

Office of Purchasing and Supply Services **Facilities Administration Building** 13300 Old Marlboro Pike, Room 20 Upper Marlboro, MD 20772 301-952-6560 Fax: 301-952-6605

NOTICE OF CONTRACT AWARD **REVISED**

January 11, 2019

Cargill Kitchen Solutions 206 W 4th Street Monticello, MN 55362 Tel: 800-872-3447

Contact: Janelle Nilson

Contact Email: Janelle nilson@cargill.com

SUBJECT: IFB 016-18 – USDA Food Processing of Products

Dariya Jackson

Telephone: 301.952.6726 Fax: 301.952.6605

Email: Dariya.Jackson@pgcps.org

Cargill Kitchen Solutions has been selected as the vendor to provide services in accordance with the above-mentioned IFB. This contract sets-forth the terms and conditions and is provided for your review and acceptance. Any changes or additions made by your company must first be accepted by the Purchasing Division before the contract is valid.

The intent of this contract is to provide the Board with an expedited means of procuring supplies and/or services at the lowest cost. This contract is for the convenience of the Board and is considered by Purchasing Department to be a "Non-Exclusive" use contract. The Board does not guarantee any usage, The Board will not be held to purchase any particular Brand, in any groups, prices or discount ranges, but reserves the right to purchase any item/items listed in the price schedule submitted.

Until the contract is signed by Cargill Kitchen Solutions and the BOARD, authorization for commence to service sites on behalf of the contract is forbidden. Please sign below and return all documents to the PURCHASING OFFICE within Ten (10) business days. Failure to sign the contract award and return all required documents within the specified time, shall rule your offer null and void and, therefore, award shall be made to the next low responsive bidder.

INITIAL CONTRACT TERM

The initial term of the contract will be for the following contracted period. Prices shall remain firm for the initial term of the contract. This contract is effective from September 1, 2018 – August 31, 2019.

OPTION TO RENEW CONTRACT

Upon satisfactory service and by mutual agreement the BOARD OF EDUCATION OF PRINCE GEORGE'S COUNTY reserves the right to renew the contract. The term of renewal shall not exceed three (3) additional one (1) year periods.

CONTRACT AWARD ESTIMATED AMOUNT

The estimated amount of award is

See Contract Price -Page 5.

THIS NOTICE OF AWARD IS NOT AN ORDER TO COMMENCE SERVICE/WORK OR TO MAKE **DELIVERIES** at this time. Commence service/work/deliveries only after receipt of a purchase order(s) signed by the Purchasing Agent.

Notice of Award IFB 016-18

ALL PURCHASE ORDERS placed throughout the terms of the contract will require delivery/service in accordance with the offered time(s).

LIQUIDATED DAMAGES/FAILURE TO PERFORM WORK

The successful Awardee accepts this contract with the understanding that should they fail to complete the work in an acceptable manner and in the time stated, shall be subject to the payment of liquidated damages as stated in the solicitation documents.

AVAILABILITY OF FUNDS

The contract shall be deemed executory only to the extent of appropriations available to the BOARD for the purchase of such articles. The obligation of the BOARD on all contracts, including those which envision funding through current and successive fiscal years, shall be contingent upon actual Board appropriations for the fiscal year(s) involved.

This notice of award, plus the solicitation, your offer and any pertinent documents will constitute the entire contract after acceptance by your firm and the BOARD. Please refer to the **IFB 016-18** for all applicable terms and conditions.

FINGERPRINTING AND CRIMINAL BACKGROUND CHECKS

Employees Having Direct Contact with and/or Uncontrolled Access to Students:

- A. Any and all current and future employees of the Vendor who have direct contact with students must have a fingerprinting criminal background check conducted by the Maryland Criminal Justice Information System (CJIS) and the FBI, a Child Protective Services clearance conducted by the Prince George's County Department of Social Services, and complete the Safe Schools training module Prince George's County Child Abuse: Mandatory Reporting and any other required training as appropriate.
- B. All background checks must be completed 15 business days prior to beginning work in and around PGCPS property or engaging in any authorized activities involved PGCPS students. The background checks must be completed by the Fingerprinting Office in the Sasscer Administrative Building or by the PGCPS satellite fingerprinting offices located in Prince George's County. No person may begin working in PGCPS until 15 days after completing the background clearance process (fingerprint and CPS) and required online training through Safe Schools.
- C. Prior to initiating any work at a school building, current and future employees, contractors, subcontractors, agents, volunteers, outsourced temporary staff, consultants and instructors of the Vendor must sign in and sign out via the Raptor Visitor Management System, which requires a copy of their government issued identification.

Restrictions on Employee Assignments:

Vendors are prohibited from assigning the following persons from working at a PGCPS location:

- A. Registered sex offenders (Maryland Code, Criminal Procedure Article Section 11-722)
- B. Individuals convicted of a crime involving third or fourth degree sexual offence under sections 3-307 or 3-308 of the Criminal Law Article; child sexual abuse under Section 3-602 of the Criminal Law Article; a crime of violence as defined in Section 14-101 of the Criminal law Article; or comparable offenses in another state.

 (Annotated Code of Maryland, Education Article Section 6-113)
- C. Individuals identified as an alleged abuse or neglect or following completion of a Child Protective Services investigation with a finding of "indicated" child abuse or neglect.

CRIMINAL BACKGROUND CHECKS

1. GENERAL PROVISIONS

- A. It is the responsibility of the Vendor to make certain that its employees, contractors, subcontractors, agents, volunteers, outsourced temporary staff, consultants and any instructors meet the background check and training requirements specified below.
- B. The Vendor agrees to provide the designated PGCPS representative with a list of all current employees and an immediate update of changes in personnel, employees, contractors, subcontractors, agents, volunteers, outsourced temporary staff and any instructors. All correspondence should include the following information as applicable:
 - i. title of the project
 - ii. school/office
 - iii. solicitation number
 - iv. contract number; and
 - v. PGCPS representative/project manager
- C. An Executed Contract will not be issued by the PGCPS Purchasing Department until proof has been provided that the background check and training requirements below have been completed 15 days following the issuance of Notice of Award.

Compliance with Laws

Vendors shall comply with all federal, state, and local laws, statutes, ordinances, rules, and regulations applicable to the services to be rendered under this Contract. Vendors' violation of any of these laws, statutes, ordinances, rules or regulations constitutes a breach of this Contract and entitles the Board to terminate this Contract immediately upon delivery of written notice of termination to Vendor.

INSURANCE

A Certificate of Insurance, made in favor of the Board of Education of Prince George's County, Upper Marlboro, Maryland 20772-9983, must be submitted to the PURCHASING OFFICE with the returned signed NOTICE OF AWARD within ten (10) business days. The certificate should reference the Solicitation Number as shown herein. It will be the responsibility of the contractor to ensure that a current Certificate of Insurance is on file in the Purchasing Office during the entire period of the contract.

This notice of award, plus the solicitation and any pertinent documents will constitute the entire contract after acceptance by your firm and the BOARD. Please refer to the **IFB 016-18** for all applicable terms and conditions.

CARGILL KITCHEN SOLUTI	70V_5					
ACCEPTED BY:						
FOR THE FIRM:	FOR THE BOARD OF EDUCATION:					
1/23/19	1/25/19					
SIGNATURE DATE	SIGNATURE DATE					
Janene Nilson	Robert Johnson					
NAME	NAME:					
School Specialist	Director, Purchasing & Supply Services					
TITLE	TITLE					
CARCOLL KITCHEN Solu nones	FOR THE BOARD OF EDUCATION OF PRINCE GEORGE'S COUNTY					
FIRM	UPPER MARLBORO, MARYLAND 20772-998					

Cargill Kitchen Solutions

Notice of Award CONTRACT PRICING IFB 016-18

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	i		ı	French Toast Slice, IW		\exists	ا ج ا	\dagger	
Hard Cocked Eggs	Scrambled Eggs w/Bacon and Cheese	Tac-Go - Ham, Cheese, Egg, IW	Breakfast Wrap, IW	n Toast IW	French Toast Sticks	-	ocessed	7	Product Description (Short)
Hard cooked egg in pillow packs. No preservatives. All Natural. Each Egg to provide 1,75 oz. equivalent meat/meat alternate for NSLP. Packed 8/18 ct. Surny Fresh 50038 or equal.	Pre-cooked scrambled eggs with bacon pieces and low fat cheasas. Each 2 oz. serving by weight provide 1.75 oz. equivalent meat/meat alternale for NSI.P. Portion to provide a minimum of 120 calories and no more than 300 mg of sodium. Packed 4/5 lbs. Surny Fresh 40828 or equal.	Breakfast wrap made with Eggs, Cheese, and Ham on a whole wheat totilla. Each 3.35 oz. serving to provide 1 oz. equivalent meathmeat alternate and 1 oz. equivalent grain for NSLP. Portion to provide a minimum of 190 calories and no more than 420 mg of sodium. Packed 96/3.35 oz. Surny Fresh 40263 or equal.		W: Bread glazed with cinnamon and sugar mixture. Made with a minimum of 51% whole grain. Fully cooked, (QF. Individually weapped, Each 2.9 oz. serving to provide 1 oz. equivalent meal/meat allernate and 1.5 oz. equivalent grains. Portion to provide a minimum of 200 calories and no more than 320 mg of sodium. Packed 130/2.9 oz. Surry Fresh 40031 or	Bread dipped in egg batter and glazed with cinnamon and sugar mixture. Out into sicks and made with a minimum of 51% whole grain. Fully cooked, IQF, Each 2.9 oz. serving to provide 1 oz. equivalent meat/meat alternate and 1.5 oz. equivalent grains. Portion to provide a minimum of 200 calonies and no more than 400 mg of sodium. Packed 100/2.9 oz. sunny Fresh 40/03 or equial.		GROUP J: Processed Egg Products Using 100047	7	Description (Long)
600	420	4,000	2,500	3,300	2,500			_	Estimated Quantity
S	S	S	S	S	SS	_	4		
Cargill (Sunny Fresh)	Cargill (Sunny Fresh)	Cargill (Sunny Fresh)	Cargill (Sunny Fresh)	Cargill (Sunny Fresh)	Cargill (Sunny Fresh)		,		Brand Bid (Vendor)
50038	40928	40263	40275	40091	40097			•	Product Code
14.04#	20#	20.10#	14.53#	18.12 lbs	18.12#		Ī	30 lbs	Pac Pac
SS SS	S	# CS	# CS	CS CS	# Cs			30 lbs. CS	Pack Size
1 Ea.	1 Ea.	1 Ea.	1 Ea.	.03 Ea.	3 Ea.			7	Pieces/ Serving
1 Ea.	202	3.35 oz	3.1 oz	29 oz	29 oz			2.9 oz	Serving Size =
1.75 mma	1.75 m/ma	2 M/MA/1G	2 mma/1 gm	1 mma/1.5 gm	1 mma/1.5 gm			2.9 oz 1 MMA/1 GRN	bution
144	160	96	75 .	100	100			-	Servings/ Case
13,83	15.67	10.89	8.05	8.01	8.01		,	5	Diverted Food Pounds/ CS
5.61	6,35	4.42	3.26	3.25	3.25			-	Diverted Food Cost/ CS
&9 22	\$ 3	e 4	بن جه	دم پي	دم پي		Ī		FFS/ Case OR
24,69 n/a	37.91 n/a	44.09 n/a	32.18 n/a	33.06 n/a	33.06 n/a	_	۽	3	
									FFS/ Pound
n/a	n/a	n/a	n/a	νa	η/a		-		Rebate Amount
69	45	ь	69	69	49				W/Cor Total
30,30	44.26	48.51	35,44	36.31	36.31		,	<u>'</u>	w/Commodity w Total Cost/ Case
\$0.21	0.28	\$0.51	\$0.47	\$0.36	\$0.36			,	wCommodity Total Cost/ Case Serving
\$ 30.30	\$ 44.26	\$ 48.51	\$ 35,44	\$ 36.31	\$ 36.31			,	Commercial Commercial Price/Case Price/Serving
\$0.21	0.28	\$0.51	\$0.47	\$0.36	\$0.36		-	•	Commercial Price/Serving

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