

FACTS Vended Meals Vendor FAQs

Question: Are you looking for meals to be delivered hot?

Response: Yes. We are looking for meals to be delivered hot for bulk serving in steam table trays. We would keep it warm on site.

Question: Do you need equipment for heating or warming food?

Response: We do not need warming equipment, but the food would need to be delivered in something that would keep it at temperature.

Question: Do you need Halal or vegetarian food?

Response: We order a small number of vegetarian meals each day. We ask vendors to never serve pork to our school.

Question: I was surprised by your 21 day sample menu which was almost all standard American diet. Is there a desire for Asian cuisine?

Response: We encourage vendors to serve our school the foods that you do best. The sample menu is only a sample and vendors are encouraged to supply menus that conform to NSLP requirements but that reflect the skills and sensibilities of your company. High quality, fresh, and tasty foods are more important to us than the ethnic origin of the foods.

Question: Do you value organic food or fresh foods?

Response: We prefer to serve fresh fruits and vegetables as often as possible.

Question: What is the participation rate in your program?

Response: We would guarantee at least 400 meals daily. We currently serve approximately 430 lunches.

Question: Do you use a scorecard to evaluate bids?

Response: The evaluation sheet is attached below. All bidders who submit a complete application by the deadline and who pass the requirements for a responsive and responsible bid will be asked for a Taste Test and facilities inspection. The taste test and facilities inspection are incorporated into the evaluation. Among all responsive and responsible bidders, we will select the lowest bid.

Name of Bidder:

Responsive and Responsible? Yes No

Lowest Bid: Yes No

A full and responsive application will include:	Pass/Fail /Partial Pass/	Comments
Bid Proposal for Vended Meals, 2024-25, to the Folk Arts-Cultural Treasures Charter School (FACTS) by deadline		
Agreement to comply with all of the terms and requirements included in the Folk Arts-Cultural Treasures PDE-SNP-557a Invitation for Bid/Vended Meals Contract.		
Signed Appendix A: Certification Regarding Debarment and Suspension		
Signed Appendix B: Certification and Disclosure Regarding Lobbying		
Signed Appendix C: Independent Price Determination Certificate		
FACTS NSLP Compliance Questionnaire		
Resumes of key personnel, including relevant training and certifications.		
Three (3) references that support your experience and qualifications to demonstrate evidence that you are a responsive and responsible bidder.		
A bid guarantee as described on page 3, section E.		
Provide one 21 day menu with recipes and nutritional information for all items listed. FACTS will accept the 21 day menu attached to this IFB or an alternative menu provided by the bidder.		
Sample menu production records for a one-week period for a contract of a comparable sized vended meals program.		
A sample of the delivery ticket that will be used.		
FACTS Facilities Inspection and Taste Test Information Sheet		
Taste Test		
Facilities Inspection		