

## 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	<b>GOLD STAR FOODS</b>
Signature of Company Official	
Name of Signer	<b>Giselle Norton</b>
Title of Signer	<b>Contracts Manager Gold Star Foods, Inc.</b>
Email Address	<i>bids@goldstarfoods.com</i>
Complete Mailing Address	<b>GOLD STAR FOODS</b>
City, State, Zip	<b>3781 East Airport Drive</b>
Phone Number	<b>P.O. Box 4328</b>
Date	<b>Ontario, CA 91761</b>
	<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 3<sup>rd</sup> 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**

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**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	909-397-4711
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 4028  
Ontario, CA 91761



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

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**NONCOLLUSION DECLARATION TO BE  
EXECUTED BY BIDDER AND SUBMITTED WITH BID**

California Public Contract Code 7106

The undersigned declares:

I am Giselle Norton (insert name)  
Contracts Manager  
Gold Star Foods, Inc.

the \_\_\_\_\_  
(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**  
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**RFP #019-01**

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**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).

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

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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] 5/29/18  
\_\_\_\_\_  
Signature Date

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

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**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.

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**RFP #019-01**

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**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.

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

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

**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.)

<b>1. Type of Federal Action:</b>  <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	<b>2. Status of Federal Action:</b>  <input type="checkbox"/> a. bid/offer/application <input type="checkbox"/> b. initial award <input type="checkbox"/> c. post-award	<b>3. Report Type:</b>  <input type="checkbox"/> a. initial filing <input type="checkbox"/> b. material change <b>For Material Change Only:</b> year _____ quarter _____ date of last report _____
<b>4. Name and Address of Reporting Entity:</b>  <input type="checkbox"/> Prime <input type="checkbox"/> Subawardee Tier _____, if known:  <div style="text-align: center; font-size: 2em; transform: rotate(-45deg); opacity: 0.5;">None</div> <b>Congressional District, If known:</b>		<b>5. If Reporting Entity in No. 4 is a Subawardee, Enter Name and Address of Prime:</b>    <b>Congressional District, If known:</b>
<b>6. Federal Department/Agency:</b>		<b>7. Federal Program Name/Description:</b>    CFDA Number, if applicable:
<b>8. Federal Action Number, If known:</b>	<b>9. Award Amount, If known:</b>  \$	
<b>10. a. Name and Address of Lobbying Registrant</b> (If individual, last name, first name, MI):	<b>b. Individuals Performing Services</b> (Including address if different from No. 10a) (last name, first name, MI):	
<b>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 than \$10,000 and not more than \$100,000 for each such failure.</b>		Signature: _____ Print Name: <b>Giselle Norton</b> Title: <b>Contracts Manager</b> <b>Gold Star Foods, Inc.</b> Telephone No.: <u>909.843.9600</u> Date: <u>5/29/18</u>
<b>Federal Use Only:</b>		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**

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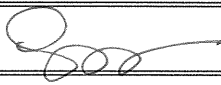
**IRAN CONTRACTING ACT CERTIFICATION**  
**(California Public Contract Code sections 2202-2208)**

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.

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

**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.

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

## 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 Item Manufacturer Code	Pack	Estimated Quantity	Meets Buy American Provision?	Delivered Cost Per Case	Delivered Cost Per Case	Manufacturer Item Code	Pack	Meets Buy American Provision?	Delivered Cost Per Case
Super Co-Op Items												
Tyson	1	FC CN Whole Grain Homestyle Popcorn Chicken Friter	003940-0928	30 LB	50	Y	\$49.51	\$0.00	SAME	SAME	Y	\$72.06
Tyson	2	Pepperoni Butte & Grapes Jelly on Graham Wafers made with 100% Whole Grain	A1290	160 servings/case	25	Y	\$67.65	\$0.00	SAME	SAME	Y	\$78.13
Tony's Italian Company	3	3.2 x 5.5 Breakfast Sausage Pizza bulk	74890	100 servings/case	100	Y	\$48.62	\$0.00	SAME	SAME	Y	\$54.82
Tony's Italian Company	4	French Bread Cheese Pizza IW	78955	60 servings/case	110	Y	\$43.86	\$0.00	SAME	SAME	Y	\$56.18
Tabacknick Fine Foods, Inc.	5	ALFREDO SAUCE	99330	24 LB	50	Y	\$44.25	\$0.00	SAME	SAME	Y	\$57.64
Carigill Kitchen Solutions	6	Pillow-Pak Hard Cooked Eggs (refrig)	50038	144 servings/case	55	Y	\$31.38	\$0.00	SAME	SAME	Y	\$36.99
Carigill Kitchen Solutions	7	WW Whole Grain Breakfast Wrap	40275	75 servings/case	25	Y	\$59.77	\$0.00	SAME	SAME	Y	\$43.04
Carigill Kitchen Solutions	8	Flavored with Cheese	40175	75 servings/case	25	Y	\$65.99	\$0.00	SAME	SAME	Y	\$75.40
SMUCKER FOODSERVICE, INC.	9	PB & Grape Jelly Sandwich on Wheat Bread	515001027	77 servings/case	145	Y	\$67.05	\$0.00	SAME	SAME	Y	\$73.65
SMUCKER FOODSERVICE, INC.	10	PB & Grape Jelly Sandwich on Wheat Bread	515001028	77 servings/case	100	Y	\$68.51	\$0.00	SAME	SAME	Y	\$77.33
SMUCKER FOODSERVICE, INC.	11	PB & Grape Jelly Sandwich on Wheat Bread	515000960	77 servings/case	20	Y	\$38.89	\$0.00	SAME	SAME	Y	\$40.68
J.F. Smigler Company	12	Tater Gums	4189	30 LB	100	Y	\$17.56	\$0.00	SAME	SAME	Y	\$23.28
Rye & Shore	13	Del Style Turkey & Cheese French Roll Sandwich	TUC248WVC	48 servings/case	55	Y	\$0.00	\$36.95	SAME	SAME	Y	N/A PER SUPER RFP
Red Gold, LLC	14	Ketchup / Fancy 3PK - 9 (m) Gall Packets (white)	RED7590	1000 servings/case	145	Y	\$14.14	\$0.00	SAME	SAME	Y	\$15.67
Red Gold, LLC	15	99% Fat Free Cheddar Cheese 1/2 lb	RPM049E	30 x 1 LB	30	Y	\$25.28	\$0.00	SAME	SAME	Y	\$29.52
Red Gold, LLC	16	Naturally Enhanced Low Sodium Spaghetti Sauce	RED5099	27 servings/case	35	Y	\$29.27	\$0.00	SAME	SAME	Y	\$31.69
National Food Group	17	NFG Zestee's Shelf Stable Diced Peach Cups	17402	72 servings/case	100	Y	\$0.00	\$26.49	NATIONAL	87240	Y	\$48.40
National Food Group	18	NFG Zestee's Shelf Stable Diced Mixed Fruit Cups	17555	72 servings/case	100	Y	\$0.00	\$26.49	NATIONAL	87240	Y	\$48.40
National Food Group	19	NFG Zestee's Shelf Stable Applesauce Cups - Unsweetened Plain	A3500	96 servings/case	300	Y	\$0.00	\$21.45	NATIONAL	87250	Y	\$26.10
National Food Group	20	NFG Zestee's Shelf Stable Diced Pear Cups	17800	96 servings/case	100	Y	\$0.00	\$26.49	NATIONAL	87250	Y	\$48.40
N.A.C.I. Foods, Inc.	21	BEAN, CHEDDAR CHEESE BURRITO 212	97575	96 servings/case	200	Y	\$53.70	\$0.00	SAME	SAME	Y	\$58.76
Land O Lakes	22	Cheddar Cheese, mild, shredded 4/54 bags	41249	20 LB	25	Y	\$16.07	\$0.00	SAME	SAME	Y	\$17.16
Land O Lakes	23	Reduced Fat Macaroni and Cheese	43284	80 servings/case	200	Y	\$46.82	\$0.00	SAME	SAME	Y	\$49.18
Land O Lakes	24	American Cheese, yellow, reduced fat 0.5 oz. slices 6/78 - 160 pk	59701	30 LB	100	Y	\$27.39	\$0.00	SAME	SAME	Y	\$34.40
Land O Lakes	25	Mozzarella String Cheese 168/1 oz. portions	59701	30 LB	75	Y	\$15.84	\$0.00	SAME	SAME	Y	\$33.22
JFM President Company Inc.	26	Fully Coated Diced Pork	C93885	30 LB	75	Y	\$0.00	\$65.50	SAME	SAME	Y	\$102.68
JFM President Company Inc.	27	Fully Coated Diced Beef	C93887	30 LB	75	Y	\$0.00	\$65.50	SAME	SAME	Y	\$102.68
JFM President Company Inc.	28	Pre-Cooked Turkey & Gravy (White & Dark Meat)	2847-28	28 LB	50	Y	\$58.31	\$0.00	SAME	SAME	Y	\$83.05
Jenille-O Turkey Store Sales, LLC	29	Diced Turkey Ham (oz. M/T/M/T ALTI)	6409	30 LB	20	Y	\$25.06	\$0.00	SAME	SAME	Y	\$33.76
Jenille-O Turkey Store Sales, LLC	30	VIP Roasted Turkey Breast 1/2" Slice intact	8794-03	65 LB	10	Y	\$27.08	\$0.00	SAME	SAME	Y	\$38.35
Jenille-O Turkey Store Sales, LLC	31	Pre-Cooked Turkey Bacon Bits (1 oz. M/T/M/T ALTI)	8716-02	15 LB	10	Y	\$14.19	\$0.00	SAME	SAME	Y	\$24.09
Integrated Food Service	32	Grilled Cheese on Whole Grain Reduced Fat/Spodium 72 x 21 oz	C00400	72 servings/case	100	Y	\$41.19	\$0.00	SAME	SAME	Y	\$52.35
Pilgrim's Pride Corporation	33	PC Roasted 8 piece strips	8820	30 LB	15	Y	\$0.00	\$94.06	SAME	SAME	Y	\$122.93
Pilgrim's Pride Corporation	34	PC Chopped Chicken Strips	7530	30	50	Y	\$0.00	\$0.00	SAME	SAME	Y	\$94.94
Pilgrim's Pride Corporation	35	Chris W's Whole Muscle Breast Chicken Fillets	7530	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	36	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	37	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	38	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	39	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	40	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	41	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	42	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	43	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	44	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	45	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	46	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	47	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	48	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	49	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	50	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	51	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	52	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	53	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	54	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	55	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	56	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	57	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	58	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	59	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	60	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	61	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	62	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	63	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	64	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	65	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	66	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	67	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	68	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	69	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	70	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	71	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	72	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	73	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	74	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	75	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	76	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	77	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	78	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	79	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	80	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	81	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	82	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	83	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	84	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	85	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	86	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	87	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	88	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	89	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	90	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	91	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	92	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	93	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	94	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	95	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	96	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	97	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	98	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	99	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	100	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	101	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	102	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	103	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	104	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation	105	Chris W's Whole Muscle Breast Chicken Fillets	7537	120 servings/case	50	Y	\$74.48	\$0.00	SAME	SAME	Y	\$102.76
Pilgrim's Pride Corporation												

Commercial Items

Manufacturer	Line No.	Item Description	Manufacturer Code	Pack	Estimated Quantity	Meets Buy American Provision?	Delivered Cost Per Case
Sun Maid	54	Raisins	2020	144 servings/case	25		\$34.54
Producers Rice	55	WG Parboiled Brown Rice	R29250C/D/75933	241 servings/bag	20	Y	\$13.50
Foxtail Farms	56	Chicken Flavor Gravy Instant Mix	0731710700	8/14oz	8	Y	\$26.55
Foxtail Farms	57	Premium RS Taco Seasoning Mix	547250/V411-09190		15	Y	\$17.15
Foxtail Farms	58	Ranch Dressing Mix	436358/V400-JA190	6/9oz	10	Y	\$20.58
Tusapale	59	Hot Sauce Packets	AD1-0610	6/10.8	15	Y	\$17.85
Tusapale	60	Hot Sauce Packets	193	500/70lb	50	Y	\$24.41
Sugar Foods	61	WG CHS Barbecue Chicken, Bulk	594446/74581	4/7.5lb	112	Y	\$23.54
Frontier Farms	62	WG Low Fat Mini Chicken Corn Dogs	96086	2/6.1b	300	Y	\$23.76
Frontier Pac	63	Mayonnaise Packets 1W	78000383	200/96lb	30	Y	\$9.93
Perfection Pac	64	Sweet Relish Packets 1W	78000417	200/96lb	4	Y	\$8.20
Perfection Pac	65	Mustard Packets 1W	78000938	500/5.5lb	20	Y	\$8.40
Perfection Pac	66	BBQ Sauce Packets 1W	78000936	200/1.2lb	55	Y	\$7.51
Perfection Pac	67	Burtinville Ranch Dressing	78000986	200/1.2lb	315	Y	\$9.30
Perfection Pac	68	Italian Dressing Packet 1W	78000980	200/1.2lb	15	Y	\$7.94
Seneca	69	Green Beans Cut	36763	6/10	20	Y	\$20.61
Seneca	70	Corn Whole Kernel LS	36763	6/10	15	Y	\$20.33
Sargento	71	Grated Parmesan 1W	462456/73201	200/7.5lb	30	Y	\$12.69
Pepperidge Farm	72	WG 12 oz French Toast Sticks	37720	12/7.1b	50	Y	\$41.76
Philadelphia	73	WG Cheddar Goldfish Crackers	18105/484764	360/7.5oz	25	Y	\$54.73
Philadelphia	74	Cream Cheese Cups 1W	37775/61119	100/1oz	55	Y	\$17.20
National Food Group	75	Strawberry Clug Bar	809470	120/7.2oz	45	Y	\$35.18
General Mills	76	Multigrain Cheerios Bowl Pak	37463	96/1oz	75	Y	\$39.00
General Mills	77	Rice Chex Bowl Pak	31231	96/1oz	75	Y	\$39.00
General Mills	78	Red Sag cinnamon Toast Crunch	28444	96/1oz	75	Y	\$39.00
General Mills	79	Happy Kid	34886	96/1oz	75	Y	\$39.00
General Mills	80	Corn Chex	3121000	96/1oz	75	Y	\$39.00
General Mills	81	Kit	11942	96/1oz	75	Y	\$39.00
General Mills	82	Cinnamon Chex	36387	96/1oz	75	Y	\$39.00
General Mills	83	Amix's Cheddar Bunnies Original	462828	100/7.5oz	50	Y	\$33.53
General Mills	84	Mud Pie Syrup Cakes 1W	78000373	100/1.5oz	150	Y	\$9.19
Mudlers Farms	85	WG Valley Pack Cornish 1W	1650	86/2.5oz	35	Y	\$39.72
Lugbals	86	Protein Mini Omelets Cornish Fine Slice	36004-0496	96/1oz	75	Y	\$39.04
MeLagles	87	WG Rice Krispies Cereal Bowl	3121000	96/1oz	75	Y	\$39.04
MeLagles	88	WG Rice Krispies Cereal Bowl	3121000	136/7.2oz	75	Y	\$39.36
MeLagles	89	WG Chex 12 Oz Corners 1W	55045/00075	22/7oz	55	Y	\$39.90
Leckers	90	WG Chex 12 Oz Corners 1W	77011	120/1.5oz	50	Y	\$35.82
La Dapalia	91	Chex Mac Chex 1W	44304-13530	6/24oz	5	Y	\$38.26
La Chery	92	Chex Mac Chex 1W	75991013	6/5.7lb	35	Y	\$25.51
GoPro	93	Original BBQ Sauce	10307	4/1lb	20	Y	\$46.94
GoPro	94	Classic Beest Coffee	62126/2550002421	6/20.5 oz	5	Y	\$71.33
Enigma	95	Pineapple Tabbie in Juice	565784-20	6/10.8	25	N	\$19.85
Enigma	96	WG Cheese & Green Chili Tumble	766	48/5oz	150	Y	\$49.49
Del Real	97	51% WG Butli	549230/6738792021	20.8	25	Y	\$17.80
Dakota Growers	98	51% Brown Macaroni	561893/92109	2/10lb	20	Y	\$17.80
Dakota Growers	99	Chunk Light Tuna in Water	121988/480007087	6/66.5oz	25	Y	\$69.53
Chief Of The Sea	100	Ravilar - Beef	64144-81080	6/10.8	50	Y	\$61.15
Chief Bowdler	101	WG Animal Snappers 1W	20012	100/1oz	35	Y	\$13.50
Biconerica	102	Whole Mandarin Orange	64040	6/10.8	30	Y	\$33.76

**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

6/1/2018

DATE (MM/DD/YYYY)

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).

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

**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"/> <b>COMMERCIAL GENERAL LIABILITY</b> <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"/> <b>AUTOMOBILE LIABILITY</b> <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 C	<input checked="" type="checkbox"/> <b>UMBRELLA LIAB</b> <input checked="" type="checkbox"/> <b>EXCESS LIAB</b> DED RETENTION \$	<input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> CLAIMS-MADE	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 AGGREGATE \$ 25,000,000 \$ XXXXXXXX
B	<input checked="" type="checkbox"/> <b>WORKERS COMPENSATION AND EMPLOYERS' LIABILITY</b> ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N <input checked="" type="checkbox"/> N	N/A	N	UB-0K38396-2-17	11/1/2017	11/1/2018	<input checked="" type="checkbox"/> PER STATUTE 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 D	<b>LEASED/RENTED EQUIP.</b> <b>MOTOR TRUCK CARGO</b>	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 CERTHOLDERS 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 CERTHOLDERS AS RESPECT TO WORKERS' COMPENSATION AS REQUIRED BY CONTRACT AND WHERE ALLOWED BY LAW.

**CERTIFICATE HOLDER****CANCELLATION****14073926**CYPRESS SCHOOL DISTRICT  
9470 MOODY STREET  
CYPRESS CA 90630

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




# **GOLD STAR FOODS**

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



January 2017

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

## 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.

	GOLD STAR FOODS	SQF 2.4.3	DOCUMENT # 2.4.3.1
Document Title: <b>HACCP Overview</b>			Revision Date: <b>3/18/16</b>
Department: <b>ALL Departments</b>			Revision # <b>3</b>
Prepared By: <b>Wayne Warner</b>		Approved By: <b>Pedro Osorio</b>	Page 2 of 5

### 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

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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



	<b>GOLD STAR FOODS</b>	<b>SQF 2.4.3</b>	<b>DOCUMENT # 2.4.3.1</b>
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Department: <b>ALL Departments</b>		Revision #	<b>3</b>
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<b>TERM</b>	<b>DEFINITION</b>
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"> <li>▪ Receiving, Storage &amp; Transport</li> <li>▪ Approved Supplier Program</li> <li>▪ Calibration &amp; Maintenance</li> <li>▪ Cleaning &amp; Sanitation</li> <li>▪ Pest Management</li> <li>▪ Staff Training</li> <li>▪ Personnel Practices</li> <li>▪ Product Identification, Traceability &amp; Recall</li> <li>▪ Premises (buildings &amp; site)</li> <li>▪ Complaint Management</li> <li>▪ Allergen Control</li> </ul>
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


<b>Revision History</b>			
<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



## Food Security & Safety Program



January 2017

	<b>GOLD STAR FOODS</b>	<b>SQF 2.7.1</b>	<b>DOCUMENT # 2.7.1</b>
Document Title: <b>Food Defense</b>		Revision Date:	<b>12/28/16</b>
Department: <b>ALL Departments</b>		Revision #	<b>3</b>
Prepared By: <b>Wayne Warner</b>		Approved By: <b>Pedro Osorio</b>	
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### 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 <sup>rd</sup> part security audits
FDA		(866) 300-4374	Notify in case of a food tampering issue

#### ii. Facility Access and Authorized Personnel

- Access to the facility is restricted to authorized personnel only.
- Access to the facility is secured and monitored at all times.
- Access to roofs, airflow units, water supply, electrical and refrigeration is limited to authorized personnel.
- 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.
- 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.
- 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

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- 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.

	<b>GOLD STAR FOODS</b>	<b>SQF 2.7.1</b>	<b>DOCUMENT # 2.7.1</b>
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**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

<b>Revision History</b>			
<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

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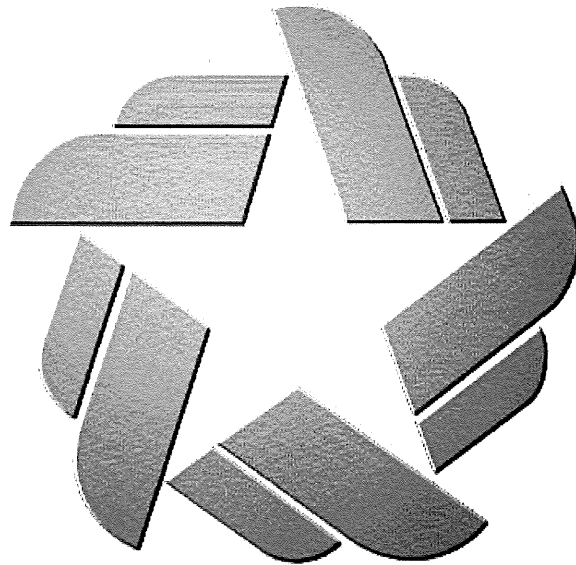
## CYPRESS USD 2018 REFERENCES

Pomona Unified School District  
1460 East Holt Avenue-Suite 160  
Pomona, CA 91767  
Director: Daryl Hickey  
909-397-4711  
[daryl.hickey@pusd.org](mailto: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](mailto: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](mailto:maureen.conklin@abcusd.k12.ca.us)





# **GOLD STAR FOODS**

**CUSTOMER WEB PORTAL**

**[www.goldstarfoods.com](http://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

**GOLD STAR FOODS**

Logon! 100172

**Orders**

- New Order
- Quick Entry
- Search Items/Specs
- 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: **ALISO NIGUEL HIGH SCHOOL** Order Type: ☒ Bread ☐ BroadLine ☐ Produce

Order Guide: **Bread** Delivery Date: **May 2013** Entered By: \_\_\_\_\_

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

Comments: \_\_\_\_\_

**Create Order**



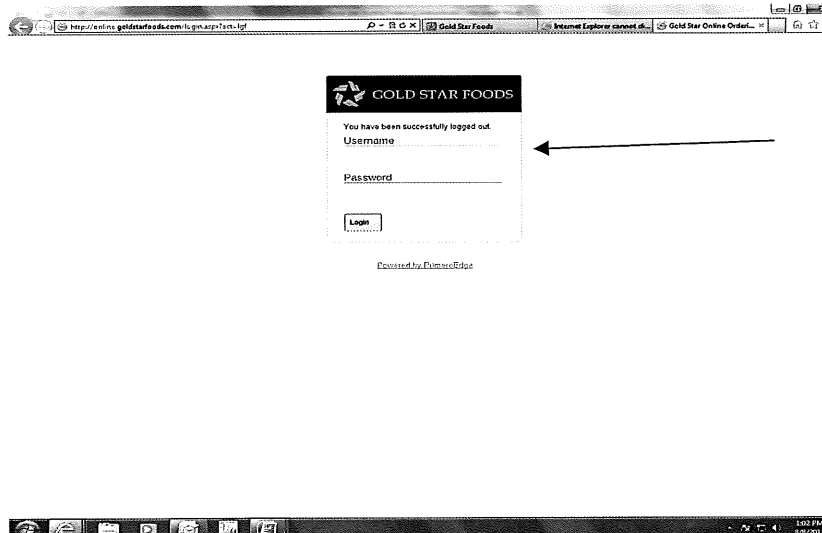
## CUSTOMER ONLINE ORDERING

Go to [www.goldstarfoods.com](http://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 window displaying the Gold Star Foods online ordering interface. The browser's address bar shows the URL "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 is divided into two sections: "Orders" and "Reports". The "Orders" section contains links for "New Order", "Quick Entry", "Search Items", "Order Guides", "View Web Orders", "View Open Orders", and "View Closed Invoices". The "Reports" section contains 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 currently showing "CAPISTRANO CENTRAL KITCHEN"), "Order Type" (radio buttons for "Bread", "BroadLine" (which is selected), and "USDA"), "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. A small cartoon character holding a question mark is positioned in the lower-left corner of the page. The Windows taskbar at the bottom of the screen shows the system clock as 1:13 PM on 8/8/2012.



Select a site.

A screenshot of the Gold Star Foods website interface, showing the "New Order" page. 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. The left sidebar contains navigation links 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 "New Order" and features a "Site" dropdown menu with a list of schools and kitchens. The "Order Type" section has radio buttons for "Broad", "BroadLine" (selected), and "USDA". An "Entered By" field is also present. A black arrow points to the "CAPISTRANO CENTRAL KITCHEN" option in the site list. At the bottom left, there is a small cartoon character holding a question mark. The Windows taskbar at the bottom shows the system clock as 1:14 PM on 8/8/2012.

Site

- 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
- MARCO 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

Order Type

☐ Broad ☒ BroadLine ☐ USDA

Entered By



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

The screenshot shows a web browser window displaying the Gold Star Foods online ordering system. The browser's address bar shows the URL <http://online.goldstarfoods.com/Order.aspx>. The page has a dark header with the Gold Star Foods logo and a "Logout 100172" link. A left sidebar contains navigation links 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 "New Order" and includes a "Site" dropdown menu set to "CAPISTRANO CENTRAL KITCHEN", "Order Type" radio buttons for "Bread", "BroadLine" (selected), and "USDA", an "Order Guide" dropdown set to "BroadLine", a "Delivery Date" field, an "Entered By" field with an arrow pointing to it, a "Comments" text area, and a "Create Order" button. A cartoon character with a question mark is in the bottom left. The Windows taskbar at the bottom shows the time as 1:16 PM on 8/8/2012.



# GOLD STAR FOODS

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

Internet Explorer cannot display this page  
Gold Star Online Orderi... x

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**

August 2012

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

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8/8/2012





Click on Create Order

Internet Explorer cannot display this webpage

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

Gold Star Foods

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Gold Star Online Order...

Logout 100172

### GOLD STAR FOODS

Orders

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Raw Commodity Balances

Commodity Discount By Vendor

New Order

Site  
CAPISTRANO CENTRAL KITCHEN

Order Type  
☐ Bread ☒ BroadLine ☐ USDA

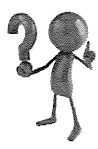
Order Guide  
BroadLine

Delivery Date

Entered By

Comments

Create Order



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

1:25 PM 8/8/2012



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
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- 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
133875	<u>V/G BROWNIE CUP</u>	126	DAVES	CS	90/1.70Z	\$21.62		BAKERY	BROWNIE	
401782	<u>CMDY 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 BPD PZZA</u>	78361	TONY'S	CS	60/4.550Z	1244	\$61.03	PIZZA	FB PIZZA	
402126	<u>S1'S W/G FRNCH BPD 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" BUTTER MILK BISCUITS</u>	6195	BRIDGFORD	CS	100/1.20Z		\$16.19	FRZN BREAD	BISCUITS	100154
400728	<u>CMDY W/W GRILLED CHS SNDRWCH IW</u>	QGC410	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>									

1:29 PM 8/8/2012



# GOLD STAR FOODS

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

Screenshot of the Gold Star Foods online ordering system interface.

**Navigation Menu:**

- 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 Form:**

- Site: **CAPISTRANO CENTRAL KITCHEN**
- Order Type: ☐ Bread ☒ BroadLine ☐ USDA
- Order Guide: **BroadLine**
- Delivery Date: **8/14/2012**
- Entered By: \_\_\_\_\_
- Comments: \_\_\_\_\_

**Add Items Table:**

Item#	Description	Mfr #	Brand	UOM	Pack	Balance	Price	Item Category	Product Group	Suggested Sub
153875	V/G BROWNIE CUP	126	DAVES	CS	90/1.7OZ	\$21.62		BAKERY	BROWNIE	
401782	CMDY SPICY SICHUAN CHICKEN	11134-6	UNG'S	CS	33.75LB	443	\$67.62	ORIENTAL	SICHUAN	
402125	51% WG MULTI CHS FRNCH BRD PIZZA	78361	TONY'S	CS	60/4.55OZ	1244	\$61.03	PIZZA	FB PIZZA	
402126	51% WG FRNCH BRD PRPP PIZZA IV	78360	TONY'S	CS	60/5.19OZ	1445	\$61.22	PIZZA	FB PIZZA	
403295	V/G SVT FOT CHOCCHIP MUFF TOP IV	63210	BUENA VISTA	CS	60/2.5OZ		\$28.04	MUFFIN	CHOC MFFN	
100152	2" BUTTERFLY BISCUTS	6195	BRIDGFORD	CS	100/1.2OZ		\$16.19	FRZN BREAD	BISCUTS	100154
400728	CMDY WW GRILLED CHS SNDWCH IV	QGC410	DON LEE FARMS	CS	100/4.1OZ	476	\$38.90	SANDWICHES	GRLLD CHS	401724
133788	TURKEY CARNITAS ENCHILADA IV	ENTKCR	ELEMENTS	CS	48/8.25OZ		\$39.02	MEXICAN	ENCHILD	
	EGG CHS POTATO									

**Footer:** 1:34 PM 8/8/2012



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.

Item Number	Description	Quantity	Unit	Price	Other Details
403238	ULTIMATE BREAKFAST ROUND	07816	RICHES CS	\$42.63	BREAKFAST BRKFSTRITE
102560	OVEN EASY FRIED CHIX DRUMSTICK	1276	TYSON CS	\$67.51	PROC CHIX CHX DRMSTX 102518
101306	CINNABROWN SLGR & CREAM CHS DV	486492/02126	BAGELFULS CS	\$38.95	BAGELS BAGEL 101304,101308,113052
101370	CHICKEN MINI DOUBLE DOGS DV	60003	MICHAEL B'S CS	\$45.84	HOT DOGS DBL DOGS 133895
200436	BLAZN HOT SUNFLOWER KERNELS DV	1007687	DAKOTA CS	\$32.37	NUTS SUNFLOWER 200446
200452	HNY RSTD SUNFLOWER KERNELS DV	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 DV	90300	WILD MIKE S CS	\$86.15	PIZZA PEPP PIZZA
133805	TERYAKI BRRG ON HWIAN SVT BUN	480008	INTEGRATED CS	\$0.00	PROC BEEF BF BURGER
400508	CMDY TERYAKI BURGER DV	C48008	INTEGRATED CS	\$26.86	PROC BEEF BF BURGER 133805
112999	APPLE FRUDEL DV	127652	PILLSBURY CS	\$40.64	BAKERY STRUDEL 113000
200316	VEGETARIAN BEAN	44413	CHOICE CS	\$27.88	CNND GOODS BEANS 200318
113232	BESTEST BRKFST BAR OAT/NOC DV	40401	J & J SNACK FOODS CS	\$22.18	BREAKFAST BAR
100758	CHICKEN CORN DOGS DV	95124	FOSTER FARMS CS	\$35.83	CORN DOG CHX CRNDG

Page size: 50 61 items in 2 pages

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1:35 PM 8/8/2012



Another option for order entry is "Quick Entry"

A screenshot of the Gold Star Foods online ordering system interface, displayed in an Internet Explorer browser window. The address bar shows the URL <http://online.goldstarfoods.com/QuickEntryOrder.aspx>. The browser's title bar indicates "Gold Star Online Ordering - ...".

The website header features the Gold Star Foods logo on the left and a "Logout 100172" link on the right. A left-hand navigation menu is organized into three sections: "Orders" (containing links for New Order, Quick Entry, Search Items, Order Guides, View Web Orders, View Open Orders, and View Closed Invoices), "Reports" (containing links for District Usage by Vendor, Site Usage by Vendor, USDA Live Inventory, USDA Lot History, and USDA Usage by District), and "Raw Commodity Balances" (containing a link for Commodity Discount By Vendor). The "Quick Entry" link is highlighted with a mouse cursor, and an arrow points from the text above to it.

The main content area, titled "Quick Entry", contains the following fields and controls:

- Site:** A dropdown menu currently displaying "ALISO NIGUEL HIGH SCHOOL".
- Order Type:** Radio buttons for "Bread", "BroadLine", and "USDA".
- Delivery Date:** A calendar widget showing the month of August 2012. The dates are arranged in a grid with columns for days of the week (S, M, T, W, T, F, S). A date is selected, and an arrow points from the text above to this field.
- Entered By:** A text input field.
- Comments:** A large text area for additional notes.
- Start Ordering:** A button located at the bottom of the main form area.

At the bottom left of the page, there is a small cartoon character holding a question mark. The Windows taskbar at the bottom of the screen shows the system clock as 11:58 AM on 8/15/2012.



Quick Entry allows you to simply enter code numbers.

Internet Explorer cannot display this webpage

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

Gold Star Online Ordering - ... x

Logout 100172

### GOLD STAR FOODS

Orders

[New Order](#)

[Quick Entry](#)

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Reports

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[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
<div><div>Search</div></div>										

Preview Order



# GOLD STAR FOODS

After keying in your items, click on Preview Order.

Internet Explorer cannot display this webpage

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

Gold Star Online Ordering - ... x

Logout 100172

## GOLD STAR FOODS

Orders

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View Closed Invoices

Reports

District Usage by Vendor

Site Usage by Vendor

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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
102406	3	CHOCOLATE 6-PK MINI DONUTS IW	6686	\$42.21		SUPER BAKERY	CS	60/30Z	BAKERY	DONUT
202140	2	MAPLE/BROWN SUGAR OATMEAL IW	43665	\$14.16		QUAKER	CS	48/1.50Z	CEREAL	OATMEAL
202758	2	SANTA FE BLACK BN & BROWN RICE	526071/40667	\$0.00		UNCLE BEN'S	CS	6/25.40Z	RICE	BROWN RICE

Preview Order

Download by D:\www\Edes

12:03 PM 8/15/2012



# GOLD STAR FOODS

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.

Internet Explorer cannot display this webpage

http://online.goldstarfoods.com/QuickEntryOrder.aspx Gold Star Online Ordering - ... x

Logout 100172

**GOLD STAR FOODS**

Orders

- New Order
- Quick Entry**
- Search Items
- Order Guides
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- 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 IV	SUPER BAKERY	CS	60/30Z	0	BAKERY	DONUT	\$42.21	3	\$126.63
202140	MAPLE/BROWN SUGAR OATMEAL IV	QUAKER	CS	48/1.50Z	0	CEREAL	OATMEAL	\$14.16	2	\$28.32
202758	SANTA FE BLACKEN & BROWN RICE	UNCLE BEN'S	CS	6/25.40Z	0	RICE	BROWN RICE	\$0.00	2	\$0.00
Total:	3								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!

A screenshot of a web browser displaying the Gold Star Foods online ordering system. The browser's address bar shows the URL "http://online.goldstarfoods.com/QuickEntryOrder.aspx?NON=35907". The page has a dark header with the Gold Star Foods logo and a "Logout 100172" link. A left sidebar contains a menu with categories like "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 shows a confirmation message: "Order(s)# 35907 submitted successfully. Click Here to Print". Below this is a "Quick Entry" section with a "Site" dropdown menu set to "ALISO NIGUEL HIGH SCHOOL", an "Order Type" section with radio buttons for "Broad" (selected), "BroadLine", and "USDA", a "Delivery Date" calendar for August 2012, and an "Entered By" field. A "Comments" text area and a "Start Ordering" button are at the bottom. A small cartoon character holding a question mark is in the bottom left corner. The Windows taskbar at the bottom shows the system clock as 12:14 PM on 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.