

**Addendum to Breakthrough Charter Schools IFB #1516WL and #1516NL:**

The following additional information is being provided to supplement the Breakthrough Charter Schools Invitations for Bid #1516WL and #1516NL:

- **Breakfast and lunch serving times for the schools:**

	IFB #1516WL					IFB#1516NL				
	CAE	CLA	TIS	NWIS	LIS	CA	EPC	VPC	EPWH	VPWH
<b>Service Days</b>	<b>173</b>	<b>175</b>	<b>165</b>	<b>165</b>	<b>165</b>	<b>173</b>	<b>182</b>	<b>182</b>	<b>182</b>	<b>182</b>
Breakfast Delivery Time (Previous day)	8:00 AM	9:00 AM	10:00 AM	9:30 AM	9:30 AM	10:30 AM	9:30 AM	9:30 AM	9:30 AM	9:30 AM
Lunch Delivery Time (Same day)	8:00 AM	9:00 AM	10:00 AM	9:30 AM	9:30 AM	10:30 AM	9:30 AM	9:30 AM	9:30 AM	9:30 AM
Breakfast Service Time	7:30 AM	7:15 AM	7:30 AM	7:40 AM	7:40 AM	7:30 AM	7:35 AM	7:35 AM	7:35 AM	7:35 AM
Lunch Service Shift 1	11:40	11:30	11:20	11:30	11:15	11:35	12:00	11:20	11:40 AM	11:15 AM
Lunch Service Shift 2	12:00	12:00	11:45	12:00	11:30	11:55		12:35	12:15 PM	11:40 AM
Lunch Service Shift 3		12:30	12:15		11:45	12:25				
Lunch Service Shift 4					12:00	12:45				
Lunch Service Shift 5					12:15					

- **Kitchen equipment located at each facility:**

Type of Equipment	Model #	Location
Centaur refrigerator	CSD2DRBAL	CA
Shellesteel milk cooler	SCM-6	CA
Cres Cor Hot Food Storage	R0151W1332L71	CA
Cres Cor Hot Food Storage	H137UA12C	CA

Cres Cor Hot Food Storage	H137UA12C	CA
Cres Cor cooking	CO-151-FUA-12D	CA
Centaur refrigerator	CSD2DRBAL	CA
Centaur refrigerator	CSD2DRBAL	CA
reach in cooler		CAE
reach in cooler		CAE
Crown-X Instamatic	CJ 035 E 49 35-100 XL	CAE
Cres Cor Hot Food Storage	H135WUA11 (120 volt)	CAE
Traulsen freezer	RIF 2-32 LUT	CLA
Traulsen refrigerator	RRI 2-32 LUT	CLA
Crown-X Instamatic	CJ 035 E 49 35-100 XL	CLA
Cres Cor cooking	CO-151-FUA-12D	CLA
Cres Cor cooking	CO_151-F1818B	EPC/VPC
Cres Cor cooking	CO_151-F1818B	EPC/VPC
Cres Cor Hot Food Storage	H135UA11 (125 volt)	EPC/VPC
Norlake Walk-In Cooler 1		EPC/VPC
Norlake Walk-In Cooler 2		EPC/VPC
Dishwasher		EPC/VPC
Cres Cor Hot Food Storage	H135WUA11 (120 volt)	EPC/VPC
Cres Cor Hot Food Storage	H135WUA11 (120 volt)	EPC/VPC
Cres Cor Hot Food Storage	H135WUA11 (120 volt)	EPC/VPC
GE Microwave	JES0737DNWW	EPC/VPC
Kysor refrigerator		EPC/VPC
Cres Cor Hot Food Storage	H135UA11 (125 volt)	EPWH/VPWH
Cres Cor Hot Food Storage	H135WUA11 (120 volt)	EPWH/VPWH
Traulsen freezer	RIF 2-32 LUT	EPWH/VPWH
Traulsen freezer	RIF 2-32 LUT	EPWH/VPWH
Traulsen refrigerator	RRI 2-32 LUT	EPWH/VPWH
Traulsen refrigerator	RRI 2-32 LUT	EPWH/VPWH
Cres Cor cooking	FL-2202-MP-M	EPWH/VPWH
Cres Cor Hot Food Storage	H135WUA11 (120 volt)	EPWH/VPWH
Cres Cor cooking	CO-151-FUA-12D	EPWH/VPWH
Oven		LIS
Refrigerator		LIS
Dishwasher		LIS
Traulsen freezer	RIF 2-32 LUT	NWIS
Traulsen freezer	RIF 2-32 LUT	NWIS
Traulsen refrigerator	RRI 2-32 LUT	NWIS
Traulsen refrigerator	RRI 2-32 LUT	NWIS
Crown-X Instamatic	CJ 035 E 49 35-100 XL	NWIS
Cres Cor cooking	FL-2202-MP-M	TIS

Cres Cor cooking	CO-151-FUA-12D	TIS
Centaur refrigerator	CSD2DRBAL	TIS

- **Sample of suggested catered events that meet NSLP reimbursement guidelines :**
  - Taco Bar
  - Thanksgiving dinner (served at lunch)
  - Pizza party
  - Etc.
- **2014-2015 cost per meal:**

	IFB #1516WL					IFB#1516NL				
	CAE	CLA	TIS	NWIS	LIS	CA	EPC	VPC	EPWH	VPWH
<b>Food Service Provider (see key below)</b>	1	2	2	1	1	2	2	2	3	3
Current Breakfast (2014-15)	\$ 1.30	\$ 1.39	\$ 1.39	\$ 1.23	\$ 1.18	\$ 1.39	\$ 1.39	\$ 1.39	\$ 1.36	\$ 1.36
Current Lunch	\$ 2.40	\$ 2.30	\$ 2.30	\$ 2.40	\$ 2.24	\$ 2.30	\$ 2.30	\$ 2.30	\$ 2.09	\$ 2.09
Current Snack	\$ 0.70					\$ 0.70		\$ 0.70		\$ 0.65
		= Service labor included			PROVIDER KEY					
					1 = Tom Paige					
					2 = Innovation Food Service					
					3 = AVI Food Systems					
										Rev. 5/20/15

- **Clarification on the following listed under “Desired Criteria”, located in section *BCS Specifications, Page 8 of 13, in IFB#1516WL and IFB#1516NL:***

**“All food that should be heated (not milk, not cold fruit) should be delivered ready to heat and served on one tray with each item compartmentalized but not individually wrapped.”**

The meal and all of its contents should be packaged into one modular tray that can be placed directly into the warming oven then served.