SAMPLES

Samples of Fresh Produce **will** be required for evaluation and taste testing. Samples will be required to be delivered to the District **at the bidders expense**. Bidders are hereby notified to have samples ready and submitted for prompt evaluation by **May 19, 2025 by 10:00AM.** Requested samples **which cannot** be provided at that time may not be considered for award. All samples should be prepared and presented as they would be served to students.

Sample Requirements:

QUANTITY	PRODUCT	PACK SIZE
3 Packages	APPLE GREEN, SLICED	100/2 oz
1 Bag	CAULIFLOWER, FLEURETTES	5 LB
3 Packages	BABY CARROTS, PEELED	100/2.6 oz
1 Bag	ZUCCHINI, SLICED ¼ "	5 LB
1 Bag	CUCUMBER, SLICED W/SKIN 3/8"	5 LB
1 Bag	JICAMA, STICKS 4"x3/8"	5 LB
1 Bag	BROCCOLI, FLEURETTES	5LB
1 Bag	LETTUCE, SALAD MIX 4-WAY (ROMAINE, ICEBERG/RED CABBAGE/SHREDDED CARROTS)	5 LB
1 Case	BANANA, PETITE GREEN TIP	1 CASE
1 Bag	SPINACH, CELLO CLEAN BAG	2.5 LB
1 Tray	PICO DE GALLO, FRESH	5 LB
~~1 Bag~~	~~PARMESAN, SHREDDED~~	~~5 LB~~
~~1 Bag~~	~~CHEDDAR, MILD, SHREDDED~~	~~5 LB~~
~~1 Bag~~	~~FETA, CRUMBLED~~	~~5 LB~~
1 Case	TOMATO, 5X6	1 CASE
1 Flat	TOMATO, CHERRY	1 FLAT

Addendum # 1

Taste Testing. The evaluation committee will rate samples based on the following:

Taste/Flavor	Great taste and flavorful	Acceptable	Flavor was not appealing
Appearance of Packaging	Great	Acceptable	Unappealing
Appearance of Food Item	Appetizing	Acceptable	Unappetizing
Aroma/Smell	Wonderful Aroma	Acceptable Aroma	Aroma not appealing/ Unappetizing
Overall Quality	Extremely Acceptable	Acceptable	Unacceptable

Newport-Mesa
Unified School District

Newport Mesa Unified School District
RFP No. 121-25
Fresh Produce for Food Services

Proposal Deadline: May 16, 2025 at 2:00PM
Samples Deadline: May 19, 2025 at 10:00AM

Contact: Emily Hughes
Address: Newport Mesa USD
2985 Bear St., Building A
Costa Mesa, CA. 92626
Phone: 714-424-5086
Email: erhughes@nmusd.us

REQUIRED DOCUMENTS

Please return this sheet with your proposal documents

Proposal Documents Due at the Submission of the Due Date

- ☑ Proposal Form
- ☑ Proposal Form Pricing Sheet
- ☑ Noncollusion Declaration
- ☑ Certification of Primary Participation Regarding Debarment, Suspension, and other Responsibility Matters
- ☑ Certification of Restriction on Lobbying
- ☑ Buy American Waver Exception List
- ☑ Suspension and Debarment Certification
- ☑ Disclosure of Lobbying Activities
- ☑ Product Recall Program
- ☑ Disaster Contingency Plan
- ☑ Food Security and Safety Program
- ☑ Recent Copy of a Health Department Inspection Report
- ☑ Nutrition Fact label and major food allergens
- ☑ Copies of any Other Licenses and/or Required Documents as Listed within the Entire RFP, including, General Conditions, Special Provisions, and Specifications

List of produce samples as required on page no. 22 of these bid documents

RFP No. 121-25
Fresh Produce for Food Services

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***IF THE FOLLOWING ITEMS ARE NOT RETURNED AT THE TIME OF THE PROPOSAL OPENING, THE BIDDER MAY BE DECLARED NONRESPONSIVE.**

NOTICE CALLING FOR PROPOSALS

DISTRICT:	NEWPORT-MESA UNIFIED SCHOOL DISTRICT
PROPOSAL DEADLINE:	May 16, 2025 at 2:00PM
PLACE OF RECEIPT:	Electronic Via Newport-Mesa Unified School District PlanetBids Web Portal

NOTICE IS HEREBY GIVEN that the Newport Mesa Unified School District of Orange County, California, acting by and through its Governing Board, hereinafter referred to as "District," will receive up to, but not later than, the above-stated proposal deadline, electronic proposals for the award of a contract for **RFP No. 121-25, Fresh Produce for Food Services.**

Product samples will be delivered by **10:00 AM on May 19, 2025** to Newport Mesa USD Nutrition Services Central Kitchen, 2985 Bear St. Bldg. B, Costa Mesa CA 92626

Proposal Documents will be made available on **April 25, 2025** as a download at https://vendors.planetbids.com/portal/46422/portal-home. **Bidders will be responsible for reproducing all documents related to this RFP**. All proposals shall be made and presented on the forms provided in the RFP documents.

Any questions regarding proposal documents must be received via the PlanetBids web portal by **12:00PM on May 7, 2025**.

Time is of the essence. The District reserves the right to reject any or all proposals or to waive any irregularities or informalities in any proposals or in the bidding process. The award of the Contract, if made by the District, will be by action of the Board of Trustees. No bidder may withdraw any proposal for a period of sixty (60) calendar days after the date set for the opening of the proposals.

Newport Mesa Unified School District

By: Jonathan Geiszler
Director, Purchasing & Warehouse

CALENDAR OF EVENTS

Date*	Event Details
4/25/25	1st Advertisement Date Bid Docs available via PlanetBids Portal
5/2/25	2nd Advertisement Date
5/7/25	Q&A Due to Emily Hughes at 12:00PM
5/12/25	Answers to Questions Posted to PlanetBids
5/16/25	RFP due via electronic submission on PlanetBids.com at 2:00PM
5/19/25	Samples Due to Food Services by 10:00AM
5/19/25 – 5/23/25	RFP Evaluation
6/24/25	Board Meeting Date
7/1/25 – 6/30/26	First Year Contract Period

*Date is subject to change at the discretion of the District.

INFORMATION FOR BIDDERS

WARNING:
READ THIS DOCUMENT CAREFULLY.
DO NOT ASSUME THAT IT IS THE SAME AS OTHER SIMILAR DOCUMENTS YOU MAY HAVE SEEN, EVEN IF FROM THE SAME DISTRICT.

1. Preparation of Proposal Form. Proposals shall be submitted on the prescribed Proposal Form and Proposal Form Pricing Sheet and completed in full. All proposal items and statements shall be properly and legibly filled out. Numbers shall be stated both in words and in figures where so indicated, and where there is a conflict in the words and the figures, the words shall control over the numbers. The signatures of all persons shall be in longhand and in ink. Prices, wording and notations must be in ink or typewritten.

2. Form and Delivery of Proposals. The proposal must conform and be responsive to all proposal documents and shall be made on the Proposal Form and Proposal Form Pricing Sheet provided, and the complete proposal, together with any and all additional materials as required, shall be submitted electronically via the District's PlanetBids web portal at https://vendors.planetbids.com/portal/46422/portal-home. **It is the bidder's sole responsibility to ensure that its proposal is received prior to the proposal deadline.** In accordance with Government Code section 53068, any proposal received after the scheduled closing time for receipt of proposals shall be returned to the bidder.

3. Proposal Pricing. Propose all items F.O.B., Newport Mesa Unified School District site locations.

4. Signature. Any signature required on proposal documents must be signed in the name of the bidder and must bear the signature of the person or persons duly authorized to sign these documents. Where indicated, if bidder is a corporation, the legal name of the corporation shall first be set forth, together with two signatures: one from among the chairman of the board, president or vice president and one from among the secretary, chief financial officer, or treasurer. Alternatively, the signature of other authorized officers or agents may be affixed, if duly authorized by the corporation. Such documents shall include the title of such signatories below the signature and shall bear the corporate seal. Where indicated, in the event that the bidder is a joint venture or partnership, there shall be submitted with the proposal certifications signed by authorized officers of each of the parties to the joint venture or partnership, naming the individual who shall sign all necessary documents for the joint venture or partnership and, should the joint venture or partnership be the successful bidder, who shall act in all matters relative to the joint venture or partnership. If bidder is an individual, his/her signature shall be placed on such documents.

5. Modifications. Changes in or additions to any of the proposal documents, alternative proposals, or any other modifications which are not specifically called for in the proposal documents may result in the rejection of the proposal as being nonresponsive. No oral, telephonic, facsimile, or electronic modification of any of the proposal documents will be considered.

6. Erasures, Inconsistent or Illegible Proposals. The proposal submitted must not contain any erasures, interlineations, or other corrections unless each such correction is authenticated by affixing the initials of the person(s) signing the proposal in the margin immediately adjacent to the correction. In the event of inconsistency between words and numbers in the proposal, words shall control numbers. In the event that any proposal is unintelligible, illegible or ambiguous, the District may reject such proposal as being nonresponsive.

7. Examination of Proposal Documents. At its own expense and prior to submitting its proposal, each bidder shall examine all proposal documents; visit the sites and determine the local conditions which may in any way affect the performance of the work; familiarize itself with all federal, state and local laws, ordinances, rules, regulations and codes affecting the performance of the work, including the cost of permits and licenses required for the work; determine the character, quality, and quantities of the work to be performed and the materials and equipment to be provided; and correlate its observations, investigations, and determinations with all requirements of the proposal. The District shall not be liable for any loss sustained by the successful bidder resulting from any variance between the actual conditions and data given in the proposal documents. Bidder agrees that the submission of a proposal shall be incontrovertible evidence that the bidder has complied with all the requirements of this provision of the Information for Bidders.

8. Withdrawal of Proposals. Any proposal may be withdrawn, either personally or by written request signed by the bidder, at any time prior to the scheduled closing time for receipt of proposals. The proposal security for a proposal withdrawn prior to the scheduled closing time for receipt of proposals, in accordance with this paragraph, shall be returned. No bidder may withdraw any proposal for a period of sixty (60) calendar days after the date set for the opening of proposals.

9. Interpretation of Proposal Documents. If any bidder is in doubt as to the true meaning of any part of the proposal documents, or finds discrepancies in, or omissions from the proposal documents, or has any questions related to the proposal documents, a written request for an interpretation or correction thereof must be submitted to the District via the PlanetBids web portal at https://vendors.planetbids.com/portal/46422/portal-home **by May 7, 2025 at 12:00 pm**. No requests shall be considered after this time. The bidder submitting the written request shall be responsible for its prompt delivery. Any interpretation or correction of the proposal documents and answers to questions will be made solely at District discretion and only by written addendum duly issued by the District, and a copy of such addendum will be uploaded to the PlanetBids web portal at https://vendors.planetbids.com/portal/46422/portal-home and/or hand delivered, e-mailed or faxed to each bidder known to have received a set of proposal documents. No person is authorized to make any oral interpretation of any provision in the proposal documents, nor shall any oral interpretation of proposal documents be binding on the District. If there are discrepancies of any kind in the proposal documents, the interpretation of the District shall prevail. SUBMITTAL OF A PROPOSAL WITHOUT A REQUEST FOR CLARIFICATIONS SHALL BE INCONTROVERTIBLE EVIDENCE THAT THE BIDDER HAS DETERMINED THAT THE PROPOSAL DOCUMENTS ARE ACCEPTABLE AND SUFFICIENT FOR BIDDING AND COMPLETING THE WORK; THAT BIDDER IS CAPABLE OF READING, FOLLOWING AND COMPLETING THE WORK IN ACCORDANCE WITH THE PROPOSAL DOCUMENTS: AND THAT BIDDER AGREES THAT THE WORK CAN AND WILL BE COMPLETED ACCORDING TO THE DISRICT'S TIMELINES.

10. Bidders Interested in More Than One Proposal. No person, firm or corporation shall be allowed to make, or file, or be interested in more than one proposal for the same work unless alternate proposals are specifically called for by the District. A person, firm, or corporation that has submitted a subproposal to a bidder, or that has quoted prices of materials to a bidder, is not thereby disqualified from submitting a proposal or quoting prices to other bidders or submitting a proposal.

11. Award of Contract. The award of the contract, if made by the District, will be by action of the Board of Trustees, to the most qualified bidder based on taste, appearance, quality, nutritional requirements, and any other requirements of the proposal. The District reserves the right to withdraw or cancel one or more items from this RFP before award and proceed with the

remaining items. The District reserves the right to make multiple awards or to reject any or all proposals, or to waive any irregularities or informalities in any proposals or in the bidding process. If two identical low proposals are received from responsive and responsible bidders, the District will determine which proposal will be accepted pursuant to Public Contract Code section 20117. In the event an award of the contract is made to a bidder, and such bidder fails or refuses to execute the Agreement and provide the required documents within five (5) calendar days after the notice of award of the contract to bidder, the District may award the contract to the next lowest responsive and responsible bidder or reject all proposals.

12. Competency of Bidders. In selecting the most qualified bidder, consideration will be given not only to the financial standing but also to the general competency of the bidder for the performance of the proposal. By submitting a proposal, each bidder agrees that the District, in determining the successful bidder and its eligibility for the award, may consider the bidder's experience and facilities, conduct and performance under other contracts, financial condition, reputation in the industry, and other factors which could affect the bidder's performance of the contract. The District may also consider the qualifications and experience of persons and organizations proposed for those portions of the work. Operating costs, maintenance considerations, performance data and guarantees of materials and equipment may also be considered by the District. In this regard, the District may conduct such investigations as the District deems necessary to assist in the evaluation of any proposal and to establish the responsibility, qualifications and financial ability of the bidder, proposed subcontractors, and other persons and organizations to do the work to the District's satisfaction within the prescribed time. The District reserves the right to reject the proposal of any bidder who does not pass any such evaluation to the satisfaction of the District.

13. Insurance and Workers' Compensation. The successful bidder shall be required to furnish certificates and endorsements evidencing that the required insurance is in effect as set forth in the Agreement. District may request that such certificates and endorsements are completed on District provided forms. In accordance with the provisions of Section 3700 of the Labor Code, the successful bidder shall secure the payment of compensation to all employees. The successful bidder who has been awarded the contract shall sign and file with District prior to performing the work, the Workers' Compensation Certificate included as a part of the proposal documents. Labor Code section 1861.

a. Successful bidder shall, at bidder's sole cost and expense, maintain in full force and effect the following insurance coverages from a California licensed insurer with an A, VIII, or better rating from A.M. Best or an approved self-insurance program, sufficient to cover any claims, damages, liabilities, costs and expenses (including attorney fees) arising out of or in connection with bidder's fulfillment of the obligations under this bid:

i. Comprehensive General Liability Insurance, including bodily injury, property damage and contractual liability with minimum limits set by the District. The policy may not contain an exclusion for sexual molestation or abuse coverage, may be waived by the District.

(a)	General Aggregate	$2,000,000
(b)	Each Occurrence	$1,000,000
(c)	Products/Completed Operations	$1,000,000
(d)	Personal and Advertising Injury	$1,000,000
(e)	Damage to Rented Premises	$50,000
(f)	Medical Expense (any one person)	$5,000

ii. Umbrella (excess) liability insurance coverage with a limit of

$3,000,000, unless waived by the District. The policy may not contain an exclusion for sexual molestation or abuse coverage, may be waived by the District.

iii. Business Automobile Liability Insurance for owned, scheduled, non-owned, or hired automobiles with a combined single limit not less than $1,000,000 per occurrence. (Required only if the bidder drives on behalf of the District in the course of performing Services.)

iv. Professional Liability Insurance with a limit of $1,000,000 per occurrence, unless waived by the District.

v. Workers' Compensation and Employers Liability Insurance in a form and amount covering bidder's full liability under the California Workers' Compensation Insurance and Safety Act and in accordance with applicable state and federal laws. The policy shall be endorsed with the insurer's waiver of rights of subrogation against the District.

It should be expressly understood, however, that the coverage and limits referred to under i., ii., iii., and iv. above shall not in any way limit the liability of the bidder.

b. No later than five (5) days from execution of the Agreement by the District and successful bidder, and prior to commencing the Services under this bid, bidder shall provide District with certificates of insurance evidencing all coverages and endorsements required hereunder.

Successful bidder shall provide prior written notice to the District thirty (30) days in advance of any non-renewal, cancellation, or modification of the required insurance. The certificates of insurance providing the coverages referred to in clauses i. and ii. above shall name District, its Governing Board, officers, and employees, as additional insureds with appropriate endorsements. In addition, the certificates of insurance shall include a provision stating "Such insurance as is afforded by this policy shall be primary, and any insurance carried by District shall be excess and noncontributory." Failure to maintain the above-mentioned insurance coverages shall be cause for termination of the Agreement.

14. Anti-Discrimination. In connection with all work performed under this proposal, there shall be no unlawful discrimination against any prospective or active employee engaged in the work because of race, color, ancestry, national origin, religious creed, sex, age, marital status, physical disability, mental disability, or medical condition. The successful bidder agrees to comply with applicable federal and state laws including, but not limited to, the California Fair Employment and Housing Act, beginning with Government Code section 12900 and Labor Code section 1735.

15. Hold Harmless/Indemnification. The successful bidder awarded the contract will be required to defend, indemnify, and hold harmless the District, its Governing Board, officers, agents, and employees as set forth in the Agreement.

16. Samples. ***Samples of food products will be required for evaluation and taste testing.*** Samples will be required to be delivered to the District at the bidder's expense. Bidders are hereby notified to have samples ready and submitted for prompt evaluation on the date and time of the sample deadline. Requested samples which cannot be provided at that time may not be considered for award. All samples should be prepared and presented as they would be served to students. Information on food product samples required for evaluation is available via the PlanetBids Portal at https://vendors.planetbids.com/portal/46422/portal-home.

17. Taste Testing. The evaluation committee will rate samples based on the following:

Taste/Flavor	Great taste and flavorful	Acceptable	Flavor was not appealing
Appearance of Packaging	Great	Acceptable	Unappealing
Appearance of Food Item	Appetizing	Acceptable	Unappetizing
Aroma/Smell	Wonderful Aroma	Acceptable Aroma	Aroma not appealing/ Unappetizing
Overall Quality	Extremely Acceptable	Acceptable	Unacceptable

18. Deviations from Proposal Terms and Conditions. Deviations from any proposal term or condition may cause a proposal to be rejected as nonresponsive. All deviations must be clearly noted at time of proposal submission. If not noted, the assumption is that bidder is bidding as specified.

19. Sales Tax. Do not include California Sales or Use Taxes in unit prices.

20. Delivery. All items are to be proposed in ready for use condition. Destination will be designated within the boundaries of the Newport Mesa Unified School District. Actual delivery dates should be coordinated with the District. All deliveries shall be accompanied by two (2) copies of an invoice. Upon award of proposal, the successful bidder(s) shall keep sufficient stocks of product and service material to ensure prompt delivery and service schedules. There shall be no minimum quantities required in order for the District to place orders for needed items. Sell-by, Use-by, or expire dates must be posted on the products. Identify or list items that have less than 3 weeks shelf life. **Propose all items F.O.B., Newport Mesa Unified School District site locations.**

21. Drug-Free Workplace Certification. Pursuant to Government Code section 8350 et seq., the successful bidder will be required to execute a Drug-Free Workplace Certification upon execution of the Agreement. The bidder will be required to take positive measures outlined in the certification in order to ensure the presence of a drug-free workplace. Failure to abide with the conditions set forth in the Drug-Free Workplace Act could result in penalties including termination of the Agreement or suspension of payment thereunder.

22. Noncollusion Declaration. In accordance with the provisions of Section 7106 of the Public Contract Code, each proposal must be accompanied by a Noncollusion Declaration.

23. Tobacco Use Policy. Bidder has been advised and is aware that District has adopted a Board Policy which prohibits the use of tobacco products, including smokeless tobacco, anywhere on District property. Bidder shall be responsible for the enforcement of District's tobacco-free policy among all bidder's employees and subcontractors while on District property. Bidder understands and agrees that should any employee of bidder violate the District's Board Policy after having already been warned once for violating District's tobacco-free policy, bidder shall remove the individual for the duration of the Agreement. Bidder shall not be entitled to any additional compensation and/or time in completing the work for such removal.

24. Criminal Records Check. The successful bidder will be required to comply with the applicable requirements of Education Code section 45125.1 with respect to fingerprinting of employees and must complete the District's Criminal Records Check Certification.

25. Protest. Bidders may protest the recommended award, provided the protest is in

writing, contains the proposal number, is delivered to the address listed for submission of proposal documents, and is submitted within five (5) calendar days of the closing proposal deadline. Grounds for a protest is that the District failed to follow the selection procedures and adhere to requirements specified in the RFP documents or any addenda or amendments; there has been a violation of conflict of interest as provided in California Government Code Section 87100 et. Seq. or violation of any State or Federal law. Protest will not be accepted on any other grounds. All protest will be handled by a panel comprised of District Staff. The District will consider only these specific issues addressed in the written protest. A written response will be directed to the protesting bidder within five (5) calendar days of the receipt of the protest, advising the decision with regard to the protest and the basis for the decision.

26. References. Bidders shall list a minimum of three (3) references where bidder has successfully provided the similar type(s) of goods and services to another large school district or public agency at the similar size and scope as Newport Mesa Unified School District. At least three (3) of the references should be for a school district. All references shall include full district/agency name, address, phone number, management contact, and description of work completed. District reserves the right to contact all references. Failure by bidder to provide references with its proposal submittal may result in rejection of proposal by District as nonresponsive. The District reserves the right to obtain from any or all sources information concerning bidders which the District deems pertinent and to consider such information in evaluating the bidder's proposal.

27. Debarment, Suspension, and Other Responsibility Matter. As required by Executive Order 12549, Debarment & Suspension, and implemented at 34 CFR Part 85, Bidder must certify that its principals are not presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from transactions with any federal department or agency. Submission of a signed proposal in response to this solicitation is certification that Bidder is not currently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any state or federal department or agency. Submission is also agreement that Newport Mesa Unified School District will be notified of any change in this status. **Certification of Primary Participant regarding Debarment, Suspension, and other Responsibility Matters and Certification of Restriction on Lobbying must be completed and submitted at the time of the proposal due date, or the bidder may be declared as nonresponsive.**

28. Public Information. All materials received by the District in response to this RFP shall be made available to the public. If any part of a bidder's material is proprietary or confidential, the bidder must identify, and so state, and be submitted separate of the proposal documents. Any bidder information used to aid in proposal selection must not be restricted from the public.

29. District's Right to Choose. The District shall be the sole judge as to the requirements needed by their schools, students, and employees for the requested services being provided by the bidder.

30. Buy American - Domestic/Foreign Products. The USDA, Food and Nutrition Services encourages specifications using Federal funds to require 100% domestically grown and processed products. The exceptions to the Buy American requirements that State DOE may consider are:

a. The product is not produced or manufactured in the U.S. in sufficient quantities and are reasonably available in quantities of a satisfactory quality.
b. Competitive research and bids reveal the costs of the U.S. product are significantly higher than the non-domestic product

This requirement will be strictly adhered to. Any bidder intending to provide products produced or grown in a foreign country must include such information on their proposal submission. Bidders offering product and/or product ingredients manufactured or grown in the United States may be given priority for usage under this solicitation. Failure to include such information on the proposal submission can result in product rejection at the bidder's expense. If bidder is quoting on a foreign product, it must be noted on the proposal and the reason for bidding a foreign product must be disclosed.

If a domestic product is not available, the successful bidder must contact the District Nutrition Services Director.

31. Substitution/Inspection. All items delivered to the District shall be subject to inspection and rejection by the District. The District may return at the bidder's expense any item which fails to meet the conditions of the proposal. Such items shall be considered as rejected and promptly replaced by the bidder. No payment shall be required until replacement is complete. Any item or product damaged in shipment may be refused by the District and may be returned at the bidder's expense. The successful bidder understands that substitutions deviating from the Buy American provision will not be accepted unless approved by the District and/or are either of the two (2) exceptions approved by the State DOE.

32. Health Department Report. Bidder must submit a recent copy of a Health Department Report with the proposal documents.

PROPOSAL FORM

Name of Bidder: Loewy Enterprises DBA Sunrise Produce
To: Newport Mesa School District, acting by and through the Board of Trustees, herein called the "DISTRICT."

1. The undersigned bidder, having become familiarized with all the following documents including but not limited to the Notice Calling for Proposals, Calendar of Events, Information for Bidders, Proposal Form, Proposal Form Pricing Sheet, Noncollusion Declaration, Certification of Primary Participant Regarding Debarment, Suspension, and Other Responsibility Matters, Certification of Restriction on Lobbying, W-9, Product Formulation Statement for Meat/Meat Alternate, Product Formulation Statement for Grains, Agreement, Tobacco Use Policy, Workers' Compensation Certificate, Drug-Free Workplace Certification, Criminal Records Check Certification, all insurance requirements, General Conditions, Special Provisions, specifications, and all modifications, addenda and amendments, if any (hereinafter Proposal Documents), the local conditions affecting the performance of the work at the place where the work is to be done, hereby proposes and agrees to be bound by all the terms and conditions of the Proposal Documents and agrees to perform, within the time stipulated, the work, including all of its component parts, and everything required to be performed, and to provide and furnish and pay for any and all of the labor, materials, supplies, tools, expendable equipment, and all applicable taxes, utility and transportation services necessary to perform the work and complete in a good workmanlike manner all of the work required in accordance with laws, codes, regulations, ordinances and any other legal requirements governing the work, in connection with the following:

RFP No. 121-25 Fresh Produce for Food Services

all in strict conformity with the Proposal Documents, including Addenda Nos. 1, ____, ____, on file at the office of the District pursuant to the sums as set forth in the Proposal Form Pricing Sheet.

2. It is understood that the District reserves the right to reject any or all proposals or to waive any irregularities or informalities in any proposals or in the bidding process. Bidder agrees that this proposal shall remain open and not be withdrawn for the period specified in the Information for Bidders.

3. The initial term of the Agreement is in full force and effect from **07/01/2025 – 06/30/2026**. The term of the Agreement may be extended upon mutual consent of District and successful bidder(s) for an additional two (2) one (1) year periods in accordance with provisions contained in the Education Code section 17596 (K-12). The maximum term of the Agreement is three (3) years.

4. It is understood and agreed that if written notice of the award of a contract is mailed, faxed, or delivered to the bidder, the bidder will execute and deliver to DISTRICT the Agreement and will also furnish and deliver to the District certificates and endorsements of insurance, the Workers' Compensation Certificate, Tobacco Use Policy, Drug-Free Work Place Certification,

and the Criminal Records Check Certification within five (5) calendar days of the notice of award of the Agreement, or as otherwise requested in writing by District.

5. Communications conveying notice of award of the contract, requests for additional information or other correspondence should be addressed to the bidder as stated in Section 6.

6. The name(s) of all persons interested in the proposal as principals are as follows:

Contact #1	
Position in Company	President/CEO
Name (Please Type)	David Sapia
Address	500 Burning Tree Rd. Fullerton, CA. 92833
Email	jaguirre@sunriseproduce.com
Phone Number	626-716-2705

Contact #2	
Position in Company	Executive Vice President
Name (Please Type)	Lisa Marquez
Address	500 Burning Tree Rd. Fullerton, CA. 92833
Email	lmarquez@sunriseproduce.com
Phone Number	951-757-5972

Contact #3	
Position in Company	
Name (Please Type)	
Address	
Email	
Phone Number	

7. The bidder hereby warrants that the bidder has all appropriate licenses and/or permits to perform the work as specified in the proposal documents and that such licenses and permits will be in force and effect throughout the Agreement.

8. In submitting this proposal, the bidder offers and agrees that if the proposal is accepted, it will assign to the District all rights, title and interest in and to all causes of action it may have under Section 4 of the Clayton Act (15 U.S.C. Section 15) or under the Cartwright Act (Business & Professions Code section 16700 et seq.) arising from purchases of goods, materials, or services by the bidder for sale to the District pursuant to the proposal. Such assignment shall be made and become effective at the time the District tenders final payment under the contract. (Public Contract Code section 7103.5; Government Code sections 4450, 4451 and

4552).

9. The bidder hereby certifies that it is, and at all times during the performance of work hereunder shall be, in full compliance with the provisions of the Immigration Reform and Control Act of 1986 ("IRCA") in the hiring of its employees, and the bidder shall indemnify, hold harmless and defend the District against any and all actions, proceedings, penalties or claims arising out of the bidder's failure to comply strictly with the IRCA.

10. It is understood and agreed that if requested by District, the bidder shall furnish a notarized financial statement, references, and other information required by District is comprehensive to permit an appraisal of bidder's ability to perform the work.

11. **It is understood and agreed by the bidder that time is of the essence.**

12. The required noncollusion declaration is attached as required by Public Contract Code section 7106. Bidder understands and agrees that failure to submit a completed and signed declaration will render the bidder automatically nonresponsive.

13. Bidder shall certify compliance in providing the following by checking below:

☑ Product Recall Program
- **A copy of the bidders' Product Recall Program must be submitted with proposal.**

☑ Disaster Contingency Plan
- **A copy of the bidders Disaster Contingency Plan must be submitted with proposal.**

☑ Food Security and Safety Program
- **A copy of the bidders Food Security and Safety Program must be submitted with proposal.**

14. A recent copy of the bidder's health department report is attached hereto.

15. All foods meet the USDA's "All Foods Sold in Schools" Nutrition Standards.

16. Buy American - Domestic/Foreign Products. The USDA, Food and Nutrition Services encourages specifications using Federal funds to require 100% domestically grown and processed products. The exceptions to the Buy American requirements that State DOE may consider are:

a. The product is not produced or manufactured in the U.S. in sufficient quantities and are reasonably available in quantities of a satisfactory quality.
b. Competitive research and bids reveal the costs of the U.S. product are significantly higher than the non-domestic product.

This requirement will be strictly adhered to. Any bidder intending to provide products produced or grown in a foreign country must include such information on their proposal submission. Bidders offering product and/or product ingredients manufactured or grown in the United States may be given priority for usage under this solicitation. Failure to include such information on the proposal submission can result in product rejection at the bidder's expense. If bidder is quoting on a foreign product, it must be noted on the proposal and the reason for bidding a foreign product must be disclosed.

The successful bidder understands that substitutions deviating from the Buy American provision will not be accepted unless approved by the District and/or are either of the two (2) exceptions approved by the State DOE.

See Attached

17. **Failure to complete the Proposal Form and Proposal Form Pricing Sheet in its entirety may render a bidder nonresponsive.**

18. List of References. Please provide references of school districts and/or any public agencies that bidder has contracted with to provide Fresh Produce.

1. Name: _____

Address and Telephone: _____

_____

Contact Person: _____

Description of Product: _____

2. Name: _____

Address and Telephone: _____

_____

Contact Person: _____

Description of Product: _____

3. Name: _____

Address and Telephone: _____

_____

Contact Person: _____

Description of Product: _____

4. Name: _____

Address and Telephone: _____

_____

Contact Person: _____

Description of Product: _____

5. Name: _____

Address and Telephone: _____

_____

Contact Person: _____

Description of Product: _____

Sunrise Produce References

HAWTHORNE USD

14120 Hawthorne, Hawthorne Ca 90250
310-676-2276
Jennifer Kim-Food Service Director
Jkim@hawthorne.k12.ca.us
Avg. Annual Spend $1.2
Term 2010-current

ABC SD

16700 Norwalk Blvd. Cerritos Ca 90703
562-926-5566
Maureen Conklin-NS Manager
maureen.conklin@abcusd.us
Avg. Annual Spend $950,000
Term 2010-current

CHINO VALLEY USD

5130 Riverside Dr. Chino Ca 91710
909-628-1202
Quirarte, Javier-Food Service Director
javier_quirarte@chino.k12.ca.us

Avg. Annual Spend-$980,000
Term 2015-current

IRVINE USD

5050 Barranca Pkwy. Irvine Ca 926043
949-936-5000
Jill Hartstein-Food Service Director
jillhartstein@iusd.org
Avg. Annual Spend-$850,000
Term 2015-currrent

FONTANA USD

9080 Citrus Ave Fontana Ca 92335
909-357-5000
Luis A. Mays-Food Service Director
Luis.Mays@fusd.net
Avg. Annual Spend-$1.9
Term 2015-current

HESPERIA USD

15576 Main St, Hesperia, CA 92345
760-948-1051
David Carochi-Food Service Director
david.carochi@hesperia.usd.org
Avg. Annual Spend $990,000
2010-current

VAL VERDE USD

975 W. Morgan St. Perris, Ca. 92571
951-940-6100
Kayla Cain-Procurement Coordinator
Kcain@valverde.edu
Avg. Annual Spend $900,000
Term 2022-current

RIVERSIDE USD

3380 14th Street Riverside Ca 92501
951-788-7135
Interim Director Michael Vioral
mvioral@riversideunified.org
Avg. Annual Spend $1.7
Term 2010-current

VALLEY CENTER PAUMA USD

28751 Cole Grand Rd Valley Ctr 92082
760-749-0464
Michelle Valdez-Food Service Director
Valdez.mi@vcpusd.org
Avg. Annual Spend-$650,000
Term 2010-current

ALVORD USD

9KPC Pky. Corona Ca 92879
951-509-5000
Eric Holliday-Food Service Director
eric.holliday@alvordschools.org
Avg. Annual Spend-$1.2
Term 2015-current

PROPOSAL FORM PRICING SHEET

Product specifications are based on products and pack sized currently in use. Alternate pack sizes may be accepted when pack size specified is not available. Some specific brands and specifications shown have been established by the District based on the District's research and expertise, popularity of the food item, and/or brand name recognition; therefore, alternates may not be considered in circumstances where the menu, recipe, or sales may be affected. The District's Nutrition Services Department Director will be the sole judge as to whether such alternate products are, in fact, substantially equal to the specifications set forth herein and whether such deviations are acceptable to the District.

Bidder must submit Nutrition fact label and product label for each item with bid submission. Bidder shall insert "no bid" for line items will not be bid on.

Whole Fruit & Vegetable						
Item #	Product Description	Pack Size	Usage	Specifications	Alt Pack Size	Price
1	APPLE, FUJI, XFCY	163 CT/40#	100	Grade # 1 or better, 1/2 cup		
2	APPLE, GALA, XFCY	163 CT/40#	100	Grade # 1 or Better, 1/2 cup		
3	APPLE, RED DEL XFCY	163 CT/40#	100	Grade # 1 or Better, 1/2 cup		
4	BANANA, PETITE, GREEN TIP	40 LB	1300	Grade # 1 or Better		
5	BELLPEPPER, GREEN MED	5 LB	10	Grade # 1 or Better		
6	BELLPEPPER, RED MEDIUM	5 LB	15	Grade # 1 or Better		
7	BELLPEPPER, GREEN CHOICE	5 LB	10	Grade # 1 or Better		
8	BLUEBERRIES	12/6 oz	5	Grade # 1 or Better		
9	CHILE, JALAPENO	1 LB	50	Grade # 1 or Better		
10	CUCUMBER, REGULAR LUG	36 CT	125	Grade # 1 or Better		
11	GREEN ONION	6 CT	12	Grade # 1 or Better		
12	KIWI, 36VF, 108 CT	20 LB	60	Grade # 1 or Better		
13	LEMON, CHOICE	5 LB	20	Grade # 1 or Better		
14	MELON, CANTALOUPE	1 CT	20	Grade # 1 or Better		
15	MELON, HONEYDEW	1 CT	20	Grade # 1 or Better		
16	MELON, WATERMELON SEEDLES	EA	20	Grade #1 or Better		
17	NECTARINE, YELLOW/WHITE VF	100 CT	10	Grade #1 or Better		
18	ONION, YELLOW MEDIUM	5 LB	20	Grade #1 or Better		
19	ORANGE, NAVEL FANCY	113 CT	50	Grade # 1 or Better		
20	ORANGE, VALENCIA FANCY	113 CT	50	Grade # 1 o Betterr		
21	SNAP PEAS, STRINGLESS	10 LB	250	Grade # 1 o Betterr		
22	MANDARINS	25 LB	50	Grade # 1 o Betterr		
23	PEACH, YELLOW/WHITE VF	25 LB	20	Grade # 1 or Better, 1/2 cup		
24	PEAR, BARTLETT 135CT US#1	135 CT	20	Grade # 1 or Better, 1/2 cup in season, 1/2 cup		

Whole Fruit & Vegetable						
Item #	Product Description	Pack Size	Usage	Specifications	Alt Pack Size	Price
25	PINEAPPLE, COSTA RICAN GOLD	EA	20	Grade # 1 or Better,		
26	PLUM, RED/BLACK VF, 130CT	28 LB	20	Grade # 1 or Better, 1/2 cup in season, 1/2 cup		
27	POTATO, RUSSET 60 COUNT	60 count	5	Grade # 1 or Better		
28	STRAWBERRY, CALIFORNIA	8/1 LB	1250	Grade #1 or Better		
29	TANGERINE, MINNEOLA 125CT	125 CT	3000	Grade #1 or Better		
30	TOMATO, GRAPE CLAM MEDIUM	12/1 PT	225	Grade # 1 or Better		
31	TOMATO, 5X6	FLAT/60 count	100	Grade # 1 or Better		

Processed Fruit & Vegetable						
Item #	Product Description	Pack Size	Usage	Specifications	Alt Pack Size	Price
1	APPLE GREEN, SLICED	100/2oz	50	1/2 cup portion		
2	APPLE RED, SLICED	100/2oz	2000	1/2 cup portion		
3	APPLE GREEN, SLICED	5 LB	300			
4	BABY CARROT, PEELED PETITE/SLIM	5 LB BAG	500	Grade # 1 or Better		
5	BABY CARROT, PEELED	100/2.6 oz	2500	1/2 cup portion		
6	BELLPEPPER GREEN DICED 1/4"	5 LB	5	Grade # 1 or Better		
7	BELLPEPPER RED DICED 1/4"	5 LB	5	Grade # 1 or Better		
8	BELLPEPPER, RED 1/4"-JULIENNE	5 LB	5	Grade # 1 or Better		
9	BROCCOLI, FLORET	4/3LB	120	Grade # 1 or Better		
10	CARROT, COIN 3/16"	5 LB	5	Grade # 1 or Better		
11	CARROT, SHREDDED	5 LB	5	Grade # 1 or Better		
12	CARROT, STICKS 4"x3/8"	5 LB	10	Grade # 1 or Better		
13	CAULIFLOWER, FLORETS	4/3 LB	150	Grade # 1 or Better		
14	CELERY STICKS, 4"x3/8"	4/5 LB	100	Grade # 1 or Better		
15	CUCUMBER, SLICED W/SKIN 3/8"	5 LB	500	Grade # 1 or Better		
16	EDAMAME, SHELLED	4 LB	200	Grade # 1 or Better		
17	GARLIC, MINCED OR CHOPPED	4/1 QT	10			
18	GRAPES, IW	50/2 OZ	100	Grade # 1 or Better		
19	JICAMA, STICKS 4"x3/8"	5 LB	600	Grade # 1 or Better		
20	LEMON JUICE, FRESH	GAL	15	EA		
21	LETTUCE, ROMAINE CHOPPED 1"	6/2 LB	50	Grade # 1 or Better		
22	LETTUCE, GREEN LEAF, FILLETS	2/5 LB	300	Grade # 1 or Better		

Processed Fruit & Vegetable						
Item #	Product Description	Pack Size	Usage	Specifications	Alt Pack Size	Price
23	LETTUCE, SALAD MIX 4-WAY "(ROMAINE/ICEBERG/RED CABBAGE/SHREDDED CARROTS)"	4/5 LB	200	Grade # 1 or Better		
24	LETTUCE, SHREDDED 1/4"	4/5 LB	170	Grade # 1 or Better		
25	MELON, CANTALOUPE, CHUNKS	5 LB	10	Grade # 1 or Better		
26	MELON, HONEYDEW, CHUNKS	5 LB	10	Grade # 1 or Better		
27	MELON, WATERMELON, CHUNKS	5 LB	10	Grade # 1 or Better		
28	ONION YELLOW DICED 1/4"	5 LB	10	Grade # 1 or Better		
29	PINEAPPLE, CHUNKS	5 LB	10	Grade # 1 or Better		
30	PINEAPPLE, SPEAR, IW	50 CT	200	Grade # 1 or Better		
31	PICO DE GALLO	5 LB	50	Grade # 1 or Better		
32	SPINACH, CELLO CLEAN BAG	2.5 LB	320	Grade # 1 or Better		
33	ZUCCHINI, COINED 1/4"	5 LB	400	Grade # 1 or Better		

The undersigned hereby declares that all of the representations of this proposal are made under penalty of perjury under the laws of the State of California.

Individual Name: _____

Signed by: _____

Print Name: _____

Date: _____

Business Address: _____

_____

Telephone: _____

****

Partnership Name: _____

Signed by: _____

Print Name: _____

Date: _____

Business Address: _____

_____

Telephone: _____

Other Partner(s): _____

****

Corporation Name: Loewy Enterprises DBA Sunrise Produce

(a _____ Corporation[1])

Business Address: _____

500 Burning Tree Rd. Fullerton, CA. 92833

Telephone: 626-716-2705, President Date: 05/12/2025

Signed by: _____, President Date: 5-12-2025

Print Name: David Sapia, President Date: _____

Signed by: _____, Secretary Date: 05/12/2025

Print Name: Jessica Keokot,

Secretary [Seal]

****

[1] A corporation awarded the contract shall furnish evidence of its corporate existence and evidence that the officer signing the Agreement and bonds is duly authorized to do so.

Joint Venturer

Name: _____

Signed by: _____, Joint Venturer

Print Name: _____

Date: _____

Business Address: _____

_____

Telephone: _____

Other Parties to Joint Venture:

If an individual: _____
(Name)

Signed by: _____

Print Name: _____

Date: _____

Doing Business as: _____

Business Address: _____

_____

Telephone: _____

If a Partnership: _____
(Name)

Signed by: _____,

Partner Print Name: _____

Date: _____

Business Address: _____

_____

Telephone: _____

If a Corporation: Loewy Enterprises DBA Sunrise Produce
(a _____ Corporation)

Signed by: _____

Print Name: David Sapia

Title: President/CEO

Date: 05/12/2025

Business Address: 500 Burning Tree Rd.

Fullerton Ca. 92833

Telephone: 800-834-4926

SAMPLES

Samples of Fresh Produce **will** be required for evaluation and taste testing. Samples will be required to be delivered to the District **at the bidders expense**. Bidders are hereby notified to have samples ready and submitted for prompt evaluation by **May 19, 2025 by 10:00AM**. Requested samples **which cannot** be provided at that time may not be considered for award. All samples should be prepared and presented as they would be served to students.

Sample Requirements:

QUANTITY	PRODUCT	PACK SIZE
3 Packages	APPLE GREEN, SLICED	100/2 oz
1 Bag	CAULIFLOWER, FLEURETTES	5 LB
3 Packages	BABY CARROTS, PEELED	100/2.6 oz
1 Bag	ZUCCHINI, SLICED ¼ "	5 LB
1 Bag	CUCUMBER, SLICED W/SKIN 3/8"	5 LB
1 Bag	JICAMA, STICKS 4"x3/8"	5 LB
1 Bag	BROCCOLI, FLEURETTES	5LB
1 Bag	LETTUCE, SALAD MIX 4-WAY (ROMAINE, ICEBERG/RED CABBAGE/SHREDDED CARROTS)	5 LB
1 Case	BANANA, PETITE GREEN TIP	1 CASE
1 Bag	SPINACH, CELLO CLEAN BAG	2.5 LB
1 Tray	PICO DE GALLO, FRESH	5 LB
1 Bag	PARMESAN, SHREDDED	5 LB
1 Bag	CHEDDAR, MILD, SHREDDED	5 LB
1 Bag	FETA, CRUMBLED	5 LB
1 Case	TOMATO, 5X6	1 CASE
1 Flat	TOMATO, CHERRY	1 FLAT

Taste Testing. The evaluation committee will rate samples based on the following:

Taste/Flavor	Great taste and flavorful	Acceptable	Flavor was not appealing
Appearance of Packaging	Great	Acceptable	Unappealing
Appearance of Food Item	Appetizing	Acceptable	Unappetizing
Aroma/Smell	Wonderful Aroma	Acceptable Aroma	Aroma not appealing/ Unappetizing
Overall Quality	Extremely Acceptable	Acceptable	Unacceptable

PRODUCE PROPOSAL AWARD POINT SYSTEM

The District has chosen to implement a point system to make award(s). This RFP will be awarded in two categories: whole produce and processed produce. The following scoring system will be used in determining which proposals will most closely meet the best interests of the District.

There is a possible score of 100 points, any bidder that scores under 75 points will not be considered.

Cost
The Proposal with the most bid lin e items with the lowest cost: (highest count):

Lowest Cost Proposal	45
2nd Lowest Cost Proposal	35
3rd Lowest Cost Proposal	25

Criteria/Evaluation (Please see page 25)
Please provide supporting documentation for the criteria/evaluation section.

Rated best able to meet the produce specifications	50
Rated 2nd best able to meet the produce specifications	40
Rated 3rd best able to meet the produce specifications	30

Bid Packet Response
Proposer must submit a bid packet that is complete, which contains all of the requisite forms and attachments.

Able to meet bid packet requirements	5
Not able to meet bid packet requirements	0

Total _____/100

CRITERIA/EVALUATION

Please provide supporting documentation for each section below that demonstrates your ability and capabilities of supporting our district needs.

Criteria	Maximum Points
Delivery Lead Times: The bidders should be able to deliver **whole produce** with next day delivery. The bidders should be able to deliver **processed produce** utilizing a two-day lead time.	**20**
Recovery: The bidder should be able to correct short, incorrect or poor-quality deliveries of **whole produce** overnight by 7am the following morning. The bidder should be able to correct short, incorrect or poor-quality deliveries of **processed produce** the same day. Recovery may be rated based on past actual experience with the vendor, responses, references and/or interview.	**10**
Customer Service: The bidders should demonstrate their ability to promptly respond to requests for information and to resolve complaints and issues. Bidder's customer service staff should be easily accessible for inquiries or issues. Bidder should be able to provide marketing strategies to assist the district in promoting school meal programs. Customer service may be rated based on past actual experience with the vendor, responses, references and/or interview.	**10**
Taste/acceptability from customers	**10**
Total	**50**

NONCOLLUSION DECLARATION
TO BE EXECUTED BY BIDDER AND SUBMITTED WITH PROPOSAL

(Public Contract Code section 7106)

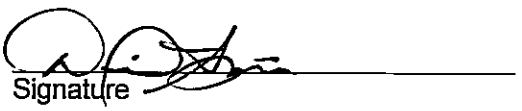
The undersigned declares:

I am the President/CEO of Loewy Enterprises DBA Sunrise Produce, the party making the foregoing proposal.

The proposal is not made in the interest of, or on behalf of, any undisclosed person, partnership, company, association, organization, or corporation. The proposal is genuine and not collusive or sham. The bidder has not directly or indirectly induced or solicited any other bidder to put in a false or sham proposal. The bidder has not directly or indirectly colluded, conspired, connived, or agreed with any bidder or anyone else to put in a sham proposal, or to refrain from bidding. The bidder has not in any manner, directly or indirectly, sought by agreement, communication, or conference with anyone to fix the proposal price of the bidder or any other bidder, or to fix any overhead, profit, or cost element of the proposal price, or of that of any other bidder. All statements contained in the proposal are true. The bidder has not, directly or indirectly, submitted his or her proposal price or any breakdown thereof, or the contents thereof, or divulged information or data relative thereto, to any corporation, partnership, company, association, organization, proposal depository, or to any member or agent thereof, to effectuate a collusive or sham proposal, and has not paid, and will not pay, any person or entity for such purpose.

Any person executing this declaration on behalf of a bidder that is a corporation, partnership, joint venture, limited liability company, limited liability partnership, or any other entity, hereby represents that he or she has full power to execute, and does execute, this declaration on behalf of the bidder.

I declare under penalty of perjury under the laws of the State of California that the foregoing is true
and correct and that this declaration is executed on 05/12/2025 [date], at Fullerton-Orange County [city], California [state].



Signature

David Sapia
Print Name

CERTIFICATION OF PRIMARY PARTICIPANT REGARDING DEBARMENT, SUSPENSION, AND OTHER RESPONSIBILITY MATTERS

The Loewy Enterprises DBA Sunrise Produce
Firm name/principal
certified to the best of its knowledge and belief, that it and its principals:

1. Are not presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any federal department agency;

2. Have not within a three-year period preceding this proposal been convicted of a or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (federal, state or local) transaction or contract under a public transaction; violation of federal or state antitrust or destruction of records, making false statements, or receiving stolen property;

3. Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (federal, state, or local), with commission of any of the offenses enumerated in paragraph (2) of this certification; and

4. Have not within a three-year period preceding this proposal had one or more public transactions (federal, state, or local) terminated for cause of default?

If unable to certify to any of the statements in this certification, the participant shall attach an explanation to this certification.

THE PRIMARY PARTICIPANT Loewy Enterprises DBA Sunrise Produce -David Sapia
Firm name/principal

CERTIFIED OR AFFIRMS THE TRUTHFULNESS AND ACCURACY OF THE CONTENTS OF THE STATEMENTS SUBMITTED ON OR WITH THIS CERTIFICATION AND UNDERSTANDS THAT THE PROVISIONS OF 31 U.S.C. SECTION 3801 ET SEQ. ARE APPLICABLE THERETO.


President/CEO
Signature and Title of Authorized Official

CERTIFICATION OF
RESTRICTIONS ON LOBBYING

I, David Sapia, hereby certify on behalf (name of offeror) of President/CEO Loewy Enterprises dba Sunrise Produce (Firm name) that:

1. No Federal appropriated funds have been paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer of employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal contract, the making of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment, or modification of any Federal contract, grant, loan, or cooperative agreement.

2. If any funds, other than Federal appropriated funds, have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit the attached, Standard Form-LLL, "Disclosure of Lobbying Activities", in accordance with its instructions.

3. The undersigned shall require that the language of this certification be included in all subcontracts, and that all subcontracts shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance is placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by section 1352, title 31, U.S. Code. Any person who fails to file the required certification shall be subject to civil penalty of not less than $10,000 and not more than $100,000 for each such failure.

Executed this 12th day of May, 2025.

By _____
(Signature of authorized official)

President/CEO
(Title of authorized official)

BUY AMERICAN WAIVER EXCEPTION LIST

This documentation is required for all food items that ***are not*** produced and processed in the U.S. with least 51% of its agricultural food components, by weigh or volume, from the U.S. The Buy America regulations state:
Exceptions. The purchase requirements described in paragraph (a) of this section shall not apply in instances when the recipient agency determines:
(1) recipients have unusual or ethnic food preferences which can only be met through purchases of products not produced in the U.S.;
(2) the product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality;
(3) the cost of U.S. produced food products is significantly higher than foreign products.

[53 FR 27476, July 21, 1988, as amended at 58 FR 39122, July 22, 1993; 67 FR 65015, Oct. 23, 2002]

Line Item Number	Description	Domestic Price	Non-Domestic Price (Foreign Product)	Reason for Waver	Country of Origin
Sample	*Sample: Ground Cinnamon*	*NA*		*Product is not produced in the U.S. in sufficient and reasonable quantities*	
Sample	*Sample: Canned Pineapple*	*$29.95*	*$59.95*	*U.S. Canned Pineapple is Significantly higher in cost (more than 10%)*	

(Copy, complete and sign for additional line items)

Every effort shall be made to follow the Buy American Provision required by the National School Lunch Act to include domestically grown products in school food programs. By signing this certification, the Proposer is acknowledging the Buy American requirements per Instructions and will provide the requested documentation when offer of awarded item has been made to Distributor.

Company: Loewy Enterprises DBA Sunrise Produce
Print Name: David Sapia
Title: President/CEO
Signature: _____ Date: 05/12/2025

CERTIFICATION AND DISCLOSURE STATEMENTS

Following is an explanation of submittal requirements of the ***Suspension and Debarment Certification Statement*** and the ***Certification Regarding Lobbying*** by School Food Authorities (SFA) and Food Service Management/Consulting Companies.

Beginning with the 1998/99 school year, instructions to comply with procurement requirements by completion of these certifications will be included in the annual renewal of School Nutrition Programs.

The applicability of this information begins with the 1998/99 school year and is for SFAs that meet one of the following criteria:

- The SFA's estimated annual federal child nutrition reimbursement will exceed $100,000.
- The SFA's annual contract with a Contractor exceeds $100,000.
- The SFA utilizes a Food Service Management or Consulting Company and the annual contract exceeds $100,000.
- Suspension and Debarment Certification

This certification is required to be completed by the Contractor each time an SFA renews or extends an existing contract that exceeds $100,000. The certification is also required when an SFA puts out bids for goods and services that will exceed $100,000. In these instances, the SFA must obtain a completed ***Suspension and Debarment Certification*** from either the potential Contractor or existing Contractor before any transactions can occur between the sponsor and the Contractor or Contractor (7 CFR 3017.110). This certification is required as part of the original bid, contract renewal, or contract extension to assure the SFA that the Contractor or any of its key employees have not been proposed for debarment, debarred, or suspended by a Federal agency. While this certification is required for all contracts in excess of $100,000, it is recommended that they be routinely requested under all procurements. The completed certification is to be attached to the signed contract and maintained on file by the SFA. **Do not submit the certification to the California Department of Education.**

Certification Regarding Lobbying

SFAs that receive in excess of $100,000 in annual federal meal reimbursement **must** annually complete and **submit** this certification statement to the California Department of Education (CDE), Child Nutrition and Food Distribution Division (CNFFD). The statement is part of the annual renewal of the SFA's agreement with the California Department of Education, Child Nutrition and Food Distribution Division.

In addition, when SFAs put out bids for goods and services or renew/extend existing contracts that exceed the $100,000 threshold, they are required to obtain a completed ***Certification Regarding Lobbying*** from either the potential Contractor and/or existing Contractor before any transactions can occur between the SFA and the Contractor or Contractor (7 CFR 3018.110). This certification is required as part of the original bid, contract renewal, or contract extension and is not submitted to the CDE.

Also enclosed is the **Disclosure of Lobbying Activities** form. This is required to be completed if the potential or existing Contractor, using other than federal funds, has paid or will pay for lobbying activities in connection with the school nutrition program agreement (Item 2 of the ***Certification Regarding Lobbying*** statement).

Applicable to Both Certification Statements

- Federal law prohibits SFAs from circumventing the $100,000 threshold by entering into multiple

contracts; each of which do not equal or exceed $100,000, but the aggregate amount of all the contracts will equal or exceed $100,000.
• Contractor must submit completed certifications to the SFA as part of the original bid, contract renewal, or contract extension. If completed certifications are not included, the original bid is considered nonresponsive, and the contract renewal or extension is incomplete. In order for the SFA to consider the original bid or renew/extend the original contract, the Contractor must have submitted current certifications to the SFA.

SFAs with Food Service Management or Consulting Contracts

SFAs utilizing food service management or consulting companies **must** include both certification statements in all Request for Proposals (RFP). SFAs must retain the certifications with its documentation of new contracts and contract amendments/renewals submitted to the CDE, CNFDD, for approval. The food service management or consulting company must annually sign and submit to the SFA both the ***Suspension and Debarment Certification*** and the ***Certification Regarding Lobbying.*** If receiving more than $100,000 in federal reimbursement, the SFA is required to sign and submit the Certification Regarding Lobbying to the CDE, CNFDD.

Summary

• ***Suspension and Debarment Certification***
1. The SFA must include this certification in all RFPs that result in an annual contract in excess of $100,000.
2. A Contractor is required to sign this certification when a contract or renewal contract with an SFA exceeds $100,000 annually in federal funds.
3. The SFA retains certification signed by Contractor with executed contract and maintains it on file.

• ***Certification Regarding Lobbying***
1. SFAs receiving in excess of $100,000 in annual federal reimbursement must sign and submit this certification during the annual renewal of the School Nutrition Programs participation.
2. SFAs must obtain this completed certification from any potential or existing Contractor as part of any original contract or contract renewal/extension that exceeds the annual expenditure of $100,000 in federal funds. **Retain** the certifications with bid documents.
3. The **Disclosure of Lobbying Activities** form may need to be completed if any payment has been made or will be made to any person or lobbying entity. (Item 2 of ***Certification Regarding Lobbying.***)

California Department of Education
Child Nutrition and Food Distribution Division

School Nutrition Programs Unit
April 1998

SUSPENSION AND DEBAREMENT CERTIFICATION
U.S. DEPARTMENT OF AGRICULTURE

INSTRUCTIONS: SFA to obtain from any potential Contractor or existing Contractor for all contracts in excess of $100,000. This form is required each time a bid for goods/services over $100,000 is solicited or when renewing/extending an existing contract exceeding $100,000 per year (Includes Food Service Management and Food Service Consulting Contracts).

Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion Lower Tier Covered Transactions

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This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722 – 4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON REVERSE)

(1) The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.

(2) Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

NewPort Mesa USD	RFP 121-25
Name of School Food Authority	Agreement Number

Potential Contractor or Existing Contractor (Lower Tier Participant):

David Sapia	President/CEO		05/12/2025
Printed Name	Title	Signature	Date

DO NOT SUBMIT THIS FORM. RETAIN WITH THE APPLICABLE CONTRACT OR BID RESPONSES.

G: SNP: DEBARMENT

INSTRUCTIONS FOR CERTIFICATION

1. By signing and submitting this form, the prospective lower tier participant (one whose contract for goods or services exceeds the Federal procurement small purchase threshold fixed at $100,000) is providing the certification set out on the reverse side in accordance with these instructions.

2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.

4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.

5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.

6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion -- Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.

7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Non-procurement List.

8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.

9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

California Department of Education School Nutrition Programs Unit
Child Nutrition and Food Distribution Division April 1998 Approved by OMB 0348-0046

INSTRUCTIONS FOR COMPLETION OF SF LLL, DISCLOSURE OF LOBBYING This disclosure form shall be completed by the reporting entity, whether subawardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Use the SF-LLL-A Continuation Sheet for additional information if the space on the form is inadequate. Complete all sections that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.
2. Identify the status of the covered Federal action.
3. Identify the appropriate classification of this report. If this is a follow-up report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.
4. Enter the full name, address, city, state, and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants, and contract awards under grants.
5. If the organization filing the report in No. 4 checks "Subawardee," then enter the full name, address, city, state, and zip code of the prime Federal recipient. Include Congressional District, if known.
6. Enter the name of the Federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal action (No. 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal action identified in No. 1 (e.g., Request for Proposal (RFP) number; Invitation for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the Federal agency). Include prefixes, e.g., "RFP-DE-90-001."
9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in No. 4 or 5.
10. (a) Enter the full name, address, city, state, and zip code of the lobbying entity engaged by the reporting entity identified in No. 4 to influence the covered Federal action.
    (b) Enter the full names of the individual(s) performing services, and include full address if different from No. 10(a). Enter Last Name, First Name, and Middle Initial (MI).
11. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (No. 4) to the lobbying entity (No. 10).
12. Check the appropriate box(es). Check all boxes that apply. If other, specify nature.
13. Check the appropriate box(es). Check all boxes that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.

14. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the date(s) of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with Federal officials. Identify the Federal official(s) or employee(s) contacted or the officer(s), employee(s), or Member(s) of Congress that were contacted.
15. Check whether or not a SF-LLL-A Continuation Sheet(s) is attached.
16. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instruction, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, D.C. 20503

N/A

DISCLOSURE OF LOBBYING ACTIVITIES

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352
(See reverse for public burden disclosure)

1. Type of Federal Action: a. Contract b. Grant c. Cooperative Agreement d. Loan e. Loan Guarantee f. Loan Insurance	2. Status of Federal Action: a. Bid/offer/application b. Initial Award c. Post-award	3. Report Type: a. Initial filing b. Material change FOR MATERIAL CHANGE ONLY: Year: _____ Quarter: _____
4. Name and Address of Reporting Entity: Prime Subwardee Tier _____, if known Congressional District, if known:		☐ If Reporting Entity in No. 4 is Subwardee, Enter Name and Address of Prime: Congressional District, if known:
☐ Federal Department/Agency:		☐ Federal Program Name/Description: CFDA Number, if applicable:
☐ Federal Action Number, if known:		☐ Award Amount, if known: $ _____
☐ a. Name and Address of Lobbying Entity (If individual, last name, first name, MI):		10.b. Individuals Performing Services (including address if different from No. 10a) (last name, first name, MI):
(attach Continuation Sheet(s) if necessary)		
☐ Amount of Payment (Check all that apply): $ _____ actual planned		☐ Type of Payment (check all that apply): Retainer One-time fee Commission Contingent Fee Deferred Other; specify: _____
☐ Form of Payment (check all that apply): Cash In-Kind; specify: Nature _____ Value _____		
☐ Brief description of services performed or to be performed and date(s) of service, including officer(s), employee(s) or member(s) contacted, for payment indicated in No.11: (Attach Continuation Sheet(s) SF-LLL-A, if necessary)		
15. Continuation Sheet(s) SF-LLL-A attached: Yes No (circle one)		

16. Information requested through this form is authorized by Title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than $10,000 and not more than $100,000 for each such failure.	**Signature:**  **Print Name:** David Sapia **Title:** President/CEO **Telephone No:** 626-716-2705 **Date:** 05/12/2025
Federal Use Only:	**Authorized for local reproduction** **Standard Form - LLL**

GENERAL CONDITIONS

SCOPE OF WORK:

Newport Mesa Unified School District ("District") is seeking vendors interested in supplying fresh produce for the food services department. Only fresh produce meeting the District Nutrition Standards as outlined will be approved. It is the vendor's responsibility to review the wellness policy and be familiar with its contents. **Any product that does not meet District Nutrition Standards will not be considered and may not be delivered at any time.**

1. ADD/ DELETE LOCATIONS: The District reserves the right to add or delete locations at its discretion at any time throughout the term of this proposal.

2. DELIVERIES REFUSED FOR INSUFFICIENT PRODUCT: The District reserves the right to request the Successful Bidder to correct any deliveries that are deemed unacceptable by Nutrition Services or his/her designee within the time frame specified in the Special Conditions. If the Successful Bidder cannot replace the unacceptable product within the allotted time set forth in the Special Conditions, immediate notification must be made to the Food Services Department to coordinate replacement delivery date and time.

3. NO MAXIMUM OR MINIMUM QUANTITIES: The District does not guarantee that a minimum or maximum amount will be purchased. Any quantities specified in this proposal are estimates only. Quantities are subject to change in order to meet the needs of the Nutrition Service Department as well as individual school needs. **No minimum order requirements may be imposed or will be allowed.**

4. PRICING/EXTENSIONS: Quoted prices must stay in effect for one (1) year after award of proposal. The District shall grant, upon written request, a price adjustment to compensate for inflation; this adjustment must be requested prior to April 30th of each year for the upcoming renewal year. The adjustment will be effective upon renewal of the contract and shall not exceed the percentage of change in the Consumer Price Index (CPI) for the Los Angeles-Long Beach- Anaheim areas for the period ending March 31st of the given contract renewal.

5. PRODUCT RECALL: Successful bidder shall bear the cost incurred by the District resulting from product recall, including but not limited to, any cost initially incurred for storage and transportation; pickup, transportation and storage of recalled product(s); and price differential for replacement product, if necessary and approved by the District. Payment or credit for all cost directly related to product recall shall be made with 30 days.

6. NO ASSIGNMENT: The successful bidder shall not assign, transfer, or convey the contract which may be awarded, or any right accruing there-under, title or interest therein, funds to be received hereunder, or any power to execute the same.

7. POSTPONEMENTS/DELAYS: The successful Bidder must have a contingency plan in place for immediate recovery should a truck breakdown or other delay(s) occur during any delivery day. If a delay occurs, the successful bidder will be responsible for contacting the Nutrition Services Department and each individual Site Supervisor affected by the delay. It is requested that the successful bidder meet with the Nutrition Services Department Director to outline the proposed delivery routing prior to implementation or upon a change in routes or delivery days.

8. DELIVERIES: Deliveries are to be F.O.B. (Free On Board) destination. All deliveries shall require inside delivery and are to be placed in designated areas/coolers, as specified, by the Site Supervisor/designee. Delivery scheduling must be agreed to by the successful bidder and individual Site Supervisor/designee. Their criteria for delivery scheduling will be based on

volume and equipment present at the site. Deliveries will be made daily (Monday through Friday). Any requests to deviate from the Site Supervisor's delivery times, must be made directly to the Nutrition Services Department Director.

9. WARRANTY OF ITEMS/GOODS:

a) Notwithstanding inspection and acceptance by the District of supplies/goods furnished under the contract or any provision of this contract concerning the conclusiveness thereof, the Successful bidder warrants that:

i) All items/goods or services furnished under this contract shall be in accordance with the District specifications as called out in this bid. The successful bidder shall furnish and deliver the quantity designated in the award of the bid. Any items/goods determined by the District's Nutrition Services Department Director to be not in accordance with or conforming to the specifications of the bid, shall be rejected and promptly removed from the District's premises at the successful bidder's expense. When a sample is taken from a shipment and sent to a laboratory for testing and the test shows that the sample does not comply with the specifications or contract sample, the cost of such test shall be paid for by the successful bidder.

ii) The preservation, packaging, packing and marking, and the preparation for, and method of shipment of such items/goods will conform to the requirements of this contract.

b) Within a reasonable time, the District may either by written notice, require the prompt correction or replacement of any items/goods or part thereof (including preservation, packaging, packing and marking) that do not conform with the requirements of this contract or retain such items/goods, whereupon the contract price thereof shall be reduced by an amount equitable under the circumstances and the Successful bidder shall promptly make appropriate repayment.

c) When return, correction or replacement is required, the District shall return the items/goods and transportation charges and responsibility for such items/goods while in transit shall be borne by the Successful bidder. However, the successful bidder's liability for such transportation charges shall not exceed an amount equal to the cost of transportation by the usual commercial method of shipment between the designated destination point under this contract and the Successful bidder's facility and return.

d) If the Successful bidders fails or refuses to correct or replace the nonconforming items/goods within a period of ten (10) days, the District may, by contract or otherwise, correct or replace them with similar items/goods and charge to the Successful bidder the cost occasioned to the District thereby. In addition, if the Successful bidder fails to furnish timely disposition instructions, the District may dispose of the nonconforming items/goods for the Successful bidder's account in a reasonable manner, in which case, the District is entitled to reimbursement from the Successful bidder or from the proceeds for the reasonable expenses of the care and disposition of the nonconforming items/goods, as well as for excess costs incurred or to be incurred.

e) Any items/goods or parts thereof corrected or furnished in replacement pursuant to this clause shall also be subject to all the provisions of this clause to the same extent as items/goods initially delivered.

f) The rights and remedies of the District provided in this clause are in addition to and do not limit any rights afforded to the District by any other clause of the contract.

10. DEFAULT: If successful bidder fails or neglects to furnish and/or deliver the supplies or services at the prices quoted or at the times and places agreed upon or otherwise fails to comply with the terms, conditions, or specifications of this proposal document in its entirety, the District reserves the right to cancel existing services affected by such default, and procure services from other sources and deduct from any unpaid balance due to the successful bidder. The price paid shall be considered the prevailing market price at the time such purchase is made.

11. FORCE MAJEURE: The parties to the Agreement shall be excused from performance during the time and to the extent that they are prevented from obtaining, delivering or performing services by act of God, fire, pandemic, loss or shortage of facilities, lockout, or commandeering of materials, products, plants or facilities by the government, when satisfactory evidence thereof is presented to the party, provided that it is satisfactorily established that the non-performance is not due to the fault or neglect of the party not performing.

12. GOVERNING LAW: The laws of the State of California and the County of Orange shall govern all aspects of the proposal.

13. NO WAIVER: No waiver of a breach of any provision of the agreement by the District shall constitute a waiver of any other breach of such provision. Failure of the District and Successful bidder to enforce at any time, or from time to time, any provision of this agreement shall not be construed as a waiver thereof.

14. SEVERABILITY: If any provisions of the agreement shall be unlawful, void, or for any reason, unenforceable, it shall be deemed severable from, and shall in no way effect the validity or enforceability of the remaining provisions of this contract, which shall remain valid and enforceable according to its term.

15. INDEPENDENT CONTRACTOR: While engaged in carrying out and complying with the terms and conditions of the Agreement, the successful bidder shall be deemed an independent contractor and not an officer, agent, or employee of the District.

16. DAMAGE TO DISTRICT PROPERTY: The successful bidder shall be fully responsible for any damage to District property caused by its employees. Repairs or replacement, at the option of the District, shall be made by the successful bidder or by the District and charged to the bidder.

17. DRUG AND ALCOHOL TESTING: The successful bidder shall require that all drivers and other individuals who may come in contact with students be subject to drug and alcohol testing in accordance with the requirements of any federal, state, and local laws. The successful bidder shall keep a record of said information and shall provide such information to the District upon request. The successful bidder shall notify the District immediately and in writing whenever any driver has tested positive for drugs or alcohol and shall immediately dismiss the driver from delivering to the District.

18. COMPLIANCE WITH OSHA: Successful bidder agrees that all item(s) offered comply with all applicable Federal and State Occupational Safety and Health Act, laws, standards and regulations, and that successful bidder will indemnify and hold the District harmless for any failure to so conform.

19. DRIVING ON PREMISES: The successful bidder's representative driving motor vehicles on the District's school grounds will use extreme caution, especially when school is in session. Drivers will lock any gate or door to which they may have access, both when entering and/or leaving school grounds. Any unusual conditions noted by drivers such as gates or doors found

unlocked and/or opened, evidence of vandalism, etc., should be reported to the Newport Mesa Unified School District at (714) 424-5000.

20. RECORDS AND AUDIT:

    a) The Successful bidder shall maintain books, records, documents, and other evidence and accounting procedures and practices, sufficient to reflect properly all costs claimed to have been incurred and anticipated to be incurred for the performance of this Agreement.

    b) The Successful bidder shall preserve and make available its records to the District and/or other representative agencies having a financial interest in this Agreement including designees of the interested parties for a period of five (5) years from the date of expiration of this Agreement or until released in writing from this obligation by the District.

    The Successful bidder is responsible for any audit discrepancies involving any deviation from the terms of this Agreement, and for any commitments or expenditures in excess of amounts allotted by the District.

21. CLAIMS: If the successful bidder shall claim compensation for any damage sustained by reason of the acts of the District or its agents, the successful bidder shall, within five (5) days after sustaining of such damage, make to the District a written statement of the damage sustained. On or before the 15th day of the month succeeding that in which such damage shall have been sustained, the successful bidder shall file with the District an itemized statement of the details and amount of such damage, and unless such statement shall be made as thus required, the successful bidder's claims for compensation shall be forfeited and invalidated and it shall not be entitled to consideration for payment on account of any such damage.

SPECIAL CONDITIONS

1. Nutrition Guidelines are based on current Federal and State guidelines and are subject to change during the term of the Agreement.

2. The bidder should be able to correct short, incorrect or poor-quality deliveries of **whole produce** overnight by 7am the following morning. The bidder should be able to correct short, incorrect or poor-quality deliveries of **processed produce** the same day.

3. The bidders should be able to deliver **whole produce** with next-day delivery. The bidders should be able to deliver **processed produce** utilizing a two-day lead time.

4. A complete nutritional fact label for one (1) individual serving including all ingredients and major food allergens used in the preparation of the product will be required. Information regarding school meal pattern requirements met by each product must be provided with the proposal at opening. Products must specify zero grams of trans-fat per serving (Public law no. 111-296, Healthy, Hunger-Free Kids Act of 2010).

5. At least one (1) food item inside each transport unit must be time and temperature checked before departing the successful Bidder's facility. A receipt and/or invoice will be submitted to the site upon delivery which will include the time and temperature details of each unit.

6. The set-up of orders and delivery times may vary per school. Successful bidder(s) must work with the Nutrition Services Department and/or school sites on both set-up and delivery.

7. The storage, preparation, handling, and delivery of the food products shall comply with all applicable health and safety laws and regulations. The successful bidder shall immediately notify the Nutrition Services Director or designee at 714-424-5090 followed by written correspondence of any potential disease, illness, or recalls associated with the food product which stem from improper procedures or defective food product.

8. Delivery slips are required with every delivery; each delivery slip must be signed by the Site Supervisor or their designee and a copy shall be left at the individual schools.

9. The successful bidder(s), if requested, shall be responsible to provide on-site training to school personnel in proper food service handling techniques for dispensing your product.

10. Payments for Fresh Produce may be invoiced after actual delivery to the required destination.

11. All products must be produced, processed, handled and distributed in accordance with the laws and regulations of the Orange County Health Department: The District reserves the right to inspect the plant and facilities of the bidder prior to or after award of contract. The bidder must display a valid Orange County Health Department permit. A recent health department report will be required to be submitted at the time of the proposal opening.

12. Products and packaging stated herein shall be produced under sanitary conditions; the plant shall meet sanitary requirements of Federal, State, County and City agencies. Cases and packages shall be so constructed as to ensure safe and sanitary transportation to point of delivery. All packaging materials shall be FDA approved to meet all pertinent State and Federal regulations for safe use with foods. Packaging materials shall impart no order, flavor, or color to the product.

13. Food delivered individually-portioned, packaged and labeled for sale must have an ingredient

label which lists allergens, if any, and MSG. Packaging must include a tamper-proof seal.

14. For each food item the successful bidder proposes, please deliver a nutrient analysis and a list of ingredients and amount (by weight or volume) in each service

15. No fuel surcharges will be accepted under this contract and the addition of such charges shall not be permitted during the period of the term of this contract.

16. Buy American Provision: Pursuant to 7CFR 201.21(d) and 42 U.S.C. §1760, any public entity, including any school district or community college district, when purchasing food, shall give preference to United State-grown produce and United States-processed foods when there is a choice and it is economically feasible to do so. For purposes of this section, the determination of "economically feasible" should be made by the purchasing public entity, considering the total costs, quantity, and quality of the food and the budget and policies of the entity. Provide justifications for non-domestic products, if any.

17. The successful bidder(s) may utilize monthly pricing sheets which must be emailed to the District on a monthly basis for the duration of the contract.

Newport-Mesa
Unified School District

NEWPORT-MESA UNIIFED SCHOOL DISTRICT

ADDENDUM NO. 1
Fresh Produce for Food Services

BID No. 121-25

NEWPORT-MESA UNIFIED SCHOOL DISTRICT
2985 BEAR ST., BLDG.A
COSTA MESA, CA 92626

05/07/2025

The following revisions and/or clarifications shall be made to the BID documents for the above-named work. All work described in the original BID documents and all applicable Sections of the original BID documents shall be included in the contract, except as herein modified:

Acknowledgement of this Addendum shall be made below and submitted with the BID submission. If acknowledgement is not made the proposal may be considered non-responsive.

1. ***Change:*** Sample list of items to exclude dairy products

All other provisions of the BID remain unchanged.

BELOW, PLEASE ACKNOWLEDGE RECEIPT OF THIS ADDENDUM AND SUBMIT IT WITH YOUR PROPOSAL.

Name: David Sapia-President/CEO

Signature: David Sapia

Firm Name: Loewy Enterprises DBA Sunrise Produce

Address: 500 Burning Tree Rd.

Fullerton Ca. 92833

Telephone #: 626-716-2705

Email: jaguirre@sunriseproduce.com

(END OF ADDENDUM NO.1)

Item#	Product Description (Whole)	Pack Size	Usage	Specifications	Alternate Pack Size	Price
1	APPLE, FUJI, XFCY	163 CT/40#	100	Grade # 1 or better, 1/2 cup	Variety	$23.00
2	APPLE, GALA, XFCY	163 CT/40#	100	Grade # 1 or Better, 1/2 cup	Variety	$23.00
3	APPLE, RED DEL XFCY	163 CT/40#	100	Grade # 1 or Better, 1/2 cup	Variety	$23.00
4	BANANA, PETITE, GREEN TIP	40 LB	1300	Grade # 1 or Better		$19.75
5	BELLPEPPER, GREEN MED	5 LB	10	Grade # 1 or Better		$9.00
6	BELLPEPPER, RED MEDIUM	5 LB	15	Grade # 1 or Better		$9.00
7	BELLPEPPER, GREEN CHOICE	5 LB	10	Grade # 1 or Better		$9.00
8	BLUEBERRIES	12/6 oz	5	Grade # 1 or Better		$22.00
9	CHILE, JALAPENO	1 LB	50	Grade # 1 or Better		$4.00
10	CUCUMBER, REGULAR LUG	36 CT	125	Grade # 1 or Better		$19.00
11	GREEN ONION	6 CT	12	Grade # 1 or Better		$6.00
12	KIWI, 36VF, 108 CT	20 LB	60	Grade # 1 or Better		$21.00
13	LEMON, CHOICE	5 LB	20	Grade # 1 or Better		$5.00
14	MELON, CANTALOUPE	1 CT	20	Grade # 1 or Better		$5.00
15	MELON, HONEYDEW	1 CT	20	Grade # 1 or Better		$5.00
16	MELON, WATERMELON SEEDLES	EA	20	Grade #1 or Better		$7.00
17	NECTARINE, YELLOW/WHITE VF	100 CT	10	Grade #1 or Better		$24.00
18	ONION, YELLOW MEDIUM	5 LB	20	Grade #1 or Better		$5.00
19	ORANGE, NAVEL FANCY	113 CT	50	Grade # 1 or Better		$26.00
20	ORANGE, VALENCIA FANCY	113 CT	50	Grade # 1 o Betterr		$26.00
21	SNAP PEAS, STRINGLESS	10 LB	250	Grade # 1 o Betterr		$28.00
22	MANDARINS	25 LB	50	Grade # 1 o Betterr		$26.00
23	PEACH, YELLOW/WHITE VF	25 LB	20	Grade # 1 or Better, 1/2 cup	VF	$24.00
24	PEAR, BARTLETT 135CT US#1	135 CT	20	Grade # 1 or Better, 1/2 cup in season, 1/2 cup		$36.00
25	PINEAPPLE, COSTA RICAN GOLD	EA	20	Grade # 1 or Better	1ct	$2.70
26	PLUM, RED/BLACK VF, 130CT	28 LB	20	Grade # 1 or Better, 1/2 cup in season, 1/2 cup		$24.00
27	POTATO, RUSSET 60 COUNT	60 count	5	Grade # 1 or Better		$19.00
28	STRAWBERRY, CALIFORNIA	8/1 LB	1250	Grade #1 or Better		$16.00
29	TANGERINE, MINNEOLA 125CT	125 CT	3000	Grade #1 or Better		$20.00
30	TOMATO, GRAPE CLAM MEDIUM	12/1 PT	225	Grade # 1 or Better		$14.00
31	TOMATO, 5X6	FLAT/60 count	100	Grade # 1 or Better		$23.00

Item#	Product Description (Processed)	Pack Size	Usage	Specifications	Alternate Pack Size	Price
1	APPLE GREEN, SLICED	100/2oz	50	1/2 cup portion		$25.00
2	APPLE RED, SLICED	100/2oz	2000	1/2 cup portion		$26.10
3	APPLE GREEN, SLICED	5 LB	300		1lb	$2.15
4	BABY CARROT, PEELED PETITE/SLIM	5 LB BAG	500	Grade # 1 or Better		$6.60
5	BABY CARROT, PEELED	100/2.6 oz	2500	1/2 cup portion	100/3oz	$19.75
6	BELLPEPPER GREEN DICED 1/4"	5 LB	5	Grade # 1 or Better		$19.00
7	BELLPEPPER RED DICED 1/4"	5 LB	5	Grade # 1 or Better		$19.00
8	BELLPEPPER, RED 1/4"-JULIENNE	5 LB	5	Grade # 1 or Better		$19.00
9	BROCCOLI, FLORET	4/3LB	120	Grade # 1 or Better		$8.00
10	CARROT, COIN 3/16"	5 LB	5	Grade # 1 or Better		$6.00
11	CARROT, SHREDDED	5 LB	5	Grade # 1 or Better		$6.00
12	CARROT, STICKS 4"x3/8"	5 LB	10	Grade # 1 or Better		$14.00
13	CAULIFLOWER, FLORETS	4/3 LB	150	Grade # 1 or Better		$27.00
14	CELERY STICKS, 4"x3/8"	4/5 LB	100	Grade # 1 or Better		$26.00
15	CUCUMBER, SLICED W/SKIN 3/8"	5 LB	500	Grade # 1 or Better		$13.00
16	EDAMAME, SHELLED	4 LB	200	Grade # 1 or Better	1lb	$2.30
17	GARLIC, MINCED OR CHOPPED	4/1 QT	10		32oz	$8.00
18	GRAPES, IW	50/2 OZ	100	Grade # 1 or Better	150/2.5oz	$44.00
19	JICAMA, STICKS 4"x3/8"	5 LB	600	Grade # 1 or Better		$12.50
20	LEMON JUICE, FRESH	GAL	15	EA		$13.00
21	LETTUCE, ROMAINE CHOPPED 1"	6/2 LB	50	Grade # 1 or Better		$17.00
22	LETTUCE, GREEN LEAF, FILLETS	2/5 LB	300	Grade # 1 or Better	10lb	$23.00
23	LETTUCE, SALAD MIX 4-WAY "(ROMAINE/ICEBERG/RED	4/5 LB	200	Grade # 1 or Better		$18.50
24	LETTUCE, SHREDDED 1/4"	4/5 LB	170	Grade # 1 or Better		$14.00
25	MELON, CANTALOUPE, CHUNKS	5 LB	10	Grade # 1 or Better		$16.00
26	MELON, HONEYDEW, CHUNKS	5 LB	10	Grade # 1 or Better		$16.00
27	MELON, WATERMELON, CHUNKS	5 LB	10	Grade # 1 or Better		$17.00
28	ONION YELLOW DICED 1/4"	5 LB	10	Grade # 1 or Better		$7.00
29	PINEAPPLE, CHUNKS	5 LB	10	Grade # 1 or Better		$23.00
30	PINEAPPLE, SPEAR, IW	50 CT	200	Grade # 1 or Better		$27.00
31	PICO DE GALLO	5 LB	50	Grade # 1 or Better		$18.00
32	SPINACH, CELLO CLEAN BAG	2.5 LB	320	Grade # 1 or Better		$4.25
33	ZUCCHINI, COINED 1/4"	5 LB	400	Grade # 1 or Better		$13.50

1. OBJECTIVE

The objective of this plan is to establish written guidelines that are to be followed to prevent food adulteration caused by a deliberate act of sabotage or bioterrorism and minimize the risk of security breaches on grounds and within the facility of Sunrise Produce Company. These guidelines are to meet or exceed the "Public health security & Bioterrorism Act 2002".

2. SCOPE

This program is to protect the food processed at Sunrise Produce Company and covers the property and building Sunrise Produce Company's leases. This plan also intends to address areas of risk while recognizing the need for reasonable access to employees, vendors, suppliers, truck drivers, contractors and visitors.

3. RESPONSIBILITIES

Individuals that have collective responsibility for Sunrise Produce Company overall food security:

Primary Responsibility **Individual**

SUNRISE PRODUCE COMPANY	
FOOD DEFENSE & FACILITY SECURITY TEAM CONTACT INFORMATION	
FOOD SAFETY – MANAGER OF QUALITY ASSURANCE	
Name:	Gerson DePaz
Office Phone Number:	(800)-834-4926 ext. 142
Cellular:	(213)-675-0727
EMPLOYEE SAFETY – DIRECTOR OF OPERATIONS	
Name:	Gerson DePaz
Office Phone Number:	(213)-675-0727
Cellular:	(213)-675-0727
EMPLOYEE SAFETY – TRANSPORTATION MANAGER	
Name:	Erica Barraza
Office Phone Number:	800-834-4926 ext 167
Cellular:	(323)712-8547
EMPLOYEE SAFETY-WAREHOUSE MANAGER	
Name:	Jorge Ramos
Office Phone Number:	(800)-834-4926 ext 124
Cellular:	(323)-864-3950
EMPLOYEE SAFETY-LOADERS MANAGER	
Name:	Jorge Ramos

Office Phone Number:	(800)-834-4926 ext 124
Cellular:	(323)864-3950
GROUNDS SECURITY – MAINTENANCE MANAGER	
Name:	Alex Vargas
Office Phone Number:	(800)-834-4926 ext 130
Cellular:	(323)-523-1415

Other emergency contacts

LAW ENFORCEMENT AND REGULATORY AGENCIES	
Agency	**CITY OF FULLERTON LOCAL POLICE DEPARTMENT**
Emergency Phone Number:	**911**
Second Emergency Phone Number:	**(714)738-6800**
Third Emergency Phone Number:	
NON-EMERGENCY PHONE NUMBER	

LAW ENFORCEMENT AND REGULATORY AGENCIES	
Agency	**USDA**
Phone Number:	**(951) 656-6800**
Mailing Address	**22690 CACTUS AVE MORENO VALLEY, CA 92553-9024**
Fax Number	**(951) 656-0094**

LAW ENFORCEMENT AND REGULATORY AGENCIES	
Agency	**FDA**
Phone Number:	**(888) 463-6332**
Mailing Address	**10903 New Hampshire Ave Silver Spring MD 20993-0002**
Fax Number	

4. PROCEDURES

4.1 Grounds Access

4.1.1.1 A security guard is on duty 24 hours everyday.

4.1.1.2 A surveillance video system is in place and covers all access and critical areas.

4.2 Building Access

4.2.1 **Building:** This building contains the corporate office, dry warehouse and refrigerated rooms where products are stored.

4.2.1.1 All Visitors are required to use the main entrance at the front of the building where the reception is located.

4.2.1.2 Visitors are required to sign in with the reception and provide identification.

4.2.1.3 Visitors are required to sign the Sunrise Produce Company GMP's and visitors guidelines.

4.2.1.4 Each visitor is given a 'visitor's badge' and are required to wear the badge at all times during the duration of the visit for both facilities.

4.2.1.5 There are Two (2) access doors to the facility; the main office entrance and the truck entrance. Both accesses are controlled by the receptionist and by the security guards.

4.2.1.6 Truck drivers require checking in with the security guard before they are allowed to access the receiving dock.

4.2.1.6.1 Truck Drivers have restricted access to the building. They are required to enter only through a designated door for truck drivers and employees. They check in with the receiving personnel before entering the building.

4.2.1.6.2 After entering the building, the truck drivers must register with clerk, provide a valid ID or driver's license, and provide delivery documentation regarding the products being delivered.

4.2.1.6.3 **Frequency:** Daily or as needed

4.2.1.6.4 **Primary Responsibility:** Shipping Clerk

4.2.1.6.5 Truck drivers are not allowed to walk around beyond the loading dock area; they are to coordinate with the receiving supervisor to deliver or to pick up a load to get beyond the security door.

4.2.1.6.6 Truck drivers are to always inform the receiving supervisor and/or receiving clerk when entering/leaving the loading dock.

4.2.2 All other general deliveries (as parcel and courier services) during normal business hours check in with the receptionist in the office. Hours are 8:00AM to 4:30PM Monday through Friday.

4.2.2.1 **Frequency:** Daily or as needed

4.2.2.2 **Primary Responsibility:** Receptionist

4.2.3 Dock doors remain closed except when receiving or shipping.

4.2.3.1 **Primary Responsibility:** Shipping Clerk

4.2.3.2 **Management Responsibility:** Shift Manager

4.3 Bio-Security measures

4.3.1 HACCP and Risk Assessment

4.3.1.1 Sunrise Produce Company implements a comprehensive HACCP Program defining and justifying risk for each ingredient and product.

4.3.1.2 Also maintains a Food Defense 'Operational Risk Management' assessment.

4.3.1.3 Key areas of the facility and process are assessed for risk. Key measures and procedures and corrective actions are established to ensure the safety of the products and employees.

4.3.2 Seal integrity

4.3.2.1 Sunrise Produce Company required tamper evident seals when applicable (as they arrive) to ensure the integrity of ingredients, and uses only approved sources for all ingredients, compressed gas, packing materials and labels.

4.3.2.2 Outbound shipments are inspected for integrity, damaged goods (see shipping procedure) and locked prior to leaving premises.

4.3.3 Storage

4.3.3.1 The Chemical Cage remains locked at all times with select management key distribution and access to only authorized personnel and handled only by trained personnel.

4.3.3.1.1 **Primary Responsibility**: Each shift manager

4.3.3.1.2 **Management Responsibility**: Director of operations

4.3.3.2 Maintenance parts and lubricants remain locked with select maintenance management key distribution.

4.3.3.3 Only authorized personnel are permitted to use maintenance parts, lubricants, etc.

4.3.3.3.1 **Primary Responsibility**: Each shift Maintenance Manager or Lead man
Management Responsibility: Maintenance Manager

4.3.4 Computer Access

4.3.4.1 Central servers (two) are protected with updated virus and firewall software and are only accessible to assigned personnel. Passwords are required for access.

4.3.4.2 **Primary Responsibility:** Transportation manager

4.3.5 Less Than Full truckload Shipment

4.3.5.1. Vehicles used for the transport of LTL, partial loads or couriers services must be kept secure during transit. The preferred method is to require the driver to lock the trailer between deliveries.

4.3.6 Water Safety

4.3.6.1. Emphasis must be placed upon water with regard to the utilities. Sunrise Produce Company verifies water quality with an annual and outside 3rd party laboratory testing.

4.3.6.2.All water systems are equipped with backflow preventions
4.3.6.3.All water is from a municipal supply
4.3.6.4.No water storage tanks are used outside of the facility

4.3.7 Pest Control chemicals

4.3.7.1.Chemicals used for pest control purposes are not stored in the facility
4.3.7.2.Chemicals are ONLY used by a certified pest control technician.

4.3.8. Employees

4.3.8.1. Criminal background check is done for every employee prior to being hired.

5 REPORTING AND INVESTIGATION

5.1.1. It is the responsibility of every employee to immediately report to their direct supervisor any observed unusual behavior and/or unrecognized individual(s) on the premises. Likewise, supervisors are to investigate and address any behavior issues immediately if within their span of responsibility.

5.1.2. In the case of unrecognized individual(s), should they be unauthorized to be on site, the supervisor will:

5.1.3. Get their name, company and/or purpose IF the individual(s) pose no threat as judged by the supervisor.

5.1.4. If the supervisor perceives a possible threat, he/she should seek immediate management assistance and/or contact local police immediately.

5.1.5. All occurrences of unauthorized individual(s) on site will be reported to the senior management employee on site. That person will then be responsible for notifying one of two senior management employees:

- Human Resources Manager
- Director of operations

5.1.6. The Human Resources Manager will direct formal investigation and any subsequent actions.

6. RECORDS

6.1 Receiving and shipping logs
6.2 Video recorded camera surveillance
6.3 Centrally monitored zone controlled security system
6.4 Transportation Seal Log

7. RELATED PROGRAMS

7.1 QAP-003 Good Manufacturing Practices GMP's
7.2 HACCP Program
7.3 Operational Risk Management – Facility and Processing Risk Assessment

Revision No.	Date	Description

PUBLIC HEALTH SERVICES
ENVIRONMENTAL HEALTH

INSPECTION REPORT

FACILITY NAME	FACILITY ADDRESS		
SUNRISE PRODUCE CO	500 BURNING TREE RD, FULLERTON, CA 92833		
MAILING ADDRESS		IDENTIFIER	
500 BURNING TREE RD FULLERTON, CA 92833		None	
C/O - OWNER		RESULT	
LOEWY ENTERPRISES		NOT APPLICABLE	
FACILITY ID / RELATED ID / SERVICE:			INSPECTION DATE
FA0000622 / PR0000622 / A01 - ROUTINE INSPECTION			3/22/2022
PROGRAM DESCRIPTION			REINSPECTION DATE:
0904 - PACKAGED WAREHOUSE 30000+ SQ FT - WHOLES			NEXT ROUTINE

Items noted below were observed during the course of this inspection. Any violations observed must be corrected. Failure to correct the listed violation(s) prior to the designated compliance date may necessitate a reinspection at an additional fee.

OPENING COMMENTS

CO0078950

The purpose of this visit is to conduct a complaint investigation regarding improper food storage, improper food handling, and improper sanitation of the facility: dropping strawberries on the floor, boxes of food stored on the floor, delivery trucks are black and dirty, boxes of food are store on top of trash cans, and the floor is not cleaned up.

Spoke with the Warehouse Supervisor, A. Vargas, regarding the nature of the complaint. The Supervisor stated he was not aware of the complaint. Overall the facility was observed clean in a sanitary manner. Proper food storage was observed. Food was noted stored on clean surfaces. Employees were noted storing and handling food produce in an approved manner.

A routine inspection was also conducted. Processing Food Registration certification was noted posted and current 03-08-2023. Hot water at the hand washing station between: 100F-108F. The temperature of the Dairy and Processing Ready to Eat Foods Walk-in coolers reached to 41F/below. No evidence of rodent activity was noted. Floors, walls, and ceiling were noted clean in a sanitary manner.

The below noted violation(s) represent violation(s) of the Food Sanitation Act (FSA) or County Ordinance as adopted by the City

WW14 - LACK OF POTABLE WATER SUPPLY THROUGHOUT FACILITY (FSA)
The water temperature at the mop sink reached to 114F. Provide an adequate supply of potable hot running water of at least 120 degrees Fahrenheit.

WW25 - FACILITY NOT PROPERLY ENCLOSED/PROTECTED (FSA)
Seal the gaps noted greater than 1/4 of an inch in the following areas:
- Roll up door #9 - the gasket was noted detached.
- Roll up door #10 - the gasket between the ramp and floor is missing. Also gasket on the roll up door is torn. Repair or replace the gasket.
- Roll up door #18 - the gasket is missing

Construct, equip, maintain and operate the food facility so as to prevent the entrance and harborage of animals, birds and vermin, including, but not limited to, rodents and insects.

WW30 - LACK OF HANDWASHING SUPPLIES (FSA)
Provide and maintain single-use sanitary towels in dispensers (or hot air blowers) at, or adjacent to the handwashing station located in the dry food storage area.

SIGNATURE(S) OF ACKNOWLEDGEMENT

It was agreed that a copy of this report will be sent to the e-mail address provided. The person in charge was directed to call this office if the report is not received within 2 business days. Additional information can be found at http://www.ochealthinfo.com/eh/.

NAME: A. Vargas
TITLE: Warehouse Manager

INSPECTION REPORT

FACILITY NAME	DATE
SUNRISE PRODUCE CO	3/22/2022
LOCATION	RELATED ID
500 BURNING TREE RD, FULLERTON, CA 92833	PR0000622

Signing for the receipt of the above report is not an admission of the facts of the violations set forth herein.

INSPECTOR:

A VECCHIO, REHS
ENVIRONMENTAL HEALTH SPEC I
(714) 659-4020
avecchio@ochca.com

DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION

1. DISTRICT OFFICE ADDRESS & PHONE NO.
19701 Fairchild Rd.
Irvine, CA 92612
(949) 608-2900

TO

2. NAME AND TITLE OF INDIVIDUAL
Trevion O. De Paz, Director of Operations

3. DATE
10/31/22

4. FIRM NAME
Lowry Enterprises LLC

5. HOUR
9:00 a.m.
p.m.

6. NUMBER AND STREET
500 Bonny Tree Rd. #

7. CITY AND STATE & ZIP CODE
Fullerton, CA 92833

8. PHONE NO. & AREA CODE
(323) 726-8759

Notice of Inspection is hereby given pursuant to Section 704(a)(1) of the Federal Food, Drug, and Cosmetics Act [21 U.S.C. 374(a)][1] and/or Part F or G, Title III of the Public Health Service Act [42 U.S.C. 262-264][2]

As a small business that is subject to FDA regulation, you have the right to seek assistance from the U.S. Small Business Administration (SBA). This assistance includes a mechanism to address the enforcement actions of Federal agencies. SBA has a National Ombudsman's Office that receives comments from small businesses about Federal agency enforcement actions. If you wish to comment on the enforcement actions of FDA, CALL (888) 734-3247. The website address is www.sba.gov/ombudsman.

FDA has an Office of the Ombudsman that can directly assist small business with complaints or disputes about actions of the FDA. That office can be reached by calling (301) 796-8530 or by email at ombuds@oc.fda.gov.

For industry information, go to www.fda.gov/oc/industry.

9. SIGNATURE(S) *(Food and Drug Administration Employee(s))*	10. TYPE OR PRINT NAME(S) AND TITLE(S) *(FDA Employee(s))*
	Jonathan Dove, CSO

[1] Applicable portions of Section 704 and other Sections of the Federal Food, Drug, and Cosmetic Act [21 U.S.C. 374] are quoted below:

Sec. 704(a)(1) For purposes of enforcement of this Act, officers or employees duly designated by the Secretary, upon presenting appropriate credentials and a written notice to the owner, operator, or agent in charge, are authorized (A) to enter, at reasonable times, any factory, warehouse, or establishment in which food, drugs, devices, tobacco products, or cosmetics are manufactured, processed, packed, or held, for introduction into interstate commerce or after such introduction, or to enter any vehicle being used to transport or hold such food, drugs, devices, tobacco products, or cosmetics in interstate commerce; and (B) to inspect, at reasonable times and within reasonable limits and in a reasonable manner, such factory, warehouse, establishment, or vehicle and all pertinent equipment, finished and unfinished materials, containers, and labeling therein. In the case of any person (excluding farms and restaurants) who manufactures, processes, packs, transports, distributes, holds, or imports foods, the inspection shall extend to all records and other information described in section 414, when the standard for records inspection under paragraph (1) or (2) of section 414(a) applies, subject to the limitations established in section 414(d). In the case of any factory, warehouse, establishment, or consulting laboratory in which prescription drugs, nonprescription drugs intended for human use, restricted devices, or tobacco products are manufactured, processed, packed, or held, inspection shall extend to all things therein (including records, files, papers, processes, controls, and facilities) bearing on whether prescription drugs, nonprescription drugs intended for human use, restricted devices, or tobacco products which are adulterated or misbranded within the meaning of this Act, or which may not be manufactured, introduced into interstate commerce, or sold, or offered for sale by reason of any provision of this Act, have been or are being manufactured, processed, packed, transported, or held in any such place, or otherwise bearing on violation of this Act. No inspection authorized by the preceding sentence or by paragraph (3) shall extend to financial data, sales data other than shipment data, pricing data, personnel data (other than data as to qualifications of technical and professional personnel performing functions subject to this

(Continued on Reverse)

PSC Publishing Services (301) 443-6740 EF

of any virus, serum, toxin, antitoxin, vaccine, blood, blood component or derivative, allergenic product, or other product aforesaid for sale, barter, or exchange in the District of Columbia, or to be sent, carried, or brought from any State or possession into any other State or possession or into any foreign country, or from any foreign country into any State or possession."

Part F – * * * * * *Control of Radiation.

Sec. 360 A (a) "If the Secretary finds for good cause that the methods, tests, or programs related to electronic product radiation safety in a particular factory, warehouse, or establishment in which electronic products are manufactured or held, may not be adequate or reliable, officers or employees duly designated by the Secretary, upon presenting appropriate credentials and a written notice to the owner, operator, or agent in charge, are thereafter authorized (1) to enter, at reasonable times any area in such factory, warehouse, or establishment in which the manufacturer's tests (or testing programs) required by section 358(h) are carried out, and (2) to inspect, at reasonable times and within reasonable limits and in a reasonable manner, the facilities and procedures within such area which are related to electronic product radiation safety. Each such inspection shall be commenced and completed with reasonable promptness. In addition to other grounds upon which good cause may be found for purposes of this subsection, good cause will be considered to exist in any case where the manufacturer has introduced into commerce any electronic product which does not comply with an applicable standard prescribed under this subpart and with respect to which no exemption from the notification requirements has been granted by the Secretary under section 359(a)(2) or 359(e)."

(b) "Every manufacturer of electronic products shall establish and maintain such records (including testing records), make such reports, and provide such information, as the Secretary may reasonably require to enable him to determine whether such manufacturer has acted or is acting in compliance with this subpart and standards prescribed pursuant to this subpart and shall, upon request of an officer or employee duly designated by the Secretary, permit such officer or employee to inspect appropriate books, papers, records, and documents relevant to determining whether such manufacturer has acted or is acting in compliance with standards prescribed pursuant to section 359(a)."

* * * * * *

(f) "The Secretary may by regulation (1) require dealers and distributors of electronic products, to which there are applicable standards prescribed under this subpart and the retail prices of which is not less than $50, to furnish manufacturers of such products such information as may be necessary to identify and locate, for purposes of section 359, the first purchasers of such products for purposes other than resale, and (2) require manufacturers to preserve such information Any regulation establishing a requirement pursuant to clause (1) of the preceding sentence shall (A) authorize such dealers and distributors to elect, in lieu of immediately furnishing such information to the manufacturer to hold and preserve such information until advised by the manufacturer or Secretary that such information is needed by the manufacturer for purposes of section 359, and (B) provide that the dealer or distributor shall, upon making such election, give prompt notice of such election (together with information identifying the notifier and the product) to the manufacturer and shall, when advised by the manufacturer or Secretary, of the need therefore for the purposes of Section 359, immediately furnish the manufacturer with the required information. If a dealer or distributor discontinues the dealing in or distribution of electronic products, he shall turn the information over to the manufacturer. Any manufacturer receiving information pursuant to this subsection concerning first purchasers of products for purposes other than resale shall treat it as confidential and may use it only if necessary for the purpose of notifying persons pursuant to section 359(a)."

* * * * * *

Sec. 360 B.(a) It shall be unlawful–

(1) * * *

(2) * * *

(3) "for any person to fail or to refuse to establish or maintain records required by this subpart or to permit access by the Secretary or any of his duly authorized representatives to, or the copying of, such records, or to permit entry or inspection, as required or pursuant to section 360A."

* * * * * *

Part G - Quarantine and Inspection

Sec. 361(a) "The Surgeon General, with the approval of the Secretary, is authorized to make and enforce such regulations as in his judgment are necessary to prevent the introduction, transmission, or spread of communicable diseases from foreign countries into the States or possessions, or from one State or possession into any other State or possession. For purposes of carrying out and enforcing such regulations, the Surgeon General may provide for such inspection, fumigation, disinfection, sanitation, pest extermination, destruction of animals or articles found to be so infected or contaminated as to be sources of dangerous infection to human beings, and other measures, as in his judgment may be necessary."

Crisis Management Policy

Sunrise Produce is committed to overseeing the health, well-being and safety of our employee, staff, customers and visitors to our facility. Our goal is to minimize any and all danger to life resulting from the effects of a natural disaster or civil disturbance. When such an emergency condition arises, we want a Crisis Management Team to be able and ready to respond. This Crisis Management Plan ensures that our response will be timely and effective, no matter what the crises. I hereby establish the policy that Sunrise Produce will commit the necessary resources to minimize the loss of life and destruction. A successful Crisis Management Team, requires the support and cooperation of all employee, staff, and supportive services involved, and company-wide teamwork to partnering with our community.

David Sapia
President
09/19/15

500 Burning Tree
Fullerton, CA 92833
323-726-8789

PURPOSE

The basic emergency procedures outlined in this guide are to enhance the protection of lives and property through effective use Sunrise Produces resources. Whenever an emergency affecting the company reaches proportions THAT CANNOT BE HANDLED BY ROUTINE MEASURES, the VP of Operations or his/her designee may declare a state of emergency, and these contingency guidelines may be implemented.

There are two general types of emergencies that may result in the implementation of this plan. These are (1) large-scale natural/man-made disaster, and (2) large –scale disorder.

The Plan describes the responsibilities of the Crisis Management Team and information necessary for them to request additional assistance from the community as required to assist with the impact of a crisis. The Crisis Management Plan exists to:

● Implement a swift, unified and comprehensive response to a serious incident
● Investigate and evaluate serious incidents for the purpose of preventing or minimizing the impact of a future incident
● Handle public and internal communication related to the event

SCOPE

For the purpose of this plan, “crisis” shall be defined as any condition-man-made or natural-that results in a significant disruption to the business operations at Sunrise Produce. The Crisis Management Plan (CMP) and Crisis Management Team
(CMT) will only be activated for serious incidents, defined as any of the following:

1. Disaster which impairs any major function of the company (e.g. destruction of a building, explosion, earthquake)
2. Death on premises, or in/around a sunrise truck or route.
3. Death of an employee traveling to, from, or on behalf of the company.
4. Assault or near fatal accident or incident (e.g. sexual assault, attempted suicide, mental health crisis, drug/alcohol overdose)
5. Serious damage to company property (e.g. fire, flood, natural disasters)
6. Threat to the health, safety, or welfare of Sunrise’s customers.
7. Incidents unique to company demanding special attention, such as serious injury to visitor or vendors by Sunrise employee.
8. Incidents which, in judgment of upper management, require or would benefit from crisis management response Routine management for isolated incidents will not require the Crisis Management Plan to be implemented. Situations that are controversial or sensitive in nature but are not crises or emergencies (e.g.

lawsuits, arrests, regulatory investigations, negative news coverage) will be handled by the VP Operations or the appropriate Senior Staff member(s).

II. DIRECTION & COORDINATION

A. CRISIS MANAGEMENT TEAM (CMT)

In a crisis situation, maximum resources and personnel will be applied to the management of the crisis under the direction of the Crisis Management Team (those noted with * are the individuals that should be notified first in the event of an emergency/crisis). The following individuals have been selected and given the authority to make any necessary changes to company procedures in the process of handling the crisis, including:

PRESIDENT Email: *dsapia@sunriseproduce.com*	David Sapia	Tel. 323-726-8789 Ext 128 Cell 909-721-7345
DIRECTOR OF OPERATIONS Email: *gdepaz@sunriseproduce.com*	Gerson DePaz	Tel. 323-726-8789 Ext 142 Cell 213-675-0727

B. RESPONSIBILITIES

1. THE PRESIDENT

The President will be the primary point of contact for the on-scene coordination and the Crisis Management Team (CMT). Only the President, or designated representative or in the case of his absence, a Senior Staff member, can activate the Crisis Management Plan. If the President is not available, the Vice President of Operations will assume control and responsibility of the CMT. These responsibilities include:

- Assume responsibility for the overall operation and management of the Crisis Management Plan.
- Convene the CMT in the event that the Crisis Management Plan needs to be activated.
- Manage all activities with the assistance of the CMT and all other support personnel.
- Arrange for external advisors (i.e., crisis management experts) if needed.
- Arrange for campus debriefing and evaluation of plan following the crisis.

2. DIRECTOR of OPERATIONS

In his absence, the Executive Vice President will act on his behalf.

- Ensure that the Crisis Management Plan is maintained and kept current.
- Schedule and initiate crisis management drills and training.

● Ensure regular safety inspections of the company campus.
● Evaluate each drill and submit findings and recommendations to the General Manager.
● Establish student counseling services appropriate to the crisis.
● Communicate necessary information to employees and families, if necessary.
● Ensure that employee records are updated according to the nature of the crisis.
● Secure storage for any and all property removed from the crisis area.
● Ensure all building coordinators are informed and apprised of current events.
● Ensure that all city, state and federal officials have been appropriately notified.
● Maintain (update annually) a listing of personnel working at the company.
● Oversee the company Safety staff and their functions.
● Notify insurance representatives, if necessary, in event of loss or damages.
● Ensure all key personnel are in place and operating effectively.
● Monitor all activities as related to External Affairs.
● Ensure all key personnel are in place and operating effectively.
● Communicate the nature of crisis to employee, as necessary.
● Assist with maintaining order and keeping routes clear for all safety and support vehicles, including local agencies.
● Maintain a back up plan for day to day operations in the event of loss of a building.
● Maintain a backup plan in the event of the loss of network/telephone function.

● Take immediate action to reduce the threat of injury, loss of life, and loss of property. Activate evacuation when required.
● Provide logistical support for the CMT, including buildings, equipment and required resources.
● Provide access and detailed building plans to police or appropriate response personnel.

4. QA MANAGER

QA Manager is the key person responsible for managing Food safety, fire, and health matters in the residence halls. In his/her absence, the Director of Operations and/or assigned employee will act on their behalf.
● Ensure that company staff is familiar with crisis management plans and evacuation plans.
● In case of an evacuation, residents should go to designated areas (see Evacuation Plan) to leave the way clear for emergency personnel and equipment. Further instructions, if necessary, will be given at the assembly areas.
● Ensure that floor diagrams and evacuation routes are listed in each department, as well as kept in a central location and accessible in case of crisis.
● Review all fire safety inspections and coordinate any necessary corrective actions.

● Maintain appropriate emergency response equipment (e.g. 2-way radios, weather radio, reference materials, flashlights, etc.)

Departments should have the following:
a. First Aid kit
c. Flashlight and spare batteries
d. Pocket knife and scissors
e. Emergency Manual
f. Walkie-Talkies /Cell Phones

B. CRISIS MANAGEMENT COMMAND CENTER (CMCC)
The Crisis Management Command Center is directed by the President or his/her designee and is the single point for monitoring and coordinating all responses to a crisis situation.
Access to the CMCC will be limited to the Crisis Management Team or appointed representatives. The CMCC will be located at one of the following sites:
(1) President's Office
(2) Vice President of Operations Office
(3) QC Laboratory
(4) Conference Room
(5) Outdoor Admin Meeting

III. STANDARD RESPONSE PROCEDURES
The following steps are designed to provide efficient and immediate responses to any crisis situation on or near Sunrise Produce:
A. PROCEDURES
1. Contact emergency services via 911 system (fire, rescue squad, police, etc.).
2. Notify the President or Vice President of Operations who will notify the CMT. CMT will establish the Crisis Management Command Center, identify and initiate appropriate Crisis Response Plan, and activate the Crisis Communication Plan.

B. CONSIDERATIONS FOR CMT
● Situation Analysis: Determine the type, extent, and location of emergency. Identify potential vulnerabilities. Check the facts.
● Strategic Considerations: What are the four or five absolutely critical issues, questions, people, or problems the company needs to anticipate and think about?
● Response Team: Who does what, when, with whom?
● Operational Response/Action Steps: List the essential operational steps the company needs to take to correct the problem. See responses to specific crises. (e.g. evacuate, shut down operations, protect vital records, restore operations, etc.)

THE GOAL IS TO ESTABLISH SAFETY, STABILITY, CONTROL, and NORMALCY AS QUICKLY AND COST-EFFECTIVELY AS POSSIBLE. REMEMBER TO COMMUNICATE with ALL CONSTITUENT DEPARTMENTS

IV. PROCEDURES FOR SPECIFIC CRISES

A. BOMB THREAT

1. Telephone threat

● Remain calm and keep the caller on the line as long as possible. Ask the caller to repeat the message and record as much as possible on the Bomb Threat Form (page 12).
● If the caller does not indicate the location of the bomb or the time of detonation, ask for this information.
● Advise caller that the building is occupied and detonation could result in death or serious injury to innocent people.
● If possible, try to have more than one person listen in on the bomb threat call.
_ Use “Bomb Threat Report Form” to collect and recall as much as possible.

2. Procedures

● Call 911 and alert the President or Vice President of Operations.
● Evacuate buildings and proceed to Emergency Assembly Areas to take roll (see EVACUATION MAP).
● Buildings should not be re-entered until CMT advises it is safe to do so.
● Under no circumstances should an untrained faculty or staff member attempt to locate and/or move a suspicious device.
● When it has been determined that building re-entry is permitted, visually inspect area for unusual items before settling in.

BOMB THREAT REPORT FORM

Questions to Ask

1. When is bomb going to explode? _____
2. Where is it right now?_____
3. What does it look like? _____
4. What kind of bomb is it?_____
5. What will cause it to explode? _____
6. Did you place the bomb? _____
7. Why? _____
8. What is your address?_____
9. What is your name? _____

Exact wording of threat:

Time:_____ Date:_____

Sex of caller:_____

Culture:_____

Age:_____

Length of call:_____

Number at which call was received:_____

Form Completed by:_____

Caller's Voice

__Calm __Nasal
__Angry __Stutter
__Excited __Lisp
__Slow __Raspy
__Rapid __Deep
__Soft __Ragged
__Loud __Clearing Throat
__Laughter __Deep Breathing
__Crying __Cracking Voice
__Normal __Disguised
__Distinct __Accent
__Slurred __Familiar
__Whispered

If voice is familiar, who did it sound like?_____

Background Sounds

__Street __Animal Noises
__PA System __Static
__Voices __Music
__Motor __House Noises
__Local __Office Machinery
__Booth __Long Distance

Threat Language

__Well spoken (educated)
__Foul
__Irrational
__Incoherent
__Taped
__Message read by threat maker:

Remarks:

B. DEATH OR SERIOUS INJURY

These procedures apply when addressing a situation involving serious injury or the loss of life of a Sunrise Produce's employee, or visitor.

General Response

_ Establish student counseling services.

● Hold department meetings as needed to discuss crisis. Emphasize facts and squelch rumors.

● Identify employees in need of counseling.

● Adjust work schedule as necessary.

● Notify external constituents as appropriate

(OSHA with in 24 hours

Los Angeles

320 West 4th Street, Ste. 850,
Los Angeles, Ca 90013
(213) 576-7451 fax (213) 576-7461.)

● Secure employee personal belongings (see below)

On Site Procedures

● Designate person "in charge". The "on the scene" company staff member with the most authority will be responsible for coordinating events and will be considered the official "in charge" until such time as they are relieved by president or VP of Operations.

● Notify Authorities, in the following order when possible:

1. Emergency Medical Service (911)
2. President, and/or Vice President of Operations
3. Department Head

● Identification of injured/deceased. The administrator in charge should immediately locate an individual who can assist the medical personnel in identifying the injured/deceased.

● Secure scene of incident

Every effort should be made to secure the accident scene.
The area should be evacuated of all persons except for company officials, medical personnel, or police officers.
Staff members should be assigned to address crowd control concerns.
If the accident occurs outdoors, secure a reasonable distance from the scene (75' -100'). If the accident occurs indoors, the adjacent rooms or offices should be vacated until permission is given by authorities to reenter the area.

● The individual's personal belongings should be maintained in a secure manner until the family is able to indicate to company personnel when and how the items will be removed from company.

C. FIRE

● Call 911 and alert the President or the Vice President of Operations.

● Evacuate premises. See EVACUATION MAP

● Take whatever steps necessary and possible to protect the companies vital records.
● Keep communication open with the local police and fire officials.
● Call the police department with crowd and traffic control, if necessary.
● Notify utility companies of a break or suspected break in lines. Record time called and the person reported to at utilities company.

D. HAZARDOUS MATERIALS ACCIDENT

Hazardous materials are substances that are either flammable or combustible, explosive, toxic, noxious, corrosive, oxidizable, an irritant or radioactive. Some hazardous materials accidents will be minor and only involve the immediate evacuation of a site and others may be large enough to necessitate relocating all students, staff, and other persons to either a safer location on campus site or to an evacuation area away from the site. The nature, severity, and potential for health injury of the hazardous materials accident will determine the type of response required. Whatever the severity of the hazardous materials accident, company personnel should not attempt to take it upon themselves to remove a known or possibly hazardous chemical or substance.

There are personnel trained and equipped to do so.
On-Site Chemical Accidents
● Be aware of the chemical and avoid contamination.
● Notify the department head, of type of chemical and location.
● Attempt to contain the spill-if the on-site staff cannot safely do this, request assistance. Company personnel should not attempt to clean up or remove the spill; leave that for trained personnel.
● Isolate the area. Re-locate students/staff to safe areas (See EVACUATION MAP).
● If the nature of the chemical accident poses an immediate health hazard or potential for explosion or destruction of property, the police/fire emergency system should be activated by calling 911.
● If the substance should pose an ecological hazard by entering the storm drain system or by a major ground leak, we are required by law to immediately contact the authorities through the 911 emergency system.
● If necessary, the Vice President of Operations will notify Cal-EPA and OSHA.

E. INFECTIOUS DISEASE OUTBREAK

Outbreaks of meningitis, hepatitis, salmonella, anthrax, botulism, smallpox, or other serious health problems which can cause an epidemic constitute an crisis situation for the employees or customer products.
● Report incident to President or Vice President for Student Life.
● Contact will be made with local health department by the CMT.
● CMT will obtain as much information as possible, type of problem, where, and how many people are affected.

● In conjunction with the Health Department staff, the CMT will assess the problem, determine the risks to the community, and if needed, begin preventive measures to hinder the spread (if communicable disease).
● CMT will notify necessary employee and customers.
● If quarantine is necessary, secure the area and allow only authorized personnel to enter.
● Health Department will coordinate with other local, state or regional agencies in the following: collection of specimens, laboratory testing, immunization, and treatment of victims.
● Appropriate CMT member will notify the families of affected students. Student Life Office will provide information to remainder of student body.
● Vice President of Operations will coordinate any media releases that are necessary.

F. PHYSICAL VIOLENCE

Harassment, threats, or intimidation, whether verbal or physical, of any member of the Company community is considered a very serious offense and will be dealt with accordingly. See Employee Handbook for further details and policies.

1. ASSAULT
- Call 911 -- emergency squad/medical
- Notification of family --- President or designee
- Assign staff member of same sex to accompany victim as needed through medical attention, police investigation

2. HOMICIDE
- Call 911 -- emergency squad/medical
- Call Los Angeles County Sheriff's Department (LASD), (323) 264-4151
- Report to OSHA if employee-related
- File worker's compensation report
- Notification of family --- President or designee
- See DEATH,

3. KIDNAPPING
- Call 911 -- emergency squad/medical
- Call Los Angeles County Sheriff's Department (LASD), (323) 264-4151
- Notification of family --- President or designee

4. RAPE/SEXUAL ABUSE (FORCIBLE SEX OFFENSE)
- Call 911 -- emergency squad/medical
- Call Los Angeles County Sheriff's Department (LASD), (323) 264-4151
- Notification of family --- President or designee
- Assign staff member of same sex to accompany victim as needed through medical attention (hospital care, rape kit, exam procedures) and the police investigation (collection of evidence and questioning by law enforcement).
- Pursue counseling possibilities for victim

5. ROBBERY
- Call 911 -- emergency squad/medical
- Call Los Angeles County Sheriff's Department (LASD), (323) 264-4151

- Contact insurance company to report loss

H. POWER FAILURE

The response procedures are dependent upon whether we have or do not have advance warning and whether classes are in session or not in session.

1. Power outage WITH ADVANCE warning

- If after consultation with President or Vice President of Operations, Shifts will be cancelled or the daily production schedule changed, notify:
- Facilities Department Heads by VP for Operations or designee
- Alert key personnel to specific responsibilities.
- Each individual should turn off all electrical equipment (computers, printers, typewriters, copiers, etc.).
- Facilities should shut off all electrical switches at the electrical panel.
- When power is restored, Facilities will check the effect of the power outage on the site (refrigerated food, clocks, timers, etc.).
- If the outage is going to be more than 12 hours, then alternate cold storage needs to be arranged.

On-site cold storage using refrigerated trailers can be arranged with:

Scully Distribution Services, Inc.
10641 Almond Ave.
Fontana, CA 92337
(909) 356-8555

Off-Site cold Storage using dedicated warehouse storage.

Union Central Cold Storage
1525 Industrial Street
Los Angeles CA 90021
(213) 489-4205

2. Power outage WITHOUT ADVANCE warning

- Tune to the Emergency Broadcast System on battery-powered radio.
- The Director of Manufacturing and staff will survey the company for any power problems or potential safety concerns that may have caused or resulted from the power outage.
- The Director of Operations should contact the local power station to determine the nature of the power outage and whether any action is necessary by Company personnel.
- If after consultation with President or Vice President of Operations, Shifts will be cancelled or the daily production schedule changed, notify:
- Facilities Department Heads by VP for Operations or designee
- Alert key personnel to specific responsibilities.
- Each individual should turn off all electrical equipment (computers, printers, typewriters, copiers, etc.).
- Facilities should shut off all electrical switches at the electrical panel.

- When power is restored, Facilities will check the effect of the power outage on the site (refrigerated food, clocks, timers, etc.).

V. EVACUATION PLAN

Where there is sufficient advance warning of a natural or human caused disaster and the Company population is considered to be in immediate danger, timely and systematic evacuation may be required.

A. ON SITE

- Call 911 and alert Crisis Management Team.
- Evacuate building and go to designated location.
- An appropriate Supervisors and/or staff member should take roll (collect the names of everyone present) at each Assembly Area.
- Do not re-enter any building until officials declare area safe.

B. LOCKDOWN / SHELTER-IN-PLACE

In some cases, evacuation is not the best response or not possible. When conditions inside are safer than outside, a reverse evacuation may be necessary. To protect building occupants from potential dangers in the building or from external dangers:

- Clear employees and personnel from outside areas and report to nearest available work area or gathering place.
- Close and lock all windows and doors and do not leave for any reason.
- In case of gas/chemical release, tape all windows and doors and seal the gap between bottom of door and floor if possible.

Cover and stay away from all room and door windows.

- Move employees to interior walls and drop.
- Shut off lights and be quiet.
- Wait for further instructions.
-

VI. RESUMING OPERATIONS

Immediately after an emergency, the President and Crisis Management Team (CMT) will take steps to resume operations.

- The President will establish a recovery team, if necessary and establish priorities for resuming operations.
- The director of operation, or his designee will continue to ensure the safety of personnel on the property, assess hazards, and maintain security at the incident site.
- The President or his designee will conduct an employee briefing.
- Director of Operations will keep detailed records. The Quality Assurance Manager will take photographs of or videotape the damage.
- The Director of Operations will account for all damage-related costs, establish special job order numbers, and charge codes for purchases and repair work.
- Follow notification procedures (as outlined in this document).
- Notify employees' families about the status of personnel on the property.
- Notify off-duty personnel about work status.
- Notify insurance carriers and appropriate government agencies.

- Director of Operations will coordinate the removal of smoke, water and debris. Additionally, if needed, Maintenance will protect equipment against moisture, restore sprinkler systems, physically secure the property, and restore power.
-The President or his designee will conduct an investigation and coordinate actions with appropriate government agencies.
- Maintenance will conduct salvage operations while segregating damaged from undamaged property. They will keep damaged goods on hand until an insurance adjuster has visited to the premises. Materials that are seriously in the way of efforts will be moved to a location that will minimize exposure to the elements.
- The Director of Operations will take an inventory of damaged goods. This is usually done with the insurance adjuster, if there is any appreciable amount of goods or value. Goods released to an insurance adjuster should be documented and signed on an inventory stating the quantity and type of goods being removed.
- Maintenance will restore equipment and property. For major repair work, review restoration plans with the insurance adjuster and appropriate government agencies.
- The Vice President of Operations will assess the value of damaged property and assess the impact of business interruption.

VII. EVALUATION OF CRISIS MANAGEMENT

A. REVIEW INTERNAL PLANS AND POLICIES

_ Evacuation plan
_ Fire protection plan
_ Safety and health program
_ Environmental policies
_ Security procedures
_ Insurance programs
_ Finance and purchasing procedures
_ Campus closing policy
_ Employee manuals
_ Hazardous materials plan
_ Process safety assessment
_ Risk management plan
_ Capital improvement program
_ Mutual aid agreements with the community

B. MEET WITH OUTSIDE GROUPS

_ Fire department
_ Police department
_ Emergency Medical Services Organization
_ Public Works Department
_ Planning Commission
_ Telephone companies
_ Electric utilities
_ Neighboring businesses

C. IDENTIFY CODES AND REGULATIONS

_ Identify applicable federal, state and local regulations such as:

_ Occupational safety and health regulations

_ Environmental regulations

_ Fire codes

_ Seismic safety codes

_ Transportation regulations

_ Zoning regulations

_ Administration policies

D. IDENTIFY AND REVIEW CRITICAL SERVICES AND OPERATIONS

_ Company services and the facilities and equipment needed to maintain them

_ Lifeline services such as electrical power, water, sewer, gas, telecommunications and transportation

_ Operations, equipment and personnel vital to the continued functioning of the facility

CRISIS SITUATION REPORT
(File with Vice President of Operations within 5 days of incident)
Description of incident (include date, time, place): _____
_____
_____
_____
_____
_____
Immediate actions by Crisis Command Team: _____
_____
Describe assistance provided by Emergency Services:_____
_____
Describe assistance provided by other community agencies/organizations: _____
_____
Follow-up which has occurred/is occurring:_____
_____

With Employees:_____
With Management Staff: _____
Recommendations to improve responses to such crises in future: _____
_____
_____

Person filing report: _____
Date:_____

Copy to be provided to the President's Office
*Attach a list of individuals directly involved in the incident.
_____
_____
_____
_____
_____

APPENDIX A
EMERGENCY MANAGEMENT OFFICES AND RESOURCES

FEMA Headquarters
Federal Emergency Management Agency
500 C Street, SW
Washington, DC 20472
202-566-1600
www.fema.gov

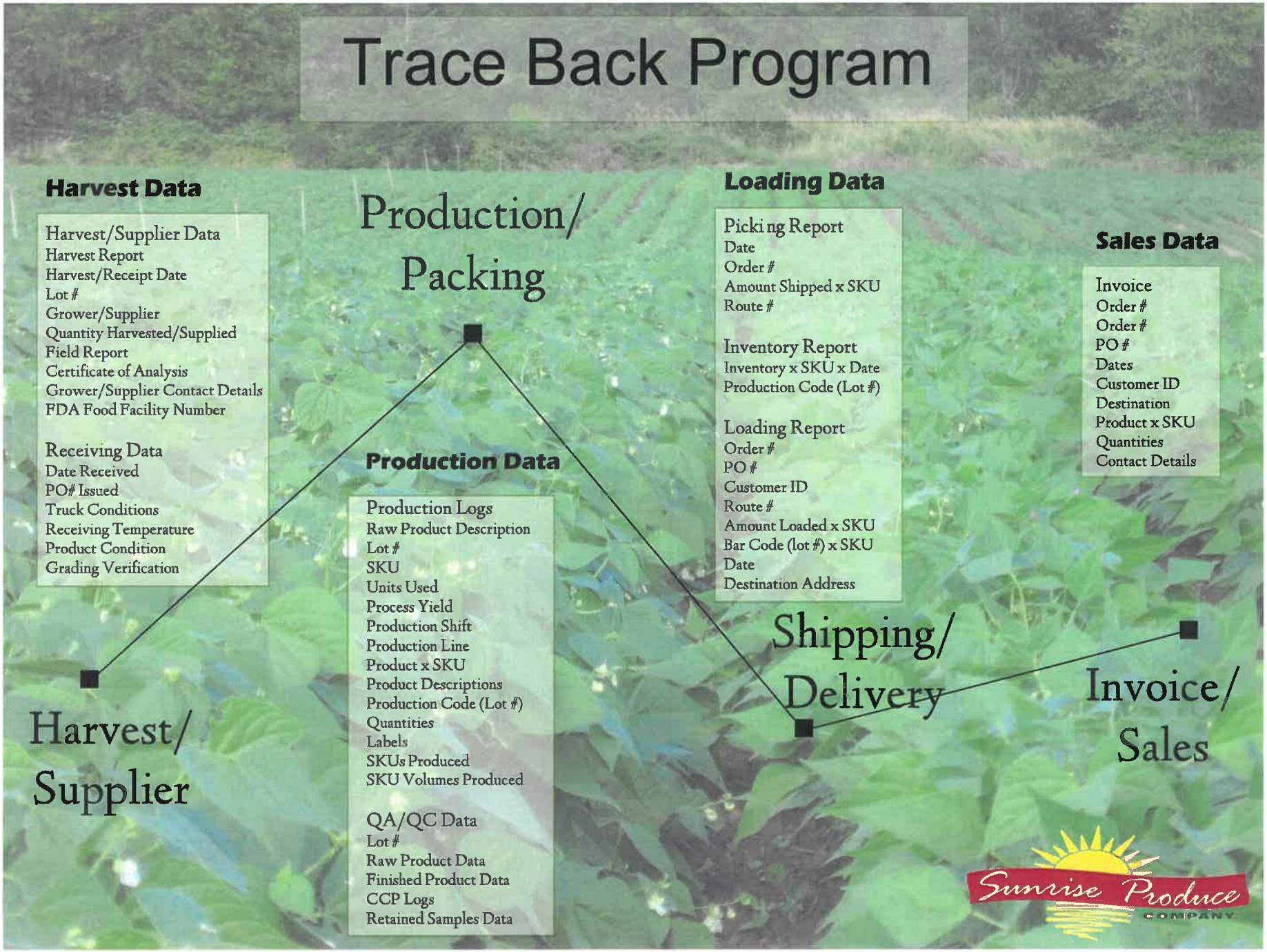
California Emergency Management Agency
904 Santa Rosa Street
San Luis Obispo, CA 93401
(805) 549-3535
www.oes.ca.gov

FEMA Regional Offices
Region 9: Oakland, Ca
Federal Emergency Management Agency
1111 Broadway, Suite 1200
Oakland, CA 94607-4052

RECORD OF ANNUAL REVIEW

DOCUMENT CONTROL NUMBER	VERSION DATE	DOCUMENT CONTROL	REVIEW DATE	REVISIONS NECESSARY (YES/NO) ? (IF YES, COMPLETE THE REVISION STATUS BOX ABOVE)	APPROVAL SIGNATURE

Trace Back Program



QAP-1.07.1 Recall & Traceability Program	Page	1
Quality System	Section	1.07.1
Sunrise Produce COMPANY	Rev. Date	8/22/15
	Attachments	0

The purpose of the program is to define activities and responsibilities for the timely execution of a product recall.

Activity/Responsibility:

• Recall coordinator immediately notifies and assembles the Recall Team. The responsibility of each recall team member is outlined and attached.

• Food Illness Form, (if any), are carefully reviewed by the Recall Team. If warranted, a product market withdrawal, product replacement, or recall is initiated. Recall information is located in the CFR (21 CFR Part 7, Subparts A and C). A recall involves the removal or correction of a marketed product that the FDA considers to be in violation of the laws it administers and against which the agency would initiate legal action (seizure).

• Sunrise may initiate market withdrawal, or the removal of a distributed product, which involves a minor violation that would not be subject to legal action by FDA, or that involves no violation (stock rotation practices). Stock recovery is the removal or correction of product that has not been marketed or that has not left the direct control of the firm (no portion of the product has been released for sale or use). Product can be replaced in the event of a stock recovery if it has not reached the store level. Product replacement can be done internally for any number of reasons.

• A full product recovery always occurs with a Class I recall. Notification of the public typically occurs, however each situation requires evaluation by the Food & Drug Administration.

• A product market withdrawal is generally conducted in Class III recall. Notification of the public is not typically required by the FDA. ,

• The recall can be company initiated, done on a voluntary basis, or done at the request of FDA. The type of recall will depend on the nature of the defect. There are 3 recall classifications by FDA. They include

Class I, II, and III.

Class I: Emergency situation requiring immediate removal of product from the market. The product defect causes immediate or long-term, life threatening consequences. There is a direct cause and effect relationship between consumption of the product and injury or death. Examples include finding Salmonella in a ready—to- eat food.

Class II: Priority situation where immediate or long term and potentially life threatening or injurious defects exist. There is no direct cause and effect as in a Class 1 recall. Examples include finding other, less severe pathogens in food.

Class III: Routine situation in which the consequences to life (if any) are remote or non-existent. Examples; include misbranding or label violation that does not involve a health hazard.

• Once the scope of the recall has been decided, arrangements for recovery and replacement will be made.
• The quantity of product made and distribution points are identified.
• Customers, distributors and contract warehousing suppliers will be notified immediately in writing by a designate of the recall coordinator of recall action. The letter will consist of the following information:

* Product description
* Use By date and Batch #
* How product will be picked up or returned to Sunrise.
* How product will be replaced to customers so as not to disrupt regular business.

• Recall team technical support will request samples of the product to be returned to Sunrise for evaluation.
• Customers will be notified of issues and steps being taken to rectify situation, as necessary.
• An investigation of the incident will be initiated by the Recall Team and appropriate consultants to identify root causes and initiate corrective action. They will identify the onset and decline of the defect, and determine the appropriate scope of the recall (lots and products involved), Investigation may include in-house or outside lab analysis of parallel retain and field samples representing the same batch. Whenever possible, analysis of any product that has been opened and possibly contaminated by an outside source is discouraged unless the situation demands it or no retain sample is available.
• Records of correspondence with Food and Drug Administration will be kept by the Recall Team Coordinator.
• Product will be disposed of in the proper manner. Disposal will be organized by the recall coordinator. A certified landfill company will be used. The FDA will be invited to observe destruction process, if appropriate.
• The Recall Coordinator verifies that all products in trade streams was recovered and/or properly disposed. Certificates of destruction are maintained on file with a full record of the incident.
• If needed the customer will receive a credit for product, the credit should be authorized, in writing, by an officer of the company.

Documentation:
A master file will be kept by the recall coordinator, or a designate, during the recall. A summary report of the incident is required for FDA to close out a recall. Records of the summary report and appropriate back-up documentation will be kept in a recall file for a period of at least 2 years.

Recall Procedure Responsibilities ·
Recall procedures are maintained by the Sunrise QA Department. The recall system is capable of tracking all batches manufactured by Sunrise and all customers who receive these batches.

Various functions during a recall are taken by various people. The various stages of responsibility are:

Recall Coordinator — (President & QA Manager) Serves as central authority for the Recall Team. Consults with Recall Team members and appropriate consultants to plan for recall and to provide all backup procedures, and manage all records of return.

Recall Team Members — (OP/QA Managers, Sales Manager, Customer Service Manager, Purchasing and Controller) Assimilate, interpret and organize all information developed by others pertinent to the recall. Will Involve consultants as necessary.

Traffic and Distribution — (OP/QA & Sales Manager) Locates merchandise and provides transportation to store, return or dispose of recalled material.

Technical Services — (VP & OP/QA Manager) Investigates the possible causes of the problem. Establishes total inventory involvement and works with Traffic and Distribution to locate and account for all material. Works with technical consultant as necessary to identify source of problem and coordinate remediation.

Company Spokesperson — (President) Acts as sole company spokesperson to communicate appropriately with media, as necessary, interacts with input from Public Relations Firm, Legal Adviser, Technical Adviser, and Recall Team Coordinator.

Employee Liaison — (OP/QA Manager) Acts as company spokesperson to communicate appropriately with employees, as necessary. Establishes company spokesperson as sole media contact. interacts with input from Recall Coordinator.

** **President is Recall Coordinator:**

David Sapia
500 Burning tree
Fullerton CA 92833

Tel. (Office)(323) 726-3838 A
(Home) (626) 332-7509
Fax (Office) (323) 582-5222

TOTAL RECALL EMERGENCY CONTACTS

• USDA
(323)-881-6961

• ORANGE COUNTY HEALTH CARE AGENCY
(714)-433-6000

• ACUTE COMMUNICABLE DISEASE CONTROL
(213)-240-7941

• DEPARTMENT OF AGRICULTURE
(909)-276-6434

• APHIS
(562)-980-4216

Traceability Program

1. All products are ordered via a PO # with our computer system (Produce Pro). The system has all vendors contact information, product descriptions, weights and count sizes. This is for all produce and packaging.
2. Receiving department inspects and counts (verifies the amount or lbs) products income, making sure the PO # and the receiving ticket match. The item and amount is received into the system.
3. All incoming boxes or totes are mark with a sticker that has the PO# and the date (Julianne). This sticker is used to keep track of all products in the warehouse
4. Any produce that is processed into another product (chopped, sliced, or handcut) has the PO# copied down and entered on the production log. The finished product is labeled with a code date (Julianne). Repack items are labeled with the same PO# they were received under.
5. Finished product inventories are kept and with the code date information.
6. Any sales to a customer is tracked by our system, which has all the customer contact information, amount ordered and received.

By using our computer system and product labeling we can trace any product received into our warehouse and track it to the individual customer.

RECORD OF ANNUAL REVIEW

DOCUMENT CONTROL NUMBER	VERSION DATE	DOCUMENT CONTROL	REVIEW DATE	REVISIONS NECESSARY (YES/NO) ? (IF YES, COMPLETE THE REVISION STATUS BOX ABOVE)	APPROVAL SIGNATURE

QIMA WQS

WQS, LLC.
Ballantyne One - 15720 Brixham Hill Avenue, Suite 320, Charlotte, NC, 28277

Certificate Of Registration

Loewy Enterprises LLC. DBA Sunrise Produce

500 Burning Tree Road Fullerton, Fullerton, California, 92833
United States

is registered as meeting the requirements of the

Food Safety Code: Food Manufacturing, Edition 9
Food Safety Code: Storage and Distribution, Edition 9

Certification Details:

Date of Decision: March 30, 2025
Date of Audit: January 29, 2025 (remote) and February 13, 2025 (onsite)
Certificate Number: SQF 24094

Date of Expiry: April 29, 2026
Date of Next Recertification Audit: February 13, 2026
Certification Type: **Initial**

Registration Schedule:
Scope of Registration *(Food Sector Categories and Products):*

FSC 25. Repackaging of Product not Manufactured On-site
FSC 26. Storage and Distribution

Products: Cutting and Repackaging of fresh produce. Ambient, refrigerated, and frozen storage and distribution.

SQF INSTITUTE
One world. One standard.
SQF Institute is a division of FMI.

ANAB
ANSI National Accreditation Board
ACCREDITED
ISO/IEC 17065
PRODUCT CERTIFICATION BODY

Tess Burlingame
Tess Burlingame — *Authorized by*

Wivian Ramos
Wivian Ramos — *Issuing Officer*

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Tomato Sliced ¼”	
Product Code: TOSL25025CS	**Pack Size:**2 trays of 5 lb/case
Ingredients: 100% tomato	

PRODUCT	Characteristics	
	Color	Light to bright red
	Odor	Characteristic of the product
	Cut Size	3/16”- 5/16”x2.625”- 2.75” diameter
	Shelf life	10 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual 10% Off Color visual 10% Fibrous visual 10% Misscuts visual 10%	
	Storage Temperature	36 - 38ºF
	Kosher Status	Kosher
	Allergens	None
	Country of Origin: USA	Product Processed in California

Packaging Identification		
Tray	visual	11.5” x 9.5” x 2.5”
Tray (Net-weight)	Visual	5 lb
Sealing	visual	Hermetically sealed
Preprinted case	Visual	21.62” x 12.87” x 4.18”
Gross Weight		10.465 to 11.125 lb
Tie & High		12x10 (120 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size (107g)

Amount Per Serving

Calories 20

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 4g	2%
Dietary Fiber 1g	5%
Total Sugars 3g	
Includes 0g Added Sugars	0%
Protein < 1g	2%
Vitamin D 0mcg	0%
Calcium 13.91mg	2%
Iron 0.1926mg	2%
Potassium 351mg	8%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Contribution Information

Food Buying Guide for Child Nutrition

Sub-Group: Red Orange
Ounces per Case: 160
Servings per Case: 43 – ½ Cup servings
(each ½ cup serving = 3.76 oz.)

* Nutritional facts based on 1 servings = 107 grams = 3.76 oz. = ½ cup

1/2 Cup servings = 3.76 oz.

21.5 Cups = 43 Half cup Servings per case

Case Label

Tomato Slice ¼”
Ingredients: Tomato

Packed by:
Field Fresh Foods, Inc
Gardena CA 90248
310-719-8422

Keep Refrigerated
NET WT: 10 LB (2/5LB)

Code FFF 278 BEST IF USED BY 10/15/2017

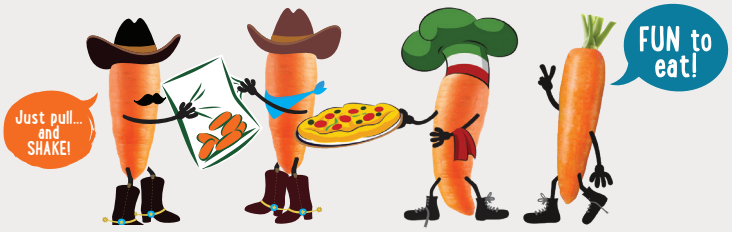
Approved By: Luis Partida (Quality Assurance Manager) *October 5, 2017*

Bolthouse FARMS



HALF CUP OF VEGETABLES
1/2
IN EACH BAG

AVAILABLE IN
3 KID-FRIENDLY FLAVORS
-
MAKE CARROTS NATURALLY DELICIOUS
-
AVAILABLE YEAR-ROUND



VEGGIE SNACKERS



Bolthouse FARMS

CHILI LIME

Nutrition Facts

1 serving per container

Serv size **2.5 oz (71g)**

Amount per serving

Calories **30**

	% DV*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 200mg	**9%**
Total Carbohydrate 7g	**3%**
Dietary Fiber 2g	**7%**
Total Sugars 4g	
Incl. 0g Added Sugars	**0%**
Protein 1g	

Vit. D 0mcg	0%	• Calcium 20mg	2%
Iron 0.3mg	2%	• Potas. 230mg	4%
Vit. A 240mcg	25%		

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients:
Carrots, Chili-Lime Seasoning (Salt, Citric Acid, Spices, Natural Flavors).

RANCH

Nutrition Facts

1 serving per container

Serv size **2.5 oz (71g)**

Amount per serving

Calories **30**

	% DV*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 200mg	**9%**
Total Carbohydrate 7g	**3%**
Dietary Fiber 2g	**7%**
Total Sugars 5g	
Incl. 0g Added Sugars	**0%**
Protein 1g	

Vit. D 0mcg	0%	• Calcium 20mg	2%
Iron 0.3mg	2%	• Potas. 220mg	4%
Vit. A 240mcg	25%		

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients:
Carrots, Ranch Seasoning (Salt, Yea st Extract, Onion Powder, Tomato Powder, Garlic Powder, Spices, Natural Flavors, Citric Acid, Lactic Acid).

CONTAINS: MILK.

PIZZA

Nutrition Facts

1 serving per container

Serv size **2.5 oz (71g)**

Amount per serving

Calories **30**

	% DV*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 200mg	**9%**
Total Carbohydrate 7g	**3%**
Dietary Fiber 2g	**7%**
Total Sugars 5g	
Incl. 0g Added Sugars	**0%**
Protein 1g	

Vit. D 0mcg	0%	• Calcium 20mg	2%
Iron 0.4mg	2%	• Potas. 230mg	4%
Vit. A 240mcg	25%		

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients:
Carrots, Contains 2% Or Less: Pizza Seasoning (Salt, Tomato Powder, Cheddar Cheese Powder [Cultured Milk, Salt, Enzymes], Onion Powder, Garlic Powder, Sugar, Spice, Yeast Extract, Natural Flavor, Citric Acid, Malic Acid, Silicon Dioxide & Tricalcium Phosphate [To Prevent Clumping], Paprika Extractives For Color).

CONTAINS: MILK.

NEW

Since 1980, childhood obesity rates have more than tripled.*
Reverse this trend with a boldly flavor filled healthy and delicious snack that students will love.

*Source: CDC, National Health and Nutrition Examination Survey, November 2015

PRODUCT SPECIFICATIONS

	BAG	CASE	PALLET
UNITS PER	-	75	72
SIZE (OZ)	2.5 OZ	-	-
WIDTH (IN)	6.25	15.6875	40
LENGTH (IN)	4	11.6875	48
HEIGHT (IN)	1.25	9.0625	77
CUBE (FT^3)	31.25 (IN^3)	138.47 (IN^3)	85.56
WEIGHT (LBS)	3.65 (OZ)	17.1	1231
SHIPPERS/ PALLET	-	-	72
TI/HI	-	-	9 x 8

TO ORDER, CONTACT: WM. BOLTHOUSE FARMS, INC.
7200 EAST BRUNDAGE LANE BAKERSFIELD, CA 93307-3016
TEL: (661) 366-7201 FAX: (661) 366-2834 | WWW.BOLTHOUSE.COM

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Yams Stick	
Product Code: YAST502OZCS	**Pack Size:** 50 bags of 2 oz/case
Ingredients: yams	

PRODUCT	Characteristics	
	Color	Light to bright orange
	Odor	Characteristic of the product
	Cut Size	1/4"-3/8" x 5/16"-7/16" x 3"-4.5"
	Minimum shelf life	8 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual Off Color visual Fibrous visual Misscuts visual	
	Storage Temperature	34 - 40ºF
	Kosher Status	Kosher
	Allergens	None
	Country of origin: USA	Product Processed in California

Packaging Identification		
Bag	Visual	5" x 7" x 0.0015"
Bag (Net-weight)	Visual	2 oz
Sealing	Visual	Hermetically sealed
Preprinted case	Visual	15.56" x 11.5" x 9.25"
Gross Weight		6.25 to 6.85 lb.
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size	**(100g)**
Amount Per Serving	
Calories	**120**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 10mg	**0%**
Total Carbohydrate 28g	**10%**
Dietary Fiber 4g	**14%**
Total Sugars < 1g	
Includes 0g Added Sugars	**0%**
Protein 2g	**4%**
Vitamin D 0mcg	0%
Calcium 17mg	2%
Iron 0.5mg	2%
Potassium 816mg	15%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Unit



Case Label

Yams Stick

NET WT: 50-2oz
Keep Refrigerated

Packed by:
Field Fresh Foods, Inc.
Gardena CA 90248

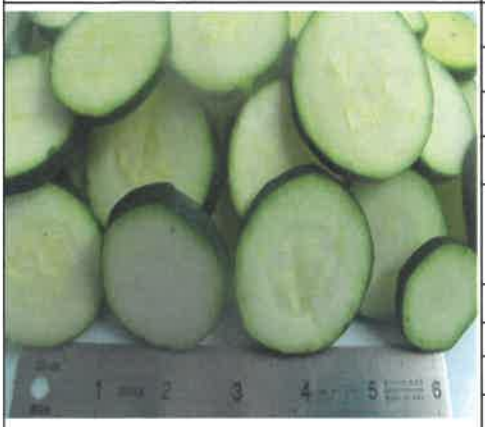
Code FFF 195 BEST IF USED BY: MM/DD/YY

Approved By: Quality Assurance Department *July 14, 2021*

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Zucchini Coins	
Product Code: ZUSL50275OZCS	**Pack Size:** 50 bags of 2.75 oz./case
Ingredients: 100% zucchini squash	

PRODUCT	Characteristics	
	Color	Off white to dark green
	Odor	Characteristic of the product
	Cut Size	1/4"- 3/8"x 1" to 1.5" diameter
	Minimum Shelf life	8 days upon delivery to customer.
	Defects no more than 10% by weight:	
	Blemishes visual 10%	Off Color visual 10%
	Fibrous visual 10%	Misscuts visual 10%
	Storage Temperature	34 - 40°F
	Kosher Status	Kosher
	Allergens	None
	Country of Origin: USA	Product Processed in California

Packaging Identification		
Bag	visual	8" x 10" x 0.0014"
Bag (Net-weight)	Visual	2.75 oz.
Sealing	visual	Hermetically sealed
Preprinted case	Visual	15.56" x 11.5" x 9.25"
Gross Weight		10.61 to 10.81 lb.
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size (76g)

Amount Per Serving

Calories 15

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 2g	1%
Dietary Fiber < 1g	3%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 2g	4%
Vitamin D 0mcg	0%
Calcium 19.89mg	2%
Iron 0.549mg	4%
Potassium 466mg	10%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Contribution Information

Food Buying Guide for Child Nutrition

Sub-Group: Other
Ounces per Case: 137.5
Servings per Case: 51 – ½ Cup servings
(each ½ cup serving =2.69 oz.)

* Nutritional facts based on 1 servings = 76 grams = 2.69 oz. = ½ cup

1/2 Cup servings = 2.69 oz.

25.5 Cups = 51 Half cup Servings per case

Case Label

Zucchini Coins
Ingredients: Zucchini

Packed by:
Field Fresh Foods, Inc.
Gardena CA 90248
(310) 719-8422

Keep Refrigerated
NET WT: 50/2.75 oz

Code FFF 010 BEST IF USED BY: 01/18/18

Approved By: *Luis Partida* (Quality Assurance Manager) *January 10, 2018*

Sunrise Fresh Cuts Specifications Profiles

Salad Mix 4/5# 2210



Look: Fresh, moist, crunchy & colorful.
Smell: Fresh lettuce, carrot & red cabbage smell.
Taste: Fresh
Texture: Rigid firm and crisp, typical of fresh lettuce
Moisture Level: **2-3%** Cut Size: **1 ½"x 1 ½"** Final Product Temp: <**38°**

Product Mix

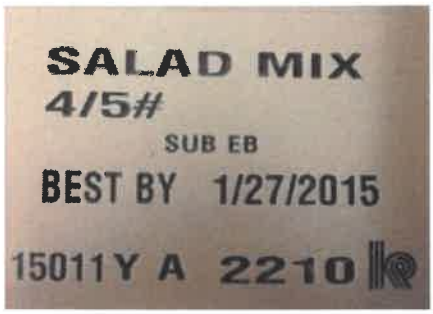
Iceberg Lettuce	Romaine	Shredded Carrots	Red Cabbage	Green Cabbage	radicchio	Endive	Total
90%		**5%**	**5%**				**100%**

Shelf Life: **16** days
Bag Code: **815621012210** Box Code: **N/A** Pallet Code: **N/A**
Bags per Box: **4** Pounds per Bag: **5**lbs Grams per Bag: **2270**g Box Weight: **20**lbs
Boxes per Pallet: **90** Boxes per Layer: **10**
Box type: **Sunrise Fresh** Film Type: **350** OTR Dryer Setting: **550**RPM@**4**min

Blade Specifications	HUB No.	RIM No.	Knife No.	Blade QTY.	Blades Speed(Hz)	Feed Belt Speed (Hz)
Chop Lettuce	51551	51039	51359	6	40	60

Defect Allowance Total Defects: ≤ **10%** by weight
Decay ≤ **1%** Mildew ≤ **1%** Insect Damage ≤ **1%** Pink ≤ **1%** Brown≤ **2%** outer leaf≤ **2%**
Fringe burn≤ **4%** Tip Burn ≤ **4%** Discoloration ≤ **4%** Mechanical Damage ≤**5%** Chunk≤ **3%**
Big cut ≤ **5%**
*Note defect allowance will vary depending on product variety. Please check with Lead QA for daily parameters.

(Label)



(Date on Bag)



(Carton)



Ver: 01/11/2015
Rev: 03/21/2016

Product Name	Totals Per Serving (3oz)	Units	% Daily Value
2210 Salad Mix			
Calories	13.7781	kcal	
Total Fat	0	g	0%
Cholesterol	0	mg	0%
Sodium	4.2525	mg	0%
Potassium	97.8075	mg	3%
Total Carbohydrates	3.019275	g	1%
Dietary Fiber	0	g	0%
Protein	0.8505	g	2%
Vitamin A	382.767525	IU	8%
Calcium	0.042525	mg	0%
Vitamin D	2.12625	IU	1%
Vitambin B-12	0	µg	0%
Vitamin C	2.97675	mg	5%
Iron	0.042525	mg	0%
Vitamin B-6	0.0127575	mg	1%
Magnesium	0	mg	0%
*Percent Daily Values are based on a 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs			

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Celery Stick cut into 3/8" pieces	
Product Code: CEST375503OZCS	**Pack Size:** 50 bags of 3 oz./case
Ingredients: 100% Celery	

PRODUCT	Characteristics	
	Color	Light to dark green
	Odor	Characteristic of the product
	Cut Size	3/8''- 1/2" x 1/4''- 3/8" x 3.125"- 4.250"
	Minimum Shelf life	8 days upon delivery to customer.
	Defects no more than 10% by weight:	
	Blemishes visual 10% Off Color visual 10%	
	Fibrous visual 10% Misscuts visual 10%	
	Storage Temperature	34 - 40ºF
	Kosher Status	Kosher
	Allergens	None
	Country of Origin: USA	Product Processed in California

Packaging Identification		
Bag	visual	8" x 10" x 0.0014"
Bag (Net- weight)	Visual	3 oz.
Sealing	visual	Hermetically sealed
Preprinted case	Visual	15.56" x 11.5" x 9.25"
Gross Weight		10.61 to 10.81 lb
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size (65g)

Amount Per Serving

Calories 10

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 50mg	2%
Total Carbohydrate 2g	1%
Dietary Fiber 1g	5%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 0g	1%
Vitamin D 0mcg	0%
Calcium 33.8mg	2%
Iron 0.117mg	0%
Potassium 213mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Contribution Information

Food Buying Guide for Child Nutrition

Sub-Group: Other
Ounces per Case: 150
Servings per Case: 65– ½ Cup servings
(each ½ cup serving =2.29 oz.)

* Nutritional facts based on 1 servings = 65 grams = 2.29 oz. = ½ cup

1/2 Cup servings = 2.29 oz.

32.5 Cups = 65 Half cup Servings per case

Case Label

Celery Sticks cut into 3/8'' pieces
Ingredients: Celery

Packed by:
Field Fresh Foods, Inc.
Gardena CA 90248
(310) 719-8422

Keep Refrigerated
NET WT: 50/3oz

Code FFF 086 BEST IF USED BY: 04/04/2018

Approved By: *Luis Partida* (Quality Assurance Manager) *March 27, 2018*

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Broccoli Buds	
Product Code: BRBU502OZCS	**Pack Size:** 50 bags of 2 oz. / case
Ingredients: 100% broccoli	

PRODUCT	Characteristics	
	Color	Light to dark green
	Odor	Characteristic of the product
	Cut Size	Crown (1"-1.25") x Crown (1.25"-1.5") x Stem 1/2" – 1.25"
	Minimum Shelf life	8 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual 10% Off Color visual 10% Fibrous visual 10% Misscuts visual 10%	
	Storage Temperature	34 - 40ºF
	Kosher Status	No Kosher
	Allergens	None
	Country of Origin: USA	Product Processed in California

Packaging Identification		
Bag	visual	5" x 7" x 0.0015
Bag (Net-weight)	Visual	2 oz.
Sealing	visual	Hermetically sealed
Preprinted case	Visual	15.56" x 11.5" x 9.25"
Gross Weight		7.16 to 7.27 lb.
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size	**(31g)**
Amount Per Serving	
Calories	**10**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 10mg	**0%**
Total Carbohydrate 2g	**1%**
Dietary Fiber < 1g	**3%**
Total Sugars < 1g	
Includes 0g Added Sugars	**0%**
Protein < 1g	**2%**
Vitamin D 0mcg	0%
Calcium 20.41mg	2%
Iron 0.2268mg	2%
Potassium 133mg	2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Contribution Information

Food Buying Guide for Child Nutrition

Sub-Group: Dark green
Ounces per Case: 100
Servings per Case: 90 – ½ Cup servings
(each ½ cup serving = 1.11 oz.)

* Nutritional facts based on 1 servings = 31 grams = 1.11 oz. = ½ cup

1/2 Cup servings = 1.11 oz.

45 Cups = 90 Half cup Servings per case

Case Label

Broccoli Buds
Ingredients: Broccoli

Packed by:
Field Fresh Foods, Inc.
Gardena CA 90248
(310) 719-8422

Keep Refrigerated
NET WT: 50/2oz

Code FFF 010 BEST IF USED BY 01/18/18

Approved By: *Luis Partida* (Quality Assurance Manager) *January 10, 2018*

UNITED STATES DEPARTMENT OF AGRICULTURE

Household USDA Foods Fact Sheet

PEACHES, FRESH

Date: December 2012 Code: 900205

PRODUCT DESCRIPTION

- Fresh peaches are U.S. No. 1 or better.

PACK/YIELD

- Peaches are packed in 1-pound bags.
- There are about 3 to 4 medium peaches per pound. 1 pound makes about 2 ½ cups of sliced or chopped peaches, or 1 ½ cups cooked and mashed peaches.

STORAGE

- Ripe peaches should be stored in the refrigerator in a plastic bag for up to 5 days.
- Store cooked peaches in a tightly closed container not made from metal in the refrigerator.
- For further guidance on how to store and maintain USDA Foods, please see our memo http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf

PREPARATION/COOKING

- Wash peaches under cold running water to remove any dirt from the skin.
- If peeling or cutting up peaches for a recipe, keep them from turning brown by sprinkling with lemon or orange juice.
- If a recipe calls for peeled peaches, dip peaches cut into halves in boiling water for 30 seconds or until skins loosen. Remove the peaches with a spoon and dip in cold water. The skins will slide right off.
- If peaches are too hard and need to ripen, place them in a loosely closed paper bag at room temperature. Check daily until soft enough to eat.

USES AND TIPS

- Peaches are a tasty snack eaten whole, chopped, or sliced.
- Add chop peaches to yogurt, cold cereal, or oatmeal to add sweetness and flavor.
- Peaches can be mixed into the batter for pancakes, waffles, muffins, or bread.
- For a sweet treat, put 1 cup peaches in a blender with 1 cup plain or vanilla low-fat yogurt or frozen yogurt and blend until smooth.

NUTRITION INFORMATION

- ½ cup of peaches (or 1 small peach) counts as ½ cup in the MyPlate.gov Fruit Group. For a 2,000-calorie diet, the daily recommendation is about 2 cups.
- ½ cup of fresh peaches provides 10% of the daily recommended amount of vitamin C.

FOOD SAFETY INFORMATION

- Rinse peaches in cool water and dry before eating.

OTHER RESOURCES

- www.nutrition.gov
- www.choosemyplate.gov
- www.fns.usda.gov/fdd/

NUTRITION FACTS

Serving size: ½ cup (77g) sliced fresh peaches

Amount Per Serving			
Calories	30	Calories from Fat	0

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**4%**
Total Carbohydrate 7g	**2%**
Dietary Fiber 1g	**5%**
Sugars 6g	
Protein 1g	

Vitamin A	5%	Vitamin C	10%
Calcium	0%	Iron	2%

*Percent Daily Values are based on a 2,000 calorie diet.

PEACH BANANA SMOOTHIE

MAKES ABOUT 3 SERVINGS

Ingredients

- 1 banana, peeled and sliced
- 2 peaches, peeled and sliced
- ½ cup canned pears, drained
- 1 cup fat-free milk (or 1 cup low-fat milk)

Directions

1. Combine banana, peaches, canned pears, and milk in a blender.
2. Blend until smooth.

Nutrition Information for 1 serving (about 1 cup) of Peach Banana Smoothie							
Calories	110	**Cholesterol**	0 mg	**Sugar**	20 g	**Vitamin C**	8 mg
Calories from Fat	0	**Sodium**	40 mg	**Protein**	4 g	**Calcium**	110 mg
Total Fat	0.5 g	**Total Carbohydrate**	26 g	**Vitamin A**	62 RAE	**Iron**	0 mg
Saturated Fat	0 g	**Dietary Fiber**	3 g				

Recipe adapted from Food.com

PEACH AND BISCUIT BAKE

MAKES ABOUT 6 SERVINGS

Ingredients

- 1 cup low-fat bakery mix
- 1 cup fat-free milk (or 1 cup low-fat milk)
- ½ teaspoon nutmeg (if you like)
- 4 tablespoons margarine, melted
- ¾ cup sugar
- 1 ½ pounds fresh peaches, sliced (about 6 peaches)

Directions

1. Preheat oven to 375 degrees F.
2. Mix together bakery mix and milk. If using nutmeg, add that too. Stir in margarine until combined.
3. Pour batter into an 8x8-inch baking dish.
4. Combine sugar and peaches, and spoon over batter in baking dish (do not mix together).
5. Bake for 50 minutes or until golden brown.

Nutrition Information for 1 serving (about 1 cup) of Peach and Biscuit Bake							
Calories	250	**Cholesterol**	10 mg	**Sugar**	35 g	**Vitamin C**	6 mg
Calories from Fat	80	**Sodium**	160 mg	**Protein**	3 g	**Calcium**	78 mg
Total Fat	8 g	**Total Carbohydrate**	44 g	**Vitamin A**	117 RAE	**Iron**	1 mg
Saturated Fat	2.5 g	**Dietary Fiber**	2 g				

Recipe adapted from Food.com

These recipes, presented to you by USDA, have not been tested or standardized. *USDA is an equal opportunity provider and employer.*

USDA Foods in Schools

100283 – Oranges, Fresh

Category: Fruit

Product Description

- This item is U.S. No. 1 or better fresh oranges, including Navel, Valencia, Pineapple or Hamlin varieties. The oranges can range in size from 100-138 and are packed in cartons that weigh 34-39 pounds total.

Crediting/Yield

- One case of fruit yields about 60-68 ½- cup servings of peeled orange sections.
- CN Crediting: ½ cup peeled oranges credits as ½ cup fruit.

Culinary Tips and Recipes

- Serve fresh oranges whole, quartered, or sectioned for meals or snacks. Cut fruit into sections to maximize consumption for younger children.
- Peeled orange sections can be used on the salad bar, in fruit salads or to top green salads and add color and flavor.
- For culinary techniques and recipe ideas, visit the Institute of Child Nutrition or USDA's Team Nutrition.

Food Safety Information

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles.

Nutrition Facts

Serving size: 1/2 cup orange sections (90g)

Amount Per Serving	
Calories	42
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	0mg
Total Carbohydrate	11g
Dietary Fiber	2g
Sugars	8g
Protein	1g

Source: USDA FoodData Central

Allergen Information: Product does not contain any of the 8 major allergens designated by the FDA.

Nutrient values in this section are from the USDA Food Composition Database or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

Visit us at www.fns.usda.gov/usda-fis

January 2020

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UNITED STATES DEPARTMENT OF AGRICULTURE

USDA Foods Product Information Sheet

For Child Nutrition Programs

100522—Apples, Fuji, Fresh

Category: Fruits

PRODUCT DESCRIPTION

These are fresh U.S. Fancy Grade Fuji apples available in varying sizes. These apples are packed in 40 pound cases in either tray packs (size 100-150) or cell packs (size 96-140).

CREDITING/YIELD

- One case raw, unpeeled apples provides about 296 ½-cup servings.
- CN Crediting: ½ cup apples credit as ½ cup fruit. Refer to the Food Buying Guide for specific information about crediting for the various apple sizes.

CULINARY TIPS AND RECIPES

- Serve apples whole or sliced. Apples may also be served with cheese, peanut butter, sunflower seed butter, or yogurt.
- To find culinary techniques and many recipe ideas visit NFSMI or Team Nutrition.

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles.

NUTRITION FACTS

Serving size: 1/2 cup (55 g) apples, fresh

Amount Per Serving	
Calories	32
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	1mg
Total Carbohydrate	8g
Dietary Fiber	1g
Sugars	6g
Protein	0g

Source: USDA National Nutrient Database

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

May 2015

Asian Pears

Nutrition Facts

Serving size	1 medium pear (166g)
Amount Per Serving	
Calories	**100**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 26g	**9%**
Dietary Fiber 6g	**21%**
Total Sugars 16g	
Includes 0g Added Sugars	**0%**
Protein 1g	**2%**
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0mg	0%
Potassium 0mg	0%
Vitamin C	10%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

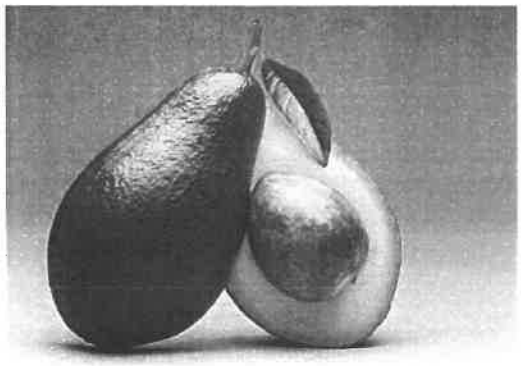


FINISHED PRODUCT SPECIFICATION

Sunrise Produce COMPANY	Commodity	**Avocado**
	Variation	
	Type	**Whole**
	Size	
	Item #	

	Commodity	%			
1	Avocado	100	4		
2			5		
3			6		

Product Specifications



Nutrition Facts
Serving Size 1 avocado 201g (201 g)

Amount Per Serving	
Calories 322	Calories from Fat 247
	% Daily Value*
Total Fat 29g	45%
Saturated Fat 4g	21%
Trans Fat	
Cholesterol 0mg	0%
Sodium 14mg	1%
Total Carbohydrate 17g	6%
Dietary Fiber 13g	54%
Sugars 1g	
Protein 4g	
Vitamin A 6% • Vitamin C	33%
Calcium 2% • Iron	6%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Bananas



Nutrition Facts

Serving Size: 1 medium (7" to 7-7/8" long)

Amount Per Serving	
Calories 105	Calories from Fat 4
	% Daily Values*
Total Fat 0.39g	**1%**
Saturated Fat 0.132g	**1%**
Polyunsaturated Fat 0.086g	
Monounsaturated Fat 0.038g	
Cholesterol 0mg	**0%**
Sodium 1mg	**0%**
Potassium 422mg	
Total Carbohydrate 26.95g	**9%**
Dietary Fiber 3.1g	**12%**
Sugars 14.43g	
Protein 1.29g	

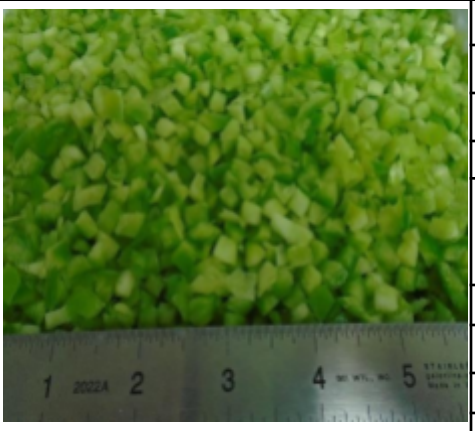
Vitamin A 2%	Vitamin C 17%
Calcium 1%	Iron 2%

* Percent Daily Values are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Pepper Green diced cut into 1/8” pieces	
Product Code: PGDI1255T	**Pack Size:** 5 lb./tray
Ingredients: 100% green bell pepper	

PRODUCT	**Characteristics**	
	Color	Light to dark green
	Odor	Characteristic of the product
	Cut Size	1/8”-3/16” x 1/8”-1/4” x 1/8”-3/8”
	Minimum Shelf life	10 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual Off Color visual Fibrous visual Misscuts visual	
	Storage Temperature	34 - 40ºF
	Kosher Status	Kosher
	Allergens	None
	Country of Origin: Mexico	Product Processed in California

Packaging Identification		
Tray	visual	11.5” x 9.5” x 2.5”
Tray (Net-weight)	Visual	5 lb
Sealing	visual	Hermetically sealed
Preprinted case	Visual	21.62” x 12.87” x 4.18”
Gross Weight	(Full case information)	10.465 to 11.125 lb
Tie & High		12x10 (120 cases per pallet)

Nutritional Label	**Unit**	**Case Label**

Nutrition Facts

Serving size	(100g)
Amount Per Serving	
Calories	**20**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 5g	**2%**
Dietary Fiber 2g	**7%**
Total Sugars 2g	
Includes 0g Added Sugars	**0%**
Protein < 1g	**2%**
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.3mg	2%
Potassium 175mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Image to follow up

Pepper Green diced cut into 1/8" pieces

Ingredients: Green Bell Pepper

NET WT: 5 LB

Keep Refrigerated

Packed by:
Field Fresh Foods, Inc.
Gardena CA, 90248

Code FFF 059 BEST IF USED BY: 03/10/2019

Approved By: Luis Partida (Quality Assurance Manager) *February 28, 2019*

***field fresh foods, inc.,//14805 South San Pedro Street//Gardena**, California 90248//*

USDA School Meal Pattern Contribution Assessment: Bolthouse Farms Baby Cut Carrots Portion Control Bags

Child Nutrition (CN) Serving Size	Purchase unit	Servings/Puchase Unit	Serving Size Volume	Total Cups/Puchase Unit	Minimum Serving Size Weight	BHF Carrots Package Sizes (Product Code[s]) That Meet Minimum Portion Size Weight to Provide CN Servng Size	CN Statement
1/4 cup	1 lb	12.9	0.25	3.225	0.078	1.3 oz (200B13), 1.5 oz (200B15)	1 pkg, 1.2 - 1.5 oz each, contributes 1/4 cup Red/Orange Vegetables to the USDA school meal patterns.
	16 oz	12.9	0.25	3.225	1.240		
	454 g	12.9	0.25	3.225	35.194		
3/8 cup	1 lb	8.6	0.375	3.225	0.116	2 oz (100S38)	1 pkg, 2 oz each, contributes 3/8 cup Red/Orange Vegetables to the USDA school meal patterns.
	16 oz	8.6	0.375	3.225	1.860		
	454 g	8.6	0.375	3.225	52.791		
1/2 cup	1 lb	6.45	0.5	3.225	0.155	2.5 oz (100T25), 3 oz (100T)	1 pkg, 2.5 - 3 oz each, contributes 1/2 cup Red/Orange Vegetables to the USDA school meal patterns.
	16 oz	6.45	0.5	3.225	2.481		
	454 g	6.45	0.5	3.225	70.388		

USDA Specifications:
Carrots, fresh, baby, ready to use: 1 lb as purchased yields 12.9 servings, 1/4 cup each

Reference:
USDA Buying Guide for Child Nutrition Programs- NSLP and SBP only. Section 2- Vegetables- Red/Orange Subgroup, page 1.
https://www.fns.usda.gov/sites/default/files/fbg_orange.pdf

Assessment Completed by



Anita Shaffer, RD
Global Nutrition Program Manager, Campbell Soup Company
4/12/2017

Bolthouse FARMS



HIGH IN **A** VITAMIN

NATURALLY SWEET AND DELICIOUS

-

HEALTHY OPTION FOR LUNCHES AND SNACKS

-

HARVESTED DAILY, AVAILABLE YEAR ROUND

-

ALSO AVAILABLE IN ORGANIC

USDA ORGANIC

SNACK PACKS

A HEALTHY SNACKING OPTION ON-THE-GO



Bolthouse FARMS

6 in 10 US Consumers seek a convenient healthy snack, especially when on-the-go*

-

With our baby carot snack packs, you can take all this natural goodness anywhere you go.

**Source: DataMonitor.com*

PRODUCT SPECIFICATIONS

BABY-CUT SNACK PACKS

	1.3 OZ	1.5 OZ	1.6 OZ	2 OZ	2 OZ	2.5 OZ
PRODUCT CODE	200B13	200B15	200B16	100S38	150S38	50T25
MASTER PACK	CARTON	CARTON	CARTON	CARTON	CARTON	CARTON
UNITS PER MASTER CASE	200	200	200	100	150	50
MASTER UNITS PER PALLET	72	72	90	72	72	90
CARTON DIMENSION	15 11/16" x 11 11/16" x 9 1/4"	15 11/16" x 11 11/16" x 9"	15 11/16" x 11 11/16" x 8 5/8"	15 11/16" x 11 11/16" x 8 5/8"	15 11/16" x 11 11/16" x 8 5/8"	9 3/4" x 7 3/4" x 7 3/4"
CARTON CUBE (FT^3)	1	0.97	0.93	0.93	0.93	0.34
NET WT. (LBS)	16.25	18.75	20	12.5	18.75	7.81
SHIP WT. (LBS)	19	22	23.25	15	21.5	9

BABY-CUT SNACK PACKS

	2.5 OZ	2.6 OZ	3 OZ	3 OZ	3 OZ	3.75 OZ
PRODUCT CODE	100T25	100S12	50T3	72T	100T	50T375
MASTER PACK	CARTON	CARTON	CARTON	CARTON	CARTON	CARTON
UNITS PER MASTER CASE	100	100	50	72	100	50
MASTER UNITS PER PALLET	72	90	156	99	72	90
CARTON DIMENSION	15 11/16" x 11 11/16" x 9"	15 11/16" x 11 11/16" x 8"	9 3/4" x 7 3/4" x 7 7/8"	15 11/16" x 11 11/16" x 6 1/8"	15 11/16" x 11 11/16" x 9"	15 11/16" x 11 11/16" x 6 1/8"
CARTON CUBE (FT^3)	0.97	0.86	0.34	0.67	0.97	0.67
NET WT. (LBS)	15.63	16.25	9.38	13.5	18.75	11.72
SHIP WT. (LBS)	19.38	19	10	17.25	17.25	13

TO ORDER, CONTACT: WM. BOLTHOUSE FARMS, INC.
7200 EAST BRUNDAGE LANE BAKERSFIELD, CA 93307-3016
TEL: (661) 366-7201 FAX: (661) 366-2834 | WWW.BOLTHOUSE.COM

Blueberries



Blueberries

Nutrition Facts

Serving Size 1 cup (145g)

Amount Per Serving

Calories 70	Calories from Fat 0
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 16g	**5%**
Dietary Fiber 7g	**28%**
Sugars 10g	
Protein 1g	

Vitamin A 0% • Vitamin C 25%

Calcium 0% • Iron 2%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

BROCCOLI



Nutrition Facts

Broccoli

Serving Size: 1 cup (156g)

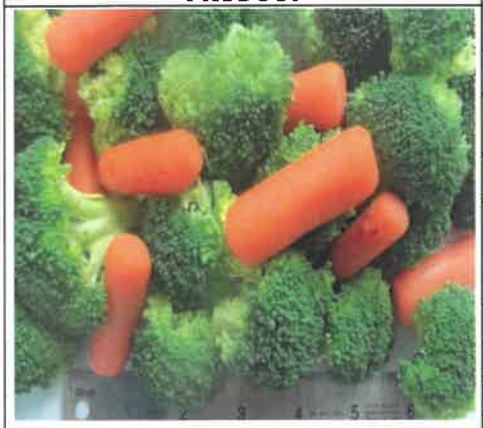
Amount Per Serving	
Calories 55	Calories from Fat 5.8
	% Daily Value*
Total Fat 0.6g	**1%**
Saturated Fat 0.1g	**1%**
Trans Fat 0g	
Polyunsaturated Fat 0.3g	
Monounsaturated Fat 0.1g	
Cholesterol 0mg	**0%**
Sodium 64mg	3%
Potassium 457mg	**13%**
Total Carbohydrates 11g	**4%**
Dietary Fiber 5.1g	**20%**
Sugars 2.2g	
Protein 3.7g	
Vitamin A	48%
Vitamin C	169%
Calcium	4.8%
Iron	5.8%

* Percent Daily Values are based on a 2000 calorie diet.

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Broccoli/ Carrot Baby	
Product Code: BRCABY5025OZCS	**Pack Size:** 50 bags of 2.5 oz./ case
Ingredients: Broccoli; Carrot baby	

PRODUCT	Characteristics	
	Color	Green & orange
	Odor	Characteristic of the product
	Cut Size	Broccoli: Crown 1"-1.25" x 1.25"-1.5" x Stem 1/2" – 1.25" Carrot: 5/16''-9/16'' diameter x 1'' – 2'' length
	Minimum Shelf life	8 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual 10% Off Color visual 10% Fibrous visual 10% Misscuts visual 10%	
	Storage Temperature	34 - 40°F
	Kosher Status	No Kosher
	Allergens	None
	Country of Origin: USA	Product Processed in California

Packaging Identification		
Bag	visual	8" x 10" x 0.0014"
Bag (Net-weight)	Visual	2.5 oz.
Sealing	visual	Hermetically sealed
Preprinted case	Visual	14.625" x 9.5" x 6.00"
Gross Weight		10.61 to 10.81 lb.
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size	**(51g)**
Amount Per Serving	
Calories	**20**
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 25mg	1%
Total Carbohydrate 4g	1%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein < 1g	2%
Vitamin D 0mcg	0%
Calcium 26mg	2%
Iron 0.414mg	2%
Potassium 193mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Contribution Information

Food Buying Guide for Child Nutrition

Sub-Group: Dark green/ Red Orange
Ounces per Case: 125
Servings per Case: 69 – ½ Cup servings
(each ½ cup serving = 1.8 oz.)

* Nutritional facts based on 1 servings = 51 grams = 1.8 oz. = ½ cup

1/2 Cup servings = 1.8 oz.

34.5 Cups = 69 Half cup Servings per case

Case Label

Broccoli & Carrot
Ingredients: Broccoli, Carrot

Packed by:
Field Fresh Foods, Inc.
Gardena CA 90248
(310) 719-8422

Keep Refrigerated
NET WT: 50/2.5oz

Code FFF 010 BEST IF USED BY: 01/10/18

Approved By: Luis Partida (Quality Assurance Manager) *January 10, 2018*

Sunrise Fresh Cuts Specifications Profiles

Shredded Green Cabbage 4/5# 2510



Look: Fresh & crunchy.
Smell: Fresh shredded green cabbage smell.
Taste: Fresh, sweet with little bitterness
Texture: Thin & crispy, typical of fresh cut green cabbage.
Moisture Level: **2-3%** Cut Size: **1/8"** Final Product Temp: <**38°**

Product Mix

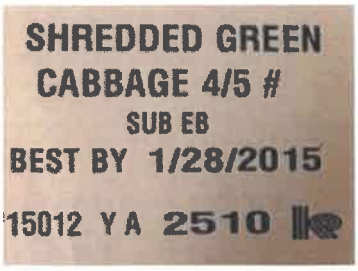
Iceberg Lettuce	Romaine	Shredded Carrots	Red Cabbage	Green Cabbage	Green Leaf	Spring Mix	Total
				100%			**100%**

Shelf Life: **16** days
Bag Code: **2510** Box Code: **N/A** Pallet Code: **N/A**
Bags per Box: **4** Pounds per Bag: **5**lbs Grams per Bag: **2270**g Box Weight: **20**lbs
Boxes per Pallet: **90** Boxes per Layer: **10**
Box type: **Sunrise Fresh** Film Type: **350** OTR Dryer Setting: **650**RPM@**4**min

Blade Specifications	HUB No.	RIM No.	Knife No.	Blade QTY.	Blades Speed(Hz)	Feed Belt Speed (Hz)
Shred Cabbage	51652	51201	51085	22	40	60

Defect Allowance Total Defects: ≤ **10**% by weight
Decay/Mold ≤ **1**% Freezing ≤ **1**% Insect Damage ≤ **1**% Wrapper leaves ≤ **2**% Core ≤ **2**%
Discoloration ≤ **4**% Mechanical Damage ≤ **5**% Big cut ≤ **5**%
*Note defect allowance will vary depending on product variety. Please check with Lead QA for daily parameters.

(Label)



(Date on Bag)



(Carton)



Ver: 01/13/2015
Rev: 03/21/2016

Product Name	Totals Per Serving (3oz)	Units	% Daily Value
2510 Shredded Green Cabbage			
Calories	21.2625	kcal	
Total Fat	0	g	0%
Cholesterol	0	mg	0%
Sodium	0	mg	0%
Potassium	170.1	mg	5%
Total Carbohydrates	5.103	g	2%
Dietary Fiber	0	g	0%
Protein	0.8505	g	2%
Vitamin A	0	IU	0%
Calcium	0	mg	0%
Vitamin D	68.04	IU	17%
Vitambin B-12	0	µg	0%
Vitamin C	34.02	mg	57%
Iron	0	mg	0%
Vitamin B-6	0.08505	mg	4%
Magnesium	0	mg	0%
*Percent Daily Values are based on a 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs			

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Carrot and Celery Stick cut into 3/8" pieces	
Product Code: CACEST225OZCS	**Pack Size:** 50 bags of 2.25 oz./case
Ingredients: Carrot, Celery	

PRODUCT	Characteristics	
	Color	bright orange & light green
	Odor	Characteristic of the product
	Cut Size	5/16"-3/8"x5/16"-7/16"x3"-4.5"
	Minimum Shelf life	8 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual Off Color visual Fibrous visual Misscuts visual	
	Storage Temperature	34 - 40ºF
	Kosher Status	Kosher
	Allergens	None
	Product Processed in California	

Packaging Identification		
Bag	visual	5" x 7" x 0.0015"
Bag (Net-weight)	Visual	2.25 oz.
Sealing	visual	Hermetically sealed
Preprinted case	Visual	15.56" x 11.5" x 9.25"
Gross Weight		7.165 to 7.275 lb.
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size	**(62g)**
Amount Per Serving	
Calories	**20**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 45mg	**2%**
Total Carbohydrate 4g	**1%**
Dietary Fiber 1g	**4%**
Total Sugars 2g	
Includes 0g Added Sugars	**0%**
Protein 0g	**0%**
Vitamin D 0mcg	0%
Calcium 22.6mg	2%
Iron 0.15mg	0%
Potassium 179mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

*Quarter Cup to Cup Conversions
0.5 Quarter Cups = 1/8 Cup vegetable/fruit
1.0 Quarter Cups = 1/4 Cup vegetable/fruit
1.5 Quarter Cups = 3/8 Cup vegetable/fruit
2.0 Quarter Cups = 1/2 Cup vegetable/fruit
2.5 Quarter Cups = 5/8 Cup vegetable/fruit
3.0 Quarter Cups = 3/4 Cup vegetable/fruit
3.5 Quarter Cups = 7/8 Cup vegetable/fruit
4.0 Quarter Cups = 1 Cup vegetable/fruit

*The results of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Contribution Information

Sub-Group: Red Orange/Other
Ounces per Case: 112.5
Servings per Case: 52 – ½ Cup servings
(each ½ cup serving = 2.18 oz.)

* Nutritional facts based on 1 servings = 62 grams = 2.18 oz. = ½ cup

1/2 Cup servings = 2.18 oz.

26 Cups = 52 Half cup Servings per case

Approved By: *Luis Partida* (Quality Assurance Manager) *August 20, 2019*

Cauliflower



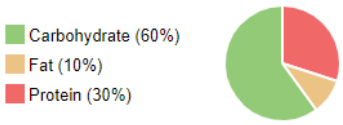
Nutrition Facts

Raw Cauliflower

Amount Per 100g	
Calories - 25	Calories from Fat - 3
Total Fat	**0.28g**
Saturated	**0.13g**
Polyunsaturated	**0.03g**
Monounsaturated	**0.03g**
Cholesterol	**0mg**
Total Carbohydrate	**4.97g**
Dietary Fiber	**2g**
Sugars	**1.91g**
Protein	**1.92g**

Vitamins and Minerals	
A 0µg	C 48.2mg
B-6 0.18mg	B-12 0µg
D 0µg	E 0.08mg
Calcium 22µg	Iron 0.42mg
Magnesium 15mg	Zinc 0.27mg
Potassium 299mg	Sodium 30mg

Calorie Breakdown:

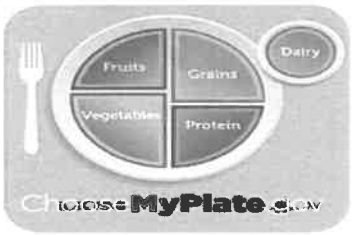


Fat 9 • Carbohydrate 4 • Protein 4

UNITED STATES DEPARTMENT OF AGRICULTURE

Household USDA Foods Fact Sheet

USDA FOODS
HEALTHY CHOICES
AMERICAN GROWN



CELERY, FRESH

Date: December 2012 Code: 900195

PRODUCT DESCRIPTION

- Fresh celery is U.S. No. 1 or better.

PACK/YIELD

- Fresh celery is packed in a 1-pound bag. There are about 16 stalks of celery in 1 pound. A pound of celery is about 4 cups of chopped celery.

STORAGE

- Celery should be stored in the refrigerator.
- Store leftover celery by wrapping in plastic wrap or storing in an airtight container not made from metal in the refrigerator.
- Look at the "Best if used by" or "Best by" date on the package.
- For further guidance on how to store and maintain USDA Foods, please visit the FDD Web site at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm.

PREPARATION/COOKING

- To wash celery, pull a celery stalk off the bunch and rinse it under cold water, rubbing with fingers or a vegetable brush to remove any grit or dirt.
- Trim off the bottom edge (the wider part of the celery stalk) and the top part with the leaves. Throw the bottom part away; the top part can be used as celery sticks or chopped up for salads, casseroles, or soups.
- Cut the cleaned and trimmed stalk into sticks or chop into small pieces.
- To cook on the stovetop: Slice or chop celery. Heat a small amount of vegetable oil or margarine in a large skillet over medium heat. Add the celery and cook, stirring occasionally, until just brown and soft, about 5 minutes.
- To boil: Add sliced or chopped celery to boiling water and allowing to simmer for about 5 minutes, depending on the size of the pieces.

USES AND TIPS

- Celery can be eaten raw or cooked.
- Celery can be eaten plain as a snack or an appetizer, and sliced or chopped to add to salads, soups, casseroles, and rice dishes.
- Dip celery sticks into peanut butter, low-fat dressing or other low-fat dips.

NUTRITION INFORMATION

- 2 large stalks of celery count as 1 cup in the MyPlate.gov Vegetable Group. For a 2,000-calorie diet the daily recommendation is about 2 ½ cups of vegetables.

FOOD SAFETY INFORMATION

- Keep celery that is going to be eaten raw away from raw meat, poultry, or seafood and from the kitchen tools used with the meat, poultry, or seafood.
- Rinse and clean celery well before eating fresh or cooking.

OTHER RESOURCES

- www.nutrition.gov
- www.choosemyplate.gov
- www.fns.usda.gov/fdd/

NUTRITION FACTS

Serving size: ½ cup (51g) fresh celery, chopped

Amount Per Serving			
Calories	10	Calories from Fat	0
			% Daily Value*
Total Fat 0g			**0%**
Saturated Fat 0g			**0%**
Trans Fat 0g			
Cholesterol 0mg			**0%**
Sodium 40mg			**2%**
Total Carbohydrate 1g			**0%**
Dietary Fiber 1g			**4%**
Sugars 1g			
Protein 0g			
Vitamin A	4%	Vitamin C	2%
Calcium	2%	Iron	0%

*Percent Daily Values are based on a 2,000 calorie diet.

CILANTRO

Nutrition Facts

Serv. size	2 sprigs (4.5g)
Amount per serving	
Calories	**0**
	% Daily Value*
Total Fat 0g	0%
Sat. Fat 0g	0%
Trans Fat 0g	
Cholest. 0mg	0%
Sodium 0mg	0%
Total Carb. 0g	0%
Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	

Vit. D 0mcg 0%	Calcium 3mg 0%
Iron 0mg 0%	Potas. 23mg 0%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Tampico Spice Co., Inc.
PO BOX 1229
5941 So. Central Ave.
Los Angeles, CA 90001
PH# (323) 235-3154
FAX# (323) 232-8686
email: info@tampicospice.com
web: www.tampicospice.com

SPECIFICATION SHEET

PRODUCT: Cinnamon, No.1Korintji
SPECIFICATION NO: 80031, 80032, 90023

DATE: January 2017
REVISED: January 2017

GENERAL DESCRIPTION: This product is prepared from the dried bark of *Cinnamomum burmanni blume*.

PHYSICAL PROPERTIES:

COLOR:	Brown to reddish brown
AROMA:	Typical Korintji character
FLAVOR:	Typical Korintji character

ANALYTICAL SPECIFICATIONS:

ASH, TOTAL:	5.0% maximum
ASH, ACID INSOLUBLE:	2.0% maximum
VOLATILE OIL:	2.50% minimum
MOISTURE:	14.0% maximum
GRANULATION:	90% minimum thru U.S. # 40 sieve

MICROBIOLOGICAL SPECIFICATIONS:

Analyte Description	Specifications
E. coli	< 10 CFU/g
Salmonella	NEGATIVE / 25g

EXTRANEOUS MATTER: Free of objectionable foreign matter and complies with the requirements of the USA Food and Drug Administration (FDA).

ALLERGEN STATEMENT: This product does NOT contain any of the “Big-8 FDA Allergens”.

GMO STATEMENT: This is to certify that this product is produced and sourced by Tampico Spice Company, Inc. have no known sources of genetically modified seed lines. No tests have been performed to validate this statement.

INGREDIENT STATEMENT: Cinnamon

STORAGE: Cool (50-55ºF), dry and in close container.

SHELF LIFE: Up to 1 year if kept under proper storage conditions.

COUNTRY OF ORIGIN: Indonesia

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Cucumber Sliced cut into 1/4" pieces	
Product Code: CUSL2505T	**Pack Size:** 5 lb / tray
Ingredients: 100% Cucumber	

PRODUCT	Characteristics		
	Color	Light to dark green	
	Odor	Characteristic of the product	
	Cut Size	5/16"-7/16" x 1.75"- 2.5" diameter	
	Minimum Shelf life	10 days upon delivery to customer.	
	Defects no more than 10% by weight: Blemishes visual Off Color visual Fibrous visual Misscuts visual		
	Storage Temperature	34 – 40ºF	
	Kosher Status	Kosher	
	Allergens	None	
	Country of Origin: Mexico	Product Processed in California	

Packaging Identification		
Tray	Visual	11.5" x 9.5" x 2.5"
Tray (Net-weight)	Visual	5 lb.
Sealing	Visual	Hermetically sealed
Preprinted case	Visual	21.62" x 12.87" x 4.18"
Gross Weight	(Full case information)	10.465 to 11.125 lb
Tie & High		12x10 (120 cases per pallet)

Nutritional Label	Unit	Case Label

Nutrition Facts

Serving size	(100g)
Amount Per Serving	
Calories	**15**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 4g	**1%**
Dietary Fiber < 1g	**2%**
Total Sugars 2g	
Includes 0g Added Sugars	**0%**
Protein < 1g	**1%**
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 0.3mg	2%
Potassium 147mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



Cucumber Slice cut into ¼" pieces

Ingredients: Cucumber

NET WT: 5 LB

Keep Refrigerated

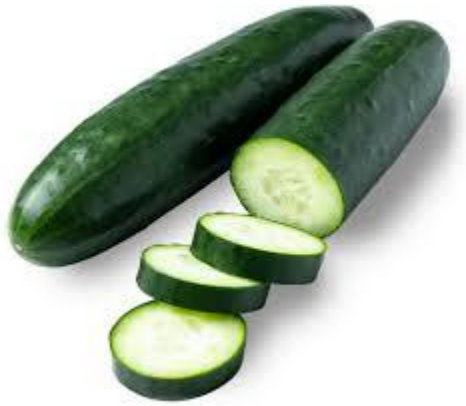
Packed by:
Field Fresh Foods, Inc.
Gardena CA, 90248

Code FFF 059 BEST IF USED BY 03/10/2019

Approved By: Luis Partida (Quality Assurance Manager) *February 28, 2019*

***field fresh foods, inc.,//14805 South San Pedro Street//Gardena**, California 90248//*

CUCUMBER



Nutrition Facts

3 servings per container

Serving size .33 oz (10g)

Amount Per Serving

Calories 35

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Sodium 0mg	**0%**
Total Carbohydrate 7g	**3%**
Dietary Fiber 2g	**7%**
Total Sugars 5g	
Includes 0g Added Sugars	**0%**
Protein 2g	**4%**

Not a significant source of cholesterol, vitamin D, calcium, iron, and potassium

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Revised by: Olivia Solis	Department: Specifications	Document ID: SPEC-006
Revision: 29 Dec 18		Page: 1of 5

Title: SPEC-006 Diced Yellow Onion

Specification Number	Product	Range
SPEC-006A	1/8” FS and Industrial FS Diced Yellow Onion	1/16” - 1/4"
SPEC-006B	3/16” FS and Industrial FS Diced Yellow Onion	3/16” - 5/16”
SPEC-006C	1/4” FS and Industrial FS Diced Yellow Onion	3/16” - 5/16”
SPEC-006D	3/8” FS and Industrial FS Diced Yellow Onion	1/4" - 1/2"
SPEC-006E	1/2" FS and Industrial FS Diced Yellow Onion	3/8” - 5/8”

PRODUCT DESCRIPTION
Diced Yellow Onion, Raw ready to eat

INGREDIENT STATEMENT
Fresh Onion

COUNTRY OF ORIGIN
USA

KOSHER STATUS
This product is certified as kosher by a recognized rabbinical organization.

SHELF LIFE
Under the stated packaging and storage conditions, the product has 18 days from date of manufacture.

PROPERTIES

Title	Specification Limits	Method
Physical		
Appearance	White to light yellow with occasional greening or green veins, with no dark spots or decay/mold evidence.	Visual
Aroma/Flavor	Mild to strong flavor typical of onion. Free from offflavors or odors.	Organoleptic
Defect %	10% Max physical defects (skins, stems, root pieces).	Visual
Size %	75% within range.	Sieve

Diced Samples:



PACKAGING REQUIREMENTS

Bins/cases/bags will be securely closed. The bins/cases will be lined with polyethylene liners or product will be bagged. They will not be sealed with any type of metal clip or staple. Each bin/case total will be on a pallet and will be reinforced with plastic straps.

LABELING

Each bin/case will be marked with lot #, best by date, item description, product code and weight/case count. Labels also include bar codes, which contain this information.

STORAGE & TRANSPORTATION

Products shall be shipped in clean refrigerated carriers free from off-odors, meat, poultry or dairy residue, rodent or insect contamination and under cool, dry conditions. Carriers shall be subject to inspection upon

arrival. Store in a dry area, away from odor absorbing materials, at refrigerated temperatures. Products should not be exposed to temperatures lower than 31°F for longer than 4 hours.

Storage Temperature (ºF)	Shipping Temperature (ºF)
32°F-40°F	32°F-40°F

Revised by: Olivia Solis	Department: Specifications	Document ID: SPEC-006
Revision: 29 Dec 18		Page: 4of 5
Title: SPEC-006 Diced Yellow Onion		

NUTRITIONAL FACTS

Nutrition Facts

Servings per container varies

Serving size **100g**

Amount per serving

Calories **40**

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 10g	**3%**
Dietary Fiber 2g	**8%**
Total Sugars 5g	
Includes 0g added Sugars	**5%**
Protein 1g	
Vitamin D 0 mcg	0%
Calcium 23mg	2%
Iron 0mg	0%
Potassium 150mg	5%

*The Daily Value (DV)tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice

INGREDIENTS: Fresh Onions

GILLS ONIONS
Oxnard, CA 93030

ALLERGENS

COMPONENT	PRESENT IN THE PRODUCT	PRESENT ON SAME MANUFACTURING LINE	PRESENT IN THE MANUFACTURING PLANT
PEANUT (including peanut oil)	No	No	No
TREE NUTS	No	No	No
SOY	No	No	No
WHEAT (any species in the genus Triticum)	No	No	No
EGG	No	No	No
MILK	No	No	No
FISH	No	No	No
CRUSTACEAN SHELLFISH	No	No	No

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Edamame	
Product Code: EDBE503OZCS	**Pack Size:** 50 bags of 3 oz/case
Ingredients: 100% edamame beans	

PRODUCT	Characteristics	
	Color	Light to dark green
	Odor	Characteristic of the product
	Cut Size	1/4"-5/16" x 3/8"-1/2"x 9/16"-11/16"
	Minimum Shelf life	8 days upon delivery to customer.
	Defects no more than 10% by weight:	
	Blemishes visual 10% Off Color visual 10%	
	Fibrous visual 10% Misscuts visual 10%	
	Storage Temperature	34 - 40°F
	Kosher Status	Kosher
	Allergens	Soy
	Country of Origin: China	Product Processed in California

Packaging Identification		
Bag	visual	8" x 10" x 0.0014"
Bag (Net-weight)	Visual	3 oz
Sealing	visual	Hermetically sealed
Preprinted case	Visual	15.56" x 11.5" x 9.25"
Gross Weight		10.61 to 10.81 lb.
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size	**(100g)**
Amount Per Serving	
Calories	**110**
	% Daily Value*
Total Fat 4.5g	6%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 10g	4%
Dietary Fiber 5g	17%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein 10g	21%
Vitamin D 0mcg	0%
Calcium 78mg	6%
Iron 2.16mg	10%
Potassium 658mg	15%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Contribution Information

Food Buying Guide for Child Nutrition

Sub-Group: Beans & Peas
Ounces per Case: 150
Servings per Case: 50– ½ Cup servings
(each ½ cup serving = 3 oz.)

* Nutritional facts based on 1 servings = 85 grams = 3 oz. = ½ cup

1/2 Cup servings = 3 oz.

25 Cups = 50 Half cup Servings per case

Case Label

Edamame
Ingredients: Edamame beans

Packed by:
Field Fresh Foods, Inc.
Gardena CA 90248
(310) 719-8422

Keep Refrigerated
NET WT: 50/3oz

Code FFF 010 BEST IF USED BY: 01/18/18

Approved By: *Luis Partida* (Quality Assurance Manager) *January 10, 2018*

FAMILY OF COMPANIES
Peterson Farms Fresh, LLC
3104 W. Baseline Road • PO Box 95 • Shelby, MI 49455
Phone: 231-861-7101 • Fax: 231-861-2274

Apple Slices – 2 oz bag
MFG #203127



Nutrition Facts

1 servings per container
Serving size **1 package (57g)**

Amount per serving
Calories **30**

	% DV*
Tot. Fat 0g	**0%**
Sodium 0mg	**0%**
Total Carb. 8g	**3%**
Fiber 2g	**7%**
Tot. Sugars 5g	
Protein 0g	
Calcium 27mg	**2%**
Vitamin C 50mg	**60%**

Not a significant source of Sat. Fat, *Trans* Fat, Cholest., Added Sugars, Vit D, Iron or Potas.

*%DV = %Daily Value

Ingredients: Apples, Calcium Ascorbate (to maintain freshness and color)

- 100/ 2 oz bag case count
- 2 oz bag = 1/2 cup serving (USDA standards)
- UPC Code – 8 82266 10047 8
- Storage temperatures: 34° – 40° F
- Minimum 2 pallets (2-84 cases) 168 cases
- 14-day minimum shelf-life delivered to distribution point
- 100% Domestic Product Guarantee
- Gluten Free
- Vegan
- Kosher
- Non-GMO Certified

Note: Green slices are available Commercially & DoD Only

Authorized Representative

Jaime Merrill
Corporate QA Technical Senior Manager
Peterson Farms Fresh, LLC
January 2023

FAMILY OF COMPANIES
Peterson Farms Fresh, LLC
3104 W. Baseline Road • PO Box 95 • Shelby, MI 49455
Phone: 231-861-7101 • Fax: 231-861-2274

Product Formulation Statement for Fruit Products

Product Name: Fresh Sliced Apples - 2 oz Code Number: 203127

Manufacturer: Peterson Farms Fresh, LLC Serving Size: 2.0 oz

A Description of Creditable Ingredient per Food Buying Guide (FBG)	B Ounces per Raw Portion of Creditable Ingredient	Multiply	C FBG Yield / Purchase Unit	D Creditable Amount[1] (quarter cups)
Fresh Apples	2 oz	X	14.8 / (16x0.91)	2.03

I certify the above information is true and correct and that 2 ounce serving of the above product contains 1/2 cup(s) of fruit.

Signature Jaime Merrill Corporate QA Technical Senior Manager
Title

Jaime Merrill 1/31/2023 QA@petersonfarmsinc.com
Printed Name Date Email

Note: Information taken from Food Buying guide, section 2, fresh apples, cored and peeled, uncooked, unsweetened fruit. Approved by USDA.

1 CEs may take a picture of the label for records retention as described in the *Administrator's Reference Manual, Section 24, Child Nutrition (CN) Labels and Product Documentation.*

2 The *Food Buying Guide for School Meal Programs* calculations for fruits are reported in quarter cups. Fruits credit on volume served; fried fruits credit as double volume served

FAMILY OF COMPANIES
Peterson Farms Fresh, LLC
3104 W. Baseline Road • PO Box 95 • Shelby, MI 49455
Phone: 231-861-7101 • Fax: 231-861-2274

Apple Slices – 2 oz bag
MFG #203102



Nutrition Facts

1 servings per container
Serving size **1 package (57g)**

Amount per serving	
Calories	**30**
	% DV*
Tot. Fat 0g	**0%**
Sodium 0mg	**0%**
Total Carb. 7g	**3%**
Fiber 1g	**4%**
Tot. Sugars 6g	
Protein 0g	
Vitamin C 39mg	**45%**

Not a significant source of Sat. Fat, *Trans* Fat, Cholest., Added Sugars, Vit D, Calcium, Iron or Potas.

*%DV = %Daily Value

Ingredients: Apples, Calcium Ascorbate (to maintain freshness and color)

- 100/ 2 oz bag case count
- 2 oz bag = 1/2 cup serving (USDA standards)
- USDA Raw Apple commodity code 110149
- UPC Code – 8 82266 11002 6
- Storage temperatures: 34° – 40° F
- 14-day minimum shelf-life delivered to distribution point
- Minimum 2 pallets (2-84 cases) 168 cases
- 100% Domestic Product Guarantee
- Gluten Free
- Vegan
- Kosher
- Non-GMO Certified

Authorized Representative

Jaime Merrill
Corporate QA Technical Senior Manager
Peterson Farms Fresh, LLC
January 2023

FAMILY OF COMPANIES
Peterson Farms Fresh, LLC
3104 W. Baseline Road • PO Box 95 • Shelby, MI 49455
Phone: 231-861-7101 • Fax: 231-861-2274

Product Formulation Statement for Fruit Products

Product Name: Fresh Sliced Apples - 2 oz Code Number: 203102

Manufacturer: Peterson Farms Fresh, LLC Serving Size: 2.0 oz

A Description of Creditable Ingredient per Food Buying Guide (FBG)	B Ounces per Raw Portion of Creditable Ingredient	Multiply	C FBG Yield / Purchase Unit	D Creditable Amount[1] (quarter cups)
Fresh Apples	2.0 oz	X	14.8 / (16x0.91)	2.03

I certify the above information is true and correct and that __2__ ounce serving of the above product contains __1/2__ cup(s) of fruit.

Signature Corporate QA Technical Senior Manager
Title

Jaime Merrill
Printed Name

1/31/2023
Date

QA@petersonfarmsinc.com
Email

Note: Information taken from Food Buying guide, section 2, fresh apples, cored and peeled, uncooked, unsweetened fruit. Approved by USDA.

1 CEs may take a picture of the label for records retention as described in the *Administrator's Reference Manual, Section 24, Child Nutrition (CN) Labels and Product Documentation.*

2 The *Food Buying Guide for School Meal Programs* calculations for fruits are reported in quarter cups. Fruits credit on volume served; fried fruits credit as double volume served

PRODUCT SPECIFICATION SHEET

EFFECTIVE DATE: 01/01/2018
SUPERSEDES:
REFERENCE NUMBER:
S-28328

PRODUCT NAME:
CHOPPED GARLIC

INGREDIENTS:
FRESH GARLIC CLOVES-CHOPPED,
VEGETABLE OIL BLEND (90% SOYBEAN, 10% OLIVE OIL)
CITRIC ACID.

PROCESS:
FRESH GARLIC CLOVES ARE PEELED, WASHED THEN CHOPPED. OIL BLEND AND CITRIC ACID ARE MIXED TOGETHER WITH CHOPPED GARLIC AND HEATED TO 180 DEGREES F (PASTEURIZATION PROCESS). PRODUCT IS FILLED HOT INTO CONTAINERS AND THEN COOLED TO 110 DEGREES F. PACKED CONTAINERS ARE STORED IN DRY STORAGE WAREHOUSE.

PROCESS LOCATION: GILROY, CALIFORNIA U.S.A.
PROCESS SEASON: YEAR ROUND

UNIT/CASE	SIZES	OUNCES	CASE WEIGHT	CASE SIZE
12	4.25oz	4.25oz	6.5 lbs	11.7"x8.8"x2.5"
24	4.25oz	4.25oz	12.9 lbs.	17.5"x11.8"x2.5"
12	9oz	9oz	12.2 lbs.	10.8"x8.9"x4.5"
4	32oz	32oz	11.9 lbs.	7.9"x7.5"x8.1"
6	32oz	32oz	17.5 lbs.	11.7" x7.4"x7.6"
12	32oz	32oz	34.8 lbs.	15.1"x7"x11.4"
5 gallon pail	45 lb	45 lbs.	47.1 lbs.	14.6"x11.9"

PRODUCT SPECIFICATION: pH = 4.00-4.30 COLOR = LIGHT TO DARK WHEAT

SHELF LIFE = 2 YEARS FROM PACK DATE STORAGE TEMP. = AMBIENT (65-85 DEG. F)

REFRACTOMETER = 32-42 DEGREES BRIX TOTAL SOLIDS: 30% TO 40% (MOSTLY 35%-36%)

MICROBIOLOGY LIMITS
TOTAL PLATE COUNT: LESS THAN 50,000/gram
YEAST AND MOLD: LESS THAN 100/gram
TOTAL COLIFORMS: LESS THAN 10/gram
E.COLI: LESS THAN 3/gram
*SAMONELLA, STAPH, LISTERIA = NEGATIVE

Grape Escape

PRODUCT SPECIFICATIONS

2012-2013

DESCRIPTION

Label: Grape Escape
Ingredients: Washed, ready-to-eat, seedless grapes off the stem
Soluble Solids: ≥ 16º Brix
Shelf Life: 18 days in refrigeration
Serving Size: 2.25 oz (63.8 g), ½ cup
Meets ½ cup serving of fruit
UPC Code: 788814220141

PACKAGING

Bag: 2.25 oz net wt
Box: 150/2.25 oz bags, Gross wt 24 lbs, Cube 1.14 cf
Box per Pallet: 60
Pallet Size: 48" x 40"
Case Dimensions: L 20" x W 16" x H 7½"

NUTRITIONAL FACTS

Calories: 45 per 63.8 gram serving
Calories from fat: 0 per 63.8 gram serving

Nutrient	Per 63.8 grams	% Daily Value*
Total Fat	0 gm	0%
Saturated Fat	0 gm	0%
Trans Fat	0 gm	0%
Cholesterol	0 mg	0%
Sodium	8 mg	0%
Potassium	120 mg	4%
Total Carbohydrates	11 gm	3 %
Dietary Fiber	Less than 1 gm	2%
Sugars	10 gm	
Protein	0 gm	

Vitamin A 0%	Vitamin C 1%
Calcium 1%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

13138 S. Bethel Ave.
Kingsburg, CA 93631

October 16, 2012

Re: Grape Escape Specifications

Attached is the product specification for 2.25oz bag of Grape Escape.
The 2.25oz bag is equivalent to 1/2 cup serving of fruit.

The method we used:
· Placed grapes in 1/2 cup measure
· Weighed the grapes = 2.25 ounces
· Production specifications would need to
be in printed form on the bag and on specification data sheet.

We spoke with Tim Vazquez, Section Lead Nutritionist – Child Nutrition Division in the Washington, DC office who agreed with our method used to determine serving size.

In summary, Grape Escape = weight 2.25oz therefore meeting the 1/2 cup requirement of fruit.

Please review attached photos of Grape Escape.

Stephanie Johnson
School Foodservice Specialist
HMC Farms
800-586-2428

Grape Escape

PRODUCT SPECIFICATIONS

2012-2013

DESCRIPTION

Label: Grape Escape
Ingredients: Washed, ready-to-eat, seedless grapes off the stem
Soluble Solids: ≥ 16º Brix
Shelf Life: 18 days in refrigeration
Serving Size: 2.25 oz (63.8 g), ½ cup
Meets ½ cup serving of fruit
UPC Code: 788814220141

PACKAGING

Bag: 2.25 oz net wt
Box: 150/2.25 oz bags, Gross wt 24 lbs, Cube 1.14 cf
Box per Pallet: 60
Pallet Size: 48" x 40"
Case Dimensions: L 20" x W 16" x H 7½"

NUTRITIONAL FACTS

Calories: 45 per 63.8 gram serving
Calories from fat: 0 per 63.8 gram serving

Nutrient	Per 63.8 grams	% Daily Value*
Total Fat	0 gm	0%
Saturated Fat	0 gm	0%
Trans Fat	0 gm	0%
Cholesterol	0 mg	0%
Sodium	8 mg	0%
Potassium	120 mg	4%
Total Carbohydrates	11 gm	3 %
Dietary Fiber	Less than 1 gm	2%
Sugars	10 gm	
Protein	0 gm	

Vitamin A 0%	Vitamin C 1%
Calcium 1%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

13138 S. Bethel Ave.
Kingsburg, CA 93631

October 16, 2012

Re: Grape Escape Specifications

Attached is the product specification for 2.25oz bag of Grape Escape.
The 2.25oz bag is equivalent to 1/2 cup serving of fruit.

The method we used:
· Placed grapes in 1/2 cup measure
· Weighed the grapes = 2.25 ounces
· Production specifications would need to
be in printed form on the bag and on specification data sheet.

We spoke with Tim Vazquez, Section Lead Nutritionist – Child Nutrition Division in the Washington, DC office who agreed with our method used to determine serving size.

In summary, Grape Escape = weight 2.25oz therefore meeting the 1/2 cup requirement of fruit.

Please review attached photos of Grape Escape.

Stephanie Johnson
School Foodservice Specialist
HMC Farms
800-586-2428

Grape Tomatoes



Nutrition Facts

Serving Size 5 tomatoes 5 tomatoes = 180g

Amount Per Serving	
Calories	**32**
	% Daily Value*
Total Fat 0.4g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 9mg	**0%**
Total Carbohydrate 7g	**2%**
Dietary Fiber 2.2g	8%
Total Sugars 4.7g	
Includes 0g Added Sugars	0%
Protein 1.6g	
Potassium 427mg	9%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

4.8 Net Carbs Per Serving

Grapes

whole, seedless, w/ stem



Nutrition Facts

Serving Size 1/2 cup grapes (46g)
Servings Per Container 1

Amount Per Serving

Calories 30	Calories from Fat 0
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 8g	**3%**
Dietary Fiber 0g	**0%**
Sugars 7g	
Protein 0g	

Vitamin A 0% • Vitamin C 4%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Lunch Bunch

PRODUCT SPECIFICATIONS

DESCRIPTION

Label: Lunch Bunch
Ingredients: Portioned red seedless grapes on the stem
Soluble Solids: ≥ 16º Brix
Shelf Life: 14 days from delivery, kept in refrigeration 34-36 Degree Fahrenheit
Serving Size: 2 – 4 oz (56.7 g – 113.4 g)
Berry Size: 10/16" to 11/16" minimum berry size

PACKAGING

Portions: Approximately 150 – 2-4 oz. portions per box
Case Dimensions: California - L 16" x W 20" x H 5 1/4"; Chile –L 20" x W 12" x H 6 3/4
Net Fruit Weight: 21 lbs.; except June-July 20 lbs.
Gross Weight: 24 lbs
Box per Pallet: California -90; Chile - 96
Tie x Hi: California - 6 x 15; Chile 8 x 12
Pallet Size: 48" x 40"

NUTRITIONAL FACTS

Calories: 40 per 56.7 gram serving
Calories from fat: 0 per 56.7 gram serving

Nutrient	Per 56.7 grams	% Daily Value*
Total Fat	0 gm	0%
Saturated Fat	0 gm	0%
Trans Fat	0 gm	0%
Cholesterol	0 mg	0%
Sodium	6 mg	0%
Potassium	108 mg	3%
Total Carbohydrates	10 gm	3 %
Dietary Fiber	Less than 1 gm	2%
Sugars	9 gm	
Protein	0 gm	

Vitamin A 0%	Vitamin C 1%
Calcium 1%	Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

GREEN ONION

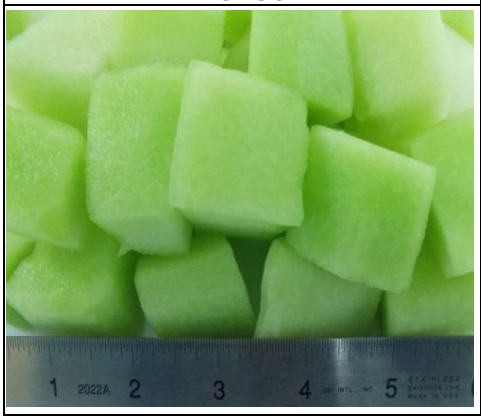



Nutrition Facts
Serving Size 1/4 cup chopped (25g)
Amount Per Serving
Calories 10
Calories from Fat 0
% Daily Value*
Total Fat 0g 0%
Saturated Fat 0g 0%
Trans Fat 0g
Cholesterol 0mg 0%
Sodium 0mg 0%
Total Carbohydrate 2g 1%
Dietary Fiber 1g 4%
Sugars 1g
Protein 0g
Vitamin A 4% • Vitamin C 3%
Calcium 2% • Iron 2%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:
Calories: 2,000 2,500
Total Fat Less than 65g 80g
Sat Fat Less than 20g 25g
Cholesterol Less than 300mg 300mg
Sodium Less than 2,400mg 2,400mg
Total Carbohydrate 300g 375g
Dietary Fiber 25g 30g
Calories per gram:
Fat 9 Protein 4
Ingredients: Green Onions

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Fruit Honeydew Chunk cut into 1" pieces	
Product Code: FHONCH50653OZCS	**Pack Size:** 50 bags of 6.53 oz./ case
Ingredients: 100% fruit honeydew	

PRODUCT	Characteristics	
	Color	Light to dark green
	Odor	Characteristic of the product
	Cut Size	3/4"-1" x 3/4"- 7/8"x 3/4"- 1.25"
	Minimum Shelf Life	7 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual 10% Off Color visual 10% Fibrous visual 10% Misscuts visual 10%	
	Storage Temperature	34 - 40ºF
	Kosher Status	Kosher
	Allergens	None
	Country of Origin: Guatemala	Product Processed in California

Packaging Identification		
Bag	visual	8" x 12" x 0.0025"
Bag (Net-weight)	Visual	6.53 oz.
Sealing	visual	Hermetically sealed
Preprinted case	Visual	15.56" x 11.5" x 9.25"
Gross Weight		21.32 to 21.43 lb.
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size	**(185g)**
Amount Per Serving	
Calories	**70**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 35mg	**1%**
Total Carbohydrate 17g	**6%**
Dietary Fiber 1g	**5%**
Total Sugars 15g	
Includes 0g Added Sugars	**0%**
Protein < 1g	**2%**
Vitamin D 0mcg	0%
Calcium 24.05mg	2%
Iron 0.333mg	2%
Potassium 611mg	15%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

*Quarter Cup to Cup Conversions
0.5 Quarter Cups = 1/8 Cup vegetable/fruit
1.0 Quarter Cups = 1/4 Cup vegetable/fruit
1.5 Quarter Cups = 3/8 Cup vegetable/fruit
2.0 Quarter Cups = 1/2 Cup vegetable/fruit
2.5 Quarter Cups = 5/8 Cup vegetable/fruit
3.0 Quarter Cups = 3/4 Cup vegetable/fruit
3.5 Quarter Cups = 7/8 Cup vegetable/fruit
4.0 Quarter Cups = 1 Cup vegetable/fruit

*The results of 0.9999 equals 1/8 cup but a result of 1.0 equals 1/4 cup

Contribution Information

Food Buying Guide for Child Nutrition

Sub-Group: Fruit
Ounces per Case: 326.5
Servings per Case: 50 – ½ Cup servings
(each ½ cup serving = 6.53 oz.)

* Nutritional facts based on 1 servings = 185 grams = 6.53 oz. = ½ cup

1/2 Cup servings = 6.53 oz.

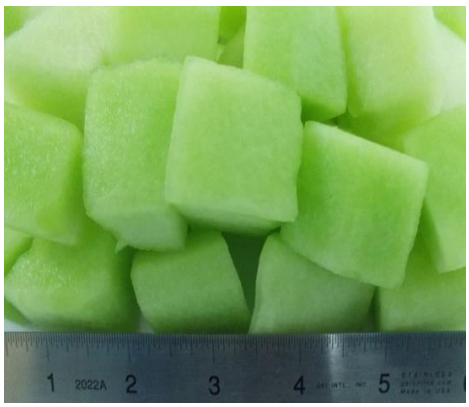
25 Cups = 50 Half cup Servings per case

Approved By: *Luis Partida* (Quality Assurance Manager) *May 23, 2018*

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Fruit Honeydew Chunk	
Product Code: FHONCH502OZCS	**Pack Size:** 50 bags of 2 oz./ case
Ingredients: fruit honeydew	

PRODUCT	Characteristics	
	Color	Light to dark green
	Odor	Characteristic of the product
	Cut Size	7/8"-1.25" x 1"-1.25"x 1"-1.5"
	Minimum Shelf life	8 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual Off Color visual Fibrous visual Misscuts visual	
	Storage Temperature	34 - 40ºF
	Kosher Status	Kosher
	Allergens	None
	Country of Origin: USA	Product Processed in California

Packaging Identification		
Bag	visual	5" x 7" x 0.0015"
Bag (Net-weight)	Visual	2 oz.
Sealing	visual	Hermetically sealed
Preprinted case	Visual	15.56" x 11.5" x 9.25"
Gross Weight		7.16 to 7.27 lb.
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size	**(57g)**
Amount Per Serving	
Calories	**20**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 10mg	**0%**
Total Carbohydrate 5g	**2%**
Dietary Fiber 0g	**0%**
Total Sugars 5g	
Includes 0g Added Sugars	**0%**
Protein 0g	**0%**
Vitamin D 0mcg	0%
Calcium 3.4mg	0%
Iron 0.11mg	0%
Potassium 129mg	2%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Unit



Case Label

Fruit Honeydew Chunks
Ingredients: Fruit Honeydew

NET WT: 50/2oz.
Keep Refrigerated

Packed by:
Field Fresh Foods, Inc.
Gardena CA 90248

Code FFF 212 BEST IF USED BY: 08/08/2019

Approved By: Luis Partida (Quality Assurance Manager) *July 31, 2019*

Jalapeño

Nutrition Facts

Serving Size 14 g

Amount Per Serving

Calories 4	Calories from Fat 1
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	2%
Sugars 0g	
Protein 0g	

Vitamin A	2%	Vitamin C	10%
Calcium	0%	Iron	1%

*Percent daily values are based on a 2,000 calorie diet.

Jalapeno pepper
one raw medium size



Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Jicama Stick	
Product Code: JIST5B	**Pack Size:** 5 lb./bag
Ingredients: 100% jicama	

PRODUCT	Characteristics	
	Color	Off white
	Odor	Characteristic of the product
	Cut Size	1/4''-1/2"x1/4''-7/16"x 1.5"-3.75"
	Shelf life	10 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual 10% Off Color visual 10% Fibrous visual 10% Misscuts visual 10%	
	Storage Temperature	34 - 40ºF
	Kosher Status	Kosher
	Allergens	None
	Country of Origin: USA	Product Processed in California

Packaging Identification		
Bag	visual	12" x 19" x 0.0025
Bag (Net-weight)	Visual	5 lb.
Sealing	visual	Hermetically sealed
Preprinted case	Visual	15.56" x 11.5" x 9.25"
Gross Weight	(Full case information)	20.975 to 21.435 lb.
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size (76g)

Amount Per Serving

Calories 30

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 7g	2%
Dietary Fiber 4g	14%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein < 1g	1%
Vitamin D 0mcg	0%
Calcium 10.14mg	0%
Iron 0.4212mg	2%
Potassium 147mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Contribution Information

Food Buying Guide for Child Nutrition

Sub-Group: Starchy
Ounces per Case: 80
Servings per Case: 29.7– ½ Cup servings
(each ½ cup serving = 2.69 oz.)

* Nutritional facts based on 1 servings = 76 grams = 2.69 oz. = ½ cup

1/2 Cup servings = 2.69 oz.

14.85 Cups = 29.7 Half cup Servings per case

Case Label

Jicama Sticks
Ingredients: Jicama

Packed by:
Field Fresh Foods, Inc
Gardena CA 90248
310-719-8422

Keep Refrigerated
NET WT: 20 LB (4/5 LB)

Code FFF 278 BEST IF USED BY 10/15/17

Approved By: Luis Partida (Quality Assurance Manager) *October 5, 2017*

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Jicama Stick cut into 3/8” pieces	
Product Code: JIST37550275OZCS	**Pack Size:** 50 bags of 2.75 oz/case
Ingredients: 100% jicama	

PRODUCT	Characteristics	
	Color	Off white
	Odor	Characteristic of the product
	Cut Size	3/8’’-1/2"x1/4’’-7/16"x 1.5"-3.75"
	Minimum Shelf life	8 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual 10% Off Color visual 10% Fibrous visual 10% Misscuts visual 10%	
	Storage Temperature	34 - 40ºF
	Kosher Status	Kosher
	Allergens	None
	Country of Origin: Mexico	Product Processed in California

Packaging Identification		
Bag	visual	5” x 7” x 0.0015
Bag (Net-weight)	Visual	2.75 oz.
Sealing	visual	Hermetically sealed
Preprinted case	Visual	15.56” x 11.5” x 9.25”
Gross Weight		7.165 to 7.275 lb.
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size	**(76g)**
Amount Per Serving	
Calories	**30**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 7g	**2%**
Dietary Fiber 4g	**14%**
Total Sugars 1g	
Includes 0g Added Sugars	**0%**
Protein < 1g	**1%**
Vitamin D 0mcg	0%
Calcium 10.14mg	0%
Iron 0.4212mg	2%
Potassium 147mg	4%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Contribution Information

Food Buying Guide for Child Nutrition

Sub-Group: Starchy
Ounces per Case: 137.5
Servings per Case: 51– ½ Cup servings
(each ½ cup serving = 2.69 oz.)

* Nutritional facts based on 1 servings = 76 grams = 2.69 oz. = ½ cup

1/2 Cup servings = 2.69 oz.

51 Cups = 25.5 Half cup Servings per case

Case Label

Jicama Sticks cut into 3/8’’ pieces
Ingredients: Jicama

Packed by:
Field Fresh Foods, Inc
Gardena CA 90248
(310) 719-8422

Keep Refrigerated
NET WT: 50/2.75oz

Code FFF 072 BEST IF USED BY: 03/21/2018

Approved By: *Luis Partida* (Quality Assurance Manager) *March 13, 2018*

KIWI



Nutrition Facts

Kiwi

Amount Per 1 fruit (2" dia) (69 g)

Calories 42	
	% Daily Value*
Total Fat 0.4 g	0%
Saturated fat 0 g	0%
Polyunsaturated fat 0.2 g	
Monounsaturated fat 0 g	
Cholesterol 0 mg	0%
Sodium 2 mg	0%
Potassium 215 mg	6%
Total Carbohydrate 10 g	3%
Dietary fiber 2.1 g	8%
Sugar 6 g	
Protein 0.8 g	1%

Vitamin A	1%	Vitamin C	106%
Calcium	2%	Iron	1%
Vitamin D	0%	Vitamin B-6	0%
Vitamin B-12	0%	Magnesium	3%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Sunrise Fresh Cuts Specifications Profiles

1/8" Shred Lettuce 4/5# 2120



Look: Fresh, moist and crunchy.
Smell: Fresh shredded lettuce smell.
Taste: Fresh, sweet with little bitterness
Texture: Thin & crispy, typical of fresh cut lettuce.
Moisture Level: **2-3**% Cut Size: **1/8"** Final Product Temp: <**38**°

Product Mix

Iceberg Lettuce	Romaine	Shredded Carrots	Red Cabbage	Green Cabbage	radicchio	Endive	Total
100%							**100%**

Shelf Life: **16** days
Bag Code: **2120** Box Code: **N/A** Pallet Code: **N/A**
Bags per Box: **4** Pounds per Bag: **5**lbs Grams per Bag: **2270**g Box Weight: **20**lbs
Boxes per Pallet: **90** Boxes per Layer: **10** Box type: **Sunrise Fresh** Film Type: **350** OTR
Film Length **18"** Dryer Setting: **650**RPM@**4**min

Blade Specifications	HUB No.	RIM No.	Knife No.	Blade QTY.	Blades Speed(Hz)	Feed Belt Speed (Hz)
Shred Lettuce 1/8"	51552	51201	51085	22	40	60

Defect Allowance Total Defects: ≤ **10**% by weight
Decay ≤ **1**% Mildew ≤ **1**% Insect Damage ≤ **1**% Pink ≤ **1**% Brown≤ **2**% outer leaf≤ **2**%
Fringe burn≤ **4**% Tip Burn ≤ **4**% Discoloration ≤ **4**% Mechanical Damage ≤**5**% Chunk≤ **3**%
Big cut ≤ **5**%
*Note defect allowance will vary depending on product variety. Please check with Lead QA for daily parameters.



Ver: 01/12/2015
Rev:03/21/2016

Product Name	Totals Per Serving (3oz)	Units	% Daily Value
2120 1/8" Shred Lettuce			
Calories	11.907	kcal	
Total Fat	0	g	0%
Cholesterol	0	mg	0%
Sodium	0	mg	0%
Potassium	85.05	mg	2%
Total Carbohydrates	2.5515	g	1%
Dietary Fiber	0	g	0%
Protein	0.8505	g	2%
Vitamin A	425.25	IU	9%
Calcium	0	mg	0%
Vitamin D	0	IU	0%
Vitambin B-12	0	µg	0%
Vitamin C	0	mg	0%
Iron	0	mg	0%
Vitamin B-6	0	mg	0%
Magnesium	0	mg	0%
*Percent Daily Values are based on a 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs			

Nectarine



Nutrition Facts

Serving Size 1 medium nectarine (2 1/2") (142g)
Servings Per Container 1

Amount Per Serving

Calories 60	Calories from Fat 5
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 15g	**5%**
Dietary Fiber 2g	**8%**
Sugars 11g	
Protein 2g	

Vitamin A 10% • Vitamin C 15%

Calcium 0% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

field fresh foods, inc
Proprietary

Nutrition Fact for: **Onion Red, diced**

Nutrition Facts
Ingredients: *Red Onion, Raw*

Serving Size 100 grams

Calories	42		Calories from Fat	1
			% Daily Value*	
Total Fat	0	g	0	%DV
Saturated Fat	0	g	0	%DV
Trans Fat	0	mg	0	%DV
Cholesterol	0	mg	0	%DV
Sodium	3	mg	1	%DV
Total Carbohydrate	10	g	2	%DV
Dietary Fiber	1	g	8	%DV
Sugar	4	g		
Protein	1	g		
Vitamin A	1	IU	0	% DV
Vitamin C	5	mg	9	% DV
Calcium	16	mg	1	% DV
Iron	0.1	mg	1	% DV

**** Amounts given are approximations; Nutritional content will vary slightly depending on growing conditions.***

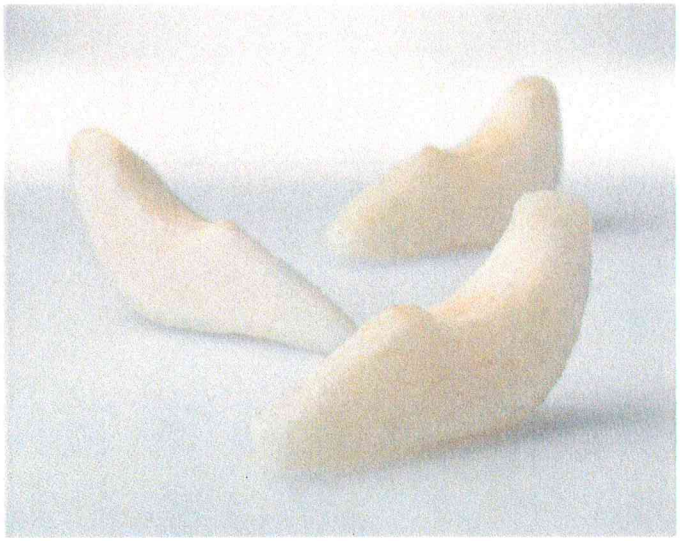
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories		2000	2500
Total Fat	Less than	65g	80g
Sat.Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Potassium	Less than	3,500mg	3,500mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Protein		50g	65g

Calories per Gram:
Fat 9 Carbohydrate 4 Protein 4

Farmington Fresh

Product Formulation Sheet, Specification, and Nutritional Facts



Product Name: Peeled and Sliced Pears 100/3oz

INGREDIENTS: PEARS, CALCIUM ASCORBATE, AND WHITE GRAPE JUICE CONCENTRATE

Shelf Life: 16 days upon manufacture

Optimal Storage Temp: 32-38 degrees Fahrenheit

Nutrition Facts

Serving Size 3 oz (85g)
Servings Per Container

Amount Per Serving	
Calories 50	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 9g	3%
Dietary Fiber 2g	8%
Sugars 6g	
Protein 2g	

Vitamin A 0% • Vitamin C 4%

Calcium 4% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Persimmons



Nutrition Facts

Serv. size 1 persimmon (168g)

Amount per serving

Calories 120

	% Daily Value*
Total Fat 0g	**0%**
Sat. Fat 0g	**0%**
Trans Fat 0g	
Cholest. 0mg	**0%**
Sodium 0mg	**0%**
Total Carb. 31g	**11%**
Fiber 6g	**21%**
Total Sugars 21g	
Includes 0g Added Sugars	**0%**
Protein less than 1g	

Vit. D 0mcg 0%	•	Calcium 13mg 2%
Iron 0mg 0%	•	Potas. 270mg 6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Fruit Pineapple Chunk	
Product Code: FPICH503OZCS	**Pack Size:** 50 bags of 3 oz/case
Ingredients: 100% fruit Pineapple	

PRODUCT	Characteristics	
	Color	Light to bright yellow
	Odor	Characteristic of the product
	Cut Size	3/4"- 1"x 3/4"- 7/8"x 7/8"- 1.25"
	Minimum Shelf life	8 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual 10% Off Color visual 10% Fibrous visual 10% Misscuts visual 10%	
	Storage Temperature	34 - 40°F
	Kosher Status	Kosher
	Allergens	None
	Country of Origin: USA /CRI	Product Processed in California

Packaging Identification		
Bag	Visual	5" x 7" x 0.0015"
Bag (Net-weight)	Visual	3 oz
Sealing	Visual	Hermetically sealed
Preprinted case	Visual	15.56" x 11.5" x 9.25"
Gross Weight		10.29 to 10.40 lb
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size	**(142g)**
Amount Per Serving	
Calories	**70**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 4g	**2%**
Dietary Fiber 2g	7%
Total Sugars 14g	
Includes 0g Added Sugars	0%
Protein < 1g	**1%**
Vitamin D 0mcg	0%
Calcium 18.46mg	2%
Iron 0.5112mg	2%
Potassium 466mg	10%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Contribution Information

Food Buying Guide for Child Nutrition

Sub-Group: Fruits
Ounces per Case: 150
Servings per Case: 30 – ½ Cup servings
(each ½ cup serving = 5 oz.)

* Nutritional facts based on 1 servings = 142 grams = 5 oz. = ½ cup

1/2 Cup servings = 5 oz.

15 Cups = 30 Half cup Servings per case

Case Label

Fruit Pineapple Chunk
Ingredients: Fruit Pineapple

Packed by:
Field Fresh Foods, Inc
Gardena CA 90248
310-719-8422

Keep Refrigerated
NET WT: 50/3oz

Code FFF 010 BEST IF USED BY 01/18/2018

Approved By: *Luis Partida* (Quality Assurance Manager) *January 10, 2018*

Plum



Nutrition Facts

Serving Size 1 plum (76g)

Amount Per Serving

Calories 35	Calories from Fat 0
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 10g	**3%**
Dietary Fiber 1g	**4%**
Sugars 8g	
Protein 1g	

Vitamin A 4%	• Vitamin C 6%
Calcium 0%	• Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

UNITED STATES DEPARTMENT OF AGRICULTURE

USDA Foods Product Information Sheet

For Child Nutrition Programs

100514—Apples, Red Delicious, Fresh

Category: Fruits

PRODUCT DESCRIPTION

These are fresh U.S. Fancy Grade Red Delicious apples available in varying sizes. These apples are packed in 40 pound cases in either tray packs (size 100-150) or cell packs (size 96-140).

CREDITING/YIELD

- One case raw, unpeeled apples provides about 296 ½-cup servings.
- CN Crediting: ½ cup apples credit as ½ cup fruit. Refer to the Food Buying Guide for specific information about crediting for the various apple sizes.

CULINARY TIPS AND RECIPES

- Serve apples whole or sliced. Apples may also be served with cheese, peanut butter, sunflower seed butter, or yogurt.
- To find culinary techniques and many recipe ideas visit NFSMI or Team Nutrition.

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles.

NUTRITION FACTS

Serving size: 1/2 cup (55 g) apples, fresh

Amount Per Serving	
Calories	32
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	1mg
Total Carbohydrate	8g
Dietary Fiber	1g
Sugars	6g
Protein	0g

Source: USDA National Nutrient Database

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

November 2014

3 oz. Serving Product Composition	Grams per serving (85.05)
Iceberg Lettuce	
Romaine Lettuce	85.05
Green Cabbage	
Red Cabbage	
Carrots	
Red Leaf	
Green Leaf	
Celery	
Broccoli	
Cauliflower	
Spinach	
Napa Cabbage	
TOTAL SERVING	**85.05**

Product Name	Totals Per Serving (85.05g)	Units	% Daily Value
2310 - Chopped Romaine			
Calories	14.46	kcal	
Total Fat	0.26	g	0%
Cholesterol	0.00	mg	0%
Sodium	6.80	mg	0%
Potassium	210.07	mg	6%
Total Carbohydrates	2.80	g	1%
Dietary Fiber	1.79	g	7%
Protein	1.05	g	2%
Vitamin A	7407.86	IU	148%
Calcium	28.07	mg	3%
Vitamin D	0.00	IU	0%
Vitamin B-12	0.00	µg	0%
Vitamin C	3.40	mg	6%
Vitamin K	56.98	µg	71%
Iron	0.82	mg	5%
Vitamin B-6	0.06	mg	3%
Magnesium	11.91	mg	3%

*Percent Daily Values are based on a 2000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs

USDA FNS 1/2 Cup Credit Equivalent:	1.3 oz.

UNITED STATES DEPARTMENT OF AGRICULTURE

USDA Foods Product Information Sheet

For Child Nutrition Programs

100340— Potatoes, Russet, Fresh

Category: Vegetables
Subgroup: Starchy

PRODUCT DESCRIPTION

This is U.S. Grade 1 whole, fresh Russet potatoes. This item is available in 50 pound cartons containing size 100 or 110 potatoes.

CREDITING/YIELD

- One carton of fresh potatoes yields about 243 ½-cup servings diced potatoes with skin.
- CN Crediting: ½ cup cooked potato credits as ½ cup starchy vegetable.

CULINARY TIPS AND RECIPES

- Potatoes can be roasted, mashed, or baked and served with a variety of toppings, such as broccoli and cheese, vegetarian chili, or salsa.
- Potatoes can also be added to many foods such as soups and casseroles or served as a side for breakfast or lunch.
- To find culinary techniques and many recipe ideas visit NFSMI or Team Nutrition.

FOOD SAFETY INFORMATION

- For more information on safe storage and cooking temperatures, and safe handling practices, please refer to: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles.

NUTRITION FACTS

Serving size: 1/2 medium baked potato (87 g), flesh, and skin

Amount Per Serving	
Calories	84
Total Fat	0g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	12mg
Total Carbohydrate	19g
Dietary Fiber	2g
Sugars	1g
Protein	2g

Source: USDA National Nutrient Database

Allergen Information: Please refer to allergen statement on the outside of the product package for vendor-specific information. For more information, please contact the product manufacturer.

Nutrient values in this section are from the USDA National Nutrient Database for Standard Reference or are representative values from USDA Foods vendor labels. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.

May 2014

Cargill | Cargill Foodservice | Cargill Salt

Cargill Salt High Grade Granulated Iodized Salt, 25 Pound

DOT 404582 **GTIN** 00013600010492 **MFR** 100012517



Stocked

Product Broker
ACXION FS/SAN DIMAS CA

(808) 487-6455

936 N. AMELIA AVENUE.
SAN DIMAS, CA 917730000

Product Details

Temperature	Dry Goods
How Packed	Sold individually 25.00 LB 1 per case
Shipping Weight / Net Weight	25.5 lb / 25 lb
Cube	0.53 ft³
Pallet Configuration	10 per layer 10 layers 100 per pallet
Dimensions	22 IN L 14 IN W 3 IN H
Shelf Life / Guarantee	1095 days / 45 days
Certifications	Kosher
Country of Origin	Us
Regulations	

Features

Hi-Grade Granulated Salts Are Food Grade, Granular, White Crystalline, Sodium Chloride Manufactured Under Stringent Process Control Procedures By Vacuum Evaporation Of Raw, Untreated Brine. Hi-Grade Iodized Contains Iodine When A Nutritional Source Of Iodine Is Required And Also Contains Either Tricalcium Phosphate Or Yellow Prussiate Of Soda To Improve Caking Resistance.

Preparation

Ready To Eat - Used To Salt Food

Storage

Store In A Cool Dry Place.

Ingredients

Salt, Yellow Prussiate Of Soda, Sodium Thiosulfate, Potassium Iodide, Sodium Bicarbonate

Contains

May Contain

Free From

Tree Nuts, Crustaceans, Milk, Peanuts, Soy, Wheat, Sesame Seed, Eggs, Fish

Known Dietary Claims

Kosher

Serving Size

Nutrition Facts (Unprepared)

7560 Servings Per Container

Serving Size **1.5 g**

Amount Per Serving

Calories 0

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 590mg	**25%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Sugar 0g	
Added Sugar 0g	
Protein 0g	**0%**
Vitamin D 0µg	**0%**
Potassium 0mg	**0%**
Calcium 0mg	**0%**
Iron 0mg	**0%**
Vitamin A 0µg	**0%**
Vitamin C 0mg	**0%**
Vitamin E 0mg	**0%**
Vitamin K 0µg	**0%**
Thiamin 0mg	**0%**
Riboflavin 0mg	**0%**
Niacin 0mg	**0%**
Vitamin B6 0mg	**0%**
Folate 0µg	**0%**
Vitamin B12 0µg	**0%**
Biotin 0µg	**0%**
Pantothenic acid 0mg	**0%**
Phosphorous 0mg	**0%**
Iodine 67µg	**45%**
Magnesium 0mg	**0%**
Zinc 0mg	**0%**
Copper 0mg	**0%**

Copper 0mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Notes:

- The actual nutritional label(s), allergens, dietary claims, and ingredients may vary slightly

SPINACH



Taylor Farms has a variety of healthy fresh foods to choose from.

Try our Spinach today!

Nutrition Facts

Serving Size 3oz (85g)

Amount Per Serving

Calories 20	**Calories from Fat 5**
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 65mg	3%
Total Carbohydrate 3g	1%
Dietary Fiber 2g	8%
Sugars 0g	
Protein 2g	

Vitamin A 160% • Vitamin C 40%

Calcium 6% • Iron 15%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram

Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS
Spinach

BLEND
100% Spinach

POTASSIUM
good source of potassium

VITAMIN A - IU
high vitamin A

VITAMIN C
high vitamin C

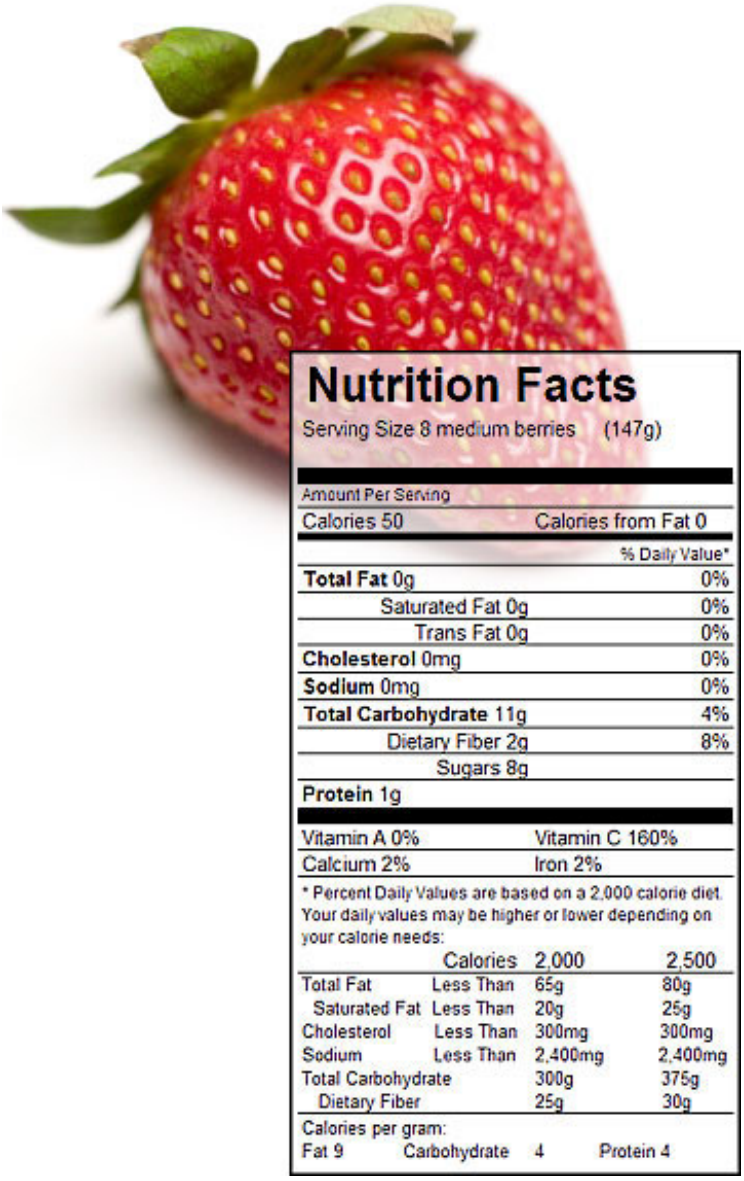
FOLATE
high folate

IRON
good source of iron

MAGNESIUM
good source of magnesium

AVAILABLE IN
California/Arizona, Texas, Tennessee

Strawberries



Nutrition Facts

Serving Size 8 medium berries (147g)

Amount Per Serving	
Calories 50	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 2g	8%
Sugars 8g	
Protein 1g	

Vitamin A 0%	Vitamin C 160%
Calcium 2%	Iron 2%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories	2,000	2,500
Total Fat	Less Than	65g	80g
Saturated Fat	Less Than	20g	25g
Cholesterol	Less Than	300mg	300mg
Sodium	Less Than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 Carbohydrate 4 Protein 4

Rockin'ola | Tarrier Foods | Rockinola

Rockin'ola Sun Berry Trail Mix, 61 Gram, 150 Per Case

DOT 677030 **GTIN** 10853778004247 **MFR** 8004247



Stocked

Product Broker
PORTILLO SALES AND MARKET

(714) 627-2461

7808 SPINDRIFT COVE STREET.
LAS VEGAS, NV 891390000

Product Details

Temperature	Dry Goods
How Packed	61.00 GR 150 per case
Shipping Weight / Net Weight	22.25 lb / 20.25 lb
Cube	1.63 ft³
Pallet Configuration	10 per layer 6 layers 60 per pallet
Dimensions	24 IN L 12 IN W 9.75 IN H
Shelf Life / Guarantee	270 days / 60 days
Certifications	Child Nutritional Label
Country of Origin	Us
Regulations	

Features

Rockin'ola Sun-Berry Trail Mix Comes In A Convenient Single Serve Pouch, Credits As 1 M/Ma + Cup Fruit With Sunflower Seeds And Dried Cranberries! Great On Salads, Yogurt, Straight From The Pouch. Allergen-Friendly! No Peanuts, Tree Nuts, Wheat, Dairy, Soy, Eggs. Vegan And Gluten Free, Meets Smart Snacks!

Preparation

Ready To Eat - No Prep Required

Storage

Ambient Dry Storage Conditions, Single Serve Pouch To Be Eaten At Anytime.

Ingredients

Ingredients: : Sunflower Seeds (Sunflower Kernels, Sunflower Oil, Salt), Dried Cranberries (Cranberries, Sugar, Sunflower Oil).

Contains

May Contain

Free From

Known Dietary Claims

Child Nutritional Label

Serving Size

Nutrition Facts (Prepared)

150 Servings Per Container

Serving Size **61 g**

Amount Per Serving

Calories **270**

	% Daily Value*
Total Fat 14g	**6%**
Saturated Fat 1.5g	**3%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 50mg	**0%**
Total Carbohydrate 28g	**14%**
Dietary Fiber 4g	**16%**
Sugar 21g	
Protein 7g	**12%**
Calcium 25mg	**0%**
Iron 1.19mg	**10%**
Vitamin A 0IU	**0%**
Vitamin C 0mg	**0%**

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Notes:

- The actual nutritional label(s), allergens, dietary claims, and ingredients may vary slightly
- The values displayed above are provided by the vendor of the item (Sargent Foods LLC) and are not provided by Dot Foods, Inc.
- Source GTIN: 10853778004247 / Case

TANGERINES



Nutrition Facts

Serving Size
1 medium tangerine (88g)

Amount per serving
Calories **45**

	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 0mg	**0%**
Total Carbohydrate 12g	**4%**
Dietary Fiber 2g	**8%**
Total Natural Sugars 9g	
Includes 0g Added Sugars	**0%**
Protein 1g	
Vitamin D 0mcg	0%
Calcium 22mg	2%
Iron 0mg	0%
Potassium 131mg	3%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

AN EXCELLENT SOURCE OF VITAMIN C

TOMATO



Nutrition Facts

Serving Size 1 Tomato 149 g

Amount Per Serving

Calories 27	Calories from fat 2
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0g	0%
Sodium 7mg	0%
Total Carbohydrate 6g	2%
Dietary Fiber 2g	7%
Sugars 4g	
Protein 1g	
Vitamin A	25%
Vitamin C	32%
Calcium	1%
Iron	2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Cherry Tomatoes



Nutrition Facts

Serving Size 1 cup (149g)
Servings Per Container

Amount Per Serving

Calories 25	Calories from Fat 5
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	**0%**
Sodium 5mg	**0%**
Total Carbohydrate 6g	**2%**
Dietary Fiber 2g	8%
Sugars 4g	
Protein 1g	

Vitamin A 25% • Vitamin C 30%

Calcium 2% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

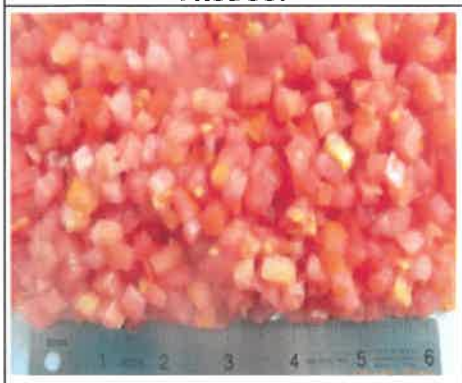
	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Tomato Diced ¼"	
Product Code: TODI2505T	**Pack Size:** 2 trays of 5 lb/case
Ingredients: 100% tomato	

PRODUCT	Characteristics	
	Color	Light to bright red
	Odor	Characteristic of the product
	Cut Size	1/4" -3/16" x 1/4" -5/16" x 1/8"-1/4"
	Shelf life	10 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual 10% Off Color visual 10% Fibrous visual 10% Misscuts visual 10%	
	Storage Temperature	36 - 38ºF
	Kosher Status	Kosher
	Allergens	None
	Country of Origin: USA	Product Processed in California

Packaging Identification		
Tray	Visual	11.5" x 9.5" x 2.5"
Tray (Net-weight)	Visual	5 lb.
Sealing	Visual	Hermetically sealed
Preprinted case	Visual	21.62" x 12.87" x 4.18"
Gross Weight		10.465 to 11.125 lb
Tie & High		12x10 (120 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size (75g)

Amount Per Serving

Calories 15

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 3g	1%
Dietary Fiber < 1g	3%
Total Sugars 2g	
Includes 0g Added Sugars	0%
Protein < 1g	1%
Vitamin D 0mcg	0%
Calcium 9.75mg	0%
Iron 0.135mg	0%
Potassium 248mg	6%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Contribution Information

Food Buying Guide for Child Nutrition

Sub-Group: Red Orange
Ounces per Case: 160
Servings per Case: 60 – ½ Cup servings
(each ½ cup serving = 2.66 oz.)

* Nutritional facts based on 1 servings = 75 grams = 2.66 oz. = ½ cup

1/2 Cup servings = 2.66 oz.

30 Cups = 60 Half cup Servings per case

Case Label

Tomato Diced ¼"
Ingredients: Tomato

Packed by:
Field Fresh Foods, Inc
Gardena CA 90248
310-719-8422

Keep Refrigerated
NET WT: 10 LB (2/5LB)

Code FFF 278 BEST IF USED BY 10/15/2017

Approved By: *Luis Partida* (Quality Assurance Manager) *October 5, 2017*

Field Fresh Foods, Inc

PROCESSED PRODUCT SPECIFICATIONS

Product Name: Tomato Grape Washed	
Product Code: TOGRWH50264OZCS	**Pack Size:** 50 bags of 2.64 oz./case
Ingredients: grape tomato	

PRODUCT	Characteristics	
	Color	Light to bright red
	Odor	Characteristic of the product
	Cut Size	1"-1.18" x 3/4"-1" diameter
	Minimum shelf life	8 days upon delivery to customer.
	Defects no more than 10% by weight: Blemishes visual Off Color visual Fibrous visual Misscuts visual	
	Storage Temperature	36 - 38ºF
	Kosher Status	Kosher
	Allergens	None
	Country of origin: USA	Product Processed in California

Packaging Identification		
Bag	Visual	8" x 10" x 0.0014"
Bag (Net-Weight)	Visual	2.64 oz.
Sealing	Visual	Hermetically sealed
Preprinted case	Visual	15.56" x 11.5" x 9.25"
Gross Weight		8.25 to 8.85 lb
Tie & High		10x5 (50 cases per pallet)

Nutritional Label

Nutrition Facts

Serving size	**(100g)**
Amount Per Serving	
Calories	**20**
	% Daily Value*
Total Fat 0g	**0%**
Saturated Fat 0g	**0%**
Trans Fat 0g	
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	**0%**
Sodium 5mg	**0%**
Total Carbohydrate 4g	**1%**
Dietary Fiber 1g	**4%**
Total Sugars 3g	
Includes 0g Added Sugars	**0%**
Protein < 1g	**2%**
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0.3mg	2%
Potassium 237mg	6%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Unit



Case Label

Tomato Grape Washed

NET WT: 50/2.64oz
Keep Refrigerated

Packed by:
Field Fresh Foods, Inc.
Gardena CA 90248

Code FFF 139 BEST IF USED BY: MM/DD/YY

Approved By: Quality Assurance Department *May 19, 2021*