



COORDINATING COMMITTEE

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**PUR-1390
ADDENDUM NO. 1
REQUEST FOR PROPOSALS REGARDING
QUALIFICATIONS & EXPERIENCE / TECHNICAL
PROPOSALS AND PRICE PROPOSALS FOR**

FOOD SERVICES AT THE WASHINGTON COUNTY DETENTION CENTER

DATE: Wednesday, May 2, 2018

**PROPOSALS DUE: Tuesday, May 8, 2018
4:00 P.M.**

To Proposers:

This Addendum is hereby made a part of the Contract Documents on which all bids will be based and is issued to correct and/or clarify the original Request for Proposal (RFP) documents.

Please acknowledge receipt of this Addendum at the appropriate space on the Proposal Form. This Addendum consists of two (2) pages.

NOTE: All Bidders must enter the Washington County Administration Complex through either the front door at the 100 West Washington Street entrance or through the rear entrance (w/blue canopy roof) which is handicap accessible, and must use the elevator to access the Purchasing Department to submit their proposal and/or to attend the Pre-Proposal Conference. Alternate routes are controlled by a door access system. Washington County Government has announced new security protocols being implemented at the Washington County Administration Complex at 100 West Washington Street, Hagerstown. The new measures took effect Tuesday, February 14, 2017. The general public will be subject to wand search and will be required to remove any unauthorized items from the building prior to entry. Prohibited items include, but are not limited to: Weapons of any type; Firearms, ammunition and explosive devices; Cutting instruments of any type - including knives, scissors, box cutters, work tools, knitting needles, or anything with a cutting edge, etc.; Pepper spray, mace or any other chemical defense sprays; and Illegal substances.

ITEM NO. 1: Inquiry: Page 12

4) Appropriate condiments to be served must be noted. **They are not to be included in the caloric tabulation.** Bread, which is appropriate for the meal, is to be served. Bread is not to be used to increase or decrease caloric values (Changing sliced bread to a roll or bun). Condiments shall consist of: ketchup, mustard, mayonnaise, salt, pepper, sugar, jelly, margarine and butter.

o **Menu nutrition reports pull all items planned on the proposed menu. Is it acceptable to include the condiments as a part of the submitted menu nutritional, as long as average calories without condiments is on average above 3200 calories? Or would the county prefer to see the nutritional with condiments removed from the menu?**

(NOTE: The wording of all "Inquiries" submitted are displayed exactly as received.)

Response: The County would prefer to see the nutritional with condiments removed from the menu.

ITEM NO. 2: Inquiry: Page 14

b) Based on the patterns noted below, Breakfast meals are to comply with pattern A. Lunch and Dinner meals are to be based on pattern E.

○ **Breakfast Pattern A includes Milk and Coffee daily. Is Milk and Coffee required daily at breakfast?**

c) Ground meat items like taco filling, meat sauce for spaghetti, etc. should be made with ground turkey OR ground beef OR a mixture of ground beef and turkey.

○ **Is Chicken permitted as a protein in mixed dishes and casseroles?**

○ **Is soy permitted as a protein in mixed dishes and casseroles?**

Response: Milk and Coffee is required daily at breakfast as written in the RFP specifications. Ground Chicken will be permitted as a protein in mixed dishes and casseroles. Soy is not permitted as a protein in mixed dishes and casseroles.

ITEM NO. 3: Inquiry: Page 16

The meal shall be in similar portions as that served in most restaurants. Current portions on the staff menu provides 3-5 oz. of meal/protein depending on what is being served, along with 1 cup starch and ½ cup vegetable. The county expects the portions to remain similar. Undersized portions shall not be acceptable. Bread, peanut butter and jelly are to be provided to staff upon request in lieu of a regular meal. Milk is to be provided upon request during meals. The menu is to be different than that served to the inmates. It shall also be on a 4-week cycle. Every effort should be made for the paid cook to prepare staff meals or an inmate under the direct supervision of the paid cook during preparation.

○ **Staff posting menus typically do not include serving sizes. Does the county require that the serving sizes are listed on the proposed Staff dining menu for review during the proposal process?**

Response: The County does not require that the serving sizes be listed on the proposed Staff dining menu for review during the proposal process.

Bv Authority of:



Rick Curry, CPPO
Director of Purchasing