



San Ramon Valley Unified School District

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September 16, 2021

Addendum/Clarification No. 1

Item Bid:

RFB# 854

The following clarifications, changes, additions, deletions and corrections hereinafter set forth shall apply to the Bid Documents for this project and shall be made a part thereof and subject to all the requirements thereof, as if originally specified and/or shown.

NOTE: SUBMITTED QUESTIONS IN BLACK FONTS. ANSWERS AND CLARIFICATIONS IN BLUE FONTS.

1. What is the goal of this RFB? Is the District looking to support labor shortage, manage increased volume due to Universal School Lunch, support supply chain?

ANSWER: All of the above as well as offer menu variety and creativity.

2. Could you please provide an estimated daily participation and estimated number of meals for elementary, middle and high school?

ANSWER: Elementary-5000-5500, Middle School-2800-3200, High School-1000-1300

3. Would you prefer to see this as a list of entrée/ala carte items that you can choose rather than choosing from a day off of a menu cycle?

ANSWER: We can work with both options, but would prefer a list of items to select from. We appreciate our partnerships and want to make the process efficient for both parties as long as there is menu variety and student acceptability of featured entrees.

4. Does your warehouse have frozen and refrigerated storage? Can it hold pallet(s) of refrigerated and frozen items? Total capacity?

ANSWER: Yes, we have two large storage room freezers as well as one 50' and one 20' temporary refrigerated cargo containers. Both can hold pallets. We prefer not to house frozen food. Our ideal is fresh food that would only need refrigeration.

5. What is the estimated order volume for the elementary schools at 2 days per week? For the middle schools 2 days a week? For the high school 4-5 days per week?

ANSWER: Elementary-10,000-11,000, Middle School-5600-6400, High School-4000-6500

6. For the meals, are you looking for the vendor to provide the complete meal (including fruit, vegetable, grain) or are just the entrée?

ANSWER: The bid is for a complete meal, except for the milk component.

7. How are meals currently provided to the elementary, middle and high schools (chilled, racked, unitized, bulk half sheet or full sheet)? Does the central kitchen prepare all meals and send to schools?

ANSWER: Unitized and in cases. The Central Kitchen/Warehouse receives and distributes the meals and the meals are heated onsite.

8. Does the warehouse have docks to unload trucks?

ANSWER – The warehouse has Forklifts and no loading docks.

9. Do elementary and middle schools have heat and serve capabilities at each location?

ANSWER: Yes, all kitchens have convection ovens and warmers only, no retherm units.

10. Please clarify cost of delivery: Is it per meal or per delivery?

ANSWER: The cost per direct delivery to a school site. Direct deliveries would only be made for secondary sites. For example, if the district requested direct delivery to one of the High Schools, rather than the Warehouse, what would be the cost of the direct delivery, so a flat fee.

11. Does the District want vegetarian items included on the menu? What is the estimated percentage of meals you will require for vegetarian vs non-vegetarian?

ANSWER: Yes, we will need vegetarian meals as we have a high percentage of non-meat eaters in our District. Depending on the vegetarian entrée, 30%-40% total daily meals will need to be vegetarian.

12. Does the District currently utilize any vendors for prepared meals?

ANSWER: Yes.

13. Can you provide a listing for all elementary schools and addresses for delivery purposes?

ANSWER: Only Secondary sites would possibly need direct delivery, as they do not receive daily deliveries from the Warehouse. Meals for Elementary will be delivered to our Central Kitchen in a lump sum and we will handle the distribution of those meals on our end.

14. Is there a existing vendor that the District has a relationship with that they would like us to work with for bread, dairy, fresh produce?

ANSWER: Not at this time.

15. How many meals of each type will be needed on the RFP, both overall and per site (the meal counts and distribution logistics will influence the price)?

ANSWER: Please see our attached sheet for this information.

16. It seems there may be special reporting/invoicing requirements related to these meals, can you elaborate on those?

ANSWER: This question is too vague. Our invoicing requirements are standard.

17. Correction to page (4) under “About The District” Regarding serving more than 3,000 students

ANSWER: Correction - Serving more than 30,000 students.

Elementary Daily Average per Site:

Servings/CS	AL	BC	BV	CC	CK	CR	GL	GV	GB	HH	JB	LO	MT	MO	NA	QR	RR	SY	TH	TC	VG	WD
Meat Entree	60	130	240	140	220	155	225	160	180	120	160	160	130	200	70	250	120	180	130	120	200	75
Vegetarian Entree	100	60	60	60	160	75	75	25	80	80	20	170	30	100	130	200	20	60	80	100	50	200

Middle School Daily Average:

	CW	DV	GR	IH	LC	PV	SV	WR
Meat Entree	225	350	325	400	150	300	100	330
Vegetarian Entree	100	25	150	60	50	140	75	290

High School Daily Average:

Cal High:

Meat Entrée-525

Vegetarian Entrée-525

End of Addendum

When submitting your bid, please be sure to acknowledge the receipt of all addenda on the form of proposal.

