

**SERVICES AGREEMENT  
WITH SUMMIT FOOD SERVICE MANAGEMENT  
FOR FOOD SERVICES FOR THE ADULT DETENTION FACILITY AND YOUTH  
DEVELOPMENT PROGRAM**

THIS AGREEMENT is made and entered into as of this 24 day of February, 2015, by and between Santa Fe County, hereinafter referred to as "County", a political subdivision of the State of New Mexico and Summit Food Service Management located at 1751 County Rd. B West, Suite 300, Roseville, MN 5513 hereinafter referred to as "Contractor".

**WHEREAS**, Santa Fe County's Corrections Department requires the services of an experienced and qualified firm to operate and manage a comprehensive food service program in an institutionalized setting, using personnel with experience providing food services in detention facilities for the Adult Detention Facility (ADF) and the Youth Development Program (YDP), located in Santa Fe County; and

**WHEREAS**, pursuant to NMSA 1978, Sections 13-1-112 and 13-1-117, the County issued Request of Proposal No. 2015-0062-CORR/IC, for these services; and

**WHEREAS**, based on the evaluation criteria established within the request for proposals for determining the most qualified Offeror, the County has determined Contractor as the most responsive and highest rated Offeror; and

**WHEREAS**, the County desires to engage the Contractor to provide food services for Santa Fe County's ADF and YDP facilities, and the Contractor is willing to provide such services.

**NOW THEREFORE**, in consideration of the premises and mutual obligations herein, the parties hereto do mutually agree as follows:

**1. SCOPE OF WORK**

Services shall be for facility food service implementation, start-up, training, management, labor, inventory of County owned consumable and non-consumable supplies, disposables, all food products and other related services necessary to maintain a food services program in a correctional facility.

**A. The Contractor shall:**

1. Provide on-site dietary operations to include meal preparation and serving of meals for inmates, residents and staff at the ADF and YDP facilities. Management of the food service operation will also include:
  - a. Purchasing;
  - b. Receiving;
  - c. Food storage;

- d. Sanitation/cleanliness;
  - e. Menu planning;
  - f. Training and management of kitchen staff and inmates assigned to the kitchen facility (if allowed); and
  - g. Record keeping and accountability.
2. Agree to pay all federal, state, and local taxes, which may be assessed against the Contractor's equipment or merchandise while in or upon ADF or YDP.
  3. Comply with all applicable Santa Fe County policies and procedures, State and Federal regulations including but not limited to the New Mexico Environment Department Food Service and Processor Regulations and American Correctional Association (ACA) standards.
  4. Keep in effect all necessary licenses, permits, and food handler's cards required by law, and shall post such permit in a prominent place at each facility as required by law.
  5. Maintain a "Satisfactory" rating from the Health Department at all times. In the event that conditional or unsatisfactory inspection ratings are imposed the Contractor will take immediate action to correct any and all violations. The Contractor will remain responsible for providing all aspects of the dietary service at its sole expense as outlined in these specifications from alternative sources complying with all Health Department requirements. In the event that a "Conditional" or "Unsatisfactory" rating is solely imposed due to any act or omission by the Contractor, its officers, agent or employees, the County reserves the right not to pay for meals served while the Conditional or Unsatisfactory ratings are in place and to otherwise provide for meals at Contractor's expense until the problem is corrected.
  6. Agree that the Contractor's employees and agents shall comply with and observe all applicable rules and regulations concerning conduct at the ADF and YDP which the County imposes upon the County's employees and agents.
  7. Follow the Security Requirements set forth in Exhibit A of this Agreement.
  8. Provide the necessary staff to prepare and serve food and to perform all duties to ensure acceptable sanitation and cleanliness. The Contractor will operate the food service programs to accomplish the tasks contained herein, utilizing inmate workers to supplement contractual staff and reduce costs. Management of inmate workers will be coordinated with the Facility Manager of ADF or YDP.
  9. Have a dietician available (at its own expense) to calculate medical diets ordered. All meals served shall be from dietician pre-approved menus. The County will not pay for meals that are not approved by the Facility Administrator of ADF or YDP.
  10. Hire all employees necessary for the performance of this Agreement. All persons employed by the Contractor shall be the employees of the

Contractor and not the County. The Contractor, in performing work required by this Agreement, shall not discriminate against any employee or applicant for employment because of race, creed, sex, color, natural origin, or age, in violation of federal, state or local laws.

- a. The County may provide inmate workers to help in the kitchen and will work with the Contractor or his designated representative prior to the startup of services to determine the number of inmates required. Such inmates may be assigned duties in the food service operation that may include sanitation, food preparation and production and storeroom functions.
11. Provide inmate/resident workers, at the ADF, with adequate and clean white uniforms and shoes necessary to perform work within the kitchen area. Uniforms must be white in color in order to distinguish the kitchen workers from the other inmate/resident population.
12. Ensure that all staff hired to support this contract will be subject to health examinations as proper federal, state, and local authority may require in connection with their employment. A copy of the examination results shall be placed in the employee's personnel files and will be available for inspection by the County.
13. Undergo background check for the Contractor's on-site management and staff members, because the services will be provided in a secure facility for inmates and residents, for which the County is responsible. The background checks, as permitted by law, will be conducted at the Contractor's expense and should include at the minimum the following screening: 1 – employment check, 2 – driving records and, 3 – criminal background screening. The County will conduct criminal NCIC background checks every six (6) months on all on-site staff members.
14. Initiate a comprehensive training program for all current employees to include food safety and handling, emergency procedures, and inmate/resident interaction and safety training.
15. Provide the County an employee list by title and job function and maintain the appropriate staffing levels required for the efficient operation of the food service program. Such levels required will be coordinated with the Facility Administrator of ADF or YDP working with the Contractor's designated representative to determine the numbers and types required for efficient operations.
16. Provide qualified and professional staff to manage the complete operation of food services at the ADF and YDP. The Contractor shall provide sufficient staff to provide food service and supervise inmates/residents assigned to assist in preparation of meals. Failure to comply with this requirement will result in forfeiture of the meal's cost to the facility.
17. Provide adequate management and supervision of all shifts, two (2) shifts per day, seven (7) days per week, 365 days per year (366 days per year during a Leap Year), on a schedule to be approved by Santa Fe County.
18. Ensure that a Food Service Manager (or Contractor's employee designee) shall be on duty each day, and shall be on-call twenty-four (24) hours per

day. The Food Service Manager shall provide administrative backup for on-duty Contractor staff and be available for contact by the County. The Food Service Manager shall maintain a cooperative and collaborative relationship with the Facility Administrator and staff.

19. Operate as an independent contractor in a cost effective manner with reporting and accountability to the Facility Administrator at ADF or YDP.
20. Shall comply with applicable federal, state and local laws and regulations pertaining to wages, workman's compensation, and hours of employment.
21. The Food Service Director in the ADF and YDP shall have a dietitian available to calculate and write menus for those medical diets not covered by the general menu.

#### B. ADF & YDP Serving Times/Locations

1. The Contractor shall provide meals for the ADF and YDP in accordance with established operating schedules and conditions. The current schedule for days and hours of operation is as follows:
  - a. The Contractor shall provide a total of three (3) meals per day at times specified by the Facilities Administrator of ADF or YDP.
  - b. Approximate times for meals are listed as follows:
    - BREAKFAST is served at 5:15 am
    - LUNCH is served at 11:30 am
    - DINNER is served at 4:00 pm(Dinner for Detention Officers on the night (graveyard) shift shall be the breakfast meal)  
EVENING SNACK is served between 7:00 pm and 7:30 pm  
Note: Not more than 15% of meals served may include sandwiches
  - c. All meals shall be prepared onsite at each facility. The meals shall not be transported from one facility to the other.
  - d. The Contractor is responsible for determining the appropriate number of meals to be prepared and served. The Contractor shall provide sufficient meals for all inmates, residents, Santa Fe County staff, and approved visitors who wish to eat at the facility according to the approved menu schedule.

#### C. YDP Requirements for the Contractor. The Contractor shall:

1. Provide the Facility Administrator of YDP a proposed five (5) week menu. Thereafter, the Contractor shall provide menus for the Facility Administrator's approval two (2) weeks prior to the services being rendered. Any deviation from published menus will require the approval of the Facility Administrator or his designee at least twenty-four (24) hours prior to the change. Menus shall be based upon the recommendations of the Food & Nutrition Board National Research Council.
2. Provide and serve breakfast, lunch, and dinner of comparable nutritional

value and quantity, as required by the New Mexico Children Youth & Family Department (CYFD) requirements for participation in the National School Lunch Program.

3. Shall provide evening snacks to the detainees that meet nutritional guidelines set forth in the National After School Snack Program.
4. Shall produce a high quality food service that meets or exceeds the standards of the American Correctional Association (ACA), the State of New Mexico Department of Corrections Food Service Manual, most current edition, and the National Commission on Correctional Health Care. The Contractor shall provide wholesome healthy meals with a caloric content of 2800 calories per day. Portion sizes shall meet requirements of Santa Fe County.
5. Menus
  - a. All menus must be reviewed and certified as to nutritional adequacy by a registered dietitian provided by the Contractor to meet the requirements contained in menu specifications. Contractor shall provide a nutrient analysis and cooked weight (volume) for each serving size portion, for every menu item. A registered dietitian must review menus on-site semi-annually to ensure adherence to all standards and requirements including National School Breakfast and Lunch Program.
  - b. Contractor shall prepare and serve a nutritious and balanced breakfast, lunch, and dinner each day at the time designated by the YDP.
  - c. All breakfast, lunch and dinner meals shall comply with the menu prepared by the Contractor and with the requirements of the National School Lunch Program.
  - d. Holiday and special event menus shall be provided. At a minimum, the Contractor shall provide special dinners at all facilities on the following Holidays; Easter/Spring Holiday, Thanksgiving, Christmas, and New Year's, and one (1) meal to be scheduled at the discretion of the Facility Administrator.
    - i. For the traditional fall or winter holidays (i.e. Thanksgiving, Christmas and New Year's Day), two (2) entrees shall be provided to each inmate to consist of either turkey or roast beef, excluding processed products. The ethnic population and holiday requirements apply to food prepared and served for all YDP residents.
    - ii. For the spring or summer holiday (i.e. Easter/Spring Holiday), the menu shall consist of two (2) entrees for each inmate to consist of either barbecue beef, or barbecue chicken. For each holiday, each inmate shall receive at least four (4) ounces of each entrée served to consist of a total of eight (8) ounces weight for the meal. Processed meat products may not be used in whole or in part to comply with the meat entrée requirements.
  - e. Snacks: Contractor shall provide snacks every morning and evening. A

mid-afternoon snack will be served on Sunday afternoons and on Thanksgiving and Christmas. Snacks shall alternate between a sandwich and crackers and cheese or crackers and peanut butter. Snacks must offer variety and meet the requirements of the federal afterschool snack program. Contractor shall propose a four (4) snack menu and menu must offer a variety of snacks. Examples to include: meat sandwiches, bagels and cream cheese, Sun Chips, cheese and crackers, fruits and vegetables etc. Must include two (2) components as required by National Afterschool snack program.

- f. Special Events: Special events and catering services shall be scheduled, approved and agreed upon by Santa Fe County Corrections Deptment and Contractor. Sufficient scheduling and planning will be given to Contractor.
- g. The Contractor shall insure that all bread provided or served as part of all meals shall consist of whole grain in accordance with National School Lunch Program requirements.
- h. The Contractor shall ensure that all food preparation will be in accordance with the National School Lunch Program requirements.
- i. The Contractor shall ensure that main entrees consisting of red meat such as beef, pork, veal, fish and poultry shall be served in accordance with National School Lunch Program requirements.
- j. Medical Diets:
  - i. The 5-week cycle menu shall generally meet the dietary requirements for low-fat and low-sodium diets. With diet counseling for clients from the Medical staff and client avoidance of some menu items, this same general menu will also meet the needs for low cholesterol, bland and diabetic diets.
  - ii. The Contractor is responsible for developing a diet manual for the most commonly prescribed medical diets, such as soft, mechanical soft, liquid, pureed, low protein, and renal.
  - iii. The menus shall be approved by Santa Fe County Corrections Department Medical Director.
  - iv. The Contractor will prepare and serve these and any other prescribed medical diets and/or snacks ordered by the medical staff. The Contractor's dietitian must be consulted for any medical diets that are not clearly addressed in the diet manual. The diet manual will be reviewed and approved by the Santa Fe County Corrections Department Medical Unit.
  - v. Meals and snacks for medical diets will be prepared and served in compliance with physician's orders, the Standard of Care for medical diets, and the approved Diet Manual with prior approval of the Santa Fe County Corrections Department Medical Director. Where

possible, the food items served according to the menu of the day will be modified for particular clients to comply with any medical diet ordered for that client (e.g., puree certain food items for particular clients). Medical diets shall be served during normal serving times except as ordered by the physician. The Contractor is responsible for providing all medically prescribed diets, including snacks for diabetics, but not including nutritional supplements such as Ensure™, vitamins, or minerals.

D. ADF Requirements for the Contractor. The Contractor shall:

1. Provide and serve breakfast, lunch, and dinner, of comparable nutritional value and quantity, as required by the American Correctional Association (ACA), the State of New Mexico Department of Corrections Food Service Manual, most current edition, and the National Commission on Correctional Health Care, Bureau of Prisons (BOP).
2. Ensure that all menus and special diets meet the standards for adult holding and detention facilities as established by the American Correctional Association. All menus will be approved, prior to service, by a registered dietitian provided by the Contractor. All meals served will be in compliance with the most current Recommended Daily Allowance for a referenced (average) adult male as established by the National Academy of Sciences.
3. Provide wholesome, healthy meals with caloric content of 3200 calories per day. Portion sizes shall meet the requirements of the Santa Fe County.
4. Provide a monthly detailed listing of additional food or beverage services and "spirit lifter meals" provided to the County, which should be provided at no additional cost to the County, which are in addition to the adult inmate meals and staff/visitor meals.
5. Menus
  - a. The Contractor shall prepare and serve well balanced meals in accordance with the menus attached as Exhibit B.
6. Agree that future changes to menus shall be certified by a registered dietitian along with a complete nutritional analysis and cooked weight portion size for each item on the specified menu for each meal as required in this paragraph. The menu submitted, once reviewed and approved by SFCCD, shall be instituted by the Contractor upon the contract start date. All requests for changes in the approved menu shall be submitted to the Facility Administrator who shall make the final decision concerning the appropriateness of the menu. The Facility Director may require the serving of a special meal, not on the cycle menu, one time per calendar quarter at each facility, such meal to be implemented in recognition of good behavior or special circumstances. The menu for the special meal will be determined by SFCCD.
7. Provide for religious diets. Religious diets will be provided to inmates

- who have been approved by SFCCD, in accordance with policy, to receive a religious diet including a Kosher meal. The Contractor will provide a heart healthy menu option and a female specific menu of fewer calories.
8. Where combination foods are on the menu, the Contractor shall make available the recipe providing the list of ingredients and their quantities, the number of servings, and the size of each serving with the five (5) week menu cycle.
  9. Provide holiday and special event menus. At a minimum, the Contractor shall provide special dinners at all facilities on the following Holidays; Easter/Spring Holiday, Thanksgiving, Christmas, and New Year's, and one (1) meal to be scheduled at the discretion of the Facility Administrator.
    - a. For the traditional fall or winter holidays (i.e. Thanksgiving, Christmas and New Year's Day), two (2) entrees shall be provided to each inmate to consist of either turkey or roast beef, excluding processed products. The ethnic population and holiday requirements apply to food prepared and served for all.
    - b. For the spring or summer holiday (i.e. Easter/Spring Holiday), the menu shall consist of two (2) entrees for each inmate to consist of either barbecue beef, or barbecue chicken. For each holiday, each inmate shall receive at least four (4) ounces of each entrée served to consist of a total of eight (8) ounces weight for the meal. Processed meat products may not be used in whole or in part to comply with the meat entrée requirements.
  10. Prepare sack lunches and date all sack lunches as may be requested. The sack lunch shall consist of two (2) sandwiches containing a minimum of 1 ½ ounces of protein complement per sandwich, a piece of fruit, a dessert, one (1) commercially package of potato chips or other similar item, and a beverage. A larger sack lunch for outside details containing additional food items may be prepared and charged for at 1 ½ times the normal meal cost at the discretion of the Facility Warden. The Contractor shall vary the type of meat and other items in the sandwiches on a strict rotation basis to avoid repetition.
  11. Lockdown Menus
    - a. The Contractor shall provide actual menus for the first three (3) days of a facility lockdown.
    - b. If the lockdown continues beyond three (3) days, the Contractor shall submit additional menus for the designated facility.
    - c. The Contractor shall maintain a three (3) day inventory for the lockdown menu.
  12. All menus shall be reviewed and certified as to nutritional adequacy by a registered dietitian provided by the Contractor, including the nutrient analysis and portion size for all items as served. The Contractor shall cite references used to determine nutritional value. All menus shall be reviewed and approved by the SFCCD.
  13. Medical Diets

- a. The 5-week cycle menu shall generally meet the dietary requirements for low- fat and low-sodium diets. With diet counseling for inmates from the Medical staff and inmate avoidance of some menu items, this same general menu will also meet the needs for low cholesterol, bland and diabetic diets.
- b. The Contractor is responsible for developing a diet manual for the most commonly prescribed medical diets, such as soft, mechanical soft, liquid, pureed, low protein, and renal. The Contractor will prepare and serve these and any other prescribed medical diets and/or snacks ordered by the medical staff. The Contractor's dietician must be consulted for any medical diets that are not clearly addressed in the diet manual. The diet manual will be reviewed and approved by the SFCCD Medical Director.
- c. Meals and snacks for medical diets will be prepared and served in compliance with physician's orders, the Standard of Care for medical diets, and the approved Diet Manual. Where possible, the food items served according to the menu of the day will be modified for particular inmates to comply with any medical diet ordered for that inmate (e.g., puree certain food items for particular inmates). Medical diets shall be served during normal serving times except as ordered by the physician. The Contractor is responsible for providing all medically prescribed diets, including snacks for diabetics, but not including nutritional supplements such as Ensure™, vitamins, or minerals.
- d. The Food Service Director in each facility shall have a dietitian available to calculate and write menus for those medical diets not covered by the general menu.
- e. As requested, the Contractor shall follow established procedures, which will allow for removal of inmates from special diets who fail to comply with the prescribed diet. This is to safeguard both the Contractor and SFCCD from potentially costly lawsuits. The procedure shall be approved by the SFCCD Medical Director.

E. TRAINING. The Contractor shall:

1. Ensure that Contractor's on-site staff will be trained regarding the policies and procedures, rules and regulations of the Detention Facilities of Santa Fe County.
2. Distribute a written job description to each member of the Contractor's on-site staff that clearly delineates his/her assigned responsibilities. The Contractor shall provide a copy of the job descriptions to the Facility Administrator(s).
3. All staff provided by the Contractor shall be required to attend a Santa Fe County facility orientation program, at mutually agreed upon times so as to not disrupt the food services operation. At a minimum, the orientation will include:
  - a. Working conditions,

- b. Code of Ethics,
  - c. Personnel policy manual,
  - d. Employee's rights and responsibilities,
  - e. Overview of the criminal justice system,
  - f. Tour of the facility,
  - g. Facility goals and objectives,
  - h. Facility organization,
  - i. Staff rules and regulations,
  - j. Personnel policies, and
  - k. Program overview
4. The Contractor shall provide, at its expense on an annual basis, complete health educational training for food service laborers. The training shall include, but is not limited to, food safety and handling, emergency procedures, inmate interaction and safety, bacterial contamination, chemicals, insects, rodents and parasites, proper sanitation procedures and relevant laws. The Contractor's on-site staff member's personnel files will contain past and current training records for the time that they are assigned to the County Detention Facility(ies).

#### F. EQUIPMENT

1. Facilities: The County will provide, install, maintain, repair, and permit the Contractor to use existing capital equipment. The Contractor shall take reasonable measures necessary to assure the County that its equipment is being properly used and maintained. The Contractor will be responsible for repair of damaged equipment due to negligence of its employee(s). The County will provide preventative maintenance and repair service on all County-owned equipment. The Contractor shall notify the jail administration of any equipment that requires preventative maintenance, repair or replacement. The County shall be responsible for maintaining kitchen appliances and equipment that is County-owned. Contractor shall report any repairs needed, malfunction, missing parts, missing items of the kitchen appliances and equipment inventories. The Contractor shall reimburse the County for any lost, missing or damaged appliances and equipment under its custody or control.
2. Utilities: The County shall supply all utilities relating to the operation of the food service area. The Contractor will direct efforts at conserving utilities whenever possible. The food storage warehouse is located outside and apart from the kitchen facility.
3. In the case of natural disaster or other catastrophic event where the kitchen facilities are not available, the Contractor shall have the capability to furnish and operate a temporary kitchen that is capable of handling the volume of 700 adults and up to 63 juveniles.
4. Supplies: The Contractor shall furnish all supplies, commodities, and equipment not supplied by the County, but that are necessary for the

efficient and sanitary operation and provision of the services specified. This shall include all cleaning and paper supplies. If disposable utensil, plates, cups, etc. are used, they are to be biodegradable or able to be recycled or reuse. Polystyrene shall not be used.

5. Contractor Responsibilities: The Contractor shall purchase and pay for all food products, consumable supply inventory, kitchen cleaning products, including but not limited to mops, broom, squeegees etc., food preparation utensils and small appliances, including, but not limited to, cups; spatulas, blenders, slicers, mixers and toasters. The products purchased or used in the food service facilities will remain the property of the Contractor. Items must be identified and noted on an inventory schedule as approved by the Jail Administrator. Contractor employees will be responsible for the security and control of County issued keys and work tools. Tools such as peelers, etc. will be kept in a lockable area when not in use. Recorded inventory control procedures shall be maintained on all such items.

#### G. MAINTENANCE

1. The Contractor will abide by all federal, state, and local laws and ordinances regarding health, sanitation and safety. The Contractor shall keep all areas allocated for their use in a state of cleanliness that meets with the satisfaction of the State health regulations, County Health Department and any other inspector the County assigns.
2. The Contractor will be responsible for daily cleaning and housekeeping in the food preparation service, receiving and storage areas, and the removal of trash and garbage from the designated food service area, and will, on a continuing basis, maintain high standards of sanitation policy and procedure. The Contractor will be responsible for cleanliness and maintenance of the loading dock and kitchen vestibule area.
3. The Contractor will be responsible for the use and sanitation of the trash compactor and its immediate area. The Contractor will report any discrepancies or problems with trash compactor or any other areas that the County should be made aware of. The County will upkeep and provide preventative maintenance of the trash compactor.
4. The County will oversee the provision of janitorial services under a separate services contract outside the areas not included above. The County will be responsible for extermination services. The Contractor will be responsible to assist the County by maintaining the cleanliness of the food preparation service receiving and storage areas.
5. The Contractor shall be responsible for providing paper and cleaning supplies for the food service program. The Contractor shall be responsible for the proper storage and control of those items to prevent any theft, damage, infestation or other loss. All office supplies necessary for the Contractor shall be provided by the contractor except those forms required by the institution.

## H. STUDENT NUTRITION PROGRAM REQUIREMENTS

1. The Contractor will assist the County to implement and administer the following programs authorized by the Child Nutrition Act of the United States Department of Agriculture:
  - a. National School Lunch Program (NSLP),
  - b. National School Breakfast Program (NSBP),
  - c. Special Milk Program (SMP), and
  - d. After School Snack.

## I. SPECIFIC FOOD REQUIREMENTS FOR BOTH FACILITIES:

1. Anticipate Number of Meals:

The average daily population recently has been approximately seven hundred (700) adult inmates, and up to sixty three (63) juvenile residents. The average daily population is provided as a guideline for the range of anticipated number of meals to be served. The Contractor shall indicate clearly if the proposed price per meal is dependent on a minimum number of meals served and the number where price changes take place on Exhibit C.
2. Food Specifications:

The Contractor shall ensure that all food used for meals shall meet the following specifications:

  - a. Canned fruits- fancy and choice grades/water packed
  - b. Dairy products- Grade A fresh milk 2.0% fat or lower
  - c. Eggs— U.S.D.A. Grade AA (large)
  - d. Frozen Foods - U.S.D.A. Grade A
  - e. Fresh produce and fruits- #1 quality
  - f. Canned vegetables- choice and extra standard grades
  - g. Lean meats, poultry and fish;
    - Beef- USDA choice- no boneless lean beef trimmings (Pink Slime)
    - Veal- USDA choice
    - Lamb- USDA choice
    - Poultry- Grade A
  - h. Ground beef and ground turkey- USDA or better with no more than 15% and 20% fat content.
  - i. Imitation cheese products may be used in meal preparation; however, they may not be used as an entrée. Low fat cheese is to be used for entrees, such as hot or cold sandwiches; toppings; and garnishes.
3. The Contractor must provide a minimum recommended daily allowance (RDA) and caloric content requirements for the adult and juvenile residents.
4. Each meal must have a dietician's written certification and the Detention Center's approval prior to being served.

5. A sample basic food group plan and menu pattern for breakfast, lunch, snack and dinner must be made part of this proposal.
6. The lunch meal shall not be constant daily repetition of sandwiches. When served, sandwiches shall have ample filling, with mayonnaise spread or other dressing on bread and not be prepared so far in advance of serving that the bread dries out.
7. The Contractor will be required to serve a balanced diet. The Contractor is required to submit menus detailing, at a minimum, a five (5) week meal plan, with specific portion sizes (indicate cooked or raw weight when appropriate), caloric content and seasoned variations. Menus shall meet or exceed the applicable diet by standards for adult inmates and juvenile residents or by nutritional and caloric contents as established by the Food and Nutrition Board (FNB).
8. The County reserves the right to request that menus be varied if too repetitious, that seasoning of food in cooking be altered, if necessary, and that other items be altered which may be causing problems. The requests shall not cause an increase in the Contractor's cost per meal.
9. Because the normal occupancy of the jail is mixed in ethnic origin, primarily Anglo, Native American, and Mexican-American, proposers should plan to develop their menus to meet the unique ethnic balance for Santa Fe County.
10. Food shall be visibly pleasing complete with condiments (dressing, sugar, salt, pepper, ketchup, or mustard where indicated). Food temperatures as required by the Student Nutrition Authority shall be maintained for all meals prepared at the Youth Development Program. Santa Fe County will reject any meal(s) that do not comply with this standard.
11. The Contractor shall prepare and provide sack (bag) lunches for facility personnel who are on assignment outside of the facility and unable to return to the facility for a staff meal. The sack (bag) lunch shall consist of 3 oz. meat equivalent, 4 bread, 1 snack item, 2 condiments, 1 fresh fruit, dessert, 8 oz. beverage (bulk, carton, if milk). The Contractor shall vary the type of meat and other similar items in the sandwiches to avoid repetition.
12. The Contractor agrees to provide catered meals for special events as designated by the Santa Fe County Corrections Department with not less than seventy-two (72) hours' notice.

J. SERVING MEALS. The Contractor shall:

1. Supply reusable sporks for inmates and flatware for staff and all other such supplies needed for the serving of meals to the inmates/residents and staff at the ADF and YDP as anticipated in these specifications. The County shall be responsible to provide food trays and styrofoam cups (if necessary).
2. Provide suggested methods of transportation of food trays from the kitchen to the facility, in a timely manner. These methods may include the

current method of transportation being used or more creative and efficient alternatives.

3. Provide a method of determining ways to delineate those special diet meals for residents and staff. Meals shall be marked with clear and obvious markings so that the person taking the meal shall know that his/her special dietary needs are being fulfilled.
4. Food shall be served at a minimum of 140 degrees (Fahrenheit) for hot foods and a maximum of 40 degrees (Fahrenheit) for cold foods.
5. Be responsible for determining the appropriate number of meals to be prepared. The Contractor shall provide sufficient meals for all residents, staff and guests approved by Santa Fe County who wish to eat at the facility according to the approved menu schedule.
6. Serve the approved menu.

#### K. AFTER MEAL CLEAN-UP.

1. After meals are concluded, the Contractor shall remove all food carts, trays, dishes and utensils from the staff serving area and return them to the kitchen, or properly store them at the serving areas.
2. The Contractor shall clean the kitchen, staff dining room and food areas that are not an integral part of the living units. Resident trustee laborers on each appropriate floor shall clean pantries following the serving of each meal.
3. All pots, pans, dishes, utensils and flatware are to be washed at a temperature of 140 degrees (Fahrenheit) to 160 degrees (Fahrenheit). Final rinse temperature is to be 180 degrees (Fahrenheit) or a sanitizing agent is to be used.
4. All meal trays, work areas, work tables, sinks, stoves, ovens and mixers must be washed, scrubbed and sanitized after each shift usage.
5. The Contractor shall remove trash and garbage from units, pantries and all other areas served by the Contractor within one (1) hour after completion of food service. The Contractor shall remove all trash and garbage to the facility trash site, store in impervious containers, and the trash site cleaned. The County will be responsible for actual removal of all trash and garbage from the facility trash site.

#### L. REQUIRED RECORDING KEEPING.

The Contractor shall maintain the following records which shall be made available to SFCCD upon request.

1. Complete and accurate records of the number of meals served by location in accordance with the established institutional procedures. SFCCD reserves the right to verify the number of meals served.
2. A two week current staffing pattern and work schedules for all employees.
3. A complete job description for all positions and inmate assignments.
4. Records of all staff to include days worked and absences.

5. Records of meal counts for each meal by location according to established meal count procedures.
6. Maintain daily records documenting all refrigerator and freezer temperatures, serving temperatures of all menu items at each meal, wash and rinse temperatures at all meals and any other records necessary to meet health standards and to document compliance with American Correctional Association Standards and New Mexico Environment Department Food Service and Food Processing Regulations.
7. The planned menu for the coming month shall be dated, posted and distributed to the inmate population.
8. Maintain nutritional analysis, recipes, and portion sizes for all menu items. Recipes must include procedures for hazard analysis critical control point (HACCP Plans).
9. Maintain, for testing purposes, a sample meal for seventy-two (72) hours for each meal served.
10. Resident worker evaluation forms as detailed in these specifications.
11. Security and incident reports.
12. All required forms used by the ADF and YDP will be completed and returned within twenty-four (24) hours of an event.

#### M. INSPECTIONS AND MEETINGS

1. Personnel of ADF or YDP may at any time inspect the following: the food storage area, preparation area, serving areas, and test food for palatability, proper portion size, accuracy of medical diets, and attractiveness. ADF or YDP may reject food or material for not meeting the specifications contained in the terms of this contract or in the approved menu, and require the Contractor to substitute food or material, which complies with the specifications.
2. A Contractor's representatives and SFCCD representatives shall meet quarterly to discuss contract compliance by the parties. A written report of meetings, outcomes, and necessary corrective action shall be submitted to the Facilities Administrator of ADF or YDP.

#### N. SECURITY REQUIREMENTS

The Contractor shall abide by all security requirements as specified in the SECURITY REQUIREMENTS attached hereto as Exhibit "A".

### **2. PERFORMANCE MEASURES, DEFAULT BY CONTRACTOR, AND LIQUIDATED DAMAGES**

#### **A. DEFAULT.**

An Event of Default on the part of the Contractor is defined as the Contractor's material failure to comply with any provision of this Contract including the performance measures set out herein.

Provided, however, that such Event of Default is caused directly by Contractor's negligence. Further, for non-critical damages, the parties agree to negotiate a brief period of notice to remedy any such concern where possible.

B. CONTRACTORS PERFORMANCE MEASURES.

The Contractor agrees the following performance measures and fees shall be applicable to the Contractor:

1. For each staff vacancy of a mandatory FTE over thirty (30) days, \$50 per day for each day the position is not filled.
2. Compliance with two-week inventory of non-perishable food goods. \$100 per day for each day of non-compliance.
3. Compliance with prescribed medical diets and approved religious diets. \$100 for each instance of non-compliance.
4. Compliance with maintaining required records. \$100 for each day a required record is not maintained, for each record.
5. Compliance with ACA Standards addressing food service. \$200 for each instance of non-compliance with a Mandatory Standard; \$100 for each instance of non-compliance with a non-Mandatory Standard.
6. Compliance with employee development and training. \$100 per day for each employee who does not receive required training on a timely basis, until training is received.
7. Each instance of deviation from the published menu, \$100.
8. Each instance of insufficient food amount to feed each inmate the published meal at the required portions, \$1000.
9. Each instance of failing to follow recipe (proper amount and/or correct Ingredient, including meal substitutions), \$100.
10. Each instance of deviation and/or shortage on sack lunch, \$100.
11. Meal start time more than 30 minutes late, due to fault of Contractor; \$100 per occurrence.
12. Each instance of failing to meet minimum standards of food purchase specification, \$100 each occurrence.
13. Compliance with NMCD Food Service Inspection, \$100 for each inspection that notes a deficiency.
14. Critical violation on any Environment Department inspection report, \$1000 per each cited Critical violation;
15. Non-critical violation on any Environment Department inspection report, \$100 per each cited violation.
16. For overbilling (billing for more than the number of meals actually served \$100 per occurrence + refund the cost of the meals billed but not served.
17. Non-compliance with a mandatory food service standard during an official ACA audit, \$10,000. Non-compliance with a non-mandatory

food service standard during an official ACA audit, \$500.

18. Any contract requirement, not cited above, found to be in non-compliance; if reported in writing to the Contractor and Contractor does not cure within prescribed time lines; \$100 per day for each day of non-compliance until corrected.

C. NOTICE OF DEFAULT AND FEES FOR NON-COMPLIANCE.

Upon the occurrence of an Event of Default on the part of the Contractor, SFCCD shall provide written notice to the Contractor of the default and shall specify a reasonable period of time in which the Contractor must cure the default, unless SFCCD notifies the Contractor of its intent to terminate this contract. If the Contractor fails to cure the default within the reasonable period of time specified, or if there have been several defaults or a series of defaults, SFCCD may pursue any remedy allowed by law or in equity. If said default is a failure to comply with any provision of this Agreement or the performance measures set out herein, the Contractor will pay SFCCD fees as damages in the amounts specified above, for each day or occurrence, as applicable and specified in the Performance Measures, that the Contractor is in default; and for each provision of this contract or performance measure that the Contractor has failed to cure.

3. **EFFECTIVE DATE; DATE OF COMMENCEMENT AND COMPLETION; TERM**

This Agreement shall, upon due execution by all parties, become effective as of the date first written above and shall terminate four (4) years later, unless earlier terminated pursuant to Section 6. Termination or 7. Appropriations and Authorizations of this Agreement, and shall not exceed four (4) years in duration.

4. **COMPENSATION AND PAYMENT**

- A. In consideration of its obligations under this Agreement the Contractor shall be compensated as follows. County shall pay to the Contractor in full payment in accordance with the costs indicated on Exhibit B Cost Schedule and Summary of Hourly Rates.
- B. In no event shall the total compensation paid to Contractor by County under this contract exceed Four Million Dollars (\$4,000,000.00) exclusive of New Mexico gross receipts tax.
- C. The Contractor shall submit a written request for payment to the County when payment is due under this contract. Upon the County's receipt of the written request, the County shall issue a written certification of complete or partial acceptance or rejection of the contractual items or services for which payment is sought.

- D. Contractor acknowledges and agrees that the County may not make any payment hereunder unless and until it has issued a written certification accepting the contractual items or services. The County shall issue payment of all undisputed amounts within twenty-one (21) days after the County receives an undisputed request for payment from the Contractor. In the event the County fails to tender payment within twenty (21) days after receipt of an undisputed request for payment, the County shall pay interest to the Contractor beginning on the twenty-second day after payment was due, computed at one and one-half percent (1.5%) of the undisputed amount per month or fraction of a month until the payment is issued.
- E. Payment under this Agreement shall not foreclose the right of the County to recover excessive or illegal payment.

## **5. ADDITIONAL SERVICES**

- A. The parties agree that all work and services set forth in Section 1 (Scope of Work) of this Agreement, shall be completed in full, to the satisfaction of the County
- B. The County may from time-to-time request changes in the Scope of Work to be performed hereunder. Such changes, including any increase or decrease in the amount of the Contractor's compensation, which are mutually agreed upon by and between the County and the Contractor, shall be incorporated in a written amendment to this Agreement.

## **6. TERMINATION**

- A. Termination of Agreement for Cause. Either party may terminate the Agreement based upon any material breach of this Agreement by the other party. The non-breaching party shall give the breaching party written notice of termination specifying the grounds for the termination. The termination shall be effective twenty (20) days from the breaching party's receipt of the notice of termination, during which time the breaching party shall have the right to cure the breach. If, however, the breach cannot with due diligence be cured within twenty (20) days, the breaching party shall have a reasonable time to cure the breach, provided that, within ten (10) days of its receipt of the written notice of termination, the breaching party began to cure the breach and advised the non-breaching party in writing that it intended to cure.
- B. Termination for Convenience. Either party may, in its discretion, terminate this Agreement at any time for any reason by giving the other party written notice of termination. The notice shall specify the effective date of termination, which shall not be less than sixty (60) days from receipt of the notice.

## **7. APPROPRIATIONS AND AUTHORIZATIONS**

This Agreement is contingent upon sufficient appropriations and authorizations being made for performance of this Agreement by the Board of County Commissioners of the County and/or, if state funds are involved, the Legislature of the State of New Mexico. If sufficient appropriations and authorizations are not made in this or future fiscal years, this Agreement shall terminate upon written notice by the County to the Contractor. Such termination shall be without penalty to the County, and the County shall have no duty to reimburse the Contractor for expenditures made in the performance of this Agreement. The County is expressly not committed to expenditure of any funds until such time as they are programmed, budgeted, encumbered and approved for expenditure by the County. The County's decision as to whether sufficient appropriations and authorizations have been made for the fulfillment of this Agreement shall be final and not subject to challenge by the Contractor in any way or forum, including a lawsuit.

## **8. INDEPENDENT CONTRACTOR**

The Contractor and its agents are independent contractors and not employees or agents of the County. Accordingly, the Contractor and its agents and employees shall not accrue leave, participate in retirement plans, insurance plans, or liability bonding, use County vehicles, or participate in any other benefits afforded to employees of the County. Except as may be expressly authorized elsewhere in this Agreement, the Contractor has no authority to bind, represent, or otherwise act on behalf of the County and agrees not to purport to do so.

## **9. ASSIGNMENT**

The Contractor shall not assign or transfer any interest in this Agreement or assign any claims for money due or to become due under this Agreement without the advance written approval of the County. Any attempted assignment or transfer without the County's advance written approval shall be null and void and without any legal effect.

## **10. SUBCONTRACTING**

- A. Contractor shall be wholly responsible for the entire performance of the work whether or not subcontractors are used. The County will make payments directly to the Contractor. Contractor is wholly responsible for making any and all payments to its subcontractors in conformity with the Prompt Payment Act, NMSA 1978, § 57-28-5.
- B. Contractor shall not subcontract or delegate any portion of the services to be performed under this Agreement without the advance written approval of the County. Any attempted subcontracting or delegating without the County's advance written approval shall be null and void and without any legal effect.

## **11. CONTRACTOR AND CONTRACTOR'S PERSONNEL OR SUBCONTRACTORS.**

- A. All work performed under this contract shall be performed by the Contractor or under its supervision.

- B. The Contractor represents that it has, or will secure at its own expense, all personnel required to discharge its obligations under this contract. Such personnel (i) shall not be employees of or have any contractual relationships with the County and (ii) shall be fully licensed and qualified to perform such work or services.
- C. Contractor shall not employ any employees, personnel, or subcontractors who have not completed a County-approved security clearance or background check for the completion of the work under this Agreement. Any such employees, personnel or subcontractors that Contractor may employ after the effective date of this Agreement shall not begin any work until the County provides clearance or a background check is completed for that employee or subcontractor.

## **12. RELEASE**

Upon the County's issuance of the final payment to Contractor or any termination that may occur earlier than the termination date of this Agreement, the Contractor releases the County, its elected officials, officers, agents and employees from all liabilities, claims, and obligations whatsoever arising from or under or relating to this Agreement.

## **13. CONFIDENTIALITY**

Any confidential information provided to or developed by the Contractor in the performance of this Agreement shall be kept confidential and shall not be made available to any individual or organization by the Contractor without the prior written approval of the County.

## **14. CONFLICT OF INTEREST**

The Contractor represents that it has no and shall not acquire any interest, direct or indirect, that would conflict in any manner or degree with the performance of its obligations under this Agreement.

## **15. NO ORAL MODIFICATIONS; WRITTEN AMENDMENTS REQUIRED**

This contract may not be modified, altered, changed, or amended orally but, rather, only by an instrument in writing executed by the parties hereto. The Contractor specifically acknowledges and agrees that the County shall not be responsible for any changes to Section 1 (Scope of work), of this contract unless such changes are set forth in a duly executed written amendment to this contract.

## **16. ENTIRE AGREEMENT; INTEGRATION**

This Agreement incorporates all the agreements, covenants, and understandings between the parties hereto concerning the subject matter hereof, and all such agreements, covenants and understandings have been merged into this written Agreement. No prior or contemporaneous

agreement, covenant or understandings, verbal or otherwise, of the parties or their agents shall be valid or enforceable unless embodied in this Agreement.

#### **17. NOTICE OF PENALTIES**

The Procurement Code, NMSA 1978, Sections 13-1-28 through 13-1-199, imposes civil and criminal penalties for its violation. In addition, New Mexico criminal statutes impose felony penalties for bribes, gratuities, and kickbacks.

#### **18. EQUAL EMPLOYMENT OPPORTUNITY COMPLIANCE**

- A. The Contractor agrees to abide by all federal, state, and local laws, ordinances, and rules and regulations pertaining to equal employment opportunity and unlawful discrimination. Without in any way limiting the foregoing general obligation, the Contractor specifically agrees not to discriminate against any person with regard to employment with the Contractor or participation in any activity offered pursuant to this Agreement on the grounds of race, age, religion, color, national origin, ancestry, sex, physical or mental handicap, serious medical condition, spousal affiliation, sexual orientation, or gender identity.
- B. The Contractor acknowledges and agrees that failure to comply with this Section shall constitute a material breach of this Agreement.

#### **19. COMPLIANCE WITH APPLICABLE LAW; CHOICE OF LAW**

- A. In performing its obligations hereunder, the Contractor shall comply with all applicable laws, ordinances, and regulations, including Santa Fe County Ordinance No. 2014-1 (Establishing a Living Wage).
- B. This Agreement shall be construed in accordance with the substantive laws of the State of New Mexico, without regard to its choice of law rules. Contractor and the County agree that the exclusive forum for any litigation between them arising out of or related to this Agreement shall be the state district court of New Mexico, located in Santa Fe County.

#### **20. RECORDS AND INSPECTIONS**

- A. To the extent its books and records relate to (i) its performance of this Agreement or any subcontract entered into pursuant to it or (ii) cost or pricing data (if any) set forth in this Agreement or that was required to be submitted to the County as part of the procurement process, the Contractor agrees to (i) maintain such books and records during the term of this Agreement and for a period of three (3) years from the date of final payment under this Agreement; (ii) allow the County or its designee to audit such books and records at reasonable times and upon reasonable notice; and (iii) to keep such books and records in accordance with generally accepted accounting principles (GAAP).

- B. To the extent its books and records relate to (i) its performance of this Agreement or any subcontract entered into pursuant to it or (ii) cost or pricing data (if any) set forth in this Agreement or that was required to be submitted to County as part of the procurement process, the Contractor also agrees to require any subcontractor it may hire to perform its obligations under this Agreement to (i) maintain such books and records during the term of this Agreement and for a period of three (3) years from the date of final payment under the subcontract; (ii) to allow the County or its designee to audit such books and records at reasonable times and upon reasonable notice; and (iii) to keep such books and records in accordance with GAAP.

## **21. INDEMNIFICATION**

- A. The Contractor shall defend, indemnify, and hold harmless the County and its elected officials, agents, and employees from any losses, liabilities, damages, demands, suits, causes of action, judgments, costs or expenses (including but not limited to court costs and attorneys' fees) resulting from or directly or indirectly arising out of the Contractor's negligence or willful misconduct in its performance or non-performance of its obligations under this Agreement, including but not limited to the Contractor's breach of any representation or warranty made herein.
- B. The Contractor agrees that the County shall have the right to control and participate in the defense of any such demand, suit, or cause of action concerning matters that relate to the County and that such suit will not be settled without the County's consent, such consent not to be unreasonably withheld. If a conflict exists between the interests of the County and the Contractor in such demand, suit, or cause of action, the County may retain its own counsel to represent the County's interest.
- C. The Contractor's obligations under this section shall not be limited by the provisions of any insurance policy the Contractor is required to maintain under this Agreement.

## **22. SEVERABILITY**

If any term or condition of this Agreement shall be held invalid or non-enforceable by any court of competent jurisdiction, the remainder of this Agreement shall not be affected and shall be valid and enforceable to the fullest extent of the law.

## **23. NOTICES**

Any notice required to be given to either party by this Agreement shall be in writing and shall be delivered in person, by courier service or by U.S. mail, either first class or certified, return receipt requested, postage prepaid, as follows:

To the County:        Santa Fe County Manager  
                             102 Grant Ave.  
                             Santa Fe, NM 87504

To the Contractor: Summit Food Services  
1751 County Road B West  
Suite 300  
Roseville, MN 55113

**24. CONTRACTOR'S REPRESENTATIONS AND WARRANTIES**

The Contractor hereby represents and warrants that:

- A. This Agreement has been duly authorized by the Contractor, the person executing this Agreement has authority to do so, and, once executed by the Contractor, this Agreement shall constitute a binding obligation of the Contractor.
- B. This Agreement and Contractor's obligations hereunder do not conflict with Contractor's corporate agreement or any statement filed with the New Mexico Secretary of State on Contractor's behalf.
- C. Contractor is legally registered and licensed to operate as a business in New Mexico to do the work anticipated by this Agreement and shall maintain such registration and licensure in good standing throughout the duration of the Agreement.

**25. FACSIMILE SIGNATURES**

The parties hereto agree that a facsimile signature has the same force and effect as an original for all purposes.

**26. LIMITATION OF LIABILITY**

In no event shall the County be liable to the Contractor for special or consequential damages, even if the County was advised of the possibility of such damages prior to entering into this Agreement.

**27. NO THIRD-PARTY BENEFICIARIES**

This Agreement was not intended to and does not create any rights in any persons not a party hereto.

**28. INSURANCE**

- A. General Conditions. The Contractor shall submit evidence of insurance as is required herein. Policies of insurance shall be written by companies authorized to write such insurance in New Mexico.
- B. General Liability Insurance, Including Automobile. The Contractor shall procure and maintain during the life of this Agreement a comprehensive general liability and automobile insurance policy with liability limits in amounts not less than

\$1,050,000.00 combined single limits of liability for bodily injury, including death, and property damage for any one occurrence. Said policies of insurance shall include coverage for all operations performed for the County by the Contractor; coverage for the use of all owned, non-owned, hired automobiles, vehicles and other equipment, both on and off work; and contractual liability coverage under which this Agreement is an insured contract. The County of Santa Fe shall be a named additional insured on the policy.

- C. Workers' Compensation Insurance. The Contractor shall comply with the provisions of the Workers' Compensation Act.

## **29. PERMITS, FEES, AND LICENSES**

Contractor shall procure all permits and licenses, pay all charges and fees and give all notices necessary and incidental to the due and lawful performance of its obligations hereunder.

## **30. NEW MEXICO TORT CLAIMS ACT**

No provision of this Agreement modifies or waives any sovereign immunity or limitation of liability enjoyed by County or its "public employees" at common law or under the New Mexico Tort Claims Act, NMSA 1978, Section 41-4-1, et seq.

## **31. CAMPAIGN CONTRIBUTION DISCLOSURE FORM**

The Contractor agrees to compute and submit simultaneous with execution of this Agreement a Campaign Contribution Disclosure Form approved by the County.

## **32. SURVIVAL**

The provisions of following Sections shall survive termination of this Contract; INDEMNIFICATION; RECORDS AND INSPECTION; RELEASE, CONFIDENTIALITY; COMPLIANCE WITH APPLICABLE LAW; CHOICE OF LAW; LIMITATION OF LIABILITY; NEW MEXICO TORT CLAIMS ACT; NO THIRD-PARTY BENEFICIARIES; AND SURVIVAL.

## **33. APPOINTMENT OF AGENT FOR SERVICE OF PROCESS, if applicable**

The Contractor hereby irrevocably appoints, Summit Food Service, a New Mexico resident company located at, 2703 Broadbent Parkway Northeast, Albuquerque, NM 87107, as its agent upon whom process and writs in any action or proceeding arising out of or related to this Agreement may be served. The Contractor acknowledges and agrees that service upon its

designated agent shall have the same effect as though the Contractor were actually and personally served within the State of New Mexico.

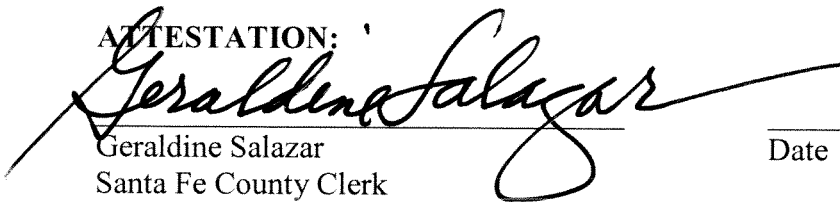
**IN WITNESS WHEREOF**, the parties have duly executed this Agreement as of the date first written above.

**SANTA FE COUNTY**

  
\_\_\_\_\_  
Robert A. Anaya, Chair  
Santa Fe County Board of Commissioners

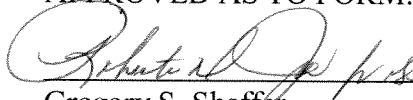
2/24/15  
Date

**ATTESTATION:**

  
\_\_\_\_\_  
Geraldine Salazar  
Santa Fe County Clerk

2-24-2015  
Date

**APPROVED AS TO FORM:**

  
\_\_\_\_\_  
Gregory S. Shaffer  
County Attorney

2-11-15  
Date

**FINANCE DEPARTMENT:**

  
\_\_\_\_\_  
Teresa C. Martinez  
Finance Director

2/12/2015  
Date

**CONTRACTOR:**

  
\_\_\_\_\_  
Signature

2.18.15  
Date

Ron Villani  
\_\_\_\_\_  
Print Name

(EO)  
\_\_\_\_\_  
Print Title





## **EXHIBIT A**

### **SECURITY REQUIREMENTS**

#### **A. SECURITY**

All employees of the Contractor shall be obligated to adhere to the policies and procedures of the Santa Fe County Adult Detention Facility and Youth Development Program. The Contractor shall provide to the facility Chief of Security a complete copy of the Contractor's policies and procedures regarding SFCADF and SFCYDP and general operation. These policies and procedures shall be submitted within thirty (30) days from assuming kitchen operations.

##### **1. Search of the Contractor's Vehicles and Staff**

The Contractor will be performing work in a detention facility and shall therefore be subject to the rules, regulations, directives and bulletins of the facility. Under certain circumstances, the Contractor's staff and vehicles may be subject to search while on the premises. The Contractor shall be responsible for informing the Contractor's staff on the possibility of such searches, and shall inform staff of the consequences of trafficking in contraband, drugs or other illegal activities while on the premises.

##### **2. Access To and From Facility, Inmate/Resident Contact**

The Contractor and staff shall utilize designated exits and entries into any part of the premises and shall be required to sign in and out and shall be required to wear such identification badges and uniforms as Santa Fe County deems necessary while on the premises.

The Contractor's employees may not bring visitors into the premises. No visitors will be allowed without the permission from the Facility Administrator of the premises or the County Corrections Department Director.

Santa Fe County reserves the right to restrict access to the premises or require immediate removal of any person(s) without prior notification.

The Contractor's employees shall restrict social contact with inmate/residents or inmates'/residents' families while on the premises or in the community.

#### **B. ACCESS TO KEYS**

##### **1. Key Control**

The Contractor is responsible for control of keys obtained from Santa Fe County and its facility. The Contractor is also responsible for the security of those areas for which and when the Contractor's representatives use keys.

The Contractor shall be responsible for immediately reporting to the Facility Administrator of the premises all the facts relating to losses incurred as a result of

break-ins, vandalism, for any other similar occurrences to areas of the Santa Fe County facility that Contractor has been given access to.

A full set of all keys used by Contractor for any keyed lock installed in the Santa Fe County facility by the Contractor will be provided to the Facility Administrator of the premises or the Corrections Department Director.

## **2. Replacement of Keys and Lock Cylinders**

The Contractor shall be responsible for replacement of lost keys and the cost of re-keying and replacement of lock cylinders required as a result of loss of keys by the Contractor or its employees.

# **C. LOCKDOWN PROCEDURES**

## **1. Responsibilities During Lockdown**

The Contractor shall maintain dietary operations during a lock situation. The Contractor shall be responsible for all preparation, delivery and supervision of meals at the premises according to the specifications outlined below, unless otherwise mutually agreed upon by the Contractor and Santa Fe County.

## **2. Advance Notification of Lockdown Situation**

If possible, prior notification of a lockdown situation shall be given to the Contractor. Lockdowns may affect the entire population or any housing unit or portion of a housing unit. When the lockdown is limited in size and scope, there will be an effort to serve the standard meal. Where this becomes unreasonable, for whatever reason, the Contractor will serve the special lockdown menu.

## **3. Lockdown and Utility Outage Supplies – Consumable & Non-Consumable**

The Contractor shall have, on hand, menu items that can be utilized during a lockdown situation and/or absence of utility service.

## **4. Distribution of Service of Meals During a Lockdown and Utility Outage Situation**

Meals shall be prepared and proportioned by the Contractor's personnel during a lockdown. Both Contractor and Santa Fe County personnel shall transport meals to living units. The Contractor's staff and Santa Fe County personnel shall supervise serving of meals. Return of all dietary equipment shall be by the Contractor and by Santa Fe County personnel. Operations, supervision and sanitation of the dietary areas shall be the responsibility of the Contractor.

## **5. Extended Lockdowns and/or Interruption of Utility Service**

The Contractor shall keep in stock, on-site, appropriate containers, utensils, and flatware for at least a five (5) day lockdown situation and/or a three (3) day period without utilities.

## **6. Contractor Performance During Lockdown and Emergency Conditions**

The Contractor shall remain responsible for providing dietary services in the event of work stoppage or slowdown by Contractor personnel or by inmates or in the event of kitchen closing by Health Department.

In the case of emergencies or unusual events, all employees of the Contractor located on site shall be subject to direction of the **Shift Supervisor**.

## **D. RESIDENT LABOR**

### **1. In General**

Each facility shall provide resident laborers to assist in food preparations and service, sanitation and other activities. The Contractor shall determine what can be appropriately handled by resident laborers, except during lockdown, strikes or other emergencies or situations deemed inappropriate by the Administrator of the premises. All inmates utilized by the Contractor shall receive a minimum of two (2) hours training and certification in food handling prior to being assigned any work in the kitchen. Additionally, at no time will resident labor be allowed to have sole responsibility in the preparation of meals, however, resident labor can assist in its preparation. The Contractor shall be responsible for documenting on specified forms and notifying security personnel of any rule violations by residents working in the food service facility. The security personnel shall be responsible for taking the necessary steps for disciplinary action, where appropriate. The Contractor shall have the right to request the facility's shift supervisor to remove resident laborers from assignment to food service for reasonable cause. The number of resident laborers utilized shall be reasonable and mutually agreed upon by Santa Fe County and the Contractor.

The Contractor agrees that in the event it is unsuccessful in using resident labor, the Contractor may not assert any inability to perform the contract on the basis, nor may the Contractor allege breach against Santa Fe County for Contractor's failure in that regard. The County makes no guarantee concerning the qualifications and/or abilities or the number of residents to be provided to the Contractor.

### **2. Training and Orientation of Employees**

The Contractor shall ensure that all Contractor staff is trained regarding the policies and procedures, rules and regulations of the premises of Santa Fe County.





**Santa Fe County Adult S/F Final - WEEK 1**

Regular/Regular

|                                           | <b>Monday</b>                                                                                                                                                                                                                                                                                                    | <b>Tuesday</b>                                                                                                                                                                                                                                                          | <b>Wednesday</b>                                                                                                                                                                          | <b>Thursday</b>                                                                                                                                                                                                                           | <b>Friday</b>                                                                                                                                                                                                 | <b>Saturday</b>                                                                                                                                                                                                                                                            | <b>Sunday</b>                                                                                                                                                                                                                       |
|-------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| B<br>R<br>E<br>A<br>K<br>F<br>A<br>S<br>T | 1 1/2 Cup Hot Cereal<br>2 Slice French Toast<br>1 Oz Breakfast Turkey Ham<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>2 Fl Oz Maple Syrup<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                                                                                              | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1/2 Cup Scrambled Egg<br>2 Tbsp Shredded Cheddar Cheese<br>2 Each Flour Tortilla<br>2 Packet Sugar<br>2 Oz Salsa<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                                 | 1 1/2 Cup Hot Cereal<br>6 Oz LF Sausage & Gravy<br>1 Each Biscuit 48ct<br>2 Packet Sugar<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                             | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1/2 Cup Scrambled Egg<br>2 Each Flour Tortilla<br>2 Packet Sugar<br>2 Oz Salsa<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                                     | 1 1/2 Cup Hot Cereal<br>3 each Pancakes<br>1 Each Breakfast Sausage<br>2 Packet Sugar<br>2 Fl Oz Maple Syrup<br>1/3 Oz Whipped Margarine<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                 | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1/2 Cup Scrambled Egg<br>1 each Muffin Square 48ct<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                                                    | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Hot Cereal<br>2 Each Egg Hard Cooked<br>2 Each Breakfast Sausage<br>1 Each Coffeecake 48ct<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                    |
| L<br>U<br>N<br>C<br>H                     | 3 Oz Chicken Taco Meat<br>2 Tbsp Shredded Cheddar Cheese<br>1/2 Cup Plain Corn<br>1/2 Cup Refried Beans<br>1/2 Cup Spanish Rice<br>1 Cup Lettuce/Cabbage<br>2 Oz Bread<br>2 Oz Red Chile Sauce<br>1/2 Oz RC Salad Dressing<br>1/3 Oz Whipped Margarine<br>1 each Frosted Cake 54ct<br>8 Fl Oz Fruit Drink, Vit C | 3 Oz Roast Turkey<br>1 Cup Boiled Potatoes<br>1/2 Cup Plain Corn<br>1 Cup Lettuce/Cabbage<br>Salad<br>2 Oz Bread<br>2 Oz Red Chile Sauce<br>1/2 Oz RC Salad Dressing<br>1/3 Oz Whipped Margarine<br>1 each Frosted Cake 54ct<br>8 Fl Oz Fruit Drink, Vit C              | 1 1/4 Cup Tuna Pasta Salad<br>1 Cup Navy Bean Soup<br>1 Cup Creamy Cole Slaw<br>2 Pkg Saltine Crackers<br>1 srvg Fruit<br>4 each Sandwich Cookie<br>8 Fl Oz Fruit Drink, Vit C            | 1 Cup Italian Meat Sauce<br>1 Cup Spaghetti Noodles<br>1 Cup Lettuce/Cabbage Salad<br>1/2 Cup Plain Green Beans<br>2 Oz Bread<br>1/2 Oz RC Salad Dressing<br>1/3 Oz Whipped Margarine<br>1 Each Dessert Bar<br>8 Fl Oz Fruit Drink, Vit C | 10 Oz Chile Macaroni Casserole<br>1/2 Cup Plain Green Beans<br>1 Cup Creamy Cole Slaw<br>1 Each Cornbread 54ct<br>1/3 Oz Whipped Margarine<br>1 each Frosted Cake 54ct<br>8 Fl Oz Fruit Drink, Vit C          | 1 srvg Turkey Taco Sld<br>1 Cup Red Beans & Rice<br>1/2 Cup Three Bean Salad<br>2 Oz Salsa<br>1/2 Cup Pudding<br>8 Fl Oz Fruit Drink, Vit C                                                                                                                                | 2 each T. Hot Dog<br>2 Whole Hot Dog Bun<br>1/2 Cup Coney Sauce<br>1 Cup Pasta Salad<br>1/2 Cup Plain Corn<br>1 Tbsp Ketchup<br>1 Tbsp Mustard<br>1/3 Oz Whipped Margarine<br>1 Each Dessert Bar 54ct<br>8 Fl Oz Fruit Drink, Vit C |
| D<br>I<br>N<br>E<br>R                     | 1 Each BBQ Roast Beef on Bun<br>1 Cup Potato Salad<br>1 Oz Corn Chips<br>3/4 Cup Baked Beans<br>1 Each Dessert Bar 54ct<br>16 Fl Oz Fruit Drink, Vit C                                                                                                                                                           | 2 each T. Hot Dog<br>2 Whole Hot Dog Bun<br>1 Cup Lettuce/Cabbage<br>Salad<br>1/2 Cup Pinto Beans<br>1/2 Cup Plain Green Beans<br>1/2 Oz RC Salad Dressing<br>1 Tbsp Mustard<br>1 Tbsp Ketchup<br>1 srvg Fruit<br>4 each Sandwich Cookie<br>16 Fl Oz Fruit Drink, Vit C | 10 Oz Pork Posole<br>1 Cup Spanish Rice<br>1 Cup Lettuce/Cabbage<br>Salad<br>2 Each Flour Tortilla<br>1/2 Oz RC Salad Dressing<br>1 each Frosted Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C | 1 Each Chicken Patty<br>1 Whole Hamburger Bun<br>1 Cup Cajun Potatoes<br>1/2 Cup Lettuce & Tomato<br>1/2 Cup Creamy Cole Slaw<br>1/2 Oz Mayonnaise<br>1 each Cookie Square 54ct<br>16 Fl Oz Fruit Drink, Vit C                            | 1 each Smothered Green Chile Burrito<br>1/2 Cup Spanish Rice<br>1/2 Cup Plain Carrots<br>1/2 Cup Calabacitas<br>4 Oz Red Chile Sauce<br>1 each Sandwich Cookie<br>1 srvg Fruit<br>16 Fl Oz Fruit Drink, Vit C | 1 Each Hamburger on Bun<br>1 Cup Oven Brown Potatoes<br>1/2 Cup Lettuce & Tomato<br>1/2 Cup Plain Mixed Vegetables<br>1/2 Cup Marinated Cucumbers<br>2 Oz Green Chili Sauce<br>1 Tbsp Mustard<br>1 Tbsp Ketchup<br>1 each Frosted Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C | 10 Oz Green Chile Stew<br>1 Cup Plain Rice<br>1/2 Cup Plain Peas & Carrots<br>1 Each Cornbread 54ct<br>1/3 Oz Whipped Margarine<br>1/2 Cup Pudding<br>16 Fl Oz Fruit Drink, Vit C                                                   |

NOTE: 3100 calories

Santa Fe County Adult S/F Final - WEEK 2

Regular/Regular

|                                                                                   | Monday                                                                                                                                                                                                              | Tuesday                                                                                                                                                                                                | Wednesday                                                                                                                                                                                              | Thursday                                                                                                                                                                                                                                | Friday                                                                                                                                                                                             | Saturday                                                                                                                                                                                                                 | Sunday                                                                                                                                                                                              |
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| B<br>R<br>E<br>A<br>K<br>F<br>A<br>S<br>T<br>S<br>E<br>R<br>V<br>I<br>S<br>E<br>S | 1 1/2 Cup Hot Cereal<br>1/2 Cup Western Scrambled Egg<br>2 each Hash Brown Patty<br>2 Each Flour Tortilla<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>2 Fl Oz Maple Syrup<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>2 Each Waffles<br>2 Each Breakfast Sausage<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>2 Fl Oz Maple Syrup<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee | 1 1/2 Cup Hot Cereal<br>1/2 Cup Scrambled Egg<br>1 Cup Lyonnaise Potatoes<br>1 each Coffeecake 54ct<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                 | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>2 Each Egg Hard Cooked<br>1 each Muffin Square 48ct<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                | 1 1/2 Cup Hot Cereal<br>3 each Pancakes<br>1 Each Breakfast Sausage<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>2 Fl Oz Maple Syrup<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                      | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1/2 Cup Scrambled Egg<br>2 each Hash Brown Patty<br>2 Each Flour Tortilla<br>2 Packet Sugar<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                       | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Hot Cereal<br>2 Each Egg Hard Cooked<br>1 Oz Breakfast Turkey Ham<br>2 Oz Bread<br>1 Each Coffeecake 48ct<br>2 Packet Sugar<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee |
| L<br>U<br>N<br>C<br>H<br>E<br>A<br>T<br>H<br>Y                                    | 1 srgv Turkey Taco Sld<br>1 Cup Red Beans & Rice<br>1 Each Cornbread 54ct<br>1/3 Oz Whipped Margarine<br>2 Oz Salsa<br>1 Each Dessert Bar 54ct<br>8 Fl Oz Fruit Drink, Vit C                                        | 3 Oz Turkey Deli Meat<br>2 Oz Bread<br>1 Each Lettuce & Tomato<br>1 Cup Potato Salad<br>8 Fl Oz Minestrone Soup<br>1/2 Oz RC Salad Dressing<br>1/2 Cup Pudding<br>8 Fl Oz Fruit Drink, Vit C           | 3 Oz Taco Meat<br>2 Each Flour Tortilla<br>1 Cup Plain Rice<br>1 Cup Refried Beans<br>1/2 Cup Mexican Condiments<br>2 Oz Salsa<br>4 each Sandwich Cookie<br>1 srgv Fruit<br>8 Fl Oz Fruit Drink, Vit C | 1 Each Chicken Fritter<br>3 Fl Oz Poultry Gravy<br>1 Cup Mashed Potatoes<br>1/2 Cup Plain Corn<br>1/2 Cup Marinated Vegetable Salad<br>2 Oz Bread<br>1/3 Oz Whipped Margarine<br>1 each Frosted Cake 54ct<br>8 Fl Oz Fruit Drink, Vit C | 1 1/4 Cup Tuna Pasta Salad<br>1/2 Cup Plain Mixed Vegetables<br>1/2 Cup Tomato Cucumber Salad<br>2 Oz Bread<br>1/3 Oz Whipped Margarine<br>1 each Frosted Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C | 2 each T. Hot Dog<br>2 Whole Hot Dog Bun<br>1/2 Cup Baked Beans<br>1 Cup Lettuce/Cabbage Salad<br>1/2 Oz RC Salad Dressing<br>1 Tbsp Ketchup<br>1 Tbsp Mustard<br>1/2 Cup Assorted Gelatin<br>8 Fl Oz Fruit Drink, Vit C | 8 Oz Hearty Meat Gravy<br>1 Cup Mashed Potatoes<br>1/2 Cup Plain Mixed Vegetables<br>2 Oz Bread<br>1/3 Oz Whipped Margarine<br>1/2 Cup Pudding<br>8 Fl Oz Fruit Drink, Vit C                        |
| D<br>I<br>N<br>E<br>R                                                             | 1 Each Salisbury Patty<br>1 Cup Boiled Potatoes<br>1/2 Cup Plain Corn<br>2 Oz Bread<br>1/3 Oz Whipped Margarine<br>4 each Sandwich Cookie<br>1 srgv Fruit<br>16 Fl Oz Fruit Drink, Vit C                            | 10 Oz Green Enchilada<br>Casserole<br>1 Cup Spanish Rice<br>1 Cup Pinto Beans<br>1 each Frosted Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C                                                               | 1 each Sloppy Joe on Bun<br>1 Cup Potato Salad<br>1/2 Cup Plain Peas<br>1 Each Dessert Bar 54ct<br>16 Fl Oz Fruit Drink, Vit C                                                                         | 1 each Smothered Green Chile Burrito<br>1 Cup Spanish Rice<br>1/2 Cup Plain Carrots<br>1 Cup Lettuce/Cabbage Salad<br>1/2 Oz RC Salad Dressing<br>1 Each Dessert Bar 54ct<br>16 Fl Oz Fruit Drink, Vit C                                | 10 Oz Green Chile Stew<br>1/2 Cup Creamy Cole Slaw<br>1 Each Cornbread 54ct<br>1/3 Oz Whipped Margarine<br>4 each Sandwich Cookie<br>1 srgv Fruit<br>16 Fl Oz Fruit Drink, Vit C                   | 1 Each Lettuce, Tomato, Onion Garnish<br>1 Each Turkey Salami Hoagie<br>1 Cup Potato Soup<br>1 Cup Italian Pasta Salad<br>1 Tbsp Mustard<br>1 each Frosted Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C                      | 1 qtr Baked Chicken<br>1 Cup Potato Salad<br>1/2 Cup Plain Corn<br>2 Oz Bread<br>1/3 Oz Whipped Margarine<br>4 each Sandwich Cookie<br>16 Fl Oz Fruit Drink, Vit C                                  |

NOTE: 3100 calories

Santa Fe County Adult S/F Final - WEEK 3

Regular/Regular

|                                           | Monday                                                                                                                                                                                             | Tuesday                                                                                                                                                                                                                      | Wednesday                                                                                                                                                                                                                            | Thursday                                                                                                                                                                                                | Friday                                                                                                                                                                                                                         | Saturday                                                                                                                                                                                                                                    | Sunday                                                                                                                                                                                                                                                                          |
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| B<br>R<br>E<br>A<br>K<br>F<br>A<br>S<br>T | 1 1/2 Cup Hot Cereal<br>2 Each Breakfast Sausage<br>2 Slice French Toast<br>2 Oz Bread<br>2 Packet Sugar<br>1 1/3 Oz Whipped Margarine<br>2 Fl Oz Maple Syrup<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1/2 Cup Scrambled Egg<br>2 each Hash Brown Patty<br>1 Each Biscuit 48ct<br>2 Packet Sugar<br>1 Tbsp Jelly<br>1/3 Oz Whipped Margarine<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee | 1 1/2 Cup Hot Cereal<br>6 Oz LF Sausage & Gravy<br>1 Each Biscuit 48ct<br>2 Oz Bread<br>2 Packet Sugar<br>1 Tbsp Jelly<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                                          | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1/2 Cup Scrambled Egg<br>1 each Muffin Square 48ct<br>2 Oz Bread<br>2 Packet Sugar<br>1 Tbsp Jelly<br>2 Oz Salsa<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee | 1 1/2 Cup Hot Cereal<br>2 Each Waffles<br>2 Oz Breakfast Turkey Ham<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>2 Fl Oz Maple Syrup<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                  | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>2 Each Breakfast Sausage<br>2 Oz Bread<br>1 each Muffin Square 48ct<br>2 Packet Sugar<br>1 Tbsp Jelly<br>1/3 Oz Whipped Margarine<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                    | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Hot Cereal<br>1/2 Cup Scrambled Egg<br>1 Oz Breakfast Turkey Ham<br>2 Each Flour Tortilla<br>2 Packet Sugar<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                                                             |
| L<br>U<br>N<br>C<br>H                     | 10 Oz T-Ham and Beans<br>1 Cup Lettuce/Cabbage<br>Salad<br>1 Each Cornbread 54ct<br>1 Oz RC Salad Dressing<br>1/3 Oz Whipped Margarine<br>1 Each Dessert Bar 54ct<br>8 Fl Oz Fruit Drink, Vit C    | 1 Each Hamburger on Bun<br>1 Each Lettuce, Tomato, Onion Garnish<br>1 Cup Macaroni & Cheese<br>1/2 Cup Plain Mixed Vegetables<br>1 Tbsp Ketchup<br>1 Tbsp Mustard<br>1 each Frosted Cake 54ct<br>8 Fl Oz Fruit Drink, Vit C  | 3 Oz Turkey Deli Meat<br>1 Cup Rice Pilaf<br>1 Cup Lettuce/Cabbage Salad<br>1/2 Cup Plain Green Beans<br>2 Oz Bread<br>1/3 Oz Whipped Margarine<br>1/2 Oz RC Salad Dressing<br>1 Each Dessert Bar 54ct<br>8 Fl Oz Fruit Drink, Vit C | 10 Oz Chili Con Carne<br>1/2 Cup Fluffy Rice<br>1/2 Cup Plain Corn<br>1 Each Cornbread 54ct<br>1/3 Oz Whipped Margarine<br>4 each Sandwich Cookie<br>1 srgv Fruit<br>8 Fl Oz Fruit Drink, Vit C         | 3 Oz Turkey Fajita<br>3 Each Flour Tortilla<br>1 Cup Spanish Rice<br>1 Cup Pinto Beans<br>1/4 Cup Sautéed Peppers/Onions<br>1 Oz Salsa<br>1 Each Dessert Bar 54ct<br>8 Fl Oz Fruit Drink, Vit C                                | 1 Each Egg Salad on White<br>1 Cup Potato Salad<br>1 Cup Navy Bean Soup<br>1 srgv Fruit<br>4 each Sandwich Cookie<br>8 Fl Oz Fruit Drink, Vit C                                                                                             | 4 Oz Taco Meat<br>2 Each Taco Shell<br>1/2 Cup Mexican Condiments<br>1 Cup Spanish Rice<br>1/2 Cup Pinto Beans<br>2 Oz Salsa<br>1 each Frosted Brownie 54ct<br>8 Fl Oz Fruit Drink, Vit C                                                                                       |
| D<br>I<br>N<br>E<br>R                     | 3 Oz BBQ Turkey<br>1 Whole Hamburger Bun<br>1 Cup Ranch Beans<br>1/2 Cup Plain Carrots<br>1 each Frosted Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C                                                  | 1 Each Chicken Patty<br>3 Fl Oz Poultry Gravy<br>1 Cup Mashed Potatoes<br>1/2 Cup Plain Carrots<br>2 Oz Bread<br>1/3 Oz Whipped Margarine<br>1 srgv Fruit<br>4 each Sandwich Cookie<br>16 Fl Oz Fruit Drink, Vit C           | 6 Oz Burrito Mix w/Ground Chicken<br>2 Each Flour Tortilla<br>1 Cup Cottage Potato Fries<br>1 Cup Refried Beans<br>2 Oz Green Chili Sauce<br>1/2 Cup Fruit Crisp<br>16 Fl Oz Fruit Drink, Vit C                                      | 1 1/4 Cup Turkey Ranch Pasta Salad<br>1/2 Cup Three Bean Salad<br>2 Oz Garlic Bread<br>1 each Frosted Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C                                                          | 3 Oz Roast Turkey<br>1 Cup Pasta in Gravy<br>1/2 Cup Plain Carrots<br>1 Cup Creamy Cole Slaw<br>2 Oz Bread<br>1/2 Oz RC Salad Dressing<br>1/3 Oz Whipped Margarine<br>1 each Cookie Square 54ct<br>16 Fl Oz Fruit Drink, Vit C | 3 Oz Meatballs<br>1 Cup Lyonnaise Potatoes<br>1/2 Cup Plain Mixed Vegetables<br>1 Cup Lettuce/Cabbage Salad<br>2 Oz Bread<br>1/2 Oz RC Salad Dressing<br>1/3 Oz Whipped Margarine<br>1 Each Dessert Bar 54ct<br>16 Fl Oz Fruit Drink, Vit C | 1 Each Fish Square<br>1 Whole Hamburger Bun<br>1 Each Lettuce, Tomato, Onion Garnish<br>1 Whole Baked Potato<br>1/2 Cup Plain Carrots<br>1/2 Cup Creamy Cole Slaw<br>1/2 Oz Tartar Sauce<br>1/3 Oz Whipped Margarine<br>1 each Frosted Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C |

NOTE: 3100 calories

Santa Fe County Adult S/F Final - WEEK 4

Regular/Regular

|                                           | Monday                                                                                                                                                                                                      | Tuesday                                                                                                                                                                                                 | Wednesday                                                                                                                                                                                                          | Thursday                                                                                                                                                                                                           | Friday                                                                                                                                                                      | Saturday                                                                                                                                                                                                              | Sunday                                                                                                                                                                                             |
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| B<br>R<br>E<br>A<br>K<br>F<br>A<br>S<br>T | 1 1/2 Cup Hot Cereal<br>1 Each Biscuit 48ct<br>8 Oz LF Sausage & Gravy<br>2 Packet Sugar<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                                               | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1 Oz Breakfast Turkey Ham<br>2 Each Waffles<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>2 Fl Oz Maple Syrup<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee | 1 1/2 Cup Hot Cereal<br>1/2 Cup Scrambled Egg<br>2 each Hash Brown Patty<br>2 Oz Bread<br>2 Each Flour Tortilla<br>2 Packet Sugar<br>2 Oz Salsa<br>1 Tbsp Jelly<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee               | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1/2 Cup Scrambled Egg<br>2 Oz Bread<br>1 Each Coffeecake 48ct<br>2 Packet Sugar<br>1 Tbsp Jelly<br>1/3 Oz Whipped Margarine<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee | 1 1/2 Cup Hot Cereal<br>2 Each Egg Hard Cooked<br>3 each Pancakes<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>2 Fl Oz Maple Syrup<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1 each Breakfast Burrito<br>1 each Coffeecake 54ct<br>2 Packet Sugar<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                           | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Hot Cereal<br>1/2 Cup Scrambled Egg<br>2 each Hash Brown Patty<br>2 Each Flour Tortilla<br>2 Packet Sugar<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                  |
| L<br>U<br>N<br>C<br>H                     | 2 Each Turkey Frank<br>1/2 Cup Coney Sauce<br>2 Each Flour Tortilla<br>1 Cup Plain Rice<br>1 Cup Lettuce/Cabbage Salad<br>1/2 Oz RC Salad Dressing<br>1 Each Dessert Bar 54ct<br>8 Fl Oz Fruit Drink, Vit C | 1 Each Turkey Cheese Wrap<br>1 Cup Wedge Fries<br>1 Cup Creamy Cole Slaw<br>1 Tbsp Ketchup<br>1/2 Oz Mayonnaise<br>1 srgv Fruit<br>4 each Sandwich Cookie<br>8 Fl Oz Fruit Drink, Vit C                 | 1 Each Hamburger on Bun<br>1 Cup Potato Salad<br>1/2 Cup Plain Green Beans<br>1/2 Cup Lettuce & Tomato<br>1 Tbsp Ketchup<br>1 Tbsp Mustard<br>1 srgv Fruit<br>4 each Sandwich Cookie<br>8 Fl Oz Fruit Drink, Vit C | 1 srgv Chef Salad<br>8 Oz LS Cream of Potato Soup<br>1 Each Cornbread 54ct<br>1 Oz RC Salad Dressing<br>1/3 Oz Whipped Margarine<br>1 srgv Fruit<br>4 each Sandwich Cookie<br>8 Fl Oz Fruit Drink, Vit C           | 2 each Bean & Cheese Burrito<br>1 Cup Spanish Rice<br>1/2 Cup Plain Corn<br>1/2 Cup Pudding<br>8 Fl Oz Fruit Drink, Vit C                                                   | 1 Cup Italian Meat Sauce<br>1 Cup Spaghetti Noodles<br>1/2 Cup Plain Carrots<br>1 Cup Lettuce/Cabbage Salad<br>2 Oz Garlic Bread<br>1/2 Oz RC Salad Dressing<br>1 Each Dessert Bar 54ct<br>8 Fl Oz Fruit Drink, Vit C | 1 Each Fish Square<br>1 Whole Hamburger Bun<br>1 Cup Macaroni & Cheese<br>1/2 Cup Plain Green Beans<br>1/2 Oz Tartar Sauce<br>4 each Sandwich Cookie<br>1 srgv Fruit<br>8 Fl Oz Fruit Drink, Vit C |
| D<br>I<br>N<br>E<br>R                     | 3 Oz Meatballs<br>1 1/2 Fl Oz Marinara Sauce<br>1 Whole Hoagie Bun<br>1 Cup Italian Pasta Salad<br>1/2 Cup Plain Peas<br>4 each Sandwich Cookie<br>1 srgv Fruit<br>16 Fl Oz Fruit Drink, Vit C              | 1 srgv Turkey Taco Sld<br>1 Cup Red Beans & Rice<br>2 Each Flour Tortilla<br>2 Oz Salsa<br>1 each Frosted Brownie 54ct<br>16 Fl Oz Fruit Drink, Vit C                                                   | 1 1/4 Cup T Ham Macaroni & Cheese<br>1/2 Cup Plain Carrots<br>1 Cup Lettuce/Cabbage Salad<br>2 Oz Bread<br>1/3 Oz Whipped Margarine<br>1/2 Oz RC Salad Dressing<br>1/2 Cup Pudding<br>16 Fl Oz Fruit Drink, Vit C  | 1 1/4 Cup Turkey Chow Mein<br>1/2 Cup Sweet-n-Sour Cole Slaw<br>1/2 Cup Plain Mixed Vegetables<br>2 Oz Bread<br>1/3 Oz Whipped Margarine<br>1 Each Dessert Bar 54ct<br>16 Fl Oz Fruit Drink, Vit C                 | 3 Oz Taco Meat<br>2 Each Taco Shell<br>2 each Hash Brown Patty<br>1/2 Cup Refried Beans<br>2 Oz Salsa<br>1 each Frosted Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C            | 1 Each Tuna Salad Sandwich<br>1 Cup Navy Bean Soup<br>1/2 Cup Three Bean Salad<br>4 each Sandwich Cookie<br>1 srgv Fruit<br>16 Fl Oz Fruit Drink, Vit C                                                               | 10 Oz Tamale Pie<br>1 Cup Plain Rice<br>1 Each Cornbread 54ct<br>1/3 Oz Whipped Margarine<br>1 each Frosted Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C                                               |

NOTE: 3100 calories

Santa Fe County Adult S/F Final - WEEK 5

Regular/Regular

|                                           | Monday                                                                                                                                                                                                                                              | Tuesday                                                                                                                                                                                                                                                   | Wednesday                                                                                                                                                                                                                                                         | Thursday                                                                                                                                                                                    | Friday                                                                                                                                                                      | Saturday                                                                                                                                                                                                                         | Sunday                                                                                                                                                                            |
|-------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| B<br>R<br>E<br>A<br>K<br>F<br>A<br>S<br>T | 1 1/2 Cup Hot Cereal<br>2 Each Breakfast Sausage<br>2 each French Toast<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>1/2 Oz Maple Syrup<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                                    | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1/2 Cup Scrambled Egg<br>4 Oz Bread<br>2 Packet Sugar<br>1 Tbsp Jelly<br>1/3 Oz Whipped Margarine<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee                                                                  | 1 1/2 Cup Hot Cereal<br>1 Each Biscuit-48ct<br>8 Oz LF Sausage & Gravy<br>2 Packet Sugar<br>8 Fl Oz 1% Milk                                                                                                                                                       | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1 each Breakfast Burrito<br>2 Oz Bread<br>2 Packet Sugar<br>1 Tbsp Jelly<br>1/3 Oz Whipped Margarine<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee | 1 1/2 Cup Hot Cereal<br>1/2 Cup Scrambled Egg<br>2 Each Waffles<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>2 Fl Oz Maple Syrup<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee   | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Cold Cereal<br>1/2 Cup Scrambled Egg<br>1 Oz Breakfast Turkey Ham<br>2 each Hash Brown Patty<br>4 Oz Bread<br>2 Packet Sugar<br>1/3 Oz Whipped Margarine<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee | 4 Oz Juice 100% Vit C<br>1 1/2 Cup Hot Cereal<br>2 each Hash Brown Patty<br>1/2 Cup Scrambled Egg<br>2 Each Flour Tortilla<br>2 Packet Sugar<br>8 Fl Oz 1% Milk<br>8 Fl Oz Coffee |
| L<br>U<br>N<br>C<br>H                     | 3 Oz T.Ham<br>1 1/2 Cup Scalloped Potatoes<br>1 Cup Plain Mixed Vegetables<br>1 Cup Lettuce/Cabbage Salad<br>2 Oz Bread<br>1/2 Oz RC Salad Dressing<br>1/3 Oz Whipped Margarine<br>1 Each Frosted Chocolate Cake 54ct<br>8 Fl Oz Fruit Drink, Vit C | 10 Oz Lasagna Casserole<br>1/2 Cup Plain Green Beans<br>1 Cup Lettuce/Cabbage Salad<br>2 Oz Breadstick<br>1/2 Oz RC Salad Dressing<br>1 each Frosted Brownie 54ct<br>8 Fl Oz Fruit Drink, Vit C                                                           | 10 Oz Turkey Stew<br>1 Cup Mashed Potatoes<br>1 Cup Creamy Cole Slaw<br>1 Each Cornbread 54ct<br>1/3 Oz Whipped Margarine<br>1 Each Dessert Bar 54ct<br>8 Fl Oz Fruit Drink, Vit C                                                                                | 1/2 Cup Sloppy Joe<br>1 Whole Hamburger Bun<br>1 Cup Pasta Salad<br>1/2 Cup Plain Peas<br>1 each Frosted Cake 54ct<br>8 Fl Oz Fruit Drink, Vit C                                            | 10 Oz Chili Con Carne<br>1 Cup Plain Rice<br>1/2 Cup Plain Corn<br>2 Each Flour Tortilla<br>1 srvg Fruit<br>4 each Sandwich Cookie<br>8 Fl Oz Fruit Drink, Vit C            | 3 Oz T.Ham<br>1 Cup Potato Salad<br>1/2 Cup Baked Beans<br>2 Oz Bread<br>1 Tbsp Mustard<br>1 each Frosted Cake 54ct<br>8 Fl Oz Fruit Drink, Vit C                                                                                | 1 each Kielbasa<br>1 Cup Red Beans & Rice<br>1/2 Cup Plain Corn<br>2 Each Flour Tortilla<br>2 Oz Salsa<br>4 each Sandwich Cookie<br>1 srvg Fruit<br>8 Fl Oz Fruit Drink, Vit C    |
| D<br>I<br>N<br>E<br>R                     | 10 Oz Chile Macaroni Casserole<br>1 Cup Lettuce/Cabbage Salad<br>1/2 Cup Plain Corn<br>1 Each Cornbread 54ct<br>1/3 Oz Whipped Margarine<br>1/2 Oz RC Salad Dressing<br>4 each Sandwich Cookie<br>1 srvg Fruit<br>16 Fl Oz Fruit Drink, Vit C       | 2 Oz Turkey Deli Meat<br>2 slice Cheese Slice<br>1 Whole Hoagie Bun<br>1 Each Lettuce, Tomato, Onion Garnish<br>1 Cup Potato Salad<br>1/2 Cup Creamy Cole Slaw<br>1 Tbsp Mustard<br>1 srvg Fruit<br>4 each Sandwich Cookie<br>16 Fl Oz Fruit Drink, Vit C | 6 Oz Burrito Mix w/Ground Chicken<br>1 Each Flour Tortilla<br>1 Cup Spanish Rice<br>1 Cup Pinto Beans<br>1 Cup Lettuce/Cabbage Salad<br>2 Oz Red Chile Sauce<br>1/2 Oz RC Salad Dressing<br>4 each Sandwich Cookie<br>1 srvg Fruit<br>16 Fl Oz Fruit Drink, Vit C | 4 Oz Savory Meatloaf<br>1 Cup Mashed Potatoes<br>1/2 Cup Plain Carrots<br>2 Oz Bread<br>1/3 Oz Whipped Margarine<br>1 Each Dessert Bar 54ct<br>16 Fl Oz Fruit Drink, Vit C                  | 3 Oz Taco Meat<br>2 Each Taco Shell<br>1/2 Cup Mexican Condiments<br>1 Cup Refried Beans<br>2 Oz Salsa<br>1 Each Frosted Chocolate Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C | 1 Cup Turkey Ranch Pasta Salad<br>1 Cup Lettuce/Cabbage Salad<br>2 Oz Bread<br>1/2 Oz RC Salad Dressing<br>1 Each Dessert Bar 54ct<br>16 Fl Oz Fruit Drink, Vit C                                                                | 1 Each Chicken Patty<br>1 Cup Cajun Potato Fries<br>1/2 Cup Plain Peas<br>2 Oz Bread<br>1/2 Oz Mayonnaise<br>1 each Frosted Cake 54ct<br>16 Fl Oz Fruit Drink, Vit C              |

NOTE: 3100 calories



Santa Fe County Juvenile - WEEK 1

Regular/Regular

|                                           | Monday                                                                                                                                                                                                                           | Tuesday                                                                                                                                                                    | Wednesday                                                                                                                                                                               | Thursday                                                                                                                                                                                                                  | Friday                                                                                                                                                                                                                    | Saturday                                                                                                                                                                                               | Sunday                                                                                                                                                                                                            |
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| B<br>R<br>E<br>A<br>K<br>F<br>A<br>S<br>T | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1/4 Cup French Toast<br>1 Each WG Toast<br>1 Oz Green Chile<br>1 each TFF Margarine Cup<br>1 Tbsp Jelly<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1 slice Cheese Slice<br>1/4 Cup Scrambled Egg<br>1 Each WG Bagel<br>1 Oz Green Chile<br>8 Fl Oz Skim Milk                   | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1 slice Cheese Slice<br>1/4 Cup Scrambled Egg<br>1 Each WG Bagel<br>1 Oz Green Chile<br>8 Fl Oz Skim Milk                                | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>2 each WG Pancakes<br>1 Each Breakfast Sausage<br>1 1/2 Fl Oz Maple Syrup<br>8 Fl Oz Skim Milk                                                                             | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1/2 Cup Breakfast Potatoes<br>1 Each Ketchup<br>2 Packet Sugar<br>2 Packet Ketchup<br>2 Oz Salsa<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1 each WG Muffin Square<br>54ct<br>2 Packet Sugar<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1 Each WG Toast<br>2 Packet Sugar<br>1 Tbsp Jelly<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk            |
| L<br>U<br>N<br>C<br>H                     | 1 Each Hamburger Patty<br>1/2 Cup Wedge Fries<br>1/2 Cup Seasoned Carrots<br>1 Each Hamburger Bun (WG)<br>1 Oz Green Chile<br>1 Each Ketchup<br>1 Each Mustard<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice | 4 Fl Oz Italian Meat Sauce<br>1/2 Cup WG Spaghetti<br>1 Cup Broccoli<br>1 Each WG Garlic Toast<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice           | 1 piece Red Enchilada<br>Casserole<br>2/3 Cup Brown Spanish Rice<br>1/2 Cup Pinto Beans<br>1 Cup Shredded Lettuce<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice     | 3 1/4 Oz Roast Turkey<br>2 Fl Oz Poultry Gravy<br>1/2 Cup Mashed Potatoes<br>1/2 Cup Seasoned Carrots<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice | 3 Oz Taco Meat<br>1/2 Cup Mexican Corn<br>2 each WG Tortilla 6in<br>1/2 Cup Lettuce/Tomato<br>2 Oz Salsa<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                                | 3 Each Porcupine Meatballs<br>1 Oz Chips Tortilla Rounds<br>Bulk<br>1 Cup Mixed Vegetables<br>1 Each WG Bun<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                        | 1 Each WG Chicken Patty<br>1/2 Cup Wedge Fries<br>1/2 Cup<br>Lettuce/Onion/Tomato<br>1 Each WG Bun<br>1 Each Salad Dressing<br>1 Each Ketchup<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice |
| D<br>I<br>N<br>E<br>R                     | 12 Oz Chicken Pot Pie<br>1 1/2 Cup Mashed Potatoes<br>1 Cup Seasoned Peas<br>1 Each WG Biscuit 48ct<br>2 each TFF Margarine Cup<br>1 srgv Fruit<br>1 each Frosted Cake 48ct<br>8 Fl Oz 1% Milk                                   | 2 Each Turkey Corn Dog<br>1 1/2 Cup Oven Brown Potatoes<br>1 Cup Green Beans<br>1 Tbsp Ketchup<br>1 Tbsp Mustard<br>2 each Sugar Cookie<br>1 srgv Fruit<br>8 Fl Oz 1% Milk | 1 Each Country Fried Steak<br>3 Oz Cream Gravy<br>1 1/2 Cup Mashed Potatoes<br>1/2 Cup Seasoned Corn<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 srgv Fruit<br>8 Fl Oz 1% Milk | 12 Oz Chili Con Carne<br>1 1/2 Cup Plain Rice<br>1 Cup Mixed Vegetables<br>1 Each Cornbread 48ct<br>2 each TFF Margarine Cup<br>1 srgv Fruit<br>1 each Dessert Bar 48ct<br>8 Fl Oz 1% Milk                                | 2 Slice WG Pepperoni Pizza<br>1/2 Cup Green Beans<br>1 Cup Lettuce/Cabbage Salad<br>1/2 Oz RC Salad Dressing<br>1 srgv Fruit<br>1 each Cookie Square 48ct<br>8 Fl Oz 1% Milk                                              | 16 Oz Green Chile Stew<br>1/2 Cup Seasoned Corn<br>2 Each Flour Tortilla WG 8inch<br>1 each TFF Margarine Cup<br>1 srgv Fruit<br>1 each Frosted Cake 48ct<br>8 Fl Oz 1% Milk                           | 1 1/4 Cup Frito Pie<br>1 Cup Brown Spanish Rice<br>1/2 Cup<br>Lettuce/Onion/Tomato<br>1 Cup Pinto Beans<br>1 srgv Fruit<br>1 each Frosted Cake 48ct<br>8 Fl Oz 1% Milk                                            |

NOTE: 2700 calories

# Santa Fe County Juvenile - WEEK 2

## Regular/Regular

|                                           | Monday                                                                                                                                                                                          | Tuesday                                                                                                                                                                                                                                 | Wednesday                                                                                                                                                                                               | Thursday                                                                                                                                                                                           | Friday                                                                                                                                                                                                                | Saturday                                                                                                                                                                                                      | Sunday                                                                                                                                                                                 |
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| B<br>R<br>E<br>A<br>K<br>F<br>A<br>S<br>T | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>2 each WG Pancakes<br>1 1/2 Fl Oz Maple Syrup<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk                                                   | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1/4 Cup Western Scrambled Egg<br>1 Each WG Toast<br>1 Each WG Toast<br>1 each Green Chile<br>2 Packet Sugar<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1 Each Egg Hard Cooked<br>1 Each WG Toast<br>1 Tbsp Jelly<br>1 each TFF Margarine Cup<br>2 Packet Sugar<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 Cup WG Cinnamon Oatmeal<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1/2 Cup Breakfast Potato<br>2 Packet Sugar<br>1 Each Ketchup<br>8 Fl Oz Skim Milk             | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>2 each WG French Toast<br>1 1/2 Fl Oz Maple Syrup<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk                                                                     | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1 Piece Huevos Rancheros<br>1/2 Cup Hashbrowns<br>1 Each WG Toast<br>1 Each Ketchup<br>2 Packet Sugar<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk         | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1 Each WG Toast<br>2 Packet Sugar<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk |
| L<br>U<br>N<br>C<br>H                     | 1 srgv Beef Nachos<br>1/2 Cup Calabacitas<br>1/4 Cup Diced Tomato<br>2 Oz Salsa<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                               | 2 each BBQ Chicken<br>1/2 Cup Tator Tots<br>1/2 Cup Seasoned Carrots<br>1/2 Cup Baked Beans<br>1 Each WG Bun<br>1 each Fresh Fruit<br>1 Oz Green Chile<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                      | 1 srgv Taco Salad<br>1/2 Cup Brown Rice<br>1/4 Cup Diced Tomato<br>2 Oz Salsa<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                                         | 2 Oz Roast Beef<br>1/2 each Baked Potato<br>120ct<br>1/2 Cup Mixed Vegetables<br>1/4 Cup Sauteed Peppers/Onions<br>1 Each WG Bun<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice | 2 Oz Baked Ham<br>1/2 Cup Scalloped Potatoes<br>1/2 Cup Spinach<br>1 Each Homemade WG Roll<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                                          | 1 Each Sloppy Joe on WG Bun<br>1/2 Cup Wedge Fries<br>1/2 Cup Seasoned Carrots<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                                            | 1 piece Chicken Enchilada<br>2/3 Cup Brown Spanish Rice<br>1 Cup Mixed Vegetables<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                    |
| D<br>I<br>N<br>E<br>R                     | 1 each Polish Sausage<br>1 1/2 Cup Parslied Potatoes<br>1/2 Cup Green Beans<br>1 Each WG Bun<br>1 Tbsp Ketchup<br>1 Tbsp Mustard<br>1 srgv Fruit<br>1 each Frosted Cake 48ct<br>8 Fl Oz 1% Milk | 1 Each Salisbury Steak<br>2 Fl Oz Brown Gravy<br>1 Cup Mashed Potatoes<br>1 Cup Seasoned Corn<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 srgv Fruit<br>1 each Dessert Bar 48ct<br>8 Fl Oz 1% Milk                             | 1 each Beef, Bean & Cheese Burrito<br>1/2 Cup Brown Rice<br>1/2 Cup Mexican Corn<br>1 srgv Fruit<br>1 each Frosted Brownie 48ct<br>8 Fl Oz 1% Milk                                                      | 1 Each BBQ Pork Riblet<br>1 1/2 Cup Tator Tots<br>1 Cup Baked Beans<br>1 Each WG Bun<br>1 Oz Ketchup<br>1 srgv Fruit<br>1 each Cookie Square 48ct<br>8 Fl Oz 1% Milk                               | 12 Oz Green Chile Stew<br>1 Cup French Fries<br>1 Cup Seasoned Mixed Vegetables<br>1 Each Cornbread 48ct<br>1 Each Ketchup<br>1 each TFF Margarine Cup<br>1 srgv Fruit<br>1 each Frosted Cake 48ct<br>8 Fl Oz 1% Milk | 6 Oz Roast Turkey<br>4 Fl Oz Poultry Gravy<br>1 1/2 Cup Mashed Potatoes<br>1 Cup Seasoned Corn<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 srgv Fruit<br>1 each Frosted Cake 48ct<br>8 Fl Oz 1% Milk | 1 Each Meatloaf<br>1 1/2 Cup Macaroni & Cheese<br>1 Cup Broccoli<br>2 slice WG Bread<br>2 each TFF Margarine Cup<br>1 srgv Fruit<br>3/4 Cup Fruit Crisp<br>8 Fl Oz 1% Milk             |

NOTE: 2700 calories

# Santa Fe County Juvenile - WEEK 3

Regular/Regular

|                                           | Monday                                                                                                                                                                                                                                 | Tuesday                                                                                                                                                                                                                  | Wednesday                                                                                                                                                                                                           | Thursday                                                                                                                                                                                                     | Friday                                                                                                                                                                                                    | Saturday                                                                                                                                                                                                             | Sunday                                                                                                                                                                                            |
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| B<br>R<br>E<br>A<br>K<br>F<br>A<br>S<br>T | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1/2 Cup Breakfast Potatoes<br>1 Each WG Toast<br>1 each TFF Margarine Cup<br>S/2 Packet Sugar<br>1 Tbsp Jelly<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1/2 Cup Breakfast Potatoes<br>1 Each WG Toast<br>1 Each Ketchup<br>1 Oz Salsa<br>1 each TFF Margarine Cup<br>2 Packet Sugar<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1 Each Breakfast Sausage<br>1/4 Cup Scrambled Egg<br>1 each WG English Muffin<br>1 Oz Green Chile<br>2 Packet Sugar<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 Cup WG Cinnamon Oatmeal<br>1 each Fresh Fruit<br>1/2 Cup Breakfast Potato<br>1 Each WG Toast<br>2 Packet Sugar<br>1 Each Ketchup<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>2 each WG Pancakes<br>1 each TFF Margarine Cup<br>1 1/2 Fl Oz Maple Syrup<br>8 Fl Oz Skim Milk                                                             | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1/2 Cup Potato Egg & Cheese Mix<br>1 each WG Flour Tortilla<br>10in<br>2 Oz Salsa<br>8 Fl Oz Skim Milk                                                                | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>2 each WG French Toast<br>1 each TFF Margarine Cup<br>1 1/2 Fl Oz Maple Syrup<br>8 Fl Oz Skim Milk                                                 |
| L<br>U<br>N<br>C<br>H                     | 3 Oz Taco Meat<br>1/2 Cup Calabacitas<br>1 Cup Shredded Lettuce<br>1/4 Cup Diced Tomato<br>2 each WG Tortilla 6in<br>2 Oz Salsa<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                      | 4 Fl Oz Italian Meat Sauce<br>1/2 Cup WG Spaghetti<br>1 Cup Broccoli<br>1 Each WG Garlic Toast<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                                       | 1 Each WG Chicken Patty<br>1/2 Cup Shredded Lettuce<br>1/4 Cup Diced Tomato<br>1/2 Cup Green Beans<br>1 Each WG Bun<br>1 Each Salad Dressing<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice      | 1 piece Chicken Enchilada<br>1/2 Cup Refried Beans<br>2/3 Cup Brown Spanish Rice<br>1/2 Cup Corn Salad<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                   | 6 Oz Beef Stroganoff<br>1/2 Cup WG Pasta<br>1 Cup Carrot Sticks<br>2 slice WG Bread<br>1 Each LoCal Ranch Dressing<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                      | 3 1/4 Oz Roast Turkey<br>2 Fl Oz Poultry Gravy<br>1/2 Cup Mashed Potatoes<br>1/2 Cup Seasoned Peas<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice | 8 Oz WG Chili Mac<br>Casserole<br>1 Cup Green Beans<br>1 each Homemade WG Breadstick<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                          |
| D<br>I<br>N<br>E<br>R                     | 12 each Hot Dog<br>1 Cup Wedge Fries<br>1 Cup Baked Beans<br>2 Each WG Bun<br>1 Oz Ketchup<br>1 Tbsp Mustard<br>1/2 Cup Pudding<br>1 srvg Fruit<br>8 Fl Oz 1% Milk                                                                     | 12 Oz Pork Posole<br>1 Cup French Fries<br>1/2 Cup Mexican Corn<br>2 slice WG Bread<br>1 Tbsp Ketchup<br>1 srvg Fruit<br>1 each Frosted Brownie<br>48ct<br>8 Fl Oz 1% Milk                                               | 4 Oz Roast Beef<br>1 1/2 Cup Mashed Potatoes<br>1 Cup Seasoned Peas<br>1 Each Homemade WG Roll<br>1 Each Sour Cream<br>1 each TFF Margarine Cup<br>1 srvg Fruit<br>3/4 Cup Fruit Crisp<br>8 Fl Oz 1% Milk           | 1 each Chicken Patty on a Wheat Bun<br>1 1/2 Cup Cajun Potato Fries<br>1 Cup Plain Peas & Carrots<br>1 Each WG Garlic Toast<br>1 Fl Oz BBQ Sauce<br>2 each Sugar Cookie<br>1 srvg Fruit<br>8 Fl Oz 1% Milk   | 3 Oz Pork Roast<br>1 1/2 Cup OBrien Potatoes<br>1 Cup Seasoned Corn<br>2 slice WG Bread<br>2 Oz Red Chile Sauce<br>1 each TFF Margarine Cup<br>1 srvg Fruit<br>1 each Dessert Bar 48ct<br>8 Fl Oz 1% Milk | 16 Oz Turkey Fried Rice<br>1 Cup Creamy Cole Slaw<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 srvg Fruit<br>1 each Frosted Brownie<br>48ct<br>8 Fl Oz 1% Milk                                               | 2 Each Cornflake Chicken<br>1 Cup Cottage Fries<br>1 Cup Seasoned Mixed Vegetables<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 srvg Fruit<br>1 each Frosted Cake 48ct<br>8 Fl Oz 1% Milk |

NOTE: 2700 calories

# Santa Fe County Juvenile - WEEK 4

Regular/Regular

|                                                                              | Monday                                                                                                                                                                                                                               | Tuesday                                                                                                                                                                                       | Wednesday                                                                                                                                                     | Thursday                                                                                                                                                                          | Friday                                                                                                                                                                                                     | Saturday                                                                                                                                                                                                                       | Sunday                                                                                                                                                                                                             |
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| B<br>R<br>E<br>A<br>K<br>F<br>A<br>S<br>T<br>S<br>E<br>R<br>V<br>I<br>C<br>E | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>2 each WG French Toast<br>1 each TFF Margarine Cup<br>1 1/4 Cup Scrambled Egg<br>1 each WG Muffin Square<br>1 54ct<br>1 Each Ketchup<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>2 each WG French Toast<br>1 each TFF Margarine Cup<br>1 1/2 Fl Oz Maple Syrup<br>8 Fl Oz Skim Milk                                             | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1 Oz Breakfast Ham<br>1/4 Cup Scrambled Egg<br>1 Each WG Bagel<br>1 Oz Green Chile<br>8 Fl Oz Skim Milk        | 4 Oz 100% Fruit Juice<br>1/2 Cup Canned Fruit<br>1/4 Cup Scrambled Egg<br>2 each WG Pancakes<br>1 each TFF Margarine Cup<br>1 1/2 Fl Oz Maple Syrup<br>8 Fl Oz Skim Milk          | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1/2 Cup Potato Egg & Cheese Mix<br>1 each WG Flour Tortilla<br>10in<br>2 Oz Salsa<br>8 Fl Oz Skim Milk                                                      | 4 Oz 100% Fruit Juice<br>1 Cup WG Cinnamon Oatmeal<br>1 each Fresh Fruit<br>1 Each Egg Hard Cooked<br>1 Each WG Toast<br>2 Packet Sugar<br>1 Oz Green Chile<br>1 each TFF Margarine Cup<br>1/2 Tbsp Jelly<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Eggs and Cheese<br>1 Each WG Toast<br>2 Packet Sugar<br>1 Tbsp Jelly<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk |
| L<br>U<br>N<br>C<br>H                                                        | 1/2 Each Beef Fajita with Tortillas<br>1/2 Cup Pinto Beans<br>1/2 Cup Lettuce/Tomato<br>2 Oz Salsa<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                                                 | 1 Each Ham Sandwich on WG Bread<br>1/2 Cup French Fries<br>1/2 Cup Carrot Sticks<br>1 Each Fresh Jalapeno<br>1 Each Mustard<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice | 3 Oz Meatloaf<br>1 each Baked Sweet Potato<br>1/2 Cup Broccoli<br>1 Each Homemade WG Roll<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice | 1 Each Sloppy Joe on WG Bun<br>1/2 Cup Baked Beans<br>1/2 Cup Cauliflower<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                       | 1 Each Chicken Parnesan Breast<br>4 Fl Oz Marinara Sauce<br>1/2 Cup WG Spaghetti<br>1/2 Cup Green Beans<br>2 each Homemade WG Breadstick<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice | 1 piece Chicken Enchilada<br>1 Cup Mexican Corn<br>1 each WG Flour Tortilla 10in<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                                                           | 1 Each Turkey Fajita<br>2/3 Cup Brown Spanish Rice<br>1 each WG Tortilla 6in<br>1 Cup Shredded Lettuce<br>1/4 Cup Diced Tomato<br>2 Oz Salsa<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice   |
| D<br>I<br>N<br>E<br>R                                                        | 2 each Beef, Bean & Cheese Burrito<br>2/3 Cup Brown Spanish Rice<br>1/2 Cup Mexican Corn<br>2 Oz Salsa<br>1 Each Vanilla Ice Cream<br>1 srvg Fruit<br>8 Fl Oz 1% Milk                                                                | 1 Each Cube Steak w/Gravy<br>2 Fl Oz Brown Gravy<br>1/2 Cup Mashed Potatoes<br>1 Cup Green Beans<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 srvg Fruit<br>8 Fl Oz 1% Milk           | 1 Each Hawaiian Chicken Patty<br>1 Cup Brown Rice<br>1/2 Cup Seasoned Peas<br>1 Each WG Bun<br>1/2 Cup Peach Cobbler<br>1 srvg Fruit<br>8 Fl Oz 1% Milk       | 1 Cup Macaroni & Cheese<br>4 Oz Baked Ham<br>1/2 Cup Seasoned Corn<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 srvg Fruit<br>1 each Frosted Cake 48ct<br>8 Fl Oz 1% Milk | 2 each Hot Dog<br>1 Cup Wedge Fries<br>1/2 Cup Seasoned Carrots<br>2 Each WG Bun<br>1 Tbsp Ketchup<br>1 Tbsp Mustard<br>1 srvg Fruit<br>1 each Frosted Brownie 48ct<br>8 Fl Oz 1% Milk                     | 1 Each Hamburger Patty<br>1 slice Cheese Slice<br>1 1/2 Cup French Fries<br>1/2 Cup Baked Beans<br>1 Each Hamburger Bun (WG)<br>1 Tbsp Ketchup<br>1 Tbsp Mustard<br>1 each Frosted Brownie 48ct<br>8 Fl Oz 1% Milk             | 2 each WG Cheese Quesadilla<br>1 Cup Pinto Beans<br>1/2 Cup Mixed Vegetables<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>2 each Sugar Cookie<br>1 srvg Fruit<br>8 Fl Oz 1% Milk                             |

NOTE: 2700 calories

Santa Fe County Juvenile - WEEK 5

Regular/Regular

|                                           | Monday                                                                                                                                                                                                                              | Tuesday                                                                                                                                                                                                          | Wednesday                                                                                                                                                              | Thursday                                                                                                                                                                                                                | Friday                                                                                                                                                                                                               | Saturday                                                                                                                                                                                                       | Sunday                                                                                                                                                                                                             |
|-------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| B<br>R<br>E<br>A<br>K<br>F<br>A<br>S<br>T | 4 Oz 100% Fruit Juice<br>1 Cup WG Cinnamon Oatmeal<br>1 each Fresh Fruit<br>1/2 Cup Migas w/Eggs<br>2 Packet Sugar<br>8 Fl Oz Skim Milk                                                                                             | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>2 Each WG Waffles<br>1 Each Breakfast Sausage<br>1 1/2 Fl Oz Maple Syrup<br>8 Fl Oz Skim Milk                                                                     | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1 slice Cheese Slice<br>1 each WG English Muffin<br>1 Oz Green Chile<br>8 Fl Oz Skim Milk      | 4 Oz 100% Fruit Juice<br>1 Cup WG Cinnamon Oatmeal<br>1 each Fresh Fruit<br>1 Piece Huevos Rancheros<br>2 Oz Salsa<br>2 Packet Sugar<br>8 Fl Oz Skim Milk                                                               | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>2 each WG Pancakes<br>1 1/2 Fl Oz Maple Syrup<br>8 Fl Oz Skim Milk                                                                                                    | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1/2 Cup Egg, Cheese & Potato Burrito Mix<br>1 each WG Flour Tortilla 10in<br>1 Oz Green Chile<br>8 Fl Oz Skim Milk                                              | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Eggs and Cheese<br>1 Each WG Toast<br>1 Tbsp Jelly<br>1 each TFF Margarine Cup<br>2 Packet Sugar<br>8 Fl Oz Skim Milk |
| L<br>U<br>N<br>C<br>H                     | 3 Oz Roast Beef<br>2 Fl Oz Brown Gravy<br>1/2 each Baked Potato 120ct<br>1/2 Cup Seasoned Peas<br>1 each TFF Margarine Cup<br>1 Each Sour Cream<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                   | 2 Each Teriyaki Chicken<br>1/2 Cup Brown Rice<br>1/2 Cup Pinto Beans<br>1/2 Cup Seasoned Oriental Blend Vegetables<br>1 each WG Cornbread 54ct<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice | 3 Oz Taco Meat<br>1/2 Cup Broccoli<br>2 each WG Tortilla 6in<br>2 Oz Salsa<br>1/2 Cup Lettuce/Tomato<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice | 4 Fl Oz Italian Meat Sauce<br>1/2 Cup WG Spaghetti<br>1 Cup Mixed Vegetables<br>1 Each WG Garlic Toast<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                              | 1 Each Turkey Fajita<br>2/3 Cup Brown Spanish Rice<br>1/2 Cup Shredded Lettuce<br>1/2 Cup Seasoned Carrots<br>2 each WG Tortilla 6in<br>2 Oz Salsa<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice | 8 Oz Chili Con Carne<br>1/2 Cup Shredded Lettuce<br>1/4 Cup Diced Tomato<br>1/2 Cup California Vegetable Blend<br>1 Each WG Cornbread 48ct<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice   | 1/2 Cup Egg Salad<br>1/2 Cup Mexican Corn<br>1/2 Cup Carrot Sticks<br>2 slice WG Bread<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                                           |
| D<br>I<br>N<br>E<br>R                     | 1 Each Pork Chop<br>2 Oz Red Chile Sauce<br>3 Oz Cream Gravy<br>1 1/2 Cup Mashed Potatoes<br>1 Cup Sage Bread Dressing<br>1 Cup Seasoned Carrots<br>1 Each Cornbread 48ct<br>1 srgv Fruit<br>3/4 Cup Fruit Crisp<br>8 Fl Oz 1% Milk | 12 Oz Arroz con Pollo<br>1/2 Cup Oven Brown Potatoes<br>1/2 Cup Seasoned Corn<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 srgv Fruit<br>1 each Dessert Bar 48ct<br>8 Fl Oz 1% Milk                      | 2 each Hot Dog<br>1 Cup French Fries<br>1 Cup Baked Beans<br>2 Each WG Bun<br>2 Tbsp Ketchup<br>1/2 Cup Pudding<br>1 srgv Fruit<br>8 Fl Oz 1% Milk                     | 1 Each Country Fried Steak<br>4 Fl Oz Poultry Gravy<br>1 1/2 Cup Mashed Potatoes<br>1 Cup Green Beans<br>2 Each Biscuit 48ct<br>2 each TFF Margarine Cup<br>1 srgv Fruit<br>1 each Frosted Cake 48ct<br>8 Fl Oz 1% Milk | 10 Oz Enchilada Casserole<br>1 Cup Refried Beans<br>1 Cup Plain Rice<br>1/2 Cup Seasoned Corn<br>1/2 Cup Lettuce/Tomato<br>2 Each Flour Tortilla<br>1 srgv Fruit<br>2 Each Snickerdoodle Cookies<br>8 Fl Oz 1% Milk  | 2 each Baked Chicken<br>1 Oz Citrus Dressing<br>1 1/2 Cup Wedge Fries<br>1/2 Cup Green Beans<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 srgv Fruit<br>1 each Frosted Brownie 48ct<br>8 Fl Oz 1% Milk | 5 Each Swedish Meatballs<br>3 Oz Cream Gravy<br>1 1/2 Cup Mashed potatoes<br>1/2 Cup Broccoli<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 srgv Fruit<br>1 each Dessert Bar 48ct<br>8 Fl Oz 1% Milk        |

NOTE: 2700 calories

# Santa Fe County Juvenile - WEEK 6

## Regular/Regular

|                                           | Monday                                                                                                                                                                                                                     | Tuesday                                                                                                                                                                   | Wednesday                                                                                                                                                                                   | Thursday                                                                                                                                                                                | Friday                                                                                                                                                                                                 | Saturday                                                                                                                                                                                                                                         | Sunday                                                                                                                                                                                                                       |
|-------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| B<br>R<br>E<br>A<br>K<br>F<br>A<br>S<br>T | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1 slice Cheese Slice<br>1 each WG English Muffin<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk                                                  | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1 slice Cheese Slice<br>1 each WG English Muffin<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1/2 Cup Egg, Cheese & Potato Burrito Mix<br>1 each WG Flour Tortilla 10in<br>2 Packet Sugar<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 Cup WG Cinnamon Oatmeal<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Egg<br>1 Each WG Toast<br>2 Packet Sugar<br>1 each TFF Margarine Cup<br>8 Fl Oz Skim Milk | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>2 each WG Pancakes<br>1 Each Breakfast Sausage<br>1 1/2 Fl Oz Maple Syrup<br>8 Fl Oz Skim Milk                                                          | 4 Oz 100% Fruit Juice<br>1 each Fresh Fruit<br>1/2 Cup Scrambled Egg<br>2 each WG Tortilla 6in<br>1 Oz Salsa<br>8 Fl Oz Skim Milk                                                                                                                | 4 Oz 100% Fruit Juice<br>1 Cup Whole Grain Cereal<br>1 each Fresh Fruit<br>1/4 Cup Scrambled Eggs and Cheese<br>1 Each WG Toast<br>1 each TFF Margarine Cup<br>1 Oz Green Chili Sauce<br>2 Packet Sugar<br>8 Fl Oz Skim Milk |
| L<br>U<br>N<br>C<br>H                     | 1 each Beef & Cheese Burrito<br>1/2 Cup Pinto Beans<br>2 Oz Salsa<br>1/4 Cup Diced Tomato<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                                                | 1 Each BBQ Pork Riblet<br>1/2 Cup French Fries<br>1/2 Cup Mixed Vegetables<br>1 Each WG Bun<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice           | 10 Oz WG Chili Mac Casserole<br>1 Cup Seasoned Carrots<br>1 Each WG Garlic Toast<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                        | 6 Oz Beef Stroganoff<br>1/2 Cup WG Pasta<br>1 Cup Broccoli<br>1 Each Homemade WG Roll<br>1 each TFF Margarine Cup<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice     | 3 Each Porcupine Meatballs<br>1 Cup California Vegetable Blend<br>1 Each Homemade WG Roll<br>1 each TFF Margarine Cup<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                | 3 Oz Chicken Fajita<br>1/2 Cup Brown Rice<br>1/2 Cup Calabacitas<br>1/2 Cup Lettuce/Tomato<br>1 each WG Tortilla 6in<br>2 Oz Salsa<br>1 each Fresh Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                             | 1 each Homemade WG Breadstick<br>1 Slice WG Pepperoni Pizza<br>1 Cup Carrot Sticks<br>1/2 Cup Canned Fruit<br>8 Fl Oz 1% Milk<br>4 Oz 100% Fruit Juice                                                                       |
| D<br>I<br>N<br>E<br>R                     | 1 1/2 Cup Turkey Picadillo<br>1/2 Cup Brown Rice<br>1 Cup Refried Beans<br>1/2 Cup California Vegetable Blend<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1 srgv Fruit<br>1 Each Frosted Brownie<br>8 Fl Oz 1% Milk | 1 Each Pizza Burger on WG Bun<br>1 1/2 Cup OBrien Potatoes<br>1 Cup Seasoned Peas<br>1 srgv Fruit<br>1 each Frosted Cake 48ct<br>8 Fl Oz 1% Milk                          | 16 Oz Beef Lo Mein<br>1 Cup Seasoned Green Beans<br>1 Each Bread Selection<br>2 slice WG Bread<br>1 each TFF Margarine Cup<br>1/2 Cup Bread Pudding<br>1 srgv Fruit<br>8 Fl Oz 1% Milk      | 3 Oz Taco Meat<br>2 Each Taco Shell<br>1 Cup Red Beans & Rice<br>1 Cup Mexican Condiments<br>2 Oz Salsa<br>1 Each Lemon Bar<br>1 srgv Fruit<br>8 Fl Oz 1% Milk                          | 1 Cup Italian Meat Sauce<br>1 1/2 Cup WG Spaghetti<br>1/2 Cup Seasoned Corn<br>2 each Homemade WG Breadstick<br>1 each TFF Margarine Cup<br>1 srgv Fruit<br>1 each Dessert Bar 48ct<br>8 Fl Oz 1% Milk | 4 Oz Roast Turkey<br>4 Fl Oz Poultry Gravy<br>1 1/2 Cup Mashed Potatoes<br>1 Cup Peas & Carrots<br>1/2 Cup Creamy Cole Slaw<br>1 Each Cornbread 48ct<br>1 each TFF Margarine Cup<br>1 srgv Fruit<br>2 Each Peanut Btr Cookies<br>8 Fl Oz 1% Milk | 1 each Fish Fillet Breaded on Wheat Bun<br>1 Cup Macaroni & Cheese<br>1/2 Cup Plain Peas<br>1/2 Oz Tartar Sauce<br>1 srgv Fruit<br>1 each Frosted Cake 48ct<br>8 Fl Oz 1% Milk                                               |

NOTE: 2700 calories

**EXHIBIT C**  
**COST SCHEDULE AND SUMMARY OF RATES**

| Facility (Daily Quantities Listed) | Food   | Supplies | Direct Labor | Tax and Benefits | Profit and Overhead | Total Per Tray |
|------------------------------------|--------|----------|--------------|------------------|---------------------|----------------|
| ADF < 1050                         | \$0.85 | \$0.04   | \$0.30       | \$0.15           | \$0.10              | \$1.44         |
| ADF = or > 1050                    | \$0.85 | \$0.04   | \$0.22       | \$0.12           | \$0.14              | \$1.37         |
| YDP < 100                          | \$1.45 | \$0.04   | \$3.34       | \$1.84           | (\$1.67)            | \$3.40         |
| YDP = or > 100                     | \$1.45 | \$0.04   | \$1.63       | \$0.84           | \$1.04              | \$3.40         |

Listed per tray based on daily meal quantities for ADF and, separately, for YDP.

