be addressed to the parties as follows:

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To County: Rockdale County Finance Department – Purchasing Division
Attention Tina Malone, Procurement Officer
958 Milstead Avenue
Conyers, GA 30012
Phone: 770-278- 7552
Email – tina.malone@rockdalecountyga.gov

With a copy to: Rockdale County Sheriff's Office
Attention: Major Mike Kinlein Sr., Esq.
Jail Administrator
911 Chambers Drive
Conyers, Georgia 30012

To Aramark: Aramark Correctional Services, LLC
Attn: Vice President, Finance 1101 Market Street
Philadelphia, PA 19107
Phone: 904-703-2274
Email: harless-derek@aramark.com

10. **MUTUAL CONSENT TO CHANGE OF DUTIES:** The duties of Aramark may be changed from time to time by the mutual consent of the parties hereto. Any such change of duties shall be documented in writing and signed by both of the parties hereto. Notwithstanding any such change, the duties of Aramark shall be construed as continuing under this Agreement as modified.
11. **ASSIGNMENT:** Aramark shall have no right to transfer or assign its interest in this Agreement without the prior written consent of an authorized representative of the County.
12. **CORPORATE AUTHORITY:** Aramark represents to the County that this Agreement, the transaction contemplated in this Agreement, and the execution and delivery hereof, have been duly authorized by all necessary corporate proceedings and actions, including, without limitation, the action on the part of the directors. The individual executing this Agreement on behalf of Aramark warrants that he or she is authorized to do so and that this Agreement constitutes the legally binding obligation of the corporation.
13. **WAIVER:** No action taken pursuant to this Agreement shall be deemed to constitute a waiver by the party taking such action of compliance with any representation, warranty, covenant or agreement in this Agreement. The waiver by any party of a breach of any provision or condition contained in this Agreement shall not operate or be construed as a waiver of any subsequent breach or of any other conditions.
14. **SEVERABILITY:** If any provision of this Agreement or application to any party or circumstances shall be determined by any court of competent jurisdiction to be unenforceable to any extent, the remainder of this Agreement or the application of such provision to such person or circumstances, other than those as to which it is so

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determined invalid or unenforceable, shall not be affected thereby, and each provision hereof shall be valid and shall be enforced to the fullest extent permitted by law.


15. **INTERPRETATION:** Should any provision of this Agreement require a judicial interpretation, the parties agree that the body interpreting or construing this Agreement will not apply the assumption that the terms of this Agreement will be more strictly construed against one party by reason of the rule of legal construction that an instrument is to be construed more strictly against the party which itself or through its agents prepared the Agreement. The parties acknowledge and agree that they and their agents have each participated equally in the negotiation and preparation of this Agreement.
16. **VENUE & JURISDICTION:** The County and Aramark, by entering into this Promissory Note, hereby agree that the courts of Rockdale County, Georgia shall have jurisdiction to hear and determine any claims or disputes between them pertaining directly or indirectly to this Agreement. Aramark expressly submits and consents in advance to such jurisdiction in any action or proceeding commenced in said courts. The choice of forum set forth in this section shall not be deemed to preclude the bringing of any action by the County or the enforcement by the County of any judgment obtained in such forum in any other appropriate jurisdiction. Further, the Contractor hereby waives the right to assert the defense of forum non-convenience and the right to challenge the venue of any court proceeding.
17. **BINDING EFFECT:** This Agreement shall be binding upon Aramark and its successors and permitted assigns.
18. **FURTHER ASSURANCES:** Aramark agrees to execute, acknowledge, seal and deliver, after the date of this Agreement, without additional consideration, such further assurances, instruments and documents, and to take such further actions, as the County may reasonably request in order to fulfill the intent of this Agreement and the transactions contemplated by this Agreement.
19. **ENTIRE AGREEMENT:** This Agreement, its attachments and essential documents represent the entire understanding of the parties with regard to the subject matter of this Agreement. There are no oral agreements, understandings, or representations made by any party to this Agreement that are outside of this Agreement and are not expressly stated in it. No supplement, modification, or amendment of this Agreement will be binding unless executed in writing by all parties.

By signing this Agreement, the parties acknowledge that they have read each and every page of this Agreement before signing same and that they understand and assent to all the terms thereof. In addition, by signing this Agreement, the parties acknowledge that they are entering into this Agreement freely and voluntarily and under no compulsion or duress.

IN WITNESS WHEREOF, the parties have caused this Agreement to be signed by their duly authorized representatives, the day and year first above written.

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ARAMARK CORRECTIONAL SERVICES, LLC

By: 
Mark R. Adams, Vice President
Finance

ROCKDALE COUNTY, GEORGIA
BOARD OF COMMISSIONERS

By: 
Oz Nesbitt, Sr., Chairman

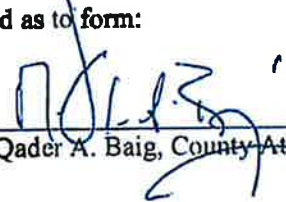
Witness:


Name

Attest:

By: 
Jennifer Rutledge, County Clerk

Approved as to form:

By: 
M. Qader A. Baig, County Attorney

PROPOSAL FORM

Instructions: Complete all THREE parts of this bid form.

PART I: Proposal Summary

Complete the information below. If you wish to submit more than one brand, make a photocopy of this Proposal Form.

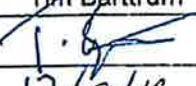
1.	Cost per Meal	\$.94
2.	Staff Meal Cost if Different	\$ 2.00
3.	Cost Per Meal with Double Entrée	\$ 1.10
4.	Cost of Snack (not included in a meal)	\$.31
5.		\$
6.		\$

PART II: Addenda Acknowledgements (if applicable)

Each vendor is responsible for determining that all addenda issued by the Rockdale County Finance Department – Purchasing Division have been received before submitting a bid.

Addenda	Date Vendor Received	Initials
"1"	11/7/16	TB
"2"	11/22/16	TB
"3"	11/24/16	TB
"4"	12/12/16	TB
"5"		
"6"		

PART III: Vendor Information:

Company Name	Aramark Correctional Services, LLC
Address	1101 Market Street, Philadelphia PA 19107
Telephone	1-800-777-7090
E-Mail	barttrum-tim@aramark.com
Representative (print name)	Tim Barttrum
Signature of Representative	
Date Submitted	12/13/16

- Add 1 cup Coffee at breakfast daily; increase price per meal by: \$0.006
- 50/50 MSC/Soy in Casseroles instead of 100% Soy; increase price per meal by: \$0.008
- 100% MSC in casseroles instead of 100% Soy; increase price per meal by: \$0.016
- Add Fruit to lunch; increase cost per meal by \$.06

Pricing Scale Option

Aramark has provided a pricing scale option for consideration by the County. This pricing option would provide potential cost reduction with changes in average daily population. If the County is interested in this pricing model, Aramark will gladly discuss in more detail

Number of Inmates	Price per Meal
376 - 400	\$0.940
401 - 425	\$0.916
426 - 450	\$0.899
451 - 475	\$0.880
476 - 500	\$0.864
501 - 525	\$0.849
526 - 550	\$0.836
551 - 575	\$0.824
576 - 600	\$0.814
601 - 625	\$0.804
626 - 650	\$0.796
651 - 675	\$0.788
676 - 700	\$0.780

- Staff Meal- \$2.00
- Cost Per Meal with Double Entrée- \$1.10
- Snack: \$.31

**ROCKDALE COUNTY BOARD OF COMMISSIONERS
NON-COLLUSION AFFIDAVIT OF VENDOR**

State of Pennsylvania)

County of Philadelphia)

Tim Barttrum, being first duly sworn, deposes and says that:

(1) He is Vice President Business Development (owner, partner officer, representative, or agent) of Aramark Correctional Services, LLC, the Vendor that has submitted the attached RFP;

(2) He is fully informed respecting the preparation and contents of the attached RFP and of all pertinent circumstances respecting such RFP;

(3) Such RFP is genuine and is not a collusive or sham RFP;

(4) Neither the said Vendor nor any of its officers, partners, owners, agents, representatives, employees or parties in interest, including this affidavit, has in any way colluded, conspired, connived or agreed, directly or indirectly with any other Vendor, firm or person to submit a collusive or sham RFP in connection with the Contract for which the attached RFP has been submitted or refrain from proposing in connection with such Contract, or has in any manner, directly or indirectly, sought by agreement or collusion or communication or conference with any other Vendor, firm or person to fix the price or prices in the attached RFP or of any other Vendor, or to fix any overhead, profit or cost element of the proposing price or the proposing price of any other Vendor, or to secure through any collusion, conspiracy, connivance or unlawful agreement any advantage against Rockdale County or any person interested in the proposed Contract; and

(5) The price or prices quoted in the attached RFP are fair and proper and are not tainted by any collusion, conspiracy, connivance or unlawful agreement on the part of the Vendor or any of its agents, representatives, owners, employees, or parties in interest, including this affidavit.

[Signature]
(Signed)

Vice President Business Development
(Title)

Subscribed and Sworn to before me this 13th day of Dec, 2016

Name JAMES L RHOADES [Signature]

Title PROBATION DIRECTOR

My commission expires (Date) JANUARY 6, 2020

COMMONWEALTH OF PENNSYLVANIA
NOTARIAL SEAL
James Lee Rhoades Sr, Notary Public
City of Philadelphia, Philadelphia County
My Commission Expires Jan. 6, 2020
MEMBER, PENNSYLVANIA ASSOCIATION OF NOTARIES

**ROCKDALE COUNTY BOARD OF COMMISSIONERS
NON-COLLUSION AFFIDAVIT OF SUB-CONTRACTOR**

State of _____)

County of _____)

_____, being first duly sworn, deposes and says that:

(1) He/She is _____ (owner, partner officer, representative, or agent) of _____, the sub-contractor that has submitted the attached RFP;

(2) He is fully informed respecting the preparation and contents of the attached RFP and of all pertinent circumstances respecting such RFP;

(3) Such RFP is genuine and is not a collusive or sham RFP;

(4) Neither the said sub-contractor nor any of its officers, partners, owners, agents, representatives, employees or parties in interest, including this affidavit, has in any way colluded, conspired, connived or agreed, directly or indirectly with any other Vendor, firm or person to submit a collusive or sham RFP in connection with the Contract for which the attached RFP has been submitted or refrain from proposing in connection with such Contract, or has in any manner, directly or indirectly, sought by agreement or collusion or communication or conference with any other Vendor, firm or person to fix the price or prices in the attached RFP or of any other Vendor, or to fix any overhead, profit or cost element of the proposing price or the proposing price of any other Vendor, or to secure through any collusion, conspiracy, connivance or unlawful agreement any advantage against Rockdale County or any person interested in the proposed Contract; and

(5) The price or prices quoted in the attached RFP are fair and proper and are not tainted by any collusion, conspiracy, connivance or unlawful agreement on the part of the sub-contractor or any of its agents, representatives, owners, employees, or parties in interest, including this affidavit.

(Signed)

(Title)

Subscribed and Sworn to before me this _____ day of _____, 20 ____.

Name _____

Title _____

My commission expires (Date) _____

Contractor Affidavit under O.C.G.A. §13-10-91(b)(1)

By executing this affidavit, the undersigned contractor verifies its compliance with O.C.G.A. §13-10-91, stating affirmatively that the individual, firm or corporation which is engaged in the physical performance of services on behalf of (name of public employer) has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. §13-10-91. Furthermore, the undersigned contractor will continue to use the federal work authorization program throughout the contract period and the undersigned contractor will contract for the physical performance of services in satisfaction of such contract only with subcontractors who present an affidavit to the contractor with the information required by O.C.G.A. §13-10-91(b). Contractor hereby attests that its federal work authorization user identification number and date of authorization are as follows:

23-2778485
Federal Work Authorization User Identification Number

Date of Authorization
Aramark Correctional Services, LLC
Name of Contractor

RFP NO. 16-36
Name of Project

Name of Public Employer

I hereby declare under penalty of perjury that the foregoing is true and correct.

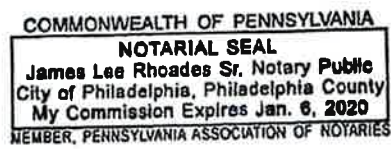
Executed on December 13, 2016 in Philadelphia (city), PA (state).

[Signature]
Signature of Authorized Officer or Agent

Tim Bartrum Vice President Business Development
Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME
ON THIS THE 13th DAY OF DECEMBER, 2016.

[Signature]
NOTARY PUBLIC
My Commission Expires:
JANUARY 6, 2020



Subcontractor Affidavit under O.C.G.A. § 13-10-91(b)(3)

By executing this affidavit, the undersigned subcontractor verifies its compliance with O.C.G.A. § 13-10-91, stating affirmatively that the individual, firm or corporation which is engaged in the physical performance of services under a contract with (name of contractor) on behalf of (name of public employer) has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. § 13-10-91. Furthermore, the undersigned subcontractor will continue to use the federal work authorization program throughout the contract period and the undersigned subcontractor will contract for the physical performance of services in satisfaction of such contract only with sub-subcontractors who present an affidavit to the subcontractor with the information required by O.C.G.A. § 13-10-91(b). Additionally, the undersigned subcontractor will forward notice of the receipt of an affidavit from a sub-subcontractor to the contractor within five business days of receipt. If the undersigned subcontractor receives notice that a sub-subcontractor has received an affidavit from any other contracted sub-subcontractor, the undersigned subcontractor must forward, within five business days of receipt, a copy of the notice to the contractor. Subcontractor hereby attests that its federal work authorization user identification number and date of authorization are as follows:

Federal Work Authorization User Identification Number

Date of Authorization

Name of Subcontractor

Name of Project

Name of Public Employer

I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on _____, ____, 201__ in _____(city), _____(state).

Signature of Authorized Officer or Agent

Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME
ON THIS THE _____ DAY OF _____, 201__.

NOTARY PUBLIC
My Commission Expires: _____

Affidavit Verifying Status for County Public Benefit Application

By executing this affidavit under oath, as an applicant for the award of a contract with Rockdale, County Georgia, I Tim Bartrum [Name of natural person applying on behalf of individual, business, corporation, partnership, or other private entity] am stating the following as required by O.C.G.A. Section 50-36-1:

1) I am a United States citizen

OR

2) I am a legal permanent resident 18 years of age or older or I am an otherwise qualified alien or non-immigrant under the Federal Immigration and Nationality Act 18 years of age or older and lawfully present in the United States.*

In making the above representation under oath, I understand that any person who knowingly and willfully makes a false, fictitious, or fraudulent statement or representation in an affidavit shall be guilty of a violation of Code Section 16-10-20 of the Official Code of Georgia.



Signature of Applicant:

12/13/16
Date

Tim Bartrum

Printed Name:

*

Alien Registration number for non-citizens

SUBSCRIBED AND SWORN
BEFORE ME ON THIS THE
13th DAY OF DEC, 2016.


Notary Public
My commission Expires: JANUARY 6, 2020

COMMONWEALTH OF PENNSYLVANIA
NOTARIAL SEAL
James Lee Rhoades Sr, Notary Public
City of Philadelphia, Philadelphia County
My Commission Expires Jan. 6, 2020
MEMBER, PENNSYLVANIA ASSOCIATION OF NOTARIES

*Note: O.C.G.A. § 50-36-1(e)(2) requires that aliens under the federal Immigration and Nationality Act, Title 8 U.S.C., as amended, provide their registration number. Because legal permanent residents are included in the federal definition of "alien", legal permanent residents must also provide their alien registration number. Qualified aliens that do not have an alien registration number may supply another identifying number below.



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
08/31/2017

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

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

PRODUCER
Marsh USA Inc.
1717 Arch Street
Philadelphia, PA 19103-2797
ATTN: PHILADELPHIA.CERTS@MARSH.COM

CONTACT NAME: _____ **FAX (A/C, No):** _____
PHONE (A/C, No, Ext): _____
E-MAIL ADDRESS: _____

INSURER(S) AFFORDING COVERAGE	NAIC #
INSURER A : AIG Europe Limited	19437
INSURER B :	
INSURER C :	
INSURER D :	
INSURER E :	
INSURER F :	

INSURED
ARAMARK AND ITS SUBSIDIARIES
ATTN: RISK MANAGEMENT DEPARTMENT
ARAMARK TOWER
1101 MARKET STREET, 30TH FLOOR
PHILADELPHIA, PA 19107-2988

COVERAGES **CERTIFICATE NUMBER:** CLE-006181329-01 **REVISION NUMBER: 2**

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

INSR LTR	TYPE OF INSURANCE	ADDL: SUBR INSR: WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
	COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> OCCUR GENL AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PROJECT <input type="checkbox"/> LOC OTHER: _____					EACH OCCURRENCE \$ _____ DAMAGE TO RENTED PREMISES (Ea occurrence) \$ _____ MED EXP (Any one person) \$ _____ PERSONAL & ADV INJURY \$ _____ GENERAL AGGREGATE \$ _____ PRODUCTS - COMP/OP AGG \$ _____
	AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> NON-OWNED AUTOS ONLY					COMBINED SINGLE LIMIT (Ea accident) \$ _____ BODILY INJURY (Per person) \$ _____ BODILY INJURY (Per accident) \$ _____ PROPERTY DAMAGE (Per accident) \$ _____
	UMBRELLA LIAB <input type="checkbox"/> OCCUR EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED RETENTION \$ _____					EACH OCCURRENCE \$ _____ AGGREGATE \$ _____
	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? <input checked="" type="checkbox"/> N <input type="checkbox"/> Y N/A (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below					PER STATUTE OTH-PR E.L. EACH ACCIDENT \$ _____ E.L. DISEASE - EA EMPLOYEE \$ _____ E.L. DISEASE - POLICY LIMIT \$ _____
A	PROFESSIONAL LIABILITY		FNPMP170026 (SIR: \$500,000)	05/01/2017	05/01/2018	LIMIT \$ 3,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

CERTIFICATE HOLDER

Rockdale County Finance Department
Purchasing Division
Attn: Tina Malone
956 Milledale Avenue
Conyers, GA 30012

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE
of Marsh USA Inc.
Menashi Mukherjee *Menashi Mukherjee*



CERTIFICATE OF LIABILITY INSURANCE Page 1 of 2

DATE (MM/DD/YYYY)
05/11/2017

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

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

PRODUCER Willis of Pennsylvania, Inc. c/o 26 Century Blvd. P. O. Box 305191 Nashville, TN 37230-5191	CONTACT NAME: PHONE (A/C, NO. EXT): 877-945-7378 FAX (A/C, NO.): 858-550-1140 E-MAIL: certificates@willis.com ADDRESS: INSURER(S) AFFORDING COVERAGE: NAIC# INSURER A: ACE American Insurance Company 22667-003 INSURER B: Indemnity Insurance Company of North Amer 43575-001 INSURER C: ACE Fire Underwriters Insurance Company 20702-001 INSURER D: INSURER E: INSURER F:
INSURED Aramark Correctional Services, LLC Aramark Services, Inc. Its Divisions & Subsidiaries Aramark Tower, 1101 Market Street, 30th Floor Philadelphia, PA 19107	

COVERAGES CERTIFICATE NUMBER: 25471468 REVISION NUMBER:

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

INSR	LTR	TYPE OF INSURANCE	ADDL	SUBR	POLICY NUMBER	POLICY EFF	POLICY EXP	LIMITS
			INSR	WORD		(MM/DD/YYYY)	(MM/DD/YYYY)	
A	X	COMMERCIAL GENERAL LIABILITY CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR Liquor Law Liability Vendor Liability GEN'L AGGREGATE LIMIT APPLIES PER: POLICY PROJECT LOC OTHER:	Y	Y	HDOG27852130	10/1/2016	10/1/2017	EACH OCCURRENCE \$ 4,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ Included MED EXP (Any one person) \$ 5,000 PERSONAL & ADV INJURY \$ 4,000,000 GENERAL AGGREGATE \$ Unlimited PRODUCTS - COMP/CP AGG \$ Unlimited
A	X	AUTOMOBILE LIABILITY ANY AUTO OWNED AUTOS ONLY HIRED AUTOS ONLY Self-Insured for SCHEDULED AUTOS NON-OWNED AUTOS ONLY Auto Physical Damage	Y	Y	ISAH09042702	10/1/2016	10/1/2017	COMBINED SINGLE LIMIT (Ea accident) \$ 4,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
		UMBRELLA LIAB EXCESS LIAB DED RETENTION \$						EACH OCCURRENCE \$ AGGREGATE \$
A		WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) (If yes, describe under DESCRIPTION OF OPERATIONS below)	Y/N	N/A	CA & MA WLRC48605928	10/1/2016	10/1/2017	PER STATUTE E.L. EACH ACCIDENT \$ 2,000,000 E.L. DISEASE - EA EMPLOYEE \$ 2,000,000 E.L. DISEASE - POLICY LIMIT \$ 2,000,000
B					AOS WLRC4860593A	10/1/2016	10/1/2017	
C					WI SCFC48605941	10/1/2016	10/1/2017	

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
ARAMARK's General Liability and Auto Liability policies are noncancellable. Workers' Compensation notices of cancellation are in accordance with each state law. Products/Completed Operations and Contractual Liability are included under General Liability.

Rockdale County and its officials, including the Rockdale County Sheriff are included as Additional Insureds per policy terms & conditions.

Continued on next page CERTIFICATE HOLDER Rockdale County Finance Department Purchasing Division Attn: Tina Malone 958 Milstead Avenue Conyers, GA 30012	CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE
---	--

AGENCY CUSTOMER ID: 427585

LOC#:



ADDITIONAL REMARKS SCHEDULE

Page 2 of 2

AGENCY Willis of Pennsylvania, Inc.		NAMED INSURED Aramark Correctional Services, LLC Aramark Services, Inc. Its Divisions & Subsidiaries Aramark Tower, 1101 Market Street, 30th Floor Philadelphia, PA 19107	
POLICY NUMBER See First Page		EFFECTIVE DATE: See First Page	
CARRIER See First Page	NAIC CODE		

ADDITIONAL REMARKS

THIS ADDITIONAL REMARKS FORM IS A SCHEDULE TO ACORD FORM,
 FORM NUMBER: 25 FORM TITLE: CERTIFICATE OF LIABILITY INSURANCE

Continued

Waiver of Subrogation is provided in favor of Additional Insureds per policy terms & conditions as permitted by law.

Above insurance is Primary and Non-Contributory to any other insurance as respects the liability arising out of Aramark's negligent act or omission.

CANCELLATION ENDORSEMENT

Named Insured Aramark Services, Inc.			Endorsement Number 21
Policy Symbol ISA	Policy Number H09042702	Policy Period 10/01/2016 TO 10/01/2017	Effective Date of Endorsement
Issued By (Name of Insurance Company) ACE American Insurance Company			

THIS ENDORSEMENT CHANGES THE POLICY. PLEASE READ IT CAREFULLY.
THIS ENDORSEMENT MODIFIES INSURANCE PROVIDED UNDER THE FOLLOWING:
BUSINESS AUTO COVERAGE FORM

The policy is amended as follows:


1. Item A. of the endorsement titled Pennsylvania Changes - Cancellation and Nonrenewal (form IX 02 46 09 07) is deleted.
2. Item A. Cancellation of COMMON POLICY CONDITIONS is deleted and replaced with the following:

A. CANCELLATION

This policy cannot be cancelled except for non-payment of premium. Cancellation means termination of the policy at any time prior to the expiration date, by either party.

In the event of non-payment of premium, this policy may be cancelled by us by sending written notice by certified or registered mail to the Senior Vice President of Global Risk Management of the first Named Insured at the address shown in this policy, stating when not less than 15 days thereafter such cancellation shall be effective.

All other terms and conditions of this policy remain unchanged.



 Authorized Agent

Except with respect to the Limits of Insurance, and any rights or duties specifically assigned to the first Named Insured, this insurance applies:

- a. As if each Named Insured were the only Named Insured; and
- b. Separately to each Insured against whom claim is made or "suit" is brought.

8. Transfer of Rights of Recovery Against Others to Us.

If an insured has rights to recover all or part of any payment we have made under this policy, those rights are transferred to us. The insured must do nothing after loss to impair them. However, where the Named Insured does not own, operate or control the insured, this condition will only require a reasonable attempt by the Named Insured to fulfill the condition. At our request, the insured will bring "suit" or transfer those rights to us and help us enforce them.

We waive the right of recovery by reason of any liability incurred under this policy where you are required by an "insured contract" or where requested by the Corporate Risk Management Department of the first Named Insured in writing to waive such right of recovery.

Recovery shall include subrogation, contribution, indemnification and defense.

9. When We do not Renew

If we decide not to renew this policy, we will provide to the first Named Insured shown in the Declarations written notice of the non-renewal not less than 120 days before the expiration date.

In the event of non-renewal, we will send written notice by certified or registered mail to the Vice President of Risk Management of the first Named Insured at the address shown in this policy.

10. Cancellation

This policy cannot be canceled except for non-payment of premium. Cancellation means termination of the policy at any time prior to the expiration date, by either party.

In the event of non-payment of premium, this policy may be canceled by us by sending written notice by certified or registered mail to the Senior Vice President of Global Risk Management of the first Named Insured at the address shown in this policy, stating when not less than 15 days thereafter such cancellation shall be effective.

11. In Rem

With respect to watercraft, it is agreed that any "occurrence" otherwise covered by the policy resulting in an action "In Rem" by liability of any vessel owned, chartered, maintained or used by the insured shall in all respects be treated in the same manner as though the action resulting there from was "In Personam" against the insured.

**SECTION V.
DEFINITIONS**

1. "Advertising injury" means injury arising out of one or more of the following offenses through publishing, broadcasting, telecasting or other means of communication:
 - a. Oral or written publication of material that slanders, defames, disparages or libels a person or organization's goods, products or services;

Workers' Compensation and Employers' Liability Policy

Named Insured ARAMARK SERVICES, INC 1101 MARKET STREET GLOBAL RISK MANAGEMENT 30TH FLOOR	Endorsement Number
	Policy Number Symbol: WLR Number: C4880593A
Policy Period 10-01-2016 TO 10-01-2017	Effective Date of Endorsement: 10-01-2016
Issued By (Name of Insurance Company): INDEMNITY INS. CO. OF NORTH AMERICA	

Insert the policy number. The remainder of this information is to be completed only when this endorsement is issued subsequent to the preparation of the policy.

EARLIER NOTICE OF CANCELLATION AND NON-RENEWAL ENDORSEMENT

Paragraphs A. and B. below apply to all States shown in item 3.A of the Information Page except as indicated below.

A. EARLIER NOTICE OF CANCELLATION

For any statutorily permitted reason, other than nonpayment of premium, the minimum number of days required for notice of cancellation as provided in either the Cancellation Condition of the policy or as amended by any applicable state cancellation endorsement is increased to 90 days.

If the state cancellation endorsement provides for more than the number of days notice of cancellation shown above, this provision does not apply.

B. EARLIER NOTICE OF NON-RENEWAL

If we decide not to renew this policy for any reason other than non payment of premium, the minimum number of days for notice of non-renewal as provided by any applicable state non-renewal endorsement is increased to 90 days.

If the state non-renewal endorsement provides for more than the number of days notice of non-renewal shown above, this provision does not apply.

State Exceptions

ARIZONA Not applicable - Paragraph A

NEW JERSEY Not applicable

WISCONSIN Not applicable

Authorized Agent

ADDITIONAL INSURED - DESIGNATED PERSON OR ORGANIZATION

Named Insured Aramark Services, Inc.			Endorsement Number 11
Policy Symbol HDO	Policy Number G27852130	Policy Period 10/01/2016 TO 10/01/2017	Effective Date of Endorsement
Issued By (Name of Insurance Company) ACE American Insurance Company			

THIS ENDORSEMENT CHANGES THE POLICY. PLEASE READ IT CAREFULLY.

THIS ENDORSEMENT MODIFIES INSURANCE PROVIDED UNDER THE FOLLOWING:

COMMERCIAL GENERAL LIABILITY COVERAGE FORM

SCHEDULE

Name of Person or Organization

1) Any person, organization or entity for whose protection and benefit the Named Insured has or shall have, by contract or agreement, agreed to procure liability insurance; or

2) Any person, organization or entity designated as an additional insured by a Certificate of Insurance.

WHO IS AN INSURED (Section II) is amended to include as an additional insured the person, organization or entity shown in the Schedule above, but only with respect to liability arising out of the Named Insured's operations or work performed by the Named Insured or others acting on the Named Insured's behalf, or premises owned, managed or controlled by or rented to the Named Insured.

With respect to the insurance afforded to these additional insureds, the following is added to Section III - Limits Of Insurance:

If coverage provided to the additional insured is required by a contract or agreement, the most we will pay on behalf of the additional insured is the amount of insurance:


1. Required by the contract or agreement; or
2. Available under the applicable Limits of Insurance shown in the Declarations; whichever is less.

This endorsement shall not increase the applicable Limits of Insurance shown in the Declarations.

Additionally, the coverage provided to the additional insured shall not exceed, and is limited by, the scope of coverage that the Named Insured has agreed by contract or agreement to procure for the Additional Insured.

This endorsement is issued by the Company designated in the Declarations.

All other provisions of the policy remain unchanged.


Authorized Agent

Contract # C-2017-112 CO1

CONTRACT AMENDMENT NO. 1 to the Agreement for Providing Contracted Services dated July 18, 2017

This CONTRACT AMENDMENT, made and entered into by and between ROCKDALE COUNTY, GEORGIA, hereinafter called the "County", and ARAMARK CORRECTIONAL SERVICES, LLC, a Delaware limited liability company, hereinafter called "Aramark", shall be incorporated into and become a part of the original Agreement cited immediately above

NOW, THEREFORE, for and in consideration of the covenants and promises to be carried out by each party herein and in the original Agreement cited above, it is agreed by and between the parties to amend the terms of the Agreement as follows:

1. Revise Contract and pricing in accordance with the attached letter dated August 30, 2018 from Aramark
2. Renew the contract for one year until August 31, 2019.


All other terms and conditions remain in effect in accordance with the Agreement referenced in this Amendment.


IN WITNESS WHEREOF, the parties hereto have executed this Contract Amendment on this 9th day of October 2018

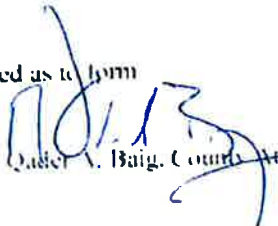
ROCKDALE COUNTY, GEORGIA

ARAMARK CORRECTIONAL SERVICES, LLC

By: 
Osborn Nesbitt Sr., Chairman

By: 
Name: Mark R. Adams
Title: Vice President, Finance

Attest 
Jennifer O. Rutledge, County Clerk

Approved as to form 
M. Qader A. Baig, County Attorney



August 30, 2018

**Lt. Pass
Rockdale County Sheriff's Office
911 Chambers Drive
Conyers, GA 30012**

RE: Renewal letter for September 2018 – 2019

I hope this letter finds you well. ARAMARK is proud to be a partner with Rockdale County and we look forward to continuing our partnership for another year.

As discussed at our meeting, on July 24th there have been several changes that have taken place since we opened the facility almost a year ago to include:

- Menu Changes**
- Items added to the ODR**
- Labor Changes**
- Lower Population than expected**
- Labor and Food Cost inflation**

Per discussions/e-mails over the past couple of weeks listed below is the sliding scale that would go into effect September 11, 2018 along with a description of the changes.

Feel free to give me a call with any questions

Contract # C-2017-112-COQ

**CONTRACT AMENDMENT NO. 2 to the
Agreement for Providing Contracted Services dated July 18, 2017**

This Contract Amendment No. 2 (this "Amendment"), is made this ___ day of June, 2019, between Rockdale County, Georgia (the "County") and Aramark Correctional Services, LLC ("Aramark"), shall be incorporated into and become a part of the original Agreement cited immediately above.

WITNESSETH

NOW, THEREFORE, for and in consideration of the covenants and promises to be carried out by each party herein and in the original Agreement cited above, it is agreed by and between the parties to amend the terms of the Agreement as follows:

1. Renew the contract for one year with the term of September 1, 2019 – August 31, 2020.
2. The parties agree that the price per meal charged to the County by Aramark shall be changed and Attachment A. will be amended to reflect the CPI price per meal increase adjustment of 3.06% for fiscal year 2019 – 2020 as attached hereto.
3. Except as otherwise provided in this Amendment and any previous amendment, the Original Agreement will remain in full force and effect.

[NO FURTHER TEXT ON THIS PAGE; SIGNATURES FOLLOW]

C-2017-112-002

Rockdale County, Georgia


Osborn
Chairman 8-13-19

Aramark Correctional Services, LLC


Mark R. Adams
Vice President, Finance 7/10/2019

ATTEST:


Jennifer O. Rutledge, County Clerk

Approved as to form

M. Qader A. Balg, County Attorney



To: Dawn Spivey
CC: Captain Wolfe, Lt. Pass
From: Thomas Duca
Re: Renewal/Price Increase
Date: May 14, 2019

ARAMARK would like to thank you for your continued partnership.

ARAMARK values your partnership and would like to renew our contract for another year, September 1, 2019 – August 31, 2020 and implement below our requested CPI. The increase is based on April 2019 CPI of 3.06%.

I have enclosed April 2019 US Bureau of Labor Statistics Data for your review.

If you need further information or would like to discuss this increase please let me know.

Thank you!

Thomas Duca

DM Corrections - GA

Attachment A

Changes/Pricing Effective September 1, 2019
Rockdale County, Georgia
Effective September 1, 2019 through August 31, 2020

Number of inmates	PRICE PER MEAL
Under 251 Negotiable	
251-275	\$1.278
276-300	\$1.203
301-325	\$1.144
326-350	\$1.094
351-375	\$1.053
376-400	\$1.017
401-425	\$0.991
426-450	\$0.973
451-475	\$0.953
476-500	\$0.936
501-525	\$0.920
526-550	\$0.907
551-575	\$0.894
576-600	\$0.883
601-625	\$0.873
626-650	\$0.865
651-675	\$0.855
676-700	\$0.847
Staff Meals	\$2.120
CPM with Double Entree	\$1.166
Snacks	\$0.329

Contract No.C-2017-112 CO3

CONTRACT AMENDMENT NO. 3 to the Agreement for Providing Contracted Services dated July 18, 2017

This CONTRACT AMENDMENT, made and entered into by and between ROCKDALE COUNTY, GEORGIA, hereinafter called the "County", and ARAMARK CORRECTIONAL SERVICES, L.L.C., a Delaware limited liability company, hereinafter called "Aramark", shall be incorporated into and become a part of the original Agreement cited immediately above

NOW, HEREOF, for and in consideration of the covenants and promises to be carried out by each party herein and in the original Agreement cited above, it is agreed by and between the parties to amend the terms of the Agreement as follows:

1. Renew the contract for one year with the term of September 1, 2020 – August 31, 2021.
2. The parties agree that the price per meal charged to the County by Aramark shall be changed to reflect the Consumer Price Index (CPI) price per meal increase in accordance with the June 10, 2020 Memorandum from Aramark, attached hereto and made a part hereof

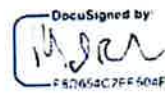
All other terms and conditions remain in effect in accordance with the Agreement referenced in this Amendment

IN WITNESS WHEREOF, the parties hereto have executed this Contract Amendment on this 28th day of July, 2020

ROCKDALE COUNTY, GEORGIA


By: 
Osborn Nesbitt, Sr., Chairman

ARAMARK CORRECTIONAL SERVICES, LLC

By: 
Name: Mark Adams
Title: VP Finance
6/22/2020

Attest

Jennifer O. Rutledge, County Clerk

Approved as to form

M. Qader A. Baig, County Attorney



To: Dawn Spivey
CC: Captain Welch
From: Thomas Duca
Re: Renewal/Price Increase
Date: June 10, 2020

ARAMARK would like to thank you for your continued partnership.

ARAMARK values your partnership and would like to renew our contract for another year, September 1, 2020 – August 31, 2021 and implement below our requested CPI. The increase is based on April 2020 CPI of 2.77%

We have included an expanded Sliding Pricing Scale for an inmate population of 151 to 700. This includes all food served

If you need further information or would like to discuss this increase please let me know.

Changes/Pricing
Effective September
1, 2020

Rockdale County,
Georgia
Effective September
1, 2020 through
August 31, 2021

<u>Number of</u> <u>Inmates</u> <u>Under 151</u> <u>Negotiable</u>	PRICE PER MEAL
151 - 175	\$1 893
176 - 200	\$1.680
201 - 225	\$1 525
226 - 250	\$1 407
251 - 275	\$1 313
276 - 300	\$1 236

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301 - 325	\$1 176
326 - 350	\$1.124
351 - 375	\$1.082
376 - 400	\$1.045
401 - 425	\$1.018
426 - 450	\$1.000
451 - 475	\$0.979
476 - 500	\$0 962
501 - 525	\$0 945
526 - 550	\$0 932
551 - 575	\$0 919
576 - 600	\$0.907
601 - 625	\$0.897
626 - 650	\$0.889
651 - 675	\$0 879
676 - 700	\$0 870
Staff	
Meals	\$2 179
CPM with	
Double	
Entree	\$1 198
Snacks	\$0 338

Thank you!

Thomas Duca

DM Corrections - GA

CONTRACT AMENDMENT NO. 4 to the Agreement for Providing Contracted Services dated July 18, 2017

This CONTRACT AMENDMENT, made and entered into by and between ROCKDALE COUNTY, GEORGIA, hereinafter called the "County", and ARAMARK CORRECTIONAL SERVICES, LLC., a Delaware limited liability company, hereinafter called "Aramark", shall be incorporated into and become a part of the original Agreement cited immediately above.

NOW, THEREFORE, for and in consideration of the covenants and promises to be carried out by each party herein and in the original Agreement cited above, it is agreed by and between the parties to amend the terms of the Agreement as follows:

1. Renew the contract for one year with the term of September 1, 2021 - August 31, 2022.
2. The parties agree that the price per meal charged to the County by Aramark shall be changed to reflect the Consumer Price Index (CPI) price per meal increase in accordance with the May 24, 2021 Memorandum from Aramark, attached hereto and made a part hereof.


All other terms and conditions remain in effect in accordance with the Agreement referenced in this Amendment.

IN WITNESS WHEREOF, the parties hereto have executed this Contract Amendment on this 27th day of July, 2021.

ROCKDALE COUNTY, GEORGIA

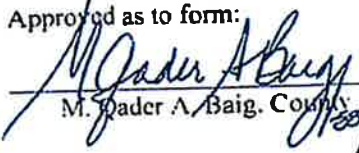
By: 
Osborn Nesbitt, Sr., Chairman

ARAMARK CORRECTIONAL SERVICES, LLC

By: 
Name: Michael Santoro
Title: Vice President Finance
7/6/2021

Attest:

Jennifer O. Rutledge, County Clerk

Approved as to form:

M. Gader A. Baig, County Attorney



To: Captain Pass
CC: Major Miller, Captain Harris, Dawn Splvey
From: Thomas Duca
Re: 2021 – 2022 Renewal
Date: May 24, 2021

I would like to thank you for your continued partnership.

We value our partnership and would like to extend it for another year, September 1, 2021 – August 31, 2022.

Aramark is committed to delivering the highest quality food service operations to you. We will continue to strive to meet and exceed your expectations in the following areas.

- Leading the industry in wages for our Team. This helps us recruit, hire, and train the best candidates. Retention is critical to our operations. Reduced turnover creates positive impacts in food service and reduces security concerns.
- Aramark's purchasing power allows for the highest quality products delivered to your facility.
- We have several other accounts within a short distance of Rockdale County. Our Contingency Plans and significant resources in the area will prevent potential interruptions to food service operations in cases of emergency.
- Our four- year history at the facility has created strong relationships and shared visions.
- Our enhanced dining program beginning June 1st includes a new ODR service station purchased for your facility.
- Aramark's industry leading Shield Training program is focused on continuous staff training centered around inmate interactions and supervision. Our tenured and experience staff has allowed us to maintain the highest standards for food service and people management.
- Aramark's In2Work culinary training program creates a strong learning environment for inmate candidates participating in the program. The combination of classroom and kitchen instruction helps prepare them for future food service opportunities. Our Allie placement services helps with job search when their obligation is complete.
- Our commitment to community results in support for programs important to Rockdale County Leadership.

We appreciate your support through this process. We have included below our requested CPI. The increase for the upcoming year is 2.8%. I have enclosed a new sliding scale reflecting the 2.8% increase for this upcoming year with the current pricing for 2021.

Thank you for your continued support.

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**Current (Effective September 1, 2020
through August 31, 2021)**

Number of Inmates Under 151		Price Per Meal
151	- 175	\$1.893
176	- 200	\$1.680
201	- 225	\$1.525
226	- 250	\$1.407
251	- 275	\$1.313
276	- 300	\$1.236
301	- 325	\$1.176
326	- 350	\$1.124
351	- 375	\$1.082
376	- 400	\$1.045
401	- 425	\$1.018
426	- 450	\$1.000
451	- 475	\$0.979
476	- 500	\$0.962
501	- 525	\$0.945
526	- 550	\$0.932
551	- 575	\$0.919
576	- 600	\$0.907
601	- 625	\$0.897
626	- 650	\$0.889
651	- 675	\$0.879
676	- 700	\$0.870
Staff Meals		\$2.179
CPM with Double Entrée		\$1.198
Snacks		\$0.338

**New (Effective September 1, 2021 through
August 31, 2022)**

Number of Inmates Under 151		Price Per Meal
151	- 175	\$1.946
176	- 200	\$1.727
201	- 225	\$1.568
226	- 250	\$1.446
251	- 275	\$1.350
276	- 300	\$1.271
301	- 325	\$1.209
326	- 350	\$1.155
351	- 375	\$1.112
376	- 400	\$1.074
401	- 425	\$1.047
426	- 450	\$1.028
451	- 475	\$1.006
476	- 500	\$0.989
501	- 525	\$0.971
526	- 550	\$0.958
551	- 575	\$0.945
576	- 600	\$0.932
601	- 625	\$0.922
626	- 650	\$0.914
651	- 675	\$0.904
676	- 700	\$0.894
Staff Meals		\$2.240
CPM with Double Entrée		\$1.232
Snacks		\$0.347

NEWS RELEASE

BUREAU OF LABOR STATISTICS
U.S. DEPARTMENT OF LABOR



21-882-ATL

For Release: Wednesday, May 12, 2021

SOUTHEAST INFORMATION OFFICE: Atlanta, Ga.
Technical information: (404) 893-4222 BLSinfoAtlanta@bls.gov www.bls.gov/regions/southeast
Media contact: (404) 893-4220

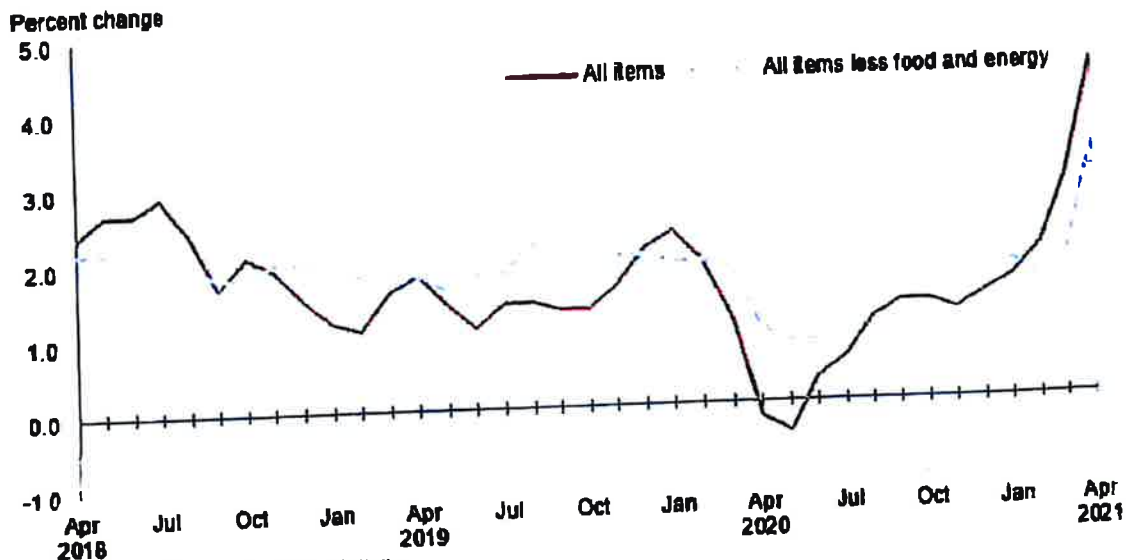
Consumer Price Index, South Region — April 2021

Prices in the South up 0.7 percent over the month and 4.4 percent over the year

The Consumer Price Index for All Urban Consumers (CPI-U) for the South rose 0.7 percent in April, the U.S. Bureau of Labor Statistics reported today. The index for all items less food and energy increased 0.8 percent over the month. The energy index increased 0.7 percent in April, while the food index inched up 0.2 percent. (Data in this report are not seasonally adjusted. Accordingly, month-to-month changes reflect the impact of seasonal influences.)

The all items CPI-U for the South advanced 4.4 percent for the 12 months ending April. This is the largest 12-month increase since a 5.4-percent increase for the period ending September 2008. The index for all items less food and energy increased 3.3 percent over the past year, while the energy index jumped 24.9 percent. The food index rose 2.1 percent over the past year. (See chart 1 and table 1.)

Chart 1. Over-the-year percent change in CPI-U, South region, April 2018–April 2021



Source: U.S. Bureau of Labor Statistics

Food

The food index inched up 0.2 percent in April. The food away from home and the food at home indexes each increased over the month, up 0.3 percent and 0.2 percent, respectively.

The food index rose 2.1 percent for the 12 months ending in April, reflecting increases in the food away from home (2.8 percent) and food at home (1.6 percent) indexes.

Energy

The energy index rose 0.7 percent in April, led by a 0.9-percent increase in the gasoline index. The electricity index edged up 0.3 percent in April, while the utility (piped) gas service index rose 0.8 percent over the month.

The energy index jumped 24.9 percent for the 12 months ending in April, reflecting 54.3-percent sharp increase in the gasoline index. The electricity and utility (piped) gas service indexes also increased over the year, up 2.0 percent and 11.3 percent, respectively.

All items less food and energy

The index for all items less food and energy rose 0.8 percent in April. Several indexes increased over the month, most notably, new and used motor vehicles (4.1 percent)—reflecting a 9.7-percent increase in the used cars and trucks index. The shelter index edged up 0.3 percent in April, while the medical care index declined 0.4 percent over the month.

The index for all items less food and energy advanced 3.3 percent for the 12 months ending in April, reflecting increases across many components. The new and used motor vehicles index jumped 10.0 percent over the past year, led by a 20.4 percent sharp increase in the used cars and trucks index. Shelter (2.5 percent) and medical care (1.8 percent) were among the indexes to increase over the past 12 months.

Geographic divisions

Additional price indexes are now available for the three divisions of the South. The all items CPI-U advanced 0.8 percent in the East South Central division in April. The all items index also increased in the South Atlantic and West South Central divisions over the month, up 0.7 percent each.

Over the year, the all items index advanced 5.7 percent in the East South Central division. The all items index rose 4.3 percent in the West South Central division and 4.2 percent in the South Atlantic division.

Table A. South region CPI-U 1-month and 12-month percent changes, all items index, not seasonally adjusted

Month	2017		2018		2019		2020		2021	
	1-month	12-month	1-month	12-month	1-month	12-month	1-month	12-month	1-month	12-month
January	0.5	2.6	0.5	1.8	0.2	1.2	0.3	2.3	0.5	1.6
February	0.2	2.8	0.6	2.1	0.5	1.1	0.2	1.9	0.5	2.0
March	0.0	2.2	0.2	2.3	0.7	1.6	-0.1	1.1	0.8	2.9
April	0.2	2.0	0.4	2.4	0.5	1.8	-0.8	-0.2	0.7	4.4
May	0.0	1.7	0.3	2.7	-0.1	1.4	-0.2	-0.4		
June	0.2	1.5	0.2	2.7	-0.1	1.1	0.6	0.3		
July	-0.2	1.6	0.0	2.9	0.3	1.4	0.8	0.6		
August	0.4	1.9	-0.1	2.4	-0.1	1.4	0.4	1.1		
September	0.7	2.4	0.0	1.7	0.0	1.3	0.2	1.3		
October	-0.2	2.0	0.2	2.1	0.2	1.3	0.1	1.3		
November	-0.1	2.1	-0.3	1.9	0.0	1.6	-0.1	1.2		
December	-0.1	1.8	-0.5	1.5	0.0	2.1	0.2	1.4		

The Consumer Price Index for May 2021 is scheduled to be released on Thursday, June 10, 2021 at 8:30 a.m. (ET).

Coronavirus (COVID-19) Impact on April 2021 Consumer Price Index Data

Data collection by personal visit for the Consumer Price Index (CPI) program has been suspended since March 16, 2020. When possible, data normally collected by personal visit were collected either online or by phone. Additionally, data collection in April was affected by the temporary closing or limited operations of certain types of establishments. These factors resulted in an increase in the number of prices considered temporarily unavailable and imputed. While the CPI program attempted to collect as much data as possible, many indexes are based on smaller amounts of collected prices than usual, and a small number of indexes that are normally published were not published this month. Additional information is available at www.bls.gov/covid19/effects-of-covid-19-pandemic-on-consumer-price-index.htm.

Technical Note

The Consumer Price Index (CPI) is a measure of the average change in prices over time in a fixed market basket of goods and services. The Bureau of Labor Statistics publishes CPIs for two population groups: (1) a CPI for All Urban Consumers (CPI-U) which covers approximately 93 percent of the total U.S. population and (2) a CPI for Urban Wage Earners and Clerical Workers (CPI-W) which covers approximately 29 percent of the total U.S. population. The CPI-U includes, in addition to wage earners and clerical workers, groups such as professional, managerial, and technical workers, the self-employed, short-term workers, the unemployed, and retirees and others not in the labor force.

The CPI is based on prices of food, clothing, shelter, and fuels, transportation fares, charges for doctors' and dentists' services, drugs, and the other goods and services that people buy for day-to-day living. Each month, prices are collected in 75 urban areas across the country from about 6,000 housing units and approximately 22,000 retail establishments—department stores, supermarkets, hospitals, filling stations, and other types of stores and service establishments. All taxes directly associated with the purchase and use of items are included in the index.

The index measures price changes from a designated reference date; for most of the CPI-U the reference base is 1982-84 equals 100. An increase of 7 percent from the reference base, for example, is shown as 107.000. Alternatively, that relationship can also be expressed as the price of a base period market basket of goods and services rising from \$100 to \$107. For further details see the CPI home page on the Internet at www.bls.gov/cpi and the CPI section of the BLS Handbook of Methods available on the internet at www.bls.gov/opub/hom/cpi/.

In calculating the index, price changes for the various items in each location are averaged together with weights that represent their importance in the spending of the appropriate population group. Local data are then combined to obtain a U.S. city average. Because the sample size of a local area is smaller, the local area index is subject to substantially more sampling and other measurement error than the national index. In addition, local indexes are not adjusted for seasonal influences. As a result, local area indexes show greater

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volatility than the national index, although their long-term trends are quite similar. **NOTE: Area indexes do not measure differences in the level of prices between cities; they only measure the average change in prices for each area since the base period.**

The **South region** is comprised of Alabama, Arkansas, Delaware, District of Columbia, Florida, Georgia, Kentucky, Louisiana, Maryland, Mississippi, North Carolina, Oklahoma, South Carolina, Tennessee, Texas, Virginia, and West Virginia.

Information in this release will be made available to sensory impaired individuals upon request. Voice phone: (202) 691-5200; Federal Relay Service: (800) 877-8339.

Table 1. Consumer Price Index for All Urban Consumers (CPI-U): Indexes and percent changes for selected periods South (1982-84=100 unless otherwise noted)

Item and Group	Indexes			Percent change from-		
	Feb. 2021	Mar. 2021	Apr. 2021	Apr. 2020	Feb. 2021	Mar. 2021
Expenditure category						
All Items.....	253.386	255.319	257.207	4.4	1.5	0.7
All Items (December 1977=100).....	411.027	414.162	417.225	-	-	0.3
Food and beverages.....	267.034	267.188	267.864	2.1	0.2	0.2
Food.....	268.872	268.798	269.430	2.1	0.2	0.2
Food at home.....	251.276	251.902	252.429	1.8	0.5	0.2
Cereal and bakery products.....	293.686	292.410	291.735	0.6	-0.7	-0.2
Meats, poultry, fish, and eggs.....	260.973	262.199	265.295	2.5	1.7	1.2
Dairy and related products.....	229.703	229.155	230.689	0.6	0.4	0.7
Fruits and vegetables.....	298.994	299.852	302.632	4.5	1.9	0.9
Nonalcoholic beverages and beverage materials.....	176.053	177.055	173.844	-1.1	-1.3	-1.8
Other food at home.....	220.335	220.207	220.016	1.0	-0.1	-0.1
Food away from home.....	297.797	296.709	297.504	2.8	-0.1	0.3
Alcoholic beverages.....	241.320	244.542	245.797	2.4	1.9	0.5
Housing.....	252.607	253.482	254.420	2.7	0.7	0.4
Shelter.....	293.177	294.135	295.035	2.5	0.8	0.3
Rent of primary residence.....	308.988	309.371	309.792	2.2	0.3	0.1
Owners' equiv. rent of residences(1).....	286.515	297.083	297.504	2.5	0.3	0.1
Owners' equiv. rent of primary residence(1).....	296.514	297.083	297.505	2.6	0.3	0.1
Fuels and utilities.....	243.008	244.545	245.347	3.5	1.0	0.3
Household energy.....	192.635	194.231	195.071	3.5	1.3	0.4
Energy services.....	192.647	194.267	195.060	3.2	1.3	0.4
Electricity.....	189.473	190.686	191.344	2.0	1.0	0.3
Utility (piped) gas service.....	197.847	202.030	203.654	11.3	2.9	0.8
Household furnishings and operations.....	127.518	127.802	128.653	2.9	1.0	0.8
Apparel.....	126.931	127.426	127.227	0.6	0.2	-0.2
Transportation.....	208.818	217.108	223.281	15.4	6.4	2.8
Private transportation.....	210.802	218.620	224.088	15.8	6.3	2.5
New and used motor vehicles(2).....	105.425	108.964	111.368	10.0	6.8	4.1
New vehicles.....	155.593	156.266	156.554	2.3	0.6	0.2
New cars and trucks(2)(3).....	106.937	106.392	106.589	2.3	0.8	0.2
New cars(3).....	153.991	154.715	154.891	1.8	0.5	0.0
Used cars and trucks.....	150.882	154.649	169.850	20.4	12.4	9.7
Motor fuel.....	208.138	235.367	237.619	53.6	14.2	1.0
Gasoline (all types).....	207.049	234.240	238.444	54.3	14.2	0.9
Unleaded regular(3).....	201.594	228.671	230.643	56.2	14.4	0.9
Unleaded midgrade(3)(4).....	233.679	259.686	264.383	44.9	13.1	1.8
Unleaded premium(3).....	230.617	256.154	259.787	40.2	12.6	1.4
Motor vehicle insurance(5).....	936.937	941.732	953.621	4.6	1.8	1.3
Medical care.....	496.035	497.142	495.347	1.8	-0.1	-0.4
Medical care commodities.....	349.058	349.702	349.242	-1.4	0.1	-0.1
Medical care services.....	545.787	547.050	544.805	2.5	-0.2	-0.4
Professional services.....	382.348	383.208	383.737	4.0	0.4	0.1
Recreation(2).....	123.795	124.032	125.198	2.7	1.1	0.9
Education and communication(2).....	136.293	135.862	136.995	2.2	0.5	0.8
Tuition, other school fees, and child care(5).....	1,378.109	1,362.743	1,386.035	0.4	-0.9	0.2
Other goods and services.....	450.650	452.223	452.159	3.2	0.3	0.0
Commodity and service group						
All Items.....	253.386	255.319	257.207	4.4	1.5	0.7
Commodities.....	187.808	190.590	193.144	7.1	2.8	1.3

Note: See footnotes at end of table

Table 1. Consumer Price Index for All Urban Consumers (CPI-U): Indexes and percent changes for selected periods South (1982-84=100 unless otherwise noted) - Continued

Item and Group	Indexes			Percent change from-		
	Feb 2021	Mar. 2021	Apr. 2021	Apr. 2020	Feb. 2021	Mar 2021
Commodities less food and beverages ..	151.469	155.072	158.189	10.4	4.4	2.0
Nondurables less food and beverages	194.771	202.107	203.199	13.2	4.3	0.5
Nondurables less food, beverages, and apparel	238.338	247.560	249.379	17.3	5.5	0.7
Durables	110.284	111.380	115.299	7.6	4.5	3.5
Services	319.519	320.505	321.644	2.8	0.7	0.4
Rent of shelter(1)	301.368	302.352	303.298	2.6	0.6	0.3
Transportation services	351.827	353.713	362.159	5.2	2.9	2.4
Other services	359.111	359.375	360.409	2.5	0.4	0.3
Special aggregate indexes						
All items less medical care	240.186	242.161	244.221	4.7	1.7	0.9
All items less food	250.749	252.985	255.063	4.8	1.7	0.8
All items less shelter	238.867	241.280	243.553	5.4	1.9	0.9
Commodities less food	154.160	157.786	160.849	10.0	4.3	2.0
Nondurables	228.989	232.867	233.759	6.9	2.1	0.4
Nondurables less food	197.158	204.232	205.332	12.4	4.1	0.5
Nondurables less food and apparel	235.596	246.042	247.801	16.8	5.2	0.7
Services less rent of shelter(1)	352.404	353.413	354.842	3.1	0.7	0.4
Services less medical care services	299.334	300.292	301.864	2.8	0.8	0.5
Energy	195.501	208.998	210.474	24.9	7.7	0.7
All items less energy	260.649	261.438	263.378	3.1	1.0	0.7
All items less food and energy	259.650	260.589	262.756	3.3	1.2	0.8
Commodities less food and energy commodities	147.830	148.704	151.883	4.6	2.7	2.1
Energy commodities	212.077	239.263	241.579	52.7	13.9	1.0
Services less energy services	332.945	333.867	335.043	2.6	0.6	0.4

Footnotes

(1) Indexes on a December 1982=100 base.

(2) Indexes on a December 1997=100 base.

(3) Special index based on a substantially smaller sample.

(4) Indexes on a December 1993=100 base.

(5) Indexes on a December 1977=100 base.

- Data not available

Regions defined as the four Census regions. South includes Alabama, Arkansas, Delaware, District of Columbia, Florida, Georgia, Kentucky, Louisiana, Maryland, Mississippi, North Carolina, Oklahoma, South Carolina, Tennessee, Texas, Virginia, and West Virginia.

Rockdale County Jail Staff Dining

Mon-Thurs 10:30am-1pm Fri-Sun 11pm-1pm

Wednesday 5-11-2022

Baked Chicken Breast

Rice

Steamed Broccoli

Thursday 5-12-2022

Baked Chicken Wings

Red Roasted Potatoes

Green Beans

Friday 5-13-2022

Cajun Fried Fish

Fries

Saturday 5-14-2022

Ms. Jordans Famous Turkey Burgers

Baked beans

Chips

Sunday 5-15-2022

Ms. Manning's Baked Ziti

Monday 5-16-2022

Creole Jambalaya

Rice

Tuesday 5-17-2022

Belle's Famous Quesadilla Bar

*Menu is subject to change

*A dessert is provided for every meal

Rockdale County Jail Staff Dining

Mon-Thurs 10:30am-1pm Fri-Sun 11pm-1pm

Wednesday 5-18-2022

Curry Chicken with White Rice

Fried Cabbage

Thursday 5-19-2022

Fresh Salad Bar

Friday 5-20-2022

Salmon Patties

Fresh Steamed Spinach

Saturday 5-21-2022

Grilled Chicken Sandwiches

Fried Potatoes

Sunday 5-22-2022

Ms. Manning's Famous Chili bowl

Monday 5-23-2022

General Tso Chicken

Fried Rice

Tuesday 5-24-2022

Turkey Meatloaf

Mashed Potatoes

Glazed Carrots

***Menu is subject to change**

***A dessert is provided for every meal**

Rockdale County Jail

Begins Thursday March 9, 2022

DATE _____

Main Entrée One:

Scrambled Eggs (with or without cheese)

ADD:

*Bacon (Turkey or Pork)
Sausage*

ADD:

Hash Brown

Main Entrée Two:

Biscuit Meal (with or without Cheese)

ADD:

*Sausage
Bacon (Turkey or Pork)
Chicken Patty*

ADD:

Hash Brown

Pastry of The Day: Circle Yes or No

Drinks:

*Water
Red bull
Cranberry juice
Apple Juice
Orange juice*

Condiments:

*Ketchup
Jelly
Mayo*

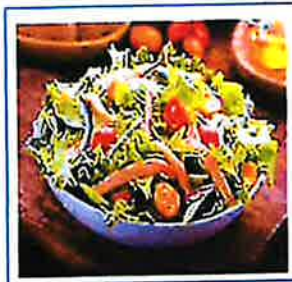
Name _____

Badge# _____

Location _____

****You can only Select one Entrée per meal sheet. No Extra Requests or substitutions.***

Please have all breakfast orders delivered to the kitchen by 0100.



Rockdale Staff Meals

SUNDAY

SATURDAY

FRIDAY

THURSDAY

WEDNESDAY

TUESDAY

MONDAY

WEEK 1- DAILY SPECIALS

Irie Jerk Chicken	Down South BBQ Chicken	So Smothered Pork Chops	Street Taco Bar (Ground Beef)	Under The Sea Pollock Filet Sandwich	Take Me out To The Ball Game Hot Dogs	Easy Like Sunday Hamburger Bar
Caribbean Rice	Macaroni and Cheese	Buttered Herb Rice	Black Beans	Creole Sauce	Chili Con Carne	Baked Beans
Mixed Vegetables	Green Beans	Black Eyed Peas	Mexican Street Corn	Oven Roasted Potatoes	Coleslaw	Corn On The Cob
Cinnamon Pound Cake	Hot Butter Rolls	Apple Pie	Lime Jell-O Cake	Steamed Broccoli	Chips	Dessert Of The Day
		Chief Dessert Choice				

WEEK 2- DAILY SPECIALS

Jambalaya Turkey Sausage, Green Peppers and Onions	Weekes Famous Baked Spaghetti	Slap Yo' Momma Fried Chicken	South Of The Border Nacho Deluxe	Five Star General Tso's Chicken	Greener On The Other Side Salad Bar	All The Way Potato Bar
Seasoned Rice	Grilled Zucchini Squash	Macaroni and Cheese	Refried Beans	White Rice	Soup Of The Day	Carrot Cake
Steamed Seasoned Broccoli	Garlic Toast	Collard Greens	Spanish Rice	Sauteed Spinach	Chocolate Cream Pie	
Pecan Pie	Cookies	Corn Bread	Pound Cake w/Strawberries	Lemon Cake		
		Peach Cobbler				

Beverage included with every meal. Menu Subject To Change

Rockdale Staff Meals

SUNDAY

SATURDAY

FRIDAY

THURSDAY

WEDNESDAY

TUESDAY

MONDAY

WEEK 3- DAILY SPECIALS

Where's The Beefy Cheesy Enchilada	French Quarter Creole Chicken Alfredo	Down South Meatloaf (Turkey)	Some Like It Sweet And A Little Sour Chicken	Fish Po Po Boy	Turkey Burger	Hot and Cold Salad Bar
Mexican Corn	Steamed Broccoli	Roasted Garlic Mashed Potatoes	Seasoned Rice	Remoulade Sauce	Creamy Coleslaw	Gingerbread
Pico De Gallo Zucchini	Garlic Bread	Glazed Carrots	Capri Blend Veggies	Baked Potato Wedges	Chips	
Pound Cake	Cookie	Cornbread	Dessert (Chef Choice)	Chocolate Cake	Jell-O Cake	
		Old Fashion Banana Pudding				

WEEK 4- DAILY SPECIALS


Philadelphia Cheesesteak Fajita	Bel Paese Bruschetta Chicken Breast	Up North Salisbury Steak	Stick To Your Hand Chinese Chicken	Lemon Preserved-Pepper Baked Tilapia	Pass The Hot Hot Link	O's Chicken Chili Bowl
Refried Beans	Pasta (Chef Choice) In Butter Sauce	Roasted Garlic Mashed Potatoes	Vegetable Fried Rice	Seasoned Rice	Potato Salad	Old Fashioned Coleslaw
Rice Pilaf	Garlic Bread	Green Beans	Egg Roll	Spinach Souffle	Chips	Mexican Street Cornbread
Pecan Pie	Cheesecake	Biscuit	Chocolate Brownie	Dessert (Chef Choice)	Baked Cookies	Carrot Cake
		Sweet Potato Pie				

Beverage included with every meal. Menu Subject To Change

NUTRITION STATEMENT

The menu for Rockdale County, GA 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.

All diet plans for Rockdale County, GA have been developed and reviewed by an ARAMARK registered dietitian. Diet plans are reviewed for consistency with the Diet Handbook which has been reviewed and approved by the facility's medical department.



M.S., MBA, RD, LDH #96743732

ARAMARK Correctional Services Dietitian

January, 2021

Rockdale County, GA
Cycle average 2900 calories per day

Prepared 5/17
Approved 5/17
Revised 1/18

aromark

start here

SUNDAY

SATURDAY

FRIDAY

THURSDAY

WEDNESDAY

TUESDAY

MONDAY

Meal Name: Breakfast

1 1/4 cup Creamy Sweetened Whole Grain Oatmeal	1 1/4 cup Creamy Sweetened Whole Grain Oatmeal	1 1/4 cup Creamy Sweetened Whole Grain Oatmeal	1 1/4 cup Creamy Sweetened Whole Grain Oatmeal	1 1/4 cup Creamy Sweetened Whole Grain Oatmeal	1 1/4 cup Creamy Sweetened Whole Grain Oatmeal	1 1/4 cup Creamy Sweetened Whole Grain Oatmeal
3 oz Scrambled Egg	3 oz Scrambled Egg	3 oz Scrambled Egg	3 oz Scrambled Egg	3 oz Scrambled Egg	3 oz Scrambled Egg	3 oz Scrambled Egg
1 cup Cajun Potatoes	1 cup Cajun Potatoes	1 cup Cajun Potatoes	1 cup Cajun Potatoes	1 cup Cajun Potatoes	1 cup Cajun Potatoes	1 cup Cajun Potatoes
1 cup Whipped Margarine	1 cup Whipped Margarine	1 cup Whipped Margarine	1 cup Whipped Margarine	1 cup Whipped Margarine	1 cup Whipped Margarine	1 cup Whipped Margarine
1/2 cup Fruit Drink w/ B12, C, D, E & Calcium	1/2 cup Fruit Drink w/ B12, C, D, E & Calcium	1/2 cup Fruit Drink w/ B12, C, D, E & Calcium	1/2 cup Fruit Drink w/ B12, C, D, E & Calcium	1/2 cup Fruit Drink w/ B12, C, D, E & Calcium	1/2 cup Fruit Drink w/ B12, C, D, E & Calcium	1/2 cup Fruit Drink w/ B12, C, D, E & Calcium

Meal Name: Lunch

1 oz Turkey	1 oz Turkey	1 oz Turkey	1 oz Turkey	1 oz Turkey	1 oz Turkey	1 oz Turkey
1/2 cup Cheese	1/2 cup Cheese	1/2 cup Cheese	1/2 cup Cheese	1/2 cup Cheese	1/2 cup Cheese	1/2 cup Cheese
2 oz Peanut Butter	2 oz Peanut Butter	2 oz Peanut Butter	2 oz Peanut Butter	2 oz Peanut Butter	2 oz Peanut Butter	2 oz Peanut Butter
1/2 cup Jelly	1/2 cup Jelly	1/2 cup Jelly	1/2 cup Jelly	1/2 cup Jelly	1/2 cup Jelly	1/2 cup Jelly
4 slices Enriched Bread	4 slices Enriched Bread	4 slices Enriched Bread	4 slices Enriched Bread	4 slices Enriched Bread	4 slices Enriched Bread	4 slices Enriched Bread
1 packet Mustard	1 packet Mustard	1 packet Mustard	1 packet Mustard	1 packet Mustard	1 packet Mustard	1 packet Mustard
1 packet Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	1 packet Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	1 packet Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	1 packet Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	1 packet Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	1 packet Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	1 packet Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)
1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C

Meal Name: Dinner

1 1/2 cup Spicy Rice (Arroz con Pollo)	1 1/2 cup Spicy Rice (Arroz con Pollo)	1 1/2 cup Spicy Rice (Arroz con Pollo)	1 1/2 cup Spicy Rice (Arroz con Pollo)	1 1/2 cup Spicy Rice (Arroz con Pollo)	1 1/2 cup Spicy Rice (Arroz con Pollo)	1 1/2 cup Spicy Rice (Arroz con Pollo)
1 1/2 cup Mayo-Type Dressing	1 1/2 cup Mayo-Type Dressing	1 1/2 cup Mayo-Type Dressing	1 1/2 cup Mayo-Type Dressing	1 1/2 cup Mayo-Type Dressing	1 1/2 cup Mayo-Type Dressing	1 1/2 cup Mayo-Type Dressing
2 slices Enriched Bread	2 slices Enriched Bread	2 slices Enriched Bread	2 slices Enriched Bread	2 slices Enriched Bread	2 slices Enriched Bread	2 slices Enriched Bread
1 cup Onion Salad	1 cup Onion Salad	1 cup Onion Salad	1 cup Onion Salad	1 cup Onion Salad	1 cup Onion Salad	1 cup Onion Salad
1 cup Salad Dressing LF	1 cup Salad Dressing LF	1 cup Salad Dressing LF	1 cup Salad Dressing LF	1 cup Salad Dressing LF	1 cup Salad Dressing LF	1 cup Salad Dressing LF
1/2 cup Cottage Cheese	1/2 cup Cottage Cheese	1/2 cup Cottage Cheese	1/2 cup Cottage Cheese	1/2 cup Cottage Cheese	1/2 cup Cottage Cheese	1/2 cup Cottage Cheese
1 cup Whipped Margarine	1 cup Whipped Margarine	1 cup Whipped Margarine	1 cup Whipped Margarine	1 cup Whipped Margarine	1 cup Whipped Margarine	1 cup Whipped Margarine
1/2 cup Fried Onions	1/2 cup Fried Onions	1/2 cup Fried Onions	1/2 cup Fried Onions	1/2 cup Fried Onions	1/2 cup Fried Onions	1/2 cup Fried Onions
1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C

All entire portions purchased fully cooked within manufacturer tolerance specifications, any weight measurements prior to reheating. Casserides and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rice and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are based upon volume measurement prior to cooking. Side dishes are volume measurements. All casseroles and combination of those 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 listed unless item is named pork. Instant cheese with calcium is used. This menu contains 125 mg calcium. Fruit/Juice was removed from menu due to contract/security requirements.

INTENTION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRIs 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.

FLM QUARTERLY MENU REVIEW (Final/Initial) 01
In accordance with ACA Standard (ref. 4-ALDF-JA.07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisor sign to verify adherence to the established daily servings.

Client's Signature: *[Signature]* Date: 05/17/2021
FLM Signature: *[Signature]* Date: 05/17/2021

Reviewed 1/21 Aramark Nutrition's Signature: *[Signature]*



Rockdale County, GA
Cycle average 2900 calories per day

Proposed 5/19
Implementation: 5/17
Revised: 7/18

Week: **3** **MONDAY** **TUESDAY** **WEDNESDAY** **THURSDAY** **FRIDAY** **SATURDAY** **SUNDAY**

Meal Name: Breakfast

Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup	Corn Grits	1 1/4 cup	Corn Grits	1 1/4 cup	Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup	Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup	Corn Grits	1 1/4 cup	Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup
Scrambled Eggs w/ Onions & Peppers	3 ome	Breakfast Gravy (1 oz Soy)	8 ome	Breakfast Gravy (1 oz Soy)	8 ome	Scrambled Eggs	3 ome	Scrambled Eggs	3 ome	Breakfast Gravy (1 oz Soy)	8 ome	Scrambled Eggs	3 ome
Chiken Potatoes	1 cup	Milk Brown Potatoes	1 cup	Milk Brown Potatoes	1 cup	Salsa	1 0 oz	Collage Idea	1 cup	Collage Idea	1 cup	Chiken Potatoes	1 cup
Bakery Biscuit (180 2oz)	1/2 cup	Bakery Biscuit (180 2oz)	1/2 cup	Bakery Biscuit (180 2oz)	1/2 cup	Onion Potatoes	1 cup	Bakery Biscuit (180 2oz)	1/2 cup	Bakery Biscuit (180 2oz)	1/2 cup	Onion Potatoes	1 cup
Whipped Margarine	1 packet	Whipped Margarine	1 packet	Whipped Margarine	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Whipped Margarine	1 packet	Whipped Margarine	1 packet	Whipped Margarine	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	Fruit Drink w/ B12, C, D, E & Calcium	1 packet

Meal Name: Lunch

T. Ham	1 ome	T. Ham	1 ome	T. Ham	1 ome	T. Ham	1 ome	T. Ham	1 ome	T. Ham	1 ome	T. Ham	1 ome
Cheddar	1/2 ome	Cheddar	1/2 ome	Cheddar	1/2 ome	Cheddar	1/2 ome	Cheddar	1/2 ome	Cheddar	1/2 ome	Cheddar	1/2 ome
Peanut Butter	2 ome	Peanut Butter	2 ome	Peanut Butter	2 ome	Peanut Butter	2 ome	Peanut Butter	2 ome	Peanut Butter	2 ome	Peanut Butter	2 ome
Jelly	1/2 ome	Jelly	1/2 ome	Jelly	1/2 ome	Jelly	1/2 ome	Jelly	1/2 ome	Jelly	1/2 ome	Jelly	1/2 ome
Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice
Mustard	1 packet	Mustard	1 packet	Mustard	1 packet	Mustard	1 packet	Mustard	1 packet	Mustard	1 packet	Mustard	1 packet
Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	2 ome	Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	2 ome	Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	2 ome	Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	2 ome	Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	2 ome	Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	2 ome	Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	2 ome
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet

Meal Name: Dinner

T. Hot Dog (1.5 oz each)	2 each	Rotini & Italian Tomato Sauce (2 oz soy)	10 ome	Sticky Joe Filling (2 oz soy)	4 ome	Rotini & Italian Tomato Sauce (2 oz soy)	10 ome	Sticky Joe Filling (2 oz soy)	4 ome	Rotini & Italian Tomato Sauce (2 oz soy)	10 ome	Sticky Joe Filling (2 oz soy)	4 ome
Mustard	1/2 ome	Katofe Bread Mixed Vegetables	1/2 cup	Hamburger Bun	1 each	Katofe Bread Mixed Vegetables	1/2 cup	Hamburger Bun	1 each	Katofe Bread Mixed Vegetables	1/2 cup	Hamburger Bun	1 each
Enriched Bread	2 slice	Caroten Salad	1 cup	Baked Beans	1 cup	Caroten Salad	1 cup	Baked Beans	1 cup	Caroten Salad	1 cup	Baked Beans	1 cup
Pinto Beans	1 cup	Salted Dressing LF	1/2 ome	Corn	1/2 ome	Salted Dressing LF	1/2 ome	Corn	1/2 ome	Salted Dressing LF	1/2 ome	Corn	1/2 ome
Creamy Corn Chowder LF	1 cup	Garlic Bread	2 slice	Vinegar & Garlic Calabrese LF	1 cup	Garlic Bread	2 slice	Vinegar & Garlic Calabrese LF	1 cup	Garlic Bread	2 slice	Vinegar & Garlic Calabrese LF	1 cup
Fudge Brownie	1 ome	Fried Cakes	1/2 ome	Light Brownie	1/2 ome	Fried Cakes	1/2 ome	Light Brownie	1/2 ome	Fried Cakes	1/2 ome	Light Brownie	1/2 ome
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet

Meatballs (1/2 oz each)	4 each	American Gravy (2 oz soy)	10 ome	Meatballs (1/2 oz each)	4 each	American Gravy (2 oz soy)	10 ome	Meatballs (1/2 oz each)	4 each	American Gravy (2 oz soy)	10 ome	Meatballs (1/2 oz each)	4 each
Italian Tomato Sauce	4 ome	Pinto Beans	1 cup	Italian Tomato Sauce	4 ome	Pinto Beans	1 cup	Italian Tomato Sauce	4 ome	Pinto Beans	1 cup	Italian Tomato Sauce	4 ome
Hotlinks	1 ome	Garbanzo Salad	1 cup	Hotlinks	1 ome	Garbanzo Salad	1 cup	Hotlinks	1 ome	Garbanzo Salad	1 cup	Hotlinks	1 ome
Green Beans	1/2 ome	Salted Dressing LF	1/2 ome	Green Beans	1/2 ome	Salted Dressing LF	1/2 ome	Green Beans	1/2 ome	Salted Dressing LF	1/2 ome	Green Beans	1/2 ome
Corn Chowder LF	1/2 ome	Southern Cornbread	2 slice	Corn Chowder LF	1/2 ome	Southern Cornbread	2 slice	Corn Chowder LF	1/2 ome	Southern Cornbread	2 slice	Corn Chowder LF	1/2 ome
Garlic Bread	1/2 ome	Whipped Margarine	1/2 ome	Garlic Bread	1/2 ome	Whipped Margarine	1/2 ome	Garlic Bread	1/2 ome	Whipped Margarine	1/2 ome	Garlic Bread	1/2 ome
Fried Cakes	1/2 ome	Fried Cakes	1/2 ome	Fried Cakes	1/2 ome	Fried Cakes	1/2 ome	Fried Cakes	1/2 ome	Fried Cakes	1/2 ome	Fried Cakes	1/2 ome
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination cooked weight measurements. Weights on cookies, breads, rolls, and breakfasts made from mix or scratch are based upon approximate cooked weight measurements. Weights on cookies, otherwise indicated. All starches, vegetables, and cooked cereals are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Infusion chives with calcium is used. Fruit/Juice was removed from menu due to contract security requirements.

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.

FLM QUARTERLY MENU REVIEW (Ineligibility) Q1
in accordance with ACA Standard (ref. 4-ALDF-JA-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed: 1/21 Armark Diarrhon's Signature: [Signature] Date: 1/21/2018 Client's Signature: [Signature] Date: 1/21/2018 FLM Signature: [Signature] Dollar: _____

aramark

Rockdale County, GA
Cycle average 2900 calories per day

Proposed 5/17
Implemented 5/17
Revised: 7/18

Week: **MONDAY** **TUESDAY** **WEDNESDAY** **THURSDAY** **FRIDAY** **SATURDAY** **SUNDAY**

Meal Name: **Breakfast**

Creamy Sweetened Fortis	1 1/4 cup	Corn Oils	1 1/4 cup	Creamy Sweetened Whole Grain Oatmeal*	1 1/4 cup	Creamy Sweetened Whole Grain Oatmeal*	1 1/4 cup	Corn Oils	1 1/4 cup
Baked Pancakes (7g 190 cal)	1/2 doz	Breakfast Gravy (1 oz Soy)	8 ozw	Breakfast Sausage (1 oz each)	1 1/2 doz	Breakfast Sausage (1 oz each)	1 1/2 doz	Breakfast Gravy (1 oz Soy)	8 ozw
Syrup	2 8 oz	Lycium Potatoes	1 cup	Nash Brown Potatoes	1 cup	Nash Brown Potatoes	1 cup	College Fries	1 cup
Whipped Margarine	1/2 doz	Bakery Butter (160 28g)	1/2 doz	Bakery Butter (160 28g)	1/2 doz	Bakery Butter (160 28g)	1/2 doz	Bakery Butter (160 28g)	1/2 doz
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Whipped Margarine	1/2 doz	Whipped Margarine	1/2 doz	Whipped Margarine	1/2 doz	Fruit Drink w/ B12, C, D, E & Calcium	1 packet

Meal Name: **Lunch**

T. Ham	1 ozw	T. Ham	1 ozw	T. Bologna	1 ozw	T. Ham	1 ozw
Cheese	1/2 doz	Cheese	1/2 doz	Cheese	1/2 doz	Cheese	1/2 doz
Peanut Butter	2 ozw	Peanut Butter	2 ozw	Peanut Butter	2 ozw	Peanut Butter	2 ozw
Jelly	1/2 doz	Jelly	1/2 doz	Jelly	1/2 doz	Jelly	1/2 doz
Enriched Bread	4 slices	Enriched Bread	4 slices	Enriched Bread	4 slices	Enriched Bread	4 slices
Mustard	1 packet	Mustard	1 packet	Mustard	1 packet	Mustard	1 packet
Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookies (2 oz) or Sandwich Cookies (5 each)	2 ozw
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet

Meal Name: **Dinner**

Chili with Beans (2 oz soy & 1/2 c Beans)	10 ozw	Courtesy Pasty (3 ozw each)	10 ozw	Crazy Chicken Pasty (2 ozw each)	10 ozw	Peppery Pumble (2 oz soy)	10 ozw
Green Beans	1/2 cup	Green Beans	1/2 cup	Green Beans	1/2 cup	Green Beans	1/2 cup
Carrot Celery UF	1 cup	Carrot Celery UF	1 cup	Carrot Celery UF	1 cup	Carrot Celery UF	1 cup
Sand Dressing UF	1/2 cup	Sand Dressing UF	1/2 cup	Sand Dressing UF	1/2 cup	Sand Dressing UF	1/2 cup
Southern Cornbread	1/2 doz	Southern Cornbread	1/2 doz	Southern Cornbread	1/2 doz	Southern Cornbread	1/2 doz
Whipped Margarine	1/2 doz	Whipped Margarine	1/2 doz	Whipped Margarine	1/2 doz	Whipped Margarine	1/2 doz
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet

All entire portions purchased fully cooked, with 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 by 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. Nutrition charts with calcium is used.

*This item contains 125 mg calcium.

FruitaAqua was removed from menu due to contract/season requirements.

9 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Council on Education which are based upon the current DRI's for males and females.

National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (initials/date) Q1

In accordance with ACA Standard (ref. 4-ALDF-AA-07) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

02

03

04

Reviewed: 4/21 Assistant Director's Signature: *[Signature]*

Checked: 5/12/2012 FLM Signature: *[Signature]*

Date: _____

DIABETIC/CALORIE CONTROLLED DIET
(Continued)

The Diabetic/Calorie Controlled Diet is offered at four calorie levels, 1800, 2200, 2500 and 2800 calories, and includes three meals and the evening snack. The evening snack for all calorie levels consists of:

Evening/PM Snack	
Meat/meat alternate*	2 ounces
Bread	2 slices
Fruit	1 serving

* 2 oz meat/meat alternate = 2 oz Turkey, 2 hardcooked eggs or 2 oz of peanut butter
(Peanut butter contains 6 grams of carbohydrate per 1 oz)

Additional Considerations

Blood glucose control

The diet provided is not the only factor that can contribute to blood glucose levels. Other factors include medication amounts/ timing, exercise, and foods provided through sharing, commissary, Fresh Favorites, etc.

Suggestions for reducing blood glucose levels are:

- ordering a lower calorie level
- restricting the individual from commissary purchases or closely monitoring their purchases
- monitoring food intake to avoid food sharing/swapping

Snack Consideration

The 1800, 2200, 2500 and 2800 calorie diabetic patterns are based on 3 meals and an evening/PM snack. *If the snack is not served, calories and carbohydrate distributions change.*

Artificial Sweeteners/Sugar Substitutes in diabetic individuals who are pregnant

A combined pregnancy/diabetic diet would require a special pattern from the dietitian. The use of FDA approved sweeteners during pregnancy is allowed with the exception of saccharin. As sugar substitute may be on the menu and may be saccharin, non-nutritive sweeteners (saccharin, aspartame or NutraSweet, Splenda, etc.) should not be served on pregnancy diets. Bulk fruit drink contains saccharin and should not be served to pregnant females. Foods/beverages containing saccharin may be purchased through commissary and Fresh Favorites. Recommend monitoring intake and possibly restricting food purchases.

INSURANCE REQUIREMENTS

INSURANCE:

Before starting any work, the successful contractor must furnish to Rockdale County certificate(s) of insurance from companies doing business in Georgia. The Company shall maintain in full force and effect the following insurance during the term of the Agreement:

Coverages:	Limits of Liability:
Workers' Compensation	Statutory
Employers' Liability	\$1,000,000.00
Bodily Injury Liability	\$1,000,000.00 each occurrence
except Automobile	\$1,000,000.00 aggregate
Property Damage Liability	\$1,000,000.00 each occurrence
except Automobile	\$1,000,000.00 aggregate
Personal & Advertising Injury Limit	\$1,000,000.00
Products / Completed Ops.	\$2,000,000.00 aggregate
Automobile Bodily Injury	\$1,000,000.00 each person
Liability	\$1,000,000.00 each occurrence
Automobile Property Damage	\$1,000,000.00 each occurrence
Liability	
Professional Liability/General Liability	\$1,000,000.00
Excess Umbrella Liability	\$3,000,000.00

All insurance shall be provided by an insurer(s) acceptable to the County and shall provide for thirty (30) days prior notice of cancellation to the County. Upon contract award, Contractor shall deliver to the County a certificate or policy of insurance evidencing Contractor's compliance with this paragraph. Contractor shall abide by all terms and conditions of the insurance and shall do nothing to impair or invalidate the coverage.

Rockdale, GA shall be named as Additional Insured under any General Liability, Business Auto and Umbrella Policies using ISO Additional Insured Endorsement forms CG 2010 or its equivalent. Coverage shall apply as Primary and non-contributory with Waiver of Subrogation in favor of Rockdale County, Georgia.

The insurance carrier must have a minimum rating of A or higher as determined by the rating firm A.M. Best.

Certificates must contain policy number, policy limits, and policy expiration date of all policies. The Request for Proposals (RFP) number and project name must be inserted in the Description of Operations section of the certificate.

Certificates are to be issued to:

Rockdale County, Georgia
958 Milstead Avenue
Conyers, GA 30012

STATE OF GEORGIA

Secretary of State
Corporations Division
315 West Tower
#2 Martin Luther King, Jr. Dr.
Atlanta, Georgia 30334-1530

CERTIFICATE OF AUTHORITY

I, **Karen C Handel**, the Secretary of State and the Corporations Commissioner of the State of Georgia, hereby certify under the seal of my office that

ARAMARK CORRECTIONAL SERVICES, LLC
a Foreign Limited Liability Company

has been duly formed under the laws of Delaware and has filed an application meeting the requirements of Georgia law to transact business as a foreign Limited Liability Company in this state.

WHEREFORE, by the authority vested in me as Secretary of State, the above Limited Liability Company is hereby granted, on **04/17/2007**, a certificate of authority to transact business in the State of Georgia as provided by Title 14 of the Official Code of Georgia Annotated. Attached hereto is a true and correct copy of said application.

WITNESS my hand and official seal of the City of Atlanta
and the State of Georgia on April 17, 2007



A handwritten signature in black ink, appearing to read "Karen C Handel". The signature is fluid and cursive, written in a professional style.

Karen C Handel
Secretary of State



CATHY COX
 Secretary of State

**OFFICE OF SECRETARY OF STATE
 CORPORATIONS DIVISION**

315 West Tower, #2 Martin Luther King, Jr. Drive
 Atlanta, Georgia 30334-1530
 (404) 656-2817

Registered agent, officer, entity status information via the Internet
<http://www.georgiacorporations.org>

ENRICO M. ROBINSON
 Director

SUSAN GOLDEN
 Assistant Director

**APPLICATION FOR CERTIFICATE OF AUTHORITY
 FOR FOREIGN LIMITED LIABILITY COMPANY**

IMPORTANT

Remember to include your e-mail address when completing this transmittal form.

Providing your e-mail address allows us to notify you via e-mail when we receive your filing and when we take action on your filing. Please enter your e-mail address on the line below. Thank you.

E-Mail: _____

NOTICE TO APPLICANT: PRINT PLAINLY OR TYPE REMAINDER OF THIS FORM

1.	ARAMARK Correctional Services, LLC Limited Liability Company Name upon qualification	Name Reservation Number (Optional)
	Date Business Commenced (Or Proposed) in Georgia (NOTE: If the date provided here is more than 30 days prior to the date the application is received by the Secretary of State, a \$500 penalty must be paid; penalty is statutory and cannot be waived by Secretary of State.)	
2.	C T Corporation System Attn: Clint Chung Name of filing person (certificate will be mailed to this person, at address below) 208 South LaSalle Street, Suite 814, Chicago, IL 60604	Telephone Number Address City State Zip Code
3.	Delaware Jurisdiction (Home state/country)	09/19/1994 Date of Organization in home state
4.	1101 Market Street, Philadelphia, PA 19107 Address of Principal Place of Business	City State Zip Code
5.	C T Corporation System Name of Registered Agent in Georgia 1201 Peachtree Street, N.E. Registered Office Street Address in Georgia (Post office box or mail drop not acceptable for registered office address)	Atlanta Fulton GA 30361 City County State Zip Code
6.	Lilly Dorsa, 1101 Market Street, Philadelphia, PA 19107 Manager's Name & Address (Person w/responsibility for maintaining records)	City State Zip Code
7.	1101 Market Street, Philadelphia, PA 19107 Address Where Limited Liability Company Records Are Maintained	City State Zip Code
8.	<p>NOTICE: Mail or deliver an original and one copy of this form and the filing fee of \$225.00 to the Secretary of State at the above address. Filing fees are NON-refundable.</p> <p>This application is signed by a person duly authorized to sign such instruments by the laws of the jurisdiction under which the foreign limited liability company is organized. The foreign limited liability company undertakes to keep its records at the address shown in #7 above until its registration in Georgia is canceled or withdrawn. The foreign limited liability company, in accordance with Title 14 of the Official Code of Georgia Annotated, appoints the Secretary of State as agent for service of process if no agent has been appointed in Georgia or, if appointed, the agent's authority has been revoked or the agent cannot be found or served by the exercise of reasonable diligence.</p> <p><i>Jacklyn Meredith-Batchelor</i> Authorized Signature Jacklyn Meredith-Batchelor</p> <p>Date <u>4/13/07</u></p> <p>State of Georgia Expedite Creation - Foreign Entity 1 Page(s)</p>	

CORPORATIONS DIVISION
 2007 APR 17 P 2:58
 SECRETARY OF STATE



Delaware

PAGE 1

The First State

I, HARRIET SMITH WINDSOR, SECRETARY OF STATE OF THE STATE OF DELAWARE DO HEREBY CERTIFY THAT THE ATTACHED IS A TRUE AND CORRECT COPY OF THE CERTIFICATE OF CONVERSION OF A DELAWARE CORPORATION UNDER THE NAME OF "ARAMARK CORRECTIONAL SERVICES, INC." TO A DELAWARE LIMITED LIABILITY COMPANY, CHANGING ITS NAME FROM "ARAMARK CORRECTIONAL SERVICES, INC." TO "ARAMARK CORRECTIONAL SERVICES, LLC", FILED IN THIS OFFICE ON THE SECOND DAY OF APRIL, A.D. 2007, AT 1:15 O'CLOCK P.M.

A FILED COPY OF THIS CERTIFICATE HAS BEEN FORWARDED TO THE NEW CASTLE COUNTY RECORDER OF DEEDS.

2436131 8100V

070387965



Harriet Smith Windsor

Harriet Smith Windsor, Secretary of State

AUTHENTICATION: 5558483

DATE: 04-02-07

State of Delaware
Secretary of State
Division of Corporations
Delivered 01:35 PM 04/02/2007
FILED 01:15 PM 04/02/2007
SRV 070387965 - 2436131 FILE

STATE OF DELAWARE
CERTIFICATE OF CONVERSION
FROM A CORPORATION TO A
LIMITED LIABILITY COMPANY PURSUANT TO
SECTION 18-214 OF THE LIMITED LIABILITY ACT

- 1.) The jurisdiction where the Corporation first formed is Delaware

- 2.) The jurisdiction immediately prior to filing this Certificate is Delaware

- 3.) The date the corporation first formed is September 19, 1994

- 4.) The name of the Corporation immediately prior to filing this Certificate is
ARAMARK Correctional Services, Inc.

- 5.) The name of the Limited Liability Company as set forth in the Certificate of
Formation is ARAMARK Correctional Services, LLC

IN WITNESS WHEREOF, the undersigned has executed this Certificate on the 26th day of March
2007.

By: /s/ JACKLYN MEREDITH-BACHELOR
Authorized Person

Name: Jacklyn Meredith-Bachelor
Assistant Secretary

Delaware

PAGE 2

The First State

I, HARRIET SMITH WINDSOR, SECRETARY OF STATE OF THE STATE OF DELAWARE DO HEREBY CERTIFY THAT THE ATTACHED IS A TRUE AND CORRECT COPY OF CERTIFICATE OF FORMATION OF "ARAMARK CORRECTIONAL SERVICES, LLC" FILED IN THIS OFFICE ON THE SECOND DAY OF APRIL, A.D. 2007, AT 1:15 O'CLOCK P.M.

A FILED COPY OF THIS CERTIFICATE HAS BEEN FORWARDED TO THE NEW CASTLE COUNTY RECORDER OF DEEDS.

2436131 8100V

070387965



Harriet Smith Windsor

Harriet Smith Windsor, Secretary of State

AUTHENTICATION: 5558483

DATE: 04-02-07

State of Delaware
Secretary of State
Division of Corporations
Delivered 01:35 PM 04/02/2007
FILED 01:15 PM 04/02/2007
SRV 070387965 - 2436131 FILE

CERTIFICATE OF FORMATION

OF

ARAMARK CORRECTIONAL SERVICES, LLC

1. The name of the limited liability company (the "Company") is

ARAMARK CORRECTIONAL SERVICES, LLC

2. The address of its registered office in the State of Delaware is Corporation Trust Center, 1209 Orange Street, in the City of Wilmington, County of New Castle. The name of its registered agent at such address is The Corporation Trust Company.
3. The purpose of the Company is to engage in any and all business in which limited liability companies are permitted under the Delaware Limited Liability Company Act.

IN WITNESS WHEREOF, the undersigned has executed this Certificate of Formation this 26th day of March, 2007.

By: /s/ JACKLYN MEREDITH-BATCHELOR
Organizer

Office of the Secretary of State

I, EDWARD J. FREEL, SECRETARY OF STATE OF THE STATE OF DELAWARE, DO HEREBY CERTIFY THE ATTACHED IS A TRUE AND CORRECT COPY OF THE CERTIFICATE OF INCORPORATION OF "ARAMARK CORRECTIONAL SERVICES, INC.", FILED IN THIS OFFICE ON THE NINETEENTH DAY OF SEPTEMBER, A.D. 1994, AT 3 O'CLOCK P.M.

A CERTIFIED COPY OF THIS CERTIFICATE HAS BEEN FORWARDED TO THE NEW CASTLE COUNTY RECORDER OF DEEDS FOR RECORDING.



Edward J. Freel, Secretary of State

Chapter #
2436131 8100
944176118

AUTHENTICATION: 7243543
DATE: 09-20-94

CERTIFICATE OF INCORPORATION

OF

ARAMARK CORRECTIONAL SERVICES, INC.

FIRST: The name of the corporation is ARAMARK Correctional Services, Inc.

SECOND: The registered office of the corporation is to be located at 1209 Orange Street, in the City of Wilmington, in the County of New Castle, in the State of Delaware. The name of its registered agent at that address is The Corporation Trust Company.

THIRD: The purpose of the corporation is to engage in any lawful act or activity for which a corporation may be organized under the General Corporation Law of Delaware.

FOURTH: The corporation shall be authorized to issue 1,000 shares all of which are to be of one class and with a par value of \$1.00 per share.

FIFTH: The name and mailing address of the incorporator is as follows:

<u>Name</u>	<u>Address</u>
Lilly Dorsa	1101 Market Street Philadelphia, Pennsylvania 19107

SIXTH: Elections of directors need not be by written ballot.

SEVENTH: The original by-laws of the corporation shall be adopted by the initial incorporator named herein. Thereafter the Board of Directors shall have the power, in addition to the stockholders, to make, alter, or repeal the by-laws of the corporation.

EIGHTH: Whenever a compromise or arrangement is proposed between this corporation and its creditors or any class of them and/or between this corporation and its stockholders or any class of them, any court of equitable jurisdiction within the State of Delaware may, on the application in a summary way of this corporation or of any creditor or stockholder thereof or on the application of any receiver or receivers appointed for this corporation under the provisions of Section 291 of Title 8 of the Delaware Code or on the application of trustees in dissolution or of any receiver or receivers appointed for this corporation under the provisions of Section 279 of Title 8 of the Delaware Code order a meeting of creditors or class of creditors, and/or of the stockholders or class of stockholders of this corporation, as the

case may be, to be summoned in such manner as the said court directs. If a majority in number representing three-fourths in value of the creditors or class of creditors, and/or of the stockholders or class of stockholders of this corporation, as the case may be, agree to any compromise or arrangement and to any reorganization of this corporation as consequence of such compromise or arrangement, the said compromise or arrangement and the said reorganization shall, if sanctioned by the court to which the said application has been made, be binding on all the creditors or class of creditors, and/or on all the stockholders or class of stockholders, of this corporation, as the case may be, and also on this corporation.

NINTH: The corporation reserves the right to amend, alter, change or repeal any provision contained in this Certificate of Incorporation, in the manner now or hereafter prescribed by statute, and all rights conferred upon stockholders are granted subject to this reservation.

I, THE UNDERSIGNED, being the incorporator hereinbefore named, for the purpose of forming a corporation pursuant to the General Corporation Law of the State of Delaware, do make this Certificate, hereby declaring and certifying that this is my act and deed and that the facts herein stated are true, and accordingly have hereunto set my hand this 19th day of September, 1994.



Lilly Dorsa
Incorporator

**ROCKDALE COUNTY BOARD OF COMMISSIONERS
NON-COLLUSION AFFIDAVIT OF VENDOR**

State of Pennsylvania

County of Philadelphia

Michael Eichenko being first duly sworn, deposes and says that

(1) He/She is Vice President (owner, partner officer, representative, or agent) of Armark Correctional Services, LLC the Vendor that has submitted the attached ITB;

(2) He/She is fully informed respecting the preparation and contents of the attached ITB and of all pertinent circumstances respecting such ITB;

(3) Such ITB is genuine and is not a collusive or sham ITB;

(4) Neither the said Vendor nor any of its officers, partners, owners, agents, representatives, employees or parties in interest, including this affidavit, has in any way colluded, conspired, connived or agreed, directly or indirectly with any other Vendor, firm or person to submit a collusive or sham ITB in connection with the Contract for which the attached ITB has been submitted or refrain from proposing in connection with such Contract, or has in any manner, directly or indirectly, sought by agreement or collusion or communication or conference with any other Vendor, firm or person to fix the price or prices in the attached ITB or of any other Vendor, or to fix any overhead, profit or cost element of the proposing price or the proposing price of any other Vendor, or to secure through any collusion, conspiracy, connivance or unlawful agreement any advantage against Rockdale County or any person interested in the proposed Contract; and

(5) The price or prices quoted in the attached ITB are fair and proper and are not tainted by any collusion, conspiracy, connivance or unlawful agreement on the part of the Vendor or any of its agents, representatives, owners, employees, or parties in interest, including this affidavit.

Michael Eichenko
(Signed)

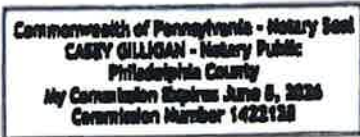
Vice President
(Title)

Subscribed and Sworn to before me this 12 day of October 2022

Name Casey Gilligan

Title Project Manager

My commission expires (Date) 6/8/2028



Contractor Affidavit under O.C.G.A. §13-10-91(b)(1)

By executing this affidavit, the undersigned contractor verifies its compliance with O.C.G.A. §13-10-91, stating affirmatively that the individual, firm or corporation which is engaged in the physical performance of services on behalf of (name of public employer) has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. §13-10-91. Furthermore, the undersigned contractor will continue to use the federal work authorization program throughout the contract period and the undersigned contractor will contract for the physical performance of services in satisfaction of such contract only with subcontractors who present an affidavit to the contractor with the information required by O.C.G.A. §13-10-91(b). Contractor hereby attests that its federal work authorization user identification number and date of authorization are as follows:

23-2778485

Federal Work Authorization User Identification Number

Date of Authorization

Armark Correctional Services, LLC

Name of Contractor

RFP-22-21

Name of Project

Name of Public Employer

I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on 10, 12, 2022 in Philadelphia (city), PA (state).

Michael Elchenko
Signature of Authorized Officer or Agent

Michael Elchenko, Vice President

Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME
ON THIS THE 12 DAY OF October, 2022.

Cassy Gilligan *[Signature]*

NOTARY PUBLIC

My Commission Expires:

8/30/26

Commonwealth of Pennsylvania - Notary Seal
CASSY GILLIGAN - Notary Public
Philadelphia County
My Commission Expires June 8, 2026
Commission Number 1422128

**Affidavit Verifying Status
for County Public Benefit Application**

By executing this affidavit under oath, as an applicant for the award of a contract with Rockdale, County Georgia, I
Michael Elchenko [Name of natural person applying on behalf of individual, business, corporation,
partnership, or other private entity] am stating the following as required by O.C.G.A. Section 50-36-1:

1) I am a United States citizen

OR

2) I am a legal permanent resident 18 years of age or older or I am an otherwise qualified alien or non-immigrant under the Federal Immigration and Nationality Act 18 years of age or older and lawfully present in the United States.*

In making the above representation under oath, I understand that any person who knowingly and willfully makes a false, fictitious, or fraudulent statement or representation in an affidavit shall be guilty of a violation of Code Section 16-10-20 of the Official Code of Georgia.

Michael Elchenko / com
Signature of Applicant:

10/11/2022
Date

Michael Elchenko

Printed Name:

*
Alien Registration number for non-citizens

SUBSCRIBED AND SWORN
BEFORE ME ON THIS THE
12 DAY OF October, 2022.

Comy Gillman

Notary Public

My commission Expires: 06/08/2026

Commonwealth of Pennsylvania - Notary Seal
CASEY GILLMAN - Notary Public
Philadelphia County
My Commission Expires June 8, 2026
Commission Number 1422128

*Note: O.C.G.A. § 50-36-1(c)(2) requires that aliens under the Federal Immigration and Nationality Act, Title 8 U.S.C., as amended, provide their registration number. Because legal permanent residents are included in the federal definition of "alien", legal permanent residents must also provide their alien registration number. Qualified aliens that do not have an alien registration number may supply another identifying number below.



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
09/05/2022

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

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

PRODUCER Willis Towers Watson Northeast, Inc. c/o 26 Century Blvd P.O. Box 305191 Nashville, TN 372305191 USA	CONTACT NAME: Willis Towers Watson Certificate Center PHONE (A/C, No, Ext): 1-877-945-7378 FAX (A/C, No): 1-888-467-2378 E-MAIL ADDRESS: certificates@willis.com	
	INSURER(S) AFFORDING COVERAGE	
INSURED Aramark Correctional Services, LLC Aramark Services, Inc. Its Divisions & Subsidiaries Global Risk Management, 6th Floor 2400 Market Street Philadelphia, PA 19103	INSURER A: ACE American Insurance Company	NAIC # 22667
	INSURER B: Indemnity Insurance Company of North Ameri	NAIC # 43575
	INSURER C:	
	INSURER D:	
	INSURER E:	
	INSURER F:	

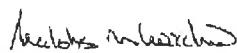
COVERAGES **CERTIFICATE NUMBER:** W25882618 **REVISION NUMBER:**

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

INSR LTR	TYPE OF INSURANCE	ADDL SUBR INSD WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY		HDO G47306231	10/01/2022	10/01/2023	EACH OCCURRENCE \$ 5,000,000
	<input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR					DAMAGE TO RENTED PREMISES (Ea occurrence) \$ Included
	<input checked="" type="checkbox"/> Liquor Liability					MED EXP (Any one person) \$ 5,000
	<input checked="" type="checkbox"/> Vendors Liability					PERSONAL & ADV INJURY \$ 5,000,000
GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO. JECT <input type="checkbox"/> LOC <input checked="" type="checkbox"/> OTHER: N/A						GENERAL AGGREGATE \$ Unlimited PRODUCTS - COMP/OP AGG \$ Unlimited \$
A	AUTOMOBILE LIABILITY		ISA H10700206	10/01/2022	10/01/2023	COMBINED SINGLE LIMIT (Ea accident) \$ 5,000,000
	<input checked="" type="checkbox"/> ANY AUTO					BODILY INJURY (Per person) \$
	<input type="checkbox"/> OWNED AUTOS ONLY	<input type="checkbox"/> SCHEDULED AUTOS				BODILY INJURY (Per accident) \$
	<input type="checkbox"/> HIRED AUTOS ONLY	<input type="checkbox"/> NON-OWNED AUTOS ONLY				PROPERTY DAMAGE (Per accident) \$
						\$
	UMBRELLA LIAB <input type="checkbox"/> OCCUR					EACH OCCURRENCE \$
	EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE					AGGREGATE \$
	DED <input type="checkbox"/> RETENTIONS <input type="checkbox"/>					\$
B	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY		WLR C70304405	10/01/2022	10/01/2023	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER
	ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH)	<input type="checkbox"/> Y <input checked="" type="checkbox"/> N				E.L. EACH ACCIDENT \$ 5,000,000
	If yes, describe under DESCRIPTION OF OPERATIONS below	N/A				E.L. DISEASE - EA EMPLOYEE \$ 5,000,000
						E.L. DISEASE - POLICY LIMIT \$ 5,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
General Liability and Auto Liability policies are non-cancellable. Workers' Compensation notices of cancellation are in accordance with each state law. Products/Completed Operations and Contractual Liability are included under General Liability. Self-Insured for Auto Physical Damage.

C-2022-177

CERTIFICATE HOLDER Rockdale County Finance Department Purchasing Division Attn: Tina Malone 958 Milstead Avenue Conyers, GA 30012	CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.
	AUTHORIZED REPRESENTATIVE 



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
05/03/2022

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

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

PRODUCER Marsh USA Inc. 1717 Arch Street Philadelphia, PA 19103-2797 Attn: PHILADELPHIA.CERTS@MARSH.COM CN102178938-STND-E-22-23	CONTACT NAME: _____ PHONE (A/C, No, Ext): _____ E-MAIL ADDRESS: _____	FAX (A/C, No): _____	
	INSURER(S) AFFORDING COVERAGE		NAIC #
INSURED Aramark Services, Inc. Attn: Global Risk Management Department 2400 Market Street, 6th Floor Philadelphia, PA 19103	INSURER A : AIG Europe Limited		
	INSURER B :		
	INSURER C :		
	INSURER D :		
	INSURER E :		
	INSURER F :		

COVERAGES **CERTIFICATE NUMBER:** CLE-006181329-11 **REVISION NUMBER:** 2

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

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
	COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER: _____						EACH OCCURRENCE	\$
	AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> NON-OWNED AUTOS ONLY						COMBINED SINGLE LIMIT (Ea accident)	\$
	UMBRELLA LIAB <input type="checkbox"/> OCCUR EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE DED RETENTION \$						EACH OCCURRENCE	\$
	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	<input checked="" type="checkbox"/> Y <input type="checkbox"/> N	N/A				PER STATUTE OTH-ER	
A	PROFESSIONAL LIABILITY			FINPM1070967	05/01/2022	05/01/2023	LIMIT	3,000,000
							SIR	5,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

C-2022-177

CERTIFICATE HOLDER

Rockdale County Finance Department
Purchasing Division
Attn: Tina Malone
958 Milstead Avenue
Conyers, GA 30012

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

Marsh USA Inc.

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SCOPE OF WORK

Scope of Work:

A. INTRODUCTION:

Rockdale County is issuing this Request for Proposal for the purpose of providing complete food service to inmates, staff, and visitors at the Rockdale County Jail for the Rockdale County Sheriff's Office.

B. OVERVIEW AND BACKGROUND:

The Rockdale County Jail is a modern detention facility located at 911 Chambers Drive, Conyers Georgia 30012. The Jail facility is designed to house 726 inmates. The contract is for an average daily population of **the current inmate population of approximately 300 – 500 inmates. The number of staff and contractor meals is approximately 60 per day.** The facility operates continuously twenty-four hours per day, three hundred sixty-five days per year. Numbers are included for planning purposes only and are not warranted for accuracy.

C. GENERAL PROPOSAL INSTRUCTIONS:

1. All documentation submitted as part of or with the proposal becomes the property of Rockdale County and will not be returned.
2. The Contractor shall respond to each requirement outlined in this RFP and in the same format as the RFP. In most instances, it shall be sufficient to affirmatively acknowledge agreement with the stated requirement. In the event the Contractor's proposal differs from the requirements, the difference shall be specifically noted and explained.
3. The Contractor shall be required to comply with all applicable statutes regarding employment discrimination and will be required, as a part of the response, to clarify as follows:
 - a. The Contractor will not discriminate against any employee or applicant for employment because of race, sex, age, color, religion, national origin, or handicap, except where it is a bonafide occupational qualification reasonably necessary to the normal operation of the Contractor.

D. TERMINATION OF CONTRACT:

The contract, mutually agreed upon and entered into between the County and the selected Contractor, may terminate upon any of the following conditions:

1. **Suspension of Jail Operation:**
Should the governing authority responsible for the Jail cease operation of the institution for any reason, the contract shall become void at the option of the County.
2. **Termination of Contract for Non-Performance:**
The County may terminate the contract resulting from this solicitation at any time the Contractor fails to carry out the contract provisions, or, if in the opinion of the Sheriff or designee, the performance of the contract is unreasonably delayed, or the Contractor is violating the contract conditions. The County shall provide the Contractor with notice of any conditions that are hindering Contractor's performance. If, after such notice, the Contractor fails to remedy such conditions within a reasonable time, not to exceed three (3) consecutive days, the County may, in writing and at its option, terminate the contract

without further notice to the food service Contractor and order the contractor to stop work immediately and vacate the premises.

3. Termination/Disagreement as to Cost:

Meal cost may only be adjusted on the yearly anniversary dates of the contract and adjustments shall be based upon the Consumer Price Index and particular line items titled "Food", and "Food, Feed, & Beverage" of the Consumer Price Index (CPI) or similar indicator of inflation approved by the County. The amount of any proposed increase along with supporting data shall be submitted by the Contractor, in writing, to the Jail by March 15th during the current term of this agreement and during any subsequent term for which it may be renewed. The County may accept, reject, or negotiate with the Contractor. In the event that an acceptable agreement cannot be reached or if the County declines to approve the increase, the contract shall automatically terminate on the anniversary date of such term.

4. Limitation of Local Debt:

In accordance with O.C.G.A. 36-60-13 (a) and Article 9, Section 5, Part I of the Georgia Constitution (1983), this contract shall terminate absolutely and without further obligation on the part of the County at the close of the initial term of this contract and at the close of each succeeding term for which it may be renewed.

5. Lack of Funding:

In accordance with O.C.G.A. 36-60-13 (b) (1) this contract will terminate immediately and absolutely at such time as appropriated funds and otherwise unobligated funds are no longer available to satisfy the obligations of Rockdale County.

E. DEFAULT:

Should the contractor at any time fail to comply with the conditions of the contract, fail to complete the required work, fail to furnish the required meals, or fail to supply the labor, materials, equipment, supervision and other things required of it in sufficient quantity and of required quality to perform the work with the conformity and diligence required, then in any such event, each of which shall constitute a default, the County shall have a right after providing contractor with notice of default and allowing contractor the opportunity to cure such default within three (3) consecutive days to exercise any one or more of the following remedies if the contractor fails to satisfactorily remedy such default:

1. Within the time stipulated in the contract, to purchase in the open market and deduct additional costs associated therewith from any money due or to become due the Contractor;
2. Complete or have completed the work, at the expense of the Contractor;
3. Call upon the surety to perform in accordance with the bond; and
4. Recover from the Contractor all losses, damages, penalties and fines, and reasonable attorney's fees incurred by the County by reason or result of the Contractor's default.

F. PROPOSAL FORMAT:

1. Cover Letter

Prepare and submit a cover letter of transmittal. Include the name, address, and telephone number of the primary representative to be contacted regarding your proposal.

2. Current Customers:

Provide a complete list of customers for whom food service is currently provided. This list shall contain a contact person's name and phone number along with a brief description of the size and scope of services provided. If the account is a correctional facility, note whether or not the operation is National Commission on Correctional Health Care (NCCHC), or American Correctional Association (ACA) accredited.

3. References:

Provide a list of five (5) references (including company name, contact person, address, and current telephone number) for which the company has performed services that are similar in nature and scope to Rockdale County's request.

4. Staffing Plan:

Submit a detailed staffing plan for the food service operation including a brief rationale. Specifically, this plan shall identify the number of positions, shifts, duties, and qualifications of the personnel who will be employed in each job classification. A suggested, but not required, minimum-staffing plan by position, duty, and schedule is provided as Recommended Minimum Staffing Requirements. Any proposed variations to the suggested plan shall be thoroughly explained and justified.

A. The staffing proposal submitted by the selected Contractor will become part of the final contract and the Contractor will be required to maintain said level of staffing. Failure to maintain the required staffing levels shall constitute a material breach of the Food Service Agreement. Failure to meet the accepted minimum staffing during the designated time periods shall constitute default on the part of the Contractor.

B. The Rockdale County Jail will utilize inmate labor for the purpose of plating inmate meals, cleaning inmate food trays, and general cleaning of the kitchen. Inmates are forbidden from preparing food. A Jail employee will handle supervision of inmate labor for security purposes, but the Contractor will be required to provide proper training as to appropriate food handling and cleaning methods and supervision in the performance of these duties.

4. Litigation/Violations:

Provide a listing of all litigation in which the company was a party during the last five (5) years and any judgments during the last three (3) years. Provide a list of any health and safety violations for which the company has been cited over the past five (5) years.

5. Financial Stability

Provide a copy of the company's two (2) most recent audited financial reports.

G. OPERATIONAL REQUIREMENTS:**1. Regulations:**

The Contractor shall agree to comply with all statutes, ordinances, regulations, and requirements of federal, state, and local governing bodies applicable to the management/operation of this food service contract. This shall include obtaining and paying for all applicable licenses.

2. Inspections by the County:

The Sheriff or designated representative shall make facility inspections when deemed necessary, with or without advance notice to the Contractor. The facilities and equipment used in the contract shall not be used to prepare food for agencies or persons other than those designated under the proposal without advance written approval of the Sheriff or designee.

3. Inspections by Health Agencies:

The Contractor shall maintain kitchen facilities in such a condition that inspections by County and State health agencies achieve satisfactory or higher ratings. The Sheriff or designee reserves the right to inspect the kitchen facility for cleanliness and operation. Such inspections shall result in a written documentation of any deficiencies and the Contractor shall be provided a reasonable time frame for correcting said deficiencies.

4. Licenses and Permits:

The Contractor will secure and pay for all federal, state, and local licenses, permits, and fees required for the operation of food service to include employment taxes, provided for hereunder. The Contractor shall also be responsible for paying any sales/use taxes and/or personal property taxes on Contractor equipment, which are imposed upon the operation.

5. Pricing/Invoicing for Meals:

The Contractor will submit an invoice to the County on the first working day of each week, covering the preceding week, for meals ordered or served, whichever is greater. The price per meal charged to the County shall be described in the proposal and shall be guaranteed for one (1) year. The Contractor shall provide, at the standard cost per meal, meals conforming to special religious requirements; physician ordered specifications or religious times/holidays. The price per meal agreed upon in subsequent renewal terms of the contract shall be guaranteed for one (1) year.

6. Food Service Supplies and Food Products:

The Contractor shall provide all consumable supplies, paper, plastic, sacks, Styrofoam clamshell meal trays, reusable plastic cups, flexible spoons, and food products that are required for the food service operation and delivery to the inmates. The type of meal tray used is at the discretion of the Jail Commander or designee.

All such purchases shall be made in the Contractor's name. The County reserves the right to request that a sample of all or certain specific items be submitted prior to contract execution. All items must be approved by the Jail Commander. The contractor will be required to keep a record of non-consumable items provided by them and submit this list and any modifications to the Jail Commander within 72 hours prior to the proposed change.

7. Sanitation:

The Contractor shall be responsible for cleanup of the kitchen, the staff dining area, and any other area within the detention facility in which food is provided by the Contractor for special events. The Contractor shall provide all supplies/materials needed for sanitation and cleanup in the kitchen. The Contractor will be responsible for transporting all garbage and trash from the kitchen to the designated trash collection pickup area as determined by the Jail Commander. Garbage and trash will be deposited in the designated receptacle after each meal and not left in the kitchen areas, hallways, and loading dock area. The Rockdale County Jail elects to use inmate labor and such labor shall be provided to the Contractor for the purpose of sanitation, food service area clean-up, trash disposal and the plating-up of meals. The Contractor shall, however, be responsible for the cleaning of all small wares. Small wares are interpreted to mean any cutlery, silverware, serving utensils, and cooking utensils. The utilization of inmate labor does not, however, relieve the Contractor from their responsibility to cleanup food service areas. It shall remain the responsibility of the Contractor to meet all health standards and

sanitation required in the food service operation. The Contractor shall not utilize flammable cleaning products.

8. Health of Vender Staff:

The Contractor will ensure that all employees assigned to duty at the Jail shall have appropriate health screening which must also include a Purified Protein Derivative (PPD - Tuberculosis) test prior to employment by the Contractor with a copy of the results maintained on site. If the employee tested positive, the employee will not be allowed to enter the facility until treated and/or tested for tuberculosis.

9. Equipment:

The Contractor shall return the food service premises and equipment to the County at the expiration of this contract. Both the premises and the equipment shall be in good working condition, except for that which may have been lost or damaged by fire, flood, or unavoidable occurrence and except to the extent that said equipment may have been stolen by persons other than employees of the Contractor without negligence on the part of the Contractor or its employees and providing that all damages and losses are reported to the County immediately upon discovery. A semi-annual inventory shall be submitted to the Jail Commander for all items covered by this paragraph. The County will pay for needed repairs caused by normal wear and tear. The County, at no charge to the Contractor, will replace equipment which in the opinion of the County has exceeded its useful life. If it is determined by the Sheriff or designee that the equipment used by the Contractor is found not to be in working order, due to other than fair wear and tear, the Contractor will be liable for the maintenance or replacement cost of the applicable equipment. The decision as to the suitability of the replacement shall be determined by the Sheriff or designee after consultation with the Contractor. The Contractor shall provide an inventory of all kitchen equipment and utensils to the Jail Commander prior to taking over responsibility for the operation of the kitchen. The inventory shall note any discrepancies found in the equipment and will be signed and dated by the Food Service Manager. The Jail Commander may elect to have a designated individual accompany the Contractor when the inventory and equipment evaluation is conducted.

10. Records:

The Contractor will keep full and accurate records of sales, meal counts and all other records in connection with food services for a minimum of three years. A copy of said records shall be supplied to the Jail Commander or designee on a monthly basis, on the first working day of the subsequent month or as required by the Jail Commander or designee. Records of substitutions shall include the items and portion sizes, the reason for the substitution and verification that a dietician has been consulted when appropriate. In addition, all records relating to the food service operation at the Rockdale County Jail shall be available for auditing by the County at any time during regular working hours.

11. Inventory:

For security purposes, the Contractor shall carefully control and supervise the use of kitchen utensils. The Contractor agrees that all knives and kitchen utensils shall be counted and locked for safe keeping in accordance with policy and procedures provided to the Contractor by the Rockdale County. When out of locked storage, all knives will be attached to a cable secured to fixed kitchen furniture. Inventory shall be taken daily by the Contractor with the absence of any knives, or other utensils immediately reported to the Jail Commander or designee.

12. Meal Service under unplanned circumstances:

The Contractor will be required to provide food service in the event of lockdowns, riots, severe weather conditions, fire, power failure, labor strikes, ice storms, acts of God, or other events that would cripple the normal operations of its detention facilities, at no additional cost to the County.

At a minimum, the Contractor must maintain an on-premises inventory sufficient to prepare and serve five (5) days of scheduled meals. The Contractor will be required to submit a County-approved contingency plan that will address this requirement within thirty (30) days of contract execution.

13. Keys:

The Contractor is responsible for control of keys obtained from Rockdale County and the security of those areas for which the keys are given. The Contractor shall be responsible for immediately reporting to the Jail Commander or designee, all facts relating to any loss of keys or losses incurred as a result of break-ins to those areas. No keys to any part of the facility may be duplicated. All keys will be provided by the Rockdale County and made available at the beginning of the shift and turned in at the end of the shift. No keys shall leave the facility.

14. Additional Services:

The Contractor shall agree to provide any additional food services as mutually agreed upon between the County and the Contractor.

J. FOOD REQUIREMENTS

1. Standards and Dietary Guidelines:

In compliance with the minimum standards for local jails established by the American Correctional Association (ACA) and the National Commission on Correctional Healthcare (NCCHC), a Registered Dietician shall approve all meals. All meals served shall be in compliance with minimum dietary guidelines set by the ACA and the NCCHC. A semi-annual review will be conducted by a registered dietician in respect to any changes in nutritional standards with suggestions made to the Jail Commander or designated representative as to what meal items need to be changed. The Contractor will be required to submit a semi-annual review, conducted by a registered dietician for all approved meals served at this facility to the Jail Commander at a minimum of twice per year.

2. Meal Preparation:

The Contractor shall warrant that all meals will be served in a manner that makes them nutritious, wholesome, palatable, and visibly pleasing. The Jail Commander or designee shall, in their sole discretion, determine the Contractor's compliance or non-compliance with this provision. If the Jail Commander or designated representative determines the meal does not meet the aforementioned requirements, then the meal shall be provided at no cost to the County. Such discretion shall not be unreasonably exercised. If exercised, the decision shall be reduced to writing and include a detailed description as to why the meal was rejected.

3. Meal Schedule:

No more than fourteen (14) hours shall pass between the dinner and breakfast meals. The meal schedule is at the discretion of the Jail Commander and is subject to change upon reasonable notice. Contractor shall provide three full, nutritionally balanced meals each day at a regularly scheduled times as follows:

Breakfast ("HOT" MEAL)	Start: 5:00 AM
Lunch ("SACK" MEAL)	Start: 11:00 AM
Dinner ("HOT" MEAL)	Start: 4:00 PM

In addition, meals shall be made available for inmates who are not present at the facility when meals are scheduled to be service. This includes inmates assigned to work details, offsite for court, late "book-ins" or transport reasons or inmates received at the facility within two hours of the meal is scheduled to be served.

4. All meals are prepared in the facility's equipped kitchen.

5. Raw Food:

- a. The following are the minimum specifications for raw food; higher but not lower grades can be purchased. Contractor will use commodities as much as possible.
- b. Beef, Veal and Lamb shall be of at least USDA Choice.
- c. Ground Beef-utility or better, not to exceed 25% fat.
- d. Poultry shall be of at least USDA Grade A.
- e. Canned fruits and vegetables shall be of at least USDA Grade C.
- f. Frozen fruits and vegetables shall be of at least USDA Grade B.
- g. Fresh produce shall be of at least USDA No. 2.
- h. Dairy products shall be of at least USDA Grade A.
- i. Eggs shall be of at least USDA Grade A Medium.
- j. Frozen fish and seafood must be a nationally distributed brand, packed under continuous government inspection, USDA Grade A.

6. Commodities:

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

7. Meal Standards:

All Meals shall meet current Recommended Dietary Allowances (RDA) requirements. Menus shall provide an average of 2,900 calories per day. Food will be served fresh, in a reasonable variety and at appropriate temperatures. Portion sizes shall be specified on the proposed menus as serving (cooked) weight unless otherwise specified. A "Dead-Man's Tray" will be kept on every meal for Seventy-two hours.

8. Food Inventory:

Contractor shall be responsible for purchasing and receiving all food necessary for preparation of each meal in sufficient quantity to meet the needs of inmates and staff during the period of the contract. The Contractor must maintain, at a minimum, a 5-day supply of foodstuffs on site. All inventories shall be rotated regularly, and the Contractor shall ensure that the food items are not served after the manufacturer's expiration date. Contractor shall retain ownership of such inventory.

9. Meal Counts:

The Rockdale County Jail will order inmate meals, staff meals, special diet meals and sack meals. However, the Contractor shall prepare sufficient additional meals in the event of newly arrived inmates.

10. Pre-plating:

Meals shall be portioned on trays in the kitchen and placed in a cart in the staging area. Inmate workers will deliver the carts with trays and beverages to the housing units. If the pre-plating is

done by inmate workers, it shall be under the direct supervision of food service staff.

11. Jail Staff Meals:

The Contractor will include two options for staff meals upon mutual agreement with the Jail Commander. A combination of these options may be used. Option 1, seven days per week the Contractor will offer a short order staff menu for selection of at least five mutually agreed upon food items and include a beverage for each meal served. Option 2, the Contractor will provide a mutually agreed upon buffet style hot meal for staff daily. There is approximately one hundred and twenty (120) full time staff at the facility. Staff meals shall be charged at a different rate than inmate meals. Bidders shall indicate the type of service proposed for the staff.

12. Sack Meals:

Contractor shall provide sack lunches as needed. Sack lunches can be ordered for staff and/or inmates that cannot eat during regular mealtimes anytime the kitchen is open. Sack lunches will consist of, at minimum, two sandwiches, 1 piece of fruit, chips or similar item, desert, and a beverage. Contractor shall vary sack meal items to avoid repetition. Contractor shall submit a sample one-week sack meal menu with the proposal. The average sack meals will be determined.

13. Menu Cycle:

The menu cycle will be four (4) weeks minimum and will be submitted for Rockdale County Jail approval at least 30 days in advance. Contractor shall submit, as part of its proposal, the proposed menu cycles to be served. The contracting officer reserves the right to request that the order of the menu be rearranged, and that like or similar items be substituted if the need shall arise or if commodity is available. A dietician shall review the contents of all menus to ensure their proper nutritional balance.

14. Recipes:

Where combination foods are on the menu, the Contractor shall have a file containing the recipe that provides the list of ingredients and their quantities; also, the number of servings and the size of each serving. Recipes for the Menus shall be maintained on-site.

15. Substitution:

Any substitution to the established menus shall be verified in advance with a dietician to determine the appropriateness of those substitutions.

16. Special Diets meals:

The Contractor shall provide special medical, religious, and vegetarian diets at no additional charge. Special medical diets will be provided at the prescription of the contracted medical provider for the facility. An Alternative Safety Diet will be provided upon prescription by medical. This diet shall be served three times a day for the time specified. Snacks provided with the meal are to be included in the price per meal. A dietician shall review the contents of such meals to ensure their proper nutritional balance.

17. Holiday/Spirit Lifter Meals:

The Contractor is expected to provide, at no additional charge, a minimum of five (5) Holiday/Spirit Lifter Meals annually. These special meals will include Easter, Thanksgiving, Christmas, and New Year's. The menu must be submitted to the Jail Commander at least five (5) days prior for approval. A copy of the proposed menus is to be included in the Proposal.

18. Special Event Meals:

The Contractor shall provide catered meals for special events as designated by the Sheriff or

designee with no less than seventy-two (72) hours' notice. The cost per meal shall be mutually agreed upon by the Contractor and the County.

19. Quality of Meals:

Should the contractor supply a meal that is considered to be unsatisfactory by the below- enumerated standards, the meal will be at no cost to the County. A meal will be considered to be unsatisfactory when it is not served at the proper temperature, the portion amount is not as agreed to in the contract, the service of the meal is unreasonably delayed due to actions or inaction by the contractor or their representatives, or any combination of these conditions. The determination of whether a meal is satisfactory is at the sole discretion of the Jail Commander or designee.

20. Quality of Food Products:

The Jail reserves the right to reject any food items which do not comply with the standards set forth in the RFP and subsequent contract.

No food will be prepared other than as stated in the contract unless otherwise approved, in advance and in writing, by the Jail Commander or designated representative.

The Contractor is required to furnish fresh coffee for the facility staff on a twenty-four (24) hour basis.

Any questions regarding this RFP, including any discrepancies, must be submitted in writing to the Rockdale County Finance Department, Purchasing Division to meagan.porch@rockdalecountyga.gov prior to the deadline for questions.

K. CONTRACTOR STAFFING REQUIREMENTS:

All employees of the Contractor who will work in the Jail must have background clearance by the Jail prior to beginning work in the facility. All employees of the Contractor must comply with the Jail written policy and procedures relating to facility security/safety. In the event that the Contractor becomes aware of an incident relating to an employee, that the Contractor has a reasonable suspicion will affect the safety and security of the institution, the Contractor has a duty to immediately inform the Jail Commander or designated representative.

1. The on-site Food Service Director shall provide a full-time properly trained Food Service Director with at least 12 months of experience in institutional food service management. The Contractor shall submit a resume of the proposed Food Service Director as a part of its proposal. The Food Service Director proposed by the Contractor shall be assigned to the Rockdale County Jail for the full term of the contract unless:
 - a. The Food Service Director is no longer employed by the Contractor.
 - b. The Sheriff or the Jail Commander requests that the Contractor remove the Food Service Director; or
 - c. It is mutually agreed that the Food Service Director shall be removed. In the event the Food Service Manager is replaced, the Jail Commander must approve the replacement prior to their assuming the role.
2. The Contractor shall assign a minimum of one Food Service Director and four Food Service Managers to oversee and supervise all aspects of the food service operation. Actual staffing shall be in accordance with the approved staffing plan in response to Recommended Minimum Staffing Requirements.

3. The Rockdale County Jail reserves the right to deny entrance, to the Jail, to any food service personnel. Such approval shall not be unreasonably withheld.
4. Food service personnel will present a neat, clean, and appropriately groomed appearance. A clean uniform, consisting of a shirt, hat/hair net, and food service gloves shall be provided to all food service personnel by the Contractor, and will be worn in the food preparation areas. Other appropriate non-uniform clothing is permitted as to pants, etc.

L. RECOMMENDED MINIMUM STAFFING REQUIREMENTS:

NOTE: If proposed staffing is less than this model suggests, the Contractor must justify, in writing, why and how the lower staffing will meet the requirements of the contract.

1. FOOD SERVICE DIRECTOR (ONE):

- a. The Food Services Director will have a minimum of twelve months experience as in institutional food service management. The Food Service Director will work on-site a minimum of forty (40) hours per week or five (5) days per week.
- b. The Food Service Director will oversee compliance with all requirements of the contract regarding meal preparation and handle the response to any and all inmate grievances related to food service within the time determined by the County. The Food Service Director will not function as a relief food service manager in this facility.

2. FOOD SERVICE MANAGER (FOUR):

- a. The food service managers have a minimum of twelve months experience in a jail or correctional facility. The shift supervisors will each work a minimum of forty (40) hours per week.
- b. There will be a minimum of one (1) food service manager on duty in the kitchen at all times when the kitchen is open. The manager coordinating the production, serving of the meal, ensuring that proper temperatures, portions, and weights are correct; that diet load sheets are followed; that the proper ingredients are used; the product has an acceptable taste and all other requirements of this RFP regarding meal preparation and service.

SCHEDULE: FULL-TIME STAFF

TITLE	NUMBER OF STAFF
FOOD SERVICE DIRECTOR	1
FOOD SERVICE MANAGER	4
TOTAL FULL-TIME STAFF REQUIRED FOR FACILITY	5

M. ADDITIONAL INFORMATION:

The Contractor may include any additional information in their proposal they deem important and pertinent to the RFP. Any additional information should be clearly identified and may be included in an appendix.

N. RESPONSIBILITY OF THE COUNTY:

The Rockdale County Jail and/or County shall be responsible for and provide:

1. Accurate and timely counts for the number of meals to be served to inmates and staff within two (2) hours of the time for meals to be served.
2. Adequate ingress and egress to all production areas.
3. Adequate heat, lights, ventilation, and all other utilities. The County shall provide a business telephone line to the Contractor at no charge. This telephone shall be used only for local service, business-related calls. 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 system, shall be installed at the Contractor's expense.
4. Extermination services and the removal of trash and garbage from the trash bin adjacent to the loading dock area or otherwise designated bin.
5. General maintenance to the building structure including, but not limited to, the maintenance of gas, water, sewer, ventilation, lighting, air conditioning, refrigeration, duct work, floor coverings, wall and ceiling surfaces and pest control. The exceptions to this are for periods or situations beyond the control of the Rockdale County Jail as stated in paragraph 2.1 of the Contract (Sample) – Food Service Agreement.
6. Adequate preparation, storage, and holding equipment including maintenance for said equipment. The Contractor shall be responsible for signing for the food received from the delivery truck and for accountability of food items received. The Contractor shall be responsible for the food items, upon delivery to the kitchen dock area, for storage elsewhere in the facility.
7. Security, control, and limitation of inmate movement in, to, and from the food service area however; the Sheriff's Office, Sheriff's deputies, employees, or agents shall not be responsible for any injuries; damages; sickness; diseases; emotional stress or trauma; harassment; or loss of income to Contractors property or personnel, agents, or Contractors as a result of riots; escape attempts; escaped inmates; fights; jail take-overs; or criminal acts of inmates during the term of this Agreement and for a period of four (4) years immediately following the termination of this Agreement.
8. Maintenance of kitchen appliances and equipment, except for routine cleaning and maintenance required because of use by Contractor outside normal wear and tear.

* Aramark Correctional Services, LLC will not be using subcontractors *

SUBCONTRACTORS

Instructions: Type or clearly print all information.

NAME, ADDRESS, & PHONE NUMBER OF SUBCONTRACTOR	SUBCONTRACT WORK ITEM	DOLLAR VALUE OF SUBCONTRACT WORK
1.		
2.		
3.		
4.		
5.		
6.		

Representative's Signature: _____ Date: _____

**ARAMARK'S RESPONSE
TO RFP NO. 22-21**

FUNCTIONAL SUPPORT

We invest heavily in the quality of our support resources—both systems and people—ensuring our team is on the cutting edge of leading trends and setting the industry standard. While we are rigid in our standards of quality and compliance, we remain flexible in applying our systems and programs to accommodate the needs of each facility. Our responsiveness is crucial in helping you maintain a safe and secure environment. Our people resources include experts and support in all key areas.

Tim Bartrum

President & CEO

FUNCTIONAL SUPPORT TEAM

Mike Santoro

Vice President,
Finance

Doug Traher

Vice President,
Information Technology

Bridget Schlick

Vice President,
Marketing

Michael Elchenko

Vice President,
Growth

Corey Stoughton

Vice President,
Western Sales and Retention

Wendy Wolff

Vice President,
Human Resources

Stacey Puck

Vice President, Nutrition
and Operational Support

Jen Linke

Vice President,
Retail

Aldie Loubier

VP, Associate General Counsel
(OR, VP, Legal)

Chaka Dakers

Director,
Safety and Risk

REGIONAL
TEAM

David Lauria

Vice President,
West Region

Tracy Tomkiewicz

Vice President,
Central Region

Bob Barr

Vice President,
East Region

YOUR MANAGEMENT TEAM

The regional vice president provides overall management and control of client facilities in the Central Region. They are the executive leader responsible for driving a hospitality culture and enhancing the partnership with clients in their region through innovation, service and revenue goals. They are responsible for setting the strategic vision for their region, supporting the development of people and programming, and motivating their management team to drive value for clients.



TRACY TOMKIEWICZ
VICE PRESIDENT,
CENTRAL REGION

Tracy is an experienced leader with a proven track record of innovation and partnership development within Corrections. He has worked with Aramark for 35 years, but has spent the majority of that time (22 years) within corrections. He has held various positions within the field, including executive leadership, overseeing eight departments of correction and municipal business that account for approximately 200 locations.

In his various roles he led various steering committees and informed the development of our FreshFavorites and SHIELD programs, and has dedicated his career to building and expanding relationships with clients.

Amanda Morris

Human Resources Director

Jamyee Embree

Senior Human Resources Manager

Amanda Copeland

VPO, IN

Lisa Bock

District Manager, S. IN

Lauren Fish

General Manager, IN DOC

Theresa Ellsler

District Manager, WV/Mecklenburg

Reggie Campbell

District Manager, FL/MS

Mark Trinidad

District Manager, FL

Jody Sammons

District Manager, KY DOC

Erk Leto

District Manager, TN DOC

Doug Mazur

District Manager, IN, KY, MI

Wes Landers

District Manager, GA

Jake Sweeny

District Manager, WI, MN, IL

Stephanie Romic

District Manager, IL, IA, MO

LEGAL CONSIDERATIONS

Aramark Correctional Services, LLC ("Aramark") has an existing agreement in place with the Rockdale County ("County") for the provision of food services at the Rockdale County Jail (the "Facility"). Aramark agrees to use the parties' existing agreement for the Facility, subject to the inclusion of mutually agreeable terms, where applicable. 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 terms to govern the parties' relationship, consistent with the existing agreement, the RFP, and Aramark's proposal, including the following price adjustment language below. 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. Aramark respectfully requests that the County considers the following provisions:

1. MATERIAL ADVERSE CHANGE: Given our ever-changing economic environment, Aramark respectfully requests that a resulting agreement include a material adverse change clause. Here is one example:

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 the 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, 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, and regulations; or other unforeseen external market conditions outside Aramark's control, then Aramark shall give the County written notice of such increase or change, and within thirty (30) calendar days after such notice, Aramark and the 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, modifications to the menu, or modifications to Aramark's scope of services.

2. PRICE ADJUSTMENTS (FOOD): Aramark respectfully requests that a resulting agreement include the following language which provides the right for an annual price adjustment based on inflation.

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-FAFH"), 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 "Client Menu"). The period for determining CPI-FAFH and Market Basket of Products adjustments shall be _____ of the immediately preceding year to _____ of the then-current year (the "Base Period").

RESPONSE TO OPERATIONAL REQUIREMENTS:

1. Regulations

The Contractor shall agree to comply with all statutes, ordinances, regulations and requirements of federal, state, and local governing bodies applicable to the management/operation of this food service contract. This shall include obtaining and paying for all applicable licenses.

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 demanded, 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 Georgia Department of Corrections.

2. Inspections by the County

The Sheriff or his designated representative shall make facility inspections when deemed necessary, with or without advance notice to the Contractor. The facilities and equipment used in the contract shall not be used to prepare food for agencies or persons other than those designated under the proposal without advance written approval of the Sheriff or his designee.

Aramark understands and will comply.

3. Inspections by Health Agencies

The Contractor shall maintain kitchen facilities in such a condition that inspections by County and State health agencies achieve satisfactory or higher ratings. The Sheriff or his designee reserves the right to inspect the kitchen facility for cleanliness and operation. Such inspections shall result in a written documentation of any deficiencies and the Contractor shall be provided a reasonable time frame for correcting said deficiencies.

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.

4. Licenses and Permits

The Contractor will secure and pay for all federal, state, and local licenses, permits, and fees required for the operation of food service to include employment taxes, provided for hereunder. The Contractor shall also be responsible for paying any sales/use taxes and/or personal property taxes on Contractor equipment, which are imposed upon the operation.

Aramark understands and will comply. Please see the following pages.

*5. Pricing/Invoicing for meals*The Contractor will submit an invoice to the County on the first working day of each week, covering the preceding week, for meals ordered or served, whichever is greater. The price per meal charged to the County shall be described in the proposal and shall be guaranteed for one (1) year. The Contractor shall provide, at the standard cost per meal, meals conforming to special religious requirements; physician ordered specifications or religious times/holidays. The price per meal agreed upon in subsequent renewal terms of the contract shall be guaranteed for one (1) year.

Aramark understands and will comply. Aramark Correctional Services, LLC will invoice at the end of each week, for all meals ordered or served, whichever is greater. Meal counts will be called in to the front-line manager by the designated representative per meal period. Please also see the Menu section for discussion of special and religious diets.

6. Food Service Supplies and Food Products

The Contractor shall provide all meal trays, consumable supplies, paper, plastic, sacks, and Styrofoam clamshell containers, small wares, and food products that are required for the food service operation and delivery to the inmates. All such purchases shall be made in the Contractor's name. The County reserves the right to request that a sample of all or certain specific items be submitted prior to contract execution. All items must be approved by the Jail Administrator. The contractor will be required to keep a record of non-consumable items provided by them and submit this list and any modifications to the Jail Commander within 24 hours of the change.

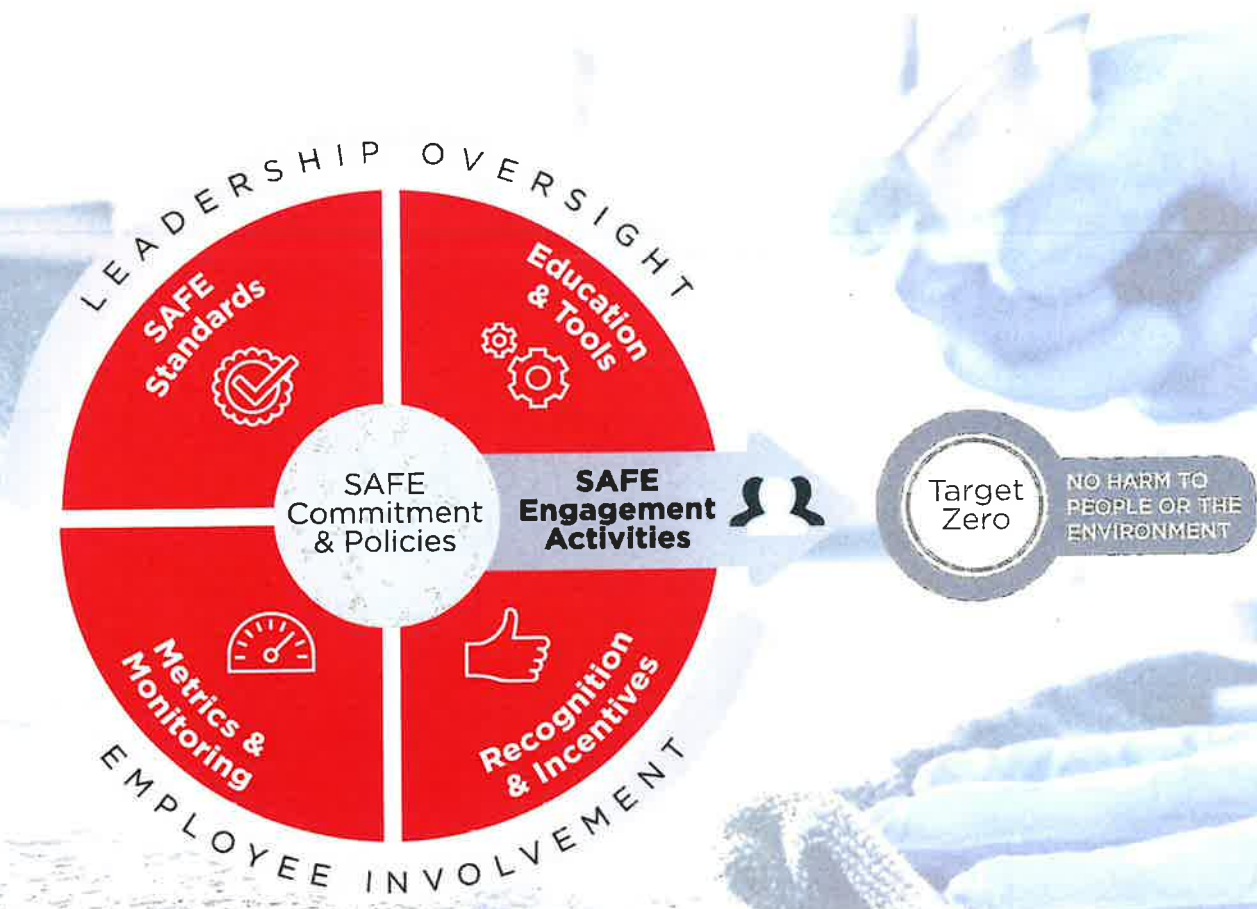
Aramark understands and will comply.

7. Sanitation

The Contractor shall be responsible for cleanup of the kitchen, the staff dining area, and any other area within the detention center in which food is provided by the Contractor for special events. The Contractor will be responsible for transporting all garbage and trash from the kitchen to the designated trash collection pickup area as determined by the Jail Administrator. Garbage and trash will be deposited in the designated receptacle after each meal and not left in the kitchen areas, hallways, and loading dock area. The Rockdale County Jail elects to use inmate labor and such labor shall be provided to the Contractor for the purpose of sanitation, food service area clean-up, trash disposal and the plating-up of meals. The Contractor shall, however, be responsible for the cleaning of all small wares. Small wares are interpreted to mean any cutlery, silverware, serving utensils, and cooking utensils. The utilization of inmate labor does not, however, relieve the Contractor from their responsibility to cleanup food service areas. It shall remain the responsibility of the Contractor to meet all health standards and sanitation required in the food service operation. The Contractor shall not utilize flammable cleaning products.

Aramark understands and will comply. Please see the following discussion of our approach to ensuring all safety measures in the food service operation.

To ensure safety is at the forefront of operations, we will implement our SAFE program at Rockdale County Jail. Providing a common framework that our people use every day allows us to identify, evaluate, and manage risks. This management system is composed of front-line-focused processes, programs, and metrics designed to improve performance in food, occupational, and environmental safety. **Aramark's SAFE program is how we control risk, drive continuous improvement, and deliver on our uncompromising commitment** to the safety of our employees, clients, consumers, shareholders, and the communities we serve.



A SAFE PROGRAM THAT SERVES YOU

Aramark's SAFE Program reflects how we live our safety promise every day to create experiences that matter.



LEADERSHIP OVERSIGHT

Leadership sets clear expectations, drives accountability, and leads by example to continue moving toward Target Zero.

EMPLOYEE INVOLVEMENT

Employees help create safe environments through regular feedback opportunities.

SAFE COMMITMENT AND POLICIES



SAFE STANDARDS

Establishing targeted, simple, and highly visual guidelines to support compliance and reduce risk delivers operational excellence to your organization.



EDUCATION AND TOOLS

Training and support resources facilitate effective implementation of our SAFE Standards.



METRICS AND MONITORING

We track our safety initiatives and evaluate performance to assess opportunities for continuous improvement.



RECOGNITION AND INCENTIVES

We cultivate a culture of appreciation for our employees, clients, and consumers. We recognize significant achievements and behaviors that contribute to our safety goals.

KEY SAFE ENGAGEMENT ACTIVITIES

Our safety targets are achieved when leaders and managers create a culture that fosters inclusion, inspires awareness, and changes behaviors through daily routines. The following SAFE Engagement Activities are the key activities that, when effectively implemented, move us closer to Target Zero.



SAFE BRIEF

Safety begins with awareness. Setting clear expectations and providing associates with the information and tools they need to stay safe is crucial to success. The SAFE Brief provides managers and associates with a single topic to review each week and generates daily reminders of our safe behaviors, practices, and procedures.

SAFE OBSERVATION

While training employees is a critical first step, training alone is never enough. The SAFE Observation checklist has been designed to help managers focus on common behaviors and conditions leading to preventable employee injuries. The SAFE Observation is highly visual and simple to use, and managers routinely observe associates, ensuring they can demonstrate a clear understanding of what employees have learned.

SAFE INVESTIGATION

Our simple, repeatable process helps managers respond quickly and appropriately to instances of injury. This process includes treating the injured employee and ensuring that they receive proper care, reporting the injury in a timely manner, conducting a thorough investigation, implementing strong corrective actions, and, if the employee has to miss work, ensuring that we do everything we can to return them to work as soon as possible.

SAFE SUPPORT VISIT

Visits improve the organization's overall safety performance by providing additional support and assessments of high-value locations identified by Aramark's safety and risk control team. These visits include working on site to help identify hazards and compliance gaps and find workable solutions. The process is an independent, periodic, and objective means to evaluating and improving our safety performance.

SAFE STANDARDS

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



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.

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





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



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.

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

EXAMPLES OF QUICK STANDARDS CARDS




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

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Safety Assurance in Food & Environments

EXAMPLES OF QUICK STANDARDS CARDS

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

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

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

PEST MANAGEMENT

- Pest Sighting Log

FOOD HANDLING

- Digital Thermometers
- Labeling

ASSOCIATE HEALTH

- Reporting Foodborne Illness

HAZARD CONTROL AND MANAGEMENT

- Allergy Policy

SERVICE & DELIVERY

- Consumer Advisory

LOCATION AND EQUIPMENT

- Food Contact/Non-food Contact
- Lighting Sources
- Aprons/Clothing
- Personal Belongings

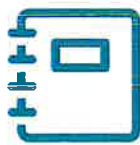
Our overall goal is to protect our consumers, customers, clients, and brand by serving safe food.

SANITATION PLAN

SAFETY MANUAL

Simply stated: We believe a safe workplace is essential. Our Safety Awareness Program reflects our ongoing commitment to ensure safety for all at Rockdale County Jail. 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



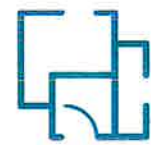
Each Aramark director has access to the Food Support Services Sanitation and Food Safety Manual.



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.



MANAGING YOUR INMATE WORKFORCE

Correctional institutions using inmate labor face an ever-changing workforce. To provide continuity of service and facilitate training, your Food Service Director 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.

HOUSEKEEPING

It is difficult to work in a cluttered kitchen. We insist all employees understand the following: A detailed sanitation program will be developed to the specifics of each of the locations in the County.

- Keep paper and food off the floors.
- Be sure there are enough trash containers and that they are emptied periodically, washed and new liners inserted.
- There should be no large-scale dry-sweeping while food is being prepared.
- Worktables should be cleared and wiped off as the preparation progresses. Do not allow soiled pots, utensils, towels, or empty cans to accumulate. This limits work space and hinders production.



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

8. Health of Vender Staff

The Contractor will ensure that all employees assigned to duty at the Jail shall have appropriate health screening which must also include a Purified Protein Derivative (PPD - Tuberculosis) test prior to employment by the Contractor with a copy of the results maintained on site. If the employee tested positive, the employee will not be allowed to enter the facility until treated and/or tested for tuberculosis.

Aramark understands and will comply.

9. Equipment

The Contractor shall return the food service premises and equipment to the County at the expiration of this contract. Both the premises and the equipment shall be in good working condition, except for that which may have been lost or damaged by fire, flood, or unavoidable occurrence and except to the extent that said equipment may have been stolen by persons other than employees of the Contractor without negligence on the part of the Contractor or its employees and providing that all damages and losses are reported to the County immediately upon discovery. A semi-annual inventory shall be submitted to the Jail Administrator for all items covered by this paragraph. The County will pay for needed repairs caused by normal wear and tear. The County, at no charge to the Contractor, will replace equipment which in the opinion of the County has exceeded its useful life. If it is determined by the Sheriff or his designee that the equipment used by the Contractor is found not to be in working order, due to other than fair wear and tear, the Contractor will be liable for the maintenance or replacement cost of the applicable equipment. The decision as to the suitability of the replacement shall be determined by the Sheriff or his designee after consultation with the Contractor. The Contractor shall provide an inventory of all kitchen equipment and utensils to the Jail Administrator prior to taking over responsibility for the operation of the kitchen. The inventory shall note any discrepancies found in the equipment and will be signed and dated by the Food Service Manager. The Jail Administrator may elect to have a designated individual accompany the Contractor when the inventory and equipment evaluation is conducted.

PREVENTIVE MAINTENANCE

A breakdown in kitchen equipment can drive food costs up, undermine security, and worsen your officers' work environment. While components of the freezers and coolers are primary maintenance concerns, every item from the freezer door mechanisms to the oil levels in the mixers are monitored.

Our approach to maintenance is systematic. Aramark uses a maintenance schedule to identify and schedule preventive maintenance requirements and create work orders to activate the tasks. The schedule ensures the work is completed and records are kept.

We will identify the preventive maintenance requirements for each piece of equipment per the manufacturers. We will schedule the work evenly throughout the year in accordance with equipment requirements. Inspection tours will include all equipment, even if preventive maintenance is not required. Temperature readings from freezers, coolers, and water boosters will be taken.

Preventive maintenance is scheduled around the operation of the kitchen to avoid disrupting food production. Procedures also will be established to respond to emergencies outside of normal hours. Aramark operates under the assumption that all equipment is in good working condition.

10. Records

The Contractor will keep full and accurate records of sales, meal counts and all other records in connection with food services for a minimum of three years. A copy of said records shall be supplied to the Jail Administrator or his designee on a monthly basis, on the first working day of the subsequent month or as required by the Jail Administrator or his designee. Records of substitutions shall include the items and portion sizes, the reason for the substitution and verification that a dietician has been consulted when appropriate. In addition, all records relating to the food service operation at the Rockdale County Adult Detention Facilities shall be available for auditing by the County at any time during regular working hours.

Aramark understands and will comply.

11. Inventory

For security purposes, the Contractor shall carefully control and supervise the use of kitchen utensils. The Contractor agrees that all knives and kitchen utensils shall be counted and locked for safe keeping in accordance with policy and procedures provided to the Contractor by the Rockdale County. Inventory shall be taken daily with the absence of any knives, or other utensils immediately reported to the Jail Administrator or his designee.

SAFE AND SECURE

The safety, security, and welfare of inmates and staff at Rockdale County Jail 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. While our policies have been built on more than 45 years of corrections experience, we understand our security procedures must fit the security policies of your facility.

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 Rockdale County Jail 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 staff 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/ commissary manager 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/ commissary manager 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/commissary managers 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 Rockdale County Jail. 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.



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 Rockdale County Jail's administrator, institutional security and custody procedures are adopted by your food service director and commissary manager. Our safety measures include:

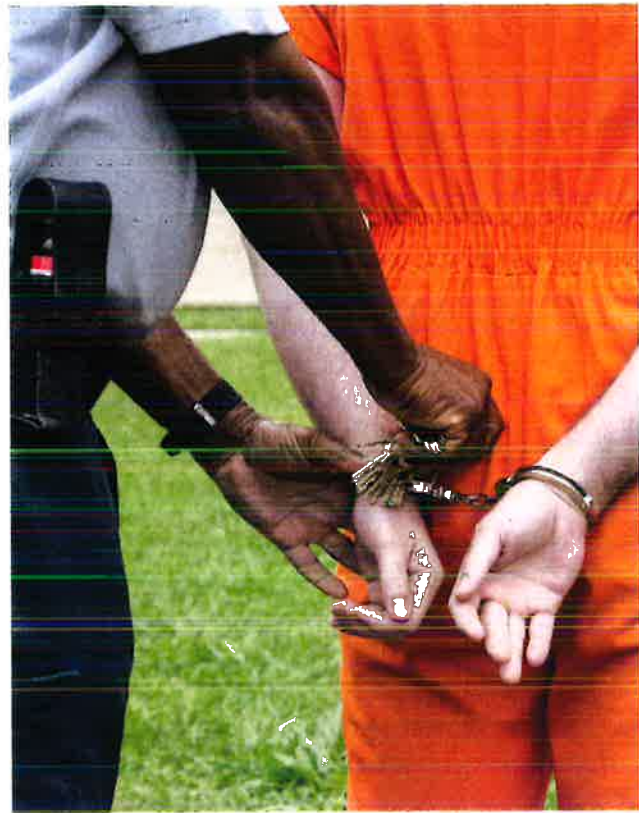
- Constant supervision, management, and maintenance of your buildings, food service, kitchen supplies, and commissary
- Supervised inmate movement, behavior, and training amongst your inmate workforce, the general population, and commissary patrons
- Control of potentially hazardous items like knives, cleavers, and other tableware
- Consistent execution of security policies with collaboration between your food service director, commissary manager, 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 Rockdale County Jail'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 STAFF









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/ commissary manager.

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

SHIELD TRAINING		PREA		DO NOT REVIEW WHERE OFFENDERS CAN SEE OR HEAR				
Introduction DAY 1	The Prison Rape Elimination Act (known as PREA) seeks to eliminate sexual assaults and sexual harassment of offenders in correctional institutions and community correctional settings.							
		Under PREA: <ul style="list-style-type: none"> • Correctional facilities must institute a ZERO-TOLERANCE policy towards all forms of sexual abuse and harassment of offenders. • The federal act imposes an obligation on contractors, like Aramark, to adopt and comply with the PREA standards. 						
Manipulation DAY 2	Offenders will use acts of sexual misconduct as tactics for manipulation.		According to the Bureau of Justice Statistics:  51% of confirmed incidents of sexual victimization involved only inmates.  49% of substantiated incidents involved STAFF with inmates.					
		Despite the zero- tolerance policy against sexual misconduct of any sort between staff and offenders, these situations continue to occur.						
		Offenders will use flattery, charm or other methods to attract your attention. Always be aware of the consequences of PREA.						
Safe and Secure Day 3	Be Knowledgeable! To remain safe and secure, all Aramark associates must: <ul style="list-style-type: none"> • Be acquainted with the facility's procedures for reporting PREA and comply with it. • Treat ALL reported PREA incidents seriously, even PREA. • Report appropriately through the chain of command! Information needed to report PREA: 							
								
		1. Date of alleged assault 2. Victim's name and offender number 3. Suspect's name and offender number 4. Location of alleged assault						
Managing Offenders DAY 4	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 immediate termination and may lead to criminal charges.							
		 In the NEWS: 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.						
Review DAYS 5-7	Shield Training Quiz Questions: <ol style="list-style-type: none"> 1. True or False: Aramark associates do not have to familiarize themselves with the facilities PREA reporting policy? 2. Which of the following PREA incidents should be reported: <table border="0" style="width: 100%;"> <tr> <td>a. Allegations of harassment</td> <td>b. Suspected acts of sexual abuse</td> </tr> <tr> <td>c. You see an offender force themselves on another offender</td> <td>d. All of the above</td> </tr> </table> 3. True or False: PREA protects offenders from sexual abuse or sexual harassment. 4. What does PREA stand for? 			a. Allegations of harassment	b. Suspected acts of sexual abuse	c. You see an offender force themselves on another offender	d. All of the above	
a. Allegations of harassment	b. Suspected acts of sexual abuse							
c. You see an offender force themselves on another offender	d. All of the above							

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12. Meal Service under unplanned circumstances

The Contractor will be required to provide food service in the event of lockdowns, riots, severe weather conditions, fire, power failure, labor strikes, ice storms, acts of God, or other events that would cripple the normal operations of its detention facilities, at no additional cost to the County. At a minimum, the Contractor must maintain an on-premise inventory sufficient to prepare and serve five (5) days of scheduled meals. The Contractor will be required to submit a County-approved contingency plan that will address this requirement within thirty (30) days of contract execution.

EMERGENCY CONTINGENCY

Aramark will provide a detailed emergency contingency plan tailored to the Rockdale County Jail program after award of the contract. Following is a general discussion of our approach to emergency scenarios.

Aramark will respond to every emergency scenario with plans to ensure no meal is missed. We draw on our two key strengths:

- Contingency plans are shaped by more than 40 years of institutional food service experience with hurricanes, power outages, floods, riots, strikes, and tornadoes.
- A network of sister facilities provide support, equipment, and alternative preparation sites. We have partnered with our facilities to face emergency scenarios and sites in our other business units, such as colleges, universities, businesses, sports and entertainment venues, and schools.

OUR EMERGENCY CONTINGENCY PROCESS

We will provide a three-day emergency menu designed for service on paperware developed by the district manager and the Aramark dietitian in the event that production facility is not operable during an emergency. We will submit this menu for approval upon award of the contract.

In the event of a longer disruption:

- The three-day menu can be repeated.
- Refrigeration will be maintained with the use of dry ice and cubed ice purchasers from our purveyors.
- No refrigeration, steam, or cooking gas is needed.

The menu assumes that potable water is available for food preparation. All attempts to follow this basic menu pattern will be made. Appropriate changes will be made by the front-line manager for the emergency at hand.

No food service operation will fulfill the needs of the facility unless it can react to emergency situations. Because Aramark has a variety of clients across the country, we have at one time or another experienced emergency situations that have included client employee strikes, blizzards, tornados, power failures, public transportation strikes, floods, and hurricanes.

In all situations, we have contingency plans that allow us to continue service in spite of extreme circumstances. In addition, we have the unique ability to call upon our sister companies for support, equipment, and alternative preparation sites, if needed.

It is the intention of Aramark to provide our regular menu on time unless this becomes absolutely impossible. Aramark has several safeguards built into our program to ensure continuity.

We also maintain a staff of troubleshooters who are trained to respond to any event that may arise. In addition,

Aramark can utilize resources from our sister locations and companies to support an emergency scenario.

In the event that the facility is not operable, Aramark submits the following overview of our emergency plans. A short-term contingency menu developed by the district manager and the Aramark dietitian will be submitted for your approval upon award of the contract. The menu is designed for service on paperware.

Aramark would immediately implement a three-day menu on disposable dishes until resumption of service. In the event of a longer disruption, the three-day menu could be repeated. Refrigeration will be maintained by the use of dry ice and cubed ice purchased from our purveyors. The Food Service Management and Operation Agreement usually specifies that the County will bear any additional cost incurred during an emergency. No refrigeration, steam, or cooking gas are needed. The menu assumes that potable water is available for food preparation. All attempts to follow this basic menu pattern will be made. Appropriate changes will be made by the front-line manager for the emergency at hand.

Contingency Policies

EVENT	SHORT TERM SOLUTION	LONG TERM SOLUTION
Strike by Supplier	Aramark would retain a minimum two week supply of produce on the premises.	Change supplier to previously determine alternate.
Lockout of Employees	Aramark will have the Front Line Manager, District Manager and other previously screened personnel on call. In the event that sufficient staff is unavailable to produce the menu, an alternate menu* would be used. Aramark will have back-up personnel to call on.	Advertise for additional personnel.
Loss of Utilities and/or Facilities due to Flooding, Earthquake, Fire, Explosion, Hurricane, etc.	Depending on the situation, Aramark will utilize an alternate menu* and/or food produced at other facilities in the area.	An alternate menu will be developed according to the production capabilities of the kitchen.
Loss of Regular Kitchen Workers	Will use an alternate menu*.	Hire temporary staff to replace crew.
Equipment Breakdowns	Use other production techniques and/or make substitutions to accommodate equipment still in operation.	Assist you in replacing any equipment not repairable.

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 ½ cup	Cheese	3 oz	Ham	3 oz
Dry Cereal	1 ½ cups	Bread	4 slices	Bread	4 slices
Bread	2 slices	Condiments	2 @	Condiments	2 @
Peanut Butter	4 tbsp.	Chips	1 @	Chips	1 @
Jelly	½ oz OR 1 @	Fruit	1 @ OR ½ cup	Fruit	1 @ OR ½ 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 ½ cup	Pasta	1 ½ c	Peanut Butter	4 tbsp.
Hot Cereal	1 ½ cup	Meatless Sauce	½ c	Bread	4 slices
Bread	2 slices	Bread	2 slices	Jelly	1 oz OR 2 @
Peanut Butter	4 tbsp.	Fruit	1 @ OR ½ cup	Chips	1 @
Jelly	½ oz OR 1 @	Cookies	3 @	Fruit	1 @ OR ½ 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 ½ cup	Beans (Pinto, Northern, etc.)	1 c	Plain Canned Tuna or Chicken	3 oz
Hot Cereal	1 ½ cup	Rice	1 c	Bread	4 slices
Bread	2 slices	Vegetable	½ c	Mayo and Mustard Packet	1 @ each
Jelly	½ oz OR 1 @	Bread	4 slices	Vegetable	½ c
		Fruit	1 @ OR ½ cup	Fruit	1 @ OR ½ cup
		Cookies	3 @	Cookies	3 @
		Beverage	8 oz	Beverage	8 oz

SAMPLE LOCKDOWN MENU

	DAY ONE	DAY TWO	DAY THREE	DAY FOUR	DAY FIVE	
BREAKFAST	Fresh Fruit	1 @	Fresh Fruit	1 @	Fresh Fruit	1 @
	Dry Cereal	1 oz	Dry Cereal	1 oz	Dry Cereal	1 oz
	Hard Cooked Eggs	2 @	Donuts	2 @	T. Ham/Cheese	2 oz
	Jelly	1 @	Jelly	1 @	Jelly	/1 oz
	Bread	4 @	Bread	4 @	Bread	4 @
	Margarine	1 @	Margarine	1 @	Margarine	1 @
	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz
	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz
	Sugar	3 @	Sugar	3 @	Sugar	3 @
LUNCH	T. Ham/Cheese	2 oz /1 oz	T. Hot Dogs	2 @	Meatloaf	4 oz
	Chips	1 pack	Chips	1 pack	Chips	1 pack
	Fresh Fruit	1 @	Fresh Fruit	1 @	Fresh Fruit	1 @
	Bread	4 @	Buns	2 @	Bun	1 @
	Mustard	1 @	Mustard	1 @	Ketchup	1 @
	Cookies	3 @	Cookies	3 @	Cookies	3 @
	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz
	2% or Skim Milk	8 oz	2% or Skim Milk	8 oz	2% or Skim Milk	8 oz
DINNER	Country Patty	4 oz	Fish Square	4 oz	Turkey	3 oz
	Mashed Potatoes	1 c	Parsley Potatoes	1 c	Rice	1 c
	Mixed Vegetables	1/2 c	Carrots	1/2 c	Peas	1/2 c
	Bread	3 @	Bread	3 @	Bread	3 @
	Margarine	1 @	Margarine	1 @	Margarine	1 @
	Cookies	3 @	Cookies	3 @	Cookies	3 @
	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz
					Spaghetti & Meat Sauce	10 oz
					Green Beans	1/2 c
				Tossed Salad	1/2 c	
				Dressing	1/2 oz	
				Bread	3 @	
				Margarine	1 @	
				Cookies	3 @	
				Fruit Drink	16 oz	
				Chicken Patty	4 oz	
				Mashed Potatoes	1 c	
				Greens	1/2 c	
				Bread	3 @	
				Margarine	1 @	
				Cookies	3 @	
				Fruit Drink	16 oz	

All entrée portions including casseroles are cooked weight measurements.

Side dish portions including cooked cereals, starches, vegetables, salads and puddings are volume measurements.

Items which typically contain pork are poultry products unless indicated with an asterisk (*). Imitation cheese with calcium is used.

13. Keys

The Contractor is responsible for control of keys obtained from Rockdale County, and the security of those areas for which the keys are given. The Contractor shall be responsible for immediately reporting all facts relating to any loss of keys or losses incurred as a result of break-ins to those areas. No keys to any part of the facility may be duplicated. All keys will be provided by the Rockdale County and made available at the beginning of the shift and turned in at the end of the shift. No keys shall leave the facility.

Key Control

Aramark's correctional services division food service directors have a set of internal security keys to such areas as walk-ins, storerooms, and 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, offenders never receive keys to storage areas or have access to keys. All external security keys for doors and loading docks are in the possession of correctional officers only.

14. Additional Services

The Contractor shall agree to provide any additional food services as mutually agreed upon between the County and the Contractor.

Aramark will work closely with the facility administration for any requested additional services. We will provide any such requests at mutually negotiated costs.

Aramark's full-service solution encompasses managing all food service operations, delivering a safe and positive experience for Rockdale County Jail. We provide product purchasing, menu building, kitchen management, labor management, and an expert corrections team, including dietitians, with proprietary technology to track and analyze metrics for optimal production.

OFFICER DINING

Correctional officer recruitment, retention, and morale is a major concern of corrections administrators. We understand the immense challenges your employees face every day. To help offset some of the stress on your officers and staff, we developed a suite of staff dining solutions featuring menus with attractive products and healthier-for-you options.

Our health and wellness platform enables their well-being, and value-added programs bring even more choices to your officers and staff, keeping them engaged and delighted, positively impacting retention.



INMATE PROGRAMS

Retail programming is proven to be an effective tool in managing inmate behavior and boosting morale. That's why Aramark has a comprehensive suite of retail solutions to provide inmates with a true consumer experience within the facility and offer them training and skills to earn employment once released.



FRESHFAVORITES™

BEHAVIOR AND TRAINING TOOL



Inmate behavior affects security and your officers' work environment. FreshFavorites™ is a tool officers can use to reward good behavior, 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. This program is considered a privilege that motivates them by providing a taste of 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.

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.



FreshFavorites is also a Training Tool. 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 as they would in a retail food environment.

Collaboration and customization are key to the program's success. Aramark will work closely with Rockdale County Jail 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. Rockdale County Jail will benefit from fewer disruptions and security-related issues.

THIS IS HOW IT WORKS:



INMATE
VIEWS MENU



INMATE
PLACES ORDER VIA
PAPER FORM OR KIOSK



ARAMARK STAFF
RECEIVES ORDER &
PREPARES THE ITEM



FOOD IS DELIVERED
TO INMATE



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.

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 behavior and morale. 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



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. Earning gainful employment by focusing on education and completing job skills training while incarcerated is proven to help former inmates reintegrate into society after they are released. Without education and training, it is harder to secure employment.



!
6,000+
IN2WORK graduates have successfully completed the program over the past 12 years.

● THE IN2WORK IMPACT



176 IN2WORK
PROGRAMS
CURRENTLY GIVING
STUDENTS OPPORTUNITIES

1,000+

**AVERAGE MONTHLY
ENROLLMENT IN IN2WORK
FOOD & RETAIL PROGRAMS**

WE ARE TARGETING



325+
NEW IN2WORK PROGRAMS
BY THE END OF 2022
ACROSS THE ARAMARK
CORRECTIONS PORTFOLIO



23 STATES
HAVE AN IN2WORK PROGRAM OPERATING TODAY



ON AVERAGE

IN2WORK INSTRUCTORS SPEND
48,000+

**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

IN2WORK

Recidivism continues to be a major challenge for correctional professionals today. With the IN2WORK program, Aramark address this challenge. The program aims to reduce recidivism by offering inmates the opportunity to learn valuable and employable skills.

FUTURE FOCUSED

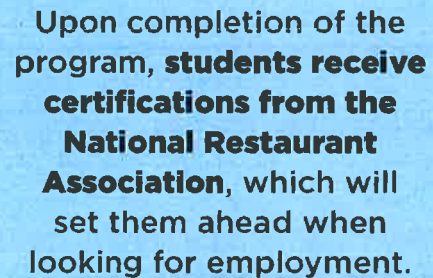
Together, we will ensure the right participants are selected for the IN2WORK program. We have a genuine interest in helping former inmates transition back into society and know the program works. Participants receive an education in food and retail services through the following resources:

- 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

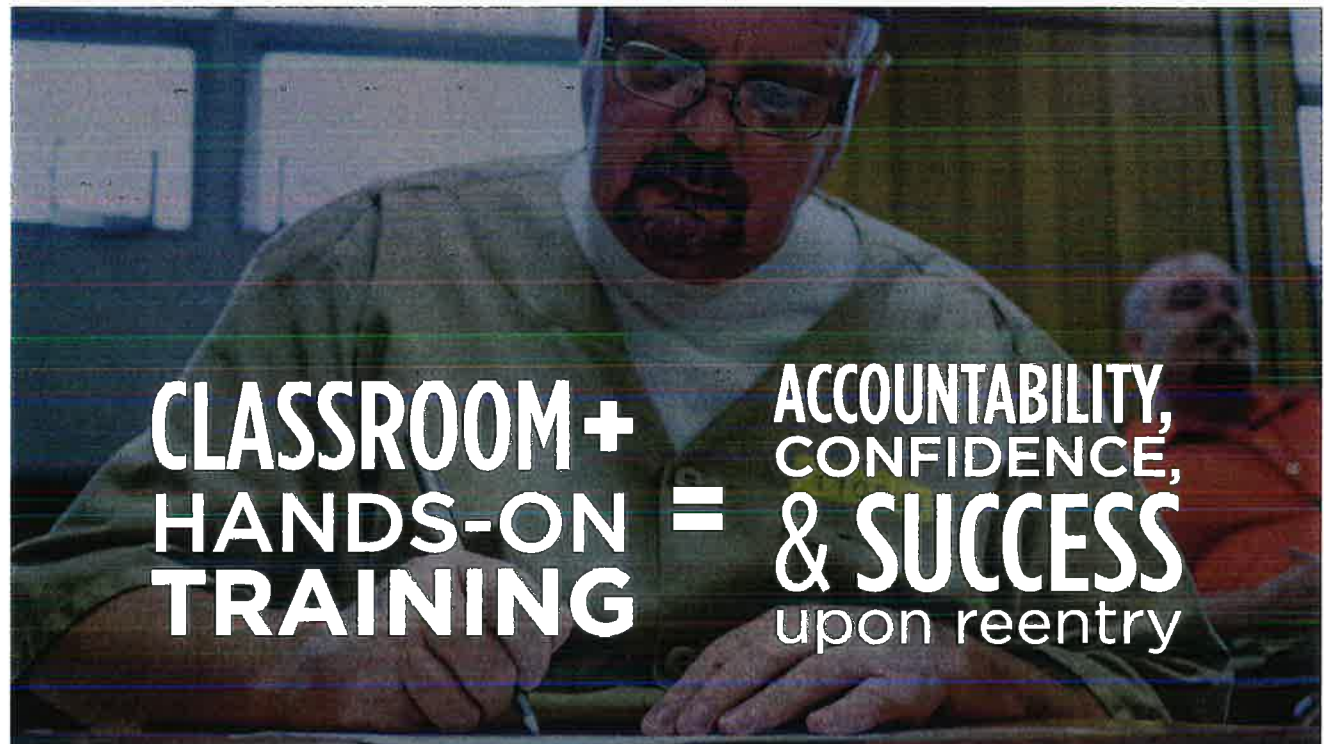
Upon completion of the program, students receive a certification from the National Restaurant Association, a key differentiator when they look for employment after release.

PROMISING OUTCOMES

Students learn teamwork and how to function in a workplace setting, leading to increased public safety and decreased future victimization.



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 Rockdale County Jail. We will partner closely with the programs team at Rockdale County Jail 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

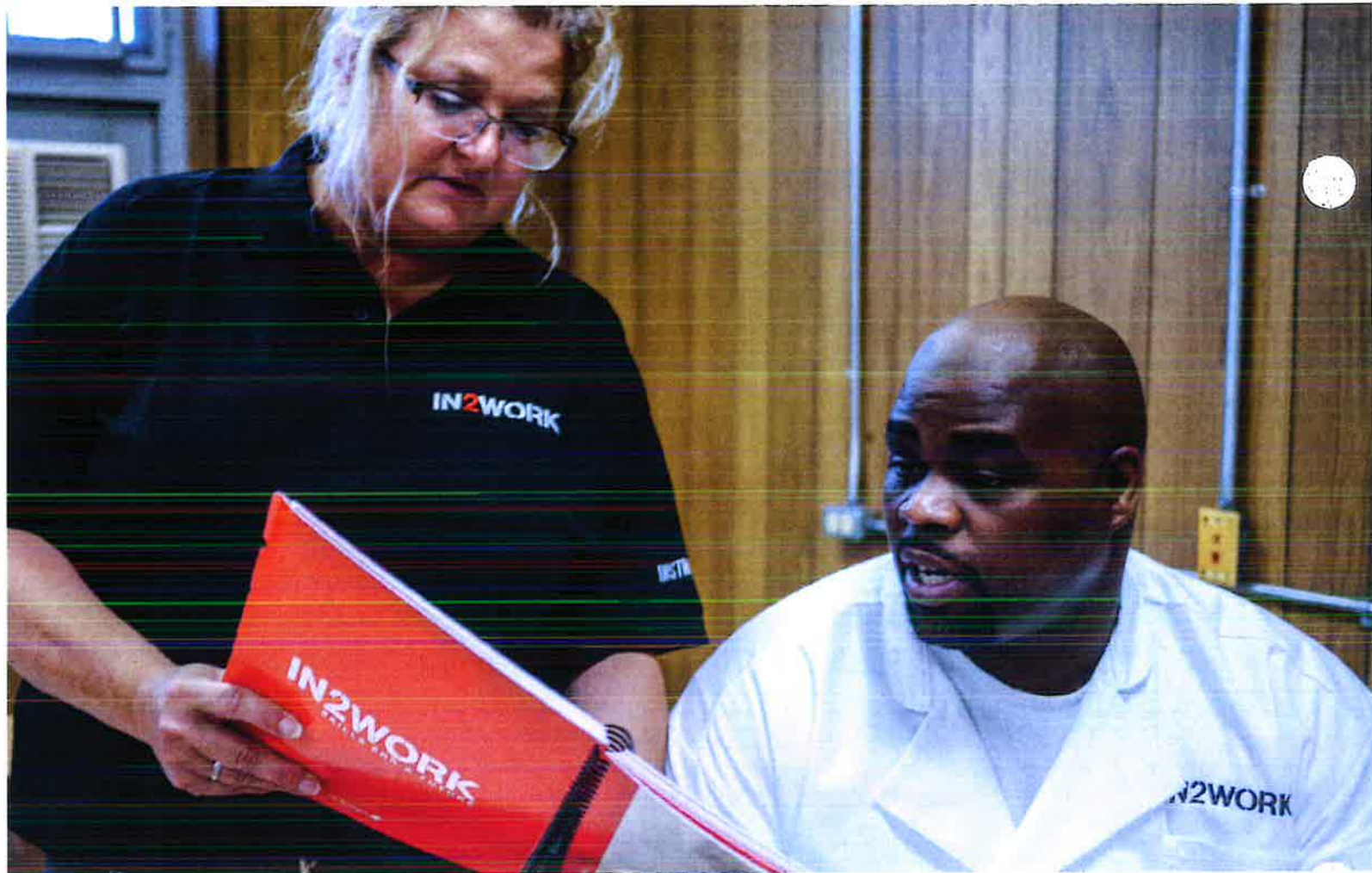
FOOD SERVICE MANAGEMENT:

- Operations Management
- Managing People & Guests
- Managing Finances
- ServSafe Test Prep



80+

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,** **SCHOLARSHIP, &** **EMPLOYMENT** PROGRAMS

IN2WORK'S internship, scholarship, and employment programs provide your inmate population with the opportunities to learn new and valuable skills. Our educational programs can lead to future employment success outside of Rockdale County Jail. Morale is also elevated through education as students are given a purpose and goals to work toward while incarcerated.

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.



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 Retail Success certificate

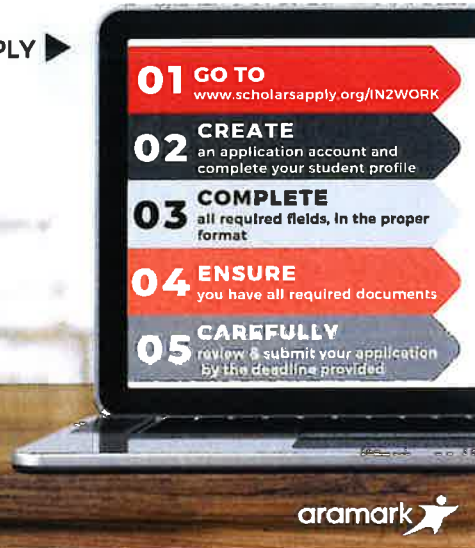
APPLY FOR AN
IN2WORK
SCHOLARSHIP

TO FURTHER YOUR
EDUCATION AND
JOB SKILLS TRAINING

Scholarships are applicable to full or part-time undergraduate study at an accredited two or four year college, university or vocational-technical school

HOW TO APPLY ▶

- 01 GO TO**
www.scholarsapply.org/IN2WORK
- 02 CREATE**
an application account and complete your student profile
- 03 COMPLETE**
all required fields, in the proper format
- 04 ENSURE**
you have all required documents
- 05 CAREFULLY**
review & submit your application by the deadline provided



IN2(THE)FUTURE SCHOLARSHIP

BREAK THE CYCLE

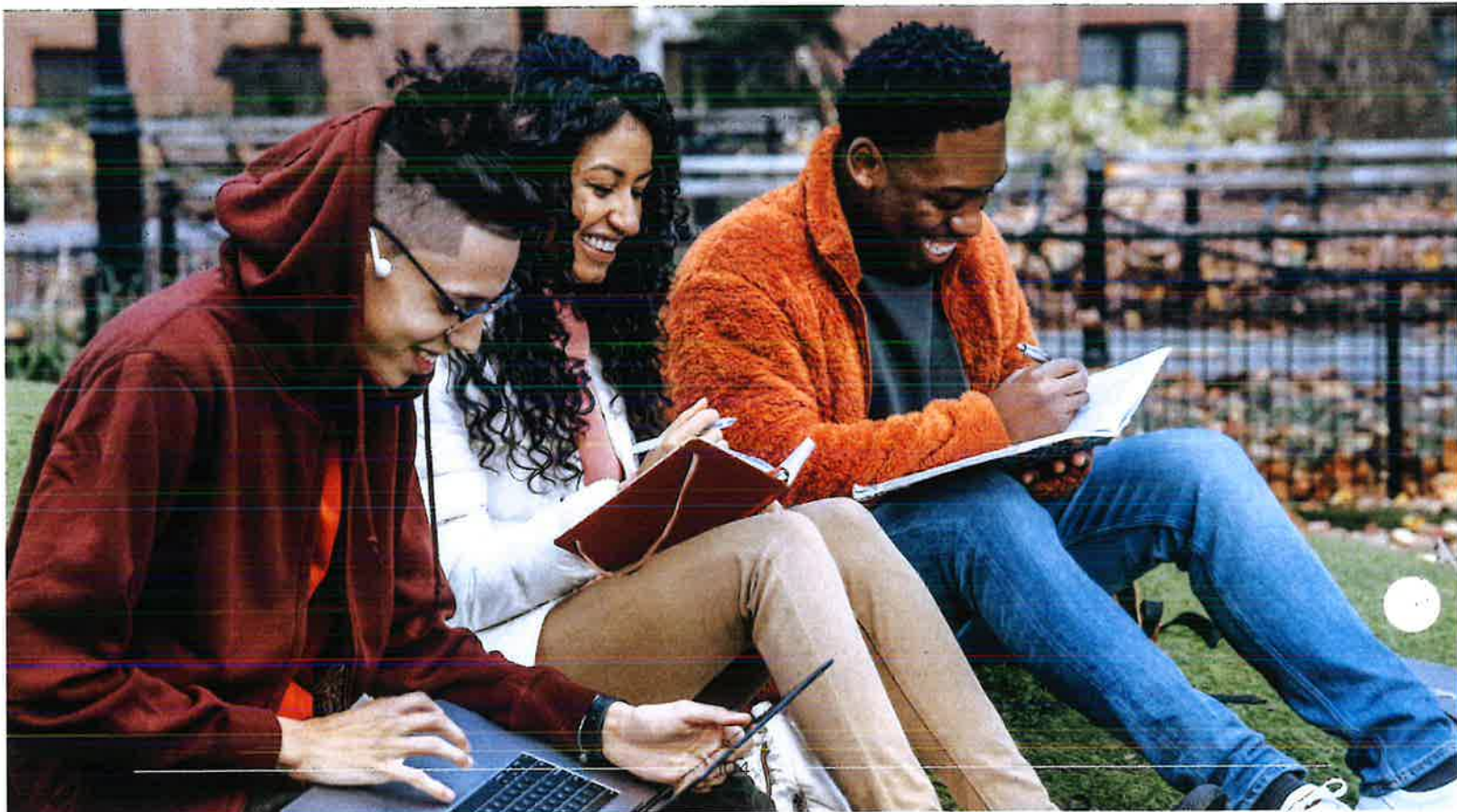
Every student deserves a fair chance at continuing their education, regardless of their circumstances. A child should never have to give up on their dreams because they do not think it is possible—Aramark can help make it possible.

The IN2(THE)FUTURE Scholarships encourages children with a parent or guardian that the justice system has impacted to pursue or continue college or trade school education. The scholarship is available for dependents 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 dependent, age 25 and under, of an incarcerated or formally incarcerated parent 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 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. 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



aramark
CONGRATS IN2WORK GRADUATES!

TEXT IN2WORK TO 63000 TO APPLY!

Benefits of Working at Aramark:
Competitive Wages
Flexible Schedule
Opportunity for Advancement

MULTIPLE OPENINGS
Food Service
Retail
Customer Service
Warehouse
Logistics

IMAGINE YOUR IMPACT
www.aramark.com

Hi! I'm Allie, your virtual job assistant at Aramark! I can assist you with your job search or help answer any questions you may have about employment with us such as our business, culture, team and more.

I'd be happy to help! Where are you looking to work?

Great! Take a look at the 2D Food service positions I found for you in Cincinnati, OH: [https://www.aramark.com/locations/2D-Food-Service-Positions-10/10/2024](#)

20 Recommended Jobs

- Position: 2D Food Service
- Location: Cincinnati, OH
- Company: Aramark
- Position: 2D Food Service
- Location: Cincinnati, OH
- Company: Aramark
- Position: 2D Food Service
- Location: Cincinnati, OH
- Company: Aramark

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

The screenshot shows a web form titled "Provide Additional Information to Aramark Staging". The form has a progress bar with three steps: "Select a Record", "Provide Information" (which is currently active), and "Review & Send".

General Information
Please share any **general information** about yourself that you would like Aramark Staging to know.

Examples

- I'm an IN2WORK graduate for Aramark Staging because...
- I've made a great mistake in my life and I'm sorry. I've learned a lot from it and I'm a better person because of it.
- I was a member of a bad group in my past life and I've learned a lot from it and I'm a better person because of it.
- I have been working for IN2WORK and I've great reviews and strong referrals.

Examples are not supported and will be required

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 learned a lot and I'm 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

- Driver's license/photo
- Certificate of marriage/divorce/marital records
- Educational attainment (college diploma or high school 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 ¹⁰⁷ IN2WORK Program Manager



IN2WORK IMPACT

EDUCATE. ENCOURAGE. EMPLOY.

LEON'S STORY: A TRUE PARTNERSHIP

"Flint Man Becomes First Michigan Inmate To Get ServSafe Certified In Jail"



Leon was incarcerated in Flint, Michigan for 21 months; he was also the very first graduate out of the IN2WORK Program at Genesee County Jail. Both the Aramark team and Genesee County officials celebrated his success with a graduation ceremony. Leon prepared individually packaged meals for all the attendees – including his mother and aunt who surprised him at the graduation. Fighting back tears, Leon accepted his certificates and thanked those who supported him through the program.

To fully support students like Leon, the IN2WORK program partnered with the Sheriff's department program IGNITE. Both programs aim to break the cycle of incarceration through education and employment. The partnership strengthens and encourages graduates to build a pathway to a career by taking advantage of reentry assistance, leading up to job placement with the county.

“Good do come out of bad, you know? I'm just thankful and grateful I was given this opportunity. It was a long journey, but I stuck through it. I never would have thought that I'd be where I am today.”

Let's look at Leon's rehabilitative journey:

- He graduated from the I2W & IGNITE programs and was released from jail
- Immediately after release, Leon applied and earned a position with the county's senior's nutrition service program.
- Today Leon has a full-time job, receiving a livable wage within the same county that he was previously incarcerated.

Education and continued reentry support are proven to reduce recidivism and boost employability and earnings. The partnership between IN2WORK and Genesee County helped Leon jumpstart his career and validate his inherent worth.



“I want everyone to see that this is the reality of investing in people. There is a population that is sometimes forgotten, and many times dismissed.”
- SHERIFF SWANSON

THE FUTURE: Leon would like to open his own food truck. He specializes in making deep fried burritos with five different meats, potatoes, olives, jalapeños and cheese.



RESPONSE TO FOOD REQUIREMENTS:

1. Standards and Dietary Guidelines

In compliance with the minimum standards for local jails established by the ACA, a Registered Dietician shall approve all meals. All meals served shall be in compliance with minimum dietary guidelines set by the ACA. A semi-annual review will be conducted by a registered dietician in respect to any changes in nutritional standards with suggestions made to the Jail Administrator or his designated representative as to what meal items need to be changed. The contractor will be required to submit the current licensed dietician approved meals served at this facility to the Jail Administrator at a minimum of twice per year.

OUR FOOD SERVICE APPROACH: BE THE STEWARD

Food service is more than just what goes on the tray. Our dedication to operational excellence is recognizable in developing, producing, and delivering meals, including all processes enabling an efficient operation. Our solutions examine the multiple facets of a successful program to deliver a cohesive and consistent food service experience supporting the overall success of your facility.

ARAMARK'S FOOD SERVICE SOLUTIONS COMBINE THREE KEY ELEMENTS:



A balance of art and science is needed to develop nutritionally and visually satisfying menus within budget. Our team of registered dietitians—the largest in the country—along with chefs and culinary staff, work to create menus and procure products that are right for your facility.



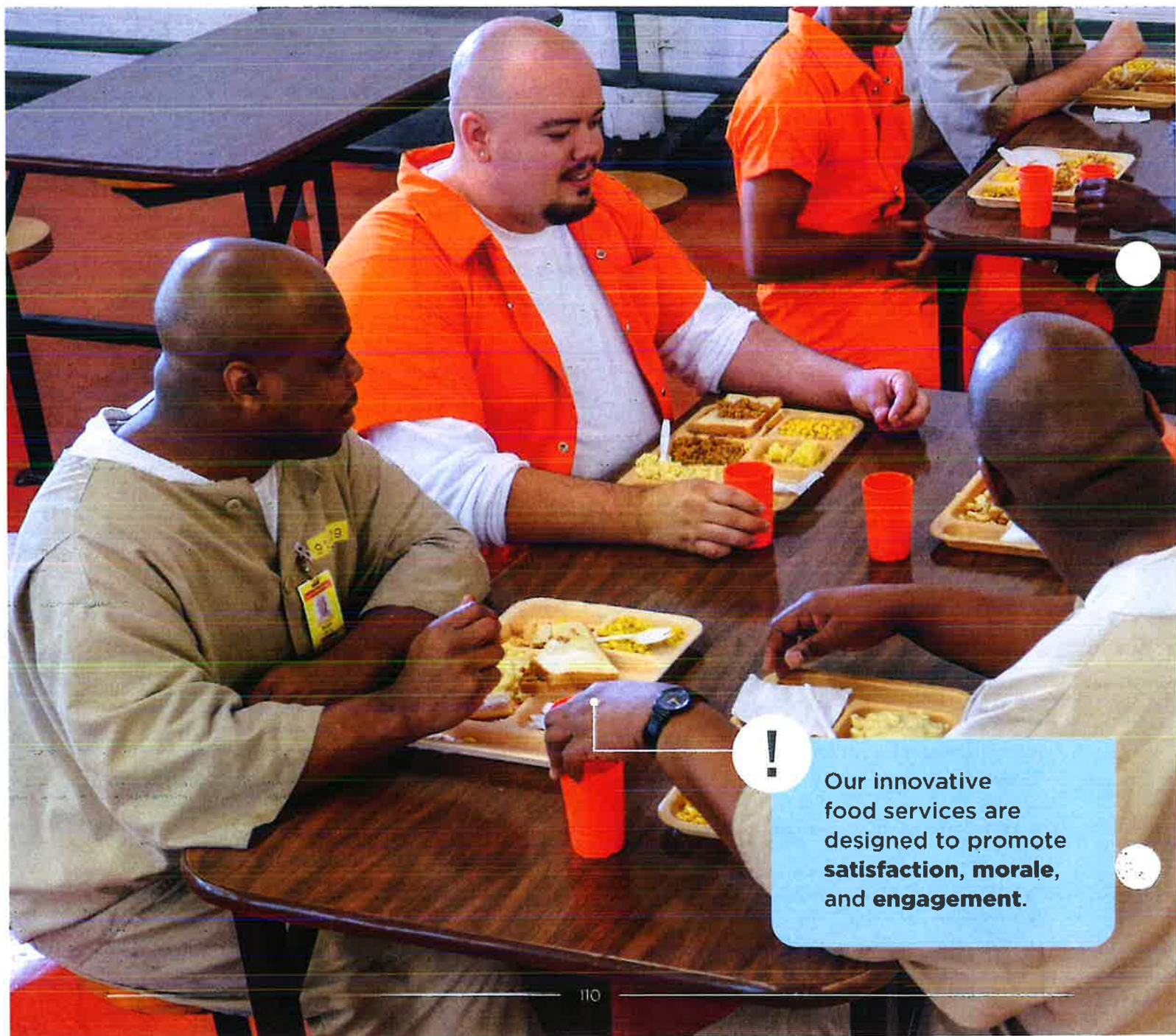
By putting quality and nutrition at the forefront, our menus are not only compliant and meet religious and medical diets, but they also promote health and overall wellness, positively impacting finances, behavior, and morale.



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 to encourage a positive environment.

SERVING UP A BETTER FUTURE

We maximize quality, nutrition, and variety so your facility is healthier both physically and mentally. Food is a major element in a correctional facility, and our food service solutions are designed to promote satisfaction, morale, and engagement. Food can help maintain order in your facility in more ways than one. Serving the right portions and offering variety can satisfy your inmates.



! Our innovative food services are designed to promote **satisfaction, morale, and engagement.**



FULL SERVICE

KEY BENEFITS



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



Expert culinarians and registered dietitians work together to recommend menus that meet nutrition standards and are satisfying to inmates while meeting budget requirements.



National Vendor Partnership: We leverage our enterprise buying power and brand relationships to purchase products at the lowest possible price in order to meet client budgetary needs.



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 population.

MENU DESIGN & PROPOSED MENUS

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.



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.

OP-X PRODUCTION PROTOCOL: FIVE Ps

The Five Ps ensure consistent meal quality. They outline the steps for proper completion of a meal, beginning with forecasting the expected number of people to post-meal analysis. The goal is to serve consistently safe, satisfying, and quality meals as scheduled while still controlling costs.



PLAN

Develop menu and product needs based on facility population.



PRODUCT

Determine purchase needs, accurate order receiving, and pulls to maintain up-to-date inventory.



PRODUCTION

Approved recipes, specified by the menu, use appropriate Hazard Analysis Critical Control Point (HACCP) controls and proper yields.



PORTIONING

Accuracy of service is confirmed, with additional HACCP controls and documentation.



POST-ANALYSIS

Final documentation reviews ensure accuracy. Includes HACCP control review and improvement planning for future meals.



2. Meal Preparation

The Contractor shall warrant that all meals will be served in a manner that makes them nutritious, wholesome, palatable, and visibly pleasing. The meals will be served at the appropriate temperature. The Jail Administrator or his designee shall, in his sole discretion, determine the Contractor's compliance or non-compliance with this provision. If the Jail Administrator or his designated representative determines the meal does not meet the aforementioned requirements then the meal shall be provided at no cost to the County. Such discretion shall not be unreasonably exercised. If exercised, the decision shall be reduced to writing and include a detailed description as to why the meal was rejected.

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.

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.

FEEDBACK

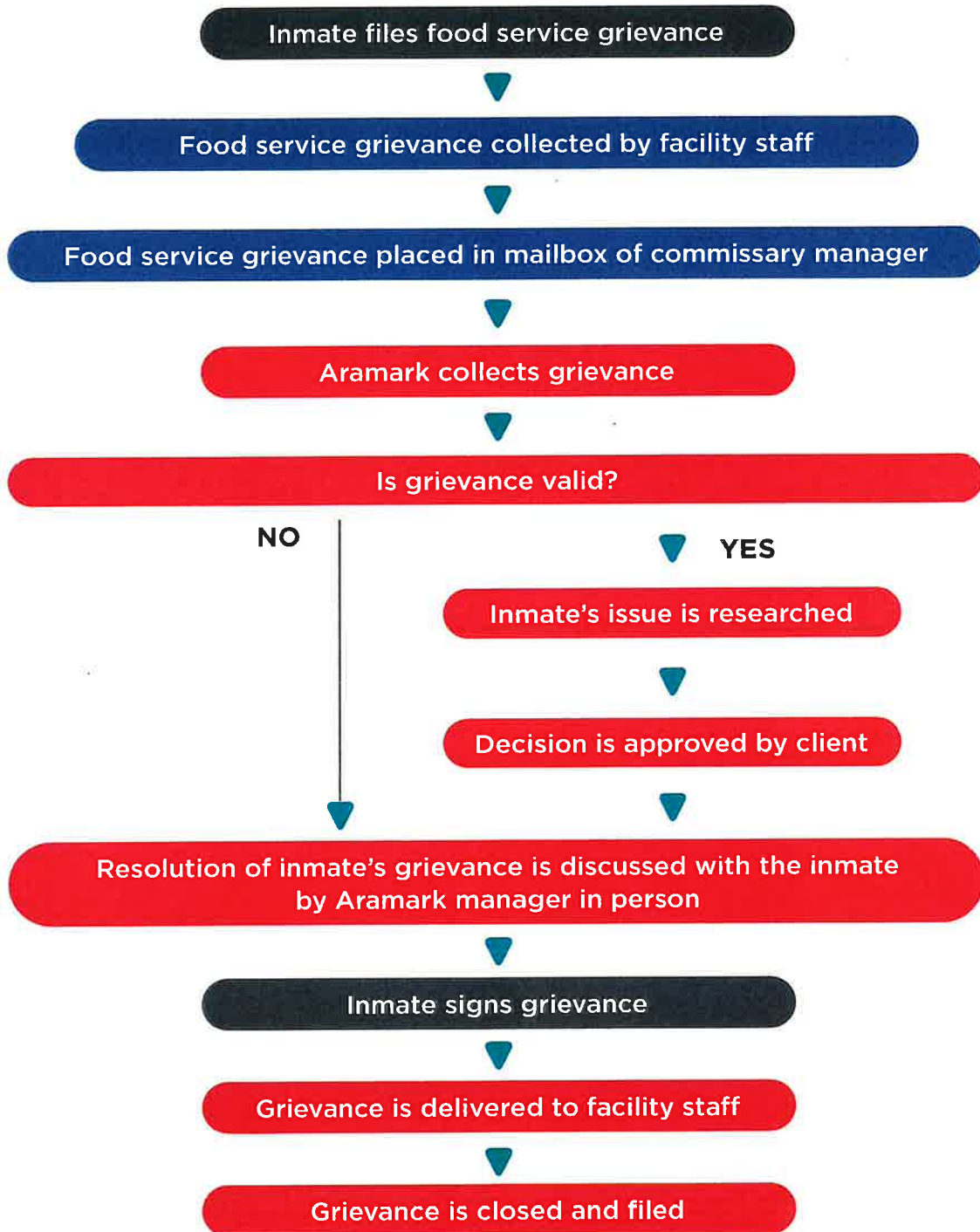
GRIEVANCE PROCEDURES

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 Rockdale County Jail 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, Rockdale County Jail controls all menu changes. We treat the menu as an evolving document requiring ongoing adjustments to ensure meal acceptance.

GRIEVANCE PROCESS FLOW



FACILITY STAFF



ARAMARK



INMATE

3. Meal Schedule

No more than fourteen (14) hours shall pass between the dinner and breakfast meals. The meal schedule is at the discretion of the Jail Administrator and is subject to change upon reasonable notice. Contractor shall provide three full, nutritionally balanced meals each day at a regularly scheduled times as follows:

Breakfast ("HOT" MEAL) Start: 5:00 AM

Lunch ("SACK" MEAL) Start: 11:00 AM

Dinner ("HOT" MEAL) Start 4:00 PM

In addition, meals shall be made available for inmates not present at the facility when meals are scheduled to be service. This includes inmates assigned to work details, offsite for court, late "book-ins" or transport reasons or inmates received at the facility within two hours of the meal is scheduled to be served.

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 Rockdale County Jail 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 Rockdale County Jail'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 Rockdale County Jail 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.

4. All meals are prepared in the facility's equipped kitchen.

Aramark understands and will comply.

5. Raw Food:

- a. The following are the minimum specifications for raw food; higher but not lower grades can be purchased. Contractor will use commodities as much as possible.
- b. Beef, Veal and Lamb shall be of at least USDA Choice.
- c. Ground Beef-utility or better, not to exceed 25% fat.
- d. Poultry shall be of at least USDA Grade A.
- e. Canned fruits and vegetables shall be of at least USDA Grade C.
- f. Frozen fruits and vegetables shall be of at least USDA Grade B.
- g. Fresh produce shall be of at least USDA No. 2.
- h. Dairy products shall be of at least USDA Grade A.
- i. Eggs shall be of at least USDA Grade A Medium.
- j. Frozen fish and seafood must be a nationally distributed brand, packed under continuous government inspection, USDA Grade A.

SUPPLY CHAIN MANAGEMENT

Aramark's corporate supply chain management team sets standards for suppliers ensuring we start with safe, quality food at a fair price. We leverage our excellent reputation and market status for you. Our supply chain principles mandate that we guarantee safety, align programs to the buying needs of each unit, integrate food supply chain management with your operations, and purchase appropriate-quality products that demonstrate the best performance and value.



Our dietitians and supply chain professionals develop specified products that are flavorful and cost-effective by working with manufacturers. Our partners include Tyson, Butterball, and GilsterMary Lee. We also work with distributors to create the most efficient distribution system, as transportation costs can dramatically affect food costs.

OUR SPECIFIED PRODUCTS RATIONALE FOCUSES THE FOLLOWING:

- Safety (plants inspected by Hazard Analysis and Critical Control Points, or HACCP)
- Consistency of product results; balance of quality, nutrition, and cost
- Leveraging partnership resources
- Brand equity
- Client value

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.

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 Rockdale County Jail 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.



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: 138-count (medium size) apples—U.S. No. 1 or comparable quality



CANNED OR FROZEN

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

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



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.

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.

6. Commodities

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

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

7. Meal Standards

All Meals shall meet current Recommended Dietary Allowances (RDA) requirements. Menus shall provide an average of 2,900 calories per day. Food will be served fresh, in a reasonable variety and at appropriate temperatures. Portion sizes shall be specified on the proposed menus as serving (cooked) weight unless otherwise specified. A "Dead-Man's Tray will be kept on every meal for Seventy-two hours.

Aramark understands and will comply.

8. Food Inventory

Contractor shall be responsible for purchasing and receiving all food necessary for preparation of each meal in sufficient quantity to meet the needs of inmates and staff during the period of the contract. The Contractor must maintain, at a minimum, a 5-day supply of foodstuffs on site. All inventories shall be rotated regularly and the Contractor shall ensure that the food items are not served after the manufacturer's expiration date. Contractor shall retain ownership of such inventory.

Aramark understands and will comply.

9. Meal Counts

The Rockdale County Jail will order inmate meals, staff meals, special diet meals and sack meals. However, the Contractor shall prepare sufficient additional meals in the event of newly arrived inmates.

The estimated number of annual offender meals is based on information provided at our site visit and in the bid specifications.

10. Pre-plating

Meals shall be portioned on trays in the kitchen and placed in a cart in the staging area. Inmate workers will deliver the carts with trays and beverages to the housing units. If the pre-plating is done by inmate workers, it shall be under the direct supervision of food service staff.

Aramark understands and will comply.

11. Jail Staff Meals

The Contractor has two options for staff meals upon mutual agreement with the Jail Administrator. Option 1, six days per week the Contractor will offer a short order staff menu of at least five mutually agreed upon food items and one day per week, the Contractor will be required to make a mutually agreed upon hot meal available. Option 2, the Contractor may provide a mutually agreed upon hot meal for staff daily. There is approximately one hundred and twenty (120) full time staff at the facility. Staff meals shall be charged at a different rate than inmate meals. Bidders shall indicate the type of service proposed for the staff.


Aramark understands and will comply. Please see the Employee Dining Solutions on the following page.

STAFF DINING SOLUTIONS

Hospitality is an integral part of our partnership, no matter the location we are serving. For correctional officers working in a high-stress environment, having a hospitality approach means providing a place to relax, unwind and get a good meal while on their break. Our staff dining solutions activate this approach by integrating menu, design, technology, and amenities to create a space where officers want to spend time on their break.

Additionally, staff dining is a valuable tool to recruit and retain officers & staff. Enhancing your existing space will increase morale and alleviate the challenges associated with leaving the facility to get a meal or snack. Officers can enjoy their breaks and return to their posts refreshed and alert, which in return will help improve safety & security within your facility.

Officers are the heartbeat of your facility. We want to ensure they have a dedicated space with the latest innovative concepts and drive value for them when eating away from home.



Featuring seasonal promotions, a wide variety of menu options, fresh products, and convenience, **employee dining is an integrated solution** that positively impacts security, recruitment, retention and staff morale.

THE LOCAL EXPRESS

For a positive impact on security, recruitment, retention, and staff morale—Eat Local.

When your officers and staff need a break from the correctional environment, they can head to The Local to recharge. Your team can relax in a space that is dedicated to comfort and enjoy flexible dining options, including a café, market, and express. With customized menus, seasonal promotions, fresh products, and convenience items, these thoughtfully designed destinations are rooted in consumer insights while keeping Rockdale County Jail's operational, financial, and spatial needs in mind.

► MICROMARKET

A GRAB-AND-GO, SELF-SERVE RETAIL MARKET

The **micromarket** provides officers and staff with an on-site location to grab a healthy snack, beverage, or meal on the go. This modular concept includes a kiosk where customers can swipe their cards for quick and easy purchasing.



EFFICIENT OPERATIONS

Staff amenities increase efficiencies and safety while reducing turnover and cost.



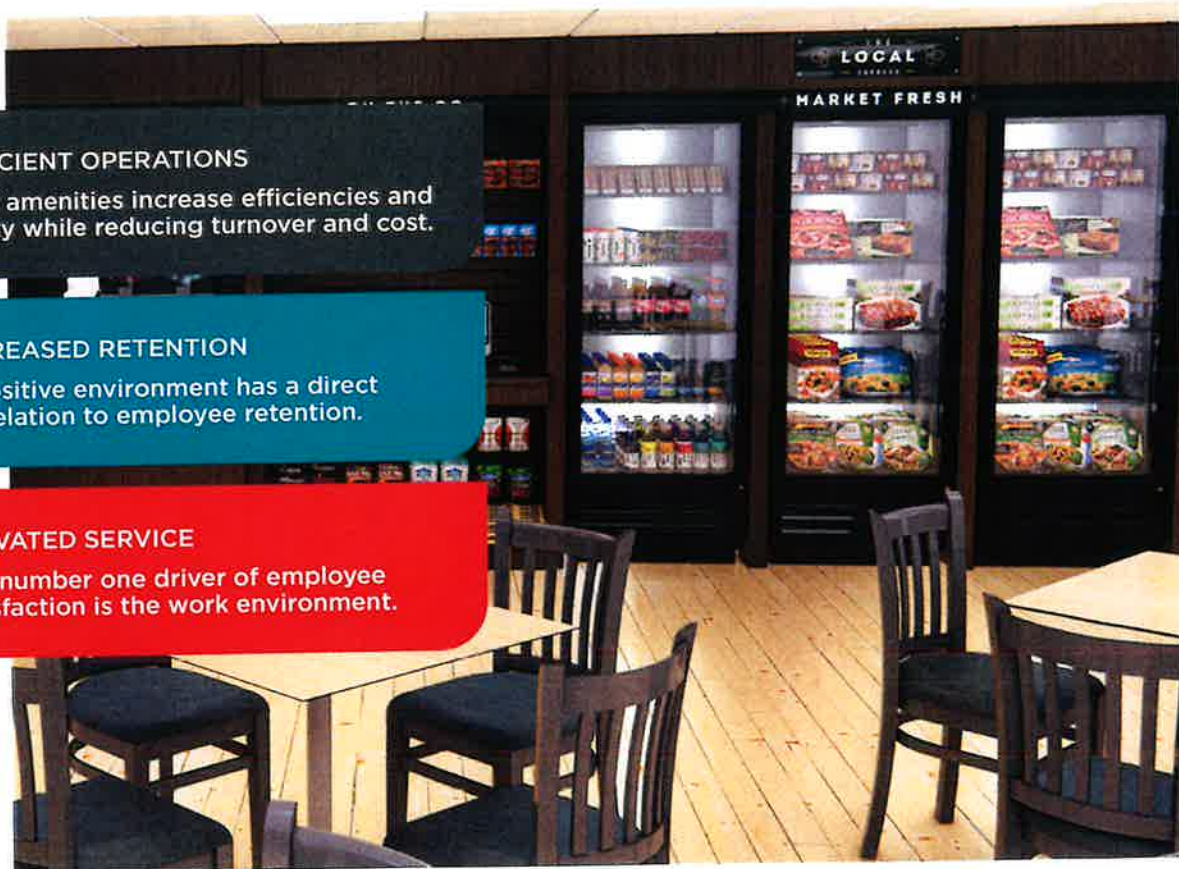
INCREASED RETENTION

A positive environment has a direct correlation to employee retention.



ELEVATED SERVICE

The number one driver of employee satisfaction is the work environment.



INSIGHTS THAT WORK FOR YOU

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 Rockdale County Jail's unique needs in mind. The modular systems can be scaled and arranged to best fit the space, so it becomes a natural extension of your facility.

Products:

With product selection based on research, the micromarket is designed to gently encourage customers 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 customers in the café or market. Depending on the solution you choose, the Retail 365 kiosk will be customized to fit your needs.



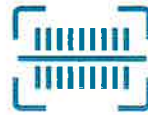
HERE'S A LOOK AT YOUR OPTIONS:



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.

ORDER ON-SITE AT KIOSK

During mealtimes, you can enjoy a meal by ordering on the kiosk. Each day we feature a new daily special, along with several a la carte freshly prepared meals that you can partially pay for with your meal stipend. The kiosk makes it easy to customize toppings and condiments and provide a personalized meal for your staff to enjoy.



- 1 Select and customize your meal
- 2 Scan barcoded items from the micromarket
- 3 Pay with Credit Card or Account loaded with funds

ORDER AHEAD

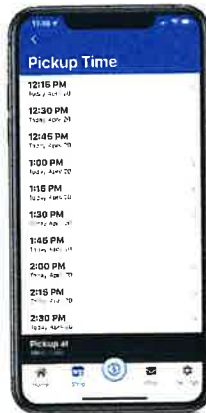
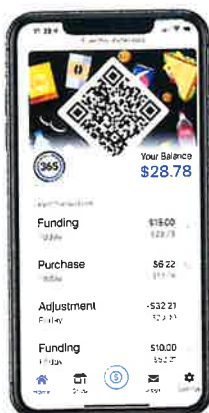
Staff can order their meals ahead of time, so it is prepared fresh and available when they are.

Order Online using Website: mymarketaccount.net



Order through App: 365Pay

- 1 Open the 365Pay app and tap Shop, followed by Link Location;
- 2 Enter your Location Code and then hit Confirm;
- 3 Choose a Pickup Time;
- 4 Choose your items, select options and quantity, and tap Add Item;
- 5 Tap the black bar at the bottom of the screen. Tap Checkout.



MICROMARKET

An assortment of items are available to purchase 24/7 thanks to our self-checkout kiosk

REFRESH

Coca-Cola
Pepsi
Mountain Dew
Gatorade
G2 Gatorade
Nestle Pure Life Water
Bubly Sparkling Water
Propel Water
Lipton Iced Tea
Minute Maid Juice
Naked Juice
Dunkin Donuts Iced Coffee
Special K Protein Shake
Milk - Nonfat, 2%, Chocolate
Crystal Light Packet

CRUNCH

Frito Lay Chips
Baked Lays
Kars Salted Peanuts
Kars Roasted Almonds
Chex Mix
Candy Bars
Jack Links Jerky

CRAVE

Jimmy Dean Breakfast
Johnsonville Sausage
Hot Pockets
White Castle Burgers
Chimichangas
Lean Cuisine Meals
Chicken Fried Rice
Chicken Pot Pie
Chorizo Mac & Cheese
Red Baron Pizza
Pepperoni Snack Rolls
Beef & Bean Burrito
Snickers Ice Cream Bar
M&M Cookie Sandwich

BASICS

Paper Towels
Toilet Paper

SATISFY

Ham & Swiss Sandwich
Chicken Caesar Wrap
Smoked Turkey Croissant
Turkey Bacon Cobb Salad
Chicken Caesar Salad
Carrots & Ranch Dip
Hillshire Farms Salami Plate
String Cheese
Pepperjack Cheese Stick
P3 - Chicken, Cashews, Cheese
Lunchables
Sabra Hummus Cups
Oh Snap! Pickles
Hard Boiled Eggs 2ct
Chobani Vanilla Yogurt
Chobani Strawberry Yogurt
Oikos Mixed Berry Yogurt
Dole Peaches
Balanced Break White Cheddar
Fresh Fruit

HEAT

Cup of Noodles Chicken
Hot & Spicy Noodle Bowl
Campbells Soup on Hand
Kraft Easy Mac
Act II Butter Lover's Popcorn

BREAKFAST

Nature Valley Oats & Honey
Nature Valley Sweet & Salty
Nutri-Grain Bars
Kind Bars
Quest Protein Bars
Blueberry Muffin
Cereal Cups
PopTarts Pastries
Mrs Freshleys Cinnamon Roll
Maple Brown Sugar Oatmeal

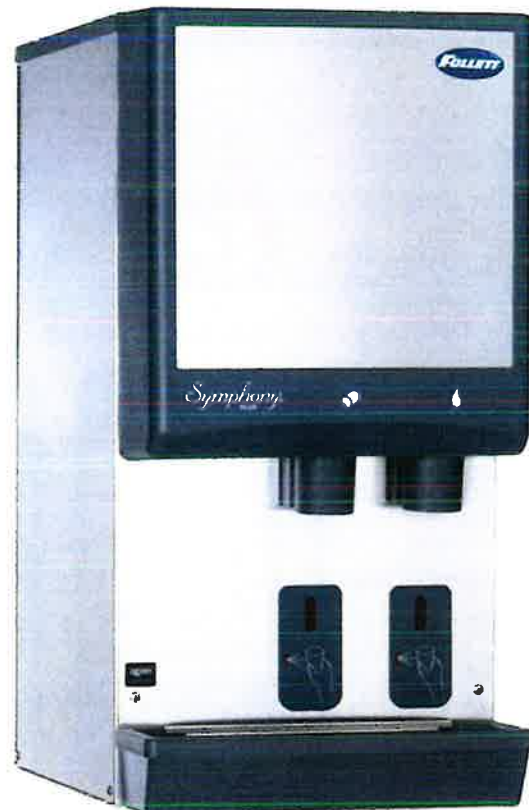


FOLGERS SELECT BREW

The Folgers Select Brew® Coffee system provides high-quality hot coffee and tea for your staff. With an ice machine nearby, the coffee can be programmed to pour over ice for a refreshing iced coffee. Folgers is the #1 retail coffee brand in America that has broad appeal, familiar and trusted flavor. The equipment can brew two types of coffee, most prefer the 100% Columbian, Signature blend, or Decaf. With just the touch of a button you can have fresh coffee or hot tea ready at any time with no leftover coffee grounds to discard. From the same machine, hot water can be dispensed, and hot tea will be available.

FILTERED WATER & ICE

Keep staff hydrated with filtered water and ice cubes out of the new Follett dispenser. Positioned within the staff dining room countertop, to make sure all staff have access to this easy to use touchless dispenser of fresh water and ice.



DAILY SPECIAL

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY SUNDAY

Crispy Baked Pollock served with Creole Sauce	Seasoned Chicken Breast with Bruschetta Topping	Meatballs served of Noodles with Marinara Sauce	BBQ Baked Chicken Thighs	Crispy Baked Cod on Fresh Bun with Tartar Sauce	Chicken Pot Pie with Peas and Carrots and a Flaky Crust	Chicken Fajitas with Peppers & Onions
Steamed Seasoned Rice	Pasta with Marinara Sauce	Roasted Vegetables	Baked Sweet Potato	Seasoned White Rice	Sauteed Greens with Onions	Flour Tortillas
Steamed Corn	Seasoned Green Beans	Garlic Toast	Smoky Baked Beans	Collard Greens	Roasted Potatoes	Steamed Yellow Rice
Chocolate Chip Cookies	Apple Crumb Cake	Chocolate Cake	Fresh Baked Cornbread	Bread Pudding with Vanilla Sauce	Iced Banana Cake	Chocolate Chip Cookies

THE LOCAL
AT ROCKDALE COUNTY

— WEEK 1 —

AVAILABLE EVERYDAY order on the kiosk or order ahead on the web

Angus Cheeseburger

A delicious Angus burger topped with cheese on a fresh bun with lettuce, tomato and red onion on side

Angus Double Cheeseburger

Two Angus burger patties topped with cheese on a fresh roll with lettuce, tomato and red onion on side.

Crispy Chicken Sandwich

Crispy chicken customized with choice of BBQ Sauce, Buffalo, or Mayonnaise. Served with Lettuce, Tomato, and Red Onion

Grilled Chicken Sandwich

Grilled chicken breast served on a fresh bun with lettuce, tomato, and red onion. Choice of cheese and sauce.

All Beef Hot Dog

Grilled beef hot dog served on a fresh bun with mustard and onions

Personal Pizza

Individual sized 8" pizza customized with your favorite toppings: pepperoni, sausage, or plain cheese

Build Your Own Breakfast Sandwich

Choice of Bread: Toast, English Muffin, Biscuit

Choice of Cheese: American, Cheddar, or Pepper jack

Choice of Meat: Sausage or Bacon



THE LOCAL
AT ROCKDALE COUNTY

— WEEK 2 —

DAILY SPECIAL

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Seasoned Beef Nachos with Sour Cream and Salsa	Chicken Parmesan Sandwich	Rib Sandwich with Smoky BBQ Sauce	Italian Sausage and Peppers	Grilled Cheeseburger	Teriyaki Chicken Stir Fry	Chicken and Pasta in a Garlic Cream Sauce
Corn with Peppers and Onions	Garlicky Green Beans	Macaroni & Cheese	Baked Potato with Sour Cream	Potato Chips	Steamed White Rice	Seasoned Mixed Vegetables
Frosted Cake	Baked Tater Tots	Creamy Coleslaw	Steamed Broccoli	Roasted Vegetable Pasta Salad	Ginger Spiced Carrots	Bakery Biscuit
	Sugar Cookies	Iced Chocolate Cake	Chocolate Cake Parfait	Peanut Butter Cookies	Chocolate Chip Cookies	Peanut Butter Brownie

AVAILABLE EVERYDAY order on the kiosk or order ahead on the web

Angus Cheeseburger

A delicious Angus burger topped with cheese on a fresh bun with lettuce, tomato and red onion on side

Angus Double Cheeseburger

Two Angus burger patties topped with cheese on a fresh roll with lettuce, tomato and red onion on side.

Crispy Chicken Sandwich

Crispy chicken customized with choice of BBQ Sauce, Buffalo, or Mayonnaise. Served with Lettuce, Tomato, and Red Onion

Grilled Chicken Sandwich

Grilled chicken breast served on a fresh bun with lettuce, tomato, and red onion. Choice of cheese and sauce.

All Beef Hot Dog

Grilled beef hot dog served on a fresh bun with mustard and onions

Personal Pizza

Individual sized 8" pizza customized with your favorite toppings: pepperoni, sausage, or plain cheese

Build Your Own Breakfast Sandwich

Choice of Bread: Toast, English Muffin, Biscuit
Choice of Cheese: American, Cheddar, or Pepper Jack
Choice of Meat: Sausage or Bacon



THE LOCAL
AT ROCKDALE COUNTY

— WEEK 3 —

DAILY SPECIAL

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Grilled Chicken Sandwich with Lettuce and Tomato Cheesy Potatoes with Broccoli Chocolate Chip Cookies	Beef Tacos on Flour Tortillas Seasoned Corn Spanish Rice Sugar Cookies	BLT Sandwich Roasted Potato Wedges Seasoned Green Beans Iced Vanilla Cake	Spicy Chicken Sandwich Creamy Caesar Pasta Salad Seasoned Broccoli Peanut Butter Cookies	Meatball Sub Roasted Red Potatoes Italian Mixed Vegetables Banana Pudding	All Beef Hot Dog Crispy Tater Tots Creamy Traditional Coleslaw Peach Cobbler	Homestyle Meatloaf Mashed Potatoes with Homestyle Gravy Vegetable Medley Chocolate Cake

AVAILABLE EVERYDAY order on the kiosk or order ahead on the web

Angus Cheeseburger

A delicious Angus burger topped with cheese on a fresh bun with lettuce, tomato and red onion on side

Angus Double Cheeseburger

Two Angus burger patties topped with cheese on a fresh roll with lettuce, tomato and red onion on side.

Crispy Chicken Sandwich

Crispy chicken customized with choice of BBQ Sauce, Buffalo, or Mayonnaise. Served with Lettuce, Tomato, and Red Onion

Grilled Chicken Sandwich

Grilled chicken breast served on a fresh bun with lettuce, tomato, and red onion. Choice of cheese and sauce.

All Beef Hot Dog

Grilled beef hot dog served on a fresh bun with mustard and onions

Personal Pizza

Individual sized 8" pizza customized with your favorite toppings: pepperoni, sausage, or plain cheese

Build Your Own Breakfast Sandwich

Choice of Bread: Toast, English Muffin, Biscuit

Choice of Cheese: American, Cheddar, or Pepper jack

Choice of Meat: Sausage or Bacon



THE LOCAL
AT ROCKDALE COUNTY

— WEEK 4 —

DAILY SPECIAL

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY SUNDAY

Asian Orange Chicken	Chili Con Carne Baked Potato	Chicken Burrito with Beans, Salsa, Cheese and Sour Cream	Hearty Lasagna	South of the Border Enchilada	Ranch Crusted Chicken Drumsticks	BBQ Chicken Breast
Vegetable Fried Rice	Steamed Broccoli	Corn and Black Bean Salad	Garlic Toast	Seasoned Corn	Homestyle Mashed Potatoes with Gravy	Baked Potato with Sour Cream
Green Beans	Mini Corn Muffin	Tortilla Chips and Salsa	Grilled Zucchini Squash	Seasoned Pinto Beans	Roasted Carrots	Steamed Corn on the Cob
Sugar Cookies	Oreo Brownie	Chocolate Cake Parfait	Pineapple Upside Down Cake	Chocolate Rice Krispy Bar	Blueberry Crumb Cake	Apple Cobbler

AVAILABLE EVERYDAY either on the kiosk or order ahead on the web

Angus Cheeseburger

A delicious Angus burger topped with cheese on a fresh bun with lettuce, tomato and red onion on side

Angus Double Cheeseburger

Two Angus burger patties topped with cheese on a fresh roll with lettuce, tomato and red onion on side.

Crispy Chicken Sandwich

Crispy chicken customized with choice of BBQ Sauce, Buffalo, or Mayonnaise. Served with Lettuce, Tomato, and Red Onion

Grilled Chicken Sandwich

Grilled chicken breast served on a fresh bun with lettuce, tomato, and red onion. Choice of cheese and sauce.

All Beef Hot Dog

Grilled beef hot dog served on a fresh bun with mustard and onions

Personal Pizza

Individual sized 8" pizza customized with your favorite toppings: pepperoni, sausage, or plain cheese

Build Your Own Breakfast Sandwich

Choice of Bread: Toast, English Muffin, Biscuit
Choice of Cheese: American, Cheddar, or Pepper Jack
Choice of Meat: Sausage or Bacon

12. Sack Meals

Contractor shall provide box lunches as needed. Sack lunches can be ordered for staff and/or inmates that cannot eat during regular meal times anytime the kitchen is open. Sack lunches will consist of, at minimum, two sandwiches, 1 piece of fruit, chips or similar item, desert and a beverage. Contractor shall vary sack meal items to avoid repetition. Contractor shall submit a sample one-week sack meal menu with the proposal. The average sack meals will be determined.

Aramark understands and will comply. Please see the below sample menu.

SAMPLE SACK LUNCH MENU



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

13. Menu Cycle

The menu cycle will be four (4) weeks minimum and will be submitted for Rockdale County Jail approval at least 30 days in advance. Contractor shall submit, as part of its proposal, the proposed menu cycles to be served. The contracting officer reserves the right to request that the order of the menu be rearranged and that like or similar items be substituted if the need shall arise or if commodity is available. A dietician shall review the contents of all menus to ensure their proper nutritional balance.

Please see the following pages for menus and nutritional analysis.

NUTRITION STATEMENT

The menu proposed for Rockdale County, GA meets the nutritional guidelines of the American Correctional Association which are based upon the current Dietary Reference Intakes 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. 2900 calories per day, cycle average is offered. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.



M.S., MBA, RD, LDN #86043735

M. SKOWRONSKI RD# 86043735

ARAMARK Correctional Services, LLC

DIETITIAN OFFICIAL STAMP



Week: **1**
MONDAY
Meal Name: Breakfast

TUESDAY **WEDNESDAY** **THURSDAY** **FRIDAY** **SATURDAY** **SUNDAY**

1 1/4 cup Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup Creamy Sweetened Whole Grain Oatmeal *
3 oz Scrambled Eggs w/ Onions & Peppers	3 oz Scrambled Eggs	3 oz Scrambled Eggs	3 oz Scrambled Eggs	3 oz Scrambled Eggs	3 oz Scrambled Eggs
1 cup Cajun Potatoes	1 fl oz Salsa	1 fl oz Salsa	2 fl oz Whipped Margarine	2 fl oz Whipped Margarine	1 cup Cajun Potatoes
1/40 cut Bakery Biscuit (1/80 2@)	1/40 cut O'Brien Potatoes	1/40 cut O'Brien Potatoes	1/40 cut Flour Tortilla (6")	1/40 cut Whipped Margarine	1/40 cut Streusel Coffeecake
1/2 fl oz Jelly	2 oz Fruit Drink w/ B12, C, D, E & Calcium	2 oz Fruit Drink w/ B12, C, D, E & Calcium	2 oz Fruit Drink w/ B12, C, D, E & Calcium	1 packet Fruit Drink w/ B12, C, D, E & Calcium	1/3 oz Whipped Margarine
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
Meal Name: Lunch					
1 oz T. Ham	1 oz T. Bologna	1 oz Turkey	1 oz T. Bologna	1 oz T. Ham	1 oz T. Salami
1/2 oz Cheese	1/2 oz Cheese	1/2 oz Cheese	1/2 oz Cheese	1/2 oz Cheese	1/2 oz Cheese
2 oz Peanut Butter	2 oz Peanut Butter	2 oz Peanut Butter	2 oz Peanut Butter	2 oz Peanut Butter	2 oz Peanut Butter
1/2 fl oz Jelly	1/2 fl oz Jelly	1/2 fl oz Jelly	1/2 fl oz Jelly	1/2 fl oz Jelly	1/2 fl oz Jelly
4 slice Enriched Bread	4 slice Enriched Bread	4 slice Enriched Bread	4 slice Enriched Bread	4 slice Enriched Bread	4 slice Enriched Bread
1 packet Mustard	1 packet Mustard	1 packet Mustard	1 packet Mustard	1 packet Mustard	1 packet Mustard
1 packet Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	1 packet Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	1 packet Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 oz Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 oz Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 oz Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)
1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C
Meal Name: Dinner					
10 oz Spicy Rice Casserole (2 oz/soy)-	10 oz Home-style Scalloped Potatoes (2 oz/soy)-	10 oz Rottin & Italian Sauce (2 oz/soy)-	10 oz Tex-Mex Taco Filling (2 oz/soy)-	4 oz County Patty (3 oz each)	1 patty
1 1/4 cup Pinto Beans	1/2 cup Pinto Beans	1/2 cup Kettle Blend Mixed Vegetables	1/2 cup Pinto Beans	1 cup Gravy LS	2 fl oz
1 cup Garden Salad	1 cup Garden Salad	1 cup Garden Salad	1 cup Coltslaw Vinaigrette	1 1/4 cup Mashed Potatoes	1 1/4 cup
1/2 fl oz Salad Dressing LF	1/2 fl oz Salad Dressing LF	1 1/4 cup Salad Dressing LF	1/2 fl oz Squithern Cornbread	1 cup Shredded Lettuce	1/2 cup
1/60 cut Southern Cornbread	1/2 cup Fudge Brownie	2 slice Frosted Cake	1/60 cut Fruit Drink w/ Vitamin C	2 each Bread Dressing	3/4 cup
1/60 cut Fudge Brownie	1 cup Noodles	1 cup Frosted Cake	1/60 cut Fruit Drink w/ Vitamin C	1 fl oz Salsa	1/60 cut
1 packet Fruit Drink w/ Vitamin C	1 packet Kettle Blend Mixed Vegetables	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Frosted Cake	1 packet Fruit Drink w/ Vitamin C
1 packet Fruit Drink w/ Vitamin C	1/60 cut Frosted Cake	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	1 packet Fruit Drink w/ Vitamin C	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 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.
~This item made with mechanically separated poultry used in accordance with USDA standards.



Week: 2

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

Meal Name: Breakfast

Creamy Sweetened Fatima *	1 1/4 cup	Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup	Creamy Sweetened Fatima *	1 1/4 cup	Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup	Corn Grits	1 1/4 cup
Baked Pancakes (2@ 1/60 cut)	1/30 cut	French Toast Bake	1/30 cut	Scrambled Eggs	3 ozw	Scrambled Eggs	3 ozw	Scrambled Eggs	3 ozw
Syrup	2 fl oz	Syrup	2 fl oz	Hash Brown Potatoes	1 cup	Hash Brown Potatoes	1 cup	Creamy Country Gavy (1 oz soy)-	8 ozw
Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	Streisel Coffeecake	1/60 cut	Bake'n Biscuit (1/60 2@)	1/40 cut	Bake'n Biscuit (1/60 2@)	1/40 cut
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Whipped Margarine	1/3 ozw	Whipped Margarine	1/3 ozw	Fruit Drink w/ B12, C, D, E & Calcium	1 packet
	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet		1 packet		1 packet		1 packet

Meal Name: Lunch

T. Bologna	1 ozw	T. Bologna	1 ozw	T. Bologna	1 ozw	T. Bologna	1 ozw	T. Bologna	1 ozw
Cheese	1/2 ozw	Cheese	1/2 ozw	Cheese	1/2 ozw	Cheese	1/2 ozw	Cheese	1/2 ozw
Peanut Butter	2 ozw	Peanut Butter	2 ozw	Peanut Butter	2 ozw	Peanut Butter	2 ozw	Peanut Butter	2 ozw
Jelly	1/2 fl oz	Jelly	1/2 fl oz	Jelly	1/2 fl oz	Jelly	1/2 fl oz	Jelly	1/2 fl oz
Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice
Mustard	1 packet	Mustard	1 packet	Mustard	1 packet	Mustard	1 packet	Mustard	1 packet
Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 ozw
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet

Meal Name: Dinner

Baked Meatloaf (3 ozw each)	1 patty	T. Hot Dogs (1.5 oz each)	2 each	Farmhouse Stew (2 oz soy)-	10 ozw	Chili con Carne w/Beans (2 oz soy)-	10 ozw	Spaghetti & Italian Sauce (2 oz soy)-	10 ozw
Gravy LS	2 fl oz	Mustard	1/3 fl oz	Green Beans	1/2 cup	Noodles	1 cup	Kettle Blend Mixed Vegetables	1/2 cup
Lyonnise Potatoes	1 1/4 cup	Enriched Bread	2 slice	Garden Salad	1 cup	Coleslaw Vinaigrette	1 cup	Garden Salad	1 cup
Cabbage w/ Tomatoes	1 cup	Baked Beans	1 1/4 cup	Salad Dressing LF	1/2 fl oz	Southern Cornbread	1/60 cut	Salad Dressing LF	1 cup
Enriched Bread	2 slice	Creamy Coleslaw LF	1 cup	Southern Cornbread	1/60 cut	Whipped Margarine	1/2 ozw	Enriched Bread	2 slice
Whipped Margarine	1/2 ozw	Carrots	1/2 cup	Whipped Margarine	1/2 ozw	Fudge Brownie	1/60 cut	Whipped Margarine	1/2 ozw
Frosted Cake	1/60 cut	Apple Spice Bar	1/60 cut	Frosted Cake	1/60 cut	Fruit Drink w/ Vitamin C	1 packet	Blueberry & Whole Grain Oat Bar	1/60 cut
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	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 starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Initial cheese with calcium is used.

-This item made with mechanically separated poultry used in accordance with USDA standards.



Week: **MONDAY** 3

Meal Name: Breakfast

	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Creamy Sweetened Whole Grain Oatmeal *	1 1/4 cup	1 1/4 cup	1 1/4 cup	1 1/4 cup	1 1/4 cup	1 1/4 cup
Baked Pancakes (2@ 7/60 cut)	3 ozw	3 ozw	1/30 cut	3 ozw	3 ozw	3 ozw
Syrup	2 fl oz	8 ozw	2 fl oz	1 fl oz	8 ozw	1 cup
Whipped Margarine	1/2 ozw	1/40 cut	1/3 ozw	1 cup	1/40 cut	1/60 cut
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	1 packet	1 packet	2 each	1 packet	1/3 ozw
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	1 packet	1 packet	1 packet	1 packet	1 packet

Meal Name: Lunch

T. Bologna	1 ozw	T. Salami	Turkey	T. Bologna	T. Ham	T. Salami
Cheese	1/2 ozw	Cheese	Cheese	Cheese	Cheese	Cheese
Peanut Butter	2 ozw	Peanut Butter	Peanut Butter	Peanut Butter	Peanut Butter	Peanut Butter
Jelly	1/2 fl oz	Jelly	Jelly	Jelly	Jelly	Jelly
Enriched Bread	4 slice	Enriched Bread	Enriched Bread	Enriched Bread	Enriched Bread	Enriched Bread
Mustard	1 packet	Mustard	Mustard	Mustard	Mustard	Mustard
Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C

Meal Name: Dinner

T. Hot Dogs (1.5 oz each)	2 each	Rotini & Italian Tomato Sauce (2 oz soy)	Sloppy Joe (2 oz soy)	Asian Fried Rice (2 oz soy)	Chambrolled Patty (3 ozw)	American Goulash (2 oz soy)
Mustard	1/3 fl oz	Kettle Blend Mixed Vegetables	Hamburger Bun	Carrots	Gravy LS	Italian Tomato Sauce
Enriched Bread	2 slice	Garden Salad	Baked Beans	Garden Salad	Mashed Potatoes	Noodles
Pinto Beans	1 1/4 cup	Salad Dressing LF	Corn	Salad Dressing LF	Broccoli	Green Beans
Coleslaw Vinaigrette	1 cup	Garlic Bread	Coleslaw Vinaigrette	Southern Cornbread	Enriched Bread	Carrot Coinlaw LF
Fudge Brownie	1/60 cut	Frosted Cake	Lemon Square	Whipped Margarine	Whipped Margarine	Garlic Bread
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fudge Brownie	Frosted Cake	Fruity Oatmeal Bar
				Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C

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 starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Initiation cheese with calcium is used.

~This item made with mechanically separated poultry used in accordance with USDA standards.



Week: 4 **MONDAY** **TUESDAY** **WEDNESDAY** **THURSDAY** **FRIDAY** **SATURDAY** **SUNDAY**

Meal Name: Breakfast

Creamy Sweetened Fanna *	1 1/4 cup	Creamy Sweetened Fanna *	1 1/4 cup	Creamy Sweetened Fanna *	1 1/4 cup	Creamy Sweetened Fanna *	1 1/4 cup	Corn Grills	1 1/4 cup
Baked Pancakes (2@ 1/60 cut)	1/30 cut	Scrambled Eggs	3 ozw	Scrambled Eggs	3 ozw	Scrambled Eggs	3 ozw	Scrambled Eggs	3 ozw
Syrup	2 fl oz	Creamy Country Gravy (1 oz/svy)~	8 ozw	Hash Brown Potatoes	1 cup	Hash Brown Potatoes	1 cup	Creamy Country Gravy (1/80 2@)	8 ozw
Whipped Margarine	1/3 ozw	Bakery Biscuit (1/60 2@)	1/40 cut	Bakery Muffin	1/60 cut	Whipped Margarine	1/40 cut	Bakery Biscuit (1/60 2@)	1/40 cut
Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Fruit Drink w/ B12, C, D, E & Calcium	1 packet	Whipped Margarine	1/3 ozw	Fruit Drink w/ B12, C, D, E & Calcium	1/3 ozw	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				

Meal Name: Lunch

T. Bologna	1 ozw	T. Ham	1 ozw	Turkey	1 ozw	T. Bologna	1 ozw	T. Salami	1 ozw
Cheese	1/2 ozw	Cheese	1/2 ozw	Cheese	1/2 ozw	Cheese	1/2 ozw	Cheese	1/2 ozw
Peanut Butter	2 ozw	Peanut Butter	2 ozw	Peanut Butter	2 ozw	Peanut Butter	2 ozw	Peanut Butter	2 ozw
Jelly	1/2 fl oz	Jelly	1/2 fl oz	Jelly	1/2 fl oz	Jelly	1/2 fl oz	Jelly	1/2 fl oz
Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	4 slice
Mustard	1 packet	Mustard	1 packet	Mustard	1 packet	Mustard	1 packet	Mustard	1 packet
Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 ozw	Fresh Baked Cookie (2 oz) or Sandwich Cookies (5 each)	2 ozw
Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet

Meal Name: Dinner

Aut Grain Potatoes (2 oz/svy / 1 c/svy)~	10 ozw	Chili con Carne w/Beans (2 oz/svy)~	10 ozw	Country Patty (3 ozw each)	1 patty	Spaghetti & Italian Sauce (2 oz/svy)~	10 ozw	Crispy Chicken Patty (3 ozw each)	1 patty
Green Beans	1/2 cup	Rice	1 cup	Gravy LS	2 fl oz	Peas & Carrots	1/2 cup	Philo Beans	1 1/4 cup
Garden Salad	1 cup	Kettle Blend Mixed Vegetables	1/2 cup	Mashed Potatoes	1 1/4 cup	Garden Salad	1 cup	Coleslaw Vinaigrette	1 cup
Saad Dressing LF	1/2 fl oz	Southern Cornbread	1/60 cut	Cabbage	1 cup	Salad Dressing LF	1/2 fl oz	Kettle Blend Mixed Vegetables	1/2 cup
Southern Cornbread	1/60 cut	Whipped Margarine	1/2 ozw	Enriched Bread	2 slice	Garlic Bread	1/60 cut	Enriched Bread	2 slice
Whipped Margarine	1/2 ozw	Fudge Brownie	1/60 cut	Whipped Margarine	1/2 ozw	Frosted Cake	1/60 cut	Lemon Square	1/60 cut
Frosted Cake	1/60 cut	Fruit Drink w/ Vitamin C	1 packet	Frosted Cake	1/60 cut	Fruit Drink w/ Vitamin C	1 packet	Fruit Drink w/ Vitamin C	1 packet
Fruit Drink w/ Vitamin C	1 packet			Fruit Drink w/ Vitamin C	1 packet			Fruit Drink w/ Vitamin C	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 starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Initiation cheese with calcium is used.

~ This item made with mechanically separated poultry used in accordance with USDA standards.



Cycle Menu - Weekly Nutritional Analysis

6/14/2022 4:01PM

Profit Center: NOSS - VP
 Location: Downers Grove Regional Office
 Service Area: NOSS Main (template only)
 Menu Name: Rockdale, GA 2900 cal, 50/50 rebid menu
 Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All Week: 1 Avg. Method: Weighted

Blank cells represent missing (unknown) nutrient values.

Calories	Pro	CHO	Fat	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Na (mg)	Vit B6 (mg)	Fols (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)
	Calories (g)	% of Calories (g)	% of Calories (g)	Chol (mg)													
2600	56.0	350.0	95.0	0.00	300.0	25.00	32.00	90.00	1.20	18.00	1.30	400.00	2.40	1000.0	700.0	18.00	
2986	88.2	11.8	435.8	58.4	102.5	239.9	28.32	228.42	2.54	1.51	28.52	1.53	941.56	2.54	1668.9	1698.9	26.91
186.2	32.2	85.6	60.1	15.73	7.5	30.9	(2.69)	133.42	1.34	0.21	12.52	0.23	541.56	0.14	689.9	999.9	8.91
105.7	157.5	124.5	107.9	80.0	162.92	88	81.05	253.80	211.25	116.23	178.26	117.85	235.39	105.71	167.0	242.7	149.48
2608	65.3	10.0	376.6	57.8	96.7	33.4	24.48	183.33	2.22	1.27	24.03	0.68	525.33	2.33	1376.0	1521.3	19.32
(191.9)	9.3	26.6	26.6	(4.44)	1.7	33.4	(7.52)	98.33	1.02	(0.03)	8.03	(0.62)	125.38	(0.02)	376.0	821.3	1.32
93.1	116.6	107.7	101.8	13.3	82.22	76	122.91	209.32	185.08	97.62	150.16	52.31	131.35	99.25	137.6	217.3	107.32
3173	99.2	12.5	421.1	53.1	125.7	35.7	38.82	196.82	2.70	1.61	31.07	1.30	1001.63	2.88	1911.5	1935.9	28.08
373.0	43.2	71.1	30.7	(6.6)	17.65	35.7	6.82	106.82	1.50	0.31	15.07	0.00	601.63	0.48	911.5	1235.9	10.08
113.3	177.1	120.3	132.3	97.7	170.59	86	193.58	121.30	218.68	124.00	194.19	100.15	250.41	119.79	191.2	276.6	156.02
2680	78.2	11.7	375.6	56.1	97.4	32.7	29.28	229.67	2.33	1.53	28.97	1.21	521.71	2.50	1523.6	1267.4	20.88
(119.6)	22.2	25.8	2.4	(23.6)	2.4	32.7	(2.72)	139.67	1.13	0.23	12.97	(0.09)	121.71	0.10	523.6	567.4	2.88
95.7	139.7	107.4	102.5	92.1	97.80	92	145.02	91.51	255.19	117.46	181.08	93.31	130.43	104.21	152.4	181.1	115.98
2722	69.5	10.2	390.1	57.3	103.6	34.3	26.79	265.22	2.07	1.34	24.01	1.22	469.60	2.75	1795.6	1662.5	20.78
(77.9)	13.5	40.1	8.6	(144.3)	2.30	34.3	(5.21)	175.22	0.87	0.04	8.01	(0.06)	69.60	0.35	795.6	962.5	2.78
97.2	124.1	111.5	109.1	51.9	109.20	59	117.17	83.73	172.25	102.89	150.06	93.85	117.40	114.58	178.6	237.5	115.43
3142	98.8	12.6	418.9	53.3	121.7	34.8	39.45	191.19	2.56	1.61	28.62	1.20	1009.59	2.75	2011.7	1979.3	27.26
342.4	42.8	68.9	26.7	(3.3)	13.70	34.8	6.45	101.19	1.36	0.31	12.62	(0.10)	609.59	0.35	1011.7	1279.3	9.26
112.2	176.3	119.7	128.1	99.9	154.78	105	107.77	120.17	212.43	124.08	178.63	92.62	252.40	114.58	201.2	282.8	151.43
3033	77.2	10.2	385.8	50.9	134.5	39.9	42.70	204.46	2.19	1.35	28.77	1.56	537.47	2.90	1590.3	1660.4	19.77
233.1	21.2	35.8	39.5	(18.7)	3.37	39.9	10.70	114.46	0.99	0.05	12.77	0.26	(2.53)	0.50	590.3	960.4	1.77
108.3	137.6	110.2	141.6	93.8	113.48	73	133.44	227.18	182.42	103.69	179.81	119.77	99.37	120.96	159.0	237.2	108.81
2906	82.3	11.3	400.6	55.1	111.7	34.6	32.84	214.88	2.37	1.46	27.71	1.24	695.28	2.67	1698.6	1675.1	23.28
2800.0	56.0	350.0	85.0	0.00	300.0	25.00	32.00	90.00	1.20	16.00	1.30	400.00	2.40	1000.0	700.0	18.00	
108.4	26.3	50.8	16.7	(73.6)	6.62	34.6	0.84	124.86	1.17	0.16	11.71	(0.06)	295.28	0.27	698.9	975.1	5.28
104.0	147.0	114.5	117.6	75.4	127.28	93	102.61	238.76	197.62	112.25	173.20	95.69	173.82	111.30	169.7	239.3	129.35

Amounts in red include missing (unknown) nutrient values

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Cycle Menu - Weekly Nutritional Analysis

6/14/2022 4:01PM

Profit Center: NOSS - VP
 Location: Downers Grove Regional Office
 Service Area: NOSS Main (template only)
 Menu Name: Rockdale, GA 2900 cal, 50/50 rebid menu
 Age Group: Male/Female Age 19-50 Years Old DR-HRDA

Period: All Week: 2 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values.

	Pro	CHO	Fat	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)						
	Calories (g)	% of Calories (g)	% of Calories (g)	% of Calories (g)	Chol (mg)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)					
	2800	56.0	95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20	16.00	1.30	400.00	2.40	1000.0	700.0	18.00					
Std.																							
Day: 1	2833	61.8	8.7	379.7	53.6	120.3	38.2	100.2	2906	19.20	2906	851.28	37.23	260.16	2.03	1.44	27.65	1.27	470.26	2.54	1520.4	1317.1	17.91
Var.	32.7	5.8	29.7	25.3	38.2	(199.8)	(5.80)	5.23	170.16	0.63	0.14	11.65	(0.03)	70.28	0.14	520.4	617.1	(0.09)					
% of Std.	101.2	110.3	106.5	126.6	33.4	76.80	73	94.59	116.34	169.08	110.85	172.81	97.92	117.56	105.96	152.0	163.2	99.48					
Day: 2	3152	104.0	13.2	422.7	53.6	119.5	34.1	391.8	4519	36.00	4519	1,438.80	34.59	251.12	2.89	1.91	31.14	1.56	955.89	2.95	2086.9	2226.4	28.01
Var.	352.5	48.0	72.7	24.5	34.1	81.8	11.00	519	538.80	2.59	161.12	1.69	0.61	15.14	0.28	555.89	0.55	1086.9	1526.4	10.01			
% of Std.	112.6	185.7	120.8	125.8	127.3	144.01	113	159.87	108.09	279.02	240.67	146.62	121.62	238.97	122.83	206.7	318.1	155.62					
Day: 3	2723	64.1	9.4	346.6	50.9	123.0	40.7	72.2	3002	25.73	3002	1,225.99	34.36	214.02	1.97	1.36	26.33	1.35	439.33	2.58	1511.7	1586.5	19.20
Var.	(77.3)	8.1	(3.4)	(227.8)	0.73	(998)	(146.1)	2.36	124.02	0.77	0.06	10.39	0.05	39.32	0.18	511.7	636.5	1.20					
% of Std.	97.2	114.4	99.0	129.5	24.1	102.93	75	136.22	107.38	237.80	163.75	104.38	164.79	103.77	109.63	151.2	226.6	106.88					
Day: 4	2998	80.5	10.7	423.1	56.5	115.1	34.6	153.9	2939	34.49	2939	696.47	31.11	259.37	2.47	1.40	25.61	1.21	749.66	2.55	1572.6	1662.9	23.76
Var.	197.6	24.5	73.1	20.1	34.6	(146.1)	9.49	(1061)	(201.54)	(0.89)	(169.37)	1.27	0.10	9.61	(0.09)	349.66	0.15	572.6	962.9	5.76			
% of Std.	107.1	143.7	120.9	121.2	51.3	137.96	73	77.61	97.21	263.19	205.42	107.54	160.04	93.31	187.41	167.3	237.6	132.01					
Day: 5	2745	74.6	10.9	377.1	55.0	106.8	35.0	277.2	3002	23.62	3002	1,423.47	31.78	226.16	2.47	1.63	30.29	1.19	560.86	2.53	1536.9	1339.1	22.05
Var.	(55.3)	18.6	27.1	11.8	35.0	(22.9)	(1.39)	(998)	523.47	(0.22)	136.16	1.27	0.33	14.29	(0.11)	160.86	0.13	536.9	639.1	4.05			
% of Std.	98.0	133.2	107.7	112.4	92.4	94.47	75	158.16	99.30	251.29	208.08	125.15	189.31	91.39	140.22	105.33	153.7	191.3	122.52				
Day: 6	3092	90.2	11.7	398.2	51.5	129.7	37.8	61.3	44.89	2989	699.22	33.46	295.86	2.56	1.44	25.06	1.74	876.31	2.43	1757.7	2077.1	23.49	
Var.	292.1	34.2	48.2	34.7	37.8	(238.7)	19.89	(1011)	(200.78)	1.46	205.86	1.36	0.14	9.06	0.44	478.31	0.03	757.7	1377.1	5.49			
% of Std.	110.4	161.1	113.8	136.5	20.4	179.57	75	77.69	104.55	328.73	214.63	110.92	156.79	134.15	219.58	101.33	175.8	296.7	130.52				
Day: 7	2620	75.2	10.7	362.7	51.5	121.7	38.8	293.5	19.91	4003	1,714.25	37.27	202.21	2.20	1.55	29.65	0.60	646.72	2.76	1916.8	1765.2	23.23	
Var.	19.6	19.2	12.7	12.7	38.8	(6.5)	3	814.25	5.27	112.21	1.00	0.25	13.55	(0.51)	246.72	0.38	916.8	1086.2	5.23				
% of Std.	100.7	134.3	103.6	128.1	97.8	79.62	100	190.47	116.45	224.67	163.25	118.92	166.58	61.15	161.68	115.34	191.7	253.2	129.03				
Avg.	2909	78.8	10.8	387.1	53.2	119.4	37.0	191.5	2912	3337	1,150.21	34.26	244.13	2.37	1.53	28.00	1.31	671.58	2.62	1697.6	1713.6	22.82	
Std.	2600.0	56.0	95.0	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20	16.00	1.30	400.00	2.40	1000.0	700.0	18.00					
Var.	108.8	22.6	37.1	24.4	37.0	(106.5)	4.12	(663)	350.21	2.26	154.13	1.17	0.23	12.00	0.01	271.58	0.22	697.6	1013.6	4.52			
% of Std.	104.0	140.4	110.6	125.7	63.8	116.46	83	127.80	107.05	271.25	197.96	117.77	174.99	100.47	167.89	169.8	244.8	125.12					

*Amounts in red include missing (unknown) nutrient values

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Cycle Menu - Weekly Nutritional Analysis

6/14/2022 4:01PM

Profit Center: NOSS - VP
 Location: Downers Grove Regional Office
 Service Area: NOSS Main (template only)
 Menu Name: Rockdale, GA 2900 cal, 50/50 rebid menu
 Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All Week: 3 Avg. Method: Weighted

Pro		CHO	Fat	Chol	Fiber	Na	Vit A (RAE)	SFA	Vit C	Vit B1	Vit B2	Nia	Vit B6	Fola	Vit B12	Ca	P	Fe
Calories	(g)	% of Calories	(g)	% of Calories	(mg)	(mg)	(RAE)	(g)	(mg)	(mg)	(mg)	(mg)	(mg)	(mcg)	(mcg)	(mg)	(mg)	(mg)
2800	56.0	35.0	95.0	<= 0.00	300.0	25.00	900.00	32.00	90.00	1.20	400.00	16.00	1.30	400.00	2.40	1000.00	700.0	18.00
2874	84.1	11.7	108.9	34.1	105.1	39.60	405.04	26.19	249.33	2.24	1.41	24.35	1.52	842.84	2.69	1415.2	1733.7	23.57
74.5	28.1	50.4	13.9	34.1	(194.9)	14.60	(494.96)	(3.81)	159.93	1.04	0.11	6.35	0.22	442.84	0.29	415.2	1033.7	5.57
102.7	150.2	114.4	114.6		35.0	158.41	45.00	88.09	277.03	187.00	108.54	152.18	116.92	210.71	112.13	141.5	247.7	130.97
2788	75.0	10.8	106.0	34.2	212.7	26.34	1,501.28	32.30	216.41	2.54	1.62	29.29	1.10	589.63	2.43	1679.5	1505.1	22.60
(12.0)	19.0	38.5	11.0	34.2	(87.3)	1.34	(602)	0.30	128.41	1.34	0.32	13.29	(0.20)	169.83	0.03	679.5	805.1	4.60
99.6	133.8	111.0	111.6		70.9	105.34	166.81	100.93	242.67	211.33	124.31	183.07	84.38	147.46	101.33	167.9	215.0	125.57
3178	99.8	12.6	119.4	33.8	172.4	37.75	810.00	32.13	270.27	2.80	1.85	31.74	1.46	974.63	2.68	2051.5	2140.1	28.20
377.8	43.8	89.0	24.4	33.8	(6.7)	12.75	(301)	0.13	180.27	1.70	0.55	15.74	0.16	574.63	0.48	1051.5	1440.1	10.20
113.5	178.2	125.4	125.7		97.8	150.98	92	100.41	300.30	241.83	141.92	198.34	112.46	243.66	119.79	205.1	305.7	156.66
2625	64.6	9.8	101.5	34.8	172.4	19.06	1,394.58	28.43	236.29	1.93	1.17	26.00	0.75	532.86	2.55	1468.3	1194.2	20.76
(175.3)	8.6	19.4	6.5	34.8	(127.6)	(5.94)	(1276)	(3.57)	146.29	0.73	(0.13)	10.00	(0.55)	132.86	0.15	468.3	494.2	2.76
93.7	115.4	105.5	106.9		57.5	76.24	154.95	88.85	262.54	180.75	90.23	162.50	57.92	133.22	106.04	146.8	170.6	115.35
2885	78.7	10.9	130.7	40.8	330.6	24.28	910.22	41.08	255.28	2.10	1.54	27.15	1.58	410.00	3.08	1747.9	1511.5	19.22
84.6	22.7	5.8	35.7	40.8	30.6	(0.72)	(929)	10.22	165.28	0.90	0.04	11.15	0.28	10.00	0.66	747.9	811.5	1.22
103.0	140.6	101.7	137.5		110.2	97.13	101.14	128.39	283.64	174.83	103.38	169.71	121.46	102.50	128.38	174.8	215.9	106.79
3103	97.4	12.6	123.7	35.9	286.8	38.39	1,078.19	38.11	193.75	2.68	1.84	29.39	1.28	989.47	2.75	2004.0	2154.6	27.39
303.2	41.4	59.0	28.7	35.9	(3.2)	14.39	(10)	178.19	103.75	1.48	0.54	13.39	(0.02)	589.47	0.35	1004.0	1454.6	9.39
110.8	173.9	116.8	130.2		98.9	157.57	119.90	119.09	215.28	223.33	141.46	183.71	98.77	247.37	114.58	200.4	307.8	152.16
3042	77.0	10.1	133.5	39.5	318.8	30.62	1,664.43	37.91	249.59	3.78	2.61	31.39	1.47	553.24	2.58	1550.8	1611.5	22.01
241.8	21.0	44.1	38.5	39.5	18.8	5.62	(493)	784.43	5.91	159.59	2.58	15.39	0.17	153.24	0.18	550.8	911.5	4.01
108.6	137.6	112.6	140.6		106.3	122.48	88	187.16	118.46	314.67	200.38	196.21	113.38	138.31	107.29	155.1	230.2	122.28
2928	82.4	11.3	117.7	38.2	247.1	31.01	1,111.96	34.02	238.99	2.60	1.68	28.47	1.31	698.98	2.71	1702.5	1693.0	23.39
2800.0	56.0	350.0	95.0	<= 0.00	300.0	25.00	900.00	32.00	90.00	1.20	400.00	16.00	1.30	400.00	2.40	1000.00	700.0	18.00
127.8	28.4	43.7	22.7	38.2	(52.9)	8.01	(617)	211.96	148.99	1.40	0.39	12.47	0.01	298.98	0.31	702.5	993.0	5.39
105.0	147.1	112.5	123.9		82.4	124.02	85	123.55	106.32	216.25	130.03	177.96	100.76	174.75	112.79	170.2	241.9	129.97

Amounts in red include missing (unknown) nutrient values.

The information contained in this report is for informational purposes only and is derived from manufacturer's labels, packaging and inserts and from information made publicly available by the United States Department of Agriculture. ARAMARK is not responsible for and cannot guarantee the accuracy of any of the nutritional information contained in this report. Ingredients and menu items are subject to change without notice. Information contained in this report is not intended for use as a substitute for advice from a physician or other healthcare professional. You should not use the nutritional information in this report for the diagnosis or treatment of any health problem, condition or ailment or for the prescription or taking of any medication, drug or nutritional, herbal or homeopathic substance.



Cycle Menu - Weekly Nutritional Analysis

6/14/2022 4:01PM

Profit Center: NOSS - VP
 Location: Downers Grove Regional Office
 Service Area: NOSS Main (template only)
 Menu Name: Rockdale, GA 2900 cal, 50/50 rebid menu
 Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All Week: 4 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values.

	Pro	CHO	Fat	Chol	Fiber	Na	Vit A (RAE)	SFA	Vit C	Vit B1	Vit B2	Nia	Vit B6	Fola	Vit B12	Ca	P	Fe
Calories	(g)	% of Calories	(g)	% of Calories	(g)	(mg)	(RAE)	(g)	(mg)	(mg)	(mg)	(mg)	(mg)	(mcg)	(mcg)	(mg)	(mg)	(mg)
Std.	2800	350.0	95.0	<= 0.00	300.0	25.00	800.00	32.00	90.00	1.20	16.00	1.30	400.00	2.40	1300.0	700.0	18.00	
Day: 1	2665	380.6	57.1	35.4	48.9	18.41	765.50	31.96	208.52	1.73	1.34	24.04	0.94	442.90	2.51	1494.3	1312.7	17.62
Var.	(134.9)	30.6	9.8	35.4	(6.60)	(6.60)	(134.50)	(6.04)	118.52	0.53	0.04	8.04	(0.37)	42.90	0.11	494.3	612.7	(0.18)
% of Std.	95.2	101.6	110.3	110.3	73.62	87	85.06	99.89	231.69	144.25	102.92	150.23	71.92	110.72	104.42	149.4	187.5	98.98
Day: 2	2994	390.2	52.1	37.3	296.7	31.32	1599.53	38.12	196.05	2.46	1.59	29.38	1.02	848.51	2.74	1909.7	1639.1	26.93
Var.	193.7	40.2	29.2	37.3	(3.3)	(24.9)	699.53	6.12	106.05	1.26	0.29	12.38	(0.28)	448.51	0.14	909.7	1139.1	8.93
% of Std.	106.9	111.5	130.7	130.7	98.9	125.29	177.73	119.13	217.84	204.67	122.46	183.84	78.46	212.13	114.25	191.0	282.7	149.60
Day: 3	2974	377.4	50.8	40.0	77.0	26.57	829.67	37.86	297.50	2.33	1.43	29.90	1.81	481.62	2.94	1397.3	1764.9	18.33
Var.	173.8	27.4	37.2	40.0	(223.0)	1.57	(123.1)	(70.13)	(207.50)	1.13	0.13	13.90	0.51	81.62	0.54	397.3	1064.9	0.33
% of Std.	106.2	128.1	139.1	139.1	25.7	106.26	92.21	119.32	330.56	194.17	110.00	163.38	139.33	120.41	122.39	169.7	252.1	101.63
Day: 4	2738	374.6	54.7	35.2	276.5	27.08	1273.78	31.71	228.81	2.61	1.53	29.51	1.20	542.06	2.50	1348.4	1564.1	22.73
Var.	(62.0)	24.6	12.2	35.2	(23.9)	2.08	(91.4)	(37.78)	(133.81)	1.41	0.23	13.91	(0.11)	142.06	0.10	548.4	864.1	4.73
% of Std.	97.8	140.8	112.8	112.8	92.2	108.31	141.53	98.08	254.23	217.17	117.54	184.43	91.92	135.51	104.21	154.6	223.4	126.26
Day: 5	2964	417.2	56.3	33.2	139.6	40.42	1158.49	26.73	258.70	2.29	1.36	23.74	1.36	896.62	2.45	1613.6	1550.2	23.18
Var.	163.6	67.2	14.2	35.2	(160.4)	15.42	(1466)	(5.27)	(68.70)	1.09	0.06	7.74	0.06	496.62	0.05	613.6	850.2	5.18
% of Std.	105.8	150.8	115.0	115.0	46.5	161.68	128.72	83.54	287.44	190.63	104.46	148.38	104.77	224.16	101.96	161.4	231.5	128.77
Day: 6	3191	431.5	54.1	35.7	76.4	46.49	819.66	34.85	223.55	2.60	1.59	28.05	2.01	808.24	2.56	1757.1	2121.4	25.32
Var.	391.5	81.5	31.8	35.7	(223.6)	21.49	(481)	(80.14)	(133.55)	1.40	0.29	12.05	0.71	408.24	0.16	757.1	1421.4	7.32
% of Std.	114.0	159.7	133.4	133.4	25.5	185.97	88	91.10	108.90	248.39	122.82	175.33	154.23	202.06	106.54	175.7	303.1	140.67
Day: 7	2828	353.3	50.0	39.3	345.9	20.03	1626.46	37.26	183.54	2.24	1.67	31.44	1.18	555.44	2.94	2128.1	1932.6	21.75
Var.	281	3.3	26.4	39.3	45.9	(4.97)	(726.46)	5.26	96.54	1.04	0.37	15.44	(0.12)	155.44	0.54	1261.6	1232.6	3.75
% of Std.	101.0	141.2	129.9	129.9	115.3	80.13	180.72	116.43	209.46	186.42	123.31	195.49	90.62	138.86	122.29	212.6	276.1	120.65
Avg.	2908	389.2	53.5	36.8	180.1	30.05	1153.36	34.07	228.81	2.32	1.50	28.01	1.36	693.63	2.66	1735.2	1726.4	22.29
Std.	2800.0	350.0	95.0	<= 0.00	300.0	25.00	800.00	32.00	90.00	1.20	16.00	1.30	400.00	2.40	1000.0	700.0	18.00	
Var.	107.7	22.2	39.2	36.6	(119.9)	5.05	(253.36)	2.07	(138.81)	1.12	0.20	12.01	0.06	253.63	0.26	735.2	1026.4	4.29
% of Std.	104.0	139.7	124.5	124.5	60.0	120.18	128.15	105.47	254.23	193.45	115.47	175.05	104.47	161.41	110.86	173.5	246.6	123.85

Amounts in red include missing (unknown) nutrient values

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14. Recipes

Where combination foods are on the menu, the Contractor shall have a file containing the recipe that provides the list of ingredients and their quantities; also, the number of servings and the size of each serving. Recipes for the Menu shall be maintained on site.

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.

Rockdale County Jail 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.



15. Substitution

Any substitution to the established menus shall be verified in advance with a dietician to determine the appropriateness of those 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.

16. Special Diets Meals

The Contractor shall provide special medical, religious, and vegetarian diets at no additional charge. Special medical diets will be provided at the prescription of the contracted medical provider for the facility. An Alternative Safety Diet will be provided upon prescription by medical. This diet shall be served three times a day for the time specified. Snacks provided with the meal are to be included in the price per meal. A dietician shall review the contents of such meals to ensure their proper nutritional balance.

MEDICAL AND RELIGIOUS DIETS

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, and commissary and FreshFavorites purchases must be restricted or monitored.

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.

17. Holiday/Spirit Lifter Meals

The Contractor is expected to provide, at no additional charge, a minimum of five (5) Holiday/Spirit Lifter Meals annually. These special meals will include Easter, Thanksgiving, Christmas, and New Years. The menu must be submitted to the Jail Administrator at least 5 days prior for approval. A copy of the proposed menus is to be included in the Proposal.

CELEBRATION MENUS

CELEBRATION MENU PLANNING, CUSTOMIZING, AND DEVELOPMENT POLICY

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 celebration menu and diet program customized to Rockdale County Jail that meets the most current Dietary Reference Intakes, the standards of the American Correctional Association, and additional guidelines are detailed in your specifications. This program has been corrections-tested.

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 celebration 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. We have included 5 celebration or "spirit-lifter" meals for your review.

SAMPLE CELEBRATION MENUS



NEW YEAR'S DAY

- Oven-Fried Chicken
- Black-Eyed Peas
- Seasoned Corn
- Corn Bread
- Margarine
- Cookies
- 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



INDEPENDENCE DAY

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



THANKSGIVING

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



CHRISTMAS

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

Festive HOLIDAY MENU

Roast Turkey

- Gravy
- Homemade Biscuit w/ Margarine
- Mashed Potatoes
- Fresh Baked Cookies
- Green Beans
- Fruit Drink with Vitamin C
- Garden Salad w/ Salad Dressing

ENHANCE YOUR HOLIDAY MEAL

Enhancing holiday meals is optional

Meal Enhancement	Price Increase per Meal
Add Pumpkin Pie Slice - 1/8 pie	\$ 1.05
Add Vanilla Ice Cream - 4 oz Cup	\$ 0.50
Add Potato Chips - 1 oz bag	\$ 0.35
Add Soda - 20 oz bottle	\$ 1.50
Replace Mashed Potatoes with Sweet Potatoes	\$ 0.73
Replace Green Beans with Green Bean Casserole	\$ 0.12
Replace Green Beans with Broccoli with Cheese	\$ 0.04
Replace Cookies with Gingerbread Cake w/ Frosting	\$ 0.05
Replace Cookies with Apple Pie Slice - 1/8	\$ 1.00
Replace cookies with Frosted Brownie 1/60 cut	\$ 0.05

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18. Special Event Meals

The Contractor shall provide catered meals for special events as designated by the Sheriff or his designee with no less than seventy-two (72) hours' notice. The cost per meal shall be mutually agreed upon by the Contractor and the County.

Aramark understands and will comply.

19. Quality of Meals

Should the contractor supply a meal that is considered to be unsatisfactory by the below-enumerated standards, the meal will be at no cost to the County. A meal will be considered to be unsatisfactory when it is not served at the proper temperature, the portion amount is not as agreed to in the contract, the service of the meal is unreasonably delayed due to actions or inaction by the contractor or his representatives, or any combination of these conditions. Meals will be served at the proper temperature. The determination of whether a meal is satisfactory is at the sole discretion of the Jail Administrator or his designee.

Aramark understands and will comply.

20. Quality of Food Products

The Jail reserves the right to reject any food items which do not comply with the standards set forth in the RFP and subsequent contract. A copy of the label of all brands of food items used to prepare the meals will be furnished to the Jail Administrator and updated accordingly as the Jail Administrator or his designee approves changes to the menu.

No food will be prepared other than as stated in the contract unless otherwise approved, in advance and in writing, by the Jail Administrator or his designated representative.

The Contractor is required to furnish fresh coffee for the facility staff on a twenty-four (24) hour basis. Any questions regarding this menu, including any discrepancies, should be submitted in writing to the Rockdale County Finance Department, Purchasing Division to meagan.porch@rockdalecountyga.gov prior to the deadline for questions.

Aramark understands and will comply.

RESPONSE TO CONTRACTOR STAFFING REQUIREMENTS:

All employees of the Contractor who will work in the Jail must have background clearance by the Jail prior to beginning work in the facility. All employees of the Contractor must comply with the Jail written policy and procedures relating to facility security/safety. In the event that the Contractor becomes aware of an incident relating to an employee, that the Contractor has a reasonable suspicion will affect the safety and security of the institution, the Contractor has a duty to immediately inform the Jail Administrator or his designated representative.

Aramark understands and will comply.

1. The on-site Food Service Director shall provide a full-time properly trained Food Service Director with at least 12 months of experience in institutional food service management. The Contractor shall submit a resume of the proposed Food Service Director as a part of its proposal. The Food Service Director proposed by the Contractor shall be assigned to the Rockdale County Adult Detention Center for the full term of the contract unless:

- a. The Food Service Director is no longer employed by the Contractor;*
- b. The Sheriff or the Jail Administrator requests that the Contractor remove the Food Service Director;*
or
- c. It is mutually agreed that the Food Service Director shall be removed. In the event the Food Service Manager is replaced, the Jail Administrator must approve the replacement prior to their assuming the role.*

Aramark understands and will comply.

2. The Contractor shall assign a minimum of one Food Service Director and four Food Service Managers to oversee and supervise all aspects of the food service operation. Actual staffing shall be in accordance with the approved staffing plan in response to Recommended Minimum Staffing Requirements.

Aramark understands and will comply.

3. The Rockdale County Jail reserves the right to deny entrance, to the Jail, to any food service personnel. Such approval shall not be unreasonably withheld.

Aramark understands and will comply.

4. Food service personnel will present a neat, clean, and appropriately groomed appearance. A clean uniform, consisting of a shirt, hat/hair net, and food service gloves shall be provided to all food service personnel by the Contractor, and will be worn in the food preparation areas. Other, appropriate non-uniform clothing is permitted as to pants, etc.

Aramark understands and will comply.

RECOMMENDED MINIMUM STAFFING REQUIREMENTS:

NOTE: If proposed staffing is less than this model suggests, the Contractor must justify, in writing, why and how the lower staffing will meet the requirements of the contract.

1. FOOD SERVICE DIRECTOR (one)

- a. The Food Services Director will have a minimum of twelve months experience as in institutional food service management. The Food Service Director will work on site a minimum of forty (40) hours per week or five (5) days per week.
- b. The Food Service Director will oversee compliance with all requirements of the contract regarding meal preparation and handle the response to any and all inmate grievances related to food service within the time determined by the County. The Food Service Director will not function as a relief food service manager in this facility.

Aramark understands and will comply.

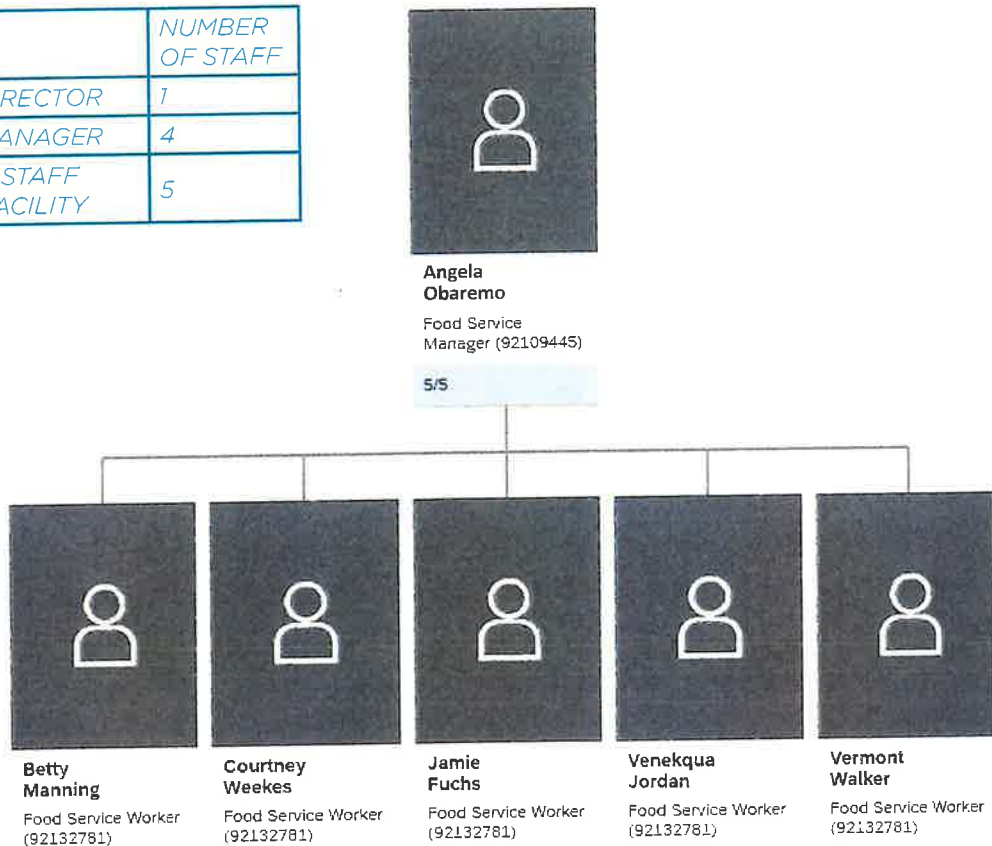
2. FOOD SERVICE MANAGER (FOUR)

- a. The food service managers have a minimum of twelve months experience in a jail or correctional facility. The shift supervisors will each work a minimum of forty (40) hours per week.
- b. There will be a minimum of one (1) food service manager on duty in the kitchen at all times when the kitchen is open. The manager coordinating the production, serving of the meal, ensuring that proper temperatures, portions and weights are correct; that diet, load sheets are followed; that the proper ingredients are used; the product has an acceptable taste and all other requirements of this RFP regarding meal preparation and service.

Aramark understands and will comply.

SCHEDULE: FULL-TIME STAFF

TITLE	NUMBER OF STAFF
FOOD SERVICE DIRECTOR	1
FOOD SERVICE MANAGER	4
TOTAL FULL-TIME STAFF REQUIRED FOR FACILITY	5



ROCKDALE COUNTY BOARD OF COMMISSIONERS
NON-COLLUSION AFFIDAVIT OF VENDOR

State of _____)

County of _____)

_____, being first duly sworn, deposes and says that:

(1) He/She is _____ (owner, partner officer, representative, or agent) of _____, the Vendor that has submitted the attached ITB;

(2) He/She is fully informed respecting the preparation and contents of the attached ITB and of all pertinent circumstances respecting such ITB;

(3) Such ITB is genuine and is not a collusive or sham ITB;

(4) Neither the said Vendor nor any of its officers, partners, owners, agents, representatives, employees or parties in interest, including this affidavit, has in any way colluded, conspired, connived or agreed, directly or indirectly with any other Vendor, firm or person to submit a collusive or sham ITB in connection with the Contract for which the attached ITB has been submitted or refrain from proposing in connection with such Contract, or has in any manner, directly or indirectly, sought by agreement or collusion or communication or conference with any other Vendor, firm or person to fix the price or prices in the attached ITB or of any other Vendor, or to fix any overhead, profit or cost element of the proposing price or the proposing price of any other Vendor, or to secure through any collusion, conspiracy, connivance or unlawful agreement any advantage against Rockdale County or any person interested in the proposed Contract; and

(5) The price or prices quoted in the attached ITB are fair and proper and are not tainted by any collusion, conspiracy, connivance or unlawful agreement on the part of the Vendor or any of its agents, representatives, owners, employees, or parties in interest, including this affidavit.

(Signed)

(Title)

Subscribed and Sworn to before me this _____ day of _____, 202__

Name _____

Title _____

My commission expires (Date)

ROCKDALE COUNTY BOARD OF COMMISSIONERS
NON-COLLUSION AFFIDAVIT OF SUB-CONTRACTOR

State of _____)

County of _____)

_____, being first duly sworn, deposes and says that:

(1) He/She is _____ (owner, partner officer, representative, or agent) of _____, the sub-contractor that has submitted the attached ITB;

(2) He/She is fully informed respecting the preparation and contents of the attached ITB and of all pertinent circumstances respecting such ITB;

(3) Such ITB is genuine and is not a collusive or sham ITB;

(4) Neither the said sub-contractor nor any of its officers, partners, owners, agents, representatives, employees or parties in interest, including this affidavit, has in any way colluded, conspired, connived or agreed, directly or indirectly with any other Vendor, firm or person to submit a collusive or sham ITB in connection with the Contract for which the attached ITB has been submitted or refrain from proposing in connection with such Contract, or has in any manner, directly or indirectly, sought by agreement or collusion or communication or conference with any other Vendor, firm or person to fix the price or prices in the attached ITB or of any other Vendor, or to fix any overhead, profit or cost element of the proposing price or the proposing price of any other Vendor, or to secure through any collusion, conspiracy, connivance or unlawful agreement any advantage against Rockdale County or any person interested in the proposed Contract; and

(5) The price or prices quoted in the attached ITB are fair and proper and are not tainted by any collusion, conspiracy, connivance or unlawful agreement on the part of the sub-contractor or any of its agents, representatives, owners, employees, or parties in interest, including this affidavit.

(Signed)

(Title)

Subscribed and Sworn to before me this _____ day of _____, 202__.

Name _____

Title _____

My commission expires (Date)

Contractor Affidavit under O.C.G.A. §13-10-91(b)(1)

By executing this affidavit, the undersigned contractor verifies its compliance with O.C.G.A. §13-10-91, stating affirmatively that the individual, firm or corporation which is engaged in the physical performance of services on behalf of (name of public employer) has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. §13-10-91. Furthermore, the undersigned contractor will continue to use the federal work authorization program throughout the contract period and the undersigned contractor will contract for the physical performance of services in satisfaction of such contract only with subcontractors who present an affidavit to the contractor with the information required by O.C.G.A. §13-10-91(b). Contractor hereby attests that its federal work authorization user identification number and date of authorization are as follows:

Federal Work Authorization User Identification Number

Date of Authorization

Name of Contractor

Name of Project

Name of Public Employer

I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on _____, ___, 202__ in _____ (city), _____ (state).

Signature of Authorized Officer or Agent

Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME
ON THIS THE _____ DAY OF _____, 202__.

NOTARY PUBLIC
My Commission Expires:

Subcontractor Affidavit under O.C.G.A. § 13-10-91(b)(3)

By executing this affidavit, the undersigned subcontractor verifies its compliance with O.C.G.A. § 13-10-91, stating affirmatively that the individual, firm or corporation which is engaged in the physical performance of services under a contract with (name of contractor) on behalf of (name of public employer) has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. § 13-10-91. Furthermore, the undersigned subcontractor will continue to use the federal work authorization program throughout the contract period and the undersigned subcontractor will contract for the physical performance of services in satisfaction of such contract only with sub-subcontractors who present an affidavit to the subcontractor with the information required by O.C.G.A. § 13-10-91(b). Additionally, the undersigned subcontractor will forward notice of the receipt of an affidavit from a sub-subcontractor to the contractor within five business days of receipt. If the undersigned subcontractor receives notice that a sub-subcontractor has received an affidavit from any other contracted sub-subcontractor, the undersigned subcontractor must forward, within five business days of receipt, a copy of the notice to the contractor. Subcontractor hereby attests that its federal work authorization user identification number and date of authorization are as follows:

Federal Work Authorization User Identification Number

Date of Authorization

Name of Subcontractor

Name of Project

Name of Public Employer

I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on _____, __, 202__ in _____(city), _____(state).

Signature of Authorized Officer or Agent

Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME
ON THIS THE _____ DAY OF _____, 202__.

NOTARY PUBLIC
My Commission Expires:

Sub-subcontractor Affidavit under O.C.G.A. §13-10-91(b)(4)

By executing this affidavit, the undersigned sub-subcontractor verifies its compliance with O.C.G.A. §13-10-91, stating affirmatively that the individual, firm or corporation which is engaged in the physical performance of services under a contract for (name of subcontractor or sub-subcontractor with whom such sub-subcontractor has privity of contract) and (name of contractor) on behalf of (name of public employer) has registered with, is authorized to use and uses the federal work authorization program commonly known as E-Verify, or any subsequent replacement program, in accordance with the applicable provisions and deadlines established in O.C.G.A. §13-10-91. Furthermore, the undersigned sub-subcontractor will continue to use the federal work authorization program throughout the contract period and the undersigned sub-subcontractor will contract for the physical performance of services in satisfaction of such contract only with sub-subcontractors who present an affidavit to the sub-subcontractor with the information required by O.C.G.A. §13-10-91(b). The undersigned sub-subcontractor shall submit, at the time of such contract, this affidavit to (name of subcontractor or sub-subcontractor with whom such sub-subcontractor has privity of contract). Additionally, the undersigned sub-subcontractor will forward notice of the receipt of any affidavit from a sub-subcontractor to (name of subcontractor or sub-subcontractor with whom such sub-subcontractor has privity of contract). Sub-subcontractors hereby attest that its federal work authorization user identification number and date of authorization are as follows:

Federal Work Authorization User Identification Number

Date of Authorization

Name of Sub-Subcontractor

Name of Project

Name of Public Employer

I hereby declare under penalty of perjury that the foregoing is true and correct.

Executed on _____, ____, 202__ in _____(city), _____(state).

Signature of Authorized Officer or Agent

Printed Name and Title of Authorized Officer or Agent

SUBSCRIBED AND SWORN BEFORE ME
ON THIS THE _____ DAY OF _____, 202__.

NOTARY PUBLIC
My Commission Expires: _____

**Affidavit Verifying Status
for County Public Benefit Application**

By executing this affidavit under oath, as an applicant for the award of a contract with Rockdale, County Georgia, I _____ . [Name of natural person applying on behalf of individual, business, corporation, partnership, or other private entity] am stating the following as required by O.C.G.A. Section 50-36-1:

1) _____ I am a United States citizen

OR

2) _____ I am a legal permanent resident 18 years of age or older or I am an otherwise qualified alien or non-immigrant under the Federal Immigration and Nationality Act 18 years of age or older and lawfully present in the United States.*

In making the above representation under oath, I understand that any person who knowingly and willfully makes a false, fictitious, or fraudulent statement or representation in an affidavit shall be guilty of a violation of Code Section 16-10-20 of the Official Code of Georgia.

Signature of Applicant:

Date

Printed Name:

* _____

Alien Registration number for non-citizens

SUBSCRIBED AND SWORN
BEFORE ME ON THIS THE
_____ DAY OF _____, 202__.

Notary Public

My commission Expires:

***Note:** O.C.G.A. § 50-36-1(e)(2) requires that aliens under the federal Immigration and Nationality Act, Title 8 U.S.C., as amended, provide their registration number. Because legal permanent residents are included in the federal definition of "alien", legal permanent residents must also provide their alien registration number. Qualified aliens that do not have an alien registration number may supply another identifying number below.

RECEIVED

SEP 27 2023

BY: Purchasing



Board of Commissioners
Agenda Item Transmittal Form
Procurement/Contract Transmittal Form

Type of contract: 1 year Multi-year Single Event

Contract #: C-2022-177-001
BOC Approval Date:

Submission Information
Contact Name: Lt. Susan Watkins
Department: Rockdale County Sheriff's Office
Project Title: Food Services for the Rockdale County Jail
Funding Account Number: 100-3326-531300-30 *1/3*
Contract amount: Unit Price Contract
Contract Type: Goods () Services (x) Labor ()
Contract Action: New () Renewal (x) Change Order ()
Original Contract Number: C-2022-177

Vendor Information
Vendor Name: Aramark Correctional Services, LLC
Address: 1101 Market St
Address: Philadelphia, PA 19107
Email: Bartrum-tim@aramark.com
Phone #: 1-800-777-7090 or 765-730-7822
Contact: Tim Bartrum **BOC APPROVED**
Date: 10-24-23
Term of contract: 1 Year renewal Initials: DT

Finance Director Signature
I have reviewed the attached contract, and the amount is approved for processing.
Signature: [Signature] Date: 10/12/2023
[Signature] 9/27/2023

Procurement Officer Signature
I have reviewed the attached contract, and it is in compliance with Purchasing Policies of Rockdale County.
Signature: [Signature] Date: 9/28/23

Summary:
The Rockdale County Sheriff's Office recommendation is to accept the contract (Food Services agreement renewal) between Rockdale County and Aramark Correctional Services, LLC for provision of food service for the inmates and staff of the Rockdale County Jail, which will include furnishing nutritious, wholesome and palatable food. The meals shall meet all nutritional standards imposed by the Bureau of Prisons, the American Correctional Association Standards, and any standards required by federal, state or local laws and regulations.

Rockdale County wishes to renew this contract with an increase of 8.5% Consumer Price Index (CPI) according to the Bureau of Labor Statistics report for April 2023 and in accordance with the current contract.

Department Head/Elected Official Signature: [Signature]

Date: 9-19-2023

AMENDMENT NO. 1 to the Agreement for Food Services for Rockdale County Jail dated November 8, 2022

This CONTRACT AMENDMENT, made and entered into by and between ROCKDALE COUNTY, GEORGIA, hereinafter called the "County", and ARAMARK CORRECTIONAL SERVICES, LLC., a Delaware limited liability company, hereinafter called "Aramark", shall be incorporated into and become a part of the original Agreement cited immediately above.

NOW, THEREFORE, for and in consideration of the covenants and promises to be carried out by each party herein and in the original Agreement cited above, it is agreed by and between the parties to amend the terms of the Agreement as follows:

1. Renew the contract term for one year through November 7, 2024.
2. The parties agree that the price per meal charged to the County by Aramark shall be changed to reflect the Consumer Price Index (CPI) price per meal increase in accordance with the June 12, 2023 Letter from Aramark (2 pages), attached hereto and made a part hereof. Current pricing is included in the attached Proposal Form dated June 20, 2022 (2 pages).

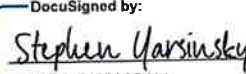
All other terms and conditions remain in effect in accordance with the Agreement referenced in this Amendment.

IN WITNESS WHEREOF, the parties hereto have executed this Amendment on this 24th day of October, 2023.

ROCKDALE COUNTY, GEORGIA


By: 
Osborn Nesbitt, Sr., Chairman

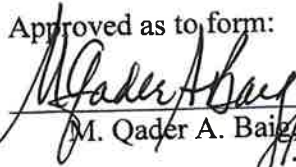
ARAMARK CORRECTIONAL SERVICES, LLC

DocuSigned by:
By: 
8DD54D02B0CD4AA...

Name: Stephen Yarsinsky

Title: Vice President, Finance

Attest:

Jennifer O. Rutledge, County Clerk

Approved as to form:

M. Qader A. Baig, County Attorney



June 12th, 2023

Captain Dennis Pass
911 Chambers Drive NW
Conyers, Ga. 30012

Re: Food Service Price Adjustment Request

Dear Captain Pass,

First, I would like to take this opportunity to thank you again for allowing Aramark to provide food services for the Rockdale County Jail.

As required by our contract, we are submitting an 8.5% price increase request for Year 2 based on the April 2022 - April 2023 Consumer Price Index – Food Away From Home (CPI-FAFH):

- As shown on Exhibit A, the CPI-FAFH increase was 8.5% for Rockdale County
- We have also added the revised Pricing Scale and the Proposal Summary as requested

Thank You,

Wesley O. Landers

Wes Landers
General Manager, Aramark Correctional Services, LLC
Landers-Wesley@Aramark.com
678-677-1751



Exhibit A:

Rockdale County, GA			
Market Basket Price Redetermination Statement			
Period Ended April 30			
CATEGORY	Menu Weighting	April Category CPI %	Weighted CPI %
Baked Goods	14.87%	12.38%	1.84%
Beverage	3.35%	10.44%	0.35%
Dairy	10.99%	8.00%	0.88%
Grocery	36.42%	10.39%	3.78%
Produce	6.79%	2.03%	0.14%
Protein	27.59%	2.77%	0.76%
TOTAL	100.00%		7.75%
April FY 2023 CPI Food Away from Home Index			8.55%
Greater of Market Basket to April CPI - Food Away from Home			8.55%

Population		CURRENT PRICE	PRICE AFTER CPI ADJUSTMENT
Below 300		Renegotiate	Renegotiate
300	325	\$1.734	\$1.881
326	350	\$1.665	\$1.807
351	375	\$1.609	\$1.746
376	400	\$1.560	\$1.693
401	425	\$1.518	\$1.647
426	450	\$1.480	\$1.606
451	475	\$1.447	\$1.570
476	500	\$1.417	\$1.537
501	525	\$1.390	\$1.508
526	550	\$1.365	\$1.481
551	575	\$1.343	\$1.457
576	600	\$1.323	\$1.435
601	625	\$1.307	\$1.418
626	650	\$1.290	\$1.400

Cost Per Meal (at current Pricing Scale Range 326-350)	\$1.807
Staff Meal Cost	\$2.713
Cost Per Meal with Double Entrée	\$2.467
Cost of Snack (Not Included in a Meal) (Therapeutic Diet Snacks \$0)	N/A
Cost of Snack Requests outside of meal plans	Invoice cost + 10%

PROPOSAL FORM – RFP #22-21

Instructions: Complete all THREE parts of this bid form.

PART I: Proposal Summary

Complete the information below. If you wish to submit more than one brand, make a photocopy of this Proposal Form.


1.	Cost Per Meal	* (at the Pricing Scale Range 326-350)	\$ 1.665
2.	Staff Meal Cost – If Different		\$ 2.50
3.	Cost Per Meal with Double Entrée		\$ Inmate Meal Scale Price + \$.66
4.	Cost of Snack (Not Included in a Meal)	* Therapeutic Diet Snacks \$.00	\$ N/A
5.	Cost of Snack Requests outside of meal plans		\$ Invoice Cost + 10%
6.			\$

PART II: Addenda Acknowledgements (if applicable)

Each vendor is responsible for determining that all addenda issued by the Rockdale County Finance Department – Purchasing Division have been received before submitting a bid.

Addenda	Date Vendor Received	Initials
"1"	June 7, 2022	ME
"2"	June 9, 2022	ME
"3"	June 14, 2022	ME
"4"		
"5"		
"6"		

PART III: Vendor Information:

Company Name	Aramark Correctional Services, LLC
Address	2400 Market Street, Philadelphia, Pennsylvania 19103
Telephone	(352) 303-3478
E-Mail	eichenko-michael@aramark.com
Representative (print name)	Michael Eichenko
Signature of Representative	
Date Submitted	June 20, 2022

SLIDING SCALE PRICING

ROCKDALE COUNTY JAIL

Population		Price
Below 300		Negotiate
300	325	\$1.734
326	350	\$1.665
351	375	\$1.609
376	400	\$1.560
401	425	\$1.518
426	450	\$1.480
451	475	\$1.447
476	500	\$1.417
501	525	\$1.390
526	550	\$1.365
551	575	\$1.343
576	600	\$1.323
601	625	\$1.307
626	650	\$1.290
651	675	\$1.274
676	700	\$1.259