

PROVISIONING CONTRACT

THIS PROVISIONING CONTRACT (this “**Contract**”) is made and entered into as of this 12th day of June, 2018, by and between **Gold Star Foods, Inc. (“Provisioner”)**, and the **Cypress School District (“District”)**.

RECITALS

- A. The Cypress School District (the “District”) has solicited proposals for the distribution of processed USDA Foods end products and commercial food products via Request for Proposal #019-01 (the “RFP”), whereby the District agrees to purchase specified products for the Districts’ use from the successful bidder.
- B. “Provisioner” is the successful bidder under such request for proposal, and the District and Provisioner hereby desire to set forth their agreement with respect to the sale to the District, and the purchase from Provisioner, of Products on the terms and conditions hereinafter set forth.

NOW, THEREFORE, for good and valuable consideration, the receipt and sufficiency of which are hereby acknowledged, Provisioner and the District hereby agree as follows:

- 1. Provision of Products.** Provisioner shall provide to the District, from time to time as ordered by the District or their successor or assign (the “District Contact Person”) in accordance with the procedure described in Section 2 below, Products as described in the **Request for Proposals** information attached hereto.
- 2. Delivery of Products.** The District Contact Person shall order Products from time to time by delivery to Provisioner of a Purchase Order. Provisioner shall deliver Products of the type, kind and quantity ordered in any such Purchase Order F.O.B. to District location(s) specified. The Distributor hereby agrees that the minimum delivery time required for the delivery of any Products is fourteen days.
- 3. Price.** The price shall be per case or unit. The Provisioner shall provide pricing based on case packaging, catalog, price list, or any other commonly recognized methodology that is standard in the specific industry. The per case/unit delivery fee per this contract shall be as follows on the attached Price Worksheet.

The provisions of this contract shall in no way prohibit the District from making incidental purchases from another supplier for the same services listed herein.

Provisioner shall enter into a Memorandum of Understanding (MOU) for Distribution Services for Delivery of USDA Foods End Products for Super Co-Op Member Districts in the State of California. Provisioner agrees to fulfill all terms of that MOU, including but not limited to prompt USDA Foods end product sales reporting; maintain records of inventory, sales, and delivery; clearly state Value Pass Through on delivery invoice; and hold/recall responsibilities.

Provisioner agrees to report sales of USDA Foods end products on behalf of the manufacturer on a daily basis to the manufacturer's reporting agency (i.e. ProcessorLink, K-12 Foodservice, etc.) Prompt reporting is imperative to ensure proper draw down of Member District entitlement balance. Value Pass Through method and amounts shall be clearly indicated on all invoices for USDA Foods end product sales.

4. Term of Contract. Minimum contract term is one (1) year starting July 1, 2018. Quoted prices must stay in effect for one (1) year after award of bid and may be extended upon mutual consent of the District and vendor for an additional four (4) one year periods in accordance with provisions contained in the California Education Code, Sections 17596 (K-12) and 81644. In the event of a general price decrease the District reserves the right to revoke the bid award unless the decrease is passed on to the District.

5. Insurance. Provisioner shall carry and maintain during the entire term of this Contract the following insurance coverage:

(a) Comprehensive General Liability Insurance for Combined Single Limit Bodily Injury and/or Property Damage of not less than \$1,000,000 per occurrence and \$2,000,000 aggregate. The policy(ies) so secured and maintained shall include, among other things, coverage for contractual or assumed liability, products liability, and owned, hired and non-owned automobiles insurance and shall be maintained with so self-insured retention;

Workers' Compensation Insurance in such amounts as may be required by law; and Such other insurance as is customarily maintained by large-scale processors and distributors of food products of the type, quality and grade provided for under this Contract.

(b) Provisioner shall furnish to the District certificates of insurance, signed by an authorized representative of the insurance carrier no later than thirty (30) days after the District board's approval of the Contract or prior to the first delivery of food products hereunder, whichever occurs first, which certificates shall be endorsed as follows:

“This policy shall not be suspended, cancelled, reduced in coverage or required limits of liability or amounts of insurance or non-renewed until notice has been mailed to the District. Date of suspension, cancellation, reduction or non-renewal may not be less than thirty (30) days after the date of mailing such notice. The insurance afforded by this policy is primary and any other insurance carried by the District with respect to the matters covered by such policy shall be excess and non-contributing.”

(c) The certificates of insurance and insurance policies required under this Contract shall name the District indemnities named in the Request for Proposals as additional insured. Facsimile or reproduced signatures are not acceptable. If complete and proper insurance certificates as required hereunder are not delivered to the District within the time period provided in subsection (b) above, the District may declare the Contract unexecuted and void. The District reserves the right to require complete certified copies of the required insurance policies.

(d) The insurance companies providing the insurance required under this Contract shall be subject to the District's prior written approval, which shall not be unreasonably withheld.

(e) If Provisioner fails to purchase and maintain any insurance required under this Section 5, the District may, but shall not be obligated to, upon five (5) days' written notice to Provisioner, purchase such insurance on behalf of Provisioner and shall be entitled to be reimbursed by Provisioner promptly thereafter or deduct the amount of such premiums from amounts otherwise due to Provisioner hereunder. Any amounts expended by the District hereunder shall bear interest from the date expended until repaid to the District at the rate of ten percent (10%) per annum.

6. Indemnification. Provisioner shall hold harmless, indemnify and defend (with counsel acceptable to the District) the District, their board, directors, employees, agents and consultants from and against any and all obligations, liabilities, claims, losses, damages, costs and expenses (including attorneys' fees and costs) arising from or in connection with (a) any defects in the food products, (b) Provisioner conduct or negligent, willful or improper procedures in connection with the discharge of its responsibilities and obligations hereunder (including, without limitation, the processing of food products) or any other negligent behavior or willful misconduct of Provisioner, or (c) any breach or default by Provisioner under this Contract. The terms and provisions of this Section 6 shall survive the expiration or earlier termination of this Contract.

7. Default Remedies. The delivery of defective products, or the breach of any other term or provision of this Contract by Provisioner, shall constitute a "**Default**" of Provisioner hereunder. Provisioner shall have seven (7) days after delivery of notice of any Default from the District to cure any such Default, other than a Default relating to the delivery of defective products. No cure period shall be provided Provisioner with respect to any Default relating to the delivery of defective products. If Provisioner fails to cure the Default within the aforementioned cure period (or the Default relates to the delivery of defective products for which no cure period applies), the District may, without prejudice to any other right or remedy of the District, elect to terminate this Contract by delivery of a written termination notice to Provisioner. Immediately upon the delivery of such termination notice, this Contract shall be terminated and all rights and obligations of the parties hereunder, except those that expressly survive the termination of this Contract, shall terminate and be of no further force or effect. In addition to the right to terminate the Contract pursuant in the preceding sentence, the District may pursue any other right or remedy that may be available to it at law or in equity, which may include an action for damages measured by all additional costs and expenses incurred by the District to procure food products from other sources for the remaining term of this Contract (including, without limitation, the difference between the price charged by such other sources for the food products and the price that would have been charged for the same or similar food products hereunder).

8. Provisions Required by Law. Each and every provision of law and clause required to be inserted into this Contract shall be deemed to be inserted herein and this Contract shall be read and enforced as though it were included herein, and if through mistake or otherwise any such

provision is not inserted or is not inserted correctly, then upon application of either party this Contract shall forthwith be physically amended to make such insertion or correction.

9. Due Authorization. This Contract is duly authorized, executed and delivered by Provisioner, is the legal, valid and binding obligation of Provisioner enforceable against Provisioner in accordance with its terms (except to the extent that such enforcement may be limited by applicable bankruptcy, insolvency, moratorium and other principles relating to or limiting the rights of contracting parties generally), and does not and will not violate any provisions of any agreement to which Provisioner is a party or may become a party or to which is it subject or may become subject. Each individual and entity executing this Contract hereby represents and warrants that he, she or it has the capacity set forth on the signature page hereof with full power and authority to bind the party on whose behalf he, she or it is executing this Contract to the terms and provisions hereof.

10. Assignment. Provisioner shall not assign or transfer, by operation of law or otherwise, any or all of its rights, burdens, duties or obligations under this Contract (or any part hereof) without the prior written consent of the District, which may be granted or withheld in the District's sole and absolute discretion.

11. Notices. All notices, requests, demands, consents, instructions or other communications hereunder shall be in writing (which shall include telex, telegram or telecopy) and shall be deemed to have been duly given or made upon transmittal thereof by telex, answer back received, if transmitted on a business day, otherwise on the first business day after transmittal, or on the date of confirmed dispatch if sent by telecopy on a business day, otherwise on the first business day thereafter, or upon the delivery thereof to the telegraph office if sent by telegraph on a business day, otherwise on the first business day thereafter, or three (3) business days after deposit in the mail if sent by certified mail, postage prepaid, return receipt requested, or on the next business day if sent by overnight personal delivery, in each case addressed to the party to which such notice is requested or permitted to be given or made hereunder, at the addresses and facsimile numbers set forth underneath such party's signature line to this Contract, or at such other address and/or facsimile number of which such party shall have notified in writing the party giving such notice. For purpose of this Contract, the term "business day" shall mean a day other than a Saturday, Sunday or any day on which the District is authorized or required by law to be closed.

12. Attorneys' Fees. In the event of any dispute between the District and Provisioner pertaining to this Contract or the services or products provided for hereunder, the prevailing party (as determined by the court or arbitrator in any such action) shall be entitled to recover from the other party its reasonable attorneys' fees, costs and expenses incurred in connection therewith. The term "attorneys' fees" or "attorneys' fees and costs" shall mean the fees and expenses of counsel to the parties hereto, which may include printing, photo-stating, duplicating and other expenses, air freight charges, and fees billed for law clerks, paralegals and other persons not admitted to the bar but performing services under the supervision of an attorney, and the costs and fees incurred in connection with the enforcement or collection of any judgment obtained in any such proceeding. The terms and provisions of this Section 12 shall survive the expiration or earlier termination of this Contract.

13. Waiver. No action or failure to act by the District or any District representative shall constitute a waiver of a right or duty afforded them under this Contract, nor shall such action or failure to act constitute approval of, or acquiescence in, a breach thereunder, except as may be specifically agreed in writing.

14. Entire Agreement: Amendments. This Contract and all documents comprising the RFP constitute the entire and integrated agreement between the parties hereto with respect to the matters set forth therein and supersede all prior negotiations, representations or agreements, either written or oral. The documents comprising the RFP are hereby incorporated into this Contract and made a part hereof. The Contract may be amended or modified only by a writing executed by both parties hereto.

IN WITNESS WHEREOF, this Contract has been duly executed by the above-named parties, on the day and year first above written.

DISTRICT:

PROVISIONER:

CYPRESS SCHOOL DISTRICT

GOLD STAR FOODS, INC.

Signature: _____
By: Tim McLellan, Ed.D.
Its (Title): Assistant Superintendent

Signature: _____
By: _____
Its (Title): _____

Address:
9470 Moody Street
Cypress, CA 90630

Address:

Phone No.: (714) 220-6940
FAX No.: (714) 828-4821

Phone No.: _____
FAX No.: _____

**Authorized Officer or Agent
(CORPORATE SEAL if required)**

Cypress School District
Distribution of Processed USDA Foods and Commercial Food Products
RFP #019-01

Bidder Checklist

This checklist is provided as a convenience to assist bidders in ensuring that a complete bid package is returned. It is not represented as being comprehensive and compliance therewith does not relieve the bidder of responsibility for compliance with any bid requirement which may not be mentioned specifically in this checklist. Completed original documents are required; fax or email documents will not be accepted.

All of the listed items must be fully completed and returned to constitute a complete bid package. It is not necessary to return the checklist with the Proposal.

Check ✓	Page(s)	
✓	5-6	Request for Proposal Signature Page <i>Return completed hard copy with original signature.</i>
✓	17-20	Questionnaire <i>Return completed hard copy with original signature.</i>
✓	21	References <i>Return completed hard copy.</i>
✓	28	Non-Collusion Declaration <i>Return completed hard copy with original signature.</i>
✓	29	Suspension and Debarment Certification <i>Return completed hard copy with original signature.</i>
✓	31	Certification Regarding Lobbying <i>Return completed hard copy with original signature.</i>
✓	32	Disclosure of Lobbying Activities <i>Return completed hard copy with original signature.</i>
✓	34	Iran Contracting Act Certification <i>Return completed hard copy with original signature.</i>
✓	Separate Excel document	Proposal Worksheet <i>Return completed Excel spreadsheet in Excel format on data storage device.</i>
✓		Addendum <i>Return any addendum released, following instructions on each document.</i>
✓		Data Storage Device <i>Return completed Proposal Worksheet in Excel format on data storage device; data storage device will not be returned to bidder.</i>

Added: COI
 HACCP
 Food Security + Safety
 References
 Customer Web Portal

Cypress School District
Distribution of Processed USDA Foods and Commercial Food Products
RFP #019-01

By signing this, I certify that I am an authorized representative of the vendor (or individual) and that information contained in this proposal is accurate, true, and binding upon the vendor.

Company Name	GOLD STAR FOODS
Signature of Company Official	
Name of Signer	Giselle Norton
Title of Signer	Contracts Manager Gold Star Foods, Inc.
Email Address	<i>bids@goldstarfoods.com</i>
Complete Mailing Address	GOLD STAR FOODS
City, State, Zip	3781 East Airport Drive
Phone Number	P.O. Box 4328
Date	Ontario, CA 91761
	<i>5/29/18</i>

GOLD STAR FOODS
3781 East Airport Drive
P.O. Box 4328
Ontario, CA 91761



Cypress School District
Distribution of Processed USDA Foods and Commercial Food Products
RFP #019-01

Company Name:	GOLD STAR FOODS, INC.
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No proposals shall receive consideration by Lompoc Unified School District unless they include responses to each and every question below. Prospective bidders should respond in detail to each of the following questions. Additional pages may be used as needed for thorough, yet concise, responses.

1. Is your storage facility approved by the California Department of Education Food Distribution Division to receive, store, handle, and distribute Processed USDA Foods?

Check: Yes or No

2. Will you be able to meet the specified delivery days, hours, and deliveries per week?

Check: Yes or No

If NO, attach proposed delivery schedule.

3. Do you require a minimum number of cases, pounds, or value for deliveries?

Check: Yes or No

If YES please state your minimum delivery amounts (dollar amount, case quantity, etc)

\$1500/delivery (can be combined with other categories)

4. What is your procedure for notifying customers of shortages and /or substitutions?

At GSF, we take a proactive approach for minimizing shortages and/or substitutions. First, we work with our partner districts in advance to identify menu cycles, ordering practices, and preferred vendors. By providing us with your planned menus, preferred products/vendors and allowing us to work closely with your menu planning team, we can ensure that the items you purchase are stocked and available in the requested quantities. Your dedicated K12 Solutions Account Specialist is responsible for communicating with District(s) about all potential issues. If your Account Specialist is unavailable, we have back-up/trained Account Specialists and the Director of Customer Service who can also assist.

If there is an inventory shortage requiring an order modification and/or substitution, the K12 Solutions Account Specialist will contact the District representative immediately. We utilize both phone and e-mail communication to ensure that we make contact in a timely manner. GSF will not send substitute items without an authorization by the District. To minimize the impact to the District and ensure that the menus meet meal pattern requirements, we find substitutes with similar pack sizes, price point, and meal/nutritional contribution, including vegetable subgroups.

Finally, to prevent future shortages we work with the District to review the cycle menu to identify how often the item will be menued and the approximate number of cases required minimizing any future/ongoing issues with the item.



5. What is your procedure for notifying customers of a product recall?

Gold Star Foods has a zero tolerance policy related to food safety. Our operation is safe, compliant, and has full traceability of all products we receive and deliver. In addition to achieving at least 97 percent or higher on our independent 3rd party audits over the last 3 years, we are certified as Global Food Safety Initiative (GFSI) Safe Quality Food (SQF) Level 2 operation. The GFSI is the most stringent food safety certification available globally. In addition to the SQF certification, we are also the first in the region fully compliant with the Food Safety Modernization Act.

While the Food Safety Modernization Act is designed to ensure the U.S. food supply is safe by shifting the focus from responding to contamination to preventing it, the Safe Quality Food Program is a voluntary certification that goes beyond the Food Safety Modernization Act to certify that food has been produced, processed, and handled according to the highest standards. The Safe Quality Food Program is recognized around the world as the gold standard in food safety management.

The SQF program is an integral part of our hold/recall process that allows us to respond quickly in the event of a recall. We collect hold/recall contact information from our partner districts and contact those team members via email and phone with information pertaining to the recall. Time is of the essence when a recall occurs we have a team dedicated to acting quickly when a recall occurs 24 hours/day- 7 days/week. Our goal is to respond to districts within 2 hours or less of being notified and providing the following information:

- Product Item Number and Description (GSF Item # and Manufacturer # if applicable)
- Affected Lot Numbers
- Delivery Date/Receive Date
- Sites Affected
- Number of cases received by site instructions on how to proceed with affected product

6. Has your firm backed out of a distribution contract to a school district(s) mid-year within the last 2 years? If so, please explain.

No, Gold Star has not backed out of a distribution contract to a school mid-year within the last 2 years.

7. Has your firm defaulted or been replaced at the will of a district during the school year within the last 2 years? If so, explain.

Yes. In September 2017, Gold Star merged with A&R Wholesale Distributors. During this integration, we experienced production delays related to order assembly in our warehouse, but we did not resign any accounts and worked to ensure customer needs were met as best as possible during these service delays. We have subsequently been operating on time. To ensure this sustained performance, we have added additional experienced management, retained the service of industrial engineers to improve processes and production rates, and have implemented enhanced warehouse technology to organize and monitor warehouse activity. Throughout this period of process improvement, we have had the full support of our labor partners, Teamsters Local No. 63. Working together, we have had a very stable work flow and have experienced continuous improvement.



8. What is your company's average "fill rate" to your customers? Please explain how you calculate this fill rate. What provisions does your firm take to achieve a high level of execution?

GSF tracks this information in two separate ways, "fill rate" and "service rate". Fill rate is defined as the quantity of cases delivered measured against the quantity ordered including substitutes. This is measured in total cases ordered versus total cases delivered. Using this calculation our average fill rate for GSF is 98.7%. Service Rate is defined as the quantity of cases delivered measured against the quantity ordered minus the substitute products. Service rate is only measured against the original requested items. Using this calculation our average service rate is 98%. To maintain a high level of execution, GSF works closely with the member districts on menu planning and forecasting.

9. What is the lead-time you require for orders that ensures a 95% fill rate?

As the only school-dedicated broadline distributor in California, Gold Star is uniquely positioned to meet the needs of our school district partners. In order to achieve a 95% fill rate or higher, Gold Star requires a fourteen-day lead time.

Lead time is one of many factors that is required to achieve a 95% fill rate. Below is a brief list of other factors that may increase and/or decrease lead times:

- Manufacturer lead-time
- Manufacturer forecasting requirements and production schedules
- Distributor lead-time
- Type of purchase—Commercial vs. Commodity (verifying that pounds/entitlement are available)
- Stocked vs. Non-Stock item at Distributor
- Quantity Stocked (Distributor Par Levels)
- New Items (either for Distributor or Manufacturer)
- Item Allocation (experienced during recent Avian Influenza Outbreak)
- Seasonality of the raw product

Over the last decade, GSF has implemented a robust technology system to increase our overall fill rates. This system begins with communication between the school district and our K12 Solutions team. At the beginning of each school year, we coordinate with the Food Service Director and/or Menu Planner to identify how menus are planned (e.g., cycle menus), anticipated participation, confirm USDA Foods diversions, and discuss preferred vendors/end products. This coordination assists us with identifying weekly usage, provide accurate forecasting to the manufacturers, and determine par level inventories.

10. Do you have an online order system? Please explain.

Yes. Please see response to question #13 as well as the enclosed "Customer Web Portal".



11. How will emergency deliveries (deliveries not on a scheduled date) be handled?

As the only school-dedicated broadline distributor in California, Gold Star is uniquely positioned to meet the needs of our school district partners. In order to achieve a 90% fill rate or higher, Gold Star requires a fourteen-day lead time.

Lead time is one of many factors that is required to achieve a 90 % fill rate. Below is a brief list of other factors that may increase and/or decrease lead times:

- Manufacturer lead-time
- Manufacturer forecasting requirements and production schedules
- Distributor lead-time
- Type of purchase—Commercial vs. Commodity (verifying that pounds/entitlement are available)
- Stocked vs. Non-Stock item at Distributor
- Quantity Stocked (Distributor Par Levels)
- New Items (either for Distributor or Manufacturer)
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12. How late can add-ons be added to next day delivery? Is there a limit on the number of cases that can be added on?

If the district has a late add-on that needs to be added to the pending delivery, the District should contact their dedicated K12 Solutions Account Specialist. Late add-ons must be added by 9:00am the day prior to the delivery. There is no limit to the number of cases that can be added, however, if the add-on consists of 10 cases or more, we verify that there is adequate inventory available. If inventory is not sufficient to meet the late add-on request, we will work directly with the District(s) to identify acceptable substitute products. Due to the size of Gold Star's inventory and our receipt of foods six days per week, we can often fill requests for late orders with appropriate, compliant items.

13. Please describe the reports that you make available to your customers (e.g. monthly usage, data analysis, business intelligence, etc.). How are customers able to access these reports?

Gold Star is widely considered the national leader in providing value added services and technology solutions for school foodservice operations. Full access to the Gold Star Online ordering website



provides the ability to easily view and print reports and obtain information required for proving meal pattern compliance.

14. Describe your USDA Foods tracking and reporting abilities in detail.

Gold Star is widely regarded as the leader in school foodservice distribution and recognized by the USDA for our accomplishments in commodity tracking and entitlement utilization. As it relates to procurement, our primary goal is to ensure that our district partners reduce their overall food costs by utilizing 100 percent of their USDA Foods entitlement monies, reducing operational costs through our distribution efficiencies, and reducing administrative burden through technological efficiencies.

Gold Star Foods is approved to process entitlement transactions for the following programs:

- USDA Foods Processing Program
- USDA Foods Brown Box Program
- Department of Defense Fresh Fruit and Vegetable Program
- Unprocessed Pilot for the Procurement of Fresh Fruits and Vegetables

With the five programs noted above, our experience with the Child Nutrition Programs, and our robust technology platforms, we have the unique ability to assist our partner districts with identifying the most cost effective use of entitlement monies.

Specifically,

- Gold Star can seamlessly apply entitlement funds on each invoice and track balances in real time.
- Our systems interface with Processor Link, K12 Systems, and other independent commodity clearing houses to reconcile entitlement balances and total number of pounds diverted to approved USDA Processors.
- Gold Star is the Administrator for two (2) of the largest Commodity Purchasing Cooperatives (Super Cooperative and SLIC Cooperative) in the US representing over 330 School Districts and over \$100 million of entitlement dollars annually. As part of our services, we manage custom web sites and data management for all customer transactions, more than 75,000 transactions monthly.

Specific to commodity tracking, our system can process transactions for all schools participating in the Food Distribution Program. This process begins with a partnership between Gold Star and K12 Foodservice, ProcessorLink, and individual manufacturers. We communicate daily with these systems to ensure that there are available pounds at processors before commodity sales are made. This verification process ensures that any commodity transaction processed by Gold Star ensures compliance with all federal and State regulations.



For Super Cooperative members, our system utilizes a dual system approach to verify every commodity transaction. First, we verify that there are available pounds in the Super Cooperative single bank account. Second, we verify that the District has available entitlement in their processing account to support the transaction(s).

All commodity transactions are credited at the time of purchase and are easily identified on the invoice.

- If the item is sold through a Net Off Invoice Value Pass Through (VPT) System, this means that the end product is fully substitutable and the transition between commercial and commodity end products is seamless, therefore if pounds and/or entitlement is not available or not in sufficient quantity to cover the transaction, the sale moves from commodity to commercial automatically.
- If the item is sold through Fee for Service, this means that the item is not substitutable and can only be sold as commodity. If pounds and/or entitlement is not available, the transaction will fail, generating a report for the K12 Solutions Account Specialist who in turn will contact the District(s) to identify an acceptable substitute.

Net off Invoice

All Net off Invoice products will show two transactions to verify the commodity sale. The first line denotes the general item description with the total commercial cost inclusive of the fixed fee delivery cost per case. The second line denotes the deduction of the commodity item reducing the sale price by the value of the USDA Foods in the end product. If more than one USDA Foods raw commodity is available for drawdown additional commodity lines are listed to show the draw-down of commodity item separately.

The total commodity deduction is derived by utilizing the approved Summary End Product Data Schedules and the Super Coop RFP.

Fee for Service

All Fee for Service products will show two transactions to verify the commodity sale. The first line denotes the item description with the total cost of the end product including the commodity credit. The second line denotes the per case delivery fee for the Fee for Service item. The sale price is derived from the Fee for Service price denoted on the Super Cooperative Request for Pricing for Super Cooperative members.

15. What Value Pass Through methods do you utilize for processed USDA Foods?

- Rebate
- Fee for Service
- Modified Fee for Service
- Net Off Invoice

Other-please list: _____



16. Describe your policy regarding your delivery driver/staff assisting sites in moving received products to storage areas?

Providing excellent customer service to our partner districts is our primary responsibility and this expectation is communicated through every department at Gold Star including transportation. Our policy regarding staff moving product into storage areas depends on whether the delivery is made when district personnel are present or not.

When a delivery is made without the presence of District personnel, our current policy ensures that all items are placed in the respective temperature zones. Specifically:

- Dry items are placed in a dry storeroom maintained between 50°F and 70°F
- Refrigerated items are placed in walk-in coolers to ensure that products are maintained at an internal temperature of 41°F or below
- Frozen items are placed in walk-in freezers to ensure that products are maintained at an internal temperature of 0°F or below

This policy ensures the safety of the foods delivered and verifies that the proper temperature control of the foods is maintained through the completed the delivery. If the district(s) space is limited and full pallets cannot be delivered, our drivers are required to breakdown pallets to ensure that foods are placed in the proper areas.

When a delivery is made in the presence of District personnel, we defer to the District to provide direction for where deliveries should be placed. In either instance, we are not able to rotate stock on behalf of the district or move product to make room on shelving for storage.

17. Briefly describe your food safety - HACCP plan and provisions for plant/delivery security.

See the attached HACCP Plan.

18. Do you offer a percentage discount for early payment? If yes, please state terms for discount.

No. Payment terms are Net 30.

19. How many years has your company been in the K-12 food service business? How would you describe your company's financial stability?

Gold Star Foods has been in the Food Service/School Business for 39 years.

Specific to financial stability, our net sales for 2016 was just over \$320 million and our sales growth has been steady over the last several years. But these numbers don't fully describe the impact that this growth has had on the local economy. Over the last nine years Gold Star has grown into a very successful business and during this same time we have also held our margins maintaining the same costs basis to the schools we serve. In addition, Gold Star offers all its employees above market wages and benefits. While school districts have endured an increase in food cost related to drought, labor costs, etc., the cost to do business with Gold Star has



GOLD STAR FOODS

remained the same.

20. Will combination refrigerated/freezer trucks be used to deliver frozen and refrigerated items at the same time? Check: Yes or No
21. Attachment A: Proposal Worksheet. On the Excel spreadsheet provided, indicate the delivered cost per case for all items listed.

By signing this, I certify that I am an authorized representative of the vendor (or individual) and that information contained in this proposal is accurate, true, and binding upon the vendor.	
Company Name	GOLD STAR FOODS, INC.
Signature of Company Official	
Name of Signer	GISELLE NORTON
Title of Signer	CONTRACTS MANAGER
Date	5/30/18

Cypress School District
Distribution of Processed USDA Foods and Commercial Food Products
RFP #019-01

REFERENCES

Please submit three (3) current school district references requiring weekly deliveries to at least 2 locations.

Reference #1

School District	Pomona USD
Contact Person & Title	Daryl Hickey
Telephone Number	709-397-4711
Required Number of Deliveries per Week	12+

Reference #2

School District	Mountain View Elementary SD
Contact Person & Title	Susan Delgado
Telephone Number	626-652-4086
Required Number of Deliveries per Week	8+

Reference #3

School District	ABC Unified SD
Contact Person & Title	Maureen Conklin
Telephone Number	562-926-5566
Required Number of Deliveries per Week	19+

GOLD STAR FOODS
3781 East Airport Drive
P.O. Box 4328
Ontario, CA 91761

Cypress School District
Distribution of Processed USDA Foods and Commercial Food Products
RFP #019-01

**NONCOLLUSION DECLARATION TO BE
EXECUTED BY BIDDER AND SUBMITTED WITH BID**
California Public Contract Code 7106

The undersigned declares: **Giselle Norton**
I am _____ **Contracts Manager** _____ (insert name)
the _____ **Gold Star Foods, Inc.** _____
(insert proper title such as "sole owner," "partner," "president," "secretary")
of _____ **GOLD STAR FOODS** _____
(insert name of bidder or company).

The party making the foregoing bid/proposal submitted herewith to the Cypress School District declares:

That all statements of fact in such bid/proposal are true;

That such bid/proposal was not made in the interest of, or on behalf of, any undisclosed person, partnership, company, association, organization, or corporation;

That the bid is genuine and not collusive or sham;

That the bidder has not directly or indirectly induced or solicited any other bidder to put in a false or sham bid, and has not directly or indirectly colluded, conspired, connived, or agreed with any bidder or anyone else to put in a false or sham bid, or that anyone shall refrain from bidding;

That the bidder has not in any manner, directly or indirectly, sought by agreement, communication, or conference with anyone to fix the bid price of the bidder or any other bidder, or to fix any overhead, profit, or cost element of the bid price, or of that of any other bidder;

That the bidder has not, directly or indirectly, submitted his or her price or any breakdown thereof, or the contents thereof, or divulged information or data relative thereto, to any corporation, partnership, company, association, organization, bid depository, or to any member or agent thereof to effectuate a collusive or sham bid, and has not paid, and will not pay, any person or entity for such purpose.

Any person executing this declaration on behalf of a bidder that is a corporation, partnership, joint venture, limited liability company, limited liability partnership, or any other entity, hereby represents that he or she has full power to execute, and does execute, this declaration on behalf of the bidder.

I declare under penalty of perjury of the laws of the State of California that the above information is correct.

Signature: 	Date: 5/29/18
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**Cypress School District
Distribution of Processed USDA Foods and Commercial Food Products
RFP #019-01**

**SUSPENSION AND DEBARMENT CERTIFICATION
U.S. DEPARTMENT OF AGRICULTURE**

INSTRUCTIONS: SFA to obtain from any potential vendor or existing contractor for all contracts in excess of \$100,000. This form is required each time a bid for goods/services over \$100,000 is solicited or when renewing/extending an existing contract exceeding \$100,000 per year (Includes Food Service Management and Food Service Consulting Contracts).

**Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion
Lower Tier Covered Transactions**

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, *Federal Register* (pages 4722 – 4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS FOLLOWING)

- (1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
- (2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Name of School Food Authority

RFP #019-01

Agreement Number

Potential Vendor or Existing Contractor (Lower Tier Participant):

Giselle Norton
Contracts Manager
Gold Star Foods, Inc.

Printed Name Title



Signature Date

Cypress School District
Distribution of Processed USDA Foods and Commercial Food Products
RFP #019-01

INSTRUCTIONS FOR CERTIFICATION

1. By signing and submitting this form, the prospective lower tier participant (one whose contract for goods or services exceeds the Federal procurement small purchase threshold fixed at \$100,000) is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms “covered transaction,” “debarred,” “suspended,” “ineligible,” “lower tier covered transaction,” “participant,” “person,” “primary covered transaction,” “principal,” “proposal,” and “voluntarily excluded,” as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled “Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion – Lower Tier Covered Transactions,” without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Nonprocurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

GOLD STAR FOODS
3781 East Airport Drive
P.O. Box 4328
Ontario, CA 91761

Cypress School District
Distribution of Processed USDA Foods and Commercial Food Products
RFP #019-01

CERTIFICATION REGARDING LOBBYING

INSTRUCTIONS: To be completed and submitted ANNUALLY by any child nutrition entity receiving Federal reimbursement in excess of \$100,000 per year and potential or existing contractors/vendors as part of an original bid, contract renewal or extension when the contract exceeds \$100,000.

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts
Exceeding \$100,000 in Federal Funds

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

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

- (1) No Federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a Federal contract, grant, loan, or cooperative agreement.
- (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Name of School Food Authority Receiving Child Nutrition Reimbursement In Excess of \$100,000:		Agreement Number:
Address of School Food Authority:		
Printed Name and Title of Submitting Official:	Signature:	Date:

OR

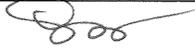
Name of Vendor: <p style="text-align: center; font-weight: bold; font-size: 1.2em;">GOLD STAR FOODS</p>		
Printed Name and Title: <p style="text-align: center; font-weight: bold;">Giselle Norton Contracts Manager Gold Star Foods, Inc.</p>	Signature: 	Date: <p style="text-align: center; font-size: 1.2em;">5/29/18</p>

Cypress School District
Distribution of Processed USDA Foods and Commercial Food Products
RFP #019-01

Approved by OMB No. 0348-0046

DISCLOSURE OF LOBBYING ACTIVITIES

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352
 (See Reverse for public burden disclosure.)

1. Type of Federal Action: <input type="checkbox"/> a. contract <input type="checkbox"/> b. grant <input type="checkbox"/> c. cooperative agreement <input type="checkbox"/> d. loan <input type="checkbox"/> e. loan guarantee <input type="checkbox"/> f. loan insurance	2. Status of Federal Action: <input type="checkbox"/> a. bid/offer/application <input type="checkbox"/> b. initial award <input type="checkbox"/> c. post-award	3. Report Type: <input type="checkbox"/> a. initial filing <input type="checkbox"/> b. material change For Material Change Only: year _____ quarter _____ date of last report _____
4. Name and Address of Reporting Entity: <input type="checkbox"/> Prime <input type="checkbox"/> Subawardee Tier _____, if known: Congressional District, if known:	5. If Reporting Entity in No. 4 is a Subawardee, Enter Name and Address of Prime: Congressional District, if known:	
6. Federal Department/Agency:	7. Federal Program Name/Description: CFDA Number, if applicable:	
8. Federal Action Number, If known:	9. Award Amount, If known: \$	
10. a. Name and Address of Lobbying Registrant (If individual, last name, first name, MI):	b. Individuals Performing Services (Including address if different from No. 10a) (last name, first name, MI):	
11. Information requested through this form is authorized by title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less that \$10,000 and not more than \$100,000 for each such failure.	Signature:  Print Name: Giselle Norton Title: Contracts Manager Gold Star Foods, Inc. Telephone No.: <u>909.843.9600</u> Date: <u>5/29/18</u>	
Federal Use Only:		Authorized for Local Reproduction Standard Form LLL (Rev. 7-97)

Cypress School District
Distribution of Processed USDA Foods and Commercial Food Products
RFP #019-01

**INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING
ACTIVITIES**

This disclosure form shall be completed by the reporting entity, whether subawardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity 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 a covered Federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.
2. Identify the status of the covered Federal action.
3. Identify the appropriate classification of this report. If this is a followup report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.
4. Enter the full name, address, city, State and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants and contract awards under grants.
5. If the organization filing the report in item 4 checks "Subawardee," then enter the full name, address, city, State and zip code of the prime Federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal action identified in item 1 (e.g., Request for Proposal (RFP) number; Invitations for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the Federal agency). Included prefixes, e.g., "RFP-DE-90-001."
9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.
10. (a) Enter the full name, address, city, State and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in item 4 to influence the covered Federal action.
(b) Enter the full names of the individual(s) performing services, and include full address if different from 10(a). Enter Last Name, First Name, and Middle Initial (MI).
11. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

According to the Paperwork Reduction Act, as amended, no persons are required to respond to a collection of information unless it displays a valid OMB control Number. The valid OMB control number for this information collection is OMB No. 0348-0046. Public reporting burden for this collection of information is estimated to average 10 minutes per response, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-

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Distribution of Processed USDA Foods and Commercial Food Products
RFP #019-01

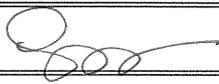
IRAN CONTRACTING ACT CERTIFICATION
(California Public Contract Code sections 2202-2208)

Prior to bidding on, submitting a proposal or executing a contract or renewal for a State of California contract for goods or services of \$1,000,000 or more, a vendor must either: a) certify it is **not** on the current list of persons engaged in investment activities in Iran created by the California Department of General Services (“DGS”) pursuant to Public Contract Code section 2203(b) and is not a financial institution extending twenty million dollars (\$20,000,000) or more in credit to another person, for 45 days or more, if that other person will use the credit to provide goods or services in the energy sector in Iran and is identified on the current list of persons engaged in investment activities in Iran created by DGS; or b) demonstrate it has been exempted from the certification requirement for that solicitation or contract pursuant to Public Contract Code section 2203(c) or (d).

To comply with this requirement, please insert your vendor or financial institution name and Federal ID Number (if available) and complete **one** of the options below. Please note: California law establishes penalties for providing false certifications, including civil penalties equal to the greater of \$250,000 or twice the amount of the contract for which the false certification was made; contract termination; and three-year ineligibility to bid on contracts. (Public Contract Code section 2205.)

OPTION #1 - CERTIFICATION

I, the official named below, certify I am duly authorized to execute this certification on behalf of the vendor/financial institution identified below, and the vendor/financial institution identified below is **not** on the current list of persons engaged in investment activities in Iran created by DGS and is not a financial institution extending twenty million dollars (\$20,000,000) or more in credit to another person/vendor, for 45 days or more, if that other person/vendor will use the credit to provide goods or services in the energy sector in Iran and is identified on the current list of persons engaged in investment activities in Iran created by DGS.

<i>Vendor Name/Financial Institution (Printed)</i> GOLD STAR FOODS	<i>Federal ID Number (or n/a)</i> 26-134-0567
<i>By (Authorized Signature)</i> 	
<i>Printed Name and Title of Person Signing</i> Giselle Norton Contracts Manager	
<i>Date Executed</i> 5/29/18	<i>Executed in</i> Ontario, CA

OPTION #2 - EXEMPTION

Pursuant to Public Contract Code sections 2203(c) and (d), a public entity may permit a vendor/financial institution engaged in investment activities in Iran, on a case-by-case basis, to be eligible for, or to bid on, submit a proposal for, or enters into or renews, a contract for goods and services.

If you have obtained an exemption from the certification requirement under the Iran Contracting Act, please fill out the information below, and attach documentation demonstrating the exemption approval.

<i>Vendor Name/Financial Institution (Printed)</i>	<i>Federal ID Number (or n/a)</i>
<i>By (Authorized Signature)</i>	
<i>Printed Name and Title of Person Signing</i>	<i>Date Executed</i>

Attachment A: Proposal Worksheet

This document is a separate Excel worksheet posted online to view or download at
<https://www.cypsd.org/BidOpportunity>

Return completed document in Excel format on data storage device
(data storage device will not be returned)

District Name: CYPRESS USD
RFP No. 019-01

Proposal Worksheet

Instructions: Indicate Delivered Cost per case in yellow highlighted columns for each item or group. Indicate whether item meets Buy American Provision in marked columns.

Manufacturer	Line No.	Item Description	Commodity Code	Pack	Estimated Quantity	Meets Buy American Provision?	Processed USDA Foods		Equal Products					
							Net Off Invoice	Delivered Cost Per Case	Fee for Service	Delivered Cost Per Case	Equal Product Manufacturer	Manufacturer Item Code	Pack	Meets Buy American Provision?
Tyson	1	FC CN Whole Grain Homestyle Popcorn Chicken Fritter	00390-0928	30 LB	50	Y		\$49.51		SAME	SAME	SAME	Y	\$72.06
Tyson	2	Peanut Butter & Grape Jelly on Gochuan Waivers made with 100% Whole Grain	A1290	160 servings/case	25	Y		\$67.65		SAME	SAME	SAME	Y	\$78.13
Tyson	3	3 L's S Breakfast Sausage Pizza bulk	74890	100 servings/case	100	Y		\$48.62		SAME	SAME	SAME	Y	\$54.82
Tyson	4	French Bread Cheese Pizza NW	76955	60 servings/case	110	Y		\$43.86		SAME	SAME	SAME	Y	\$51.18
Tyson	5	AL FRESH SAUCE	91300	24 LB	50	Y		\$44.25		SAME	SAME	SAME	Y	\$57.64
Tyson	6	Pillow-Pak Hard Cooked Eggs (Leffler)	50038	144 servings/case	35	Y		\$31.36		SAME	SAME	SAME	Y	\$36.99
Tyson	7	NW Whole Grain Breakfast Wrap	40275	75 servings/case	25	Y		\$39.77		SAME	SAME	SAME	Y	\$45.04
Tyson	8	Colby Cheese Omelet	40175	225 servings/case	25	Y		\$55.99		SAME	SAME	SAME	Y	\$73.65
Tyson	9	PH & Grape Jelly Sandwich on Wheat Bread	515001027	72 servings/case	145	Y		\$68.05		SAME	SAME	SAME	Y	\$77.33
Tyson	10	PH & Grape Jelly Sandwich on Wheat Bread	515001028	72 servings/case	100	Y		\$68.51		SAME	SAME	SAME	Y	\$77.33
Tyson	11	PH & Grape Jelly Sandwich on Wheat Bread	515000960	72 servings/case	20	Y		\$59.89		SAME	SAME	SAME	Y	\$40.68
Tyson	12	Tater Gems	4189	30 LB	100	Y		\$17.56		SAME	SAME	SAME	Y	\$22.38
Tyson	13	Del Style Turkey & Cheese French Roll Sandwich	T02480VC	48 servings/case	35	Y		\$36.35		SAME	SAME	SAME	Y	\$32.38
Tyson	14	Recipe Factory 3PK - 9 min Fall Packets (w/roll)	RE1359C	160 servings/case	145	Y		\$34.14		SAME	SAME	SAME	Y	\$39.52
Tyson	15	Nationally Enhanced Low Sodium Spaghetti Sauce	89061095	30 LB	35	Y		\$29.27		SAME	SAME	SAME	Y	\$36.99
Tyson	16	NFC Renee's Bean Stable Dip w/Spinach	RE5059	72 servings/case	100	Y		\$27.48		NATIONAL	7715	SAME	Y	\$46.40
Tyson	17	NFC Renee's Bean Stable Dip w/Spinach	1145	72 servings/case	100	Y		\$27.48		NATIONAL	82740	SAME	Y	\$46.40
Tyson	18	NFC Renee's Bean Stable Dip w/Spinach	43500	96 servings/case	300	Y		\$27.48		NATIONAL	82740	SAME	Y	\$46.40
Tyson	19	NFC Renee's Bean Stable Dip w/Spinach	1780	96 servings/case	100	Y		\$27.48		NATIONAL	82740	SAME	Y	\$46.40
Tyson	20	BEAN, CHEESE, SWEET SAUCE, BUN W/ 1/2	97576	96 servings/case	200	Y		\$53.70		SAME	SAME	SAME	Y	\$58.76
Tyson	21	Cheddar Cheese, mild, shredded (50 lbs)	41749	20 LB	25	Y		\$16.07		SAME	SAME	SAME	Y	\$49.18
Tyson	22	Cheddar Cheese, mild, shredded (50 lbs)	41284	30 LB	200	Y		\$46.82		SAME	SAME	SAME	Y	\$57.16
Tyson	23	Cheddar Cheese, mild, shredded (50 lbs)	46253	30 LB	100	Y		\$27.39		SAME	SAME	SAME	Y	\$64.60
Tyson	24	American Cheese, yellow, reduced fat 0.5 oz. slices (65# - 160-46)	50701	168 servings/case	275	Y		\$15.94		SAME	SAME	SAME	Y	\$33.22
Tyson	25	Mozzarella String Cheese 180/4 oz. portions	CP2888	168 servings/case	705	Y		\$0.00		SAME	SAME	SAME	Y	\$10.68
Tyson	26	Fully Cooked Diced Beef	CP2888	30 LB	75	Y		\$0.00		SAME	SAME	SAME	Y	\$89.05
Tyson	27	Fully Cooked Diced Beef	CP2888	30 LB	75	Y		\$0.00		SAME	SAME	SAME	Y	\$89.05
Tyson	28	Pre-Cooked Turkey & Gravy (White & Dark Meat)	2847-28	28 LB	50	Y		\$58.31		SAME	SAME	SAME	Y	\$39.76
Tyson	29	Diced Turkey Ham (2oz MT/MT ALT)	6409	10 LB	20	Y		\$23.06		SAME	SAME	SAME	Y	\$8.36
Tyson	30	VP Roasted Turkey Breast 1/4" Slice intact	8784-63	45 LB	80	Y		\$7.08		SAME	SAME	SAME	Y	\$14.09
Tyson	31	Pre-Cooked Turkey Bacon Bits (1 oz. MT/MT ALT)	8716-62	15 LB	10	Y		\$12.95		SAME	SAME	SAME	Y	\$52.36
Tyson	32	Grilled Cheese on Whole Grain Reduced Fat/Sodium 7x4.31 oz	C10400	72 servings/case	100	Y		\$41.19		SAME	SAME	SAME	Y	\$99.60
Tyson	33	FC Roasted 8 piece Pans	8820	30 LB	95	Y		\$0.00		SAME	SAME	SAME	Y	\$99.60
Tyson	34	FC Direct Chicken Strips	1230	120 servings/case	50	Y		\$60.48		SAME	SAME	SAME	Y	\$92.79
Tyson	35	Chick P WG Whole Muscle Breast Chicken Fillets	7517	120 servings/case	50	Y		\$74.48		SAME	SAME	SAME	Y	\$94.84
Tyson	36	Chick P WG Whole Muscle Breast Chk Spicy Fillets	612100	30 LB	50	Y		\$80.58		SAME	SAME	SAME	Y	\$102.76
Tyson	37	CN WG Chicken Nuggets w/UP	6190	357.135 OZ	250	Y		\$45.39		SAME	SAME	SAME	Y	\$63.54
Tyson	38	Gold Kist DARK MEAT Chicken Sausage	6216	360/1.35 OZ	125	Y		\$58.91		SAME	SAME	SAME	Y	\$103.92
Tyson	39	CN 7PK WG Homestyle Chicken Strips	6216	471 Gall	45	Y		\$26.32		SAME	SAME	SAME	Y	\$31.47
Tyson	40	Line Ranch 4/1 gal No MSG	621080	471 Gall	20	Y		\$39.47		SAME	SAME	SAME	Y	\$48.24
Tyson	41	Cesar 4/1 gal	RS-6891	81 servings/case	25	Y		\$41.63		SAME	SAME	SAME	Y	\$42.88
Tyson	42	Whole Grain Banana Muffin Flax	RS-6884	81 servings/case	25	Y		\$41.63		SAME	SAME	SAME	Y	\$42.88
Tyson	43	Whole Grain Blueberry Muffin Flax	RS-7155	81 servings/case	250	Y		\$22.89		SAME	SAME	SAME	Y	\$29.81
Tyson	44	Mix Maple Whole Grain Pancakes 1W	RS-9201WE	72 servings/case	50	Y		\$18.56		SAME	SAME	SAME	Y	\$19.95
Tyson	45	Whole Grain Sweet Potato Chocolate Chip Muffin Top Individually Wrapped	62111	130/2.5 OZ	50	Y		\$38.78		SAME	SAME	SAME	Y	\$38.41
Tyson	46	Whole Grain Chocolate Chunk Individually Wrapped	62111	130/2.5 OZ	50	Y		\$38.78		SAME	SAME	SAME	Y	\$38.41
Tyson	47	Whole Grain Chocolate Chunk Individually Wrapped	62111	130/2.5 OZ	50	Y		\$38.78		SAME	SAME	SAME	Y	\$38.41
Tyson	48	Triple B 100% Fat Butter w/whole milk 140/2.15 oz	C310008	315 servings/case	100	Y		\$0.00		SAME	SAME	SAME	Y	\$50.00
Tyson	49	Triple B 100% Fat Butter w/whole milk 140/2.15 oz	C312258	140 servings/case	250	Y		\$0.00		SAME	SAME	SAME	Y	\$50.00
Tyson	50	Banbury Muffins 100.15 oz	207135W	100 servings/case	100	Y		\$30.72		SAME	SAME	SAME	Y	\$33.82
Tyson	51	Melrose Muffins 100.15 oz	CM0710W	171 servings/case	100	Y		\$0.00		SAME	SAME	SAME	Y	\$16.60
Tyson	52	ARIZONA GOLDEN BAKE FOOD SERVICES	35105118	54 servings/case	200	Y		\$37.35		SAME	SAME	SAME	Y	\$48.73
Tyson	53	ARIZONA GOLDEN BAKE FOOD SERVICES	10425	492 servings/case	40	Y		\$38.34		SAME	SAME	SAME	Y	\$44.52

GN

Commercial Items

Manufacturer	Line No.	Item Description	Manufacturer Code	Pack	Estimated Quantity	Meets Buy American Provision?	Delivered Cost Per Case
Sam Maid	54	Raisins	2020	144 servings/case	25	Y	\$34.54
Producers Rice	55	WG Parboiled Brown Rice	R929250C/D/72933	241 servings/case	20	Y	\$33.50
Foodball Farms	56	Chicken Flavored Gravy Instant Mix	0731710700	8/14oz	8	Y	\$26.55
Foodball Farms	57	Premium RS Taco Seasoning Mix	547260/A411-09190	6/9oz	15	Y	\$17.15
Foodball Farms	58	French Dressing Mix	436358/A40D/JA190	18/3.2oz	10	Y	\$20.58
Foodball Farms	59	Black Beans reduced Sodium	ADJ-0610	6/10.0	15	Y	\$17.85
Foodball Farms	60	Hot Sauce Packets	56077GR	50/7GR	50	Y	\$24.41
Foodball Farms	61	WG CHS Garlic Condens. Bulk	585446/74581	4/2.5LB	112	Y	\$23.54
Foodball Farms	62	WG Low Fat Mini Chikens Corn Dogs	96086	2/6LB	300	Y	\$23.76
Foodball Farms	63	Maryland Pickles	78000983	200/9GR	30	Y	\$9.93
Foodball Farms	64	Sweet Relish Packets 1W	78000958	200/9GR	4	Y	\$8.40
Foodball Farms	65	Mustard Packets 1W	78000958	500/5.5GR	20	Y	\$7.51
Foodball Farms	66	BBQ Sauce Packets 1W	78000958	200/12GR	315	Y	\$9.30
Foodball Farms	67	Barbecue Ranch Dressing	78000986	200/12GR	15	Y	\$7.94
Foodball Farms	68	Italian Dressing Packet 1W	78000986	200/12GR	15	Y	\$20.61
Foodball Farms	69	Green Beans Cut	38345	6/10.0	20	Y	\$20.61
Foodball Farms	70	Corn Whole Kernel LS	38753	6/10.0	20	Y	\$20.61
Foodball Farms	71	Grated Parmesan 1W	462456/73201	200/7.5GR	30	Y	\$12.69
Foodball Farms	72	WG 1.2 oz French Toast Sticks	37720	12/21B	50	Y	\$41.76
Foodball Farms	73	WG French Fried Fish Crisps	181054/484764	360/75oz	25	Y	\$54.73
Foodball Farms	74	Cream Cheese Cups 1W	37775/61119	100/1oz	55	Y	\$17.20
Foodball Farms	75	Strawberry Chip Bar	809470	120/7.2oz	45	Y	\$35.18
Foodball Farms	76	Multigrain Cheerios Bowl Pak	37263	9/21oz	75	Y	\$29.00
Foodball Farms	77	Rice Chex Bowl Pak	31231	9/21oz	75	Y	\$29.00
Foodball Farms	78	Red Stag Cinnamon Toast Crunch	25444	9/21oz	75	Y	\$29.00
Foodball Farms	79	Henry Kiss	34886	9/21oz	75	Y	\$29.00
Foodball Farms	80	Corn Chex	3121000	9/21oz	75	Y	\$29.00
Foodball Farms	81	Mk	19942	9/21oz	75	Y	\$29.00
Foodball Farms	82	General Mills	36397	9/21oz	75	Y	\$29.00
Foodball Farms	83	General Mills	46297	100/75oz	50	Y	\$33.53
Foodball Farms	84	General Mills	78000973	100/75oz	50	Y	\$33.53
Foodball Farms	85	General Mills	36397	100/75oz	50	Y	\$33.53
Foodball Farms	86	General Mills	46297	100/75oz	50	Y	\$33.53
Foodball Farms	87	General Mills	78000973	100/75oz	50	Y	\$33.53
Foodball Farms	88	General Mills	36397	100/75oz	50	Y	\$33.53
Foodball Farms	89	General Mills	46297	100/75oz	50	Y	\$33.53
Foodball Farms	90	General Mills	78000973	100/75oz	50	Y	\$33.53
Foodball Farms	91	General Mills	36397	100/75oz	50	Y	\$33.53
Foodball Farms	92	General Mills	46297	100/75oz	50	Y	\$33.53
Foodball Farms	93	General Mills	78000973	100/75oz	50	Y	\$33.53
Foodball Farms	94	General Mills	36397	100/75oz	50	Y	\$33.53
Foodball Farms	95	General Mills	46297	100/75oz	50	Y	\$33.53
Foodball Farms	96	General Mills	78000973	100/75oz	50	Y	\$33.53
Foodball Farms	97	General Mills	36397	100/75oz	50	Y	\$33.53
Foodball Farms	98	General Mills	46297	100/75oz	50	Y	\$33.53
Foodball Farms	99	General Mills	78000973	100/75oz	50	Y	\$33.53
Foodball Farms	100	General Mills	36397	100/75oz	50	Y	\$33.53
Foodball Farms	101	General Mills	46297	100/75oz	50	Y	\$33.53
Foodball Farms	102	General Mills	78000973	100/75oz	50	Y	\$33.53



CYPRESS SCHOOL DISTRICT
9470 Moody Street, Cypress CA 90630

**Request for Proposal #019-01
Distribution of Processed USDA Foods and Commercial Food Products**

ADDENDUM #1

In response to a request for an extension of the Bid Proposal Deadline, the District has pushed the deadline and public bid opening date to May 31, 2018, as follows:

1. **All bids will be opened May 31, 2018, at 2:01 p.m.**
Bid proposals are due on May 31, 2018, by 2:00 p.m., and will be read publicly at that time. A list of bidders and total ranking (according to page 11 of the RFP) will be provided after the bid opening and posted on our website.
2. A notice of award will be issued following approval from the Board of Trustees at the June 11, 2018 meeting.

By:

Terri Walker, Administrative Secretary
Business Services

Date:

April 17, 2018

GOLD STAR FOODS
3781 East Airport Drive
PO Box 4025
Ontario, CA 91761



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

6/1/2018

5/25/2018

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

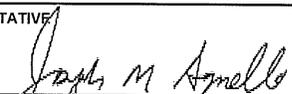
PRODUCER Lockton Companies 444 W. 47th Street, Suite 900 Kansas City MO 64112-1906 (816) 960-9000	CONTACT NAME: PHONE (A/C, No, Ext): E-MAIL ADDRESS:		FAX (A/C, No):
	INSURER(S) AFFORDING COVERAGE		
INSURED 1379844 GOLD STAR FOODS, INC 3781 EAST AIRPORT DRIVE ONTARIO CA 91761	INSURER A : Travelers Indemnity Co of CT		25682
	INSURER B : Travelers Property Casualty Co of America		25674
	INSURER C : Liberty Insurance Underwriters Inc		19917
	INSURER D : Travelers Property Casualty Insurance Co		36161
	INSURER E :		
INSURER F :			

COVERAGES **CERTIFICATE NUMBER:** 14073926 **REVISION NUMBER:** XXXXXXXX

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR VWD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS	
A	<input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC OTHER:	Y	N	630-0F486607-TCT-17	11/1/2017	11/1/2018	EACH OCCURRENCE	\$ 1,000,000
							DAMAGE TO RENTED PREMISES (Ea occurrence)	\$ 300,000
							MED EXP (Any one person)	\$ 5,000
							PERSONAL & ADV INJURY	\$ 1,000,000
							GENERAL AGGREGATE	\$ 2,000,000
							PRODUCTS - COMP/OP AGG	\$ 2,000,000
								\$
B	<input checked="" type="checkbox"/> AUTOMOBILE LIABILITY <input checked="" type="checkbox"/> ANY AUTO <input checked="" type="checkbox"/> OWNED AUTOS ONLY <input checked="" type="checkbox"/> HIRED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> NON-OWNED AUTOS ONLY	N	N	810-0F486607-TIL-17	11/1/2017	11/1/2018	COMBINED SINGLE LIMIT (Ea accident)	\$ 1,000,000
							BODILY INJURY (Per person)	\$ XXXXXXXX
							BODILY INJURY (Per accident)	\$ XXXXXXXX
							PROPERTY DAMAGE (Per accident)	\$ XXXXXXXX
								\$ XXXXXXXX
B	<input checked="" type="checkbox"/> UMBRELLA LIAB <input checked="" type="checkbox"/> EXCESS LIAB DED RETENTION \$	N	N	CUP-0K422967-17-14 1000030002-06	11/1/2017 11/1/2017	11/1/2018 11/1/2018	EACH OCCURRENCE	\$ 25,000,000
C							AGGREGATE	\$ 25,000,000
								\$ XXXXXXXX
B	<input checked="" type="checkbox"/> WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N	N/A	UB-0K38396-2-17	11/1/2017	11/1/2018	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER	
							E.L. EACH ACCIDENT	\$ 1,000,000
							E.L. DISEASE - EA EMPLOYEE	\$ 1,000,000
							E.L. DISEASE - POLICY LIMIT	\$ 1,000,000
A	<input checked="" type="checkbox"/> LEASED/RENTED EQUIP. <input checked="" type="checkbox"/> MOTOR TRUCK CARGO	N	N	Y-630-0F486607-TCT-17 660-4307B89A-TIL-17	11/1/2017 6/1/2017	11/1/2018 6/1/2018	\$15,033,725	LIMIT:\$250,000/DEDUCTIBLE \$2,500

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)
 THIS CERTIFICATE SUPERSEDES ALL PREVIOUSLY ISSUED CERTIFICATES FOR THIS HOLDER, APPLICABLE TO THE CARRIERS LISTED AND THE POLICY TERM(S) REFERENCED.
 Cypress School District is an additional insured with respect to the general liability coverage, only as required by contract, subject to the terms and conditions of the policy. THE CERTHOLDER IS AN ADDITIONAL INSURED WITH RESPECT TO THE GENERAL LIABILITY COVERAGE, WHICH IS PRIMARY COVERAGE TO THE ADDITIONAL INSURED AND OTHER AVAILABLE INSURANCE WILL BE NON-CONTRIBUTORY AS REQUIRED BY CONTRACT. SUBROGATION RIGHTS ARE WAIVED IN FAVOR OF THE CERTHOLDER AS RESPECT TO WORKERS' COMPENSATION AS REQUIRED BY CONTRACT AND WHERE ALLOWED BY LAW.

CERTIFICATE HOLDER 14073926 CYPRESS SCHOOL DISTRICT 9470 MOODY STREET CYPRESS CA 90630	CANCELLATION SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS. AUTHORIZED REPRESENTATIVE 
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GOLD STAR FOODS

Hazard Analysis Critical Control Points (H.A.C.C.P.) Program



January 2017

	GOLD STAR FOODS	SQF 2.4.3	DOCUMENT # 2.4.3.1
Document Title: HACCP Overview		Revision Date:	3/18/16
Department: ALL Departments		Revision #	3
Prepared By: Wayne Warner	Approved By: Pedro Osorio		Page 1 of 5

Introduction to Gold Star Foods Inc.

STREET ADDRESS:

3781 E. Airport Drive
Ontario, CA 91761

MAILING ADDRESS:

P.O. Box 4328
Ontario, CA 91761

FEDERAL I.D. NUMBER:

26-1340567

TELEPHONE:

Toll Free.... (800) 540-0215
Local..... (909) 843-9600

FAX:

Office.....(909) 843-9659

HOURS:

Monday - Friday 6:00 AM - 5:00 PM

Company Overview:

Gold Star Foods Inc. "Gold Star Foods" began operations in 1966 as a distributor of meat products primarily to coffee shops in the Los Angeles area. "Gold Star Meat Company", a family owned business, was purchased in 1978 and under new ownership the focus of the business shifted from restaurants to Southern California School Districts. To better reflect the image of a changing inventory, the name was changed to "Gold Star Foods" in 1983 and most recently to "Gold Star Foods Inc". Since 1978, Gold Star Foods customer base has grown to over 300 school districts throughout the Southwest. As a result of our commitment to excellence, we have been recognized nationwide by the United States Department of Agriculture and the American School Food Service Association as one of the outstanding food service distributors to school districts.

A leader in the provision of School Nutrition Food and Supplies, Gold Star is widely considered one of the United States' premier processed commodity distributors. Our founder's vision became a system where school food operations can order and use commodities just like commercial products. The result? The children have products that are appetizing and the districts can utilize government subsidies. Gold Star Commodity Programs have grown to supply all items used in school meal programs:

- Frozen
- Grocery
- Fresh and Frozen Bread
- Produce
- Paper & Supplies

Food Safety, Product Recall, & Bio-Security:

Keeping students safe is our primary role. At Gold Star tremendous investment is made to ensure the integrity of the products we deliver. HACCP is not a buzz word, how we manage your goods through our system to your door. Using outside, third party companies, our systems are evaluated and graded to make sure the systems are in place and working. Food integrity also requires that food security systems are in place as mandated by industry best practices and USDA Biosecurity requirements.

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Plant Description:

Gold Star Foods facility has 36 loading doors. The construction is primarily concrete tilt-up walls built on a cement slab. Walls and ceilings are constructed of sheet metal with an anodized white sanitary coating. The roof is flat, but with adequate drainage to minimize standing water.

The total plant footprint is 252,310 square feet.

- Freezer 83,660 SF
- Refrigerated Storage 12,100 SF
- Produce Storage 3,600 SF
- Dry Grocery Storage 59,800 SF
- Bread Operations 12,500 SF
- Dry Dock 16,600 SF
- Refrigerated Dock 17,400 SF
- Engine Room 2,600 SF
- Battery Charging area 3,200 SF
- Main Office 15,300 SF
- Shipping/Receiving Office 3,040 SF

HACCP Leadership Team

Name	Title	Responsibilities	Qualifications/Experience
Joe Villarreal	SVPO	HACCP Team Member	35 years of Food Operations and Distribution experience
Pedro Osorio	Director of Safety/HACCP	HACCP Team Leader SQF Practitioner	SQF Practitioner trained HACCP certified
Erick Osorio	Director of Warehouse	(323) 492-3977	HACCP trained
Octavio Salazar	Director of Transportation	(909) 437-9513	HACCP Trained
Richie Cabrera	Inventory Control	(909) 268-3091	HACCP Trained
Karen Rosales	Executive Director of Procurement	(626) 428-9340	HACCP Trained
Edwin Quinteros	QC Manager Produce	(626) 428-9340	HACCP trained

	GOLD STAR FOODS	SQF 2.4.3	DOCUMENT # 2.4.3.1
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Introduction to HACCP/HARPC

Introduction: Hazard Analysis Critical Control Point, or HACCP, is a system which gives us a proactive common sense approach to the safety management of our food products. HACCP was originally designed in the early days of the American manned space Program, and was developed by the Pillsbury Company, NASA and the United States Army laboratories, to ensure the Microbiological safety of the astronauts' food.

HACCP (Hazard Analysis Critical Control Points), which is a global standard developed as part of Codex Alimentarius to improve upon and synchronize international food standards, guidelines, and codes of practice to protect the health of consumers. The HACCP system was launched publicly in 1971, and is designed to identify and control hazards that may occur anywhere in a food processing operation.

The benefits of the HACCP system are as follows:

- A Preventative System
- A Systematic Approach
- Helps demonstrate 'Due Diligence'
- Internationally accepted
- Strengthens Quality Management Systems

The FDA created HARPC (Hazard Analysis and Risk-Based Preventive Controls for Human Food). HARPC is written within Section 103 of FSMA (Food Safety Modernization Act) guidelines, and requires that food manufacturers or processing facilities operate with the strategies and guidelines in place, including:

HARPC is a US Standard which affects a number of FDA-regulated products & HACCP is a global standard.

HACCP & HARPC both define hazards (such as biological, chemical and physical) but HARPC includes radiological and intentional hazards to its high risk category.

Scope: The purpose of this food safety program is to identify and control, prevent and eliminate food safety hazards.

The HACCP Team has defined the Scope of this analysis to begin with the receiving of ingredients and packaging to the shipment of the finished product to the customers, taking into account all possible Microbiological, Chemical, Physical and Intentional hazards which could occur during this process.. The HACCP team will also take into consideration all potential hazards from the Country of Origin of all sourced products

The HACCP Team will ensure that all working practices adhere to all current food safety legislation.

Definitions



GOLD STAR FOODS

SQF 2.4.3

DOCUMENT # 2.4.3.1

Document Title: HACCP Overview	Revision Date:	3/18/16
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TERM	DEFINITION
Critical Control Point (CCP)	A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
Pre- Requisite Programs	Practices and procedures forming the basis of preventable actions: <ul style="list-style-type: none"> ▪ Receiving, Storage & Transport ▪ Approved Supplier Program ▪ Calibration & Maintenance ▪ Cleaning & Sanitation ▪ Pest Management ▪ Staff Training ▪ Personnel Practices ▪ Product Identification, Traceability & Recall ▪ Premises (buildings & site) ▪ Complaint Management ▪ Allergen Control
Hazard Analysis	A tabulated record of all Hazards that affect or have the potential to affect the safety of the products under analysis.
HACCP/HARPC Preventative Controls	Hazards identified in the risk analysis as being of significance and their respective control measures are transferred to the HACCP table. The critical limit of these hazards is specified. Details of who will monitor the critical limit to make sure it is not broken are given. Actions to be taken when critical limits are broken are also given. Records of monitoring activities are listed.

Methodology:

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Flow Chart: The flow chart has been designed so that each step of the process has been identified

Hazard Analysis Table: The method used to establish CCP's within this HACCP plan has been based on the significance of each hazard and the likelihood of occurrence as determined by the Hazard Analysis table. Hazards which can be controlled, prevented or eliminated by the application of Pre-Requisite Programs are not included in the HACCP plan. Therefore these hazards have been identified in the risk analysis and have not been carried forward to the HACCP table as CCP's. Hazards controlled by Pre-Requisite programs may be monitored without a record maintained

HACCP Table All hazards not controlled by Pre-Requisite programs and defined as highly significant have been carried over to the HACCP table as a CCP. These hazards are all monitored and a record of that activity maintained.

Guidance: The HACCP plan has been prepared in accordance with:
 FDA Hazard Analysis and Critical Control Point Principles and Application Guidelines Adopted August 14, 1997, National Advisory Committee on Microbial Criteria for Foods and CODEX Alimentarius Guidelines 97/13A for HACCP
 HARPC principles are written in accordance within Section 103 of FSMA (Food Safety Modernization Act

Revision History			
<u>Rev #</u>	<u>Issue Revision Date</u>	<u>Revised By</u>	<u>Reason for Revision</u>
1	01/11/16	Pedro Osorio	New
2	02/26/16	Wayne Warner	Update to SQF 7.2 Quality manual
3	03/18/16	Pedro Osorio	Updated HACCP team
4	12/28/16	Pedro Osorio	Removed Marc Jimenez
5	12/28/16	Pedro Osorio	Added Joe Villarreal, removed Larry Noble



GOLD STAR FOODS

Food Security & Safety Program



January 2017

	GOLD STAR FOODS	SQF 2.7.1	DOCUMENT # 2.7.1
Document Title: Food Defense		Revision Date:	12/28/16
Department: ALL Departments		Revision #	3
Prepared By: Wayne Warner	Approved By: Pedro Osorio		Page 1 of 4

Purpose

The purpose of this program is to define the methods, responsibility and criteria for preventing food adulteration caused by a deliberate act of sabotage or terrorist like incident.

Responsibilities and Methods

i. Site Security Team

Gold Star Foods has established a Security Team to assess risks and review current security practices. The Security Team meets annually or whenever a security event occurs. Operational risks are assessed using the U.S. Food and Drug Administration Food Defense Self-Assessment Tool for Food Producers, Processors, and Transporters FDA to determine potential risks on an on-going basis. The security team members and other key notifications are as follows:

NAME	POSITION	CONTACT	RESPONSIBILITIES
San C. Leer	CEO	(562) 508-6533	Senior Leader
Joe Villarreal	Senior Vice President of Operations	(951) 741-7578	Site Coordinator Responsible for overall site security
Pedro Osorio	Director of Safety/HACCP	(323) 496-7280	Responsible for food defense training
Erick Osorio	Director of Warehouse	(323) 492-3977	Responsible for receiving, storage and loading security
Octavio Salazar	Director of Transportation	(909) 437-9513	Responsible for security of delivery
Karen Rosales	Executive Director of Procurement	(626) 428-9340	Responsible for vendor security verification
Wayne H. Warner	Advisor	(253) 576-0867	Responsible for conducting 3 rd part security audits
FDA		(866) 300-4374	Notify in case of a food tampering issue

ii. Facility Access and Authorized Personnel

- a. Access to the facility is restricted to authorized personnel only.
- b. Access to the facility is secured and monitored at all times.
- c. Access to roofs, airflow units, water supply, electrical and refrigeration is limited to authorized personnel.
- d. Employees enter the building through the authorized employee door located at the South side entrance to the building. This door is marked "Employee Entrance Only". They are accessed with pass cards.
- e. Short Term - Leased Employees assigned to work at Gold Star Foods for short periods of time, from one day to one or two weeks will be issued a temporary pass code The code is valid for the duration of their assignment.
- f. Visitors enter the building through the front lobby door only from 8:00am-5:00pm.

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- g. Visitors to the plant are required to read and sign the Visitor Pass GMPs.
- h. Visitors will sign in/out on the Daily Visitor's Log.
- i. The Receptionist will call the person being visited, who will arrange to have someone from the department come to the lobby and ESCORT the visitor. (EXCEPTION: Known contractors under written contract with the company who frequently visit the Company will not need to be escorted.
- j. Visitors will wear visitor badges to aid in differentiating visitors from Gold Star Foods employees.
- k. Personal visitors will be issued a visitor pass, and it will be the responsibility of the employee to escort the visitor while within the facility and to follow all rules and regulations with particular attention to restricting access to sensitive areas. Personal visitors to the plant must be approved in advance by Management
- l. Contractors entering after hours are either bonded or screened by a background check.
- m. The entrance to the front lobby and offices is locked between the hours of 5:00pm and 8:00am or whenever the lobby is not being monitored by the receptionist. The receptionist inspects the entry door in the morning for evidence of unauthorized entry. The receptionist leaving each night secures the front lobby door.
- n. Gold Star Foods is a 24/7 operation. There is appropriate supervision of all staff-including sanitation and maintenance, contract workers, data entry and computer support staff and especially new employees.
- o. Managers are assigned a security level with access to assigned areas only. Keys are assigned and checked out to authorized individuals by the Office Manager.
- p. All spare keys are secured in a lock box controlled by the Office Manager. Building keys cannot be duplicated. All terminated managers with access to the building are required to turn their assigned keys in prior to leaving the building.
- q. Keys and/or key cards are collected prior to the departure of any terminated employees who had access to the facility.
- r. Camera cell phones and recording devices are prohibited unless issued by Gold Star Foods' Management.

iii. Employees

Gold Star Foods has developed a standard procedure for screening all potential employees. Prospective employees are screened for the following:

- a. Declared references on their employment application.
- b. I-9 Employee Eligibility Verification
- c. Background checks (fraud, criminal records, etc.)

iv. Computer Access

- a. Access to computer process control systems and critical data systems will be limited to those with appropriate clearance.
- b. Program passwords are changed immediately upon termination of any employees who had access to our systems.

v. Receiving of Goods

 GOLD STAR FOODS	GOLD STAR FOODS	SQF 2.7.1	DOCUMENT # 2.7.1
Document Title: Food Defense		Revision Date: 12/28/16	
Department: ALL Departments		Revision # 3	
Prepared By: Wayne Warner		Approved By: Pedro Osorio Page 3 of 4	

- a. All trucks are required to be locked or sealed if received in full load shipments at time of delivery and receiving personnel must observe the driver unlocking the cargo door.
- b. All ingredients/packaging are inspected for tampering or damages at time of receiving. Entries are made on the Receiving Truck Inspection Form in accordance with our Receiving SOP.

vi. Storage of Materials

- a. Products are stored inside the secured production areas. All partially used goods are secured in sealed bags, cases, or cartons.
- b. Warehouse access will be controlled and accessible by authorized personnel only.

vii. Work In Process

- a. Partial cases, ingredients and work in process in the re-packing area are covered and secured when not in use.

viii. Finished Goods and Packaging Storage

- a. Gold Star Foods ensures all products are sealed and covered at all times to prevent product tampering.

ix. Shipping of Finished Goods

- a. All trucks are required to be locked or sealed in the case of full load shipments at time of shipping.
- b. Warehouse personnel and shipping representative sign off that the trailer has been secured prior to leaving our facility.
- c. Entries are made on the Shipping Truck Inspection Form in accordance with our Shipping SOP.

x. Hazardous Chemicals

- a. Sanitation chemicals used in the sanitation of the facility are locked and accessible only to relevant staff.
- b. All other cleaners/chemicals for distribution are in sealed containers in designated areas away from ingredients and packaging materials.
- c. Maintenance chemicals are locked and located in the maintenance area
- d. General lavatory chemicals, such as soap, are not locked up and available for personnel use.
- e. We do not receive any raw materials/packaging transported with hazardous chemicals.
- f. We do ship and receive chemicals for distribution on trucks carrying paper goods, ingredients and packaging. All trucks delivering our products are company-controlled. We inspect the truck thoroughly for proper segregation, protective coverings and no damaged materials to ensure food safety.
- g. Personnel having access to controlled chemicals are trained in their proper use and storage.

xi. Equipment

- a. Equipment will be inspected on a regular basis in accordance with our Preventative Maintenance Program.
- b. All new equipment will be inspected and accepted prior to use.
- c. No unauthorized equipment is allowed in facility.

	GOLD STAR FOODS	SQF 2.7.1	DOCUMENT # 2.7.1
Document Title: Food Defense		Revision Date:	12/28/16
Department: ALL Departments		Revision #	3
Prepared By; Wayne Warner	Approved By: Pedro Osorio		Page 4 of 4

xii. Security Training

- a. All employees are trained in our Food Defense policies and procedures at time of hire and annually thereafter. Training is validated on the Security Training Record.
- b. Facility security procedures include but are not limited to emergency evacuations, a familiarity with emergency response in the community-including 24-hour contact of local, state and federal officials, and a maintained floor plan (both on and off site).
- c. All facility staff is trained to be alert for and respond to evidence of tampering with product or equipment, other unusual situations or other security breaches.
- d. Employees are trained to sight suspicious activity from visitors, contractors and fellow employees of the plant (authorized or not).
- e. All suspicious activity is reported to the Operations Manager.
- f. Every occurrence is reported to a supervisor. If there is a report at any time that points to evidence of tampering, criminal or a terrorist action a 24-hour FDA emergency hotline number is required to be called. This number is 866) 300-4374

Responsibilities

All employees, managers, and staff of Gold Star Foods are responsible for food defense and the security of the facility.

Records

- Food Security Meeting Notes
- Visitor Log
- FDA Bio-Terrorism Registration
- In-coming and Out-going Truck Inspection Records

Revision History			
<u>Rev #</u>	<u>Issue Revision Date</u>	<u>Revised By</u>	<u>Reason for Revision</u>
1	04/05/15	Pedro Osorio	New
2	02/24/16	Wayne Warner	Update to procedure and responsibilities
3	12/28/16	Pedro Osorio	Added Joe Villarreal, removed Larry Noble



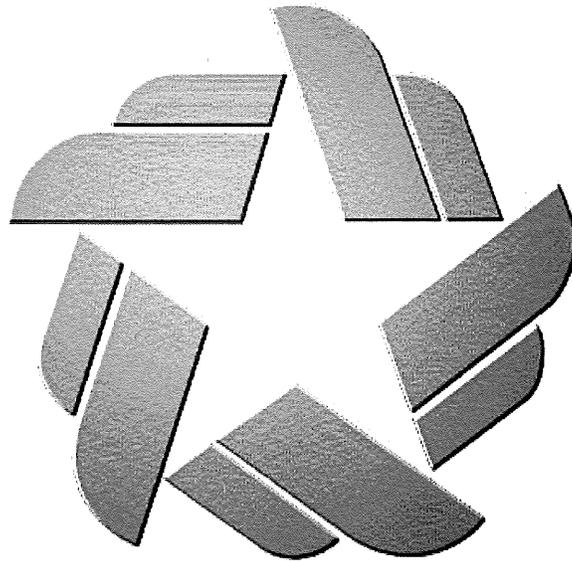
GOLD STAR FOODS

CYPRESS USD 2018 REFERENCES

Pomona Unified School District
1460 East Holt Avenue-Suite 160
Pomona, CA 91767
Director: Daryl Hickey
909-397-4711
daryl.hickey@pusd.org

Mountain View Elementary School District
3320 Gilman Rd.
El Monte, CA 91732
Susan Delgado, Director
626-652-4086
sdelgado@mtviewschools.net

ABC Unified School District
16700 Norwalk Boulevard
Cerritos, CA 900703
Director: Maureen Conklin
562-926-5566
maureen.conklin@abcusd.k12.ca.us



GOLD STAR FOODS

CUSTOMER WEB PORTAL

www.goldstarfoods.com

3781 East Airport Drive

Ontario, CA 91761

(909) 846-9600

Revised May 2013



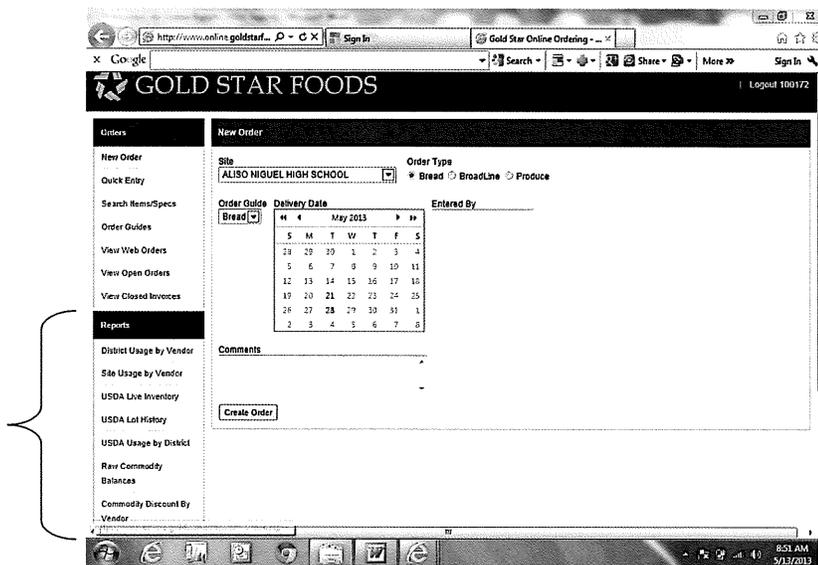
Gold Star’s custom technological platform covers virtually every component of School Food Supply including:

(All systems are in place today, not in development)

- **Order Entry** - Online order entry is unique to each district. This system can be custom designed to control items that are purchased by certain school kitchens improving control. Additionally, all orders can be sent to a central point for audit and confirmation. This prevents items not authorized or over ordering. A unique feature to this system is “real time” commodity balances demonstrated within the order guide. It draws those placing order to items where there are commodity savings.
- **USDA Products** “brown box” management - Through the Gold Star Web Portal, “Reports” menu Super coop members can manage the arrival, order, and storage of all USDA “brown box” items.
- **Processed Commodity Management** - One of the more powerful management tools for the district is the ability to manage all processed commodities through the Gold Star Web Portal. As Gold Star provides all commodity information relating to transactions with processors, we are able to feature all processed commodities by district in one consolidated site. Rather than going to multiple sites, districts can access “real time” information on commodities in one location. Information can be uploaded into a multiple formats. As mentioned above, these balances are linked to the online Order Guide to show where commodities are available further driving savings.
- **Real Time Reports** - Districts can access all matter of usage data, by delivery site, date range, by manufacturer, or product category. This real time use information allows for easy access to information to obtain rebates, plan budgets, and menu design. These reports also extend to processed and USDA Commodities.
- **EDI and System Connectivity** - More school districts are using Inventory Systems like Horizon, Meals Plus, NutriKids, and Cybersoft for food supply management. Gold Star has designed a conduit to these programs so orders can be placed using these existing systems and sent electronically to Gold Star. This allows those placing the order to stay within their systems, saving multiple steps further increasing the value of the Inventory Platform. Just recently, Gold Star implemented a system so that Customer Excel Spreadsheets can be uploaded directly into our systems.



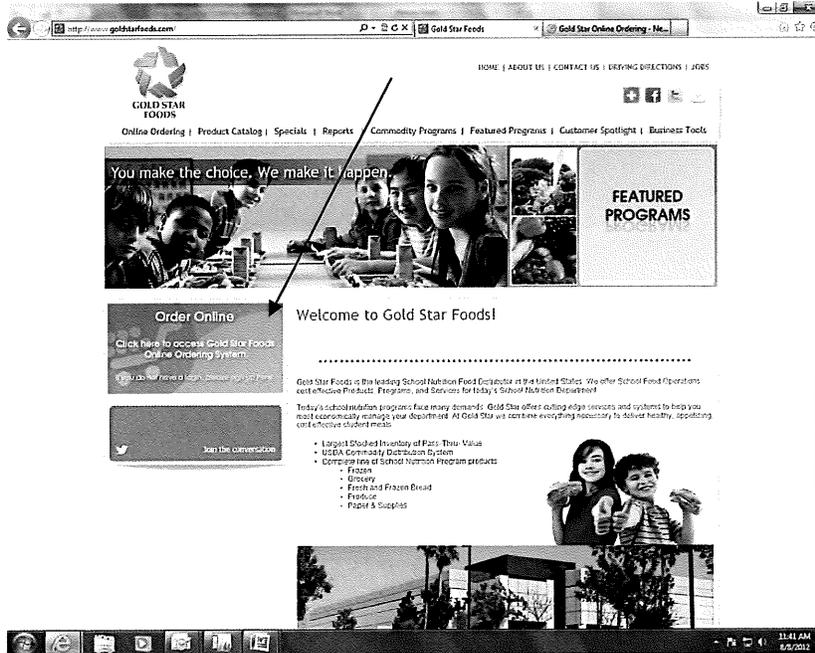
- **Nutritionals** - All product nutritionals are available on the Gold Star Web Site and Web Portal. Customers can access virtually all stocked items at Gold Star’s nutritional information. These are also “hyperlinked” in the Order Guide for quick access.
- **Search and Query** - Through the Microsoft NAV system, Gold Star is now able to offer districts the ability to search items using multiple search criteria. These include Gluten Free, SB12 Compliant, Whole Grain Counts, Protein contributions, Low Sodium, etc. When you are searching for an item this 24 hr. access enables you to source items and pricing immediately based on YOUR criteria.
- Online Database New for the 2012-13 School Year and available to some Distribution Customers at no charge is a comprehensive database to evaluate products based on the characteristics and parameters critical to the regulations in the Healthy Hunger Free Act. This also will include allergens, composition, etc.
- **Reporting** - All usage reports are available 24hours a day via the Gold Star web portal. These can be exported in a data set compatible with the district’s inventory systems or via MS Excel for use internally at the district.
 - ✓ District Usage by Vendor – see what your district as a whole has purchased from Gold Star
 - ✓ Site Usage by Vendor – see what a specific site has purchased from Gold Star
 - ✓ USDA Live Inventory – see what USDA items you have at Gold Star
 - ✓ USDA Lot History – see all USDA ever received into Gold Star on behalf of your district
 - ✓ USDA Usage by District – see what USDA items you’ve purchased from Gold Star
 - ✓ Raw Commodity Balances – Your real time raw commodity balances at vendors
 - ✓ Commodity Discount by Vendor – see what your discount per case will be with commodities as well as what the draw down per case is for each item





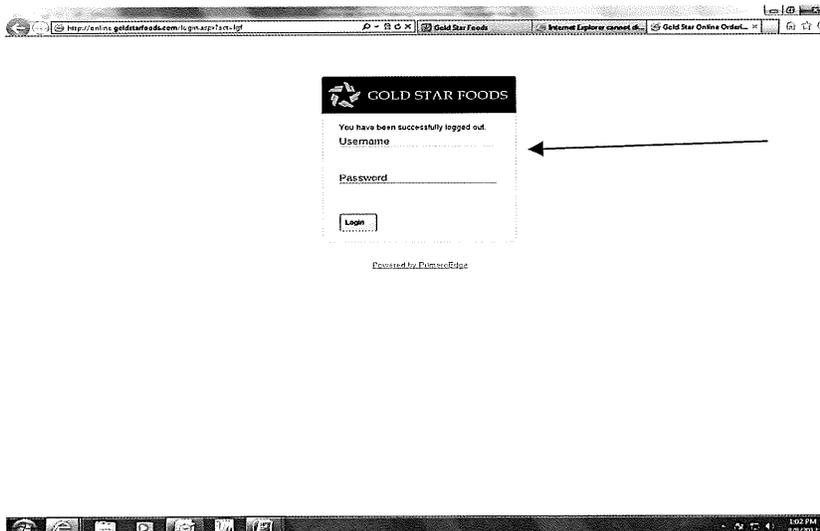
CUSTOMER ONLINE ORDERING

Go to www.goldstarfoods.com and Click on the Blue Box that says "Order Online."



Enter your username and password.

Note: Username and password is unique to each district.





It will take you to "NEW ORDER" so you can place your order.

A screenshot of a web browser displaying the Gold Star Foods website. The browser's address bar shows the URL "http://online.goldstarfoods.com/Order.aspx". The website header includes the Gold Star Foods logo and the text "GOLD STAR FOODS" on the left, and "Logout 100172" on the right. A left-hand navigation menu is visible, with sections for "Orders" and "Reprints". The "Orders" section includes links for "New Order", "Quick Entry", "Search Items", "Order Guides", "View Web Orders", "View Open Orders", and "View Closed Invoices". The "Reprints" section includes links for "District Usage by Vendor", "Site Usage by Vendor", "USDA Live Inventory", "USDA Lot History", "USDA Usage by District", "Raw Commodity Balances", and "Commodity Discount By Vendor". The main content area is titled "New Order" and contains a form with the following fields: "Site" (a dropdown menu showing "CAPISTRANO CENTRAL KITCHEN"), "Order Type" (radio buttons for "Bread", "BroadLine", and "USDA", with "BroadLine" selected), "Order Guide" (a dropdown menu showing "BroadLine"), "Delivery Date" (a date input field), and "Entered By" (a text input field). Below these fields is a "Comments" section with a text area and a "Create Order" button. At the bottom of the page, there is a small cartoon character holding a question mark. The Windows taskbar at the bottom of the screenshot shows the system tray with the time "1:13 PM" and date "8/8/2012".



Select a site.

The screenshot shows the Gold Star Foods website interface. The browser address bar displays <http://online.goldstarfoods.com/Order.aspx>. The page header includes the Gold Star Foods logo and a "Logout 100172" link. A left-hand navigation menu lists various options under "Orders" and "Reports". The main content area is titled "New Order" and contains a "Site" dropdown menu, an "Order Type" section with radio buttons for "Bread", "BroadLine", and "USDA", and an "Entered By" field. The "Site" dropdown menu is open, showing a list of school and kitchen names. An arrow points to the "CAPISTRANO CENTRAL KITCHEN" option in the list.

Orders

- New Order
- Quick Entry
- Search Items
- Order Guides
- View Web Orders
- View Open Orders
- View Closed Invoices

Reports

- District Usage by Vendor
- Site Usage by Vendor
- USDA Live Inventory
- USDA Lot History
- USDA Usage by District
- Raw Commodity Balances
- Commodity Discount By Vendor

New Order

Site: **CAPISTRANO CENTRAL KITCHEN** (selected)

Order Type: Bread BroadLine USDA

Entered By: _____

CAPISTRANO CENTRAL KITCHEN
ALISO NIGUEL HIGH SCHOOL
ALISO VIEJO MIDDLE SCHOOL
ARROYO VISTA MIDDLE SCHOOL
BERNICE AYER SCHOOL
CAPISTRANO CENTRAL KITCHEN
CAPISTRANO VALLEY HIGH SCHOOL
CARL HANKEY MIDDLE SCHOOL
DANA HILLS HIGH SCHOOL
DON JUAN AVILLA SCHOOL
LADERA RANCH MIDDLE SCHOOL
LAS FLORES MIDDLE SCHOOL
MARCOS FOSTER SCHOOL
NEWHART MIDDLE SCHOOL
NIGULE HILLS MIDDLE SCHOOL
SAN CLEMENTE HIGH SCHOOL
SAN JUAN HILLS HIGH SCHOOL
SERRA HIGH SCHOOL
SHORE CLIFF MIDDLE SCHOOL
TESORO HIGH SCHOOL
VISTA DEL MAR MIDDLE SCHOOL

1:14 PM 8/8/2012



Select an Order Type. Either Bread (fresh bread), Broadline (Frozen, Dry, Produce, etc.), or USDA (USDA/Brown Box items only).



Select a Delivery Day. Your available delivery days are shaded darker than your non-delivery days.

Orders

- New Order
- Quick Entry
- Search Items
- Order Guides
- View Web Orders
- View Open Orders
- View Closed Invoices

Reports

- District Usage by Vendor
- Site Usage by Vendor
- USDA Live Inventory
- USDA Lol History
- USDA Usage by District
- Raw Commodity Balances
- Commodity Discount By Vendor

New Order

Site: CAPISTRANO CENTRAL KITCHEN Order Type: Bread BroadLine USDA

Order Guide: BroadLine Delivery Date: Entered By:

Comments:

August 2012							
S	M	T	W	T	F	S	
31	29	30	31	1	2	3	4
32	5	6	7	8	9	10	11
33	12	13	14	15	16	17	18
34	19	20	21	22	23	24	25
35	26	27	28	29	30	31	1
36	2	3	4	5	6	7	8

Create Order

1:22 PM 8/8/2012



Click on Create Order

http://online.goldstarfoods.com/Order.aspx

GOLD STAR FOODS Logout 100172

Orders

- New Order
- Quick Entry
- Search Items
- Order Guides
- View Web Orders
- View Open Orders
- View Closed Invoices

Reports

- District Usage by Vendor
- Site Usage by Vendor
- USDA Live Inventory
- USDA Lot History
- USDA Usage by District
- Raw Commodity Balances
- Commodity Discount By Vendor

New Order

Site: CAPISTRANO CENTRAL KITCHEN Order Type: Bread BroadLine USDA

Order Guide: BroadLine Delivery Date: Entered By:

Comments:

Create Order

1:25 PM 8/8/2012



GOLD STAR FOODS

This will bring up your Order Guide.

http://online.goldstarfoods.com/Order.aspx Gold Star Foods Internet Explorer cannot di... Gold Star Online Order... x Logout 100172

GOLD STAR FOODS

Orders

New Order

Quick Entry

Search Items

Order Guides

View Web Orders

View Open Orders

View Closed Invoices

Reports

District Usage by Vendor

Site Usage by Vendor

USDA Live Inventory

USDA Lot History

USDA Usage by District

Raw Commodity Balances

Commodity Discount By Vendor



New Order

Site: **CAPISTRANO CENTRAL KITCHEN** Order Type: Bread BroadLine USDA

Order Guide: **BroadLine** Delivery Date: **8/14/2012** Entered By: _____

Comments: _____

Add Items

Item #	Description	Mfr #	Brand	UOM	Pack	Balance	Price	Item Category	Product Group	Suggested Sub
133875	<u>W/G BROWNIE CUP</u>	126	DAVES	CS	90/1.70Z		\$21.62	BAKERY	BROWNIE	
401782	<u>CM/DY SPICY SICHUAN CHICKEN</u>	11134-6	LING'S	CS	32.75LB	443	\$67.62	ORIENTAL	SICHUAN	
402125	<u>S1/S W/G MULTI CHS FRNCH BRD PZZA</u>	78361	TONY'S	CS	60/4.550Z	1244	\$61.03	PIZZA	FB PIZZA	
402126	<u>S1/S W/G FRNCH BRD PEPP PIZZA IW</u>	78360	TONY'S	CS	60/5.190Z	1445	\$61.22	PIZZA	FB PIZZA	
403295	<u>W/G SWT POT CHOCIP MUFF TOP IW</u>	63210	BUENA VISTA	CS	60/2.50Z		\$28.04	MUFFIN	CHOC MFFN	
100152	<u>2" BUTTERNUTLY BISCUITS</u>	6195	BRIDGFORD	CS	100/1.20Z		\$16.19	FRZN BREAD	BISCUITS	100154
400728	<u>CM/DY V/W SPILLED CHS SNB/WCH IW</u>	QG410	DON LEE FARMS	CS	100/4.10Z	476	\$38.90	SANDWICHES	GRLLD CHS	401724
133788	<u>TURKEY CARNITAS ENCHILADA IW</u>	ENTKCR	ELEMENTS	CS	48/8.250Z		\$39.02	MEXICAN	ENCHILD	
	<u>EGG CHS POTATO</u>									



As you are ordering, pay special attention to your "Balance" which shows how many cases are available to you in commodity processed.

http://online.goldstarfoods.com/Order.aspx

GOLD STAR FOODS Logout 100172

Orders

- New Order
- Quick Entry
- Search Items
- Order Guides
- View Web Orders
- View Open Orders
- View Closed Invoices

Reports

- District Usage by Vendor
- Site Usage by Vendor
- USDA Live Inventory
- USDA Lot History
- USDA Usage by District
- Raw Commodity Balances
- Commodity Discount By Vendor

New Order

Site: **CAPISTRANO CENTRAL KITCHEN** Order Type: Bread BroadLine USDA

Order Guide: **BroadLine** Delivery Date: **8/14/2012** Entered By: _____

Comments: _____

Add Items

Save & Go Back	Item#	Description	Mfr #	Brand	UOM	Pack	Balance	Price	Item Category	Product Group	Suggested Sub
	153875	W/G BROWNIE CUP	126	DAVES	CS	90/1.7OZ		\$21.62	BAKERY	BROWNIE	
	401782	CMDY SPICY SICHUAN CHICKEN	11134-6	LING'S	CS	33.75LB	443	\$67.62	ORIENTAL	SICHUAN	
	402125	51% WG MULTI CHS FRNCH BRD PIZZA	78861	TONY'S	CS	60/4.55OZ	1244	\$61.03	PIZZA	FB PIZZA	
	402126	51% WG FRNCH BRD PEPP PIZZA TW	78860	TONY'S	CS	60/5.19OZ	1445	\$61.22	PIZZA	FB PIZZA	
	403295	W/G SMT FOT CHOCCHIP MUFF TOP TW	63210	BUENA VISTA	CS	60/2.5OZ		\$28.04	MUFFIN	CHOC MFFN	
	100152	2' BUTTERMILK BISCUITS	6195	BRIDGFORD	CS	100/1.2OZ		\$16.19	FRZN BREAD	BISCUITS	100154
	400728	CMDY WW GRIILED CHS SNDWCH TW	QGC410	DON LEE FARMS	CS	100/4.1OZ	476	\$38.90	SANDWICHES	GRLLD CHS	401724
	133788	TURKEY CARNITAS ENCHILADA TW	ENTKCR	ELEMENTS	CS	48/8.25OZ		\$39.02	MEXCAN	ENCHILD	
		EGG CHS POTATO									

1:34 PM 8/8/2012



GOLD STAR FOODS

If you see a "blacked out" box this means you do not have commodity for this item. If this occurs, write down what you need, finish the rest of the order, and type in the comments section of the order what you need.

Your Gold Star Customer Service Representative will see your comments and provide you with the non-commodity version of the product to order.

The screenshot shows a web browser window displaying the Gold Star Foods online ordering system. The browser address bar shows 'http://online.goldstarfoods.com/Order.aspx'. The page title is 'Gold Star Foods'. The browser status bar indicates 'Internet Explorer cannot display this page' and 'Gold Star Online Order...'. The main content area is a table of items with columns for item number, description, quantity, vendor, unit, price, and other details. Item 400908, 'CNDY TERIYAKI BURGER IW', has a blacked-out box in the quantity column. A black arrow points to this box. At the bottom of the table, there are navigation controls including 'Page size: 50' and '61 items in 2 pages'. A 'Preview Order' button is located at the bottom right of the table area. The footer of the page says 'Powered by PrimoEdge'. The Windows taskbar at the bottom shows the time as 1:35 PM on 8/8/2012.

Item #	Description	Qty	Vendor	Unit	Price	Item #	Description	Qty
403238	ULTIMATE BREAKFAST ROUND	07816	RICHS	CS	\$42.63	BREAKFAST	BRKFSTBITE	
102560	OVEN EASY FRIED CHIX DRUMSTIX	1276	TYSON	CS	\$67.51	PROC CHIX	CHX DRMSTX	102618
101306	CINN BRCWHN SLGR & CREAM CHS IW	486492/02126	BAGELFULS	CS	\$38.95	BAGELS	BAGEL	101304,101308,113052
101370	CHICKEN MINI DOUBLE DOGS IW	60003	MICHAEL B S	CS	\$45.84	HOT DOGS	DBL DOGS	133895
200436	BLAZN HOI SUNFLOWER KERNELS IW	1007667	DAKOTA	CS	\$32.37	NUTS	SUNFLOWER	200446
200452	HNV RSTD SUNFLOWER KERNELS IW	1017310	DAKOTA	CS	\$30.71	NUTS	SUNFLOWER	200446
300150	NON FAT STRAWBERRY YOGURT	112896/9815	UPSTATE FARMS	CS	\$13.52	DAIRY	YOGURT	300227
300152	NON FAT RASPBERRY YOGURT	112919/9817	UPSTATE FARMS	CS	\$13.52	DAIRY	YOGURT	
101818	WHOLE GRAIN WIDGE PEPP PIZZA IW	90300	WILD MIKE S	CS	\$86.15	PIZZA	PEPP PIZZA	
133805	TERIYAKI BRGR ON HWIAN SVT BUN	480008	INTEGRATED	CS	\$0.00	PROC BEEF	BF BURGER	
400908	CNDY TERIYAKI BURGER IW	C48008	INTEGRATED	CS	\$26.86	PROC BEEF	BF BURGER	133805
112999	APPLE FRUDEL IW	127652	PILLSBURY	CS	\$40.64	BAKERY	STRUDEL	113000
200316	VEGETARIAN BEAN	44413	CHOICE	CS	\$27.88	CNND GOODS	BEANS	200318
113232	BEHNST BRKFEST BAR OAT/NLCC IW	40401	J & J SNACK FOODS	CS	\$22.18	BREAKFAST	BAR	
100758	CHICKEN CORN DOGS IW	95124	FOSTER FARMS	CS	\$35.83	CORN DOG	CHX CRNDG	



Another option for order entry is "Quick Entry"

The screenshot shows the Gold Star Foods website's "Quick Entry" page. The browser address bar shows the URL <http://online.goldstarfoods.com/QuickEntryOrder.aspx>. The page header includes the Gold Star Foods logo and a "Logout 100172" link. A left-hand navigation menu lists various options under "Orders" (New Order, Quick Entry, Search Items, Order Guides, View Web Orders, View Open Orders, View Closed Invoices) and "Reports" (District Usage by Vendor, Site Usage by Vendor, USDA Live Inventory, USDA Lot History, USDA Usage by District, Raw Commodity Balances, Commodity Discount By Vendor). The main content area is titled "Quick Entry" and contains a "Site" dropdown menu set to "ALISO NIGUEL HIGH SCHOOL", an "Order Type" section with radio buttons for "Bread", "BroadLine", and "USDA", and a "Delivery Date" calendar for August 2012. The calendar shows a grid of dates from 29 to 31. Below the calendar is an "Entered By" field and a "Comments" section. A "Start Ordering" button is located at the bottom of the main form area. A small cartoon character holding a question mark is positioned at the bottom left of the page. The Windows taskbar at the bottom shows the system clock as 11:58 AM on 8/15/2012.



Quick Entry allows you to simply enter code numbers.

Orders

- New Order
- Quick Entry
- Search Items
- Order Guides
- View Web Orders
- View Open Orders
- View Closed Invoices

Reports

- District Usage by Vendor
- Site Usage by Vendor
- USDA Live Inventory
- USDA Lot History
- USDA Usage by District
- Raw Commodity Balances
- Commodity Discount By Vendor

Quick Entry

Site: ALISO NIGUEL HIGH SCHOOL Order Type: Bread BroadLine USDA

Delivery Date: 8/21/2012 Entered By: _____

Comments: _____

Items List

Item#	Qty	Description	Mfg.#	Price	Balance	Brand	UOM	Pack	Item Category	Product Group
<input type="text"/>										

Search

11:59 AM 8/15/2012



After keying in your items, click on Preview Order.



If everything looks good, click on finish.

Your order will be sent to your Gold Star Customer Service Representative and you will be e-mailed an order confirmation.

Logout 100172

Orders

- New Order
- Quick Entry**
- Search Items
- Order Guides
- View Web Orders
- View Open Orders
- View Closed Invoices

Reports

- District Usage by Vendor
- Site Usage by Vendor
- USDA Live Inventory
- USDA Lot History
- USDA Usage by District
- Raw Commodity
- Balances
- Commodity Discount By Vendor

Quick Entry

Site: ALISO NIGUEL HIGH SCHOOL Order Type: BroadLine Delivery Date: 8/21/2012 Total Amount: \$154.95

Comments:

Item#	Description	Brand	UOM	Pack	Balance	Item Category	Product Group	Price	Quantity	Line Amount
102406	CHOCOLATE 6-PK MINI DONUTS IW	SUPER BAKERY	CS	60/30Z	0	BAKERY	DONUT	\$42.21	3	\$126.63
202140	MAPLE/BROWN SUGAR OATMEAL IW	QUAKER	CS	48/1.50Z	0	CEREAL	OAT/MEAL	\$14.16	2	\$28.32
202758	SANTA FE BLACKEN S. BROWN RICE	UNCLE BEN'S	CS	6/25.40Z	0	RICE	BROWN RICE	\$0.00	2	\$0.00
Total:									7	\$154.95*

*Order total does not reflect the final price

Previous Finish

12:01 PM 8/15/2012



Once submitted you will be given an order number and the option to print. You will also be e-mailed an order confirmation if you prefer to print later.

Then you are all done!

The screenshot shows the Gold Star Foods website interface. At the top, the logo and name "GOLD STAR FOODS" are displayed. Below the header, a navigation menu on the left lists various options such as "Orders", "New Order", "Quick Entry", "Search Items", "Order Guides", "View Web Orders", "View Open Orders", "View Closed Invoices", "Reports", "District Usage by Vendor", "Site Usage by Vendor", "USDA Live Inventory", "USDA Lol History", "USDA Usage by District", "Raw Commodity", "Balances", and "Commodity Discount By Vendor".

The main content area displays a message: "Order(s)# 35907 submitted successfully. Click Here to Print". Below this, the "Quick Entry" form is visible, showing the site name "ALISO NIGUEL HIGH SCHOOL" and the order type "Braad". A calendar for August 2012 is shown, with the date 29 selected. The "Entered By" field is empty. A "Start Ordering" button is located at the bottom of the form.

The Windows taskbar at the bottom shows the system tray with the date and time: 12:14 PM 8/15/2012.

Order changes or add-on:

If you need to make changes to your order or add something on, please call or e-mail your Gold Star Foods Customer Service Representative and reference your order number.