Questions and answers at Pre-Bidder’s Conference – Friday, 2/28/2020

1. **How long does it typically take to be registered as a vendor?**
   Takes a long time depending on factors. Would recommend beginning the process as soon as you leave here. Begin by completing the necessary steps to become a bidder, from there you will need to complete an additional process to become a supplier. We have seen it take up to a year, but generally takes a couple of months. You do not need to be an approved vendor by the March 20th RFP deadline, but the contract cannot be completed until you become a vendor.

2. **The FRP mentions the possibility of a taste test, is there a time range in which that would happen?**
   As mentioned in the RFP any taste testing would occur during the week of 3/30/2020 – 4/3/2020.

3. **Is there the possibility that you could have more than one vendor? Is there the option that you may have a different vendor during the summer than the school year?**
   Yes, vendors have the option to apply for either or both. There is a possibility that one vendor may be more qualified to do one program over the other.

4. **What is defined as a unitized meal?**
   In attachment 1A, it will provide the meal pattern requirements.

5. **What are the requirements of how a unitized meal should be packaged?**
   According to USDA/CDE, unitized must be individually portioned, packaged, delivered, and served as a unit. The milk or juice may be packaged and provided separately, but must be served with the meal unit. Other variations of unitized meals is allowable with CDE’s pre-approval, such as a self-contained package that can be picked up as a complete meal by the youth. In addition, vendor is required to provide leak-proof packaging that adheres to the SF Environmental Code, Chapter 16 (more information about this is on pg. 12 & 17 of the RFP).
Questions asked via email:

1. What are your current per meal rates for Breakfast, Lunch and Supper?
   Breakfast is not listed as a meal item in this RFP.
   Currently, DCYF receives the following reimbursement rate from USDA/CDE reimbursement:

   **USDA/CDE Reimbursement Rate for DCYF**

<table>
<thead>
<tr>
<th></th>
<th>SFSP 2020</th>
<th>CACFP 2019-2020</th>
</tr>
</thead>
<tbody>
<tr>
<td>Snack</td>
<td>$</td>
<td>0.87</td>
</tr>
<tr>
<td>Supper*</td>
<td>$</td>
<td>-</td>
</tr>
<tr>
<td>Lunch</td>
<td>$</td>
<td>3.76</td>
</tr>
</tbody>
</table>

   *includes cash-in-lieu

2. Do you currently get 100% cold menu since everything is unitized?
   Currently, sites under DCYF’s sponsorship receives a variety of hot and cold items everyday. Hot foods are delivered cold and sites are able to heat them up according to DPH standards, utilizing their own or rental equipment provided by the vendor. The packaging materials used for hot foods are oven and microwavable safe.

3. Can you provide a list of locations and average counts per?
   In attachment 6, it will provide a list of locations and average daily participation (ADP).