REQUEST FOR PROPOSAL

for

Food Services

at the

Yuma County Sheriff’s Office
Detention Center

LEON N. WILMOT, SHERIFF
OF
YUMA COUNTY, ARIZONA

Date of Release:

March 2, 2020
I. INTRODUCTION

A. Purpose: The Yuma County Jail District, hereinafter called “District”, is seeking proposals for the provision of food services to the prisoners held within the Yuma County Detention Center (hereinafter called “Detention Center”).

B. Period of Contract: The term of a contract pursuant to this Request for Proposal (RFP) will be for a period of one (1) year, beginning July 1, 2020 through June 30, 2021. The District may, at its option, extend the term of this Contract for a period of one (1) additional year at a time, up to a maximum of five (5) years.

C. Reliability Test: The selected Vendor must successfully pass a trial period during which their systems and process for delivering services must operate satisfactory for a period of thirty (30) days. If during thirty (30) days there is a malfunction, issue, or major concerns that prevents the effective substantial use of their systems and processes, the reliability test must be restarted for another thirty (30) days. If their systems and processes fails a second time, the District will have a right to terminate the contract.

D. Minimum Vendor Requirements: All Vendors must:

1. Have on-site capability to supervise and monitor the program at time of start-up. Must have Central Office capability to supervise and monitor the program ensuring satisfactory provision of services for duration of contract.

2. Meet the participation requirements outlined in this Request for Proposal.

E. Questions: Questions regarding the contents of this RFP must be submitted in writing no later than April 1, 2020 at 5:00 P.M., and be directed to the individual listed below. All questions will be answered and copies of both the question and answer will be disseminated to all vendors that submitted questions or request to be included.

F. Correspondence: All correspondence, excluding proposals, shall be submitted via electronic mail to:

Maricela Aguirre, Administrative Assistant  
Yuma County Sheriff’s Office  
141 South Third Avenue  
Yuma, Arizona 85364  
Office: (928) 539-7876  
Fax: (928) 539-7837  
Maricela.Aguirre@ycso.yumacountyaz.gov

G. Proposal Submission Deadline: Vendors shall provide five (5) copies of their proposals, sealed and addressed to:

YUMA COUNTY BOARD OF SUPERVISORS  
198 SOUTH MAIN STREET  
YUMA, ARIZONA 85364

All proposals must be clearly marked on the exterior of the mailing package:

“JAIL DISTRICT FOOD BID"
All proposals must be received (not post-marked) at the Yuma County Board of Supervisors’ Office no later than **5:00 P.M. (Arizona time)** on April 30, 2020. Facsimile or electronically transmitted proposals **WILL NOT** be accepted. It is the responsibility of the Vendor to ensure delivery of the proposal. Any proposal received after the closing time will not be accepted and will be returned unopened. Unsigned proposals will be considered unresponsive and will be rejected.

### H. PROPOSAL TIMELINE

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<td>Deadline for Submission of Final Questions</td>
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### II. PROPOSAL CONDITIONS:

A. **Contingencies:** This RFP does not commit the District to award a contract. The District reserves the right to accept or reject any or all proposals if the District determines it is in the best interest of the District to do so. The District will notify all Vendors in writing if the District rejects all proposals. The District reserves the right to cancel, in whole or in part, this RFP pursuant to A.R.S. § 11-254.01.

B. **Modifications:** The District reserves the right to issue addenda or amendments to this RFP.

C. **Proposal Submission:** To be considered, all proposals must be submitted in the manner set forth in this RFP. It is the Vendor’s responsibility to ensure that its proposal arrives on or before the specified time.

D. **Incurred Costs:** This RFP does not commit the District to pay any costs incurred by Vendors in the preparation of a proposal in response to this request and Vendors agree that all costs incurred by Vendors in developing this proposal are the Vendor’s responsibility.

E. **Negotiations:** The District may require the potential vendor selected to participate in negotiations and to submit a price, technical or other revisions of their proposal as may result from negotiations.

F. **Acceptance and Rejection of Proposals:** The District realizes that conditions other than commission rate are important and will award a contract based on the proposal that best meets the needs of the County.

### III. DESCRIPTIONS AND REQUIREMENTS:

A. **Background: Food**

1. The District is inviting responses from qualified vendors to provide food services in the Yuma County Detention Center – Main, the Yuma County Detention Center – Annex, and the Yuma County Juvenile Justice Center.

2. The average daily population for both of the Yuma County Detention Center facilities is 438 prisoners. June 2018 to July 2019 there were approximately 539,720 meals prepared.
3. The average daily population for the Yuma County Juvenile Justice Center facility is 34 prisoners. June 2018 to July 2019 there were approximately 37,836 meals prepared.

4. Description of Current Operations and Requirements:
   a. The price per meal charged is determined by taking the actual meals ordered or served during each meal service, per day, multiplied by the contract price for that number of meals.
   b. Food is received, stored, prepared, and served at the Yuma County Detention Center located at 200 West Court Street, Yuma, Arizona 85364.
   c. Working Prisoners are screened and assigned to various Kitchen crews by the Classification section.
   d. Kitchen crews prepare meals in the Kitchen for pick-up by custody staff which deliver the meals to each housing area and pick up the meal trays after each meal. Hot meals are served on thermal trays and cold meals are served in paper lunch sacks.
   e. The Yuma County Juvenile Detention Center meals are picked up by Juvenile Detention Center staff who returns the meal carts and trays that day.
   f. Snacks are served to juveniles and to adult prisoners as directed by the Medical Unit.
   g. The current meal service schedule is as follows:
      i. Breakfast: 5:00 A.M. to 6:00 A.M.
      ii. Lunch: 11:00 A.M. to 12:00 P.M.
      iii. Dinner: 4:00 P.M. to 5:00 P.M.
   h. Vendor workers supervise and account for prisoners in the Kitchen area during their work assignments.
   i. Vendor workers issue the necessary equipment and food items to Kitchen crews and then collect the items following meal preparation.
   j. Vendor workers oversee the operation of food service equipment in the Kitchen.
   k. Vendor workers oversee the sanitation of the Kitchen area and food service equipment.
   l. Vendor workers communicate safety, security and behavioral issues involving Kitchen crews with custody staff.

IV. SCOPE OF SERVICE:

A. The District is seeking the Contractor to provide a fully functional and supported turn-key solution for inmate food services.

B. Delivery of food to inmates must be operational by July 1, 2020.

C. Subcontractors used by the Vendor must be disclosed in the proposal.
D. The District reserves the right to approve subcontractors.

E. Inspections of Kitchen facilities by county and state health agencies must achieve satisfactory ratings.

F. Food Service

1. Percentage of gross billable revenue that would be remitted to the District.

2. Method of and time frame for remittance of revenue to the District.

3. Management information reports regarding food sales, gross receipts, and commissions that can be exported to either excel or pdf format.

4. A statement indicating if your company or its administrators have operated food service under another name in the past five years. If so, provide names of companies and dates of operation.

5. List of accounts, including contact name and phone number, that have been terminated by/with your company within the past five years.

6. On-site training must be provided for Yuma County personnel at no cost to the District or related agencies, upon initial implementation of systems, processes, billing documents, navigating administrative access to computer systems and will be at a mutually agreed upon date prior to GO LIVE.

7. Food services will be completed 3 times per day. The provided 3 meals, including at least 2 hot meals that are prepared, delivered and served under staff supervision at regular times during each twenty-four (24) hour period, with no more than fourteen (14) hours between the evening meal and breakfast meal. Variations may be allowed based on food service demands, provided basic nutritional goals are met.

8. Food products must be approved by the Sheriff or his designee.

9. All security policies and procedures established will be strictly followed. The District reserves the right to enforce existing security policies or establish new policies as necessary to maintain the safe operation of the Detention Center. Current security policies include a requirement that a background check must be conducted on all contracted personnel prior to granting access to the detention facility.

10. Must have qualified and trained staff with sufficient back-up personnel to successfully complete the contract requirements. Personnel must include a corrections-experienced Registered Dietitian available for menu development.

11. Have on-site capability to supervise and monitor the program ensuring satisfactory provision of services.

12. Must have an adequate contingency plan to provide for emergency and pandemic incidents that affect YCDC operations to include deliveries to the facility and an alternative menu plan. Must be able to maintain a minimum three (3) day supply of food on-site and maintain an alternate emergency preparation site within Yuma County.
13. Vendors are encouraged to be creative with their proposals and to offer any options that might be of interest to the District.

G. Operational Standards: All proposals must clearly define:

1. Procedures for meal delivery to the prisoners.

2. Quality assurance and inventory control methods and standards to include checks and balance to prevent food waste and pilfering.

3. Specific procedures for providing safe, sanitary, and secure food service management, including supervision and control of prisoner labor and internal security of products and equipment available to prisoners.

4. Procedures for dealing with prisoner and staff complaints about food and minimizing the potential for prisoner litigation.

5. Any additional equipment or provisions necessary for efficient food service operation.

6. Procedures for billing and inventory of food and supplies.

7. Operational procedures for handling food service should on-site kitchen facilities be rendered unusable through fire or other emergencies commonly associated with emergency preparedness.

8. Policies and Procedures - The proposal shall indicate the method the Vendor will follow in establishing and revising food service policies and procedures.

9. Personnel - The proposal shall provide a list of benefits provided to all employees, including insurance coverage, vacation plan and other related benefits. If no hourly benefits are provided, the Vendor must clearly address its plan for employee recruitment and retention, including hourly wage rates.

10. Behavior Recognition or Therapeutic Programs- The District believes that positive and responsible prisoner behavior should be recognized and promoted to include the assignment of privileges and eligibility of special prisoner programs. Any behavior recognition or therapeutic program offered by the Vendor must be listed in the proposal to include intent, management, evaluation and cost associated with the program.

H. Adjustment to Cost

1. The specific pricing established by contractual agreement shall remain firm throughout the term of the contract.

2. Requests for cost adjustments for option years must be submitted to District ninety (90) days prior to the end of the District’s fiscal year. Justification for any requested adjustments must be supported by the appropriate documentation.
3. The Proposer will provide notice to the District of circumstances requiring the provision of services not found to be covered by contractual agreement. In other than emergency circumstances, Proposer shall obtain specific written authorization from District to provide the additional services. Proposer will then submit invoices for the additional services. If District and Proposer mutually agree to a change in the scope of the program during the contract term, such change must be in writing, and Proposer will be allowed to adjust the contract cost as may be negotiated between the parties in an amendment to the contract, strictly limited to the services or expenses directly affected in the program change. Changes in contractual provisions of services to be furnished under the contract may be made only in writing and must be approved mutually by an authorized agent of Proposer and District.

V. CONTRACT REQUIREMENTS:

A. Representation of the District: In the performance of the contract, Vendor, its agents and employees shall act in an independent capacity and not as officers, employees or agents of the District.

B. Vendor Primary Contact: The Vendor will designate an individual to serve as the primary point of contact for the contract. Vendor or its designee must respond to District inquiries regarding the contract within two (2) business days. Vendor shall not change the primary contact without written acknowledgement to the District.

C. Change of Address: Vendor shall notify the District, in writing, of any change in mailing address within ten (10) business days of the change.

D. Subcontracting: Vendor agrees not to enter into any subcontracting agreements for work contemplated under the Contract without first obtaining written approval from the District. Any subcontracting shall be subject to the same terms and conditions as Vendor. Vendor shall be fully responsible for the performance and payments of any subcontractor’s contract.

E. Agreement Assignability: Without the prior written consent of the District, the Agreement is not assignable by Vendor either in whole or in part.

F. Agreement Amendments: Vendor agrees that any alterations, variations, modifications or waivers of the provisions of the Agreement shall be valid only when reduced to writing, executed and attached to the original Agreement and approved by the required persons.

G. Termination for Convenience: The District, for its convenience, may terminate this Agreement, in whole or in part, upon ninety (90) calendars day’s written notice. If such termination is effected, an equitable adjustment in the price provided for in this Agreement shall be made. Such adjustment shall provide for payment to the Vendor for services rendered and expenses incurred prior to the effective date of termination. Upon receipt of termination notice, the Vendor shall promptly discontinue services unless the notice directs otherwise. Vendor shall deliver promptly to the District and transfer title (if necessary) all completed work and work in progress, including drafts, documents, plans, forms, data, products, graphics, computer programs and reports.

H. Attorneys’ Fees and Costs: If any legal action is instituted to enforce any party’s rights hereunder, each party shall bear its own costs and attorneys’ fees, regardless of who is the prevailing party. This paragraph shall not apply to those costs and attorneys’ fees directly arising from a third-party legal action against a party hereto.
I. **Venue:** This RFP and any contract issued pursuant hereto shall be governed by the laws of the State of Arizona. The venue of any action or claim brought by any party to this Agreement will be the Superior Court of the State of Arizona, in and for the County of Yuma.

J. **Licenses and Permits:** Vendor shall ensure that it has all necessary licenses and permits required by Federal, State, County and municipal laws, ordinances, rules and regulations. The Vendor shall maintain said licenses and permits in effect for the durations of this Agreement. Vendor will notify the District immediately of loss or suspension of any such licenses and permits. Failure to maintain a required license or permit may result in immediate termination of this Agreement.

K. **Notification Regarding Performance:** In the event of a potential problem that could impact the quality or quantity of work, services or the level of performance under this Agreement, the Vendor shall notify the District within one (1) working day, in writing and by telephone.

L. **Conflict of Interest:** Vendor shall make all reasonable efforts to ensure that no Yuma County officer or employee, whose position enable him/her to influence any award of this contract or any competing offer shall have any direct or indirect financial interest resulting from the award of this contract or shall have any relationship to Vendor or officer, agent or employee of the Vendor.

M. **Improper Consideration:** Vendor shall not offer, either directly or through an intermediary, any improper consideration such as, but not limited to cash, discounts, service, the provision of travel or entertainment or any items of value to any officer, employee or agent of Yuma County in an attempt to secure favorable treatment regarding this Agreement.

The District, by written notice, may immediately terminate any Agreement if it determines that any improper consideration as described in the preceding paragraph was offered to any officer, employee or agent of Yuma County with respect to the proposal and award process. This prohibition shall apply to any amendment, extension or evaluation process once an Agreement has been awarded.

Vendor shall immediately report any attempt by a Yuma County officer, employee or agent to solicit, either directly or through an intermediary, improper consideration from Vendor. The report shall be made to the Sheriff or his designee. In the event of a termination under this provision, the District is entitled to pursue any available legal remedies.

N. **Inaccuracies or Misrepresentations:** If, in the course of the RFP process or in the administration of a resulting Agreement, the District determines that the Vendor has made a material misstatement or misrepresentation or that materially inaccurate information has been provided to the District, the Vendor may be terminated from the RFP process or in the event an Agreement has been awarded, the Agreement may be immediately terminated.

In the event of a termination under this provision, the District is entitled to pursue any available legal remedies.
O. **Employment of Former Yuma County Officials:** You must provide information on former Yuma County administrative officials who are employed by or represent your business. The information provided must include a list of former Yuma County administrative officials who terminated Yuma County employment within the last five (5) years and who are now officers, principals, partners, associates or members of the business. The information should also include the employment and/or representative capacity and the dates the individuals began employment with or representation of your business. For the purpose of this section, a “Yuma County administrative official” is defined as a member of the Board of Supervisors or such officer’s staff, County Manager or member of such officer’s staff, a department head or an assistant department head.

P. **Invoices:** At the first of each month, Vendor shall provide the District with invoices for expenditures in the previous month.

Q. **Ownership of Documents:** All documents, data, products, graphics, computer programs and reports prepared by Vendor pursuant to this Agreement shall be considered property of the District upon payment for services. All such items shall be delivered to the District at the completion of work under this Agreement. Unless otherwise directed by the District, the Vendor may retain copies of such items.

R. **Release of Information:** No news releases, advertisements, public announcements or photographs arising out of this Agreement or Vendor’s relationship with District may be made or used without prior written approval of the District except where required by law.

S. **Background Checks:** The Yuma County Sheriff’s Office shall perform background checks on Vendor’s employees as a condition of granting them access to the Detention Center. The Sheriff shall have the sole discretion to determine security acceptability of all Vendors’ personnel at any time during the contract period. Personnel found to be unacceptable security risks will be denied access to the Detention Center.

T. **Cancellation Pursuant to Arizona Revised Statute (A.R.S.) § 38-511:** All parties hereto acknowledge that this agreement is subject to cancellation by the County pursuant to the provisions of Section 38-511, Arizona Revised Statutes.

U. **Legal Arizona Workers Act Compliance:** To the extent applicable under A.R.S. § 41-4401, the Contractor and its subcontractors warrant compliance with all federal immigration laws and regulations that relate to their employees and compliance with E-verify requirements under A.R.S. § 23-214(A). Contractor shall further ensure that each subcontractor who performs any work for the County under this contract likewise complies with the State and Federal Immigration Laws.

   The Contractor or subcontractor’s breach of the above-mentioned warranty shall be deemed a material breach of the Agreement and may result in the termination of the Agreement by Yuma County. Yuma County retains the legal right to randomly inspect the papers and records of the Contractor and its subcontractors who work on the Agreement to ensure that the Contractor and its subcontractors are complying with the above-mentioned warranty.

   The Contractor and its subcontractors warrant to keep the papers and records open for inspection during normal business hours by Yuma County and to cooperate with Yuma County’s inspections.

V. **Governing Law:** The validity, construction, effect, and enforcement of the Contract and the obligations, rights and remedies of the parties there under shall be governed by the laws of the State of Arizona. The venue shall be solely the appropriate state court in Yuma County.
W. Confidentiality: Any other provision of this Agreement notwithstanding, the parties acknowledge that Yuma County is a public institution, and as such is subject to Arizona Public Records Act, A.R.S. § 39-121, et seq. Any provision regarding confidentiality is limited to the extent necessary to comply with the provisions of state law. In the event a public records request is made for information and/or documents designated as confidential or proprietary, the County will notify the other party as soon as possible.

X. Nondiscrimination: The parties agree to comply with all applicable state and federal laws, rules, regulation and executive orders governing equal employment opportunity, immigration, nondiscrimination, including the American with Disabilities Act, and affirmative action.

Y. Non-Appropriation Clause: Contractor acknowledges that Customer is a governmental entity and the Agreement validity is based upon the availability of public funding under its authority. In the event that public funds are unavailable and not appropriated for the Customer’s obligations under this Agreement, then this Agreement shall automatically expire without penalty to Customer after written notice to Contractor of the unavailability and non-appropriation of public funds. It is expressly agreed that Customer shall not activate the non-appropriation provision for its convenience or to circumvent the requirements of this Agreement, but only as an emergency fiscal measure.

Z. Israel Boycott Certification: If VENDOR engages in for-profit activity and has 10 or more employees, and if this Agreement has a value of $100,000 or more, VENDOR certifies it is not currently engaged in, and agrees for the duration of this Agreement to not engage in, a boycott of goods or services from Israel. This certification does not apply to a boycott prohibited by 50 U.S.C § 4842 or a regulation issued pursuant to 50 U.S.C § 4842.

VI. INDEMNIFICATION AND INSURANCE:

A. Indemnification: The Vendor agrees to indemnify, defend and hold harmless Yuma County, the District and their authorized officers, employees, agents, volunteers or independent contractors from any and all claims, actions, losses, damages and/or liability arising from Vendor’s acts, errors or omissions in connection with the performance or non-performance of its duties and for any costs or expenses incurred by Yuma County and the District on account of any claim therefore, except where such indemnification is prohibited by law.

B. Insurance Requirements: Without in any way affecting the indemnity herein provided and in addition thereto, the Vendor shall secure and maintain, throughout the Agreement, the following types of insurance with limits as shown:

1. Workers’ Compensation: A program of Workers’ Compensation insurance or a state-approved self-insurance program covering all persons providing services on behalf of Vendor and all risks to such persons under this Agreement.

2. Comprehensive General and Automobile Liability Insurance: This coverage to include contractual coverage and automobile liability coverage for owned, hired and non-owned vehicles. The policy shall have combined single limits for bodily injury and property damage of not less than one million dollars ($1,000,000.00). Errors and Omission Liability Insurance: Combined single limits of one million dollars ($1,000,000.00) for bodily injury and property damage and three million dollars ($3,000,000.00) in the aggregate; or

3. Professional Liability: Professional liability insurance with limits of at least one million dollars ($1,000,000.00) per claim or occurrence.
C. **Additional Named Insured:** All policies, except for the Workers’ Compensation, Errors and Omissions and Professional Liability policies shall contain additional endorsements naming Yuma County, the Yuma County Jail District and their officers, employees, agents and volunteers as additional named insurers with respect to liabilities arising out of the performance of services hereunder.

D. **Proof of Coverage:** The Vendor shall immediately furnish certificates of insurance to the District evidencing the insurance coverage, including the required endorsements within thirty (30) days after commencement of performance of services hereunder, which certificates shall provide that such insurance shall not be terminated or expire without thirty (30) days written notice to the District. Vendor shall maintain such insurance for the duration of this Agreement. Within sixty (60) days of the commencement of the Agreement, the Vendor shall furnish to the District certified copies of the policies and endorsements.

E. **Insurance Review:** The above insurance requirements are subject to periodic review by the District. The Sheriff or his designee is authorized, but not required, to reduce or waive any of the above insurance requirements when a determination is made that any of the above insurance is not available, is unreasonably priced or is not needed to protect the interests of the District.

F. **Right to Monitor and Audit:**

1. **Right to Monitor:** The District shall have the right to review and audit all records, books, papers, documents, corporate minutes and other pertinent items as required and shall have absolute right to monitor the performance of Vendor in the delivery of services provided under this Agreement. Vendor shall give full cooperation, in any auditing or monitoring conducted. Vendor shall cooperate with the District in the implementation, monitoring and evaluation of this Agreement and comply with any and all reporting requirements established by the District.

2. In the event the District determines that Vendor’s performance of its duties or other terms of this Agreement are deficient in any matter, the District will notify Vendor of such deficiency in writing or orally, provided written confirmation is given five (5) days thereafter. Vendor shall remedy any deficiency within forty-eight (48) hours of such notification or District, at its option, may terminate this Agreement immediately upon written notice or remedy deficiency and offset the cost thereof from any amounts due Vendor under this Agreement or otherwise.

3. **Availability of Records:** All records pertaining to services delivered and all fiscal, statistical and management books and records shall be available for examination and audit by District representatives for a period of three (3) years after final payment under the Agreement or until all pending District, Yuma County and State audits are completed, whichever is later.

VII. **PROPOSAL SUBMISSION:**

A. **General:**

1. All interested and qualified Vendors are invited to submit a proposal for consideration. Submission of a proposal indicates that the Vendor has read and understands the entire RFP, including all appendices, attachments, exhibits, schedules and addenda (as applicable) and all concerns regarding the RFP have been satisfied.
2. Proposals must be submitted in the format described below. Proposals are to be prepared in such a way as to provide a straightforward, concise description of capabilities to satisfy the requirements of the RFP. Expensive bindings, colored displays, promotional materials, etc. are neither necessary nor desired. Emphasis should be concentrated on conformance to the RFP instructions, responsiveness to the RFP requirements and on completeness and clarity of content. Vendors should address each requirement in concise wording that answers the requirement. Do not use sales literature, brochures, or superfluous information in response to individual requirements. Supporting documentation can be provided in appendices to the proposal.

3. Proposals must be complete in all respects as required in this section. A proposal may not be considered if it is conditional or incomplete. All proposals and materials submitted become the property of the District. All proposals and materials received are subject to the Arizona Public Records Act. If any Vendor, in its response, has trade secrets or other information which is proprietary by law that Vendor must notify the District of its request to keep said information confidential. Such a request must be made in writing and attached to the envelope containing the proposal response. The proprietary or confidential data shall be readily separable from the response in order to facilitate eventual public inspection of the non-confidential portion of the response. The District will review such a request and notify the Vendor, in writing, of its decision as to whether confidentiality can be maintained under law in the event a public records request is made for the Vendor’s response.

B. Proposal Presentation:

1. One (1) unbound original and four (4) bound copies (total of 5) of the complete proposal must be received by the deadline for receipt of proposal specified in the RFP timetable.

2. The original and copies must be in a sealed envelope or container, stating on the outside the Vendor’s name and address and must be clearly marked “JAIL DISTRICT FOOD SERVICE BID” and must be addressed to:

   Yuma County Board of Supervisors
   198 South Main Street
   Yuma, Arizona 85364

VIII. PROPOSAL CONTENT: The proposal shall be written in sufficient detail to permit the District to conduct a meaningful evaluation of the proposed services.

1. Proposals will clearly indicate the legal name, address, and telephone number of the vendor. Proposals will be signed above the typed or printed name and title of the signer. The signer must have the authority to bind the vendor to the submitted proposal.
IX. EACH PROPOSAL MUST INCLUDE:

A. Transmittal Letter:

1. This letter is to be a brief letter, addressed to the District, that provides the following information:
   
   I. Name and address of the Vendor;
   II. Name, title and telephone number of the contact person for the Vendor;
   III. A statement that the Proposal is in response to this RFP; and
   IV. The signature, typed name and title of the individual who is authorized to commit the Vendor to the Proposal.

B. Non-Collusion Affidavit (See, Addendum “A”, attached hereto.)

1. Proposals that do not include a Non-Collusion Affidavit will not be considered.

C. Billing:

1. Vendor will be required to submit monthly reports to the Detention Center detailing billing information.

2. The cost per meal prepared shall be indicated on the bid.

3. Any taxes will be the sole responsibility of the vendor to have pre-included in their prices.

4. The District will not take bids with a cost proposal plus taxes.

5. Only full dollar and cent amounts are acceptable. No prices that include a 10th of a cent or less will be allowed. Example $1.1793.

6. Proposals that include population adjustments must be identified with specific calculation requirements.

7. Costs and equipment which are not covered by the vendor, and which are intended to be a cost to the District, must be identified in the proposal.

D. Experience and Qualifications:

1. The Vendor should fully describe any prior experience in providing and maintaining food services in a Detention facility setting. Such information should include dates and locations of performance, a brief description of the specific services provided, and the name, address and telephone number of the contracting agency and a contact person who may be contacted for verification of all data submitted.

2. Describe any other experiences related to the work or services described in the RFP and provide any additional information specific to the capabilities required in this RFP.

3. List of all contracts Vendor has performed within the last three (3) years who obtain food services. Include the name of the department which administers or administered the contract; the contact person on the contract and his/her telephone number; and the dates covering the term of the contract.
E. Financial Capability and Litigation:

1. Provide information on any action, suit, proceeding or investigation by or before any court, public board or agency arising out of the performance of services by the Vendor that has been brought within the last three (3) years against the Vendor.

2. The information provided should include the name of the matter, the court, board, body or agency before which the matter was brought or is being heard, the nature of the matter and the status of such matter. If the matter has been resolved information on the outcome, including any order, discipline, fines or penalties must be included.

3. Vendor must provide its Annual Report for the last two (2) years. Vendor must also include independently audited financial statements for the most recent completed fiscal year. If audited financial statements are not available, please provide unaudited financial statements along with a certification from the owner/managing partner and Vendor’s accountant that the information accurately reflects the Vendor’s current financial status. If the business is a sole proprietorship, please provide a copy of Schedule C of the Internal Revenue Service forms as well as a certification from the owner/managing partner and Vendor’s accountant that the information accurately reflects the Vendor’s current financial status.

4. Alternatively, provide income tax returns from the most recent completed fiscal year.

X. EVALUATION OF PROPOSALS:

A. Evaluation Process:

1. All proposals will be subject to a standard review process developed by the District. A primary consideration shall be the effectiveness of the agency or organization in the delivery of comparable or related services based upon demonstrated performance. The evaluation will be based on the written proposal as submitted, but may include a site visit to the Vendor and/or an oral interview with the Vendor.

B. Evaluation Criteria:

1. Initial Review: All proposals will be initially evaluated to determine if they meet the following minimum requirements:

2. The proposal must be completed and be in compliance with all the requirements of this RFP.

3. Prospective Vendors must meet the requirements as stated in the Minimum Vendor Requirements.

4. Failure to meet all of these requirements may result in a rejected proposal. The District may reject any or all proposals and may or may not waive any deviation which is not material or any defect in a proposal. Waiver of any deviation shall in no way modify the RFP documents or excuse the Vendor from full compliance with the RFP specifications if the Vendor is awarded a contract.
5. **Technical Review:** Proposals meeting the above requirements will be evaluated on the basis of the following criteria (not necessarily listed in order of importance):

   I. Vendor’s response to scope of services.
   II. Vendor’s response to cost in relation to services.
   III. Vendor’s ability to provide sufficient personnel.

6. All proposals must clearly state the cost per meal rate.

7. **Selection will be based on determination of which proposal best meets the needs of the District and the requirements of the RFP.**

8. **Evaluation Committee:** The evaluation team will be selected by the Yuma County Sheriff or his designee.

C. **Contract Award:**

1. The Agreement will be awarded based on a competitive selection of proposals received.

2. The contents of the proposal of the successful Vendor and of this RFP will become contractual obligations and failure to accept these obligations in a contractual agreement may result in cancellation of the award.

3. Commission and/or Cost in relation to service is one factor in the evaluation process, but the District is not obligated to accept the proposal with the lowest cost and/or highest commission. The ability to provide quality service in a timely manner in accordance with the RFP requirements is critical to a successful proposal.

D. **Appeals/Disputes:**

1. All Vendors are given the opportunity to appeal funding recommendations. The Vendor may appeal the recommended award or denial of award, provided the following stipulations are met:

   I. Appeal request must be in writing.
   II. Must be submitted within ten (10) calendar days of the date of the recommended award or denial of award.

2. An appeal of a denial of award can only be brought on the following grounds:

   I. Failure of the District to follow the selection procedures and adherence to requirements specified in this RFP or any addenda or amendments hereto.
   II. There has been a violation of conflict of interest.
   III. A violation of State or Federal law.

3. Appeals will not be accepted for any other reason than those stated above. All appeals must be sent to: **Sheriff Leon N. Wilmot, Yuma County Sheriff’s Office, 141 South Third Avenue, Yuma, Arizona 85364.**

4. Disputes referring to this particular RFP must be addressed to: **Sheriff Leon N. Wilmot, Yuma County Sheriff’s Office, 141 South Third Avenue, Yuma, Arizona 85364.**
E. **Final Authority:** The final authority to award a Contract rests solely with the Board of Supervisors of Yuma County Arizona, acting as the Yuma County Jail District Board of Directors. Final selection of the Vendor will be based on negotiation of the contract.

1. In the event the District determines that Vendor’s performance of its duties or other terms of the Contract are deficient in any matter, the District will notify Vendor of such deficiency in writing or orally, provided written confirmation is given five (5) days thereafter. Vendor shall remedy any deficiency within forty-eight (48) hours of such notification or District, at its option, may terminate the agreement immediately upon written notice or remedy deficiency and offset the cost thereof from any amounts due Vendor under the Contract or otherwise.

2. **Availability of Records:** All records pertaining to services delivered and all fiscal, statistical and management books and records shall be available for examination and audit by District representatives for a period of three (3) years after final payment under the Contract until all pending District, Yuma County and state audits are completed, whichever is later.

XI. **CONTRACT REVIEW**

1. The District and the successful bidder shall, within thirty (30) days of execution of a Contract, set dates through the scheduled contract termination date for quarterly review meetings between Detention Center staff and Vendor personnel for the evaluation and amendment, if necessary, of the Contract.

2. The District and the Vendor shall, within thirty (30) days of execution of a Contract, formulate a monthly report form that will establish the basis for the quarterly review sessions.

XII. **LIQUIDATED DAMAGES**

1. The District’s intent with regard to liquidated damages and penalties is to motivate the vendor to comply with the requirements of the RFP, the proposal and the resultant contract. These aspects of the agreement are not intended for application so much as to motivate the vendor to maintain the performance level agreed upon. No amount is budgeted or expected for liquidated damages or penalties and the District would be satisfied with NO penalty assessment given that the services are provided as contracted.
   a. The contractor acknowledges that damages will be incurred by the agency, in an amount determined by the District. The contractor agrees that the District should have the right to liquidate such damages through invoice to the Contractor. Payment of invoice shall be made to the District within thirty (30) days of the Contractor’s receipt of the invoice in the amount equal to the damages incurred.
   b. Liquidated damages will be applied for failure to meet standards in each of the following areas:
      i. Implementation of service will be assessed at $3,000 per day after go live date stated in the RFP response proposes submitted by the vendor.
      ii. Failure to provide training as specified in the RFP, $500 per day after go live date stated in the RFP response proposes submitted by the vendor.
      iii. The Vendor shall be responsible for the repair and/or replacement of any county equipment damaged or lost due to its employees’ negligent acts. This includes negligent supervision of prisoners assigned to Kitchen work crews. This does not include the repair or maintenance for normal equipment wear and tear.
iv. If food services are not maintained as specified in the contract, it is understood that the District will suffer damage. The Vendor shall pay the district as fixed and liquidated damages, and not as a penalty, the sum of the loss until the services are restored. In relation to substandard meal items, the Vendor shall reimburse the cost of the meals at the rate specified in the contract.

v. The Vendor shall not be charged liquidated damages because of loss of productivity or damaged/lost equipment due to unforeseeable causes beyond the control and without the fault or negligence of the Vendor including, but not limited to; acts of God or of public enemy; acts of Government; acts of the District or anyone employed by the District; fires; floods; epidemics; quarantine restrictions; strikes; freight embargoes; or unusually severe weather.

c. The Vendor shall within three (3) days of the beginning of any foreseeable delay or loss in service, notify the District in writing of cause of delay; thereupon the District shall ascertain the facts and extent of delay in service.

XIII. RETURN FACILITY IN GOOD WORKING ORDER:

1. The Vendor shall return to the District at the expiration of this Contract the food service premises and all equipment furnished by the District in the condition in which it was received, except for ordinary wear and tear and except to the extent that said premises and equipment may have been lost or damaged by fire, flood, or unavoidable occurrence and except to the extent that said equipment may have been stolen by persons other than employees of the Vendor without negligence on the part of the Vendor or its employees and providing that all damages and losses are reported to the District for all items covered by this paragraph. The District will pay for needed repairs caused by normal wear and tear. The District will replace equipment, which in the opinion of the District has exceeded its useful life after consultation with the Vendor.

XIV. ADDITIONAL FOOD SERVICE REQUIREMENTS:

1. The Vendor agrees to provide any additional food services as mutually agreed upon at prices mutually agreed to.

2. Participation in Detention Center security training will be required for all Kitchen staff.

3. Uniforms for Vendor Staff
   a. Vendor shall provide professional, neat uniforms that distinguish the Vendor’s paid staff from the prisoners and Detention staff.

4. Daily Processing of Complaints:
   a. Food service complaints from prisoners must be processed at least daily as follows:
   b. Trained food service personnel shall act upon all complaints.
   c. The Food Service Director shall be responsible for resolving prisoner or staff grievances.

5. Menu Specifications:
   a. All Proposals must clearly define:
      i. Proposed menu(s)
      ii. Item-by-item nutritional analysis (May be appendix or disc- Microsoft Word preferred)
      iii. Registered Dietitian certification of both the menu and nutritional analysis for sedentary adults and juveniles incarcerated in the Detention Center
iv. Summary of specifications that will be adhered to for all food products
v. All Proposals must meet or exceed quality of food service as detailed in Scope of Service

6. Prisoner Cycle Menu:
   a. Menu Cycle
      i. Each Vendor shall submit a five (5) week cycle menu.
      ii. Each week will include twenty-one (21) meals and comply with federal and state nutritional and health standards.

7. Menu Description Requirements
   a. Menus submitted in the Proposal must include clearly defined descriptions of food items.
   b. All menu items must list weight or volume measurements (e.g., ½ c, 3 oz, wt., etc.). All cake, muffin and cornbread portions that are cut in a pan must indicate the size of the cut (e.g., 1/60 cut).
   c. Meat portions in casseroles must include cooked weight measurements of meat or meat equivalent per portion (e.g., a 10 oz casserole planned to include 2 oz of meat or meat equivalent should be written on the menu as 10 oz; 2 oz meat).
   d. Weights of entrees on menus must be indicated as cooked or raw weights. For those items purchased already fully cooked, it shall be indicated as either prior to reheating or following reheating.
   e. The ground meat to be served must be indicated on the menu. For example, if ground turkey will be utilized in the casserole, that must be indicated on the menu. If diced meat is intended to be served in a casserole, indicate diced in the name.
   f. If imitation cheese is intended to be served, it must be indicated on the menu.
   g. Appropriate condiments to be served must also be included on the written menu.

8. Balanced Menu Planning Requirements:
   a. The menu shall be planned with products and recipes with proven prisoner acceptability. The Vendor shall include in the Proposal a method to monitor prisoner preferences and to make acceptability adjustments.
   b. A variety of food flavors, textures, temperatures, and appearances shall be used.
   c. Fruit and vegetable requirements:
      i. To assure a minimum level of menu quality, at least 2 1/2-cup fruit and vegetable equivalents are required each day on the menu. A minimum variety of four (4) different fruits and vegetables shall be used in the menu. Items such as fruit drink, rice and noodles do not qualify as fruit or vegetable equivalents.
      ii. Menus will provide a minimum of one (1) fruit or fruit equivalent each day.
   d. Avoid excessive fat calories:
      i. To avoid excessive fat calories, portions for margarine, butter, salad dressing, and mayonnaise shall be restricted on the menu.

9. Nutritional requirements.
   a. Adult menus will provide a nutritionally adequate diet for a sedentary adult incarcerated in the Detention Center.
   b. Menus will provide an appropriate amount of protein per day based on age and gender. This will be met by providing a minimum of one (1) meat or meat equivalent item per meal, excluding breading. A meat or meat equivalent may include meat, eggs, cheese, peanut butter, or soy.
   c. Menus will provide a minimum of one (8 oz) of fluid milk per day.
d. No organ meats shall be allowed in any ground meat.
e. Nutritional Analysis – tied to actual recipes & products proposed.
   i. An item-by-item computer nutritional analysis of the menu with a weekly summary
      indicating the percentage of compliance to the highest Recommended Dietary
      allowance (RDA) values for the population shall be submitted with the Proposal.
   ii. Each item on the menu shall have specific nutritional values based on recipes that
      will be used in the facility. For example, the specific calories, protein, fat, sodium,
      calcium, iron, and vitamins in the recipe that will be used for beef, macaroni, and
      tomatoes and all other meal items shall be separately identified on the computer
      analysis.

10. Menus shall take into account both chronic disease risk reduction and intake of essential nutrients.
   a. An average of 45% to 65% of carbohydrates is required.
   b. An average of 10% to 35% of protein is required.
   c. An average of 20% to 35% of fat is required.

11. Menu and Analysis Certified by Registered Dietitian.
   a. A Registered Dietitian shall certify the prisoner menu in the Proposal with a signed
      nutritional compliance statement for the age and sex of the population. A copy of the
      dietitian’s ADA registration card shall be submitted with the Proposal.
   b. A Registered Dietitian will approve all menus prior to service and annually thereafter. All
      meals served will be in compliance with the most recently published Recommended
      Dietary Allowances and Dietary Reference Intakes for adults as established by the National
      Academy of Sciences.

12. Types of Meat Requirements:
   a. Pork and pork-derived products are not allowed on any menu in the facility.
   b. Whole muscle meat items (such as chicken quarters) must be served at least three (3) times
      in the menu cycle.
   c. Ground meat items such as taco filling, meat sauce for spaghetti, etc., should be made with
      (ground turkey OR ground beef OR a mixture of ground beef and turkey)

13. Court Sack Meals:
   a. For approximately twenty (20) prisoners, five (5) days per week, sack meals for court are
      to be provided. These meals are in place of the regular prisoner meals.
   b. Court sack meals are to consist of:
      i. Two (2) sandwiches made with four (4) slices bread and 3-oz of meat and/or cheese
      ii. Two (2) condiments
      iii. Fresh fruit
      iv. Chips or dessert item
   c. Sack meals are to be billed at regular prisoner rates.

14. Work Release Sack Meals (if applicable):
   a. For approximately twenty (20) prisoners, five (5) days per week, sack meals are to be
      provided. These meals are in place of the regular prisoner meals.
   b. Work Release sack meals are to consist of:
      i. Two (2) sandwiches made with four (4) slices of bread and 3-oz of meat and/or
         cheese
      ii. Two (2) condiments
      iii. Fresh fruit
iv. Chips
v. Dessert Item
vi. Portion Pack Beverage of at least 8 oz

c. Sack meals are to be billed at regular prisoner rates.

15. Medical, Religious, and snack Diets:
   a. The Vendor shall provide, at no additional cost, religious, medical, diets conforming to special religious or physician-ordered specifications.
   b. July 2018 to June 2019 the monthly average medical diet meals served was 1,778, the monthly average religious diet meals served was 214, and the monthly average snack diet meals served was 1,405.
   c. The most common medical and religious diet orders are: diabetic, low sodium, kosher, ovo-lacto, and liquid.

16. Policies and Documentation Requirements:
   a. The Vendor will submit with its Proposal a sample of its corrections diet handbook.

17. Spirit Lifters:
   a. The Vendor shall include in the Proposal its policies for serving special meals (spirit lifters) on holidays.
   b. Holidays and proposed menus shall be identified. A minimum of four (4) holiday meals shall be provided annually, including Thanksgiving and Christmas, and two (2) meals to be scheduled at the discretion of the Jail Administration.
   c. All such meals will be provided at the Contract rates.

18. Plan for Product Wholesomeness:
   a. Vendor will warranty that:
      i. All meat products will be purchased from suppliers using HACCP (Hazard Analysis Critical Control Point) programs.
      ii. All food items will be purchased from facilities and manufacturers that meet all applicable federal and state regulations for food safety, use only industry “best practices” to assure wholesomeness and maintain appropriate liability insurance on their products.
   b. Vendor will provide a written procedure for verification of food safety and quality of “spot buys” (defined as items purchased at a discount usually from a broker or distributor).
   c. Vendor will include in the Proposal its specific plan for maintaining safe and wholesome food in the facilities operated by this jurisdiction.

19. Documentation of meals served:
   a. Documentation of all meals served, including substitutions, shall be maintained. A plan for assuring nutritional compliance with substitutions shall be provided in the Proposal.
   b. The Vendor shall outline procedures used to assure all meals will be served at appropriate temperatures and in a manner that makes them palatable, neat, uniform in serving and visually pleasing.

20. Standardized recipes.
   a. Standardized recipes with portion yield data for all items shall be available and utilized.
XV. **STAFF REQUIREMENTS:**

1. The Vendor shall staff a Food Services Manager, a Registered Dietitian and Kitchen staff to adequately meet the terms of the contract.
   a. Staffing plan to provide adequate resources to meet objectives
      i. Assign a minimum of two (2) employees per shift when prisoners are present and one (1) employee when prisoners are not present to oversee and supervise all aspects of the food service operation.
      ii. Prisoners will be provided, as the Vendor requires, subject to the approval of the Jail Administration.
      iii. The Vendor will provide an organizational chart and job descriptions for all professional and prisoner staff with its Proposal, including the number of prisoners required per shift. Prisoner personnel shall be used for the preparation of food and general sanitation and cleaning.
      iv. The Vendor agrees to train and supervise prisoner personnel, subject to the overall control of the District.
      v. The Vendor is responsible for all wages, salary benefits, and overtime payments to its staff.

2. Credentials of Vendor Staff
   a. The Vendor shall submit the resume of the District Manager as a part of its Proposal.
   b. The Vendor will include a description of the qualifications of the Food Service Manager placed in the facility.

3. Employee-Related Processes
   a. Health Examinations
      i. Vendor will agree that its employees assigned to duty at the Detention Center shall submit to periodic health examinations at least as frequently and as stringently as required by law and agrees to submit satisfactory evidence of compliance with all health regulations to the District, upon request.
   b. Clearance Requirements
      i. All employees of the Vendor who will work in the Detention Center must be cleared by the Sheriff’s Office. All employees must comply with the Sheriff’s Office written policies and procedures relating to facility security.

4. Supervision and Training of Prisoners
   a. If the proposal is to use prisoner labor, the Vendor shall provide training in food service delivery and management. The Proposal shall outline what the training will entail as part of the Vendor’s overall vocational training program.
   b. Prisoners are not permitted to supervise other prisoners nor are they allowed to hold any position of authority over another.

5. Supervision and Training of Paid Staff.
   a. The Vendor shall provide training in food service delivery and management. The Proposal shall outline what the training will entail as part of the Vendor's overall training program.

6. Responsibilities of Vendor’s Staff.
   a. All Proposals must clearly detail the proposed use of prisoners as part of the Vendor's food service proposal. Included in this section shall be a detailed explanation of the method of supervision and job descriptions.
b. This section shall also define the levels of Vendor staffing, their responsibilities, job descriptions, performance reviews, and overall approach to working with District employees.

XVI. PARTICIPATION IN FEDERAL/STATE PROGRAMS (include those that apply)

1. Commodities
   a. Vendor agrees to make the fullest use of the USDA donated commodities when they are available, wholesome, and appropriate for menu purposes. The Vendor reserves the right to refuse acceptance of any such commodities that are contaminated or in excessive amounts. The utilization/control of USDA donated commodities is subject to the following requirements:
      i. The Vendor will properly handle, store, and prepare all commodities.
      ii. A weekly inventory shall be taken of all commodities by the Vendor. The report shall include for each USDA donated commodity, the commodities on hand at the beginning of the week, the quantity used, the quantity lost due to spoilage, theft, or shrinkage, and the balance at the end of the week.
      iii. Commodities received will be used solely for the benefit of those persons in the jail.
      iv. The Vendor shall credit to the District's invoice, the fair market value as determined by the USDA published rate, of each commodity item used for the period, deducting therefrom shipping and handling charges actually incurred.

2. National School Meals Programs
   a. The County does participate in the USDA’s National School Breakfast and Lunch Programs for juvenile prisoners.
   b. If participating, include the following:
      i. A separate juvenile menu must be submitted by the Vendor
      ii. Juvenile menus will provide a nutritionally adequate diet for a sedentary juvenile incarcerated in the Detention Center.
      iii. The menu must be developed using the Enhanced Food-based Menu Planning Option as outlined by USDA regulation.
      iv. The Vendor must also outline in its Proposal the training provided to the Food Service Manager on the processes required for maintaining reimbursement status (food purchases, recipes, and documentation and USDA audits).
      v. Food programs must meet requirements of the Arizona Department of Education, Child Nutrition program Unit. Must meet the minimum requirements as to nutritional content as specified by the approved NSLP/SBP Meal Planning Option. The menu planning option being used is the “Traditional” meal pattern.

XVII. RESPONSIBILITY OF THE DISTRICT

1. Responsibility; The District and/or Yuma County shall be responsible for and provide:
   a. Accurate and timely orders for the number of meals to be served to prisoners within two (2) hours of the time for meals to be served.
   b. Provide adequate ingress and egress to all production areas.
   c. Adequate heat, lights, ventilation, and all other utilities. The District shall provide local intercom and business telephone service to the Vendor at no charge. This telephone shall be used only for local service and business-related calls. Should the Vendor desire local service for personal use and other non-business related calls or long distance calls, whether business or personal, a separate telephone not connected to the Detention Center system shall be installed at the Vendor's expense.
   d. Extermination services and removal of trash and garbage from loading dock areas.
e. General maintenance to the building structure including, but not limited to, the maintenance of gas, water, sewer, ventilation, lighting, air conditioning, refrigeration, duct work, floor coverings, and wall and ceiling surfaces. The District's maintenance does not include day to day cleaning operations in the Kitchen area.

f. Adequate preparation, storage, and holding equipment and maintenance for same.

g. Adequate supplies and cleaning equipment necessary for the safe and sanitary oversight of Kitchen operations.

h. Adequate number of prisoners for kitchen duties.

i. Security, control, and limitation of prisoner movement into and out of the food service area, including physical security of employees, suppliers, and other authorized visitors.

j. Maintain Kitchen appliances and equipment in proper working order.
ADDENDUM “A”

NON-COLLUSION AFFIDAVIT

STATE OF ARIZONA   

)ss.

County of Yuma   

TO: YUMA COUNTY JAIL DISTRICT

The undersigned, in submitting a bid for the Provision of food services to the Yuma County Jail District/Yuma County Detention Center, being first sworn, states that (s)he has not, either directly or indirectly, entered into any action in restraint of free competitive bidding in connection with this Contract.

_______________________________________
SIGNATURE OF BIDDER

_______________________________________
PRINTED/TYPED NAME OF BIDDER

_______________________________________
TITLE/POSITION OF BIDDER

_______________________________________
BUSINESS NAME

_______________________________________
_______________________________________
_______________________________________
BUSINESS ADDRESS