INVITATION TO BID

PRODUCE BID

INSTRUCTIONS: This sealed bid must be submitted to the Child Nutrition Department, Bixby Public Schools, 118 N. Armstrong, Bixby, Oklahoma, 74008, no later than 10:00 AM, May 3. The Bixby Board of Education cannot be responsible for lateness of bids due to mail delays.

Sealed bids must be figured F.O.B Destination, Bixby, OK. Bixby Public Schools are Tax Exempt; therefore, state and federal taxes should not be included in the bid price. This bid form or a reproduction showing the identical information must be used to submit the bid. Please bid in accordance with the bid specifications. The “Non-Collusion Statement” must be dated, signed, and notarized according to the Oklahoma State Law (enclosed). No bidder may withdraw his bid for a period of one hundred and twenty (120) days after the bid opening. FELONY COMPLIANCE: As required by OK State law, school district vendors are required to return a complete FELONY AFFIDAVIT (enclosed).

All bids must be submitted by the date and time of public opening (see above). Bids must be submitted on the forms provided in a sealed envelope clearly marked (typed or blocking lettering only) with the vendor’s name, return address, the opening date and time. An original and two (2) copies of the Bid shall be provided. Bids received after the date and time specified shall be considered LATE, and shall not be considered for award.

Complete literature and specifications must be submitted with the bid. Any alternatives should be accompanied by a copy of the manufacturer’s specifications. Any differences must be noted on a separate sheet.

Awarded bid will be for the 2024-2025 school year, starting July 1, 2024 through June 30, 2025. Upon mutual agreement between the School District and the successful supplier the bid and/or contract may be extended (renewed) for additional one (1) year periods beyond the initial awarded period, not to exceed a maximum of three (3) one year periods beyond the initial period and provided that there: (1) no material changes to the terms of the bid or services; (2) no material changes to the pricing, except as defined and allowed in the bid and by escalation clauses; (3) no assignments of the changes in supplier’s ownership (4) no negative changes in the supplier’s performance . The suppliers shall not assign the contract without the written approval of the District. If termination of contract is required, notice will be given in April.

Produce items must be delivered to each school site weekly. A list of school sites and addresses is attached.

**Insurance**: The vendor performing for BPS shall:

1. Maintain worker’s compensation insurance as required by Oklahoma statutes, for all employees engaged in the work.

2. Maintain commercial liability, bodily injury, and property damage insurance against any claim(s), which might occur in carrying out the services, referred to in this Bid. Minimum coverage will be ONE MILLION DOLLARS ($1,000,000) liability for bodily injury and property damage including product liability and completed operations.

3. Provide motor vehicle insurance for all owned, non-owned, and hired vehicles that are used in carrying out the services described in this Bid. Minimum coverage shall be ONE MILLION DOLLARS ($1,000,000) per occurrence combined single limit for automobile liability and property damage.

4. Buy American, must purchase for those programs, to the maximum extent practicable, domestic USDA Foods or products, the term domestic food commodity or product means agricultural USDA Foods products processed in the United States, substantially using agricultural USDA Foods that are processed food comes from in the United States. The term substantially means that over 51 percent of the processed food comes from American-produced products.

**BID AWARD**: The bid will be awarded by the Board of Education (BOE) at BOE regular or special scheduled meeting. The right is reserved by the Bixby Board of Education to reject any or all bids or parts of bids, and to award the bid in the best interest of the school district after comparing specification, performance, service, quality, price, availability, of firm, and delivery dates. All of these factors will be considered and evaluated by the school officials before making a decision. All bids are public record and are available during regular office hours. The Bixby Board of Education reserves the right to waive informalities or minor irregularities in the bid.

Prices: Pricing should be received by the Child Nutrition Office by the first business day each month.

The bid proposal shall be enclosed in a sealed envelope marked on the outside

SEALED BID: Produce

Bid Opening Date: 10:30 a.m., Friday May 3, 2024

Attn: Helen Hurst, Child Nutrition Director

FOOD SERVICES

PRODUCE SPECIFICATIONS

Attachment C

2024-2025

**FRUITS- Must be free from scars, bruises, and broken skins**

**APPLES, FRESH**

Purchase Unit: Box/carton, tray pack

Order Unit: Box

Weight: 38-44 pounds

Grade: U.S. No. 1 Grade or better at delivery; U.S. Utility for use as cut or diced fruit

Variety: Red& Golden Delicious, Gala, Granny Smith, Fuji, Jonagold, Pink Lady, Honeycrisp

Size: Approximate Sizes: 138, 113, & 125 Count

Origin: U.S.A., Washington preferred

Apples should be crisp and juicy with moderate to low acidity and high sweetness. They should be firm, bright, and clean with well-colored smooth skins. Fruit should be mature, not overripe, and free from defects. All stickers should be removed from apples.

**BANANAS**

Purchase Unit: Pounds

Order Unit: Pounds/Case

Weight: 40 pounds/100-120 count case

Variety: Cavendish or Nita

Size: Regular

Origin: U.S.A. or Mexico

Bananas to be firm, with a little green at the tip with no brown flecking, unless specified otherwise. Fruit

Should be plump, well filled out, and of characteristic shape.

**CANTALOUPE**

Purchase Unit: Carton/crate

Order Unit: Carton/Pound

Weight: 35-38 pounds

Grade: U.S. No. 1

Variety: Top Mark, PMR45 & 450, Magnum

Size: 18-23 count approx. 28 oz. each

Origin: U.S.A. or Mexico

Melons should be approximately five and one-half (5-1/2) inches in diameter, well netted or webbed, and vine-matured with a smoothly rounded, depressed scar at tip end indicative of “full-slip” harvesting.

**GRAPES**

Purchase Unit: Box

Order Unit: Box

Weight: 18-24 pounds

Grade: U.S. Fancy Table or better at delivery

Variety: Thompson Seedless, Flame Seedless, or Ruby Seedless

Origin: U.S.A. or Chili

**PEARS**

Purchase Unit: Box

Order Unit: Box

Weight: 36 pounds

Grade: U.S. No. 1 Grade

Variety: Bartlett, Anjou, Bosc&Comice

Size: 110 Count

Origin: U.S.A.

Pears should be firm, clean, bright, with color typical of variety when ripe (Bartlett—yellow, Anjou, Bosc&Comice—greenish-yellow). All stickers must be removed from pears.

**ORANGES**

Purchase Unit: Box

Order Unit: Box

Weight: 38-45 pounds

Grade: U.S. No. 1 or better at delivery

Variety: Valencia, Temple or Navel

Size: 113, 125, 138 counts

Origin: U.S.A.

Orange should be firm and heavy with fine-textured skin appropriate for variety. All fruit to be picked mature and should not be light, puffy, or spongy. If color is added the container must so indicate. For damage other than decay, U.S. Grade No. 2 choice permitted. All stickers must be removed from oranges.

**STRAWBERRIES**

Purchase Unit: 12 Pint Flat

Order Unit: Flat

Weight: 12 Pounds

Grade: U.S. No. 1 or U.S. Combination

Variety: Douglas, Pajara, Chandler, Selva, Driscol’s

Size: Not less than ¾-inch diameter

Origin: U.S.A., Mexico

Berries should be fresh, clean, and bright. The color should be bright solid red with very little green or white in evidence. Caps should be in place, with no mold, moisture, or damage on the berries. Berries should be free from trash and small, misshapen berries. There should be no leaky or damaged berries.

**WATERMELON**

Purchase Unit: Case

Order Unit: Cases

Weight: 22-30 pounds

Grade: U.S. No. 1 or better at delivery

Variety: Crimson Sweet, Jubilee, Royal Sweet, or Seedless

Size: 30-pound average

Origin: U.S.A.

The melon should be ripe, firm, symmetrical, fresh, and attractive looking with characteristic color of the variety. The lower side should be yellowish rather than white or very pale green. Should have a dry stem, and a dull (not shiny) rind.

**KIWI FRUIT**

Purchase Unit: Carton/box

Order Unit: Box

Grade: U.S. No. 1 or better

Variety: Hayward or other

Size: 30-45 Count

Origin: U.S.A., New Zealand

Kiwi Fruit should give slightly to the touch, skin uniform in color and texture.

**HONEYDEW**

Purchase Unit: Box

Order Unit: Box/Pound

Weight: 30-lb. box

Grade: U.S. No. 1

Size: 4 or 5 count

Origin: U.S.A.

Melons should be ripe, creamy color with soft blossom end. Bruised melon is not acceptable.

ITEMS BELOW MAY BE PURCHASED IN SMALLER QUANTITIES:

**BLACKBERRIES**

Purchase Unit: 12 1/2 Pint Flat

Order Unit: Flat

Weight: 4.5 Pounds

Grade: U.S. No. 1

Size:

Origin: U.S.A. or Mexico or Chili

To be packed to U.S Grade 1 standard; domestic product to be provided when available; to be packed in 1/2 pint containers; growing location to be provided with price quotes.

**BLUEBERRIES**

Purchase Unit: 12 ½ pint flats

Order Unit: Flat

Weight: 5 pounds

Grade: U.S.No.1

Size: medium to large berries

Origin: U.S.A, Mexico, Chili

To be packed to U.S. Grade No. 1, 12- 6 Oz dry pints.

**RASPBERRIES**

Purchase Unit: 12- ½ pint flats

Order Unit: Flat

Weight: 6-pound box

Grade: U.S. No. 1

Size:

Origin: U.S.A, Mexico, Chili

To be packed to U.S. No. 1 grade standard, domestic product to be provided when available, 6-pound box, growing location to be provided with price quotes. Raspberries should be dry, plump, and firm, and hold their shape, not leaking or deteriorating.

**ITEMS BELOW MAY BE PURCHASED IN SMALLER QUANTITIES;**

PINEAPPLE SPEARS OR STICKS, FRESH INDIVIDUAL PORTION PACKS

RHUBARB

DRAGONFRUIT

GRAPEFRUIT- US No. 1; size 40; ruby-red; 34-40 lb/carton; heavy, firm, well-shaped, thin skin

PLUOTS-US No. 1; small -1.5 inch diameter, 8-9 /lb

MANGOS

PLUMS- US No. 1; small -1.5 inch diameter, 8-9 /lb

PEACHES-US No. 1; freestone; 3/4 or ½ bushel standard pack; firm, ripe, creamy or yellow color.

PINEAPPLES, Hawaiian, US No. 1, 6-7 ct /case

NECTARINES, US No.1, 88 count, plump, smooth, unblemished, slight softening along seam

TANGELOS- US No. 1; heavy for size, deep orange color, puffy appearance; medium size

TANGERINES- US No. 1; heavy for size, deep orange color, puffy appearance; medium size

AVOCADOS-Hass, US No. 1; 40 count per flat

**VEGETABLES-**

**BROCCOLI FLORETS**

Purchase Unit: Carton/4-3 lb. bags or 18 lb/cs loose

Order Unit: Pound

Weight: 12-18 pounds

Grade: U.S. No. 1 or better at delivery

Variety: Calabrese, Green Duke, Emperor

Size:

Origin: U.S.A.

Broccoli must be pre-cooled at the shipping point. Bud clusters should be firm and fairly compact with an even dark-green or purple-green color. Stems should be lighter green, tender, and slightly moist, not hard or dry. There should be no open bud clusters showing yellow flowers nor any unevenness of color. Florets should be neatly and evenly cut at the base and well-trimmed. Sulfite free; packaged in a gas permeable package.

**CARROTS**

Purchase Unit: Carton

Order Unit: Pounds

Weight: 24 pounds (24- 1—pound bags)

Grade: Topped U.S. no. 1 or better at delivery

Variety: Shaped – Short-tapered to squared, short conic base

Size: 7-8 inches long, Medium (NO JUMBO)

Origin: U.S.A. (California, Arizona, Texas)

Carrots should be firm, fresh, smooth, well-shaped, of uniform shape and vibrant orange-red color. Roots should not be wilted, flabby, soft, or shriveled. Misshapen carrots, large green areas at the top, or decayed areas are not acceptable.

**CAULIFLOWER**

Purchase Unit: Carton/Head

Order Unit: Head

Weight: 34 lb. average

Grade: U.S. No. 1

Variety: Veitch Autumn, Snowdrift, Early Snowball, Super Snowball

Danish Giant

Size: 9 or 12 count

Origin: U.S.A.

Heads should be clean, firm, and compact. Trimmed heads. Jacket leaves fresh, green, and brittle with a creamy white head.

**CAULIFLOWER FLORETS**

Purchase Unit: Carton/4-3 lb. bags

Order Unit: Pounds

Weight: 12 Pounds

Grade: U.S. No. 1 at delivery

Variety: Early Snowball, Super Snowball, Danish Giant

Size: Medium

Origin: U.S.A.

Clean, firm, compact, creamy, white heads. No loose, open flower cluster, off-color, or dried-looking curds.Sulfite-free; packaged in a gas permeable package.

**CUCUMBERS**

Purchase Unit: Carton

Order Unit: Pound

Weight: 26-32 pounds

Grade: U.S. No. 1 at delivery

Variety: Ashley, Gemini or equal

Size: Large, 24 count, 2-2 3/8 inches in diameter, not less than 6

Inches in length

Origin: U.S.A. (California, Arizona, Texas)

Unwaxed market type or slicing type cucumber that is firm, straight and well-formed with an even green coloration. The product should not be withered, shriveled, or yellow in color.

**CARROTS, BABY PEELED & STICKS**

Purchase Unit: Carton

Order Unit: Pounds

Weight: 30 pounds (30- 1 pound bags)

Grade: U.S. No. 1 or better

Variety: Shape- Short tapered to squared, short conic base

Size: 1 ½ X 3 Inches long

Origin: U.S.A. (California, Arizona, Texas)

Carrots should be firm, fresh, smooth, well-shaped, of uniform shape, and vibrant orange-red color. Sulfite-free.Packaged in a gas permeable package; code dated.

**CELERY, STALKS & STICKS**

Purchase Unit: Crate

Order Unit: Pounds, Celery Sticks, 5 lb. Bags

Weight: 50-55 pounds

Grade: U.S. No. 1 at delivery

Size: 1-1 ¾ lb./stalk, Celery Sticks 3”-4” each

Origin: U.S.A.

Celery Stalks should be crisp, of medium thickness, and snap easily. Leaves should be fresh and green, not dry and papery. There should be no loose, limp, brown, or cracked stalks. Bunches should be well-trimmed with straight stalks, thick and solid, of standard length with good heart formation. Celery sticks should be crisp and clean. Sleeve pack.

**LETTUCE, CHOPPED**

Purchase Unit: Case

Order Unit: Case

Weight: 20 pounds

Grade: U.S. No. 1

Variety: Romaine lettuce, chopped

Size: 4/5 lb. film bags

Origin: U.S.A.

Lettuce should be firm, fresh, and show no sign of wilting.

**LETTUCE, LEAF**

Purchase Unit: Case/Each

Order Unit: Case/Each

Weight: 20-pounds net

Grade: U.S. Fancy at delivery

Variety: Salad Bowl, Black-seeded Simpson, Prize Head, Grand Rapids

Size: 24 count

Origin: U.S.A.

Crisp-texture leaves in loose bunches on a common stalk. Green or red leaves, curled or smooth characteristic of the variety.

**SALAD MIX**

Purchase Unit: Case

Order Unit: 5 lb. Bag

Weight: 30 pounds

Grade: U.S. No. 1

Variety: Romaine lettuce, carrots, and red cabbage

Size: 6- 5 # pound film bags

Origin: U.S.A

Fresh-cut; made with cut lettuce, carrots, and cabbage. Lettuce uniformly cut ¾ to 1-inch widths; sulfite-free; packaged in a gas permeable package; code dated. No swollen bags, discolored, slimy, or wet produce. Code dated for freshness.

**ONIONS, DRY- White & Red**

Purchase Unit: Bag

Order Unit Pound

Weight: 5-pound bag

Grade: U.S. No. 1 at delivery

Variety: Bermuda-Granex-Gravo, Glove, Vidalia, Texas Supersweet, Walla Walla

Size: Medium 2 ½-3” diameter

Origin: U.S.A.

Onions should be hard, clean, dry, and firm with small necks. Outer areas should be covered with papery scales, free from sunburn spots, decayed areas, or mold spots.

**CILANTRO-CLEANED & TRIMMED**

Purchase Unit: Carton

Order Unit: Bunch

Weight: 1 lb.

Grade: U.S. No. 1

Origin: U.S.A.

Cilantro should be fresh appearing, bright color, and free from wilted leaves and decay.

**PEPPERS, SWEET BELL**

Purchase Unit: Carton

Order Unit: Pound

Weight: 24-34 Pounds

Grade: U.S. No. 1 or better at delivery

Variety: California Wonder, Early Cal Wonder

Size: 2-1/2 inches x 2-1/2 inches, medium

Origin: U.S.A.

Peppers should be clean, bright green, red, or gold depending on variety and degree of maturity. Should be soft, pliable, thin fleshed, crisp, and tender. No shriveling or softness, bleached or discolored areas indicative of decay.

**POTATOES, BAKING LARGE**

Purchase Unit: Carton

Order Unit: Pound

Weight: 50 Pounds

Grade: U.S. No. 1 at delivery

Variety: Russet Burbank, Washington, Idahoan or Colorado

Size: 70 count

Origin: U.S.A.

The potato should be firm, clean, relatively smooth, and reasonably well-shaped. The product should be cylindrical or slightly flattened in shape with russeted and netted skin. Should be firm and smooth (not wrinkled); free of soft dark spots, cut surfaces, and greenish color.

**POTATOES, BAKING SMALL**

Purchase Unit: Carton

Order Unit: Pound

Weight: 50 Pounds

Grade: U.S. No. 1 at delivery

Variety: Russet Burbank, Washington, Idahoan or Colorado

Size: 100-110 count

Origin: U.S.A.

The potato should be firm, clean, relatively smooth, and reasonably well-shaped. The product should be cylindrical or slightly flattened in shape with russeted and netted skin. Should be firm and smooth (not wrinkled); free of soft dark spots, cut surfaces, and greenish color.

Origin: U.S.A.

The potato should be firm, clean, relatively smooth, and reasonably well-shaped. The product should be cylindrical or slightly flattened in shape with russeted and netted skin. Should be firm and smooth (not wrinkled); free of soft dark spots, cut surfaces, and greenish color.

**RADISHES, TOPPED**

Purchase Unit: Carton

Order Unit: Pound

Weight: 14- 1 lb. bags

Grade: U.S. #1 at delivery

Size: 1 # pound film bags

Origin: U.S.A.

Radishes should be fresh and bright looking, smooth and firm. The flesh should be crisp, white, and tender. The root should be well-formed with no wilted, spongy, dry, or rough-skinned appearance, breaks, or cuts.

**SPINACH, LEAF AND BABY**

Purchase Unit: Carton

Order Unit: Bag

Weight: 4-5 Pounds

Grade:

Size: 2.5 lb. film bags or 4 lb bags

Origin: U.S.A.

Spinach leaves should have a fresh, crisp, clean appearance with good, green coloring. Spinach to be partly trimmed and washed; sulfite-free; packaged in a gas permeable package; code dated.

**TOMATOES**

Purchase Unit: Carton, 6x6, 2 layer

Order Unit: Pound

Weight: 20 pounds

Grade: U.S. No. 1 or better at delivery

Variety: Beefsteak type

Size: Medium, 5-6 ounces,

Origin: U.S.A. or Mexico  
 Stage: Stage 4

Should have good flavor and succulence. They should be plump and well-formed, contour in size and shape, and free from bruises, cuts, decay, sunburn, or freezing injury. Field-grown vine ripe pink properly handled and ripened are acceptable.

**TOMATOES, ROMA**

Purchase Unit: Carton

Order Unit: Pound

Weight: 25 Pounds

Grade: U.S. No. 1 or better at delivery

Origin: U.S.A. or Mexico

Stage: Stage 5, light red or pink

Plum-shaped, well-formed, free from bruises, cuts, decay, sunburn, or freezing.

**TOMATOES, GRAPE OR CHERRY**

Purchase Unit: Carton

Order Unit: 12 baskets/carton

Weight:

Grade: U.S. No. 1 or better at delivery

Origin: U.S.A. or Mexico

Stage:

Well-formed, free from bruises, cuts, decay, sunburn or freezing

**KALE**

Purchase Unit: Carton

Order Unit: Bunch

Weight: 20-25 pounds

Grade: U.S. No. 1

Variety: Scotch, blue, or Purple

Size: 24 bunches

Origin: U.S.A.

Kale should be fresh appearing, bright-colored, and free from wilted leaves and decay.

**COLESLAW MIX**

Purchase Unit: Case

Order Unit: 5 lb. Bag

Weight: 20 pounds

Grade: U.S. No. 1

Variety: White & red cabbage, carrots

Size: 4 5# pound film bags

Origin: U.S.A.

Coleslaw mix contains shredded white cabbage, red cabbage, and carrots. Vegetables should be firm, and fresh with no signs of browning or wilting. Code dated; sulfite-free.

Please indicate which produce you will be able to provide from a local source, as defined by grown or processed in Oklahoma. Also provide the name of the farm or Farmer, and the location of the farm.

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Produce** | **Check if can provide this produce locally** | **Name of Farm or Farmer** | **Location of Farm (Nearest city or town)** | |
| Apples |  |  |  | |
| Asparagus |  |  |  | |
| Blackberries |  |  |  | |
| Blueberries |  |  |  | |
| Broccoli |  |  |  | |
| Cabbage |  |  |  | |
| Cantaloupe |  |  |  | |
| Carrots |  |  |  | |
| Cauliflower |  |  |  | |
| Cucumbers |  |  |  | |
| Green beans |  |  |  | |
| Greens |  |  |  | |
| Herbs |  |  |  | |
| Lettuce |  |  |  | |
|  |  |  |  | |
| **Produce** | **Check if can provide this produce locally** | **Name of Farm or Farmer** | **Location of Farm (Nearest city or town)** | |
| Okra |  |  |  | |
| Onions |  |  |  | |
| Peaches |  |  |  | |
| Pears |  |  |  | |
| Peas: English, snap, snow |  |  |  | |
| Peppers |  |  |  | |
| Potatoes |  |  |  | |
| Pumpkins |  |  |  | |
| Radishes |  |  |  | |
| Raspberries |  |  |  | |
| Spinach |  |  |  | |
| Summer squash |  |  |  | |
| Strawberries |  |  |  | |
| Sweet corn |  |  |  | |
| Sweet potatoes |  |  |  | |
| Tomatoes |  |  |  | |
| Turnips |  |  | |  |
| Watermelon |  |  | |  |
| Winter squash |  |  | |  |
| Other |  |  | |  |

**Attachment F: Company Information**

Company Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Printed Name/Title of Person Responding: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Principal Owner/Parent Company: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Principal Place of Business: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address of Distribution Plant: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Other relevant contact information: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Total Refrigerated Square Feet w/in local plant: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Total Full-time Employees (FTE) at local plant: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Number of fully operational refrigerated trucks (local plant): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Number of FTE local delivery drivers: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Delivery drivers’ average number of years’ experience with your company\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

List and describe any recent production, performance, efficiency or quality awards your company and/or the local plant has received. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Describe your company’s employee training program for drivers and plant workers. \_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Can your company deliver product with vehicles with no more than two axles? \_\_\_\_\_\_\_\_\_\_\_\_\_

How do you track prices and brands of produce purchased? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Would the school district be permitted to audit the daily pricing and brands? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

What methods do you use to alert customers on the availability of seasonal produce? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Describe your current insect and pest control program (frequency of inspections and treatment plan): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Describe your plant’s garbage removal program and frequency. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Describe how your packaging and containers meet or exceed Oklahoma State and Federal regulations for safe use with food. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

How are locally produced produce tracked and identified, e.g., identification of containers? \_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Do you have a written and implemented current food safety plans and procedures for the local facility? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

When was the last revision of the plan made? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

When were the local plant personnel last trained on the food safety plan? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

In the last 60 days, how many inspections has your plant received and what were the results of the inspection? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

How is produce tracked and traced as it moves through the supply chain to the customer? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

How many OSHA Recordable accidents did you have at your local plant during the last 12 months? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

How many lost work days did your local plant have during the last 12 months? \_\_\_\_\_\_\_\_\_\_\_\_\_\_

What safety-related awards or recognitions has the local plant received for employee safety programs, accident-free work days or accident reduction in the last two (2) years? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

What is your plant’s average turn-around time for produce (received and then shipped to customer)? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

What are the limits of your company’s product liability coverage? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

What, if any, nutritional education programs does your company provide for schools and school age children? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

What methods, programs, promotional materials or resources does your company offer to promote the farm-to-school produce program? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Does your company employ a part-time or full-time nutrition professional? If yes, please furnish their name and credentials. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Is local produce delivered from the farmer’s gate directly to school sites? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

What is your company’s return and credit policy for poor quality produce? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Describe how your company will invoice for partial cases? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Is there an additional fee/charge for “hot shot” deliveries? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

If yes, how much per delivery per site? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

List three references of other customers, including name, company name, phone number, and email address:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Accounts Payable/Accounts Receivable Mailing and Contact Information:

Contact Person: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Billing Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

E-mail: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**BID PROPOSAL**

|  |  |  |
| --- | --- | --- |
| **Item #** | **Item Description** | **Price** |
|  | Strawberry, 8/1# |  |
|  | Pineapple, Prem Golden 6-7 Ct |  |
|  | Cauliflower, 1EA |  |
|  | Watermelon, 1ct. Seedless |  |
|  | Cantaloupe, 9-12ct |  |
|  | Cucumber, Select 5# |  |
|  | Banana, 40# Schools Green Tip |  |
|  | Tomato, 2 Layer 5x6 |  |
|  | Grape, White Seedless18-20# |  |
|  | Carrots, 1.6oz bg/ 200 cs |  |
|  | Pineapple, Crownless |  |
|  | Broccoli, Floret 4/3# |  |
|  | Lettuce, Shred Romaine 6/2# |  |
|  | Cilantro, Bulk 3ct |  |
|  | Grape, Red Seedless 18-20# |  |
|  | Celery, 3ct |  |
|  | Lettuce, Shred 1/8" 4/5# 120 |  |
|  | Pepper, Gold Bell 1 1/9- 5# |  |
|  | Pepper, Green Bell 1 1/9- 5# |  |
|  | Pepper, Red Bell 1 1/9- 5# |  |
|  | Carrot, Baby Peeled 30/1# |  |
|  | Lettuce, Romaine Chop 6/2# |  |
|  | LG, ST Lettuce, Green Leaf |  |
|  | Tomato, Cherry Red 12ct. |  |
|  | Tomato Grape Red 12 ct. |  |
|  | LG, ST Lettuce, Red Leaf |  |
|  | Carrot, Petite 4/5# |  |
| **Item #** | **Item Description** | **Price** |
|  | Apple, Fuji WXF 80ct. |  |
|  | Celery, Stick 1BAG |  |
|  | Honeydew 6ct |  |
|  | Orange, School 138ct. |  |
|  | Pepper, Jalapeno 5# |  |
|  | Celery, Stick 4/5# |  |
|  | Kiwi, 1 Layer 39 Ct. |  |
|  | Onion, Yellow Jumbo- 5# |  |
|  | Pepper, Green Bell 5# |  |
|  | Pepper, Red Bell 5# |  |
|  | Spinach, Flat 1BAG |  |
|  | Carrot, Baby Peeled 4/5# |  |
|  | Fresh-cut Cantaloupe 2/5# |  |
|  | Herb, Basil 1# |  |
|  | Onion, Red Jumbo- 5# |  |
|  | Tomato, X-Large 25# |  |
|  | Carrot, Shredded 1BAG |  |
|  | Onion, Red Jumbo 25# |  |
|  | Spinach, Flat 4/2.5# |  |
|  | Apple of the Month 138ct. |  |
|  | Apple, Fuji WFCY 125ct |  |
|  | Garlic, Peeled 1/5# Jars |  |
|  | Mandarin, Clementine 10/3# |  |
|  | Onion, Green (Pencil) 12ct |  |
|  | Onion, Green Iceless 1/2# |  |
|  | Spinach, Baby Clean 4# |  |
|  | Carrot, Shredded 4/5# |  |
|  | Cauliflower, 12 - 16 Ct. Cello |  |
|  |  |  |
| **Item #** | **Item Description** | **Price** |
|  | Kiwi, Bulk, Loose 20# |  |
|  | Onion, Yellow Jumbo 50# |  |
|  | Orange, Fancy 113ct |  |
|  | Parsley, Curly 12ct |  |
|  | Squash, Zucchini Medium 18-22# |  |
|  | Tangerine 120ct |  |
|  | Blueberry, 12ct. |  |
|  | Broccoli, Crown 5# |  |
|  | Cabbage, Slaw 1/4" C/Sep 1BAG |  |
|  | Cantaloupe, 1ct |  |
|  | Cauliflower, Floret 4/3# |  |
|  | Onion, Red Jumbo 5LB |  |
|  | Spring Mix, 3# |  |
|  | Squash, Yellow Straight- 5lb |  |
|  | Tangerines 80ct |  |
|  | Tomato, Grape Red 12/10oz. |  |
|  | Apple, Granny Smith WFCY 125ct |  |
|  | Apple, Red Del. 88ct. US No.1 |  |
|  | Cilantro, Bunch 60ct. |  |
|  | Cilantro, 30ct |  |
|  |  |  |
|  |  |  |
|  | Kale, Premium 6ct |  |
|  | Lemon, Sunkist 165ct -5# |  |
|  | LG, Mushroom Sliced Thick 10LB |  |
|  | LG, ST Kale, Baby |  |
|  | LG, ST Spinach |  |
|  | Onion, White Jumbo 50# |  |
|  | Onion, White Jumbo- 5# |  |
|  | Parsley, Curly 60 Ct. |  |
|  | Pear, Green 135ct Bart/DAnjou |  |
| **Item #** | **Item Description** | **Price** |
|  | Pepper, Gold Bell 1 1/9 Bu. |  |
|  | Pepper, Green Bell 1 1/9 Bu |  |
|  | Pepper, Red Bell 1 1/9 Bu. |  |
|  | Potato, Idaho 100ct |  |
|  | Raspberry, Red 12 Ct. |  |
|  | Squash, Zucchini 5LB |  |
|  | Apple, Gala 88ct US No.1 |  |
|  | Lettuce, Shred 1/8" 1BAG 120 |  |
|  |  |  |

**Cafeteria Addresses**

Bixby High School

601 South Riverview

Bixby Ok 74008

918-366-2239

Bixby 9th Grade

301 South Riverview

Bixby Ok 74008

918-366-1727

Bixby Middle School

15400 South Mingo

Bixby, Ok 74008

918-366-2251

Central Intermediate Elementary

9401 East 161st St South

Bixby, Ok 74008

Central Elementary

201 South Main

Bixby, Ok 74008

918-366-2277

North Elementary

7101 East 121st St South

Bixby, Ok 74008

918-366-2683

North Intermediate

6941 East 121st St South

Bixby, Ok 74008

918-366-1833

East Elementary/Intermediate

11901 East 131st St South

Broken Arrow, Ok 74011

918-366-1720