



**ALBUQUERQUE
PUBLIC SCHOOLS**

Accelerate Progress for Students

Rennette R. Apodaca, MPA, CPPO
Executive Director

Raquel Reedy
Superintendent

RFP NO. 18-014MS

ADDENDUM #1

AUGUST 31, 2017

Please note the following responses to questions regarding RFP.

1. What is the rule for delivery of cooked/hot/cold food?

Answer: Reference Attachment (A) Safe Handling of Take-Out Foods, Attachment (B) Food Protection

2. Who do we invoice for DECA Snack Bars?

Answer: You will invoice/bill DECA directly

3. If we cannot deliver to all DECA High schools, will we still be considered for award?

Answer: Yes

4. Any change on the Nutritionals?

Answer: Yes, Calories dropped from 250 to 200 for Snack/Side Dish

5. Will we be informed if our product is not compliant?

Answer: Yes, APS Nutritionist and I will contact you with your nutrition results

6. Does every item submitted must be accompanied with a Nutritional Information Form?

Answer: Yes, APS Nutritionist will need to evaluate every item submitted to confirm the product meets the Nutritional Standards for Foods sold in Schools.

7. How will orders be placed? How often and by who?

Answer: Awarded Contractor will contact DECA Admin. for the placing of orders, time frame of delivery and contact. Please reference Attachment (C) DECA Teachers for DECA Snack Bars

8. What are the lunch hours for DECA Snack Bars?

Answer: Each school will vary in time for lunch. You will have to contact the DECA Snack Bars for delivery times.

9. Can we sell at athletic events such as football games, after school events?

Answer: Yes

Competitive Food Sales

General Provisions

For purposes of this procedural directive, “competitive food” means any food or beverage sold to students during the school day on the school campus. The term includes any items sold in vending machines, a la carte or through other school fundraising efforts.

“School day” means the time between 12:01 a.m. until 30 minutes after the last bell.

“Fundraiser” means any beverage or food products sold either during the school day or outside normal school hours to raise money for the school, school club or activity that are not sold in vending machines, a la carte sales or part of the USDA school meal program.

10. What is the minimum number of pizza’s/subs schools can order?

Answer: School orders will vary from school to school depending on the school size.

11. Can we substitute our nutritional profiles/labels which contains all information requested on page 17? Or, do we need to fill out all information requested on page 17, as well as attach our nutritional profiles for each products?

Answer: To keep everyone consistent, we would like for everyone to fill out page 17, then you can attach your labels or nutritional profiles.

12. Do you need health inspection certificates from all of our stores that cover these schools? Or will one do?

Answer: Health inspection certificates need to be submitted by each store that is providing food for that school.

13. Which schools will receive fresh delivered pizza for the DECA Program?

Answer: Reference Attachment (C) DECA Teachers for DECA Snack Bars

Thank you for your interest in Albuquerque Public Schools

ACKNOWLEDGE ADDENDUM WITH SUBMITTED PROPOSAL: Addenda not signed and returned may consider the RFP non-responsive and may be rejected.

COMPANY/FIRM NAME

SIGNATURE

DATE



ALBUQUERQUE
PUBLIC SCHOOLS

APS DECA Snack Bars

Food Service Vendor for DECA Program

RFP No. 18-014MS

Non -Mandatory Pre-Proposal Conference Attendance Roster
08/29/2017 @ 10:00 am

	Name	Organization	Phone	Email
1	Cynthia Licon	Clearstone Development Subway	254-702-4590	licon_c@nmsubway.com
2	Shawna Ciddio	Papa Murphy's Pizza	505-239-3700	Shawna@teamciddio.com
3	Rob Hoff	Dominos	575-420-2323	Rob@dominos.com
4	Cynthia Grajeda	APS - Student Wellness	855-9812	grajeda@aps.edu
5	Murilee Gallacher	APS Procurement	878-6118	murilee.gallacher@aps.edu
6	Lydia Montoya	APS FANS	315-5001 x3213	lydie-montoya@aps.edu
7	Melissa Sanchez	APS Procurement	345-5661 x3204	Melissa.Sanchez@aps.edu
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United States Department of Agriculture

Food Safety and Inspection Service

Safe Handling of Take-Out Foods

TAKE-OUT AND DELIVERED FOODS

Holiday Meals, Picnics, Tailgate Parties, or Just a Busy Day

In today's busy world, take-out and delivered foods are experiencing runaway popularity. Some foods are hot and some are cold when purchased. Foods from fast food restaurants are most often consumed immediately. Take-out foods may be purchased in advance for eating at a later time, such as a party platter or a cooked holiday meal. No matter what the occasion, more and more people are relying on others to prepare their food.

Perishable foods can cause illness when mishandled. Proper handling of the food and the leftovers is essential to ensure the food is safe for you to eat.

2-Hour Rule

To keep hot foods safe, keep them at 140 °F or above. Cold foods must be kept at 40 °F or below. Bacteria grow rapidly between 40 and 140 °F. Discard all perishable foods such as meat, poultry, eggs, and casseroles, left at room temperature longer than 2 hours; 1 hour in temperatures above 90 °F.

Keep HOT Food HOT!
Keep COLD Food COLD!

If you are not eating the take-out or delivered food immediately, follow these guidelines to make sure the food remains safe for you to eat at a later time.

Hot Take-Out or Delivered Food

Once food is cooked it should be held hot at an internal temperature of 140 °F or above. Just keeping food warm (between 40 and 140 °F) is not safe. Use a food thermometer to monitor the internal temperature of the food. A preheated oven, chafing dishes, preheated warming trays, or slow cookers may be used.

If you plan to eat at a later time, take-out or delivered food should be divided into smaller portions or pieces, placed in shallow containers, and refrigerated.

Cold/Refrigerated Take-Out or Delivered Food

Cold foods should be kept at 40 °F or below.

Refrigerate perishable foods as soon as possible, always within 2 hours after purchase or delivery. If the food is in air temperatures above 90 °F, refrigerate within 1 hour.

Keep foods cold on the buffet table by nesting serving dishes of food in bowls of ice. Use small platters and replace them with fresh refrigerated platters of food often, rather than adding fresh food to a serving dish already on the table.

When take-out or delivered food is purchased cold for an outdoor event—like a picnic, sporting event, or outdoor buffet—a cooler with ice is a practical alternative to a refrigerator. The cooler should be packed with plenty of ice or frozen gel packs. Keep the cooler in the shade when possible.

Remember the 2-hour rule when food is removed from the cooler. Discard all perishable foods that have been left out of the coolers longer than 2 hours; 1 hour in air temperatures above 90 °F.

Leftovers?

Discard all perishable foods, such as meat, poultry, eggs, and casseroles, left at room temperature longer than 2 hours; 1 hour in air temperatures above 90 °F. This includes leftovers taken home from a restaurant. Some exceptions to this rule are foods such as cookies, crackers, bread, and whole fruits.

Whole roasts, hams, and turkeys should be sliced or cut into smaller pieces or portions before storing them in the refrigerator or freezer. Turkey legs, wings, and thighs may be left whole.

Refrigerate or freeze leftovers in shallow containers. Wrap or cover the food.

Refrigerator Storage at 40 °F or Below

Cooked meat or poultry	3 to 4 days
Pizza	3 to 4 days
Luncheon meats	3 to 5 days
Egg, tuna, and macaroni salads	3 to 5 days

Foods stored longer may begin to spoil or become unsafe to eat. Do not taste.

Freezer Storage at 0 °F or Below

Cooked meat or poultry	2 to 6 months
Pizza	1 to 2 months
Luncheon meats	1 to 2 months

Salads made with mayonnaise do not freeze well.

Foods kept frozen longer than recommended storage times are safe but may be drier and not taste as good.

WHEN IN DOUBT, THROW IT OUT!

FOLLOW THESE GUIDELINES FOR COOKED, REFRIGERATED, OR FROZEN TAKE-OUT AND DELIVERED MEALS

Thawing Meals

Thaw wrapped, cooked meat or poultry on a tray in the refrigerator. Allow about 24 hours for every 5 pounds. Small packages of cooked stuffing, gravy, potatoes, etc., will take less time to thaw and can be taken out of the freezer and put into the refrigerator at a later time.

Once cooked meat or poultry and side dishes thaw, plan to eat them within 3 to 4 days.

The food may be eaten cold or reheated.

Frozen food can be put directly into the oven without thawing.

Look for the USDA or State Mark of Inspection

The inspection mark on the packaging tells you the product was prepared in a USDA or State-inspected plant under controlled conditions. Follow the package directions for thawing, reheating, and storing.

Reheating Meals

Reheat foods containing meat or poultry to an internal temperature of at least 165 °F. Always use a food thermometer to verify

the internal temperature of the food.

Reheat sauces, soups, and gravies to a boil.

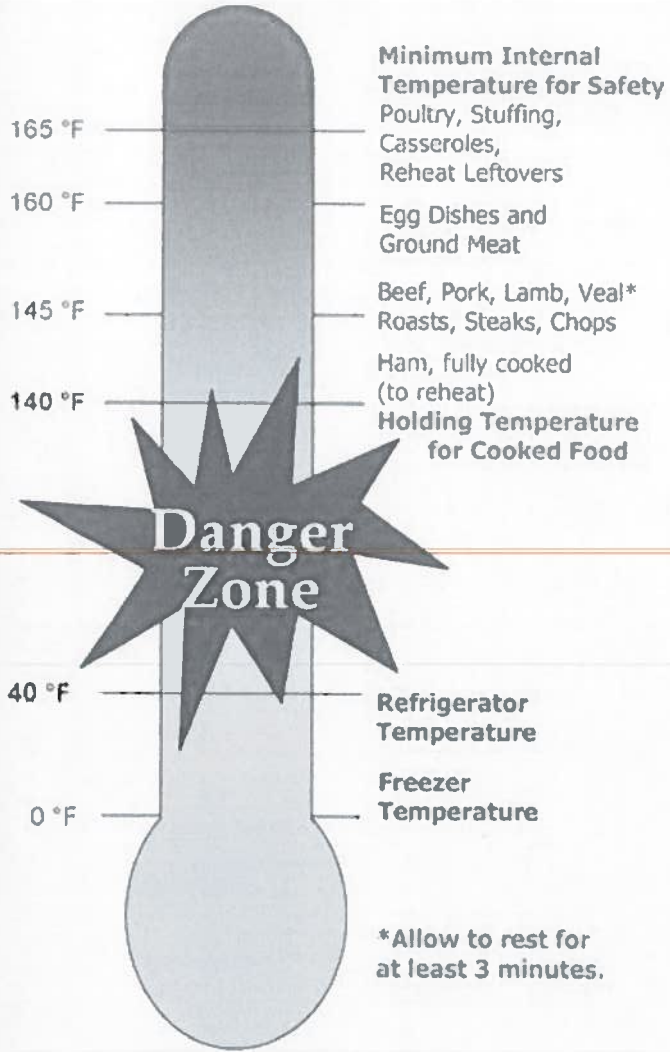
If reheating in the oven, set oven temperature no lower than 325 °F.

Reheating in slow cookers and chafing dishes is NOT recommended because foods may remain in the "Danger Zone" (between 40 and 140 °F) too long.

When reheating food in the microwave oven, cover and rotate food for even heating. Always allow standing time before checking the internal temperature of the food.

Consult your microwave oven owner's manual for recommended times and power levels.

Last Modified Jun 15, 2013



Text (Tabular) Version of Graphic

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FOOD PROTECTION

Transportation of food must meet the Food Sanitation Ordinance for General Food Protection-‘9-6-1-3, Albuquerque code of Ordinances, which states as follows: All foods while being prepared, served, displayed, stored, sold at food processing and/or food-service establishments or during transportation shall be wholesome and protected from contamination. The product maintained at 45 degrees F. (7 degrees C.) or below, or 140 degrees F, (60 degrees C) or above, except during necessary period of preparation.

It is crucial that all products be delivered on time and at the appropriate temperatures to meet health code requirements. Foods received at the wrong temperature will not be accepted.

Note: As per the City of Albuquerque, Environmental Health Department (EHD), it is mandatory, that an ingredients list be submitted with bid on company letter head. It should contain a preparation list of ingredients for each food items your company is bidding on. This must be submitted with bid to the Purchasing Department. The reason for the ingredients list is for customer information as to food allergies and EHD compliance. The ingredient list will be posted outside of each pizza box. If you have any questions regarding this matter please contact Food & Nutrition Services, Stefanie Fila, 505-345-5661 ext. 24.

§ 9-6-1-3 MOBILE FOOD UNITS OR PUSHCARTS.

(A) *Mobile Food Service.*

(1) General.

- (a) Mobile food units and/or pushcarts processing food shall comply with the requirements of this division (a) except as otherwise provided in division (A)(1) and in division (A)(2) below. The enforcement authority may impose additional requirements to protect against health hazards related to the conduct of the food-service establishment as a mobile operation, may prohibit the sale of some or all potentially hazardous food, and when no health hazard will result, may waive or modify requirements of this part relating to physical facilities, except those requirements of divisions (A)(4), (A)(5), (B)(1), (C)(1), and (C)(2) below.
- (b) The name and address of any person transporting food for retail or wholesale shall be legibly painted or permanently affixed in letters no less than three inches high by one-half inch wide on each side of all transportation vehicles operated by such person. The transportation of food in passenger automobiles or pick-up trucks is prohibited. All food transportation shall be in enclosed van-type vehicles.

- (2) Restricted Operation. Mobile food units and/or pushcarts that serve only food that is prepackaged in individual servings, transported and stored under conditions meeting the

requirements of §§ 9-6-1-1 et seq., or beverages that are not potentially hazardous and are dispensed from individual sealed containers need not comply with requirements of §§ 9-6-1-1 et seq. pertaining to the necessity of water and sewage systems nor to those requirements pertaining to the cleaning and sanitization of equipment and utensils if the required equipment for cleaning and sanitization exists at its commissary. Frankfurters shall not be prepared and served from units or pushcarts not having water or sewer systems.

- (3) Single-Service Articles. Mobile food units and/or pushcarts shall provide only single-service articles for use by the consumer.
- (4) Water System. A mobile food unit and/or pushcart requiring a water system shall have a potable water system under pressure. The system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitization, and handwashing, in accordance with the requirements of §§ 9-6-1-1 et seq. The water inlet shall be located in such a position that it will not be contaminated by waste discharge, road dust, oil, or grease, and it shall be kept capped when not being filled. The water inlet shall be provided with a transition connection of a size or type that will prevent its use for any other service. All water distribution pipes or tubing shall be constructed and installed in accordance with the requirements of §§ 9-6-1-1 et seq.
- (5) Waste Retention. If liquid waste results from operation of a mobile food unit and/or pushcart, the waste shall be stored in a permanently installed retention tank that is of at least 15% larger capacity than the water supply tank. Liquid waste shall only be discharged as provided in division (C)(2)(b) of this section. All connections on the vehicle for servicing mobile food unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the mobile food unit. The waste connection shall be located lower than the water inlet connection to preclude contamination of the potable water system.

(B) *Commissary.*

(1) Base of Operations.

- (a) Mobile food units and/or pushcarts shall operate from a commissary or other fixed food-service establishment and shall report at least daily to such location for all supplies and for all cleaning and servicing operations.
- (b) The commissary or other fixed food service or food processing establishment, used as base of operation for mobile food units or pushcarts, shall be constructed and operated in compliance with the requirements of §§ 9-6-1-1 et seq.

(C) *Servicing Area and Operations.*

(1) Servicing Area.

- (a) A mobile food unit and/or pushcart servicing area shall be provided and shall include at least overhead protection for any supplying, cleaning, or servicing operation. Within this servicing area, there shall be a location provided for the flushing and drainage of liquid wastes separate from the location provided for water servicing and for the loading and unloading of food and related supplies. This servicing area will not be required where only packaged food is placed on the mobile food unit or pushcart or where mobile food units do not contain waste retention tanks.
 - (b) The surface of the servicing area shall be constructed of a smooth, nonabsorbent material, such as concrete or machine-laid asphalt and shall be maintained in good repair, kept clean and be graded to drain.
 - (c) The construction of the walls and ceilings of the servicing area is exempted from the provisions of §§ 9-6-1-1 et seq. dealing with construction and maintenance of physical facilities.
- (2) Servicing Operations.
- (a) Potable water servicing equipment shall be installed according to the city code and shall be stored and handled in a way that protects the water and equipment from contamination.
 - (b) The mobile food unit liquid waste retention tank, where used, shall be thoroughly flushed and drained during the servicing operation. All liquid waste shall be discharged to a sanitary sewerage disposal system.

('74 Code, § 6-25-8) (Ord. 67-1978; Am. Ord. 9-1988; Am. Ord. 20-2010)

DECA Teachers

2017-18

Albuquerque HS	Sherry Lober and Eric Strauss (505)379-6897 lober@aps.edu strauss@aps.edu
Atrisco Heritage Academy HS	Roland Soto 505-243-1458 Ext. 60113 soto_ro@aps.edu
Cibola HS	Steve Medina medina_s@aps.edu 897-0110 ext. 40053
Eldorado HS	Brandy Ansotigue Brandy.Ansotigue@aps.edu 296-4871 ext. 35051
Highland HS	Debi Cline cline_d@aps.edu 265-3711
La Cueva HS	Lacee Manus manus@aps.edu 823-2327 ext. 33179
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West Mesa HS	Jim See see@aps.edu 831-6993 ext. 57480