



**STATE OF MICHIGAN**  
**CENTRAL PROCUREMENT SERVICES**  
Department of Technology, Management, and Budget  
320 S. WALNUT ST., LANSING, MICHIGAN 48933  
P.O. BOX 30026 LANSING, MICHIGAN 48909

**CONTRACT CHANGE NOTICE**

Change Notice Number **9**  
to  
Contract Number **190000000760**

<b>CONTRACTOR</b>	CAPITAL SERVICES, LLC	<b>STATE</b>	<b>Program Manager</b>	Various	DMVA
	28 Crosby Drive				
	Battle Creek, MI 49014				
	Anthony Drake	<b>Contract Administrator</b>		Valerie Hiltz	DTMB
	269-274-2656			(517) 249-0459	
	drake544@gmail.com			hiltzv@michigan.gov	
	CV0012371				

CONTRACT SUMMARY				
FOOD SERVICE FOR FORT CUSTER EDUCATION CENTER (FCEC), MICHIGAN JOB CHALLENGE PROGRAM (MJCP), AND MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)				
INITIAL EFFECTIVE DATE	INITIAL EXPIRATION DATE	INITIAL AVAILABLE OPTIONS		EXPIRATION DATE BEFORE
July 1, 2019	June 30, 2020	5 - 1 Year		June 30, 2024
PAYMENT TERMS		DELIVERY TIMEFRAME		
NET 45 DAYS, 2% IF PAID IN 10 DAYS		N/A		
ALTERNATE PAYMENT OPTIONS				EXTENDED PURCHASING
<input type="checkbox"/> P-Card <input type="checkbox"/> PRC <input type="checkbox"/> Other				<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
MINIMUM DELIVERY REQUIREMENTS				
N/A				
DESCRIPTION OF CHANGE NOTICE				
OPTION	LENGTH OF OPTION	EXTENSION	LENGTH OF EXTENSION	REVISED EXP. DATE
<input checked="" type="checkbox"/>	1 year	<input type="checkbox"/>		June 30, 2025
CURRENT VALUE	VALUE OF CHANGE NOTICE		ESTIMATED AGGREGATE CONTRACT VALUE	
\$6,387,635.00	\$1,200,000.00		\$7,587,635.00	
DESCRIPTION				
Effective April 10, 2024, the final option year for this contract is being exercised and funding in the amount of \$1,200,000.00 is being added. The three program managers are being revised: MYCA Program Manager is now Julie Deboer-Harrison, MJCP Program Manager is now Helen Crown and the FCED Program Manager remains Ronald French.				
All other terms, conditions, specifications and pricing remain the same per Contractor and DMVA agreement, DTMB Central Procurement Service approval and approval of the State Administrative Board on April 9, 2024.				

**Program Managers  
for  
Multi-Agency and Statewide Contracts**

AGENCY	NAME	PHONE	EMAIL
DMVA	Julie DeBoer-Harrison (MJCP)	269-968-1067	DeBoerHarrisonJ@michigan.gov
DMVA	Helen Crown (MYCA)	269-401-0324	crownh@michigan.gov
DMVA	Ronald French (FCEC)	269-282-7649	ronald.e.french.mil@army.mil



**STATE OF MICHIGAN**  
**CENTRAL PROCUREMENT SERVICES**  
Department of Technology, Management, and Budget  
320 S. WALNUT ST., LANSING, MICHIGAN 48933  
P.O. BOX 30026 LANSING, MICHIGAN 48909

**CONTRACT CHANGE NOTICE**

Change Notice Number **8- Revised**  
to  
Contract Number **190000000760**

<b>CONTRACTOR</b>	CAPITAL SERVICES, LLC	<b>STATE</b>	<b>Program Manager</b>	Various	DMVA
	28 Crosby Drive				
	Battle Creek, MI 49014				
	Anthony Drake	<b>Contract Administrator</b>	<b>Contract Administrator</b>	Valerie Hiltz	DTMB
	269-274-2656			(517) 249-0459	
	drake544@gmail.com			hiltzv@michigan.gov	
	CV0012371				

CONTRACT SUMMARY				
FOOD SERVICE FOR FORT CUSTER EDUCATION CENTER (FCEC), MICHIGAN JOB CHALLENGE PROGRAM (MJCP), AND MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)				
INITIAL EFFECTIVE DATE	INITIAL EXPIRATION DATE	INITIAL AVAILABLE OPTIONS	EXPIRATION DATE BEFORE	
July 1, 2019	June 30, 2020	5 - 1 Year	June 30, 2023	
PAYMENT TERMS		DELIVERY TIMEFRAME		
NET 45 DAYS, 2% IF PAID IN 10 DAYS		N/A		
ALTERNATE PAYMENT OPTIONS			EXTENDED PURCHASING	
<input type="checkbox"/> P-Card <input type="checkbox"/> PRC <input type="checkbox"/> Other			<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
MINIMUM DELIVERY REQUIREMENTS				
N/A				
DESCRIPTION OF CHANGE NOTICE				
OPTION	LENGTH OF OPTION	EXTENSION	LENGTH OF EXTENSION	REVISED EXP. DATE
<input checked="" type="checkbox"/>		<input type="checkbox"/>	1 year	June 30, 2024
CURRENT VALUE	VALUE OF CHANGE NOTICE		ESTIMATED AGGREGATE CONTRACT VALUE	
\$6,387,635.00	\$0.00		\$6,387,635.00	
DESCRIPTION				
Effective March 27, 2023, the fourth option year available on this contract is being exercised. The new contact expiration date is June 30, 2024.				
All other terms, conditions, specifications and pricing remain the same per contractor and agency agreement and DTMB Central Procurement Services approval.				

**Program Managers  
for  
Multi-Agency and Statewide Contracts**

AGENCY	NAME	PHONE	EMAIL
DMVA	Jason Hawkins	517-999-0000	HawkinsJ8@michigan.gov
DMVA	Doreen Viney	269-275-3408	VineyD1@michigan.gov
DMVA	Ronald French	269-282-7649	ronald.e.french.mil@army.mil
DMVA	Unique Baldiwn-Reynolds	517-481-7768	Unique.d.baldwin-reynolds.mil@army.mil
DMVA	Steve Oganyan	947-235-4646	Stanislou.s.Oganyan.mil@army.mil



**STATE OF MICHIGAN**  
**CENTRAL PROCUREMENT SERVICES**  
Department of Technology, Management, and Budget  
320 S. WALNUT ST., LANSING, MICHIGAN 48933  
P.O. BOX 30026 LANSING, MICHIGAN 48909

**CONTRACT CHANGE NOTICE**

Change Notice Number 7  
to  
Contract Number 190000000760

<b>CONTRACTOR</b>	CAPITAL SERVICES, LLC	<b>STATE</b>	Program Manager	Various	DMVA
	8041 Allison Ln.				
	Battle Creek, MI 49014		Contract Administrator	Valerie Hiltz	DTMB
	Anthony Drake			(517) 249-0459	
	269-274-2656			hiltzv@michigan.gov	
	drake544@gmail.com				
	CV0012371				

CONTRACT SUMMARY					
FOOD SERVICE FOR FORT CUSTER EDUCATION CENTER (FCEC), MICHIGAN JOB CHALLENGE PROGRAM (MJCP), AND MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)					
INITIAL EFFECTIVE DATE	INITIAL EXPIRATION DATE		INITIAL AVAILABLE OPTIONS	EXPIRATION DATE BEFORE	
July 1, 2019	June 30, 2020		5 - 1 Year	June 30, 2023	
PAYMENT TERMS			DELIVERY TIMEFRAME		
NET 45 DAYS, 2% IF PAID IN 10 DAYS					
ALTERNATE PAYMENT OPTIONS				EXTENDED PURCHASING	
<input type="checkbox"/> P-Card <input type="checkbox"/> PRC <input type="checkbox"/> Other				<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
MINIMUM DELIVERY REQUIREMENTS					
DESCRIPTION OF CHANGE NOTICE					
OPTION	LENGTH OF OPTION		EXTENSION	LENGTH OF EXTENSION	REVISED EXP. DATE
<input type="checkbox"/>			<input type="checkbox"/>		June 30, 2023
CURRENT VALUE	VALUE OF CHANGE NOTICE		ESTIMATED AGGREGATE CONTRACT VALUE		
\$4,943,885.00	\$1,443,750.00		\$6,387,635.00		
DESCRIPTION					
Effective January 18, 2023 this contract is adding funding in the amount of \$1,443,750.00.					
All other terms, conditions, specifications and pricing remain the same per the Contractor and MDVA, approval of DTMB Central Procurement Services and approval of the State Administrative board given on January 17, 2023.					

**Program Managers  
for  
Multi-Agency and Statewide Contracts**

AGENCY	NAME	PHONE	EMAIL
DMVA	Jason Hawkins	517-999-0000	HawkinsJ8@michigan.gov
DMVA	Doreen Viney	000-000-0000	VineyD1@michigan.gov
DMVA	Ronald French	269-282-7649	ronald.e.french.mil@army.mil
DMVA	Unique Baldiwn-Reynolds	111-111-1111	Unique.d.baldwin-reynolds.mil@army.mil



**STATE OF MICHIGAN**  
**CENTRAL PROCUREMENT SERVICES**  
 Department of Technology, Management, and Budget  
 320 S. WALNUT ST., LANSING, MICHIGAN 48933  
 P.O. BOX 30026 LANSING, MICHIGAN 48909

**CONTRACT CHANGE NOTICE**

Change Notice Number **6**  
 to  
 Contract Number **190000000760**

<b>CONTRACTOR</b>	CAPITAL SERVICES, LLC
	28 Crosby Drive
	Battle Creek, MI 49014
	Anthony Drake
	269-274-2656
	drake544@gmail.com
	CV0012371

<b>STATE</b>	<b>Program Manager</b>	Various	DMVA
	<b>Contract Administrator</b>	Valerie Hiltz	DTMB
		(517) 249-0459 hiltzv@michigan.gov	

CONTRACT SUMMARY				
FOOD SERVICE FOR FORT CUSTER EDUCATION CENTER (FCEC), MICHIGAN JOB CHALLENGE PROGRAM (MJCP), AND MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)				
INITIAL EFFECTIVE DATE	INITIAL EXPIRATION DATE	INITIAL AVAILABLE OPTIONS	EXPIRATION DATE BEFORE	
July 1, 2019	June 30, 2020	5 - 1 Year	June 30, 2023	
PAYMENT TERMS		DELIVERY TIMEFRAME		
NET 45 DAYS, 2% IF PAID IN 10 DAYS		N/A		
ALTERNATE PAYMENT OPTIONS			EXTENDED PURCHASING	
<input type="checkbox"/> P-Card <input type="checkbox"/> PRC <input type="checkbox"/> Other			<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
MINIMUM DELIVERY REQUIREMENTS				
N/A				
DESCRIPTION OF CHANGE NOTICE				
OPTION	LENGTH OF OPTION	EXTENSION	LENGTH OF EXTENSION	REVISED EXP. DATE
<input type="checkbox"/>		<input type="checkbox"/>		June 30, 2023
CURRENT VALUE	VALUE OF CHANGE NOTICE	ESTIMATED AGGREGATE CONTRACT VALUE		
\$4,943,885.00	\$0.00	\$4,943,885.00		
DESCRIPTION				
Effective 9/16/2022 this contract is revising the State's Program Managers as listed herein on this Contract Change Notice. All other terms, conditions, specifications and pricing remain the same per Agency and Contractor agreement and DTMB Central Procurement Services approval.				

Contract Number: **190000000760**

Change Notice Number: **6**

**Program Managers  
for  
DMVA**

	Location	NAME	PHONE	EMAIL
1	MYCA	Jason Hawkins	517-750-7470	HawkinsJ8@michigan.gov
2	MJCP	Doreen Viney	269-275-3408	VineyD1@michigan.gov
3	RTI	SFC Ronald French	269-282-7649	Ronald.e.french.mil@army.mil
4	FCTC G4	SGT Unique Baldwin-Reynolds	517-481-7768	Unique.d.baldwin-reynolds.mil@army.mil
5	FCTC G4	CPT Steve Oganyan	947-235-4646	Stanislon.s.oganyan.mil@army.mil





**STATE OF MICHIGAN**  
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Department of Technology, Management, and Budget  
320 S. WALNUT ST., LANSING, MICHIGAN 48933  
P.O. BOX 30026 LANSING, MICHIGAN 48909

**CONTRACT CHANGE NOTICE**

Change Notice Number **5**  
to  
Contract Number **190000000760**

<b>CONTRACTOR</b>	CAPITAL SERVICES, LLC
	28 Crosby Drive
	Battle Creek, MI 49014
	Anthony Drake
	269-274-2656
	drake544@gmail.com
	CV0012371

<b>STATE</b>	<b>Program Manager</b>	Various	DMVA
	<b>Contract Administrator</b>	Valerie Hiltz	DTMB
		(517) 249-0459	
		hiltzv@michigan.gov	

CONTRACT SUMMARY				
FOOD SERVICE FOR FORT CUSTER EDUCATION CENTER (FCEC), MICHIGAN JOB CHALLENGE PROGRAM (MJCP), AND MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)				
INITIAL EFFECTIVE DATE	INITIAL EXPIRATION DATE	INITIAL AVAILABLE OPTIONS		EXPIRATION DATE BEFORE
July 1, 2019	June 30, 2020	5 - 1 Year		June 30, 2023
PAYMENT TERMS		DELIVERY TIMEFRAME		
NET 45 DAYS, 2% IF PAID IN 10 DAYS		N/A		
ALTERNATE PAYMENT OPTIONS				EXTENDED PURCHASING
<input type="checkbox"/> P-Card <input type="checkbox"/> PRC <input type="checkbox"/> Other				<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
MINIMUM DELIVERY REQUIREMENTS				
N/A				
DESCRIPTION OF CHANGE NOTICE				
OPTION	LENGTH OF OPTION	EXTENSION	LENGTH OF EXTENSION	REVISED EXP. DATE
<input type="checkbox"/>	1 year	<input type="checkbox"/>		June 30, 2024
CURRENT VALUE	VALUE OF CHANGE NOTICE	ESTIMATED AGGREGATE CONTRACT VALUE		
\$4,694,885.00	\$249,000.00	\$4,943,885.00		
DESCRIPTION				
Effective June 1, 2022 this contract is increasing the funding on the contract by \$249,000.00 and revising Schedule B- Pricing as attached. All other terms, conditions, specifications and pricing remain the same. Per Contractor and Agency agreement and DTMB Central Procurement Services approval.				

**Program Managers  
for  
Multi-Agency and Statewide Contracts**

AGENCY	NAME	PHONE	EMAIL
DMVA	Jason Hawkins	517-999-0000	HawkinsJ8@michigan.gov
DMVA	Doreen Viney	000-000-0000	VineyD1@michigan.gov
DMVA	Ronald French	269-282-7649	ronald.e.french.mil@army.mil
DMVA	Unique Baldiwn-Reynolds	111-111-1111	Unique.d.baldwin-reynolds.mil@army.mil

# STATE OF MICHIGAN

Full Food Service/Catering Vended School Meals for  
FORT CUSTER EDUCATION CENTER (FCEC), Michigan Job Challenge Program and  
MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)

## SCHEDULE B- PRICING

1. Pricing includes all costs, including but not limited to, any one-time or set-up charges, fees, and potential costs that Contractor may charge the State (e.g., shipping and handling, per piece pricing, and palletizing).
2. The Contractor is encouraged to offer quick payment terms. The number of days must not include processing time for payment to be received by the Contractor's financial institution.

Quick payment terms: 2 % discount off invoice if paid within 10 days after receipt of invoice.

<b>Table 1 FCEC- Full On-Site Food Services Catering Price Table</b> <i>Pricing: Prices are charged per meal, Ala Carte item, or Field Service item per each as served and charged at the rates indicated below.</i>					
Item No.	Diet	Breakfast Rate per Meal	Lunch Rate per Meal	Dinner Rate per Meal	
1	Regular Meal	<b>\$7.10</b>	<b>\$7.45</b>	<b>\$8.32</b>	
2	Modified Meal	<b>\$7.10</b>	<b>\$7.45</b>	<b>\$8.32</b>	
Ala Carte and Catering Service					
Item No.	(Items to be paid by Patron or Unit directly to Contactor)	Snack *	Beverages (Miscellaneous Fountain)	Per Beverages (Milk, Coffee, or Tea)	Field Service** (Catered Service per Beverage/Soup Combo
3	Each	<b>\$2.09</b>	\$1.50	\$1.50	\$2.50

\*Snacks consist of a variety of fresh fruit such as apples, bananas, oranges, fresh donuts, fresh baked cookies, brownies, bagels, popcorn, soup, etc.

\*\*Field Service is a catering service available upon request and will be billed on the monthly invoice.

<b>Table 2- MYCA Pricing Table</b> <i>Pricing: Prices are charged per meal or snack for each as served and charged at the rates indicated below.</i>						
Item No.	Diet	Breakfast	Lunch	Afternoon Snack	Dinner	Evening Snack
1	Regular	\$3.28	\$4.03	\$1.36	\$4.27	\$1.36
2	Modified	\$3.28	\$4.03	\$1.36	\$4.27	\$1.36

**Note:** Actual number of MYCA meal participation varies from approximately 115 to 150 meals per mealtime. Class size is generally larger in the winter sessions than the summer sessions.

### Pricing Rate Breakdown

(Represents the percentage of each component considered in the rate pricing based on a census of 100 residents)

Component	Description	Percentage
1	Labor Costs	35%
2	Food Cost	42%
3	Supplies and Materials (other than food)	10%
4	Equipment	5%
5	Overhead and Profit	8%
	Total Rate	100%



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Department of Technology, Management, and Budget  
525 W. ALLEGAN ST., LANSING, MICHIGAN 48913  
P.O. BOX 30026 LANSING, MICHIGAN 48909

**CONTRACT CHANGE NOTICE**

Change Notice Number **4**  
to  
Contract Number **190000000760**

<b>CONTRACTOR</b>	CAPITAL SERVICES, LLC
	8014 Allison Lane
	Battle Creek, MI 49014
	Anthony Drake
	269-274-2656
	drake544@gmail.com
	CV0012371

<b>STATE</b>	<b>Program Manager</b>	Various	DMVA
	<b>Contract Administrator</b>	Valerie Hiltz	DTMB
		(517) 249-0459	
		hiltzv@michigan.gov	

CONTRACT SUMMARY				
FOOD SERVICE FOR FORT CUSTER EDUCATION CENTER (FCEC), MICHIGAN JOB CHALLENGE PROGRAM (MJCP), AND MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)				
INITIAL EFFECTIVE DATE	INITIAL EXPIRATION DATE	INITIAL AVAILABLE OPTIONS	EXPIRATION DATE BEFORE	
July 1, 2019	June 30, 2020	5 - 1 Year	June 30, 2022	
PAYMENT TERMS		DELIVERY TIMEFRAME		
Net 45 Days, 2% if paid in 10 Days		N/A		
ALTERNATE PAYMENT OPTIONS			EXTENDED PURCHASING	
<input type="checkbox"/> P-Card <input type="checkbox"/> PRC <input type="checkbox"/> Other			<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
MINIMUM DELIVERY REQUIREMENTS				
N/A				
DESCRIPTION OF CHANGE NOTICE				
OPTION	LENGTH OF OPTION	EXTENSION	LENGTH OF EXTENSION	REVISED EXP. DATE
<input checked="" type="checkbox"/>	1 year	<input type="checkbox"/>		June 30, 2023
CURRENT VALUE	VALUE OF CHANGE NOTICE	ESTIMATED AGGREGATE CONTRACT VALUE		
\$4,694,885.00	\$0.00	\$4,694,885.00		
DESCRIPTION				
Effective March 31, 2022 this contract is exercising the third available option year and revising contract language as reflected in the attached Contract Language Revisions document. The Contractors address is updated as well. The new contract expiration date is June 30, 2023. All other terms, conditions, specifications and pricing remain the same. Per Contractor and Agency agreement and DTMB Central Procurement Services approval.				

**Program Managers  
for  
Multi-Agency and Statewide Contracts**

AGENCY	NAME	PHONE	EMAIL
DMVA	Jason Hawkins	517-999-0000	HawkinsJ8@michigan.gov
DMVA	Doreen Viney	000-000-0000	VineyD1@michigan.gov
DMVA	Ronald French	269-282-7649	ronald.e.french.mil@army.mil
DMVA	Unique Baldiwn-Reynolds	517-481-7768	Unique.d.baldwin-reynolds.mil@army.mil

## **Standard Terms and Conditions**

### 1) Section 4. Program Manager

Remove FCEC Program Manager Derek Smith and replace with the following:

FCEC- RTI

Ronald French

269-282-7649

ronald.e.french.mil@army.mil

FCEC- G4

Unique Baldwin-Reynolds

TBD

unique.d.baldwin-reynolds.mil@army.mil

## **Schedule A- Statement of Work**

### 1) SCOPE

Remove I. in its entirety and replace with the following:

- I. Invoice the daily approved meals for each institution based on the spreadsheet provided.

### 2) Schedule A, Section 6. Invoice and Payment

*Remove section 6.1.A Invoice Requirements – General in its entirety and replace with the following:*

#### **6.1. Invoice Requirements-General**

- A. All invoices submitted to the State must include: (a) date; (b) purchase order; (c) quantity; (d) description of the Contract Activities; (e) unit price; (f) shipping cost (if any); and (g) total price. Overtime, holiday pay, and travel expenses will not be paid.
- B. The FCEC will pay for unit meals scheduled for and provide Capital Services with a forecasting spreadsheet to assist in the meal planning. If the FCEC does not cancel or update these forecasted meals within 72 hours the FCEC will pay for the forecasted meals.
- C. MYCA will only pay for meals based on the Forecast per Section 1.2.b.
- D. MJCP will only pay for meals based on the Forecast per Section 1.4.b.

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**CONTRACT CHANGE NOTICE**

Change Notice Number **3**  
 to  
 Contract Number **190000000760**

<b>CONTRACTOR</b>	CAPITAL SERVICES, LLC	<b>STATE</b>	Program Manager	Various	DMVA
	28 Crosby Drive				
	Battle Creek, MI 49014				
	Anthony Drake		Contract Administrator	Valerie Hiltz	DTMB
	269-274-2656			(517) 249-0459	
	drake544@gmail.com			hiltzv@michigan.gov	
	CV0012371				

CONTRACT SUMMARY				
FOOD SERVICE FOR FORT CUSTER EDUCATION CENTER (FCEC), MICHIGAN JOB CHALLENGE PROGRAM (MJCP), AND MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)				
INITIAL EFFECTIVE DATE	INITIAL EXPIRATION DATE	INITIAL AVAILABLE OPTIONS	EXPIRATION DATE BEFORE	
July 1, 2019	June 30, 2020	5 - 1 Year	June 30, 2021	
PAYMENT TERMS		DELIVERY TIMEFRAME		
		N/A		
ALTERNATE PAYMENT OPTIONS			EXTENDED PURCHASING	
<input type="checkbox"/> P-Card <input type="checkbox"/> PRC <input type="checkbox"/> Other			<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
MINIMUM DELIVERY REQUIREMENTS				
N/A				
DESCRIPTION OF CHANGE NOTICE				
OPTION	LENGTH OF OPTION	EXTENSION	LENGTH OF EXTENSION	REVISED EXP. DATE
<input type="checkbox"/>	1 year	<input type="checkbox"/>		June 30, 2022
CURRENT VALUE	VALUE OF CHANGE NOTICE	ESTIMATED AGGREGATE CONTRACT VALUE		
\$4,694,885.00	\$0.00	\$4,694,885.00		
DESCRIPTION				
Effective March 26, 2021 the State is exercising the second of five one-year options available on this contract. The new expiration date is June 30, 2022.				
All other terms, conditions, specifications and pricing remain the same per Contractor and Agency agreement, and DTMB Cental Procurement approval.				



**Program Managers  
for  
Multi-Agency and Statewide Contracts**

AGENCY	NAME	PHONE	EMAIL
DMVA	Jason Hawkins	517-999-0000	HawkinsJ8@michigan.gov
DMVA	Doreen Viney	000-000-0000	VineyD1@michigan.gov



# STATE OF MICHIGAN CENTRAL PROCUREMENT SERVICES

Department of Technology, Management, and Budget

525 W. ALLEGAN ST., LANSING, MICHIGAN 48913

P.O. BOX 30026 LANSING, MICHIGAN 48909

## CONTRACT CHANGE NOTICE

Change Notice Number **2**

to

Contract Number **190000000760**

<b>CONTRACTOR</b>	CAPITAL SERVICES, LLC
	28 Crosby Drive
	Battle Creek, MI 49014
	Anthony Drake
	269-274-2656
	drake544@gmail.com
	CV0012371

<b>STATE</b>	<b>Program Manager</b>	Various	DMVA
	<b>Contract Administrator</b>	Valerie Hiltz	DTMB
		(517) 249-0459	
		hiltzv@michigan.gov	

CONTRACT SUMMARY				
FOOD SERVICE FOR FORT CUSTER EDUCATION CENTER (FCEC), MICHIGAN JOB CHALLENGE PROGRAM (MJCP), AND MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)				
INITIAL EFFECTIVE DATE	INITIAL EXPIRATION DATE	INITIAL AVAILABLE OPTIONS	EXPIRATION DATE BEFORE	
July 1, 2019	June 30, 2020	5 - 1 Year	June 30, 2020	
PAYMENT TERMS		DELIVERY TIMEFRAME		
Net 45 Days, 2% if paid in 10 Days		N/A		
ALTERNATE PAYMENT OPTIONS			EXTENDED PURCHASING	
<input type="checkbox"/> P-Card <input type="checkbox"/> PRC <input type="checkbox"/> Other			<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
MINIMUM DELIVERY REQUIREMENTS				
N/A				
DESCRIPTION OF CHANGE NOTICE				
OPTION	LENGTH OF OPTION	EXTENSION	LENGTH OF EXTENSION	REVISED EXP. DATE
<input checked="" type="checkbox"/>	1 Year	<input type="checkbox"/>	N/A	June 30, 2021
CURRENT VALUE	VALUE OF CHANGE NOTICE	ESTIMATED AGGREGATE CONTRACT VALUE		
\$4,694,885.00	\$0.00	\$4,694,885.00		
DESCRIPTION				
Effective May 27, 2020 the State is exercising the first of 5, one-year options, new expiration date is June 30, 2021. All other terms, conditions, specifications and pricing remain the same per Contractor and Agency agreement, and DTMB Procurement approval.				



# STATE OF MICHIGAN CENTRAL PROCUREMENT SERVICES

Department of Technology, Management, and Budget

525 W. ALLEGAN ST., LANSING, MICHIGAN 48913

P.O. BOX 30026 LANSING, MICHIGAN 48909

## CONTRACT CHANGE NOTICE

Change Notice Number 1

to

Contract Number 190000000760

<b>CONTRACTOR</b>	CAPITAL SERVICES, LLC
	28 Crosby Drive
	Battle Creek, MI 49014
	Anthony Drake
	269-274-2656
	drake544@gmail.com
	CV0012371

<b>STATE</b>	<b>Program Manager</b>	Various	DMVA
	<b>Contract Administrator</b>	Valerie Hiltz	DTMB
		(517) 249-0459	
		hiltzv@michigan.gov	

### CONTRACT SUMMARY

FOOD SERVICE FOR FORT CUSTER EDUCATION CENTER (FCEC), MICHIGAN JOB CHALLENGE PROGRAM (MJCP), AND MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)

INITIAL EFFECTIVE DATE	INITIAL EXPIRATION DATE	INITIAL AVAILABLE OPTIONS	EXPIRATION DATE BEFORE
July 1, 2019	June 30, 2020	5 - 1 Year	June 30, 2020
PAYMENT TERMS		DELIVERY TIMEFRAME	
		N/A	
ALTERNATE PAYMENT OPTIONS			EXTENDED PURCHASING
<input type="checkbox"/> P-Card <input type="checkbox"/> PRC <input type="checkbox"/> Other			<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No

### MINIMUM DELIVERY REQUIREMENTS

N/A

### DESCRIPTION OF CHANGE NOTICE

OPTION	LENGTH OF OPTION	EXTENSION	LENGTH OF EXTENSION	REVISED EXP. DATE
<input type="checkbox"/>	N/A	<input type="checkbox"/>	N/A	N/A
CURRENT VALUE	VALUE OF CHANGE NOTICE	ESTIMATED AGGREGATE CONTRACT VALUE		
\$4,694,885.00	\$0.00	\$4,694,885.00		

### DESCRIPTION

Effective April 15, 2020 This Contract is amended as follows:

1. Schedule B, Meal Pricing at the FCEC is temporarily changed due to COVID-19, State of Emergency, temporary pricing effective April 15 2020 and will expire on August 30, 2020.

Breakfast changes from \$6.75 to \$7.60,

Lunch from \$7.10 to \$7.95, and

Dinner from \$7.95 to 8.80, this is for both Regular and Modified Meals.

Pricing will return to original Schedule B, Pricing on August 31, 2020;

2. Please note, the State Contract Administrator (Standard Contract Terms, Section 3) is hereby updated to Valerie Hiltz.

All other terms, conditions, specifications and pricing remain the same per Contractor and Agency agreement, and DTMB Procurement approval.



# STATE OF MICHIGAN PROCUREMENT

## Department of Technology, Management and Budget – Central Procurement Services

525 West Allegan, Lansing, MI 48933  
P.O. Box 30026, Lansing, MI 48909

### NOTICE OF CONTRACT

NOTICE OF CONTRACT NO. **190000000760**

between

THE STATE OF MICHIGAN

and

<b>CONTRACTOR</b>	Capital Services, LLC
	28 Crosby Drive
	Battle Creek, MI 49014
	Anthony Drake
	(269) 274-2656
	Drake544@gmail.com
	CV0012371

<b>STATE</b>	<b>Program Manager</b>	Various	DMVA
		See Below and in Section 4, Program Managers	
	<b>Contract Administrator</b>	Lisa Spitzley	DTMB
		517-249-0440	
		SpitzleyL4@michigan.gov	

### CONTRACT SUMMARY

**DESCRIPTION:** Food Service for Fort Custer Education Center (FCEC), Michigan Job Challenge Program (MJCP), and Michigan Youth Challenge Academy (MYCA).

INITIAL EFFECTIVE DATE	INITIAL EXPIRATION DATE	INITIAL AVAILABLE OPTIONS	EXPIRATION DATE BEFORE CHANGE(S) NOTED BELOW
July 1, 2019	June 30, 2020	5, 1-year	
PAYMENT TERMS		DELIVERY TIMEFRAME	
Net 45 Days, 2% if paid in 10 Days		N/A	
ALTERNATE PAYMENT OPTIONS			EXTENDED PURCHASING
<input type="checkbox"/> P-card <input type="checkbox"/> Payment Request (PRC) <input type="checkbox"/> Other			<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
MINIMUM DELIVERY REQUIREMENTS			
N/A			
MISCELLANEOUS INFORMATION			
THIS IS NOT AN ORDER. This Contract Agreement is awarded on the basis of our inquiring RFP No. 190000000440. Orders for delivery will be issued directly by Departments through the issuance of a Delivery Order Form.			
ESTIMATED CONTRACT VALUE AT TIME OF EXECUTION			<b>\$4,694,885.00</b>

CONTRACT NO. 190000000760

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**Program Managers for  
Contract**

AGENCY	NAME	PHONE	EMAIL
DMVA - FCEC	Derek Smith	(269) 282-7508	derek.s.smith36.mil@mail.mil
DMVA - MJCP	Doreen Viney	(269) 275-3408	VineyD1@michigan.gov
DMVA - MYCA	Jason Hawkins	(517) 719-5268	HawkinsJ8@michigan.gov

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**FOR THE CONTRACTOR:**

Capital Services, LLC

\_\_\_\_\_  
**Company Name**

\_\_\_\_\_  
**Authorized Agent Signature**

\_\_\_\_\_  
**Authorized Agent** (Print or Type)

\_\_\_\_\_  
**Date**

**FOR THE STATE:**

\_\_\_\_\_  
**Signature**

**Chelsea Lugibihl, Services Manager**  
\_\_\_\_\_  
**Name & Title**

**DTMB Central Procurement Services**  
\_\_\_\_\_  
**Agency**

\_\_\_\_\_  
**Date**



# STATE OF MICHIGAN

## STANDARD CONTRACT TERMS

This STANDARD CONTRACT ("**Contract**") is agreed to between the State of Michigan (the "**State**") and Capital Services, LLC ("**Contractor**"), a Michigan limited liability company. This Contract is effective on July 1, 2019 ("**Effective Date**"), and unless terminated, expires on June 30, 2020

This Contract may be renewed for up to 5 additional 1-year period(s). Renewal is at the sole discretion of the State and will automatically extend the Term of this Contract. The State will document its exercise of renewal options via Contract Change Notice.

The parties agree as follows:

1. **Duties of Contractor.** Contractor must perform the services and provide the deliverables described in **Schedule A – Statement of Work** (the "**Contract Activities**"). An obligation to provide delivery of any commodity is considered a service and is a Contract Activity.

Contractor must furnish all labor, equipment, materials, and supplies necessary for the performance of the Contract Activities, and meet operational standards, unless otherwise specified in Schedule A.

Contractor must: (a) perform the Contract Activities in a timely, professional, safe, and workmanlike manner consistent with standards in the trade, profession, or industry; (b) meet or exceed the performance and operational standards, and specifications of the Contract; (c) provide all Contract Activities in good quality, with no material defects; (d) not interfere with the State's operations; (e) obtain and maintain all necessary licenses, permits or other authorizations necessary for the performance of the Contract; (f) cooperate with the State, including the State's quality assurance personnel, and any third party to achieve the objectives of the Contract; (g) return to the State any State-furnished equipment or other resources in the same condition as when provided when no longer required for the Contract; (h) not make any media releases without prior written authorization from the State; (i) assign to the State any claims resulting from state or federal antitrust violations to the extent that those violations concern materials or services supplied by third parties toward fulfillment of the Contract; (j) comply with all State physical and IT security policies and standards which will be made available upon request; and (k) provide the State priority in performance of the Contract except as mandated by federal disaster response requirements. Any breach under this paragraph is considered a material breach.

Contractor must also be clearly identifiable while on State property by wearing identification issued by the State, and clearly identify themselves whenever making contact with the State.

2. **Notices.** All notices and other communications required or permitted under this Contract must be in writing and will be considered given and received: (a) when verified by written receipt if sent by courier; (b) when actually received if sent by mail without verification of receipt; or (c) when verified by automated receipt or electronic logs if sent by facsimile or email.

If to State:	If to Contractor:
Lisa Spitzley 525 W. Allegan 1 <sup>st</sup> Lansing MI 48913 spitzleyl4@michigan.gov (517)249-0440	Capital Services, LLC Anthony Drake, Owner 28 Crosby Dr, Battle Creek, MI 49014 Drake544@gmail.com (269) 274-2656

3. **Contract Administrator.** The Contract Administrator for each party is the only person authorized to modify any terms of this Contract, and approve and execute any change under this Contract (each a “Contract Administrator”):

State:	Contractor:
Lisa Spitzley 525 W. Allegan 1 <sup>st</sup> Lansing MI 48913 spitzleyl4@michigan.gov (517)249-0440	Anthony Drake 28 Crosby Dr, Battle Creek, MI 49014 Drake544@gmail.com (269) 274-2656

4. **Program Manager.** The Program Manager for each party will monitor and coordinate the day-to-day activities of the Contract (each a “Program Manager”):

State:	Contractor:
<p>FCEC Derek Smith (269) 282-7508 derek.s.smith36.mil@mail.mil</p> <p>MJCP Doreen Viney VineyD1@michigan.gov (269) 275-3408</p> <p>MYCA Jason Hawkins HawkinsJ8@michigan.gov (517) 719-5268</p>	<p>Anthony Drake 28 Crosby Dr, Battle Creek, MI 49014 Drake544@gmail.com (269) 274-2656</p>

5. **Performance Guarantee.** Contractor must at all times have financial resources sufficient, in the opinion of the State, to ensure performance of the Contract and must provide proof upon request. The State may require a performance bond (as specified in Schedule A) if, in the opinion of the State, it will ensure performance of the Contract.
6. **Insurance Requirements.** Contractor must maintain the insurances identified below and is responsible for all deductibles. All required insurance must: (a) protect the State from claims that may arise out of, are alleged to arise out of, or result from Contractor's or a subcontractor's performance; (b) be primary and non-contributing to any comparable liability insurance (including self-insurance) carried by the State; and (c) be provided by a company with an A.M. Best rating of "A" or better, and a financial size of VII or better.

Required Limits	Additional Requirements
<b>Commercial General Liability Insurance</b>	
<u>Minimal Limits:</u>  \$1,000,000 Each Occurrence Limit	Contractor must have their policy endorsed to add “the State of Michigan, its departments, divisions, agencies, offices, commissions, officers, employees, and agents” as additional insureds using



\$1,000,000 Personal & Advertising Injury Limit \$2,000,000 General Aggregate Limit  \$2,000,000 Products/Completed Operations  <u>Deductible Maximum:</u>  \$50,000 Each Occurrence	endorsement CG 20 10 11 85, or both CG 2010 07 04 and CG 2037 07 0.  Coverage must not have exclusions or limitations related to sexual abuse and molestation liability.
<u>Minimal Limits:</u>  \$5,000,000 General Aggregate	Contractor must have their policy endorsed to add "the State of Michigan, its departments, divisions, agencies, offices, commissions, officers, employees, and agents" as additional insureds.
<b>Automobile Liability Insurance</b>	
<u>Minimal Limits:</u>  \$1,000,000 Per Occurrence	Contractor must have their policy: (1) endorsed to add "the State of Michigan, its departments, divisions, agencies, offices, commissions, officers, employees, and agents" as additional insureds; and (2) include Hired and Non-Owned Automobile coverage.
<b>Workers' Compensation Insurance</b>	
<u>Minimal Limits:</u>  Coverage according to applicable laws governing work activities.	Waiver of subrogation, except where waiver is prohibited by law.
<b>Employers Liability Insurance</b>	
<u>Minimal Limits:</u>  \$500,000      Each Accident  \$500,000      Each Employee by Disease  \$500,000      Aggregate Disease.	

If any of the required policies provide claims-made coverage, the Contractor must: (a) provide coverage with a retroactive date before the effective date of the contract or the beginning of Contract Activities; (b) maintain coverage and provide evidence of coverage for at least three (3) years after completion of the Contract Activities; and (c) if coverage is canceled or not renewed, and not replaced with another claims-made policy form with a retroactive date prior to the contract effective date, Contractor must purchase extended reporting coverage for a minimum of three (3) years after completion of work.

Contractor must: (a) provide insurance certificates to the Contract Administrator, containing the agreement or purchase order number, at Contract formation and within 20 calendar days of the expiration date of the applicable policies; (b) require that subcontractors maintain the required insurances contained in this Section; (c) notify the Contract Administrator within 5 business days if any insurance is cancelled; and (d) waive all rights against the State for damages covered by insurance. Failure to maintain the required insurance does not limit this waiver.

This Section is not intended to and is not to be construed in any manner as waiving, restricting or limiting the liability of either party for any obligations under this Contract (including any provisions hereof requiring Contractor to indemnify, defend and hold harmless the State).

7. **Reserved**

8. **Reserved**

9. **Independent Contractor.** Contractor is an independent contractor and assumes all rights, obligations and liabilities set forth in this Contract. Contractor, its employees, and agents will not be considered employees of the State. No partnership or joint venture relationship is created by virtue of this Contract. Contractor, and not the State, is responsible for the payment of wages, benefits and taxes of Contractor's employees and any subcontractors. Prior performance does not modify Contractor's status as an independent contractor.

10. **Subcontracting.** Contractor may not delegate any of its obligations under the Contract without the prior written approval of the State. Contractor must notify the State at least 90 calendar days before the proposed delegation and provide the State any information it requests to determine whether the delegation is in its best interest. If approved, Contractor must: (a) be the sole point of contact regarding all contractual matters, including payment and charges for all Contract Activities; (b) make all payments to the subcontractor; and (c) incorporate the terms and conditions contained in this Contract in any subcontract with a subcontractor. Contractor remains responsible for the completion of the Contract Activities, compliance with the terms of this Contract, and the acts and omissions of the subcontractor. The State, in its sole discretion, may require the replacement of any subcontractor.

11. **Staffing.** The State's Contract Administrator may require Contractor to remove or reassign personnel by providing a notice to Contractor.

12. **Background Checks.** Upon request, Contractor must perform background checks on all employees and subcontractors and its employees prior to their assignment. The scope is at the discretion of the State and documentation must be provided as requested. Contractor is responsible for all costs associated with the requested background checks. The State, in its sole discretion, may also perform background checks.

13. **Assignment.** Contractor may not assign this Contract to any other party without the prior approval of the State. Upon notice to Contractor, the State, in its sole discretion, may assign in whole or in part, its rights or responsibilities under this Contract to any other party. If the State determines that a novation of the Contract to a third party is necessary, Contractor will agree to the novation and provide all necessary documentation and signatures.

14. **Change of Control.** Contractor will notify, at least 90 calendar days before the effective date, the State of a change in Contractor's organizational structure or ownership. For purposes of this Contract, a change in control means any of the following: (a) a sale of more than 50% of Contractor's stock; (b) a sale of substantially all of Contractor's assets; (c) a change in a majority of Contractor's board members; (d) consummation of a merger or consolidation of Contractor with any other entity; (e) a change in ownership through a transaction or series of transactions; (f) or the board (or the stockholders) approves a plan of complete liquidation. A change of control does not include any consolidation or merger effected exclusively to change the domicile of Contractor, or any transaction or series of transactions principally for bona fide equity financing purposes.

In the event of a change of control, Contractor must require the successor to assume this Contract and all of its obligations under this Contract.

15. **Ordering.** Contractor is not authorized to begin performance until receipt of authorization as identified in Schedule A.

16. **Acceptance.** Contract Activities are subject to inspection and testing by the State within 30 calendar days of the State's receipt of them ("**State Review Period**"), unless otherwise provided in Schedule A. If the Contract Activities are not fully accepted by the State, the State will notify Contractor by the end of the State Review Period that either: (a) the Contract Activities are accepted, but noted deficiencies must be corrected; or (b) the Contract Activities are rejected. If the State finds material deficiencies, it may: (i) reject the Contract Activities without performing any further inspections; (ii) demand performance at no additional cost; or (iii) terminate this Contract in accordance with Section 23, Termination for Cause.

Within 10 business days from the date of Contractor's receipt of notification of acceptance with deficiencies or rejection of any Contract Activities, Contractor must cure, at no additional cost, the deficiency and deliver

unequivocally acceptable Contract Activities to the State. If acceptance with deficiencies or rejection of the Contract Activities impacts the content or delivery of other non-completed Contract Activities, the parties' respective Program Managers must determine an agreed to number of days for re-submission that minimizes the overall impact to the Contract. However, nothing herein affects, alters, or relieves Contractor of its obligations to correct deficiencies in accordance with the time response standards set forth in this Contract.

If Contractor is unable or refuses to correct the deficiency within the time response standards set forth in this Contract, the State may cancel the order in whole or in part. The State, or a third party identified by the State, may perform the Contract Activities and recover the difference between the cost to cure and the Contract price plus an additional 10% administrative fee.

**17. Reserved**

**18. Reserved**

**19. Reserved**

- 20. Terms of Payment.** Invoices must conform to the requirements communicated from time-to-time by the State. All undisputed amounts are payable within 45 days of the State's receipt. Contractor may only charge for Contract Activities performed as specified in Schedule A. Invoices must include an itemized statement of all charges. The State is exempt from State sales tax for direct purchases and may be exempt from federal excise tax, if Services purchased under this Agreement are for the State's exclusive use. Notwithstanding the foregoing, all prices are inclusive of taxes, and Contractor is responsible for all sales, use and excise taxes, and any other similar taxes, duties and charges of any kind imposed by any federal, state, or local governmental entity on any amounts payable by the State under this Contract.

The State has the right to withhold payment of any disputed amounts until the parties agree as to the validity of the disputed amount. The State will notify Contractor of any dispute within a reasonable time. Payment by the State will not constitute a waiver of any rights as to Contractor's continuing obligations, including claims for deficiencies or substandard Contract Activities. Contractor's acceptance of final payment by the State constitutes a waiver of all claims by Contractor against the State for payment under this Contract, other than those claims previously filed in writing on a timely basis and still disputed.

The State will only disburse payments under this Contract through Electronic Funds Transfer (EFT). Contractor must register with the State at <http://www.michigan.gov/SIGMAVSS> to receive electronic fund transfer payments. If Contractor does not register, the State is not liable for failure to provide payment. Without prejudice to any other right or remedy it may have, the State reserves the right to set off at any time any amount then due and owing to it by Contractor against any amount payable by the State to Contractor under this Contract.

- 21. Liquidated Damages.** Liquidated damages, if applicable, will be assessed as described in Schedule A.

- 22. Stop Work Order.** The State may suspend any or all activities under the Contract at any time. The State will provide Contractor a written stop work order detailing the suspension. Contractor must comply with the stop work order upon receipt. Within 90 calendar days, or any longer period agreed to by Contractor, the State will either: (a) issue a notice authorizing Contractor to resume work, or (b) terminate the Contract or purchase order. The State will not pay for Contract Activities, Contractor's lost profits, or any additional compensation during a stop work period.

- 23. Termination for Cause.** The State may terminate this Contract for cause, in whole or in part, if Contractor, as determined by the State: (a) endangers the value, integrity, or security of any location, data, or personnel; (b) becomes insolvent, petitions for bankruptcy court proceedings, or has an involuntary bankruptcy proceeding filed against it by any creditor; (c) engages in any conduct that may expose the State to liability; (d) breaches any of its material duties or obligations; or (e) fails to cure a breach within the time stated in a notice of breach. Any reference to specific breaches being material breaches within this Contract will not be construed to mean that other breaches are not material.

If the State terminates this Contract under this Section, the State will issue a termination notice specifying whether Contractor must: (a) cease performance immediately, or (b) continue to perform for a specified period. If it is later determined that Contractor was not in breach of the Contract, the termination will be deemed to have been a Termination for Convenience, effective as of the same date, and the rights and obligations of the parties will be limited to those provided in Section 24, Termination for Convenience.

The State will only pay for amounts due to Contractor for Contract Activities accepted by the State on or before the date of termination, subject to the State's right to set off any amounts owed by the Contractor for the State's reasonable costs in terminating this Contract. The Contractor must pay all reasonable costs incurred by the State in terminating this Contract for cause, including administrative costs, attorneys' fees, court costs, transition costs, and any costs the State incurs to procure the Contract Activities from other sources.

24. **Termination for Convenience.** The State may immediately terminate this Contract in whole or in part without penalty and for any reason, including but not limited to, appropriation or budget shortfalls. The termination notice will specify whether Contractor must: (a) cease performance of the Contract Activities immediately, or (b) continue to perform the Contract Activities in accordance with Section 25, Transition Responsibilities. If the State terminates this Contract for convenience, the State will pay all reasonable costs, as determined by the State, for State approved Transition Responsibilities.
25. **Transition Responsibilities.** Upon termination or expiration of this Contract for any reason, Contractor must, for a period of time specified by the State (not to exceed 90 calendar days), provide all reasonable transition assistance requested by the State, to allow for the expired or terminated portion of the Contract Activities to continue without interruption or adverse effect, and to facilitate the orderly transfer of such Contract Activities to the State or its designees. Such transition assistance may include, but is not limited to: (a) continuing to perform the Contract Activities at the established Contract rates; (b) taking all reasonable and necessary measures to transition performance of the work, including all applicable Contract Activities, training, equipment, software, leases, reports and other documentation, to the State or the State's designee; (c) taking all necessary and appropriate steps, or such other action as the State may direct, to preserve, maintain, protect, or return to the State all materials, data, property, and confidential information provided directly or indirectly to Contractor by any entity, agent, vendor, or employee of the State; (d) transferring title in and delivering to the State, at the State's discretion, all completed or partially completed deliverables prepared under this Contract as of the Contract termination date; and (e) preparing an accurate accounting from which the State and Contractor may reconcile all outstanding accounts (collectively, "**Transition Responsibilities**"). This Contract will automatically be extended through the end of the transition period.
26. **General Indemnification.** Contractor must defend, indemnify and hold the State, its departments, divisions, agencies, offices, commissions, officers, and employees harmless, without limitation, from and against any and all actions, claims, losses, liabilities, damages, costs, attorney fees, and expenses (including those required to establish the right to indemnification), arising out of or relating to: (a) any breach by Contractor (or any of Contractor's employees, agents, subcontractors, or by anyone else for whose acts any of them may be liable) of any of the promises, agreements, representations, warranties, or insurance requirements contained in this Contract; (b) any infringement, misappropriation, or other violation of any intellectual property right or other right of any third party; (c) any bodily injury, death, or damage to real or tangible personal property occurring wholly or in part due to action or inaction by Contractor (or any of Contractor's employees, agents, subcontractors, or by anyone else for whose acts any of them may be liable); and (d) any acts or omissions of Contractor (or any of Contractor's employees, agents, subcontractors, or by anyone else for whose acts any of them may be liable).

The State will notify Contractor in writing if indemnification is sought; however, failure to do so will not relieve Contractor, except to the extent that Contractor is materially prejudiced. Contractor must, to the satisfaction of the State, demonstrate its financial ability to carry out these obligations.

The State is entitled to: (i) regular updates on proceeding status; (ii) participate in the defense of the proceeding; (iii) employ its own counsel; and to (iv) retain control of the defense if the State deems necessary. Contractor will not, without the State's written consent (not to be unreasonably withheld), settle, compromise, or consent to the entry of any judgment in or otherwise seek to terminate any claim, action, or proceeding. To the extent that any State employee, official, or law may be involved or challenged, the State may, at its own expense, control the defense of that portion of the claim.

Any litigation activity on behalf of the State, or any of its subdivisions under this Section, must be coordinated with the Department of Attorney General. An attorney designated to represent the State may not do so until approved by the Michigan Attorney General and appointed as a Special Assistant Attorney General.

27. **Infringement Remedies.** If, in either party's opinion, any piece of equipment, software, commodity, or service supplied by Contractor or its subcontractors, or its operation, use or reproduction, is likely to become the subject of a copyright, patent, trademark, or trade secret infringement claim, Contractor must, at its expense: (a) procure for the State the right to continue using the equipment, software, commodity, or service, or if this option is not reasonably available to Contractor, (b) replace or modify the same so that it becomes non-

infringing; or (c) accept its return by the State with appropriate credits to the State against Contractor's charges and reimburse the State for any losses or costs incurred as a consequence of the State ceasing its use and returning it.

28. **Limitation of Liability and Disclaimer of Damages. IN NO EVENT WILL THE STATE'S AGGREGATE LIABILITY TO CONTRACTOR UNDER THIS CONTRACT, REGARDLESS OF THE FORM OF ACTION, WHETHER IN CONTRACT, TORT, NEGLIGENCE, STRICT LIABILITY OR BY STATUTE OR OTHERWISE, FOR ANY CLAIM RELATED TO OR ARISING UNDER THIS CONTRACT, EXCEED THE MAXIMUM AMOUNT OF FEES PAYABLE UNDER THIS CONTRACT.** The State is not liable for consequential, incidental, indirect, or special damages, regardless of the nature of the action.
29. **Disclosure of Litigation, or Other Proceeding.** Contractor must notify the State within 14 calendar days of receiving notice of any litigation, investigation, arbitration, or other proceeding (collectively, "**Proceeding**") involving Contractor, a subcontractor, or an officer or director of Contractor or subcontractor, that arises during the term of the Contract, including: (a) a criminal Proceeding; (b) a parole or probation Proceeding; (c) a Proceeding under the Sarbanes-Oxley Act; (d) a civil Proceeding involving: (1) a claim that might reasonably be expected to adversely affect Contractor's viability or financial stability; or (2) a governmental or public entity's claim or written allegation of fraud; or (e) a Proceeding involving any license that Contractor is required to possess in order to perform under this Contract.
30. **State Data.** All data and information provided to Contractor by or on behalf of the State, and all data and information derived therefrom, is the exclusive property of the State ("**State Data**"); this definition is to be construed as broadly as possible. Upon request, Contractor must provide to the State, or a third party designated by the State, all State Data within 10 calendar days of the request and in the format requested by the State. Contractor will assume all costs incurred in compiling and supplying State Data. No State Data may be used for any marketing purposes.
31. **Reserved**
32. **Non-Disclosure of Confidential Information.** The parties acknowledge that each party may be exposed to or acquire communication or data of the other party that is confidential, privileged communication not intended to be disclosed to third parties. The provisions of this Section survive the termination of this Contract.
  - a. Meaning of Confidential Information. For the purposes of this Contract, the term "**Confidential Information**" means all information and documentation of a party that: (a) has been marked "confidential" or with words of similar meaning, at the time of disclosure by such party; (b) if disclosed orally or not marked "confidential" or with words of similar meaning, was subsequently summarized in writing by the disclosing party and marked "confidential" or with words of similar meaning; and, (c) should reasonably be recognized as confidential information of the disclosing party. The term "Confidential Information" does not include any information or documentation that was: (a) subject to disclosure under the Michigan Freedom of Information Act (FOIA); (b) already in the possession of the receiving party without an obligation of confidentiality; (c) developed independently by the receiving party, as demonstrated by the receiving party, without violating the disclosing party's proprietary rights; (d) obtained from a source other than the disclosing party without an obligation of confidentiality; or, (e) publicly available when received, or thereafter became publicly available (other than through any unauthorized disclosure by, through, or on behalf of, the receiving party). For purposes of this Contract, in all cases and for all matters, State Data is deemed to be Confidential Information.
  - b. Obligation of Confidentiality. The parties agree to hold all Confidential Information in strict confidence and not to copy, reproduce, sell, transfer, or otherwise dispose of, give or disclose such Confidential Information to third parties other than employees, agents, or subcontractors of a party who have a need to know in connection with this Contract or to use such Confidential Information for any purposes whatsoever other than the performance of this Contract. The parties agree to advise and require their respective employees, agents, and subcontractors of their obligations to keep all Confidential Information confidential. Disclosure to a subcontractor is permissible where: (a) use of a subcontractor is authorized under this Contract; (b) the disclosure is necessary or otherwise naturally occurs in connection with work that is within the subcontractor's responsibilities; and (c) Contractor obligates the subcontractor in a written contract to maintain the State's Confidential Information in confidence. At the State's request, any employee of Contractor or any subcontractor may be required to execute a separate agreement to be bound by the provisions of this Section.

- c. Cooperation to Prevent Disclosure of Confidential Information. Each party must use its best efforts to assist the other party in identifying and preventing any unauthorized use or disclosure of any Confidential Information. Without limiting the foregoing, each party must advise the other party immediately in the event either party learns or has reason to believe that any person who has had access to Confidential Information has violated or intends to violate the terms of this Contract and each party will cooperate with the other party in seeking injunctive or other equitable relief against any such person.
- d. Remedies for Breach of Obligation of Confidentiality. Each party acknowledges that breach of its obligation of confidentiality may give rise to irreparable injury to the other party, which damage may be inadequately compensable in the form of monetary damages. Accordingly, a party may seek and obtain injunctive relief against the breach or threatened breach of the foregoing undertakings, in addition to any other legal remedies which may be available, to include, in the case of the State, at the sole election of the State, the immediate termination, without liability to the State, of this Contract or any Statement of Work corresponding to the breach or threatened breach.
- e. Surrender of Confidential Information upon Termination. Upon termination of this Contract or a Statement of Work, in whole or in part, each party must, within 5 calendar days from the date of termination, return to the other party any and all Confidential Information received from the other party, or created or received by a party on behalf of the other party, which are in such party's possession, custody, or control; provided, however, that Contractor must return State Data to the State following the timeframe and procedure described further in this Contract. Should Contractor or the State determine that the return of any Confidential Information is not feasible, such party must destroy the Confidential Information and must certify the same in writing within 5 calendar days from the date of termination to the other party. However, the State's legal ability to destroy Contractor data may be restricted by its retention and disposal schedule, in which case Contractor's Confidential Information will be destroyed after the retention period expires.

33. **Reserved**

34. **Reserved**

35. **Reserved**

36. **Records Maintenance, Inspection, Examination, and Audit.** The State or its designee may audit Contractor to verify compliance with this Contract. Contractor must retain and provide to the State or its designee and the auditor general upon request, all financial and accounting records related to the Contract through the term of the Contract and for 4 years after the latter of termination, expiration, or final payment under this Contract or any extension ("**Audit Period**"). If an audit, litigation, or other action involving the records is initiated before the end of the Audit Period, Contractor must retain the records until all issues are resolved.

Within 10 calendar days of providing notice, the State and its authorized representatives or designees have the right to enter and inspect Contractor's premises or any other places where Contract Activities are being performed, and examine, copy, and audit all records related to this Contract. Contractor must cooperate and provide reasonable assistance. If any financial errors are revealed, the amount in error must be reflected as a credit or debit on subsequent invoices until the amount is paid or refunded. Any remaining balance at the end of the Contract must be paid or refunded within 45 calendar days.

This Section applies to Contractor, any parent, affiliate, or subsidiary organization of Contractor, and any subcontractor that performs Contract Activities in connection with this Contract.

37. **Warranties and Representations.** Contractor represents and warrants: (a) Contractor is the owner or licensee of any Contract Activities that it licenses, sells, or develops and Contractor has the rights necessary to convey title, ownership rights, or licensed use; (b) all Contract Activities are delivered free from any security interest, lien, or encumbrance and will continue in that respect; (c) the Contract Activities will not infringe the patent, trademark, copyright, trade secret, or other proprietary rights of any third party; (d) Contractor must assign or otherwise transfer to the State or its designee any manufacturer's warranty for the Contract Activities; (e) the Contract Activities are merchantable and fit for the specific purposes identified in the Contract; (f) the Contract signatory has the authority to enter into this Contract; (g) all information furnished by Contractor in connection with the Contract fairly and accurately represents Contractor's business, properties, finances, and operations as of the dates covered by the information, and Contractor will inform the State of any material adverse changes; (h) all information furnished and representations made in connection with the award of this Contract is true, accurate, and complete, and contains no false statements or omits any fact that would make the information misleading; and that (i) Contractor is neither currently engaged in nor will engage in the boycott

of a person based in or doing business with a strategic partner as described in 22 USC 8601 to 8606. A breach of this Section is considered a material breach of this Contract, which entitles the State to terminate this Contract under Section 23, Termination for Cause.

38. **Conflicts and Ethics.** Contractor will uphold high ethical standards and is prohibited from: (a) holding or acquiring an interest that would conflict with this Contract; (b) doing anything that creates an appearance of impropriety with respect to the award or performance of the Contract; (c) attempting to influence or appearing to influence any State employee by the direct or indirect offer of anything of value; or (d) paying or agreeing to pay any person, other than employees and consultants working for Contractor, any consideration contingent upon the award of the Contract. Contractor must immediately notify the State of any violation or potential violation of these standards. This Section applies to Contractor, any parent, affiliate, or subsidiary organization of Contractor, and any subcontractor that performs Contract Activities in connection with this Contract.
39. **Compliance with Laws.** Contractor must comply with all federal, state and local laws, rules and regulations.
40. **Reserved**
41. **Reserved**
42. **Nondiscrimination.** Under the Elliott-Larsen Civil Rights Act, 1976 PA 453, MCL 37.2101, *et seq.*, the Persons with Disabilities Civil Rights Act, 1976 PA 220, MCL 37.1101, *et seq.*, and [Executive Directive 2019-09](#). Contractor and its subcontractors agree not to discriminate against an employee or applicant for employment with respect to hire, tenure, terms, conditions, or privileges of employment, or a matter directly or indirectly related to employment, because of race, color, religion, national origin, age, sex (as defined in Executive Directive 2019-09), height, weight, marital status, partisan considerations, any mental or physical disability, or genetic information that is unrelated to the person's ability to perform the duties of a particular job or position. Breach of this covenant is a material breach of this Contract.
43. **Unfair Labor Practice.** Under MCL 423.324, the State may void any Contract with a Contractor or subcontractor who appears on the Unfair Labor Practice register compiled under MCL 423.322.
44. **Governing Law.** This Contract is governed, construed, and enforced in accordance with Michigan law, excluding choice-of-law principles, and all claims relating to or arising out of this Contract are governed by Michigan law, excluding choice-of-law principles. Any dispute arising from this Contract must be resolved in Michigan Court of Claims. Contractor consents to venue in Ingham County, and waives any objections, such as lack of personal jurisdiction or *forum non conveniens*. Contractor must appoint agents in Michigan to receive service of process.
45. **Non-Exclusivity.** Nothing contained in this Contract is intended nor will be construed as creating any requirements contract with Contractor. This Contract does not restrict the State or its agencies from acquiring similar, equal, or like Contract Activities from other sources.
46. **Force Majeure.** Neither party will be in breach of this Contract because of any failure arising from any disaster or acts of god that are beyond their control and without their fault or negligence. Each party will use commercially reasonable efforts to resume performance. Contractor will not be relieved of a breach or delay caused by its subcontractors. If immediate performance is necessary to ensure public health and safety, the State may immediately contract with a third party.
47. **Dispute Resolution.** The parties will endeavor to resolve any Contract dispute in accordance with this provision. The dispute will be referred to the parties' respective Contract Administrators or Program Managers. Such referral must include a description of the issues and all supporting documentation. The parties must submit the dispute to a senior executive if unable to resolve the dispute within 15 business days. The parties will continue performing while a dispute is being resolved, unless the dispute precludes performance. A dispute involving payment does not preclude performance.

Litigation to resolve the dispute will not be instituted until after the dispute has been elevated to the parties' senior executive and either concludes that resolution is unlikely or fails to respond within 15 business days. The parties are not prohibited from instituting formal proceedings: (a) to avoid the expiration of statute of limitations period; (b) to preserve a superior position with respect to creditors; or (c) where a party makes a determination that a temporary restraining order or other injunctive relief is the only adequate remedy. This Section does not limit the State's right to terminate the Contract.

48. **Media Releases.** News releases (including promotional literature and commercial advertisements) pertaining to the Contract or project to which it relates must not be made without prior written State approval, and then only in accordance with the explicit written instructions of the State.
49. **Website Incorporation.** The State is not bound by any content on Contractor's website unless expressly incorporated directly into this Contract.
50. **Entire Agreement and Order of Precedence.** This Contract, which includes Schedule A – Statement of Work, and expressly incorporated schedules and exhibits, is the entire agreement of the parties related to the Contract Activities. This Contract supersedes and replaces all previous understandings and agreements between the parties for the Contract Activities. If there is a conflict between documents, the order of precedence is: (a) first, this Contract, excluding its schedules, exhibits, and Schedule A – Statement of Work; (b) second, Schedule A – Statement of Work as of the Effective Date; and (c) third, schedules expressly incorporated into this Contract as of the Effective Date. NO TERMS ON CONTRACTOR'S INVOICES, ORDERING DOCUMENTS, WEBSITE, BROWSE-WRAP, SHRINK-WRAP, CLICK-WRAP, CLICK-THROUGH OR OTHER NON-NEGOTIATED TERMS AND CONDITIONS PROVIDED WITH ANY OF THE CONTRACT ACTIVITIES WILL CONSTITUTE A PART OR AMENDMENT OF THIS CONTRACT OR IS BINDING ON THE STATE FOR ANY PURPOSE. ALL SUCH OTHER TERMS AND CONDITIONS HAVE NO FORCE AND EFFECT AND ARE DEEMED REJECTED BY THE STATE, EVEN IF ACCESS TO OR USE OF THE CONTRACT ACTIVITIES REQUIRES AFFIRMATIVE ACCEPTANCE OF SUCH TERMS AND CONDITIONS.
51. **Severability.** If any part of this Contract is held invalid or unenforceable, by any court of competent jurisdiction, that part will be deemed deleted from this Contract and the severed part will be replaced by agreed upon language that achieves the same or similar objectives. The remaining Contract will continue in full force and effect.
52. **Waiver.** Failure to enforce any provision of this Contract will not constitute a waiver.
53. **Survival.** The provisions of this Contract that impose continuing obligations, including warranties and representations, termination, transition, insurance coverage, indemnification, and confidentiality, will survive the expiration or termination of this Contract.
54. **Contract Modification.** This Contract may not be amended except by signed agreement between the parties (a "**Contract Change Notice**"). Notwithstanding the foregoing, no subsequent Statement of Work or Contract Change Notice executed after the Effective Date will be construed to amend this Contract unless it specifically states its intent to do so and cites the section or sections amended.



## Federal Provisions Addendum

The provisions in this addendum may apply if the purchase will be paid for in whole or in part with funds obtained from the federal government. If any provision below is not required by federal law for this Contract, then it does not apply and must be disregarded. If any provision below is required to be included in this Contract by federal law, then the applicable provision applies and the language is not negotiable. If any provision below conflicts with the State's terms and conditions, including any attachments, schedules, or exhibits to the State's Contract, the provisions below take priority to the extent a provision is required by federal law; otherwise, the order of precedence set forth in the Contract applies. Hyperlinks are provided for convenience only; broken hyperlinks will not relieve Contractor from compliance with the law.

- 1. Federally Assisted Construction Contracts.** If this contract is a “**federally assisted construction contract**” as defined in [41 CFR Part 60-1.3](#), and except as otherwise may be provided under [41 CFR Part 60](#), then during performance of this Contract, the Contractor agrees as follows:

(1) The Contractor will not discriminate against any employee or applicant for employment because of race, color, religion, sex, sexual orientation, gender identity, or national origin. The Contractor will take affirmative action to ensure that applicants are employed, and that employees are treated during employment without regard to their race, color, religion, sex, sexual orientation, gender identity, or national origin. Such action shall include, but not be limited to the following:

Employment, upgrading, demotion, or transfer; recruitment or recruitment advertising; layoff or termination; rates of pay or other forms of compensation; and selection for training, including apprenticeship. The Contractor agrees to post in conspicuous places, available to employees and applicants for employment, notices to be provided setting forth the provisions of this nondiscrimination clause.

(2) The Contractor will, in all solicitations or advertisements for employees placed by or on behalf of the Contractor, state that all qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, or national origin.

(3) The Contractor will not discharge or in any other manner discriminate against any employee or applicant for employment because such employee or applicant has inquired about, discussed, or disclosed the compensation of the employee or applicant or another employee or applicant. This provision shall not apply to instances in which an employee who has access to the compensation information of other employees or applicants as a part of such employee's essential job functions discloses the compensation of such other employees or applicants to individuals who do not otherwise have access to such information, unless such disclosure is in response to a formal complaint or charge, in furtherance of an investigation, proceeding, hearing, or action, including an investigation conducted by the employer, or is consistent with the Contractor's legal duty to furnish information.

(4) The Contractor will send to each labor union or representative of workers with which he has a collective bargaining agreement or other contract or understanding, a notice to be provided advising the said labor union or workers' representatives of the Contractor's commitments under this section, and shall post copies of the notice in conspicuous places available to employees and applicants for employment.

(5) The Contractor will comply with all provisions of [Executive Order 11246](#) of September 24, 1965, and of the rules, regulations, and relevant orders of the Secretary of Labor.

(6) The Contractor will furnish all information and reports required by [Executive Order 11246](#) of September 24, 1965, and by rules, regulations, and orders of the Secretary of Labor, or pursuant thereto, and will permit access to his books, records, and accounts by the administering agency and the Secretary of Labor for purposes of investigation to ascertain compliance with such rules, regulations, and orders.

(7) In the event of the Contractor's noncompliance with the nondiscrimination clauses of this contract or with any of the said rules, regulations, or orders, this Contract may be canceled, terminated, or suspended in whole or in part and the Contractor may be declared ineligible for further Government contracts or federally assisted construction contracts in accordance with procedures authorized in [Executive Order 11246](#) of September 24, 1965, and such other sanctions may be imposed and remedies invoked as provided in [Executive Order 11246](#) of September 24, 1965, or by rule, regulation, or order of the Secretary of Labor, or as otherwise provided by law.

(8) The Contractor will include the portion of the sentence immediately preceding paragraph (1) and the provisions of paragraphs (1) through (8) in every subcontract or purchase order unless exempted by rules, regulations, or orders of the Secretary of Labor issued pursuant to section 204 of [Executive Order 11246](#) of September 24, 1965, so that such provisions will be binding upon each subcontractor or vendor. The Contractor will take such action with respect to any subcontract or purchase order as the administering agency may direct as a means of enforcing such provisions, including sanctions for noncompliance:

Provided, however, that in the event a Contractor becomes involved in, or is threatened with, litigation with a subcontractor or vendor as a result of such direction by the administering agency, the Contractor may request the United States to enter into such litigation to protect the interests of the United States.

## 2. Davis-Bacon Act (Prevailing Wage)

- a. If applicable, the Contractor (and its Subcontractors) for **prime construction contracts** in excess of \$2,000 must comply with the Davis-Bacon Act ([40 USC 3141-3148](#)) as supplemented by Department of Labor regulations ([29 CFR Part 5](#), "Labor Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction").
- b. The Contractor (and its Subcontractors) shall pay all mechanics and laborers employed directly on the site of the work, unconditionally and at least once a week, and without subsequent deduction or rebate on any account, the full amounts accrued at time of payment, computed at wage rates not less than those stated in the advertised specifications, regardless of any contractual relationship which may be alleged to exist between the Contractor or subcontractor and the laborers and mechanics;
- c. The Contractor will post the scale of wages to be paid in a prominent and easily accessible place at the site of the work;
- d. There may be withheld from the Contractor so much of accrued payments as the contracting officer considers necessary to pay to laborers and mechanics employed by the Contractor or any Subcontractor on the work the difference between the rates of wages required by the Contract to be paid laborers and mechanics on the work and the rates of wages received by the laborers and mechanics and not refunded to the Contractor or Subcontractors or their agents.

## 3. Copeland "Anti-Kickback" Act. If applicable, the Contractor must comply with the [Copeland "Anti-Kickback" Act \(40 USC 3145\)](#), as supplemented by Department of Labor regulations ([29 CFR Part 3](#), "Contractors and Subcontractors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"), which prohibits the Contractor and subrecipients from inducing, by any means, any person employed in the construction, completion, or repair of public work, to give up any part of the compensation to which he or she is otherwise entitled.

## 4. Contract Work Hours and Safety Standards Act. If the Contract is **in excess of \$100,000 and involves the employment of mechanics or laborers**, the Contractor must comply with [40 USC 3702](#) and [3704](#), as supplemented by Department of Labor regulations ([29 CFR Part 5](#)), as applicable.

## 5. Rights to Inventions Made Under a Contract or Agreement. If the Contract is funded by a federal "funding agreement" as defined under 37 CFR §401.2 (a) and the recipient or subrecipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research



work under that “funding agreement,” the recipient or subrecipient must comply with 37 CFR Part 401, “Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements,” and any implementing regulations issued by the awarding agency.

6. **Clean Air Act.** If this Contract is **in excess of \$150,000**, the Contractor must comply with all applicable standards, orders, and regulations issued under the Clean Air Act (42 USC 7401-7671q) and the Federal Water Pollution Control Act (33 USC 1251-1387). Violations must be reported to the federal awarding agency and the regional office of the Environmental Protection Agency.
7. **Debarment and Suspension.** A “contract award” (see [2 CFR 180.220](#)) must not be made to parties listed on the government-wide exclusions in the [System for Award Management](#) (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), “Debarment and Suspension.” SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order 12549.
8. **Byrd Anti-Lobbying Amendment.** If this Contract **exceeds \$100,000**, bidders and the Contractor must file the certification required under [31 USC 1352](#).
9. **Procurement of Recovered Materials.** Under [2 CFR 200.322](#), a non-Federal entity that is a state agency or agency of a political subdivision of a state **and its contractors** must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in guidelines of the Environmental Protection Agency (EPA) at [40 CFR part 247](#) that contain the highest percentage of recovered materials practicable, consistent with maintaining a satisfactory level of competition, where the purchase price of the item exceeds \$10,000 or the value of the quantity acquired during the preceding fiscal year exceeded \$10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines.

## Byrd Anti-Lobbying Certification

The following certification and disclosure regarding payments to influence certain federal transactions are made under FAR 52.203-11 and 52.203-12 and [31 USC 1352](#), the "Byrd Anti-Lobbying Amendment." Hyperlinks are provided for convenience only; broken hyperlinks will not relieve Contractor from compliance with the law.

1. [FAR 52.203-12](#), "Limitation on Payments to Influence Certain Federal Transactions" is hereby incorporated by reference into this certification.
2. The bidder, by submitting its proposal, hereby certifies to the best of his or her knowledge and belief that:
  - a. No federal **appropriated** funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a member of Congress, an officer or employee of Congress, or an employee of a member of Congress on his or her behalf in connection with the awarding of any federal contract, the making of any federal grant, the making of any federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment or modification of any federal contract, grant, loan, or cooperative agreement;
  - b. If any funds **other than federal appropriated funds** (including profit or fee received under a covered federal transaction) have been paid, or will be paid, to any person for influencing or attempting to influence an officer or employee of any agency, a member of Congress, an officer or employee of Congress, or an employee of a member of Congress on his or her behalf **in connection with this solicitation**, the bidder must complete and submit, with its proposal, [OMB standard form LLL, Disclosure of Lobbying Activities](#), to the Solicitation Manager; and
  - c. He or she will include the language of this certification in all subcontract awards at any tier and require that all recipients of subcontract awards in excess of \$150,000 must certify and disclose accordingly.
3. This certification is a material representation of fact upon which reliance is placed at the time of Contract award. Submission of this certification and disclosure is a prerequisite for making or entering into this Contract under [31 USC 1352](#). Any person making an expenditure prohibited under this provision or who fails to file or amend the disclosure form to be filed or amended by this provision is subject to a civil penalty of not less than \$10,000, and not more than \$100,000, for each such failure.

Signed by:

\_\_\_\_\_  
Anthony Drake, Owner  
Capital Services, LLC

Date: \_\_\_\_\_



# STATE OF MICHIGAN

Contract No. 190000000760

Department of Technology, Management and Budget—Procurement

Full Food Service/Catering Vended School Meals for  
FORT CUSTER EDUCATION CENTER (FCEC), Michigan Job Challenge Program  
and MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)

## SCHEDULE A STATEMENT OF WORK CONTRACT ACTIVITIES

### PROJECT REQUEST

This is a Contract for a Vended School Meals Contract (VSMC) for Full Food Service under the Health Hunger Free Kids Act of 2010 and the National School Lunch Program for the State of Michigan Department of Military & Veterans Affairs (DMVA), Michigan Youth Challenge Academy (MYCA) located at 5500 Armstrong Road, Building 13 on the Campus of the VA Medical Center in Battle Creek.

This Contract is also for Full Food Service of onsite meals under the Michigan Army National Guard Soldier Meal Requirements 2014 for the Fort Custer Education Center (FCEC) and the Michigan Job Challenge Program (MJCP) on the campus of the Fort Custer Training Center (FCTC) Military Base located at 2900 26<sup>th</sup> Street, Augusta, Michigan. All food for this contractual agreement will be prepared onsite at the FCTC, FCEC kitchen facility.

The contractor must be aware this contract serves two different meal menu pattern requirements and the contractor must have the capabilities to meet all requirements of the statement of work and deliverables of this agreement.

The contractor will be responsible for all on-site Full Food Service management of dining facility, procurement of food and supplies for food production/preparation and sanitation, cleaning and sanitation of the dining room, equipment utilized in the serving of food and delivery vehicles, the delivery and set-up of meals, over site of hiring and supervision for all employees to provide all requirements of this food service agreement.

The contractor must operate the Full Food Dining and Catering Services in conformance with the terms and conditions in this contract, as well as federal, state, and local accrediting agency regulations including but not limited to:

- Part 129 of Public Act 368 of 1978, the Michigan Public Health Code, as amended, being MCL 333.12901 *et seq.*
- Food Service Sanitation Administrative Rules, Michigan Department of Agriculture, Rules 325.2501 through 325.26008 or any new rules which are promulgated during this Contract.
- Michigan's Public Health Code Adoption of the 1976 Recommendation of the FDA Food Service Sanitation Manual or any current FDA food service sanitation recommendations adopted by the State of Michigan during this contract
- Rules and Regulations of the USDA and of the Michigan Department of Education governing Child Nutrition Programs
- The Health and Hunger Free Kids Act of 2010 or current edition



- Food Code, U.S. Public Health Service, U.S. Department of Health and Human Services, Food and Drug Administration, Washington, D.C., current edition
- Dietary Guidelines for Americans, 2005 or current edition
- U.S. Department of Agriculture Food and Nutrition Service
- Current Year MIARNG Food Service Menu

#### **Definitions:**

- ServSafe – food and beverage safety training and certificate program administered by the National Restaurant Association. The program is accredited by ANSI and the Conference for Food Protection. Sanitation certification is required as a basic credential for management staff.
- MIARNG 2016 MENU The Michigan Army National Guard soldier meal requirements, recipes, volumes and sample menu information pages, menu and grocery lists as provided.
- Modified Diets means all therapeutic menus, vegetarian menus, and any other menu modified menu required to meet individual requirements
- National School Lunch Program (NSLP) is a federally assisted meal program operating in public and nonprofit private schools and residential child care institutions. It provides nutritionally balanced, low-cost or free lunches to children each school day. The program was established under the National School Lunch Act, signed by President Harry Truman in 1946.
- Nutrient Standards The required level of calories, calories from fat and key nutrients for a specific grade or age group for breakfast, lunch and dinner. Nutrient levels were established according to the 1989 Recommended Dietary Allowances (RDA), and calories from fat and saturated fat are based on the 2005 Dietary Guidelines for Americans.
- Nutrition Facts Label The Food and Drug Administration (FDA) requirements nutrition labeling for most foods (except meat and poultry, which have a Nutrition Facts label administered by the Food Safety and Inspection Service of USDA). Nutrition Facts labels offer useful and accurate nutrition information.
- Manufacturers are required to provide information on specific nutrients on the labels. Food packaged in bulk or institutional packaging is exempt from the nutritional labeling requirement, but manufacturers may voluntarily include such labeling.
- Public Health Code Includes all of the following: Part 129, of Public Act 368 of 1978; Food Service Sanitation Rules, Michigan Department of Agriculture, and Michigan's Public Health Code Adoption of the 1976 Recommendations of the FDA Food Service Sanitation Manual and any revisions, amendments and updates made during the duration of this contract.
- Total Daily Meal Cost the sum of the costs for breakfast, lunch, and dinner per person offered by the Contractor in their proposal. Total Meal Cost includes regular and modified diets if the Contractor offered one price for both regular and modified diets.
- Total Daily Meal Cost, Regular the sum of the costs for breakfast, lunch, and dinner per cadet/cadre offered by the Contractor in their proposal for regular diets, if the Contractor provides separate pricing for regular diets and for modified diets
- Total Daily Meal Costs, Modified the sum of the costs for breakfast, lunch, and dinner per cadet/cadre offered by the Contractor in their proposal for modified diets, if the Contractor provides separate pricing for regular diets and for modified diets

#### **BACKGROUND**

**The preparation of meals is for the following recipients:**

##### **1. Michigan Youth Challenge Academy (MYCA)**

The MYCA offers youth who are residents of Michigan between the ages of 16 through 18 the opportunity change their lives and make a brighter future for themselves and their families. The MYCA is voluntary 17-



month intervention program designed to provide pro-social, life skills, and academic skill building opportunities for 16 to 18-year old high school dropouts who are identified as being at-risk and have decided to begin the process of improving their lives. The program incorporates eight core components that encourage physical, mental and moral development. The first two-weeks of the 22-week program is the Selection Phase, which is part of the ongoing selection process to determine who is prepared for the sacrifices necessary to go through the MYCA program. The Challenge Phase of the program, the student will attend traditional core curriculum classes culminating in the potential earning of 4.5 credit hours (or the contractor's equivalent), an opportunity to take the GED examination, and up to 15 college credits. The Post-Residential phase is conducted within the cadet's community upon graduation from the Residential Phase. During this part of the program the youth will be expected to be employed, furthering their education, meeting with a mentor once per week for twelve months working their Post Residential Action Plan.

➤ **SELECTION PHASE (Two Weeks)**

At the start of the two week Selection Phase, all candidates will live in barracks at historic Fort Custer Training Center (FCTC) military base which is across from the VA Medical Center. Candidates will spend much of their time doing physical training, marching, and performing military movements. They will learn the basics of military structure and organization. At the end of the two-week Selection Phase all candidates will be evaluated on their performance, attitude, and desire to improve their lives by completing the remainder of the Challenge Phase. Meals will be required onsite at FCTC during this phase.

➤ **CHALLENGE PHASE**

During the Challenge Phase the candidates will then move to the VA Campus, Building 13 where they will continue to reside during the Challenge Phase of the program. During the Challenge Phase 400 hours of classroom instruction is incorporated into the program. Currently the classroom instruction is provided by the Marshall Public Schools. Most educational instruction is provided at the main MYCA site at 5500 Armstrong Road, Building 13 in Battle Creek, Michigan 49037. Meals will be required onsite at Building 13 throughout this phase of the program.

The MYCA has two (2) each – 22 week cycles a year, starting the second week of January with a two (2), two to three (3) week break between cycles and the second cycle beginning in and second week of July. Typically, the winter cycle beings in January and completes in June. The typical summer cycle begins mid-July and ends in early December. The contract contractor will not be required to supply food during breaks. Beginning and ending dates for each cycle will be provided to the contractor awarded this contractual agreement.

The contractor will be required to deliver fully catered meals three times per day, breakfast, lunch, mid-day snack and dinner as required in the specifications of the Contract. The contractor must possess the capability to deliver all meals at specified times as stated despite inclement weather and/or any other conditions as stated in this Contract document.

**2. Fort Custer Education Center (FCEC)**

The FCEC is premier lodging facility dedicated to providing clean and well-maintained quarters to its customers 7 days per week, 24 hours per day. Any closings will be commutated by the Program Manager. The FCEC offers overnight accommodations to house approximately 243 customers for onsite training missions. The FCEC is expected to provide lodging, event space, and training as well as full on-site dining food service for all people coming to the FCEC, including: Soldiers and Staff of Fort Custer Training Site Command, the Students and Support Staff of the Regional Training Institute, and other external Units and Organizations who come to train at Fort Custer Training Center (FCTC).

**3. The Michigan Job Challenge Program (MJCP)**

The Department of Defense (DoD) is funding a program called the Michigan Job Challenge Program (MJCP). This program is for Michigan Youth Challenge Academy (MYCA) graduates to markedly improve



employment outcomes. MYCA graduates can apply for the MJCP, this elective program entails an additional five-month residential intervention. MJCP is focused on development of vocational skills through classroom instruction and experiential learning in the real-world workplace. There will be collaboration between the MJCP, area businesses, and businesses all over Michigan to develop and implement activities such as internships, apprenticeships, education in many career pathways, and job placement. Kellogg Community College direct college credits are available to program graduates, as well as completion of their GED or diploma.

## SCOPE

**The Contractor (unless otherwise specified) must adhere to each of the following:**

- A. Provide food and food service to all soldiers. and visitors at Fort Custer Training Centers FCEC as well as food services for the MYCA, MJCP, and staff at their facilities. The food services must include labor, supplies, delivery, set-up, storage and serving of three meals a day, seven days a week, including any special diets/needs, confinement/infirmity meals, emergency meals, special event meals, snacks, sack meals and staff/guest meals; as well as any other meals authorized by the Program Manager or their designee.
- B. Purchase and receive all food supplies necessary to meet the needs of this Contract.
- C. Maintain proper sanitation for the food service operations at all facilities, including the cleaning and operation of all food service equipment in compliance with the Public Health Code (most recent edition) regarding food safety and acceptable temperature ranges, and follow all SafeServ Guidelines to keep food serving areas in a clean orderly, and sanitary condition at all times.
- D. FCTC will supply and maintain the following equipment only, all other equipment necessary to complete the requirements of this agreement are the responsibility of the Contractor:
  - 1. DITO stand Mixer (Model: MC 40)
  - 2. Vulcan Flat Top
  - 3. Steam Table (5 wells)
  - 4. Cres Cor Hot Box
  - 5. Southbend 10 burner / 2 oven
  - 6. Vulcan double stack convection oven
  - 7. Ice-O-Matic (model ICE1406HW6)
  - 8. Beverage Air 4 door cooler
  - 9. Delfield salad bar (2)
  - 10. QCS Automatic Toaster
  - 11. Waring 4 Slice Toaster
  - 12. Amana Commercial Microwave (2)
  - 13. Hobart Dish Machine (model AM15)
  - 14. In Sink Erator (3)
  - 15. Walk in cooler (132 sq ft)
  - 16. Walk in freezer (117 sq ft)
  - 17. Hood Vents
  - 18. Fire Suppression System

\*Repair expense of Military supplied equipment that break due to neglect of Contractor staff will be charged back to the Contractor.

- E. Purchase all necessary food service equipment, located at each facility, at fair market value as determined by the Program Manager or as otherwise agreed.
- F. Purchase additional or replacement food service equipment, at the Contractor's expense (as required and upon Program Manager review and approval).
- G. Maintain all food service equipment, including, but not limited to: labor and replacement parts, for the duration of the Contract, at the Contractor's expense.





- H. Purchase, install and maintain all non-food supplies necessary to meet the needs of this Contract, this includes but is not limited to fully functional food service equipment needed to serve and or store, hot and cold food items per the required number of meals, served or boxed, at proper temperature, which includes but is not limited to a fully functioning ice machine, refrigerators, freezers, steam table and/ or warming appliance, and beverage dispenser at MYCA serving location.
- I. Invoice only the daily count of actual meals served at each institution based on meal sign in sheet.

## 1.0 REQUIREMENTS

### 1.1. General Requirements

- a. The contractor will be responsible for labor, supplies, delivery, set up, storage, and serving of all prepared food items in compliance with the Public Health Code (most recent edition) regarding food safety and acceptable temperature ranges, and follow all ServSafe Guidelines to keep food and beverages safe and food serving areas in a clean orderly, and sanitary condition at all times. At all times where work is being performed, at least one of the Contractor's representatives must be ServSafe certified. All food service employees must be certified food service managers through the local Michigan County Health Department.
- b. The Contractor must deliver food at the appropriate times and set up in the designated dining area.
- c. The Contractor must supervise the cadets (selected by MYCA) who will assist the contractor in serving of the meals to assure proper portions are provided.
- d. The Contractor's staff must remain on-site during set-up, serving, preparation, and cleanup.
- e. The Contractor must remove any leftover food from meals, all dirty utensils, food disposable five section trays, containers, and any other items necessary which were utilized in serving of meals from premises for disposal or cleaning.
- f. The contractor is responsible for the purchase of all cleaning products utilized and the routine cleaning, sanitation, and maintenance of the delivery/transportation vehicles.
- g. The food specifications and the minimum acceptable qualities for the MJCP and the FCEC must meet the requirements/standards set forth in the AR 30-22 and the TB Med 530 and have Program Manager Approval. Meals will have a variety of colors, textures, and look appealing.
- h. The food specifications set forth below are the minimum acceptable qualities for the MYCA.
  - i. Cereals – Hot or cold. Shall not be presweetened nor contain psyllium. Significant source of folacin, iron, magnesium, zinc and fiber preferred.
  - ii. \*Canned Fruits – Fancy and choice grades. Carbohydrate controlled juice pack or water packed only. Portion sizes shall be 4 oz., 1/2 cup except when modified diets require otherwise.
  - iii. Dairy Products – For FCEC All milk shall be Grade A and vitamin A & D fortified. Individual servings of skim milk and 2% milk must be made available for selection at the breakfast, lunch and dinner meals. For MYCA All milk must be Grade A and vitamin A & D fortified Fat Free or 1% Low Fat.
  - iv. All yogurt(s) for the FCEC shall contain active cultures, offering a variety of fruit flavors, low fat or fat free. All yogurt(s) for the MYCA shall meet the nutritionals for USDA and NSLP program For the FCEC Margarine or butter shall be offered at all meals. For the MYCA Margarine shall be served on the side only as an individual serving size for nutritional values.
  - v. Eggs – USDA Grade AA. Medium for poached or fried eggs. Frozen pasteurized whole eggs may be used for scrambled eggs.



- vi. \*Frozen Entrees – Must contain a minimum of 14 gm protein if used at the evening meal. 21 gm protein if used at the noon meal. TVP is not acceptable as a part of any meat product. Entrees made with ground beef may contain a mixture of ground turkey and ground beef. The meat mixture will contain 50% or less of ground beef (20% or less fat).
  - vii. Frozen Vegetables – All frozen vegetables shall be USDA Grade A or USDA Fancy
  - viii. Fresh Produce and Fruit - # 1 quality. A variety of fresh fruit in season must be provided. Individual fruit servings may include oranges, apples, bananas, strawberries, watermelon, cantaloupe, honeydew, grapes, pineapple, etc.
  - ix. Fruit Juice – Shall be 100% fruit juice. Punch, lemonade, juice cocktails are unacceptable as menu or nourishment items, except where specified.
  - x. Canned Vegetables – Choice and extra standard grades.
  - xi. Meats – USDA Choice. Poultry – Grade A Ground Beef – USDA utility or better with fat content between 18% and 20%.
  - xii. Luncheon Meats - All luncheon and variety meats shall be made from poultry or beef with a non- pork casing. Luncheon meat products containing pork as an ingredient shall not be used.
  - xiii. Lettuce, tomato and onion slices shall be packaged separately and served on the side.
  - xiv. Tuna - Canned tuna, water packed shall be provided in an individual portion can with self-opening lid. Each cadet may assemble their own sandwich at mealtime. When this item is served on the menu, a container to mix ingredients for tuna salad must be provided. Tuna for cadets receiving food from a serving line may be served from premixed bulk containers of tuna salad.
- \*NOTE: Fresh or frozen fruits and vegetables are preferred. No soy fillers or extenders shall be added to meat or fish products.
- i. Provide emergency mass feeding when requested. Any costs or charges in such a mass emergency feeding program shall not be considered part of the original costs under this agreement. The contractor will have the option to decline the offer of emergency mass feeding, however, will be required to continue normal catering operations to the MYCA. The Contractor must keep on hand items that can facilitate emergency mass feeding. These items will meet the quality requirement of Section 1.1.h. as well as the nutritional requirements set for through the National School Lunch Program, NSLP. The Contractor must work with the MYCA program manager and the vended school meals officer to create several menus that can be provided with short notice that meet all requirements.
  - j. The Contractor must store food properly. All food storage areas will be clean, sanitary, and free of insects and rodents. All items must be stored on pallets or shelving.
    - i. Refrigerators and cold storage facilities must have an operational and visible thermometer.
    - ii. Foods stored in refrigerators or cold storage facilities will be maintained at the following temperatures:
      - i. Refrigerated storage temperature: 32 to 40 degrees F.
      - ii. Frozen storage temperature: 0 to -10 degrees F.
      - iii. All refrigerated freezer or dry storage areas shall be temperature monitored/logged daily on a monthly report.
      - iv. Dry storage; recommended 50-60 degrees F.

- Frozen foods, once thawed, will not be refrozen. Certain items that are poor growth media for bacteria such as mustard, ketchup, bread, or cheese are exempted.
- k. Proper dishwashing techniques must be utilized
- i. Wash time, water temperature, pressure, and quantity will be prescribed by the Department of Community Health Bureau of Health Services.
  - ii. Final rinse water must be applied at a temperature of at least 180 degrees F.
  - iii. Clean dishes, glasses, disposable five section trays, and other utensils will be stored in such a manner as to prevent contamination from dust, dirt, insects and fingers.
- l. Proper housekeeping procedures must be maintained:
- i. Floors will be cleaned by washing or mopping; dry sweeping may be performed prior to mopping.
  - ii. Dining room floor will be buffed one day per week after evening meal is served, by cadets.
  - iii. Dining room floor will be stripped and refinished quarterly.
  - iv. Steam tables, coffee urns, water fountains, griddles, condiment tables, etc., will be cleaned and sanitized after each use. Kitchen tables, meat grinders, knives, etc., will be cleaned and sanitized after each use.
  - v. Cooking surfaces of grills, griddles and similar cooking devices shall be cleaned at least once a day and shall be free from encrusted grease deposits and other soil.
  - vi. Non-food contact surfaces of all equipment used in the operation of food services, including tables, counters, shelves, mixers, grinders, slicers, hoods and fans, shall be cleaned at such frequency as is necessary to be free from accumulations of dust, dirt, food particles and other debris.
  - vii. Garbage will be disposed of in a sanitary manner; cans containing waste food will be topped to prevent access by insects and rodents.
  - viii. Animals are not permitted in food service facilities.
  - ix. Smoking is not permitted in the kitchen, dining room, or the kitchen offices. Smoking is allowed only in specified areas.
- m. Cell Phone Use.
- Contractor's employees will use cell phones only as required for their food service duties. Recording of audio, video, still pictures of candidates, cadets, associates and other persons on Ft Custer and at the VA Medical Center are prohibited. The Contractor must immediately notify the MYCA Project Manager and Director of any instance of suspected waste, fraud, abuse, or theft of GFP by any user of the dining facility, employee or subcontractors.

**1.2. MYCA Requirements** - located at 5500 Armstrong Road, Building 13 on the Campus of the VA Medical Center in Battle Creek.

- a. The contractor is responsible for preparing and providing all meals on a meal rotation basis during meal service hours; offering a variety of breakfasts, lunches, and dinners (hot & cold) for a specified number of cadets on a daily basis to include weekends and select holidays. The Contractor shall be required to provide meals for both regular and therapeutic diets as requested by the MYCA designee. The Contractor must have staff specifically dedicated and trained to manage and serve the MYCA and must not be utilized for other meals simultaneously. These staff members will be the primary cooks each meal period for MYCA. Each staff member must be scheduled a minimum 3 hours before meal service and given the menu and meal count for that meal. Additionally, each meal period will have at least 2 employees on hand to assist the primary MYCA



cook with completing their preparation in a timely manner. The MYCA cook is also trained to understand the requirements for special meals.

- b. Contractor must prepare food from scratch utilizing a standardized recipe prepared hot and/or cold meals utilizing a catered meal method for approximately one hundred to one hundred twenty-five (100-125) cadets, ages ranging from 15-18 years of age, male and female, and cadre (supervisors) at the MYCA. Meals will be required seven (7) days per week during each 22-week cycle. Because the MYCA offers a voluntary program to the cadets, the number of cadets may decrease as each cycle progresses. The MYCA designee will keep the contractor informed as to these numbers, with as much advanced notification as possible.
- Number of meals provided may fluctuate due to holidays, family passes, or scheduled outings. MYCA designee will provide contractor with at least 24-hours advanced notice of estimated number of meals to be served on any day.
- MYCA has the right to cancel meal(s) with a 24-hour notice to contractor due to a field trip or other outings scheduled for the cadets.
- c. Meal Service Hours:
  - Monday-Friday: Breakfast 7:00 a.m. – 8:00 a.m.
    - Lunch: 12:20 p.m. – 1:20 p.m.
    - Dinner: 5:00p.m. – 6:00p.m.
  - Monday-Thursday \*Dinner: 6:00p.m.-7:00p.m. (\*during Vo-tech classes)
  - Saturday- Sunday Breakfast: 7:00a.m.
    - Lunch: 12:00p.m.
    - Dinner: 5:00p.m.
  - NOTE: Mealtimes are subject to change upon request. Contractor will be notified in advance of proposed changes.
- d. The first two weeks of the cycle (pre-challenge), contractor must serve all meals (breakfast, lunch and dinner) to the cadets at the FCTC. Contractor may be required to supply meals at FCTC approximately two (2) times during each cycle other than pre-challenge times and will be notified in advance. Meals to be served at Fort Custer shall be prepared in advance and delivered in the same fashion as delivered to the MYCA Service Building 13.
- e. Upon request of the Program Manager, the contractor must provide nutritious bagged lunches for cadets and cadre. The contractor will be given at least 24-hours notification of the number of bagged/boxed lunches which shall be prepared. and will meet the same nutritional and contracted requirements of served meals. If necessary, food storage containers to maintain hot/cold temperatures as required, must be utilized to maintain necessary serving temperature and will be supplied by the Contractor. However, the contractor must package the bagged/boxed lunches in order to maintain freshness, food safety and sanitation requirements. The cost of such services as

bagged/boxed meals will be the same as for prepared and served meals.

- f. The cadre (non-supervisory) must be allowed to purchase meals from the contractor at contract costs (Approximately 10 to 12 meals per day, however these numbers fluctuate and may be higher or lower).
- g. Cadets will be made available to the contractor in assisting with the removal and disposal of trash at MYCA site. However, the contractor shall be responsible for the sanitary handling of the garbage and trash according to the Public Health Code. The Contractor shall use the receptacles provided at the MYCA site.
- h. The contractor must also follow detailed nutritional requirements. The contractor must refer to The Health and Hunger Free Kids Act of 2010 and the National School Lunch Program (NSLP) Meal Pattern Requirements. Contractor may propose a version of proposed menu rotation. However, any and all menus must be approved in advance by the State, Michigan Department of Military and Veterans Affairs, the Michigan Youth Challenge Academy and the Food Service Director of the Marshall Public Schools.
- i. Menu: The contractor shall provide a 28-day rotational menu or a (4) week cycle menu. In addition, menus must meet the following specifications:
  - i. A variety of foods must be included in the menu. In a three (3) week period, no entrée prepared with the same recipe shall repeat, unless agreed upon by the CCI or designee. Recipes within the meat, vegetable, fruit and dessert groups must be different for the same days of each week. (NOTE: Vegetable may repeat in a three-week menu due to the color of vegetables and legumes required for the USDA nutritional component.)
  - ii. The majority of the carbohydrate shall be complex carbohydrate from the bread/cereal or starchy vegetable food groups. Desserts shall be pudding, custard, ice cream, cookie, or a baked dessert at least one time per day with the remainder being fruit. Bread and cereals must be whole grain enriched.
  - iii. Soup and sandwich meals may be served two times per week. Entirely cold meals may be served one time per week from May 1st to September 30th.
- Menus must be posted outside of the dining/mess hall. The contractor must follow the menu provided to the satisfaction of MYCA.
- The contractor will be expected to provide seasonal variations to the menu rotation.
- j. Special/Modified Diet Menus may be requested throughout the duration of the Contract and menus provided by MYCA upon request.
- Special meal orders shall be placed with the contractor via the telephone, email, or written memorandum. At times specified by the MYCA Program Manager, routine special diets/meals shall be processed prior to each meal. Orders requiring immediate processing must be immediately process as needed, however whenever possible, the MYCA Program Manager will provide advanced notification to the contractor at least 24 hours prior to the special meals/dietary requirements are necessary.
- Specialty meals must be provided as requested by designated MYCA staff. The Contractor may be asked to provide specialty meals such as but not limited to, vegan, vegetarian, gluten-free, pescatarian, halal, kosher, specific allergen free. A sample vegetarian lunch menu is as follows:



Item	Portion Size	Cals	Cholst	Sodm	Fiber	Iron	Calcm	Vit-C	Carb	T-Fat	S-Fat	Tr-Fat
Morning Star Veggie Burger on Whole Wheat bun	1 Each	365	9.3	725	6.5	3.26	210	11.25	36	17	3	0
Brown Rice	3 ounces	109	0	1	1.76	0.52	9.8	0	22.92	0.81	0.16	0
Tossed Salad	1 cup	208	23	366	0.02	0.74	168.6	4.85	7.36	17.79	4.18	0
Celery Sticks	.5 Cup	10	0	48	0.96	0.12	24	1.86	1.78	0.1	0.03	0
Canned Pears	.5 Cup	72	0	6	2.01	0.35	6.3	0.88	19.04	0.04	0	0
Apple Fresh	1 each	72	0	1	3.31	0.17	8.3	6.35	19.06	0.23	0.04	0
Milk, Low fat	Half Pint	152	10	143	1.21	0.47	292.2	2.18	24.47	2.38	1.45	0

- k. Once recipes have been adjusted to meet the requirements of the MYCA, a copy of each recipe with its nutrient analysis, must be supplied by the contractor with an analysis of any ready-prepared foods utilized. The Contractor by mutual agreement with the MYCA Program Manager may wish to test new products, recipes or menu items; however, both parties shall evaluate the item for nutritional requirements, taste, appearance, and acceptability. Plate waste information on any menu item when requested by the MYCA designee is to be provided.
- l. Menu Substitutions: MYCA recognizes that occasionally menu substitutions are necessary. If such circumstances occur:
- The MYCA Program Manager must be notified prior to implementation.
  - Only items of comparable nutrient content from the same food group may be substituted, i.e., grapefruit for oranges, roast beef for hamburger.
  - Items appearing on the previous day's menu or the following day's menu may not be used.
  - A record of substitutions must be made available monthly, utilizing Record of Substitutions (see sample attachment form).
  - A recurring substitution rate of greater than 10% of meals served each cycle is considered indicative of poor management, this will be considered a material breach of the Contract and the State shall have available all remedies under this Contract including liquidated damages.
  - With mutual consent, the Contractor and the MYCA Program Manager may change menu items to improve member acceptance.
- m. Portion sizes must be in accordance with the nutritional guidelines established in The Health Hunger Free Kids Act of 2010 and for menu planning. Upon request of the MYCA designee the contractor may be required to provide additional nutrition requirements in order to meet individual resident needs as necessary at no additional charge to the MYCA.
- n. Appearance and taste of menu items shall meet the approval of the Program Manager.

### 1.3. FCEC Requirements – located at Building 2900 Wayne Rd., Augusta, MI

- a. The Contractor must supply all food and supplies, labor and supervision necessary to provide three



hot cafeteria-type meals, soup, salad bar, dessert, including soft serve yogurt and beverages to include coffee, milk, juice, and carbonated beverages that follow the nutritional, caloric, and menu variety guidelines.

b. FCEC Portions and Food Quality

- The portions and quality of the meals must match or exceed the Current Year Michigan Army National Guard (MIARNG) Food Service Menu (Attachment F). The MIARNG Food Service Menu is designed to meet all necessary nutritional guidelines established in accordance with regulation and to provide safe, healthy, good quality and esthetically pleasing meals to Soldiers. The MIARNG Food Service Menu provides the required basic menu cycle requirements, the contractor may work with the Program Manager when requesting to add additional options to the menu offerings.
- Contractors must adhere to the guidelines in DA Pamphlet 30-22 and the Defense Supply Center Philadelphia for procurement of subsistence guidelines on meat, produce and dairy quality.
- Food quality guidelines outlined in FM 10-23-2 Tactics, Techniques and Procedures for Garrison Food Preparation and Class I Operations Management will be also be used as a guideline.

c. FCEC Meal Service Hours:

Breakfast 0600-0800 hours

Lunch 1130-1330 hours

Dinner 1700-1900 hours

The contractor may be asked to adjust schedule earlier and/or later based on occupancy of the FCEC and training requirements. The changes to the schedule will be discussed at the weekly coordination meeting. Contractor will be given a minimum of 48-hours notification for a time change.

- d. The contractor will support units conducting training operations on FCTC. Individuals who may eat at the FCEC Dining Facility are considered Authorized Diners. Authorized Diners include: Fort Custer Training Site Command, Regional Training Institute Students and Support Staff, Staff of the Recruit Sustainment Program, and other external Units and Organizations who come to train at the FCTC and who request to be fed by the Full Food Service Contractor. Authorized Diners may be either Subsistence in Kind (SIK) or Non-Subsistence in Kind. Subsistence in Kind (SIK) Diners are in a duty status in which the government will pay for their meals. The Program Manager will be responsible for ensuring that authorized diners are identified to the contractor by use of a meal card and accounted for by DA 3032 Head Count Rosters. A Unit Head Count Representative will be provided by the utilizing unit and a sign in sheet will be signed by each authorized diner and said sheet will be validated by signature of each unit's Unit Head Count Representative. The dining room may also serve meals to individuals who are in a duty status in which meals are not supplied by the government (non-SIK). In this case, the individuals will pay the contracted price for the meal. The contractor must ensure that there is sufficient food during each meal period to provide meals to all SIK Diners.
- To ensure that only authorized diners are using the facility, the contractor will provide a cashier who MUST be at the front door collection point at all times during the serving periods and utilizing form DA 3032. The Program Manager(s) will occasionally spot check to ensure soldiers are being checked as they enter the facility.
  - The Contractor will provide a cash register and credit card point of sale (POS) machine that will accept Master Card/Visa at a minimum. Additionally, contractor must provide a dedicated cellular connection for credit card processing to negate possible issues due to loss of internet at the FCEC.



- e. Nonmilitary organizations and groups who train at FCTC and FCEC may also use the dining facility, but they will coordinate directly with the contractor for their meals. They will pay for their meals directly to the contractor and will pay the contracted price, unless a special catering event is arranged in advance and a price is agreed upon between the contractor and the requesting organization or group during the planning process.
- f. Field Feeding Meals: The contractor will be prepared to support classroom and short duration field training events. Field Feeding events are determined to be necessary when a training unit cannot return to the dining room during normal operational hours because of extended range operations or because of the nature of the field training operations.
- If Field Feeding is determined to be necessary by the training unit, the unit may request meals be packed in appropriate food transfer containers (provided by the requesting unit) for pick up by the requesting unit personnel during Dining Room hours of operation or pre-coordinated time. Contractor must provide disposable containers, and disposable plates and cutlery.
  - The price per meal, whether served in the dining room or packed for a field feeding, will remain the same, and the quality and variety of the meals will remain the same.
  - Upon request, the contractor must provide hot beverage/hot soup service to field events, such as ranges or field training. Hot/beverage/hot soup service will be at a per person price which Contractor will submit with invoice for payment. The requesting unit will provide the appropriate food transfer containers at least 12 hours in advance and arrange for pick up and drop off, of filled containers.
  - The contractor will be responsible for cleaning and sanitizing the containers before and after use and will coordinate return of equipment to the requesting unit through the Program Manager.
- g. Semi-Formal and Formal Catering Events:
- The contractor may be called on to support semi-formal or formal catering events upon occasion. The individual events will be coordinated in advance, and the menu and planning for these events do not fall under the pricing of this Contract and will be negotiated separately. Boxed Meals and To-Go Meals:
  - The contractor will be required to provide pre-assembled boxed meals for breakfast, lunch and dinner meals upon request, at the direction of the Program Managers(s). All preassembled or boxed meals will comply with the caloric intake standard as stated in the MIARNG Menu. This request will have a minimum of 24-hour notice to the Contractor. The prepared boxed meals are for times when Soldiers cannot eat in the Dining Room because their scheduled training time does not match operation hours of the Dining Room. The continental breakfast or sandwich bar menu of the MIARNG Menu will be the guideline for the meals.
  - There will be times when Soldiers cannot eat in the Dining Room due to mission conflicts. These times may be unforeseeable or arise at the last minute, and as such, the 24-hours notification for a Boxed Meal is not practical. The contractor will have a stock of Styrofoam "clamshells" in case a Soldier or a Unit requests "To Go Meal". To go meals will be taken off the serving line and consist of items off the serving line, as if the Soldier were eating in the dining room. There will be no additional charge for to go meals.
- h. FCEC Operational Days:



The FCEC Operations Manager and the Program Managers(s) will communicate the FCEC operations forecast on a weekly basis. Scheduled closures of the building will be communicated as soon as they are identified. Due to training requirements, there are no set days for the building to close; tentative holiday closures are outline in section 1. Closures will strictly be determined by training calendar. During days the building is scheduled closed, the Dining Facility will be closed as well, and there will be no meals scheduled. The FCEC Operations Manager and the Program Manager(s) will communicate the meal schedule for the period immediately before and after a building close and reopen. Grantee meal minimums are not authorized when the FCEC is closed.

i. FCEC Dining Operations - Throughout

- The Dining Room can effectively feed 300 guests in a standard two-hour time frame. The Program Manager(s) will coordinate with units and the contractor for who will use any additional dining facility drawn from the post. If a second facility is not available, hours of operations may be extended, and units scheduled dining times as outlined in this section.
- 
- All standards of operation will be maintained in the second dining facility. There will be no substantial change in quality or quantity of food, service or standards of performance from one dining facility to the other.

j. FCEC MENU SELECTION

- Reference the MIARNG Food Service Menu (see Schedule C) and salad bar requirements. The 14-day rotating menu will be the basis for meals served in the FCEC. The menu is designed to provide variety, nutrition and balanced meals to Soldiers in a training environment. A copy of the following month's menu will be provided seven days before the month starting. FM 10-23-2 Tactics, Techniques and Procedures for Garrison Food Preparation and Class I Operations Management may also be used as a guideline for the menu.
- The 7-day menu for the current 24-hour period and next 24-hour period must be posted outside the entrance to the dining facility. The posting of a 14-day menu is highly encouraged.

A 14-day sample menu is below:



## Fort Custer Education Center Entree Menu

3/18/2019	3/19/2019	3/20/2019	3/21/2019	3/22/2019	3/23/2019	3/24/2019
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast
99	111	112	117	280	47	53
Eggs to Order, French Toast, Scrambled Eggs, Breakfast meats Hashbrowns	Eggs to Order, French Toast, Scrambled Eggs, Breakfast meats Hashbrowns	Eggs to Order, French Toast, Scrambled Eggs, Breakfast meats Hashbrowns	Eggs to Order, French Toast, Scrambled Eggs, Breakfast meats Hashbrowns	Eggs to Order, French Toast, Scrambled Eggs, Breakfast meats Hashbrowns	Eggs to Order, Biscuits and Gravy, Scrambled Eggs, Breakfast Hashbrowns	Eggs to Order, French Toast, Scrambled Eggs, Breakfast meats Hashbrowns
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
99	114	113	131	72	57	51
Turkey Hoagie	Beef Nachos	Boneless Chicken Wings	Rodeo Burger	Tuna Salad on Croissant	Chicken Tender Casserole	Barbeque Meatball Sub
or	or	or	or	or	or	or
Cheeseburger Mac	Buffalo Chicken Wrap	California Rueben on Sourdough	Caesar Chicken Wrap	Barbeque Chicken Sandwich	Stromboli Sub	Sweet and Sour Chicken
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
112	113	113	80	247	53	62
General Tso's Chicken	Chicken Fettuccini al Fredo	Glazed Tilapia	Italian Sausage, Peppers, and Onions	Monterey Chicken	Sesame Chicken	Shepherd's Pie
or	or	or	or	or	or	or
Pork Roast with Veggies	Honey Ham Steak	Tuscan Chicken	Cajun Smothered Chicken	Catfish Nuggets	Goulash	Hawaiian Chicken

All Breakfasts served with Continental Breakfast Bar, Hot or Cold Cereal and Beverage.

All Lunches and Dinners served with Salad Bar, Dessert and Beverage.

Menu subject to change without notice.

## Sides Menu

3/18/2019	3/19/2019	3/20/2019	3/21/2019	3/22/2019	3/23/2019	3/24/2019
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast
To Order Breakfast:	To Order Breakfast:	To Order Breakfast:	To Order Breakfast:	To Order Breakfast:	To Order Breakfast:	To Order Breakfast:
Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Eggs to Order, French Toast, Scrambled Eggs, Breakfast meats Hashbrowns	Eggs to Order, Biscuits and Gravy, Scrambled Eggs, Breakfast meats Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns
Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Potato Wedges	Spanish Rice	Tater Tots	Potato Wedges	Crinkle Cut Fries	Breadstick	Waffle Fries
Cornbread	Curly Fries	French Green Beans	Breadstick		Straight Cut Fries	
Carrots	Fiesta Corn		Carrots	Peas and Carrots	Corn	Peas
Cookies	Cookies	Cookies	Cookies	Cookies	Cookies	Cookies
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
Mashed Potatoes	Breadstick Scalloped Potatoes	Mashed Potatoes Steamed Rice	Garlic Toast Baked Potato	Mashed Potatoes Wild Rice	Dinner Roll Steamed Rice	Wild Rice
Spring Roll	Peas	Mixed Vegetables	Corn		Candied Carrots	Bosco Stick
Green Beans						
Sheetcake	Cheesecake	Sheet Cake	Cheesecake	Green Beans Sheetcake		Mixed Vegetables
					Cheesecake	Sheetcake

## Fort Custer Education Center Entree Menu

3/25/2019	3/26/2019	3/27/2019	3/28/2019	3/29/2019	3/30/2019	3/31/2019
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast
96	94	85	87	47	238	230
Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Eggs to Order, French Toast, Scrambled Eggs, Breakfast meats Hashbrowns	Eggs to Order, Biscuits and Gravy, Scrambled Eggs, Breakfast meats Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns
Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
94	98	88	101	17	230	9
Andouille Sausage Grinder	Chicken Tacos	Boneless Chicken Wings	Bacon Burger	Beer Brat	Spicy Chicken Sandwich	Pizzadilla
or	or	or	or	or	or	or
Pierogis	Sloppy Joe	Philly Cheesesteak	Chicken Salad on a Croissant	Pineapple Sriracha Shrimp	Beef Nachos	Traditional Gyro
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
93	97	85	47	17	9	9
Thai Curry Chicken	Spaghetti with Meat Sauce	Barbeque Pork Ribs	Chicken Tikka Masala	Smothered Tilapia	Cowboy Casserole	Stuffed Pork Loin
or	or	or	or	or	or	or
Beef Stroganoff	Bourbon Glazed Chicken	Broccoli and Cheddar Chicken	Country Fried Steak	Chili-Mac	Chicken Cacciatore	Chicken Kiev

### Sides Menu

3/25/2019	3/26/2019	3/27/2019	3/28/2019	3/29/2019	3/30/2019	3/31/2019
Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast
To Order Breakfast:	To Order Breakfast:	To Order Breakfast:	To Order Breakfast:	To Order Breakfast:	To Order Breakfast:	To Order Breakfast:
Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns	Eggs to Order, French Toast, Scrambled Eggs, Breakfast meats Hashbrowns	Eggs to Order, Biscuits and Gravy, Scrambled Eggs, Breakfast meats Hashbrowns	Omelets, French Toast, Pancakes, Eggs, Breakfast meats and daily Hashbrowns
Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy	Biscuits and Gravy
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Potato Wedges	Spanish Rice	Tater Tots	Potato Wedges	Crinkle Cut Fries	Spanish Rice	Waffle Fries
Breadstick	Curly Fries	French Green Beans	Breadstick		Straight Cut Fries	Sweet Roll
Carrots	Fiesta Corn		Carrots	Peas and Carrots	Corn	Peas
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
Dinner Roll	Mashed Potatoes	Bosco Stick Stuffing	Wild Rice	Scalloped Potatoes	Cornbread	Au Gratin
STeamed Rice	Garlic Toast	Mixed Vegetables	mashed Potatoes	Potatoes	Wild Rice	Bosco Stick
	Peas		Corn	Steamed Rice	Candied Carrots	
Green Beans				Green Beans		Mixed Vegetables

k. FCEC MEAL FORECASTS

- Forecasts may be changed 72 hours out based on written requests or updated DA5913.
- If a class or event decreases in requirements after the start, the first two days of forecast will stand and the contractor will be paid for the total number of meals forecast. An updated DA5913 can be submitted as soon as the change is identified, and the forecast will be adjusted down. The Program Manager(s) will communicate the adjustment as soon as it is identified.
- An increase (overage) of the forecast DA5913 and supported by the signatures on the Program Manager responding DA3032 will be paid for each meal served and consumed.

l. FCEC LEFTOVERS

- Food that has been put out for service is not authorized for reuse.

m. Sanitation

- The Contractor must maintain inspection standards as dictated in TB Med 530. The Food Services Operation will be inspected by the Military Veterinarian Services utilizing form DD2973.
- The Department of Public works will maintain the Fire Suppression and Ventilation Systems.

**1.4. MJCP Requirements**

a. MJCP Meal Service Hours:

- Breakfast 0600-0800 hours
- Lunch 1130-1330 hours
- Dinner 1700-1900 hours
- The contractor may be asked to adjust schedule earlier and/or later based on occupancy of the FCEC and training requirements. The changes to the schedule will be discussed at the weekly coordination meeting. Contractor will be given a minimum of 48-hours notification for a time change.

b. MJCP MEAL FORECASTS

Forecasts may be changed 72 hours out based on written requests or updated DA5913.

If a class or event decreases in requirements after the start, the first two days of forecast will stand and the contractor will be paid for the total number of meals forecast. An updated DA5913 can be submitted as soon as the change is identified, and the forecast will be adjusted down. The Program Manager(s) will communicate the adjustment as soon as it is identified.

An increase (overage) of the forecast DA5913 and supported by the signatures on the Program Manager responding DA3032 will be paid for each meal served and consumed.



### **1.5. Transition -**

The contractor will be required to perform an inventory at the end of contract period for closing out contract and turning over of building (i.e. kitchen/dining room) and all equipment supplied by the State or FCEC. This will include a complete physical inventory of all GFP and returning the GFP and facilities to their original condition less expected customary wear and tear of normal expected use.

## **2. Acceptance**

### **2.1. Acceptance, Inspection and Testing**

The State will use the following criteria to determine acceptance of the Contract Activities: See Section 16, Acceptance of the Standard Contract Terms.

## **3. Staffing**

### **3.1. Contractor Representative**

The Contractor must appoint a Contractor Representative, specifically assigned to this Contract, that will respond to State inquiries regarding the Contract Activities, answering questions related to ordering and delivery, etc. (the "Contractor Representative").

The Contractor must notify the Program Manager at least 30 calendar days before removing or assigning a new Contractor Representative.

Contractor representative is:

Anthony Drake  
28 Crosby Dr  
Battle Creek, MI 49014  
PH: (269) 274-2656  
E-mail: Drake544@gmail.com

### **3.2. Customer Service Toll-Free Number**

The Contractor must specify its telephone number for the State to make contact with the Contractor Representative. The Contractor Representative or designee must be available for calls 24/7.

Contractor's toll-free number is 888-721-5915.

### **3.4. Work Hours**

The Contractor must provide Contract Activities during the State's normal working hours Monday – Friday, 7:00 a.m. to 6:00 p.m. EST, and possible night and weekend hours depending on the requirements of the project.

### **3.5. Key Personnel**

- a. The Contractor must identify a Contractor Representative and Food Service Manager. For each of these positions, please provide a description of their expected roles and responsibilities. If additional key personnel are anticipated, they too should be identified along with their roles and responsibilities. The Contractor must identify where Contractor staff will be physically located during Contract performance.
  - i. The Contractor Representative must be a Certified Dietary Manager in accordance with State Consumer & Industry Services requirements.
  - ii. The Food Service Manager shall have an Associate Degree in Food Service Management or management related program and/or a minimum of three years (3) experience in food service management at a food service organization/business, or any combination thereof.



A minimum of three (3) years of experience shall be as Food Service provider showing the ability to serve large groups in a catering style setting.

The Contractor's primary Contractor Representative will be Anthony Drake assisted by Thomas Frederick. Anthony will be the primary contact for all contract related questions. This includes contract compliance, scheduling, and assisting in day-to-day operations. Both are located in Battle Creek.

b. Supervisory Personnel

- i. All supervisory personnel shall have at least six (6) months previous experience in food service supervision and possess one of the following from accredited college or university, or an equivalent of three (3) years of experience within the food service industry. The Contractor shall provide this information with their proposal verifying these qualifications.
- ii. Education or experience in Dietetics, Food and Nutrition, Hotel/Restaurant Management, or Culinary Arts degrees will be considered on an individual basis. Competency evaluations related to health care food service will be required for these persons.
- iii. The Food Service Manager and all supervisory personnel shall have Certified Food Protection Professional certification from an accredited organization and provide this information with their proposal. For Example: Serve Safe, Pro Metric, etc.
- iv. Direct first-line supervision shall be present during all operating hours of the dining room to observe the food service line during each meal period.

Dennis McMann will be the cook manager. Dennis will be responsible for ensuring items are cooked according to recipe and verify the quality of any item's prepared. He is located in Battle Creek, MI and is a full-time salaried employee.

- c. The State has the right to recommend and approve in writing the initial assignment, as well as any proposed reassignment or replacement, of any Key Personnel. Before assigning an individual to any Key Personnel position, Contractor will notify the State of the proposed assignment, introduce the individual to the State's Project Manager, and provide the State with a resume and any other information about the individual reasonably requested by the State. The State reserves the right to interview the individual before granting written approval. In the event the State finds a proposed individual unacceptable, the State will provide a written explanation including reasonable detail outlining the reasons for the rejection. The State may require a 30-calendar day training period for replacement personnel.

d. Unauthorized Removal:

- Contractor will not remove any Key Personnel from their assigned roles on this Contract without the prior written consent of the State. The Contractor's removal of Key Personnel without the prior written consent of the State is an unauthorized removal ("Unauthorized Removal"). An Unauthorized Removal does not include replacing Key Personnel for reasons beyond the reasonable control of Contractor, including illness, disability, leave of absence, personal emergency circumstances, resignation, or for cause termination of the Key Personnel's employment. Any Unauthorized Removal may be considered by the State to be a material breach of this Contract, in respect of which the State may elect to terminate this Contract for cause under Termination for Cause in the Standard Terms. It is further acknowledged that an Unauthorized Removal will interfere with the timely and proper completion of this Contract, to the loss and damage of the State, and that it would be impracticable and extremely difficult to fix the actual damage sustained by the State as a result of any Unauthorized Removal. Therefore, Contractor and the State agree



that in the case of any Unauthorized Removal in respect of which the State does not elect to exercise its rights under Termination for Cause, Contractor will issue to the State the corresponding credits set forth below (each, an "Unauthorized Removal Credit"):

(i) For the Unauthorized Removal of any Key Personnel designated in the applicable Statement of Work, the credit amount will be \$500.00 per individual per day if Contractor identifies a replacement approved by the State and assigns the replacement to shadow the Key Personnel who is leaving for a period of at least 30 calendar days before the Key Personnel's removal.

(ii) If Contractor fails to assign a replacement to shadow the removed Key Personnel for at least 30 calendar days, in addition to the \$500.00 credit specified above, Contractor will credit the State \$500.00 per calendar day for each day of the 30 calendar-day shadow period that the replacement Key Personnel does not shadow the removed Key Personnel, up to \$25,000.00 maximum per individual. The total Unauthorized Removal Credits that may be assessed per Unauthorized Removal and failure to provide 30 calendar days of shadowing will not exceed \$50,000.00 per individual.

Contractor acknowledges and agrees that each of the Unauthorized Removal Credits assessed above: (i) is a reasonable estimate of and compensation for the anticipated or actual harm to the State that may arise from the Unauthorized Removal, which would be impossible or very difficult to accurately estimate; and (ii) may, at the State's option, be credited or set off against any fees or other charges payable to Contractor under this Contract.

### **3.6. Non-Key Personnel**

#### **a. Operating Staff**

- i. The Contractor must provide sufficient personnel to assure prompt, accurate, quality service.
- ii. The Contractor must adhere to Criminal Background Checks annually and only appoint employees or prospective employees to work at the MYCA who have cleared the Law Enforcement Information Network (LEIN) check. LEIN checks shall be processed at no cost to the Contractor. The following information will be "required" for each employee or prospective employee:
  - Employees Full Name
  - Social Security Number
  - Date of Birth
  - Michigan's Driver's License Number or State ID Number
  - Employee's Signature allowing the background check
- iii. The Contractor must provide trained competent personnel for the preparation, assembly and serve the food for all mealtimes.
- iv. The Contractor must provide adequate, trained relief personnel to substitute for absent regular employees. A labor report is required the first week of the new quarter on a quarterly basis. This shall indicate the number of FTEs based on actual hours worked compared to the number of meals served. The method of determining total hours and FTEs is to be specified along with regular and overtime hours worked.
- v. The contractor must verify that all food service personnel have passed a physical examination prior to assuming duties. This physical examination shall be at the Contractors expense. The examining physicians shall be made aware of the restrictions placed on food service workers by the most recent edition of the Food Code as well as conditions set forth by the Program Manager. At a minimum, the physician shall certify the food service employee is free from tuberculosis, via PPD testing, hepatitis A, via blood testing, pathogenic bacteria and parasites including Salmonella Typhi, Shigella spp,



Escherichia coli O157:H7 via stool sample testing. The Contractor must maintain and make available to the State all records of food service personnel assigned to this Contract. Tuberculosis testing shall be completed on an annual basis and as indicated in the manual. The examining physician shall follow the guidelines outlined in the Department of Community Health Bureau of Health Services Manual to determine the acceptability of the applicant. All food service employees shall be required to report to the Contractor's Person In Charge whenever they experience any symptoms that may be related to, whenever they are diagnosed with, or when they have had an exposure to any of the above high risk illnesses. The MYCA reserves the right to request any of the above testing for any and all employees when there is a question of food safety or an outbreak of food borne illness.

- vi. The Contractor must be responsible for assuring that lost keys or identification badges and keys from terminated employees are returned to the Program Manager. If not returned, the Contractor shall be charged the replacement cost for lost key and/or locking device replacement.
- vii. The Contractor must require employees to comply with instructions pertaining to State conduct and building regulations that are in effect for the control of cadets accordingly.
- viii. The Contractor shall require employees to maintain member confidentiality in accordance with Federal HIPAA rules and regulations.
- ix. The Contractor must require that all applicants for employment who will be assigned to work at shall pass a drug test prior to being offered employment. Drugs tested shall include all controlled substances or controlled substance analogue listed in schedule 1 or schedule 2 of part 72 of the Michigan Public Health Code, Act. No. 368 of the Public Acts of 1978, as amended, being sections 333.72001 et seq. of the Michigan Compiled Laws. The Contractor shall submit proof that each employee has passed the drug test with their proposal.
- x. The Contractor must attempt to implement staff policies that, to the maximum extent possible, reduce the differences in policies as established for cadre/cadets. The contractor shall notify employees that any violation of State or Military Rules, Policies or Procedures could result in default of the contract.
- xi. The facilities have a policy of zero tolerance for violent behavior. Anyone engaging in threatening or abusive conduct (either implied or actual) is subject to removal from the building pending appropriate corrective action.
- xii. The State reserves the right to request replacement of Contractor personnel for violations of agency conduct requirements, rights violations, or other poor performance that interferes with the mission of the FCEC, MYCA, and MJCA.

The Contractor shall replace any food service worker immediately, at the state's request, if the food service worker is found with contraband in his/her possession.

b. Training

- Training requirements are as follows:
  - i. New Employee Training: The Contractor must train all new employees in the following areas before the employee is deployed: safe food handling, personal hygiene, foodservice sanitation, tray assembly, menu reading, modified diets, and nourishment procedures. In addition, all newly hired employees shall receive an orientation provided by the contractor of the State and or Military policies and procedures necessary, including but not limited to Post Access and FCTC SOP
  - ii. Monthly Training: The Contractor must conduct at a minimum, one ½ hour training session monthly in coordination with the MYCA designee for all food service employees on topics that include, but are not limited to: nutrition, sanitation, food handling, emergency feeding, and safety. Training topics for the year shall be scheduled by the end of the first month of the fiscal year. All employees shall receive training specific to their job functions.



Additionally, cooks and supervisors shall receive training specific to their job functions. Topics shall be responsive to needs identified jointly by the Contractor and the Program Manager.

- iii. Employee Training Records: The Contractor must maintain a training record for each employee that must document the topics of orientation and ongoing training and the date of each. The Program Manager shall have access to employee training records.

c. Staff Uniforms/Attire

The Contractor must provide uniforms to food service employees. The Program Manager shall approve uniform style and design. Managers and first-line supervisors shall have the same attire.

- i. Hair and hair restraints/hats shall be IAW TB MED 530 Chapter 2 section IV and/or the United States Food Code to ensure proper health and safety standards are met.
- ii. Jewelry shall be prohibited per IAW TB MED 530 Chapter 2 Section III to ensure that proper health and safety standards are met.
- iii. All personnel will maintain good daily hygiene and wear their uniforms so as not to detract from an overall professional appearance. Uniforms shall not contain commercial advertising except for the Contractor. although shirts, hats, and identification badges will list the Contractor's firm. Identification badges will include surname of bearer and readable/legible at a of five feet distance required for access to Ft Custer Training Center, Ft Custer Education Center, VA Medical Center, Building 13. Offensive tattoos (including profanity, gang affiliation, nudity, or sexually, religiously, or racially insensitive designs), which would bring discredit or embarrassment, will not be visible while on duty. Contractor staff should not be allowed to display excessive tattoos that would detract from an appropriate professional image while in uniform. Staff must maintain a neat, clean, and professional personal appearance while performing their duties in the presence of the general public while working for the contractor under this contractual agreement. Hair will be groomed to present a neat appearance. Length and bulk of hair will not be excessive so as to detract from an otherwise neat appearance. Hair will present a tapered appearance and when combed will not fall over the ears or eyebrows or touch the collar except for the closely cut hair at the back of the neck. Sideburns will be trimmed and will not extend below the lowest part of the exterior ear opening. Female hair will be neatly groomed. The length and bulk of the hair will not be excessive or present a ragged, unkempt, or extreme appearance. Hair will not be worn in an extreme or fad style or violate safety requirements. It will not extend below any side of an invisible line drawn parallel to the ground at the bottom edge of the shirt collar regardless of length. Cosmetics are authorized for wear when applied conservatively and in good taste. Exaggerated or faddish cosmetic styles are inappropriate will not be worn. Lipstick colors with natural complexion may be worn. All personnel will keep fingernails clean and neatly trimmed not to exceed ¼ inch in length, so as not to interfere with performance of duty, detract from the professional image, or present a safety hazard. If used, nail polish must be a single color to compliment skin tone, or a natural dual-tone. French manicure, polished or natural nails will not include decorations.
- iv. Employees will comply with TB MED 530 Chapter 2 Section II para 2-4 & Section III paragraph 2-8, 2-10 & 2-11 in order to meet all health and safety standards.
- v. Employees will not use tobacco products in any form except during break periods in designated outside areas. Building 2900 is a non-smoking building and no smoking is authorized within 50 feet of any federal or state-owned building. The FCEC has a designated Smoking Location, and the Contractor will participate in keeping the area clear and free of litter.

d. Advertising for Recruitment

When advertising for recruitment, the Contractors name shall be specified, not the State (the "State" includes but is not limited to the National Guard, FCTC, FCEC, MJCP, or MYCA).

- e. The Contractor is responsible for emergency medical care for employee injury occurring on the MYCA premises.
- f. Infection Control Records must be maintained for employees with upper respiratory infections, nausea, vomiting, hepatitis, and other infectious illness.
- g. The contractor shall not employ any person who is an employee of the United States Government or Department of Defense, military or civilian, if the employment of that person would create, or appear as, a conflict of interest, as defined in DOD 5500.7-R Joint Ethics Regulation.
- h. Personnel who handle or serve food shall not clean latrines, garbage cans, sewers, drains, grease traps or perform similar custodial duties during periods of food service in order to maintain standards of health and safety. During food preparation hand washing & hand maintenance will be followed.
- i. The use of alcoholic beverages or illegal drugs by Contractor personnel, while on duty, is strictly forbidden. The Contractor shall immediately remove and replace employees who are suspected to be under the influence of alcohol or drugs. If an injury occurs the contractor will have a drug test administered and provide the results to the Program Manager.
- j. Contractor personnel operating privately owned vehicles on the installation shall have a valid statelicense to operate a motor vehicle, have proof of vehicle insurance and utilize safety belts. All posted traffic control signs and No Parking Signs will be obeyed on Post. The loading dock outside the Dining Facility is not an authorized parking lot. Loading and unloading in the pass-through area and loading zone area should not exceed 30 minutes. Leaving vehicles in the loading zone or pass through area for extend periods could result in the vehicle not being authorized to be in the loading zone or pass through area.
- k. Contractor employees shall not loiter in any working or patron area. Upon completion of their assigned shift, employees shall depart the facility in a timely manner. The Contractor shall allow only authorized personnel to be present in kitchens, storage, serving or washing areas.

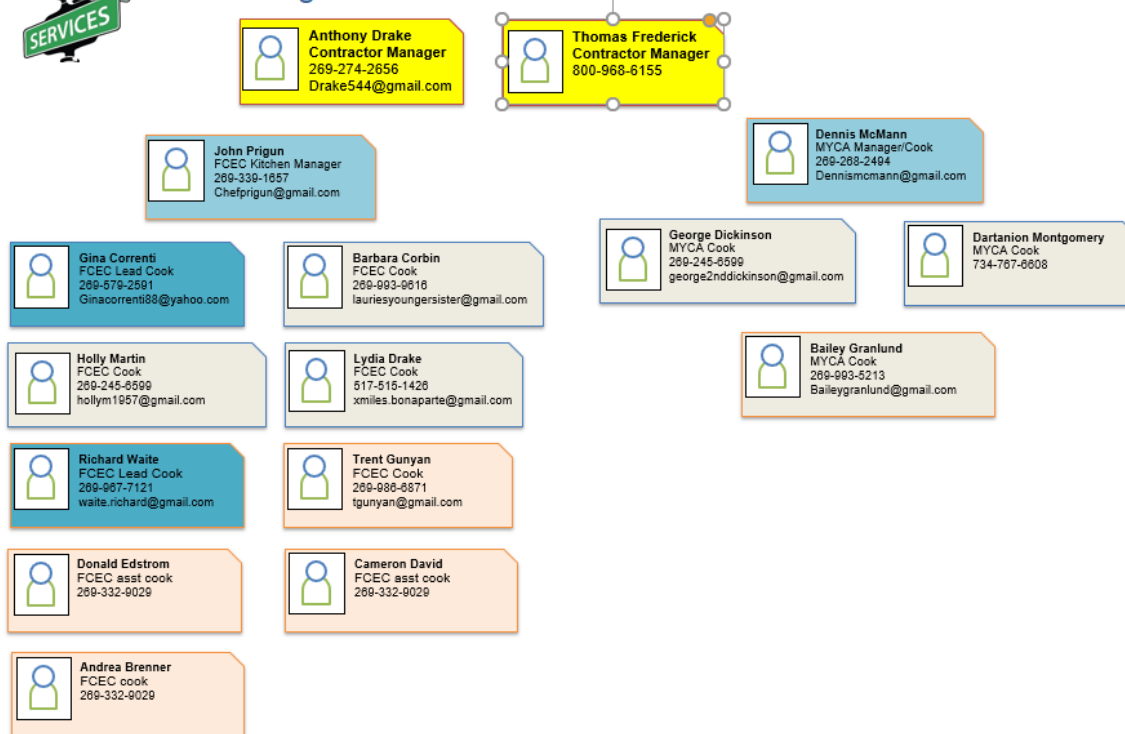
### 3.7. Organizational Chart

The Contractor must provide an overall organizational chart that details staff members, by name and title, and subcontractors.





## FCEC/MYCA Food Service Operations Organizational Chart



### 3.8. Disclosure of Subcontractors

If the Contractor intends to utilize subcontractors or distributors, the Contractor must disclose the following:

The legal business name; address; telephone number; a description of subcontractor's organization and the services it will provide; and information concerning subcontractor's ability to provide the Contract Activities.

The relationship of the subcontractor to the Contractor.

Whether the Contractor has a previous working experience with the subcontractor. If yes, provide the details of that previous relationship.

A complete description of the Contract Activities that will be performed or provided by the subcontractor.

The Contractor will not utilize subcontractors.

### 3.9. Security

The Contractor will be subject the following security procedures.

The Contractor's staff are subject to Fort Custer Security Procedures and Access Control Policy

The Contractor must explain any additional security measures in place to ensure the security of State facilities.



The Contractor's staff may be required to make deliveries to or enter State facilities. The Contractor must: (a) explain how it intends to ensure the security of State facilities, (b) whether it uses uniforms and ID badges, etc., (c) identify the company that will perform background checks, and (d) the scope of the background checks. The State may require the Contractor's personnel to wear State issued identification badges.

The Contractor will utilize uniforms and ID badges for all staff. The Contractor intends to utilize background.com, a founding member of NAFBS, to perform background checks to verify all staff have no criminal record; the screenings must include but are not limited to county, state, and federal convictions in all 50 states. Contractor must instruct all staff on rules, regulations for access to State facilities along with penalties for violation of rules.

The Contractor must provide a list of employees no less than three days prior to contract start date. The list must include: Full name, birth date, and driver's license or state identification number. The Program Manager will provide this list to the FCTC Security Office. Contractor and contractor employees must follow post security rules and register with the security office.

#### **3.9.1.**

**The Contractor must adhere to Criminal Background Checks annually and only appoint employees or prospective employees to work at the MYCA who have cleared the Law Enforcement Information Network (LEIN) check. LEIN checks shall be processed at no cost to the Contractor. The following information will be "required" for each employee or prospective employee:**

**Employees Full Name  
Social Security Number  
Date of Birth  
Michigan's Driver's License Number or State ID Number  
Employee's Signature allowing the background check**

#### **3.9.2 Security Breach Notification**

If the Contractor breaches this Section, the Contractor must (i) promptly cure any deficiencies and (ii) comply with any applicable federal and state laws and regulations pertaining to unauthorized disclosures. Contractor and the State will cooperate to mitigate, to the extent practicable, the effects of any breach, intrusion, or unauthorized use or disclosure. Contractor must report to the State, in writing, any use or disclosure of Confidential Information, whether suspected or actual, other than as provided for by the Contract immediately after becoming aware of the use or disclosure or the shorter time period as is reasonable under the circumstances.

### **4. Project Management**

#### **4.1. Project Plan**

The Contractor will carry out this project under the direction and control of the Program Manager. Within 30 calendar days of the Effective Date, the Contractor must submit a project plan to the Program Manager for final approval. The plan must include: (a) the Contractor's organizational chart with names and title of personnel assigned to the project, which must align with the staffing stated in accepted proposals; and (b) the project breakdown showing sub-projects, tasks, and resources required.

#### **4.2. Quality Assurance**

The contractor must have a comprehensive, on-going Quality Assurance Program that will meet the requirements of the MYCA, the Department of Military Affairs, and SafeServ Guidelines as required. It must be designed to objectively and systematically monitor the quality and appropriateness of member care, pursue opportunities to improve care and to resolve identified problems.



The Quality Assurance Program will monitor significant functions related to food service operations and this agreement. It must include at least monitoring of sanitation, food handling, employee health and hygiene, member meal satisfaction, dining room service, diet accuracy, diet order procedures, clinical services and effectiveness of staff training. The program shall include input at various stages from all levels of employees, i.e., food service workers, food service supervisors, food service managers, etc.

The contractor must submit a copy of their quality assurance program and SafeServ Program to the Contractor within 30 days of the contract effective date for review and approval and a copy each must be kept on file during the life of the contract. Any updates to these programs must be submitted to the Program Manager for review and approval, before implementation.

#### **4.3 Quality Control Plan**

The goal of this contract is to provide Authorized Diners quality meals in an environment comparable to first class commercial cafeterias such as any of the national chain restaurants that provide full meal service. To ensure this goal is met, there will be a Quality Control Plan in place to maintain and track quality performance.

An outline of the contractor's quality control program, to include training programs, shall be submitted with the proposal.

Within five days of contract award, the Contractor shall submit a complete quality control plan/program to the Contracting Officer and COR(s) for approval as outlined in section 4.

The Contractor must implement the approved quality control plan/program on the contract start date. The plan will be reviewed on a quarterly basis by the Contractor and the Program Manager(s) and a status report filed with Program Manager.

The Contractor must provide the Program Manager(s) an updated copy of the quality control plan/program as changes occur.

#### **PROVISIONS OF QUALITY CONTROL PLAN**

At a minimum, the quality control program shall include the following:

1. A training plan to ensure that all food service employees can prepare meals to a high standard of quality, freshness and presentation. This may include standardized recipe cards, production schedules or standard operating procedures. Reference MIARNG 2014 menu.
2. A Key Control Plan to provide a key registry and identify rules pertaining to lost or non-returned keys. The registry must identify all keys issued to Contractor staff for purposes of this contract. This registry shall include name, job title and phone number to account for all keys issued by the Government to Contractor staff. No keys issued to the contractor by the Government shall be duplicated. The contractor shall report any loss of keys to the Program Manager immediately after discovery of such loss. The contractor shall be responsible for all costs for replacement of keys and/or re-keying of locks if such action is necessary due to negligence of contractor personnel.



Below is a copy of the Entrance Key Employee Acceptance Form proposed by the Contractor. All forms utilized must have approval of the Program Manager in charge of the facility and/ or serviced people involved:

[illegible]

3. An inspection/evaluation system covering all services as required by this contract. It must specify the areas to be inspected/evaluated on both a scheduled or unscheduled basis, how often inspections will be accomplished, and the titles of the individuals who will perform the inspections and a system to track these inspections.

Parameters should include:

- Safe Food Handling/Storage
- Equipment Performance and Maintenance
- Timely Delivery of Meals
- Diner Satisfaction: Portion Size, Food Esthetics, Preparation, Freshness and Trends
- Training Compliance
- Physical Plant (Kitchen/Dining Hall) Maintenance and Cleaning
- Inventory Control

A method of identifying deficiencies in the quality of services performed before the level of performance becomes unacceptable must be included in the quality control plan and must include:

1. A method of documenting and enforcing quality control operations.
2. An organization structure, which provides for quality control personnel



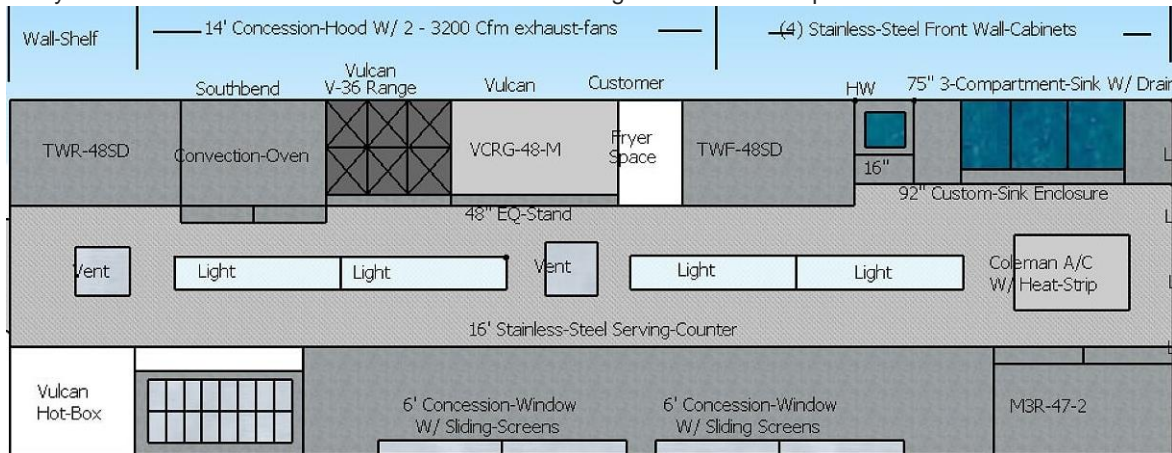
to have direct accountability to the Contractors top management (home office).

3. A training program for employees on the provisions of the contract will start during the first week. The beginning of the second week, written documentation showing who was trained on the contents of the contract is provided to the Program Manager(s). Training will ensure that all food service employees are trained to produce a quality meal in a standardized fashion to enhance diner satisfaction, limit waste and ensure safety. Reference TB MED 530.

#### 4.4. Emergency Menu Plan

The Contractor must provide the State with an “emergency” three (3) day menu and plans to provide service in the event of employee strikes, water loss, heat loss, steam or electricity loss, inclement weather, or other events causing food service disruption. If contractor cannot supply meals, the State will request another contractor provide food services at total cost to contract contractor.

The Contractor must maintain a full-service mobile kitchen designed and utilized serve over 3000 meals per day. This mobile kitchen must be entirely self-sufficient and require no external utilities or services. It must also be licensed as a Special Transitory Food Unit with the State of Michigan and licensed to operate independently throughout the state. The mobile kitchen must be outfitted with all necessary equipment to perform standard menus with sufficient cold storage to maintain several thousand meals. Menus must be maintained from the meal plan approved. This full-service mobile kitchen must be available to be on-site and ready to serve with one hour of notification of need. A diagram of this unit is presented here:



#### 4.5. Meetings

The Contractor must attend the following meetings:

- Kickoff:  
Upon award of this contract the Contractor and complete staff shall report no later than 8:00 AM five days prior to start-up date so as to coordinate with the Program Manager(s) for signing of facility space and GFP. This coordination time will include:
  - A complete physical inventory of all GFP
  - Review of billing/payment procedures
  - Introduction of key staff
  - Introduction to Operations of the FCEC by the FCEC Staff (NTE 4 hours)
  - Mission of the FCEC
  - Familiarization of Military Operations
  - Military Rank Structure (provided with rank identification print out)





- Post Policy Review
- Post Parking and Driving Policy
- Safety and Security Procedures
- Head count Operations
- Use and Intent of Military Forms and Documents
- Contractor Uniform Approval
- Contractor Quality Control Plan
- Contractor Safety Training Plan
- The Contractor may use this 5-day preparation period to conduct necessary Food Safe Training for the employees.

- Monthly

The State may request other meetings, as it deems appropriate.

#### **4.6. Reporting**

The Contractor must submit, to the Program Manager the following written reports:

1. DA 3032
2. Menu
3. Annual Background Checks
4. Weekly Cash Customer Report

The Contractor must submit any other reports requested by the Program Manager.

#### **5. Ordering**

##### **5.1. Authorizing Document**

The appropriate authorizing document for the Contract will be Master Agreement (MA) issued to the Contractor and a Delivery Order (DO) by fiscal year.

#### **6. Invoice and Payment**

##### **6.1. A. Invoice Requirements - General**

All invoices submitted to the State must include: (a) date; (b) purchase order; (c) quantity; (d) description of the Contract Activities; (e) unit price; (f) shipping cost (if any); and (g) total price. Overtime, holiday pay, and travel expenses will not be paid.

FCEC will pay only for the number of meals received and verified from Form 3032, signature headcount sheet (See Appendix for Copy of Form). Digital copies of headcount sheets will be provided to the Contractor.

MYCA will only pay for meals based on the Forecast per Section 1.2.b

MJCP will only pay for meals based on the Forecast per Section 1.4.b

##### **6.2. Payment Methods**

The State will make payment for Contract Activities via Electronic Funds Transfer (EFT).

#### **7. Liquidated Damages**

Late or improper completion of the Contract Activities will cause loss and damage to the State and it would be impracticable and extremely difficult to fix the actual damage sustained by the State. Therefore, if there



is late or improper completion of the Contract Activities the State is entitled to collect liquidated damages in the amount of \$5,000 or twice the cost of the price of meals per day, whichever is greater and an additional \$100 per day for each day Contractor fails to remedy the late or improper completion of the Work.

## 8. School Food Authority (SFA) Requirements – Pertaining to the Michigan Youth Challenge

### A. The SFA

1. The SFA shall retain **signature authority** for the application/agreement to participate in the **National School Lunch Program (NSLP) and the School Breakfast Program (SBP)** including, but not limited to, the Application Renewal, the Verification of Application Form, and letters to MDE to amend the application. [7 CFR 210.16 (a)(5)]
2. The SFA shall retain signature authority for the Monthly Claim for Reimbursement. [7 CFR 210.16 (a)(5)]
3. The Vendor shall be an independent contractor and not a SFA agent or representative. The employees of the Vendor are not employees of the SFA. All Vendor employees shall remain directly accountable to the Vendor for the duration of this contract. Except as otherwise expressly stated in this agreement, the Vendor has the sole responsibility and authority to hire, assign, supervise, evaluate, and discipline any personnel assigned by it in the performance of this contract.
4. The food service provided shall be operated and maintained as a benefit to the SFA's students, faculty, and staff.
5. All income accruing as a result of payments by children and adults, federal and state reimbursements, and all other income from sources such as donations, special functions, grants, loans, etc., shall be deposited in the SFA's food service account. The SFA and Vendor agree that this contract is neither a "cost-plus-a-percentage-of-income" nor a "cost-plus-a-percentage-of-cost" contract, as required under 7 CFR 210.16 (c), 2 CFR 200.323 (d).
6. The SFA shall be legally responsible for the conduct of the food service program and shall supervise the food service operations in such manner as will ensure compliance with the rules and regulations of the MDE and the United States Department of Agriculture (USDA) regarding each of the Child Nutrition Programs covered by this contract. [7 CFR 210.16 (a)(2)]
7. The SFA shall retain control of the Child Nutrition Programs' food service accounts and overall financial responsibility for the Child Nutrition Programs.
8. The SFA shall establish all selling prices for reimbursable and non-reimbursable meals/milk and a la carte prices. [7 CFR 210.16 (a)(2)]
9. The Vendor shall provide additional food service, such as banquets, parties, refreshments for meetings, etc., as requested by the SFA. The SFA or requesting organization will be billed for the actual cost of food, supplies, and labor, plus a markup (as documented on the Vendor signed and dated bid sheet) and the Vendor's overhead and administrative expenses, if applicable, for providing such service. USDA Foods shall not be used for these special functions.

### B. Meals and Meal Equivalents

1. All meals provided shall conform to the minimum meal requirements, including the nutrient standards of the United States Department of Agriculture (USDA), for those meals and for the age group served. The Vendor shall comply with the rules and regulations of MDE and USDA, and any additions or amendments thereto including, but not limited to,
2. 7 CFR Parts 210, 215, 220, 225, 226, 235, 245, and 250; 2 CFR Part 200; and FNS instructions, final rules and policies, as applicable.
3. The Vendor shall make substitutions in the food components of the meal pattern for students with disabilities when their disability restricts their diet, and those non-disabled students who are unable to consume regular lunch because of medical or other special dietary needs. Substitutions shall be made on a case-by-case basis when supported by a statement of the need for substitutes that includes recommended alternative foods, unless otherwise exempted



by the USDA Food and Nutrition Service. Such statement shall, in the case of a student with a disability, be signed by a medical doctor or, in the case of a non-disabled student, be signed by a recognized medical authority. There will be no additional charge to the student for such substitutions. [7 CFR 210.10 (g)]

4. The Vendor shall be liable for meals that do not meet the meal pattern requirements as specified in the Contract or are spoiled or unwholesome at the time of delivery. The SFA shall not pay for such meals.
5. The Vendor shall cooperate with the SFA in promoting nutrition education and coordinating the SFA's food service with classroom instruction in accordance with the School District's Wellness Plan.
6. The SFA shall retain control of the quality, extent, and general nature of the food service.
7. The Vendor shall sell on the premises only those foods and beverages authorized by the SFA and only at the times and places designated by the SFA.
8. In order for the Vendor to offer a la carte food service, the Vendor must offer free, reduced price, and paid reimbursable meals to all eligible children.
9. For the purpose of making the meal count computation, the number of lunches, breakfasts, suppers, and snacks served to children shall be based on a projection of the number of meals and snacks to be served. The Vendor and the SFA shall determine a la carte meal equivalents by dividing a projected net a la carte and catering revenue (if applicable) by the sum of the Federal free lunch reimbursement plus the value of USDA entitlement and bonus donated foods. The revenue shall include catering sales, adult meals, and a la carte sales to students and adults less sales tax. If applicable, include revenue from vending machine sales as part of the a la carte revenue.

C. Payment

1. The Vendor must subtract from the SFA's monthly bill/invoice the value of all USDA Foods received for use in the SFA's meal service in the school year or fiscal year (including both entitlement and bonus foods) and including the value of donated food contained in processed end products. Credit issued by the Vendor to the SFA for USDA Foods received shall be recorded on each monthly bill/invoice as a separate line item and shall be clearly identified and labeled.
2. The Vendor shall submit separate billing for special functions conducted outside of the non-profit school food service account.

D. Fresh Fruit and Vegetable Program (FFVP)

1. The SFA does not currently participate in the Fresh Fruit and Vegetable Program.

E. Professional Standards

1. The final rule <http://www.fns.usda.gov/professional-standards-state-and-local-school-nutrition-programs-personnel-required-healthy-hunger-0>, "Professional Standards for State and Local School Nutrition Programs Personnel as required by the Healthy, Hunger-Free Kids Act of 2010," became effective July 1, 2015. Professional Standards resources can be located on the USDA website at USDA, School Meals, and Professional Standards <http://www.fns.usda.gov/school-meals/professional-standards>.
2. The School Food Authority (SFA) and the Vendor, where applicable, must adhere to the hiring, training, and oversight standards set forth in the final rule, as well as any subsequent USDA or MDE guidance/policies/procedures in relation to the final rule. (USDA Final Rule - SP38-2016 <http://www.fns.usda.gov/sites/default/files/cn/SP38-2016os.pdf>)
3. Where applicable, the Vendor must annually provide documentation to the SFA showing compliance with the required training hours and topics completed by its food service personnel.

F. Free and Reduced-Price Meals Policy

1. The SFA shall be responsible for the establishment and maintenance of the free and reduced-



price meals eligibility roster.

2. The SFA shall be responsible for the development, distribution, and collection of the parent letter and application for free and reduced-price meals and/or free milk.
3. The SFA shall be responsible for accessing the direct certification report available from the Center for Educational Performance and Information (CEPI) each year of eligible students for free meals. Students on this report will not require an application from the parent/guardian.
4. The SFA shall be responsible for the determination of the eligibility for free and reduced-price meals and free milk. Neither the SFA nor the Vendor will disclose confidential information that is not needed for meal counts from free and reduced-price meal applications and/or the direct certification list, if used.
5. The SFA shall be responsible for conducting any hearings related to determinations regarding eligibility for free and reduced-price meals and free milk. [Food Service Administrative Policy #3, SY 2008-2009]
6. The SFA shall be responsible for verifying applications for free and reduced-price meals, as required by federal regulations.
7. The SFA shall be responsible for ensuring point-of-service (confirmation of reimbursable meals) is done properly in accordance with program requirements.
8. The SFA shall be responsible for performing the annual on-site review. [Food Service Administrative Policy #3, SY 2008-2009]

G. USDA Foods

1. Any USDA Foods received by the SFA and made available to the Vendor or received by the Vendor on behalf of the SFA, must accrue solely to the benefit of the SFA's non-profit school food service program and shall be fully utilized therein. The Vendor must credit the SFA for the value of all USDA Foods received for use in the SFA's food service program, including the value of USDA Foods contained in processed end products, in accordance with 7 CFR 250.51 (a).
2. The SFA shall retain title to all USDA Foods. [7 CFR 250.13 (c)]
3. The Vendor is prohibited from entering into any processing contracts utilizing USDA donated food on behalf of the SFA. [7 CFR 250.50 (d)]
4. The Vendor shall collaborate with the SFA on the selection of USDA Foods and they will accept and use USDA Foods in as large quantities as may be efficiently utilized in the SFA's non-profit food service on a monthly basis to ensure they will not accumulate excess inventory.
5. If the current selection of USDA Foods cannot be utilized in the food service program, either the SFA or Vendor must work directly with the SFA's chosen consortium to trade or obtain a different selection of food items prior to delivery to the Vendor or SFA. USDA Foods entitlement can be spent on a value-added (brown box), processed USDA Foods, or Department of Defense (DoD) fresh produce.
6. The Vendor shall select, accept, and use the USDA Foods in as large quantities as may be efficiently utilized in the SFA's non-profit food service, subject to approval of the SFA.
7. The Vendor must utilize no less than 95% of the SFA's overall entitlement. If less than 95% is spent, the Vendor must submit justification of the underutilization of this federal program to the SFA as part of their mandatory annual reconciliation of USDA Foods.
8. Furthermore, the SFA will use all donated ground beef and ground pork products, and all processed end products in the SFA's food service, and all other USDA Foods or commercially purchased foods of the same generic identity, of U.S. origin, and of equal or better quality than the USDA Foods, in the SFA's food service. [7 CFR 250.51 (d)]
9. The Vendor shall store and account for all USDA Foods separately from purchased food unless the SFA has chosen not to maintain a separate inventory. The Vendor is required to maintain accurate and complete records with respect to the receipt, use/disposition, storage, and inventory of all USDA Foods. The Vendor shall submit to the SFA monthly inventory reports showing all transactions for processed and non-processed USDA Foods. Quarterly physical inventories of all USDA Foods must be conducted by the Vendor and supervised by the SFA. Failure by the Vendor to maintain the required records under this contract shall be



considered prima facie evidence of improper distribution or loss of the USDA Foods. [7 CFR 250.16 (a)(6) and 250.52 (b)]

10. The Vendor shall have records available to substantiate that the full value of all USDA Foods is used solely for the benefit of the SFA. The Vendor must provide all documents as necessary for the independent auditor, MDE reviewers, or agents of USDA who may perform onsite reviews of the Vendor's food service operation to ensure compliance with the requirements for the management and use of USDA Foods. [7 CFR 250.54 (d)(1) and (2)]
11. The SFA must determine the existence of the proper pass through value of the USDA Foods; e.g., credits or reductions on the invoice in the month the donated foods were received for use.
12. The value of all USDA Foods is to be based on the values at the point the SFA received the USDA Foods from the Distributing Agency and are to be based on the USDA Commodity Value Listing pertinent to the time period. This listing is available from the following website:
13. USDA, Food Distribution Program, Processor Pricing Reports  
<http://www.fns.usda.gov/fdd/processor-pricing-reports>
14. School Year (SY) 2019 Material Pricing Information
15. Average Price File for Processors for SY 2019
16. A year-end reconciliation shall be conducted by the SFA to ensure and verify correct and proper credit has been received for the full value of all USDA Foods used by the Vendor during the school year. The SFA reserves the right to conduct monthly commodity credit audits throughout the year to ensure compliance with federal regulations 7 CFR 210 and 7 CFR 250. [7 CFR 250.53 (a)(1)]
17. The Vendor shall accept liability for any negligence on its part that results in any loss of, improper use of, or damage to USDA Foods and shall credit the SFA either monthly or through a year-end-reconciliation. [7 CFR 250.15 (c)]
18. The SFA and Vendor shall consult and agree on end products to be produced from USDA Foods during the time of this agreement. If an agreement cannot be reached, the Vendor shall utilize the USDA Foods in the form furnished by the USDA.
19. Upon termination of the contract, the Vendor must return all unused donated ground beef, ground pork, processed end products and, at the SFA's discretion, return other unused donated foods. The SFA must ensure that the Vendor has credited it for the value of all donated foods received for use in the SFA's meal service in a school year. [7 CFR 250.52 (c)]
20. A year-end reconciliation shall be conducted by the SFA to ensure and verify correct and proper credit has been received for the full value of all USDA Foods used by the Vendor during the school year. The SFA reserves the right to conduct monthly commodity credit audits throughout the year to ensure compliance with federal regulations 7 CFR 210 and 7 CFR 250. [7 CFR 250.53 (a)(1)]
21. The Vendor shall accept liability for any negligence on its part that results in any loss of, improper use of, or damage to USDA Foods and shall credit the SFA either monthly or through a year-end-reconciliation. [7 CFR 250.15 (c)]
22. The SFA and Vendor shall consult and agree on end products to be produced from USDA Foods during the time of this agreement. If an agreement cannot be reached, the Vendor shall utilize the USDA Foods in the form furnished by the USDA.
23. Upon termination of the contract, the Vendor must return all unused donated ground beef, ground pork, processed end products and, at the SFA's discretion, return other unused donated foods. The SFA must ensure that the Vendor has credited it for the value of all donated foods received for use in the SFA's meal service in a school year. [7 CFR 250.52 (c)]

#### H. Health Certifications

1. The Vendor agrees that the state and local health and sanitation requirements will be met at all times. All food will be properly stored, prepared, packaged and transported free of contamination and at appropriate temperatures following HACCP guidelines.
2. The SFA shall maintain all applicable health certifications on its facilities and shall ensure that all state and local regulations are being met by the Vendor preparing or serving meals at any SFA facility. [7 CFR 210.16 (a) (7)]



3. The Vendor shall maintain, for the duration of the contract, state and/or local health certifications for any facility outside the SFA in which it proposes to prepare meals and shall maintain this health certification for the duration of the contract as required under
4. 7 CFR 210.16 (c)(2).

I. Record Keeping

1. The Vendor agrees to maintain (for a period of three years after the end of the fiscal year to which they pertain, or until final resolution of outstanding audits or claims) all records pertaining to this Contract, including records of food purchased, daily quantities prepared and delivered, daily menu records, nutrition information from food products and recipes used, and delivery receipts. The Vendor must submit delivery reports and invoices to the SFA on a monthly basis. The Vendor also agrees that such records will be made available to representatives of MDE, USDA, and the United States General Accounting Office at any reasonable time and place. [7 CFR 210.23 (c) and 250.16 (b)]
2. The SFA shall maintain proper production records and ensure they are completed and available to representatives of MDE, USDA, and the United States General Accounting Office at any reasonable time and place.
3. The Vendor agrees to comply with all requirements regarding the Nutrition Review process of MDE for the school meals, including providing nutrition information on food products and recipes used.
4. The Vendor shall surrender to the SFA upon termination of the Contract all records pertaining to the operation of the food service, to include all food and non-food inventory records, menus, production records, product invoices, claim documentation, financial reports, and procurement documentation. The records shall be in appropriate order and complete to the extent necessary to reconstruct individual cost of prior Vendor billings.
5. The Vendor shall maintain such records (supported by invoices, receipts, and other evidence) as the SFA will need to meet monthly reporting responsibilities and shall submit monthly bills/invoices in a format approved by the SFA.
6. The SFA and Vendor must provide all documents as necessary for the independent auditor, MDE Reviewers, or agents of the USDA to conduct the SFA's single audit. The SFA shall give the Vendor sufficient advanced written notice of documents Vendor must supply to SFA for the review or audit.
7. The Vendor shall purchase all food and supplies for the SFA at the lowest prices possible consistent with maintenance of quality standards prescribed by the SFA, including taking advantage of all local trade discounts. All such transactions shall meet USDA procurement standards.

J. Monitoring

1. The SFA shall monitor the food service operation of the Vendor through periodic on-site visits to ensure that the food service is in conformance with all USDA program regulations.
2. The records necessary for the SFA to complete the required monitoring activities must be maintained by the Vendor under this contract and must be made available to the Auditor General, USDA, MDE, and the SFA upon request for the purpose of auditing, examination, and review.
3. On a monthly and at least quarterly basis, the SFA shall conduct an internal reconciliation of invoices and supporting documentation to verify per meal charges, labor if separately bid, salad bar or FFVP costs and flat fees (if applicable), and USDA Food usage credits in accordance with 7 CFR 210.21 (f)(iv) and (vi); 250.51 (b) and MDE Food Service Contract Administrative Policy Memo #3, SY 2015-2016.

K. Use of Advisory Group/Menus

1. The Vendor shall participate in the formation and establishment and periodic meetings of the SFA advisory board, comprised of students, teachers and parents, to assist in menu planning.
2. The Vendor must comply with the twenty-one (21) day menu developed by the SFA for NSLP,



and/or SBP, included in the request for bid/proposal. Any changes made by the Vendor after the first twenty-one (21) day menu for the NSLP, and/or SBP may be made only with the approval of the SFA. The SFA shall approve the menus no later than two (2) weeks prior to service.

L. Purchases

1. The Vendor shall purchase all food and supplies at the lowest price possible consistent with maintaining quality standards and in full compliance with 7 CFR Parts 210, 215, 220, 225, 226, 245, and 250 and Office of Management and Budget (OMB) Super-Circular
2. 2 CFR 200 (replacing Circulars A-21, A-87, A-110, A-122, and
3. A-133; and 7 CFR Parts 3016 and 3019).
4. This contract shall not prevent the SFA from participating in food consortia or purchasing food from vendors with whom the Vendor normally does not do business.

M. Licenses, Fees, and Taxes

1. The Vendor and the SFA shall obtain and post all licenses and permits as required by federal, state, and/or local law.
2. The Vendor shall comply with all SFA building rules and regulations.

# STATE OF MICHIGAN

## Full Food Service/Catering Vended School Meals for FORT CUSTER EDUCATION CENTER (FCEC), Michigan Job Challenge Program and MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)

### SCHEDULE B PRICING

1. Pricing includes all costs, including but not limited to, any one-time or set-up charges, fees, and potential costs that Contractor may charge the State (e.g., shipping and handling, per piece pricing, and palletizing).
2. The Contractor is encouraged to offer quick payment terms. The number of days must not include processing time for payment to be received by the Contractor's financial institution.

Quick payment terms: 2 % discount off invoice if paid within 10 days after receipt of invoice.

**Table 1 FCEC - Full On-Site Food Services/Catering Pricing Table**

PRICING: Prices are charged per meal for each meal served as indicated below:

Item No.	Diet	Breakfast Per meal	Lunch Per Meal	Dinner Per Meal	Total Meal Cost Per FCEC/MJCP Resident per day
1.	Regular Meal	\$6.75	\$7.10	\$7.95	\$21.80
2.	Modified Meal (please include pricing but # of modified meals will not be calculate separately for purposes of evaluation)	\$6.75	\$7.10	\$7.95	\$21.80

Item No.	*Snacks	Beverages (Misc. Fountain)	Beverages (Milk, coffee, tea)	**Field Service Beverage/Soup Combo (Catering Service)
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<b>3. FCEC Ala Carte and Catered Items – to be paid by patron or Unit directly to Contractor</b>	\$2.00	\$1.50	\$1.50	\$2.50
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\* Snacks (consist of variety fresh fruit- ie apples, bananas, oranges, fresh donuts, fresh baked cookies, brownies, bagels popcorn, soup, etc.)

\*\*Field Service is a catering service available upon request and billed on monthly invoice

**Table 2 Michigan Youth Challenge Academy Pricing**

**PRICING:** Prices are charged per meal for each meal served as indicated below.

Item No.	Regular Diet	Breakfast	Lunch	Afternoon Snack	Dinner	Evening Snack	Total Meal Cost Per MYCA Resident Per Day
1.	<b>50-75 Residents</b>	\$3.00	\$3.70	\$1.25	\$3.95	\$1.25	\$13.15
2.	<b>76-100 Residents</b>	\$3.00	\$3.70	\$1.25	\$3.95	\$1.25	\$13.15
3.	<b>101-125 Residents</b>	\$3.00	\$3.70	\$1.25	\$3.95	\$1.25	\$13.15
4.	<b>126+ Residents</b>	\$3.00	\$3.70	\$1.25	\$3.95	\$1.25	\$13.15

Item No.	Modified Diet	Breakfast	Lunch	Snack	Dinner	Evening Snack	Total Meal Cost Per MYCA Resident Per Day
1.	<b>UNKNOWN</b>	\$3.00	\$3.70	\$1.25	\$3.95	\$1.25	\$13.15

\*Actual number of MYCA meal participation varies from approximately 115 to 150 meals per mealtime. Class size is generally larger in the winter sessions than the summer sessions.

*Percentages for the following categories based on the above quoted residents total daily per diem rate, based on 100 residents.*



1)	Labor Costs	35%
2)	Food Cost	42%
3)	Supplies and Materials (other than Food)	10%
4)	Supplies, Materials & Equipment	5%
5)	Overhead & Profit	8%

**Table 3 – Total Estimated Cost**

<b>Estimated Annual Cost for FCEC/MJCP (Table 1)</b>	<b>\$392,200</b>
<b>Estimated Annual Cost for MYCA (Table 2)</b>	<b>\$546,777</b>
<b>TOTAL ESTIMATED ANNUAL COST</b>	<b>\$938,977</b>
<b>CONTRACT SERVICE PERIOD (5 YRS)</b>	<b>X 5 YRS.</b>
<b>ESTIMATED TOTAL VALUE OF CONTRACT</b>	<b>\$4,694,885</b>

# STATE OF MICHIGAN

Full Food Service/Catering Vended School Meals for  
FORT CUSTER EDUCATION CENTER (FCEC), Michigan Job Challenge Program and  
MICHIGAN YOUTH CHALLENGE ACADEMY (MYCA)

## SCHEDULE C

Michigan Army National Guard (MIARNG) Menu  
2019

(see Program Manager for most current version)



# MICHIGAN ARMY NATIONAL GUARD 2019 MENU





**DEPARTMENT OF THE ARMY AND THE AIR FORCE  
MICHIGAN NATIONAL GUARD JOINT FORCE HEADQUARTERS  
3423 NORTH MARTIN LUTHER KING BOULEVARD  
LANSING, MI 48906**

NGMI-TAG

Date: 22 August 2018

**MEMORANDUM FOR RECORD**

**SUBJECT: MIARNG Food Service Management Board Meeting Minutes**

1. In accordance with AR 30-22, the Food Service Management Board conducted its annual meeting on 22 August 2018.

The following voting board members were present:

CW3 Nick Perkins, Senior Food Service Advisor, Chairman  
CW2 Aaron Kuehne, TISA Representative  
SGM Arthur Jones, State Food Service Manager Technician  
MAJ Cary Gonzalesnavarre, Public Health

The following non-voting members were present:

MSG Deanna Fell, JFHQ	COL Joseph Cognitore, JFHQ
SFC Mike Zanin, JFHQ	MAJ Renn Moon, JFHQ
LTC Mark Nelson, JFHQ	SSG Malea Edwards, 1072 Maint Co
SFC Timothy Robert, 63 BDE	1LT Joshua Miller, HHB 182 FA
CW4 Mills (Virgin Islands)	SGM Matthew Kwiatkowski, JFHQ

2. All agenda items were discussed to include board member introduction and how the BDFA is derived and its effect on the subsistence budget.

3. General discussion.

a. If individual units deemed AFMIS quantities are too large, they can go in and lower the quantity to be issued to them.

b. In addition to the Michigan 14 Day menu that will be used for annual training (AT) purposes, there will be an IDT specific menu that will also be listed separately in AFMIS.

4. The AT weekend meal rotation was discussed and it was decided to make the following changes:

a. Menu 2

Lunch: Swap Italian Dressing Chicken with Lunch 13 Sweet & Sour Chicken, then change Sweet & Sour Chicken to Bake Chicken

NGMI-TAG

SUBJECT: MIARNG Food Service Management Board Meeting Minutes

b. Menu 3

Lunch change Baked Salmon, to Baked COD Fillet

Dinner swap Pork Roast, with Dinner 12 Chicken Cordon Blue

c. Menu 4

Lunch replace Turkey Pot Pie, to Lunch Gyros

Dinner change Baked Fish, to Baked Salmon

d. Menu 7

Lunch moved Cherry Cobbler to Dinner 7, then add Jell-O (Strawberry and Lime)

Dinner removed Lemon Bar, and replace with Cherry Cobbler

e. Menu 9

Lunch add hard shell tacos, 50/50%

f. Menu 10

Lunch replace French Fries with Potato Wedges, add Spring Salad

g. Menu 11

Lunch add hard shell tacos, 50/50%

h. Menu 12

Change Dinner 12 Chicken Cordon Blue for Dinner 3 Pork Roast

i. Menu 13

Change Lunch 13 Sweet & Sour Chicken with Lunch 2 Italian Dressing Chicken

j. Menu 16

Special Breakfast replace Packaged Nuts with Protein Bar

k. Menu 18

Cold Cut adding Tuna fish 20%, Turkey 40%, Ham 40%

5. IDT Weekend Menus were discussed individually and the following changes were made.

a. Day 5

Change Sweet & Sour Chicken to Baked Chicken

b. Day 7

Change French Fries to Potato Wedges, and add a Spring Salad

c. Day 9

Add Hard Shell to the menu, 50/50

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SUBJECT: MIARNG Food Service Management Board Meeting Minutes

d. Day 18

Change Day 18 Chicken Cordon Blue to Day 20 Pepper Steak

e. Day 20

Change Day 20 Pepper Steak to Day 18 Chicken Cordon Blue

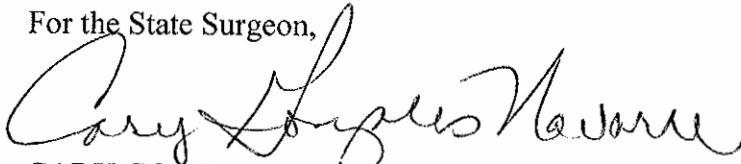
f. Day 22

Change Turkey Pot Pie to Gyros

6. The point of contact for this memorandum is SGM Arthur Jones at (517) 481-7764, email at [Arthur.l.jones18.mil@mail.mil](mailto:Arthur.l.jones18.mil@mail.mil).

7. The menu, as revised, appears nutritionally adequate to meet the needs of the military recommended daily allowances (MRDAs) as outlined in AR 40-25.

For the State Surgeon,



CARY GONZALESNAVARRE

Preventative Medicine Section

Office of the State Surgeon, JFHQ MIARNG



NICK PERKINS

CW3, MIARNG

Food Advisor, Chairperson



AARON KUEHNE

CW2 MIARNG

TISA Representative



CARY GONZALESNAVARRE

MAJ, MIARNG

Public Health



ARTHUR L. JONES II

SGM, MIARNG

Food Service Manage Technician



GREGORY J. VADNAIS

Major General, MIARNG

The Adjutant General

NGMI-TAG

SUBJECT: MIARNG Food Service Management Board Meeting Minutes

DISTRIBUTION:

1-MG Gregory Vadnais, the Adjutant General

1-COL Stephen Ward, USPFO

1-COL Dennis Nadrasik, G4

1-CW4 Stan Jung, NGB

1-Michael Langille, Ft. Lee

1-63 BDE

1-46 MPC

1-272 RSG

1-177 MP BDE



**MENU SCHEDULE  
MICHIGAN ARMY NATIONAL GUARD  
2019 IDT SCHEDULE**

<b>MONTH</b>	<b>First Drill Day</b>		<b>Second Drill Day</b>
<b>JANUARY</b>	Lunch 1: Baked Chicken		Lunch 2: Meatloaf
<b>FEBRUARY</b>	Lunch 3: Swedish Meatball		Lunch 4: Chicken Wings
<b>MARCH</b>	Lunch 5: Baked Chicken		Lunch 6: Corned Beef & Cabbage
<b>APRIL</b>	Lunch 7: Polish Sausage		Lunch 8: Baked Salmon Steak
<b>MAY</b>	Lunch 9: Tacos		Lunch 10: Chicken Fritters
<b>JUNE</b>	Lunch 11: Pork Chops		Lunch 12: Spaghetti and Meatballs
<b>JULY</b>	Lunch 13: Beef & Chicken Fajitas		Lunch 14: BBQ Ribs
<b>AUGUST</b>	Lunch 15: Baked Salmon		Lunch 16: Lasagna
<b>SEPTEMBER</b>	Lunch 17: Pulled Pork		Lunch 18: Pepper Steak
<b>OCTOBER</b>	Lunch 19: Chicken Wings		Lunch 20: Chicken Cordon Bleu
<b>NOVEMBER</b>	Lunch 21: Baked Ham Steaks		Lunch 22: Beef & Chicken Gyro
<b>DECEMBER</b>	Lunch 23: Pasties		Lunch 24: Turkey & Ham (Holiday Meal)

**NOTE: Use Menu 16 for your Family Day meal, Special Breakfast Menu 15.**

Units may opt to utilize the **COLD CUT LUNCH** (Menu 17) in place of a meal if the Commander's request the change in the remarks column of unit's DA Form 5913

The Menu will be used in this sequence coordinated with the appropriate Reserve Command for all meals prepared during IDT. All training activity requiring an overnight stay will utilize the AT menu unless a special breakfast is required. Please forward ration requests 90 days prior to IDT and AT training, training schedules and requests for an IDT menu change to the DCSLOG – Food Service via RCAS ng.mi.miarng.mbx.dcslog-food-service@mail.mil, or commercial phone 517-481-7764.

The Food Program Manager – SGM Arthur Jones can be reached via RCAS or by commercial phone at (517) 481-7764 on all other food service inquiries.

# MICHIGAN HOMESTATION IDT MENU

## JANUARY IDT

### DAY 1

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
Baked Chicken	L 143 00	300	7.5 oz.
Chicken Gravy	O 016 11	15	1/4 cup
Steamed Rice	E 005 00	162	3/4 cup
California Mixed Vegetables	Q G03 24	65	3/4 cup
Garden Vegetable Salad	M 019 00	10	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Chocolate Chip Cookies FRZ	H 020 05	300	2 ea.
Dinner Rolls	D 033 04	155	1ea
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

### DAY 2

Meatloaf	L 035 00	442	6 oz.
Brown Gravy	O 016 16	15	1/4 cup
Mashed Potatoes	Q 048 00	145	2/3 cup
Fried Cabbage	Q 012 00	27	1/4 cup
Tossed Vegetable Salad	M 048 00	15	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Strawberry Shortcake	G 016 00	390	3" sq.
Whipped Topping	K 002 00	42	1/4 cup
Assorted Breads	D G08 01	60	1 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

### January IDT Menu

#### Perishable Item

	<u>UOI</u>	<u>Day 1</u>	<u>Day 2</u>	<u>Total</u>
Bacon, Sliced, Bulk	LB	0.00	2.00	2
Beef, Ground, Bulk	LB	0.00	30.00	30
Bread, Wheat	LF	0.00	2.00	2
Bread, White	LF	0.00	2.00	2
Butter	LB	3.00	4.00	7
Cabbage, Fresh	LB	0.00	26.00	26
Carrots, Fresh	LB	2.00	0.00	2
Celery, Fresh	LB	3.00	4.00	7
Cheese, Cheddar, Shredded	LB	5.00	5.00	10
Chicken Quarters	LB	82.00	0.00	82
Cookies, Choc-Chip	EA	200.00	0.00	200
Cucumbers, Fresh	LB	0.00	3.00	3
Eggs, Fresh, LRG	DZ	0.00	2.00	2
Lettuce, Bag 5 LB	BG	2.00	1.00	3
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	100
Milk, White, 1/2 PT	CO	50.00	50.00	100
Mixed Fresh Fruit	LB	10.00	10.00	20
Onions, Yellow, Fresh	LB	0.00	4.00	4
Peppers, Green, Fresh	LB	2.00	1.00	3
Potatoes, White Fresh	LB	0.00	30.00	30
Radishes, Fresh	LB	0.00	1.00	1
Rolls, Dinner, Brown & Serve	PG	9.00	0.00	9
Strawberries, Frozen 6.5 LB	CN	0.00	4.00	4
Tomatoes, Fresh	LB	0.00	4.00	4
Vegetables, California Mix, FRZ	BG	12.00	0.00	12

#### Semi-Perishable

Beverage Base, Asst., Pre-sweet	PG	2.00	2.00	4
Biscuit Mix, 5 LB	BX	0.00	2.00	2
Bread Crumbs	BG	0.00	4.00	4
Coffee, Ground	LB	2.00	2.00	4
Dressing, Assorted	PG	50.00	50.00	100
Dressing, Ranch	PG	50.00	50.00	100
Rice, Long Grain	LB	9.00	0.00	9
Soup & Gravy Base, Beef	JR	0.00	0.20	1
Soup & Gravy Base, Chicken	JR	0.20	0.00	1
Soup, Tomato 7.25 OZ can	CN	0.00	7.00	7
Sugar, Granulated	LB	0.00	1.00	1
Topping, Dessert	PG	0.00	2.00	2

# MICHIGAN HOMESTATION IDT MENU

## FEBRUARY IDT

### DAY 3

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
Swedish Meat Balls w/Gravy	L 041 00	385	3 ea.
Egg Noodles	E 004 02	84	1 cup
Green Beans w/Mushrooms	Q 007 02	65	1/2 cup
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Brownies w/	H 002 01	250	3" Sq.
Chocolate Frosting	G 009 00	161	1-1/2 TBSP
Assorted Breads	D G08 01	60	1 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

### DAY 4

Chicken Wings	L 109 10	300	6-8 ea.
Baked Macaroni and Cheese	F 001 00	359	1 cup
Fresh Buttered Carrots	Q G01 24	90	1/2 cup
Assorted Breads	D G08 01	50	1 ea.
Tossed Vegetable Salad	M 048 00	15	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Assorted Pies (Apple & Cherry)	I 034 00	200	1 slice
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8oz
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

### February IDT Menu

#### Perishable Item

	<u>UOI</u>	<u>Day 3</u>	<u>Day 4</u>	<u>Total</u>
Bacon, Bulk FRZN	LB	0.00	1.00	1
Beef, Ground, Bulk	LB	30.00	0.00	30
Bread, Wheat	LF	1.00	1.00	2
Bread, White	LF	1.00	1.00	2
Butter	LB	3.00	5.00	8
Cabbage, Fresh	LB	0.00	2.00	2
Carrots, Fresh	LB	0.00	20.00	20
Celery, Fresh	LB	0.00	3.00	3
Cheese, Cheddar, Shredded	LB	5.00	13.00	18
Chicken Wings	LB	0.00	80.00	80
Cucumbers, Fresh	LB	3.00	3.00	6
Eggs, Fresh, LRG	DZ	1.00	0.00	1
Lettuce, Bag 5 LB	BG	1.00	1.00	2
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	100
Milk, White, 1/2 PT	CO	50.00	50.00	100
Mixed Fresh Fruit	LB	10.00	10.00	20
Onions, Yellow, Fresh	LB	1.00	3.00	4
Peppers, Green, Fresh	LB	2.00	0.00	2
Radishes, Fresh	LB	1.00	1.00	2
Tomatoes, Fresh	LB	5.00	4.00	9

#### Semi-Perishable

Beans, Green #10	CN	2.00	2.00	4
Beverage Base, Asst., Pre-sweet	LB	2.00	2.00	4
Bread Crumbs	LB	2.00	2.00	4
Brownie Mix, 6 LB	LB	2.00	0.00	2
Coffee, Ground	LB	2.00	2.00	4
Dressing, Assorted	EA	50.00	50.00	100
Dressing, Ranch	EA	50.00	50.00	100
Flour, General Purpose	LB	1.00	0.00	1
Frosting Mix, Chocolate	BX	1.00	0.00	1
Mushrooms #10	CN	1.00	0.00	1
Noodles, Egg	LB	8.00	0.00	8
Noodles, Macaroni Elbow	LB	0.00	8.00	8
Milk Non Fat, Dry 5lb	BG	0.00	1.00	1
Pies, (Apple & Cherry)	EA	0.00	9.00	9
Soup & Gravy Base, Beef 1 LB	CO	0.20	0.00	1

# MICHIGAN HOMESTATION IDT MENU

## MARCH IDT

### DAY 5

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
Baked Chicken	L 079 01	300	6 oz.
Steamed Rice	E 005 00	162	3/4 cup
Steamed Broccoli	Q 065 00	50	3/4 cup
Garden Vegetable Salad	M 01900	50	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Strawberry Shortcake w/Biscuit	G 016 00	293	1 ea.
Whipped Topping	K 002 00	100	1.2 oz.
Assorted Breads	D G08 01	60	1 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

### DAY 6

Corned Beef & Cabbage	L 111 00	626	1 Serving
Tossed Vegetable Salad	M 048 00	19	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Blueberry Cobbler	I 010 02	438	1 Piece
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

### March IDT Menu

#### Perishable Item

	<u>UOI</u>	<u>Day 5</u>	<u>Day 6</u>	<u>Total</u>
Beef, Corned	LB	0.00	43.00	<b>43</b>
Bread, Wheat	LF	2.00	0.00	<b>2</b>
Bread, White	LF	2.00	0.00	<b>2</b>
Broccoli, Frozen	LB	20.00	0.00	<b>20</b>
Butter	LB	3.00	2.00	<b>5</b>
Cabbage	LB	0.00	41.00	<b>41</b>
Carrots, Fresh	LB	2.00	14.00	<b>16</b>
Celery, Fresh	LB	3.00	3.00	<b>6</b>
Cheese, Cheddar, Shredded	LB	5.00	5.00	<b>10</b>
Chicken Quarters	LB	82.00	0.00	<b>82</b>
Cucumbers, Fresh	LB	0.00	3.00	<b>3</b>
Lettuce, Bag 5 LB	BG	2.00	1.00	<b>3</b>
Milk, Chocolate, 1/2 PT	CO	50.00	0.00	<b>50</b>
Milk, White, 1/2 PT	CO	50.00	0.00	<b>50</b>
Mixed Fresh Fruit	LB	10.00	10.00	<b>20</b>
Onions, Yellow, Fresh	LB	1.00	7.00	<b>8</b>
Peppers, Green, Fresh	LB	4.00	0.00	<b>4</b>
Potatoes, White Fresh	LB	0.00	10.00	<b>10</b>
Radish, Fresh Slices	LB	0.00	1.00	<b>1</b>
Strawberries, Frozen	CO	4.00	0.00	<b>4</b>
Tomatoes, Fresh	LB	0.00	4.00	<b>4</b>

#### Semi-Perishable

Beverage Base, Asst., Pre-sweeten	PG	2.00	2.00	<b>4</b>
Biscuit Mix, 6 LB	BX	2.00	0.00	<b>2</b>
Coffee, Ground	LB	2.00	2.00	<b>4</b>
Dressing, Assorted	EA	50.00	50.00	<b>100</b>
Dressing, Ranch	PG	50.00	50.00	<b>100</b>
Flour	LB	0.00	8.00	<b>8</b>
Pie Filling, Blueberry #10	CN	0.00	4.00	<b>4</b>
Pineapple, Chunked #10	CN	1.00	0.00	<b>1</b>
Rice, Parboiled	LB	9.00	0.00	<b>9</b>
Soy Sauce, 8 OZ	BT	2.00	0.00	<b>2</b>
Sugar, Granulated	LB	4.00	1.00	<b>5</b>
Topping, Dessert	PG	2.00	0.00	<b>2</b>

# MICHIGAN HOMESTATION IDT MENU

## APRIL IDT

### DAY 7

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
Polish Sausage on Frankfurter Roll	L 088 06	591	2 ea.
Sauerkraut	Q G01 18	63	2/3 cup
Potato Wedges	Q 045 02	359	1 cup
Broccoli W/Cheese	Q G03 06	50	3/4 cup
Spring Salad	M 044 00	15	3/4 cup
Chocolate Chip Cookies	H 020 05	300	2 ea.
Condiments for Polish Dogs	S 001 02	42	1 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Chocolate Milk	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

### DAY 8

Baked Salmon Steak	L 119 10	170	4 oz.
Rice Pilaf	E 008 00	143	3/4 cup
Seasoned Peas w/Mushrooms	Q 041 04	100	1/2 cup
Garden Cottage Cheese Salad	M 018 00	70	1/2 cup
Fresh Fruit Salad	M 017 00	79	½ cup
Assorted Breads	D G08 01	60	1 ea.
Butter	D G08 50	35	1 tbsp.
Tartar Sauce	O 013 00	103	2 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.



## Grocery List

Based on per 100

### April IDT Menu

#### Perishable Item

	<u>UOI</u>	<u>Day 7</u>	<u>Day 8</u>	<u>Total</u>
Apples, Fresh	LB	0.00	6.00	6
Bananas, Fresh	LB	0.00	5.00	5
Bread, Wheat	LF	0.00	2.00	2
Bread, White	LF	0.00	2.00	2
Broccoli, Fresh, Frozen	LB	30.00	0.00	30
Butter	LB	3.00	3.00	6
Celery, Fresh	LB	0.00	2.00	2
Cheese, Cheddar, Shredded	LB	10.00	0.00	10
Cookies, Choc-Chip	EA	200.00	0.00	200
Cottage Cheese, 5lb Co	CO	0.00	2.00	2
Cucumbers, Fresh	LB	0.00	4.00	4
Eggs, Fresh, LRG	DZ	0.00	1.00	1
Grapefruit, Fresh,	LB	0.00	2.00	2
Lemons, Fresh	LB	0.00	3.00	3
Lettuce, Bag 5 LB	BG	1.00	0.00	1
Lettuce, Fresh	LB	0.00	9.00	9
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	100
Milk, White, 1/2 PT	CO	50.00	50.00	100
Mixed Fresh Fruit	LB	10.00	0.00	10
Onions, Yellow, Fresh	LB	13.00	6.00	19
Oranges, Fresh	LB	0.00	6.00	6
Peppers, Green, Fresh	LB	2.00	4.00	6
Potatoes, White Fresh	LB	25.00	0.00	25
Radishes, Fresh	LB	1.00	1.00	2
Rolls, Hot Dog (12)	PG	17.00	0.00	17
Steak, Salmon (Frzn)	EA	0.00	100.00	100
Sausage, Polish	LB	50.00	0.00	50
Tomatoes, Fresh	LB	5.00	0.00	5
Yogurt, Plain, QT	CO	0.00	2.00	2

#### Semi-Perishable

Beverage Base, Asst., Pre-sweet	PG	2.00	2.00	4
Coffee, Ground	LB	2.00	2.00	4
Ketchup, INDV	HD	1.00	0.00	1
Mayonaise, 12oz Bt	BT	0.00	3.00	3
Mushrooms #10	CN	0.00	1.00	1
Mustard, INDV PKT	HD	1.00	0.00	1
Peas, Green #10	CN	0.00	4.00	4
Pineapple Chunks #10	CN	0.00	2.00	2
Relish, Sweet, INDV PKT	HD	1.00	0.00	1
Rice, Parboiled	LB	0.00	10.00	10
Sauerkraut, #303	CN	6.00	0.00	6
Soup & Gravy Base, Chicken	JR	0.00	0.20	1
Sugar, Granulated	LB	0.00	1.00	1
Tartar Sauce	HD	0.00	1.00	1

# MICHIGAN HOMESTATION IDT MENU

## MAY IDT

### Day 9

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
Tacos	L 034 00	443	2 ea.
Spanish, Rice	E 009 00	155	3/4 cup
Beans, Refried	Q 038 01	171	1/2 cup
Mexican Corn	Q 027 02	95	1/2 cup
Canned Peaches	A 013 60	70	1/2 cup
Gingerbread Cake	G 017 01	334	1 piece
Whipped Topping	K 002 00	42	1/4 cup
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

### DAY 10

Chicken Fritters	L 109 07	300	6 oz.
Potato Wedges	Q 047 00	359	1 cup
Seasoned Corn	Q G01 11	110	1/2 cup
Garden Vegetable Salad	M 019 00	10	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Chocolate Chip Cookies (FRZ)	H 020 05	300	1 ea.
Simple Peanut Butter Cookies	H 011 05	150	1 ea.
Assorted Breads	D G08 01	60	1 ea.
Assorted Sauces, BBQ, Honey, Ranch	O 002 02	7	1 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

<b>May IDT Menu</b>	<b><u>UOI</u></b>	<b><u>Day 9</u></b>	<b><u>Day 10</u></b>	<b><u>Total</u></b>
<b><u>Perishable Item</u></b>				
Bacon, Sliced, Bulk	LB	2.00	0.00	<b>2</b>
Beef, Ground, Bulk	LB	28.00	0.00	<b>28</b>
Bread, Wheat	LF	0.00	2.00	<b>2</b>
Bread, White	LF	0.00	2.00	<b>2</b>
Butter	LB	3.00	3.00	<b>6</b>
Carrots, Fresh	LB	0.00	2.00	<b>2</b>
Celery, Fresh	LB	0.00	3.00	<b>3</b>
Cheese, Cheddar, Shredded	LB	5.00	5.00	<b>10</b>
Chicken Fritters	LB	0.00	38.00	<b>38</b>
Cookies, Choc-Chip	EA	0.00	100.00	<b>100</b>
Eggs, Fresh, LRG	DZ	0.00	1.00	<b>1</b>
Lettuce, Bag 5 LB	BG	0.00	2.00	<b>2</b>
Lettuce, Fresh	LB	10.00	0.00	<b>10</b>
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	<b>100</b>
Milk, White, 1/2 PT	CO	50.00	50.00	<b>100</b>
Mixed Fresh Fruit	LB	10.00	10.00	<b>20</b>
Onions, Yellow, Fresh	LB	8.00	0.00	<b>8</b>
Peppers, Green, Fresh	LB	5.00	2.00	<b>7</b>
Potato, White Fresh	LB	0.00	40.00	<b>40</b>
Sour Cream 5LB Container	CO	1.00	0.00	<b>1</b>
Taco Shells, Flour, Soft	PK	9.00	0.00	<b>9</b>
Tomatoes, Fresh	LB	4.00	0.00	<b>4</b>
<b><u>Semi-Perishable</u></b>				
Beans, Refried	CN	4.00	0.00	<b>4</b>
Beverage Base	PG	2.00	2.00	<b>4</b>
Cake Mix, Gingerbread	BG	2.00	0.00	<b>2</b>
Coffee, Ground	LB	2.00	2.00	<b>4</b>
Corn, Whole Kernel	CN	5.00	4.00	<b>9</b>
Dressing, Assorted	PG	0.00	50.00	<b>50</b>
Dressing, Ranch	PG	0.00	50.00	<b>50</b>
Flour, General Purpose	LB	1.00	0.00	<b>1</b>
Peaches, Sliced	CN	2.00	0.00	<b>2</b>
Peanut Butter, 40 OZ	JR	0.00	3.00	<b>3</b>
Peppers, Jalapeno	JR	1.00	0.00	<b>1</b>
Pimentos	CN	1.00	0.00	<b>1</b>
Rice, Parboiled	LB	6.00	0.00	<b>6</b>
Salsa	JR	1.00	0.00	<b>1</b>
Sauces, Asst., (BBQ, Honey, Ranch)	PG	0.00	100.00	<b>100</b>
Seasoning, Taco	PG	3.00	0.00	<b>3</b>
Sugar, Granulated	LB	2.00	3.00	<b>5</b>
Taco Shells, Hard Shell, Corn 25 COUNT	PK	4.00	0.00	<b>4</b>
Tomatoes, Diced	CN	4.00	0.00	<b>4</b>
Topping, Dessert	PG	2.00	0.00	<b>2</b>

# MICHIGAN HOMESTATION IDT MENU

## JUNE IDT

### DAY 11

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
Braised Pork Chops	L 085 00	410	6 oz.
Potatoes Au Gratin	Q 051 01	228	2/3 cup
Ginger Carrots	Q 017 01	73	1/2 cup
Garden Cottage Cheese Salad	M 018 00	70	1/2 cup
Apple Cobbler	I 010 00	150	1 slice
Whipped Topping	K 002 00	42	1/4 cup
Dinner Rolls	D 033 04	155	1ea
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

### DAY 12

Spaghetti and Meatballs	L 039 01	500	1 cup
Grated Cheese	M G01 01	30	1 tbsp.
Bread, Garlic	D 007 05	185	1ea
Mixed Vegetables	Q G03 22	90	3/4 cup
Tossed Vegetable Salad	M 048 00	15	1 cup
Assorted Dressings	M G01 05	200	1 ea.
Assorted Pies (Apple & Cherry)	I 034 00	200	1 slice
Whipped Topping	K 002 00	100	1.2 oz.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

<b>June IDT Menu</b>	<b><u>UOI</u></b>	<b><u>Day 11</u></b>	<b><u>Day 12</u></b>	<b><u>Total</u></b>
<b><u>Perishable Item</u></b>				
Beef, Ground, Bulk	LB	0.00	20.00	<b>20</b>
Bread, Garlic	EA	0.00	80.00	<b>80</b>
Butter	LB	4.00	2.00	<b>6</b>
Cabbage, Fresh	LB	0.00	2.00	<b>2</b>
Carrots, Fresh	LB	18.00	0.00	<b>18</b>
Celery, Fresh	LB	2.00	3.00	<b>5</b>
Cheese, Cheddar, Shredded	LB	2.00	5.00	<b>7</b>
Cottage Cheese	CO	2.00	0.00	<b>2</b>
Cucumbers, Fresh	LB	4.00	3.00	<b>7</b>
Eggs, Fresh, LRG	DZ	0.00	1.00	<b>1</b>
Lettuce, Bag 5 LB	BG	0.00	2.00	<b>2</b>
Lettuce, Fresh	LB	4.00	0.00	<b>4</b>
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	<b>100</b>
Milk, White, 1/2 PT	CO	50.00	50.00	<b>100</b>
Mixed Fresh Fruit	LB	10.00	10.00	<b>20</b>
Onions, Yellow, Fresh	LB	1.00	8.00	<b>9</b>
Peppers, Green, Fresh	LB	1.00	0.00	<b>1</b>
Pies, (Apple & Cherry)	EA	0.00	9.00	<b>9</b>
Pork Chops, Boneless, Center cut-6 OZ	EA	100.00	0.00	<b>100</b>
Potatoes, White Fresh	LB	25.00	0.00	<b>25</b>
Radishes, Fresh	LB	1.00	1.00	<b>2</b>
Rolls, Dinner, Brown & Serve	PG	9.00	0.00	<b>9</b>
Tomatoes, Fresh	LB	0.00	4.00	<b>4</b>
<b><u>Semi-Perishable</u></b>				
Beans, Green	CN	0.00	1.00	<b>1</b>
Beverage Base	PG	2.00	2.00	<b>4</b>
Bread Crumbs	BG	1.00	2.00	<b>3</b>
Carrots, Fresh	LB	18.00	0.00	<b>18</b>
Cheese, Grated, 16 OZ	CN	0.00	2.00	<b>2</b>
Coffee, Ground	LB	2.00	2.00	<b>4</b>
Corn	CN	0.00	2.00	<b>2</b>
Dressing, Assorted	EA	0.00	50.00	<b>50</b>
Dressing, Ranch	PG	0.00	50.00	<b>50</b>
Flour, General Purpose	LB	9.00	0.00	<b>9</b>
Noodles, Spaghetti	LB	0.00	12.00	<b>12</b>
Peas	CN	0.00	1.00	<b>1</b>
Pie Filling, Apple	CN	4.00	0.00	<b>4</b>
Sugar, Granulated	LB	0.00	1.00	<b>1</b>
Tomatoes, Diced #10	CN	0.00	4.00	<b>4</b>
Tomato Paste, #10 Can	CN	0.00	2.00	<b>2</b>
Topping, Dessert	PG	2.00	2.00	<b>4</b>

# MICHIGAN HOMESTATION IDT MENU

## JULY IDT

### DAY 13

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
Beef Fajitas (50%)	L 043 00	458	2 ea.
Chicken Fajitas (50%)	L 043 01	449	2ea
Soft Shelled Tacos (Flour)	L 034 00	443	2 ea.
Spanish, Rice	E 009 00	155	3/4 cup
Beans, Refried	Q 038 01	171	1/2 cup
Canned Peaches	A 013 60	70	1/2 cup
Gingerbread Cake	G 017 01	334	1 piece
Whipped Topping	K 002 00	42	1/4 cup
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

### DAY 14

Barbecued Ribs	L 092 00	594	7 oz.
Corn On The Cob	Q G02 07	148	1 ea.
Strawberry Shortcake	G 016 00	150	1 ea.
Cole Slaw w/Creamy Dressing	M 009 00	115	1/2 cup
Baked Macaroni and Cheese	F 001 00	359	1 cup
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

<b>July IDT Menu</b>	<b><u>UOI</u></b>	<b><u>Day 13</u></b>	<b><u>Day 14</u></b>	<b><u>Total</u></b>
<b><u>Perishable Item</u></b>				
Bacon, Sliced, Bulk	LB	2.00	0.00	2
Beef, Fajita Strips	LB	9.00	0.00	9
Butter	LB	0.00	3.00	3
Cabbage, Fresh	LB	0.00	17.00	17
Cheese, Cheddar, Shredded	LB	5.00	8.00	13
Chicken, Fajita Stips	LB	12.00	0.00	12
Corn On The Cob, Fresh	LB	0.00	55.00	55
Lettuce, Bag 5 LB	BG	0.00	1.00	1
Lettuce, Fresh	LB	10.00	0.00	10
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	100
Milk, White, 1/2 PT	CO	50.00	50.00	100
Mixed Fresh Fruit	LB	10.00	10.00	20
Onions, Yellow, Fresh	LB	9.00	0.00	9
Peppers, Green, Fresh	LB	7.00	2.00	9
Pork Spare Ribs	LB	0.00	75.00	75
Sour Cream 5LB Container	CO	1.00	0.00	1
Taco Shells, Flour, Soft	PK	17.00	0.00	17
Tomatoes, Fresh	LB	4.00	0.00	4
Strawberries, Frozen 6.5 LB	CN	0.00	4.00	4
<b><u>Semi-Perishable</u></b>				
Barbecue Sauce	GL	0.00	1.00	1
Beans, Refried	CN	4.00	0.00	4
Beverage Base	PG	2.00	2.00	4
Biscuit Mix, 5 LB	BX	0.00	2.00	2
Bread Crumbs	LB	0.00	2.00	2
Cake Mix, Gingerbread	BG	2.00	0.00	2
Coffee, Ground	LB	2.00	2.00	4
Flour, General Purpose	LB	1.00	2.00	3
Lime Juice	BT	1.00	0.00	1
Milk, Nonfat, Dry	BG	0.00	1.00	1
Mayonnaise Quart	QT	0.00	2.00	2
Noodles, Macaroni Elbow	LB	0.00	8.00	8
Peaches, Sliced	CN	2.00	0.00	2
Peppers, Jalapeno	JR	0.50	0.00	1
Rice, Parboiled	LB	6.00	0.00	6
Salsa	JR	1.00	0.00	1
Seasoning, Taco	PG	3.00	0.00	3
Sugar, Granulated	LB	2.00	1.00	3
Tomatoes, Diced	CN	4.00	0.00	4
Topping, Dessert	PG	2.00	2.00	4

# MICHIGAN HOMESTATION IDT MENU

## AUGUST IDT

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<b><u>DAY 15</u></b>			
Baked Salmon Steak	L 119 10	170	4 oz.
Rice Pilaf	E 008 00	143	3/4 cup
Seasoned Peas w/Mushrooms	Q 041 04	100	1/2 cup
Garden Cottage Cheese Salad	M 018 00	70	1/2 cup
Fresh Fruit Salad	M 017 00	79	½ cup
Assorted Breads	D G08 01	60	1 ea.
Butter	D G08 50	35	1 tbsp.
Tartar Sauce	O 013 00	103	2 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## **DAY 16**

Lasagna Beef w/Mozzarella	L 025 00	430	1.25 Cup
Seasoned Green Beans	Q G01 02	65	1/2 cup
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Garlic Bread	D 007 00	180	1 slice
Apple Crisp	J 001 01	235	3" sq.
Whipped Topping	K 002 00	42	1/4 cup
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.



## Grocery List

Based on per 100

### August IDT Menu

#### Perishable Item

	<u>UOI</u>	<u>Day 15</u>	<u>Day 16</u>	<u>Total</u>
Apples, Fresh	LB	6.00	0.00	6
Bananas, Fresh	LB	5.00	0.00	5
Bacon, Sliced, Bulk	LB	0.00	1.00	1
Beef, Ground, Bulk	LB	0.00	12.00	12
Bread, Texas, Garlic	EA	0.00	80.00	80
Bread, Wheat	LF	2.00	0.00	2
Bread, White	LF	2.00	0.00	2
Butter	LB	3.00	3.00	6
Celery, Fresh	LB	2.00	2.00	4
Cheese, Cheddar, Shredded	LB	0.00	5.00	5
Cheese, Grated, 16OZ	CN	0.00	3.00	3
Cheese, Mozzarella	LB	0.00	10.00	10
Cookies, C Chip, PB, & Sugar	EA	200.00	0.00	200
Cottage Cheese 5 LB container	CO	2.00	2.20	4
Cucumbers, Fresh	LB	4.00	3.00	7
Eggs, Fresh, LRG	DZ	1.00	3.00	4
Grapefruit, #303	CN	2.00	0.00	2
Lemons, Fresh	LB	3.00	0.00	3
Lettuce, Bag 5 LB	BG	0.00	1.00	1
Lettuce, Fresh	LB	9.00	0.00	9
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	100
Milk, White, 1/2 PT	CO	50.00	50.00	100
Mixed Fresh Fruit	LB	0.00	10.00	10
Onions, Yellow, Fresh	LB	6.00	4.00	10
Oranges, Fresh	LB	6.00	0.00	6
Peppers, Green, Fresh	LB	4.00	0.00	4
Radishes, Fresh	LB	1.00	1.00	2
Steak, Salmon (Frzn)	EA	100.00	0.00	100
Tomatoes, Fresh	LB	0.00	5.00	5
Yogurt, Plain, QT	CO	2.00	0.00	2
<u>Semi-Perishable</u>				
Beans, Green #10	CN	0.00	4.00	4
Beverage Base, Asst., Pre-sweet	PG	2.00	2.00	4
Coffee, Ground	LB	2.00	2.00	4
Dressing, Assorted	PG	0.00	50.00	50
Dressing, Ranch	PG	0.00	50.00	50
Mayonaise, 12oz Bt	BT	3.00	0.00	3
Mushrooms #10	CN	1.00	0.00	1
Muffin Mix, 4.5 LB	BX	0.00	2.00	2
Noodles, Lasagna	LB	0.00	6.00	6
Oatmeal 32 OZ	CO	0.00	1.00	1
Peas, Green #10	CN	4.00	0.00	4
Pie Filling, Apple #10	CN	0.00	4.00	4
Pineapple Chunks #10	CN	2.00	0.00	2
Rice, Long Grain	LB	10.00	0.00	10
Soup & Gravy Base Chicken	JR	0.20	0.00	1
Sugar, Granulated	LB	1.00	0.00	1
Tartar Sauce INDV Packets	HD	1.00	0.00	1
Tomatoes, Diced #10	CN	0.00	3.00	3
Tomato Paste, #10 Can	CN	0.00	1.00	1
Topping, Whipped	PG	0.00	2.00	2

# MICHIGAN HOMESTATION IDT MENU

## SEPTEMBER IDT

### DAY 17

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
Pulled Pork w/Hamburger Bun	N 027 05	420	2 ea.
Cherry Cobbler	I 010 03	150	1 piece
Baked Beans	Q 002 00	164	1/2 cup
Cole Slaw w/Creamy Dressing	M 009 00	115	1/2 cup
Assorted Dressings	M G01 05	150	1 ea.
Potato Chips, Baked	S 002 00	100	1 bag
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.
Butter	DG08 50	35	1 tbsp.
Whipped Topping	K 002 00	42	1/4 cup

### DAY 18

Pepper Steak	L 013 02	480	3/4 cup
Steamed Rice	E 005 07	162	3/4 cup
Corn	Q G03 11	110	1/2 cup
Garden Vegetable Salad	M 019 00	10	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Gelatin, Lime	J 00 702	90	1/2 cup
Gelatin, Strawberry	J 007 02	90	1/2 cup
Whipped Topping	K 002 00	42	1/4 cup
Assorted Breads	D G08 01	60	1 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

### September IDT Menu

#### Perishable Item

	<u>UOI</u>	<u>Day 17</u>	<u>Day 18</u>	<u>Total</u>
Bacon, Sliced, Bulk	LB	1.00	0.00	1
Beef, Shoulder Roast-Raw	LB	0.00	36.00	36
Bread, Wheat	LF	0.00	2.00	2
Bread, White	LF	0.00	2.00	2
Buns, Hamburger, Wheat (8)	PG	17.00	0.00	17
Butter	LB	2.00	2.00	4
Carrots, Fresh	LB	0.00	2.00	2
Cabbage, Fresh	LB	17.00	0.00	17
Celery, Fresh	LB	0.00	3.00	3
Cheese, Cheddar, Shredded	LB	0.00	5.00	5
Lettuce, Bag 5 LB	BG	0.00	2.00	2
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	100
Milk, White, 1/2 PT	CO	50.00	50.00	100
Mixed Fresh Fruit	LB	10.00	10.00	20
Onions, Yellow, Fresh	LB	3.00	3.00	6
Peppers, Green, Fresh	LB	0.00	12.00	12
Pork, BBQ, Pulled	TR	5.00	0.00	5

#### Semi-Perishable

Beans, w/Tomato Sauce, #10	CN	4.00	0.00	4
Beverage Base, Asst., Pre-sweet	PG	2.00	2.00	4
Coffee, Ground	LB	2.00	2.00	4
Corn, Whole Kernel #10	CN	0.00	4.00	4
Dressing, Assorted	PG	0.00	50.00	50
Dressing, Ranch	PG	0.00	50.00	50
Flour, General Purpose	LB	7.00	0.00	7
Gelatin, Lime	PG	0.00	2.00	2
Gelatine, Strawberry	PG	0.00	2.00	2
Mayonnaise Quart	QT	2.00	0.00	2
Mustard 8oz	BT	1.00	0.00	1
Pie Filling, Cherry #10	CN	4.00	0.00	4
Potato Chips, INDV PKG Baked	PG	100.00	0.00	100
Rice, Parboiled	LB	0.00	9.00	9
Soy Sauce, 8 OZ	BT	0.00	3.00	3
Sugar, Brown 2 LB Bag	BG	1.00	0.00	1
Sugar, Granulated	LB	1.00	0.00	1
Tomato Paste, 12 OZ	CN	0.00	3.00	3
Topping, Dessert	BG	2.00	2.00	4

# MICHIGAN HOMESTATION IDT MENU

## OCTOBER IDT

### DAY 19

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
Chicken Wings	L 109 10	300	6-8 ea.
Baked Macaroni and Cheese	F 001 00	359	1 cup
Fresh Buttered Carrots	Q G01 24	90	1/2 cup
Assorted Breads	D G08 01	50	1 ea.
Tossed Vegetable Salad	M 048 00	15	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Butter	D G08 50	35	1 tbsp.
Chocolate Brownies	H 002 01	250	3" sq.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8oz
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

### DAY 20

Chicken Cordon Bleu	L 109 15	330	1 ea-6 oz.
Scalloped Potatoes	Q 053 01	150	2/3 cup
California Vegetable Mix	Q G03 24	65	3/4 cup
Chef's Salad	M 007 00	80	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Yellow Cake	G 010 00	320	3" sq.
Chocolate Frosting	G 009 00	161	1-1/2 tbsp.
Assorted Breads	D G08 01	60	1 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

### October IDT Menu

#### Perishable Item

	<u>UOI</u>	<u>Day 19</u>	<u>Day 20</u>	<u>Total</u>
Bacon, Bulk FRZN	LB	1.00	0.00	1
Bread, Wheat	LF	2.00	2.00	4
Bread, White	LF	2.00	2.00	4
Butter	LB	5.00	3.00	8
Cabbage, Fresh	LB	2.00	1.00	3
Carrots, Fresh	LB	20.00	0.00	20
Celery, Fresh	LB	3.00	0.00	3
Cheese, American	LB	0.00	2.00	2
Cheese, Cheddar, Shredded	LB	13.00	5.00	18
Cheese, Swiss, Shredded	LB	0.00	2.00	2
Chicken Cordon Blue 6 OZ	EA	0.00	100.00	100
Chicken Wings	LB	80.00	0.00	80
Cucumbers, Fresh	LB	3.00	2.00	5
Eggs, Fresh, LRG	DZ	0.00	2.00	2
Lettuce, 5 LB Bag	BG	1.00	2.00	3
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	100
Milk, White, 1/2 PT	CO	50.00	50.00	100
Mixed Fresh Fruit	LB	10.00	10.00	20
Onions, Yellow, Fresh	LB	3.00	3.00	6
Peppers, Green, Fresh	LB	0.00	2.00	2
Potatoes, White Fresh	LB	0.00	30.00	30
Radishes, Fresh	LB	1.00	0.00	1
Tomatoes, Fresh	LB	4.00	8.00	12
Turkey, Diced	LB	0.00	2.00	2
Vegetables, California Mix FRZ	BG	0.00	12.00	12
<u>Semi- Perishable</u>				
Beverage Base, Asst., Pre-sweet	PG	2.00	2.00	4
Bread Crumbs	LB	2.00	0.00	2
Brownie Mix, 6 LB	BX	2.00	0.00	2
Cake Mix, Yellow	CN	0.00	2.00	2
Coffee, Ground	LB	2.00	2.00	4
Croutons, Home style 2 LB	BG	0.00	1.00	1
Dressing, Assorted	PG	50.00	50.00	100
Dressing, Ranch	PG	50.00	50.00	100
Flour, General Purpose	LB	2.00	1.00	3
Frosting Mix, Chocolate	BX	1.00	1.00	2
Noodles, Macaroni Elbow	LB	8.00	0.00	8
Milk Non Fat, Dry 5lb	BG	1.00	0.00	1

# MICHIGAN HOMESTATION IDT MENU

## NOVEMBER IDT

### DAY 21

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
Baked Ham Steaks	L 071 02	473	4 oz.
Scalloped Potatoes	Q 053 01	150	2/3 cup
Green Peas	Q G03 16	95	1/2 cup
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Butterscotch Pudding	J 014 04	45	1/4 cup
Chocolate Pudding	J 014 05	45	1/4 cup
Sweet Rolls	DG 11 00	190	1 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

### DAY 22

Gyro, Beef & Chicken	N 002 00	447	1 ea
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Chocolate Brownies	H 002 01	250	3" sq.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

### November IDT Menu

#### Perishable Item

	<u>UOI</u>	<u>Day 21</u>	<u>Day 22</u>	<u>Total</u>
Butter	LB	5.00	2.00	<b>7</b>
Bread, Pita 8 Inch	EA	0.00	100.00	<b>100</b>
Carrots, Fresh	LB	0.00	4.00	<b>4</b>
Celery, Fresh	LB	0.00	1.00	<b>1</b>
Cheese, Cheddar, Shredded	LB	0.00	5.00	<b>5</b>
Cucumbers, Fresh	LB	0.00	3.00	<b>3</b>
Gyro Meat, Beef	LB	0.00	12.00	<b>12</b>
Gyro Meat, Chicken	LB	0.00	10.00	<b>10</b>
Ham, Steak	EA	100.00	0.00	<b>100</b>
Lettuce, 5 LB Bag	BG	1.00	1.00	<b>2</b>
Lettuce, Fresh	LB	0.00	4.00	<b>4</b>
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	<b>100</b>
Milk, White, 1/2 PT	CO	50.00	50.00	<b>100</b>
Mixed Fresh Fruit	LB	10.00	10.00	<b>20</b>
Onions, Yellow, Fresh	LB	0.00	2.00	<b>2</b>
Peppers, Green, Fresh	LB	0.00	2.00	<b>2</b>
Potatoes, White Fresh	LB	30.00	0.00	<b>30</b>
Radishes, Fresh	LB	1.00	1.00	<b>2</b>
Sweet Rolls, Dinner Frozen	EA	100.00	0.00	<b>100</b>
Tomatoes, Fresh	LB	5.00	13.00	<b>18</b>
Tzatziki Sauce 1/2 Gallon	CO	0.00	2.00	<b>2</b>

#### Semi- Perishable

Beverage Base, Asst., Pre-sweet	PG	2.00	2.00	<b>4</b>
Biscuit Mix, 5 LB	BX	0.00	2.00	<b>2</b>
Brownie Mix, 6 LB	BX	0.00	2.00	<b>2</b>
Coffee, Ground	LB	2.00	2.00	<b>4</b>
Dressing, Assorted	PG	50.00	50.00	<b>100</b>
Dressing, Ranch	PG	50.00	50.00	<b>100</b>
Flour, General Purpose	LB	1.00	0.00	<b>1</b>
Frosting Mix, Chocolate 4 LB	BX	0.00	1.00	<b>1</b>
Milk Non Fat, Dry 5lb	BG	0.29	0.00	<b>1</b>
Peas, Green #10	CN	4.00	0.00	<b>4</b>
Pudding, Butterscotch, 5 LB	BX	2.00	0.00	<b>2</b>
Pudding, Chocolate, 5 LB	BX	2.00	0.00	<b>2</b>

# MICHIGAN HOMESTATION IDT MENU

## DECEMBER IDT

### DAY 23

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
Assorted Pasties (or Pot Pies)	L 021 99	332	1 ea.
Ketchup INDV Packets	O 005 95	16	1 ea.
Mashed Potatoes	Q 048 00	145	2/3 cup
Chicken Gravy	O 016 11	75	1/4 cup
Beef Gravy	O 016 16	75	1/4 cup
Seasoned Green Beans	Q G05 01	65	1/2 cup
Tossed Vegetable Salad	M 048 00	15	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Double Chocolate Chip Bar	H 010 03	250	2 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

### DAY 24 HOLIDAY MEAL

Roast Turkey Breast	L 162 00	267	4 oz.
Baked Ham	L 069 00	272	4 oz.
Savory Bread Dressing	O 021 00	195	1/2 cup
Mashed Potatoes	Q 048 00	145	2/3 cup
Gravy, Turkey	O 016 14	75	1/3 cup
Jellied Cranberry and Orange Salad	M 023 00	106	4 oz.
Seasoned Corn	Q G01 11	80	1/2 cup
Sweet Potatoes Candied, Fresh	Q 067 00	120	1/4 cup
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Assorted Pies (Apple, Cherry)	I 034 00	250	1 slice
Pumpkin Pies	I 013 01	200	1 slice
Whipped Topping	K 002 00	42	1/4cup
Cheese Cakes, Prepared	G 026 15	250	1 pc
Cookies, Assorted	H 013 16	150	2 ea.
Dinner Rolls	D 033 04	155	1 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 07	90	8 oz.
Coffee	C 005 02	0	8 oz.



## Grocery List

Based on per 100

### December IDT Menu

#### Perishable Item

	<u>UOI</u>	<u>Day 23</u>	<u>Day 24</u>	<u>Total</u>
Bread, White	LF	0.00	8.00	8
Butter	LB	4.00	6.00	10
Cabbage, Fresh	LB	2.00	0.00	2
Celery, Fresh	LB	3.00	2.00	5
Cheese, Cheddar, Shredded	LB	5.00	5.00	10
Cheesecakes, Fancy, Prepared	EA	0.00	5.00	5
Chicken Pot Pie	EA	50.00	0.00	50
Cookies, C-Chip, PB & Sugar	EA	0.00	200.00	200
Cranberries, Fresh 12 OZ Bag	BG	0.00	5.00	5
Cucumbers, Fresh	LB	3.00	3.00	6
Ham	LB	0.00	25.00	25
Lettuce, Bag 5 LB	BG	1.00	1.00	2
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	100
Milk, White, 1/2 PT	CO	50.00	50.00	100
Mixed Fresh Fruit	LB	10.00	0.00	10
Onions Whole Yellow Fresh	LB	3.00	2.00	5
Oranges, Fresh	LB	0.00	3.00	3
Pasties, Beef	EA	50.00	0.00	50
Peppers, Green, Fresh	LB	0.00	2.00	2
Pies, (Pumpkin, Apple & Cherry)	EA	0.00	8.00	8
Potatoes, White Fresh	LB	30.00	30.00	60
Radishes, Fresh	LB	1.00	1.00	2
Rolls, Dinner, Brown & Serve	PG	0.00	9.00	9
Sweet Potatoes Fresh	LB	0.00	25.00	25
Tomatoes, Fresh	LB	4.00	5.00	9
Turkey Breast	LB	0.00	38.00	38

#### Semi-Perishable

Beans, Green #10	CN	6.00	0.00	6
Beverage Base, Asst., Pre-sweet	PG	2.00	2.00	4
Chocolate Chips 1 LB PKG	LB	3.00	0.00	3
Coffee, Ground	LB	2.00	2.00	4
Cookie Mix, Chocolate	BX	2.00	0.00	2
Corn, Whole Kernel #10	CN	0.00	4.00	4
Dressing, Assorted	PG	50.00	50.00	100
Dressing, Ranch	PG	50.00	50.00	100
Juice, Pineapple 46 OZ	CO	0.00	1.00	1
Ketchup, INDV PKT	HD	1.00	0.00	1
Soup & Gravy Base, Beef	JR	0.20	0.00	1
Soup & Gravy Base, Chicken	JR	0.20	0.20	1
Soup & Gravy Base Turkey 15 OZ	BG	0.00	2.00	2
Orange Gelatin Powder 24 OZ	BG	0.00	2.00	2
Sugar, Brown 2 LB	BG	0.00	2.00	2
Sugar, Granulated	LB	0.00	2.00	2
Topping, Dessert	PG	0.00	2.00	2

# Michigan Army National Guard AT Menu

Menu: 1	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<u>Breakfast</u>			
Orange Juice	C G02 06	80	8 oz.
Apple Juice	C G02 01	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	0.5 PKG
Oatmeal	E 001 00	70	1/2 cup
Raisins & Brown Sugar	A 013 51	70	1 tbsp.
Western Omelette	F00810	285	1 ea.
Oven Fried Bacon - 25% Turkey	L 002 00	100	2 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Toast	D G08 02	60	1 ea.
Sausage Patties – 25% Turkey	L 089 03	50	1 ea.
Jam & Jelly Assorted	D G08 06	70	1/2 tbsp.
Peanut Butter	D G08 08	70	1/2 tbsp.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.
<u>Lunch</u>			
Chicken Wings	L 109 10	300	6-8 ea.
Baked Macaroni and Cheese	F 001 00	359	1 cup
Fresh Buttered Carrots	Q G01 24	90	1/2 cup
Assorted Breads	D G08 01	50	1 ea.
Tossed Vegetable Salad	M 048 00	15	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Butter	D G08 50	35	1 tbsp.
Chocolate Brownies	H 002 01	250	3" sq.
Assorted Breads	D G08 01	60	1 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8oz
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.
<u>Dinner</u>			
Baked Ham Steaks	L 071 02	473	4 oz.
Scalloped Potatoes	Q 053 01	150	2/3 cup
Green Peas	Q G01 04	95	1/2 cup
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Butterscotch Pudding	J 014 04	45	1/4 cup
Chocolate Pudding	J 014 05	45	1/4 cup
Sweet Rolls	DG 11 00	190	1 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst. Coffee	C G06 00	90	8 oz.

## Grocery List

Based on per 100

<b>Menu Number 1</b>	<b><u>UOI</u></b>	<b><u>Breakfast</u></b>	<b><u>Lunch</u></b>	<b><u>Dinner</u></b>	<b><u>Total</u></b>
<b><u>Perishable Item</u></b>					
Bacon, Bulk FRZN	LB	9.00	1.00	0.00	<b>10</b>
Bacon, Turkey FRZN	LB	3.00	0.00	0.00	<b>3</b>
Bread, Wheat	LF	1.00	1.00	0.00	<b>2</b>
Bread, White	LF	1.00	1.00	0.00	<b>2</b>
Butter	LB	2.00	5.00	5.00	<b>12</b>
Carrots, Fresh	LB	0.00	20.00	0.00	<b>20</b>
Celery, Fresh	LB	0.00	3.00	0.00	<b>3</b>
Cheese, Cheddar, Shredded	LB	5.00	13.00	5.00	<b>23</b>
Chicken Wings	LB	0.00	80.00	0.00	<b>80</b>
Cucumbers, Fresh	LB	0.00	3.00	3.00	<b>6</b>
Ham, Boneless	LB	2.00	0.00	0.00	<b>2</b>
Ham, Steak	EA	0.00	0.00	100.00	<b>100</b>
Eggs, Fresh, LRG	DZ	17.00	0.00	0.00	<b>17</b>
Juice, Orange, FRZN, 32 OZ	CN	2.00	0.00	0.00	<b>2</b>
Lettuce, 5 LB Bag	BG	0.00	1.00	1.00	<b>2</b>
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Mixed Fresh Fruit	LB	20.00	0.00	0.00	<b>20</b>
Onions, Yellow, Fresh	LB	4.00	3.00	3.00	<b>10</b>
Peppers, Green, Fresh	LB	4.00	0.00	2.00	<b>6</b>
Potatoes, White Fresh	LB	0.00	0.00	30.00	<b>30</b>
Radishes, Fresh	LB	0.00	1.00	1.00	<b>2</b>
Sausage, Pork Patties	LB	6.00	0.00	0.00	<b>6</b>
Sausage, Turkey Patties	LB	2.00	0.00	0.00	<b>2</b>
Sweet Rolls, Dinner Frozen	EA	0.00	0.00	100.00	<b>100</b>
Tomatoes, Fresh	LB	0.00	4.00	5.00	<b>9</b>
Yogurt, ASST	EA	25.00	0.00	0.00	<b>25</b>
<b><u>Semi- Perishable</u></b>					
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	2.00	<b>4</b>
Bread Crumbs	LB	0.00	2.00	0.00	<b>2</b>
Brownie Mix, 6 LB	BX	0.00	2.00	0.00	<b>2</b>
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	<b>40</b>
Coffee, Ground	LB	2.00	2.00	2.00	<b>6</b>
Dressing, Assorted	PG	0.00	50.00	50.00	<b>100</b>
Dressing, Ranch	PG	0.00	50.00	50.00	<b>100</b>
Flour, General Purpose	LB	0.00	2.00	1.00	<b>3</b>
Frosting Mix, Chocolate	BX	0.00	1.00	0.00	<b>1</b>
Jelly & Jam, INDV	HD	1.00	0.00	0.00	<b>1</b>
Juice, Apple, 46 OZ	CO	4.00	0.00	0.00	<b>4</b>
Noodles, Macaroni Elbow	LB	0.00	8.00	0.00	<b>8</b>
Milk Non Fat, Dry 5lb	BG	0.00	1.00	1.00	<b>2</b>
Oatmeal 32 OZ	CO	1.00	0.00	0.00	<b>1</b>
Peanut Butter, 5lb	JR	1.00	0.00	0.00	<b>1</b>
Peas, Grean #10	CN	0.00	0.00	6.00	<b>6</b>
Pudding, Butterscotch, #10	BX	0.00	0.00	2.00	<b>2</b>
Pudding, Chocolate, #10	BX	0.00	0.00	2.00	<b>2</b>
Raisins, 2 LB	BG	1.00	0.00	0.00	<b>1</b>
Sugar, Granulated	LB	1.00	0.00	0.00	<b>1</b>
Sugar, Brown, 2 LB	BG	1.00	0.00	0.00	<b>1</b>

## Michigan Army National Guard AT Menu

Menu: 2	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<b><u>Breakfast</u></b>			
Orange Juice	C G02 06	80	8 oz.
Apple Juice	C G02 01	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
Eggs to Order	F 007 02	170	2 ea.
Creamed Ground Beef w/Biscuits	L 030 00	290	2/3 cup
Sausage Links – 25% Chicken	L 091 00	50	1 ea.
Hash Browned Potatoes	Q 054 03	188	1/2 cup
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.
<b><u>Lunch</u></b>			
Baked Chicken	L 079 01	300	6 oz.
Steamed Rice	E 005 00	162	3/4 cup
Steamed Broccoli	Q-065 00	50	3/4 cup
Garden Vegetable Salad	M 01900	50	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Strawberry Shortcake w/Biscuit	G 016 00	293	1 ea.
Whipped Topping	K 002 00	100	1.2 oz.
Assorted Breads	D G08 01	60	1 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.
<b><u>Dinner</u></b>			
Beef Pot Roast	L 010 00	370	4 oz.
Natural Pan Gravy	O 018 00	10	2 tbsp.
Parsley Buttered Potatoes	Q 033 00	160	5.5 oz.
Green Beans	Q G01 02	20	1/2 cup
Garden Vegetable Salad	M 019 00	10	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Corn Bread	D 015 00	125	1-1/2" sq
Assorted Pies (Apple & Cherry)	I 034 00	200	1 slice
Whipped Topping	K 002 00	42	1/4 cup
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

**Grocery List**

Based on per 100

**Menu Number 2****Perishable Item**

	<b><u>UOI</u></b>	<b><u>Breakfast</u></b>	<b><u>Lunch</u></b>	<b><u>Dinner</u></b>	<b><u>Total</u></b>
Bacon, Sliced, Bulk	LB	0.00	0.00	1.00	1
Beef, Ground, Bulk	LB	20.00	0.00	0.00	20
Beef, Shoulder Roast-Raw	LB	0.00	0.00	44.00	44
Bread, Wheat	LF	0.00	2.00	0.00	2
Bread, White	LF	0.00	2.00	0.00	2
Broccoli, Frozen	LB	0.00	20.00	0.00	20
Butter	LB	2.00	3.00	4.00	9
Carrots, Fresh	LB	0.00	2.00	2.00	4
Celery, Fresh	LB	0.00	3.00	3.00	6
Cheese, Cheddar, Shredded	LB	0.00	5.00	5.00	10
Chicken Quarters	LB	0.00	82.00	0.00	82
Eggs, Fresh, Lrg	DZ	17.00	0.00	0.00	17
Juice, Orange, FRZ, 32 OZ	CN	2.00	0.00	0.00	2
Lettuce, Bag 5 LB	BG	0.00	2.00	2.00	4
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	150
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	150
Mixed Fresh Fruit	LB	20.00	0.00	0.00	20
Onions, Yellow, Fresh	LB	1.00	1.00	3.00	5
Peppers, Green, Fresh	LB	0.00	4.00	2.00	6
Pies, (Apple & Cherry)	EA	0.00	0.00	9.00	9
Potatoes, White Fresh	LB	0.00	0.00	40.00	40
Sausage, Pork, Link	LB	6.00	0.00	0.00	6
Sausage, Turkey, Link	LB	2.00	0.00	0.00	2
Strawberries, Frozen	CO	0.00	4.00	0.00	4
Yogurt, ASST	EA	25.00	0.00	0.00	25

**Semi-Perishable**

Beans, Green #10	CN	0.00	0.00	4.00	4
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	2.00	4
Biscuit Mix, 6 LB	BX	4.00	3.00	0.00	7
Bread Crumbs	LB	0.00	3.00	0.00	3
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	40
Coffee, Ground	LB	2.00	2.00	2.00	6
Corn Bread Mix 5 LB	BG	0.00	0.00	1.00	1
Dressing, Assorted	PG	0.00	50.00	50.00	100
Dressing, Ranch	PG	0.00	50.00	50.00	100
Flour, General Purpose	LB	2.00	0.00	2.00	4
Juice, Apple, 46 OZ	CO	4.00	0.00	0.00	4
Pineapple, Chunked #10	CN	0.00	1.00	0.00	1
Potatoes, Hash Brown, Dehydrated	BX	4.00	0.00	0.00	4
Rice, Parboiled	LB	0.00	9.00	0.00	9
Soy Sauce, 8 OZ	BT	0.00	2.00	0.00	2
Sugar, Granulated	LB	2.00	4.00	0.00	6
Topping, Dessert	PG	0.00	2.00	2.00	4

# Michigan Army National Guard AT Menu

Menu: 3      Recipe      Calories      Portion

## Breakfast

Orange Juice	C G02 06	80	8 oz.
Apple Juice	C G02 01	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 pkg
Assorted Breakfast Bread	D 005 00	120	1 ea.
Chicken & Waffles	D 025 06	176	.5 ea.
Maple Syrup INDV	D 050 01	50	1 pkg
Ham and Cheese Omelet	F 008 06	180	1 ea.
Eggs, Scrambled	F 010 00	170	2 ea.
Hash Brown Potatoes	Q 054 03	188	1/2 cup
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.

## Lunch

Baked Cod	L 119 10	170	4 oz.
Rice Pilaf	E 008 00	143	3/4 cup
Seasoned Peas w/Mushrooms	Q 041 04	100	1/2 cup
Garden Cottage Cheese Salad	M 018 00	70	1/2 cup
Fresh Fruit Salad	M 017 00	79	½ cup
Assorted Breads	D G08 01	60	1 ea.
Butter	D G08 50	35	1 tbsp.
Tartar Sauce	O 013 00	103	2 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Dinner

Chicken Cordon Bleu	L 109 15	330	1 ea-6 oz.
Scalloped Potatoes	Q 053 01	150	2/3 cup
California Vegetable Mix	Q G03 24	65	3/4 cup
Chef's Salad	M 007 00	80	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Yellow Cake	G 010 00	320	3" sq.
Chocolate Frosting	G 009 00	161	1-1/2 tbsp.
Assorted Breads	D G08 01	60	1 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

Menu Number 3	UOI	Breakfast	Lunch	Dinner	Total
<b><u>Perishable Item</u></b>					
Apples, Fresh	LB	0.00	6.00	0.00	6
Bananas, Fresh	LB	0.00	5.00	0.00	5
Bread, Wheat	LF	0.00	2.00	2.00	4
Bread, White	LF	0.00	2.00	2.00	4
Breakfast Bread	LF	4.00	0.00	0.00	4
Butter	LB	2.00	3.00	3.00	8
Cabbage, Fresh	LB	0.00	0.00	1.00	1
Celery, Fresh	LB	2.00	3.00	3.00	8
Chicken Fritters	LB	25.00	0.00	0.00	25
Cheese, American	LB	0.00	0.00	2.00	2
Cheese, Cheddar, Shredded	LB	5.00	0.00	5.00	10
Cheese, Swiss, Shredded	LB	0.00	0.00	2.00	2
Chicken Cordon Bleu 6 OZ	EA	0.00	0.00	100.00	100
Cottage Cheese 5 LB	CO	0.00	2.00	0.00	2
Cucumbers, Fresh	LB	0.00	4.00	2.00	6
Eggs, Fresh, LRG	DZ	26.00	1.00	2.00	29
Ham	LB	5.00	0.00	0.00	5
Fish, Cod Fillet	EA	0.00	100.00	0.00	100
Juice, Orange, FRZ, 32 OZ	CN	2.00	0.00	0.00	2
Lemons, Fresh	LB	0.00	3.00	0.00	3
Lettuce, Bag 5 LB	BG	0.00	0.00	2.00	2
Lettuce, Fresh	LB	0.00	9.00	0.00	9
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	150
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	150
Mixed Fresh Fruit	LB	20.00	0.00	0.00	20
Onions, Yellow, Fresh	LB	0.00	3.00	3.00	6
Oranges, Fresh	LB	0.00	6.00	0.00	6
Peppers, Green, Fresh	LB	0.00	4.00	2.00	6
Potatoes, White Fresh	LB	0.00	0.00	30.00	30
Tomatoes, Fresh	LB	0.00	0.00	8.00	8
Turkey, Diced	LB	0.00	0.00	2.00	2
Vegetables, California Mix FRZ	BG	0.00	0.00	12.00	12
Radishes, Fresh	LB	0.00	1.00	0.00	1
Waffles, FRZ, 1 OZ	EA	200.00	0.00	0.00	200
Yogurt, ASST	EA	25.00	0.00	0.00	25
Yogurt, Plain QT	CO	0.00	1.00	0.00	1
<b><u>Semi-Perishable</u></b>					
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	2.00	4
Cake Mix, Yellow	CN	0.00	0.00	2.00	2
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	40
Coffee, Ground	LB	2.00	2.00	2.00	6
Croutons, Home style 2 LB	BG	0.00	0.00	1.00	1
Dressing, Assorted	PG	0.00	0.00	50.00	50
Dressing, Ranch	PG	0.00	0.00	50.00	50
Flour, General Purpose	LB	0.00	0.00	1.00	1
Frosting Mix, Chocolate	BX	0.00	0.00	1.00	1
Grapefruit	CN	0.00	2.00	0.00	2
Juice, Apple, 32 OZ	CN	4.00	0.00	0.00	4
Mushrooms #10	CN	0.00	1.00	0.00	1
Peas, Green #10	CN	0.00	4.00	0.00	4
Pineapple Chunks #10	CN	0.00	2.00	0.00	2
Potatoes, Hash Brown, Dehydrated	BX	4.00	0.00	0.00	4
Rice, Parboiled	LB	0.00	10.00	0.00	10
Soup & Gravy Base, Chicken	JR	0.00	0.20	0.00	1
Sugar, Granulated	LB	1.00	1.00	0.00	2
Syrup, Maple, Individual	EA	100.00	0.00	0.00	100
Tartar Sauce	HD	0.00	2.00	0.00	2

# Michigan Army National Guard AT Menu

Menu: 4

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<u>Breakfast</u>			
Orange Juice	C G02 06	80	8 oz.
Pineapple Juice	C G02 07	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
Grits, Hominy	E 002 00	84	2/3 cup
Eggs to Order	F 007 02	170	2 ea.
Oven Fried Bacon – 25% Turkey	L 002 00	100	2 ea.
Corned Beef Hash	L 110 00	209	2/3 cup
Toast	D G08 02	60	1 ea.
Jam & Jelly Assorted	D G08 06	70	1/2 tbsp.
Butter	D G08 50	35	1 tbsp.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.

## Lunch

Gyro, Beef & Chicken	N 002 00	447	1 ea
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Chocolate Brownies	H 002 01	250	3" sq.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Dinner

Baked Salmon	L 119 00	150	6 OZ
Seasoned Corn	Q G01 11	110	1/2 cup
Tossed Vegetable Salad	M 048 00	15	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Rice Pilaf	E 008 00	143	3/4 cup
Assorted Cookies	H 013 05	300	2 ea.
Cornbread	D 015 00	125	1-1/2" sq.
Tartar Sauce	O 013 01	100	2 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.



## Grocery List

Based on per 100

<b>Menu Number 4</b>	<b>UOI</b>	<b>Breakfast</b>	<b>Lunch</b>	<b>Dinner</b>	<b>Total</b>
<b><u>Perishable Item</u></b>					
Bacon, Bulk, FRZN	LB	9.00	0.00	0.00	9
Bacon, Turkey, FRZN	LB	3.00	0.00	0.00	3
Beef, Corned FRZN	LB	15.00	0.00	0.00	15
Bread, Pita 8 Inch	EA	0.00	100.00	0.00	100
Bread, Wheat	LF	1.00	0.00	0.00	1
Bread, White	LF	1.00	0.00	0.00	1
Butter	LB	3.00	4.00	5.00	12
Cabbage, Fresh	LB	0.00	0.00	2.00	2
Celery, Fresh	LB	0.00	0.00	3.00	3
Cheese, Cheddar, Shredded	LB	0.00	5.00	5.00	10
Cookies, C Chip, PB, & Sugar	EA	0.00	0.00	200.00	200
Cucumbers, Fresh	LB	0.00	3.00	3.00	6
Eggs, Fresh, LRG	DZ	17.00	0.00	0.00	17
Gyro Meat, Beef	LB	0.00	12.00	0.00	12
Gyro Meat, Chicken	LB	0.00	10.00	0.00	10
Juice, Orange, FRZ, 32 OZ	CO	2.00	0.00	0.00	2
Lemons, Fresh	LB	0.00	0.00	3.00	3
Lettuce, Bag 5 LB	BG	0.00	1.00	1.00	2
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	150
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	150
Mixed Fresh Fruit	LB	20.00	0.00	0.00	20
Onions, Yellow, Fresh	LB	3.00	0.00	9.00	12
Peppers, Green, Fresh	LB	2.00	2.00	0.00	4
Potatoes, White Fresh	LB	20.00	0.00	0.00	20
Radishes, Fresh	LB	0.00	1.00	1.00	2
Steak, Salmon (Frzn)	EA	0.00	0.00	100	100
Tomatoes, Fresh	LB	0.00	13.00	4.00	17
Tzatziki Sauce 1/2 GAL	CO	0.00	1.00	0.00	1
Yogurt, ASST	EA	25.00	0.00	0.00	25
<b><u>Semi-Perishable</u></b>					
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	2.00	4
Brownie Mix, 6 LB	BX	0.00	2.00	0.00	2
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	40
Coffee, Ground	LB	2.00	2.00	2.00	6
Corn Bread Mix 5 LB	BG	0.00	0.00	1.00	1
Corn, Whole Kernel #10	CN	0.00	0.00	4.00	4
Dressing, Assorted	PG	0.00	50.00	50.00	100
Dressing, Ranch	PG	0.00	50.00	50.00	100
Flour, General Purpose	LB	0.00	5.00	0.00	5
Frosting Mix, Chocolate 4 LB	BX	0.00	1.00	0.00	1
Grits, Hominy 5 LB	BX	2.00	0.00	0.00	2
Jelly & Jam, INDV	HD	1.00	0.00	0.00	1
Juice, Pineapple 46 OZ	CN	6.00	0.00	0.00	6
Peas, Green #10	CN	0.00	1.00	0.00	1
Rice, Long Grain	LB	0.00	0.00	10.00	10
Soup & Gravy Base Chicken	JR	0.00	0.20	0.20	1
Sugar, Granulated	LB	1.00	0.00	0.00	1
Tartar Sauce INDV Packets	HD	0.00	0.00	2.00	2

# Michigan Army National Guard AT Menu

Menu: 5	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<b><u>Breakfast</u></b>			
Orange Juice	C G02 06	80	8 oz.
Grape Juice	C G02 12	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
Oatmeal	E 001 00	70	1/2 cup
Raisins & Brown Sugar	A 013 51	13	1 tbsp.
Eggs to Order	F 007 02	170	2 ea.
Oven Fried Bacon – 25% Turkey	L 002 00	100	2 ea.
Creamed Pork Sausage w/Biscuits	O 017 03	290	2/3 cup
Bagel w/Cream Cheese	D 013 00	120	1 ea.
Butter	D G08 50	35	1 tbsp.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.
<b><u>Lunch</u></b>			
Baked Chicken	L 143 00	300	7.5 oz.
Chicken Gravy	O 016 11	15	1/4 cup
Steamed Rice	E 005 00	162	3/4 cup
California Mixed Vegetables	Q G03 24	65	3/4 cup
Garden Vegetable Salad	M 019 00	10	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Chocolate Chip Cookies FRZ	H 020 05	300	2 ea.
Dinner Rolls	D 033 04	155	1ea
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.
<b><u>Dinner</u></b>			
Meatloaf	L 035 00	442	6 oz.
Brown Gravy	O 016 16	15	1/4 cup
Mashed Potatoes	Q 048 00	145	2/3 cup
Fried Cabbage	Q 012 00	27	1/4 cup
Tossed Vegetable Salad	M 048 00	15	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Strawberry Shortcake	G 016 00	390	3" sq.
Whipped Topping	K 002 00	42	1/4 cup
Assorted Breads	D G08 01	60	1 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

<b>Menu Number 5</b>	<b>UOI</b>	<b>Breakfast</b>	<b>Lunch</b>	<b>Dinner</b>	<b>Total</b>
<b><u>Perishable Item</u></b>					
Bacon, Turkey, FRZN	LB	3.00	0.00	0.00	<b>3</b>
Bacon, Sliced, Bulk	LB	9.00	0.00	2.00	<b>11</b>
Bagel, Variety	LB	20.00	0.00	0.00	<b>20</b>
Beef, Ground, Bulk	LB	0.00	0.00	30.00	<b>30</b>
Biscuits Premade, F2N	EA	100.00	0.00	0.00	<b>100</b>
Bread, Wheat	LF	0.00	0.00	2.00	<b>2</b>
Bread, White	LF	0.00	0.00	2.00	<b>2</b>
Butter	LB	2.00	3.00	4.00	<b>9</b>
Cabbage, Fresh	LB	0.00	0.00	26.00	<b>26</b>
Carrots, Fresh	LB	0.00	2.00	0.00	<b>2</b>
Celery, Fresh	LB	0.00	3.00	4.00	<b>7</b>
Cheese, Cheddar, Shredded	LB	0.00	5.00	5.00	<b>10</b>
Chicken Quarters	LB	0.00	82.00	0.00	<b>82</b>
Cookies, Choc-Chip	EA	0.00	200.00	0.00	<b>200</b>
Cream Cheese INDV	EA	15.00	0.00	0.00	<b>15</b>
Cream Cheese, Light INDV	EA	15.00	0.00	0.00	<b>15</b>
Cucumbers, Fresh	LB	0.00	0.00	3.00	<b>3</b>
Eggs, Fresh, LRG	DZ	17.00	0.00	2.00	<b>19</b>
Juice, Orange, FRZ, 32 OZ	CO	2.00	0.00	0.00	<b>2</b>
Lettuce, Bag 5 LB	BG	0.00	2.00	1.00	<b>3</b>
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Mixed Fresh, Asst.	LB	20.00	0.00	0.00	<b>20</b>
Onions, Yellow, Fresh	LB	1.00	0.00	4.00	<b>5</b>
Peppers, Green, Fresh	LB	0.00	2.00	1.00	<b>3</b>
Potatoes, White Fresh	LB	0.00	0.00	30.00	<b>30</b>
Radishes, Fresh	LB	0.00	0.00	1.00	<b>1</b>
Rolls, Dinner, Brown & Serve	PG	0.00	9.00	0.00	<b>9</b>
Sausage, Pork, Bulk	LB	7.00	0.00	0.00	<b>7</b>
Strawberries, Frozen 6.5 LB	CN	0.00	0.00	4.00	<b>4</b>
Tomatoes, Fresh	LB	0.00	0.00	4.00	<b>4</b>
Vegetables, California Mix, FRZ	BG	0.00	12.00	0.00	<b>12</b>
Yogurt, ASST	EA	25.00	0.00	0.00	<b>25</b>
<b><u>Semi-Perishable</u></b>					
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	2.00	<b>4</b>
Biscuit Mix, 5 LB	BX	0.00	0.00	2.00	<b>2</b>
Bread Crumbs	BG	0.00	0.00	4.00	<b>4</b>
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	<b>40</b>
Coffee, Ground	LB	2.00	2.00	2.00	<b>6</b>
Dressing, Assorted	PG	0.00	50.00	50.00	<b>100</b>
Dressing, Ranch	PG	0.00	50.00	50.00	<b>100</b>
Flour, General Purpose	LB	2.00	0.00	0.00	<b>2</b>
Juice, Grape, 46 OZ	BT	6.00	0.00	0.00	<b>6</b>
Milk, Nonfat Dry	LB	2.00	0.00	0.00	<b>2</b>
Oatmeal 32 OZ	CO	1.00	0.00	0.00	<b>1</b>
Raisins 2 LB	BG	1.00	0.00	0.00	<b>1</b>
Rice, Long Grain	LB	0.00	9.00	0.00	<b>9</b>
Soup & Gravy Base, Beef	JR	0.00	0.00	0.20	<b>1</b>
Soup & Gravy Base, Chicken	JR	0.00	0.20	0.00	<b>1</b>
Soup, Tomato 7.25 OZ can	CN	0.00	0.00	7.00	<b>7</b>
Sugar, Brown 2 LB Bag	BG	1.00	0.00	0.00	<b>1</b>
Sugar, Granulated	LB	1.00	0.00	1.00	<b>2</b>
Topping, Dessert	PG	0.00	0.00	2.00	<b>2</b>

# Michigan Army National Guard AT Menu

Menu: 6

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<b><u>Breakfast</u></b>			
Orange Juice	C G02 06	80	8 oz.
Apple Juice	C G02 01	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
Western Omelet	F 008 10	285	1 ea.
Oven Fried Bacon – 25% Turkey	L 002 00	100	2 ea.
Hash Brown Potatoes	Q 054 03	188	1/2 cup
Bagel w/Cream Cheese	D 013 00	120	1 ea.
Butter	D G08 50	35	1 tbsp.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.

## Lunch

Chili Con Carne-1/2	L 028 01	437	1 cup
Crackers, Saltine	P G02 00	30	2 ea.
Steamed Rice	E 005 00	162	3/4 cup
California Mixed Vegetables	Q G03 24	65	3/4 cup
Chef Salad	M 007 00	80	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Cornbread	D 015 00	125	1-1/2" sq.
Assorted Cookies	H 013 05	300	2 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Dinner

Roast Turkey	L 162 00	300	4 oz.
Turkey Gravy	O 016 14	65	1/3 cup
Sweet Potatoes Candied, Fresh	Q 067 00	120	1/4 cup
Savory Bread Dressing	O 021 00	142	1/2 cup
Buttered Carrots	Q G01 24	90	1/2 cup
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Dinner Rolls	D 033 04	155	1ea
Peach Cobbler	I 010 01	135	1 square
Whipped Topping	K 002 00	42	1/4 cup
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

<b>Menu Number 6</b>	<b><u>UOI</u></b>	<b><u>Breakfast</u></b>	<b><u>Lunch</u></b>	<b><u>Dinner</u></b>	<b><u>Total</u></b>
<b><u>Perishable Item</u></b>					
Bacon, Sliced, Bulk	LB	9.00	0.00	0.00	<b>9</b>
Bacon, Turkey, FRZN	LB	3.00	0.00	0.00	<b>3</b>
Bagel, Variety	LB	20.00	0.00	0.00	<b>20</b>
Beef Ground, Bulk	LB	0.00	24.00	0.00	<b>24</b>
Bread, White	LF	0.00	0.00	8.00	<b>8</b>
Butter	LB	2.00	2.00	6.00	<b>10</b>
Cabbage, Fresh	LB	0.00	1.00	0.00	<b>1</b>
Carrots, Fresh	LB	0.00	0.00	20.00	<b>20</b>
Celery, Fresh	LB	0.00	3.00	2.00	<b>5</b>
Cheese, American	LB	0.00	2.00	0.00	<b>2</b>
Cheese, Cheddar, Shredded	LB	5.00	5.00	5.00	<b>15</b>
Cheese, Swiss, Shredded	LB	0.00	2.00	0.00	<b>2</b>
Cookies, Choc-chip, Peanut Butter & Sugar	EA	0.00	200.00	0.00	<b>200</b>
Cream Cheese INDV	EA	15.00	0.00	0.00	<b>15</b>
Cream Cheese, Light INDV	EA	15.00	0.00	0.00	<b>15</b>
Cucumbers, Fresh	LB	0.00	2.00	3.00	<b>5</b>
Eggs, Fresh, LRG	DZ	17.00	2.00	0.00	<b>19</b>
Ham, Boneless	LB	2.00	0.00	0.00	<b>2</b>
Juice, Orange, FRZ, 32 OZ	CO	2.00	0.00	0.00	<b>2</b>
Lettuce, Bag 5 LB	BG	0.00	2.00	1.00	<b>3</b>
Milk, Chocolate, ½ PT	CO	50.00	50.00	50.00	<b>150</b>
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Mixed Fresh Fruit	LB	20.00	0.00	0.00	<b>20</b>
Onions, Yellow, Fresh	LB	4.00	2.00	1.00	<b>7</b>
Peppers, Green, Fresh	LB	4.00	2.00	2.00	<b>8</b>
Sweet Potatoes Fresh	LB	0.00	0.00	25.00	<b>25</b>
Radishes, Fresh	LB	0.00	0.00	1.00	<b>1</b>
Rolls, Dinner, Brown & Serve	PG	0.00	0.00	9.00	<b>9</b>
Tomatoes, Fresh	LB	0.00	8.00	5.00	<b>13</b>
Turkey Breast, Boneless	LB	0.00	0.00	38.00	<b>38</b>
Turkey, Diced	LB	0.00	2.00	0.00	<b>2</b>
Vegetables, California Mix, FRZ	BG	0.00	12.00	0.00	<b>12</b>
Yogurt, ASST	EA	25.00	0.00	0.00	<b>25</b>
<b><u>Semi-Perishable</u></b>					
Beans, Kidney #10	CN	0.00	4.00	0.00	<b>4</b>
Beverage Base, Asst., Pre-sweetened	PG	0.00	2.00	2.00	<b>4</b>
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	<b>40</b>
Coffee, Ground	LB	2.00	2.00	2.00	<b>6</b>
Corn Bread Mix 5 LB	BG	0.00	1.00	0.00	<b>1</b>
Crackers, Saltine	LB	0.00	2.00	0.00	<b>2</b>
Croutons, Home style 2 LB	BG	0.00	1.00	0.00	<b>1</b>
Dressing, Assorted	PG	0.00	50.00	50.00	<b>100</b>
Dressing, Ranch	PG	0.00	50.00	50.00	<b>100</b>
Juice, Apple, 32 OZ	CN	4.00	0.00	0.00	<b>4</b>
Muffin Mix, 4.5 LB	BX	0.00	0.00	1.00	<b>1</b>
Potatoes, Hash Brown, Dehydrated	BX	4.00	0.00	0.00	<b>4</b>
Peaches	CN	0.00	0.00	2.00	<b>2</b>
Rice, Parboiled	LB	0.00	9.00	0.00	<b>9</b>
Soup & Gravy Base Turkey 15 OZ	BG	0.00	0.00	2.00	<b>2</b>
Sugar, Brown 2 LB Bag	LB	0.00	0.00	2.00	<b>2</b>
Sugar, Granulated	LB	1.00	0.00	0.00	<b>1</b>
Tomato Paste, 12 OZ	CN	0.00	3.00	0.00	<b>3</b>
Tomatoes, Diced #10	CN	0.00	1.00	0.00	<b>1</b>
Topping, Dessert	PG	0.00	0.00	2.00	<b>2</b>

# Michigan Army National Guard AT Menu

Menu: 7	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<u>Breakfast</u>			
Orange Juice	C G02 06	80	8 oz.
Apple Juice	C G02 01	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
Eggs to Order	F 007 02	170	2 ea.
Chicken & Waffles	D 025 06	176	.5 ea.
Maple Syrup INDV	D 050 01	50	1 PKG
Oven Fried Bacon – 25% Turkey	L 002 00	100	2 ea.
Oatmeal	E 001 00	70	1/2 cup
Raisins & Brown Sugar	A 013 51	13	1 tbsp.
Butter	D G08 50	35	1 tbsp.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.
<u>Lunch</u>			
Pulled Pork w/Hamburger Bun	N 027 05	420	2 ea.
Gelatin, Lime	J 00 702	90	1/2 cup
Gelatin, Strawberry	J 007 02	90	1/2 cup
Baked Beans	Q 002 00	164	1/2 cup
Cole Slaw w/Creamy Dressing	M 009 00	115	1/2 cup
Assorted Dressings	M G01 05	150	1 ea.
Potato Chips, Baked	S 002 00	100	1 bag
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.
Butter	DG08 50	35	1 tbsp.
Whipped Topping	K 002 00	42	1/4 cup
<u>Dinner</u>			
Beef Fajitas (50%)	L 043 00	458	2 ea.
Chicken Fajitas (50%)	L 043 01	449	2ea
Soft Shelled Tacos (Flour)	L 034 00	443	2 ea.
Spanish, Rice	E 009 00	155	3/4 cup
Beans, Refried	Q 038 01	171	1/2 cup
Canned Peaches	A 013 60	70	1/2 cup
Gingerbread Cake	G 017 01	334	1 piece
Whipped Topping	K 002 00	42	1/4 cup
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

**Grocery List**

Based on per 100

<u>Menu Number 7</u>	<u>UOI</u>	<u>Breakfast</u>	<u>Lunch</u>	<u>Dinner</u>	<u>Total</u>
<u>Perishable Item</u>					
Bacon, Sliced, Bulk	LB	9.00	1.00	2.00	12
Bacon, Turkey, FRZN	LB	3.00	0.00	0.00	3
Beef, Fajita Strips	LB	0.00	0.00	9.00	9
Buns, Hamburger, Wheat (8)	PG	0.00	17.00	0.00	17
Butter	LB	2.00	2.00	0.00	4
Cabbage, Fresh	LB	0.00	17.00	0.00	17
Cheese, Cheddar, Shredded	LB	0.00	0.00	5.00	5
Chicken, Fajita Stips	LB	0.00	0.00	12.00	12
Chicken Fritters	LB	25.00	0.00	0.00	25
Eggs, Fresh, LRG	DZ	17.00	0.00	0.00	17
Juice, Orange, FRZ, 32 OZ	CO	2.00	0.00	0.00	2
Lettuce, Fresh	LB	0.00	0.00	10.00	10
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	150
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	150
Mixed Fresh Fruit	LB	20.00	0.00	0.00	20
Onions, Yellow, Fresh	LB	0.00	3.00	9.00	12
Peppers, Green, Fresh	LB	0.00	0.00	7.00	7
Pork, BBQ, Pulled	TR	0.00	5.00	0.00	5
Sour Cream 5LB Container	CO	0.00	0.00	1.00	1
Taco Shells, Flour, Small Soft	PK	0.00	0.00	17.00	17
Waffles, FRZ, 1 OZ	EA	200.00	0.00	0.00	200
Yogurt, ASST	EA	25.00	0.00	0.00	25
<u>Semi-Perishable</u>					
Beans, Refried	CN	0.00	0.00	4.00	4
Beans, w/Tomato Sauce, #10	CN	0.00	4.00	0.00	4
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	2.00	4
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	40
Oatmeal, 32 OZ	CO	1.00	0.00	0.00	1
Cake Mix, Gingerbread	BG	0.00	0.00	2.00	2
Coffee, Ground	LB	2.00	2.00	2.00	6
Flour, General Purpose	LB	0.00	7.00	1.00	8
Gelatin, Lime 24 OZ	PG	0.00	2.00	0.00	2
Gelatin, Strawberry 24 OZ	PG	0.00	2.00	0.00	2
Lime Juice	BT	0.00	0.00	1.00	1
Juice, Apple 46 OZ	CO	4.00	0.00	0.00	4
Mayonnaise Quart	QT	0.00	2.00	0.00	2
Mustard 8oz	BT	0.00	1.00	0.00	1
Peaches, Sliced	CN	0.00	0.00	2.00	2
Peppers, Jalapeno	JR	0.00	0.00	0.50	1
Potato Chips, INDV PKG Baked	PG	0.00	100.00	0.00	100
Raisins, 2 LB Bag	BG	1.00	0.00	0.00	1
Rice, Parboiled	LB	0.00	0.00	6.00	6
Salsa	JR	0.00	0.00	1.00	1
Seasoning, Taco	PG	0.00	0.00	3.00	3
Sugar, Brown 2 LB Bag	BG	1.00	1.00	0.00	2
Sugar, Granulated	LB	1.00	1.00	2.00	4
Syrup, Maple, Individual	EA	100.00	0.00	0.00	100
Tomatoes, Diced	CN	0.00	0.00	4.00	4
Topping, Dessert	BG	0.00	2.00	2.00	4

# Michigan Army National Guard AT Menu

Menu: 8

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<b><u>Breakfast</u></b>			
Orange Juice	C G02 06	80	8 oz.
Pineapple Juice	C G02 07	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
Eggs to Order	F 007 02	170	2 ea.
Pancakes	D 025 05	300	2 ea.
Sausage Links – 25% Turkey	L 091 00	100	2 ea.
Hash Brown Potatoes	Q 054 03	188	1/2 cup
Oven Fried Bacon – 25% Turkey	L 002 00	100	2 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Maple Syrup INDV	D 050 01	50	1 PKG
Toast	D G08 02	60	1 ea.
Jam & Jelly Assorted	D G08 06	30	1/2 tbsp.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.
<b><u>Lunch</u></b>			
Baked Fish – Cod Fillet	L 119 00	150	6 OZ
Wild Rice	E 801 00	37	1/2 cup
Chef's Salad	M 007 00	80	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Crisp Toffee Bars	H 006 00	245	3" sq.
Ketchup INDV Packets	O 005 95	16	1 ea.
Tartar Sauce	O 013 01	100	2 ea.
Assorted Breads	D G08 01	60	1 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.
<b><u>Dinner</u></b>			
Barbecued Ribs	L 092 00	594	7 oz.
Corn On The Cob	Q G02 07	148	1 ea.
Strawberry Shortcake	G 016 01	150	1 ea.
Cole Slaw w/Creamy Dressing	M 009 00	115	1/2 cup
Baked Macaroni and Cheese	F 001 00	359	1 cup
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.



**Grocery List**

Based On per 100

<b>Menu Number: 8</b>	<b><u>UOI</u></b>	<b><u>Breakfast</u></b>	<b><u>Lunch</u></b>	<b><u>Dinner</u></b>	<b><u>Total</u></b>
<b><u>Perishable Item</u></b>					
Bacon, Turkey, FRZN	LB	3.00	0.00	0.00	<b>3</b>
Bacon, Sliced, Bulk	LB	9.00	1.00	0.00	<b>10</b>
Bread, Wheat	LF	1.00	1.00	0.00	<b>2</b>
Bread, White	LF	1.00	1.00	0.00	<b>2</b>
Butter	LB	3.00	2.00	3.00	<b>8</b>
Cabbage, Fresh	LB	0.00	1.00	17.00	<b>18</b>
Celery, Fresh	LB	0.00	3.00	0.00	<b>3</b>
Cheese, American	LB	0.00	2.00	0.00	<b>2</b>
Cheese, Cheddar, Shredded	LB	0.00	5.00	8.00	<b>13</b>
Cheese, Swiss	LB	0.00	2.00	0.00	<b>2</b>
Corn On The Cob, Fresh	LB	0.00	0.00	55.00	<b>55</b>
Cucumbers, Fresh	LB	0.00	2.00	3.00	<b>5</b>
Eggs, Fresh, LRG	DZ	17.00	2.00	0.00	<b>19</b>
Fish, Cod Fillet	EA	0.00	100.00	0.00	<b>100</b>
Juice, Orange, FRZ, 32 OZ	CO	2.00	0.00	0.00	<b>2</b>
Lemons, Fresh	LB	0.00	3.00	0.00	<b>3</b>
Lettuce, Bag 5 LB	BG	0.00	2.00	1.00	<b>3</b>
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Mixed Fresh Fruit	LB	20.00	0.00	0.00	<b>20</b>
Peppers, Green, Fresh	LB	0.00	2.00	2.00	<b>4</b>
Pork Spare Ribs	LB	0.00	0.00	75.00	<b>75</b>
Sausage, Turkey, Link	LB	2.00	0.00	0.00	<b>2</b>
Sausage, Pork, Link	LB	6.00	0.00	0.00	<b>6</b>
Strawberries, Frozen 6.5 LB	CN	0.00	0.00	4.00	<b>4</b>
Tomatoes, Fresh	LB	0.00	8.00	0.00	<b>8</b>
Turkey, Diced	LB	0.00	2.00	0.00	<b>2</b>
Yogurt, ASST	EA	25.00	0.00	0.00	<b>25</b>
<b><u>Semi-Perishable</u></b>					
Barbecue Sauce	GL	0.00	0.00	1.00	<b>1</b>
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	2.00	<b>4</b>
Biscuit Mix, 5 LB	BX	0.00	0.00	2.00	<b>2</b>
Bread Crumbs	LB	0.00	0.00	2.00	<b>2</b>
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	<b>40</b>
Chocolate Chips	LB	0.00	2.00	0.00	<b>2</b>
Coffee, Ground	LB	2.00	2.00	2.00	<b>6</b>
Croutons	LB	0.00	2.00	0.00	<b>2</b>
Dressing, Assorted	PG	0.00	50.00	0.00	<b>50</b>
Dressing, Ranch	PG	0.00	50.00	0.00	<b>50</b>
Flour, General Purpose	LB	0.00	3.00	2.00	<b>5</b>
Jelly & Jam, INDV	HD	1.00	0.00	0.00	<b>1</b>
Juice, Pineapple, 46 OZ	BT	6.00	0.00	0.00	<b>6</b>
Ketchup, INDV PKT	HD	0.00	1.00	0.00	<b>1</b>
Mayonnaise Quart	QT	0.00	0.00	2.00	<b>2</b>
Milk Non Fat, Dry 5 LB	BG	0.00	0.00	1.00	<b>1</b>
Mustard 8oz	BT	0.00	0.00	1.00	<b>1</b>
Noodles, Macaroni Elbow	LB	0.00	0.00	8.00	<b>8</b>
Pancake Mix, (5 LB)	BX	3.00	0.00	0.00	<b>3</b>
Peanuts	LB	0.00	1.00	0.00	<b>1</b>
Potatoes, Hash Browns	BX	4.00	0.00	0.00	<b>4</b>
Sugar, Brown 2 LB Bag	BG	0.00	2.00	0.00	<b>2</b>
Sugar, Granulated	LB	1.00	0.00	1.00	<b>2</b>
Syrup, Maple, Individual	EA	100.00	0.00	0.00	<b>100</b>
Tartar Sauce INDV	HD	0.00	2.00	0.00	<b>2</b>
Topping, Dessert	PG	0.00	0.00	2.00	<b>2</b>
Wild Rice Blend Mix	LB	0.00	8.00	0.00	<b>8</b>

## Michigan Army National Guard AT Menu

Menu: 9

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<b><u>Breakfast</u></b>			
Orange Juice	C G02 06	80	8 oz.
Grape Juice	C G02 12	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
French, Toast	D 022 00	346	2 ea.
Breakfast Bread	D 005 00	120	1 ea.
Grits, Hominy	E 002 00	84	2/3 cup
Maple Syrup INDV	D 050 01	50	1 PKG
Eggs to Order	F 007 02	170	2 ea.
Sausage Patties – 25% Turkey	L 089 03	50	1 ea.
Oven Fried Bacon – 25% Turkey	L 002 00	100	2 ea.
Home Fried Potatoes	Q 047 00	170	2/3 cup
Butter	D G08 50	35	1 tbsp.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.

### **Lunch**

Tacos	L 034 00	443	2 ea.
Spanish, Rice	E 009 00	155	3/4 cup
Beans, Refried	Q 038 01	171	1/2 cup
Mexican Corn	Q 027 02	95	1/2 cup
Canned Peaches	A 013 60	70	1/2 cup
Gingerbread Cake	G 017 01	334	1 piece
Whipped Topping	K 002 00	42	1/4 cup
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

### **Dinner**

Braised Pork Chops	L 085 00	410	6 oz.
Potatoes Au Gratin	Q 051 01	228	2/3 cup
Ginger Carrots	Q 017 01	73	1/2 cup
Garden Cottage Cheese Salad	M 018 00	70	1/2 cup
Apple Cobbler	I 010 00	150	1 slice
Whipped Topping	K 002 00	42	1/4 cup
Dinner Rolls	D 033 04	155	1ea
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Grocery List

Based on per 100

### Menu Number 9

#### Perishable Item

	<u>UOI</u>	<u>Breakfast</u>	<u>Lunch</u>	<u>Dinner</u>	<u>Total</u>
Bacon, Sliced, Bulk	LB	9.00	2.00	0.00	11
Bacon, Turkey	LB	3.00	0.00	0.00	3
Beef, Ground, Bulk	LB	0.00	28.00	0.00	28
Breakfast Bread	LF	4.00	0.00	0.00	4
Bread, Texas Style	LF	10.00	0.00	0.00	10
Butter	LB	3.00	3.00	4.00	10
Carrots, Fresh	LB	0.00	0.00	18.00	18
Celery, Fresh	LB	0.00	0.00	2.00	2
Cheese, Cheddar, Shredded	LB	0.00	5.00	2.00	7
Cottage Cheese, 5LB Co	CO	0.00	0.00	2.00	2
Cucumbers, Fresh	LB	0.00	0.00	4.00	4
Eggs, Fresh, LRG	DZ	17.00	0.00	0.00	17
Eggs, Liquid, 32 OZ	CO	3.00	0.00	0.00	3
Juice, Orange, FRZ, 32 OZ	CO	2.00	0.00	0.00	2
Lettuce, Fresh	LB	0.00	10.00	4.00	14
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	150
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	150
Mixed Fresh Fruit	LB	20.00	0.00	0.00	20
Onions, Yellow, Fresh	LB	0.00	8.00	1.00	9
Peppers, Green, Fresh	LB	0.00	5.00	1.00	6
Pork Chops, Boneless, Center cut-6 OZ	EA	0.00	0.00	100.00	100
Potatoes, White Fresh	LB	40.00	0.00	25.00	65
Radishes, Fresh	LB	0.00	0.00	1.00	1
Rolls, Dinner, Brown & Serve	PG	0.00	0.00	9.00	9
Sausage, Pork Patties	LB	6.00	0.00	0.00	6
Sausage, Turkey Patties	LB	2.00	0.00	0.00	2
Sour Cream 5LB Container	CO	0.00	1.00	0.00	1
Taco Shells, Soft Tortilla	PK	0.00	9.00	0.00	9
Tomatoes, Fresh	LB	0.00	4.00	0.00	4
Yogurt, ASST	EA	25.00	0.00	0.00	25
<u>Semi-Perishable</u>					
Beans, Refried	CN	0.00	4.00	0.00	4
Beverage Base	PG	0.00	2.00	2.00	4
Bread Crumbs	BG	0.00	0.00	1.00	1
Cake Mix, Gingerbread	BG	0.00	2.00	0.00	2
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	40
Coffee, Ground	LB	2.00	2.00	2.00	6
Corn, Whole Kernel	CN	0.00	5.00	0.00	5
Flour, General Purpose	LB	0.00	1.00	9.00	10
Grits, Hominy	BX	2.00	0.00	0.00	2
Juice, Grape	CO	6.00	0.00	0.00	6
Peaches, Sliced	CN	0.00	2.00	0.00	2
Peppers, Jalapeno	JR	0.00	1.00	0.00	1
Pie Filling, Apple	CN	0.00	0.00	4.00	4
Pimentos	CN	0.00	1.00	0.00	1
Rice, Parboiled	LB	0.00	6.00	0.00	6
Salsa	JR	0.00	1.00	0.00	1
Seasoning, Taco	PG	0.00	3.00	0.00	3
Sugar, Granulated	LB	2.00	2.00	1.00	5
Syrup, Maple, Individual	EA	100.00	0.00	0.00	100
Taco Shells, Hard Shell, Corn 25 COUNT	PK	0.00	4.00	0.00	4
Tomatoes, Diced	CN	0.00	4.00	0.00	4
Topping, Dessert	PG	0.00	2.00	2.00	4

# Michigan Army National Guard AT Menu

Menu: 10

Recipe      Calories      Portion

## Breakfast

Orange Juice	C G02 06	80	8 oz.
Apple Juice	C G02 01	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
Corned Beef Hash	L11000	208	1/2 cup
Eggs to Order	F 007 02	170	2 ea.
Sausage Patties – 25% Turkey	L 089 03	50	1 ea.
Muffin, Asst.	D 028 10	100	1 ea.
Toast	D G08 02	60	1 ea.
Jam & Jelly Assorted	D G08 06	30	1/2 tbsp.
Butter	D G08 50	35	1 tbsp.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.

## Lunch

Polish Sausage on Frankfurter Roll	L 088 06	591	2 ea.
Sauerkraut	Q G01 18	63	2/3 cup
Potato Wedges	Q 045 02	359	1 cup
Broccoli W/Cheese	Q G03 06	50	3/4 cup
Spring Salad	M 044 00	15	3/4 cup
Chocolate Chip Cookies	H 020 05	300	2 ea.
Condiments for Polish Dogs	S 001 02	42	1 ea.
Milk 2%	C G04 04	135	8 oz.
Chocolate Milk	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Dinner

Yankee Pot Roast	L 010 02	350	4 oz.
Brown Gravy	O 016 16	75	1/3 cup
Paprika Buttered Potatoes	Q 033 01	160	5.5 oz.
Seasoned Corn	Q G01 11	100	1/2 cup
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Pineapple Upside-down Cake	G02900	341	1 slice
Whipped Topping	K 002 00	42	1/4 cup
Dinner Rolls	D 033 04	155	1 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

**Grocery List**

Based on per 100

<b>Menu Number 10</b>	<b><u>UOI</u></b>	<b><u>Breakfast</u></b>	<b><u>Lunch</u></b>	<b><u>Dinner</u></b>	<b><u>Total</u></b>
<b><u>Perishable Item</u></b>					
Beef, Corned FRZN	LB	15.00	0.00	0.00	<b>15</b>
Beef, Shoulder Roast	LB	0.00	0.00	40.00	<b>40</b>
Bread, Wheat	LF	1.00	0.00	0.00	<b>1</b>
Bread, White	LF	1.00	0.00	0.00	<b>1</b>
Broccoli, Fresh, Frozen	LB	0.00	30.00	0.00	<b>30</b>
Butter	LB	2.00	3.00	6.00	<b>11</b>
Carrots, Fresh	LB	0.00	0.00	3.00	<b>3</b>
Cheese, Cheddar, Shredded	LB	0.00	5.00	5.00	<b>10</b>
Cookies, Choc-Chip	EA	0.00	200.00	0.00	<b>200</b>
Cucumbers, Fresh	LB	0.00	3.00	3.00	<b>6</b>
Eggs, Fresh, LRG	DZ	17.00	0.00	2.00	<b>19</b>
Juice, Orange, FRZ, 32 OZ	CO	2.00	0.00	0.00	<b>2</b>
Lettuce, Bag 5 LB	BG	0.00	1.00	1.00	<b>2</b>
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Mixed Fresh Fruit	LB	20.00	0.00	0.00	<b>20</b>
Muffin, Asst.	EA	13.00	0.00	0.00	<b>13</b>
Onions, Yellow, Fresh	LB	3.00	11.00	3.00	<b>17</b>
Peppers, Green, Fresh	LB	2.00	1.50	2.00	<b>6</b>
Potatoes, White Fresh	LB	20.00	25.00	50.00	<b>95</b>
Radishes, Fresh	LB	0.00	1.00	1.00	<b>2</b>
Rolls, Dinner, Brown & Serve	PG	0.00	0.00	9.00	<b>9</b>
Rolls, Hot Dog (12)	PG	0.00	17.00	0.00	<b>17</b>
Sausage, Polish	LB	0.00	50.00	0.00	<b>50</b>
Sausage, Pork Patties	LB	6.00	0.00	0.00	<b>6</b>
Sausage, Turkey Patties	LB	2.00	0.00	0.00	<b>2</b>
Tomatoes, Fresh	LB	0.00	5.00	5.00	<b>10</b>
Yogurt, ASST	EA	25.00	0.00	0.00	<b>25</b>
<b><u>Semi-Perishable</u></b>					
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	2.00	<b>4</b>
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	<b>40</b>
Cake Mix, Yellow	BX	0.00	0.00	2.00	<b>2</b>
Cherries, Maraschino	JR	0.00	0.00	1.00	<b>1</b>
Coffee, Ground	LB	2.00	2.00	2.00	<b>6</b>
Corn, Whole Kernel #10	CN	0.00	0.00	4.00	<b>4</b>
Dressing, Assorted	PG	0.00	50.00	50.00	<b>100</b>
Dressing, Ranch	PG	0.00	50.00	50.00	<b>100</b>
Flour, General Purpose	LB	0.00	0.00	1.00	<b>1</b>
Jelly and Jam, IND	HD	1.00	0.00	0.00	<b>1</b>
Juice, Apple, 32 OZ	CN	4.00	0.00	0.00	<b>4</b>
Ketchup, INDV	HD	0.00	1.00	0.00	<b>1</b>
Mustard, INDV PKT	HD	0.00	1.00	0.00	<b>1</b>
Pineapple, Sliced	CN	0.00	0.00	2.00	<b>2</b>
Relish, Sweet, INDV PKT	HD	0.00	1.00	0.00	<b>1</b>
Sauerkraut, #303	CN	0.00	6.00	0.00	<b>6</b>
Soup & Gravy Base, Beef	JR	0.00	0.00	0.20	<b>1</b>
Sugar, Brown 2 LB Bag	BG	0.00	0.00	2.00	<b>2</b>
Tomatoes, Diced #10	CN	0.00	0.00	1.00	<b>1</b>
Topping, Dessert	BG	0.00	0.00	2.00	<b>2</b>

# Michigan Army National Guard AT Menu

Menu: 11

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<b><u>Breakfast</u></b>			
Orange Juice	C G02 06	80	8 oz.
Pineapple Juice	C G02 07	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
Breakfast Bread	D 005 00	120	1 ea.
Western Omelet	F 008 10	285	1 ea.
French, Toast	D 022 00	346	2 ea.
Maple Syrup INDV	D 050 01	50	1 PKG
Oven Fried Bacon – 25% Turkey	L 002 00	100	2 ea.
Oatmeal	E 001 00	70	1/2 cup
Raisins & Brown Sugar	A 013 51	70	1 tbsp.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.
<b><u>Lunch</u></b>			
Chicken Fritters	L 109 07	300	6 oz.
Baked Macaroni and Cheese	F 001 00	359	1 cup
Seasoned Corn	Q G01 11	110	1/2 cup
Garden Vegetable Salad	M 019 00	10	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Chocolate Chip Cookies (FRZ)	H 020 05	300	1 ea.
Simple Peanut Butter Cookies	H 011 05	150	1 ea.
Assorted Breads	D G08 01	60	1 ea.
Assorted Sauces, BBQ, Honey, Ranch	O 002 02	7	1 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.
<b><u>Dinner</u></b>			
Lasagna Beef w/Mozzarella	L 025 00	430	1.25 Cup
Seasoned Green Beans	Q G01 02	65	1/2 cup
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Garlic Bread	D 007 00	180	1 slice
Apple Crisp	J 001 01	235	3" sq.
Whipped Topping	K 002 00	42	1/4 cup
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

**Grocery List**

Based on per 100

	<u>UOI</u>	<u>Breakfast</u>	<u>Lunch</u>	<u>Dinner</u>	<u>Total</u>
Menu Number 11					
<u>Perishable Item</u>					
Bacon, Turkey, FRZN	LB	3.00	0.00	0.00	3
Bacon, Sliced, Bulk	LB	9.00	0.00	1.00	10
Beef, Ground, Bulk	LB	0.00	0.00	12.00	12
Bread, Texas Style	LF	10.00	0.00	0.00	10
Bread, Texas, Garlic	EA	0.00	0.00	80.00	80
Bread, Wheat	LF	0.00	2.00	0.00	2
Bread, White	LF	0.00	2.00	0.00	2
Breakfast Bread	LF	4.00	0.00	0.00	4
Butter	LB	2.00	3.00	2.00	7
Carrots, Fresh	LB	0.00	2.00	0.00	2
Celery, Fresh	LB	0.00	3.00	0.00	3
Cheese, Cheddar, Shredded	LB	5.00	5.00	8.00	18
Cheese, Grated, 16OZ	CN	0.00	0.00	3.00	3
Cheese, Mozzarella	LB	0.00	0.00	10.00	10
Chicken Fritters	LB	0.00	38.00	0.00	38
Cookies, Choc-Chip	EA	0.00	100.00	0.00	100
Cottage Cheese 5 LB	CO	0.00	0.00	2.20	2
Cucumbers, Fresh	LB	0.00	0.00	3.00	3
Eggs, Fresh, LRG	DZ	17.00	1.00	3.00	21
Eggs, Liquid, 32 OZ	BG	3.00	0.00	0.00	3
Ham	LB	2.00	0.00	0.00	2
Juice, Orange, FRZ, 32 OZ	CO	2.00	0.00	0.00	2
Lettuce, Bag 5 LB	BG	0.00	2.00	1.00	3
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	150
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	150
Mixed Fresh Fruit	LB	20.00	0.00	0.00	20
Onions, Yellow, Fresh	LB	4.00	0.00	4.00	8
Peppers, Green, Fresh	LB	4.00	2.00	2.00	8
Radishes, Fresh	LB	0.00	0.00	1.00	1
Tomatoes, Fresh	LB	0.00	0.00	5.00	5
Yogurt, ASST	EA	25.00	0.00	0.00	25
<u>Semi-Perishable</u>					
Beans, Green #10	CN	0.00	0.00	4.00	4
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	2.00	4
Bread Crumbs	LB	0.00	2.00	0.00	2
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	40
Coffee, Ground	LB	2.00	2.00	2.00	6
Corn, Whole Kernel #10	CN	0.00	4.00	0.00	4
Dressing, Assorted	PG	0.00	50.00	50.00	100
Dressing, Ranch	PG	0.00	50.00	50.00	100
Flour, General Purpose	LB	0.00	2.00	0.00	2
Juice, Pineapple 32 OZ	BX	6.00	0.00	0.00	6
Milk, Nonfat, Dry	BG	0.00	1.00	0.00	1
Muffin Mix, 4.5 LB	BX	0.00	0.00	2.00	2
Noodles, Lasagna 10 LB Box	LB	0.00	0.00	6.00	6
Noodles, Macaroni Elbow	LB	0.00	8.00	0.00	8
Oatmeal 32 OZ	CO	1.00	0.00	1.00	2
Peanut Butter, 40 OZ	JR	0.00	3.00	0.00	3
Pie Filling, Apple #10	CN	0.00	0.00	4.00	4
Raisins 2 LB Bag	BG	1.00	0.00	0.00	1
Sauces, Asst., (BBQ, Honey, Ranch)	PG	0.00	100.00	0.00	100
Sugar, Brown 2 LB Bag	BG	1.00	0.00	0.00	1
Sugar, Granulated	LB	2.00	3.00	0.00	5
Syrup, Maple, Individual	EA	100.00	0.00	0.00	100
Tomatoes, Diced #10	CN	0.00	0.00	3.00	3
Tomato Paste, #10 Can	CN	0.00	0.00	1.00	1
Topping, Whipped	PG	0.00	0.00	2.00	2

# Michigan Army National Guard AT Menu

Menu: 12

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<u>Breakfast</u>			
Orange Juice	C G02 06	80	8 oz.
Apple Juice	C G02 01	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
Eggs to Order	F 007 02	170	2 ea.
Blueberry Pancakes	D 025 02	212	2 ea.
Maple Syrup INDV	D 050 01	50	1 PKG
Sausage Links – 25% Turkey	L 091 00	50	1 ea.
Grilled Ham Slices	L 071 03	100	1.5 oz.
Toast	D G08 02	60	1 ea.
Jam & Jelly Assorted	D G08 06	30	1/2 tbsp.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.

## Lunch

Assorted Pasties (or Pot Pies)	L 021 99	332	1 ea.
Mashed Potatoes	Q 048 00	145	2/3 cup
Chicken Gravy	O 016 11	75	1/4 cup
Beef Gravy	O 016 16	75	1/4 cup
Seasoned Green Beans	Q G05 01	65	1/2 cup
Tossed Vegetable Salad	M 048 00	15	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Double Chocolate Chip Bars	H 010 03	250	2 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

## Dinner

Pork Roast	L 081 00	345	6 oz.
Oven Brownd Potatoes	Q 050 00	95	1/2 cup
Fresh Buttered Carrots	Q G01 24	53	1/2 cup
Fruit Cocktail	A 012 99	75	1/2 cup
Garden Vegetable Salad	M 019 00	10	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Assorted Breads	D G08 01	60	1 ea.
Vanilla Pudding	J 018 00	154	1/2 cup
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.



**Grocery List**

Based on per 100

<b>Menu Number 12</b>	<b><u>UOI</u></b>	<b><u>Breakfast</u></b>	<b><u>Lunch</u></b>	<b><u>Dinner</u></b>	<b><u>Total</u></b>
<b><u>Perishable Item</u></b>					
Blueberries, FRZ	LB	5.00	0.00	0.00	<b>5</b>
Bread, Wheat	LF	2.00	0.00	2.00	<b>4</b>
Bread, White	LF	2.00	0.00	2.00	<b>4</b>
Butter	LB	2.00	4.00	4.00	<b>10</b>
Cabbage, Fresh	LB	0.00	2.00	0.00	<b>2</b>
Carrots, Fresh	LB	0.00	0.00	22.00	<b>22</b>
Celery, Fresh	LB	0.00	3.00	0.00	<b>3</b>
Cheese, Cheddar, Shredded	LB	0.00	5.00	5.00	<b>10</b>
Chicken Pot Pie	EA	0.00	50.00	0.00	<b>50</b>
Cucumbers, Fresh	LB	0.00	3.00	0.00	<b>3</b>
Eggs, Fresh, LRG	DZ	17.00	0.00	0.00	<b>17</b>
Ham, Boneless	LB	12.00	0.00	0.00	<b>12</b>
Juice, Orange, FRZ, 32 OZ	CO	2.00	0.00	0.00	<b>2</b>
Lettuce, Bag 5 LB	BG	0.00	1.00	2.00	<b>3</b>
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Mixed Fresh Fruit	LB	20.00	0.00	0.00	<b>20</b>
Onions Whole Yellow Fresh	LB	0.00	3.00	0.00	<b>3</b>
Pasties, Beef	EA	0.00	50.00	0.00	<b>50</b>
Peppers, Green, Fresh	LB	0.00	0.00	2.00	<b>2</b>
Pork Loin, Boneless	LB	0.00	0.00	38.00	<b>38</b>
Potatoes, White Fresh	LB	0.00	30.00	30.00	<b>60</b>
Radishes, Fresh	LB	0.00	1.00	0.00	<b>1</b>
Sausage, Pork Link	LB	6.00	0.00	0.00	<b>6</b>
Sausage, Turkey Link	LB	2.00	0.00	0.00	<b>2</b>
Tomatoes, Fresh	LB	0.00	4.00	0.00	<b>4</b>
Yogurt, ASST	EA	25.00	0.00	0.00	<b>25</b>
<b><u>Semi-Perishable</u></b>					
Beans, Green #10	CN	0.00	6.00	0.00	<b>6</b>
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	2.00	<b>4</b>
Cereal, Prepared, INDV.	EA	40.00	0.00	0.00	<b>40</b>
Chocolate Chips 1 LB PKG	LB	0.00	3.00	0.00	<b>3</b>
Coffee, Ground	LB	2.00	2.00	2.00	<b>6</b>
Cookie Mix, Chocolate	BX	0.00	2.00	0.00	<b>2</b>
Dressing, Assorted	PG	0.00	50.00	50.00	<b>100</b>
Dressing, Ranch	PG	0.00	50.00	50.00	<b>100</b>
Fruit Cocktail	CN	0.00	0.00	2.00	<b>2</b>
Jelly and Jam, INDV	HD	1.00	0.00	0.00	<b>1</b>
Juice, Apple, 46 OZ	CN	4.00	0.00	0.00	<b>4</b>
Pancake Mix, (5 LB)	BX	3.00	0.00	0.00	<b>3</b>
Pudding, Vanilla	CN	0.00	0.00	2.00	<b>2</b>
Soup & Gravy Base, Beef	JR	0.00	0.20	0.00	<b>1</b>
Soup & Gravy Base, Chicken	JR	0.00	0.20	0.00	<b>1</b>
Syrup, Maple, Individual	EA	100.00	0.00	0.00	<b>100</b>

## Michigan Army National Guard AT Menu

Menu: 13	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<b><u>Breakfast</u></b>			
Orange Juice	C G02 06	80	8 oz.
Grape Juice	C G02 12	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
Grits, Hominy	E 002 00	84	2/3 cup
Eggs to Order	F 007 02	170	2 ea.
Creamed Beef w/Biscuits	O 017 03	290	2/3 cup
Grilled Ham Slices	L 071 03	100	1.5 oz.
Home Fried Potatoes	Q 047 00	170	2/3 cup
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Jam & Jelly Assorted	D G08 06	30	1/2 tbsp.
Toast	D G08 02	60	1 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.

<b><u>Lunch</u></b>			
Italian Dressing Chicken Breast 6 OZ on	L 109 00	551	1 ea.
Hamburger Bun			
Baked Beans	Q 002 00	164	1/2 cup
Chef's Salad	M 007 00	80	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Potato Chips, Baked	S 002 00	100	1 bag
Chocolate Chip Cookies	H 020 05	300	2 ea.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

<b><u>Dinner</u></b>			
Spaghetti and Meatballs	L 039 01	405	1 C each
Grated Cheese	M G01 01	30	1 tbsp.
Bread, Garlic	D 007 00	185	1ea
Mixed Vegetables	Q G03 22	90	3/4 cup
Tossed Vegetable Salad	M 048 00	15	1 cup
Assorted Dressings	M G01 05	200	1 ea.
Assorted Pies (Apple & Cherry)	I 034 00	200	1 slice
Whipped Topping	K 002 00	100	1.2 oz.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

# Grocery List

Based on per 100

## Menu Number 13

### Perishable Item

	<u>UOI</u>	<u>Breakfast</u>	<u>Lunch</u>	<u>Dinner</u>	<u>Total</u>
Bacon, Sliced, Bulk	LB	0.00	1.00	0.00	1
Beef, Ground, Bulk	LB	20.00	0.00	20.00	40
Biscuits, Frozen	EA	100.00	0.00	0.00	100
Bread, Wheat	LF	2.00	0.00	0.00	2
Bread, White	LF	2.00	0.00	0.00	2
Bread, Garlic	EA	0.00	0.00	80.00	80
Buns, Hamburger, Wheat (8)	PG	0.00	9.00	0.00	9
Butter	LB	3.00	0.00	2.00	5
Cabbage, Fresh	LB	0.00	3.00	2.00	5
Celery, Fresh	LB	0.00	0.00	3.00	3
Cheese, American, Sliced	LB	0.00	2.00	0.00	2
Cheese, Cheddar, Shredded	LB	0.00	5.00	5.00	10
Cheese, Grated, 16 OZ	CN	0.00	0.00	2.00	2
Cheese, Swiss, Shredded 5LB Bag	LB	0.00	2.00	0.00	2
Chicken Breasts, Boneless, 6 OZ	EA	0.00	100.00	0.00	100
Cookies, Choc-Chip,	EA	0.00	200.00	0.00	200
Cucumbers, Fresh	LB	0.00	2.00	3.00	5
Eggs, Fresh, LRG	DZ	17.00	2.00	1.00	20
Ham	LB	12.00	0.00	0.00	12
Juice, Orange, FRZ, 32 OZ	CO	2.00	0.00	0.00	2
Lettuce, Bag 5 LB	BG	0.00	2.00	2.00	4
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	150
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	150
Mixed Fresh Fruit	LB	20.00	0.00	0.00	20
Onions, Yellow, Fresh	LB	0.00	0.00	8.00	8
Peppers, Green, Fresh	LB	0.00	2.00	0.00	2
Pies, (Apple & Cherry)	EA	0.00	0.00	9.00	9
Potatoes, White Fresh	LB	40.00	0.00	0.00	40
Radishes, Fresh	LB	0.00	0.00	1.00	1
Tomatoes, Fresh	LB	0.00	8.00	4.00	12
Turkey, Diced	LB	0.00	2.00	0.00	2
Yogurt, ASST	EA	25.00	0.00	0.00	25

### Semi-Perishable

Beans, Green	CN	0.00	0.00	1.00	1
Beans, w/Tomato Sauce, #10	CN	0.00	4.00	0.00	4
Beverage Base, Asst., Pre-sweeten	PG	0.00	2.00	2.00	4
Bread Crumbs	LB	0.00	0.00	3.00	3
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	40
Coffee, Ground	LB	2.00	2.00	2.00	6
Corn	CN	0.00	0.00	2.00	2
Croutons, Home style 2 LB	BG	0.00	1.00	0.00	1
Dressing, Assorted	EA	0.00	50.00	50.00	100
Dressing, Italian Gallon Container	GL	0.00	2.00	0.00	2
Dressing, Ranch	PG	0.00	50.00	50.00	100
Flour, General Purpose	LB	2.00	0.00	0.00	2
Grits, Hominy 5 LB	BX	2.00	0.00	0.00	2
Jelly & Jam, INDV	HD	1.00	0.00	0.00	1
Juice, Grape, 32 OZ	CN	6.00	0.00	0.00	6
Milk Non Fat, Dry 5lb	BG	1.00	0.00	0.00	1
Noodles, Spaghetti	LB	0.00	0.00	12.00	12
Peas	CN	0.00	0.00	1.00	1
Potato Chips, Baked, INDV Pkg.	BG	0.00	100.00	0.00	100
Sugar, Brown 2 LB Bag	BG	0.00	1.00	0.00	1
Sugar, Granulated	LB	0.00	0.00	1.00	1
Tomato Paste, #10 Can	CN	0.00	0.00	1.00	1
Tomatoes, Diced #10	CN	0.00	0.00	4.00	4
Topping, Dessert	PG	0.00	0.00	2.00	2

# Michigan Army National Guard AT Menu

Menu: 14	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<b><u>Breakfast</u></b>			
Orange Juice	C G02 06	80	8 oz.
Pineapple Juice	C G02 07	80	8 oz.
Assorted Yogurt	J 012 06	170	1 ea.
Assorted Dry Cereal	E G01 00	50	.50 PKG
Sausage Links	L 091 00	50	1 ea.
Ham and Cheese Omelet	F 008 06	170	1 ea.
Oven Fried Bacon – 25% Turkey	L 002 00	100	2 ea.
Breakfast Bread	D 005 00	120	1 ea.
Hash Browned Potatoes	Q 054 03	188	1/2 cup
Jam & Jelly Assorted	D G08 06	30	1/2 tbsp.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Coffee	C 005 00	0	8 oz.
<b><u>Lunch</u></b>			
Swedish Meat Balls w/Gravy	L 041 00	385	3 ea.
Egg Noodles	E 004 02	84	1 cup
Green Beans w/Mushrooms	Q 007 02	65	1/2 cup
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Brownies w/	H 002 01	250	3" Sq.
Chocolate Frosting	G 009 00	161	1-1/2 TBSP
Assorted Breads	D G08 01	60	1 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.
<b><u>Dinner</u></b>			
Beef Stew	L 022 00	243	1cup
Spring Salad	M 044 00	15	3/4 cup
Assorted Dressings	M G01 05	150	1 ea.
Biscuits (Frozen)	D 001 05	100	1 ea.
Cheesecake	G 026 15	250	1 slice
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.

**Grocery List**

Based on per 100

<b>Menu Number</b> <b>14</b>	<b><u>UOI</u></b>	<b><u>Breakfast</u></b>	<b><u>Lunch</u></b>	<b><u>Dinner</u></b>	<b><u>Total</u></b>
<b><u>Perishable Item</u></b>					
Bacon, Sliced, Bulk	LB	9.00	0.00	0.00	<b>9</b>
Bacon, Turkey, FRZN	LB	3.00	0.00	0.00	<b>3</b>
Beef, Ground, Bulk	LB	0.00	30.00	0.00	<b>30</b>
Beef, Shoulder Roast	LB	0.00	0.00	30.00	<b>30</b>
Biscuits, Frozen	EA	0.00	0.00	100.00	<b>100</b>
Bread, Wheat	LF	0.00	1.00	0.00	<b>1</b>
Bread, White	LF	0.00	1.00	0.00	<b>1</b>
Breakfast Bread	LF	4.00	0.00	0.00	<b>4</b>
Butter	LB	2.00	3.00	2.00	<b>7</b>
Carrots, Fresh	LB	0.00	0.00	8.00	<b>8</b>
Celery, Fresh	LB	0.00	0.00	4.00	<b>4</b>
Cheese, Cheddar, Shredded	LB	5.00	5.00	5.00	<b>15</b>
Cheesecakes, Fancy, Prepared	EA	0.00	0.00	6.00	<b>6</b>
Cucumbers, Fresh	LB	0.00	3.00	3.00	<b>6</b>
Eggs, Fresh, LRG	DZ	7.00	1.00	0.00	<b>8</b>
Juice, Orange, FRZ, 32 OZ	CO	2.00	0.00	0.00	<b>2</b>
Ham	LB	5.00	0.00	0.00	<b>5</b>
Lettuce, Bag 5 LB	BG	0.00	1.00	1.00	<b>2</b>
Milk, Chocolate, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Milk, White, 1/2 PT	CO	50.00	50.00	50.00	<b>150</b>
Mixed Fresh Fruit	LB	20.00	0.00	0.00	<b>20</b>
Onions, Yellow, Fresh	LB	0.00	1.00	3.00	<b>4</b>
Peppers, Green, Fresh	LB	0.00	2.00	2.00	<b>4</b>
Potatoes, White, Fresh	LB	0.00	0.00	20.00	<b>20</b>
Radishes, Fresh	LB	0.00	1.00	1.00	<b>2</b>
Sausage, Pork, Link	LB	6.00	0.00	0.00	<b>6</b>
Sausage, Turkey, Link	LB	2.00	0.00	0.00	<b>2</b>
Tomatoes, Fresh	LB	0.00	5.00	5.00	<b>10</b>
Yogurt, ASST	EA	25.00	0.00	0.00	<b>25</b>
<b><u>Semi-Perishable</u></b>					
Beans, Green #10	CN	0.00	4.00	0.00	<b>4</b>
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	2.00	<b>4</b>
Bread Crumbs	LB	0.00	3.00	0.00	<b>3</b>
Brownie Mix, 6 LB	BX	0.00	2.00	0.00	<b>2</b>
Cereal, Prepared, INDV	EA	40.00	0.00	0.00	<b>40</b>
Coffee, Ground	LB	2.00	2.00	2.00	<b>6</b>
Dressing, Assorted	PG	0.00	50.00	50.00	<b>100</b>
Dressing, Ranch	PG	0.00	50.00	50.00	<b>100</b>
Flour, General Purpose	LB	0.00	2.00	2.00	<b>4</b>
Frosting Mix, Chocolate	BX	0.00	0.00	1.00	<b>1</b>
Juice, Pineapple 46 OZ	BT	6.00	0.00	0.00	<b>6</b>
Mushrooms #10	CN	0.00	1.00	0.00	<b>1</b>
Noodles, Egg	LB	0.00	12.00	0.00	<b>12</b>
Potatoes, Hash Brown, Dehydrated	BX	4.00	0.00	0.00	<b>4</b>
Soup & Gravy Base, Beef	JR	0.00	0.20	0.00	<b>1</b>
Tomatoes Canned Dices #10	CN	0.00	0.00	1.00	<b>1</b>

## Michigan Army National Guard AT Menu

Menu: 15

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<u>Special Breakfast</u>			
Packaged Nuts	D 039 16	200	.50 ea.
Muffins, Assorted	D G10 01	187	.50 ea.
Breakfast Bar, Assorted	H 019 05	100	1 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Juice, Indv 16 OZ	B 003 03	100	1 ea.

Menu: 16

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<u>Family Day</u>			
Grilled Hot Dog w/Bun	N 030 04	300	1 ea.
Grilled Hamburger w/Bun	N 012 08	347	1 ea.
Baked Beans	Q 002 00	164	1/2 cup
Potato Salad	M 040 00	196	2/3 cup
Cole Slaw w/Creamy Dressing	M 009 00	115	1/2 cup
Cookies	H 013 05	150	1 ea.
Potato Chips, Variety PKG	S 002 00	100	1 bag
Condiments for Hot Dogs & Hamburgers	S 001 00	90	1 ea.
Juice, Indv 16 OZ	B 003 03	100	1 ea.
Coffee	C 005 00	0	8 oz.

Menu: 17

	<u>Recipe</u>	<u>Calories</u>	<u>Portion</u>
<u>Cold Cut Lunch</u>			
Roast Turkey Sandwich	N 004 02	300	1 ea.
Ham & Cheese Sandwich	N 011 02	300	1 ea.
Breakfast Bar, Assorted	H 019 05	100	1 ea.
Juice, Indv 16 OZ	S 001 01	30	1 ea.
Assorted Fresh Fruit	A 013 90	85	.5 ea.
Mozzarella String Cheese	L 076 02	50	1 ea.
Potato Chips, Assorted	S 002 00	100	1 bag
Juice, Indv 16 OZ	B 003 04	100	1 ea.

**Grocery List**

Based on per 100

**Menu Number 15**

	<u>UOI</u>	<u>Breakfast</u>	<u>Lunch</u>	<u>Dinner</u>	<u>Total</u>
<u>Perishable</u>					
Muffins Assorted	EA	40.00	0.00	0.00	<b>40</b>
Mixed Fresh Fruit	LB	20.00	0.00	0.00	<b>20</b>
<u>Semi-Perishable</u>					
Protein Bar, Variety	EA	100.00	0.00	0.00	<b>100</b>
Juice, Tropicana	EA	100.00	0.00	0.00	<b>100</b>

**Menu Number 16**

	<u>UOI</u>	<u>Breakfast</u>	<u>Lunch</u>	<u>Dinner</u>	<u>Total</u>
<u>Perishable Item</u>					
Bacon, Sliced, Bulk	LB	0.00	1.00	0.00	<b>1</b>
Beef, Ground	LB	0.00	25.00	0.00	<b>25</b>
Buns, Hamburger 12 per PKG	PG	0.00	9.00	0.00	<b>9</b>
Buns, Hot Dog 12 per PKG	PG	0.00	9.00	0.00	<b>9</b>
Cabbage, Fresh	LB	0.00	15.00	0.00	<b>15</b>
Celery, Fresh	LB	0.00	3.00	0.00	<b>3</b>
Cheese, American, Sliced	LB	0.00	2.00	0.00	<b>2</b>
Cookies, C-Chip, PB, & Sugar	EA	0.00	200.00	0.00	<b>200</b>
Frankfurters	LB	0.00	20.00	0.00	<b>20</b>
Lettuce, Fresh	LB	0.00	4.00	0.00	<b>4</b>
Onions, Yellow, Fresh	LB	0.00	9.00	0.00	<b>9</b>
Potatoes, White, Fresh	LB	0.00	20.00	0.00	<b>20</b>
Tomatoes, Fresh	LB	0.00	11.00	0.00	<b>11</b>
<u>Semi-Perishable</u>					
Beans, w/Tomato Sauce, #10	CN	0.00	4.00	0.00	<b>4</b>
Beverage Base, Asst., Pre-sweet	PG	0.00	2.00	0.00	<b>2</b>
Coffee, Ground	LB	0.00	2.00	0.00	<b>2</b>
Juice Ind	EA	0.00	100.00	0.00	<b>100</b>
Ketchup, INDV PKT	HD	0.00	1.00	0.00	<b>1</b>
Mayonnaise Quart	QT	0.00	1.00	0.00	<b>1</b>
Mustard	BT	0.00	2.00	0.00	<b>2</b>
Mustard, INDV PKT	HD	0.00	1.00	0.00	<b>1</b>
Potato Chips, Variety, INDV Pkg.	BG	0.00	100.00	0.00	<b>100</b>
Relish, Sweet, INDV PKT	EA	0.00	100.00	0.00	<b>100</b>
Sugar, Brown 2 LB	BG	0.00	1.00	0.00	<b>1</b>

**Menu Number 17**

	<u>UOI</u>	<u>Breakfast</u>	<u>Lunch</u>	<u>Dinner</u>	<u>Total</u>
<u>Perishable Item</u>					
Breakfast Bar, Variety	EA	0.00	100.00	0.00	<b>100</b>
Bread, Wheat	LF	0.00	10.00	0.00	<b>10</b>
Bread, White	LF	0.00	4.00	0.00	<b>4</b>
Cheese, American, Sliced	LB	0.00	5.00	0.00	<b>5</b>
Cheese, Provolone, Sliced	LB	0.00	5.00	0.00	<b>5</b>
Cheese stick, Mozzarella	EA	0.00	100.00	0.00	<b>100</b>
Ham, Sliced	LB	0.00	9.60	0.00	<b>10</b>
Juice, Indv	EA	0.00	100.00	0.00	<b>100</b>
Mixed Fresh Fruit	LB	0.00	20.00	0.00	<b>20</b>
Potato Chips, INDV Assorted	BG	0.00	100.00	0.00	<b>100</b>
Turkey, Smoked, Sliced	LB	0.00	9.60	0.00	<b>10</b>
<u>Semi-Perishable</u>					
Ketchup INDV PKG	HD	0.00	1.00	0.00	<b>1</b>
Mayonnaise, INDV PKG	HD	0.00	1.00	0.00	<b>1</b>
Mustard, INDV	HD	0.00	1.00	0.00	<b>1</b>
Tuna Fish 2.6 OZ PKG	PK	0.00	20.00	0.00	<b>20</b>

# Michigan Army National Guard AT Menu

Menu: 18

## Morale Meal Dinner

	Recipe	Calories	Portion
Grilled Steak, 8 OZ	L 007 00	400	1 ea.
Baked Potato	Q 044 00	185	1 ea.
Bread, Garlic	D 007 05	190	1 ea.
Corn On The Cob	Q G02 07	148	1 ea.
Watermelon	A 013 58	100	1 ea.
Tossed Vegetable Salad	M 048 00	15	1 cup
Assorted Dressings	M G01 05	150	1 ea.
Butter	D G08 50	35	1 tbsp.
Milk 2%	C G04 04	135	8 oz.
Milk, Chocolate	C G04 12	135	8 oz.
Beverage Base, Asst.	C G06 00	90	8 oz.
Coffee	C 005 00	0	8 oz.



## Grocery List

Based on per 100

### Menu Number 19

#### Perishable

	<u>UOI</u>	<u>Breakfast</u>	<u>Lunch</u>	<u>Dinner</u>	<u>Total</u>
Bread, Garlic	EA	0.00	0.00	80.00	<b>80</b>
Butter	LB	0.00	0.00	5.00	<b>5</b>
Cabbage, Fresh	LB	0.00	0.00	2.00	<b>2</b>
Celery, Fresh	LB	0.00	0.00	3.00	<b>3</b>
Cheese, Cheddar, Shredded	LB	0.00	0.00	5.00	<b>5</b>
Corn On The Cob, Fresh	LB	0.00	0.00	55.00	<b>55</b>
Cucumbers, Fresh	LB	0.00	0.00	3.00	<b>3</b>
Lettuce, 5 LB Bag	BG	0.00	0.00	1.00	<b>1</b>
Milk, Chocolate, 1/2 PT	CO	0.00	0.00	50.00	<b>50</b>
Milk, White, 1/2 PT	CO	0.00	0.00	50.00	<b>50</b>
Onions, Yellow, Fresh	LB	0.00	0.00	3.00	<b>3</b>
Potatoes, White, Baking	LB	0.00	0.00	50.00	<b>50</b>
Radishes, Fresh	LB	0.00	0.00	1.00	<b>1</b>
Sour Cream 5 LB Container	CO	0.00	0.00	1.00	<b>1</b>
Steak, Grilling, Beef, 8 OZ	EA	0.00	0.00	100.00	<b>100</b>
Tomatoes, Fresh	LB	0.00	0.00	4.00	<b>4</b>
Watermelon, Whole	LB	0.00	0.00	51.00	<b>51</b>

#### Semi-Perishable

Beverage Base, Asst., Pre-sweet	PG	0.00	0.00	2.00	<b>2</b>
Coffee, Ground	LB	0.00	0.00	2.00	<b>2</b>
Dressing, Assorted	PG	0.00	0.00	50.00	<b>50</b>
Dressing, Ranch	PG	0.00	0.00	50.00	<b>50</b>

**CONDIMENT LIST**

UNIT \_\_\_\_\_

AT \_\_\_\_\_ IDT \_\_\_\_\_

Howe Rd & Eighth St.  
Camp Grayling, MI 49739-0001

*Instructions: Fill out requirement and forward to the SSMO Camp Grayling. Requirements must be requested in AFMIS. Coordination with USP&FO for pickup in Lansing is available. SSMO Grayling will determine accuracy of quantities and adjust if necessary.*

DESCRIPTION	UI	NSN	QUANTITY REQUIRED
ALLSPICE, GROUND 16 OZ	CO	8950-01-5A4-0006	_____
BAKING POWDER 5LB	CN	8950-00-5O0-2007	_____
BAKING SODA, 24 OZ	BX	8950-01-5O0-2009	_____
BARBECUE SAUCE	GL	8950-01-5O5-6030	_____
BASIL 12 OZ	CO	8950-01-4J4-6066	_____
BAY LEAVES, WHOLE	CO	8950-00-5A4-0027	_____
BREAD, CRUMBS	LB	8920-01-5A2-8005	_____
CELERY SALT 30 OZ	CO	8950-00-6A6-5495	_____
CELERY SEED 16 OZ	CO	8950-00-6A6-5491	_____
CHILI POWDER	CO	8950-00-5A4-0072	_____
CHIPOTLE CHILI PEPPER	CO	8950-01-6I6-0222	_____
CINNAMON	CO	8950-00-1B7-8049	_____
CLOVES, GROUND 16 OZ	CO	8950-01-5A4-0085	_____
CLOVES, WHOLE	CO	8950-00-1G0-9575	_____
COCOA, BAKING 5 LB	BG	8955-00-2B3-5810	_____
COCOA, HOT	BG	8960-00-5O0-4021	_____
CORN STARCH	BX	8920-01-1F0-6165	_____
CRACKERS	HD	8920-00-5O4-4006	_____
CREAMER, INDV	HD	8940-01-5O2-2080	_____
CROUTONS	LB	8920-01-5O4-0035	_____
CUMIN, GROUND 15 OZ	CO	8950-01-5A4-0106	_____
CURRY POWDER 17 OZ	CO	8950-01-5A4-0111	_____
DESSERT TOPPING	BG	8940-00-8H9-3736	_____
EQUAL LOW CAL SWEETNER	HD	8925-01-5O1-8106	_____

**CONDIMENT LIST****UNIT****AT****IDT**

FLOUR, GENERAL PURPOSE	LB	8920-00-1D0-7748
GARLIC POWDER 1#	CO	8950-01-2E4-2691
GARLIC SALT 38 OZ	CO	8950-01-2E4-2696
GATORADE	PG	8960-00-2X6-3133
GINGER, GROUND	CO	8950-00-5A4-0135
HONEY, 48 OZ	BT	8950-01-0H0-1180
HONEY, 96 OZ	BT	8950-01-0H0-1181
HOT SAUCE, 5 OZ	BT	8950-01-3E2-0217
JUICE, LEMON	BT	8915-01-4C7-5997
KETCHUP, INDV.	HD	8950-01-5O5-4002
KETCHUP, TOMATO 20 OZ	BT	8950-00-1B7-9790
LEMON PEPPER 27 OZ	CO	8950-01-1I3-1503
LIME JUICE	CN	8915-00-4A2-2677
MARJORAM	CO	8950-01-1I3-1405
MAYONNAISE PACKETS, INDV	HD	8950-01-5O7-4008
MAYONNAISE, QT 16.5 OZ	BT	8950-00-5G7-4594
MILK, NON-FAT, DRY	BG	8910-01-0I1-7209
MOLASSES, GAL	GL	8925-00-1B5-9456
MUSTARD 9oz	CO	8950-01-0G4-4921
MUSTARD, BROWN	BT	8950-01-0G4-4920
MUSTARD GROUND 4OZ	CO	8950-00-1G0-9567
MUSTARD, INDV.	HD	8950-01-5O6-4022
NUTMEG	CO	8950-00-1B7-8047
OIL VEGETABLE/SALAD	GL	8950-00-0F6-8210
OLD BAY SPICE 24 OZ	CO	8950-01-1E6-6988
OLIVE OIL, 3 LITER	CN	8945-01-6A6-0085
ONION POWDER 19 OZ	CO	8950-01-1E5-6996

**CONDIMENT LIST**

UNIT \_\_\_\_\_

AT \_\_\_\_\_ IDT \_\_\_\_\_

ONION SALT	CO	8950-01-1E5-6997	_____
ONIONS, CHOPPED, DEHY.	LB	8915-00-6A6-0197	_____
OREGANO LEAVES	CO	8950-00-5H2-1404	_____
PAN SPRAY, 17 OZ	CN	8945-01-0F6-3345	_____
PAPRIKA 16 OZ	CO	8950-01-0G9-6942	_____
PARSLEY FLAKES, DEHY.	CO	8950-01-5A4-0204	_____
PEANUT BUTTER 5#	CO	8930-01-0E9-8399	_____
PEANUT BUTTER, INDV	EA	8930-00-1MI-0001	_____
PEPPER, BLACK 1#	C0	8950-00-127-8067	_____
PEPPER, BLACK, INDV.	MX	8950-01-5A3-6102	_____
PEPPER, CAYENNE	CO	8950-00-1G0-9565	_____
PEPPER, RED CRUSHED	CN	8950-00-4E1-0453	_____
POULTRY SEASONING 10 OZ	CO	8950-00-1G0-9558	_____
RAISINS	LB	8915-00-2H6-5487	_____
SALT, INDV.	MX	8950-01-5A3-6002	_____
SALT, IODIZED ROUNDS	LB	8950-01-0G9-6943	_____
SALT, KOSHER	BX	8950-04-5A3-6026	_____
SALSA	CO	8950-01-5O5-2030	_____
SAUCE, CHILI 12oz	BT	8950-00-1G0-4935	_____
SAUCE, SOY	BT	8950-01-0E9-4082	_____
SAUCE, STEAK	BT	8950-01-5O5-8051	_____
SEASONED SALT	CO	8950-01-5A3-6087	_____
SHORTENING 48 OZ	CN	8945-01-5A1-8001	_____
SOUP & GRAVY BASE, BEEF	JR	8935-01-5O6-8114	_____
SOUP & GRAVY BASE, CHICKEN	JR	8935-00-5D3-7795	_____

**CONDIMENT LIST**

UNIT \_\_\_\_\_

AT \_\_\_\_\_ IDT \_\_\_\_\_

SOUP & GRAVY BASE, TURKEY	BG	8920-01-5O6-6045	_____
SOUP, CHICKEN NOODLE	CN	8935-01-5O7-2389	_____
SOUP, MINESTRONE	CN	8935-00-4H0-4571	_____
SOUP, TOMATO, COND 50 OZ	CN	8935-00-4H0-4558	_____
STEAK SEASONING 26oz	CO	8950-01-5A4-2074	_____
SUGAR, BROWN 2#	BG	8925-01-0F0-7500	_____
SUGAR, GRAN. INDV.	HD	8925-01-5O1-8087	_____
SUGAR, GRANULATED	LB	8925-01-4A3-7812	_____
SUGAR, POWDERED 2#	BG	8925-01-0F0-7496	_____
SWEET-&-LOW, INDV.	HD	8925-01-5O1-8113	_____
TEA, BLACK, INDV. 100 BG	BX	8955-00-7E3-6332	_____
THYME LEAVES	CO	8950-00-6A6-5490	_____
THYME, GROUND	CO	8950-00-6A6-5486	_____
VANILLA EXTRACT	BT	8950-00-7H2-6702	_____
VINEGAR, CIDER	GL	8950-01-0G9-6948	_____
VINEGAR, WHITE GALLON	GL	8950-01-0G9-6947	_____
WORCESTERSHIRE SAUCE	BT	8950-01-0E9-5269	_____

LB-POUND, GL-GALLON, CN-CAN, CO-CONTAINER, MX-THOUSAND, BT-BOTTLE, BX-BOX, JR-JAR, HD-HUNDRED, PG-  
PACKAGE, BG-BAG

# ***The State Food Service Team***

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***MAJ Michelle Hill***

## ***USPFO***

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