



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to the above referenced solicitation are hereby instructed that the requirements have been clarified, modified, superseded and supplemented as to this date as hereinafter described.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

- 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.
- 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 7<sup>th</sup> 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: 1/12,1/25/12,4/13, 4/22/13, 7/15/14

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

Meal Name: Breakfast THURSDAY Week:

FRIDAY

SUNDAY SATURDAY

MONDAY

WEDNESDAY

TUESDAY

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- ARAMARK

Hot Comal		Bran Elabor Comal	1	Und Comel	Teasted Onts Canal	(int Count)	1			
	1 1/2 cup		1 1/2 cup	1 1/2 cup	-	1 1/2 cup		1 1/2 cup		1 1/2 cup
Pancakes (2 fl oz each) 2	2 each	Hash Brown Potatoes	1 cup C	Cottage Fries 3/4 cup	Creamy Country Gravy (1 oz <sup>4</sup> ) 10 ozw	Bran Muffin 1/60 cut	Pancakes (2 fl oz each) 2	2 each	Creamy Country Gravy (1 oz^)	10 ozw
Symp	2 floz	Streusel Coffeecake 1/60		Bakery Biscuit 1/60 cui	ut Bakery Biscuit (1/60 2@) 1/30 cut	Hash Brown Potatoes 1 1/2 cup	Synp	1 oz	Bakery Biscuit (1/60 2@)	1/30 cut
¢	1/2 ozw	Whipped Margarine 1/2 (	1/2 ozw W	Whipped Marganne 1/2 ozw	Lyonnaise Potatoes	Whipped Marganne	Whipped Margarine	1/2 ozw	Hash Brown Potatoes	1/2 cub
< (Half Pint)	1 each	2% Milk (Half Pint) 1 e	1 each 2	2% Milk (Half Pint) 1 each	2% Milk (Half Pint)	2% Milk (Half Pint)	2% Milk (Half Pint)	-	2% Milk (Half Pint)	each
Caffee	1 cup	Coffee 1	1 cup	Coffee 1 cup	p Coffee 1 cup	Caffee 1 cup	Coffee		Coffee	8
Sugar 2	2 packet	2		Sugar 2 packel	Sugar 2	Sugar 2 pa	Sugar 2	packet	Sugar 2	packet
		Salt & Pepper Packets 1 e	1 each Si	Salt & Pepper Packets 1 each	Salt & Pepper Packets	Salt & Pepper Packets			Salt & Pepper Packets	each
Meal Name: Lunch										
T. Salami	2 ozw	T. Bologna 3	02W	Peanut Butter 3 ozw	w T. Ham 3 ozw	Turkey 2 azw	T. Bologna	3 DZW	T, Salami	3 0ZW
Cheese	1 OZW	ackets	each	Jelly 1 fl az	Mayo Dressing & Mustard Packets 2 each	Cheese 1 ozw	Mayo Dressing & Mustard Packets	each	Mayo Dressing & Mustard Packets 1	ts each
Mayo Dressing & Mustard Packets	kets 1 each	Fresh Baked Roll (1 oz 3@) 3 o	3 ozw	Fresh Baked Roll (1 oz 3@) 3 ozw	w Fresh Baked Roll (1 oz 3@) 3 ozw	Mayo Dressing & Mustard Packets 1 each	Fresh Baked Roll (1 oz 3@)		Fresh Baked Roll (1 oz 3@)	3 02W
z 3@)	3 azw	Fruit (1@ or 1/2 cup) 1 por	-	Carrot Sticks or Coins 2 ozw	Chips 1	Fresh Baked Roll (1 oz 3@) 3 ozw	Fruit (1@ or 1/2 cup) 1	-	Fresh Vegetables	
5	2 ozw	Fresh Baked Cookie 2 c	wZO	Fruit (1@ or 1/2 cup) 1 portion	Π Fresh Baked Cookie 2 ozw	Fresh Vegetables 2 ozw	Fresh Baked Cooke	-	Fresh Baked Cooke	
	2 ozw	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w' Vitamin C 1 cup	P Fruit Drink w/ Vitamin C 1 cup	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				
Meal Name: Dinner										
itroganoff (2 oz^)	6 ozw	je G	MZO	AuGratin Potatoes (2 oz^/ 1 c veg) 10 ozw	Cheesy Broccoli Rice Casserole (2 oz^) 10 ozw	Spaghetti & Italian Tomato Sauce (2 o2*) 10 ozw	Meatballs (1/2 oz each)	6 each	Noodles & Gravy Casserole (2 oz^) 10	MZ0 0
Noodles	1/2 cup	Northem Beans LF	1 cup Gr	Green Beans 1/2 cup	p Carrots 1/2 cup	Green Beans 1/2 cup	Gravy	3 floz	Pinto Beans LF	1/2 cup
	1 cup	ixed Vegetables	-	Colesiaw Vinaigrette 1/2 cup	Garden Salad	-	Cottage Fries	3/4 cup	Garden Salad	1/2 cup
	1/60 cut		1/2 cup	Fresh Baked Roll 2 ozw	LF Salad Dressing	LF Salad Dressing 1/2 fl oz	Crearry Coleslaw LF	-	LF Salad Dressing	1/2 fl oz
garine	1/2 ozw	sing	· · · · · ·	Whipped Margarine 1/2 ozw	k Fresh Baked Roll 2 ozw	Bakery Biscuit 1/60 cut	Bakery Biscuit		Southern Combread	1/60 cut
	1/60 cut		1/60 cut Fn	Frosted Cake 1/60 cut	frosted Cake 1/60 cut	Whipped Margarine 1/2 ozw	Whipped Marganne 1.	1/2 ozw	Fudge Brownie	1/60 cut
	1 cup	garine	1/2 ozw Sv	Sweetened Tea 1 cup	p Sweetened Tea 1 cup	Fruity Oatmeal Bar 1/60 cut	Frosted Cake	1/60 cut	Sweetened Tea	1 cup
Salt & Pepper Packets	1 each	Frosted Cake 1/60	1/60 cut Sa	Satt & Pepper Packets 1 each	h Salt & Pepper Packets 1 each	Sweetened Tea 1 cup	Sweetened Tea	0,000	Salt & Pepper Packets	ach 1

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 patient or basking. Pancakes made from mix or scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are paking. Pancakes made from mix or scratch are patient prior to cookies. Side dishes are volume measurements. Weights and conked weight measurements are based upon approximate cooked weight measurements. prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

<sup>AThis</sup> 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.

(Barily )

ARAMARK Dietitian's Signature:

**Reviewed 7/14** 

FLM QUARTERLY MENU REVIEW (initial/date) Q1 Q2 Q3 Q3 d4 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.

Date: 7-21-#IM Signature: Client's Signature: \_\_\_\_\_

Date:

each

\_

dno 1 each ----

Salt & Pepper Packets

1 cup each -

Salt & Pepper Packets

1 each

each

1 cup 1/60 cut

> Salt & Pepper Packets Sweetened Tea

1 each

1 each

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

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



FRIDAY 2 THURSDAY

Week:

Meal Name: Breakfast

SUNDAY SATURDAY

MONDAY

WEDNESDAY TUESDAY

		-		-							
bran ruakes Cereal 11/2	2 cup		1 1/2 cup	Hot Cereal 1/2 cup	up Hot Cereal	1 1/2 cup	Toasted Oats Cereal 11/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
F (1	MZO		1 cup H	Hash Brown Potatoes 1 cup	Pancakes (2 fl oz each) up	az each) 2 each	Creamy Country Gravy (1 oz <sup>n</sup> )	Lyonnaise Potatoes	-	Breakfast Sausage	1 ozw
ô	1/30 cut Bake	Bakery Biscuit 1/60		Streuse! Coffeecake 1/60 cut	art Syrup	2 floz	Hash Brown Potatoes 3/4 cup	Bakery Biscuit		Hash Brown Potatoes	1 cup
sec	1 cup Whip	a	1/2 ozw V	Whipped Margarine 1/2 ozw	Cottage Fries	1 cup	Bakery Biscuit (1/80 2@)	Whipped Margarine	1/2 ozw Ba	Bakery Biscult	1/60 cut
2% Miłk (Half Pint) 1 e	1 each 2% h	2% Milk (Haif Pint) 1 e	1 each 2	2% Milk (Half Pint) 1 each	Whipped Margarine	arine 1/2 ozw	2% Milk (Haif Pint) 1 each	2% Milk (Half Pint)	each	Whipped Margarine	1/2 ozw
Coffee 1	1 cup Caffee		1 cup	Coffee 1 cup	up 2% Milk (Half Pint)	int) 1 each	Coffee 1 cup	Coffee	1 cup 2%	2% Milk (Half Pint)	1 each
Sugar 2 pa	packet Sugar	2	packet S	Sugar 2 packet	Coffee tet	1 cup	Sugar 2	Sugar 2		Coffee	1 cup
Salt & Pepper Packets 1 e	1 each Salt	Salt & Pepper Packets 1 e	1 each S	Salt & Pepper Packets 1 each	ch Sugar	2 packet	Salt & Pepper Packets	Salt & Pepper Packets	each	Sugar 2	2 packet
									S	Salt & Pepper Packets	1 each
Meal Name: Lunch											
T. Ham 3	MZD	Peanut Butter 3	3 ozw	T. Salami 2 ozw	T. Bologna	3 DZW	T. Ham 2 ozw	T. Bologna	3 ozw T.	T. Ham	3 ozw
ac	t each Jelly		1 floz C	Cheese 1 ozw		Mayo Dressing & Mustard Packets 1 each	Cheese 1 ozw	Mayo Dressing & Mustard Packe	each	Mayo Dressing & Mustard Packets 1	
Fresh Baked Roll (1 oz 3@) 3	3 ozw	Fresh Baked Roll (1 oz 3@) 3	wzo	Mayo Dressing & Mustard Packets 1 each	Fresh Baked Roll (1 oz 3@)		Mayo Dressing & Mustard Packets 1 each	Fresh Baked Roll (1 oz 3@)		Fresh Baked Roll (1 oz 3@)	3 ozw
Carrot Sticks or Coins 2	-	Fresh Vegetables 2	2 ozw F	Fresh Baked Roll (1 oz 3@) 3 ozw	Carrot Sticks or Coins	r Coins 2 ozw	Fresh Baked Roll (1 oz 3@) 3 ozw	Fresh Vegetables	2 ozw Fr	Fruit (1@ or 1/2 cup) 1	portion
Fresh Baked Cookie 2	MZO	Fruit (1@ or 1/2 cup) 1 portion	<u> </u>	Chips 1 ozw	Fresh Baked Cookie	ookie 2 ozw	Celery Sticks 2 ozw	Fresh Baked Cookie	2 ozw	Fresh Baked Cookie	2 0ZW
Fruit Drink w' Vitamin C	d	Fruit Drink w Vitamin C	1 cup	Fruit (1@ or 1/2 cup) 1 portion	Fruit Drink w/ Vitamin C	itamin C 1 cup	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	Ē		Fruit Drink w/Vitamin C 1 cup				
Meal Name: Dinner											
Chili con Carne w Beans (2 oz^) 10	10 ozw Charl	Charbroiled Beef Pattie 3	3 ozw N	Noodles & Gravy Casserole (2 oz^n) 10 ozw	Glazed BBQ Pattie	attie 3 ozw	American Goulash (2 oz^) 10 ozw	Crispy Chicken Pattie	3 ozw oz <sup>n</sup> )	ghetti & Italian Tomato Sauc	28 (2 10 ozw
	1/2 cup Gravy		3 floz P	Pinto Beans 1 cup		1/2 cup	Carrots LF 1/2 cup	Cream Gravy	3 floz Ca	Carrots LF	1/2 cup
			1/2 cup G	Garden Salad 1/2 cup	Irish Blend Vegetables	etables 1/2 cup	Garden Salad 1/2 cup	Noodles O'Brien	1 cup Co	Colestaw Vinaigrette	3/4 cup
		d Vegetables L		LF Salad Dressing 1/2 fl oz	Bakery Biscuit	1/60 cut	LF Salad Dressing	Creamy Colesiaw	1/2 cup	Fresh Baked Roll	2 DZW
Southern Combread 1/60	1/60 cut Frest		2 ozw B	Bakery Biscuit 1/60 cut	Whipped Margarine ut	arine 1/2 ozw	Southern Combread 1/60 cut	Fresh Baked Roll	2 azw Wh	jarine	1/2 ozw
	1/60 cut Whip	larganne	1/2 ozw Fi	Fresh Baked Cookie 2 ozw	Frosted Cake	1/60 cut	Whipped Marganine 1/2 ozw	Whipped Margarine	1/2 ozw Fro	Frosted Cake	1/60 cut
Cumuland Tas	1.1	Endoa Donnia	ú	Tendened Tee	Cumptoned Too		amon Causas	Contract Color		actored Tax	

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 pairor to baking. Pancakes made from mix or scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are pairor to baking. Pancakes made from mix or scratch are based upon approximate cooked weight measurements. All starches, vegetables, and cooked careal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

<sup>AT</sup>his 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 DRY'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 Q3 Q4 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.

Date: <u>7-21-14</u> Date: <u>FLM Signature</u>: 5 Lee Client's Signature:

Date:

"racient

EXHIBIT A

1/2 ozw 1/60 cut 1 cup t each

2 0ZW 1/2 ozw 1/60 cut 1 cup 1 packet

Saft & Pepper Packets

Sweetened Tea Frosted Cake

1/2 ozw 1/60 cut 1 cup 1 each

1/2 ozw 1/60 cut 1 cup 1 each

Pepper

Salt & Pepper Packets

Sweetened Tea Lemon Square

Salt & Pepper Packets

Salt & Pepper Packets

Sweetened Tea

1/60 cut 1 cup

1 each

Salt & Pepper Packets

Sweetened Tea Fudge Brownie

packet

1/60 cut 1/60 cut 1 cup

> Sweetened Tea Frosted Cake

Pepper

Sweetened Tea

1/60 cut 2 azw 1 cup 1 each

Sweetened Tea Frosted Cake

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

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

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> 3 THURSDAY Week:

Meal Name: Breakfast

FRIDAY

SUNDAY SATURDAY

MONDAY

WEDNESDAY

TUESDAY

Hot Cereal 11/2 cup		1 1/2 cup	Toasted Oats Cereal	1 1/2 cup	Hot Cereal 11/2 cup	Bran Flakes Cereal	1 1/2 cup H	Hot Cereal 11/2 cup	Hot Cereal		1 1/2 cup
Pancakes (2 fl oz each) 2 each	-	1/60 cut	Streusel Coffeecake	1/60 cut	Breakfast Sausage 1 ozw	Creamy Country Gravy (1 oz^)		Pancakes (2 fl oz each) 2 e	2 each Breakfast Sausage		1 ozw
Syrup 2 floz	Lyonnaise Potatoes	3/4 cup	Cottage Fries	1 cup	Streusel Coffeecake 1/60 cut	Hash Brown Potatoes	3/4 cup	Syrup 2	2 fl oz	Lyonnaise Potatoes	1 cup
Whipped Margarine 1/2 ozw	Breakfast Sausage	1 OZW	2% Milk (Half Pint)	1 each	Cottage Fries 3/4 cup	Bakery Biscuit (1/60 2@)	1/30 cut C	Cottage Fries	1 cup	Streusel Coffeecake	1/60 cut
2% Milk (Half Pint) 1 each	Whipped Margarine ach	1/2 ozw	Coffee	1 cup	Whipped Margarine 1/2 ozw	2% Milk (Half Pint)	1 each 2	2% Milk (Half Pint) 1 e	1 each Whipped N	Whipped Margarine	1/2 ozw
Coffee 1 c	1 cup 2% Milk (Half Pint)	1 each	Sugar	2 packet	2% Milk (Half Pint) 1 each	Coffee	1 cup	Coffee 1	2% Milk (Half Pint) cup	Half Pint)	1 each
Sugar 2 packet	ket Coffee	1 cup	Salt & Pepper Packets	1 each	Coffee 1 cup	Sugar 2		Sugar 2 packet	Coffee cket		1 cup
	Sugar	2 packet			Sugar 2 packet	Salt & Pepper Packets	each		Sugar	2	2 packet
	Satt & Pepper Packets	ts 1 each			Salt & Pepper Packets 1 each	E			Salt & Per	Salt & Pepper Packets	1 each
Meal Name: Lunch											
T. Salami 2 ozw	-	3 ozw	Peanut Butter	3 0ZW	T. Ham 3 ozw	v Turkey 2	2 ozw T.	T. Bologna 3	3 ozw T. Salami		3 0ZW
Cheese 1 ozw	_	stard Packets 1 each	Jelly	1 floz	Mayo Dressing & Mustard Packets 1 each		WZO	Mayo Dressing & Mustard Packets 1 e	-	Mayo Dressing & Mustard Packets	kets 1 each
Mayo Dressing & Mustard Packets 1 each	Fresh Baked Roll (1 oz 3@) ach	3 02W 3 02W	Fresh Baked Roll (1 oz 3@)	3 gzw	Fresh Baked Roll (1 oz 3@) 3 ozw	Mayo Dressing & Mustard Packets	each	Fresh Baked Roll (1 oz 3@) 3	ozw Fresh Bak	Fresh Baked Roll (1 oz 3@)	3 OZW
Fresh Baked Roll (1 oz 3@) 3 ozw	Zw Celery Sticks	2 02W	Fresh Vegetables	2 ozw	Chips 1 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw Ci	Celery Sticks	2 ozw Carrot Stic	Carrot Sticks or Coins	2 DZW
Fruit (1@ or 1/2 cup) 1 portion	Fresh Baked Cookie	2 02W	Fresh Baked Cookie	2 DZW	Fruit (1@ or 1/2 cup) 1 partion	n Celery Slicks 2	MZD	Fruit (1@ or 1/2 cup) 1 portion		Fresh Baked Cookie	2 ozw
Fresh Baked Cookie 2 ozw	Fruit Drink w/ Vitamin C	C 1 cup	Fruit Drink w/ Vitamin C	1 cup	Fruit Drink w Vitamin C 1 cup	Fresh Baked Cookie	WZD	Fruit Drink w/ Vitamin C		Fruit Drink w Vitamin C	1 Cup
Fruit Drink w/ Vitarran C 1 cup	dn					Fruit Drink w/ Vitamin C	t cup				
Meal Name: Dinner							6				

Meal Name: Dinner	er										
Meatballs (1/2 oz each)	6 each	Hearty Spanish Rice (2 oz^)	10 ozw	Chili con Carne w Beans (2 oz^) 10 ozw	T. Hot Dogs (1.5 oz each)	2 each	Spaghetti & Italian Tomato Sauce (2 oz^i) 10 ozw	Frito Pie (2 oz^)	10 0ZW	Crispy Chicken Pattie	MZ0 E
BBQ Sauce	1 fl oz	Pinto Beans	1/2 cup	Rice LF 1/2 cup	Baked Beans	1 cup	Green Beans LF 1/2 cup	Rice	3/4 cup	BBQ Sauce	1 floz
Rice	1 cup	Insh Blend Vegetables LF	1/2 cup	Carrots LF 1/2 cup	Parsley Noodles	1 cup	Garden Salad 1/2 cup	up Com LF	1/2 cup	Parsley Potatoes	cup t
Green Beans	1/2 cup	Coleslaw Vinaigrette	1/2 cup	Crearry Coleslaw LF 1/2 cup	Bakery Biscuit	1/60 cut	LF Salad Dressing	Southern Combread		Kettle Blend Mixed Vegetables	1/2 cup
Bakery Biscurt	1/60 cut	Southern Combread	1/60 cut	Southern Combread 1/60 cut	Mustard ut	1/2 fl oz	Bakery Biscuit 1/60 cut	Fresh Baked Cookie cut	ie 2 ozw	Bakery Biscuit	1/60 cut
Whipped Margarine	1/2 ozw	Whipped Margarine	1/2 ozw	Apple Square 1/60 cut	Frosted Cake	1/60 cut	Frosted Cake 1/60 cut	Sweetened Tea	1 cup	Whipped Margarine	1/2 ozw
Fresh Baked Cookie	2 0ZW	Fudge Brownie	1/60 cut	Sweetened Tea 1 cup	Sweetened Tea	1 cup	Sweetened Tea 1 cup	Salt & Pepper Packets up	kets 1 each	Frosted Brownie	1/60 cut
Sweetened Tea	1 cup	Sweetened Tea	1 cup	Salt & Pepper Packets 1 each	Pepper	1 packet	Satt & Pepper Packets	5		Sweetened Tea	1 cup
Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each							Satt & 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 cookeds, and cooked weight measurements. Weights on cookeds, and cooked weight measurements are based to manufacturer to base of the area based from mix or scratch are based from scratc prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

<sup>AThis</sup> 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 Medione, National Academy of Sciences. Adequate levels of protein, vitamin A, vita

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

Date: <u>7-71-1</u> Date: <u>7-71-1</u> FLM Signature;

Reviewed 7/14

ARAMARK Dietitian's Signature:

222 water Client's Signature:

Date:

EXHIBIT A

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

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

SUNDAY

SATURDAY

FRIDAY

4

Week:

Meal Name: Breakfast THURSDAY

WEDNESDAY

TUESDAY

MONDAY

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Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Bran Flakes Cereal	1 1/2 cup	Hot Cereal 11/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
( oz l	10 02W	Cottage Fries	1 cup	Streusel 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 0200
Bakery Biscuit (1/60 2@)	1/30 cut	Blueberry Muffin	1/60 cut	Hash Brown Potatoes	1 cup	Salsa 2 fl oz	Syrup	2 floz	Lyonnaise Potatoes	1 640	Bakery Biscuit (1/60 2@)	1/30 cut
Hash Browns LF	3/4 cup	Breakfast Sausage	1 ozw	Whipped Margarine	1/2 gzw	Flour Tortilla (6") 2 each	Whipped Marganne	1/2 ozw	Bran Muffin	1/60 cut	Hash Brown Potatoes	Cub
2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	Hash Brown Potatoes 1 cup	2% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw	2% Milk (Half Pint)	each
Coffee	1 cup	Coffee	1 cup	Coffee	1 cup	2% Milk (Half Pint) 1 each	Caffee	1 cup	2% Milk (Half Pint)	1 each	Coffee	G
	2 packet		2 packet	Sugar	2 packet	Caffee 1 cup	Sugar	2 packet	Coffee	1 cup	Sugar 2	packet
Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Salt & Pepper Packets	1 each	Sugar 2 packet			Sugar	2 packet	Salt & Pepper Packets	each
						Salt & Pepper Packets 1 each			Salt & Pepper Packets	1 each		
Meal Name: Lunch												
T. Bologna	3 ozw	Peanut Butter	3 ozw	T. Salami	2 02W	T. Bologna 3 ozw	T, Ham	2 ozw	T. Bologna	3 OZW	T. Ham	3 02W
Mayo Dressing & Mustard Packets 1 e.	kets 1 each	Jelly	1 floz	Cheese	1 ozw	Mayo Dressing & Mustard Packets 1 each	Cheese	1 ozw	Mayo Dressing & Mustard Packets	kets 1 each	Mayo Dressing & Mustard Packets	
Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 0ZW	Mayo Dressing & Mustard Packets	kets 1 each	Fresh Baked Roll (1 oz 3@) 3 ozw	Mayo Dressing & Mustard Packets	kets 1 each	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roll (1 oz 3@)	3 0ZW
Fresh Vegetables	2 ozw	Chips	1 ozw	Fresh Baked Roll (1 oz 3@)	3 ozw	Celery Sticks 2 ozw	Fresh Baked Roll (1 oz 3@)	3 02W	Chips	1 ozw	Carrot Sticks or Coins	
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	2 OZW	Fresh Baked Cookie	2 OZW	Fruit (1@ or 1/2 cup) 1	portion
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 cup	Fresh Baked Cookie	2 02W	Fruit Drink w/Vitamin C	1 cup	Fruit Drink w Vitamin C	1 cup

				1 cup			1 cup				
Meal Name: Dinner						-					]
Cheesy Broccoli Noodle Cassel oz^)	erole (2 10 ozw	Cheesy Broccoli Noodle Casserole (2 Oven Fried Breaded Fish Pattie 3 22 <sup>4</sup> ) 10 pzw	3 ozw	Mac & Cheese Casserole (2 oz <sup>A</sup> ) 10 ozw	Spicy Rice Casserole (2 oz^) 10	Charbroiled Beef Pattie	3 02W	Meatbails (1/2 oz each)	6 each	Spaghetti & Italian Tornato Sauce (2 oz^) 10 o	(2 vzv
Green Beans	1/2 cup	Tartar Sauce	1/2 fl az	Garden Salad 112 cup	Pinto Beans	Gravy	3 floz	Gravy	3 floz	Green Beans	1/2 Cuto
Garden Salad	1/2 cup	Rice O'Brien	1 cup	LF Salad Dressing 1/2 fl oz	Creamy Coleslaw	1/2 cup	1 cup	Rice LF	1/2 cup	Garden Salad	1/2 cup
Buis	1/2 fl az	Carrots LF 1/	1/2 cup	Glazed Carrots 1/2 cup	Fresh Baked Roll	2 ozw Colesław Vinaigrette	3/4 cup	Creamy Colesiaw LF	1/2 cup	LF Salad Dressing	1/2 fl oz
Bakery Btscuit	1/60 cut	Creamy Coleslaw 1/:	1/2 cup	Bakery Biscurt 1/60 cut	Fudge Brownie 1/60	1/60 cut Bakery Biscuit	1/60 cut	Fresh Baked Roll	2 OZW	Fresh Baked Roll	2 0ZW
	1/60 cut	Bakery Biscuit 1/6	1/60 cut	Whipped Margarine 1/2 ozw	Sweetened Tea	Whipped Marganne	1/2 OZW	Frosted Cake	1/60 cut	Fresh Baked Cookie	w.zo
Sweetened Tea	1 cup	Fresh Baked Cookie 2	2 ozw	Lemon Square 1/60 cut	Sait & Pepper Packets 1 e	Frosted Cake	1/60 cut	Sweetened Tea	1 cup	Sweetened Tea	G
Salt & Pepper Packets	1 each	Sweetened Tea	1 cup	Sweetened Tea 1 cup		Sweetened Tea	1 cup	Pepper	1 packet	Salt & Pepper Packets	each
		Salt & Pepper Packets	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 partier to basing. Pancakes made from mix or scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are partier to basing. Pancakes made from mix or scratch are based upon approximate cooked, weight measurements. prepared with margarine unless indicated as LF (Low Fat). No pork is used unless tiem is named pork. Imitation cheese with calcium is used.

<sup>AT</sup>his item made with mechanically separated poultry used in accordance with USDA standards.

NUTRITION STATEMENT: This menu meets the number 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 A, vitamin A, vitamin A, vitamin A,

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

Date: 7-21-14 Date: FLM Signature: Client's Signature: Jerry Tru Murr Q

Date:

Reviewed 7/14

ARAMARK Dietitian's Signature:

EXHIBIT A

Fruit Drink w/ Vitamin C

Fruit Drink w/ Vitamin C

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

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



FRIDAY ŝ THURSDAY Week:

SUNDAY SATURDAY

MONDAY

WEDNESDAY

TUESDAY

Meal Name: Breakfast	akfast										ç
Hot Cereal	1 1/2 cup	Bran Flakes Cereal 11/2 cup		1 1/2 cup	Hot Cereal 1/2	1 1/2 cup Hot Cereal	1 1/2 cub	Hot Cereal	1 1/2 cup	Hot Cereal	1 1/2 cup
Cottage Fries	1 cup	Crearry Country Gravy (1 oz^)	Hash Brown Potatoes	3/4 cup	Pancakes (2 fl oz each) 2	Lyonnaise Potatoes		Crearry Country Gravy (1 oz^)		Breakfast Sausage	1 ozw
Breakfast Sausage	1 ozw		Bran Muffin	1/60 cut	Syrup 2	2 fl oz Bakery Biscuit	1/60 cut	Bakery Biscuit (1/60 2@)	1/30 cut	Hash Brown Potatoes	1 cub
Bakery Biscuit	1/60 cut	Hash Brown Potatoes 1 cup	2% Milk (Half Pint)	1 each	Cottage Fries	Jelly cup	1/2 fl oz	Hash Brown Potatoes	3/4 cup	Bakery Biscuit	1/60 cut
Whipped Margarine	1/2 ozw	2% Milk (Half Pint) 1 each	ch Coffee	1 cup	2% Milk (Half Pint) 1	Whipped Marganne each	1/2 ozw	2% Milk (Half Pint)	1 each	Whipped Margarine	1/2 ozw
2% Mitk (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 tet	1 each	Sugar 2 pa	packet Coffee	1 cup	Sugar	2 packet	Coffee	1 cup
Sugar	2 packet	Sall & Pepper Packets 1 each	fi			Sugar	2 packet	Salt & Pepper Packets		Sugar	2 packet
Salt & Pepper Packets	1 each					Salt & Pepper Packets				Salt & Pepper Packets	1 each
Meal Name: Lunch	ch										
T. Salami	2 0ZW	T. Bologna 3 ozw	Peanut Butter	3 0ZW	T. Ham 3	3 ozw Turkey	2 OZW	T. Bologna	3 02W	T. Salami	3 0ZW
Cheese	1 ozw	Mayo Dressing & Mustard Packets 1 each	de lly	1 fl az	Mayo Dressing & Mustard Packets	each Cheese	1 azw	Mayo Dressing & Mustard Packets	kets 1 each	Mayo Dressing & Mustard Packets	ackets 1 each
Mayo Dressing & Mustard Packets 1 eac	d Packets 1 each	Fresh Baked Roll (1 oz 3@) 3 ozw	Fresh Baked Roll (1 oz 3@)	1) 3 ozw	Fresh Baked Roll (1 oz 3@) 3	3 ozw Mayo Dressing & Mustard Packets 1	Istard Packets 1 each	Fresh Baked Roll (1 oz 3@)	3 ozw	Fresh Baked Roli (1 oz 3@)	3 0ZW
Fresh Baked Roll (1 oz 3@)	(Q) 3 ozw	Celery Sticks 2 ozw	Fresh Vegetables	2 ozw	Fruit (1@ or 1/2 cup) 1 portion	Fresh Baked Roll (1 oz 3@)	az 3@) 3 ozw	Celery Slicks	2 0ZW	Chips	1 0ZW

Chill con Came w Beans (2 oz <sup>+</sup> )      Charbroiled Beef Pattie        Rice      10      ozw        Rice      1      cup        Shredded Lettuce      1/2      cup        LF Salad Dressing      1/2      noz        Southern Combread      1/80 cur      Fresh Baked Roll								
1 cup 1/2 cup 1/2 fl az 1/60 cut	Beef Pattie 3 ozw	Noodles & Gravy Casserole (2 oz^) 10 ozw	Baked Meatloaf 3 ozw	American Goulash (2 oz^) 10	10 ozw Crispy Chicken Pattie	3 0ZW	Spaghetti & Italian Tomato Sauce (2 oz^) 10 o.	10 ozw
1/2 cup 1/2 fl az 1/60 cut	atoes 1 cup	Pinto Beans LF 1/2 cup	Gravy 3 floz		Cream Gravy LF	3 8 02		1/2 cup
1/2 f) az 1/60 cut	1/2 cup	Creamy Colestaw LF 1/2 cup	Mashed Potatoes 1 cup	Colesiaw Vinaigrette	1/2 cup	1/2 cup	Crearrry Coleslaw	1/2 cup
1/60 cut	Mustard & Ketchup (1/3 az each) E	Bakery Biscuit 1/60 cut	Bakery Biscuit 1/60 cut	Southern Combread	1/60 cut	1/2 cup	Bakery Biscuit	1/60 cut
	1 Roll 2 ozw	Frosted Cake 1/60 cut	Fresh Baked Cookie 2 ozw	Whipped Margarine	1/2 ozw LF Salad Dressing	1/2 fl oz	Whipped Margarine	1/2 ozw
Whipped Margarine 1/2 ozw Fresh Baked Cookie	d Cookie 2 ozw	Sweetened Tea 1 cup	Sweetened Tea 1 cup	Frosted Brownie 1	1/60 cut Bakery Biscuit	1/60 cut	Frosted Cake	1/60 cut
Frosted Cake 1/60 cut 2/60 cut	Tea 1 cup	Salt & Pepper Packets 1 each	Salt & Pepper Packets 1 each	Sweetened Tea	Whipped Marganne cup	1/2 ozw	Sweetened Tea	1 cup
Sweetened Tea 1 cup	er Packets 1 each			Salt & Pepper Packets	each Lemon Square	1/60 cut	Salt & Pepper Packets	1 each
Pepper 1 packet					Sweetened Tea	1 cup		
					Pepper	1 packet		

EXHIBIT A

2 ozw

Fruit Drink w/ Vitamin C Fresh Baked Cookie

Fruit Drink w Vitamin C

3 ozw Fruit (1@ or 1/2 cup)

1 0ZW 2 ozw 1 cup

2 ozw 1 cup

Fruit Drink w/ Vitamin C

2 ozw Fresh Baked Cooke

2 ozw 1 cup

1 portion Fruit Drink w Vitamin C

Fruit Drink w/ Vitamin C Fruit (1@ or 1/2 cup) Celery Sticks

2 0ZW

2 0ZW

Fruit Drink w/ Vitamin C Fresh Baked Cookie

1 cup

3 ozw

Fresh Vegetables

Fresh Baked Cookie

2 0ZW

1 portion

Fruit Drink w/ Vitamin C Fresh Baked Cookie Chips

90

ΝZΟ

-

2 0ZW 1 portion 1 cup 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, folls, 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 margaine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

<sup>AT</sup> his 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 DRYs 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 Q3 Q3 Q4 in availations are conducted at least quarterly by food service supervisory staff to verify adherence to the established daily servings.

Date: 1-14 FLM Signature: 40 Client's Signature:

Date:

ARAMARK Dietitian's Signature: Reviewed 7/14

Implemented 1/11 Revised: 1/12, 1/24/12, 1/25/12,4/13, 4/23/13 Proposed 5/11

## CRIMINAL JUSTICE SERVICES RESIDENTIAL FACILITY MESA COUNTY COLORADO

Minimum of 3200 Calories Per Day

FRIDAY

THURSDAY

Week:

SUNDAY

SATURDAY

MONDAY

WEDNESDAY

TUESDAY

C 2004 ARAMARK Correctional Servets. ILC. (AFAMARK) At 10Pts reserved Contactual and propriative to ARAMARK At 0Pravilations and use uncopying will subject user or cooper to could include commonly periudives and usefunctionals.

ARANBARK Currentinued Services

Meal Name: Breakfast					INNU	MUNUAY	<b>—</b>	IUESDAY	WEDNESDAY
Hot Cereat								•	
1 1/2 cup	DI ANG COLGA	1 1/2 CUD	Hol Cereal	T	Toasted Oats Corcal	Hot Corval		Hot Cercal	1 Hot Corcal
Pancakes (2 Il oz each)	Hash Brown Potatoes		Caraca Er ar	÷	1 1/2 CUD		11/2 cup 1	1 1/2 CUD	112 0.0
2 each	-+	1 Cup		1.2 cup	Creany County Gravy (1 oz")	Eran Multin	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Pancakes (2 II oz each)	°.≤.,
S H G2	Streusel Corteacake	1.50 cm	Bakery Biscuit	1	Banery Biscuit (1,60 2@)	Hash Brown Polatous	1/60.631	Svrup	2 vischt
Whited Marcarine	Millionard Million	- <u>+</u> -		1/60 Cut	1 30 cut	1	1 1/2 CMD		
1/2 02W	Autofilew paddwww	1/2 D2w 270	25e Milk (Hall Pint)	l and L	Lychnause Potatoes	Whipped Margarine		Whipped Margarine	Hash Brown Post-trans
2% Milk (Hatt Pint)	2% Mulk (H. at Punt)	10.40		+	1 1 2 Cup		1/2 32W	1/2 02w	
1 each	-	each		N	2% Mulk (Hait Pint)	2% Muk (Hat Pun)		2% Mih (Halt Pint)	2% Milk (Hait Pun)
Cottee	Collee	Subar		+	1 RACH	1	1 cach	1 cach	
1 cup		1 cup		7 Darket	CONGE	Cottee		Cottee	Cottee
Sugar	Sugar	Salt	Salt & Pacture Packate	+-	C. Core	-+-		1 cup	1 Cum
2 piicket	100 million (100 million)	2 packet		1 each	102200	Sugar		Sugar	Sugar
	Salt & Pepper Packets			+-	Calification Destant	+	Z pucket	2 packet	-
		each		5 		Sair & Popper Packels			Salt & Penner Packets
Meal Name: Lunch				-	1 6901		1 each		1 cach
T. Salam	T. Boloana	Down	Bostond Button						

T. Salam	T. Bulogna	Peanul Buttor	1. Ham	Tubleton		
3 02W				3 02%	T. Bologna	T. Salari
1/2 0.2W	-+	1 Jolly 1 ft oz	Mayo Drossing & Mustard Packets	1.	Mayo Dressing & Muslard Packets	Chuese
Mayo Uressing & Mustard Packets	_	Fresh Baked Roll (2 oz 2(2)	Fresh Baked Roll (2 oz 2@)	-!	5	Mayo Drossing & Mustard Packols
Carrot Stivles or Corres			+	Fresh Baked Roll (2 oz 2@)		Fresh Buked Roll (2 oz 2@)
2 D.W	-+		Fruit (1(2) or 1,2 cup) 1 portion		Fresh Baked Cookic	Fresh Vegetables
4 02W	F'uit Urink w/ Vilamun C 1 cup	Fruit Drink w/ Vitamun C 1 cup	Fruit Drink w/ Vitamin C	Fresh Baked Cookic 4 0700		Fresh Baked Cookie
Mool Morris, Direct				Fruit Drink w. Vitamin C		Fruit Drink w/ Vilumin C
6 02W	Crispy Chicken Pathe	AuGralin Potatoes (2 uz4/1 c veg)	Cheesy Broccot Fice Casserole (2 oz^) Spagnetta à Latan Tornato Sauce (2		Meathelie (10) or month	
	Northern Bears LF	Green Brans	10 02w		6 each	NUMBER OF ANY CASSERON (2 02")
C110 (./ E			_	Circen Rearc		

Noodles & Gran Castanon (2 5 4	10 01	Punto Bu and LE		Gardien S. dat		F E Salid Draceno		2011 2/1		1/60 cul		1/60 cut	DWGGGGGG I GU	Colt & December 1 Cup		1 0301			
	6 each		3 110/	1	3/4 Cup		1/2 Cum		_			1/2 02W	1160 0.1	44	9 	-	-	1 6400	
Meatballs (1/2 oz each)		Gravy		Cottage Fries		Cruany Colesiaw LF	•	Bakery Hiscart	unacia finina	Whenced Marchine		Frosted Cake		Sweetened Tea		Salt & Penner Paricute		the same of the same state of the same same same same same same same sam	
& Italian Tomato Sauce (2	10 0zw	ans	1/2 CUp		12 cut		1/2 11 02	scut	1/60 cut		w. 0 2/1		1/60 cut	d Tea	1 CUD	Salt & Pepper Packets	diam 1		
*) Spagnetti	- 1	Green Beans	-+	Garden Salad		LF Salad Dressing	02	Bakery Biscul	W20	Whipped Margarine		Fruity Oatmeal Bar	iul I	Sweetlened Tea	-	Salt & Pep	_		
Clievesy Brocconi Rice Casserole (2 oz.) Spagneti & Itakan Tomato Sauce (2   Meatbalk (1/2 oz eact)	00 NZO NI	Carrols	1/2 Cup	Garden Salad	r c-1- 15	LP Salad Dressing	20 11 2/1	Fresh Baked Roil	2	vr-pped klarganne	1/2 02w	Frosted Cake	1/60 cut	Swuelened Tea	1 cup	sall & Pepper Packels	1 trach		
1 c veg) (1	-+	000	-+-	1.2 0.0	+	- - -	$^+$		M20 21		1/60 cut	-	- 000		1 edch				
AuGrain Potatoes (2 024/ 1			Colselau Vinancia	CONTRACT ALL MINING INC.	Frech Balad Doll		Million Manual Manual V	winpoor margarine		L'USIGO CANG		Sweelened Tea		Study Packets					
Crispy Chicken Partie 3 ozw	Northern Boards 1 F	1 500	Kettle Blend Mixed Vesetahles	1/2 CUD	Gurden Salud	1/2 cup	LF Salad Dressur	70H C1	Bakoru Bieriai			men Cut	÷	1150 Cut	Sweetened Tea	-	Cat P Discussion		1 cach
Savory Stroganoti (2 oz*) 6 uzw	Noodes	1/2 cup.	Pinto Beans LF	1 cup	Makery biscul	1/60 cut	Whipped Margarine	1/2 uzw	Frosted Cake	1/60 cut	Sweetened Tea	1 cup	Salt & Pepper Packets	1 each					

All entree ponons purchased fully cocked, within manufacturer tolerance specifications are weight measurements prior to teneating. Cusseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadslicks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume masurement prior to cooking. Side dishes are volume measurements. All starches, weightanes, and cooked receal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

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

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FLM QUARTERLY MENU REVIEW (Initial/date) 01 02 03 04 In accordance with ACA Standard (rel. 3 ALDF-4C-04) (MANDATORY) Menu evaluations are conoucted at least quarterly by lood service supervisory stall to verify agreence to the established duty servings.

ARAMARK Dietittan's Signature: Reviewed 4/13

Date: 21.27 FLM Signature: Mout 17 4 Client's Signature:

Date:

21 Aug - 27 Aug 2014

### EXHIBIT A

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

### CRIMINAL JUSTICE SERVICES RESIDENTIAL FACILITY Minimum of 3200 Calories Per Day MESA COUNTY COLORADO

SUNDAY

SATURDAY

FRIDAY

3

Week:

Meal Name: Breakfast THURSDAY

WEDNESDAY

TUESDAY

MONDAY

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Bran Hakes Cereal 1 1/2 cup	<u>-</u>	Hoi Curcal	Hot Cereal	Tcasteo Oats Cercal	Hot Corcal	the factor
Creany Country Gravy LF (1 oz^)	Cottage Fries	Hash Brown Potatoes	Parcakes (211 oz each) 11/2 cup	Creamy Country Gravy (1 074)	11/2 cup	
Bakery Biscut (1/60 2@)	Bakery Biscuit	Strated Cottoeraku	-+-	-+	ryonwaise rotatoes 1 cup	
Hush Brown Polisions				Hash Brown Potatoes	Bakery Biscuit	Hash Brown Potatoes
Tool AANE FLORE DIVISION	$\rightarrow$		Cottuge Fries	Bakery Biscuil (1/60 2@)	Whipped Margarine	Bukery Biscuit
2 /* WHIK (ridii rinu) 1 each		2% Milk (Hall Pint)	Whipped Marganire	2°. Mik (Hall Pint)	2% Milk (Haik Puil)	Whipped Margarine
Current Current Cup		Cottee	2% kilk (Har Pint;	Cottee	Cottee 1 each	2% Milk (Had Pint) 1/2 02W
Contraction 2 purched	Sugar 2 packet	Sugar 2 p.	Cottee			Cotteu
Jaw & repuer reckets 1 vach	Salt & Pepper Packets 1 each	Sall & Pepper Packets	Sugar 2	Sait & Pepper Packels	-	
Meal Name: Lunch					1 000	Saft & Peppur Puckats 2 packet 1 each
T Ham						
Chaese	Peanul Butter 3 02W			T. Ham		T. Ham
Mano Dimensio & Miner of Direct 1/2 02W	1 102	Cheese 1/2	Creese 1/2	_ [.		Cheuse 3 0.2W
wayo pressny e musiara rackets	Fresh Baked Roll (2 oz 2ලා) 4 ozw	Mayu Dressing & Mustard Packe	Mayo Dressing & Mustard Pack		Mayo Drossing & Muslard Packets	Mayo Drussing & Mustard Packets
Fresh Baked Roll (2 oz 2@) 4 uzw		Fresh Baked Roll (2 oz 2@)	Frest, Baked Roll (2 az 2@)	each	Fresh Baked Roll (2 oz 2@)	Fresh Buked Holl (2 or 2 m)
Carrol Slicks of Coins 2 azw	-	Chips	Carrot Sticks or Coins	+.	4 02W	Frant (10) or 1/2 curv
Fresh Baked Cookie	Fresh Baked Cookie	Fruit (1@ or 1/2 cup)	Frest: Eaked Cookie	Frosh Baked Cookie	2 02W	London 1 Purior
-		Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	1C 4 C2W	4 U2W	Frush Baked Cooke
		-	1 cup 1	1 Cup	1 cup	
Chui con Carne w/ Beans (2 oz <sup>a</sup> ) 10 ozw	Charbroiled Buel Pattie 3 02w	Noodies & Gravy Casserole (2 p2 <sup>4</sup> ) 10 p2w	Glazud BBO Pattile		Grispy Chucken Putte	Surdieth & Latan Tomino Sauce (2
Rice LF 1/2 cup	Gravy 3 thos	Pinto Beans	Rice O Brien	1	Gream Gravy	02^) 10 czw
	Noodles 1/2 cup	Garden Salud	Insh Elend Vegulables	Garden Salao	3 11 02	Colored to May more 1/2 cup
	d Vegetablus L	LF Salad Dressing	Bakery Biscuit	sing 1/2 cup	v 1 cup	Forch Histord Boll
Southern Cornbread 1/60 cut	n.	Bakery Biscuit	Wrupped Margarine		12 540	White Man Man 104
Frosted Cake 1/60 cul		Wrupped klargar.ne	Frosted Cake		2 02W	Error of Control of Co
Sweelened Tea	Sweetened Tea	Fresh Baked Cooke	Sweetured Tea	1/2 Q.W	1/2 02W	1/60 cut
Pepper	Salt & Pepper Puckets	Sweetened Tea	Satt & Pepper Packets	1/60 cut	1/60 cut	Sweetenod Tea
	6903	Salt & Pepper Pachels 1 Cup	1 vach	1 cup		Salt & Pepper Packets
		1 each		oda s repper rachets 1 each	Pepper	

All entree portions purchased fully cocked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination terms made from scratch are based upon approximate cuoked 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 based upon approximate cuoked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are based to based 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. Sub dishes are volume measurements. All starches, wegetables, and cookied correat are 1 packet 1 cach prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.

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

NUTRITION STATEMENT. This meru meets the nurlihonal guidelines of the American Conectional Association which are based upon the current DR's for mates and ternaries 19 to 50 years as established by the Food and Nurtition Board of the institute of Medicine. National Academy of Sciences. Adequate levels of protein, vitamin A, vitamin A, vitamin C, calcum, and iron are included.

ARAMARK Dietitian's Signature: Reviewed 4/13

Date: 2 19 17 FLM Signature: 2 ..... Munit C Samy. Client's Signature:

EV-ZV Dales SV - VS 4 Sept 2014 ۱ 28 Aug

### EXHIBIT A

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

### CRIMINAL JUSTICE SERVICES RESIDENTIAL FACILITY Minimum of 3200 Calories Per Day MESA COUNTY COLORADO



W 2004 ARMARAR Contestionul Serveus: LLC. (ARMARAR), At nghts rusened: Contestional poppriation in ARMARR Ureuthoused use or copyrig will stapical town or copien to eval and or runnul pervalings and indecomment

က Meal Name: Breakfast THURSDAY Week:

FRIDAY

SUNDAY SATURDAY

TUESDAY MONDAY

WEDNESDAY

Hot Cereal 1 1/2 cup		Toasted Oats Corcal	Hoi Cereal		Bran Flakes Cercal	Hoi Cercal	Hat Cercat
Pancakes (2 II oz each) 2 exet:	Blueberry Muttin	Streusel Cotteecake	1	Breaklast Sausage	Creamy Country Gravy (1 oz^)	Pancakes (2 floz each) 1.1.2 cup	D Breaklast Sausace
Syrup	Lyonusise Polatoes	Cottage Fries	Iveu cut Stress	Streused Colfeecake (1,50 2.3.	Hasn Brown Potatoas	Sumo Sumo	
Whiteoud A4 teaching			3 4 Cup	1/30 cut	3:4 cup		Lyomuise Polalocs
VVIBUDICO MAIGANNE 1/2 02W	Breaklast Sausage	Wrupped Margarine	Cottag	Cottage Fries	Bukery Biscuit (1/60 2@)	Coltage Fries	Streusel Cothercake
2% Mulk (Hall Pini)	Whyped Margarine	2% Mik (Halt Pint)		Whitped Marcarine	255 Mile (Half Puri)	1 CUD	
Coffon	-†-		1 each	1.2 DZW	1 cach	TETHONOM MALINE 112 MALINE 112 MALINE	AV DISPOSIT MALE STRIPTS
college 1 cup		Cottee	1 Cup 25e Mi	25e Milk (Hall Pint)	Contea	2% Milk (Hall Pint)	2% Malk (H tail Purit)
Sugar	Cottee	Sunar	Cotton	4 6411	C. C. C.	1 cach	÷
2 packet	- 1	_	packet	C TD	3 motor	Collee	Collee
	Sugar	Salt & Pupper Packets	Sugar		Salt & Pepper Packuts	Sucar 1 Cup	1
	2 packet	- i	1 each	2 packet	1 each	2 micket	1.
	aar & Peppor Packets 1 open		Salt &	Salt & Pepper Packets			Suff & Pupper Packels
Meal Name: Lunch			-	1 cach			1 circh
T 0-1							
W20 E	1. Bologna	Pcanul Butter	T hem		Turkey	T. Bologra	TT.Salim
Cheres	Photos	-+-	3 02.0	3 0.2%	3 C2W	3 0.24	
1/2 ozw		JCIIY	Cheese		Creese	Cneesu	Cheese
Mayo Dressing & Mustard Packets	Mayo Dressing & Muslard Parchi	Fresh Baked Boll (2 or 2)60	+	N20 7/1	1/2 CZW	1/2 U/W	11/2 0.2 W
1 each	4	-	4 02W   MG/U	actual actual actual actual	Hiayo Uressing & Mustard Packels	Mayo Dressing & Mustard Packets	Mayo Dressing & Mustard Packets
Fresh Baked Holl (2 02 2(型) 4 0/W	Fresh Baked Roll (2 oz 2@) 4 ozw	Fresh Vegetables	Fresh F	Fresh Baked Roll (2 oz 2@)	Fresh Bakea Roli (2 oz 2@)	Fresh Baked Roll (2 oz 2úp)	Fresh Baked Roll (2 uz 2(ju)
Fruit (1@ or 1/2 cup)	Celery Sticks	Fresh Baked Cooke	Chos	- M70 +	Colori Stote	4 02W	
1 Controll					CCREY SUCKS	Celery Slicks	Canol Studie on Dome

			2 12.0		1 D.W.			
Creese	Cheuse	.loliv		Chocks		M/0 F	.1	1 C.W
1/2 ozw		WIN C			ACARAC	Cheese	Cheese	
Mayo Druceion & Miletard Darking			701 1	M20 7/1	W 1/2 CZW	1/2 (1/10		10,000
1 each	wayo uressing a Mustard Packet	s Fresh Baked Roll (2 oz 2@) each		Mayo Dressing & Mustard Packets	Mayo Dressing & Nustard Packets	Mayo Drossing & Mustard Packets	Mayo Dressing & Mustard Packets	12 0.00
Fresh Baked Roll (2 oz 2(0))	Fresh Baked Boll (2 or 2/a)	+-	H	- cach	+	1 each		each
4 0/W	$\rightarrow$	02W	2 02W	rresn baked Holl (2 oz 2ල්) 4 හා	Fresh Bakea Roli (2 oz 2@) ් දායා	Fresh Baked Roll (2 az 2@)	Fresh Baked Roll (2 uz 2@)	
Fruitie of 1/2 cup)	Celery Sticks	Fresh Baked Cooke	0	Chos	Colory Streks	Coloris Cloure	~_	4 0.2W
Freeh Briton Control		W-0	4 02W	-	02W Circl 2000		Carrol Slicks or Conts	
	Fresh Baked Cookie	Fruit Drink w/ Vitamin C	ι <u>ς</u>	Fruit [1@ or 1/2 cup]	Fresh Baked Cookie	Frint (10) pr 1/2 cupt	10	M.'0
First Drink w/ Vitamo C	7	07M	1 cup	1 portion	-		ן רובאו האוינים כמסומה	
			- -	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitamin C	Fruit Drink w/ Vitanin C	Fruit Drink w/ Vitamin C	≷ 3
1				1 cup	t cup	Cier		
meal Name: Unner							<u> </u>	Cith
Meatballs (1/2 oz cach)	Hearty Spanish Rice (2 oz^)	Childron Carne as Beans 12 0241	-	Ho Door (1 6 or that)		a see showing a second of the second s		
6 each		10 ozw	0 CZW	- mail ways (1.5 Uz taddi) 2 aprh	Spagnerii & Nalan Tomato Sauc	Frito Pite (2 oz^)	Crispy Clucken Patte	-
BBD Sauce	Putto Rusare		I		-+	10 02W	×	5 CZW
1 1102		1,2 cup	10.012	baked Beans	Green Boans LF	Rice	BBO Sauce	
Hice	Inch Rend Veriorables I F		┢		+	3,4 cup		1 Hor
1 cup	2	112 CUD	1 2 CID	Parsky Noodles	Gurden Salad	Corn LF	Parsley Potatoes	
Green Beans	Colestaw Vinaigrette	Creatin Colestaw LF	╀	Nation Electric	+	1/2 cup		1 CLP
1/2 cup		1/2 cup	1/2 cup	nery essent		Southern Cornbread	Kettle Bleng Mixed Vegelables	
bakery biscuit	Southern Combread	Southarn Combread	┼╌	Mustard	But an Brown	1/60 cul		Qub 2/1
1/60 Cul		V60 cut	1,60 cut	121102	_	wrupped klargarune	Hakery Hiscui	_
weighted margarety	Whyped Margarine	Apple Square	⊢	Frosted Cake	With mart Marcar ca	M20 7/1		1/60 cut
Eruch Baland Contine		1,2 ozw	1/60 cut	1/60 cu			Whipped Marganne	
	Fudge Brownie	Sweetened Tea	ŝ	Sweetened Tea	Frosted Cake	Switchmed Tea	Construction of the second	1/2 07 W
Sweetened Tea	1/6U Cut	ΞŤ	0.0	1 cup		-		
	CANCELLUED 1 E2	Salt & Penner Parkuts	-	Distrate				1/00 Cut

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

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

NUTRITION STATEMENT. This menu meets the nutritional guidelines of the American Connectional Association which zie based upon the current DR's for multi second second second board of the food and Nutrition board of the Food and Nutrition board of the Institute of Medicine National Academy of Sciences. Acecuate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

ARAMARK Dietitian's Signature:

Reviewed 4/13

FLM QUARTERLY MENU REVIEW (initial/date) 01 02 03 03 03 03 04 in accordance with ACA Standard (ref. 3-ALDF-4C-0-1) (MANDATOHY) Menu evaluations are conducted at least quarterly by lood

ervice supervisory staff to verify agnererice to the established daily servings

Client's Signature:

Date: 5 / 1 / 3 11 Sept 2014 Date 15/15 FLM Signature: l 5 Sept

### EXHIBIT A

1/00 cut 1 0.05

T cup Swettened Tea

Sall & Pepper Packets

1 Cup 1,60 cut

Salt & Pepper Packels

Sweetened Tea

1 cup 1 packet

Pepper

Salt & Pepper Packets

1 cup 1/60 cut

> Salt & Pepper Packets Sweetuned Tea

> > Salt & Pepper Packets

2 02W 1 cup 1 each

1 each

1 each

each -

Sult & Pepper Packets

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 al 3200 Calories Per Day



Week: THURSDAY Meal Name: Breakfast

FRIDAY

SATURDAY SUNDAY

MONDAY TUESDAY

WEDNESDAY

Hoi Cereal 1 1/2 cup	Hot Cerual 1 1/2 cup	Bran Flakes Cercal 1.12 me	Hoi Cereat	Hot Corcal	Hot Cercal	Hci Cered
Creany Country Gravy (1 oz^) 10 ozw	Cottage Fries	Streusel Colfeecare (1, c0 2@)		Pancakes (211 oz eacr.) 11/2 tup	Breaklast Sausage	Greathy Country Group of Law
Bakery Biscuit (1/60 2(@) 1/30 cut	Blueberty Multin	Hash Brown Potaces	Sasa	Syrup 2 each	Lyonnaise Polatoes	Hander Birt 11160 21.W
Hash Browns LF	Breaktaul Sausage	Wripped Margarine	Four Toriulia (6 <sup>-</sup> ) 2 No.2	Whoped Margarine	Bran Midlin	
2% Milk (Hall Pint)	Whyped Marganne	2% Mile (Halt Pint) 1.2 02w	hasn Brown Polaipes	2" Mik Hall Pun	1/60 cut	nash drown Polacies
Contee	2% Muk (Hall Put)			Contrae	1/2 02W	(Hult Pint)
Sugar	Colfee	each 1 cup	-+-	1 cup	I cách	Colleg
Sall & Pepper Packets	Sugar 1 cup		1 500	Sugar 2 pucket	1 CuD	Sugar
1 each	2 Gacket	het dan a repper rackets 1 each	Sugar 2 packet		1	ম
	San & Peppar Packels	each	Salt & Pepper Packets		Sall & Pepper Packets	1 carn
Meal Name: Lunch			1 CaCi 1	· · · · · · · · · · · · · · · · · · ·	doub doub doub doub doub doub doub doub	
T. Bologna	Peanut Butter	T. Salariv	T. Bobgra	т. нат	T. Robona	7 11 and 10
Chèese	Jelv	0.2W	+	M70 E	4 02W	
1/2 02W	1 11 02		Mayo Uressing & Mustard Packets	Cheuse	Mayo Dressing & Mustard Packets	Cheose
Mayo Ureshing a Musicin Fackets	Наисо Но‼ (2 оz 2 čē) 4	Mayo Dressing & Mustard Packets	Fresh Baked Roll (2 oz 2@)	Mayo Dressing & Mustard Packets	Fresh Bukwa Roll (2 az 2@)	Mayo Drussian & Mustard Packets
Fresh Baked Roll (2 az 2교) 4 o.w	Chups 1 02w	Fresh Baked Roll (2 oz 2@)		Fresh Baked Roll (2 oz 2(2))	Chups 4 0.2W	Freich Friend Boar(2 or 2.0)
Fresh Vegelables 2 ozw	Fruit (1@ or 1/2 cup) 1 portion	Fruil (1@ or 1/2 cup)	-	.M20	Fresh Baked Cookie	Garrol Shrks or Come
Fresh Baked Cookie	Fruit Drink w/ Viturin C	Fresh Baked Cookie	-+	Fresh Baked Cookie	Fruit Drink w/ Vitamin C	2 02W
Fruit Drink w/ Vitamin C		Fruit Drink w/ Vitamin C	1 Cup	Fruit Drinh w/ Vitamin C	1 5.00	Frid Dark of March 1 portion
Meal Name: Dinner				1 540		1 Cup
Cheesy Broccoli Noodiu Casserolo (2 02^) 10 02w	Oven Fried Breaded Fish Pathe	Mac & Cheese Casserole (2 cz^)		Charbroiled Beel Partie	Meatouls (1/2 oz each)	Stadt oft A Bakan Tomato Cause P
Green Beans	Tartar Sauce	Gurden Salad	Pino Rears	M-20 E	6 vach	
Garden Sulad	1/21102	-+	1 cup	Gravy S Hire	Gravy	Grown Beams LF

1/2 CMD 1/2 cup 1/2 11 02 2 G.W 2 07W 1/2 02W UDPa -Sult & Pupper Packets Frosn Baked Roll Fresh Baked Cookie 1/2 cup Wripped Marganne Sweetuned Tea 3 If oz Garden Salud 1/10 CLE 1/2 cup 1 CHD 2 U2W packet Creamy Cokshaw LF 314 CLD Fresh Baked Holl Sweeturted Tea Frosted Cake 3 tluz | Rice LF Pepper 1/60 cut 1 CUD 1/2 02w 1/60 cut 1 cup 1 edch Salt & Pepper Packets cup Scaloped Potatoes Colesium Vinaigrette Whapped Margarine Sweetened Tea Bakery Biscuit Froslud Cake 1/2 cup 1 cup 2 02W 1 60 CUI each Selt & Pepper Paciets Creamy Colesiaw 1/2 Itaz | Fresh Buked Roll Sweetened Tea Fudge Brownie 1/60 cut 1/60 cut 1/2 cup 1 cup 1 each Salt & Pepper Packets LF Salad Dressing Swedtened Tea Gluzed Carrols Bakery Biscuit Lemon Square 1/2 cup 2 D2W 1 cup 1/2 cup 1 1 cup 1/60 cut 1 each Salt & Pupper Packets Fresh Baked Cuokie Creany Coloslaw Sweetened Tea Bakery Biscurt Rice O'Brien Carrots LF 1/2 cup 1/60 cut 1/60 cut 1 cup 1/2 11 02 1 euch Salt & Pepper Packets LF Salad Dressing Sweetened Tea Bakery Biscuit Garden Salad Frosted Cake

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

 $^{\rm A}$  This item made with mechanically separated poulity used in accordance with USDA standards.

This ment, meets the nutritional guidelines of the American Correct and Association which are based upon the current DR's for makes and lemakes 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, viamin A, viamin C, calcium, and iron are included. NUTRITION STATEMENT:

FLM QUARTERLY MENU REVIEW (initial/date) O1 02 03 04

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

Reviewed 4/13 ARAMARK Distitian's Signature:

Date 27 12 FLM Signature: Client's Signature:

18 Sept 2019

2 Jept -

Date: 51.2.

EXHIBIT A

	EXH	IBIT B		
то:	DOC619579	I N V O I Correctional Ser Terms: Due Upon ake checks payable to: "A MAIL ALL REMI Aramark Correctic PO Box 406019 Atlanta, GA 3038	vices Presentatio RAMARK Serv TTANCES T onal Servi	ices, Inc." 0
Mesa County 2 650 South Av		L IMPORTA		L
Gran Junctio	n, CO 81501-	Include INVOICE NUMBER		
Attention: G	ary Moretti	Invoice Date:	06/27/20	14
		V	16935.56 2029000 2029000 2029000 2029000 2029000 2029000 2029000 2029000 2029000 202900000000	,150
Sale Date	Description	(	20th A	mount
05/28/2014			the set of the set of the set	
	ALL MEALS, Mesa County Res: Meals @ 1.2630 ea.	idential - 2718		3432.83
				3432.83 3429.05
06/04/2014	Meals @ 1.2630 ea. ALL MEALS, Mesa County Res:	idential - 2715		
06/04/2014 06/11/2014	Meals @ 1.2630 ea. ALL MEALS, Mesa County Res: Meals @ 1.2630 ea. ALL MEALS, Mesa County Res:	idential - 2715 idential - 2731		3429.05
06/04/2014 06/11/2014 06/18/2014	Meals @ 1.2630 ea. ALL MEALS, Mesa County Res: Meals @ 1.2630 ea. ALL MEALS, Mesa County Res: Meals @ 1.2630 ea. ALL MEALS, Mesa County Res:	idential - 2715 idential - 2731 idential - 2644	A	3429.05 3449.25
06/04/2014 06/11/2014 06/18/2014	Meals @ 1.2630 ea. ALL MEALS, Mesa County Res: Meals @ 1.2630 ea. ALL MEALS, Mesa County Res: Meals @ 1.2630 ea. ALL MEALS, Mesa County Res: Meals @ 1.2630 ea. ALL MEALS, Mesa County Res:	idential - 2715 idential - 2731 idential - 2644		3429.05 3449.25 3339.37

		Sales	Tax	->	0.00
	Total	Amount	Due	->	16935.56
Tax Exemption Number: 9804241 Certificate on File _V_YesNo					
Payment made by Cash Deposit Date					
Check No Check Date					
Amount of Check Number of Invoice(s) Paid					
Authorized ARAMARK Signature 1/2 06/26/2014 Other	r Signature	3			

то:	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
Mesa County Residentail Servic 650 South Avenue Gran Junction, CO 81501-	L J IMPORTANT Include INVOICE NUMBER and REMITTANCE COPY
Attention: Gary Moretti	Invoice Number: 7733000190 Invoice Date: 07/25/2014 Amount Due: 13188.25
	V002906
Sale Date Description	P 0 + 499 - 15 Amount
07/02/2014 ALL MEALS, Mesa Co Meals @ 1.2630 ea.	unty Residential - 2637 3330.53
07/09/2014 ALL MEALS, Mesa Co Meals @ 1.2630 ea.	unty Residential - 2572 3248.44
07/16/2014 ALL MEALS, Mesa Co Meals @ 1.2630 ea.	unty Residential - 2548 3218.12
07/23/2014 ALL MEALS, Mesa Co Meals @ 1.2630 ea.	unty Residential - 2685 3391.16

812 St 19/14.

PRINTED INVOICE	Sub Total -> Sales Tax ->	13188.25
	Total Amount Due ->	13188.25
Tax Exemption Number: 9804241 Certificate on File $\sqrt{2}$ YesNo		
Payment made by Cash Deposit Date		
Check Check No Check Date		
Amount of Check Number of Invoice(s) Paid		
Authorized ARAMARK Signature 124/2014	Other Signature	

		INVOICE Correctional Services
	<b>T</b> O :	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: Maga County Regidentail Counie	L
	Mesa County Residentail Servic 650 South Avenue	_
	Gran Junction, CO 81501-	IMPORTANT Include INVOICE NUMBER and REMITTANCE COPY
	614h 64h6616h, 66 61501-	
	Attention: Gary Moretti P0 99-15750 V002906	Invoice Number: 7733000196 Invoice Date: 08/22/2014 Amount Due: 13786.91
;	10 1002 90°	
	Sale Date Description	Amount
	07/30/2014 ALL MEALS, Mesa County Meals @ 1.2630 ea.	Residential - 2860 3612.18
	08/06/2014 ALL MEALS, Mesa County Meals @ 1.2630 ea.	Residential - 2622 3311.59
	08/13/2014 ALL MEALS, Mesa County Meals @ 1.2630 ea.	Residential - 2737 3456.83
	08/20/2014 ALL MEALS, Mesa County	Residential - 2697 3406.31

08/20/2014 ALL MEALS, Mesa County Residential - 2697 Meals @ 1.2630 ea.



PRINTED INVOICE	Sub Total -> Sales Tax ->	13786.91
	Total Amount Due ->	
Tax Exemption Number: 9804241 Certificate on File $\sqrt{_Yes}$ No		
Payment made by Cash Deposit Date		
Check Check No Check Date		
Amount of Check Number of Invoice(s) Paid		
Authorized ARAMARK Signature 1/2 08/21/2014	Other Signature	

Mał	I N V O I C E Correctional Services Terms: Due Upon Presentation te 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: 7733000182 Invoice Date: 06/06/2014 Amount Due: 9006.24
Sale Date Description	Amount
06/04/2014 ALL MEALS, Mesa Inmate Meal @ 1.1470 ea.	s - 6992 Meals 8019.82

986.42

06/04/2014 ALL MEALS, Mesa County ASU - 860 Meals @ 1.1470 ea.

PRINTED INVOICE	Sub Total -> Sales Tax ->	9006.24
	Total Amount Due ->	9006.24
Tax Exemption Number: 9804241 Certificate on File _√_YesNo		
Payment made by Cash Deposit Date		
Check Check NoCheck Date		
Amount of Check Number of Invoice(s) Paid		
Authorized ARAMARK Signature 1/2 06/05/2014	Other Signature	

3

	INVOICE 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: 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 -> Sales Tax ->	9059.00 0.00
	Total Amount Due ->	9059.00
Tax Exemption Number: 9804241 Certificate on File √YesNo Payment made byCash Deposit Date Check Check NoCheck Date		
Amount of Check Number of Invoice(s) Paid Authorized ARAMARK Signature	Other Signature	• •2

	INVOICE 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: 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.	103 <b>9.</b> 18

REPRINTED INVOICE	Sub Total> Sales Tax ->	8959.22 0.00
	Total Amount Due ->	8959.22
Tax Exemption Number: 9804241 Certificate on File √ Yes No		
Payment made byCash Deposit Date		
Check Check No Check Date		
Amount of Check Number of Invoice(s) Paid		
Authorized ARAMARK Signature 1 × 06/20/2014	Other Signature	

	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: 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	Sales Tax ->	4.43 0.00 4.43
Tax Exemption Number: 9804241 Certificate on File _√_YesNo Payment made byCash Deposit Date Check Check NoCheck Date		
Amount of Check Number of Invoice(s) Paid Authorized ARAMARK Signature 06/26/2014	Other Signature	_

	INVOICE
	Correctional Services
	COLLECTIONAL DELATCES
	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	L
215 Rice Street	IMPORTANT
Grand Junction, CO 81503-	Include INVOICE NUMBER and REMITTANCE COPY
	Invoice Number: 7733000187
Attention: Steve Farlow	Invoice Date: 07/04/2014
	Amount Due: 9149.62

 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 -> Sales Tax -> Total Amount Due ->	9149.62 0.00 9149.62
Tax Exemption Number: 9804241 Certificate on File _V_YesNo		
Payment made by Cash Deposit Date		
Check Check No Check Date		
Amount of Check Number of Invoice(s) Paid		
Authorized ARAMARK Signature 12 Day CT/03/2014	Other Signature	

	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 -> Sales Tax ->	9059.01
	Total Amount Due ->	9059.01
Tax Exemption Number: 9804241 Certificate on File _√_YesNo		
Payment made by Cash Deposit Date		
Check Check No Check Date		
Amount of Check Number of Invoice(s) Paid		
11 1-11		
Authorized ARAMARK Signature	Other Signature	<u> </u>

	INVOICE
	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 -> Sales Tax -> Total Amount Due ->	8889.25 0.00 8889.25
Tax Exemption Number: 9804241 Certificate on File _√_YesNo Payment made byCash Deposit Date		
Amount of Check Check No Check Date Amount of Check Number of Invoice(s) Paid		
Authorized ARAMARK Signature The Auth 07/17/2014	Other Signature	

	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
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 -> Sales Tax -> Total Amount Due ->	9115.21 0.00 9115.21
Tax Exemption Number: 9804241 Certificate on File _√_YesNo		
Payment made by Cash Deposit Date		
Check Check No Check Date		
Amount of Check Number of Invoice(s) Paid		
Authorized ARAMARK Signature 1/ 01/24/2014	Other Signature	

INVOICE Correctional Services
Terms: Due Upon Presentation Make checks payable to: "ARAMARK Services, Inc." MAIL ALL REMITTANCES TO
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IMPORTANT
Include INVOICE NUMBER and REMITTANCE COPY
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 -> Sales Tax ->	9125.53 0.00
	Total Amount Due ->	9125.53
Tax Exemption Number: 9804241 Certificate on File _√_YesNo Payment made byCash Deposit Date Check Check NoCheck Date		
Amount of Check Number of Invoice(s) Paid Authorized ARAMARK SignatureAAAAAAAAAAAAAAAAAAAAAAAAAAAAAAA	Other Signature	

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	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 -> Sales Tax -> Total Amount Due ->	9153.06 0.00 9153.06
Tax Exemption Number: 9804241 Certificate on File _√_YesNo Payment made by Cash Deposit Date Check Check No Check Date		
Amount of Check Number of Thypice(s) Paid		
Authorized ARAMARK Signature Authorized ARAMARK Signature 08/07/2014	Other Signature	

	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: 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 √_YesNo		
Payment made by Cash Deposit Date		
Check Check NoCheck Date		
Amount of Check Number of Invoice(s) Paid		
Authorized ARAMARK Signature 1/2 08/14/2014	Other Signature	

	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: 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

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PRINTED INVOICE	Sub Total -> Sales Tax ->	9096.86 0.00
	Total Amount Due ->	9096.86
Tax Exemption Number: 9804241 Certificate on File $\sqrt{2}$ Yes No		
Payment made by Cash Deposit Date		
Check No Check Date		
Amount of Check Number of Invoice(s) Paid		
Authorized ARAMARK Signature 08/21/2014	Other Signature	

	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: 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 Sales Tax	
	Total Amount Due	-> 9018.86
Tax Exemption Number: 9804241 Certificate on File $\sqrt{2}$ YesNo		
Payment made by Cash Deposit Date		
Check Check No Check Date		
Amount of Check Number of Invoice(s) Paid		
Authorized ARAMARK Signature 1/ 08/28/2014	Other Signature	