

San Mateo-Foster City School District: Foster City, CA
Child Nutrition Department
Service Agreement

SFSPac® shall deliver a complete food safety & sanitation system, including education, just-in-time delivery of detergents and accessories, and HACCP verification from July 01, 2021 to June 30, 2022.

SFSPac® Food Safety & Sanitation System

Service

SFSPac® is a complete system of food safety and sanitation for your district – not a detergent delivery service. Our service model distinguishes our program from all others.

- + Your service representative will visit on a 25 - 30 working-day rotation.
- + Site visits include education, support, and routine checks as well as on-the-spot corrective action as part of our HACCP verification service.
- + SFSPac's certified Food Safety Specialists are certified ServSafe® instructors and proctors and participate in a Factory Certification program that includes OSHA, HACCP and SNA Level 1 curriculum.
- + Hazardous Materials Audits in each facility assess liability as part of a Hazardous Communication Plan.

After each service call, service reports detailing areas of success and concern are sent electronically to the Child Nutrition Director within 48 hours. Reports include date, service duration, education provided, services provided, corrective action taken, and results of the HACCP verification and compliance check.

Education

With our ongoing education, your team receives the support they need to succeed. We conduct food safety and sanitation education at every site. Educational material can be used between visits and for new hires:

- + An Education Module Calendar based on OSHA Guidelines, ServSafe and HACCP principles. Sample Education Module topics include proper hand washing; sanitizing techniques; food safety; temperature logs; calibrating thermometers and record keeping.
- + An SFSPac Procedure & Reference guide that provides standard operating procedures, product mixing and use instructions, SDS, sanitizer logs and equipment cleaning procedures.
- + Instructional posters including proper mixing, sanitizer testing, proper hand washing, manual ware washing and proper dining table cleaning.
- + SFSPac educational videos on food safety and sanitation practices.
- + An online learning portal with cleaning procedures, cleaning modules, and quizzes to track progress.

Materials

SFSPac® will provide environmentally preferred cleaning detergents, sanitation tools and education to help maintain proper levels of sanitation to the 22 sites in the district as required by the San Mateo-Foster City School District Student Nutrition Department and the County Health Department.

SFSPac® liquid cleaning detergents are manufactured in America in pre-measured portion-controlled Pac® brand pouches. Package labeling has clear dilution and use instructions in English and Spanish. Detergents dilute instantly in hot or cold water, make an effective cleaning solution which leaves no film or

residue, and will not stain or discolor equipment when used at recommended proportions. SFSPac® cleaning detergents are biodegradable, butyl free, acid free, phosphate free and carcinogen free. SFSPac® cleaning detergents are Green Seal™ certified or are in the process of seeking certification under available protocols. A full materials list is attached.

Warewash Program

SFSPac® will provide a total closed-loop dish machine program including de-liming agents. Wall Charts and technical bulletins will be provided and posted at each site. State of the art digital dispensing allows for accurate and efficient chemical performance. All equipment is loaned at no charge to the district.

Upon installation of the equipment, all staff will receive in-service education on equipment, proper operation and maintenance of the dish machine. Site-based education will be performed on proper racking, de-liming, appropriate workflow, sanitary loading and unloading along with maintenance checkpoints.

Agreement Terms

This set-cost agreement, which includes delivery of the specified SFSPac® Food Safety & Sanitation System, from July 01, 2021 to June 30, 2022, may be extended at the discretion and consensus of both parties.

- + Pricing is based on the historically typical operations of the school nutrition program and SFSPac®. Due to COVID-19 or any other cause which may regulate Nutrition Services or SFSPac® to operate in a different manner, pricing will be discounted accordingly.
- + Service billings are based on 12 equal installments on the 1st day of each month from July 01, 2021 through June 30, 2022.

22 Sites	\$2,497.26 Monthly Billing Amount
12 Billings	\$29,967.12 Total Billing Amount

Termination

Either party may terminate this agreement with 60 days written notice. If either party breaches its material obligations and fails to cure the breach within 15 days of receiving written notice, the agreement may be terminated. All materials, dispensers, accessories, and instructional charts that are provided as part of this program remain the property of Pacific Support Systems, Inc. and may be removed if the program is cancelled.

Billing and Remittance

All billings will be from Pacific Support Systems Inc., unless otherwise notified. Remittance should be made payable to: **Pacific Support Systems, P.O. Box 2631, Lynnwood, WA 98036.**

San Mateo Foster City Public Schools
Authorized Signature



Printed Name

Date

Tim Harkleroad

6/4/2021

SFSPac® Representative
Authorized Signature

Printed Name

Date



Materials List

ITEM #	SFSPac® Cleaning Materials
SFS5	Green Seal™ All Purpose Cleaner
SFS14	Green Seal™ Certified Heavy Duty Pot and Pan Detergent
SFS17	EPA Registered Sanitizer
SFS20N	EPA Registered Germicide Detergent
SFS30	Green Seal™ Multi-Purpose Degreaser/Oven Cleaner
ITEM #	My Terra® Dish Machine Materials
MT401	My Terra® Dish Machine Detergent
MT453	My Terra® Safer Choice Rinse Drying Agent
MT551	My Terra® Delimer
MT501	My Terra® Low Temp Sanitizer
	Dema Detergent Dispensers for all Dish Machine Product
ITEM #	Hand Care Program
MT101	My Terra® Hand Wash Foam
MT151	My Terra® Hand Lotion
	Handcare Dispensers & Labels
ITEM #	SFSPac® Ancillary Items
FS1032	All-Purpose 32 oz Green Spray Bottle
FS1532	Heavy Duty Pot and Pan 32 oz Squeeze Bottle
FS1732	Sanitizer 32 oz Spray Bottle
FS1764	Sanitizer 64 oz Stock Bottle
FSBUC	Sanitizer Bucket
FS2016	Germicidal Detergent 16 oz Spray Bottle
FS2064	Germicidal Detergent 64 oz Stock Bottle
FS3016	Degreaser/Oven Cleaner 16 oz Bottle with Foaming Sprayer
FS3032	Degreaser 32 oz Spray Bottle
FS0017	Pac Cutter with tie
AT00015	Fill To Sink Marker (Wash)
AT00016	Fill To Sink Marker (Rinse)
AT00017	Fill To Sink Marker (Sanitize)
AT00018	Food Prep Sink Marker
L000116	Test Strip Procedure Poster (Bi-Lingual)
AS0QT40	Sanitizer Test Strips
L000073	Product Mixing & Usage Chart (Bi-Lingual)
L000010	Manual Dishwashing Instruction Chart (Bi-Lingual)
L000011	Hand Washing Chart/Signage (Bi-Lingual)
L000133	Table Cleaning Procedure Chart (Bi-Lingual)
L000137	My Terra® Dish Machine Instructional Poster (Bi-Lingual)
L000129	My Terra® Delimer Poster (Bi-Lingual)
SDS	Safety Data Sheets (located in P&R Guide)
SANILOG	Sanitizer Log (located in P&R Guide)
E000008	SFSPac® Procedure and Reference Guide (Bi-Lingual)
E000006	SFSPac® Education Video (Mixing Germicide/Sanitizer) (Bi-Lingual)
AS00001	Oven Scrapers
AI00009	SFSPac® Education Module Calendars