



ROWLAND UNIFIED SCHOOL DISTRICT
1830 S. NOGALES STREET
ROWLAND HEIGHTS, CA 91748

ADDENDUM 3
PIZZA (DELIVERY & READY TO SERVE)
RFP BID# 2018/19:(R5)

October 11, 2018

TO ALL PROSPECTIVE BIDDERS:

Note: *The following Addendum shall become part of the contract documents and the bidder shall provide for all work as required by this Addendum. Acknowledge receipt of the Addendum on the Bid Proposal Form.*

Specifications/Clarifications:

- 1. Question:** Can you please provide clarification on what you want? (mainline entrée vs Smart Snack) If you serve on the mainline, you can sell the same profile on ala carte the day of and the day after. If you're serving ala carte only – meaning < 2 grains and less than 2 meat/ma (conflicts with pg. 30 requirements) and less than 480 mg of sodium, you then would want the Smart Snack profile.

Here's what you have in the RFP:

Here is the **conflicting information** (pg. 30):

- Contributes **2 ounces of Meat/Meat Alternate and 2 ounces of grain/bread** per serving as specified by the USDA Food Buying Guide = **mainline entrée** not Smart Snack vs.
- Not to exceed <400 kcals per serving
- Sodium not to exceed **<480 milligrams = Smart Snack/Ala Carte**

Answer: While conducting further research on the requirements for food items that are part of the reimbursable meal and also sold a la carte, in addition to the USDA's Smart Snack in School (SSIS) guidelines, we must also follow the California Education Code (EC) sections 49430-43431.7.

"According to the federal SSIS, a competitive entree that is sold the day of or day after it appears on the menu, is not subject to any nutrition standards. The EC, however, requires a competitive entree to meet nutrition standards for calories, total fat, and trans fat. (EC Section 49431.2[b][1][A-C])" (Nutrition Services Division Management Bulletin SNP-07-2017).

Therefore, we are not required to follow the sodium restrictions as originally listed in the bid documents, but we would like to keep the sodium levels to a minimum to ensure that the pizza fits into the required weekly averages for sodium. The averages must not only include the entree, but also all items that are part of the reimbursable meal. The current sodium target as part of the USDA Lunch Meal Pattern is less than or equal to 1230 mg for grades K-5, for the entire reimbursable meal, not just the entree alone.

Rosana McLeod

Director of Purchasing