#### PLAINTIFF'S INDEX OF EXHIBITS

- Exhibit 1. Excerpts from bid submitted by Calise Bakery for July 12, 2017, bid opening.
- Exhibit 2. Excerpts from bid submitted by Calise Bakery for August 15, 2017, bid opening
- Exhibit 3. Board of Education Policies 3560 et seq.
- Exhibit 4. Letter dated April 12, 2016, from Frances Rabinowitz, Interim Superintendent of Schools, to Ms. Sharlene Wong.
- Exhibit 5. Memo from Nutrition Center Staff to Members of the Bridgeport Board of Education, dated March 23, 2018.
- Exhibit 6. Memo dated November 13, 2015, from Sarah Smith-Holmes,
  Division Director, Program Monitoring and Operational
  Support, United States Department of Agriculture, to Regional
  Directors, Special Nutrition Programs, All Regions, and State
  Directors, Child Nutrition Programs, All States.
- Exhibit 7. Emails dated June 19, 2017, by and between Sharlene Wong and Purchasing Department officials re Bread and Milk bid posting request.

- Exhibit 8. Emails dated June 20, 2017, by and between Sharlene Wong and Purchasing Department officials re Bread and Milk bid posting request.
- Exhibit 9. Emails dated July 12, 13, 14, 2017, by and between Sharlene
  Wong and Purchasing Department officials re Bread and Milk
  bid opening.
- Exhibit 10. Emails dated July 31, 2017, by and between Sharlene Wong and Purchasing Department oficials re Bread and Milk rebid.
- Exhibit 11. Emails dated September 5, 2017, by and between Sharlene
  Wong and Purchasing Department oficials re Bread and Milk
  bid opening.
- Exhibit 12. Letter dated September 29, 2017, from Bern Tardy, Purchasing Agent, City of Bridgeport, to Dr. Aresta L. Johnson, Superintendent of Schools.
- Exhibit 13. Excerpts from meeting of Board of Education Finance

  Committee on November 2, 2017.
- Exhibit 14. Minutes from meeting of Board of Education Students and Families Committee meeting on March 15, 2018.
- Exhibit 15. Letter dated April 23, 2018, from Frank G. Chester, Chief Talent

  Officer Human Resources, Bridgeport Board of Education,
  to Sharlene Wong.

- Exhibit 16. Letter from Aresta L. Johnson to Ms. Wong, dated June 28, 2018.
- Exhibit 17. Letter from Sharlene Wong to Dr. Aresta L. Johnson, dated July 8, 2018.
- Exhibit 18. Letter from Timothy McNamara, Assistant Director Human Resources, to Sharlene Wong, dated July 10, 2018.
- Exhibit 19. Letter from Frank G. Chester to Sharlene Wong, dated July 24, 2018.
- Exhibit 20. Excerpts from Deposition of Aresta L. Johnson.
- Exhibit 21. Excerpts from Deposition of Bernd Tardy.
- Exhibit 22. Excerpts from Deposition of Sharlene Wong.
- Exhibit 23. Plaintiff's Answer to Defendant's Interrogatory No. 3.

# **EXHIBIT 1**

# BID ITEM # 1

Zeppy 3 Oz Cinnamon Raisin

#### 03/16/2016

Account to the same of	Contract of	-	There
Amount Per Serring			
Calories 220	Ca	dones fro	m Fal
		30	arly Valu
Total Fat 0.5g			1
Saturated Fat	00		0
Trans Fal 0g			_
Chalesterol Con	n	_	0
Sodium 32Cmg	y_		135
		-	15
Total Carbohyd		469	
Dielary Fiber	29		8
Sugars 7g			
Protein 8g			
	44	1000	7-52
Vitamin A 0%		Vitamin (	C 10%
Calcum 10%		Iron 15%	
"Percent Daily Values one: Your daily induced deponding on your co	מ עשה	e triglest or	2,500
Total Fol Les	silvan		803
	s than	300mg	25g
Sodum Les	s than	2.400mg	2,4000

INGREDIENTS: INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour, Water, Raisin, Sugar, Malt, Salt, Yeast, Cinnamon., Calcium Propionate, Guar Gum, Wheat Gluten, Caramel Color, enzymes. Natural Flavor, Monoglycerides, ascorbic acid, yellow corn meal.

Contains Wheat.May contain sesame seeds

# BID ITEM# 2

Zeppy Plain 3 oz.

#### 03/16/2016

Amount Per Serving			
Calories 220	Cal	ortes fro	m Fat
		% Da	nly Valu
Total Fat 0.5g			19
Saturated Fa	Oq	-	0
Trans Fat On	-	_	
Cholesterol On	0	_	01
Sodium 290mg	-		121
Total Carbohyo	_	to	15
Dietary Fiber	_	-9	85
	29	_	0
Sugars 3g	_	_	_
Protein 8g			
Vilamin A 0%	. V	itamin (	10%
Calcium 10%		on 15%	
Thereant Coay Value and Your daily value commons on your o	nor be	higher or i	00 calor
	s then	659	809
Chalesterd Le	than	20g 300mg	25g 300mg
	ne dian	2,400mg	Z,400m
Total Carpohydrate Decary Fiber		750	375g

INGREDIENTS: Flour Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour, Water, Sugar, Malt, Salt, , Yeast, Calcium Propionate, Guar Gum, Wheat Gluten, enzymes. Monoglycerides, ascorbic acid., Yellow corn meal

Contains Wheat, may contain sesame seeds

wong 0001

# BIO 1720 #3

Calise French toast 22 oz Revised 3/29/2016

#### 06/07/2016

The book Evigen was a gra-	of a screbe process, a
Amount Per Serving	
Calories 280	Calories from Fat 1
	% Dody Value
Total Fat 2g	39
Saturated Fat 0	9 09
Trans Fat Co	
Cholesterol Omg	01
Sodium 390mg	169
Total Carbohydra	te 55g 189
Dietary Fiber 2g	87
Sugars 8g	
Protein 11g	
Vitamin A 0%	- Vitamin C 0%
Calcium 25%	- Iron 15%
'Percent Daily Values an diel. Your daily values in depending on your catori Calons	e needa:
Total Fel Loss III Saturated Fel Less III Cholesterol Less III Sodium Less II Total Corbohydrate Declary Food	tan 65g 60g tan 20g 25g tan 300mg 300kng

INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour, (flour, malted barley flour, niacin(vitaminB3), reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid), Water,

Sugar, Cinnamon, Yeast, Salt, Calcium Propionate, Potassium Sorbate, Calcium Acetate (to retard spoilage). Corn cereal, Yellow corn Flour, Monoglycerides, ascorbic acid, Xanthan Gum, Guar Gum, enzymes, Cellulose Gum, Lecithin, Sodium Bicarbonate, Annatto, Turmeric and Paprika, Canola Oil, Caramel Color, Natural and Artificial Flavor, Fructose, Soybean Oil, Corn Meal.

Contains Wheat, may contain sesame seeds

#### BIO ITEM # 4

#### Zeppy 3 Oz Cinnamon Raisin

#### 03/16/2016

Amount Per Serving	_		
Calories 220	Cal	pries fro	m Fal
		% D.	dy Value
Total Fat 0.5g		- 12	19
Salurated Fat	0g		09
Trans Fat Dg			
Cholesteral Om	q		07
Sodium 320mg			137
Total Carbohyd	rate 4	Sq	15°
Dielary Fiber	_	•	89
Sugars 7g	-0		_
Protein 8g	_	_	_
riotein og	-	_	
Vitamin A 0%	. 1	/damin (	10%
Calcium 10%	. 1	ron 15%	
Privated Bany Values that Your daily values according on your to Cal	וחשץ פנו	higher or i	
Saturated Fat Les	i than	152	50g 25g
Society Les	ned) a	24Corg	200mg
Total Carconydrate Dolary Fiber		752	3750

INGREDIENTS: INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour, Water, Raisin, Sugar,Mall, Salt, Yeast, Cinnamon., Calcium Propionate, Guar Gum, Wheat Gluten, Caramel Color, enzymes. Natural Flavor, Monoglycerides, ascorbic acid, yellow corn meaf.

Contains Wheat.May contain sesame seeds

# BID ITEM #5

#### Mini Asst Bagel Dz.

#### Calise Mini Plain Bagels

INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour, (flour, maliced barley flour, niacin (vitamin83), reduced iron, thiamine monosilizate (vitamin81), ritioflavin (vitamin82), folic acid), Water, sugar, sali, Yeast, Calcium Propionate (to retard spoilage). Wheat Gluten, enzymes, Monoglycerides, ascorbic Acid, Xanthan Gum, Guar Gun, corn meal

Contains Wheat. (May contain Sesame seeds)

Amount Per Serving	
Colories 100	Calories from Fat
	% Dally Value
Total Fat 0g	09
Saturated Fat	0g 03
Trans Fot 0g	
Cholesterol Omg	09
Sadium 170mg	79
Total Carboliyde	ate 210 79
Dietary Fiber 1	9 49
Sugars 1g	
Protein 4g	
talks or the state of	Plant of the Parket
Vitamin A 0%	<ul> <li>Vitamin C 6%</li> </ul>
Calcium 10%	- Iron 10%
depending on your call Galo Total Fat Less Seturoted Fat Less	fea 2,000 2,500 than 659 809 than 209 259 Inan 306mg 360mg

#### Calise Minl Wheat

INGREDIENTS: 100% WHOLE WHEAT FLOUR, WATER, WHEAT BRAN, SUGAR, YEAST, WHEAT GLUTEN, SALT, CALCIUM PROPIONATE (TO RETAND SPOILAGE), VEGETABLE MONOGLYCERIDES, ASCORBIC ACID, XANTHAN GUM, GUAR GUM, ENZYMES, YELLOW CORN MEAL.

Contains Wheat (May contain Sesame seeds)

# Nutrition Facts

Amount Per Ser	VIIII		_
Calories 100	Calc	orios Iron	n Fol 10
		% 0	By Veloc
Total Fat 10		Sea	2%
Saturated	Fat Og		07
Trons Fut	00		
Cholosterol	Dmg		0%
Sodium 140	mg		6%
Total Carbo	hydrate '	19g	6%
Dietary Fil	oor 3g		12%
Sugars 2g			
Protein 4g			
Vitamin A 0%	v	itamin C	E9/
Calcium 6%		on 2%	0.0
Percent Dudy Vo det Your daily vo depending on you	Nes are De.	sed on a 2,0 o higher or	2.500
Total Fet Salurated Fet Gnolekterra Sadurn Total Carbehyere	Less than Less than Less than Less than	200	80g 25g 300mg 2.400mg 375g 30g

#### Calise Mini Cinnamon Raisin Bagels

INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour, (flour, malted barley flour, macin(vitaminn3), reduced fron, thiamine mononitrate[vitaminn3), riboflavin(vitaminn32), folic acid), Water, Raisin, Sugar, Yeast, Wheat Gluten, Salt, Cinnamon, Caramel color, Calcium

Enzymes, Xanthan Gum, Guar Gum, corn meal Contains Wheat. (May contain Sesame seeds)

Propionate, Monoglycerides, Ascorbic Acid,

# Cts Nutrition Facts

Amount Per Dervi	in'u		
Calories 110	Ca	lones fro	m Fat S
		*4.0	My Value
Total Fat 0g	7. 1- 5		0%
Saturated F	at Og		0%
Trans Fat 0	0		
Cholesterol C	lmg		0%
Sadium 150m	10	-/	699
Total Carbon	ydrate ?		7%
Dictory Fibe	er 1g		4%
Sugars 3g	_		
Protoin 4g			
Vitamin A 0%	v	tamin C	10%
Calcium 6%  */*ercent Daly Val.	e Ir	on 10%	000 EB 61 V
depending on your	calques on	2,000	2,500
Saturated Fat 1	ess than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g

## BID ITEM # 6

Calise W/W Bagels 18 Oz.Revised 4 -6-2016

04/05/2016

Nutrition	ra	cts
Serving Size (85g)		
Servings Per Containe	96	
Amount Per Serving		_
Calories 220 Calo	ries from	Fat 1
	% D.	uly Value
Total Fat 1.5g		29
Saturated Fat 0g		09
Trans Fat 0g	_	
Cholosterol Omg		09
Sodium 340mg		145
Total Carbobydrate	149	159
Dietary Fiber 5g		20
Sugars 3g		
Protein &g		
Course III		1
	Vitomin (	3 10%
Calcium 20% - I	ron 8%	
"Percent Daily Values are bar Sell Your daily values may be depending on your calons no Caloves.	higher or I	100 calor lower 7.500
Total Fat Less than	650	809
Saturated Fat Less than Cholestero Less than	20g 300mg	25g 23Cmg
Sodum Icas than	2,400mg	2.4000
Total Cartehydrate	3000	2750
Dietary Fibri	250	305

INGREDIENTS: 100 % stone ground Whole Wheat Flour, Water, Umbromated, Unbleached, Enriched Wheat flour, (flour, malted barley flour, niacin(vitaminB3), reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid), sugar, sall, Yeast, Calcium Propionale (for retard spoilage),. Wheat Gluten, enzymes, Monoglycerides, ascrobic Acid, Xanthan Gum, Guar Gum, corn meal

Contains Wheat (May contain Sesame seeds)

wong 0003

# BID ITEM# 7



F2172 - Tulip 5oz Corn Muffin 6Pk

08/29/2014

Serving Size 1/2 Mu Servings Per Contain		(719)
Servings Per Contain	ner 12	_
Amount Per Serving		
Calories 290 Cal	ories from	Fal 14
	*0	ally Value
Total Fat 15g		239
Saturated Fat 2.5	9	139
Trans Fot 0g		
Cholesterol 55mg		18%
Sodium 23Cmg		109
Total Carbohydrate	350	129
Dietary Fiber 1g		49
Sugars 16q		
Protein 49	_	
Protein 49	-	
Vitamin A 2% .	Vitamin (	0%
Calcium 0% .	Iron 6%	
Percent Bally Values are I diel. Your daily values into depending on your colones. Colones.	be higher or	000 calore lower 2,500
Total Fall Lors the Smurated Fall Less tha Chairsterol Less tha Socium Less tha Total Carochydists Detay Fibra	053 0 223 0 330rg	60g 25g 300mg 2,403mg 375g 300u

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, SOYBEAN OIL, SUGAR, YELLOW CORN MEAL, WATER, CULTURED PASTEURIZED CREAM, MODIFIED CORN STARCH, DEXTROSE, ENZYMES, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), MONO- AND DIGLYCERIDES, SALT, SODIUM STEAROYL LACTYLATE, XANTHAN GUM, GUAR GUM, SOY FLOUR, NONFAT MILK, PROPYLENE GLYCOL, SODIUM BENZOATE (A PRESERVATIVE), POTASSIUM SORBATE, METHYL & PROPYL PARABENS, CITRIC ACID.

Contains Egg, Milk, Soy, Wheat.



Tel. 1.860.741.3781 | 120 Bowles Road Agawam MA 01001 | Fax 1.860.741.3783

# BIO ITEM # 8

02/08/2017

#### Joseph's Honey Wheat Flats 5 Pack

Amount Per Serving	and second	- Clar
Calories 110 Calo	ries fron	Fat 2
	% Da	ily Value
Total Fat 2.5g		49
Saturated Fat 0.5g		39
Trans Fat 0g	~	
Cholesterol Omg		0%
Sodium 350mg		15%
Total Carbohydrate	16g	5%
Dietary Fiber 4g		169
Sugars 2g		
Protein 9g		
ZILTSTON BUZZEUNTELLUKSA		
Vitamin A 0% • V	ilamin C	20%
Calcium 15% • Ir	on 8%	
*Percent Daily Values are ba diet. Your daily values may be depending on your calorie ne Calories:	a higher or I	
Total Fat Less than Saturated Fat Less than Cholesterol Less than Sodium Less than Total Carbohydrate Dietary Fiber	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400m 375g 30g

INGREDIENTS: Water, Whole Wheat Flour, Wheat Gluten, Honey Powder, Corn Flour, Oat Fiber, Soybean Oil, Unbleached Enriched Flour (Wheat Flour, Malted Barley Four, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Corn Starch, Soy Flour, Oat Bran, Flax, Soy Protein Isolate, Defatted Soy Flour, Salt, Mono- and diglycerides, Plant Sterols, Sesame Seed Flour, Calcium Sulfate, Sodium Acid Pyrophopsphate, Calcium Proplonate (a preservative), Fumaric Acid, Yeast, Dextrose, Sodium Bicarbonate, Monoglycerides, Sodium Metabisulfite, Potassium Sorbate (a preservative), Ascorbic Acid. Tricalcium Phosphate, Sodium Aluminum Phosphate, Sugar, Monocalcium Phosphate, Citric Acid, Enzymes, Stevia, L-Cysteine. Contains Soy, Wheat.

#### Multi Column: Joseph's Honey Wheat Flats 5 Pack \*

#### Multi-Column

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Vitamin BG (mg)	0.04	0.08
Gram Weight (g)	56.00	100.00	Vitamin B12 (mcg)	0.00	0.00
Calories (kcol)	109.56	195.64	Biolin (mcg)	0,71	1.27
Calories from Fat (kcal)	24.53	43,80	Vitamin C (mg)	11,73	20.95
Calories from SalFal (kcal)	4.61	8.22	Vitamin D - IU (IU)	0.00	0.00
Protein (g)	8.55	15.26	Vitamin D - mcg (mcg)	0.00	0.00
Carbohydrates (g)	15.25	29.01	Vitamin E - Alpha-Toco (mg)	0.08	0.11
Total Dietary Fiber (g)	4,17	7.44	Folate (mcg)	16.85	30.08
Total Soluble Fiber (g)	0,29	0.52	Folate, DFE (mcg DFE)	11.96	21.35
Dietary Fiber (2016) (9)	0.18	0.32	Vitamin K (mcg)	0.17	0.31
Soluble Fiber (2016) (g)	0	Ō,	Pantothenic Acid (mg)	0.09	0,16
Total Sugars (g)	2.39	4:27	Minerals	-	
Added Sugar (g)	1.87	3.33	Calcium (mg)	155.12	277.00
Monosaccharides (g)		.0	Chromium (mcg)	1.16	2.07
Disaccharides (g)	0.09	0.17	Copper (mg)	0,07	0.12
Other Carbs (g)	8.16	14.58	Fluoride (mg)	0.02	0.04
Fat (g)	2.74	4.89	lodine (mcg)	0.97	1.74
Saturated Fat (g)	0.51	0:91	Iron (mg)	1.38	2.42
Mono Fat (g)	0.34	0.62	Magnesium (mg)	17.28	30.86
Poly Fat (g)	0.94	1,68	Manganese (mg)	0.40	0.71
Trans Falty Acid (g)	0.02	0.04	Molybdenum (mcg)	2.32	4.1
Cholesterol (mg)	0	0)	Phosphorus (mg)	80.71	144.12
Water (g)	25.33	45.23	Potassium (mg)	83.42	148.96
Vitamins			Selenium (mcg)	8.90	15.90
Vitamin A - IU (IU)	7.98	14:24	Sodium (mg)	350.07	625.13
Vitamin A - RE (RE)	1.06	1.89	Zinc (mg)	0.35	. 0.67
Vitamin A - RAE (mcg)	0.40	0:71	Poly Fals	-1	
Carctenold RE (RE)	0,80	1,42	Omega 3 Fally Acid (g)	0.19	0.3
Retinal RE (RE)	0	0	Omega 6 Fally Acid (g)	0.15	0.27
Beta-Carolene (mcg)	2.28	4.07	Other Nutrients	4	
Vitamin B1 (mg)	0.07	0,13	Alcohol (g)	0	(
Vitamin B2 (mg)	0.03	0.05	Caffeine (mg)	0	
Vitamin B3 (mg)	0.50	0.89	Cholina (mg)	2,50	4.40
Vitamin B3 - Niscin Equiv (mg)	D.88	1:57			ates Area mass

Page 1

BID ITEM# 9



The information provided is true and accurate to the best of our knowledge as of the date/time below and may be changed at any time without notice.

#### Calise Country Wheat Bread (1/2"sl)

	_		
Amount Per Serving			
Calories 90	Calg	ias Iron	1.50.14
		% Da	ilk Asjoa,
Total Fat 1g	-		2%
Saturated Fat 0	9		6%
Trans Fat Og			
Chalesterol Omg			0%
Sodium 180mg			8%
Total Carbohydr	ate 1	7g	5%
Dietary Fiber 3g	3	-	12%
Sugara 3g		_	
Protein 4g	-		
THE RESERVE TO BE A SECOND	144	amin C	021
Vitamin A 0%		-	0%
Calcium 0%		n 2%	
Vitamin D 0%	· Fo	lic Acid	%
Percent Dady Values a del Your daily values a deper ding on your calc Cata	may be	higher at I	200 esione lawer 2,500
Seaurated Fat Loss Charateral Lass		659 209 300mg 2,400mg 300g 259	90g 25g 300mg 2,400mg 375g 30g

Ingredients

WHOLE WHEAT FLOUR, WATER, SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CULTURED WHEAT FLOUR, CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, CITRIC ACID, SALT, SOYBEAN OIL, VINEGAR, YEAST.

12/27/2016 1:40:59PM Page 1 of 1

# BID ITEM # 10



# CIABATTA/ROLL

CODE: 60CADO

GTIN: 10831604005910 REVISION 04 (17-06-2015)

WEIGHT ; 100 g / 3.5 oz BAKING - BAKED UNIT/CASE: 80

#### INGREDIENTS LIST

DELIVERED PRODUCT

BAKED PRODUCT

EHRICHED UPBLEACHED FLOUR RYMEAT FLOUR, PIACHL, ROYL, THAWHIC LONDONTRATE, RUGGELAVIN, FOLIC ACID, WATER, CONTRAVIS LESS THAY IN, OF THE FOLLOWINGS EAR AIT, MAIT BATHER FLOW, HEAST, ACEDIE G ACID IAS DOLUGH CONDITIONERS, SORDITAN MONOSTERRATE (AS EMILISTIFER).



#### SPECIAL MENTION

THIS PRODUCT WERE MADE FROM FOOD THAT HAS NOT DEEM KNOWINGLY OR WITE/HODIZED WITH GENETIC ENGINEERING

#### ALLERGENS

CONTARIS WHEAT, MAY CONTARIS NUTS AND SOYDEAN.







#### PHYSICAL PRODUCT SPECIFICATIONS

PHISICA	LPNU	LENGTH	PECIFICA	IONS	HEIGHT		w	DTH/DIAME	TER	UNITW	EIGHT
	min	targel	max	min	targel	max	min	target	max	frozen	cceked
IN ;	3.54	4.13	4.33	1.77	1.93	2.09	3.94	4,33	4.72	3.5 oz !	N/A
CM	9	10.5	11	4.5	4.9	53	10	11	12	100 g	N/A

#### SCARIFICATION SHAPE : NO CUTS

#### STORAGE

Shall life pooked product : 1 day(s)

Location shalf tip ecoked product : AMBIENT AIR

Freezer shelf life :180 day(s)

Recommended shell conditions cooked product:

Store at room temperature 56-78°F (20-25°C) in a closed packaging avoiding humidity absorption.

Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer: Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

#### COOKING SPECIFICATIONS

DIVING SI CO	II IUATIONS	manufacture of the Control of the Co
BAKING IN	STRUCTIONS	PRODUCT DESCRIPTION
THAWING	THE	NOT HEQUIRED
	TEMPORATURE	
PRODFILG	HUMBITY	NOT REDURED
	TRUE	DESCRIPTION OF THE PROPERTY AND THE PROP
	TEMPERATURE	
BAKPIG	OVEN TYPE	CONVECTION
	THIC	4-5 M24
	TEMPERATURE	308°C (#61°F)
PREC	AUTIONS	COOKING MAY VARY ACCORDING TO OVER LYOCEL

Serving Size 1/2			
Servings Per Co	intain	er 2	
Assunt Per Serving			
Calories 130	C	alones 1	rom Fal I
		14	Do-ly Value
Total Fat 0.5g			19
Saturated Fat	Og		09
Trans Fal Og			
Cholesterol 0m	9		09
Sodium 280mg			127
Total Carbohyd	rate	25g	B*
Dietary Fiber	1g	-	49
Sugars 1g	*	_	
Protein 5a	_	_	-
	-	-	100
Vitamin A 0%	. •	Vitamin	C 2%
Calcium 0%		Iron 10	%
Percent Daily Values dist. Your daily values depending on your ca Cal	may b	or land not or	2,000 calore r lower 2,500
Forward Fall Les Codesion Les	a than a tran a tran a tran	650 200 300mg	50y 25g 300mg



## CIABATTA ROLL

CODE: 60CADO WEIGHT - 100 g / 3.5 02 GTIN: 10831604005910 REVISION 04 (17-08-2015) BAKING : BAKED

UNITICASE : 80

#### ALLERGENS CHARTS

COLUMN I indicates the altergens that may be found in the product, from addition or cross-contamination.

COLUMN II indicates the altergens present in other products that are run on the same equipment but at a different time.

COLUMN III indicates whother any altergens are present in our plant.

COCONN'S IN PROCESS WHOMES MAY SHENGERS DIC PLEASE OF GOT PROFE.			
COMPONENT	COLUMN I present in the product	COLUMN II prosent in other products manufactured on the same production line	COLUMN III protont in the tame manufacturing plant
Peanul or its derivatives, e.g., Peanul - pieces, protein, oil, butter, four, and mandelona nuts (an almond flavoured peanul product) etc. Peanul may also be known as ground nut.	NO	NO	NO
Tree Nuts (almonds, Brazil nuts, cashews, hazelnuts (filberts), macadamia nuts, pecens, pine nuts (pinyon, pinon), pistachios and walnuts or their derivatives, e.g., nut butters and cits etc.	, NO	YES	YES
Milk or its derivatives, e.g., mik caseinate, whey and yegun powder etc.	NO	, NO	YES
Eggs or its derivatives, e.g., frozen yolk, egg white powder and egg protein isolates etc.	NO	NO	YES
Fish or its derivatives, e.g., fish protein, oil and extracts etc.	NO	NO .	NO
Crustaceans (including crab, crayfish, lobster, grawn and shrimp) and Shetlfish (including snalls, clarms, mussels, cysters, cockle and scallops) or their derivative, e.g., extracts etc.	NO	NO	NO
Soy or its derivatives, e.g., lecithin, oil, tolu and protein isolates etc.	NO	YES	YES
Wheal, triccale or their denvalives, e.g., flour, starches and brans etc. Includes other wheat varielles such as spelt, durum, kamul, emmer etc.	YES	YES	YES
Gluten or its derivatives eg., ryo. oat, wheal, barley, triticale, spelt	YES	YES	YES
ADDITIONAL INFORMATION		7	
Monoscrium glutamate	NO	NO	100
Tarirazme	NO	NO	NO
HVP	NO	NO	NO
Celery	NO	NO	NO
GMO	NO	YES	YES



## CIABATTAROLL

CODE: 60CADO WEIGHT: 100 g / 3.5 oz

GTIN: 10831604005910 REVISION 04 (17-06-2015) BAKING : DAKED

UNIT/CASE: 80

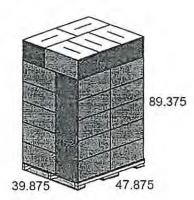
#### PACKING SPECS

BOX NUMBER	23	31069		RETAIL BAGS INCLUDED :
EXTERIOR	IN	CM		BAG CODE:
LENGTH	24.0	61.0		BAG QUANTITY:
WIDTH	16.0	40.6		SCC:
HEIGHT	14.1	35.7		
CUBIC	3.127 ft <sup>3</sup>	0.059 m <sup>3</sup>		STICKERS INCLUDED:
BOX COLOR	0	RUNE		STICKER CODE:
BOX BRAND	AU P	AIN DORE	- 4	STICKER QUANTITY
SCT	4	0 EFA	9	BOX UNING :

#### SKID SPECS .

 THE RESERVE OF THE PARTY OF THE		
UNIT WEIGHT	3.5 oz	160 g
UNITS PER CASE		80
CASE NET WEIGHT	17,64 lbs	8 kg
CASE GROSS WEIGHT	18.15 lbs	8.23 kg
CASES PER LEVEL		5
LEVELS	100	6
CASES PER PALLET	8	30
CUBIC	99.26 n²	2.81 m*

<sup>\*</sup> Standard skid specs. May vary according to client requirements.



NO

Copyright to BRIDGR III.C. - 1370, rue Graham-Ball, Boucherwin (Outbec), J4B GH5 - Tol. 450 GH1, 1265 - bindor cam

Printed on: 05-08-2016



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BRIDØR

For Bridor, baking is a passion that we have shared for generations.

We communicate our love for good eating by bringing you the highest

quality bakery products, each day and without compromise. Simply irresistible... that's your baker's promise.

Our conficusions and approximations include - Kosher perve

- Kower Cany

- C-IPAT (Curlettes Texas Print easing) Agrand Tearnism

AN LATERICAN KINDLES OF BOKERS.

Food Soldy cred Condy Systems of SFIC

CUSTOMER SERVICE

100 Beg 1.50G-36LM50 DJ 2225 CONNECT Cr ext 2235 (USA) mone 450 641-1265 Fox: 450 641-8651 [Centrery 450-449-2723 (454)

#### Ingredients:

Fail 2 · Carbohydrale 4 · Froten 4

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHOLE WHEAT FLOUR, FERMENTED RYE FLOUR, BROWN SUGAR, WHOLE OAT GROATS, SUNFLOWER SEEDS, MILLET SEED, FLAX SEED, DRIED MOLASSES, CRACKED WHEAT, SALT, CONTAINS LESS THAN 2% OF, ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, WHEAT GLUTEN, SOYBEAN OIL, SUGAR, YEAST, ROLLED OATS.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any timo without notice.

5/22/2016 1:28-38PM

Che statement in			STRACK
Amount Per Service	9		
Calories 90	Ce	lories from	n Fat 1
		5.0	tily Value
Total Fat 1g			25
Salurated Fa	ot Og	-	05
Trans Fal Da			
Cholesterol Or	פת		0%
Sodium 220mg	9		93
Total Carbohy	drate	170	6%
Dielary Fibe	_	_	49
Sugars Og		_	_
Protolo 49	_	-	-
Harris Co.	-	-	1
V4smin A 0%		Vitamin t	2 0%
Colcium 4%		Iron 6%	
Vilamin D 4%		Folic Aci	d 6%
Persons Only Value digit. Your cary value departing on your of	vom 25	to higher or	2 500
Saturated Fat La	IS PA	35073	802 250 305mg
Schure Li Tetal Carpohydrate D'ettry Fiber	ess (Par	2,400mg 350g 250	375g 375g

#### Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONOMITRATE, RIBOPLAVIN, FOLIC ACID), WATER, RYE FLOUR, SALT, GROUND CARAWAY SEEDS, SUGAR, ACETIC ACID, LACTIC ACID, GROUND DILL SEED, NATURAL FLAVOR, YEAST, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, CARAMEL COLOR, CARAWAY SEEDS, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, ASCORBIC ACID, SOYBEAN OIL, VINEGAR.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised analyor updated at any time without notice.

#### PANINI LIGHT RYE 1/2 26 SLICES

Amount Per Serving		CV35	COOP IN
Calories 50	Ca	lories fro	m Fol 1
	_	150	Daily Value
Total Fat 1g			25
Saturated Fa	t Op		05
Trans Fel Og	7		
Cholesterol On	מח		05
Sodlum 220mg			91
Total Carbohyo	drate	170	65
Dielary Fiber	2.22		45
Sugars 0g			-
Protein 4g			
(	to tak A	HING WA	S25,90#
Vitamin A 0%		Vitamin	C 0%
Calcium 4%	•	Iron 6%	
Vitamin D 4%		Folic Ac	id 6%
Trucent Day Value dist Your cally value dispersing enjour or Co	& may	te hoher o	2 500
Seturated Fat Les Cholesterol Les	55 (Ten 55 (Ten 54 (Ten 55 (Ten	בסק מרסחום	50) 759 300mg 2 400m 3/24 3/24

#### ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, RYE FLOUR, SALT, GROUND CARAWAY SEEDS, SUGAR, ACETIC ACID, LACTIC ACID, GROUND DILL SEED, NATURAL FLAVOR, YEAST, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, CARAWAY SEEDS, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, ASCORBIC ACID, SOYBEAN OIL, VINEGAR

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6000 Buo

# BID 1700 # 11



The information provided is true and accurate to the best of our knowledge as of the date/time below and may be changed at any time without notice.

#### Sour Dough Panini 1/2" slice 26 slices

Serving Size 1 Slice	n Facts
Servings Per Cont	
Amount Per Serving	
Calories 100	Calories from Fat 10
	" Daily Value"
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fet Og	
Cholesterol Omg	0%
Sodium 140mg	6%
Total Carbohydra	te 18g 6%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 3g	
THE RESERVE OF THE PERSON NAMED IN	
Vitamin A 0%	Vitamin C 0%
	· Iron 6%
Vitamin D 6%	· Folic Acid 10%
Percent Daily Values and diet Your daily values in depending on your calon Calons	e needs.
Total Fat Less II Saturates Fat Less II Cholestero' Less II Sodum Loss II Total Cartadyskate Detay Finer	Tun 20g 25g

Fail 9 - Corbohydrate

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, YEAST, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, WHEAT GLUTEN, FUMARIC ACID, SODIUM DIACETATE, LACTIC ACID, SILICON DIOXIDE, SALT, SOYBEAN OIL, SUGAR.

BIO ITEM # 12



#### **BREAD STICK**

Amount Per Se	rving	_		
Calories 12	0 0	ale	ories from	Fat 10
			% D:	city Value
Total Fat 1g				2%
Salurated	Fal Og			0%
Trans Fal	Qg QQ			0.0
Cholestoro	Omg			0%
Sodlum 240	ong			10%
Total Carbo	hydra	te :	22g	7%
Dielary Fil	per 10	_		4%
Sugars 1g	-	-		
Protein 4g	_	_	_	-
	-			
Vitamin A 05	6	•	Vitamin (	0%
Calcium 4%	/	•	Iron 8%	
Vitamin D 25	%		Folia Acid	d 10%
"Percent Dary V dra: Your darly v depending on yo	Alma m	one	a higher of t	2 500
Total Fat	Less		659	500
Saturated Fat	Lucath	M	201	252
Choosiyol Sodum	Less		2.400mg	100mg 2,400mg
Total Carbohyde		-11	300a	3750

#### ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, Contains less than 2% of. CALCIUM PROPIONATE (to retain freshness), DISTILLED MONOGLYCERIDES (ALL VEGETABLE ORIGIN), ASCORBIC ACID, WHEAT GLUTEN, ENZYMES, CALCIUM SULFATE, SALT, SOYBEAN OIL, SUGAR, YEAST.

The information provided is true and accurate to the bast of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice

9/9/2015

5.10:00PM

Page 1 of 1

Serving Size 1 Roll (48g)

# (Calise)

#### GARLIC BREADSTICKS

Nutrition Serving Size 1 Roll (4)		ULS
Servings Per Contain		
Amagal Per Serving	-	
ALTERNATION OF CARDON		
Calories 130 Cal	ories (ron	n Fal 15
	% D(	sily Value
Total Fat 1.5g		2%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol Omg		0%
Sodium 260mg		11%
Total Carbohydrata	23g	8%
Dielary Fiber 1g		4%
Sugars 1g	-	70
Protein 6g	_	_
Protein og		-
Vitamin A 0% .	Vitamin (	0%
Calcium 6% -	tron 10%	
Vitamin D 2% .	Folic Acid	1 10%
Percent Daily Values are to	sed on a 2.0	KO calorio
eer Your daily values may be disjonding on your colorio no	o higher or l	ONO?
Colories:	2,600	2,500
Total far Less than	CCO	300
Solurated Fot Less than	103	250
Chalotterol Lose Irran Sodum Less Irran	2,400mg	300mg
Total Carberschain	3003	3750
Clean Fiber	250	300

#### Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, GARLIC, MINCED, GARLIC, ONION, SPICES, DEXTROSE, SALT, SOYDEAN OIL, SUGAR, VINEGAR, YEAST.

BID 1720m # 13

Nutrition Facts

Servings Per Container 8	
Amount Per Serving	
Calories 130 Calories	s from Fat 15
Control of the Contro	V. Dairy Value
Total Fat 1 5g	2%
Salurated Fat Og	0%
Yrans Fat Og	
Cholesterol Onig	0%
Sodium 260mg	11%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 6g	

Vitamin A 0%		Vitamin C 0%	
Calcium 6%	10	Iron 10%	
Vitamin D 2%		Folic Acid 10%	
"Forcer I Daily Values de You" daily solves expending on your ca		be higher at lower	3/

	Colonec	3,000	2,500
Futer Fat	Leasthan	652	800
Samueles	Lett d'on	262	253
Chalesta	tust than	300.70	300mg
Siden	Lous than	2.40Cmg	2,400mg
Total Carbonydra	pie	300=	375g
Deary I ber		259	302

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, GARLIC, MINCED, GARLIC, ONION, SPICES, DEXTROSE, SALT, SOYBEAN OIL, SUGAR, VINEGAR, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice. The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

11/3/2015 1:26:47PM Pp 11/3/2015 1:26:47PM Page 1 of 1

# BIO 1700 # 15



Product #: 1196 Breadsticks Whole Grain White

PRODUCT: Breadsticks Whole Grain White PRODUCT#: 1196

PRODUCT SPECS: LENGTH: 8.00" WIDTH: 1,50" HEIGHT: 1.50" VARIANCE: 0.50"

PACKAGE NET WEIGHT: 13.6 oz. UNITS PER PACKAGE: 8 PACKAGES PER TRAY: 8

#### INGREDIENTS:

		=
Amount Per Serving		
Calories 120	Calories from Fall	-
	% Daily Va	
Total Fat 1.5g		29
Saturated Fat (	)g	05
Trans Fal 0g		
Cholesterni 0mg		03
Sodium 230mg	1	09
Total Carbohyda	ate 23g	89
Dictary Fiber 2	g	89
Sugars 3g		
Protein Sg		
Vitamin A 0%	· Vitamin C 0%	
Calcium 4%	· Iron 8%	-
Vitamin D 2%	Folic Acid 6%	-
.,	tre based on a 2,000 ca may be higher or boner or a newds	ton
Saturated Fat Less Ordestered Less	than 654 649 (non 269 256 (han 200mg 240 (han 2400mg 240 300g 375 250 300	ng One

#### ingradients

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.



Product #: 1196 Breadsticks Whole Grain White

The information provided is true and accurate to the bost of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

9/30/2015 1:58:46PM

> Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as

		hole Gmin White	needs of the menu plans Code No.:		
Manufacturer:	Calise & Sons	Bakery, Inc.	Serving Sizu:_ (raw dough weight may		creditable grain amou
			riterin: Yes <u>x</u> No lonal School Limch Pr		ol Brenkfast
(Products with a	more than 0.24 o	z equivalent or 3.99 g	S No How m prams for Groups A-G din requirements for se	or 6.99 grants for	Graup H of
School Breakfa Group H (cere enleulate serving creditable grain reported by volu	st Program: Ext cal grains) or Gr gs of grain com per oz eq: Gron me or weight.)	nibit A to determine oup I (RTE breakfa ponent based on cred	equirements for the Ne if the product fits into st cereals). (Different mitable grains. Groups A of 28 grains creditable et Belongs: Grou	Croups A-G (ba ethodologies are l-G use the standa	ked goods), applied to ard of 16grams
Description of Grain In	of Creditable gredient*	Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g ar 28g) <sup>2</sup> B	Creditable Amount A ÷ B	
White whole gr	ain wheat flour	14.95	16	.934	
Enriched whe	at flour	14,36	16	.898	

Total Creditable Amount Creditable grains are whole-grain meal/flour and enriched meal/flour.

\*(Serving size) X (% of creditable grain in formula). Please he aware that serving sizes other than grains must be converted to

1.75

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.



Product #: 1196 Breadsticks Whole Grain White

\*Total Creditable Amount must be rounded down to the nearest quarter (0.25) or en. Do not round up.

I certify that the above information is true and correct and that a  $\pm 69$  onnee portion of this product (ready for serving) provides  $\pm 1.75$ , or equivalent Grains. I further certify that non-creditable grains are not above 0.24 or eq. per portion. Products with more than 0.24 or equivalent or 3.99 grams for Group 4 of non-creditable grains may not credit towards the grain requirements for school meals.

Signature

Process Manager

Title

Paul Wilson
Printed name
Date
Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.

For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:

I Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program.

2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.

3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to cat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

(Calise) 2 Quality Grive Uncelo, Pi 07868

Product #: 1196 Breadsticks Whole Grain White

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0013



F2050 - Lg Plain Croissant 6Pk

08/27/2014

	46
arrount Per Serving	
Calories 310 Calori	ies from Fat 140
	V. Daily Value
Total Fat 15g	23%
Saturated Fat 5g	25%
Trans Fal 4g	
Cholesterol 10mg	39
Sodium 380mg	16%
Total Carbohydrate 3	17g 129
Dictary Fiber 2g	8%
Sugars 5g	
Protein 6g	
THE PERSON NAMED IN	to the state of
Vitainin A 0% - 1	Vitamin C 2%
Calcium 10% · I	ron 15%
"Porcent Daily Values are bas dict. Your daily values may be depending on your catorie no Existes	higher or lower
Total Fat Less than Salurated Fat Less than Cholesterol Less than Sociam Less than Total Carbohydrale O stary Feor	61g 50g 20g 25g 300mg 330mg

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (CANOLA AND PALM OILS), BUTTER (PASTEURIZED CREAM, SALT), YEAST, SUGAR, HIGH FRUCTOSE CORN SYRUP, SALT, DIACETYL TARTARIC ACID ESTER OF MONO AND DIGLYCERIDES, MODIFIED CORN STARCH, MONOGLYCERIDES, DRIED ALBUMEN, SOYBEAN LECITHIN, ARTIFICIAL AND NATURAL COLOR (ANNATTO/TURMERIC), ARTIFICIAL FLAVOR, CITRIC ACID, ASCORBIC ACID, ENZYMES, L-CYSTEINE.

Contains Wheat, Milk, Egg and Soy.



Page 1 of 1

Tel. 1.860,741.3781 | 120 Bowles Road Agawam MA 01001 | Fax 1.860.741.3783 www.dianasbakery.com



#### TEXAS TOAST

Servings Per Co	ontain	er Appro	x 13
Amount Per Serving	,		
Calories 100	Cal	ories Iron	n Fat II
		%0.	sily Value
Total Fat 1g			29
Saturated Fat	0g		0%
Trans Fat 0g			
Cholesterol On	9		0%
Sodium 160my			8%
Total Carbohyo	tate	189	5%
Dictory Fiber	19		4%
Sugars 2g			
Protein 3g			
Vitamin A 0%		Vitamin (	- nov
Calcium 2%	_	Iron 6%	2 070
Vitamin D 2%	_	Folic Aci	1 221
	_		
"Percent Daily Value: del Your daily value depending on your co Ca	d years	e brynes or	2.500
	s than	659 ·	80g 25g
Cho'esteroi Les	is than	300mg	300mg
Sodam Le: Total Carcohydrate	is than	2400mg	2,400m

#### Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SUGAR, SOYBEAN OIL, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF; ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CORN FLOUR, TURMERIC, MONO & DIGLYCERIDES, PAPRIKA, NATURAL AND ARTIFICAL FLAVORS, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, ENZYMES, SALT, YEAST.

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12/29/2015 12:09:12PM

PM

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# BID 17EM #18



Product #: 1263 Dinner Rolls Whole Grain

PRODUCT: Dinner Rolls Whole Grain PRODUCT #: 1263

PRODUCT #: 1263

PRODUCT SPECS: LENGTH: 2.75" WIDTH: 2.75" HEIGHT: 1.75" VARIANCE: 0.50"

PACKAGE NET WEIGHT: 15.0 oz. UNITS PER PACKAGE: 12 PACKAGES PER TRAY: 10

#### INGREDIENTS:

Amount Per Soning	0		
Calories 90	Cal	ones fro	m Fat 10
		*	Osby Value
Total Fat 1g	100		2%
Saturated Fal	Qg		0%
Trans Fal 0g			
Cholesterol On	19		0%
Sodium 170mg	1		7%
Total Carbohy	drate	16g	5%
Dietary Fiber	10		4%
Sugara 2q	-		-
Protein 4g			-
Fire Street	-	_	-
Vilamin A 0%	- 12	Vitamin	C 0%
Calcium 2%		Iron 6%	
Vitamin D 2%		Folic Ac	id 4%
"Parcent Daily Value diot. Your daily value depending on your co	o may t	ם זוילניו מ	2 508
Total Fal Le: Saturated Fat Le: Chicacterol Les	ss than as truin as than as than	65g 20g 300mg 2,400m 300g	25g 25g 300mg

#### Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, MACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLICACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESH), MONOGLYCERIDES, PROPIONICACID, PHOSPHORICACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.



Developed Names District Della William Conta

Product II. 1263 Dinner Rolls Whole Grain

The information provided is true and accurate to the best of our knowledge as of the date and lime listed below and may be revised and/or updated at any time without notice

10/22/2015 2:55:49PM

Progrunt)

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandous SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the mean planner.

r todoct rame.	Dimer Rolls Whole Grain	Code No.:	1203
Manufacturer:	Calise & Sons Bakery, Inc.	Serving Size:	36 g
		(raw dough weight ma	y be used to calculate creditable grain amount)
I. Dues the pr	oduct meet the Whole Grain-Rich	Criteria: Yes x No	
	-2012 Grain Requirements for the ?		

- HI. Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group 11 (cereal grains) or Group 1 (RTE breakfast cereals), (Different methodologies are applied to colculate servings of grain component based on creditable grains. Groups 1-G use the standard of Jograms creditable grain per or eq. Group H uses the standard of 20grams creditable grain per or eq. Group H uses the standard of 20grams creditable grain per or eq. and Group I is reported by volume or weight.)

  Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount
White whole grain wheat flour	10.89	16	685
Enriched wheat flour	10.47	16	.654
	<b>在中国共和国的</b>		27.50
Total Creditable Amount			1.25

Creditable grains are whole-grain meal/flour and enriched meal/flour,

Page 1 of 4

<sup>(</sup>Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grains must be converted to grains.





Product #: 1263 Dinner Rolls Whole Grain

2 Standard grains of creditable grains from the corresponding Group in Exhibit A.

Fotal Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased \_\_\_\_\_\_36 g

Total contribution of product (per portion) 1.25 oxecus alent

I certify that the above information is true and correct and that a 1.27 curice portion of this product (ready for serving) provides 1.25 or equivalent Grains. I further certify that non-rectifiable grains are not above 0.24 or eq. per portion. Products with more than 0.24 or equivalent or 3.99 grains for Group H of non-creditable grains may not credit towards the grain requirements for school media.

Robby	Process Manager	
Signature	Title	
Paul Wilson Printed name	8-34-3016 Date	(401)334-3344 X1047 Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture. For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

#### Microbiological, chemical and physical properties:

- 1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program.
- 2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
- 3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

(Calise) 2 Quelly Dilve Lincoln, Ri Delbe do 1334-3444

Product #: 1263 Dinner Rolls Whole Grain

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

# ong 0017

# BIO ITEM # 19



Product #: 1263 Dinner Rolls Whole Grain

PRODUCT: Dinner Rolls Whole Grain PRODUCT #: 1263

PRODUCT SPECS: LENGTH: 2.75" WIDTH: 2.75" HEIGHT: 1.75" VARIANCE: 0.50"

PACKAGE NET WEIGHT: 15.0 oz. UNITS PER PACKAGE: 12 PACKAGES PER TRAY: 10

INGREDIENTS:

#### **Nutrition Facts** Serving Size 1 Holl (36g) Servings Per Container 12 mourt Per Son ing Calories 90 Calories from Fat 10 Total Fat 1g Saturated Fal Og Trans Fat Og Chalesteral Omg Sodlum 170mg Total Carbohydrate 169 Dietary Fibor 1g Sugars 2g Protein 4g - Vitamin C 0% Vitamin A 0% Calcium 2% · Iron 6% - Folic Acid 4% Vitamin D 2% Person Only Values are based on a 2,000 calery

#### Ingradionis

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLICACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.



Product #: 1263 Dinner Rolls Whole Grain

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

10/22/2015 2:55:49PM

Formulation Statement for Documenting Grains in School Meals Required
Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Dinner Kolls Wilole Grain	Code No.: 1263
Manufacturer: Calise & Sons Bakery, Inc.	Serving Size: 36 g (rawdough weight may be used to calculate creditable grain amount
<ol> <li>Does the product meet the Whole Grain-Rie (Refer to SP 30-2012 Grain Requirements for the Program)</li> </ol>	h Criterin: Yes <u>x</u> No Nutional School Lunch Program and School Breakfust
Does the product contain non-creditable grains (Products with more than 0.24 or equivalent or 3.) non-creditable grains may not credit towards the	99 grams for Groups A-G or 6.99 grams for Group II of
School Breukfast Program: Exhibit A to determ Group H (cereal grains) or Group I (RTE brea calculute servings of grain component based on c	n Requirements for the National School Lunch Program am Ine if the product fits into Groups A-G (baked goods), kfast cereals). (Different methodologies are applied to realitable grains. Groups 1-G use the standard of 16grams duri of 28grams creditable grain per vz eq: and Group 1 is

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>4</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount
White whole grain wheat flour	10.89	16	.685
Enriched wheat flour	10.47	16	.654
	description (1999)	是但是非常是	
Total Creditable Amount			1,25

Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

"Creditable grains are whole-grain meal/flour and enriched meal/flour.

Page 1 of 4 Page 2 of 4

<sup>\*(</sup>Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.





Product #: 1263 Dinner Rolls Whole Grain

2 Standard groms of creditable grains from the corresponding Group in Exhibit A.

"Intal Creditable Amount must be rounded down to the accrest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 36 g
Total contribution of product (per portion) 1.25 ox.equivalent

I certify that the above information is true and correct and that a 1.22 ounce portion of this product (ready for serving) provides 1.25 or equivalent Grains. I further certify that non-creditable grains are not above 0.24 or eq. per portion. Products with more than 0.24 or equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group Fl of mon-creditable grains may not credit towards the grain requirements for school meals.

Process Manager

Signature Title

Paul Wilson S-34-3016 (401)336-3344 X1047

Printed name Date Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.

For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:

1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological comminants as part of our complete HAACP program..

2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.

3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.



Product #: 1263 Dinner Rolls Whole Grain

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traconbility: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

## BIO ITEM #20



Product II: 1704 Hot Dog Whole Grain SI 8pk

PRODUCT: Hot Dog Whole Grain SI 8pk PRODUCT #: 1704

PRODUCT SPECS: LENGTH: 5.75" WIDTH: 1.75" HEIGHT: 1.75" VARIANCE: 0.50"

PACKAGE NET WEIGHT: 15.0 oz. UNITS PER PACKAGE: 8 PACKAGES PER TRAY: 9

#### INGREDIENTS:

Serving Size 1 Re Servings Per Cor						Ī
Amount Per Serving		Ī			_	_
Calories 140	Ca	do	ics	ho	n Fat	15
				40	ely Val	uç,
Total Fat 1.5g						27/
Saturated Fat 0	g				-17	05
Trans Fot Og						Т
Cholosterol Omg	1				- 1	01/
Sodium 260mg					1	1%
Total Carbohyda	ate	2	59			8%
Oletary Fiber 2	g				-0	8%
Sugars 4g	-	_	_			_
Protein 5g					-	
(Salahan and Salahan and Salah		-	-			
Vienda 0%		_	_	_	C 0%	
Calcium 4%		- 77	cn	***		
Vitamin D 2%		F	alic	Aci	d 6%	
Potent Daly Values del. Your day values depending on your col Colo	721	bo	ngh	40	1.50°	
Your Fat Lens Salarated Fat Less Distrated Last Colored Last Total Carporyproto Detary Time Calores per gram Fat 2 * Calor	Po to to		157 703 30,3 2,40 203 259	773	219 219 200 2,400 3/1/2 300	

#### Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBDFLAVIN, FOLIG ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS). CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, SALT, SOYBEAN OIL, VINEGAR, YEAST.



Product #: 1704 Hot Dog Whole Grain 51 8pk

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice

choose the crediting method that best fits the specific needs of the menu planner,

3/13/2016 5:48:44PM

Formulation Statement for Documenting Grains in School Meals Required
Beginning SY 2013-2014
(Crediting Standards Bused on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandom SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to

Product Name:	Whole Grain Hot Dog Rolls	Code No.:	1704
Manufacturer:	Culise & Sons Bakery, Inc.	Serving Size: (rawdough weight ma	54 e by be used to calculate creditable grain amount
	nduct meet the Whole Grain-Rich Co 2012 Grain Requirements for the Nati		

- II. Does the product contain non-creditable grains: Yes \_\_\_\_ No \_x\_\_ How many graum \_\_\_\_\_. (Products with more than 0.2 to convolute or 3.99 grams for Groups A-G or 6.99 grams for Group II of non-creditable grains may not credit lowerful the grain requirements for school meals.)
- III. Use Policy Menorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (batted goods), Group II (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of lograms creditable grain per oz eq. Group II uses the standard of Sgrams creditable grain per oz eq. and Group I is reported by volume or weight.]
  Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient <sup>a</sup>	Grows of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g ar 28g) <sup>2</sup> B	Creditable Amount
White whole grain wheat flour	16.69	16	1.04
Enriched wheat flour	16.03	16	1.00
Tutal Creditable Amount	1897年1988		2.00

Creditable grains are whole-grain meal/flour and emiched meal/flour.

Page 1 of 4



Page 4 of 4



Product #: 1704 Hot Dog Whole Grain SI 8pk

1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grains must be converted to grains.

2 Standard grants of creditable grains from the corresponding Group in Exhibit A.

Total Creditable Amount must be rounded down to the nearest quarter (0.25) or eq. Do not round up.

Total weight (per portion) of product as purchased 54 g

Total contribution of product (per portion) 2.0 oz.equivalent

I certify that the above information is true and correct and that a 1.9 ounce portion of this product tready for serving provides 2.0 or equivalent Grains. I further certify that non-creditable grains are not above 0.24 or eq. per pertion. Products with more than 0.24 or equivalent or 3.99 grains for Group A-G or 6.99 grains for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

To. U Process Manager
Signature Title

Paul Wilson Printed name 2/6 (401)334-3344 X1047 Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

#### Microbiological, chemical and physical properties:

- I Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program...
- 2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
- 3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.



Product #: 1704 Hot Dog Whole Grain SI 8pk

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

Page 3 of 4

# BID 170m #21



Product #: 1185 Whole Grain Torpedo Rolls 6in Side SI

PRODUCT: Whole Grain Torpedo Rolls 6in Side SI PRODUCT #: 1185

PRODUCT SPECS:

LENGTH: 6.00"

WIDTH: 2.50" HEIGHT: 2.00"

VARIANCE: 0.50"

PACKAGE NET WEIGHT: 12.5 02.

UNITS PER PACKAGE: 6

PACKAGES PER TRAY:

#### INGREDIENTS:

Sarving Size 1 Roll		
Servings Per Conta	iner 6	_
Amount Per Serving		
Calories 160 C	alones from Fa	at 15
	% Dally 6	/alue
Total Fat 2g		3%
Saturated Fat Og		0%
Trans Fat Og		_
Cholesterol Omg		0%
Sodium 280mg		12%
Total Carbohydrat	e 28a	9%
Dielary Fiber 2g		8%
Sugars 4g	_	
Protein 7g		-
-	The Circs St.	-
Vitamin A 0% .	Vitamin C 0	1/0
Calcium 4% -	Iron 10%	
Vitamin D 4% -	Folia Acid 6	16
"Percera Dally Values are disk. Year daily values may deporting on your cases Guicket	to higher or lower mouth.	
Total Fot Less the Sales and Fat Leas the Chelesteral Leas the Sedium Less ha Teasi Carechyerers Detay Fiber	n 650 60 in 20g 25 in 300mg 350	ing mg

#### Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST



Product #: 1185 Whole Grain Torpedo Rolls 6in Side SI

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

9/30/2015

1:40.24PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the uption to choose the crediting method that best fits the specific needs of the menu plunner.

roduct Name: Whole Grain Torpedo Rolls 6	n Side Sliced Code N	o.: <u>1185</u>
Manufacturer: Colise & Sons Bokery, Inc.	Serving Size:	60 g weight may be used to calculate creditable grain amount)
Does the product meet the Whole Grain- Refer to SP 30-2012 Grain Requirements for	-Rich Criteria: Yes x	_No
1. Does the product contain non-creditable Products with more than 0.24 oz equivalent o non-creditable grains may not credit towards	or 3.99 grams for Group	os A-G or 6.99 grams for Group H of
III. Use Policy Memorandum SP 30-2012 G	Grain Requirements fo	r the National School Lunch Program and

School Brenkfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different menhadologies are applied to valculute servings of grain component based on creditable grains. Groups A-G use the standard of Lograms creditable grain per oz eq. Group II uses the standard of 28 grams creditable grain per oz eq. and Group Lis reported by volume or weight.)

Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Description of Creditable Grain Ingredient*	Grants of Creditable Grain Ingredient per Portion <sup>1</sup>	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A + B
White whole grain wheat flour	18.05	16	1.13
Enriched wheat flour	17.34	16	1.08
Total Creditable Amount	<b>医以现实</b>	<b>建筑</b> (4)	2:00



Product #: 1185 Whole Grain Torpedo Rolls 6in Side SI

<sup>1</sup> (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

2 Standard grams of creditable grains from the corresponding Group in Exhibit A.

Final Creditable Amount must be rounded down to the nearest quarter (0.25) oz. eq. Do not round up

Total weight (per portion) of product as purchased 60 g.

Total contribution of product (per portion) 2.00 oz. equivalent

Lecrify that the above information is true and correct and that a 2.12\_nunce portion of this product (ready for serving) provides 2.00 or equivalent Grains. I further certify that non-resultable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G are 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school needs.

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.

For trozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

#### Microbiological, chemical and physical properties:

- I Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program.
- 2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
- 3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Calise) Country Orive

Product #: 1185 Whole Grain Torpedo Rolls 6in Side SI

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Tracenbility: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

# B10 17Em # 22



Product #: 1703 Hamburger Whole Grain Sleed

PRODUCT: Hamburger Whole Grain Sliced PRODUCT #: 1703

PRODUCT SPECS: LENGTH: 3.75" WIDTH: 3.75" (round) HEIGHT: 1.88" VARIANCE: 0.50"

PACKAGE NET WEIGHT: 25.5 oz. UNITS PER PACKAGE: 12 PACKAGES PER TRAY: 5

Nutrition Serving Size 1 Roll (6 Servings Per Contain	(20)	cts
Amount Per Serving		_
Calories 160 Col	ories from	Fat 15
	204	illy Velue"
Total Fat 2g		3%
Saturoled Fal 0g		0%
Trans Fat Dg		
Cholesterol Omg		0%
Sodium 260mg		12%
Total Carbohydrate	28g	9%
Olelary Fiber 2n	_	6%
Sugars 4g	_	
Protein 7g		
Vitamin A 0% .	Vilamin C	0%
Calcium 4%	ron 10%	
Vitamin D 2% -	Folic Acid	16%
Percer Daly Value are to Get. You daily values may to depending on your calcule re- Catalog.	n hoper or b	7.500
Total Fold Less than Saturated Fold Less than Chairstered Less than Bodum Less than Total Containing Fiber Catterias per years	65g 20g 100mg 2,400mg 2000 15g	30g 25g 300mg 2,400mg 375g 30g

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE ITO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES. SALT, SOYBEAN OIL, YEAST.



Product #: 1703 Hamburger Whole Grain Siced

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any lime without notice.

10/8/2015 11:30:36AM

Product Name: Whole Grain Hamburger Rolls

reported by volume or weight.)

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

Code No.: 1703

(Crediting Standards Based on Grants of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2013-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

٨	lanufacturer:	Calise & Sons Bakery, Inc.	Serving Size: 60 e (raw dough weight may be used to cake tate creditable grain amount)
(1		rother meet the Whole Grain-Rich Cri 0-2012 Grain Requirements for the Nation	erla: Yes <u>x</u> No nat School Lunch Program and School Breakfast
(1	roducts with		No How many grams _ 0 uns for Groups A-G or 6,99 grams for Group H of requirements for school meals.)
	chool Brenkf	ast Program: Exhibit A to determine if	uirements for the National School Lunch Program and the product fits into Groups A-G (baked goods),

culculate servings of grain component based on creditable grains. Groups A-G use the stundard of lograms ereditable grain per oz eq; Group II uses the standard of 28grams creditable grain per oz eq; and Group I is

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portinn	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> D	Creditable Amount
White whole grain wheat flour	18.08	16	1.13
Enriched wheat flour	17.37	16	1.08
WAS THE STREET	<b>公公司</b> 1000	e de la company	
Total Creditable Amount			2.00

Indicate to which Exhibit A Group (A-I) the Product Delongs: Group B (Buns)

'Creditable grains are whole-grain meal/flour and enriched meal/flour.

Page 2 of 4

<sup>1 (</sup>Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to



Product II: 1703 Hamburger Whole Grain Siced

Total weight (per portion) of product us purchased 60 g

Total contribution of product (per portion) 2,00 ox.equivalent

I certify that the above information is true and correct and that a 2.12, onnce portion of this product (ready for serving) provides \_2.001 or equivalent Grains. I further certify that non-creditable grains are not above 0.24 or e.99 grams for Orong H of non-creditable grains and not chan 0.24 or equivalent or 3.99 grams for Group H of non-creditable grains and not credit towards the grain requirements for school meals.

Shelf Life: For fresh shipped product: 13 days from the date of manufacture. For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

#### Microbiological, chemical and physical properties:

- I Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program...
- 2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
- 3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polychylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

Calise)

Product #: 1703 Hamburger Whole Grain Sleed

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

Page 3 of 4

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>\*</sup>Total Creditable Amount must be rounded flown to the nearest quarter (0.25) oz eq. Do not round up.

# Dinner Potato Sweet /HAWAIIAN

Amount Per Serving	
Calories 90 C	alories from Fat 10
	% Daily Value
Total Fat 1g	2%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 180mg	8%
Total Carbohydrat	e 17g 6%
Dietary Fiber 1g	4%
Sugars 1g	
Protein 3g	
	-
	Vitamin C 0%
Outciditi 470	· Iron 5%
Vitamin D 2%	Folic Acid 8%
Percent Daily Values are sect. Your doily values mo depending on your calons Colores	y ba higher or lower
Total Fol Less the Salurated Fal Less the Chelesterol Less the Security Less to Total Carochyciae Dietary Fiber	on 65g 60g on 20g 75g on 300mg 330mg

#### Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, POTATO FLOUR, SUGAR, CONTAINS LESS THAN 2% OF: CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, CORN FLOUR, TURMERIC, MONO & DIGLYCERIDES, PAPRIKA, NATURAL AND ARTIFICAL FLAVORS, ASCORBIC ACID. WHEAT GLUTEN, SALT, SOYBEAN OIL, STEVIA, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

3/24/2016

1:46:06PM

Page 1 of 1

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Product #: 1702 Bulkie Small Whole Grain Sliced

PRODUCT: Bulkie Small Whole Grain Sliced PRODUCT #: 1702

PRODUCT SPECS:

LENGTH: 4.00" WIDTH: 4.00' (round) HEIGHT: 2.00" VARIANCE: 0.50"

PACKAGE NET WEIGHT: 12.0 oz. UNITS PER PACKAGE: 6 PACKAGES PER TRAY: 8

#### INGREDIENTS:

Serving Slap 1 Servings Per C			
Service Complete Co.			-
Amount Per Bende	-		
Catories 160	Ca	orlos tro	on Fat 1
		*61	Dally Yalu
Total Fat 2g			39
Saturated Fa	gO te		0.
Trans Fat Og			
Cholesterol Or	pg		04
Sodium 280mg	_	-	121
Total Carboliy	_	280	99
Distary Fiber		209	89
Sugars 40	29	_	- 0,
	-	-	_
Protoin 7g	-		
Vternin A 0%		Vitamin	
Catclum 6%		1/00 10	%
Vitamin D 4%	-	Folic A	eld 6%
"Pertent Daily Value	4 264 B	-	_
dict. You day val	OS DAY	to beginn o	a lonie
depending on your o	TO-41	2010	2,503
	233 19 B 3		873 252
Chairpierol to	tan than	30000	300mg
Solum Le Folal Carbonye ale	cas that	310)	2.400m

#### Ingradients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES. SALT, SOYBEAN OIL, YEAST.

Page 1 of 4





Product #: 1702 **Bulkic Small Whole Grain Sliced** 

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at may

8/31/2015 2:08:43PM

> Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be exedited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best lits the specific needs of the menu planner.

Fibolic France Whole Groun Shight Bunkles Sheet	Code (vo.: 1702
Menufacturer: Calise & Sons Bakery, Inc.	Serving Size: 60 g (raw dough worth may be used to calculate creditable grain amo
<ol> <li>Does the product meet the Whole Grain-Rich Cri (Refer to SP 30-2012 Grain Regulrements for the Natio Programs)</li> </ol>	terin: Yes <u>x</u> No und School Lunch Program and School Breakfast
II. Does the product contain non-creditable grains: Yes (Products with more than 0.24 or equivalent or 3.99 granos- non-creditable grains may not credit towards the grain	nuns for Groups A-G or 6.99 grams for Group H of
III. Use Policy Memorandum SP 30-2012 Grain Req School Bycalfast Program: Exhibit A to determine if Group. If (cereal grains) or Group I (RTE breakfast ediculous servings. of grain component based on credital creditable grain per oz. eq. Group H uses the standard or reparted by volume or weight.] Indicate to which Exhibit A Group (A-1) the Product.	eereals). (Different methodologies are applied to bbe grains. Grangs A-G use the standard of lograms of 28 grams creditable grain per az ey, and Granp 1 is

Description of Creditable Graht Ingredient <sup>a</sup>	Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per 02 equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount
White whole grain wheat flour	17.92	16	1.12
Enriched wheat flour	17.22	16	1.08
PARTY WEST ROOM		DECEMBER 1	
Total Creditable Amount			2:0

Creditable grains are whole-grain meal/flour and enriched meal/flour.



Dain

Product II: 1702 Bulkic Small Whole Grain Sliced

(Serving size) S (% of creditable grain in formula). Please be aware that serving sizes other than grains must be converted to

5 Standard grams of creditable grains from the corresponding Group in Exhibit A.

Total Creditable Amount must be rounded down to the nearest quarter (0.25) or eq. Do not round up.

Total weight (per portion) of product as purchased 60 g Total contribution of product (per portion) 2.0 oz.equivalent

I certify that the above information is true and correct and that a 2.12 ounce portion of this product (ready for serving) provides 2.0 oz equivalent Grains. 1 further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Tallalla	Process Manage	
Signature	Title	
Paul Wilson	8-24-7016	(401)334-3344 X1047

Shelf Life: For fresh shipped product: 13 days from the date of manufacture, For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use. Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:

I Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..

2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.

3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material

Page 2 of 4

Page 3 of 4





Product #: 1702 Bulkie Small Whole Grain Sliced

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

Page 4 of 4

# BID Item #25 BOULART

#### Spécifications de produit / Product Specifications

Marque / Brand		
Codes produits et CUP /	Product and U	PC codes
	Canada	USA
Sans sac / Without bag	personal free land	
GTIN - sans sac / GTIN- without bag		St. of Section

#### Certifications



LET LOUIS



boyl -



Tarte Collins on the Collins of the Collins

Tament.



(1,95

#### Ingrédients / Ingredients

	200 200 4		7.0	100	C. 11-14-16
Canada Français	Samuel at				
	1975	11		-	90%
1 - 15 Sar 9 w	The second section is a second	-	5 4	in 1	****
	of 40	- 3			3 44
Canada English					
	Andrew Grand Control	1.0		7	
			-	-	الترسسيسي
	· v. · · ·				4
	74				100
USA English			5 5	No. 130	
	The second of	-	15.1		w 4
					1

# Spécifications du produit / Product specifications

Epaisseur / Thickness	Largeur / Width	Longueur / Length	Poids / Weight	Specifications / Minimum Cibia / Target Ma
9	\$ 77.27 3		-	Maximum

# Spécifications de la caisse / Case specifications

Dimensions de la caisse / Case dimensions	100 400	Caisses par paletre / Cases per pallet	· · · · · · · · · · · · · · · · · · ·	Unités par caisse / Units per case	The state of the s	Poids déclaré / Declared weight
		January 35 / 150 . 45		45	The second secon	10 St. 1 C Oct.

Instructions d'entreposage / Storage instructions

Durée de via / Shalflite

Date mellieur avant imprimé sur la caisse / Best before date printed on case

Allégations / Allegations

Canada

USA

The second of th

Mode de cuisson / Baking Instructions

Comment of the state of the sta

Français

Proceed beauty state of the sta

English

Spanish

A Company median

w

#### Information nutritionnelle / Nutritional information

Canada

USA

Valeur nutritive	
Nutrition Facts Pour 1 pain (120g) Per 1 bread (120g)	
Teneur % Amount	valeur quotidienne % Daily Velue
Calories / Calories 290	
Lipides / Fat 2.5 g	4 %
saturés / saturated 0.5 g + Irans / Trans 0 g	3 %
Cholestérol / Cholesterol (	mg
Sodium / Sodium 650 mg	27 %
Glucides / Carbohydrate 5	6 g 19 %
Fibres / Fibre 4 g	16 %
Sucres / Sugars 2 g	
Protéines / Protein 10 g	
Vitamine A / Vitamin A	0 %
Vitamine C / Vitamin C	0 %
Calcium / Calcium	2 %
Fer / Iron	35 %

Nutri		Fa	cts
Serving Size (12 Servings Per Cor			
Amount Per Ser	ving		11.21.00
Calories 290	Calo	nes from F	oi 2
		% Dai	ly Value
Total Fat 2.5	1		4%
Saturated Fat		_	3 %
Trans Fal 0 g			
Cholesterol 0	mq		0 %
Sadium 650 m	q		27 %
Total Carbon		Ó	19 %
Dietary Fiber			16 %
Sugars 2 g			_
Protein	10 g		
Vitamin A 0 %		Vitamin (	C 0 %
Calcium 2 %		Iton 35 s	
*Percent Daily Value Your daily values r your calorie needs	my be higher	an a 2,000 c or lower de 2,000	pending or 2,500
Total Fat	Less than	65g	30g
Saturated Fat	Less man	209	259
Cnolesterel Sedium	Less than	2,400mg	300mg
Total Carbonydrala	Less man	2,400mg	2,400mg 375g
Cietary Ficer		259	309

# Alertes aux allergies / Allergy warning

Français		1 75 44
and the second of the second o		1944 - 1941 -
English	* 0 7	.,
E		The second second
Spanish	P	- 4 19

Allergènes / Allergens	Présent dans le produit / Present in product	Equipement partagés / Shared squipment	Présent dans l'usine / Present in plant
Arachidas / Peanuts		A 1 4.9	F
Now / Nuis	9.4	1984 ) De-	95 #J
Sésarne / Sesame		1.62 8.00	24 84
Saya / Say		5 G # 1 15	2.8 2.5
Lait / Milk		ran Pier	Sign Mid
Œuis / Eggs	17,900	$+\{\psi_{\alpha}\}_{\alpha} \in \mathcal{F}_{\alpha}(\mathbb{Q}_{p}^{2})$	March Post
Blé, orge, avoine, seigle, triticale / Wheat, barley, oars, ive, triticale	6. 10.00	Class Francisco	No Fret
Sulfides / Sulphires	*	Mary - No	Plant Into
Moutarde / Mustard	Fe , 3	own far,	$5n - t \approx z$
Poisson / Fish	FR) =	Non a like	to a time
Crustacci et mollusques / Crustaceans and shellfish		Hon I ha	"Ice s He
Noix de coco / Coconul		1200 1 100	11776 1186

4

# Standards chimiques et physiques / Chemical and physical standards

Specifications microbiologiques / Microbiological specifications	Limite (UFC) / Limit (CFU)
Lovures & maisisoures / Yeast & mold	72.4
Colifornies totaux / Coliforms	4*64.4
E. coli	11-2-12
Staphylococcus aureus	3775.0
Denombrement total aerobie / Total plate count	enadile"
Composition / Composition	% (approx)
Glucioles / Carbohydrates	X
Proteines / Protein	9,63
Condres / Ash	£ 5
Humidité / Muisture	38 -
Lunidae / Ente	

#### Informations sur l'emballage / Information on Packaging

	Canada	USA
Ingrédients / Ingredients	est + EHO (Caronia)	****
Paids du praduit / Product weight	i f ag	
Tableau nutrionnel / Nutritional table	Ç.jran'ı	
Alertes aux allergies / Allergy warning	V 45 .	8 -
Mode de cuisson / Baking instructions	71,	
Code CUP / UFC code	- A	
Adresse de l'entreprise / Company address	(8-5 37 v. d.)	***************************************

1355, 32e Avenue - Lachine, Oc - H6T 3112 T- 514-631-4040 / F - 514-631-4043

6

BID ITEM # 26

## Cross Country Cookie Nutrition Label Cross Country Shri Cookie

9:38am 06/28/2016

	-		A STATE OF
Amount Pe	r Serving		
Calories :	200 Calo	nes from I	at 50
		% Dad	y Value
Total Fat 5	9	9%	
Saturated	Fai 3g	15%	
Trans Fa	1.09		
Cholestere	1 10mg		3%
Sodium 9	ima	4 %	
Total Carb	ohydrate	25a	8%
Distary F	-		12%
Sugars 9		_	15 10
_			_
Protein 7g	NAME OF TAXABLE PARTY.	The state of	-
Vitamin A		Vilamin I	20%
Calcium 25	6 .	Iron 6%	
calone det	Your daily vi cending on yo Calones	akes may b	e higher
Total Fat	Less than	550	80g
	Less than		259
Cholesterol	Leas Illian		100mg
Socium	Less than		
Total Carochydrate Dielary Fiper		3009	3759

INGREDIENTS. Oats, Whole Wheat Flour, Sugar Granulated, Butter, Sunlicwer Seed Kemals, Oned, Oil, Soybean, Checolate Chips, 1000ct, Rasins, Seedless, Cranbernes, Dined, Sweetened, Eggs Whole, Water, Molazses, Baking Soda, Cinnamon, Ground

# wong 0031

# BIO ITEM # 27

## Cross Country Cookie Nutrition Label Cross Country Break Bar Banana

1:50pm 02/23/2017

Serving Siz	e 13/5 oz	(450)	
F-100 P 100 P	40.00	11-21	-
Amount Pe		_	_
Calories	170 Cale	ries from	Fat 45
		% Dai	y Value
Total Fat 5	g		8%
Saturated Fat 1.5g			79
Trans Fa	0g		
Cholesterol Omg			0%
Sodium 95		43	
Total Carb	ohydrate	25q	89
Dietary Fiber 3g			103
Sugars 1			- 1.5.
Protein 4g		_	_
Fioteni ag	-		-
Vitamin A 6	1% .	Vitamin	C 2%
Calcium 29		Won 5%	7
calone de:	Your daily v conding on y Colones	alues may b	e higher
Total Fal	Less man	659	809
Sal Fal	Less man	202	259
Cholesterol	Loss than	100mg	3CC/7/g
Socium	Less than	2,400mg	
Potal Carbehydrate  Detary Finer		300g	375g

INGREDIENTS Oats. Sugar Granulated Wheat Flour, Whole-Grain, Banana Purcer Trans Fall Free Bulter Blend, Sunflower Seed Kernels, Dry Roastled, WolSall, Flour, Bread, Chocoloie, Chops Ov, Soybean, Eggs., Water, Nunicipal Honey, Clover, Baking Soda, Cinnamon, Ground

# **EXHIBIT 2**

# BIO ITEM NUMBER 1

Zeppy 3 Oz Cinnamon Raisin

03/16/2016

	ntain		
Amount Per Serving		_	
Calories 220	Ca	lories fr	m Fat
		% D	aily Value
Total Fat 0.5g			19
Saturated Fat	Cq		09
Trans Fat On	-	-	-
Cholosterol Ome	0		02
Sodium 320ma	9	_	139
Total Carbehyd			159
		iog	
Dictary Fiber	Zg		89
Sugars 70			
Protein 8g			
THE RESIDENCE		12	CONTRACT
Vitamin A 0%		Vitamin	C 10%
Calcium 10%		ron 15%	
Percent Daly Value det. Your daily values depending on your cal Calc	may be	a legitor or	COO calon lower 2,500
Total Fat Less Salymoned Fat Less Cholesleid Less	s than s than s than	559 203 303mg 2 403mg 300g 250	90g 25g 300mg 2,430mg 375g 30g

INGREDIENTS: INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour, Water, Raisin, Sugar, Malt, Salt, Yeast, Cinnamon., Calcium Propionate, Guar Gum, Wheat Gluten, Caramel Color, enzymes. Natural Flavor, Monoglycerides, ascorbic acid, yellow corn meal.

Contains Wheat.May contain sesame seeds

# BID ITEM NUVINISER &

Zeppy Plain 3 oz.

03/16/2016

Servings Per	Containe	31.0	
Amount Per Sen	reng		
Calories 220	Ca	lories fro	m Fat
		% Da	illy Value
Total Fat 0.5	9		1%
Saturated	Fat 0g		0%
Trans Fat	Dg .		
Chalesterol	ūmg		03/
Sodium 290	mp		123
Total Carbol	ydrate 4	449	169
Dietary Fit	er 2g		89
Sugars 3g			
Protein 8g			
Vitamin A 0%		Vitamin (	10%
Calcium 10%		Iron 15%	
Porcont Daily Va cei Your daily va depending on you	ives may be	e higher or l	
Total For Solurated Fat Chelesterol Sodium Total Certenydra Detacy Fiber	Less than	850 203 300mg	80g 25g 300mg

INGREDIENTS: Flour Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour, Water,Sugar,Malt, Salt, ,Yeast, Calcium Propionate, Guar Gum, Wheat Gluten,enzymes. Monoglycerides, ascorbic acid.,Yellow corn meal

Contains Wheat, may contain sesame

# BID ITEM NUMBER 4

### Calise French toast 22 oz Revised 3/29/2016

#### 06/07/2016

Amount Per Serving	_	-
Calories 280 Calo	ries from	Fal 1
	% Da	lly Value
Total Fat 2g		39
Saturated Fat Op		09
Trans Fat Oo		_
Cholesterol Crng		09
Sodlum 390mg		169
Total Carbohydrate	55g	189
Dietary Fiber 2g	_	67
Sugars 8g		_
Protein 11g	_	
V:tamin A 0%	Vitamin C	
Calcium 25% -	ron 15%	
"Purcent Daily Values are ba det. Your daily values may b decarding on your coluie no Calories:	higher or h	
Total Fat Less than Saharated Fol Less than Cholesterol Less than Sodorn Less than Tetal Certebydrote Dictary Fiber	65g 20g 300mg 2 400mg 200g 25g	80g 25g 300mg 2,400m 276g 30g

INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour, (flour, malted barley flour, niacin(vitaminB3), reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid), Water,

BID ITEM NUMBER 3

Sugar, Cinnarmon, Yeast, Salt, Calcium Propionate, Potassium Sorbate, Calcium Acetate (to retard spoilage). Corn cereal, Yellow corn Flour, Monoglycerides, ascorbic acid, Xanthan Gum, Guar Gum, enzymes, Cellulose Gum, Lecithin, Sodium Bicarbonate, Annatto, Turmeric and Paprika, Canola Oil, Caramel Color, Natural and Artificial Flavor, Fructose, Soybean Oil, Corn Meal.

Contains Wheat, may contain sesame seeds

Zeppy 3 Oz Cinnamon Raisin

03/16/2016

Amount Per Serving	-	
		-
Calories 220 Ca	iories Iro	_
	% Da	uly Value
Total Fat 0.5g		1%
Saturated Fat 0g		0%
Trans Fat 0g		
Cholesterol Omg		0%
Sodium 320mg		13%
Total Carbohydrate	16a	15%
Dietary Fiber 2q	-	8%
Sugara 7g	_	
Protein 8g	-	_
Protein og	NAME OF TAXABLE PARTY.	CO S S S S S S S S S S S S S S S S S S S
Vitamin A 0% ·	Vitamin (	10%
Calcium 10% ·	run 15%	-
Percent Dady Values we but diet. Your daily values may be depending on your calons no Colories	e higher or i	000 calors ouer 2,500
Edal Fal Loss than Shiurated Fal Less than Chelesterol Less than Sodum Less than Total Cartohycrate Dietary Fiber	203 300mg 2,400mg 300g 251	800 257 320mg 2,400mg 3750 300

INGREDIENTS: INGREDIENTS: Umbromated, Unbleached, Enriched Wheat flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), malted barley flour, Water, Raisin, Sugar,Malt, Salt, Yeast, Cinnamon., Calcium Propionate, Guar Gum, Wheat Gluten, Caramel Color, enzymes. Natural Flavor, Monoglycerides, ascorbic acid,yellow corn meal.

Contains Wheat.May contain sesame seeds

Mini Asst Bagel Dz.

Callse Mini Plain Bagels
INGREDIENTS: Umbromated, Unbleached,
Enriched Wheat (flour, (flour, malted bartey
(flour, niacin(vitaminB3), reduced iron, thlamine
mononitrate(vitaminB3), riboflavin(vitaminB2),
folic acid), Water, sugar, salt, Yeast, Colcium
Propionate (to retard spoilage), Wheat Gluten,
enzymes, Monoglycerides, ascorbic
Acid, Xanthan Gum, Gur Gum, corn meal

Contains Wheat. (May contain Sesame seeds)

Manager Street, Street, St. St. St.	ntain		
Amount Per Serving		-	
Catories 100	C	lories fro	m Fat
		% D:	ally Value
Total Fat Og			0%
Saturated Fat	Cq		0%
Trans Fat Og	_		
Cholesterol Om	iq.		09
Sodlum 170mg	_		79
Total Carbohyd	rate	210	79
Dietary Fiber			47
Sugars 1g			
Protein 4g	_	_	
Berton and Division beautiful	-	- 10 F 1 x 100	HINAMA
Vitamin A 0%		Vitamin 0	2 6%
Calcium 10%		Iron 10%	
Percent Desy Values del. Your daily values depending on your ca Cal	may b	a higher of	lower 3,400
Saturated Fol Les	s than a than a than	869 200 300mg 2,400mg 300g 250	25g 300mg 2,400ms 376g 300

Calise Mini Wheat
INGREDIENTS: 100% WHOLE
WHEAT FLOUR, WATER, WHEAT
BRAN, SUGAR, YEAST, WHEAT
GLUTEN, SALT, CALCIUM
PROPIONATE (TO RETARD
SPOILAGE), VEGETABLE
MONOGLYCERIDES, ASCORDIC
ACID, XANTHAN GUM, GUAR GUM,
ENZYMES, YELLOW CORN MEAL,

Contains Wheat.(May contain Sesame seeds)

Nutrition		CLS
Serving Size (40g) Servings Per Contains	ne	
Dervinga - or Combine		alests ager
Amount Per Serving		
Calories 100 Calo	ories from	Fat 10
	20	illy Value
Total Fat 1g		2%
Salurated Fat 0g		0%
Trens Fat Op		
Cholesterol Omg	-	0%
Sodium 140mg		6%
Total Carboliydrate	19g	676
Dietary Fiber 3g		12%
Sugars 2g		
Protein 4g		
The second second		THE REAL PROPERTY.
Vitamin A 0% • V	Ilamin C	6%
Calcium 6% - In	on 2%	
"Percent Daily Visitos are call dol. Your daily volues may be depending an your salorle ne Calones."	o higher or	pwhr 2,500
Total Fat Less than	55a	60g
Salurated Fot Lass than	200	250
Cholesterol Less than	300mg	300mg
flogam Less Inan Total Carpotystels	2,400mg	2.400mg
Dielary Proor	250	375g

Calise Mini Cionamon Raisin Bagels
INGREDIENTS; Umbromated, Unbleached,
Enriched Wheat flour, ![lour,malted barley
flour,niacin(vitaminB3), reduced iron, thiamine
mononitrate(vitaminB1), riboflavin(vitaminB2),
follc acid), Water,
Raisin, Sugar, Yeast, Wheat
Gluten, Salt, Cinnamon, Caramel color, Calcium
Propionate, Monoglycerides, Ascorbic Acid,
Enzymes, Xanthan Gum, Guar Gum, corn meal

Contains Wheat. (May contain Sesame seeds)

Amount Par Borenty	WITCHES.	-51
	lories fro	m Fot 5
	1/ D/	ily Value
Total Fat Qg	_	0%
Saturated Fat 0g		0%
Trans Fal Og		
Cholesterol Omg		0%
Sodium 150mg	-	6%
Total Carbohydrale	229	7%
Dictory Fibor 1g		4%
Sugars 3g		
Protein 4g		
	itamin C	10%
Calcium 8% + Ir	on 10%	
Percent Dairy Values are tar dist. Your daily volues may be depending on your calorie no Celebras	a higher or i	
Total Fail Less than Saturated Foil Less than Coulesteral Less than Sadkin Less than Total Carbohyarsie Dellar Foer	559 209 300mg 2,400mg 350g	80g 25g 300mg 2,400mg 375g 375g

Calise W/W Bagels 18 Oz.Revised 4 -6-2016

04/05/2016

Serving Size (85g)		-
Servings Per Contains	26	
Amount Per Serving		
Calories 220 Calo	ries (ron	n Fal 15
	% O:	dy Value
Total Fat 1.5g		2%
Saturated Fat Og		0%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 340mg		14%
Total Carbohydrate	14g	15%
Dietary Fiber 5g		20%
Sugars 3g		
Protein 8g		
PERSONAL PROPERTY.		
	Vilamin (	10%
Calcium 20% I	ron 8%	
Percent Daily Values are be- det. Your daily values may be depending on your calone he Calones	lugher or I	2,500
Total Fat Less tran Saturated Fat Less tran Cholesterol Less tran Sidean Lima than Total Carbohytrate Detain Fabor	200	80g 25g 300mg 2,400mg 375g 30g

INGREDIENTS: 100 % stone ground Whole Wheat Flour, Water, Umbromated, Unbleached, Enriched Wheat flour, Glour, malted barley flour, niacin(vitaminB3), reduced iron, thiamine mononitrate(vitaminB1), riboflavin(vitaminB2), folic acid), sugar, salt, Yéast, Calcium Propionale (fo relard spoilage), Wheat Gluten, enzymes, Monoglycerides, ascorbic Acid, Xanthan Gurn, Guar Gum, corn meal

Contains Wheat (May contain Sesame seeds)



# BID ITEM NUMBER 7



F2172 - Tulip 5oz Corn Mulfin 6Pk

08/29/2014

Approximately and the second	
Amount Per Serving	
Calories 290 Calorie	s from Fat 14
	% Daily Value
Total Fat 15g	239
Saturated Fat 2.5g	135
Trans Fot Og	
Cholesterol 55mg	189
Sodium 230mg	109
Total Carbohydrate 35	iq 12°
Dielary Fiber 1g	49
Sugars 16g	-
Protein 4g	
Name of State of Stat	Transition.
Vitamin A 2% - Vi	tamin C 0%
Calcium 0% - Iro	on 6%
"Percent Daily Values are base that Your daily values may be it describing on your calons need Calones:	igher or lever
Fotal Fall Less than Salurated Fall Less than Chalasterol Less than Sadura Less than Total Cartohydiale	55g 8Cg 25g 75g 300mg 300mg 2,402mg 2,400m 203g 375g 25g 30g

INGREDIENTS: ENRICHED FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, FERROUS SULFATE, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), EGGS, SOYBEAN OIL, SUGAR, YELLOW CORN MEAL, WATER, CULTURED PASTEURIZED CREAM, MODIFIED CORN STARCH, DEXTROSE, ENZYMES, LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE), MONO-AND DIGLYCERIDES, SALT, SODIUM STEAROYL LACTYLATE, XANTHAN GUM, GUAR GUM, SOY FLOUR, NONFAT MILK, PROPYLENE GLYCOL, SODIUM BENZOATE (A PRESERVATIVE), POTASSIUM SORBATE, METHYL & PROPYL PARABENS, CITRIC ACID.

Contains Egg, Milk, Soy, Wheat.



Tel. 1.860.741.3781 | 120 Boy/les Road Agawam MA 01001 | Fax 1.860.741.3783

# BID ITEM NUMBER 8

02/08/2017

## Joseph's Honey Wheat Flats 5 Pack

Servings Per Amount Per Ser	A Belginb		usa wan
Calories 110	) Calc	ries fron	n Fat 2
		% Da	ily Value
Total Fat 2.5	ig		4%
Saturated	Fat 0.5g		39
Trans Fat	Og		
Cholesterol	0mp		0%
Sodium 350	ma		159
Total Carbo	hydrate 1	16a	5%
Dietary Fi		-	169
Sugars 20	_	_	- 101
Protein 9a			
Baseways	end the same of	andres yes	other BAS
Vitamin A 09		itamin C	
Calcium 159	6 .10	on 8%	
*Percent Daily V dlet, Your daily v depending on yo	atues.may.be	higher or l	
Total Fat Saltrated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than Less than	65g	80g 25g 300mg 2,400mg 375g 30g

INGREDIENTS: Water, Whole Wheat Flour, Wheat Gluten, Honey Powder, Corn Flour, Oat Fiber, Soybean Oil, Unbleached Enriched Flour (Wheat Flour, Malted Barley Four, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Corn Starch, Soy Flour, Oat Bran, Flax, Soy Protein Isolate, Defatted Soy Flour, Salt, Mono- and diglycerides, Plant Sterols, Sesame Seed Flour, Calcium Sulfate, Sodium Acid Pyrophopsphate, Calcium Propionate (a preservative), Fumaric Acid, Yeast, Dextrose, Sodium Bicarbonate, Monoglycerides, Sodium Metabisulfite, Potassium Sorbate (a preservative), Ascorbic Acid, Tricalcium Phosphate, Sodium Aluminum Phosphate, Sugar, Monocalcium Phosphate, Citric Acid, Enzymes, Stevia, L-Cysteine. Contains Soy, Wheat.

#### Multi Column: Joseph's Honey Wheat Flats 5 Pack \*

#### Multi-Column

Nutrients	Per Serving	Per 100g	Nutrients	Per Serving	Per 100g
Basic Components			Vitamin B6 (mg)	0.04	0.08
Gram Weight (g)	56.00	100.00	Vitamin B12 (mcg)	0.00	0.00
Calories (kcal)	109.56	195.64	Biolin (mcg)	0.71	1.27
Calories from Fat (kcal)	24.53	43,80	Vitamin C (mg)	11.73	20.95
Calories from SalFal (kcal)	4.61	8.22	Vitamin D - IU (IU)	0.00	0.00
Protein (g)	8.55	15,26	Vitamin D - mcg (mcg)	0.00	0.00
Carbohydrates (g)	16.25	29.01	Vitamin E - Alpha-Toco (mg)	0.06	0.11
Total Dietary Fiber (g)	4.17	7.44	Folate (mcg)	16.85	30.08
Total Soluble Fiber (g)	0.29	0.52	Folate, DFE (mcg DFE)	11.96	21.35
Dietary Fiber (2016) (g)	0.18	0.32	Vitamin K (mcg)	0.17	0.31
Soluble Fiber (2016) (g)	0	0	Pantothenic Acid (mg)	0,09	0.16
Total Sugars (g)	2.39	4,27	Minerals		
Added Sugar (g)	1.87	3.33	Calcium (mg)	155.12	277:00
Monosaccharides (g)	0	0	Chromium (mcg)	1.16	2.07
Disaccharides (g)	0.09	0.17	Copper (mg)	0.07	0:12
Other Carbs (g)	8:16	14,58	Fluoride (mg)	0.02	0.04
Fal (g)	2.74	4/89	lodine (mcg)	0.97	1.74
Saturated Fat (g)	0.51	0,91;	Iron (mg)	1:36	2.42
Mono Fat (g)	0.34	0.62	Magnesium (mg)	17.28	30:86
Poly Fat (g)	0.94	1.68	Manganese (mg)	0.40	0.71
Trans Fally Acid (g)	0.02	0.04	Molybdenum (mcg)	2.32	4.14
Cholesteral (mg)	0	0	Phosphorus (mg)	80.71	144.12
Water (g)	25.33	45,23	Polassium (mg)	83.42	148.98
Vitamins			Selenium (mcg)	8.90	15.90
Vitamin A - IU (IU)	7.98	14:24	Sodium (mg)	350.07	625:13
Vitamin A - RE (RE)	1.06	1.89	Zinc (mg)	0.35	0;62
Vitamin A - RAE (mcg)	0:40	0.71	Poly Fats	-	
Carolenold RE (RE)	0.80	1.42	Omega 3 Fally Acid (g)	0.19	0.34
Retinol RE (RE)	0	0.	Omega 6 Fally Acid (g)	0.15	0.27
Beta-Carolene (mcg)	2.28	4:07	Other Nutrients		
Vitamin B1 (mg)	0:07	0.13	Alcohol (g)	0	
Vitamin B2 (mg)	0.03	0.05	Calleine (mg)	0	
Vilamin B3 (mg)	0,50	0.89	Choline (mg)	2.50	4.46
Vitamin B3 - Niacin Equiv (mg)	0,88	1,57			- 14-41-4

Page 1

# BID ITEM NUMBER 9



The information provided is true and accurate to the best of our knowledge as of the date/time below and may be changed at any time without notice.

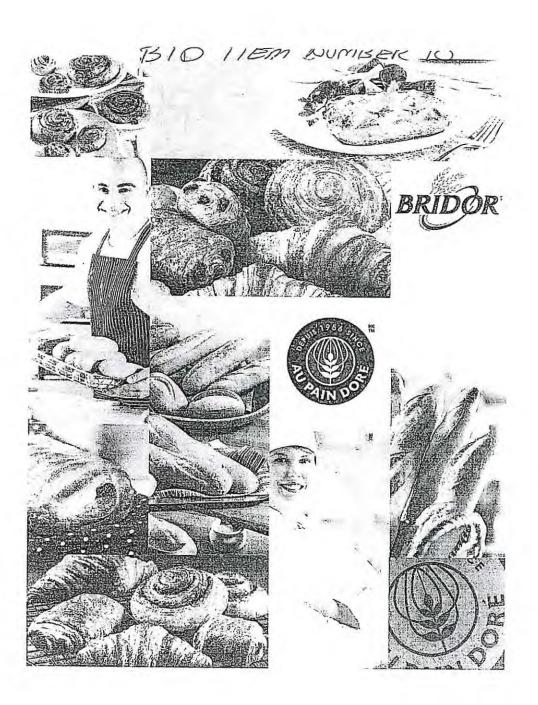
# Calise Country Wheat Bread (1/2"sl)

Amount Per Sarving			
Calories 90	Cal	orles from	n Fat 10
		% D	aily Value
Total Fat 1g			2%
Saturated Fat	0g		0%
Trans Fat Cg	-		0
Chotesterol 0m	g		0%
Sodium 180mg			8%
<b>Total Carbohyd</b>	rate	17g	6%
Dielary Fiber 3	g		12%
Sugara 3g		1	
Protein 4g	_		
Vitumin A 0%	+1/	itamin C	0%
Calcium 0%	-	on 2%	-
Vitamin D 0%	-	ofic Acid	-04
Percent Daily Values del. Your daily values depending on your ca	we bu	sod on a 2.	000 calore
Saturated Fat Los Cholesteral Les	tren tron then then		80g 75g 300mg 2,400mg 375g 30g

Ingredients:
WHOLE WHEAT FLOUR, WATER, SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CULTURED WHEAT FLOUR, CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, CITRIC ACID, SALT, SOYBEAN OIL, VINEGAR,

Page 1 of 1

12/27/2016 1:40:59PM





## CIABATTA ROLL

BAKING : BAKED

CODE: 60CADO WEIGHT : 100 g / 3.5 02 GTIN: 10831604005910 REVISION 04 (17-06-2015)

UNIT/CASE: 80

#### INGREDIENTS LIST

EMAICHED URBLEACHEO FLOUR INHEAT FLOUR, MACH, BION, THAULES KNOIONIRATE, RIDORAMH, FOUR ACOD, WAIER, CONTARYS LESS THAN 25 OF THE FOLLOWING SEA BALT, WALT GARLEY FLOUR, YEASY, ASCORDIC ACID IAS DOUGH CONTRIBUTING SORDIFAN KNOYGSTEANATE HAS EAULSTREIN.

DELIVERED PRODUCT

BAKED PRODUCT



#### SPECIAL MENTION

This product were made from food that has not deen knownally or intentionally produced with deading evaluations

#### ALLERGENS

CONTANS: VINEAT, MAY CONTANS: NUTS AND SOVICEN







Fring

#### PHYSICAL PRODUCT SPECIFICATIONS

			LENGTH		i	HEIGHT		W	DTHIDIAMET	ER	UNIT	WEIGHT
	4	min	targot	max	min	target	mex	min	targel	max	frozen	coel
IN		3.54	4,10	4.33	1.77	1.93	2,09	3.94	4.33	4.72	3.5 oz	NA
CM	1.0	9	10.5	11	4.5	4.9	5.3	10	11	12	100 g	N/
					-	1		-	-			Armen

L Warter Warter

#### SCARIFICATION SHAPE: NO CUTS

#### STORAGE

Shelf life booked product : 1 day(s)

Coration shelf life cooked product : AMBIENT AIR

Freezer shalf life : 100 day(s)

Recommended shell conditions cooked product:
Store at reom temperature 68-70 F (20-25 °C) in a closed packaging avoiding humidity absorption.

Freezing recommendations : Store in original packaging at stable recommended storage conditions.

Storage temperature of freezer:
Maintained freezer temperature between 10 °F and -12 °F (-12 °C and -24 °C).

## COOKING SPECIFICATIONS

JUL	KING SPECI	FICATIONS	
	BAKING INS	TRUCTIONS	PRODUCT DESCRIPTION
	HAMMIS	WHERE	NOT REQUIRED
		TIME	Land of the second of the seco
	PROOFING	TEMPERATURE	NOT REQUIRED
		THE	NOT REQUIRED
		TELPERATURE	
	DAKING	OVEN TYPE	CONVECTION
		TIME	4-5 MCI
		TEMPERATURE	205°G (401°F)
	PIEC	MITIONS	COOKING MAY VARY ACCORDING TO DVEH MODEL

Copyright to DRINDOR INC - 1370, rue Granam-Itels, Rouchervalle (Québec), J4B 6in5 - Tel: 450 641, 1255 - Indon.com

**Nutrition Facts** Serving Size 1/2 bread (50g) Servings Per Container 2 Calories 130 Calones from Fat 5 'A Cally Value" Total Fat 0.5g Saturated Fat 0g 0% Trans Fat 0g Cholesteral Omg 0% 12% Sodium 280:ng Total Carbohydrate 25g 6% Dietary Fiber 1g 4% Sugars 1g Protein 5g Vitamin A 0% · Vitamin C 2%
Calcium 0% · Izon 10% Fall - Cutchyorne 4 - Process I

Printed on 05-03-2016

Page 26



# CIABATTA ROLL

CODE: 60CADO

GTIN: 10831604005910

WEIGHT: 100 g / 3.5 oz

BAKING : BAKED

UNIT/CASE: 00

#### ALLERGENS CHARTS

COLUMN I indicates the allergens that may be found in the product, from addation or cross-contamination.

COLUMN II indicates the allergens present in other products that are run on the same equipment but at a different time.

COLUMN III indicates whether any allergens are present in our plant

COLUMN I present in the product	COLUMN II present in other products manufactured	COLUMN III present in the same manufacturing plan
	on the same production line	
NO	NO	NO
МО	YES	YES
NO	NO	YES
NO	NO	YES
NO	NO	NO
NO	NO	NO
NO	YES	YES
YES	YES	YES
YES	YES	YES
270 Jen 1-10		)***
NO	NO NO	NO
NO	NO	NO
NO	110	NO
NO	NO	NO
NO	YES	YES
	Present in the product  NO  NO  NO  NO  NO  NO  NO  NO  NO  N	Present in the product product manufactured on the same production the same product manufactured on the same production to the same production to the same production to the same production that same production the same production that same prod



CIÁBATITA ROLL	US
	Contract of

CODE: 60CADO WEIGHT: 100 9/35 02

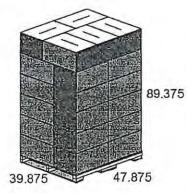
GTIN: 10831604005910 REVISION 04 (17-06-2015)

BAKING : BAKED UNIT/CASE: 80

PACKING SPEC	S				
BOX NUMBER		231069		RETAIL BAGS INCLUDED	NO
EXTERIOR	164		CIA	BAG CODE :	
LENGTH	24.0		61.0	BAG QUANTITY :	
WIDTH	16.0		40.6	scc ·	
HEIGHT	14,1		35.7		
CUBIC	3.127	163	0.009 m <sup>3</sup>	STICKERS INCLUDED:	NO
BOX COLOR		DRUNE		STICKER CODE:	
BOX BRAND		AU PAIN DO	RE	STICKER QUANTITY:	
ECT	L	40 EF8		BOX LINING:	BULK
SKID SPECS *					

SKID SPECS *		
UNIT WEIGHT UNITS PER CASE	3.5 oz 80	100 g
. CASE NET WEIGHT	17.64 lbs	8 ¥g
CASE GROSS WEIGHT	18.15 lbs	8.23 kg
CASES PER LEVEL	5	
LEVELS	- 6	
CASES PER PALLET	30	
CUBIC	99.26 (1)	2.81 m²

<sup>&#</sup>x27; Standard skid specs. May vary according to client requi







GIABATTAROLL

GTIN: 10831604005910

# BID ITEM NUMISER 11

# Whole Wheat Panini (1/2" sl)

		and the same	
Amount Per Serving	_		
Calories 100	Co	laries from	Fat 1
		'A D	city Value
Total Fat 1.5g			27
Saturated Fa	QO 1		05
Trans Fol Da	-	_	_
Cholesterol Go	20	_	05
Sodlum 190mg	_		85
Total Carbohy	_	170	67
	_	179	125
Dietary Fiber	39		127
Sugars 2g			
Protein 4g		-	
Vitomin A 0%		Vitamin (	
Calcham 4%	-	Iron 256	- 074
Vitamin D 0%		Folic Aci	****
"Percent Daily Value del Your daily value departing on your o	3 1119/	to ashe or	Z503
Total Fat ta Saturac Fat to Crokulovol to	S PW	059 269 300mg	803 252 305mg 2,403m 375g 302

## Ingredients:

WHOLE WHEAT FLOUR, WATER, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, BROWN SUGAR, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, SALT, SOYBEAN OIL, SUGAR, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised ant/or updated at any time without notice.

6/22/2016

1,55:02PM

Page 1 of 1

PRODUCT SPECS: LENGTH: 8.00" WIDTH: 1.50" HEIGHT: 1.50" VARIANCE: 0.50"

PACKAGE NET WEIGHT: 13.6 oz. UNITS PER PACKAGE: 8 PACKAGES PER TRAY: 8

INGREDIENTS:

#### **Nutrition Facts** Serving Size 1 breadstick (48g) Servings Per Container 8 Amount Per Serving Calories 120 Calories from Fat 15 Total Fat 1.5g Saturaled Fat 0g 0% Trans Fat Og Cholesterol Omg 0% Sodium 230mg 10% Total Corbohydrate 23g 8% Dietary Fiber 2g 8% Sugara 3g Protein 5g Vitamin A 0% - Vitamin C 0% Colcium 4% - fron 8% Vitamin 0 2% · Folic Acid 6% "Percent Oxfy Values are based on a 2,000 calor diet. Your daily extres may be higher or lever

| depending on your activity resets:
| Columer: 2,600 2,506 |
| Test | Fat: Less than 45c; Edy |
| Salastied Fat: Less than 20c; Edy |
| Salastied Fat: Less than 20c; Edy |
| Challettee | Less than 30c; Edy |
|

ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLICACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBICACID, CALCIUM PROPIONATE (TO RETAIN SESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORICACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

B10 ITEM # 12



## **BREAD STICK**

Amount Per Sen	_	_	-		-	rest.		=
111111111111111111111111111111111111111	-7	_		_	_	_		_
Calories 120		Ca	lar	ies	fro	mi	Fal	10
					% [	ally		
Total Fat 1g							- 1	2%
Saturated F	al 0	g					-	0%
Trans Fol 0	8							
Cholesterol	Omg							go,
Sodlum 240r	ng						1	0%
Total Carbol	ydr	ate	22	en les				1%
Distary Fib	er te	9	-		_	_	7	4%
Sugars 1g				_		_		
Protein 4g								
Parket Spirit	-	-	-	-	-	-	-	22
Vitamin A 0%		*	_	ilan	-	C	3%	
Celcium 4%			100	on I	3%E			
Vitamin D 2%		_	-	-E-	2.		105	L

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, Contains loss than 2% of CALCIUM PROPIONATE (to retain freshness), DISTILLED MONOGLYCERIDES (ALL VEGETABLE ORIGIN), ASCORBIC ACID, WHEAT GLUTEN, ENZYMES, CALCIUM SULFATE, SALT, SOYBEAN OIL, SUGAR, YEAST.

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

9/9/2015

5:10:00PM

Page 1 of 1

Page 1 of 4

wong 0009



Product #: 1196 Breadsticks Whole Grain White

"Total Creditable Amount must be rounded down in the nearest quarter (0.25) oz eq. Do nor round up.

Total weight (per portion) of product as purchased \_\_\_ Total contribution of product (per portion) 1.75 oz.equivalent

I certify that the above information is true and correct and that a 1.69 ontice portion of this product (ready for serving) provides 1.75 oz equivalent Grains. I further certify that no

0.	4	
To Clark	Process Mar	nager
Signature	Title	
Paul Wilson Printed name	8-24-2016	(401)334-3344 X104 Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use. Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:

I Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program.

2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.

3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are rendy to cut, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice. 9/30/2015 1:58:45PM

> Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Bused on Grams of Creditable Grains)

School Foud Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative, Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to

choose	the crediting method	that best fits the specific	needs of the menu plant	ier.	
Produc	Name: Breadstick	s Whole Grain White	Code No.:	1196	
Manuf	cturer: Calise & S	Sons Bakery, Inc.	Serving Size:_ (raw-dough weight may		reditable grain amoun
	o SP 30-2012 Grain	the Whole Grain-Rich C Requirements for the Nat			il Breakfası
(Produc	ts with more than O.	on- creditable grains: Yo 24 oz equivalent or 3.99; not credit towards the gra	rams for Groups A-G	or 6.99 grams for	Graup II of
School Group calcula credital reporte	Breakfast Program: H (cereal grains) of te servings of grain of the grain per oz eq: O d by valume or weigh	um SP 30-2012 Grain Ro Exhibit A to determine r Group I (RTE breakfn component based on cred froup H was the standard la.) A Group (A-I) the Produ	if the product fits into st cereals). (Different m itable grains. Groups A d of 28grams creditable	Groups A-G (ba ethodologies are -G use the standa	ked goods), applied to and of lograms
Desc	rintion of Creditable	Grams of Creditable Grain	Gram Standard of Creditable Grain	Creditable	1

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A ÷ 8
White whole grain wheat flour	14.95	16	.934
Enriched wheat flour	14.36	16	.898
RESIDENCE SERVICES			
Total Creditable Amount			17C

Total Creditable Amount'

Creditable grains are whole-grain meal/flour and enriched meal/flour.

\*(Serving size) X (% of creditable grain in formula). Please be award that serving sizes other than grains must be converted to

Standard grams of creditable grains from the corresponding Group in Exhibit A.

Product #: 1196

Breadsticks Whole Grain White





Product #: 1196 Breadsticks Whole Grain White

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

BIO ITEM NUMBER 14



Product II: 1196 Breadsticks Whole Grain White

PRODUCT: Breadsticks Whole Grain White

PRODUCT #: 1196

PRODUCT SPECS: LENGTH: 8.00" WIDTH: 1.50" HEIGHT: 1.50" VARIANCE: 0.50"

PACKAGE NET WEIGHT: 13.6 oz.
UNITS PER PACKAGE: 8
PACKAGES PER TRAY: 8

INGREDIENTS:

Amount Per Serving	-	
	salada a	rom Fat 15
Calories 120 C		
		Daily Value
Total Fat 1.5g		24
Saturated Fat 0g		0%
Trans Fal 0g		
Cholesterol Omg		0,
Sodlum 230mg		10%
Total Carbohydra	te 23q	6%
Dietary Fiber 29		89
Sugars 3g		
Protein 5q		
Protein og	_	na lineares
Vitamin A 0%	<ul> <li>Vitem</li> </ul>	in C 0%
Calcium 4%	- fron B	%
Vilamin D 2%	· Folia	Acid 6%
Terson Daty Witten and diet. Your day values my depending on your Estate Carione	y te light	of lower
Total Fat Least		600
Total Fat Least Balance Fat Least P Cholesterol Least P Sedian Least P	on 100m	250
tol Carbolytrate	3329	5754

Inprodients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLICACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST



Product #: 1196 Breadsticks Whole Grain White

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

9/30/2015 1:58:46PM

#### Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products

	outlined in Pol	icy Memorandu	n SP 30-2012) must b	e used beginning SY 20 needs of the menu plans	13-2014, SFAs hav	as for grains (as we the option to
	Product Name:	Breadsticks W	hale Grain White	_ Code No.:	1196	_
	Manufocturer:	Calise & Sons	Bakery, Inc.	Serving Size: (rawdough weight may	48g be used to calculate cre	ditable grain amou
				riteria: Yes <u>s</u> No Ional School Lunch Pre		Brenkfasi
11	(Products with a	nore than 0.24 c	e equivalent or 3.99	s No _s How me trans for Groups A-G o in requirements for sel	r 6.99 grams for G	iraup II of
u	School Breakfa Group H (cere calculate serving creditable grain reported by volu	st Program: Ex sal grains) or Gi gs of grain com per oz eq: Groi me or weight.)	hibit A to determine roup I (RTE breakfa: ponent based on credi	equirements for the Na If the product fits into st cereals). (Different m table grains. Grunps A t of 28grants creditable ct Belongs: Cron	Groups A-G (bake ethodologies are of -G use the standard	ed goods), optied to d of I bgrams
	Description o Grain Ing		Grains of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g ur 28g) <sup>2</sup> B	Creditable Amount	
	Action Asses	to the settle				

Description of Creditable Grain Ingredient*	Grains of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount A+B
White whole grain wheat flour	14.95	16	.934
Enriched wheat flour	14.36	16	.898
ZHAMPONNO HOLOGO		NAME OF THE PERSON	
Total Creditable Amount3			1.75

Creditable grains are whole-grain meal/flour and enriched meal/flour.

Product #: 1196 Breadslicks Whole Grain White

\*Final Creditable Amount must be rounded down to the nearest quarter (0.25) az eq. Do not round up.

Total weight (per portion) of product as purchased	
Total contribution of product (per portion) 1.75 oz.equivalent	

I certify that the above information is true and correct and that a 1.69 ounce portion of this product (reads for serving) provides 1.75, oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group II of non-creditable grains may not credit towards the grain requirements for school meals.

Polish	Process Manager	
Signature	Title	
Paul Wilson Printed name	8-41-2016	(401)334-3344 X1047 Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture. For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use. Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:

- I Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program.
- 2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
- 3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Page 3 of 4

Page 2 of 4

<sup>(</sup>Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grains must be converted to

<sup>7</sup> Soundard grams of creditable grains from the corresponding Group in Exhibit A.



Product II: 1196 Breadsticks Whole Grain White

Method of Tracenbility: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

Page 4 of 4

# BID I ICIII NUMBER 13



#### **BREAD STICK**

Servings Per Co	1	-	~ .
The second second	_		-
Calories 120	Cal	cries fron	_
		% Da	nty Value
Total Fat 19			2%
Saturated Fat	00		03
Trans Fal Og			
Cholesterol Om	19		07
Sodlum 240mg			10%
Total Carbohyd	irale	22g	79
Diglary Fiber	10		49
Sugars 1g	-		
Protein 4g	-		_
Name and Address of the Owner, where	~	-	4100
Vitamin A 0%		Vitamin (	20%
Calcium 4%		fron 8%	
Vitamin D 2%	1	Folic Acid	10%
Percent Daily Values der Your daily values depending on your ex Cal	s may b	on higher cri	
Total Fal Les Soturated Fat Les Chalesteral Les	es tran	650	869 259 300mp 2,400m 375g 30g

Ingredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIAGIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, Contains less than 2% of: CALCIUM PROPIONATE (to relain freshness), DISTILLED MONOGLYCERIDES (ALL VEGETABLE ORIGIN), ASCORBIC ACID, WHEAT GLUTEN, ENZYMES, CALCIUM SULFATE, SALT, SOYBEAN OIL, SUGAR, YEAST

The information provided is true and accurate to the best of our knowledge as of the date and time fisted below and may be revised and/or updated at any time without notice.

9/9/2015 5:10:00PM Page 1 of 1

08/27/2014

The second second	ontain		_
Amount Per Servi			
Calories 310	Calo	ias from	Fat 140
		%.0	ally Value
Total Fat 15g			23%
Saturated Fa	at 5g		25%
Trans Fat 4g	1		
Cholesterol 1	omg		3%
Sodium 380m	g		16%
Total Carbohy	drate	37g	12%
Dietary Fibe	r 2g		8%
Sugars 5g	-		
Protein 69			
PERSONAL PROPERTY.	400	Charles	* 704
Vitamin A 0%		Vitamin	
Calcium 10%		Iron 15%	5
Porcent Daily Value cell. Your daily value depanding on your	es may b	e higher or	
Total Fat Li Saturated Fat Li Cholesterol Li	ess than ess than ess than	85g 20g	60g 25g 300ang

INGREDIENTS: ENRICHED BLEACHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (CANOLA AND PALM OILS), BUTTER (PASTEURIZED CREAM, SALT), YEAST, SUGAR, HIGH FRUCTOSE CORN SYRUP, SALT, DIACETYL TARTARIC ACID ESTER OF MONO AND DIGLYCERIDES, MODIFIED CORN STARCH, MONOGLYCERIDES, DRIED ALBUMEN, SOYBEAN LECITHIN, ARTIFICIAL AND NATURAL COLOR (ANNATTO/TURMERIC), ARTIFICIAL FLAVOR, CITRIC ACID, ASCORBIC ACID, ENZYMES, L-CYSTEINE.

Contains Wheal, Milk, Egg and Soy.



Tel. 1.860.741.3781 | 120 Bowles Road Agawam MA 01001 | Fax 1.860.741.3783 www.dianasbakery.com

## Ingredients:

WHOLE WHEAT FLOUR, WATER, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, BROWN SUGAR, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, SALT, SOYBEAN OIL, SUGAR, YEAST.

The information provided is true and occurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

6/22/2016

1.57:13PM

Page 1 of 1

# BID ITEM NUMBER 18



Product II: 1263 Dinner Rolls Whole Grain

PRODUCT: Dinner Rolls Whole Grain PRODUCT #: 1263

PRODUCT SPECS: LENGTH: 2.75"

WIDTH: 2.75" HEIGHT: 1.75" VARIANCE: 0.50"

PACKAGE NET WEIGHT: 15.0 oz. UNITS PER PACKAGE: 12 PACKAGES PER TRAY: 10

#### INGREDIENTS:

Nutrition Serving Size 1 Reli (3	69)	
Servings Per Contains	er 12	
Amount Per Sening	and the state of	
Calories 90 Cate	ries from	Fat 10
		De Velue
Total Fat 1g	7,0	2%
Saturated Fat Co		0%
Trans Fol Og	_	074
Chalesteral Omg		0%
Sodium 170mg		7%
Total Carbohydrate	16g	5%
Dietary Fiber 19		41
Sugara 2q		
Protein 49	_	_
THE PERSON NAMED IN		
Vitamin A 0% .	Vitamin (	2 0%
Calcium 2% -	ron 6%	
Vitamin D 2% .	Folic Acid	14%
"Percent Daily Values cre bar diet. Your daily values may be depanding on your calcar no Caroner:	higher or i	2,500
Total Fal Leasthan	654	107
Enteraled Fat Less Dan	102	25/2
Chelesteral Locs than Seature Locs than	3,400mg	300mg 2,400mg
Total Cortoryorate Cletary Fiber	303g 252	3759

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLICACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

Page 1 of 4



Product #: 1263 Dinner Rolls Whole Grain

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any lime without notice.

10/22/2015

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 50-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

	Vhole Grain	Code No.:	1263	
Manufacturer: Calise & Sons B	akery. Inc.	Serving Size:	36 g y be used to calculate cross at	Me grain amos
t. Does the product meet the (Refer to SP 30-2012 Grain Req Program.)				akfası
Does the product contain non- (Products with more than 0.24 a non- creditable grains may not	z equivalent or 3.99 g	rams for Groups A-G.	or 6.99 grams for Grun	ip tt of
Use Policy Memorandum School Breakfast Program: Ex Group H (cereal grains) or Gr	hibit A to determine	If the product lits into	Groups A-G (baked g	goods),
valculate servings of grain com vreditable grain per oz eq: Groi	ponent hased on credi up H uses the standard	table grains. Groups of of 38grams creditable	I-G use the standard of	16grams
ealculate servings-of gralu com creditable grain per az-eq; Grov reported by volume or-weight.)	ponent based on credit p H uses the standard roup (A-I) the Produ  Grams of Creditable Grain Ingredient per Portion'	itable grains. Groups of of 18grains creditable of Belongs: Ground Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	I-G use the standard of grain per oz eq; and G n B (Buns)  Creditable Amount	16grams
calculus savings of grafu com creditable grain per oz eg: Gra reparted by volume or weight.) Indicate to which Exhibit A Gr Description of Creditable Grain Ingredient*	ponent based on credit ip H uses the standard roup (A-1) the Produ Grams of Creditable Grain Ingredient per Portion' A	itable grains. Groups of of 18grains creditable or Belongs: Ground Gram Standard of Creditable Grain per oz equivalent (16g or 18g) <sup>2</sup>	I-G use the standard of grain per oz eq; and G p B (Buns)  Creditable Amount  A+B	16grams
ealculue servings of grafu com creditable grain per oz eg: Grot reparted by volume or weight] Indicate to which Exhibit A Gr Description of Creditable	ponent based on credit p H uses the standard roup (A-I) the Produ  Grams of Creditable Grain Ingredient per Portion'	itable grains. Groups of of 18grains creditable of Belongs: Ground Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup>	I-G use the standard of grain per oz eq; and G n B (Buns)  Creditable Amount	16grams
ealculute servings of grafts come creditable grain per oc eq. Gro reported by volume or weight.] Indicate to which Exhibit A Gr Description of Creditable Grain Ingredient*	ponent hased on credit up H uses the standard roup (A-I) the Produ  Grams of Creditable Grain Ingredient per Portion  A  10.89	itable grains. Groups of of Tagrams creditable of Belongs: Ground Gram Standard of Greditable Grain per oz equivalent (16g or 18g) <sup>2</sup> 16	G use the standard of grain per at eq: and G n B (Buns)  Creditable Amount A+B .685	16grams

Creditable grains are whole-grain meat/flour and enriched meat/flour.

(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grains must be convened to grams

Page 2 of 4





Product #: 1263 Dinner Rolls Whole Grain

2 Standard grams of creditable grains from the corresponding Group in Exhibit A.

\*Total Creditable Amount must be rounded down to the searest quarter (0.25) oz eq. Do not round up.

Total weight (per portion) of product as purchased 36 g
Total contribution of product (per portion) 123 oz.equivalent

I certify that the above information is true and correct and that a 1.22 ounce portion of this product fready for serving) provides 1.25 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grains for Group H-G non-creditable grains may not credit towards the grain requirements for school meals

Process Manager

Signature

Title

Paul Wilson
Printed name

S-34-3016
Plone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.
For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

#### Microbiological, chemical and physical properties:

- I Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program...
- 2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
- 3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directious for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.



Product #: 1263 Dinner Rolls Whole Grain

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

Page 3 of 4

# BID ITEM NUMBER 19



Product #: 1263 Dinner Rolls Whole Grain

PRODUCT: Dinner Rolls Whole Grain PRODUCT #: 1263

PRODUCT SPECS: LENGTH: 2.75° WIDTH: 2.75° HEIGHT: 1.75" VARIANCE: 0.50°

PACKAGE NET WEIGHT: 15,0 oz. UNITS PER PACKAGE: 12 PACKAGES PER TRAY: 10

#### INGREDIENTS:

Amount Per Sending	_		
Calories 90	Car	ories from	
Total Fat 1g	_	40	arty Value
Saturated Fat	n-		0%
Trans Fat Do	N)		07
	-	_	0%
Chalesteral Dm			
Sodium 170mg			7%
Total Carbohyd	_	169	5%
Dictary Fiber	tg		4%
Sugars 2g			
Protein 4g			
Vitamin A 0%	7	Vitamin	CAV
	_		20%
Calcium 2%	_	Iron 6%	
Vitamin D 2%	_	Folic Aci	
Factors Oally Values eve. Your easy values copyriding on your ca Cast	may b	a lugher or	
Salutier Fat Les	a fran a fran a fran a fran	300112	60g 25g 360mg 2,406mg 175g 30g

#### Ingrodients

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIANINE MONONITRATE, RIBOFLAVIN, FOLICACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF. ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONICACID, PHOSPHORICACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST



Penduct Name: Dinner Polls Whole Cerin

Product #: 1263 Dinner Rolls Whole Grain

The information provided is true and accurate to the best of our knowledge as of the date and fine listed below and may be revised and/or updated at any time without notice.

10/22/2015 2:55:49PM

Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014 (Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2013-2013. The new crediting standards for grains (as authined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the mean planner.

	decer i initio.	Sinici Rolls Whole Grant	_ code iso	1203
N4:	nufacturer:	Calise & Sons Bakery, Inc.	Serving Size:	36 g
		oduct meet the Whole Grain-Rich 2012 Grain Requirements for the N	Criteria: Yes _x_ N	0
(Pr	odnets with	et contain non-creditable grains: ' nore than 0.24 oz equivalent or 3,95 genius may not credit towards the g	grams for Groups A-G	or 6.99 grams for Group II of
Gr cal cre rep	nol Breakfa oup II (cer- culate servin ditable grain orted by valu	Memorandum SP 30-2012 Grain I st Program: Exhibit A to determine all grains) or Group I (RTE break) gs of grain component based on cre- per oz eq: Group II uses the stonda une or weight.)	e li the product fits into fast cereals), (Different i ditable grains, Granps rel of 28grams creditable	o Groups A-G (balted goods), methodologies are applied to A-G use the standard of lograns
In	dicale to wh	ich Exhibit A Group (A-1) the Prod	luct Belongs: _ Grou	ip B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount
White whole grain wheat flour	10.89	16	.685
Enriched wheat flour	10.47	16	.654
Total Creditable Amount	2000年1000年100日	的影響的	75 x 466 0 A

Creditable grains are whole-grain meal/flow and enriched meal/flour.

<sup>(</sup>Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.



Product #: 1263 Dinner Rolls Whole Grain

I certify that the above information is true and correct and that a <u>1.27</u> ounce portion of this product (ready for serving) provides <u>1.25</u> oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Group II of non-creditable grains may not credit towards the grain requirements for school medis.

Process Manager

Signature

Title

Paul Wilson
Printed name

Date
Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.

For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:

- I Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
- 2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
- 3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh daugh products of course, require proper baking methods before consumption.

Page 3 of 4



Product #: 1263 Dinner Rolls Whole Grain

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Tracenbility: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a not free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expentise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP ream and the above information is occurate and correct.

wong 0018

<sup>\*</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>\*</sup>Foral Creditable Amount must be rounded down to the nearest quarter (0.25) oz eq. Do not round up.

# BID 17Em #20



Product #: 1704 Hot Dog Whole Grain 51 8pk

PRODUCT: Hot Dog Whole Grain SI 8pk PRODUCT #: 1704

PRODUCT SPECS: LENGTH: 5.75" WIDTH: 1.75" HEIGHT: 1.75" VARIANCE: 0.50\*

PACKAGE NET WEIGHT: 15.0 oz. UNITS PER PACKAGE: 8 PACKAGES PER TRAY: 9

#### INGREDIENTS:

Nutrition Fa	1013
Servings Per Container 8	
Amount Per Serving	*******
Calories 140 Calories Inc	
	DADY VALUE
Total Fat 1.5g	2%
Saturated Fat Og	0%
Trans Fat Og	
Cholesterol Drng	0%
Sodium 260mg	1195
Total Carbohydrate 25g	8%
Dietary Fiber 2g	8%
Sugars 4g	
Protein Sq	
the state of the s	10 (04.66)
Vitamin A 0% - Vitamin	C 0%
Calcium 4% - Iron 8%	
Vitamin D 2% - Folic Ac	id 5%
"Percent Disty Values are based on a 2 doct. Your day volunt may be higher a department on your extens occass:  Calories 2000	7,000 calone levro
Total Fal Loss then \$53	#0g
Saturated Fel Less Man 709 Chatestern Less Man 200mg	300000
Locum Less Was 2403ms	
Total Carecrydrate 2003 Delay Foer 250	3750

#### Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE, ENZYMES, MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, SALT, SOYBEAN OIL, VINEGAR, YEAST.



Product #: 1704 Hot Dog Whole Grain SI 8pk

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

3/13/2016

5:48:44PM

#### Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official campany representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SPAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Produc	et Name:	Whale Grain Hot Dog Rolls	_ Code No.:_	1704
Manul	heturer:	Calise & Sons Bakery, Inc.	Serving Size:	54 g sy be used to calculate creditable grain amou
	to SP 30-	oduct meet the Whole Grain-Rich C 2013 Grain Requirements for the Nat		
(Produ	cts with	ct contain non- creditable grains: Yo nore than 0.24 oz equivalent or 3.99 g grains may not credit towards the gra	coms for Groups A.G	or 6.99 grams for Group H of
School Group valenta credita reporta	Breakfa H (ceruing the serving the grain ed by volt	Memorandum SP 30-2012 Grain Rs st Program: Exhibit A to determine cal grains) or Group 1 (RTE breakfa ges of grain component hased on cred per oc eq: Group H uses the standard me or welghs)	if the product fits int st cereals). (Olfferent itable grains Groups d of 28grams creditabl	o Groups A-G (buked goods), methodologies are applied to A-G use the standard of lograms e grain per oz eq; and Group I ix
Indica	ic to wii	ich Exhibit A Group (A-1) the Produ	ct Belongs: Grou	B (Buns)

Grams of Creditable Grain Ingredient per Portion	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>1</sup> B	Creditable Amount
16.69	16	1.04
16.03	16	1.00
		2.00
	Creditable Grain Ingredient per Portion! A 16.69 16.03	Creditable Grain   Ingredient per   Portion   A   B   16.69   16   16.03   16

Creditable grains are whole-grain meal/flour and enriched ment/flour.

Page 2 of 4



Froduct #: 1704 Hot Dog Whole Grain 518pk

\*(Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other (han grans must be converted to grans.

2 Standard grams of creditable grains from the corresponding Group in Exhibit A.

\*Total Creditable Amount must be rounded down to the nearest quarter (0.25) nr. eq. Do not mund up.

I certify that the shove information is true and correct and that a 1.9 ounce portion of this product (ready for serving) provides \_2.9 \_ ozequevalent Grains. I further certify that non-creditable grains are not above 0.24 oz equevalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of mon-creditable grains may not credit towards the grain requirements for school meats.

Finded name

Process Manager

Title

Paul Wilson
Printed name

Date
Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture.

For frozen product: 6 months from the date of manufacture.

Storage Contlitions: Fresh baked product is intended for storage at room temperature, but may be refrigereted or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:

- I Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program...
- 2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
- 3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation; Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Page 3 of 4



Product #: 1704 Hot Dog Whole Grain SI 8pk

Directions for use: Baked good are ready to cat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bokery HACCP team and the above information is accurate and correct.

wong 0020

# DIN IICHI MUNINERC -11



Product #: 1385 Whole Grain Torpedo Rolls 6in Side SI

PRODUCT: Whole Grain Torpedo Rolls 6in Side SI PRODUCT #: 1185

PRODUCT SPECS: LENGTH: 6.00" WIDTH: 2.50" HEIGHT: 2.00"

VARIANCE: 0.50

PACKAGE NET WEIGHT: 12,5 oz. UNITS PER PACKAGE: 6 PACKAGES PER TRAY: 8

#### INGREDIENTS:

Serving Size Servings Per		(Og)	cts
Amount Per Sen	-		-
Calories 160	Cal	ories from	Fat 15
		7.0	ily Value"
Total Fat 2g			3%
Saturated F	at 0g		0%
Trans Fat 0	g		
Cholesterel	Orng		0%
Sodlum 280	ng	_	12%
Total Carbon	vdrato	289	9%
Dietary Fibe			8%
Sugars 4g		_	
Protoin 7g	_	_	_
COLUMN TO SERVICE DE	-		100
Vitamin A 0%		Vitamin C	20%
Calcium 4%	•	Iron 10%	
Vitamin D 4%		Falic Acto	1 G%
Percare Coly Vol diet. Your day vol dispositing on you	luces may b	a Nighar or I	000 talores queer 2,500
Total Fat Salerated Fail Chelenteral	Less tran Less tran Less tran	650	232 350mg 2-100mg 2-100mg 375g 200

#### Ingradients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, INACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLICACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACIO, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOCLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

Page 1 of 4



Product #: 1185 Whole Grain Torpedo Rolls 6in Side SI

The information provided is true and accurate to the best of our knowledge es of the date and time listed below and may be revised and/or updated at any time without notice.

Product Name: Whole Grain Torneda Rolls 6in Side Sliced Code No.: 1185

9/30/2015 1:40:24PM

#### Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition—to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to chaose the crediting method that best fits the specific needs of the menu planner.

Manufacturer: Calise & Sons Bakery, Inc.	Serving Size:	60 g
	(rate dough to	eight may be used to calculate creditable grain amount)
I. Does the product meet the Whole Grain-		
(Refer to SP 30-2012 Grain Requirements for t	he National School Lun	ch Program and School Breakfast Program.
II. Does the product contain non-creditable	grains: Yes No	How many grams: 0
(Products with more than 0.24 vz equivalent or non-creditable grains may not credit towards	r 3.99 grams for Group:	s. A-G or 6.99 grams for Group H of
III. Use Policy Memorandum SP 30-2012 G School Breakfast Program: Exhibit A to det		
Group H (cereal grains) or Group I (RTE t	breakfast cerenis). (Di	forent methodologies are applied to
calculate servings of grain component based creditable grain per a; eq: Graup II uses the		
reported by volume or weight.)	Annual of Tolking Cit	culture grain per oz eq. and Group 1 is

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount
White whole grain wheat flour	18.05	16	1.13
Enriched wheat flour	17.34	16	1.08
	<b>建</b> 医皮肤		
Total Creditable Amount			2:00

Indicate to which Exhibit A Group (A-I) the Product Belongs: Group B (Buns)

Creditable grains are whole-grain ment/flour and enriched meat/flour.

Page 2 of 4



Product #: 1185 Whole Grain Torpedo Rolls 6in Side SI

<sup>1</sup> (Serving size) N (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grains.

<sup>2</sup> Standard grams of creditable grains from the corresponding University in Exhibit A.

<sup>3</sup> Focal Creditable Amount must be rounded down to the nearest quarter (0.25) nz. eq. Do not round up.

Total weight (per portion) of product as purchased 60 e

Total contribution of product (per portion) 2.00 oz. equivalent

I certify that the above information is true and correct and that a 2.12 nunce portion of this product (tendy for serving) provides 2.00 ox equivalent Grains, 1 further certify that non-excitable grains are not above 0.34 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-excitable grains may not credit towards the grain requirements for school meals.

of non-creditable grains may not credit towards the grain requirements for school meals.

Process Manager

Signature

Title

Paul Wilson
Printed name
Date
Phone number

Stieff Life: For fresh shipped product: 13 days from the date of manufacture.

For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

#### Microbiological, chemical and physical properties:

- 1 Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program.
- 2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
- 3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Page 3 of 4



Product #: 1185 Whole Grain Torpedo Rolls 6in Side SI

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0022

Page 4 of 4



Product #: 1703 Hamburger Whole Grain Siced

PRODUCT: Hamburger Whole Grain Sliced PRODUCT #: 1703

PRODUCT SPECS: LENGTH: 3.75"

WIDTH: 3.75" (round) HEIGHT: 1.88"

VARIANCE: 0.50"

PACKAGE NET WEIGHT: 25.5 oz. UNITS PER PACKAGE: 12 PACKAGES PER TRAY: 5

#### INGREDIENTS:

Nutrition Fa Serving Size 1 Roll (60g) Servings Per Container 12	
roount Per Serving	
Calories 160 Calories In	om Fal 15
	Oaily Value
Total Fat 2g	3%
Saturated Fol 0g	0%
Trans Fat Og	
Cholesterot Omg	0%
Badlum 260mg	12%
Total Carbohydrate 28g	9%
Dielary Fiber 2g	8%
Sugara 4g	
Protoln 7g	
/Kamin A 0% · Vitamir	COV
Calcium 45 ron 10	
Atamin D 2% - Folic A	,-
Percent Daily Values are based on e liet. Your celly values may be linguer to figure day on your calorly executs: Calories: 1 000	2,500
foral Fall term than 659 Estamples Fell Lera than 201	Stg
Cholosterel Cossidian 200mg	
Sorium Lections 2,400m Total Carbonyovate 300g	
Cleary Fiber 25g	300

#### Ingredients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR. NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLICACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAM 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE ITO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOVBEAN OIL, YEAST.

Page 1 of 4



Product #: 1703 Hamburger Whole Grain Siced

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any time without notice.

Product Name: Whole Grain Hamburger Rulls

10/8/2015 11:30:36AM

## Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

Code No.: 1703

(Crediting Standards Based on Grams of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planuer.

Manufacturer:	Calise & Sons Bakery, Inc.	Serving Size: 60 g (raw dough weight may be used to calculate creditable grain amount)
	product meet the Whole Grain-Rich Cr 0-2012 Grain Requirements for the Natio	iteria: Yes _x_ No mal School Lunch Program and School Breakfast
(Products with		No How many grams _0_ anns for Groups A-G or 6,99 grams for Group H of a requirements for school meals.)
School Break Group H (co culculate serve creditable gra reported by vo	fast Program: Exhibit A to determine if real grains) or Group I (RTE breakfast ings of grain companent based on credit	uirements for the National School Lunch Program and the product fits into Groups A-G (baked goods), cerents; (Different methodologies are applied to able grains; Groups A-G use the standard of Idgrams of 28grams creditable grain per oz eg: and Group I is t Belongs:  Group B (Buns)

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Gram Standard of Creditable Grain per oz equivalent (16g ar 28g) <sup>2</sup> B	Creditable Amount A - B
White whole grain wheat flour	18.08	16	1.13
Enriched wheat flour	17.37	16	1.08
Total Creditable Amount			2.00%

<sup>(</sup>Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be convened to

Page 2 of 4



Product #: 1703 Hamburger Whole Grain Siced

"Total Creditable Amount must be rounded down to the nearest quarter (0.25) uz eq. Do not mand up.

Total weight (per portion) of product as purchased 60 e

Tetal contribution of product (per portion) 2.00 ozequivalent

I certify that the above information is true and correct and that a 2.12 nance portion of this product tready for serving) provides \_2.00 or equivalent Grains. I further certify that non-creditable grains are not above 0.24 or eq. per portion. Products with more than 0.24 or equivalent or 3.99 grams for Group 11 of non-creditable grains may not credit towards the grain requirements for school meals.

ROWL	Process Manager	
Signature	Title	
Paul Wilson	3106-14-3	(401)334-3344 X1047
Printed name	Date	Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture, For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer term storage.

Microbiological, chemical and physical properties:

- I Regular certified laboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program..
- 2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
- 3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation; Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate haking procedures. Fresh dough products of course, require proper baking methods before consumption.

Page 3 of 4



Product #: 1703 Hamburger Whole Grain Siced

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Calise Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Calise Bakery HACCP team and the above information is accurate and correct.

wong 0024

Page 4 of 4

<sup>2</sup> Standard grams of creditable grains from the corresponding Group in Exhibit A.



The information provided is true and accurate to the best of our knowledge as of the date/time below and may be changed at any time without notice

#### Sweet Hawaiian Dinner Rolls

12 servings per contain Serving size 1 ro	ier II (36g)
Amount per serving	
Calories	110
% Dai	ly Value
Total Fat 1.5g	21/2
Saturated Fat Og	0%
Trans Fet 0g	
Cholesterol Omg	0%
Sodium 120mg	5%
Total Carbohydrate 21g	B%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 1g Added Sugar	5 2%
Protein 3g	
Vitamin D -mcg	-%
Calcium 15mg	2%
fron 1mg	6%
Polassium 19mg	0%
The % Drily Value lefts you have must in a covering of load contributes to a da 2,000 colores a day is used for general advice.	dy del
Calzines per graci: Fai 0 • Carbohydrata 4 • Pr	olain 4

#### ngredients:

ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, CRYSTALLINE FRUCTOSE, YEAST, POTATO FLOUR, NATURAL FLAVORS, DEXTROSE, ENZYMES, SOYBEAN OIL, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, BUTTER FLAVOR, CAL CIUM PROPIONATE (TO RETAIN FRESHNESS), CALCIUM SULFATE. MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, WHEAT GLUTEN, MALTODEXTRIN, SODIUM ALGINATE, SILICON DIOXIDE, MONO AND DIGLYCERIDES, SALT, STEVIA, SUGAR, WHEAT STARCH.

11/16/2016 8:13:54AM

# BID ITEM NUMBER 24



Product #: 1702 Bulkie Small Whole Grain Sliced

PRODUCT: Bulkie Small Whole Grain Sliced PRODUCT #: 1702

PRODUCT SPECS:

LENGTH: 4.00" (round)
HEIGHT: 2.00"
VARIANCE: 0.50"

PACKAGE NET WEIGHT: 12,0 oz. UNITS PER PACKAGE: 6 PACKAGES PER TRAY: 8

INGREDIENTS:

THE REAL PROPERTY.	15000	or6	-
Amount Per Serving			
Calories 160	Cal	lories fro	m Fal 1
		14.0	ally Valu
Total Fat 2g	9		31
Saturated Fat	00		0
Trans Fat 0g	_		
Chotesteral Con	a	_	01
Sodlum 200mg	-	_	125
Total Carbohyo	rate	280	9*
Dielary Fiber	-	209	81
Sugars 4a	-4	_	-
	_	_	_
Protein 7g	-	-	
Vitomin A Die		Vitemin	C 0%
Caldum 6%		Iron 103	6
Vitamin D 4%		Folic Ac	id 6%
Treeten Only Value ONL Your Galy value Sepending on your ex	may I	seed on a 2 to higher a	oto oto
Total Fat Les Saturated Fat Les Chalcaterel Les	Pan High Doa Mean	65g 20g 100gg	605 255 200 P2

#### Ingradients:

WATER, WHITE WHOLE WHEAT FLOUR, ENRICHED FLOUR (WHEAT FLOUR UNBLEACHED, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, WHEAT GLUTEN, CONTAINS LESS THAN 2% OF: ASCORBIC ACID, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), MONOGLYCERIDES, PROPIONIC ACID, PHOSPHORIC ACID, CALCIUM SULFATE, ENZYMES, SALT, SOYBEAN OIL, YEAST.

Page 1 of 4





Product #: 1702 **Bulkie Small Whole Grain Sliced** 

The information provided is true and accurate to the best of our knowledge as of the date and time listed below and may be revised and/or updated at any

8/31/2015 2:08:43PM

> Formulation Statement for Documenting Grains in School Meals Required Beginning SY 2013-2014

(Crediting Standards Based on Grants of Creditable Grains)

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: _W	hole Grain Small Bulkies Sliced	Code No.:	1702
Minufacturer: _Ca	lise & Sons Bakery, Inc.	Serving Size:	60 g be used to calculate creditable grain moon
	ct meet the Whole Grain-Rich ( 2 Grain Requirements for the Na		
(Products with more	ontain non-creditable grains: \ than 0.24 oz equivalent or 3.99 ias may not credit towards the gr	grams for Groups A-G	or 6.99 grams for Group It of
School Breakfast P Group H (cereal g calculate servings creditable grain per reported by volume	rogram: Exhibit A to determin cains) or Group I (RTE breakf of grain component based on cre oz eq: Group H uses the standar	e If the product fits into ast cereals), (Different in ditable grains. Groups A rel of 28 grains creditable	ethodologies are upplied to -G use the standard of lograms grain per as eq; and Group I is
Description of C		Gram Standard of Creditable Grain per oz equivalent	Creditable Amount

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion <sup>1</sup> A	Cram Standard of Creditable Crain per oz equivalent (16g or 28g) <sup>2</sup> B	Creditable Amount
White whole grain wheat flour	17.92	16	1.12
Enriched wheat flour	17.22	16	1.08
	To the state of		C-1705-A-1709-A
Total Creditable Amount			2:0.

Creditable grains are whole-grain meal/flour, and enriched meal/flour.



Product #: 1702 Bulkie Small Whole Grain Sliced

1 (Serving size) X (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to

2 Standard grams of creditable grains from the corresponding Group in Exhibit A.

<sup>1</sup> Total Creditable Amount must be rounded down to the newest quarter (0.25) az eq. Do not round up.

Total weight (per portion) of product as purchased \_\_60 e Total contribution of product (per portion) 2.0 oz.equivalent

i certify that the above information is true and correct and that a 2.12 ounce portion of this product (ready for serving) provides 2.0 oz equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grains for Groups A-G or 6.99 grains for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Pallalin	Process Manag	er
Signature	Title	
Paul Wilson	8-24-2016	(401)334-3344 X1047
Printed name	Date	Phone number

Shelf Life: For fresh shipped product: 13 days from the date of manufacture. For frozen product: 6 months from the date of manufacture.

Storage Conditions: Fresh baked product is intended for storage at room temperature, but may be refrigerated or frozen. Generally, the product should be stored in a cool, dry place.

Fresh dough should be kept refrigerated, or frozen before preparation for intended use.

Proper refrigeration of frozen product should be maintained to preserve its frozen condition for safe longer tenn storage.

Microbiological, chemical and physical properties:

- 1 Regular certified luboratory testing of product contact surfaces is done to ensure the absence of microbiological contaminants as part of our complete HAACP program.
- 2 Only approved food grade chemicals are used in conjunction with the operation of plant equipment, and only approved chemical agents are used in the sanitation of all production areas.
- 3 Strict adherence to GMP standards, with regular in depth plant inspections for physical risk assessments, including metal detection control points, form an essential element of our BRC program through which the plant facility maintains its accreditation by BRC.

Method of product preservation: Calcium propionate is used to retain freshness.

Packaging: The packaging bag is composed of an LDPE (Low Density Polyethylene) material.



Product #: 1702 Bulkie Small Whole Grain Sliced

Directions for use: Baked good are ready to eat, while parbaked goods require appropriate baking procedures. Fresh dough products of course, require proper baking methods before consumption.

GMO Status: No assertion is made of non-GMO status ingredients.

Country of origin: USA

Method of Traceability: All ingredients are continuously tracked with careful documentation by packaging unit, lot number and the maintenance of an exhaustive usage timeline. Tracking of ingredients through the facility's SG scale system is an integral part of the traceability system.

ALLERGEN STATEMENT: This product contains WHEAT. In addition however, it is noted that the product is produced in a nut free facility.

Kosher certification: Callse Bakery has been certified by KVH Kosher, one of the foremost Kosher certifying organizations in North America, with the expertise of nearly a century of service.

HACCP Review: This product has been reviewed by a HACCP certified member on the Culise Bakery HACCP team and the above information is accurate and correct.

Page 4 of 4

# BIO ITEM # 25



For Bridor, baking is a passion that we have shared for generations.

We communicate our love for good eating by bringing you the highest quality bakery products, each day and without compromise.

Simply irresistible... that's your baker's promise.

The believe proceeds

www.bridor.com

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# wong 0028

# BOULART

# Spécifications de produit / Product Specifications

Nom du produit / Product name

Marque / Brand

Codes produits et CUP / Product and UPC codes

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Sans sac / Withour bag	1	
GTIN - sans sac / GTIN - without bag		134.2

# Certifications









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## Ingrédients / Ingredients

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## Spécifications du produit / Product specifications

Spécifications / Specifications	Minimum	Cible / Target	Maximum
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## Spécifications de la caisse / Case specifications

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### Allégations / Allegations

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### Information nutritionnelle / Nutritional information

Canada

# Valeur nutritive **Nutrition Facts**

Teneur- 5 Amount	valour quotidienno % Daily Vatue
Calories / Calories 290	
Lipides / Fat 2.5 g	4 %
saturés / saturated 0.5 g + trans / Trans 0 g	3%
Cholestérol / Cholesterol	0 mg
Sodlum / Sodium 650 mg	27 %
Glucides / Carbohydrate	56 g 19 %
Fibres / Fibre 4 g	16 %
Sucres / Sugars 2 g	
Protéines / Protein 10 g	
Vitamine A / Vitamin A	0 %
Vitamine C / Vitamin C	0 %
Calcium / Calcium	2 %
Fer / Iron	35 %

# **Nutrition Facts**

Serving Size (120g) Servings Per Container 1

Amount Per Serving Calories 290 Calories from Fat % Daily Value\* Total Fat 2.5 g 4% 3 % Saturated Fat 0.5 g Trans Fal 0 q 0 % Cholesterol 0 mg Sodium 650 mg 27 %

Total Carbohydrate 56 g 19 % Dietary Fiber 4 q 16 % Sugars 2 g

Protein Vitamin A 0 % • Vitamin C 0 % Calcium 2 % • Iron 35 %

\*Percent Daily Values and based on a 2,000 calone del. Your dely values may be higher or lower depending on your calorie needs Calpries 250 2.50 659 809 209 259 300mg 300mg 2,400mg 2,400mg 3009 375g 25g 30g Total Fet Losk than Saturated Fat Cholesterol Less than Less than Sedum Total Carbohydrate Dietary Fiber Less Iban

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# Alertes aux allergies / Allergy warning

Français

English

Spanish

3

Allergènes / Allergens	Prèsent dans le produit / Present In product	Equipement partagés / Shared equipment	Prèsent dans l'usina / Present in plant
Arachides / Paanuts	Sta France	82138	A
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Moutarde / Mustard	Nor / No	Non / No	14-92-15
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Crustacé et molfusques / Crustaceans and shellfish	Non / No	Don/No	· 4
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# Standards chimiques et physiques / Chemical and physical standards

Spécifications microbiologiques / Microbiological specifications	Limite (UFC) / Limit (CFU)	
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Composition / Composition			% (approx)
Glucidos / Carbohydrates	-	4	35%
Proteines / Protein			
Cendres / Ash	-	-	Lass
Humidite / Moisture	,,,,,		
Lipides / Fais			- W

# Informations sur l'embaliage / Information on Packaging

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# wong 0031

# 1310 HEM NUMBER 26

# Cross Country Cookie Nutrition Label Cross Country Shri Cookie

9:38am 06/28/2016

Nutrition Serving Size 13/4 oz		cts
Amount Per Serving	-	*** 1 ***
Calories 200 Calo	nes from	Fat 50
	% Dall	y Value
Total Fat 6g		9%
Salurated Fat 35		15%
Trans Fal Oo		
Cholesterol 10mg		3%
Sodium 95mg		4%
	20	8%
Total Carbolydrate	259	
Dielary Fiber 3g		12%
Sugars 9g		
Protein 7g		
The Party of the P		
Vitamin A 2% .	Vitamin	C 0%
Calcium 2% +	Iron 8%	
<ul> <li>Percent Daily Values are calorie diet. Your daily va or lower depending on you Calories</li> </ul>	alues may b our calone r	e higher
Total Fat Less than	65g	609
Sai Fal Less than	709	259
Cholesterol Less than	300mg	300mg
Sodium Less than Total Carbohydrate	2,400mg	
Distary Fiber	100g 25g	375g
Calones par gram	149	309

INGREDIENTS: Oats, Whole Wheat Flour, Sugar Granulated, Butter, Sunflower Seed Kernets, Dnez, Oil, Soyboan, Chacotate Chips, 1000ct, Raisins, Seedleds, Cranbernes, Dred, Sweetened, Eggs Whole, Water, Motasses, Baking Soda, Cinnamon, Ground

# **EXHIBIT 3**

# **School Meal Service**

In accordance with state statutes and the National School Lunch Act, the board will operate a school lunch and breakfast program, which shall be offered to all students, and will provide lunch services for its employees.

All meals will be provided to the enrolled students of Bridgeport's Public Schools and will be offered at no charge under the Federal Universal Free Meals Program. Every enrolled Bridgeport Public School Student is entitled to one free breakfast and one free lunch. A Bridgeport Public School Student who is enrolled in an approved after school program is entitled to one free after school snack.

All students shall be required to remain at their schools during the designated lunch schedule except when special trips are planned by the school.

Legal Reference: National School Lunch Program and School Breakfast

Program Competitive Foods. (7 CFR Parts 210 and 220, Federal Register, Vol. 45, No. 20, Tuesday, January 29,

1980, pp. 6758-6772)

Connecticut General Statutes 10-215b-1, 10-215b-23

# School Meal Service

# **Program Description**

The Food Service Department operates under policies established by the Board of Education. The prices of school lunches and school breakfasts shall be approved by the board.

The Food Service Department purchases all food, equipment, supplies, and other essential services necessary for the operation of the school food service program.

Additionally, all personnel, including administrative, supervisory, food service, distribution, and lunchroom supervisory staff, are paid by the Food Service Department's fund (except that portion of the Director's salary which is charged to the General Budget as required by Connecticut State statute). The City of Bridgeport shall provide funding for all personnel contractual health benefits.

The Board of Education enters into a contract with the Connecticut State Department of Education. Through this contract, the United States Department of Agriculture and the State Department of Education provide funds and donated commodities. Both agencies play a major role in the conduct of the National School Lunch and School Breakfast Programs.

The State Department of Education conducts a Coordinated Review Effort audit as required by Federal regulations.

## Department Supervision

The Director of Food Services works under the direct supervision of the Superintendent's designee.

In the absence of the Director of Food Services, the Assistant to the Director of Food Services directs the Food Service operation, including the acquisition of foodstuffs and routine operating supplies. In other financial areas, the Assistant to the Director Food Services must refer all matters to the Superintendent's designee for approval.

# School Meal Service (continued)

## Finance

All transactions of the Food Service Department shall be kept separate from the current operating budget of the board (and shall be treated as an Enterprise Fund).

The Food Service Department receives monies from several sources as follows:

- Student and adult daily receipts
- Federal revenue (paid on a reimbursement basis only)
- State revenue
- Contracts with outside agencies
- Catering

Revenue from all sources is under the control of the Director of Food Services and the Superintendent's designee, identified by categories for accounting purposes and either deposited to a savings/checking account or invested until such time as obligated expenses must be paid.

To maintain a financially solvent Food Service operation, up to a three month's operating fund balance is allowed under regulation to pay obligated expenses in a timely manner.

Insofar as possible, school food service shall be operated on a self-sustaining basis. Deficits, if any, are paid from board appropriations when approved by the board.

# Purchasing

The Director of Food Services, subject to the supervision of the Superintendent, shall be authorized to award all bids for food, supplies, equipment, and other services particular to food services to the lowest bidder meeting specifications/requirements.

Specifications for all purchases by the Food Service Department will be developed by the Director of Food Services.

Contract form will be followed as specified in the City Charter.

The Food Service Department will award contracts in accordance with the policies of the City of Bridgeport Municipal Code and the policies of the Board of Education. The Director of Food Services will report all awarded bids to the Superintendent.

## School Meal Service

# Purchasing (continued)

Through publicly advertised bids and/or competitive quotations, the Department develops purchase orders, verifies delivery records against company invoices, develops payment vouchers, and writes checks to pay all expenses incurred on a monthly basis.

Food, supplies, equipment, and other services particular to the Food Service Department are purchased by the Food Service Department with Food Service funds.

Equipment and services not particular to food services may be purchased through the Board of Education's Purchasing Department or by the Purchasing Department of the City of Bridgeport when it is cost effective and efficient for the operational needs of the Food Service Department.

Personnel

The Food Service Department oversees the employment, promotion, transfer, or other personnel action of all rostered personnel.

Part-time and substitute employees are hired by the Food Service Department as deemed necessary for the efficient operation of the Department.

The Food Service Department recommends to the Human Resources Department the discipline and termination of any Department personnel.

Salaries and hourly wages of all rostered personnel are determined by the Board of Education and are charged to the Food Service Department's fund.

Hourly wages of part-time and substitute employees are determined by the Director of Food Services and approved by the Superintendent and/or designee.

# Supervision of the Meal Program

Supervision of the meal program will be carried out under the direction of a Head Lunch Supervisor, a Cook-Manager, a Food Service Supervisor in the High Schools, or the Director of Food Services. The Principal, in cooperation with the Director of Food Services, will be directly responsible on matters of school policy such as scheduling, movement, discipline and safety of students in the dining area.

#### School Meal Service

#### Supervision

#### (continued) Elementary Schools

All teachers will be scheduled for a duty-free lunch period equal to that set for their respective students.

There will be in each school at least one professional person on call but without duty assignment during the noon hour. This professional coverage will be shared on a volunteer basis to the extent possible. On days when a teacher is on call, the teacher will eat in the school during the lunch period.

To relieve teachers of the necessity for supervising children during the assigned lunch period for their respective students, outside supervisors will be employed at an hourly rate to provide such supervision.

In cooperation with the principal and staff of the school, every effort will be made to explain the program to children and parents and discuss with them the responsibility and authority of the lunchroom supervisors.

#### High Schools

All teachers will be scheduled for a duty-free lunch period equal to that set for their respective students.

Principals will be responsible for providing the staff necessary for supervising cafeterias/dining commons during the entire lunch period.

#### Free Meals

Lunches and/or Breakfasts shall be provided free to all students as determined by the U.S. Department of Agriculture.

#### School Meal Service

#### Free or Reduced Price Meals (continued)

 Free meal means a meal for which neither the child nor any member of his family pays or is required to work in the school or in the school's food service.

#### Payment Responsibilities

The Bridgeport Public School System has as its mission to offer a well balanced lunch each day, which furnishes approximately 1/3 of the Recommended Daily Allowances for children of various age groups.

A public news release containing income information will be made available to local news representative early in the school year. Copied of this press release will be made available upon request to any interested party.

#### School Meal Service

#### Free or Reduced Price Meals

(continued) Payment of Meals of Guests

Guest of the school are the responsibility of the Principal; guests of the school system, the responsibility of the Superintendent. The responsible person will make provisions for paying the bill.

#### Special Dietary Needs of Students

When requested by a recognized medical authority, the Food Service Supervisors, working closely with the school nurses, will provide simple substitutions such as fruit juice for milk and fresh fruit or juice for canned fruit.

Additional substitutions in foods shall be made on a case by case basis and require a statement of need signed by a Physician or a recognized medical authority.

#### Food Sales other than National School Lunch Program

No food or drinks which do not meet the minimal nutritional values set by the Food and Nutrition Service of the United States Department of Agriculture (Section 17 of Public Law 95-166 amending Section 10 of the Child Nutrition Act of 1966) may be sold or made available for sale in school of the district between the beginning of the school day through thirty (30) minutes after the last lunch period. No food or drink distributing machine shall be accessible to students d u r i n g those hours unless the food or drink being sold meets the minimal nutritional values specified and such sales accrue to the school Food Service account.

Legal Reference: National School Lunch Program and School Breakfast Program,

Competitive Foods (7 CFR parts 210 and 220. Federal Register, Volume

45, No. 20 Tuesday, January 29, 1980, pp. 6758-6772)

#### School Meal Service (continued)

The listing of categories of foods of less than minimal nutritional value shall be used as a guide to sales of competitive foods and drinks in the schools, with the understanding that the listing may be modified by the USDA and/or the State of Connecticut. The list is as follows:

- 1. Soda Water -- As defined by 21 CFR 165.175 FDA regulations
- 2. Water Ices -- As defined by 21 CFR 165.175 FDA regulations
- 3. Coffee and Tea, and fruit drinks or 'ades' of less than 50% full strength juice
- Chewing gum -- Flavored products from natural or synthetic gums and other ingredients which form an insoluble mass for chewing.
- Certain candies Processed foods made predominately from sweeteners with a variety of minor ingredients which characterize the following types:
  - Hard candy, such as sour balls, candy sticks, lollipops, starlight mints, after dinner mints, sugar wafers, rock candy, cinnamon candies, breath mints, jaw breakers, and cough drops.
  - b. Jellies and gums, such as gum drops, jelly beans, jellied and fruit-flavored slices.
  - c. Marshmallow candies.
  - d. Fondant, such as candy corn, soft mints.
  - e. Licorice -- a product made mostly from sugar and corn syrup which is flavored with an extract made from the licorice root.
  - f. Spun candy.
  - g. Candy coated popcorn, a product made by coating popcorn with a mixture made predominately from sugar and corn syrup.

### BOARD OF EDUCATION

City Hall - 45 Lyon Terrace Bridgeport, Connecticut 06604



"Changing Futures and Achieving Excellence Together"

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SNORE BAKER JR.

DAVID HENNESSEY

HOWARD GARDNER

KEVIN MCSPIPIT

S' RIA PERFURA

April 12, 2016

Ms. Sharlene Wong 83 Melrose Drive Hamden CT 06518

FRANCES M. RABINOWITZ

Interim Superintendent of

Schools

MEMBERS OF THE BOARD

DENNIS BRADLEY

Chairperson

JOE LARCHEVEQUE Vice-Chairperson

> BEN WALKER Secretary

Dear Ms. Wong:

I am pleased to offer you the position of Director of Food and Nutrition Services at the annual salary of \$115,000. This is a full time 12 month exempt position. The effective date of your assignment is July 1, 2016.

You are entitled to 10 sick days and 3 personal days at the time of hire; 3 weeks of vacase of for the first year and 4 weeks of vacation thereafter. You will receive all health\medical benefits associated with this position as per the City of Bridgeport. Your MERS retirement deductions will commence at the time of your employment. Please schedule an appointment with Human Resources to complete the necessary forms. Note that this position is contingent upon the approval of the Board of Education.

Congratulations on your new assignment. I look forward to working with you.

Yours truly,

Frances Rabinowitz

K. Jaeger

T. McNamara

M. Siegel

C. Mitchell

File

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March 23, 2018

To: Members of the Bridgeport Board of Education Re: Sharlene Wong, SNS-Director of Bridgeport

From: Nutrition Center Staff

Dear Members of the Bridgeport Board of Education:

It is with great pleasure that I write to you on behalf of the Nutrition Center's Supervisors and Administrative Staff in support of Sharlene Wong, Director of Food and Nutrition.

Ms. Wong has been the Director of Food and Nutrition since July 2016. In this short time, Director Wong has proven to be an independent, dedicated individual who is a great communicator and has met the challenges of a very demanding position here in Bridgeport. The Food & Nutrition Center services 36 Bridgeport Public Schools and 4 inter-district schools. We are currently a <u>Community Eligibility Provision</u> district serving approximately 14,000 breakfasts and 17,000 lunches daily and have just completed implementation of a Supper Program at 28 locations.

In the school year 2015/2016 the Food and Nutrition Center had a deficit of \$ 213,318.50. After Director Wong's first school year (2016/2017) as director, the Nutrition Center contributed \$850,000 into the BOE General Fund and \$558,000 into the Internal Service Fund. Additionally, in 2017/2018 Sharlene Wong was directly responsible for the the Food And Nutrition Center contributing \$1,050,000 into the BOE General Fund and for contributing \$500,000 into the Internal Service Fund, and with an anticipation of contributing an additional \$440,000 before the end of this fiscal year.

Prior to her arrival, the Local Wellness Policy was not in compliance and Director Wong revised the Policy so the District would be in compliance. She was instrumental in adopting an Allergy Plan for Bridgeport Public Schools.

Director Wong has built partnerships with numerous stakeholders in Bridgeport-

- · Center for Food Equity & Economic Development
- · The Council of Churches of Greater Bridgeport
- · Life Bridge Community Service
- · Bridgeport Food Policy Council
- Sacred Heart University
- · Green Village Initiative
- · Bridgeport Farmers Market Collaborative

Director Wong's supporting staff has found her to be a compassionate, dedicated person who has taken on a very challenging position. In our opinion, she is one of the most dedicated staff members within this field.

Sharlene has made many positive improvements to our menu to provide a better quality of food to the students of Bridgeport. She has focused on staff training, along with employee recognitions and already has grand plans for the future of Child Nutrition in Bridgeport.

Sincerely,

Danelle Sullivan, Secretary to the Director

If you would like additional information about Director Wong, you may contact us by email:

Kristen	Braccia Huffnagel	kbraccia@bridgeportedu.net	Thomas	Lanese	tlanese@bridgeportedu.net
Pamela	Carroll	pcarroll@bridgeportedu.net	Angelo	Pereira	apereira@bridgeportedu.net
Vincent	Esposito	vesposito@bridgeportedu.net	Gene	Santini	gsantini@bridgeportedu.net
John	Gerrity	igerrity@bridgeportedu.net	Danelle	Sullivan	dsullivan@bridgeportedu.net
Anthony	Grecco	agrecco@bridgeportedu.net	Claudia	Zahorsky	czahorsky@bridgeportedu.net



Food and Nutrition Service

DATE:

November 13, 2015

Park Office Center MEMO CODE:

SUBJECT:

SP 12-2016; CACFP 05-2016; SFSP 09-2016

3101 Park

Guidance on Competitive Procurement Standards for Program

Operators

3101 Park Center Drive Alexandria VA 22302

TO:

Regional Directors

Special Nutrition Programs

All Regions

State Directors

Child Nutrition Programs

All States

Recent communications between the Food and Nutrition Service (FNS) and State agency program staff during procurement trainings and management evaluations conducted in fiscal year (FY) 2014-2015 indicated a need for guidance on competitive procurement standards. These standards are located at: National School Lunch Program (NSLP) 7 CFR Part 210.21; Special Milk Program (SMP) 7 CFR Part 215.14a; School Breakfast Program (SBP) 7 CFR Part 220.16; Summer Food Service Program (SFSP) 7 CFR Part 225.17; Child and Adult Food Program (CACFP) 7 CFR Part 226.22 and the Uniform Administrative Requirements, Cost Principles, and Audit Requirements for Federal Awards at 2 CFR Part 200.317-326 (formerly in 7 CFR Parts 3016.36 and 3019.40-48).

These standards ensure that program operators conduct procurement transactions in accordance with governing regulations and in a manner that facilitates full and open competition. Full and open competition is achieved when potential bidders/offerors receive all information necessary to respond properly to a solicitation; and responses are accurately evaluated for contract award. Contracts must be awarded to the responsive and responsible bidder/offeror whose bid/proposal is lowest or most advantageous to the program with price and other factors considered of which cost/price must be primary. (See *Procurement Questions* dated July 14, 2005.

http://www.fns.usda.gov/sites/default/files/2005-07-14.pdf)

Management evaluations conducted in fiscal year 2015 revealed a number of issues, primarily that State agencies have been approving contracts for awards that contained unallowable cost provisions (i.e., incentives, investments, and value-added or overly responsive bids/offers) and/or failed to consider cost as the primary evaluation factor. In these instances, FNS required State agencies to review all existing contracts to determine whether or not the contracts were in compliance with applicable requirements. Contracts found to be noncompliant with unallowable cost provisions were required to be amended. Contracts that failed to include cost as the primary factor were required to be rebid.

Regional Directors State Directors Page 2

State agencies have been trained in procurement regulations and are preparing to begin conducting reviews of procurement activities by Program operators. In order to prepare for procurement reviews and to ensure compliance with all Federal procurement standards, Program operators are strongly encouraged to review the documentation of their procurement solicitations, responses, and evaluation procedures used to award contracts. This includes ensuring all existing contracts were evaluated and awarded without unallowable cost provisions and that cost was the primary evaluation factor among factors considered. If issues with unallowable cost provisions are identified in contracts, these contracts must be amended immediately to remove these provisions. For contracts awarded without cost as the primary factor, State agencies should ensure that the affected school food authority begin the rebidding process to allow for a new, compliant contract to be awarded by the beginning of the next school year.

Moving forward, all new solicitations must include provisions for evaluation and scoring factors with cost as the primary factor. Solicitations must include language on prohibited expenditures found in program regulations, as well as, required contract provisions in Program and Uniform Administrative regulations in 2 CFR Part 200, if adopted, and in Appendix II of 2 CFR Part 200, as applicable. If 2 CFR Part 200 is not adopted due to the grace period allowed, regulations at 7 CFR Parts 3016 and 3019, as applicable, remain in effect. As a reminder, all food service management company contracts must be reviewed by the State agency prior to execution.

Additionally, responses to solicitations must be evaluated without consideration of any included unallowable cost provisions and must be awarded using the published evaluation and scoring factors, with cost as the primary factor. Contracts must be awarded to the lowest responsive and responsible bidder, or to the responsible firm whose proposal is most advantageous to the program with price as the primary factor. Cost does not have to be weighted at 51% or more among factors; however, cost must be primary.

State agencies must distribute this memorandum to Program operators. Program operators with questions should contact their State agency. State agencies with questions may contact the appropriate FNS Regional Office.

Sincerely,



Sarah Smith-Holmes Division Director Program Monitoring and Operational Support

### Cullen, Kathryn

From:

Wong, Sharlene [swong@bridgeportedu.net]

Sent:

Monday, June 19, 2017 10:58 AM

To:

Cullen, Kathryn

Cc:

Carroll, Pam; Tardy, Bernd; Nadrizny, Jeanette

Subject:

RE: bread and milk request

I am waiting for Ms. Johnson, the Superintendent to get Back to me as to whether the Addendum is ok. thanks

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT

Phone: (203)275-1201 Fax: (203)337-0165

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From: Cullen, Kathryn

Sent: Monday, June 19, 2017 10:37 AM

To: Wong, Sharlene <swong@bridgeportedu.net>

Cc: Carroll, Pam < PCarroll@bridgeportedu.net >; Tardy, Bernd < Bernd.Tardy@Bridgeportct.gov >; Nadrizny, Jeanette

<<u>Jeanette.Nadrizny@Bridgeportct.gov</u>>
Subject: RE: bread and milk request

Not a problem. Please do as soon as you can.

Thanks.

KC

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]

Sent: Monday, June 19, 2017 7:58 AM To: Cullen, Kathryn; Carroll, Pam Cc: Tardy, Bernd; Nadrizny, Jeanette Subject: RE: bread and milk request

Good Morning Kathryn,

We will need to send out an addendum to the bread bid. The Superintendent has requested that we send out request for fresh bread option.

We will send to you after she has reviewed.

thanks

Sharlene Wong, SNS Director of Food and Nutrition Center 113 Federal St. Bridgeport, CT

Phone: (203)275-1201 Fax: (203)337-0165

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From: Cullen, Kathryn

Sent: Friday, June 02, 2017 2:59 PM

To: Carroll, Pam < PCarroll@bridgeportedu.net >; Wong, Sharlene < swong@bridgeportedu.net >

The second of th

Cc: Tardy, Bernd <Bernd.Tardy@Bridgeportct.gov>; Nadrizny, Jeanette <Jeanette.Nadrizny@Bridgeportct.gov>

Subject: RE: bread and milk request

Importance: High

#### WED. 6/21/17 @ 2:00PM

#### BNB88817 - BREAD AND BAKING PRODUCTS

Contact: Sharlene Wong; 275-1201p; 337-0096f; <a href="mailto:swong@bridgeportedu.net">swong@bridgeportedu.net</a>

Buyer: KCullen, x7158

#### BNB88917 - - MILK AND DAIRY PRODUCTS

Contact: Sharlene Wong; 275-1201p;337-0096f; swong@bridgeportedu.net

Buyer: KCullen, x7158

From: Carroll, Pam [mailto:PCarroll@bridgeportedu.net]

Sent: Friday, June 02, 2017 11:11 AM

To: Cullen, Kathryn

Subject: bread and milk request

### Cullen, Kathryn

From: Sent: Wong, Sharlene [swong@bridgeportedu.net]

Sent To: Tuesday, June 20, 2017 10:33 AM Cullen, Kathryn; Tardy, Bernd Carroll, Pam; Nadrizny, Jeanette

Cc: Subject:

RE: bread and milk request

The bid will need to have the terms "Fresh" and "Frozen" removed from the item description.

That will be taken care of? I have to report back to the Superintendent that those terms were removed.

Thanks

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201

Fax: (203)337-0165

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From: Cullen, Kathryn

Sent: Tuesday, June 20, 2017 10:22 AM

To: Tardy, Bernd <Bernd.Tardy@Bridgeportct.gov>; Wong, Sharlene <swong@bridgeportedu.net>

Cc: Carroll, Pam <PCarroll@bridgeportedu.net>; Nadrizny, Jeanette <Jeanette.Nadrizny@Bridgeportct.gov>

Subject: RE: bread and milk request

#### Sharlene,

Since we are into a new fiscal year, I'm changing both the number and the date of submission, but the bid itself will stay the same.

In reality it's being postponed by addendum and new spec document will be attached.

Those particulars are for us to worry about.....you don't need to.

Rework the specs to indicate the question posed and resubmit your specs to me as soon as you can. When its posted back up with corrections made and number changed, I'll let you know.

New number:

BNB003187 - OPENING 7/12/17

THANKS.

KC

From: Tardy, Bernd

Sent: Tuesday, June 20, 2017 9:50 AM To: Cullen, Kathryn; 'Wong, Sharlene'

Cc: Carroll, Pam

Subject: RE: bread and milk request

Kathryn,

Let's move the bid out a week or two. It will be easier and less confusing to issue an addendum instead of rescinding and reissuing the bid. The addendum should contain the new date as well as a response to the question seeking clarification on the bread ingredients ratios.

Bernd

From: Cullen, Kathryn

Sent: Tuesday, June 20, 2017 8:56 AM

To: 'Wong, Sharlene'

Cc: Carroll, Pam; Tardy, Bernd

Subject: FW: bread and milk request

Clearly I read the bidsync question before this one. Will get back to you on the best way to handle.

Thanks.

KC

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]

Sent: Tuesday, June 20, 2017 8:20 AM To: Cullen, Kathryn; Tardy, Bernd

Cc: Carroll, Pam; Nadrizny, Jeanette; Esposito, Vinny

Subject: RE: bread and milk request

Hi Kathryn and Bernd,

The Superintendent has requested that we rescind the bread bid and revise it and put it out again.

I am attaching the revision which is exactly the same as the original without the "FRESH" and "FROZEN" designation.

Please let me know how you are going to handle this. Will you send an addendum or will you just send out with the revised format?

So sorry for the inconvenience. Call me if you need a more detailed explanation.

Thank you so much.

Sharlene Wong, SNS Director of Food and Nutrition Center 113 Federal St. Bridgeport, CT Phone: (203)275-1201

Fax: (203)337-0165

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From: Cullen, Kathryn

Sent: Monday, June 19, 2017 10:37 AM

To: Wong, Sharlene < swong@bridgeportedu.net >

Cc: Carroll, Pam < PCarroll@bridgeportedu.net >; Tardy, Bernd < Bernd.Tardy@Bridgeportct.gov >; Nadrizny, Jeanette

<leanette.Nadrizny@Bridgeportct.gov>
Subject: RE: bread and milk request

Not a problem. Please do as soon as you can.

Thanks. KC

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]

Sent: Monday, June 19, 2017 7:58 AM To: Cullen, Kathryn; Carroll, Pam Cc: Tardy, Bernd; Nadrizny, Jeanette Subject: RE: bread and milk request

Good Morning Kathryn,
We will need to send out an addendum to the bread bid.
The Superintendent has requested that we send out request for fresh bread option.
We will send to you after she has reviewed.

thanks

Sharlene Wong, SNS
Director of Food and Nutrition Center
113 Federal St.
Bridgeport, CT
Phone: (203)275-1201
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From: Cullen, Kathryn

Sent: Friday, June 02, 2017 2:59 PM

To: Carroll, Pam < PCarroll@bridgeportedu.net>; Wong, Sharlene < swong@bridgeportedu.net>

Cc: Tardy, Bernd <Bernd.Tardy@Bridgeportct.gov>; Nadrizny, Jeanette <Jeanette.Nadrizny@Bridgeportct.gov>

Subject: RE: bread and milk request

Importance: High

### WED. 6/21/17 @ 2:00PM

BNB88817 - BREAD AND BAKING PRODUCTS

Contact: Sharlene Wong; 275-1201p; 337-0096f; swong@bridgeportedu.net

Buyer: KCullen, x7158

### BNB88917 - - MILK AND DAIRY PRODUCTS

Contact: Sharlene Wong; 275-1201p;337-0096f; swong@bridgeportedu.net

Buyer: KCullen, x7158

From: Carroll, Pam [mailto:PCarroll@bridgeportedu.net]
Sent: Friday, June 02, 2017 11:11 AM
To: Cullen, Kathryn
Subject: bread and milk request

#### Cullen, Kathryn

From:

Wong, Sharlene [swong@bridgeportedu.net]

Sent:

Friday, July 14, 2017 10:37 AM

To:

Tardy, Bernd; Cullen, Kathryn; Nadrizny, Jeanette

Cc:

Carroll, Pam; Esposito, Vinny; Gerrity, John

Subject:

RE: Bread Bids RE: BIDS/AGENDA

Thank you. I will have Pam send those emails out on Monday. Have a wonderful weekend and stay dry!!!

Sharlene Wong, SNS Director of Food and Nutrition Center 113 Federal St. Bridgeport, CT Phone: (203)275-1201

Fax: (203)337-0165

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From: Tardy, Bernd

Sent: Friday, July 14, 2017 10:25 AM

To: Wong, Sharlene <swong@bridgeportedu.net>; Cullen, Kathryn <Kathryn.Cullen@Bridgeportct.gov>; Nadrizny,

Jeanette < Jeanette. Nadrizny@Bridgeportct.gov>

Cc: Carroll, Pam < PCarroll@bridgeportedu.net>; Esposito, Vinny < VESPOSITO@bridgeportedu.net>; Gerrity, John

<JGERRITY@bridgeportedu.net>

Subject: RE: Bread Bids RE: BIDS/AGENDA

Sharlene,

You can send the emails requesting the flour purchases.

Bernd

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]

Sent: Thursday, July 13, 2017 7:46 AM

To: Cullen, Kathryn; Tardy, Bernd; Nadrizny, Jeanette

Cc: Carroll, Pam; Esposito, Vinny; Gerrity, John

Subject: Bread Bids RE: BIDS/AGENDA

Importance: High

Hi Everyone,

John Gerrity brought copies of the bids back to us. We did not receive any "Nutritional Analysis or Product Formulation Statements" From Chaves. We will need those to proceed.

In addition, in preparation for a procurement audit, we will need To get copies of 2 years of each bidders FLOUR purchases. Would you request that or would we send them emails to get that? Please advise. thanks

Sharlene Wong, SNS Director of Food and Nutrition Center 113 Federal St. Bridgeport, CT

Phone: (203)275-1201 Fax: (203)337-0165

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From: Cullen, Kathryn

Sent: Wednesday, July 12, 2017 4:37 PM

To: Wong, Sharlene < swong@bridgeportedu.net>

Cc: Carroll, Pam < PCarroll@bridgeportedu.net>; Tardy, Bernd < Bernd.Tardy@Bridgeportct.gov>; Nadrizny, Jeanette

<Jeanette.Nadrizny@Bridgeportct.gov>

Subject: BIDS/AGENDA

Sharlene,

Very busy time for us. I have been unable to post the REFRIGERATED TRUCK and the MISC BRANDS DIRECT DELIVERY Until today......The opening date for both of these will be Thursday 7/27/17 at 2:00 pm.

So, we have no other bids prior to that above date.

Tomorrow I am off and on Friday, I will post the Refrigerator/Freezer Repairs. (Refrigeration/HVAC repairs) I believe that's it for now.

Thanks.

KC

### Cullen, Kathryn

From:

Wong, Sharlene [swong@bridgeportedu.net]

Sent: To: Monday, July 31, 2017 11:43 AM Cullen, Kathryn; Tardy, Bernd

Cc:

Nadrizny, Jeanette

Subject:

RE: URGENT: bread bid

I agree that the cleanest thing to do is to rebid. But would we only rebid the bottom section with the items Chaves bid or would we bid the whole thing? It seems like such a waste to punish the other bidders because they submitted the information.

Let me know.

Sharlene Wong, SNS Director of Food and Nutrition Center 113 Federal St. Bridgeport, CT

Phone: (203)275-1201 Fax: (203)337-0165

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From: Cullen, Kathryn

Sent: Monday, July 31, 2017 11:33 AM

To: Wong, Sharlene < swong@bridgeportedu.net >; Tardy, Bernd < Bernd.Tardy@Bridgeportct.gov >

Cc: Nadrizny, Jeanette < Jeanette. Nadrizny@Bridgeportct.gov>

Subject: RE: URGENT: bread bid

Importance: High

#### Sharlene,

After a discussion with Bernd, there are 2 options open to you:

- 1) Scrap the bid and we go back out (cleanest option, in my opinion)

Did the Bid state in your instructions, that if he didn't submit the Made in USA info, it would be thrown out? That's important.

Decision is yours.

Let us know which way you want to go.

Thanks.

KC

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]

Sent: Monday, July 31, 2017 11:03 AM To: Tardy, Bernd; Cullen, Kathryn

Subject: URGENT: bread bid

Importance: High

Hi Bernd and Kathryn Chaves did not submit all the information required In the bid and their bid should have been thrown out.

However, in light of the past issues we had with them and the immense amount of intrusion from outside sources we attempted to get the information after the fact.

This creates a situation where we could be sued if we award the bid to Chaves because they did not submit needed information at time of bid submission. We are still waiting for them to prove their flour is USA grown in compliance with the "Buy American" clause.

The last voice mail message we received from their manager Vito threatened to go to the BOE. Quite frankly, we have every right to throw their bid out because they were the only company not in compliance. A Federal procurement audit would find we were not compliance with regulations because we gave this company additional time to submit their information.

So now we have a dilemma. Would you recommend we go back out to bid?

Please call me to discuss. Thank you

Sharlene Wong, SNS Director of Food and Nutrition Center 113 Federal St. Bridgeport, CT

Phone: (203)275-1201 Fax: (203)337-0165

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### DeMoura, Laura

From:

Tardy, Bernd

Sent:

Tuesday, September 05, 2017 1:48 PM

To:

DeMoura, Laura

Subject:

FW: Bread Bid

FYI

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]

Sent: Tuesday, September 05, 2017 1:32 PM

To: Tardy, Bernd Subject: RE: Bread Bid

According to Pam it was a company called Calise.

Sharlene Wong, SNS Director of Food and Nutrition Center 113 Federal St. Bridgeport, CT

Phone: (203)275-1201 Fax: (203)337-0165

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From: Tardy, Bernd

Sent: Tuesday, September 05, 2017 1:26 PM
To: Wong, Sharlene <swong@bridgeportedu.net>

Cc: DeMoura, Laura < Laura. DeMoura @Bridgeportct.gov>

The second secon

Subject: RE: Bread Bid

Did anyone else bid on fresh bread on the re bid?

Bernd

From: Wong, Sharlene [mailto:swong@bridgeportedu.net]

Sent: Tuesday, September 05, 2017 11:57 AM

To: Tardy, Bernd Cc: DeMoura, Laura Subject: RE: Bread Bid

Ok. Thank you for your guidance.

We want to be in compliance with the City

Purchasing regulations.

Sharlene Wong, SNS Director of Food and Nutrition Center 113 Federal St. Bridgeport, CT

Phone: (203)275-1201 Fax: (203)337-0165

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From: Tardy, Bernd

Sent: Tuesday, September 05, 2017 11:55 AM

To: Wong, Sharlene <swong@bridgeportedu.net>

Cc: DeMoura, Laura < Laura. DeMoura @ Bridgeportct.gov>

Subject: Bread Bid

Good Morning,

Please proceed with reviewing the respondents to the bread re-bid. Since Chaves did not bid they cannot be considered as a potential supplier of bread products.

I do not believe that Chaves has filed any legal action against the city.

Bernd

### City of Bridgeport DEPARTMENT OF PUBLIC PURCHASES

City Hall Annex 999 Broad Street - 2nd Floor Bridgeport, Connecticut 06604 Telephone (203) 576-7291

JOSEPH P. GANIM Mayor

BERND TARDY Acting City Purchasing Agent

JEANETTE NADRIZNY Acting Assistant Purchasing Agent

Re:



Buyers

KATHRYN CULLEN

BARBARA QUIMBY

SHARON ROBERTSON

DEANNA BURRUANO, BOE

September 29, 2017

Dr. Aresta L. Johnson Superintendent of Schools Bridgeport Board of Education 45 Lyon Terrace Bridgeport, CT 06604

Dear Superintendent Johnson:

I am writing to follow up on my e-mail respectfully remind you and the Board of Education that by City of Bridgeport Charter, the BOE may always decide what items it wishes to purchase." However, also by Charter, the BOE must do so through the City's Purchasing Department and in accordance with City ordinances and properly established rules and regulations as may be approved by the City's Board of Public Purchases. Consequently, the BOE may adopt internal purchasing mechanisms only so long as they do not violate any laws and do not conflict with official City Charter, Ordinances or Purchasing Department rules and regulations.

Specifically, I direct your attention to Chapter 8, Section 12 of the Charter which directs:

Board of Education Purchasing Responsibilities and Obligations

There shall be, within the department of finance, an office of public purchases, which shall be Headed by a purchasing agent appointed pursuant to the provisions of Section 13 of this chapter. The office of public purchases shall purchase all articles and materials for the use and needs of all departments, boards, committees and officers of the city, including the board of education, park board and library board, provided, such departments, boards, committees and officers may prescribe the dimensions, composition, quality, character and general standards of the articles and materials required by them, respectively.

Additionally, Section 15(a) of Chapter 8 of the Charter provides that:

The city council, shall, by ordinance, provide for the competitive procurement of goods and services for use by the city and its agencies, including, but not limited to, authorized procurement methods: advertising and solicitation of bids and proposals and action thereof: consultation with the effected department or departments: award and execution of contracts...

Dr. Johnson 9/29/17 Two of Two

And finally, as regards the Charter, Section 15(b) of Chapter 8 explains that:

The purchasing agent may, with the approval of the board of public purchases, adopt procedural rules and regulations concerning the operation of the office of public purchases. No such rule shall be inconsistent with the ordinances adopted pursuant to subsection (a) of this section.

The purchasing ordinance adopted by council in accordance with the Charter provision is Bridgeport Municipal Code Section 3.08.070 which, with limited exceptions, provides that the procurement of goods and general services shall be by competitive sealed bid and be awarded to: "the lowest, responsive, responsible and qualified bidder...who meets the requirements, terms and conditions contained in the solicitation documents..." 3.08.070 Section D(8). "Each bidder is solely responsible for submitting all bid requirements in strict compliance with the solicitation documents." 3.08.070 Section D(5).

As you may be aware, the Office of Public Purchases has a new buyer dedicated to the BOE. Ms. Laura DeMoura. Ms. DeMoura continues to be available to assist all the Board of Education departments with their procurements.

Thank you for your attention to this matter.

Sincerely,

Bernd Tardy

Purchasing Agent

### **BOARD OF EDUCATION**

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ANNETTE SEGARRA-NEGRON

RAFAEL FONSECA JR.

Bridgeport, Connecticut

October 31, 2017

Board Members:

A meeting of the Finance Committee of the Board of Education will be held at 45 Lyon Terrace, Conference Room 305, Bridgeport, Connecticut, on Thursday, November 2, 2017, commencing at 5:30 p.m.

### Agenda

- 1. Approval of Minutes August 23, 2017
- 2. Review 2017-2018 Budget Gap Projection/Reduction
- 3. Refuse Removal Actual vs Original Contract
- 4. Costs Associated with Overtime Security Coverage
- 5. Charter School MOU Special Education Services
- 6. Discussion and Possible Approval of Title IV, Part A Grant
- 7. Discussion & Possible Action on Nutrition Center Bakery & Breakfast Bids
- 8. Legal Service RFP
- 9. Adjournment

John R. Weldon

Secretary
Board of Education

**BBOE Finance Committee Members:** 

Howard Gardner (Chair) Maria Pereira

Ben Walker

Marlene Siegel (Staff)

TTEST CITY CLERK

assignments for extended day activities.

Ms. Pereira asked who gave Lt. Grech the authority to do this. She noted the city doesn't charge the Puerto Rican Day Parade a dollar because they have a mandate to provide public safety to everyone in the city.

Ms. Pereira suggested Lt. Grech come before the Facilities Committee and that the board work on formulating a policy. Mr. Gardner said he believed the matter was referred from Facilities to this committee because of the budgetary impact. He said he agreed a policy was needed.

In response to a question, Supt. Johnson said public safety is the city's responsibility and it involved looking at comparison districts. Ms. Pereira asked that the policies of New Haven and Hartford be investigated. She noted they might have their own SROs, though.

Ms. Pereira said someone from the business office should have come to the board and told us that this was going on.

Ms. Siegel said it has been understood since she has been in the district that Lt. Grech makes the decisions on security on extended day events. Ms. Maurer said we were paying for it before when the SROs were in our budget and they were being assigned the overtime.

There was a discussion of the salary of the board's former SROs. Ms. Siegel indicated the salary was made comparable to other police officers in 2015.

There was a consensus to have Supt. Johnston gather the information from other districts and refer the matter to the Facilities Committee for further discussion with Lt. Grech.

Mr. Walker moved to postpone the agenda item on discussion of the charter school MOU and special education. The motion was seconded by Mr. Gardner and unanimously approved.

The next item was on the Nutrition Center bakery and breakfast bids.

Ms. Pereira distributed the three bid packages. She said it came to her attention that there were issues with this bid. She said with the authorization of the superintendent, Nadira Clarke assisted her with her research. She described the bid process, which included frozen and unfrozen bread products.

Supt. Johnson said she contacted Ms. Wong on June 18th and the bid was revised. Ms. Wong said bread delivered on Fridays are frozen for Monday's usage; when bread is made with a fresh recipe, the quality deteriorates when you defrost it.

Ms. Wong said if anything the process showed favoritism to the Chaves Bakery because he was the vendor who did not submit the necessary information. She added there were only two bids and we went out to bid a second time to give the vendor a second bite at the apple.

Ms. Wong said to successfully sue the board a bidder would have to show favoritism, fraud or corruption.

Ms. Wong said she was informed by Berne Tardy, the city's purchasing agent, on September 5th that we should proceed with awarding the second bid. She added the USDA requires the district to follow the city charter and purchasing regulations.

Ms. Pereira said she was advocating cancelling the contract and awarding it to Chaves Bakery because they were the lowest bidder.

Ms. Pereira said there was a request to the bidders for two years of flour invoices to prove the flour was bought in the United States, which was requested when the bid was opened for the second time. She said this was completely in error.

Ms. Pereira said she believed Ms. Wong, due to her excellent attendance record at board meetings, knew that the board was working on a policy that all contracts over \$25,000 have to go out to bid. She said the bid also references acceptance by the board at this next Regular Meeting.

Ms. Pereira said Chaves has caught discrepancies in the bid process,

including a reference to the need for board approval at its next Regular Meeting. She said they are prepared to sue us over the discrepancies. She said Chaves are a bakery that have been in this city for many years, that employs 100 people(including 83 Bridgeport residents) and pay \$200,000 a year in taxes. She said they were the lowest bidder on the revised bid.

Ms. Pereira said Chaves did not bid during the third bid process because they felt we were already breaking the law by failing to award them the contract.

Ms. Pereira said the use of three bids shows incompetence. She questioned on whose authority this process took place because the superintendent did not know it went out to a third bid.

Ms. Pereira said she did not know if there was collusion with the city attorney's office, but the bottom line is Chaves was the lowest bidder. She added that Ms. Wong took an awarded bid to Chaves away claiming there was an issue with the food, even though the state and local health inspectors said there were no health issues.

In response to a question, Ms. Wong said Calise Bakery got the contract for the bread that Chaves was providing.

Ms. Pereira said Chaves had been providing the bread for four years without a problem until suddenly Ms. Wong said there was a big problem with the product. She said after the health inspectors looked into the situation, Ms. Wong had to re-award the contract to Chaves for the rest of the school year. She said there was a concentrated effort to make sure that Chaves Bakery doesn't get the bid. She added this was done without the superintendent's or the board's knowledge.

Ms. Pereira said she did not agree the nutrition department went out of its way to include Chaves when certain requirements were not met.

In response to a question, Ms. Wong pointed to the provisions in Chaves's bid that did not comply with, including health and the Buy American requirements.

Ms. Pereira asked who awarded the contract when it clearly says that the board must award the contract at its next regularly scheduled meeting. Ms. Wong said this was done in consultation with her finance person

Ms. Wong said she did not know the last time the nutrition department came to the board for selection of the winning bidders. She said it seemed like Ms. Pereira was attacking her despite the fact that she made every effort to work with Chaves. She said Ms. Pereira had called us, come to the nutrition office, called Mr. Esposito and told him that she thought Ms. Wong needed to be let go because of this. Ms. Wong said she followed USDA and city procurement regulations. She said Chaves sent their information after the fact whey they should have sent it with their bid. She said they were non-responsive and non-complaint.

Ms. Pereira said this was not true. She said only the board had the right to award the contact, which made it illegally awarded.

Supt. Johnson said the document did say the bid would be awarded by the board, but in the past the nutrition department has not followed this practice. Vincent Esposito said the precedent was that the food services director makes the award.

Supt. Johnson said it was a matter of making sure what is in the packet is adhered to and we have to find a way to move forward following the guidelines.

Ms. Pereira said we were allowing Ms. Wong to come into the district and choose a vendor that she worked with before.

Mr. Gardner said Ms. Wong had worked with the Mr. Tardy of the city purchasing department. He noted the process passed Mr. Tardy's supervising eyes.

Ms. Wong said the nutritional information received from Chaves indicates their products don't meet USDA standards for whole-grain breads, which would mean we were not serving reimbursable meals for breakfast and lunch.

Ms. Pereira said Chaves had the contract for three years prior. Ms. Wong and Mr. Esposito said Chaves had the contract for one year with a one-year extension. Ms. Wong said she could not say whether Chaves complied with the USDA requirements prior to her arrival in the district.

Mr. Walker said this was a hot mess or a dumpster fire because the board has the fiduciary responsibility. Mr. Gardner said the past practice was that the nutrition bids did not come to the board.

Mr. Walker suggested the board attorneys weigh in on this. He recommend a new IFB(Invitation to Bid) be sent out. Effective January 1st, so we can get out of the mess we were are. He said he was not laying blame on anybody.

Mr. Walker suggested the matter be brought to the full board.

In response to a question, Ms. Wong said the bid that was opened on August 18th was the bid that was awarded. She said there were multiple bidders and multiple companies were awarded. She said after she received a communication from Chaves's attorney, she met with Supt. Johnson and Atty. Trachtenberg of the city attorney's office.

Supt. Johnson said she agreed what was the in packet should have been followed. She said she agreed with Mr. Walker's language. She said she did share information with Ms. Wong about the history of Chaves and its impact on our families and community. She said she did not want Ms. Wong to take the brunt from the use of a past practice. She recommended reaching out to Shipman & Goodwin about the issue.

Ms. Pereira said the language in the contract permitted cancellation because sixty days had not passed and the board had not made an award.

Ms. Pereira suggested the bid be worked on in the Finance Committee. Mr. Walker and Mr. Garner suggested the matter go to the full board before that take place.

Mr. Walker said he would like to see Ms. Wong left out of this and for this to be a board decision. He said due to irregularities we had recourse to move forward with an IFB. He said nothing would make him more happy than for Chaves to be qualified and be the lowest bidder.

Mr. Walker and Ms. Pereira said they did not need to hear Ms. Wong's description of student feedback on the bread.

Mr. Walker recommended that Mr. Gardner describe to the board in his committee report that irregularities were found in the awarding of the contact, and to avoid the irregularities we would like to cancel the contact and reissue the invitation to bid, pursuant to recommendations from our counsel.

Ms. Pereira recommended discussion and possible action on an IFB related to food products, so the board could take any action it deemed appropriate.

Mr. Gardner said he did not believe a motion was needed and it could be introduced at the regular meeting. Ms. Pereira said she would submit it as an agenda item for a board meeting.

Mr. Walker said he was sorry this had to come down on Ms. Wong

Mr. Walker moved the meeting be adjourned. The motion was seconded by Mr. Gardner and unanimously approved.

The meeting was adjourned at 8:05 p.m.

Respectfully submitted,

John McLeod

Approved by the committee on January 10, 2018

## **EXHIBIT 14**

Thursday, March 15, 2018 [Corrected]

MINUTES OF THE MEETING OF THE STUDENTS & FAMILIES COMMITTEE OF THE BRIDGEPORT BOARD OF EDUCATION, held March 15, 2018, at Geraldine Claytor Magnet Academy, 240 Ocean Terrace, Bridgeport, Connecticut.

The meeting was called to order at 5:32 p.m. Present were members Chair Joseph Sokolovic, Ben Walker and Maria Pereira. Board member John Weldon was present. Board member Dennis Bradley arrived subsequently as noted.

Supt. Aresta Johnson, Ed.D., was present.

Ms. Pereira moved to approve the committee's minutes of February 8, 2018, with edits. The motion was seconded by Mr. Walker. Corrections were noted. The motion was approved by a 2-0 vote. Voting in favor were members Pereira and Sokolovic. Mr. Walker abstained.

Anne Gribbon, coordinator of volunteer services for the Board of Education, presented to the board. She said there is an partnership with the 501(c)(3) School Volunteer Association of Bridgeport, an organization that has existed for fifty years, where she serves as the unpaid executive director. There is a board of directors of 32 for the association, which has its own budget and raises its own financing.

Ms. Gribbon said the primary goal is to promote volunteerism. There is a annual citywide read aloud day to kick off the school year, involving about 650 people. Sponsors purchase the books and supplies for the program. She said it was an amazing marketing tool for the schools and often volunteers offer to do even more volunteer hours. She noted Ms. Pereira has been a read-aloud volunteer.

Ms. Gribbon said there are over 500 people who read aloud either weekly, biweekly or monthly. She said last year the read aloud volunteers donated over 10,000 books to classroom libraries.

She noted one church did an umbrella drive for the school they were partnering with because of students often don't come to school due to lack of umbrellas.

Ms. Gribbon said when you see the volunteers you realize how many people want to do good and who really care about children.

Mr. Sokolovic said he had volunteered to read in his son's class and he could see kids engaged and interacting.

In response to a question, Ms. Gribbon said the majority of volunteers are non-Bridgeport residents, including a fair number who grew up in Bridgeport.

Mr. Walker thanked Ms. Gribbon for the huge gift she gives to our children. He asked what the board could do to assist. Ms. Gribbon said as the board members meet people who are able to volunteer or donate something to put them in touch with her office.

Ms. Gribbon said she met a woman who worked for Wal-Mart in the pharmacy area, who is a volunteer reader, who has also talked to a school about potential health fairs or things that Wal-Mart might be able to donate.

The committee members thanked Ms. Gribbon.

The next item on the agenda was discussion and possible action on nutrition bids.

Ms. Pereira said at a Finance Committee meeting on November 2nd, Ms. Wong made several statements that concerned her, specifically, that Chaves sent their information after the fact for the bid when they should have sent it with their bid; and that they were the only nonresponsive and noncompliant bidder which meant they could not be considered because it would put us in jeopardy of litigation.

Ms. Pereira said she went to purchasing and pulled every single bid of the nine submitted for the bread and bakery products bid, and not

a single one was compliant. She said this was a complete misrepresentation of what was said to us on November 2nd.

Ms. Pereira said Chaves was by far the lowest bidder. She said the bid attachments included one from Calise, who was awarded the bid, and one from Chaves. In almost every case Calise is 75 percent to double the cost of Chaves. She said from a cost analysis based on 2016-17 estimates we're paying \$108,000 more per year on five bread items than if we had gone with Chaves. She added there were 27 items, but she only did the cost analysis on the eight items that Chaves bid on.

Ms. Pereira said this was very troubling to her. She said we are the fiduciaries of every taxpayer dollar and this is just not acceptable. She said she believed representations were made to the Finance Committee on November 2nd that were completely inaccurate and untruthful. She said we have to know that the staff that comes before us is being factual and accurate.

Ms. Pereira said the assertion that Chaves could not be considered because the other bidders had complied has no basis in reality. She said it was outrageous that we're spending \$107,930 more on five bread items. She said there was an attempt to discredit Chaves Bakery, including calling the health inspector at the local and state levels, both of which cleared Chaves.

Ms. Pereira said despite rumors, she had never met John Chaves until last year and she is not related to him. She said serious disciplinary action needs to be taken for misrepresentations that were made to the board.

Mr. Sokolovic said disciplinary action should perhaps be with the Personnel Committee. Ms. Pereira said that would be handled by Dr. Johnson.

Mr. Bradley asked why a more expensive manufacturer was chosen.

Sharlene Wong, nutrition director, said she did not say that Chaves was the only bidder that did not comply. There were two bids that went out. One bid opened on July 12th. Because there were bidders

who didn't comply with all of the requirements, she spoke to Bern Tardy, the head of the city purchasing department, and he recommended that the cleanest thing to do would be to go back out to bid for a second bid and to clarify any questions that any of the bidders might have had as to what was required to be submitted.

Ms. Wong said a second bid was conducted opening on August 18th. Chaves did not bid at the second bid opening. She then consulted Mr. Tardy, who on September 5th said we needed to proceed with awarding based on the second bid opened on August 18th.

In response to a question from Mr. Bradley, Ms. Wong said the company that we decided to go with was the cheapest. She said ten companies bid the first time and the second time eight companies bid. She said several companies were awarded the bid that were the cheapest at that time.

In response to a question, Ms. Wong said she did not make phone calls to companies that submitted cheaper bids previously. She said they probably received something from BidSync. She said the first round of bids was not tabulated because companies were not in compliance.

In response to a question, Ms. Wong said she was only aware that Chaves provided the bread the year before, not that they had previously, as indicated by Mr. Bradley, "provided the same service at a more economical price." She said she was not aware of the total amount of the bread provided by Chaves.

Ms. Wong said Chaves was aware we were bidding a second time. In response to a question from Mr. Bradley, she said she did not personally reach out to anyone.

Mr. Bradley asked if it would be important to know the cost of the services previously provided by Chaves. Ms. Wong said the district spends about \$200,000 a year for bread, but she did know exact numbers.

Mr. Bradley said to be \$100,000 over what we historically pay is a significant upcharge. Ms. Wong said this year it was split between

multiple vendors and a little over \$100,000 was spent this year on the bread bid. She said all our monies come from the federal government and we are tasked with providing the students with the best quality products that we can afford.

Mr. Bradley said there's a saying that all politics are local. He said the funding the district receives ultimately comes from the people. He said vendors like Chaves and Wade's Dairy provide not just service, but what they contribute to the city as whole through taxes. He said Chaves has a \$2 million oven and pays \$200,000 on that oven to the City of Bridgeport. He said if Chaves closed their doors tomorrow and moved to a place where taxes are less, we'd have an unsightly factory abandoned on State Street and Bridgeport would have another problem.

Mr. Bradley said if our rules require the contract to be approved the board, the contracts should come before the board.

Ms. Pereira said it was troublesome that we find that frozen bread can possibly be better than fresh bread. She said we had no problems for two years and suddenly everything and anything was a problem with Chaves. She added the muffins should have been in the bread and bakery bid because companies missed out on the muffin bid.

Ms. Pereira said she does not have faith in Ms. Wong. She said Ms. Wong said in the minutes Chaves sent their information after the fact and they were nonresponsive and noncompliant. Ms. Pereira said none of the vendors were compliant. No bidder supplied two health inspection reports and the nutritional, which were required documents.

Ms. Pereira said Ms. Wong told Dr. Johnson there was a clerical error in regard to frozen bread vendors and then she testified at the committee, according to the minutes, that she did it on purpose because Chaves Bakery bread did not freeze well. She said it can't be both; it's one or the other. Then Ms, Wong awarded bids that she had no right to award. She said Ms. Wong went out to bid for a third time without the superintendent's knowledge and permission.

Dr. Johnson said there were actually two bids and Ms. Wong put that in the minutes the last time.

Ms. Pereira said it went out as frozen, it was corrected from frozen to non-frozen, and it went out to BidSync, and then the final bid was when she claimed that she had to go to bid and put in tons of requirements that would forbid local vendors. She said every obstacle for a local vendor was put up.

Ms. Pereira said she wanted every single bid from the Nutrition Center to come before the board before it's posted so this never happens again.

Ms. Wong said fresh bread does not freeze well. She said Mr. Lanese, the production manager, could say that as well. She said the finance person working on the bids put in that some items should be fresh and some frozen. She said the federal requirements for whole-grain-rich products included some fresh and some frozen products. She said frozen items were better after the three-day holidays because freezing fresh bread changes the composition of the bread and it gets dry and hard.

Ms. Wong said we only went out to bid twice. The revision removed the words "fresh" and "frozen." Mr. Tardy put an addendum out in June and the date of the bid opening was moved out a week or two. Mr. Tardy did not want to issue a new bid, so he notified people that there would be a new bid opening on July 12th.

Ms. Wong said that because the old bid was supposed to open in fiscal year it had a 2016-17 bid number. When the bid opening was changed, Mr. Tardy had to give it yet another bid number so it was given a 2017-18 bid number. There were two bid numbers attached to the bid that opened on July 12th.

Ms. Wong said because we had so many issues with compliance Mr. Tardy said the cleanest and easiest thing was to have a second bid opening, which took place on August 18th.

Mr. Walker said Mr. Bradley was succinct in his plea to look local and Ms. Pereira is spot on with the violation of our board policies about all

bids coming before this board. He said where he teaches there are protocols about budget, and if they are not followed he risks termination of his job. He said circumvention of the process bothered him more than the lack of local support.

Mr. Walker said it should have been such a huge red flag to have three vendors that bid the first time around and not in the second bid. He said Ms. Wong should have reached out to find out why there was no bid the second time, especially when it's a vendor already in place. He questioned why we're not making extra effort to reach out to Chaves Bakery about this.

Ms. Wong said because we put out purchase orders for all purchasing it is not considered a contract until the purchase is made. Every transaction that she makes is under \$25,000. She said she understood the board policy is that items over \$25,000 need board approval.

Mr. Weldon said because this program is federally funded regulations prohibit any geographic preference. He said it sounds like everybody who bid the first time received notification for the second go-around. Beyond that, he asked why anyone would believe that someone who bid the first go-around wouldn't bid the second time, until you find out after the fact after several companies decided not to.

Mr. Weldon said the purchasing procedures specify that no contract, agreement or MOU in excess of \$25,000 can be entered into without board approval, but a purchase order is not a contract. The purchase order is an accounting mechanism that allows you to buy something. He said he didn't see why anyone would expect to be hearing about purchases that don't exceed \$25,000. He said he really wondered what we're talking about here.

Ms. Pereira said there were three bids. Mr. Weldon said there was one bid with an addendum extending the date, that was the same solicitation. He said he understood the staff reached out to get information, and at the end they canceled the whole process because they weren't getting the information needed. The process was killed and started again.

Mr. Weldon said buying part of an item was considered bid-splitting. Mr. Walker said if the bread contract is pieced out, isn't it the same process? Mr. Weldon said these are different standalone items that together don't compose a finished product. He said it was in our financial best interest to pick the bidder for each individual item. Designating an exclusive provider causes the board to lose economic advantage.

Ms. Pereira said Mr. Weldon's comment are completely inaccurate. She said the language of the bid calls for the awarding the contract to the vendor whose response is most advantageous to the city; cost, price and other factors specified in the solicitation considered under a best value analysis as provided by the city ordinance. The bid says the board reserves the right to make awards by item, to reject any and all bids and to reject any one or more items or part of the bid. She said the board has that power, not Ms. Wong.

Mr. Weldon says he sees the term Board of Education used interchangeably to mean the panel of nine versus the operating entity that runs the school system. Ms. Pereira said there is no other term for the nine-member Board of Education. Mr. Weldon said in a purchase-order scenario a contract is not created until an order is placed against that purchase order and the contract is for the very specific number of items you have chosen to purchase.

Ms. Pereira said you can't go against the language of the bid. She said the entire bid must be followed. She said the language indicates that the board will award the contract at its next regular meeting

Mr. Weldon asked if Ms. Pereira was saying if Ms. Wong had come to the board and made a presentation and recommended approvals, that would satisfy the requirements. Ms. Pereira said that would.

Mr. Weldon said if we do that in the future, that solves the problem.

Mr. Sokolovic said almost every single problem we have with this would be avoided if it had fresh eyes on it. Mr. Weldon said the board should do that going forward.

Mr. Bradley said it's bigger than that because it's not just about adhering to the rules. He said our directors who are concerned about freshness of bread did no research to see what we were previously paying for bread and no analysis. He said it's criminal when directors tell us they did no research or analysis as to how much money we used to pay on bread and how much we're now paying. He said we should hold directors accountable about how money is spent.

Mr. Bradley said we make all of his hoopla about relatives, but he was curious about why someone would pick a more expensive bid. He said he would hope and pray it was not something nefarious.

Mr. Weldon said we are going down a slippery slope because Ms. Wong works for Dr. Johnson and Dr. Johnson works for us. He said it was ultimately Dr. Johnson's decision. Mr. Sokolovic said he agreed with Mr. Weldon. Mr. Weldon said Mr. Bradley was casting aspersions into the integrity of the person who runs the nutrition program in a public meeting, which is inappropriate.

Mr. Weldon said the process was done and we're two months from the end of the school year, and we've agreed that going forward the nutrition bids come before the board.

Ms. Pereira said the figures were provided by Ms. Wong and it's not okay to spend \$108,000 more for bread. Mr. Weldon said she provided it line by line to whoever provided the best price for each individual item. Ms. Pereira said they were all given to Calise. Mr. Weldon said other people chose not to bid.

Mr. Sokolovic said it was not our place to advocate for discipline. He said if we disagree that Dr. Johnson didn't take an action, we have to take that up with Dr. Johnson. He said if he was Dr. Johnson sitting here she might think we want Ms. Wong to be disciplined and it might bias her towards disciplinary action. He said that should be done in executive session.

Ms. Pereira said we have to know that people that come before us are honest and accurate. Mr. Sokolovic said it was important that Dr. Johnson ensures that happens.

Ms. Wong said the numbers Ms. Pereira was using to calculate the costs were based on the previous fiscal year's menu; this year's menu is vastly different and a lot of different items have been purchased, including less quantities of hamburgers and hotdogs. She said Mr. Lanese and Mr. Esposito can attest less has been spent on bread this year because of the different menu.

Ms. Wong said she was very offended that Ms. Pereira said she was dishonest. She said she had a national reputation, serving on the School Nutrition Association board as an executive director. She said she takes great offense to being accused of lying.

Ms. Wong said she returned about \$1.4 million to the board so they could take money out of the internal service fund. This year, already \$1.55 million has been given back, which means she had to make a profit in her department. She said she watches every penny.

Ms. Wong said a lot of different breads are being offered this year and the children like them. She said she wants to serve bread that children eat rather than throw away.

Mr. Sokolovic said he didn't think we could do much more at this level. Ms. Pereira said going forward the nutrition bids need to come before this committee and the full board. Ms. Wong said she would not have a problem with that.

Tom Lanese said he had been with the Nutrition Department for 23 years. He said in Ms. Wong's defense in no way was she trying to go outside the rules and regulations. He said he had put his heart into this program. He said Ms. Wong's made a lot of changes; she's really tightened belts financially. He noted there is a lot of time and effort put into tasting foods and breads, including by students and parents. He said the department went into Hawaiian and pretzel rolls and different frozen breads because of the preference of students.

Mr. Bradley said the buck stops with the Board of Education to see things are run effectively. He said it was concerning that numbers were asked about prior years and we don't have figures. He said the \$100,000 increase identified by Ms. Pereira was concerning. He said we have a duty to working men and women that they don't exploit our

communities and take the factories out of here and send them to another country or state. He said Chaves provides a quality product, employs Bridgeport residents and pays taxes.

Ms. Wong said her finance manager gave Chaves a heads-up e-mail about the bid. Mr. Bradley said there should be a mission statement by the head of the department to give a heads-up to local vendors.

Mr. Weldon said under the FAR if you do that for one, you have to do it for all; you can't just call Chaves.

Mr. Sokolovic said this is one of the reasons the board voted on the memo that went out indicating everybody should follow policy. He said past practices should not longer be an excuse.

Mr. Weldon said the board spends a lot of money. He asked if we're going to be asked to approve every single expenditure. Ms. Pereira said, yes, for expenditures over \$25,000. Mr. Sokolovic said that was per board policy and the city charter. Ms. Pereira said that was covered in state statute as well.

Ms. Wong said she had the documentation on the cost of bread over the last two years, but she couldn't put her hand on it. Mr. Sokolovic said it's moot at this point and we should try to avoid the same problems moving forward.

Mr. Bradley left the meeting.

The next item on the agenda was the transportation agreement with First Serve.

Dr. Johnson said First Serve is a nonprofit that promotes tennis programs for students. They have a 14-passeger van and would like to loan the van to the Central High tennis team at no cost. She said the issue was sent to Shipman & Goodwin, along with insurance information from Progressive. Counsel made some suggestions for revision to make sure the board is covered.

Andrew McConnell said he was a teacher at Central, the tennis coach, and a board member of First Serve Bridgeport. He said First Service provides tennis programs and clinics as well as education,

# **EXHIBIT 15**

#### **BOARD OF EDUCATION**

Frank G. Chester Chief Talent Officer

Timothy McNamara Assistant Director

Na'Imah Catlin Secretarial Program Assistant

#### **Human Resources**

City Hall 45 Lyon Terrace Suite 310 Bridgeport. Connecticut 06604 P- 203-275-1042/ F- 203-337-0145



"Changing Futures and Achieving Excellence Together"

Michael Brosnan Evaluation Mediator/ TEAM

> Lissette Colón Recruiter

Marisol Garcia School Support Specialist

First Class Mail and Email

April 23, 2018

Ms. Sharlene Wong 83 Melrose Avenue Hamden, CT 06518

Dear Ms. Wong:

On April 23, 2018, you, Dr. Aresta Johnson-Superintendent of Schools, and I met to discuss five specific areas of work related concerns that will require further investigation.

This is to provide written notice that effective April 23, 2018 you are on paid administrative leave from your position as Director of Food Services pending further investigation.

During the period of this administrative leave you are not to enter any Bridgeport Public Schools or any other Board of Education buildings or offices without the written permission of the Superintendent of Schools or Human Resources. You are not to have contact with any staff in the school district. Your paycheck is scheduled for direct deposit.

If you have questions or require additional information pertaining to this matter, please contact the Office of Human Resources at 203-275-1042.

Sincerely.

Frank G. Chester

Chief Talent Officer - Human Resources

cc:

A. Johnson-Superintendent

Personnel File

## **EXHIBIT 16**

#### BOARD OF EDUCATION

ARESTA L. JOHNSON, Ed.D. Superintendent of Schools

MEMBERS OF THE BOARD

JOHN R. WELDON Chairperson

HERNAN ILLINGWORTH Vice-Chairperson

JESSICA MARTINEZ Secretary City Hall - 45 Lyon Terrace Bridgeport, Connecticut 06604



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MEMBERS OF THE BOARD cont.

MARIA PEREIRA
DENNIS BRADLEY, ESQ.
BEN WALKER
SYBIL ALLEN
JOSEPH SOKOLOVIC
CHRIS TAYLOR

June 28, 2018

Dear Ms. Wong

This letter is to document the meeting held on Monday, June 10, 2018 at 10:00 a.m. in my office with you, Frank Chester and I in attendance. During this meeting, we discussed the Nutrition Bids that you had posted on April 3, 2018. I brought to your attention, that the bids were posted without being vetted in the applicable Bridgeport Board of Education (BBOE) committee and submitted to the BBOE for approval prior to being submitted to purchasing. (See policy 3320.1R). During this meeting, you indicated that, it was not your understanding that Nutrition Bids were to be approved by the Bridgeport Board of Education prior to posting. This however, was clearly shared previously. Your intentional and deliberate posting of the Nutrition Bids is a violation of the BBOE Policy #3320.1R and is indicative of your inability to adhere to BBOE Policies as directed.

Sincerely,

Aresta L. Johnson

Superintendent of Schools

pc: Frank Chester, Chief Talent Officer

ALJ/ao

## **EXHIBIT 17**

Dr. Aresta L. Johnson, Superintendent Bridgeport Board of Education City Hall- 45 Lyon Terrace Bridgeport, CT 06604

July 8, 2018

Dear Dr. Johnson,

I received your memorandum in the mail recalling the events of our June 10, 2018 meeting. It is only fair that I be allowed to comment on the meeting.

I strongly disagree with your conclusion that I have demonstrated an "inability to adhere to BBOE policies as directed." You justify your charge by saying that I committed an "intentional and deliberate ... violation of the BBOE Policy #3320.1R". Until the receipt of your letter, I was never informed that there was this policy subsection that was pertinent to the operations of the food service department. The section of the BBOE policy you're pointing to is labeled "Expenditures / Expending Authority" and the subsection that you called into focus is labeled "Payment of Bills".

I, most definitely, did not intentionally nor deliberately "thumb my nose" at the BBOE's policies. As a matter of fact, I took great pains to check with my in-house staff and with the City of Bridgeport professional purchasing department as to applicable regulations and past practices. For a year and a half, I've only received compliments on my running of the food services department.

Two 40-year members of the food services department holding positions immediately below mine, when asked about the bidding procedure, informed me that the bids were to go straight to the purchasing department. Those two individuals are the Assistant Director and the most recent Interim Director (who has always been the Claims Supervisor of the department). After the controversy surfaced, I asked them specifically if bids ever went to the school board; they and all the people involved with the bids repeated that they never took bids to the school board.

Prior to Chaves Bakery's decision to circumvent the bidding procedure, I was never instructed to seek the approval of the BBOE for bids. Prior to our June 10<sup>th</sup> meeting, I was only specifically informed that I needed to seek BBOE approval to award food service department bids. This is not a procedure that is practiced in other school districts nor was it practiced in Bridgeport before this year.

The BBOE Policy 3320 states "The Director of Business shall conduct all purchase transactions for the School District". No one in that office has asked me to present our department's bids to the school board before posting the bids. There is definite doubt over whether BBOE Policy 3320.1R applies to the food service department. I see that the subsection was altered on October 23, 2017 and our department was not notified that it would affect our department.

Prior to our June 10, 2018 meeting, you and I met on March 19, 2018. At that time, you indicated that you thought the issue of the bread bid was finalized in November. But in light of the recent Families and Students Committee meeting, it still seemed to be an active topic. At no point during our meeting did you state that I was supposed to go to any BBOE committee to have the department's bids approved prior to posting.

At the Families and Students meeting, Mr. Weldon asked the committee members what they wanted me to do moving forward. They indicated that they wanted to be the individuals determining the awarding of the bids. Ms. Pereira, nor other committee members at this meeting, indicated that they wished to review the bids prior to posting.

Lastly, I reviewed the School Food Service section in the BBOE policies (section R-3560). It reads "the Director of Food Service, subject to the Supervision of the Superintendent shall be authorized to award all bids for food, supplies, equipment, and other services particular to food services to the lowest bidder meeting specifications/requirements." It goes on to state "Specifications for all purchases by the food services department will be developed by the Food Service Director."

I have always adhered to this BBOE policy, to past practices of the department, to my professional best practices, and to my personal code of ethics. These are the indisputable facts. Because I am proud of my work, I welcome a thorough review of my efforts. The products that the department purchases are designed to work with its menu and in conformity to USDA nutritional requirements. The rules and regulations of the City of Bridgeport Purchasing Department, to which I have always adhered, are meant to secure the lowest qualified bid for the department's purchases.

Finally, the food services department is audited by state and federal regulators. These audits are required by the programs that provide 100% of the department's funding. My ability to pass these audits is a testament to the fact that I have operated food service departments in a lawful and ethical manner in complete adherence to Board of Education policies and practices

Instead of my attorney writing to you, I am sending you my response directly. To remain consistent with my attorney's communiques with you, a copy of this letter is being sent to Mr. John Weldon, Chairperson of the Board of Education.

Respectfully,

Sharlene Wong, SNS

PC: Attorney Thomas Bucci John R. Weldon, Chairperson, Bridgeport Board of Education

# **EXHIBIT 18**

#### BOARD OF EDUCATION

Human Resources

Chy Hall 45 Lyon Ferracu State 3101 Bridgoport, Connecticut 06604 P. 203-275-1042/ F. 203-337-0145



Changing Futures and Achieving Excellence Together'

Sent Via FedEx Overnight

Michael Brosnan. Evaluation Mediator/TEAM

> Elssette Colon Recruiter

Marisol Garcia School Support Specialist

July 10, 2018

Sharlene Wong 83 Melrose Avenue Hamden, CT 06518

Erank G, Cliester Chief Falem Officer

Timothy McNamara Assistant Director

Na Imah Carlin Secretarial Program Assistant

Dear Ms. Wong:

The Board of Education has investigated issues regarding the posting of bids for the Bridgeport Schools Nutrition program. As a result of this investigation, you are charged with:

Failure to follow directives and board policy in the posting of bids

A due process hearing will be held in order to determine whether discipline should be imposed. At this hearing, you will be afforded an opportunity to respond to this charge and present any information favorable to you or that would mitigate any possible action that may result from this hearing. This hearing is scheduled for Friday, July 13, 2018 at 11.00am. The hearing will be held at Bridgeport City Hall, 45 Lyon Terrace, Room 310, Bridgeport, CT 06604.

This is a mandatory meeting.

Sincerely:

Timothy McNamara
Assistant Director

Cc. Frank Chester, Chief Talent Officer

## **EXHIBIT 19**

#### **BOARD OF EDUCATION**

ARESTA L. JOHNSON, Ed.D. Superintendent of Schools City Hall - 45 Lyon Terrace Bridgeport, Connecticut 06604

MEMBERS OF THE BOARD cont.

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Certified Registered-Return Receipt Mail

July 24, 2018

Ms. Sharlene Wong 83 Melrose Avenue Hamden, CT 06518

Dear Ms. Wong:

We held a Loudermill hearing with you on Friday, July 13, 2018. You presented your arguments to the districts findings that you failed to follow a directive and board policy to not post nutrition bids.

Having considered the information presented this letter is to inform you that your employment with the Bridgeport Public Schools District is being terminated effective July 24, 2018.

The Payroll and Benefits will provide you with any final payments due to you and are available for any questions you may have regarding same.

Sincerely,

Frank G. Chester

Chief Talent Officer - Human Resources

cc: A. J

A. Johnson-Superintendent

Personnel File

## **EXHIBIT 20**

1	A. Yes.
2	Q. Do you recall how many candidates?
3	A. I'm sorry, I do not recall.
4	Q. And why was Ms. Wong selected?
5	A. Based on the committee's rating she
6	was at the rating to move forward.
7	Q. And was she the highest rated
8	candidate?
9	A. At that time, yes.
10	Q. Did there come another time when
11	she wasn't the highest rated candidate?
12	A. Not that I'm aware of.
13	Q. And was she extended an offer of
14	employment?
15	MR. BUTURLA: If you know.
16	A. Yes, she was.
17	BY MR. BUCCI:
18	Q. And again, her position would be
19	director of food and nutrition services?
20	A. Yes.
21	(Plaintiff's exhibit for
22	identification marked Exhibit No. 1:
23	Regulations of the Bridgeport Board of
24	Education.)
25	Q. Doctor, I'm showing you a document

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1
        purchasing policy of the food services
 2
        department when Ms. Wong was the director of
 3
        food and nutrition services?
             A. As it appears, yes.
 4
 5
             Q. It goes on in the next paragraph:
 6
                 "Specification for all purchases by
 7
        the food services department will be
 8
        developed by the director of food services."
 9
                 Again, when Ms. Wong was the
        director of food and nutrition services, was
10
11
        that the policy of the board?
12
             A.
                 Yes.
13
             0.
                 The last paragraph on that page
14
        reads:
15
                 "The food service department will
16
        award contracts in accordance with policies
17
        of the city of Bridgeport municipal code and
18
        policies of the board of education. The
19
        director of food services will report all
20
        awarded bids to the superintendent."
21
                 Again, was that the policy of the
22
        Bridgeport Board of Education when Ms. Wong
        was the director of food and nutrition
23
24
        services?
25
            A.
                Yes.
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bidding for the food and nutrition programs
that it funded?
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- 3 A. Yes, I was somewhat familiar.
- Q. Now prior to Ms. Wong's hiring as
  the director of food and nutrition services,
  do you know whether the prior director would
  submit bids for approval to the board of
- 9 MR. BUTURLA: I'll object as to 10 form. Do you mean after the bid or prior to 11 the bid?
- MR. BUCCI: The award of the bid.
- A. I would not know what that process
  was with the prior director.
- 16 BY MR. BUCCI:

education?

8

21

- Q. Do you know whether prior to Ms.

  Wong being hired as director of food and
  nutrition services, did the board of
  education directly make awards of bids for
- 22 A. I would not know how that process 23 went.

purchases of food products?

Q. How about when Ms. Wong was first hired prior to her termination, during that

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period of time did the board make direct
awards of bids for the purchases of food
products as part of the food and nutrition
program?
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- A. They had not.
- Q. During the time Ms. Wong was the director of food and nutrition services do you know whether the board approved the award of bids for food purchases of the food products?
- 11 A. Yes.

5

6

7

8

9

- 12 Q. They did authorize the award?
- A. They did at a later date when we went furniture down through the process.
- Q. Do you know when that date changed?
- A. It would have to be in 2018.
- 17 (Plaintiff's exhibit for
- 18 identification marked Exhibit No. 3: Memo
- 19 to Principals, Revised Policies.)
- 20 BY MR. BUCCI:
- Q. Doctor, I'm showing what's been
- 22 marked as Plaintiff's Exhibit 3 for
- 23 identification. This is a memo from you to
- 24 principals, revised policies.
- 25 Are you familiar with this memo?

1	A. Yes.
2	Q. And you indicate in the memo that
3	during the past year several updates to the
4	BOE policies have been approved by the BBOE,
5	Bridgeport Board of Education.
6	"It is critically important that
7	you keep abreast of the updates as we
8	progress throughout the school year in order
9	to ensure consistency of
10	practices/procedures across all schools."
11	"As of August 2017 the following
12	processes have been revised. Please visit
13	the website to review the amendments and
14	acclimate yourself with the updates. In
15	addition please inform your school
16	committees of the revisions as well."
17	Then you have a list of policies.
18	It doesn't indicate in this list of policies
19	or the list that you mentioned as being
20	revised by the board R-3560.
21	So as of that date had the board of
22	education revised R-3560?
23	A. I'm not sure of the exact date. I
24	can't recollect exactly. But this memo was
25	sent at the request of the Bridgeport

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2 and Principals.
3 Q. Okay. Do you know whether the
4 board of education -- and you have the
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Council of Administrators and Supervisors

- 5 document in front of you as Plaintiff's
  6 Exhibit 1 -- do you know whether the board
- 7 ever formally revised those regulations?
- 8 A. I'm not sure if R-3560 was revised.
- 9 Q. So your answer is you don't know?
- 10 A. I'm not sure.
- 11 Q. You're not sure.
- 12 (Plaintiff's exhibit for
- 13 identification marked Exhibit No. 4:
- 14 Termination Letter dated July 24th, 2018.)
- 15 BY MR. BUCCI:
- Dr. Johnson, I'm giving you what's been marked as Exhibit 4 for identification. This is a letter sent to Miss Sharlene Wong dated July 24th, 2018 from Frank Chester, Chief Town Officer Human Resources, a copy to you and Ms. Wong's personnel's
- 21 file.

- Q. Are you familiar with this letter?
- 23 A. Yes.
- Q. Did Mr. Chester confer with you
- 25 before he composed the letter?

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A. I'm not sure if we spoke about him
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- 2 drafting this letter, but I'm aware that I
- 3 did read it upon receipt.
- 4 Q. Whose decision was it to terminate
- 5 the employment of Ms. Wong?
- A. It was my decision.
- 7 Q. So Mr. Chester was acting under
- 8 your direction when he notified her that her
- 9 employment was terminated?
- 10 A. Yes.
- 11 Q. And it was effective on that very
- 12 day, July 24th, 2018?
- 13 A. Yes.
- Q. Do you know prior to July 24th,
- 15 2018 had Ms. Wong been subjected to any
- 16 discipline of any form?
- 17 A. Prior to July 24th, 2018?
- 18 Q. Yes, prior to July 24th, 2018, her
- 19 termination.
- 20 A. There were some issues that led up
- 21 to this, so that would have been prior to
- 22 Friday July 24th.
- Q. This was the discipline imposed on
- 24 her for those incidents?
- 25 A. Correct.

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1
             Q. Was there any other discipline for
 2
        other incidents prior to this date?
 3
             A.
                 No.
4
             Q. So prior to July 24th, 2018 and her
 5
        termination had she ever been formally
 6
        counseled for inappropriate behavior of any
 7
        sort?
 8
             Α.
                 Not that I'm aware of.
 9
                Had you verbally counseled her
        prior to the July 24th, 2018?
10
11
                 There had been another incident
             A.
12
        brought forward from members of her
13
        department that required an investigation.
14
             Q.
                 Okay. Was she disciplined?
15
            Α.
                 No.
16
           0.
                 Had she been issued any written
17
        warnings for any of the other incidents
18
        besides those that led up to her
19
        termination?
20
            A.
                 Not that I'm aware of, no.
21
            Q.
                Did you issue her any warnings?
22
            A.
                 No, I did not.
23
                 And I think you testified that
            0.
24
        you're not aware of any records that
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indicate Ms. Wong was subjected to any

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with Ms. Wong previously?
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A. Throughout the board meetings when all of this process had occurred with the bids. And I know I specifically said, you know, moving forward we will adhere to all guidelines. And Ms. Wong was seated to my immediate right.

So the first incident with the bids that carried on for several months, while there was some missteps, no one was at fault. We're going to move forward adhering to the board policies.

And as a result of several of those meetings Ms. Wong was in attendance and aware that we were going to adhere to the policies.

- Q. So it wasn't any directive from you to Ms. Wong that these are the policies that will be followed in the future. It was her being present when discussions of what the policies were?
- A. And I also stated while she was present seated to my right, that moving forward that we would adhere to all guidelines.

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1
            Q. Were you familiar with Ms. Wong's
 2
        experience in food and nutrition, running
 3
        food and nutrition programs before she came
 4
        to the Bridgeport Board of Education?
            A. No, I was not.
 5
 6
                     (Plaintiff's exhibit for
7
        identification marked 15: Letter dated July
        8th, 2018.)
8
9
        BY MR. BUCCI:
            Q. Doctor, that's Plaintiff's Exhibit
10
11
        15 and this is a letter that was purportedly
12
        sent to you by Ms. Wong.
13
                 We're not going to go through the
        contents of the letter, whether you agree
14
15
        with them or not, but did you ever reply to
        this letter?
16
17
            A.
                No, I did not.
18
            Q. And why not?
19
            A. Ms. Wong had already been
20
        terminated at that time and I just had moved
21
        on at that point.
22
                And so you chose not to respond at
23
        all?
24
            A.
                 Correct.
                           This was Miss Wong's
```

opportunity as she said she wanted to

comment on the meeting, so these are her

1

15

16

17

18

```
2
        comments.
 3
            Q.
                And this was dated July 8th. Her
 4
        termination was July 24th, Plaintiff's
 5
        Exhibit 4.
 6
            A. Oh, I'm sorry. I got it confused
7
        with the other letter, the June 10 letter.
8
                 So she did send this even before
9
        her termination?
10
            Α.
                Yes.
11
            Q. Did you consider it in making your
12
        decision, reaching your decision to
13
        terminate Ms. Wong?
14
```

- A. No, and I'll tell you why, because in making that decision to terminate I had reviewed the policies and some of the board minutes, etc., and she was there and I know she was aware of the policy based on the minutes from those meetings.
- Q. Did you consider less discipline other than termination?
- Did you consider, for instance,

  suspension without pay for a period of time?
- 24 A. No, I did not.
- Q. Did you consider a written warning?

1 A. No.

- Q. You're not aware that there was any other discipline in her two years of employment with the board of education prior to that, correct?
- A. Correct, I was not aware.
- Q. Were you aware of Ms. Wong ever being insubordinate to you during her employment with the board of education?
  - A. Not prior to this, no.
- 11 Q. So there was no history of 12 insubordination prior to this?
- 13 A. Not that I'm aware of. There were
  14 some missteps with the bid process, but
  15 there were no disciplinary consequences. We
  16 chalked that up to there were some and we
  17 were going to move forward and adhere to the
  18 quidelines.
- Q. And have you ever disciplined any of your subordinates as superintendent of schools?
- 22 A. Yes.
- Q. And has the discipline always been termination?
- 25 A. No.

1	Q. And what goes into factoring
2	whether somebody should be terminated or
3	not?
4	A. For me the level of understanding,
5	level of missteps, how egregious was it, the
6	impact that it has on our school community.
7	So there are several factors that I
8	consider, depending upon the act of the
9	individual.
10	Q. Ms. Wong at the meeting with you
11	and Mr. Chester, did she inform you that she
12	would never bring the bids before the board
13	of education in the future?
14	A. That she would not?
15	Q. She would not.
16	A. No, she never said she would not do
17	that, no.
18	MR. BUCCI: I have nothing
19	further, Doctor. Thank you for being here.
20	MR. BUTURLA: I have no
21	questions.
22	(Whereupon the deposition was
23	concluded at 11:30 a.m.)
24	
25	

## **EXHIBIT 21**

- A. 15 years.
- Q. And what was your position prior to Acting City
- 3 Purchasing Agent?
- 4 A. I was the Assistant City Purchasing Agent.
- 5 Q. Now, you mentioned Laura DeMoura as being the
- 6 buyer for the Board of Education, so is she assigned to
- 7 purchasing being done by the Board of Education?
- 8 A. Yes.
- 9 Q. And is she strictly assigned to that --
- 10 A. Yes.
- 11 Q. That function?
- 12 A. Yes.
- 13 Q. And the purchasing done by the Board of
- 14 Education, does that come under the City of Bridgeport's --
- 15 A. Yes.
- 16 Q. Let me finish. Rules and regulations governing
- 17 the Purchasing Department?
- 18 A. Yes.
- 19 Q. And if the purchasers meet the -- or under the
- 20 rules and regulations of the City of Bridgeport are they
- 21 required to go through a bidding process is that overseen
- 22 by the Purchasing Department of the City of Bridgeport?
- 23 A. Yes.
- Q. And you being the Purchasing Agent overall, it
- 25 comes under your supervision overall?

- 1 A. Yes.
- Q. And is there a rule or regulation that generally
- 3 states what purchases have to go out to competitive bid?
- 4 A. Yes.
- 5 Q. And what would be the criteria for requiring
- 6 bidding for a purchase?
- 7 A. Purchases over \$25,000 require a formal bidding
- 8 process, purchases between \$1,000 and \$25,000 require an
- 9 informal process which consists of obtaining a minimum of
- 10 three quotes, and under \$1,000 a department can purchase
- 11 without going through a competitive process.
- 12 Q. And these general rules or requirements would
- 13 apply to City departments as well as the Board of
- 14 Education?
- 15 A. Yes.
- 16 Q. In particular on September 29th, 2017, did you
- 17 have occasion to write to the superintendent of Schools,
- 18 Dr. Arest L. Johnson, if you remember, the reference being
- 19 Board of Education Purchasing Responsibilities and
- 20 Obligations? Do you recall sending a letter to the
- 21 Superintendent of Schools with that reference?
- 22 A. I do not.
- Q. I'm going to read the first paragraph. I'm
- 24 going to have this marked for identification. I'm going to
- 25 read the first paragraph and see if it refreshes your

- 1 memory?
- 2 (Letter to Dr. Johnson from Mr. Tardy dated
- 3 September 29, 2017 marked Plaintiff's Exhibt 1
- 4 for identification)
- 5 Q. The first paragraph of Plaintiff's Exhibit 1
- 6 reads, "I am writing to follow up on my email to
- 7 respectfully remind you and the Board of Education by City
- 8 of Bridgeport Charter, the BOE may always decide what items
- 9 it wishes to purchase. However, also by Charter, the BOE
- 10 must do so through the City's Purchasing Department and in
- 11 accordance with City ordinances and properly established
- 12 rules and regulations as may be approved by the City's
- 13 Board of Public Purchases. Consequently, the BOE may adopt
- 14 internal purchasing mechanisms only so long as they do not
- 15 violate any laws and do not conflict with official City
- 16 Charter ordinances or Purchasing Department rules and
- 17 regulations."
- Does that refresh your memory at all?
- 19 A. I believe it does.
- 20 Q. And why did you send this letter to
- 21 the superintendent of schools?
- 22 A. There was either an email or some type of
- 23 correspondence between myself and the Board of Ed that
- 24 referred to a Board of Ed purchasing policy, and I
- 25 subsequently looked it up on the Internet, and I have no

- 1 idea where this came from, but the City Charter does
- 2 specifically say that there will be Department of Public
- 3 Purchases which shall purchase for all City departments
- 4 including libraries, et cetera, et cetera, and it
- 5 specifically mentions the Board of Ed.
- 6 Q. And so was the letter in reaction to learning of
- 7 this Board policy?
- 8 A. Yes. I believe at some point they referred to
- 9 the Board of Ed purchasing policy, and I was not aware that
- 10 they had one.
- 11 Q. So were you reminding the superintendent that it
- 12 was the City's purchasing policies that were required to be
- 13 followed?
- 14 A. Yes.
- 15 Q. Now, does the City's purchasing rules and
- 16 regulations allow for some type of favored treatment of
- 17 local vendors?
- 18 A. Not at that time. Subsequently, I believe there
- 19 was an ordinance adopted probably in 2018 or late 2017 that
- 20 establish a city-based preference.
- 21 Q. But at the time of that letter there was no
- 22 city-based preference?
- 23 A. No.
- Q. And so if there was a bid, for instance, through
- 25 the Board of Education's Food and Nutrition Center for food

- 1 products, bread products, the bidders would be on the same
- 2 level playing field regardless of their geographic
- 3 location?
- 4 A. Correct.
- 5 Q. Now, do you recall in June of 2017 that the
- 6 Board of Education Food and Nutrition Center requested that
- 7 a bid be posted for the purchase of bread products?
- 8 A. Yes.
- 9 Q. And would the original bid posting have been on
- 10 June 13th, 2017, if you recall?
- 11 A. Yes.
- 12 Q. And do you recall if the bid identification
- 13 number was BNB-003187?
- MR. MITOLA: Just for the record, just
- 15 because Bernd is having trouble seeing this, I
- 16 think you referenced the second number.
- 17 Q. The second number, excuse me.
- 18 A. Yes.
- 19 Q. So there was a first bid?
- 20 A. Yes.
- Q. And why was there a second bid number, if you
- 22 recall?
- 23 A. As you stated the bids -- the solicitation went
- 24 out on June 13th. During the process -- I believe the bids
- 25 were due at the end of June, and during the process we were

- 1 Q. And if the second bidder were noncompliant, you
- 2 could go to the third bidder if there was a third bidder;
- 3 correct?
- 4 A. Correct.
- 5 Q. Another possibility would be to waive the
- 6 noncompliance if that language is included in the bid
- 7 solicitation if it's in the best interests of the City and
- 8 the Bridgeport Board of Education; correct?
- A. Correct.
- 10 Q. And the completion of the first round of bids,
- 11 the Bridgeport Board of Ed -- withdrawn.
- 12 Who actually rewards the successful bid, is it
- 13 the City of Bridgeport or is it the Bridgeport Board of Ed?
- 14 A. It is the City. Well, what we do is when the
- 15 bids come in we send them to the Department, the Department
- 16 reviews them, they make their recommendation to us, and
- 17 then we physically place the order with the company.
- 18 Q. So the notice of award comes from the City
- 19 Purchasing Department to the company?
- 20 A. Yes, it does.
- 21 Q. And at the conclusion of the first bread bidding
- 22 process, Chaves was not awarded the bid; is that correct?
- 23 A. Correct.
- Q. None of the bidders were awarded the bid for
- 25 bread?

- 1 A. Correct.
- Q. It went out with the second process; correct?
- 3 A. Correct.
- 4 O. Chalves did not bid?
- 5 A. Correct.
- 6 Q. And the low bidder -- the lowest, responsible
- 7 bidder was Calise & Sons out of Rhode Island; correct?
- 8 A. Correct.
- 9 Q. And the bid was awarded to Calise & Sons;
- 10 correct?
- 11 A. It was.
- 12 Q. And the review of the submissions from Calise &
- 13 Sons and the other bidders again was done internally by
- 14 Food and Nutrition led by Sharlene Wong; correct?
- 15 A. Yes, correct.
- 16 Q. And the information that Calise was compliant
- 17 would have come from Sharlene Wong; correct?
- 18 A. Correct.
- 19 Q. And when you answered a question that to the
- 20 best of your -- I think you answered to the best of your
- 21 knowledge Sharlene Wong complied with the City of
- 22 Bridgeport's purchasing policies during her tenure, that
- 23 was to the best of your knowledge; correct?
- 24 A. Correct.
- Q. Did you see the recent reports with regard to

## **EXHIBIT 22**

- 1 A Well, it depends.
- Q What does it depend on?
- 3 A Okay, so bids are normally prepared months in
- 4 advance so even if the bid was going out in June or July, it
- 5 had been prepared months earlier, and we are allowed to
- 6 start purchasing items for the new fiscal year which would
- 7 be '17/'18 prior to the start of the fiscal year because the
- 8 USDA's calendar runs from September -- or actually
- 9 October 1st. That's a better way to say it. USDA's
- 10 calendar runs from October 1st through September 30th but I
- 11 believe the Board of Ed's fiscal calendar runs from July 1st
- 12 to June 30th.
- 13 Q Okay. So obviously there's some overlap between
- 14 those two fiscal years?
- 15 A Yes.
- 16 Q Okay. So in June of 2017, around mid June, the
- 17 city purchasing department posts a solicitation for bids or
- 18 they did for bread products, is that correct? Is that what
- 19 happened?
- 20 A Yes, to the best of my memory.
- 21 Q And after the original posting for the bread
- 22 products in June of 2017 some issue arose. Do you recall
- 23 what that issue was?
- 24 A The superintendent contacted me and she stated
- 25 that the specifications that were sent out enumerated that

- some items should be frozen and some items should be fresh.
- Q Okay, and why was that an issue if you know?
- 3 A I can guess at what I believe the issue is --
- 4 Q Well, let me do this.
- 5 A -- but you didn't want me to guess.
- 6 Q No, I don't want you to guess.
- 7 MR. HOLCOMB: Would you mark this as
- 8 Defendant's 1 for identification please.
- 9 (Defendant's Exhibit 1 was marked for
- 10 identification by the stenographer.)
- 11 BY MR. HOLCOMB:
- 12 Q Mrs. Wong, I've just handed you a document that's
- 13 been marked for identification as Defendant's Exhibit 1 and
- it's a chain of e-mails, and actually, the first e-mail is
- on the back. It's an e-mail from Kathryn Cullen to Pam
- 16 Carroll and to you and then the next page -- and that one is
- 17 dated June 2nd. Then on page 1 there are two e-mails dated
- June 19, 2017. Who is Kathryn Cullen?
- 19 A She works in the purchasing department.
- 20 Q And does she work for Bernd Tardy?
- 21 A Tardy.
- Q T-A-R-D-Y, B-E-R-N-D. I'm sorry, does she work
- 23 for Bernd Tardy?
- 24 A Yes.
- 25 Q And on page 2 there there's a reference to -- it

- says Subject: bread and milk request, and then it has
- 2 Wednesday June 21, 2017 at 2:00 p.m. What does that date
- 3 and time mean if you know? Because the e-mail is dated
- 4 June 2nd.
- 5 A My understanding is that would be perhaps when the
- 6 bid opening would occur.
- 7 Q And there's a number and it says Bread and Baking
- 8 Products and then Milk and Dairy Products. Those are two
- 9 bids that are being referenced, correct?
- 10 A Yes.
- 11 Q And then turning back to the first page, at the
- 12 bottom there's an e-mail of June 19, 2017 at 7:58 a.m. from
- 13 you to Kathryn Cullen and to Pam Carroll. First of all,
- 14 who's Pam Carroll?
- 15 A She's the financial person for the nutrition
- 16 center. She handles all the bids.
- 17 Q And so she's the one that actually posts the bids
- 18 on BidSync?
- 19 A No, she sends the bids to Bernd Tardy and Kathryn
- 20 Cullen and they post the bids. My understanding is that
- 21 they post the bids on BidSync.
- 22 Q So she prepares the bids --
- 23 A She prepares it.
- 24 Q -- and forwards them to the purchasing department?
- 25 A Purchasing department.

- 1 Q Right, and they're the ones that actually post the
- bids, okay. So it says, "Good Morning Kathryn, We will need
- 3 to send out an addendum to the bread bid. The
- 4 Superintendent has requested that we send out request for
- 5 fresh bread option. We will send to you after she has
- 6 reviewed." What's that reference? What's that mean?
- 7 A Ms. Johnson had contacted me and she requested
- 8 that we revise the bid -- well, revise it and then rescind
- 9 the bid that had already been posted because she wanted it
- 10 to say -- and I'm --
- 11 Q This is your best recollection?
- 12 A My best recollection.
- 13 Q Okay, go ahead.
- 14 A -- because she wanted it to say fresh, and what I
- 15 guess ended up happening is that we removed all notation of
- 16 fresh and frozen from the bid. That is to the best of my
- 17 recollection.
- 18 Q And by removing the fresh and frozen, that meant
- 19 that all of the items had to be fresh? I'm just trying to
- 20 understand what the removal of the fresh and frozen meant.
- 21 A You would have to ask Superintendent Johnson about
- 22 that. I can guess that it's because --
- 23 Q No, I'm sorry, I just want to know the removal of
- 24 the designation fresh and frozen -- and I'm bidding on this
- 25 bread bid, I'm like a bakery or something. What's that tell

- 1 me that there's no designation of -- that it just says fresh
- 2 I guess, is that what it ended up?
- 3 A No, it didn't.
- 4 Q It didn't say anything?
- 5 A Either, my understanding is that it didn't say
- 6 either. It would indicate to me if I were a vendor --
- 7 Q Right, what would it indicate?
- 8 A -- and I was bidding that anyone could bid on the
- 9 product whether it was fresh or frozen.
- 10 Q Okay.
- MR. HOLCOMB: Would you mark this as
- Defendant's Exhibit 2 please.
- 13 (Defendant's Exhibit 2 was marked for
- identification by the stenographer.)
- 15 BY MR. HOLCOMB:
- 16 Q And I think we've already discussed this but I
- just wanted to let you see this because at the top there --
- 18 it's an e-mail chain going back and forth on the fresh and
- 19 frozen which we just discussed, and at the top of page 1, as
- you indicated to me today, that the terms fresh and frozen
- 21 were removed from the item description. So that was done,
- 22 correct?
- 23 A My understanding is that it was done.
- Q And what happened to the original bid? Had that
- 25 already been posted on BidSync if you know?

- 1 A Yes, the original bid was posted on BidSync and an
- 2 addendum was attached to it. That was a decision made by
- 3 Bernd Tardy, the professional director of the purchasing
- 4 department for the Bridgeport board.
- 5 Q In other words, Mr. Tardy decided it was better to
- do an addendum than to cancel the bid and reissue a
- 7 completely new bid?
- 8 A He felt that doing an addendum would be easier.
- 9 Q And that's what was done?
- 10 A Yes.
- 11 MR. HOLCOMB: Can I have this marked as
- 12 Exhibit 3 please.
- 13 (Defendant's Exhibit 3 was marked for
- 14 identification.)
- 15 BY MR. HOLCOMB:
- 16 Q This is an e-mail chain. It's two pages. It
- 17 starts on -- the earliest one is on the second page again,
- 18 and I think the one that is at the top -- at the bottom of
- 19 page 1 it says from you to Kathryn Cullen, Bernd Tardy and
- 20 to Jeanette Nadrizny. Who is Jeanette Nadrizny?
- 21 A I am not certain if she is someone else who works
- 22 in the purchasing department.
- 23 Q That's N-A-D-R-I-Z-N-Y. It says your e-mail of
- July 13, 2017 at 7:46 a.m. says, "Hi everyone, John Gerrity
- 25 brought copies of the bids back to us. We did not receive

other bread products that Chaves may have bid on --2 A Right. 3 -- for the 2017/2018 fiscal year, correct? 4 A Yes. 5 How about the following fiscal year? Do you know 6 who was awarded the bids for the bread products the 7 following fiscal year? If you know. 8 A No, because that letter told me I was not to contact anyone. 10 MR. HOLCOMB: Okay, thank you. I have no 11 further questions. 12 MR. BUCCI: I have a couple, Sharlene, 13 Ms. Wong. 14 15 CROSS EXAMINATION BY MR. BUCCI: 16 You were hired effective July 1, 2016? 17 Q 18 A Yes. 19 Q And from July 1, 2016 to July 12, 2017 you were the head of the food and nutrition center? 20 21 A Yes. 22 The director of the food and nutrition center? 0 23 A The director. 24 0 And during that period of time did you oversee the 25 purchasing of commodities to use in the food programs of the

- Bridgeport public schools?
- Yes, I did the awards and the purchasing.
- 3 Q Between July 1, 2016 through July 12, 2017 could
- 4 you estimate how many awards, bid awards did you make?
- 5 A Probably hundreds per item because that's how we
- 6 award the bids. We do line items.
- 7 Q And were any of those items for the purchase of
- 8 bread products?
- 9 A Yes, I believe so, yes.
- 10 Q Were they for the purchase of other food
- 11 commodities?
- 12 A Yes.
- 13 Q To be used in the programs?
- 14 A Yes.
- 15 Q And between July 1, 2016 and July 12, 2017 were
- 16 you ever warned, counseled, disciplined for not bringing or
- 17 submitting the bids to the Board of Education for approval?
- 18 A No, not at all.
- 19 Q Between July 1, 2016 and July 12, 2017, that's the
- 20 date you were terminated, correct, July 12, 2017?
- 21 A No, I was terminated July 24, 2018.
- Q Oh, excuse me, July 24, 2018. Between July 12,
- 23 2017 or July 1, 2017 -- '16, excuse me, and the date of your
- 24 termination in 2018, did you at any time bring a bid award
- 25 to the Board of Education for approval?

- 1 A No.
- 2 Q During that same period of time did the
- 3 superintendent of schools ever admonish, warn, discipline
- 4 you or counsel you in any way that you should be bringing to
- 5 the Board of Education bids that would be awarded by the
- 6 Board of Education?
- 7 A No.
- 8 Q And in one of your exhibits, your rebuttal which
- 9 is Exhibit 18, on page 2 there you quote from Section R3560
- 10 of the Board of Education policies and you state that it
- 11 reads, "the director of food service, subject to the
- 12 supervision of the superintendent, shall be authorized to
- award all bids for food, supplies, equipment and other
- 14 services particular to food services to the lowest bidder
- 15 meeting qualifications/requirements." During your
- 16 employment with the Bridgeport Board of Education did you
- 17 follow this policy?
- 18 A Yes.
- 19 Q Did you ever deviate from this policy?
- 20 A No.
- 21 Q Do you know whether the Board of Education has
- 22 ever repealed this policy?
- 23 A No, I do not know.
- Q Do you know whether it is still a provision of the
- 25 policies of the Board of Education?

- 1 A I believe it is still a provision in the Board of
- 2 Ed, yes.
- 3 Q In the policies of the Board of Education, if you
- 4 know, does it segregate the food and nutrition program as a
- 5 separate enterprise fund from the Board of Education?
- 6 A Yes, it does.
- 7 Q And that food and nutrition program has its own
- 8 separate policies and procedures?
- 9 A Yes, it does.
- 10 Q And when at the October 2017 meeting of the Board
- of Education when there were certain revisions to the board
- 12 policy adopted, do you know whether they at that meeting
- repealed the provisions of Board Policy R3560?
- 14 A No.
- MR. BUCCI: I have nothing further.
  - 16 \* \* \* \* \*
  - 17 FURTHER DIRECT EXAMINATION
  - 18 BY MR. HOLCOMB:
  - 19 Q Do you recall how many separate items there were
  - on the bread bid for the 2017/2018 fiscal year that we've
  - 21 been discussing?
  - 22 A I do not recall.
  - 23 Q Approximately. More than ten?
  - 24 A Yes.
  - Q More than twenty?

## **EXHIBIT 23**

State all facts upon which you base your claim of liability against the Defendant Bridgeport
Board of Education as alleged in your complaint.

## ANSWER:

By letter dated April 12, 2016, the defendant extended an offer of employment to the plaintiff as its Director of Food and Nutrition Services effective July 1, 2016, which the plaintiff accepted on April 22, 2016. The defendant classified the plaintiff's employment as a "full time 12 month exempt position." As the Director of Food and Nutrition Services, the plaintiff had responsibility over a \$17,500,000.00 School Nutrition Program, including operational planning, menu creation, nutritional analysis, food, and equipment purchasing, personnel relations, compliance with Federal and State regulations for Nutrition and CACFP Programs, implementation of computerized point of sale and all back-office features, and all accounting.

The defendant had adopted specific regulations regarding the operation of its Food and Nutrition Services Department. Section R-3560(b) provides, in relevant part, "[t]he Director of Food Services, subject to the supervision of the Superintendent, shall be authorized to award all bids for food, supplies, equipment, and other services particular to food services to the lowest bidder meeting specifications/requirements...The Food Service Department will award contracts in accordance with the policies of the City of Bridgeport Municipal Code and the policies of the Board of Education. The Director of Food Services will report all awarded bids to the Superintendent of Schools." Emphasis added. Section R-3560(a) of the defendant's policies, which provides, in part, "[t]he Board of Education enters into a contract with the Connecticut State Department of Education. Through this contract, the United States Department of Agriculture provide (sic) funds and donated commodities. Both agencies play a major role in the conduct of the National School Lunch and School Breakfast Programs." The defendant's policies acknowledge the major role played by the United States Department of Agriculture in the operation of the defendant's Food and Nutrition programs. In a memorandum dated November 13, 2015, the United States Department of Agriculture emphasized the necessity of adhering to competitive procurement standards in the purchasing done on behalf of school lunch and school breakfast programs. The memorandum of the United States Department of Agriculture read, in pertinent part, "[t]hese standards [competitive procurement standards] ensure that program operators conduct procurement transactions in accordance with governing regulations and in a manner that facilitates full and open competition. Full and open competition is achieved when potential bidders/offerors receive all information necessary to respond properly to a solicitation; and responses are accurately evaluated for contract award. Contracts must be awarded to the responsive and responsible bidder/offeror whose bid/proposal is lowest or most advantageous to the program with price and other factors considered of which

cost/price must be primary." The defendant's policies require that the "[t]he Food Service Department will award contracts in accordance with the policies of the City of Bridgeport Municipal Code and the policies of the Board of Education." Throughout her employment with the defendant, the plaintiff awarded contracts in accordance with the defendant's competitive bidding policies as well as the competitive bidding policies of the United States Department of Agriculture, the State of Connecticut, and the City of Bridgeport. The plaintiff's termination came shortly after the plaintiff was criticized by members of the defendant in a public session for not awarding a bid for bread products to a local company, Chaves Bakery. On June 13, 2017, the City of Bridgeport's Purchasing Department ("Purchasing Department") posted a bid for bread products to be supplied to the defendant for its school nutrition programs, erroneously limiting the products to frozen items. On June 20, 2017, an addendum to the bid posting was published, revising the type of products to frozen and fresh for each item, and extending the bid opening from June 28, 2017 to July 12, 2017. Because Chaves Bakery failed to submit information required by United States Department of Agriculture with its bid, including the country of origin of the flour it used to make the bread products, the Purchasing Department advised the plaintiff that the purchase of the bread products should be rebid to allow Chaves an opportunity to submit the required information. The rebid of the bread products was posted on July 31, 2017, with the bid opening scheduled for August 15, 2017. Chaves Bakery refused to submit a bid. Pursuant to the competitive bid regulations of the City of Bridgeport, which were required to be followed under the United States Department of Agriculture's competitive procurement standards, as well as the defendant's policies, Chaves Bakery was not awarded the bid. Various members of the defendant, at a public hearing on March 15, 2018, voiced their opinion that the contract for the bread products should be summarily awarded to Chaves Bakery, bypassing competitive bid requirements. They voiced their opinion that because

Chaves Bakery was located in the city of Bridgeport, it should have been preferred over the other non-local bidders despite and contrary to competitive procurement standards. These same members called for the termination of the plaintiff's employment under the pretense of not following Board policy which they erroneously claimed required the defendant's approval for any award of a contract in excess of \$25,000.00. In particular, Maria Pereira, a member of the defendant, at numerous meetings literally screamed at the plaintiff, erroneously asserting that the plaintiff had no right to award the bread bid even though the plaintiff was following BOE policy #3560(b). Furthermore Ms. Pereira and Dennis Bradley, another member of the defendant, along with other board members attacked the plaintiff at a Student and Families Committee meeting about the bread bid award. Mr. Bradley only stayed at the meeting to verbally attack the plaintiff, and then left. Contrary to the claims of the defendant, Section R-3560(b) states that "[t]he Director of Food Services, subject to the supervision of the Superintendent, shall be authorized to award all bids for food, supplies, equipment, and other services particular to food services to the lowest bidder meeting specifications/requirements..." (Emphasis added).

On April 23, 2018, the defendant placed the plaintiff on "paid administrative leave from her position as Director of Food Services pending further investigation." In a letter dated June 28, 2018, the defendant's Superintendent of Schools falsely accused the plaintiff of her "inability to adhere to BBOE policies as directed." In her letter to the plaintiff dated June 28, 2018, the defendant's Superintendent of Schools completely ignored the import of Section R-3560(b) of the defendant's policies, which specifically deals with the purchasing requirements of the defendant's Food Service Department. On or about July 8, 2018, the plaintiff sent a letter to the defendant's Superintendent of School in which she refuted the false claims made by the defendant's Superintendent of School. On July 13, 2018, the plaintiff attended a "due process"

hearing" with the defendant's Assistant Director of Human Resources, Timothy McNamara, to respond to the false charge of "failure to follow directives and board policy in the posting of bids." By letter dated July 24, 2018, the defendant's Chief Talent Officer informed the plaintiff that her employment had been terminated effective July 24, 2018. The charge of "failure to follow directives and board policy in the posting of bids," is a pretext to justify the termination of the plaintiff's employment for adhering to the public policy of the federal, state and city governments embodied in federal, state and city laws and regulations requiring competitive bidding in the award of public contracts. The plaintiff asserts in this lawsuit that she was terminated because she followed the City of Bridgeport's competitive bidding process regarding the purchase of bread products for the defendant's school nutrition programs for the 2017-2018 school year.