



ADDENDUM NO. 1

DATE: October 21, 2014
FROM: City of Grand Junction Purchasing Division
TO: All Offerors
RE: RFP-3905-14-SH Inmate Food Services

Firms responding to the above referenced solicitation are hereby instructed that the requirements have been clarified, modified, superseded and supplemented as to this date as hereinafter described.

1. Please provide a copy of current menu; one for 3,200 calories and one for 2,800 calories. – [Sample menus are attached as Exhibit A.](#)
2. How much coffee is required by contractor to provide daily, including staff and satellite facilities? – [The requirements are stated in Sections 4.4.14, 4.4.16, and 4.4.17. Mesa County is making a good faith estimate stating a total of 70 filters for all agencies is consumed each day.](#)
3. What type of jail training is required of contract staff? – [The Mesa County Sheriff's Office provides up to 3 days jail training for contracted staff to include PREA training to be completed before starting work in the kitchen. The training provided by the Mesa County Sheriff's Office is adequate for the Mesa County Criminal Justice Services Department.](#)
4. Stated in RFP 4.3.30, regional and seasonal menu items to be served. Are you requesting a menu change 4 times per year with each season? – [No, this is not a requirement to change the menu 4 times per year. It merely states the menu cycle shall be changed seasonally to reflect availability of seasonal foods, traditional holiday menus and heavier foods during colder weather and light, cool and crisp foods during warmer weather.](#)
5. What is required of all holdback meals? Same menu or sacks? – [Mesa County requires that holdback meals be the same hot meal served to all inmates/clients at regular meal times.](#)

6. Would you be willing to open the outside freezer in loading dock area for regular use?
– No.
7. Please specify how we get meal counts and special diet orders before each meal service. – Meal counts and special diet orders are provided through the jail RMS system and medical reports. The contract administrator for Criminal Justice Services will supply meal counts and special diet orders for their facilities.
8. How do you feel about retaining current staff members? – The Detention Captain would like input with the new Contractor on retention of employees.
9. How many staff does the current contractor have? – The current contractor has five staff including the Manager.
10. Please provide three (3) months of invoicing from the current contractor. – Three complete billing cycle months for June, July and August 2014 are attached as Exhibit B. This is the most current complete billing cycle available.
11. Will the county provide a copy of the current contract? – Pursuant to the Colorado Open Records Act, written requests for available documents shall be submitted to the Mesa County Attorney's Office.
12. Will the county provide invoices for the last 6 months pertaining to this contract? – Please see item 10 above. Only three months of invoices are available.
13. Is each facility staffed by the vendor during meal periods? – The vendor is required to have one staff at the Alternative Sentencing Unit (MCASU) for hot meal times only. The vendor shall supervise meal service by inmate staff to MCASU clients and to Mesa County Criminal Justice Services (MCCJS) Powell building clients at the MCASU. Vendor staff shall deliver meals to 650 South Avenue (MCCJS) and 436 South 7th Street (MCCJS-female) buildings, Mesa County staff shall supervise meal times in these day rooms. Mesa County staff shall supervise cold lunch meal service.
14. What are the current counts at each facility? – Please see Section 4.1 of the solicitation document for current counts. Section 4.6 provides averages.
15. What is the monthly coffee usage for the past year? – Please see item 2 above.
16. What type of bread is currently being served? – Bread for regular lunches is usually a larger roll form. Peanut butter and jelly sandwiches are served on sandwich bread. Other options are used in special diets including, but not limited to, corn tortillas or whole grain bread.
17. Please provide a copy of the current menu. – Please see item 1 above.
18. What is the last 2 years maintenance expense and equipment expenditure? – Mesa County does not have this information readily available. However, the majority of the \$15,000.00 as stated in Section 4.3.39 is utilized from year to year.

The original solicitation for the project noted above is amended as noted.

All other conditions of subject remain the same.

Respectfully,

Susan Hyatt
Senior Buyer
City of Grand Junction, Colorado

Proposed 9/11
Implemented 1/11
Revised: 1/12, 1/24/12, 1/25/12, 4/13,
4/22/13, 7/15/14

MESA COUNTY
DETENTION FACILITY & ALTERNATIVE SENTENCING UNIT
COLORADO
Minimum of 2800 Calories Per Day



Week: 3

THURSDAY

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Meal Name: Breakfast

Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Pancakes (2 fl oz each)	2 each	Breakfast Sausage	1/60 cut	Breakfast Sausage	1/60 cut	Breakfast Sausage	1/60 cut	Breakfast Sausage	1/60 cut	Breakfast Sausage	1/60 cut	Breakfast Sausage	1/60 cut
Syrup	2 fl oz	Streuels Coffecake	1 cup	Streuels Coffecake	1 cup	Streuels Coffecake	1 cup	Streuels Coffecake	1 cup	Syrup	2 fl oz	Syrup	2 fl oz
Whipped Margarine	1/2 ozw	Cottage Fries	1/60 cut	Cottage Fries	1/60 cut	Cottage Fries	1/60 cut	Cottage Fries	1/60 cut	Cottage Fries	1/60 cut	Cottage Fries	1/60 cut
2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1/2 ozw	2% Milk (Half Pint)	1/2 ozw	2% Milk (Half Pint)	1/2 ozw	2% Milk (Half Pint)	1/2 ozw	2% Milk (Half Pint)	1/2 ozw	2% Milk (Half Pint)	1/2 ozw
Coffee	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Coffee	1 cup	Coffee	1 cup
Sugar	2 packet	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	Sugar	2 packet	Sugar	2 packet
Salt & Pepper Packets	1 each	Coffee	2 packet	Coffee	2 packet	Coffee	2 packet	Coffee	2 packet	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each

Meal Name: Lunch

T. Salmi	2 ozw	T. Ham	3 ozw	T. Bologna	3 ozw	T. Bologna	3 ozw	T. Bologna	3 ozw	T. Bologna	3 ozw	T. Bologna	3 ozw
Cheese	1 ozw	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each
Mayo Dressing & Mustard Packets	1 each	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each
Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Vegetables	2 ozw	Fresh Vegetables	2 ozw	Fresh Vegetables	2 ozw	Fresh Vegetables	2 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw
Fruit (1@ or 1/2 cup)	1 portion	Fresh Baked Cookie	2 ozw	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Celery Sticks	3 ozw	Celery Sticks	3 ozw
Fresh Baked Cookie	2 ozw	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion
Fruit Drink w/ Vitamin C	1 cup	Chips	3 ozw	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup

Meal Name: Dinner

Meatballs (1/2 oz each)	6 each	Chili con Carne w/ Beans (2 oz*)	10 ozw	Hearty Spanish Rice (2 oz*)	10 ozw	Chili con Carne w/ Beans (2 oz*)	10 ozw	Chili con Carne w/ Beans (2 oz*)	10 ozw	Spaghetti & Italian Tomato Sauce (2 oz*)	10 ozw	Spaghetti & Italian Tomato Sauce (2 oz*)	10 ozw
BBQ Sauce	1 fl oz	Rice LF	1/2 cup	Baked Beans	1 cup	Baked Beans	1 cup	Baked Beans	1 cup	Rice	3/4 cup	Rice	3/4 cup
Rice	1 cup	Carrots LF	1/2 cup	Parsley Noodles	1 cup	Parsley Noodles	1 cup	Parsley Noodles	1 cup	Com LF	1/2 cup	Com LF	1/2 cup
Green Beans	1/2 cup	Creamy Colelaw LF	1/2 cup	Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut	Southern Combread	1/60 cut	Southern Combread	1/60 cut
Bakery Biscuit	1/60 cut	Southern Combread	1/60 cut	Mustard	1/2 fl oz	Mustard	1/2 fl oz	Mustard	1/2 fl oz	Fresh Baked Cookie	2 ozw	Fresh Baked Cookie	2 ozw
Whipped Margarine	1/2 ozw	Apple Square	1/60 cut	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut	Sweetened Tea	1 cup	Sweetened Tea	1 cup
Fresh Baked Cookie	2 ozw	Sweetened Tea	1 cup	Pepper	1 packet	Pepper	1 packet	Pepper	1 packet	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each
Sweetened Tea	1 cup	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Initiation cheese with calcium is used.

*This item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (initial/date) Q1 _____ Q2 _____ Q3 _____ Q4 _____

In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 7/14 ARAMARK Dietitian's Signature:

Client's Signature:

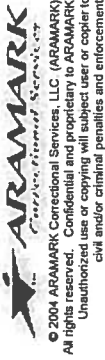
Date: 7-21-14

FLM Signature: _____

Date: _____

Proposed 9/11
Implemented 1/11
Revised: 1/12, 1/24/12, 1/25/12, 4/13,
4/22/13, 7/15/14

MESA COUNTY
DETENTION FACILITY & ALTERNATIVE SENTENCING UNIT
COLORADO
Minimum of 2800 Calories Per Day



Week: 4

THURSDAY
Meal Name: Breakfast

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Creamy Country Gravy (1 oz*)	10 ozw	Cottage Fries	1 cup	Strawbel Coffeecake	1/60 cut	Scrambled Egg w/ Cheese	3 ozw	Pancakes (2 fl oz each)	2 each	Breakfast Sausage	1 ozw	Creamy Country Gravy (1 oz*)	10 ozw
Bakery Biscuit (1/60 2@)	1/30 cut	Blueberry Muffin	1/60 cut	Hash Brown Potatoes	1 cup	Salsa	2 fl oz	Syrup	1 cup	Lyonnaise Potatoes	1 cup	Bakery Biscuit (1/60 2@)	1/30 cut
Hash Browns LF	3/4 cup	Breakfast Sausage	1 ozw	Whipped Margarine	1/2 ozw	Flour Tortilla (6")	2 each	Whipped Margarine	1/2 ozw	Bran Muffin	1/60 cut	Hash Browns Potatoes	1 cup
2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw	2% Milk (Half Pint)	1 each
Coffee	1 cup	Coffee	1 cup	Coffee	1 cup	Coffee	1 each	Coffee	1 cup	2% Milk (Half Pint)	1/2 ozw	Coffee	1 each
Sugar	2 packet	Sugar	2 packet	Sugar	2 packet	Sugar	1 cup	Sugar	2 packet	Coffee	1 cup	Sugar	1 cup
Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	2 packet	Salt & Pepper Packets	2 packet	Salt & Pepper Packets	2 packet	Salt & Pepper Packets	2 packet

Meal Name: Lunch

T. Bologna	3 ozw	Peanut Butter	3 ozw	T. Bologna	3 ozw	T. Bologna	3 ozw	T. Bologna	3 ozw	T. Bologna	3 ozw	T. Bologna	3 ozw
Mayo Dressing & Mustard Packets	1 each	Jelly	1 fl oz	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Cheese	1 ozw	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each
Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw
Fresh Vegetables	2 ozw	Chips	1 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Celery Sticks	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Chips	1 ozw	Chips	1 ozw
Fresh Baked Cookie	2 ozw	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Fresh Baked Cookie	2 ozw	Carrot Sticks or Coins	3 ozw	Fresh Baked Cookie	2 ozw	Fresh Baked Cookie	2 ozw
Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	2 ozw	Fresh Baked Cookie	2 ozw	Fruit Drink w/ Vitamin C	2 ozw	Fruit Drink w/ Vitamin C	1 portion
				Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	2 ozw	Fruit Drink w/ Vitamin C	2 ozw	Fruit Drink w/ Vitamin C	2 ozw	Fruit Drink w/ Vitamin C	1 cup

Meal Name: Dinner

Cheesy Broccoli Noodle Casserole (2 oz*)	10 ozw	Oven Fried Breaded Fish Pattie	3 ozw	Mac & Cheese Casserole (2 oz*)	10 ozw	Spicy Rice Casserole (2 oz*)	10 ozw	Charbroiled Beef Pattie	3 ozw	Meatballs (1/2 oz each)	6 each	Spaghetti & Italian Tomato Sauce (2 oz*)	10 ozw
Green Beans	1/2 cup	Tartar Sauce	1/2 fl oz	Garden Salad	1/2 cup	Pinto Beans	1 cup	Gravy	3 fl oz	Gravy	3 fl oz	Green Beans	1/2 cup
Garden Salad	1/2 cup	Rice O'Brien	1 cup	LF Salad Dressing	1/2 fl oz	Creamy Coleslaw	1/2 cup	Scalloped Potatoes	1 cup	Rice LF	1/2 cup	Garden Salad	1/2 cup
LF Salad Dressing	1/2 fl oz	Carrots LF	1/2 cup	Glazed Carrots	1/2 cup	Fresh Baked Roll	2 ozw	Coleslaw Vinaigrette	3/4 cup	Creamy Coleslaw LF	1/2 cup	LF Salad Dressing	1/2 fl oz
Bakery Biscuit	1/60 cut	Creamy Coleslaw	1/2 cup	Bakery Biscuit	1/60 cut	Fudge Brownie	1/60 cut	Bakery Biscuit	1/60 cut	Fresh Baked Roll	2 ozw	Fresh Baked Roll	2 ozw
Frosted Cake	1/60 cut	Bakery Biscuit	1/60 cut	Whipped Margarine	1/2 ozw	Sweetened Tea	1 cup	Whipped Margarine	1/2 ozw	Frosted Cake	1/60 cut	Fresh Baked Cookie	2 ozw
Sweetened Tea	1 cup	Fresh Baked Cookie	2 ozw	Lemon Square	1/60 cut	Salt & Pepper Packets	1 each	Frosted Cake	1/60 cut	Sweetened Tea	1 cup	Sweetened Tea	2 ozw
Salt & Pepper Packets	1 each	Sweetened Tea	1 cup	Sweetened Tea	1/60 cut	Salt & Pepper Packets	1 each	Sweetened Tea	1/60 cut	Pepper	1 packet	Sweetened Tea	1 cup
		Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 packet	Salt & Pepper Packets	1 each

All entire portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Limitation cheese with calcium is used.

*This item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (initial/date) Q1 _____ Q2 _____ Q3 _____ Q4 _____
In accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 7/14 ARAMARK Dietitian's Signature:  Date: 7-21-14 FLM Signature: _____ Date: _____

Client's Signature:  Date: 7-21-14 FLM Signature: _____ Date: _____

Proposed 9/11
 Implemented 1/11
 Revised: 1/12, 1/24/12, 1/25/12, 4/13,
 4/22/13, 7/15/14

MESA COUNTY
 DETENTION FACILITY & ALTERNATIVE SENTENCING UNIT
 COLORADO

Minimum of 2800 Calories Per Day



Week: **5**

THURSDAY

Meal Name: Breakfast

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Cottage Fries	1 cup	Creamy Country Gravy (1 oz*)	10 ozw	Hash Brown Potatoes	3/4 cup	Pancakes (2 fl oz each)	2 each	Lyonnaise Potatoes	1 cup	Creamy Country Gravy (1 oz*)	10 ozw	Creamy Country Gravy (1 oz*)	10 ozw
Breakfast Sausage	1 ozw	Bakery Biscuit (1/60 2@)	1/30 cut	Bran Muffin	1/60 cut	Syrup	2 fl oz	Bakery Biscuit	1/60 cut	Bakery Biscuit (1/60 2@)	1/30 cut	Bakery Biscuit	1/60 cut
Bakery Biscuit	1/60 cut	Hash Brown Potatoes	1 cup	2% Milk (Half Pint)	1 cup	Cottage Fries	1 each	Jelly	1/2 fl oz	Hash Brown Potatoes	3/4 cup	Hash Brown Potatoes	1/60 cut
Whipped Margarine	1/2 ozw	2% Milk (Half Pint)	1 each	Coffee	1 cup	2% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw	2% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw
2% Milk (Half Pint)	1 each	Coffee	1 cup	Sugar	2 packet	Coffee	1 cup	2% Milk (Half Pint)	1 each	Coffee	1 cup	2% Milk (Half Pint)	1 each
Coffee	1 cup	Sugar	2 packet	Salt & Pepper Packets	1 each	Sugar	2 packet	Coffee	1 cup	Sugar	2 packet	Coffee	1 cup
Sugar	2 packet	Salt & Pepper Packets	1 each	1 each	1 each	Salt & Pepper Packets	1 each	Sugar	1 cup	Salt & Pepper Packets	2 packet	Sugar	1 cup
Salt & Pepper Packets	1 each	1 each	1 each	1 each	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	2 packet	Salt & Pepper Packets	1 each	Salt & Pepper Packets	2 packet

Meal Name: Lunch

T. Salami	2 ozw	T. Bologna	3 ozw	Peanut Butter	3 ozw	T. Ham	3 ozw	Turkey	2 ozw	T. Bologna	3 ozw	T. Salami	3 ozw
Cheese	1 ozw	Mayo Dressing & Mustard Packets	1 each	Jelly	1 each	Mayo Dressing & Mustard Packets	1 each	Cheese	1 ozw	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each
Mayo Dressing & Mustard Packets	1 each	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Mayo Dressing & Mustard Packets	1 each	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw
Fresh Baked Roll (1 oz 3@)	3 ozw	Celery Sticks	2 ozw	Fresh Vegetables	2 ozw	Fruit (1@ or 1/2 cup)	1 portion	Fresh Baked Roll (1 oz 3@)	3 ozw	Celery Sticks	2 ozw	Chips	3 ozw
Fresh Vegetables	2 ozw	Fruit (1@ or 1/2 cup)	1 portion	Fresh Baked Cookie	2 ozw	Fresh Baked Cookie	2 ozw	Chips	3 ozw	Fruit (1@ or 1/2 cup)	1 portion	Fresh Baked Cookie	1 ozw
Fresh Baked Cookie	2 ozw	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fresh Baked Cookie	2 ozw	Fruit Drink w/ Vitamin C	1 portion	Fruit Drink w/ Vitamin C	2 ozw
Fruit Drink w/ Vitamin C	1 cup	1 cup	1 cup	1 cup	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	2 ozw	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup

Meal Name: Dinner

Chili con Carne w/ Beans (2 oz*)	10 ozw	Charbroiled Beef Pattie	3 ozw	Noodles & Gravy Casserole (2 oz*)	10 ozw	Baked Meatloaf	3 ozw	American Goulash (2 oz*)	10 ozw	Crispy Chicken Pattie	3 ozw	Spaghetti & Italian Tomato Sauce (2 oz*)	10 ozw
Rice	1 cup	Paprika Potatoes	1 cup	Pinto Beans LF	1/2 cup	Gravy	3 fl oz	Carrots	1/2 cup	Cream Gravy LF	3 fl oz	fish Blend Vegetables LF	1/2 cup
Shredded Lettuce	1/2 cup	Mustard & Ketchup (1/3 oz each)	1 serving	Bakery Biscuit	1/60 cut	Mashed Potatoes	1 cup	Coleslaw Vinaigrette	1/2 cup	Noodles O'Brien LF	1/2 cup	Creamy Coleslaw	1/2 cup
LF Salad Dressing	1/2 fl oz	Fresh Baked Roll	1 ozw	Frosted Cake	1/60 cut	Fresh Baked Cookie	2 ozw	Southern Cornbread	1/60 cut	Garden Salad	1/2 cup	Bakery Biscuit	1/60 cut
Southern Cornbread	1/60 cut	Whipped Margarine	1/2 ozw	Sweetened Tea	2 ozw	Sweetened Tea	1 cup	Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 fl oz	Whipped Margarine	1/2 ozw
Whipped Margarine	1/2 ozw	Sweetened Tea	2 ozw	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Sweetened Tea	1 cup	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut
Frosted Cake	1/60 cut	Salt & Pepper Packets	1 each	1 each	1 each	Salt & Pepper Packets	1 each	Sweetened Tea	1 cup	Whipped Margarine	1/2 ozw	Sweetened Tea	1 cup
Sweetened Tea	1 cup	1 cup	1 cup	1 cup	1 cup	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Lemon Square	1/60 cut	Salt & Pepper Packets	2 packet
Pepper	1 packet	1 packet	1 packet	1 packet	1 packet	Pepper	1 packet	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Salt & Pepper Packets	1 each

All entire portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Initiation cheese with calcium is used.

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Cravens
 ARAMARK Dietitian's Signature:

Steve Fuldow
 Client's Signature: _____ Date: 7-21-14

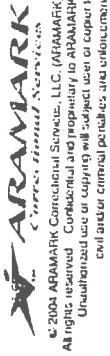
Reviewed 7/14 ARAMARK Dietitian's Signature: _____

Date: _____

Proposed 9/11
 Implemented 1/11
 Revised: 1/12, 1/24/12, 1/25/12, 4/13,
 4/23/13

MESA COUNTY
 CRIMINAL JUSTICE SERVICES RESIDENTIAL FACILITY
 COLORADO

Minimum of 3200 Calories Per Day



Week: 1

THURSDAY

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Meal Name: Breakfast

Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Pancakes (2 fl oz each)	2 each	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Syrup	2 fl oz	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Whipped Margarine	1/2 oz w	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
2% Milk (Half Pint)	1 each	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Coffee	1 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Sugar	2 packet	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Salt & Pepper Packets	1 each	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup

Meal Name: Lunch

T. Salami	3 oz w	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Cheese	1/2 oz w	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Mayo Dressing & Mustard Packets	1 each	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Fresh Baked Roll (2 oz 2@)	1 each	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Carrot Sticks or Cons	4 oz w	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Fresh Baked Cookie	1 portion	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Fruit Drink w/ Vitamin C	1 cup	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Savory Stroganoff (2 oz*)	6 oz w	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Noodles	1/2 cup	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Pinto Beans LF	1 cup	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Bakery Biscuit	1/60 cut	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Whipped Margarine	1/2 oz w	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Frosted Cake	1/60 cut	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Sweetened Tea	1 cup	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w
Salt & Pepper Packets	1 each	T. Bologna	4 oz w	T. Ham	4 oz w	Turkey	4 oz w	T. Bologna	4 oz w	T. Salami	4 oz w	T. Salami	4 oz w

All entree portions purchased fully cooked, within manufacturer tolerance specifications are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Initiation cheese with calcium is used.

*This item made with mechanically separated poultry used in accordance with USDA standards

NUTRITION STATEMENT This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (initial/date) Q1

in accordance with ACA Standard (ref. 3 ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 4/13 ARAMARK Dietitian's Signature:

Client's Signature: Date: 8/21/13 FLM Signature:

Q1

Q3

Q1

Date: 8/21/13

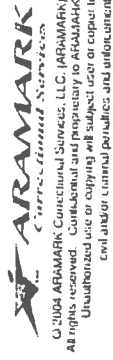
Date: 8/21/13

21 Aug - 27 Aug 2014

Proposed 9/11
Implemented 1/11
Revised: 1/12, 1/24/12, 1/25/12, 4/13,
4/23/13

MESA COUNTY
CRIMINAL JUSTICE SERVICES RESIDENTIAL FACILITY
COLORADO

Minimum of 3200 Calories Per Day



Week: 2

THURSDAY

Meal Name: Breakfast

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Creamy Country Gravy (1 oz*)	10 oz	Creamy Country Gravy (1 oz*)	10 oz	Creamy Country Gravy (1 oz*)	10 oz	Creamy Country Gravy (1 oz*)	10 oz	Creamy Country Gravy (1 oz*)	10 oz	Creamy Country Gravy (1 oz*)	10 oz
Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut
Whipped Margarine	1 cup	Whipped Margarine	1 cup	Whipped Margarine	1 cup	Whipped Margarine	1 cup	Whipped Margarine	1 cup	Whipped Margarine	1 cup
2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each
Coffee	1 cup	Coffee	1 cup	Coffee	1 cup	Coffee	1 cup	Coffee	1 cup	Coffee	1 cup
Sugar	2 packet	Sugar	2 packet	Sugar	2 packet	Sugar	2 packet	Sugar	2 packet	Sugar	2 packet
Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each

Meal Name: Lunch

T. Ham	3 oz	T. Bologna	3 oz	T. Bologna	3 oz	T. Bologna	3 oz	T. Bologna	3 oz	T. Bologna	3 oz
Cheese	1/2 oz	Cheese	1/2 oz	Cheese	1/2 oz	Cheese	1/2 oz	Cheese	1/2 oz	Cheese	1/2 oz
Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each
Fresh Baked Roll (2 oz 2@)	4 oz	Fresh Baked Roll (2 oz 2@)	4 oz	Fresh Baked Roll (2 oz 2@)	4 oz	Fresh Baked Roll (2 oz 2@)	4 oz	Fresh Baked Roll (2 oz 2@)	4 oz	Fresh Baked Roll (2 oz 2@)	4 oz
Carrot Sticks or Corns	2 oz	Carrot Sticks or Corns	2 oz	Carrot Sticks or Corns	2 oz	Carrot Sticks or Corns	2 oz	Carrot Sticks or Corns	2 oz	Carrot Sticks or Corns	2 oz
Fresh Baked Cookie	1 portion	Fresh Baked Cookie	1 portion	Fresh Baked Cookie	1 portion	Fresh Baked Cookie	1 portion	Fresh Baked Cookie	1 portion	Fresh Baked Cookie	1 portion
Fruit Drink w/ Vitamin C	4 oz	Fruit Drink w/ Vitamin C	4 oz	Fruit Drink w/ Vitamin C	4 oz	Fruit Drink w/ Vitamin C	4 oz	Fruit Drink w/ Vitamin C	4 oz	Fruit Drink w/ Vitamin C	4 oz
Fruit (1 @ or 1/2 cup)	1 cup	Fruit (1 @ or 1/2 cup)	1 cup	Fruit (1 @ or 1/2 cup)	1 cup	Fruit (1 @ or 1/2 cup)	1 cup	Fruit (1 @ or 1/2 cup)	1 cup	Fruit (1 @ or 1/2 cup)	1 cup

Meal Name: Dinner

Chili con Carne w/ Beans (2 oz*)	10 oz	Chili con Carne w/ Beans (2 oz*)	10 oz	Chili con Carne w/ Beans (2 oz*)	10 oz	Chili con Carne w/ Beans (2 oz*)	10 oz	Chili con Carne w/ Beans (2 oz*)	10 oz	Chili con Carne w/ Beans (2 oz*)	10 oz
Rice LF	1/2 cup	Rice LF	1/2 cup	Rice LF	1/2 cup	Rice LF	1/2 cup	Rice LF	1/2 cup	Rice LF	1/2 cup
Shredded Lettuce	1/2 cup	Shredded Lettuce	1/2 cup	Shredded Lettuce	1/2 cup	Shredded Lettuce	1/2 cup	Shredded Lettuce	1/2 cup	Shredded Lettuce	1/2 cup
LF Salad Dressing	1/2 oz	LF Salad Dressing	1/2 oz	LF Salad Dressing	1/2 oz	LF Salad Dressing	1/2 oz	LF Salad Dressing	1/2 oz	LF Salad Dressing	1/2 oz
Southern Cornbread	1/60 cut	Southern Cornbread	1/60 cut	Southern Cornbread	1/60 cut	Southern Cornbread	1/60 cut	Southern Cornbread	1/60 cut	Southern Cornbread	1/60 cut
Frosted Cake	1/60 cut	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup
Pepper	1 packet	Pepper	1 packet	Pepper	1 packet	Pepper	1 packet	Pepper	1 packet	Pepper	1 packet

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are a better volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Initiation cheese with calcium is used.

*This item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Connection Association which are based upon the current DR's for males and females 15 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (initial/date) Q1

02

03

04

In accordance with ACA Standard (rel. 3 ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 4/13

ARAMARK Dietitian's Signature: *Craig J. ...*

Client's Signature: *Henry S. Martini*

Date: 8/28/14 FLM Signature: *Lady ...*

01

03

04

Date: 5-15-13

28 Aug - 4 Sept 2014

Proposed 9/11
Implemented 1/11
Revised: 1/12, 1/24/12, 1/25/12, 4/13,
4/23/13

MESA COUNTY
CRIMINAL JUSTICE SERVICES RESIDENTIAL FACILITY
COLORADO

Minimum of 3200 Calories Per Day

Week: 3

THURSDAY

Meal Name: Breakfast

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Hot Cereal	Hot Cereal	Hot Cereal	Hot Cereal	Hot Cereal	Hot Cereal	Hot Cereal	Hot Cereal
1 1/2 cup	1 1/2 cup	1 1/2 cup	1 1/2 cup	1 1/2 cup	1 1/2 cup	1 1/2 cup	1 1/2 cup
Blueberry Muffin	Blueberry Muffin	Blueberry Muffin	Blueberry Muffin	Blueberry Muffin	Blueberry Muffin	Blueberry Muffin	Blueberry Muffin
2 each	2 each	2 each	2 each	2 each	2 each	2 each	2 each
Syrup	Syrup	Syrup	Syrup	Syrup	Syrup	Syrup	Syrup
2 1/2 oz	2 1/2 oz	2 1/2 oz	2 1/2 oz	2 1/2 oz	2 1/2 oz	2 1/2 oz	2 1/2 oz
Whipped Margarine	Whipped Margarine	Whipped Margarine	Whipped Margarine	Whipped Margarine	Whipped Margarine	Whipped Margarine	Whipped Margarine
1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz
2% Milk (Half Pint)	2% Milk (Half Pint)	2% Milk (Half Pint)	2% Milk (Half Pint)	2% Milk (Half Pint)	2% Milk (Half Pint)	2% Milk (Half Pint)	2% Milk (Half Pint)
1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each
Collie	Collie	Collie	Collie	Collie	Collie	Collie	Collie
1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup
Sugar	Sugar	Sugar	Sugar	Sugar	Sugar	Sugar	Sugar
2 packet	2 packet	2 packet	2 packet	2 packet	2 packet	2 packet	2 packet
Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets
1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each

Meal Name: Lunch

T. Bologna	T. Bologna	T. Bologna	T. Bologna	T. Bologna	T. Bologna	T. Bologna	T. Bologna
3 oz	3 oz	3 oz	3 oz	3 oz	3 oz	3 oz	3 oz
Chesse	Chesse	Chesse	Chesse	Chesse	Chesse	Chesse	Chesse
1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz
Mayo Dressing & Mustard Packets	Mayo Dressing & Mustard Packets	Mayo Dressing & Mustard Packets	Mayo Dressing & Mustard Packets	Mayo Dressing & Mustard Packets	Mayo Dressing & Mustard Packets	Mayo Dressing & Mustard Packets	Mayo Dressing & Mustard Packets
1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each
Fresh Baked Roll (2 oz 2@)	Fresh Baked Roll (2 oz 2@)	Fresh Baked Roll (2 oz 2@)	Fresh Baked Roll (2 oz 2@)	Fresh Baked Roll (2 oz 2@)	Fresh Baked Roll (2 oz 2@)	Fresh Baked Roll (2 oz 2@)	Fresh Baked Roll (2 oz 2@)
4 oz	4 oz	4 oz	4 oz	4 oz	4 oz	4 oz	4 oz
Celery Sticks	Celery Sticks	Celery Sticks	Celery Sticks	Celery Sticks	Celery Sticks	Celery Sticks	Celery Sticks
1 portion	1 portion	1 portion	1 portion	1 portion	1 portion	1 portion	1 portion
Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie
4 oz	4 oz	4 oz	4 oz	4 oz	4 oz	4 oz	4 oz
Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C
1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup

Meal Name: Dinner

Meatballs (1/2 oz each)	Meatballs (1/2 oz each)	Meatballs (1/2 oz each)	Meatballs (1/2 oz each)	Meatballs (1/2 oz each)	Meatballs (1/2 oz each)	Meatballs (1/2 oz each)	Meatballs (1/2 oz each)
6 each	6 each	6 each	6 each	6 each	6 each	6 each	6 each
BBO Sauce	BBO Sauce	BBO Sauce	BBO Sauce	BBO Sauce	BBO Sauce	BBO Sauce	BBO Sauce
1 1/2 oz	1 1/2 oz	1 1/2 oz	1 1/2 oz	1 1/2 oz	1 1/2 oz	1 1/2 oz	1 1/2 oz
Rice	Rice	Rice	Rice	Rice	Rice	Rice	Rice
1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup
Green Beans	Green Beans	Green Beans	Green Beans	Green Beans	Green Beans	Green Beans	Green Beans
1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup	1/2 cup
Bakery Biscuit	Bakery Biscuit	Bakery Biscuit	Bakery Biscuit	Bakery Biscuit	Bakery Biscuit	Bakery Biscuit	Bakery Biscuit
1/60 cut	1/60 cut	1/60 cut	1/60 cut	1/60 cut	1/60 cut	1/60 cut	1/60 cut
Whipped Margarine	Whipped Margarine	Whipped Margarine	Whipped Margarine	Whipped Margarine	Whipped Margarine	Whipped Margarine	Whipped Margarine
1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz	1/2 oz
Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie	Fresh Baked Cookie
2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz	2 oz
Sweetened Tea	Sweetened Tea	Sweetened Tea	Sweetened Tea	Sweetened Tea	Sweetened Tea	Sweetened Tea	Sweetened Tea
1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup	1 cup
Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets	Salt & Pepper Packets
1 each	1 each	1 each	1 each	1 each	1 each	1 each	1 each

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and biscuits made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Initiation cheese with calcium is used.

*This item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRIs for males and females 15 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine National Academy of Sciences. Accurate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (Initial/Date) 01 _____ 02 _____ 03 _____ 04 _____

In accordance with ACA Standard (ref. 3 ALDF-4C-0-1) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Reviewed 4/13

ARAMARK Dietitian's Signature: *[Signature]*

Client's Signature: *[Signature]*

Date: 5/13/13

Date: 5-15-13

5 Sept - 11 Sept 2014

Proposed 9/11
Implemented 1/11
Revised: 1/24/12, 1/25/12, 4/13,
4/23/13

MESA COUNTY
CRIMINAL JUSTICE SERVICES RESIDENTIAL FACILITY
COLORADO

Minimum of 3200 Calories Per Day

Week: 4

THURSDAY
Meal Name: Breakfast

FRIDAY

SATURDAY

SUNDAY

MONDAY

TUESDAY

WEDNESDAY

Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Creamy Country Gravy (1 oz*)	10 oz w	Collage Fries	1 cup	Brain Flakes Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Pancakes (2 fl oz each)	2 each	Breakfast Sausage	1 oz w	Breakfast Sausage	1 oz w	Creamy Country Gravy (1 oz*)	10 oz w	Creamy Country Gravy (1 oz*)	10 oz w	Creamy Country Gravy (1 oz*)	10 oz w
Bakery Biscuit (1/60 2@)	1/30 cut	Blueberry Muffin	1/60 cut	Scrambled Egg w/ Cheese	3 oz w	Syrup	2 each	Syrup	2 each	Lyonnese Potatoes	1 cup	Lyonnese Potatoes	1 cup	Bakery Biscuit (1/60 2@)	1/30 cut	Bakery Biscuit (1/60 2@)	1/30 cut	Bakery Biscuit (1/60 2@)	1/30 cut
Hash Browns LF	3/4 cup	Breakfast Sausage	1 oz w	Whipped Margarine	1/2 oz w	Whipped Margarine	1/2 oz w	Whipped Margarine	1/2 oz w	Bran Muffin	1/60 cut	Bran Muffin	1/60 cut	Hash Browns LF	3/4 cup	Hash Browns LF	3/4 cup	Hash Browns LF	3/4 cup
2% Milk (Half Pint)	1 each	Whipped Margarine	1/2 oz w	2% Milk (Half Pint)	3/4 cup	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	Whipped Margarine	1/2 oz w	Whipped Margarine	1/2 oz w	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each
Coffee	1 cup	2% Milk (Half Pint)	1 each	Coffee	1 each	Coffee	1 each	Coffee	1 each	Coltée	1 each	Coltée	1 each	Coffee	1 cup	Coffee	1 cup	Coffee	1 cup
Sugar	2 packet	Sugar	1 cup	Sugar	1 cup	Sugar	1 cup	Sugar	1 cup	Sugar	1 cup	Sugar	1 cup	Sugar	2 packet	Sugar	2 packet	Sugar	2 packet
Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	2 packet	Salt & Pepper Packets	2 packet	Salt & Pepper Packets	2 packet	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each

Meal Name: Lunch

T. Bologna	3 oz w	Peanut Butter	3 oz w	T. Bologna	3 oz w	T. Bologna	3 oz w	T. Bologna	3 oz w	T. Bologna	3 oz w	T. Bologna	3 oz w	T. Bologna	3 oz w	T. Bologna	3 oz w	T. Bologna	3 oz w
Cheese	1/2 oz w	Jelly	1 oz w	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Cheese	1/2 oz w	Cheese	1/2 oz w	Cheese	1/2 oz w
Mayo Dressing & Mustard Packets	1 each	Fresh Baked Roll (2 oz 2@)	1 each	Fresh Baked Roll (2 oz 2@)	1 each	Fresh Baked Roll (2 oz 2@)	1 each	Fresh Baked Roll (2 oz 2@)	1 each	Fresh Baked Roll (2 oz 2@)	1 each	Fresh Baked Roll (2 oz 2@)	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each	Mayo Dressing & Mustard Packets	1 each
Fresh Baked Roll (2 oz 2@)	4 oz w	Chips	1 oz w	Chips	1 oz w	Chips	1 oz w	Chips	1 oz w	Chips	1 oz w	Chips	1 oz w	Fresh Baked Roll (2 oz 2@)	4 oz w	Fresh Baked Roll (2 oz 2@)	4 oz w	Fresh Baked Roll (2 oz 2@)	4 oz w
Fresh Vegetables	2 oz w	Fruit (1 @ or 1/2 cup)	1 portion	Fruit (1 @ or 1/2 cup)	1 portion	Fruit (1 @ or 1/2 cup)	1 portion	Fruit (1 @ or 1/2 cup)	1 portion	Fruit (1 @ or 1/2 cup)	1 portion	Fruit (1 @ or 1/2 cup)	1 portion	Chips	1 oz w	Chips	1 oz w	Chips	1 oz w
Fresh Baked Cookie	4 oz w	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fresh Baked Cookie	4 oz w	Fresh Baked Cookie	4 oz w	Fresh Baked Cookie	4 oz w
Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w/ Vitamin C	1 cup

Meal Name: Dinner

Chaosy Broccoli Noodle Casserole (2 oz*)	10 oz w	Oven Fried Breaded Fish Fillet	3 oz w	Mac & Cheese Casserole (2 oz*)	10 oz w	Churros/Baked Beef Pattie	3 oz w	Meatballs (1/2 oz each)	6 each	Spaghetti & Italian Tomato Sauce (2 oz*)	10 oz w	Spaghetti & Italian Tomato Sauce (2 oz*)	10 oz w	Green Beans	1/2 cup	Green Beans	1/2 cup	Green Beans	1/2 cup
Green Beans	1/2 cup	Tartar Sauce	1/2 fl oz	Garden Salad	1/2 cup	Gravy	3 fl oz	Gravy	3 fl oz	Green Beans LF	1/2 cup	Green Beans LF	1/2 cup	Green Beans	1/2 cup	Green Beans	1/2 cup	Green Beans	1/2 cup
Garden Salad	1/2 cup	Rice O'Brien	1 cup	LF Salad Dressing	1/2 cup	Scalloped Potatoes	1 cup	Rice LF	1/2 cup	Garden Salad	1/2 cup	Garden Salad	1/2 cup	Green Beans	1/2 cup	Green Beans	1/2 cup	Green Beans	1/2 cup
LF Salad Dressing	1/2 cup	Carrots LF	1/2 cup	Glazed Carrots	1/2 cup	Coleslaw Vinaigrette	3/4 cup	Creamy Coleslaw LF	1/2 cup	LF Salad Dressing	1/2 cup	LF Salad Dressing	1/2 cup	Green Beans LF	1/2 cup	Green Beans LF	1/2 cup	Green Beans LF	1/2 cup
Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut	Fresh Baked Roll	1/60 cut	Fresh Baked Roll	1/60 cut	Fresh Baked Roll	1/60 cut	Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut	Bakery Biscuit	1/60 cut
Frosted Cake	1/60 cut	Frosted Cake	1/60 cut	Lemon Square	1/60 cut	Whipped Margarine	1/2 oz w	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut	Frosted Cake	1/60 cut
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup	Sweetened Tea	1 cup
Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each

All entire portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Initial call with calcium is used.

*This item made with mechanically separated poultry used in accordance with USDA standards

NUTRITION STATEMENT: This menu meets the nutritional guidelines of the American Correctional Association which are based upon the current DRI's for males and females, 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

FLM QUARTERLY MENU REVIEW (initial/date) O1 _____ O2 _____ O3 _____ O4 _____
in accordance with ACA Standard (ref. 3-ALDF-4C-04) (MANDATORY) Menu evaluations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings

Reviewed 4/13 ARAMARK Dietitian's Signature:  Client's Signature:  Date: 5/13/13 FLM Signature:  Date: 5/15/13

12 Sept - 18 Sept 2014

EXHIBIT B

DOC 619579

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Residentail Servic
650 South Avenue
Gran Junction, CO 81501-

IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Invoice Number: 7733000186
Invoice Date: 06/27/2014
Amount Due: 16935.56

Attention: Gary Moretti

V 002900
PO # 99-15750

Sale Date	Description	Amount
05/28/2014	ALL MEALS, Mesa County Residential - 2718 Meals @ 1.2630 ea.	3432.83
06/04/2014	ALL MEALS, Mesa County Residential - 2715 Meals @ 1.2630 ea.	3429.05
06/11/2014	ALL MEALS, Mesa County Residential - 2731 Meals @ 1.2630 ea.	3449.25
06/18/2014	ALL MEALS, Mesa County Residential - 2644 Meals @ 1.2630 ea.	3339.37
06/25/2014	ALL MEALS, Mesa County Residential - 2601 Meals @ 1.2630 ea.	3285.06

876 8/19/14
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PRINTED INVOICE

Sub Total ->	16935.56
Sales Tax ->	0.00
Total Amount Due ->	16935.56

Tax Exemption Number: 9804241 Certificate on File Yes No

Payment made by Cash Check Deposit Date _____
Check No. _____ Check Date _____

Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature JK 06/26/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Residentail Servic
650 South Avenue
Gran Junction, CO 81501-

IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Invoice Number: 7733000190
Invoice Date: 07/25/2014
Amount Due: 13188.25

Attention: Gary Moretti

V002906
PO #99-15750

Sale Date	Description	Amount
07/02/2014	ALL MEALS, Mesa County Residential - 2637 Meals @ 1.2630 ea.	3330.53
07/09/2014	ALL MEALS, Mesa County Residential - 2572 Meals @ 1.2630 ea.	3248.44
07/16/2014	ALL MEALS, Mesa County Residential - 2548 Meals @ 1.2630 ea.	3218.12
07/23/2014	ALL MEALS, Mesa County Residential - 2685 Meals @ 1.2630 ea.	3391.16

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8/19/14.

PRINTED INVOICE

Sub Total -> 13188.25
Sales Tax -> 0.00
Total Amount Due -> 13188.25

Tax Exemption Number: 9804241 Certificate on File Yes No

Payment made by Cash Check Deposit Date _____
Check No. _____ Check Date _____

Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature 1/2 [Signature] 07/24/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Residentail Servic
650 South Avenue
Gran Junction, CO 81501-

L J
IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Invoice Number: 7733000196
Invoice Date: 08/22/2014
Amount Due: 13786.91

Attention: Gary Moretti

*PO 99-15750
1002906*

Sale Date	Description	Amount
07/30/2014	ALL MEALS, Mesa County Residential - 2860 Meals @ 1.2630 ea.	3612.18
08/06/2014	ALL MEALS, Mesa County Residential - 2622 Meals @ 1.2630 ea.	3311.59
08/13/2014	ALL MEALS, Mesa County Residential - 2737 Meals @ 1.2630 ea.	3456.83
08/20/2014	ALL MEALS, Mesa County Residential - 2697 Meals @ 1.2630 ea.	3406.31

*OK
MPS
8/22/14*

PRINTED INVOICE

Sub Total ->	13786.91
Sales Tax ->	0.00
Total Amount Due ->	13786.91

Tax Exemption Number: 9804241 Certificate on File Yes No
Payment made by Cash Deposit Date _____
 Check Check No. _____ Check Date _____
Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature *LL 08/21/2014* Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

Attention: Steve Farlow

IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Invoice Number: 7733000182
Invoice Date: 06/06/2014
Amount Due: 9006.24

Sale Date	Description	Amount
06/04/2014	ALL MEALS, Mesa Inmate Meals - 6992 Meals @ 1.1470 ea.	8019.82
06/04/2014	ALL MEALS, Mesa County ASU - 860 Meals @ 1.1470 ea.	986.42

PRINTED INVOICE

Sub Total ->	9006.24
Sales Tax ->	0.00
Total Amount Due ->	9006.24

Tax Exemption Number: 9804241 Certificate on File Yes No
Payment made by Cash Check Deposit Date _____
Check No. _____ Check Date _____
Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature JK 06/05/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

Attention: Steve Farlow

L J
IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Invoice Number: 7733000183
Invoice Date: 06/13/2014
Amount Due: 9059.00

Sale Date	Description	Amount
06/11/2014	ALL MEALS, Mesa Inmate Meals - 7042 Meals @ 1.1470 ea.	8077.17
06/11/2014	ALL MEALS, Mesa County ASU - 856 Meals @ 1.1470 ea.	981.83

PRINTED INVOICE

Sub Total ->	9059.00
Sales Tax ->	0.00
Total Amount Due ->	9059.00

Tax Exemption Number: 9804241 Certificate on File Yes No

Payment made by Cash Check Deposit Date _____
Check No. _____ Check Date _____
Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature *Steve Farlow* 06/12/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

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Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

L J
IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Attention: Steve Farlow

Invoice Number: 7733000184
Invoice Date: 06/20/2014
Amount Due: 8959.22

Sale Date	Description	Amount
06/18/2014	ALL MEALS, Mesa Inmate Meals - 6905 Meals @ 1.1470 ea.	7920.04
06/18/2014	ALL MEALS, Mesa County ASU - 906 Meals @ 1.1470 ea.	1039.18

REPRINTED INVOICE

Sub Total -> 8959.22
Sales Tax -> 0.00
Total Amount Due -> 8959.22

Tax Exemption Number: 9804241 Certificate on File Yes No
Payment made by Cash Deposit Date _____
 Check Check No. _____ Check Date _____
Amount of Check _____ Number of Invoice(s) Paid _____
Authorized ARAMARK Signature *RF* 06/20/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

Attention: Steve Farlow

L J
IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Invoice Number: 7733000185
Invoice Date: 06/27/2014
Amount Due: 9374.43

Sale Date	Description	Amount
06/25/2014	ALL MEALS, Mesa Inmate Meals - 7339 Meals @ 1.1470 ea.	8417.83
06/25/2014	ALL MEALS, Mesa County ASU - 834 Meals @ 1.1470 ea.	956.60

PRINTED INVOICE

Sub Total -> 9374.43
Sales Tax -> 0.00
Total Amount Due -> 9374.43

Tax Exemption Number: 9804241 Certificate on File Yes No

Payment made by Cash Deposit Date _____
 Check Check No. _____ Check Date _____

Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature *JS* 06/26/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Invoice Number: 7733000187
Invoice Date: 07/04/2014
Amount Due: 9149.62

Attention: Steve Farlow

Sale Date	Description	Amount
07/02/2014	ALL MEALS, Mesa Inmate Meals - 7143 Meals @ 1.1470 ea.	8193.02
07/02/2014	ALL MEALS, Mesa County ASU - 834 Meals @ 1.1470 ea.	956.60

PRINTED INVOICE

Sub Total ->	9149.62
Sales Tax ->	0.00
Total Amount Due ->	9149.62

Tax Exemption Number: 9804241 Certificate on File Yes No

Payment made by Cash Check Deposit Date _____
Check No. _____ Check Date _____

Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature 1/2 [Signature] 07/03/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

L J
IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Attention: Steve Farlow

Invoice Number: 7733000188
Invoice Date: 07/11/2014
Amount Due: 9059.01

Sale Date	Description	Amount
07/09/2014	ALL MEALS, Mesa Inmate Meals - 7125 Meals @ 1.1470 ea.	8172.38
07/09/2014	ALL MEALS, Mesa County ASU - 773 Meals @ 1.1470 ea.	886.63

PRINTED INVOICE

Sub Total -> 9059.01
Sales Tax -> 0.00
Total Amount Due -> 9059.01

Tax Exemption Number: 9804241 Certificate on File Yes No
Payment made by Cash Deposit Date _____
 Check Check No. _____ Check Date _____
Amount of Check _____ Number of Invoice(s) Paid _____
Authorized ARAMARK Signature *[Signature]* 07/10/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

L J

IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Attention: Steve Farlow

Invoice Number: 7733000189
Invoice Date: 07/18/2014
Amount Due: 8889.25

Sale Date	Description	Amount
07/16/2014	ALL MEALS, Mesa Inmate Meals - 6963 Meals @ 1.1470 ea.	7986.56
07/16/2014	ALL MEALS, Mesa County ASU - 787 Meals @ 1.1470 ea.	902.69

PRINTED INVOICE

Sub Total -> 8889.25
Sales Tax -> 0.00
Total Amount Due -> 8889.25

Tax Exemption Number: 9804241 Certificate on File Yes No

Payment made by Cash Check Deposit Date _____ Check No. _____ Check Date _____

Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature *Steve Farlow* 07/17/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

L J
IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Attention: Steve Farlow

Invoice Number: 7733000191
Invoice Date: 07/25/2014
Amount Due: 9115.21

Sale Date	Description	Amount
07/23/2014	ALL MEALS, Mesa Inmate Meals - 7164 Meals @ 1.1470 ea.	8217.11
07/23/2014	ALL MEALS, Mesa County ASU - 783 Meals @ 1.1470 ea.	898.10

PRINTED INVOICE

Sub Total ->	9115.21
Sales Tax ->	0.00
Total Amount Due ->	9115.21

Tax Exemption Number: 9804241 Certificate on File Yes No
Payment made by Cash Deposit Date _____
 Check Check No. _____ Check Date _____
Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature SLA 07/24/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

L
IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Attention: Steve Farlow

Invoice Number: 7733000192
Invoice Date: 08/01/2014
Amount Due: 9125.53

Sale Date	Description	Amount
07/30/2014	ALL MEALS, Mesa Inmate Meals - 7259 Meals @ 1.1470 ea.	8326.07
07/30/2014	ALL MEALS, Mesa County ASU - 697 Meals @ 1.1470 ea.	799.46

PRINTED INVOICE

Sub Total ->	9125.53
Sales Tax ->	0.00
Total Amount Due ->	9125.53

Tax Exemption Number: 9804241 Certificate on File Yes No

Payment made by Cash Check Deposit Date _____

Check No. _____ Check Date _____

Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature *[Signature]* 07/31/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

Terms: Due Upon Presentation
Make checks payable to: "ARAMARK Services, Inc."

MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

L J
IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Attention: Steve Farlow

Invoice Number: 7733000193
Invoice Date: 08/08/2014
Amount Due: 9153.06

Sale Date	Description	Amount
08/06/2014	ALL MEALS, Mesa Inmate Meals - 7287 Meals @ 1.1470 ea.	8358.19
08/06/2014	ALL MEALS, Mesa County ASU - 693 Meals @ 1.1470 ea.	794.87

PRINTED INVOICE

Sub Total ->	9153.06
Sales Tax ->	0.00
Total Amount Due ->	9153.06

Tax Exemption Number: 9804241 Certificate on File Yes No
 Payment made by Cash Deposit Date _____
 Check Check No. _____ Check Date _____
 Amount of Check _____ Number of Invoice(s) Paid _____
 Authorized ARAMARK Signature *Steve Farlow* 08/07/2014 Other Signature _____

EXHIBIT B

I N V O I C E
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Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

L J

IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Attention: Steve Farlow

Invoice Number: 7733000194
Invoice Date: 08/15/2014
Amount Due: 9041.80

Sale Date	Description	Amount
08/13/2014	ALL MEALS, Mesa Inmate Meals - 7212 Meals @ 1.1470 ea.	8272.16
08/13/2014	ALL MEALS, Mesa County ASU - 671 Meals @ 1.1470 ea.	769.64

PRINTED INVOICE

Sub Total ->	9041.80
Sales Tax ->	0.00
Total Amount Due ->	9041.80

Tax Exemption Number: 9804241 Certificate on File Yes No

Payment made by Cash Check Deposit Date _____
Check No. _____ Check Date _____
Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature JK A 08/14/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

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MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

Attention: Steve Farlow

IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Invoice Number: 7733000195
Invoice Date: 08/22/2014
Amount Due: 9096.86

Sale Date	Description	Amount
08/20/2014	ALL MEALS, Mesa Inmate Meals - 7204 Meals @ 1.1470 ea.	8262.99
08/20/2014	ALL MEALS, Mesa County ASU - 727 Meals @ 1.1470 ea.	833.87

PRINTED INVOICE

Sub Total ->	9096.86
Sales Tax ->	0.00
Total Amount Due ->	9096.86

Tax Exemption Number: 9804241 Certificate on File Yes No

Payment made by Cash Deposit Date _____
 Check Check No. _____ Check Date _____

Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature 12/1 08/21/2014 Other Signature _____

EXHIBIT B

I N V O I C E
Correctional Services

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MAIL ALL REMITTANCES TO
Aramark Correctional Services
PO Box 406019
Atlanta, GA 30384-6019

TO:
Mesa County Detention Facility
215 Rice Street
Grand Junction, CO 81503-

IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY

Attention: Steve Farlow

Invoice Number: 7733000197
Invoice Date: 08/29/2014
Amount Due: 9018.86

Sale Date	Description	Amount
08/27/2014	ALL MEALS, Mesa Inmate Meals - 7159 Meals @ 1.1470 ea.	8211.37
08/27/2014	ALL MEALS, Mesa County ASU - 704 Meals @ 1.1470 ea.	807.49

PRINTED INVOICE

Sub Total -> 9018.86
Sales Tax -> 0.00
Total Amount Due -> 9018.86

Tax Exemption Number: 9804241 Certificate on File Yes No

Payment made by Cash Deposit Date _____
 Check Check No. _____ Check Date _____
Amount of Check _____ Number of Invoice(s) Paid _____

Authorized ARAMARK Signature *SK* 08/28/2014 Other Signature _____