



**JEFFERSON COUNTY, TEXAS
PURCHASING DEPARTMENT**

1001 Pearl Street – 3rd Floor
Beaumont, Texas 77701
409-835-8593 phone

ADDENDUM TO RFP

RFP Number: (RFP 15-004/JW)
RFP Title: Food Service for Jefferson County Correctional Facility
RFP Due: 11:00 am CST, Tuesday, April 21, 2015
Addendum No.: 2
Issued (Date): April 9, 2015

TO BIDDER: This Addendum is an integral part of the RFP package under consideration by you as a Bidder in connection with the subject matter herein identified. Jefferson County deems all sealed proposals to have been proffered in recognition and consideration of the entire RFP package – **including all addenda.** For purposes of clarification, **receipt of this present Addendum by a Bidder should be evidenced by returning it (signed) as part of the Bidder’s sealed proposal.** If the Proposal has already been received by the Jefferson County Purchasing Department, Bidder should return this addendum in a separate sealed envelope, clearly marked with the RFP Title, RFP Number, and Opening Date and Time, as stated above.

Reason for Issuance of this addendum:

Revisions to Bid Specifications & Clarifications

The information included herein is hereby incorporated into the documents of this present Bid matter and supersedes any conflicting documents or portion thereof previously issued.

Receipt of this Addendum is hereby acknowledged by the undersigned Bidder:

ATTEST:

Witness

Witness

Approved by ____ Date: _____

Authorized Signature (Bidder)

Title of Person Signing Above

Typed Name of Business or Individual

Address

Revised Proposal Submittal Checklist – Addendum 2

The Offeror's attention is especially called to the items listed below, which must be submitted in full as part of the proposal.

Failure to submit any of the documents listed below as a part of your proposal, or failure to acknowledge any addendum in writing with your proposal, or submitting a proposal on any condition, limitation, or provision not officially invited in this Request for Proposal (RFP) may cause for rejection of the proposal.

Offeror shall check each box indicating compliance.

THIS CHECKLIST MUST BE SUBMITTED AS PART OF YOUR PACKAGE

- Cover sheet identifying the contract/project being proposed, the name and address of the Offeror, the date of the proposal, and the telephone and facsimile numbers of Offeror.
- An acknowledgment and/or response to each section of the proposal.
- Form of business (e.g., corporation, sole proprietorship, partnership); if corporation the date and state of incorporation.
- Identification of three (3) entities for which the Offeror is providing or has provided services of the type requested, including the name, position, and telephone number of a contact person at each entity.
- Identification of all legal claims, demands, contracts terminated or lawsuits filed, threatened, or pending against the Offeror and/or its principal/officers for the last three (3) years, as well as identification of any administrative actions or warnings taken or issued by any federal, state, or local governmental agency to Offeror and/or its principals/officers with regard to the provision of the same or similar service as covered by this RFP, or the payment of moneys under the terms of any agreement(s) relating to such services.
- ~~Same contract with compensation sections blank.~~
- One (1) original and five (5) copies of the proposal should be mailed to delivered no later than **11:00 AM CST, Tuesday, April 14 21, 2015**, to the Jefferson County Purchasing Department, 1001 Pearl Street, Third Floor, Beaumont, TX 77701.

PLEASE READ THE "PROPOSAL SUBMITTAL CHECKLIST" INCLUDED IN THIS PACKAGE.

Company

Address

Authorized Representative (Please print)

Authorized Signature

Telephone Number

Fax Number

Title

Date

Revisions to Bid Specifications:

In this Addendum, the specifications for Section 4.17, Purchasing (Page 20) have been revised as follows:

4.17 Purchasing

The Contractor must provide the minimum specifications to be used in the purchase of all food products and disposable service ware. The specifications provided must address the levels of quality, grade, size, pack, count and all other relevant information. Jefferson County must approve, in writing, any changes from the stated specifications. For the record, all food purchased for use under this contract must meet at least the following specifications:

- Beef, veal, pork and lamb must at least be USDA Good. The maximum fat and/or soy content of all ground meat products to be used must be indicated in the **RFP proposal**. All breaded items must have a product weight of at least 3 ounces before breading.
- Poultry must be at least USDA Grade B. All breaded items must have a product weight of at least 3 ounces prior to breading.
- Canned fruits and vegetables must be served at a ½ cup of eatable substance.
- Frozen fruits and vegetables must be at least USDA Grade B.
- Fresh produce must be at least USDA Grade No. 2 and minimum 138 count size to meet the nutritional requirements in specification 5.4.
- Dairy products must be at least USDA Grade A. 2% fluid milk must be served as a beverage. **Milk is to be served in 8 oz. carton (cardboard-type) containers. Powdered milk will not be acceptable.** All breaded items, with the exception of meat and poultry items, must have a product weight of at least 4 ounces prior to breading.
- Eggs must be at least USDA Grade A Medium.
- Frozen fish and seafood must be a nationally distributed brand, packed under continuous government inspection. All breaded items must have a product weight of at least 3 ounces prior to breading.
- A minimum of 60% of the bread items served must be whole grain products. Day old breads may be purchased but must be used within 48 hours or frozen until the time of use.
- Casserole dished items must contain at least 2 ounces of meat per serving and served no more than 3 times per week.

Questions and Answers:

Q:	What is the current price per meal?
A:	\$0.872 per meal

Q:	What is the current price for medical supplements/diabetic snacks?
A:	\$.872 each

Q:	Who is the current meal provider for the Jefferson County Correctional Facility?
A:	Five Star Correctional Services.

Q:	How long has Five Star Correctional Services been the food service provider for Jefferson County?
A:	Approximately, (5) years.

Q:	Is it the County's desire to have a separate rate for inmate meals, staff meals, coffee service, and medical supplements?
A:	Yes. Please refer to Page 31 (Pricing Form) of the RFP specifications.

Q:	How many staff does the current provider have on-site at the facility?
A:	5 staff members.

Q:	Are meals to be hot? And, how many meals per inmate are to be provided per day?
A:	Yes. Inmates are to receive (3) hot meals per day.

Q:	Do any inmates receive double-portions? If so, how many and how are these meals priced?
A:	Yes. The current number of inmates receiving double-portions is 28 inmates. For these meals, the Contractor is allowed to charge double the meal price.

Q:	Must Staff Meals be included in the proposal? If so, how is the vendor to be paid for these meals?
A:	Yes. Please refer to Page 31 (Pricing Form) in the RFP specifications. Currently, a staff "sign in" sheet is utilized to count these meals for billing purposes.

Q:	How many Staff Meals are served daily?
A:	The averages for Staff Member Meals for the past three months (January – March 2015) are as follows: 18 staff member meals at breakfast, 30 staff member meals at lunch, 23 staff member meals at dinner.

Q:	Are menus for Staff Meals to be upgraded from the Inmate Meals?
A:	Yes. Staff Member Meals typically should be buffet-style with a salad bar.

Q:	Currently, are menus posted for Staff Meals?
A:	No. However, the Contractor is to ensure that meal options include variety.

Questions and Answers (Continued):

Q:	Who shall provide paper products (paper plates, paper napkins) for Staff Meals?
A:	Jefferson County.

Q:	Who is responsible for providing the cups, trays, and sporks for Staff Meals?
A:	Jefferson County.

Q:	Is the Contractor responsible for providing meals for outside work crews? If so, what is the average daily number of these meals that must be provided? And, what food items shall these meals contain?
A:	Yes. As of this time, approximately (18) "bag lunch" meals are needed daily. These bag lunches contain (2) sandwiches and a fruit item. Juice is provided by the facility.

Q:	Does the Current Contractor feed any other agencies out of your Agencies Kitchen?
A:	No.

Q:	Do trustees receive double-portions?
A:	No.

Q:	Currently, how many breakfast meals are being served?
A:	In reference to General Population only: The average for March 2015= 119 out of 216 (55%) General Population inmates was served breakfast daily in the dining hall. Breakfast trays were sent out to 100% of the remaining inmates in the dorms.

Q:	Currently, how many Medical Diet meals are being served?
A:	Approximately 65.

Q:	In the serving process- Is the dining hall served, and then the tray line is run?
A:	Trays are sent out to the dorms first, then general population comes to the chow hall to be served.

Q:	Who is responsible for providing the cups, trays, and sporks for Inmate meals?
A:	Jefferson County.

Q:	Who is responsible for replacement of trays, serving utensils, beverage containers, pans?
A:	Jefferson County.

Q:	Who is responsible for providing bouffant caps and gloves for kitchen workers?
A:	Jefferson County

Q:	Who is responsible for providing the chemical products for the kitchen including cleaning products, dish machine products, floor cleaner?
A:	Contractor

Q:	Who pays for maintenance for kitchen equipment?
A:	Jefferson County

Questions and Answers (Continued):

Q:	Casseroles must contain 2 oz meat – served no more than 3 times per week. Does this mean three times per week for each meal (lunch, dinner)?
A:	No. (3) casseroles total are allowed each week

Q:	The RFP states “A minimum of 60 % of the bread items served must be whole grain products.” Is this a requirement?
A:	Yes. All food purchased for use under the contract must meet the specifications as written.

Q:	The daily requirement for inmate meals will be 2700 calories. As the caloric intake for an average individual generally varies on a daily basis, is the caloric requirement 2700 calories/day, weekly average?
A:	Daily as stated.

Q:	How much coffee is used for the 24 hr. coffee service?
A:	Currently, approximately 350 oz of coffee per week.

Q:	How many coffee stations will the Contractor need to service? And, what will the Contractor need to provide under contract for these coffee stations?
A:	There are (4) coffee stations that are to be serviced by the Contractor. The stations (located in Administration, Officer's Dining Room, Book-In, and Maintenance areas) are to be serviced on a 24/7 basis. The Contractor is responsible for supplying coffee, filters, sugar, cream, Styrofoam coffee cups, stirrers, and paper napkins.

Q:	Are the only holiday meals Thanksgiving, Christmas and Easter?
A:	Yes.

Q:	Does the County require 2% milk at the breakfast meal only?
A:	Yes.

Q:	Does the Jefferson County Correctional Facility house juvenile offenders?
A:	No.

Q:	Do you have any Work Release inmates housed at some other facility that the contract will be responsible for feeding?
A:	No.

Q:	Are there any plans to add or expand the Jefferson County Correctional Facility?
A:	No.

Q:	Will the facility provide and pay for phone and internet service?
A:	A phone is provided for local calls only. Internet and long distance are the responsibility of the Contractor.

Q:	Is there a HUB/MBE/WBE requirement for this RFP?
A:	Although Jefferson County encourages HUB/MBE/WBE participation, there is no requirement for this RFP.

Questions and Answers (Continued):

Q:	Please provide a current “Inmate Meals” Menu.
A:	Please see Exhibit A included in this Addendum.

Q:	Please provide the facility’s population data for the past year.
A:	Please see Exhibit B included in this Addendum.

Q:	Please provide a current “Staff Meals” Menu.
A:	Currently, there are no menus posted for staff meals.

Q:	Please provide a copy of the Pre-Proposal Conference Sign In Sheet.
A:	The Sign-In Sheet for the Pre-Proposal Conference has been posted on the Jefferson County website: http://www.co.jefferson.tx.us/Purchasing/main.htm

Five Star Correctional Services
Jefferson County Correctional Facility

	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast
Biscuit & Gravy	Eggs & Potatoes 3 oz.	Eggs & Potatoes 3 oz.	Pancakes 2 ea.	Biscuit & Gravy	Eggs & Potatoes 3 oz.	Pancakes 2 ea.	Eggs & Potatoes 3 oz.
Gravy 1/2cup	Oatmeal 3/4cup	Oatmeal 3/4cup	Gravy 1/4cup	Gravy 1/2cup	Oats 3/4cup	Syrup 1/4cup	Oats 3/4cup
Grits 3/4cup	Tortillas 2 ea.	Tortillas 3/4cup	Oatmeal 3/4cup	Tortillas 3/4cup	Grits 3/4cup	Grits 3/4cup	Tortillas 2 ea.
Peanut Butter 1 oz.	Taco Sauce 1 ea.	Sausage Patty 1 ea.	Peanut Butter 1 oz.	Taco Sauce 1 ea.	Sausage Patty 1 ea.	Fresh Fruit 1/2cup	Taco Sauce 1 ea.
Biscuit (60ct) 1 ea.	Fresh Fruit 1/2cup	Fresh Fruit 1/2cup	Biscuit (60ct) 1 ea.	Fresh Fruit 1/2cup	Fresh Fruit 1/2cup	Milk 8 oz.	Fresh Fruit 1/2cup
Fresh Fruit 1/2cup	Milk 8 oz.	Milk 8 oz.	Fresh Fruit 1/2cup	Milk 8 oz.	Milk 8 oz.	Milk 8 oz.	Milk 8 oz.
Milk 8 oz.			Milk 8 oz.				
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Country Fried Steak 3 oz.	Hot Dogs 2 ea.	Hamburger Steak 2 ea.	Beef & Pintos 1cup	Chif Mac Casserole 3/4cup	Sloppy Joe 3 oz.	Bunite 3 oz.	Bunite 3 oz.
Brown Gravy 1/2cup	Potato Salad 1/2cup	Brown Gravy 1/4cup	Rice 1/2cup	Pinto Beans 1/2cup	Carrots 1/2cup	Pinto Beans 1/2cup	Pinto Beans 1/2cup
Mashed Potatoes 1/2cup	BBQ Beans 1/2cup	Macaroni Salad 1/2cup	Seasoned Cabbage 1/2cup	Corn 1/2cup	Potato Salad 1/2cup	Spanish Rice 1/2cup	Spanish Rice 1/2cup
Green Beans 1/2cup	Bread 2 sl.	Seasoned Greens 2 sl.	Cornbread (60ct) 1 ea.	Corn Tortillas 2 ea.	Bread 2 sl.	Flour Tortilla 1 ea.	Flour Tortilla 1 ea.
Roll 2 oz.	Pudding 1/2cup	Roll 1 ea.	Cake (60ct) 1 ea.	Pudding 1/2cup	Cookies 2 ea.	Cake (60ct) 1 ea.	Cake (60ct) 1 ea.
Cake (60ct) 1 ea.	Mustard 2 ea.	Cookies 2 ea.	Fruit Drink 8 oz.	Fruit Drink 8 oz.	Fruit Drink 8 oz.	Fruit Drink 8 oz.	Fruit Drink 8 oz.
Fruit Drink 8 oz.	Fruit Drink 8 oz.	Fruit Drink 8 oz.					
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
Fried Fish Fillet 3 oz.	Meat Loaf 3 oz.	Tacos 3 oz.	Smoked Sausage 3 oz.	Pepper Steak 3 oz.	Fried Chicken Patty 3 oz.	Saltisbury Steak 3 oz.	Saltisbury Steak 3 oz.
Brown Gravy 1/4cup	Brown Gravy 1/4cup	Pinto Beans 1/2cup	Au-gratin Potatoes 1/2cup	Brown Gravy 1/2cup	Poultry Gravy 1/2cup	Brown Gravy 1/4cup	Brown Gravy 1/4cup
Rice 1/2cup	Macaroni & Cheese 1/2cup	Spanish Rice 1/2cup	Cole Slaw 1/2cup	Rice 1/2cup	Mixed Vegetables 1/2cup	Macaroni & Cheese 1/2cup	Macaroni & Cheese 1/2cup
Cole Slaw 1/2cup	Catfish 1/2cup	Corn Tortillas 2 ea.	Roll 2 ea.	Green Beans 1/2cup	Meathead Potatoes 1/2cup	Seasoned Carrots 1/2cup	Seasoned Carrots 1/2cup
Tartar Sauce 1 ea.	Biscuit (60ct) 1 ea.	Pudding 1/2cup	Cookies 2 ea.	Cornbread (60ct) 1 ea.	Roll 2 ea.	Biscuit (60ct) 1 ea.	Biscuit (60ct) 1 ea.
Cornbread (60ct) 1 ea.	Cake (60ct) 1 ea.	Fruit Drink 8 oz.	Fruit Drink 8 oz.	Cake (60ct) 1 ea.	Pudding 1/2cup	Cookies 2 ea.	Cookies 2 ea.
Cookies 2 ea.	Fruit Drink 8 oz.	Fruit Drink 8 oz.	Fruit Drink 8 oz.	Fruit Drink 8 oz.	Fruit Drink 8 oz.	Fruit Drink 8 oz.	Fruit Drink 8 oz.
Fruit Drink 8 oz.							

Nydia Alvarez
MS RDN LD CFM
85007169/DOT196

Week 1

All Hot Cereals are Sweetened with Sugar

Revised 01-15-2016

Five Star Correctional Services
Jefferson County Correctional Facility

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	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast
Biscuit & Gravy	Eggs & Potatoes	Eggs & Potatoes	Pancakes	Biscuit & Gravy	Eggs & Potatoes	Pancakes	Eggs & Potatoes
Gravy	1/2cup	3/4cup	1/4cup	Gravy	3/4cup	Syrup	1/4cup
Grits	3/4cup	2 ea.	3/4cup	Oatmeal	Tortillas	Grits	Grits
Peanut Butter	1 oz.	Taco Sauce	1 ea.	Peanut Butter	Taco Sauce	Sausage Patty	Taco Sauce
Biscuit (60ct)	1 ea.	Fresh Fruit	1/2cup	Biscuit (60ct)	Fresh Fruit	Fresh Fruit	Fresh Fruit
Fresh Fruit	1/2cup	Milk	8 oz	Fresh Fruit	Milk	Milk	Milk
Milk	8 oz			Milk	8 oz		8 oz.
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Roast Meatsauce	1cup	Smoked Sausage	1 ea.	Tacos	Turkey Pot Pie	Chicken Salad	Ham & Pintos
Mixed Vegetables	1/2cup	B.B.Q. Beans	1/2cup	Pinto Beans	Poultry Gravy	Macaroni & Cheese	Rice
Italian Slaw	1/2cup	Macaroni Salad	1/2cup	Spanish Rice	Mashed Potatoes	Green Beans	Seasoned Cabbage
Combréde (60ct)	1 ea	Combread (60ct)	2 sl.	Corn Tortillas	2 ea	Bread	2 sl.
Pudding	1/2cup	Cookies	2 ea.	Pudding	1/2cup	Biscuit (60ct)	1 ea
Fruit Drink	8 oz.	Fruit Drink	8 oz.	Fruit Drink	8 oz	Cookies	2 ea
						Fruit Drink	8 oz.
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
Chicken Fined Steak	3 oz.	Burrito	3 oz	Fried Chicken Patty	3 oz.	Chuckwagon Steak	3 oz.
Poultry Gravy	1/2cup	Pinto Beans	1/2cup	Poultry Gravy	1/2cup	Brown Gravy	1/2cup
Mashed Potatoes	1/2cup	Corn	1/2cup	Mashed Potatoes	1/2cup	Mashed Potatoes	1/2cup
Green Beans	1/2cup	Flour Tortilla	1 ea.	Carrots	2 oz.	Carrots	1/2cup
Roll	2 oz	Pudding	1/2cup	Combread (60ct)	1 ea.	Combread (60ct)	1 ea.
Cake (60ct)	1/2cup	Fruit Drink	8 oz.	Cake (60ct)	1 ea.	Cookies	2 ea.
Fruit Drink	8 oz			Fruit Drink	8 oz.	Fruit Drink	8 oz.

Week 2 *Nylia Howard*

All Hot Cereals are Sweetened with Sugar

Revised 01-15-2015

MS RDN LD CFSM
85007189/D107196

Five Star Correctional Services
Jefferson County Correctional Facility

Proprietor of Five Star Correctional
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	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>	<u>Breakfast</u>
Biscuit & Gravy	Eggs & Potatoes	Pancakes	Biscuit & Gravy	Eggs & Potatoes	Pancakes	Eggs & Potatoes	Eggs & Potatoes
Gravy	1/2cup	3/4cup	Gravy	1/2cup	3/4cup	1/4cup	3/4cup
Grits	2 ea.	Syrup	Oatmeal	3/4cup	Syrup	Grits	Grits
Peanut Butter	1 ea.	Tortillas	Peanut Butter	1 ea.	Tortillas	Grits	Tortillas
Biscuit (60ct)	1 ea.	Taco Sauce	Biscuit (60ct)	1 ea.	Taco Sauce	Sausage Patty	Taco Sauce
Fresh Fruit	1/2cup	Fresh Fruit	Fresh Fruit	1/2cup	Fresh Fruit	Fresh Fruit	Fresh Fruit
Milk	8 oz.	Milk	Fresh Fruit	1/2cup	Milk	Milk	Milk
	8 oz.		Milk	8 oz.		8 oz.	8 oz.

	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
<u>Lunch</u>	<u>Lunch</u>	<u>Lunch</u>	<u>Lunch</u>	<u>Lunch</u>	<u>Lunch</u>	<u>Lunch</u>	<u>Lunch</u>
Chili-Mac Casserole	1cup	850 Smoked Sausage	Caney Dogs	Beef Pot Pie	Tacos	Meat sauce & Spaghetti	Safisbury Steak
Pinto Beans	1/2cup	Macaroni Salad	Potato Salad	Brown Gravy	Pinto Beans	Auguzin Potatoes	Brown Gravy
Green Salad	1/2cup	Mixed Vegetables	Seasoned Spinach	Mashed Potatoes	Spanish Rice	Italian Slaw	Mashed Potatoes
French Dressing	1 ea.	Combread (60ct)	Mustard Relish	Seasoned Cabbage	Corn Tortillas	Roll	Seasoned Greens
Tortillas	2 ea.	Cake (60ct)	Bread	Biscuit (60ct)	Cake (60ct)	Pudding	Biscuit (60ct)
Cookies	2 ea.	Fruit Drink	Pudding	Cookies	Fruit Drink	Fruit Drink	Cookies
Fruit Drink	8 oz.		Fruit Drink	Fruit Drink	8 oz.	Fruit Drink	Fruit Drink

	Friday	Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday
<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>	<u>Dinner</u>
Fried Fish Filet	3 oz.	Burrito	Meat Loaf	Fried Chicken Patty	Chicken Fried Steak	Pepper Steak	Stoopy Joe
Brown Gravy	1/4cup	Pinto Beans	Brown Gravy	Poultry Gravy	Brown Gravy	Brown Gravy	Meatoni Salad
Rice	1/2cup	Corn	Mashed Potatoes	Mixed Vegetables	Macaroni & Cheese	Rice	Green Beans
Cole Slaw	1/2cup	Flour Tortillas	Carrots	Corn	Cole Slaw	Pinto Beans	Bread
Combread (60ct)	1 ea.	Cookies	Biscuit (60ct)	Roll	Combread (60ct)	Combread (60ct)	Pudding
Tartar Sauce	1 ea.	Fruit Drink	Cake (60ct)	Pudding	Cookies	Cake (60ct)	Fruit Drink
Pudding	1/2cup		Fruit Drink	Fruit Drink	Fruit Drink	Fruit Drink	Fruit Drink
Fruit Drink	8 oz.			8 oz.	8 oz.	8 oz.	8 oz.

Nydia Krewel

Week 3

All Hot Cereals are Sweetened with Sugar

Revised 01-15-2015

MS RDN LD CFSM
85007169107196

Five Star Correctional Services
Jefferson County Correctional Facility

P. 5

	<u>Friday</u>	<u>Saturday</u>	<u>Sunday</u>	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>
Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast
Biscuit & Gravy	Eggs & Potatoes	Eggs & Potatoes	Pancakes	Biscuit & Gravy	Eggs & Potatoes	Pancakes	Eggs & Potatoes
Gravy	Oatmeal	3/4cup Syrup	1/4cup Gravy	Gravy	Grits	Syrup	Grits
Grits	Tortillas	2 ea Grits	3/4cup Oatmeal	Tortillas	Tortillas	Grits	Tortillas
Peanut Butter	Taco Sauce	1 ea Sausage Patty	1 oz Peanut Butter	Taco Sauce	1 oz Sausage Patty	1 ea Sausage Patty	Taco Sauce
Biscuit (60ct)	Fresh Fruit	1/2cup Fresh Fruit	Biscuit (60ct)	Fresh Fruit	Fresh Fruit	Fresh Fruit	Fresh Fruit
Fresh Fruit	Milk	8 oz Milk	Fresh Fruit	Milk	Milk	Milk	Milk
Milk	8 oz	8 oz	Milk	8 oz	8 oz	8 oz	8 oz
Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch	Lunch
Roast Meat Sauce	B.B.Q. Franks	Smoked Sausage	1 ea. Beef & Peas	Turkey Pot Pie	Salsbury Steak	3 oz. Salsbury Steak	Tacos
Corn	B.B.O. Beans	1/2cup Potato Salad	1/2cup Rice	Poultry Gravy	Brown Gravy	1/2cup Brown Gravy	Pinto Beans
Navy Beans	Macaroni Salad	1/2cup Cole Slaw	1/2cup Seasoned Cabbage	Mashed Potatoes	Rice	1/2cup Rice	Spanish Rice
Roll	Mustard	2 ea. Roll	2 oz. Cornbread (60ct)	Mixed Greens	Green Beans	1/2cup Green Beans	Corn Tortillas
Cake (60ct)	Bread	2 ea. Cookies	2 ea. Cake (60ct)	Biscuit (60ct)	Cornbread (60ct)	1 ea. Cornbread (60ct)	Cake (60ct)
Fruit Drink	Pudding	8 oz Fruit Drink	8 oz Fruit Drink	Pudding	Cookies	2 ea. Cookies	Fruit Drink
	Fruit Drink	8 oz	8 oz	Fruit Drink	Fruit Drink	8 oz	8 oz
Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner	Dinner
Chicken Fried Steak	Burrito	Smothered Steak	3 oz. Fried Chicken Patty	Pepper Steak	3 oz. Chicken Salad	3 oz. Chicken Salad	Meat Loaf
Poultry Gravy	Pinto Beans	1/2cup Brown Gravy	1/2cup Poultry Gravy	Brown Gravy	Poultry Gravy	1/4cup Poultry Gravy	Brown Gravy
Mashed Potatoes	Spanish Rice	1/2cup Mashed Potatoes	1/2cup Au Gratin Potatoes	Rice	Mashed Potatoes	1/2cup Mashed Potatoes	Greens
Pinto Beans	Flour Tortilla	1 ea. Corn	1/2cup Spinach	Carrots	Macaroni Salad	1/2cup Macaroni Salad	Mixed Vegetables
Cornbread (60ct)	Cake (60ct)	1 ea. Biscuit (60ct)	1 ea. Roll	Cornbread (60ct)	1 ea. Bread	2 ea. Bread	Cornbread (60ct)
Cookies	Fruit Drink	8 oz	2 ea. Cookies	Cake (60ct)	Pudding	1/2cup Pudding	Cookies
Fruit Drink	8 oz	8 oz	8 oz	Fruit Drink	Fruit Drink	8 oz	Fruit Drink

Week 4
Nylea K...
MS RDN LD CFM
860U/169/D107196

All Hot Cereals are Sweetened with Sugar

Revised 01-15-2015

JAIL INSPECTION 2015

JAIL POPULATION BY MONTH (MARCH 2014 - FEBRUARY 2015)

	March	April	May	June	July	August	September	October	November	December	January	February	Sub Totals	Average
Beds	1,268	1,268	1,268	1,268	1,268	1,268	1,268	1,268	1,268	1,268	1,268	1,268	15,216	1,268
Population	854	860	862	880	869	904	906	870	890	769	752	764	10,120	843
White/Male	226	222	224	226	216	225	230	220	218	207	208	210	2,632	219
Black/Male	514	519	520	520	510	524	527	519	486	444	430	448	5,961	497
White/Female	50	56	52	56	58	65	69	63	58	59	52	49	687	57
Black/Female	64	64	65	78	86	90	80	68	69	59	62	57	842	70