Enclosed, for your reference and any questions an auditor may have, you will find the following information regarding Spokane Public School's RFP 11-2425, USDA Cheese Processing – For Ready to Bake Pizza Type Products documents:

- Advertisement for this RFP
- Affidavit of Advertisement from the Spokesman Review
- Proof this advertisement was posted to our public website
- The original Request for Proposal specifications
- Spokane Public Schools Board Recommendation
- Proof of posting in the School Board's Consent Agenda
- Proof of approval of the School Board on 2/26/25
- Response documents from Schwan's Food Service Inc., the awarded contractor

Th initial term of this contract is 9/1/25 through 8/31/26. Should this contract be renewed in ensuing years, this website will have each successive board recommendation, proof of board approval and a non-debarment verification for that year. These documents will be posted after the last school board meeting of each fiscal year (the fourth Wednesday of August of each year).

Please keep in mind that audits of the 2024-2025 school year will be on information contained in the ESD 101 Bid Contract No. 10120211 group of documents. If you have any questions or I can be of any further service, please don't hesitate to contact me.

Sharon Thomas / Buyer II, Purchasing
509-354-7185 / SharonTh@spokaneschools.org

Spokane Public Schools
2815 E. Garland Ave., Spokane, WA 99207

Spokane Public Schools

Purchasing Department
2815 East Garland Avenue
Spokane, WA 99207-5889

phone (509) 354-7174
fax (509) 354-7183
www.spokaneschools.org

Spokane Public Schools
excellence for everyone

December 2, 2024

ADVERTISEMENT FOR BIDS

Spokane Public Schools' Purchasing Department will receive sealed bids at 2815 East Garland Avenue, Spokane, WA 99207, for the following:

RFP No. 11-2425
USDA CHEESE PROCESSING – FOR READY TO BAKE PIZZA TYPE PRODUCTS, until 2:00:00 p.m. PST, Thursday, December 19, 2024

Specifications are posted on www.PublicPurchase.com and Spokane Public Schools' Purchasing website: www.spokaneschools.org/solicitations

Your firm must be a 2025 USDA authorized processor to be considered for the award of this solicitation.

Individuals with disabilities who may need additional accommodations to participate in the public Bid opening should contact Pam Tatosky, Purchasing Services, at 509-354-7127, no later than three days prior to the scheduled opening date so arrangement for the accommodations can be made.

BY ORDER OF THE BOARD OF DIRECTORS
SPOKANE PUBLIC SCHOOLS

Dr. Adam Swinyard, Secretary

TO BE ADVERTISED IN THE Spokesman-Review, December 5 & 12, 2024.

THE SPOKESMAN-REVIEW

999 W Riverside Ave, Spokane, WA 99201

PUBLISHER'S AFFIDAVIT

STATE OF NEW YORK }
COUNTY OF ERIE } ss

Name: SPOKANE PUBLIC SCHOOLS **Client ID:** 133815

PO No: **No. Lines:** 37

Total Cost: $325.06 **Campaign:** 226751

I, Brandon Smith do solemnly swear that I am a Authorized Representative of The Spokesman-Review, a newspaper established and regularly published, once each day in the English language, in and of general circulation in the City of Spokane, Spokane County, Washington; and in the City of Coeur d'Alene, Kootenai County, Idaho; that said newspaper has been so established and regularly published and has had said general circulation continuously for more than six (6) months prior to the 23rd day of July, 1941; that said newspaper is printed in an office maintained at its place of publication in the City of Spokane, Washington; that said newspaper was approved and designated as a legal newspaper by order of the Superior Court of the State of Washington for Spokane County on the 23rd day of July, 1941, and that said order has not been revoked and is in full force and effect; that the notice attached hereto and which is a part of the proof of publication, was published in said newspaper 2 time(s), the publication having been made once each time on the following dates:

December 5, 2024 and December 12, 2024.

That said notice was published in the regular and entire issue of every number of the paper during the period of time of publication, and that the notice was published in the newspaper proper and not in a supplement.

Subscribed and sworn to before me this 07 day of

January, 2025.

(Advertising Agent)

(Notary)

CONNOR WACK
NOTARY PUBLIC, STATE OF NEW YORK
Registration No. 01WA0024608
Qualified in Erie County
My Commission Expires 5/10/2028

THE SPOKESMAN-REVIEW

999 W Riverside Ave, Spokane, WA 99201

PUBLISHER'S AFFIDAVIT

Campaign: 226751

ADVERTISEMENT FOR BIDS

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BY ORDER OF THE BOARD OF DIRECTORS
SPOKANE PUBLIC SCHOOLS

Dr. Adam Swinyard, Secretary
SR226751

Due December 2024

- Bid No. 13-2425 - Paper Products (due 2:00:00 PM PST Wednesday, December 11, 2024)
  - Advertisement
- Bid No. 15-2425 - Non-Food Consumables (due 2:00:00 PM PST Wednesday, December 04, 2024)
  - Advertisement
- RFP 11-2425 - USDA Cheese Processing - For Ready to Bake Pizza Type Products (due 2:00:00 p.m. PST, Thursday, December 19, 2024)
  - Advertisement
- RFP 5-2425 - Internet Resiliency to Support Student Learning and Support Services (due 2:00:00 PM PST, Tuesday, December 3, 2024)
  - Advertisement
- RFP 17-2425 - Elementary Report Card (due 2:00:00 PM PST, Monday, December 9, 2024)
  - Advertisement
- Bid No. 21-2425 - Nutrition Services Combi Ovens (due 2:00:00 PM PST, Monday, December 23, 2024)
  - Advertisement

Due November 2024

Due October 2024

Due September 2024

Due August 2024

Due July 2024

Contact

Director, Accounting
Andee Atwood
509-354-7243

Purchasing Lead, Agreements, Contracts, Public Works
Michael Pflieger
509-354-7186

Curriculum Acquisition & Utilization
JJ Johnson
509-354-7189

Furniture, Equipment, Technology, Property Transfers
Lisa Palmer
509-354-7188

Districtwide Services, Small Works, Nutrition Services, Copiers
Pam Tatosky
509-354-7127

Warehouse Procurement, Receiving, Contracts, A&E Roster
Sharon Thomas
509-354-7185

Spokane Public Schools
excellence for everyone

DATE: December 2024
BID NO.: 11-2425
SECTION I
TELEPHONE NO.: 509.354.7127
BUYER: Pam Tatosky

REQUEST FOR PROPOSALS (RFP) ON:
READY-TO-BAKE PIZZA TYPE PRODUCTS PROCESSED WITH USDA CHEESE

RFPS ACCEPTED UNTIL:
2:00:00 P.M. PST, Thursday, December 19, 2024

PRICES F.O.B.:

CENTRAL WAREHOUSE
2815 East Garland Ave.
Spokane, WA 99207

STANDARD TERMS AND CONDITIONS

RFP COMPLETION: RFPs must be completed insofar as possible on the enclosed RFP documents and must include an original signature by an authorized representative. Please complete and return the signed and sealed Response Documents to **Spokane Public Schools, Purchasing Department, 2815 East Garland Avenue, Spokane, WA 99207-5899**. RFPs received at a location other than the Purchasing Department will not be accepted. (Note: Faxed copies of RFPs cannot be accepted unless otherwise indicated in the attached specifications.) RFPs will be opened at the time and date designated above.

RFP PRICING: Unless otherwise specified, all prices shall be for new products F.O.B. destination. Solicitation is designated **"all or none"**, respondent is required to bid on specifically identified items, but is not required to submit pricing on other non-required items. **Tie-ins** will be considered where advantageous. Prices provided shall include all handling and packaging costs. Those submitting RFPs do so entirely at their own expense. There is no expressed or implied obligation by Spokane Public Schools to reimburse any firm or individual for any costs incurred in preparing or submitting proposals.

BID CHANGES OR WITHDRAWAL: All changes and erasures must be made before bid opening time and initialed. Respondent may not withdraw their bid after the bid opening time or prior to the award of contract(s). No alteration in any of the terms, conditions, delivery, quality, quantities or specifications of this solicitation will be considered without prior written consent of Spokane Public Schools Purchasing Director.

ADDENDA TO THE BID: All official clarifications or interpretations of the bid documents will be by written addenda. Clarification given in any other form will be informal and unofficial.

DELIVERY: Deliveries must be properly identified with packing list(s) or label(s) designating appropriate purchase order number(s). All products are subject to inspection and acceptance by Spokane Public Schools personnel before final payment. At sole discretion of Spokane Public Schools, **partial payments** may be made for partial deliveries.

ACCEPTANCE/REJECTION: The District reserves the right to accept or reject bids on each Item separately or as a whole, to reject any or all bids, to waive informalities, and to contract in the best interests of the District. Successful contractor shall enter into contract with the District within **ten** days from the date of purchase authorization from the District Board of Directors.

SAMPLES: In some cases samples will be requested to be furnished by contractor at no charge to the District to determine acceptability of an Item.

TAXES: The District is not exempt from retail sales tax unless Items ordered are food products purchased for human consumption.

EQUAL EMPLOYMENT: Unless exempted by rules of the Secretary of Labor issued in appropriate sections of Executive Order 11246, as amended by 11375, the Contractor agrees to supply the District a completed "Equal Employment Opportunity Compliance Certificate" if such is requested.

ACCOMMODATIONS FOR THE DISABLED: Individuals with disabilities who may need an accommodation to participate in a public bid opening meeting should contact Pam Tatosky, Buyer II for Spokane Public Schools, by email (pamt@spokaneschools.org), by phone (509-354-7127), or by fax (509-354-7183) no later than three (3) days before the scheduled meeting to request an accommodation.

MINORITY OWNED AND WOMEN OWNED BUSINESS ENTERPRISES: The District encourages the participation of Minority Owned and Women Owned Business Enterprises in this Request for Proposal. While the District does not give preferential treatment, it does seek equitable representation from the minority and women owned businesses.

EMPLOYMENT PROHIBITION: In accordance with Title 28A RCW the contractor shall prohibit any employee of contractor from working at a public school who has contact with children at the public school during the course of his or her employment and who has pled guilty to or been convicted of any felony crime involving the physical neglect of a child under Chapter 9A.42 RCW, the physical injury or death of a child under Chapter 9A.32 or 9A.36 RCW (except motor vehicle violations under Chapter 46.61 RCW), sexual exploitation of a child under Chapter 9.44 RCW where a minor is the victim, promoting prostitution of a minor under Chapter 9A.88 RCW, the sale or purchase of a minor child under RCW 9A.64.030, or violation of similar laws of another jurisdiction. Any failure by contractor to comply with this section shall be grounds for the District's immediate termination of the contract.

TOBACCO/DRUG/WEAPON PROHIBITION: District property is a tobacco free, drug free, and weapon free environment. Contractor personnel shall conform to this policy at all times while on District premises.

SAVE HARMLESS: Contractor agrees to protect and save harmless Spokane Public Schools against all claims, suits, or proceedings for patent, trademark, copyright, or franchise infringements.

AWARDS: Successful contractor will be notified by Spokane Public Schools via email following purchase approval by Spokane Public Schools Board of Directors.

QUESTIONS: Questions regarding bids should be directed to the Purchasing Department, (509) 354-7127.

BID No. 11-2425
Projected Timeline

Date	Time	Event
November 25, 2024		RFP issued to USDA approved processors
December 3, 2024		Solicitation posted to District website only
December 5 & 12, 2024		Solicitation advertisement in newspaper of general publication (Spokesman Review)
December 13, 2024	Cut off for questions: 4:30 p.m. PDT	Questions regarding solicitation may be asked in writing only (i.e., email or US mail)
December 19, 2024	2:00:00 p.m. PST	Formal public acknowledgement of vendors submitting proposals
January 3, 2025	2:00:00 p.m. PST	Samples due in Warehouse
January 6-10, 2025		Student Taste Test (sometime during this week)
January 10-31, 2025		Evaluation period
February 12, 2025		Goes before School Board for approval

USDA CHEESE PIZZA PRODUCTS PROCESSING
GENERAL TERMS AND CONDITIONS

A. GENERAL

1. This Bid is for the purpose of soliciting pricing for the processing of USDA Cheese into Pizza Type Products and is issued by Spokane Public Schools. Any contract entered into as a result of this solicitation may also be accessible to any other school districts that have entered into an Interlocal Agreement with the District as listed on **Attachment A** to this Quotation. Declining this term will not exclude your firm from award consideration.

2. Modifications to Scope: Spokane Public Schools reserves the right to modify this Contract by mutual agreement between Spokane Public Schools and the Contractor, so long as such modification is substantially within the scope of the original Contract and the products being requested are USDA approved. Such modifications will be evidenced by issuance of a written authorized amendment by Spokane Public Schools Purchasing Department. Should the District decide to access the USDA approved products not specifically listed in this bid, Spokane Public Schools will limit each product's expenditure to $5,000 per purchase. Products of the same nature as those specified that were modified to comply with new nutritional requirements for the school meal program may be grandfathered into this bid award. Spokane Public Schools reserves the right to access individual items that are not specifically named in this bid but are listed on each awarded vendor's approved Summary End Product Data Schedule (SEPDS) products so long as the district does not expand the number of pounds of USDA product diverted and approved in a given school year.

3. Estimated Usage Quantities: Quantities indicated in Section IV are provided solely for the purpose of assisting Contractors in preparing their Response Documents as these are the only items that will be included in the overall pricing evaluation. Orders will be placed only on an as needed basis. Estimated usage data as stated herein shall not bind the District to purchase of said quantities. Usage estimates are based strictly upon historical data and may not reflect future requirements. The District does not represent or guarantee any minimum and/or maximum purchase.

B. DISTRICT RIGHTS

1. Award of Contract:
The contract shall be awarded to the lowest responsible USDA processor, as defined in RCW 39.26.160, after the District's evaluation and acceptance of the services and products to be supplied.

This solicitation will be awarded as all or none. Items listed in Section IV are to establish pricing should product volume meet the USDA required cheese diversion shipment quantity. In order for your firm to be considered, pricing on Items 1 and 6 must be submitted along with 80% of the other listed items. Contract participation by other districts shall be voluntary and no guaranties are expressed or implied that all or any districts will participate.

Award of Contract by Spokane Public Schools will be announced within 60 days after the date set for opening of the solicitation. The District reserves the right to reject any or all submittals, to award in the best economic interest of the district, and to waive any informalities or irregularities in the solicitation process.

2. Assignment of Contract:

The Contractor shall not assign this contract nor any part thereof, nor any monies due or to be due thereof, without prior written approval of the District.

3. Interlocal Agreements with Other Agencies:

Spokane Public Schools has entered into Interlocal Purchase Agreements with other governmental agencies pursuant to RCW 39.34. By initialing inquiry in Section IV (see Attachment A); vendor agrees to sell additional items at the bid price, terms and conditions to other governmental agencies (not agreeing to this term will not preclude your firm from award). Spokane Public Schools accepts no responsibility for the payment of the purchases entered into by other governmental agencies.

4. Contract Duration:

Purchases made from the contract executed as a result of this solicitation shall be effective from August 1, 2025, through August 31, 2026. Awarded firm may expect USDA cheese diversion notification prior to the contract start date in preparation of the 2025-2026 school year purchases.

The District reserves the option to renew this Food Processing Contract for four (4) additional one year periods which, if all optional renewals are exercised, will end August 31, 2030, subject to terms and conditions agreed upon in the bid document (See Section IV).

C. PREPARATION OF THE RESPONSE DOCUMENTS

1. Examination of the Specifications:

Contractors shall thoroughly examine and be familiar with the specifications. Failure of any bidder to examine response form, specifications, addenda, or documents, as well as failure to be acquainted with existing conditions, shall in no way relieve them from the obligations of this solicitation or the contract. Submissions shall be taken as prima facie evidence of compliance with this section.

2. Interpretation of Specifications:

If a contractor finds discrepancies in, omissions from these specifications, or questions their meaning, he is requested to immediately notify the Purchasing Department in writing, which, if necessary, will issue a written interpretation of the document, as an addendum to all bidders. It is the responsibility of each participant to be aware of all addenda issued. The district will not be responsible for any oral interpretation of the intent or meaning of the specification or other pre-solicitation documents. Questions received less than six (6) calendar days prior to opening cannot be answered. All addenda issued will become part of the basic quotation and any contract that may result therefrom.

Any submittal which fails to include the requirements of all addenda may be rejected on the grounds that it fails to meet the specifications.

3. Form of the Solicitation (Response Document):

Pricing responses shall be made upon the included spreadsheet and copied onto a thumb drive. (See Section IV, "Response Document"). Only the amount of information asked for in the document will be considered. Note that cash discounts (e.g. 2/10, net 30) will be considered when evaluating bids, however, discounts less than 1 percent or discount periods less than 20 working days after receipt of items or an acceptable invoice, whichever is later, will not be considered as evaluation factors in the award of contracts. Also note that erasures, interlineations or other corrections must be initialed by the person signing the response document.

Respondents should prepare their responses by entering case prices in the spaces following each item on the response document. The unit price for each item proposed shall include processing, packaging and delivery, but not the price of the USDA cheese. All prices bid shall include Federal Taxes, if any, and exclude Washington State Sales Tax. However, invoices submitted for payment shall include Washington State Sales Tax if applicable.

4. Submission of Bids:

All bids shall be submitted as outlined in the Terms and Conditions. Any responses received after the date and hour scheduled for Opening will be returned unopened to respondent.

5. Failure to Submit Response:

If any supplier chooses not to submit but wishes to remain on the district's list of qualified vendors for this commodity, then that supplier should notify the district's purchasing department in writing. Failure of the supplier to respond, or to request future consideration as a bidder, may result in removal of the supplier from the mailing list for these types of commodities.

6. Modification of Solicitation:

No oral modifications will be considered for any response submitted.

7. Withdrawal of Response:

No vendor may withdraw his bid after the date and hour for the opening and before the award of contract, unless said award is delayed for a period exceeding sixty (60) days.

D. CONFLICT.

District officers and employees may not accept or receive, directly or indirectly, a personal financial benefit; or accept any gift, token, membership, or service, as a result of a district purchase entered into, or anticipated in the future, from any person, firm, or corporation. District employees, within the course of their employment, are prohibited from accepting any gratuity (including food or beverage) from a supplier of goods or services to the district.

E. ESCALATION:

At the renewal of each optional contract year, in the event of unusual circumstances such as changes in local, state, or federal taxes, laws, specifications, regulations, or certain production expenses that could not have been foreseen or budgeted in the original proposal, which cause the contractor's costs to hereunder increase, then parties shall determine a reasonable and just amount to cover such thoroughly documented increased. Under normal circumstances, this shall not exceed the Consumer Price Index (United States City for Urban Wage Earners and Clerical Workers), as reported the previous 12-month period ending April 30 on a percentage basis to apply to contract pricing for the ensuing fiscal year (period September 1 through August 31). Such proposed rate increases, and their thoroughly documented justifications shall be submitted in writing to the District representative by May 15 of the year preceding the proposed rate increase. Under no circumstances shall any cost increase be applied retroactively. Approval of any increases shall be at the sole discretion of the District.

F. SUPPLIER PERSONNEL

Hold Harmless:

The successful supplier shall indemnify and hold the district harmless from and against all claims including attorney fees for (1) bodily injuries, including death, or damage to property caused by any negligent act or omission of the supplier or its employees in connection with the performance of this contract, or for (2) bodily injuries, including death, to the supplier's employees caused by the condition of any premises, equipment or other property being used or operated by any of the supplier's employees in connection with the performance of their contract, regardless of whether such conditions result from negligence of the district.

G. DELIVERY

All products shall be delivered to locations as specified in the response document (See Section IV).

H. FAIR TRADE/DISCOUNTS

The supplier shall warrant that any cash discount offered to the district fairly represents manufacturing, selling or delivery cost savings resulting from the quantity sale and that such discount is reasonably available to all purchasers. Cash discounts will be considered when evaluating quoted prices. However, discounts of less than 1 percent or discount periods less than 20 working days after receipt of items will not be considered as evaluation factors in the award of contracts.

I. WARRANTY

Product must be warranted and guaranteed to be merchantable by the supplier and fit for the purpose for which intended.

J. INVOICE

The supplier shall submit an itemized invoice to each district after delivery of food products. With each delivery of products, the contractor is required to send an accurate invoice to the ordering district. Payment for inaccurate invoices shall be withheld by the District until accurate documents are received by the District. **Absolutely no fuel surcharges or carrying fees are to be invoiced as a separate line item for any deliveries made under this contract.** Invoices for Spokane Public Schools shall be addressed and mailed to: Spokane Public Schools, Attn: Accounts Payable, 200 North Bernard St., Spokane, WA 99201. An example of the contractor's invoice and billing statement shall accompany this bid response.

K. MANNER OF PAYMENT

Payment will be made by the ordering district following their approval and acceptance by the Director of Nutrition Services (or their designee) of each district. Payment from Spokane Public Schools will be made within 30 days of receipt of an acceptable invoice, or receipt of the product, whichever is later.

L. BYRD ANTI-LOBBYING AMENDMENT

In accordance with federal regulations, contractor must submit certification (See Attachment C) that it will not and has not used federal appropriated funds to pay any person or organization 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 obtaining any federal contract, grant or any other award covered by this amendment. Each must also disclose any lobbying with non-federal funds that takes place in connection with obtaining any federal award.

Bid No. 11-2425
Attachment A

DISTRICTS WITH INTERLOCAL AGREEMENTS

Almira School District
Asotin-Anatone School District
Bethel School District
Central Valley School District
Cheney School District
Chewelah School District
Clarkston School District
Colfax School District
College Place School District
Colton School District
Colville School District
Coulee Hartline School District
Creston School District
Culdesac Joint School District, Idaho
Cusick School District
Davenport School District
Dayton School District
Deer Park School District
East Valley School District
Ephrata School District
Everett School District
Evergreen School District
Finley School District
Freeman School District
Garfield School District
Grandview School District
Harrington School District
Keller School District
Kelso School District
Kennewick School District
Kettle Falls School District
Kiona-Benton City School District
Lamont School District
Liberty School District
Lind School District
Longview School District
Loon Lake School District
Lumen Public Schools
Mary Walker School District
Mead School District
Medical Lake School District
Methow Valley School District
Nespelem School District
Newport School District
Nine Mile Falls School District
North Franklin School District
Northport School District
Northshore School District
Oakesdale School District
Odessa School District
Orient School District
Othello School District
Palouse School District
Pasco School District
Pateros School District
Pomeroy School District
Prescott School District
PRIDE Prep Charter School
Pullman School District
Reardan-Edwall School District
Republic School District
Riverside School District
Ritzville School District
Rosalia School District
Royal School District
Selkirk School District
Soap Lake School District
South Kitsap School District
Spokane International Academy
Sprague School District
Stanfield School District, Oregon
Starbuck School District
Summit Valley School District
Sumner School District
Tekoa School District
Touchet School District
Umatilla School District, Oregon
Valley School District
Vancouver School District
Wahluke School District
Waitsburg School District
Walla Walla School District
Warden School District
Washougal School District
Washtucna School District
Wellpinit School District
West Valley School District
Wilbur School District
Wilson Creek School District

USDA CHEESE PIZZA PRODUCTS PROCESSING
TECHNICAL SPECIFICATIONS

A. GENERAL

These specifications are issued to provide for the processing of USDA cheese; all pricing shall be based on F.O.B. destination. The approved vendor must be able to coordinate with our State Agency (OSPI) to receive product from the USDA. Other USDA Foods that are available for diversion to the successful vendor may be considered as a part of the products accessed by this bid.

B. PRODUCT SAMPLING: VENDORS QUALIFYING TO BID

A blind student/staff taste test will be conducted during the week of January 6-10, 2025, at NEWTech Skills Center in Spokane, Washington. USDA approved processors will participate in this sample testing. Two Purchasing and Nutrition Services district staff will supervise the blind taste test to ensure product anonymity. This test will be strictly for the purpose of identifying the best quality product(s), with product judged for various quality aspects. While the taste test will only include the identified products that are requested for testing, the assumption is that if the tasters liked the crust, sauce, cheese and (in some cases) the meat products on one particular shape/size of pizza, that a similar formula (therefore, the similar taste profile) will be used on other products processed by that vendor regardless of the shapes and sizes of the products. The student scoring sheet will be simple and direct; each product (in the taster's opinion) will be judged on a scale of 1-5 for appearance and taste. (See Section III, paragraph L for further scoring information.) **For sampling purposes, one full case of each item identified is to be delivered to the Spokane Public Schools' Central Warehouse, 2815 East Garland Ave., Spokane, WA 99207, by 2:00 p.m. PST, January 3, 2025. The item numbers of these samples are 1, 3, 4, 6 and 8.**

C. PRODUCT PACKAGING AND LABELING

All packaging and labeling shall conform to industry standards as required by the United States Department of Agriculture (USDA) and the United States Food and Drug Administration. Ingredients of all products, name and location of all processing, and all code date information shall be furnished by successful respondent to the purchasing director upon request. Prior to each school year the vendor shall supply to Nutrition Services a current copy of food product specification sheets and child nutrition labels as required by the USDA school meal program. Any change must be supplied within 30 days.

D. CHANGE OF REGULATIONS

Should any additional federal or governing agency regulations be imposed affecting the processing of USDA commodity products, the district retains the option to amend specifications to conform to such regulation change.

E. HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) REPORT

O. Peter Snyder, Jr., Ph.D., Hospitality Institute of Technology and Management, in his report on "Implementing a HACCP Self-Control Program", stated the following: "Current surveillance data from CDC confirm that traditional inspection methods have not solved the food borne illness problem in the United States. Food borne illness is increasing. Raw food is more contaminated than ever before in U.S. history, and a new approach must be sought, one which is a PREVENTION approach. Hazard Analysis and Critical Control Points (HACCP) is a pre-operation prevention approach that allow food establishment owners, operators and government inspectors to focus on the public health risk items before operations start. Safe operating policies, procedures and standards are then implemented by the operator, in cooperation with the regulatory authority and enforced by the operator, so that the potential hazards are always controlled." In order to determine manufacturers, who have shown interest in doing business with the District, have implemented a HACCP program, the Nutrition Services Department requests that each vendor affirm the existence of their plan and make available for review to District representatives if requested.

F. BUY AMERICAN

The Code of Federal Regulation 7 CFR 210.21(d) requires schools and institutions participating in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) in the contiguous United States to purchase, to the maximum extent practicable, domestic commodities or products for use in meals served under the NSLP and SBP. Food products are to be substantially produced and processed in the United States using agricultural commodities that are produced in the United States. "Substantially" means over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. The district expects the successful bidder to monitor product specification and notify the Nutrition Services office immediately if any product is no longer substantially produced in the U.S. When a food product is not available domestically the district is allowed to accept imported substitutions. The successful bidder must monitor seasonal changes and notify the Nutrition Services office if an imported product is being substituted (for example tomatoes, strawberries, and grapes in November-March).

G. DISTRIBUTION OPTIONS

Contractors are asked to quote prices on two different methods of product distribution:

1. Fee-For-Service (FFS) – District is invoiced directly from processor on a per pound/case basis excluding the value of the commodity. Shipment will be made directly to the District warehouse. Contractor will need to indicate on the response document the minimum required cases per order and the lead time required per order.

2. Net Off Invoice (NOI) – District is invoiced from a third-party distributor on a net price plus distribution fees basis. Processor's product costs less commodity value (net price) will be paid by the distributor directly to the processor. The processor will need to provide a USDA approved and auditable web-based means of tracking all sales data including a running total of

commodity product available for processing. This information will need to contain the pass-through value of commodity contained in the finished product sent to distributor. If unused commodity products exist at the end of the school year, the district will have access to the previous year's inventory for a period of time agreed upon by the district and processor. The district is only exploring the feasibility of this option; **being unable to provide this method of distribution will not disqualify a firm.**

H. RECALL PROCEDURES

Contractor must verify that they have a traceability system in place from receipt of commodity to delivery of finish product to designated delivery site. The processor must provide an easily accessible (website preferable) means for the District to access the specific location of lot number and item code location on products. Processors must have a public notification system capability on their website to provide updates on hold and recall data. The successful contractor will be required, upon request, to conduct a mock recall.

I. FOOD PROCESSING STANDARDS

1. Quantities: Since quantities of food products donated by USDA will dictate quantities shipped to the processing plant, the District is unable to provide the amount of any product to be processed. It is anticipated that the shipment for Spokane Public Schools for the 2025-2026 school year will be approximately 60,000 lbs. The successful producer will coordinate with the Office of Superintendent of Public Instruction (OSPI) distributing agency to arrange for shipment and receipt of USDA goods.

2. Quality of Food: Quality of the food processed must meet or exceed USDA requirement governing the processing of cheese products. The product must have proper USDA certification. The contract will be awarded to the supplier that meets the bid requirements and has best processing price with the most acceptable product.

3. End Product Data Schedules (EPDS) and Summary Ed Product Data Schedule (SEPDS): End product data schedules must be currently USDA approved. Processing agreements may be structured before the solicitation is awarded with no obligation to process pending the outcome of the contract award. Each product must have end product data schedules submitted with the bid documents. Contractor is also required to provide a Summary End Product Data Schedule of all USDA foods currently processed by your firm.

4. Safety and Health: All products quoted shall meet or exceed the requirements of USDA Regulations, "Washington Industrial Safety and Health Standards Act", and the "State Board of Health Standards for Primary and Secondary Schools", as applicable. Bidders must represent that all products quoted have been manufactured in compliance with Federal, State and local laws, orders, rules, regulations and ordinances, including, but not limited to those relating to industrial insurance, medical aid, unemployment compensation, social security, minimum wages, equal employment safety standards, affirmative action, and building codes. Each contractor shall hold harmless the district from any liability claims or expense, including attorney fees caused by failure

of the manufacturer or any of his subcontractors to comply with such laws. Processor shall agree to absorb lab costs and reimburse the District for such costs incurred on products which has tested positive for harmful bacteria.

J. REFERENCES

Vendors are required to provide three (3) references from school districts, preferably located in the Pacific Northwest United States, with contracts of similar size, duration and scope. These references shall include the District name, contractor's sales representative (or equivalent person for the purpose of facilitating product processing and movement) servicing that account, dates, duration and dollar value of the contract, district contact name and email address, district address, telephone number and fax number. **It is up to each vendor to provide reliable reference contacts that will respond to Spokane Public Schools' reference request. If a reference contact call is made and a voice message is left because the contact is unavailable, the contact person will have three (3) business days to return the call. If the call is not returned during that time frame, the contractor will receive zero points from that reference, which may lower the contractor's overall reference score.**

L. EVALUATION AND AWARD

The contract will be awarded on an all or none basis to the contractor scoring the highest number of points as indicated below. Such determination will, of necessity, require some judgmental evaluations by district representatives and students. Other industry specialists may be used in the evaluation process at the discretion of Spokane Public Schools. The decision resulting from the evaluation process as to which product best meets the needs of the district remains the sole responsibility of the district and is final. To be awarded this contract, all items listed in the Minimum Qualification Criteria must be met and the contractor must then score the highest aggregate point value of the other 4 qualifications (maximum 100 points possible) which are:

• Pricing	40 Points possible
• Admin, Staff, Student Sample Evaluation	40 Points possible
• Reference Checks	10 Points possible
• Packaging & Preparation	5 Points possible
• Clean Labeling	5 Points possible

1. Minimum Qualification Criteria to be eligible for Award (failure to meet any of the following three qualifications will render the contractor non-responsive):
   a. Meet or exceed all USDA, Washington State and OSPI processing requirements
   b. Meet or exceed and provide documentation as requested for all terms, conditions and requirements of this solicitation.
   c. Pricing required for **Item 6** along with at least 80% of the other Items listed priced.

2. Pricing Evaluation (**40 points**) will be based on overall pricing for all products on the RFP specification. Low price will be calculated on a per serving cost from the contractor's Net Case Cost which will then be extended to a uniform per serving price based on 60 servings per case.

Item Number	Vendor	Qty	Net Cost/Case	Servings/Case	Cost/Serving	Multiplied by 60	Cost/60 Case
1	ABC	2100	54.60	48	$1.1375	X 60	$68.25
1	DEF	2100	73.75	72	$1.0243	X 60	$61.46
1	GHI	2100	61.50	60	$1.0250	X 60	$61.50
2	ABC	500	62.00	60	$1.0333	X 60	$62.00
2	DEF	500	79.00	72	$1.0972	X 60	$65.83
2	GHI	500	58.50	48	$1.2188	X 60	$73.13

If the RFP was based on only the two items above, the cost per case of 60 will be multiplied by the historic quantities indicated in the quantity column of Section IV response document. In this example, the overall adjusted pricing results would be:

	Item 1	Item 2	Overall Total
Vendor ABC:	$143,325.00	$31,000.00	$174,325.00
Vendor DEF:	$129,066.00	$32,915.00	$161,981.00
Vendor GHI:	$129,150.00	$36,565.00	$165,715.00

Vendor DEF would be deemed the low respondent and receive all 40 possible points for pricing. The other vendors would be given a score based on their percentage of cost above the lowest contractor. In this case, Vendor ABC would receive 36.95 points and Vendor GHI would receive 39.08 points.

3. Acceptable product and taste test outcome (**40 points**): Respondents must supply the samples as noted in Section III, paragraph B and in Section IV. Each item sample will be evaluated by the district administrative team, the district kitchen staff, and a taste test with district staff and representatives of the student body.

   Points will be awarded as follows:

   Points from the student evaluation will be tallied and averaged to arrive at the scores for Appearance and Taste (10 points for each criteria – 20 points total). The Overall Quality score will be tallied and averaged from the Administrative/Staff evaluation (for a total of 20 points). The aggregate scores from these two sets of tasters will be added together to arrive at the final score for each vendor's product quality (40 points possible).

	Appearance	Taste	Overall Quality	Score
Vendor ABC	7.8	7.2	19.2	34.2
Vendor DEF	6.0	6.2	18.0	30.2
Vendor GHI	6.9	8.8	20.0	35.7

4. Reference Checks (**10 points**): References will be evaluated on the answers received from reference contacts (from references provided by contractor and from other customers contacted by the district) and Spokane Public Schools' previous experience with the contractor that will include, but not be limited to, the following issues:

   a. Contractor products
   b. Contractor reliability and customer service
   c. Contractor responsiveness when issues arise
   d. Contractor invoicing and on-line services
   e. Ease of interpreting invoice
   f. Web resources and the ability to navigate
   g. Interface with warehouse and Net Off Invoice tracking

   The score will be based on a list of specific questions posed to each reference contact. It is up to each contractor to provide reference contacts that will respond to Spokane Public Schools' reference request. **If a reference contact is made and no return response is reciprocated within 3 business days, it is possible that the contractor will receive zero points for that reference.**

5. Product Packaging and Ease of Use (**5 points**): 1 point will be awarded for each of the following criteria: these will be evaluated by kitchen and district Nutrition Services staff:
   a. Ease of use: Packaging material, product separation.
   b. Product spoilage or breakage upon opening of sample cases provided
   c. Clarity of cooking directions
   d. Pre-scored or cut products and portion consistency
   e. Out of oven quality.

6. Clean Labeling (**5 points**): Each processor will start with 5 points on this evaluation criteria. As each of the following are indicated as being present in the product, a point will be deducted from this total.
   - ARTIFICIAL COLORS
     - Synthetic Food Dyes (Blue 1, Blue 2, Green 3, Red 3, Red 40, Yellow 5, Yellow 6)
     - Caramel Color CL 3-4
     - Titanium Dioxide
   - ARTIFICIAL & UNSPECIFIED NATURAL FLAVORS
   - ARTIFICIAL PRESERVATIVES
     - Butylated Hydroxyanisole (BHA)
     - Butylated Hydroxytoluene (BHT)
     - Propyl Gallate
     - Tert-Butylhydroquinone (TBHQ)
   - ARTIFICIAL SWEETENERS & OTHER SUGAR-FREE (Non-Nutritive, Low-Calorie and Reduced-Calorie)
   - SWEETENERS EMULSIFIERS
     - Brominated Vegetable Oil (BVO)
     - Carboxymethylcellulose (CMC) and Polysorbates
   - FLOUR TREATMENT AGENTS
     - Bromated Flour/Potassium Bromate
     - Azodicarbonamide (ADA)
     - Potassium Iodate

December 2024
Bid No. 11-2425
SECTION IV

USDA CHEESE PIZZA PRODUCTS PROCESSING
RESPONSE DOCUMENT

FIRM NAME_____

Provide F.O.B. destination pricing, excluding State Sales Tax, for the items listed below, per the terms and specifications of this solicitation. Quantities shown are estimated amounts Spokane Public Schools anticipates ordering as derived from historic ordering practices. Other districts' requirements have not been factored into these estimated quantities.

Products are to be coded with an Expiration Date, guaranteed a minimum of 90 days of freshness from the date of shipment. Product must be shipped and stored refrigerated or frozen as appropriate for each product.

These specifications are issued to provide for the processing of items listed below. Bidders may include modified specification items if bidding alternate but similar combinations for specified items. Alternate bid items for the primary items may be offered by the bidder, but must meet or exceed specified requirements to be considered. Pack sizes listed in specifications are preferred, however, alternate pack sizes will be considered.

OPTION 1 (See Section III, Paragraph G.1)

Fee for Service: Please respond on Excel Spreadsheet

OPTION II (See Section III, Paragraph G.2)

Net off Invoice: Please respond on Excel Spreadsheet **(Note**: Failure to price this option will NOT disqualify Contractor from award.)

SAMPLES

One (1) full case of each of the identified items is to be shipped to the Spokane Public Schools' Central Warehouse, 2815 East Garland Ave., Spokane, WA, 99207, not later than 2:00 p.m. PST, Friday, January 3, 2025. If samples are not received by this date and time, your firm will be disqualified from the taste testing evaluation, and ultimately, from award.

The samples items that will be evaluated are items number 1, 3, 4, 6 and 8.

USDA CHEESE PIZZA PRODUCTS PROCESSING
RESPONSE DOCUMENT

FIRM NAME_____

Please indicate the minimum delivery drop size: _____ cases.

Please indicate the required lead time per order: _____ days.

Bids are subject to all requirements furnished with this response document. By signing bid form, vendor affirms having read the terms and conditions and specifications and agrees thereto and warrants that pricing supplied herein conform to specifications herein, except if otherwise stated in a special condition by Spokane Public Schools.

Receipt of Addenda numbered _____ is hereby acknowledged.
(fill in number of each addenda received)

Spokane Public Schools
excellence for everyone

RETURN BID TO:

Purchasing Office
2815 East Garland Ave.
Spokane, WA 99207

FIRM NAME:_____
ADDRESS: _____
_____
PHONE NO._____ FAX NO._____
BY (Please Print):_____
TITLE:_____
EMAIL:_____

USDA CHEESE PIZZA PRODUCTS PROCESSING
RESPONSE DOCUMENT

FIRM NAME_____

QUESTIONNAIRE
(Form must be returned with response documents.)

1.	Vendor shall supply periodic recaps of purchases by district and product as requested (not more than monthly).	Yes _____	No_____
2.	Vendor Hazard Analysis and Critical Control Points process/system has been Implemented and is on file for review by District representative if requested. (See Section III.E)	Yes _____	No_____
3.	Vendor has passed USDA and any applicable state warehouse inspections.	Yes _____	No_____
4.	Does your firm have the ability to receive and track delivered USDA commodity products utilizing a Net Off Invoice tracking system? (A "no" response will not preclude your firm from award.)	Yes _____	No_____
5.	Vendor affirms that the items being quoted on this solicitation are processed domestically and are grown domestically, or contain a minimum of 51% domestically grown products. (See Section III.F)	Yes _____	No_____
6.	Does your firm offer an internet based system whereby the district can track and manage their commodity account?	Yes _____	No_____
7.	Have references been included with your submittal? (See Section III.J)	Yes _____	No_____
8.	Has your firm provided an EPDS for each product and SEPDS with bid response? (See Section III.I.4)	Yes _____	No_____
9.	Debarment certification form has been completed and returned with this response. (See Attachment B)	Yes _____	No_____
10.	Processor will allow district access to unused commodity products at end of year. How many months will the district have to access unused commodities?	Yes _____	No_____ _____months
11.	Sample invoice has been provided with quotation (Section II.K).	Yes _____	No_____
12.	Anti-lobbying certification form has been completed and returned with this response. (See Attachment C)	Yes _____	No_____

13. Please indicate how your firm adheres to the "Whole Grain" crust requirements.

_____

_____

Optional inquiry:

14.	Vendor agrees to extend pricing to districts who have entered into an Interlocal Agreements with Spokane Public Schools. (A "no" response will not preclude your firm from award.) (See Attachment A)	Yes _____	No_____

Attachment B

PART I: STATEMENT REGARDING EQUAL EMPLOYMENT OPPORTUNITY

We hereby certify that we have made a conscientious effort to comply with federal, state and local equal employment opportunity requirements in quoting this project and we will make the same efforts in fulfilling the requirements if awarded the Contract.

We further designate:

Name: _____

Title: _____

Telephone Number: _____

as the person who has been charged with the responsibility for securing compliance with and reporting progress on affirmative efforts.

PART II: CERTIFICATION REGARDING DEBARMENT, SUSPENSION, INELIGIBILITY AND VOLUNTARY EXCLUSION

In submitting the proposal to do the work as outlined in the Contract Specifications, we hereby certify that we have not been suspended or in any way are excluded from Federal procurement actions by any Federal agency. We fully understand that, if information contrary to this certification subsequently becomes available, such evidence may be grounds for non-award or nullification of the Contract.

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, Participant's responsibilities.

Signed: _____

Title: _____

Firm: _____

Address: _____

City & State: _____

Date: _____

PLEASE RETURN THIS SIGNED FORM WITH THE RFP DOCUMENTS. FAILURE TO DO SO MAY DISQUALIFY YOUR FIRM.

Attachment C

USDA CHEESE PIZZA PRODUCTS PROCESSING
ANTI-LOBBYING CERTIFICATION

BYRD ANTI-LOBBYING AMENDMENT: In accordance with federal regulations, contractor must submit certification that it will not and has not used federal appropriated funds to pay any person or organization 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 obtaining any federal contract, grant or any other award covered by this amendment. Each must also disclose any lobbying with non-federal funds that takes place in connection with obtaining any federal award.

By signature below, our firm certifies that it is in full compliance of the Byrd Anti-Lobbying Amendment and further certifies that they do not contract with other firms or individuals who are in violation of this Amendment.

_____
(Signature)

_____
(Printed Name)

_____
(Title)

_____
(Firm Name)

THIS FORM TO BE RETURNED WITH THE ORIGINAL RFP DOCUMENTS.
FAILURE TO DO SO MAY DISQUALIFY YOUR FIRM.

MEMORANDUM

Spokane Public Schools
excellence for everyone

February 26, 2025

☐ Information Only
☐ Action Required By _____
☐ Due Back By _____

Subject: RFP No. 11-2425, Pizza Processing Utilizing USDA Cheese

RECOMMENDATION:

It is recommended that a purchase order contract be issued to Schwan's Food Service, Inc., Marshall, MN, in the anticipated approximate amount of $350,000, for pizza, cheese bread sticks, and possibly other products processed with USDA cheese commodities per the terms and conditions of RFP No. 11-2425.

PRICING TABULATION:

See attached.

BACKGROUND:

In the fall of 2024, Spokane Public Schools was notified by NEWESD 101 that, at the end of the 2024-2025 school year, they would no longer be issuing solicitations for commodity processing services to convert cheese received from the United States Department of Agriculture (USDA) into school meal entrées, in particular pizza and cheese bread sticks. Consequently, because our district has been accessing the NEWESD solicited contract, we would need to issue our own commodities' processing solicitations. The goal of this solicitation was to maximize the district's use of our USDA cheese allotment by having a bulk of it made into pizza and other cheese containing finished products. It was determined that the best method of assigning a processor would be through the Request for Proposal (RFP) process. By using this solicitation method, we are able to take other evaluation criteria (taste, service, packaging & ease of preparation) into consideration rather than simply awarding the low bidder.

To qualify each vendor needed to meet specific minimum criteria: 1) meet or exceed all USDA, Washington State and OSPI processing requirements 2) meet or exceed and provide documentation as requested for all terms, conditions and requirements of the solicitation, and 3) pricing provided for the most commonly order item on the product list (16" round whole grain cheese pizza) as well as 80% of the other listed items. If the vendor was able to meet all these factors, they would enter the next step of evaluation. The scoring criteria was based pricing (40 points maximum), a blind taste test (40 points), reference checks (10 points), packaging & ease of use (5 points) and clean labeling (5 points). Once all areas were scored, they were added together to arrive at the contractor's final overall score; in this case Schwan's received the most points available. Expenditure from this purchase will be from the general fund.

Search Agenda

F. Procedure for Hearing from the Community

3. CHANGES IN THE AGENDA FROM THE BOARD OR THE ADMINISTRATION

A. Potential Changes

4. EARLY BOARD REPORTS

A. Report from Student Advisor

5. HEARING FROM THE COMMUNITY ON ITEMS NOT ON THE AGENDA

A. Hearing from the Community - SPECIAL E-MAIL INSTRUCTIONS

6. CONSENT AGENDA

A. Minutes - February 12, 2025 Regular Meeting

B. Minutes - February 12, 2025 - Special Meeting

C. HR Nominations & Terminations

D. RFP No. 11-2425; Pizza Processing Utilizing USDA Cheese

E. Agreement No X6801272, Interlocal Agreement with Inchellium School District No. 70 for Reciprocal Access to Solicitations (New)

F. RFP No. 23-2425, Next Generation Firewall and Firewall Log Aggregation and Analytics

Meeting	Feb 26, 2025 - Regular Meeting
Category	ZOOM ACCESS & MEETING LOGISTICS
Subject	Zoom Access and Meeting Logistics
Type	Information

Access & Location of Board Meetings for Members of the Public
Members of the public may attend school board meetings via Zoom or in-person.

In-Person Attendance
The front doors will be open to the public at least 30 minutes prior to the start of the School Board meeting. Room attendance/capacity around 65 guests.

Zoom - Virtual Attendance
By completing the following you will receive a Zoom link to access this meeting: Zoom Link - Regular Meeting - February 26, 2025

Public Comment (Virtual Guests Welcome to Participate in comment with registration link below)
For those interested in participating in the Public Comment portion of this meeting, please use the following link: Public Comment Request

__To comment virtually during the regular meeting__, you will need to use the Zoom link above in addition to submitting your public comment request.

Should you have questions, please contact Tara Luedke at taral@spokaneschools.org for any support needed.

Any additional comments or questions can be shared with the School Board at the following e-mail address: SchoolBoard@spokaneschools.org

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Spokane Public Schools

Agenda Item Details

Meeting	Feb 26, 2025 - Regular Meeting
Category	6. CONSENT AGENDA
Subject	D. RFP No. 11-2425; Pizza Processing Utilizing USDA Cheese
Type	Action (Consent)

Recommendation:
Issuance of a purchase order contract to Schwan's Food Service, Inc., Marshall, MN, in the anticipated approximate amount of $350,000.00, for pizza, cheese bread sticks, and possibly other products processed with USDA cheese commodities per the terms and conditions of RFP No. 11-2425.

Pricing Tabulation:
See attached.

Background:
In the fall of 2024, the district was notified by NEWESD 101 that, at the end of the 2024-2025 school year, they would no longer be issuing solicitations for commodity processing services to convert cheese received from the United States Department of Agriculture (USDA) into school meal entrées, in particular pizza and cheese bread sticks. Consequently, because the district has been accessing the NEWESD solicited contract, we need to issue our own commodities' processing solicitations. The goal of this solicitation was to maximize the use of our USDA cheese allotment by having a bulk of it made into pizza and other cheese-containing finished products. It was determined that the best method of assigning a processor would be through the Request for Proposal (RFP) process. By using this solicitation method, we are able to take other evaluation criteria (taste, service, packaging and ease of preparation) into consideration rather than simply awarding the low bidder.

To qualify, each vendor needed to meet specific minimum criteria: 1) meet or exceed all USDA, Washington State and OSPI processing requirements, 2) meet or exceed and provide documentation as requested for all terms, conditions and requirements of the solicitation, and 3) pricing provided for the most commonly ordered item on the product list (16" round whole grain cheese pizza) as well as 80% of the other listed items. Vendors able to meet all these factors entered the next step of evaluation. The scoring criteria was based on pricing (40 points maximum), a blind taste test (40 points), reference checks (10 points), packaging and ease of use (5 points) and clean labeling (5 points). Scores were combined to arrive at contractor's final overall score. Schwan's received the most points available.

25.02.26 RFP 11-2425 Pizza Evaluation Tab.pdf (82 KB)

Our adopted rules of Parliamentary Procedure, Robert's Rules, provide for a consent agenda listing several items for approval of the Board by a single motion. Most of the items listed under the consent agenda have gone through Board subcommittee review and recommendation. Documentation concerning these items has been provided to all board members and the public in advance to assure an extensive and thorough review. Items may be removed from the consent agenda at the request of any board member.

Motion & Voting

Motion by: Director Slagle. Second by: Director Bishop.
Yes: Hilary Kozel, Nicole Bishop, Nikki Lockwood, Jenny Slagle, Mike Wiser
Final Resolution: Motion carries.

Pizza Processing with USDA Cheese Commodities

RFP 11-2425

	A	B	C	D	E	F	G	H	I
1	Vendor	Met Minimum RFP Qualifications	Pricing Analysis (40)	Taste Evaluation (40)	Reference Checks (10)	Package & Use (5)	Clean Labeling (5)	**Total Score**	
2	Bake Crafters	No							
3	Nardone Bros	Yes	39.70	27.03	0.00	4.10	2.00	**72.83**	
4	SA Piazza	Yes	36.44	21.08	6.47	3.30	4.00	**71.29**	
5	Schwan's	Yes	40.00	27.30	9.48	4.40	2.00	**83.18**	√
6									
7	√ -	Apparent responsive winning vendor							

Schwan's

Spokane Public Schools
excellence for everyone

DATE: December 2024
BID NO.: 11-2425
SECTION I
TELEPHONE NO.: 509.354.7127
BUYER: Pam Tatosky

REQUEST FOR PROPOSALS (RFP) ON:
READY-TO-BAKE PIZZA TYPE PRODUCTS PROCESSED WITH USDA CHEESE

RFPS ACCEPTED UNTIL:
2:00:00 P.M. PST, Thursday, December 19, 2024

PRICES F.O.B.:

CENTRAL WAREHOUSE
2815 East Garland Ave.
Spokane, WA 99207

STANDARD TERMS AND CONDITIONS

RFP COMPLETION: RFPs must be completed insofar as possible on the enclosed RFP documents and must include an original signature by an authorized representative. Please complete and return the signed and sealed Response Documents to **Spokane Public Schools, Purchasing Department, 2815 East Garland Avenue, Spokane, WA 99207-5899**. RFPs received at a location other than the Purchasing Department will not be accepted. (Note: Faxed copies of RFPs cannot be accepted unless otherwise indicated in the attached specifications.) RFPs will be opened at the time and date designated above.

RFP PRICING: Unless otherwise specified, all prices shall be for new products F.O.B. destination. Solicitation is designated **"all or none"**, respondent is required to bid on specifically identified items, but is not required to submit pricing on other non-required items. **Tie-ins** will be considered where advantageous. Prices provided shall include all handling and packaging costs. Those submitting RFPs do so entirely at their own expense. There is no expressed or implied obligation by Spokane Public Schools to reimburse any firm or individual for any costs incurred in preparing or submitting proposals.

BID CHANGES OR WITHDRAWAL: All changes and erasures must be made before bid opening time and initialed. Respondent may not withdraw their bid after the bid opening time or prior to the award of contract(s). No alteration in any of the terms, conditions, delivery, quality, quantities or specifications of this solicitation will be considered without prior written consent of Spokane Public Schools Purchasing Director.

ADDENDA TO THE BID: All official clarifications or interpretations of the bid documents will be by written addenda. Clarification given in any other form will be informal and unofficial.

DELIVERY: Deliveries must be properly identified with packing list(s) or label(s) designating appropriate purchase order number(s). All products are subject to inspection and acceptance by Spokane Public Schools personnel before final payment. At sole discretion of Spokane Public Schools, **partial payments** may be made for partial deliveries.

ACCEPTANCE/REJECTION: The District reserves the right to accept or reject bids on each Item separately or as a whole, to reject any or all bids, to waive informalities, and to contract in the best interests of the District. Successful contractor shall enter into contract with the District within **ten** days from the date of purchase authorization from the District Board of Directors.

SAMPLES: In some cases samples will be requested to be furnished by contractor at no charge to the District to determine acceptability of an Item.

TAXES: The District is not exempt from retail sales tax unless Items ordered are food products purchased for human consumption.

EQUAL EMPLOYMENT: Unless exempted by rules of the Secretary of Labor issued in appropriate sections of Executive Order 11246, as amended by 11375, the Contractor agrees to supply the District a completed "Equal Employment Opportunity Compliance Certificate" if such is requested.

ACCOMMODATIONS FOR THE DISABLED: Individuals with disabilities who may need an accommodation to participate in a public bid opening meeting should contact Pam Tatosky, Buyer II for Spokane Public Schools, by email (pamt@spokaneschools.org), by phone (509-354-7127), or by fax (509-354-7183) no later than three (3) days before the scheduled meeting to request an accommodation.

MINORITY OWNED AND WOMEN OWNED BUSINESS ENTERPRISES: The District encourages the participation of Minority Owned and Women Owned Business Enterprises in this Request for Proposal. While the District does not give preferential treatment, it does seek equitable representation from the minority and women owned businesses.

EMPLOYMENT PROHIBITION: In accordance with Title 28A RCW the contractor shall prohibit any employee of contractor from working at a public school who has contact with children at the public school during the course of his or her employment and who has pled guilty to or been convicted of any felony crime involving the physical neglect of a child under Chapter 9A.42 RCW, the physical injury or death of a child under Chapter 9A.32 or 9A.36 RCW (except motor vehicle violations under Chapter 46.61 RCW), sexual exploitation of a child under Chapter 9.44 RCW where a minor is the victim, promoting prostitution of a minor under Chapter 9A.88 RCW, the sale or purchase of a minor child under RCW 9A.64.030, or violation of similar laws of another jurisdiction. Any failure by contractor to comply with this section shall be grounds for the District's immediate termination of the contract.

TOBACCO/DRUG/WEAPON PROHIBITION: District property is a tobacco free, drug free, and weapon free environment. Contractor personnel shall conform to this policy at all times while on District premises.

SAVE HARMLESS: Contractor agrees to protect and save harmless Spokane Public Schools against all claims, suits, or proceedings for patent, trademark, copyright, or franchise infringements.

AWARDS: Successful contractor will be notified by Spokane Public Schools via email following purchase approval by Spokane Public Schools Board of Directors.

QUESTIONS: Questions regarding bids should be directed to the Purchasing Department, (509) 354-7127.

BID No. 11-2425
Projected Timeline

Date	Time	Event
November 25, 2024		RFP issued to USDA approved processors
December 3, 2024		Solicitation posted to District website only
December 5 & 12, 2024		Solicitation advertisement in newspaper of general publication (Spokesman Review)
December 13, 2024	Cut off for questions: 4:30 p.m. PDT	Questions regarding solicitation may be asked in writing only (i.e., email or US mail)
December 19, 2024	2:00:00 p.m. PST	Formal public acknowledgement of vendors submitting proposals
January 3, 2025	2:00:00 p.m. PST	Samples due in Warehouse
January 6-10, 2025		Student Taste Test (sometime during this week)
January 10-31, 2025		Evaluation period
February 12, 2025		Goes before School Board for approval

USDA CHEESE PIZZA PRODUCTS PROCESSING
GENERAL TERMS AND CONDITIONS

A. GENERAL

1. This Bid is for the purpose of soliciting pricing for the processing of USDA Cheese into Pizza Type Products and is issued by Spokane Public Schools. Any contract entered into as a result of this solicitation may also be accessible to any other school districts that have entered into an Interlocal Agreement with the District as listed on **Attachment A** to this Quotation. Declining this term will not exclude your firm from award consideration.

2. Modifications to Scope: Spokane Public Schools reserves the right to modify this Contract by mutual agreement between Spokane Public Schools and the Contractor, so long as such modification is substantially within the scope of the original Contract and the products being requested are USDA approved. Such modifications will be evidenced by issuance of a written authorized amendment by Spokane Public Schools Purchasing Department. Should the District decide to access the USDA approved products not specifically listed in this bid, Spokane Public Schools will limit each product's expenditure to $5,000 per purchase. Products of the same nature as those specified that were modified to comply with new nutritional requirements for the school meal program may be grandfathered into this bid award. Spokane Public Schools reserves the right to access individual items that are not specifically named in this bid but are listed on each awarded vendor's approved Summary End Product Data Schedule (SEPDS) products so long as the district does not expand the number of pounds of USDA product diverted and approved in a given school year.

3. Estimated Usage Quantities: Quantities indicated in Section IV are provided solely for the purpose of assisting Contractors in preparing their Response Documents as these are the only items that will be included in the overall pricing evaluation. Orders will be placed only on an as needed basis. Estimated usage data as stated herein shall not bind the District to purchase of said quantities. Usage estimates are based strictly upon historical data and may not reflect future requirements. The District does not represent or guarantee any minimum and/or maximum purchase.

B. DISTRICT RIGHTS

1. Award of Contract:
The contract shall be awarded to the lowest responsible USDA processor, as defined in RCW 39.26.160, after the District's evaluation and acceptance of the services and products to be supplied.

This solicitation will be awarded as all or none. Items listed in Section IV are to establish pricing should product volume meet the USDA required cheese diversion shipment quantity. In order for your firm to be considered, pricing on Items 1 and 6 must be submitted along with 80% of the other listed items. Contract participation by other districts shall be voluntary and no guaranties are expressed or implied that all or any districts will participate.

Award of Contract by Spokane Public Schools will be announced within 60 days after the date set for opening of the solicitation. The District reserves the right to reject any or all submittals, to award in the best economic interest of the district, and to waive any informalities or irregularities in the solicitation process.

2. Assignment of Contract:

The Contractor shall not assign this contract nor any part thereof, nor any monies due or to be due thereof, without prior written approval of the District.

3. Interlocal Agreements with Other Agencies:

Spokane Public Schools has entered into Interlocal Purchase Agreements with other governmental agencies pursuant to RCW 39.34. By initialing inquiry in Section IV (see Attachment A); vendor agrees to sell additional items at the bid price, terms and conditions to other governmental agencies (not agreeing to this term will not preclude your firm from award). Spokane Public Schools accepts no responsibility for the payment of the purchases entered into by other governmental agencies.

4. Contract Duration:

Purchases made from the contract executed as a result of this solicitation shall be effective from August 1, 2025, through August 31, 2026. Awarded firm may expect USDA cheese diversion notification prior to the contract start date in preparation of the 2025-2026 school year purchases.

The District reserves the option to renew this Food Processing Contract for four (4) additional one year periods which, if all optional renewals are exercised, will end August 31, 2030, subject to terms and conditions agreed upon in the bid document (See Section IV).

C. PREPARATION OF THE RESPONSE DOCUMENTS

1. Examination of the Specifications:

Contractors shall thoroughly examine and be familiar with the specifications. Failure of any bidder to examine response form, specifications, addenda, or documents, as well as failure to be acquainted with existing conditions, shall in no way relieve them from the obligations of this solicitation or the contract. Submissions shall be taken as prima facie evidence of compliance with this section.

2. Interpretation of Specifications:

If a contractor finds discrepancies in, omissions from these specifications, or questions their meaning, he is requested to immediately notify the Purchasing Department in writing, which, if necessary, will issue a written interpretation of the document, as an addendum to all bidders. It is the responsibility of each participant to be aware of all addenda issued. The district will not be responsible for any oral interpretation of the intent or meaning of the specification or other pre-solicitation documents. Questions received less than six (6) calendar days prior to opening cannot be answered. All addenda issued will become part of the basic quotation and any contract that may result therefrom.

Any submittal which fails to include the requirements of all addenda may be rejected on the grounds that it fails to meet the specifications.

3. Form of the Solicitation (Response Document):

Pricing responses shall be made upon the included spreadsheet and copied onto a thumb drive. (See Section IV, "Response Document"). Only the amount of information asked for in the document will be considered. Note that cash discounts (e.g. 2/10, net 30) will be considered when evaluating bids, however, discounts less than 1 percent or discount periods less than 20 working days after receipt of items or an acceptable invoice, whichever is later, will not be considered as evaluation factors in the award of contracts. Also note that erasures, interlineations or other corrections must be initialed by the person signing the response document.

Respondents should prepare their responses by entering case prices in the spaces following each item on the response document. The unit price for each item proposed shall include processing, packaging and delivery, but not the price of the USDA cheese. All prices bid shall include Federal Taxes, if any, and exclude Washington State Sales Tax. However, invoices submitted for payment shall include Washington State Sales Tax if applicable.

4. Submission of Bids:

All bids shall be submitted as outlined in the Terms and Conditions. Any responses received after the date and hour scheduled for Opening will be returned unopened to respondent.

5. Failure to Submit Response:

If any supplier chooses not to submit but wishes to remain on the district's list of qualified vendors for this commodity, then that supplier should notify the district's purchasing department in writing. Failure of the supplier to respond, or to request future consideration as a bidder, may result in removal of the supplier from the mailing list for these types of commodities.

6. Modification of Solicitation:

No oral modifications will be considered for any response submitted.

7. Withdrawal of Response:

No vendor may withdraw his bid after the date and hour for the opening and before the award of contract, unless said award is delayed for a period exceeding sixty (60) days.

D. CONFLICT.

District officers and employees may not accept or receive, directly or indirectly, a personal financial benefit; or accept any gift, token, membership, or service, as a result of a district purchase entered into, or anticipated in the future, from any person, firm, or corporation. District employees, within the course of their employment, are prohibited from accepting any gratuity (including food or beverage) from a supplier of goods or services to the district.

E. ESCALATION:

At the renewal of each optional contract year, in the event of unusual circumstances such as changes in local, state, or federal taxes, laws, specifications, regulations, or certain production expenses that could not have been foreseen or budgeted in the original proposal, which cause the contractor's costs to hereunder increase, then parties shall determine a reasonable and just amount to cover such thoroughly documented increased. Under normal circumstances, this shall not exceed the Consumer Price Index (United States City for Urban Wage Earners and Clerical Workers), as reported the previous 12-month period ending April 30 on a percentage basis to apply to contract pricing for the ensuing fiscal year (period September 1 through August 31). Such proposed rate increases, and their thoroughly documented justifications shall be submitted in writing to the District representative by May 15 of the year preceding the proposed rate increase. Under no circumstances shall any cost increase be applied retroactively. Approval of any increases shall be at the sole discretion of the District.

F. SUPPLIER PERSONNEL

Hold Harmless:

The successful supplier shall indemnify and hold the district harmless from and against all claims including attorney fees for (1) bodily injuries, including death, or damage to property caused by any negligent act or omission of the supplier or its employees in connection with the performance of this contract, or for (2) bodily injuries, including death, to the supplier's employees caused by the condition of any premises, equipment or other property being used or operated by any of the supplier's employees in connection with the performance of their contract, regardless of whether such conditions result from negligence of the district.

G. DELIVERY

All products shall be delivered to locations as specified in the response document (See Section IV).

H. FAIR TRADE/DISCOUNTS

The supplier shall warrant that any cash discount offered to the district fairly represents manufacturing, selling or delivery cost savings resulting from the quantity sale and that such discount is reasonably available to all purchasers. Cash discounts will be considered when evaluating quoted prices. However, discounts of less than 1 percent or discount periods less than 20 working days after receipt of items will not be considered as evaluation factors in the award of contracts.

I. WARRANTY

Product must be warranted and guaranteed to be merchantable by the supplier and fit for the purpose for which intended.

J. INVOICE

The supplier shall submit an itemized invoice to each district after delivery of food products. With each delivery of products, the contractor is required to send an accurate invoice to the ordering district. Payment for inaccurate invoices shall be withheld by the District until accurate documents are received by the District. **Absolutely no fuel surcharges or carrying fees are to be invoiced as a separate line item for any deliveries made under this contract.** Invoices for Spokane Public Schools shall be addressed and mailed to: Spokane Public Schools, Attn: Accounts Payable, 200 North Bernard St., Spokane, WA 99201. An example of the contractor's invoice and billing statement shall accompany this bid response.

K. MANNER OF PAYMENT

Payment will be made by the ordering district following their approval and acceptance by the Director of Nutrition Services (or their designee) of each district. Payment from Spokane Public Schools will be made within 30 days of receipt of an acceptable invoice, or receipt of the product, whichever is later.

L. BYRD ANTI-LOBBYING AMENDMENT

In accordance with federal regulations, contractor must submit certification (See Attachment C) that it will not and has not used federal appropriated funds to pay any person or organization 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 obtaining any federal contract, grant or any other award covered by this amendment. Each must also disclose any lobbying with non-federal funds that takes place in connection with obtaining any federal award.

Bid No. 11-2425
Attachment A

DISTRICTS WITH INTERLOCAL AGREEMENTS

Almira School District
Asotin-Anatone School District
Bethel School District
Central Valley School District
Cheney School District
Chewelah School District
Clarkston School District
Colfax School District
College Place School District
Colton School District
Colville School District
Coulee Hartline School District
Creston School District
Culdesac Joint School District, Idaho
Cusick School District
Davenport School District
Dayton School District
Deer Park School District
East Valley School District
Ephrata School District
Everett School District
Evergreen School District
Finley School District
Freeman School District
Garfield School District
Grandview School District
Harrington School District
Keller School District
Kelso School District
Kennewick School District
Kettle Falls School District
Kiona-Benton City School District
Lamont School District
Liberty School District
Lind School District
Longview School District
Loon Lake School District
Lumen Public Schools
Mary Walker School District
Mead School District
Medical Lake School District
Methow Valley School District
Nespelem School District
Newport School District
Nine Mile Falls School District
North Franklin School District
Northport School District
Northshore School District
Oakesdale School District
Odessa School District
Orient School District
Othello School District
Palouse School District
Pasco School District
Pateros School District
Pomeroy School District
Prescott School District
PRIDE Prep Charter School
Pullman School District
Reardan-Edwall School District
Republic School District
Riverside School District
Ritzville School District
Rosalia School District
Royal School District
Selkirk School District
Soap Lake School District
South Kitsap School District
Spokane International Academy
Sprague School District
Stanfield School District, Oregon
Starbuck School District
Summit Valley School District
Sumner School District
Tekoa School District
Touchet School District
Umatilla School District, Oregon
Valley School District
Vancouver School District
Wahluke School District
Waitsburg School District
Walla Walla School District
Warden School District
Washougal School District
Washtucna School District
Wellpinit School District
West Valley School District
Wilbur School District
Wilson Creek School District

USDA CHEESE PIZZA PRODUCTS PROCESSING
TECHNICAL SPECIFICATIONS

A. GENERAL

These specifications are issued to provide for the processing of USDA cheese; all pricing shall be based on F.O.B. destination. The approved vendor must be able to coordinate with our State Agency (OSPI) to receive product from the USDA. Other USDA Foods that are available for diversion to the successful vendor may be considered as a part of the products accessed by this bid.

B. PRODUCT SAMPLING: VENDORS QUALIFYING TO BID

A blind student/staff taste test will be conducted during the week of January 6-10, 2025, at NEWTech Skills Center in Spokane, Washington. USDA approved processors will participate in this sample testing. Two Purchasing and Nutrition Services district staff will supervise the blind taste test to ensure product anonymity. This test will be strictly for the purpose of identifying the best quality product(s), with product judged for various quality aspects. While the taste test will only include the identified products that are requested for testing, the assumption is that if the tasters liked the crust, sauce, cheese and (in some cases) the meat products on one particular shape/size of pizza, that a similar formula (therefore, the similar taste profile) will be used on other products processed by that vendor regardless of the shapes and sizes of the products. The student scoring sheet will be simple and direct; each product (in the taster's opinion) will be judged on a scale of 1-5 for appearance and taste. (See Section III, paragraph L for further scoring information.) **For sampling purposes, one full case of each item identified is to be delivered to the Spokane Public Schools' Central Warehouse, 2815 East Garland Ave., Spokane, WA 99207, by 2:00 p.m. PST, January 3, 2025. The item numbers of these samples are 1, 3, 4, 6 and 8.**

C. PRODUCT PACKAGING AND LABELING

All packaging and labeling shall conform to industry standards as required by the United States Department of Agriculture (USDA) and the United States Food and Drug Administration. Ingredients of all products, name and location of all processing, and all code date information shall be furnished by successful respondent to the purchasing director upon request. Prior to each school year the vendor shall supply to Nutrition Services a current copy of food product specification sheets and child nutrition labels as required by the USDA school meal program. Any change must be supplied within 30 days.

D. CHANGE OF REGULATIONS

Should any additional federal or governing agency regulations be imposed affecting the processing of USDA commodity products, the district retains the option to amend specifications to conform to such regulation change.

E. HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP) REPORT

O. Peter Snyder, Jr., Ph.D., Hospitality Institute of Technology and Management, in his report on "Implementing a HACCP Self-Control Program", stated the following: "Current surveillance data from CDC confirm that traditional inspection methods have not solved the food borne illness problem in the United States. Food borne illness is increasing. Raw food is more contaminated than ever before in U.S. history, and a new approach must be sought, one which is a PREVENTION approach. Hazard Analysis and Critical Control Points (HACCP) is a pre-operation prevention approach that allow food establishment owners, operators and government inspectors to focus on the public health risk items before operations start. Safe operating policies, procedures and standards are then implemented by the operator, in cooperation with the regulatory authority and enforced by the operator, so that the potential hazards are always controlled." In order to determine manufacturers, who have shown interest in doing business with the District, have implemented a HACCP program, the Nutrition Services Department requests that each vendor affirm the existence of their plan and make available for review to District representatives if requested.

F. BUY AMERICAN

The Code of Federal Regulation 7 CFR 210.21(d) requires schools and institutions participating in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) in the contiguous United States to purchase, to the maximum extent practicable, domestic commodities or products for use in meals served under the NSLP and SBP. Food products are to be substantially produced and processed in the United States using agricultural commodities that are produced in the United States. "Substantially" means over 51 percent of the final processed product consists of agricultural commodities that were grown domestically. The district expects the successful bidder to monitor product specification and notify the Nutrition Services office immediately if any product is no longer substantially produced in the U.S. When a food product is not available domestically the district is allowed to accept imported substitutions. The successful bidder must monitor seasonal changes and notify the Nutrition Services office if an imported product is being substituted (for example tomatoes, strawberries, and grapes in November-March).

G. DISTRIBUTION OPTIONS

Contractors are asked to quote prices on two different methods of product distribution:

1. Fee-For-Service (FFS) – District is invoiced directly from processor on a per pound/case basis excluding the value of the commodity. Shipment will be made directly to the District warehouse. Contractor will need to indicate on the response document the minimum required cases per order and the lead time required per order.

2. Net Off Invoice (NOI) – District is invoiced from a third-party distributor on a net price plus distribution fees basis. Processor's product costs less commodity value (net price) will be paid by the distributor directly to the processor. The processor will need to provide a USDA approved and auditable web-based means of tracking all sales data including a running total of

commodity product available for processing. This information will need to contain the pass-through value of commodity contained in the finished product sent to distributor. If unused commodity products exist at the end of the school year, the district will have access to the previous year's inventory for a period of time agreed upon by the district and processor. The district is only exploring the feasibility of this option; **being unable to provide this method of distribution will not disqualify a firm.**

H. RECALL PROCEDURES

Contractor must verify that they have a traceability system in place from receipt of commodity to delivery of finish product to designated delivery site. The processor must provide an easily accessible (website preferable) means for the District to access the specific location of lot number and item code location on products. Processors must have a public notification system capability on their website to provide updates on hold and recall data. The successful contractor will be required, upon request, to conduct a mock recall.

I. FOOD PROCESSING STANDARDS

1. Quantities: Since quantities of food products donated by USDA will dictate quantities shipped to the processing plant, the District is unable to provide the amount of any product to be processed. It is anticipated that the shipment for Spokane Public Schools for the 2025-2026 school year will be approximately 60,000 lbs. The successful producer will coordinate with the Office of Superintendent of Public Instruction (OSPI) distributing agency to arrange for shipment and receipt of USDA goods.

2. Quality of Food: Quality of the food processed must meet or exceed USDA requirement governing the processing of cheese products. The product must have proper USDA certification. The contract will be awarded to the supplier that meets the bid requirements and has best processing price with the most acceptable product.

3. End Product Data Schedules (EPDS) and Summary Ed Product Data Schedule (SEPDS): End product data schedules must be currently USDA approved. Processing agreements may be structured before the solicitation is awarded with no obligation to process pending the outcome of the contract award. Each product must have end product data schedules submitted with the bid documents. Contractor is also required to provide a Summary End Product Data Schedule of all USDA foods currently processed by your firm.

4. Safety and Health: All products quoted shall meet or exceed the requirements of USDA Regulations, "Washington Industrial Safety and Health Standards Act", and the "State Board of Health Standards for Primary and Secondary Schools", as applicable. Bidders must represent that all products quoted have been manufactured in compliance with Federal, State and local laws, orders, rules, regulations and ordinances, including, but not limited to those relating to industrial insurance, medical aid, unemployment compensation, social security, minimum wages, equal employment safety standards, affirmative action, and building codes. Each contractor shall hold harmless the district from any liability claims or expense, including attorney fees caused by failure

of the manufacturer or any of his subcontractors to comply with such laws. Processor shall agree to absorb lab costs and reimburse the District for such costs incurred on products which has tested positive for harmful bacteria.

J. REFERENCES

Vendors are required to provide three (3) references from school districts, preferably located in the Pacific Northwest United States, with contracts of similar size, duration and scope. These references shall include the District name, contractor's sales representative (or equivalent person for the purpose of facilitating product processing and movement) servicing that account, dates, duration and dollar value of the contract, district contact name and email address, district address, telephone number and fax number. **It is up to each vendor to provide reliable reference contacts that will respond to Spokane Public Schools' reference request. If a reference contact call is made and a voice message is left because the contact is unavailable, the contact person will have three (3) business days to return the call. If the call is not returned during that time frame, the contractor will receive zero points from that reference, which may lower the contractor's overall reference score.**

L. EVALUATION AND AWARD

The contract will be awarded on an all or none basis to the contractor scoring the highest number of points as indicated below. Such determination will, of necessity, require some judgmental evaluations by district representatives and students. Other industry specialists may be used in the evaluation process at the discretion of Spokane Public Schools. The decision resulting from the evaluation process as to which product best meets the needs of the district remains the sole responsibility of the district and is final. To be awarded this contract, all items listed in the Minimum Qualification Criteria must be met and the contractor must then score the highest aggregate point value of the other 4 qualifications (maximum 100 points possible) which are:

• Pricing	40 Points possible
• Admin, Staff, Student Sample Evaluation	40 Points possible
• Reference Checks	10 Points possible
• Packaging & Preparation	5 Points possible
• Clean Labeling	5 Points possible

1. Minimum Qualification Criteria to be eligible for Award (failure to meet any of the following three qualifications will render the contractor non-responsive):
   a. Meet or exceed all USDA, Washington State and OSPI processing requirements
   b. Meet or exceed and provide documentation as requested for all terms, conditions and requirements of this solicitation.
   c. Pricing required for **Item 6** along with at least 80% of the other Items listed priced.

2. Pricing Evaluation (**40 points**) will be based on overall pricing for all products on the RFP specification. Low price will be calculated on a per serving cost from the contractor's Net Case Cost which will then be extended to a uniform per serving price based on 60 servings per case.

Item Number	Vendor	Qty	Net Cost/Case	Servings/Case	Cost/Serving	Multiplied by 60	Cost/60 Case
1	ABC	2100	54.60	48	$1.1375	X 60	$68.25
1	DEF	2100	73.75	72	$1.0243	X 60	$61.46
1	GHI	2100	61.50	60	$1.0250	X 60	$61.50
2	ABC	500	62.00	60	$1.0333	X 60	$62.00
2	DEF	500	79.00	72	$1.0972	X 60	$65.83
2	GHI	500	58.50	48	$1.2188	X 60	$73.13

If the RFP was based on only the two items above, the cost per case of 60 will be multiplied by the historic quantities indicated in the quantity column of Section IV response document. In this example, the overall adjusted pricing results would be:

	Item 1	Item 2	Overall Total
Vendor ABC:	$143,325.00	$31,000.00	$174,325.00
Vendor DEF:	$129,066.00	$32,915.00	$161,981.00
Vendor GHI:	$129,150.00	$36,565.00	$165,715.00

Vendor DEF would be deemed the low respondent and receive all 40 possible points for pricing. The other vendors would be given a score based on their percentage of cost above the lowest contractor. In this case, Vendor ABC would receive 36.95 points and Vendor GHI would receive 39.08 points.

3. Acceptable product and taste test outcome (**40 points**): Respondents must supply the samples as noted in Section III, paragraph B and in Section IV. Each item sample will be evaluated by the district administrative team, the district kitchen staff, and a taste test with district staff and representatives of the student body.

   Points will be awarded as follows:

   Points from the student evaluation will be tallied and averaged to arrive at the scores for Appearance and Taste (10 points for each criteria – 20 points total). The Overall Quality score will be tallied and averaged from the Administrative/Staff evaluation (for a total of 20 points). The aggregate scores from these two sets of tasters will be added together to arrive at the final score for each vendor's product quality (40 points possible).

	Appearance	Taste	Overall Quality	Score
Vendor ABC	7.8	7.2	19.2	34.2
Vendor DEF	6.0	6.2	18.0	30.2
Vendor GHI	6.9	8.8	20.0	35.7

4. Reference Checks (**10 points**): References will be evaluated on the answers received from reference contacts (from references provided by contractor and from other customers contacted by the district) and Spokane Public Schools' previous experience with the contractor that will include, but not be limited to, the following issues:

   a. Contractor products
   b. Contractor reliability and customer service
   c. Contractor responsiveness when issues arise
   d. Contractor invoicing and on-line services
   e. Ease of interpreting invoice
   f. Web resources and the ability to navigate
   g. Interface with warehouse and Net Off Invoice tracking

   The score will be based on a list of specific questions posed to each reference contact. It is up to each contractor to provide reference contacts that will respond to Spokane Public Schools' reference request. **If a reference contact is made and no return response is reciprocated within 3 business days, it is possible that the contractor will receive zero points for that reference.**

5. Product Packaging and Ease of Use (**5 points**): 1 point will be awarded for each of the following criteria: these will be evaluated by kitchen and district Nutrition Services staff:
   a. Ease of use: Packaging material, product separation.
   b. Product spoilage or breakage upon opening of sample cases provided
   c. Clarity of cooking directions
   d. Pre-scored or cut products and portion consistency
   e. Out of oven quality.

6. Clean Labeling (**5 points**): Each processor will start with 5 points on this evaluation criteria. As each of the following are indicated as being present in the product, a point will be deducted from this total.
   - ARTIFICIAL COLORS
     - Synthetic Food Dyes (Blue 1, Blue 2, Green 3, Red 3, Red 40, Yellow 5, Yellow 6)
     - Caramel Color CL 3-4
     - Titanium Dioxide
   - ARTIFICIAL & UNSPECIFIED NATURAL FLAVORS
   - ARTIFICIAL PRESERVATIVES
     - Butylated Hydroxyanisole (BHA)
     - Butylated Hydroxytoluene (BHT)
     - Propyl Gallate
     - Tert-Butylhydroquinone (TBHQ)
   - ARTIFICIAL SWEETENERS & OTHER SUGAR-FREE (Non-Nutritive, Low-Calorie and Reduced-Calorie)
   - SWEETENERS EMULSIFIERS
     - Brominated Vegetable Oil (BVO)
     - Carboxymethylcellulose (CMC) and Polysorbates
   - FLOUR TREATMENT AGENTS
     - Bromated Flour/Potassium Bromate
     - Azodicarbonamide (ADA)
     - Potassium Iodate

December 2024
Bid No. 11-2425
SECTION IV

USDA CHEESE PIZZA PRODUCTS PROCESSING
RESPONSE DOCUMENT

FIRM NAME Schwan's Food Service, Inc.

Provide F.O.B. destination pricing, excluding State Sales Tax, for the items listed below, per the terms and specifications of this solicitation. Quantities shown are estimated amounts Spokane Public Schools anticipates ordering as derived from historic ordering practices. Other districts' requirements have not been factored into these estimated quantities.

Products are to be coded with an Expiration Date, guaranteed a minimum of 90 days of freshness from the date of shipment. Product must be shipped and stored refrigerated or frozen as appropriate for each product.

These specifications are issued to provide for the processing of items listed below. Bidders may include modified specification items if bidding alternate but similar combinations for specified items. Alternate bid items for the primary items may be offered by the bidder, but must meet or exceed specified requirements to be considered. Pack sizes listed in specifications are preferred, however, alternate pack sizes will be considered.

OPTION 1 (See Section III, Paragraph G.1)

Fee for Service: Please respond on Excel Spreadsheet

OPTION II (See Section III, Paragraph G.2)

Net off Invoice: Please respond on Excel Spreadsheet **(Note**: Failure to price this option will NOT disqualify Contractor from award.)

SAMPLES

One (1) full case of each of the identified items is to be shipped to the Spokane Public Schools' Central Warehouse, 2815 East Garland Ave., Spokane, WA, 99207, not later than 2:00 p.m. PST, Friday, January 3, 2025. If samples are not received by this date and time, your firm will be disqualified from the taste testing evaluation, and ultimately, from award.

The samples items that will be evaluated are items number 1, 3, 4, 6 and 8.

USDA CHEESE PIZZA PRODUCTS PROCESSING
RESPONSE DOCUMENT

FIRM NAME Schwan's Food Service, Inc.

Please indicate the minimum delivery drop size: See note below cases.
Minimums: 5,000 lbs for F.O.B. pick-ups, 7,000 lbs for delivered purchase orders. Combining purchase orders to meet minimums is not acceptable.

Please indicate the required lead time per order: See note below days.
Lead time for Customer Pick Up is 5 business days. Lead time for Delivery is 10-14 business days - see attached sailing schedule.

Bids are subject to all requirements furnished with this response document. By signing bid form, vendor affirms having read the terms and conditions and specifications and agrees thereto and warrants that pricing supplied herein conform to specifications herein, except if otherwise stated in a special condition by Spokane Public Schools.

Receipt of Addenda numbered N/A - Confirmed 12/13/24 is hereby acknowledged.
(fill in number of each addenda received)

Spokane Public Schools
excellence for everyone

RETURN BID TO:

Purchasing Office
2815 East Garland Ave.
Spokane, WA 99207

FIRM NAME: Schwan's Food Service, Inc.
ADDRESS: 115 West College Drive
Marshall, MN 56258
PHONE NO. (507)537-8499 FAX NO. N/A
BY (Please Print): Jill Pieper
TITLE: Assistant Secretary
EMAIL: sfsibids@schwans.com

USDA CHEESE PIZZA PRODUCTS PROCESSING RESPONSE DOCUMENT

FIRM NAME Schwan's Food Service, Inc.

QUESTIONNAIRE
(Form must be returned with response documents.)

1. Vendor shall supply periodic recaps of purchases by district and product as requested (not more than monthly). Yes X No_____

2. Vendor Hazard Analysis and Critical Control Points process/system has been Implemented and is on file for review by District representative if requested. (See Section III.E) Yes X No_____
Information will be made available in person, during a site review.

3. Vendor has passed USDA and any applicable state warehouse inspections. Yes X No_____
Information will be made available in person, during a site review.

4. Does your firm have the ability to receive and track delivered USDA commodity products utilizing a Net Off Invoice tracking system? (A "no" response will not preclude your firm from award.) Yes X No_____

5. Vendor affirms that the items being quoted on this solicitation are processed domestically and are grown domestically, or contain a minimum of 51% domestically grown products. (See Section III.F) Yes X No_____

6. Does your firm offer an internet based system whereby the district can track and manage their commodity account? Yes X No_____

7. Have references been included with your submittal? (See Section III.J) Yes X No_____

8. Has your firm provided an EPDS for each product and SEPDS with bid response? (See Section III.I.4) Yes X No_____
Schwan's Food Service, Inc. has provided SEPDS with this bid response, but not EPDS - approval received per Q&A.

9. Debarment certification form has been completed and returned with this response. (See Attachment B) Yes X No_____

10. Processor will allow district access to unused commodity products at end of year. Yes X No_____
How many months will the district have to access unused commodities?
Schwan's Food Service, Inc. will allow access to unused products at year end depending on whether or not the State will approve not sweeping pounds. 3 months

11. Sample invoice has been provided with quotation (Section II.K). Yes X No_____
Schwan's Food Service, Inc. sends invoices electronically via email or EDI after the product is delivered or picked up.

12. Anti-lobbying certification form has been completed and returned with this response. (See Attachment C) Yes X No_____

13. Please indicate how your firm adheres to the "Whole Grain" crust requirements.

Whole grain-rich products must contain at least 50% whole-grains and the remaining grain, if any, must be enriched. Please consider the CN labels in the bid submission as documentation for whole grain status. Additionally, the grams of whole grain per serving and the percent of whole grain can be found on the product specification sheets provided in the bid submission.

Optional inquiry:

14. Vendor agrees to extend pricing to districts who have entered into an Interlocal Agreements with Spokane Public Schools. (A "no" response will not preclude your firm from award.) (See Attachment A) Yes _____ No_____
See attached letter detailing Interlocal purchasing.

Attachment B

PART I: STATEMENT REGARDING EQUAL EMPLOYMENT OPPORTUNITY

We hereby certify that we have made a conscientious effort to comply with federal, state and local equal employment opportunity requirements in quoting this project and we will make the same efforts in fulfilling the requirements if awarded the Contract.

We further designate:

Name: Jill Pieper

Title: Assistant Secretary

Telephone Number: (507)537-8499

as the person who has been charged with the responsibility for securing compliance with and reporting progress on affirmative efforts.

PART II: CERTIFICATION REGARDING DEBARMENT, SUSPENSION, INELIGIBILITY AND VOLUNTARY EXCLUSION

In submitting the proposal to do the work as outlined in the Contract Specifications, we hereby certify that we have not been suspended or in any way are excluded from Federal procurement actions by any Federal agency. We fully understand that, if information contrary to this certification subsequently becomes available, such evidence may be grounds for non-award or nullification of the Contract.

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, Participant's responsibilities.

Signed: Jill Pieper

Title: Assistant Secretary

Firm: Schwan's Food Service, Inc.

Address: 115 West College Drive

City & State: Marshall, MN 56258

Date: 12/12/2024

PLEASE RETURN THIS SIGNED FORM WITH THE RFP DOCUMENTS. FAILURE TO DO SO MAY DISQUALIFY YOUR FIRM.

Attachment C

USDA CHEESE PIZZA PRODUCTS PROCESSING
ANTI-LOBBYING CERTIFICATION

BYRD ANTI-LOBBYING AMENDMENT: In accordance with federal regulations, contractor must submit certification that it will not and has not used federal appropriated funds to pay any person or organization 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 obtaining any federal contract, grant or any other award covered by this amendment. Each must also disclose any lobbying with non-federal funds that takes place in connection with obtaining any federal award.

By signature below, our firm certifies that it is in full compliance of the Byrd Anti-Lobbying Amendment and further certifies that they do not contract with other firms or individuals who are in violation of this Amendment.

(Signature)

Jill Pieper
(Printed Name)

Assistant Secretary
(Title)

Schwan's Food Service, Inc.
(Firm Name)

THIS FORM TO BE RETURNED WITH THE ORIGINAL RFP DOCUMENTS.
FAILURE TO DO SO MAY DISQUALIFY YOUR FIRM.

SCHWAN'S FOOD SERVICE, INC.

SCHWAN'S COMPANY

December 12, 2024

Spokane Public Schools
2815 East Garland Avenue
Spokane, WA 99207-5899

To Whom It May Concern:

In reference to the below sections, found in the Spokane Public Schools Bid No. 11-2425, RFP on Ready-to-Bake Pizza Type Products Processed with USDA Cheese for SY25/26; Schwan's Food Service, Inc. would like to submit that our bid response will apply only to the Spokane Public Schools detailed in Attachment A.

Section II / A. General / 1. – Page 4

> This Bid is for the purpose of soliciting pricing for the processing of USDA Cheese into Pizza Type Products and is issued by Spokane Public Schools. Any contract entered into as a result of this solicitation may also be accessible to any other school districts that have entered into an Interlocal Agreement with the District as listed on **Attachment A** to this Quotation. Declining this term will not exclude your firm from award consideration.

Section II / B. District Rights / 3. Interlocal Agreements with Other Agencies – Page 5

> Spokane Public Schools has entered into Interlocal Purchase Agreements with other governmental agencies pursuant to RCW 39.34. By initialing inquiry in Section IV (see Attachment A); vendor agrees to sell additional items at the bid price, terms and conditions to other governmental agencies (not agreeing to this term will not preclude your firm from award). Spokane Public Schools accepts no responsibility for the payment of the purchases entered into by other governmental agencies.

Additional entities with Spokane Public Schools that request for inclusion in this bid response are welcome; however, they may or may not be approved. If approved, the bid response inclusion will be effective once the school district receives written consent from Schwan's Food Service, Inc.

We appreciate the opportunity to continue doing business with you.

Thank you,

Miriam Kaczmarek

Miriam Kaczmarek
National Bid Manager
Schwan's Food Service, Inc.

115 West College Drive
Marshall, MN 56258
www.SchwansCompany.com

SCHWAN'S FOOD SERVICE, INC.

SCHWAN'S COMPANY

December 12, 2024

RE: Spokane Public Schools, RFP on Ready-to-Bake Pizza Type Products Processed with USDA Cheese, Bid No: 11-2425

To Whom It May Concern:

Schwan's Food Service, Inc. ("Schwan's") is pleased to accept the terms of the proposal noted above subject to the following revisions. You have indicated that the following language must be agreed to:

STANDARD TERMS AND CONDITIONS, SAVE HARMLESS:

Contractor agrees to protect and save harmless Spokane Public Schools against all claims, suits, or proceedings for patent, trademark, copyright, or franchise infringements.

USDA CHEESE PIZZA PRODUCTS PROCESSING GENERAL TERMS AND CONDITIONS, SECTION F, SUPPLIER PERSONNEL:

Hold Harmless:

The successful supplier shall indemnify and hold the district harmless from and against all claims including attorney fees for (1) bodily injuries, including death, or damage to property caused by any negligent act or omission of the supplier or its employees in connection with the performance of this contract, or for (2) bodily injuries, including death, to the supplier's employees caused by the condition of any premises, equipment or other property being used or operated by any of the supplier's employees in connection with the performance of their contract, regardless of whether such conditions result from negligence of the district.

Schwan's cannot agree to the above language, but can agree to the following substantially similar language:

STANDARD TERMS AND CONDITIONS, SAVE HARMLESS:

Contractor agrees to protect and save harmless Spokane Public Schools against all claims, suits, or proceedings for patent, trademark, copyright, or franchise infringements due to or arising from contractor's infringing use of any patented, trademarked, copyrighted, or franchised invention, process, article, or work used in the performance of the contract by contractor.

115 West College Drive
Marshall, MN 56258
www.SchwansCompany.com

SCHWAN'S FOOD SERVICE, INC.

SCHWAN'S COMPANY

USDA CHEESE PIZZA PRODUCTS PROCESSING GENERAL TERMS AND CONDITIONS, SECTION F, SUPPLIER PERSONNEL:

Hold Harmless:

The successful supplier shall indemnify and hold the district harmless from and against all claims including attorney fees for (1) bodily injuries, including death, or damage to property caused by any negligent act or omission of the supplier or its employees in connection with the performance of this contract, or for (2) bodily injuries, including death, to the supplier's employees caused by the condition of any premises, equipment or other property being used or operated by any of the supplier's employees in connection with the performance of their contract. Notwithstanding anything to the contrary, the successful supplier shall not be required to indemnify and hold the district harmless to the extent such suits, actions, or claims are due to the negligence, recklessness, or willful misconduct of the district, its school board members, officials, employees, agents, or representatives thereof.

Sincerely,

Jill Pieper
Assistant Secretary
Schwan's Food Service, Inc.

115 West College Drive
Marshall, MN 56258
www.SchwansCompany.com

SCHWAN'S FOOD SERVICE, INC.

SCHWAN'S COMPANY

Bid No. 11-2425

Section III / Technical Specifications / H. Recall Procedures – Page 12

Schwan's Food Service, Inc. (SFSI) understands and agrees to the verbiage detailed in the Recall Procedures section of Bid No. 11-2425. SFSI can verify that we have product recall procedures in place.

Section III / Technical Specifications / J. References – Page 13

1. **Seattle Public School District**
   2445 3rd Ave South
   Seattle, WA 98134
   District Contact: Aaron Smith
   aasmith@seattleschools.org
   Phone: (206)252-0000
   Fax: N/A
   Sales Representative: Jim Goertz
   Contract Date: School Year 2024-2025
   Duration of Contract: 5+ years
   Approximate Dollar Value of Contract: $500K
2. **Puget Sound Joint Purchasing Cooperative**
   2661 N Pearl Street, #139
   Tacoma, WA 98407
   District Contact: Mark Campbell
   mark.campbell@pugetsoundcoop.org
   Phone: (425)760-6085
   Fax: N/A
   Sales Representative: Wilson Diaz
   Contract Date: School Year 2024-2025
   Duration of Contract: 5+ years
   Approximate Dollar Value of Contract: $2M
3. **Oregon Child Nutrition Coalition**
   3083 NE 49th Place, #208
   Hillsboro, OR 97124
   District Contact: Nathan Roedel
   nate@ocnc.org
   Phone: (503)844-1461
   Fax: (503)844-1466
   Sales Representative: Tayler DeMers
   Contract Date: School Year 2024-2025
   Duration of Contract: 5+ years
   Approximate Dollar Value of Contract: $20K

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **FEE FOR SERVICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
SAMPLE	1000	**CHEESE 5 OZ 4X6 PIZZA** LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE (NO IMITATION BLEND). 96 COUNT 30# CASE. **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	96.00
			TOTAL CALORIES PER SERVING	460	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.00
			TOTAL FAT PER SERVING (IN GRAMS)	18.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	13.00
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	12.00
			SODIUM PER SERVING (IN MILIGRAMS)	700.00	GROSS CASE COST	$ 45.26
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 20.54
			MEAL PATTERN CONTRIBUTION OF BREAD	2		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 24.72
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/2	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.26
		PROVIDE VENDOR CODE FOR THIS ITEM --->:			EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 24,720.00
1	2100	**WHOLE GRAIN CHEESE POCKET OR CHEESE BREADSTICK** LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE (NO IMITATION BLEND). 96 COUNT 30# CASE. **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN. ****SAMPLE ITEM****	TOTAL CASE WEIGHT (IN POUNDS)	28.75 Gross 26.25 Net	SERVINGS PER CASE	100.00
			TOTAL CALORIES PER SERVING	290	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	4.20
			TOTAL FAT PER SERVING (IN GRAMS)	11.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	10.00
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	10.00
			SODIUM PER SERVING (IN MILIGRAMS)	410.00	GROSS CASE COST	$ 61.72
			DIETARY FIBER PER SERVING (IN GRAMS)	2.00	COMMODITY REBATE VALUE PER CASE	$ 18.44
			MEAL PATTERN CONTRIBUTION OF BREAD	2		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 43.28
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	0	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.43
		PROVIDE VENDOR CODE FOR THIS ITEM --->:	73338		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 87,252.48

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **FEE FOR SERVICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
2	500	**WHOLE GRAIN CHEESE PIZZARIA STYLE 4-6 OZ WEDGE PIZZA**	TOTAL CASE WEIGHT (IN POUNDS)	26.78 Gross 23.091 Net	SERVINGS PER CASE	72.00
		PRE-CUT, LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE (NO IMITATION BLEND). 64 COUNT 21# CASE. **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	350	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.13
			TOTAL FAT PER SERVING (IN GRAMS)	17.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	9.00
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	9.00
			SODIUM PER SERVING (IN MILIGRAMS)	470.00	GROSS CASE COST	$ 75.73
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 16.60
			MEAL PATTERN CONTRIBUTION OF BREAD	2	LIST TOPPINGS AVAILABLE:	Cheese
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 59.13
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.82
		PROVIDE VENDOR CODE FOR THIS ITEM ---->:	68586		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 39,420.00
3	500	**WHOLE GRAIN PEPPERONI PIZZARIA STYLE 4-6 OZ WEDGE PIZZA**	TOTAL CASE WEIGHT (IN POUNDS)	26.78 Gross 23.091 Net	SERVINGS PER CASE	72.00
		PRE-CUT, LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE (NO IMITATION BLEND). 64 COUNT 21# CASE. **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE. ****SAMPLE ITEM****	TOTAL CALORIES PER SERVING	350	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.13
			TOTAL FAT PER SERVING (IN GRAMS)	17.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	7.23
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	7.23
			SODIUM PER SERVING (IN MILIGRAMS)	570.00	GROSS CASE COST	$ 77.89
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 13.34
			MEAL PATTERN CONTRIBUTION OF BREAD	2	LIST TOPPINGS AVAILABLE:	Cheese, Uncured Turkey & Beef Pepperoni
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 64.55
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.90
		PROVIDE VENDOR CODE FOR THIS ITEM ---->:	68582		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 43,033.33

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **FEE FOR SERVICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
4	500	**4.5"-6" ROUND WHOLE GRAIN CHEESE PIZZA 4.5-6.5 OZ**	TOTAL CASE WEIGHT (IN POUNDS)	19.98 Gross 18.675 Net	SERVINGS PER CASE	60.00
		LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 60 COUNT 24.38# CASE. CN LABEL REQUIRED. MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	310	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	4.98
			TOTAL FAT PER SERVING (IN GRAMS)	13.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	5.92
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	5.92
			SODIUM PER SERVING (IN MILIGRAMS)	440.00	GROSS CASE COST	$ 60.10
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 10.92
		****SAMPLE ITEM****	MEAL PATTERN CONTRIBUTION OF BREAD	2	PERCENTAGE OF CHEESE USED (100% OR 50/50 BLEND)	100%
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 49.18
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.82
		PROVIDE VENDOR CODE FOR THIS ITEM ---->:	78368		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 39,344.00
5	500	**4.5"-6" ROUND WHOLE GRAIN PEPPERONI PIZZA 4.5-6.5 OZ**	TOTAL CASE WEIGHT (IN POUNDS)	19.98 Gross 18.675 Net	SERVINGS PER CASE	60.00
		LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 60 COUNT 24.38# CASE. CN LABEL REQUIRED. MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	310	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	4.98
			TOTAL FAT PER SERVING (IN GRAMS)	13.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	4.80
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	4.80
			SODIUM PER SERVING (IN MILIGRAMS)	510.00	GROSS CASE COST	$ 61.30
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 8.85
			MEAL PATTERN CONTRIBUTION OF BREAD	2	PERCENTAGE OF CHEESE USED (100% OR 50/50 BLEND)	100%
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 52.45
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.87
		PROVIDE VENDOR CODE FOR THIS ITEM ---->:	78369		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 41,960.00

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **FEE FOR SERVICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
6	3500	**16" ROUND WHOLE GRAIN CHEESE PIZZA**	TOTAL CASE WEIGHT (IN POUNDS)	26.33 Gross 23.344 Net	SERVINGS PER CASE	72.00
		FROZEN, 16" ROUND CHEESE PIZZA. PIZZA TOPPED WITH SAUCE AND LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 10 SLICES PER PIZZA **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	360	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.18
			TOTAL FAT PER SERVING (IN GRAMS)	16.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	9.00
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	9.00
			SODIUM PER SERVING (IN MILIGRAMS)	490.00	GROSS CASE COST	$ 75.01
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 16.60
			MEAL PATTERN CONTRIBUTION OF BREAD	2.0		
		****SAMPLE ITEM****	MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2.0	NET CASE COST	$ 58.41
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.81
		PROVIDE VENDOR CODE FOR THIS ITEM ---->:	78637		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 272,580.00
7	200	**16" ROUND WHOLE GRAIN PEPPERONI PIZZA**	TOTAL CASE WEIGHT (IN POUNDS)	26.33 Gross 23.344 Net	SERVINGS PER CASE	72.00
		FROZEN, 16" ROUND WHOLE GRAIN PEPPERONI PIZZA. PIZZA TOPPED WITH SAUCE AND LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 10 SLICES PER PIZZA **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	360	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.18
			TOTAL FAT PER SERVING (IN GRAMS)	17.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	7.20
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	7.20
			SODIUM PER SERVING (IN MILIGRAMS)	580.00	GROSS CASE COST	$ 76.45
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 13.28
			MEAL PATTERN CONTRIBUTION OF BREAD	2		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 63.17
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.88
		PROVIDE VENDOR CODE FOR THIS ITEM ---->:	78638		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 16,845.33

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **FEE FOR SERVICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
8	100	**BREAKFAST PIZZA W/ SAUSAGE**	TOTAL CASE WEIGHT (IN POUNDS)	30.32 Gross 26.48 Net	SERVINGS PER CASE	128.00
		FROZEN, 3 X 4" OR 3 X 5" RECTANGULAR BREAKFAST PIZZA. PIZZA TOPPED WITH SAUCE, SAUSAGE AND MOZZARELLA CHEESE. **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 1 OZ MEAT OR MEAT ALTERNATIVE & 1.5 SERVINGS BREAD / GRAIN.	TOTAL CALORIES PER SERVING	200	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	3.31
			TOTAL FAT PER SERVING (IN GRAMS)	7.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	2.40
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	2.40
			SODIUM PER SERVING (IN MILIGRAMS)	320.00	GROSS CASE COST	$ 54.79
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 4.43
		****SAMPLE ITEM****	MEAL PATTERN CONTRIBUTION OF BREAD	1.5		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	1	NET CASE COST	$ 50.36
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	0	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.39
		PROVIDE VENDOR CODE FOR THIS ITEM ---->:	63912		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 3,777.00
Alt 4A	500	**4.5"-6" ROUND WHOLE GRAIN CHEESE PIZZA 4.5-6.5 OZ**	TOTAL CASE WEIGHT (IN POUNDS)	22.00 Gross 20.07 Net	SERVINGS PER CASE	72.00
		LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 60 COUNT 24.38# CASE. CN LABEL REQUIRED. MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	280	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	4.46
			TOTAL FAT PER SERVING (IN GRAMS)	12.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	7.06
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	7.06
			SODIUM PER SERVING (IN MILIGRAMS)	410.00	GROSS CASE COST	$ 54.79
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 13.02
		****SAMPLE ITEM****	MEAL PATTERN CONTRIBUTION OF BREAD	2	PERCENTAGE OF CHEESE USED (100% OR 50/50 BLEND)	100%
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 41.77
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.58
		PROVIDE VENDOR CODE FOR THIS ITEM ---->:	78364		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 27,846.67
Alt 5A	500	**4.5"-6" ROUND WHOLE GRAIN PEPPERONI PIZZA 4.5-6.5 OZ**	TOTAL CASE WEIGHT (IN POUNDS)	22.23 Gross 20.295 Net	SERVINGS PER CASE	72.00

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **FEE FOR SERVICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
		LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 60 COUNT 24.38# CASE. CN LABEL REQUIRED. MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	290	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	4.51
			TOTAL FAT PER SERVING (IN GRAMS)	13.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	6.39
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	6.39
			SODIUM PER SERVING (IN MILIGRAMS)	490.00	GROSS CASE COST	$ 55.87
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 11.79
			MEAL PATTERN CONTRIBUTION OF BREAD	2	PERCENTAGE OF CHEESE USED (100% OR 50/50 BLEND)	100%
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 44.08
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.61
		PROVIDE VENDOR CODE FOR THIS ITEM --->:	78365		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 29,386.67
Alt 6A	3500	**16" ROUND WHOLE GRAIN CHEESE PIZZA**	TOTAL CASE WEIGHT (IN POUNDS)	28.04 Gross 25.048 Net	SERVINGS PER CASE	72.00
		FROZEN, 16" ROUND CHEESE PIZZA. PIZZA TOPPED WITH SAUCE AND LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 10 SLICES PER PIZZA **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	400	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.56
			TOTAL FAT PER SERVING (IN GRAMS)	16.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	9.00
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	9.00
			SODIUM PER SERVING (IN MILIGRAMS)	440.00	GROSS CASE COST	$ 71.41
			DIETARY FIBER PER SERVING (IN GRAMS)	4.00	COMMODITY REBATE VALUE PER CASE	$ 16.60
			MEAL PATTERN CONTRIBUTION OF BREAD	3.0		
		****SAMPLE ITEM****	MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2.0	NET CASE COST	$ 54.81
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.76
		PROVIDE VENDOR CODE FOR THIS ITEM --->:	78985		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 255,780.00
Alt 7A	200	**16" ROUND WHOLE GRAIN PEPPERONI PIZZA**	TOTAL CASE WEIGHT (IN POUNDS)	28.18 Gross 25.189 Net	SERVINGS PER CASE	72.00
		FROZEN, 16" ROUND WHOLE GRAIN PEPPERONI PIZZA. PIZZA TOPPED WITH SAUCE AND LOW MOISTURE PART SKIM	TOTAL CALORIES PER SERVING	410	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.59

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **FEE FOR SERVICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
		SAUCE AND LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 10 SLICES PER PIZZA **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN & 1/8 CUP VEGETABLE.	TOTAL FAT PER SERVING (IN GRAMS)	18.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	6.89
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	6.89
			SODIUM PER SERVING (IN MILIGRAMS)	580.00	GROSS CASE COST	$ 72.85
			DIETARY FIBER PER SERVING (IN GRAMS)	4.00	COMMODITY REBATE VALUE PER CASE	$ 12.71
			MEAL PATTERN CONTRIBUTION OF BREAD	3		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 60.14
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.84
		PROVIDE VENDOR CODE FOR THIS ITEM ---->:	78986		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 16,037.33

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **NET OFF INVOICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
SAMPLE	1000	**CHEESE 5 OZ 4X6 PIZZA**	TOTAL CASE WEIGHT (IN POUNDS)	30.00	SERVINGS PER CASE	96.00
		LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE (NO IMITATION BLEND). 96 COUNT 30# CASE. **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	460	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.00
			TOTAL FAT PER SERVING (IN GRAMS)	18.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	13.00
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	12.00
			SODIUM PER SERVING (IN MILIGRAMS)	700.00	GROSS CASE COST	$ 45.26
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 20.54
			MEAL PATTERN CONTRIBUTION OF BREAD	2		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 24.72
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/2	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.26
		PROVIDE VENDOR CODE FOR THIS ITEM —>:			EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 24,720.00
1	2100	**WHOLE GRAIN CHEESE POCKET OR CHEESE BREADSTICK**	TOTAL CASE WEIGHT (IN POUNDS)	28.75 Gross 26.25 Net	SERVINGS PER CASE	100.00
		LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE (NO IMITATION BLEND). 96 COUNT 30# CASE. **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN. ****SAMPLE ITEM****	TOTAL CALORIES PER SERVING	290	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	4.20
			TOTAL FAT PER SERVING (IN GRAMS)	11.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	10.00
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	10.00
			SODIUM PER SERVING (IN MILIGRAMS)	410.00	GROSS CASE COST	$ 61.72
			DIETARY FIBER PER SERVING (IN GRAMS)	2.00	COMMODITY REBATE VALUE PER CASE	$ 18.44
			MEAL PATTERN CONTRIBUTION OF BREAD	2		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 43.28
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	0	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.43
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	73338		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 87,252.48

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **NET OFF INVOICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
2	500	**WHOLE GRAIN CHEESE PIZZARIA STYLE 4-6 OZ WEDGE PIZZA** PRE-CUT, LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE (NO IMITATION BLEND). 64 COUNT 21# CASE. **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	TOTAL CASE WEIGHT (IN POUNDS)	26.78 Gross 23.091 Net	SERVINGS PER CASE	72.00
			TOTAL CALORIES PER SERVING	350	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.13
			TOTAL FAT PER SERVING (IN GRAMS)	17.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	9.00
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	9.00
			SODIUM PER SERVING (IN MILIGRAMS)	470.00	GROSS CASE COST	$ 75.73
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 16.60
			MEAL PATTERN CONTRIBUTION OF BREAD	2	LIST TOPPINGS AVAILABLE:	Cheese
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 59.13
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.82
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	68586		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 39,420.00
3	500	**WHOLE GRAIN PEPPERONI PIZZARIA STYLE 4-6 OZ WEDGE PIZZA** PRE-CUT, LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE (NO IMITATION BLEND). 64 COUNT 21# CASE. **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE. ****SAMPLE ITEM****	TOTAL CASE WEIGHT (IN POUNDS)	26.78 Gross 23.091 Net	SERVINGS PER CASE	72.00
			TOTAL CALORIES PER SERVING	350	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.13
			TOTAL FAT PER SERVING (IN GRAMS)	17.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	7.23
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	7.23
			SODIUM PER SERVING (IN MILIGRAMS)	570.00	GROSS CASE COST	$ 77.89
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 13.34
			MEAL PATTERN CONTRIBUTION OF BREAD	2	LIST TOPPINGS AVAILABLE:	Cheese, Uncured Turkey & Beef Pepperoni
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 64.55
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.90
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	68582		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 43,033.33

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **NET OFF INVOICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
4	500	**4.5"-6" ROUND WHOLE GRAIN CHEESE PIZZA 4.5-6.5 OZ**	TOTAL CASE WEIGHT (IN POUNDS)	19.98 Gross 18.675 Net	SERVINGS PER CASE	60.00
		LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 60 COUNT 24.38# CASE. CN LABEL REQUIRED. MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	310	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	4.98
			TOTAL FAT PER SERVING (IN GRAMS)	13.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	5.92
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	5.92
			SODIUM PER SERVING (IN MILIGRAMS)	440.00	GROSS CASE COST	$ 60.10
		****SAMPLE ITEM****	DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 10.92
			MEAL PATTERN CONTRIBUTION OF BREAD	2	PERCENTAGE OF CHEESE USED (100% OR 50/50 BLEND)	100%
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 49.18
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.82
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	78368		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 39,344.00
5	500	**4.5"-6" ROUND WHOLE GRAIN PEPPERONI PIZZA 4.5-6.5 OZ**	TOTAL CASE WEIGHT (IN POUNDS)	19.98 Gross 18.675 Net	SERVINGS PER CASE	60.00
		LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 60 COUNT 24.38# CASE. CN LABEL REQUIRED. MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	310	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	4.98
			TOTAL FAT PER SERVING (IN GRAMS)	13.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	4.80
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	4.80
			SODIUM PER SERVING (IN MILIGRAMS)	510.00	GROSS CASE COST	$ 61.30
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 8.85
			MEAL PATTERN CONTRIBUTION OF BREAD	2	PERCENTAGE OF CHEESE USED (100% OR 50/50 BLEND)	100%
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 52.45
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.87
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	78369		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 41,960.00

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **NET OFF INVOICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
6	3500	**16" ROUND WHOLE GRAIN CHEESE PIZZA**	TOTAL CASE WEIGHT (IN POUNDS)	26.33 Gross 23.344 Net	SERVINGS PER CASE	72.00
		FROZEN, 16" ROUND CHEESE PIZZA. PIZZA TOPPED WITH SAUCE AND LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 10 SLICES PER PIZZA **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	360	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.18
			TOTAL FAT PER SERVING (IN GRAMS)	16.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	9.00
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	9.00
			SODIUM PER SERVING (IN MILIGRAMS)	490.00	GROSS CASE COST	$ 75.01
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 16.60
		****SAMPLE ITEM****	MEAL PATTERN CONTRIBUTION OF BREAD	2		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 58.41
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.81
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	78637		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 272,580.00
7	200	**16" ROUND WHOLE GRAIN PEPPERONI PIZZA**	TOTAL CASE WEIGHT (IN POUNDS)	26.33 Gross 23.344 Net	SERVINGS PER CASE	72.00
		FROZEN, 16" ROUND WHOLE GRAIN PEPPERONI PIZZA. PIZZA TOPPED WITH SAUCE AND LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 10 SLICES PER PIZZA **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	360	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.18
			TOTAL FAT PER SERVING (IN GRAMS)	17.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	7.20
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	7.20
			SODIUM PER SERVING (IN MILIGRAMS)	580.00	GROSS CASE COST	$ 76.45
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 13.28
			MEAL PATTERN CONTRIBUTION OF BREAD	2		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 63.17
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.88
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	78638		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 16,845.33

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **NET OFF INVOICE**			VENDOR RESPONSE INFORMATION			
			VENDOR NAME:	Schwan's Food Service, Inc. (RFP 11-2425)		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	ESTIMATED NEED IN CASES	DESCRIPTION	PRODUCT INFO	VALUE	PRODUCT INFO	VALUE
8	100	**BREAKFAST PIZZA W/ SAUSAGE**	TOTAL CASE WEIGHT (IN POUNDS)	30.32 Gross 26.48 Net	SERVINGS PER CASE	128.00
		FROZEN, 3 X 4" OR 3 X 5" RECTANGULAR BREAKFAST PIZZA. PIZZA TOPPED WITH SAUCE, SAUSAGE AND MOZZARELLA CHEESE. **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 1 OZ MEAT OR MEAT ALTERNATIVE & 1.5 SERVINGS BREAD / GRAIN.	TOTAL CALORIES PER SERVING	200	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	3.31
			TOTAL FAT PER SERVING (IN GRAMS)	7.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	2.40
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	2.40
			SODIUM PER SERVING (IN MILIGRAMS)	320.00	GROSS CASE COST	$ 54.79
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 4.43
		SAMPLE ITEM	MEAL PATTERN CONTRIBUTION OF BREAD	1.5		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	1	NET CASE COST	$ 50.36
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	0	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.39
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	63912		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 3,777.00
Alt 4A	500	4.5"-6" ROUND WHOLE GRAIN CHEESE PIZZA 4.5-6.5 OZ	TOTAL CASE WEIGHT (IN POUNDS)	22.00 Gross 20.07 Net	SERVINGS PER CASE	72.00
		LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 60 COUNT 24.38# CASE. CN LABEL REQUIRED. MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	280	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	4.46
			TOTAL FAT PER SERVING (IN GRAMS)	12.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	7.06
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	7.06
			SODIUM PER SERVING (IN MILIGRAMS)	410.00	GROSS CASE COST	$ 54.79
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 13.02
		SAMPLE ITEM	MEAL PATTERN CONTRIBUTION OF BREAD	2	PERCENTAGE OF CHEESE USED (100% OR 50/50 BLEND)	100%
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 41.77
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.58
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	78364		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 27,846.67
Alt 5A	500	4.5"-6" ROUND WHOLE GRAIN PEPPERONI PIZZA 4.5-6.5 OZ	TOTAL CASE WEIGHT (IN POUNDS)	22.23 Gross 20.295 Net	SERVINGS PER CASE	72.00
		LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 60 COUNT 24.38# CASE. CN LABEL REQUIRED. MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT	TOTAL CALORIES PER SERVING	290	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	4.51
			TOTAL FAT PER SERVING (IN GRAMS)	13.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	6.39

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **NET OFF INVOICE**			**VENDOR RESPONSE INFORMATION**			
			VENDOR NAME:	**Schwan's Food Service, Inc. (RFP 11-2425)**		
			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
		ALTERNATIVE, 2 SERVINGS BREAD / GRAIN, & 1/8 CUP VEGETABLE.	ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	6.39
			SODIUM PER SERVING (IN MILIGRAMS)	490.00	GROSS CASE COST	$ 55.87
			DIETARY FIBER PER SERVING (IN GRAMS)	3.00	COMMODITY REBATE VALUE PER CASE	$ 11.79
			MEAL PATTERN CONTRIBUTION OF BREAD	2	PERCENTAGE OF CHEESE USED (100% OR 50/50 BLEND)	100%
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 44.08
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.61
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	78365		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 29,386.67
Alt 6A	3500	**16" ROUND WHOLE GRAIN CHEESE PIZZA**	TOTAL CASE WEIGHT (IN POUNDS)	28.04 Gross 25.048 Net	SERVINGS PER CASE	72.00
		FROZEN, 16" ROUND CHEESE PIZZA. PIZZA TOPPED WITH SAUCE AND LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 10 SLICES PER PIZZA **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	400	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.56
			TOTAL FAT PER SERVING (IN GRAMS)	16.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	9.00
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	9.00
			SODIUM PER SERVING (IN MILIGRAMS)	440.00	GROSS CASE COST	$ 71.41
			DIETARY FIBER PER SERVING (IN GRAMS)	4.00	COMMODITY REBATE VALUE PER CASE	$ 16.60
		****SAMPLE ITEM****	MEAL PATTERN CONTRIBUTION OF BREAD	3		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 54.81
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.76
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	78985		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 255,780.00
Alt 7A	200	**16" ROUND WHOLE GRAIN PEPPERONI PIZZA**	TOTAL CASE WEIGHT (IN POUNDS)	28.18 Gross 25.189 Net	SERVINGS PER CASE	72.00
		FROZEN, 16" ROUND WHOLE GRAIN PEPPERONI PIZZA. PIZZA TOPPED WITH SAUCE AND LOW MOISTURE PART SKIM 100% MOZZARELLA CHEESE OR 50/50 BLEND. 10 SLICES PER PIZZA **CN LABEL REQUIRED.** MINIMUM MEAL PATTERN CONTRIBUTION PER SERVING: 2 OZ MEAT OR MEAT ALTERNATIVE, 2 SERVINGS BREAD / GRAIN & 1/8 CUP VEGETABLE.	TOTAL CALORIES PER SERVING	410	SERVING SIZE (IN OUNCES - SERVINGS PER CASE / CASE WEIGHT)	5.59
			TOTAL FAT PER SERVING (IN GRAMS)	18.00	USDA DONATED CHEESE VALUE NEEDED TO PRODUCE ONE CASE (IN POUNDS)	6.89
			ARTIFICIAL TRANS FAT PER SERVING (IN GRAMS)	0	USDA DONATED CHEESE VALUE CONTAINED PER CASE (IN POUNDS)	6.89
			SODIUM PER SERVING (IN MILIGRAMS)	580.00	GROSS CASE COST	$ 72.85
			DIETARY FIBER PER SERVING (IN GRAMS)	4.00	COMMODITY REBATE VALUE PER CASE	$ 12.71
			MEAL PATTERN CONTRIBUTION OF BREAD	3		
			MEAL PATTERN CONTRIBUTION OF MEAT OR MEAT ALTERNATIVE	2	NET CASE COST	$ 60.14
			MEAL PATTERN CONTRIBUTION OF VEGETABLES	1/8	COST PER SERVING (NET CASE COST / SERVINGS PER CASE)	$ 0.84

SPOKANE PUBLIC SCHOOL DISTRICT 81 **PIZZA PROCESSING w/ USDA CHEESE** RFP 19-1011 - Section IV - **NET OFF INVOICE**			**VENDOR RESPONSE INFORMATION**			
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			VENDOR REPRESENTATIVE:	Wilson Diaz / Northwest Zone Territory Sales Manager		
LINE ITEM	**ESTIMATED NEED IN CASES**	**DESCRIPTION**	**PRODUCT INFO**	**VALUE**	**PRODUCT INFO**	**VALUE**
		PROVIDE VENDOR CODE FOR THIS ITEM —>:	78986		EXTENDED PRICING (COST PER SERVING X 96 SERVINGS X ESTIMATED USAGE)	$ 16,037.33