# CONTRACT FOR VENDED MEALS

## Summer Food Service Program

A sponsoring organization (Sponsor) that participates in the U.S. Department of Agriculture (USDA) Summer Food Service Program (SFSP) must meet program requirements for meals that will be claimed for program reimbursements, as specified in this contract.

A sponsor may obtain program meals from a "food service management company" (referred to as "Vendor" in this contract), which is defined in SFSP regulations as "any commercial enterprise or nonprofit organization with which a Sponsor may contract for preparing unitized meals, with or without milk, for use in the Program, or for managing a Sponsor's food service operations in accordance with the limitations set forth in §225.15. Food service management companies may be: (a) Public agencies or entities; (b) private, nonprofit organizations; or (c) private, for-profit companies."

## I. PURPOSE and AUTHORITY

This contract, between

Sponsor Sponsor ID Number
and Vendor

authorizes that Vendor will provide meals to Sponsor in accordance with this contract, including the attached "Sample Food Specifications for the Summer Food Service Program," and federal regulations for the Summer Food Service Program (SFSP), 7 CFR 225.

Vendor may not subcontract with another organization for the total meal (with or without milk) or for assembling of the meal.

Vendor will provide the meals to Sponsor's site(s) listed below, or on an attached list.

| Site Name | Address | CLiCS Site Number If known |
|---|---|---|
| | | |
| | | |
| | | |

Sponsor will notify Vendor with days notice of changes to sites.

SFSP reimbursements for meals provided under this contract will be claimed by Sponsor.

## II. CONTRACT TERM and RENEWALS

The term of the contract is:

Month: , day: , 20 through month: , day: , 20 .

Renewals of Contract:

Sponsor and Vendor may mutually agree to renew this contract after its original term. If sponsor is a public school or district, the contract may be renewed up to two times, in accordance with Minnesota Statutes section 123B.52. Otherwise the contract may be renewed for up to four times in accordance with program regulations.

Unless a different economic index is specified here, prices for a renewed contract will be adjusted from the previous contract year's prices by a percentage not to exceed the percentage change in the Consumer Price Index for All Urban Consumers (CPI-U), Food Away from Home in the Midwest Region (U.S. Bureau of Labor and Statistics) for the twelve months that ends in the month of December preceding contract renewal. Indicate alternate economic index here:

## III. TERMINATION

Either party may terminate this contract by notice in writing as described:

(The number of days required for notice of termination, which may not exceed 60 days, must be stated.)

## IV. MEALS

A. Vendor will provide the types of meals indicated below, in accordance with the attached SFSP meal pattern and sample menus.

☐ Breakfast

☐ Lunch

☐ Snack

☐ Supper

If meals are provided to multiple sites that will receive different types of meals, describe here or reference here to attached information:

B. Vendor will also provide:

(Indicate items such as condiments, eating utensils, paper items, extra milk and transportation containers, if applicable. If more than one site, indicate any differences between sites.)

C. Vendor will provide meals that meet SFSP meal pattern requirements in accordance with 7 CFR 225.16. Sponsor has attached the cycle menus that were used in solicitation of the contract. The meals served under the contract will conform to the attached cycle menus at least for the first cycle and thereafter may be adjusted as needed by mutual agreement of the parties provided that SFSP meal pattern requirements are met.

D. Vendor will prepare meals in the following manner:

☐ Unitized meals with milk

☐ Unitized meals without milk

☐ Non-unitized/Bulk meals service with milk*

☐ Non-unitized/Bulk meals service without milk*

☐ Other, as approved by the state agency:

*By selecting this method, Sponsor requests MDE Food and Nutrition Service to waive the unitized meals requirement. Approval of Sponsor's SFSP application indicates that the waiver has been granted. Non-unitized/bulk quantities must be accompanied by written instructions from Vendor regarding the planned portion size for each food component.

## V. ORDERING and DELIVERING

A. Sponsor or Sponsor's sites will notify Vendor in advance of the number of meals needed.

Vendor will use an organized system for receiving orders for delivery adjustments; documenting orders for delivery adjustments; adjusting production levels, if necessary; ensuring that delivery receipts are changed to reflect adjusted meal orders; and ensuring that adjusted meal orders for each site are correctly packaged and loaded for delivery.

Indicate deadline(s) for Sponsor or sites to send meal orders (such as by a set time on the previous day or the same day of the meal service) and how notice will be provided (by e-mail, telephone or in person). Indicate timeline(s) for increasing and decreasing an order that has been made. If more than one site, indicate any differences between sites. Describe here, or reference here to attached information.

B. Vendor will deliver meals as described. Include time(s) for each site. Describe here, or reference here to attached information.

C. Responsibility for transport containers:

(Indicate whether Vendor or Sponsor will be responsible for cleaning transport containers and, if applicable, schedule for Vendor to pick up or Sponsor/Site to return transport containers. If more than one site, indicate any differences between sites.)

Describe here, or reference here to attached information.

## VI. MEAL CHARGES and BILLING

A. Sponsor will pay the following charges for meals. Indicate charge for each meal type with/without milk:

| | | |
|---|---|---|
| Breakfast | $ | each ☐ with milk / ☐ without milk |
| Snack | $ | each ☐ with milk / ☐ without milk |
| Lunch | $ | each ☐ with milk / ☐ without milk |
| Supper | $ | each ☐ with milk / ☐ without milk |

If applicable, indicate charges for extra milk, adult meals or other. If more than one site, indicate any differences between sites. Describe here or attach information and reference here.

B. Sponsor will pay Vendor for ordered meals that meet SFSP meal requirements and are delivered in accordance with the contract. Describe when Vendor will bill Sponsor (for example weekly or monthly) and when payment is due:

NOTE: Neither the Minnesota Department of Education nor USDA assumes any liability for meals, including payment of differences between the number of meals delivered by Vendor and the number of meals served by the Sponsor that are eligible for reimbursement.

## VII. RECORDKEEPING and AVAILABILITY OF RECORDS

A. Vendor will maintain such records (supported by invoices, receipts or other evidence) as Sponsor will need to meet its responsibilities for participation in SFSP, and will submit all required reports to Sponsor promptly at the end of each month, unless more frequent reports are required by Sponsor.

Vendor will submit daily production records for each meal type, numbers of meals furnished to Sponsor, and applicable meal counts to Sponsor by the day of each month.

B. Vendor agrees that books and records pertaining to Vendor's food service fund will be made available to Sponsor upon request and agrees to retain all records for inspection and audit by representatives of Sponsor, Minnesota Department of Education, USDA, and U.S. General Accounting Office, at any reasonable time and place for a period of three (3) years after the final payment for the contract, except that in circumstances where audit findings have not been resolved, the records must be retained beyond the three-year period until resolution of the audit.

## VIII. HEALTH and SANITATION

A. Vendor and Sponsor agree that state and local health and sanitation requirements will be met at all times. Vendor will meet all state and local health regulations that apply to Sponsor's facilities and any other facilities in which meals are prepared. Vendor will maintain

applicable health certifications for facilities outside Sponsor's sites in which meals are prepared.

B. All food will be properly stored, prepared, packaged and transported free of contamination and at appropriate temperatures.

C. Sponsor will not pay for meals or snacks that are unwholesome or spoiled at time of delivery.

## IX. SPONSOR RESPONSIBILITIES

Sponsor will maintain overall responsibility for administration of the food service, in accordance with SFSP regulations and policies. Sponsor will:

A. Retain control of the quality, extent and general nature of the food service, including counting the numbers of reimbursable meals and claiming SFSP reimbursement from the Minnesota Department of Education.

B. Ensure that the food service operation is in conformance with Sponsor's agreement with the Minnesota Department of Education to participate in SFSP.

C. Retain control of the nonprofit food service account and overall financial responsibility for the nonprofit food service operation.

D. Maintain all applicable health certifications and assure that all state and local health regulations are being met by Vendor, if preparing or serving meals at a Sponsor's facility.

E. Monitor provided meals to ensure the food service is in conformance with program regulations.

F. Retain signature authority on the agreement with the Minnesota Department of Education. Retain signature authority for the annual application and monthly claims by electronically submitting required information to the Minnesota Department of Education.

G. Prepare contract documents.

H. Review, approve or deny, and verify SFSP Household Income Statements, if applicable.

I. Provide Vendor with a list of state agency approved food service sites, along with the approved level for the number of meals which may be claimed for reimbursement for each site, established under 7 CFR 225.6(d)(2), Notify Vendor of all sites which have been approved, cancelled or terminated subsequent to the submission of the initial approved site list and of any changes in the approved level of meal service for a site. Such notification will be provided within the time limits mutually agreed upon in the contract.

## X. ADDITIONAL VENDOR RESPONSIBILITIES

Vendor agrees to comply with the following SFSP requirements:

A. Buy American domestic commodities and products for contracted meals to the maximum extent practicable. Domestic products are those that are produced in the United States and those that are processed in the United States substantially (51 percent or more) using agricultural commodities produced in the United States.

B. Comply with the following, as applicable, incorporated into this contract by reference.
    1) All applicable parts of state energy conservation standards (Minn. Rules Chapter 216C) and the Minnesota Energy Code (Minn. Rules Chapter 7670);

2) The requirements established in USDA regulations concerning USDA rights to copyrights, patent rights and rights in data and reporting of discoveries and inventions.
3) If contract exceeds $2,500: Sections 103 and 107 of the Contract Work Hours and Safety Standards Act (40 USC 327 330) as supplemented by the U.S. Department of Labor regulations (29 CFR Part 5);
4) If contract exceeds $10,000: Executive Order 11246, entitled "Equal Employment Opportunity," as amended by Executive Order 11375, and as supplemented in the U.S. Department of Labor regulations (41 CFR Part 60);
5) If contract exceeds $100,000: All applicable standards, orders and requirements issued under Section 306 of the Clean Air Act (42 USC 1857(h)), Section 508 of the Clean Water Act (33 USC 1368), Executive Order 11738, and the U.S. Environmental Protection Agency (EPA) regulations (40 CFR Part 15) which prohibit the use of facilities included on the EPA List of Violating Facilities.

   Contractor will report all violations to the grantor agency and to the EPA Administrator for Enforcement (EN-329).

## XI. NONPERFORMANCE OR NONCOMPLIANCE and BONDING REQUIREMENT

In cases of nonperformance or noncompliance on the part of Vendor, Vendor will pay Sponsor for any excess costs which Sponsor may incur by obtaining meals from another source. Sponsor will notify Vendor (and surety company if performance bond is in effect) of specific instances of unsatisfactory performance. If Vendor does not immediately take corrective action, Sponsor may negotiate another contract (or request surety company to provide another Vendor). The defaulting Vendor is liable for any difference in price between the original price and the new contract price.

If the value of the contract is more than $100,000, Vendor must obtain a performance bond from a surety company listed in the most recent issue of the U.S. Department of Treasury Circular 570, which is available from the Government Printing Office for a small fee. Sponsors may obtain a copy by calling 202-512-1800, or by downloading at: http://www.fms.treas.gov/c570/index.html . The amount of the bond must be no less than 10 percent nor more than 25 percent of the value of the contract, as determined by the state agency and specified in the sponsor's solicitation documents. Companies are prohibited from posting any alternative forms of performance bonds. Cash, certified checks, letters of credit and escrow accounts are not acceptable substitutes for performance bonds. Vendor must furnish a copy of the bond to Sponsor within 10 days of the contract's award.

## XII. VENDOR CERTIFICATION STATEMENTS

Check one:

☐ The renewed contract is expected to be less than $25,000. No additional certification statements from Vendor are required to be attached.

☐ The renewed contract is expected to meet or exceed $25,000 but not to exceed $100,000. Vendor has completed and attached a signed Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion – Lower-tier Covered Transactions form.

☐ The renewed contract is expected to exceed $100,000. Vendor has completed and attached (1) the Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion – Lower-tier Covered Transactions form, (2) the Certification Regarding Lobbying form, and (3) if applicable as described on the Certification Regarding Lobbying form, the Disclosure of Lobbying Activities form.

## XIII. ADDITIONAL PROVISIONS AT OPTION OF SPONSOR AND VENDOR

Describe additional provisions here, or reference here to additional attached provisions:

## Signatures

Sponsor Name:

Authorized Representative:

Title:

Authorized Representative Signature – Sponsor: _____Date:

Vendor Name:

Authorized Representative:

Title:

Authorized Representative Signature – Vendor: _____Date:

# INSTRUCTIONS FOR CERTIFICATION REGARDING DEBARMENT FORM

1. By signing and submitting this form, the prospective lower-tier participant is providing the certification set out on the certification form in accordance with these instructions.

2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower-tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

3. The prospective lower-tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower-tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.

4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower-tier covered transaction," "participant," "person," "primary-covered transaction," "principal," "proposal" and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.

5. The prospective lower-tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower-tier covered transaction with a person who is debarred, suspended, declared ineligible or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.

6. The prospective lower-tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower-tier Covered Transactions," without modification, in all lower-tier covered transactions and in all solicitations for lower-tier covered transactions.

7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower-tier covered transaction that it is not debarred, suspended, ineligible or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Excluded Parties List System (EPLS) at http://epls.arnet.gov/.

8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower-tier covered transaction with a person who is suspended, debarred, ineligible or voluntarily excluded from participation in this transaction, in addition to other remedies available to the federal government, the department or agency with which this transaction originated may pursue available remedies as appropriate, including suspension and/or debarment.

# CERTIFICATION REGARDING DEBARMENT, SUSPENSION, INELIGIBILITY AND VOLUNTARY EXCLUSION

## LOWER-TIER COVERED TRANSACTIONS

This certification is required by the regulations implementing Executive Order 12549, Executive Order 12689, and 31 U.S.C. 6101; Debarment and Suspension, 2 CFR Part 417, Subpart C, Responsibilities of Participants Regarding Transactions Doing Business with Other Persons.

**(Please read instructions on previous page before completing Certification.)**

(1) The prospective lower-tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible or voluntarily excluded from participation in this transaction by any federal department or agency.

(2) Where the prospective lower-tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

**Organization Name:**

**Project Name:** Summer Food Service Program

**Name and Title of Authorized Representative:**

_____

**Signature** **Date**

# CERTIFICATION REGARDING LOBBYING

The undersigned certifies, to the best of his or her knowledge and belief, that:

(1) No federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a federal contract, the making of any federal grant, the making of a federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment or modification of a federal contract, grant, loan or cooperative agreement;

(2) If any funds other than federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this federal contract, grant, loan or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, Disclosure Form to Report Lobbying, in accordance with its instructions;

(3) The undersigned shall require that the language of this certification be included in the award documents for all subawards at all tiers (including subcontracts, subgrants and contracts under grants, loans and cooperative agreements) and that all subrecipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by section 1352, title 31, U.S. Code. Any person who fails to file the required certification shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.

**Organization Name:**

**Project Name:** Summer Food Service Program

**Name and Title of Authorized Representative:**

_____

**Signature** **Date**

## Sample Food Specifications for the Summer Food Service Program

### Meat-Meat Alternate

All meat and meat products shall be from plants under continuous USDA processing and inspection and shall be so identified.

| | | |
|---|---|---|
| 1. | Beef Bologna | Meets Institutional Meat Product Specification #801, sliced half-ounce each piece, beef, pork, (beef is predominant) no meat by-products, cereals or extenders. |
| 2. | Beef Salami | Meets Institutional Meat Product Specification #804, sliced half-ounce each piece, beef, pork, (beef is predominant) no peppercorns, no meat by-products, cereals or extenders. |
| 3. | American Pasteurized or Swiss Processed Cheese | Sliced, one-ounce pieces. |
| 4. | Beef Frankfurter | Meets Institutional Meat Product Specification #800. Beef only - containing skeletal meat only, no binders, extenders, or by-products used. Not more than 30 percent fat. Each frankfurter must weigh two ounces raw. |
| 5. | Oven Fried Chicken Leg | Breaded, fried U.S. Grade A. The batter/breading shall consist of a flour-type base with other ingredients as needed to produce desirable texture, flavor, and color. The pick-up of batter and breading prior to frying shall be approximately 14-16 percent of the weight of the chicken. Chicken should be processed in vegetable oil for at least two minutes at 325oF. The finished fried chicken should have an internal temperature of 185oF - dark meat. After frying, the chicken should be immediately chilled and quick-frozen. The finished product should be uniformly covered with batter and breading and have a uniform brown color. The product should be free from burnt areas. The edible portion of the chicken exclusive of breading, skin, and bone must be two ounces cooked weight. |
| 6. | Peanut Butter Graham Cracker Sandwich | The weight of the peanut butter shall be 2.3 ounces. The graham crackers, made with enriched flour, shall weigh .9 ounces. |
| 7. | Chopped Ham Log | Sliced in one-ounce pieces. Meat by-products may not be used. Made from cured ham. |
| 8. | Luncheon Meat | Meets Institutional Purchase Specification #805, no meat by-products or nonfat dry milk can be added, sliced, one-ounce portions. |
| 9. | Pizza | Sausage and cheese with tomato sauce shall contain .5 ounces cooked meat, 1.5 ounces cheddar cheese, 1.6 ounces enriched pizza crust (size 4" x 6"), 1.4 ounces of tomato sauce. Each portion shall weigh five ounces. |
| 10. | Beef Patty | Beef U.S. Grade Good or Better not to exceed 25 percent fat, 2.67 ounce patty, six patties per pound, no soy, meat by-products, binders, or extenders. Meat shall be free of bone, |

| | | |
|---|---|---|
| | | meets Institutional Meat Purchase Specification #1136. |
| 11. | Roast Beef | Sliced U.S. Choice - when specified wafer thin, shall not be less than eight slices per two-ounce portion. |
| 12. | Meat Loaf | Sliced in one-ounce portions per two-ounce sandwich; percentage of additives of protein (meat or vegetable protein) may be counted in the total protein allowance. |

**Fruit-Vegetable Components**

| | | |
|---|---|---|
| 1. | Pineapple Juice | Must be 100 percent fruit juice, unsweetened, U.S. Grade A, packed in individual containers of four ounces each. |
| 2. | Diced Peaches in Gelatin | Peaches, cling, diced U.S. Grade 8, light syrup, drained volume of peaches equaling 1/4 cup in six ounces of lime gelatin. |
| 3. | Polish Dill Pickles | U.S. Grade 8 or better, whole pickles, size of each (medium) pickle 2 3/4 " to 3 1/2", uniform in size and shape, texture firm and crisp, no soft, slippery, or hollow centers. Pickles free from objectionable odors (1/4 cup serving). |
| 4. | Pears | U.S. Grade #1. Size medium, 135 or 150 count (2 1/2" diameter) well formed, smooth fruit, free from scars. Pears shall not be shriveled near stem (1/2 cup serving). |
| 5. | Banana | 100-125 count. Fruit shall be plump, firm, bright colored fruit, free from scars and bruises. There shall be no discolored skins (1/2 cup serving). |
| 6. | Carrots/Pineapple in Orange Gelatin | Shredded carrots - good orange color, free of green color. Crushed Pineapple - drained, U.S. Grade 8 packed in juice. It shall be reasonably free from defects and blemishes and have uniform ripeness (1/4 cup serving before gelatin is added). |
| 7. | Fruit Cocktail | U.S. Grade 8, light syrup. Fruit cocktail should contain not less nor more than:<br>30-50 percent peaches<br>25-45 percent pears<br>6-16 percent pineapple<br>6-20 percent grapes (seedless)<br>2-6 percent cherries |
| 8. | Orange Juice | 100 percent orange juice, unsweetened, four-ounce portion. |
| 9. | Applesauce | Sweetened, spiced with cinnamon. U.S. Grade A fancy, made from comminuted apples. The product shall be free of off flavors, seeds, flecks from bruised portions, peels or inedible tissue. |
| 10. | Raisins | Dehydrated, regular moisture Thompson seedless, individual packages of 1.3 ounces, U.S. Grade A, small (1/4 cup serving). |
| 11. | Nectarine | 80 count, medium size, 2 1/2" diameter fruit shall not be hard, dull or shriveled (1/2 cup serving). |
| 12. | Pineapple/Orange Juice | U.S. Grade A unsweetened, 100 percent juice, packaged in |

| | | |
|---|---|---|
| | | individual containers of four fluid ounces. |
| 13. | Fresh Peach | 84 count, small, 2 1/8" diameter, fruit shall be firm, not hard, with a yellowish cast rather than distinctly green (1/2 cup serving). |
| 14. | Apples | U.S. #1 2 3/4" diameter, 100 count red delicious, Jonathan, or golden delicious (1/2 cup serving). |
| 15. | Oranges | Medium orange; California or Arizona, 113 count; Florida or Texas, 125 count (½ cup serving). |
| 16. | Cole Slaw | 1/4 cup raw chopped vegetable with vinegar and oil or sweet and sour dressing. |
| 17. | French Fries | Made with U.S. Grade A potatoes, 1/8" diameter, 3" long, straight cut, oven brown. |
| 18. | Plums | 2" diameter (two per serving) fairly firm to slightly soft stage of ripeness (1/2 cup serving). |

**Bread-Bread Alternate**

All breads shall be whole grain or enriched breads as required by the USDA.

| | | |
|---|---|---|
| 1. | Spolentino Bun | Enriched, need size and weight of product. |
| 2. | Frankfurter Bun | Enriched flour, each roll weigh 40 grams or 1.4 ounces. |
| 3. | Dinner Roll | 2 1/2" to 3" inches diameter. Enriched flour with a minimum weight of 25 grams. |
| 4. | White Bread | From enriched flour, must contain 62 percent total solids, weight of each slice must be 28 grams or one ounce. Loaf: Pullman Sandwich sliced--16 slices per pound. |
| 5. | Kaiser Roll | 2 1/2 " to 3" diameter. Made from enriched flour. One roll must weigh 57 grams or two ounces. |
| 6. | Wheat Bread | Made from whole wheat flour and enriched white flour. Each slice must weigh 28 grams or one ounce. |

**Condiments**

| | | |
|---|---|---|
| 1. | Salad Dressing Packet | Specify weight of package. |
| 2. | Mustard Packet | Specify weight of package. |
| 3. | Ketchup Packet | U.S. Grade A--specify weight of package. |
| 4. | Jelly Packet | Specify flavor and weight of package. |

**Milk**

1. Unflavored, whole, eight fluid ounces in 1/2 pint cartons, homogenized, pasteurized, vitamin A and D fortified. Meets state, local, and federal specifications, Grade A.
2. Flavored, whole, eight fluid ounces in 1/2 pint cartons, flavored with chocolate or cocoa, homogenized, pasteurized vitamin A and D fortified. Meets state, local, and federal specifications, Grade A.

These specifications have been prepared as a guide for developing food specifications for your Summer Food Service Program Contract. Choice Plus is a USDA reference guide on foods and ingredients to assist purchasers in developing food specifications consistent with nutritional goals and knowledge. Visit page 6 of the NFSMI Resource Guide to order a copy. This guide can be found at the following: http://nfsmi-web01.nfsmi.olemiss.edu/ResourceOverview.aspx?ID=209 .

You may add or delete any item(s) that apply to the menu cycle developed for your program.

These are sample menus. Sponsor may replace these menus with its own menus.

## Summer Food Service Program
SAMPLE COLD LUNCH MENUS

**Day 1:**

***Cold Sausage Pizza***

Sausage - 1 ounce
Mozzarella Cheese - 1 ounce
Crust - 1½ ounces minimum
Milk - 8 ounces*

Fresh Grapes - ¼ cup
Lettuce Salad - ½ cup
French Dressing Packet - 1 tablespoon

**Day 2:**

***Turkey Club Sandwich***

American Cheese - ½ ounce
Sliced Turkey - 1½ ounces
Lettuce Leaf and Tomato Slice**
Hamburger Bun

Whole Nectarine (2½" diameter) - ½ cup
Frozen 100% Apple Juice with Spoon - ½ cup
Salad Dressing Packet - 1 tablespoon
Milk - 8 ounces*

**Day 3:**

***Snackin' Cheese and Breadsticks***

Mozzarella Cheese Sticks - 2 ounces
Soft Breadsticks 2 large - 1½ ounces
Meatless Spaghetti Sauce - ½ cup
Milk - 8 ounces*

Peach Slices - ¼ cup
Lettuce Salad - ½ cup
French Dressing Packet - 1 tablespoon

**Day 4:**

***Tuna Salad on Wheat Roll***

Tuna - 2 ounces
Wheat Roll - .9 ounce minimum
Milk - 8 ounces*

Lettuce and Tomato - ¼ cup
Whole Apple (2½" diameter) - ½ cup

**Day 5:**

***Ham and Turkey on a Roll***

Shaved Ham - 1 ounce
Shaved Turkey - 1 ounce
Italian Bun - 1½ ounces minimum
Milk - 8 ounces*

Whole Orange, Cut (2½" diameter) - ½ cup
Cole Slaw / Sweet and Sour Dressing - ¼ cup
Mustard and Salad Dressing Packets

**Day 6:**

***Salami Pita Supreme***

Salami - 1 ounce
American Cheese - 1 ounce
Lettuce Leaf and Tomato Slice**
Pita - .9 ounce minimum

Pineapple Chunks with Coconut - ¼ cup
Whole Medium Banana - ½ cup
Mustard and Salad Dressing Packets
Milk - 8 ounces*

**Day 7:**

***Cold Pepperoni Pizza***

Pepperoni - ½ ounce
Mozzarella Cheese - 1½ ounces
Crust - 1½ ounces minimum
Milk - 8 ounces*

Mixed Fruit - ¼ cup
Lettuce Salad - ½ cup
French Dressing Packet - 1 tablespoon

**Day 8:**

***Mini Submarine Sandwich***

American Cheese - ½ ounce
Bologna - 1 ounce
Turkey - ½ ounce
Lettuce Leaf and Tomato Slice**
Milk - 8 ounces*

Oval Roll - 1½ ounces minimum
Raisin Packet - ¼ cup
Ruby Red Applesauce - ½ cup
Mustard and Salad Dressing Packets

**Day 9:**

***Chicken Wrap***

Flour Tortilla - .9 ounce minimum
Shredded Cheese - ½ ounce
Diced Chicken - 1½ ounces
Milk - 8 ounces*

Shredded Lettuce - ¼ cup
Carrot Sticks - ½ cup
Whole Medium Banana - ½ cup

**Day 10:**

***Peanut Butter Sandwich***

Peanut Butter - 2 tablespoons
Grape Jelly - 1 tablespoon
Enriched Bread - 2 slices
Milk - 8 ounces*

Cheese Stick - 1 ounce
Celery and Carrot Sticks - ¼ cup
Pear Halves - ½ cup

**Day 11:**

***Chef Salad***

Sliced Ham - ½ ounce
Sliced Turkey - ½ ounce
Shredded Cheese - ½ ounce

Boiled Egg - ½ egg
Milk - 8 ounces*

Lettuce - 1 cup
Tomato - ¼ cup
Low Fat Ranch Dressing Packet – 2 tablespoons
Corn Chips - .9 ounce minimum

*Choice of 1% chocolate or 2% white.

**Does not go towards meeting the vegetable/fruit component and MUST be packed separately from the sandwich.

**All appropriate condiments, napkins, utensils and straws must be provided.**

These are sample menus. Sponsor may replace these menus with its own menus.

## Summer Food Service Program
SAMPLE COLD BREAKFAST MENUS

### SUMMER FOOD SERVICE PROGRAM

**Day 1:**

100% Orange Juice - 4 ounces
Bagel - .9 ounce minimum
Slice of American Cheese - 1 ounce
Milk - 8 ounces*

**Day 2:**

Whole Medium Banana - 1/2 cup
Frosted Flakes Cereal - 3/4 cup
Milk - 8 ounces*

**Day 3:**

Applesauce - 1/2 cup
Fruit Danish - 2.2 ounces
Milk - 8 ounces*

**Day 4:**

Whole Fresh Nectarine - 1/2 cup
Giant Chocolate Raisin Cookie - 2.2 ounces
Milk - 8 ounces*

**Day 5:**

100% Orange Juice - 4 ounces
Cinnamon Raisin Bread - .9 ounce minimum
Cream Cheese Packet - 1 tablespoon
Milk - 8 ounces*

**Day 6:**

Whole Fresh Plums (2) - 1/2 cup
Frosted Cherry Toaster Pastry - 2.2 ounces
Milk - 8 ounces*

**Day 7:**

Whole Medium Banana - 1/2 cup
Cheerios - 3/4 cup
Sugar packet - 1 teaspoon
Milk - 8 ounces*

**Day 8:**

100% Pineapple Juice - 4 ounces
Cinnamon Roll - 1.8 ounces minimum
Milk - 8 ounces*

**Day 9:**

100% Grape Juice - 4 ounces
English Muffin - .9 ounce minimum
Strawberry Packet - 1 tablespoon
Milk - 8 ounces*

**Day 10:**

100% Apple Juice - 4 ounces
Cold Cheese Pizza (bread portion) - 1.5 ounces minimum
Cheese - 1 ounce
Milk - 8 ounces*

**Day 11:**

100% Orange Juice - 4 ounces
Graham Crackers - .9 ounce minimum
Grape Jelly Packet - 1 tablespoon
Milk - 8 ounces*

*Choice of 1% chocolate or 2% white

**All appropriate condiments, napkins, utensils and straws must be provided.**