



GOLD STAR FOODS

**NEWPORT-MESA UNIFIED SCHOOL DISTRICT-
SOUTH ORANGE COUNTY PURCHASING GROUP**

**REQUEST FOR PROPOSAL
124-26 PROCESSED COMMODITY, COMMERCIAL, SNACK AND
BEVERAGE PRODUCTS
DUE DATE: APRIL 8, 2026 BY 2:00 PM (PST)**

GOLD STAR FOODS BID RESPONSE ENCLOSED

THE School Nutrition Supply Chain™

(800) 540-0215 | goldstarfoods.com |   @goldstarfoods
2855 E Guasti Rd, 6th floor // Ontario, CA 91761



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April 8, 2026

Jonathan Geiszler
Newport-Mesa Unified School District
c/o South Orange County Purchasing Group
2985 Bear Street, Bldg. A
Costa Mesa, CA 92626

Dear Mr. Geiszler,

Gold Star Foods, Inc. (Gold Star) is pleased to submit our comprehensive response to **Bid No. 124-26 South Orange County Purchasing Group – Processed Commodity, Commercial, Snack & Beverage Products**.

Founded in 1978, Gold Star Foods, Inc. is a national foodservice distributor exclusively dedicated to K–12 School Nutrition Programs. Gold Star provides comprehensive grocery, specialty, and commodity-related solutions designed to support compliant, nutritious, and operationally efficient school meal service.

Gold Star currently partners with eight (8) State Agencies, two (2) private commodity cooperatives, and more than 5,100 school districts nationwide. Through these partnerships, Gold Star supports the daily service of more than 8.5 million reimbursable meals. Our eighteen (18) Distribution Centers—strategically located across California (3), Oregon, Idaho, Louisiana (3), Missouri (3), Pennsylvania, Connecticut, South Carolina, Texas, Massachusetts, Oklahoma, and Virginia—enable us to provide efficient, reliable, and responsive service across the nation.

Alignment with District Values and Program Objectives

Gold Star's organizational mission and operating model are closely aligned with the objectives of the district. Gold Star's stated purpose is to support School Nutrition Programs through systems and services designed to promote fresh, scratch-cooked meals and improve student health outcomes. This alignment has guided Gold Star's approach to school nutrition for more than 40 years.

Dedicated School Nutrition Infrastructure

Gold Star distinguishes itself through a singular focus on school nutrition and by maintaining infrastructure designed specifically for K–12 program requirements. This includes:

- An explicit and exclusive commitment to School Nutrition Programs
- A dedicated, one-to-one logistics infrastructure supporting school nutrition operations, including:
 - Specialized foodservice warehousing
 - Temperature-controlled, refrigerated, and frozen cold-chain logistics
 - Technology systems that provide product tracking, order transparency, and operational accountability

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Price

Gold Star Foods is structured to deliver competitive pricing through scale, regional distribution density, and an existing school-nutrition-specific logistics network. Pricing proposals are designed to be transparent, auditable, and compliant with all applicable procurement and program requirements.

Local Geographic Preference

Gold Star operates multiple distribution centers within California and adjacent regions, enabling local and regional sourcing, reduced delivery miles, and consistent service to member districts. This geographic footprint supports timely delivery, local supplier participation, and responsiveness to district-level needs.

Good Financial Standing

Gold Star is a stable company with a proven track record with our district partners. We are in good standing with our suppliers and have sufficient credit facility to service the business and our growth. Financial Statements can be provided upon request.

Delivery Specifications

Gold Star maintains a dedicated school nutrition cold-chain distribution model, including refrigerated and frozen logistics designed to meet school delivery windows, storage constraints, and food safety requirements. Delivery schedules and specifications are structured to align with district operating calendars and site-level requirements.

Order Fulfillment

Gold Star's fulfillment model is designed specifically for K-12 School Nutrition Programs, supporting high order accuracy, consistent fill rates, and continuity of supply. Inventory planning and replenishment processes are structured to minimize disruptions and support menu compliance. Additionally, we are implementing a state-of-the art forecasting platform to ensure fulfillment and mitigate supply chain disruptions.

Order Systems and Reporting

Gold Star utilizes technology platforms that support electronic ordering, order tracking, and reporting. Systems are designed to provide transparency, documentation, and data access necessary for operational oversight, compliance monitoring, and financial reconciliation.

Service Reliability and Past Performance

With over four decades of exclusive focus on school nutrition, Gold Star has demonstrated the ability to support partner districts on a daily basis. Operational systems, staffing models, and contingency planning are designed to ensure consistent service reliability.

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Safety Records and Controls

Food safety is embedded throughout Gold Star's operations, including controlled warehousing environments, temperature-managed transportation, and documented handling procedures. Safety controls are designed to support regulatory compliance, traceability, and risk mitigation across the supply chain.

Food System Equity (MBE, WBE, VBE, Small Business)

Gold Star supports food system equity by working with a diverse supplier base that includes minority-owned, women-owned, veteran-owned, and small businesses. Procurement practices are structured to enable participation from these partners while maintaining program compliance and operational consistency. Gold Star is committed to the sustained, financial viability and success of our strategic partners.

Overall Value to the District

By leveraging existing infrastructure, school-nutrition-specific expertise, and aligned program values, Gold Star is positioned to support the District with a stable, compliant, and scalable supply system that meets current requirements and supports long-term program objectives.

We are confident in our ability to supply The South Orange County Purchasing Group with an innovative business model that will ensure your success utilizing an effective and efficient model without compromising the level of service expected in the school nutrition industry. We thank you for considering Gold Star for this opportunity.

Respectfully,

Sean C. Leer, Chief Executive Officer

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Product Return Policy

- **Inspection at the time of delivery with the driver and customer is the best way to avoid issues.** All item(s) delivered should be counted, verified as the correct item, and free from visible damage.
 - **Damaged items should be placed back on the truck.**
 - **Incorrect items should be placed back on the truck.**
 - **Extra cases should be placed back on the truck.**All discrepancies must be noted on the invoice and signed by district/agency personnel.

Discrepancies found after the delivery, should be reported within 24 hours – Gold Star team members will review each circumstance and provide direction on next steps.

If a quality issue is identified, please report it to your Customer Experience Specialist and provide the following information:

- District and site name
 - Invoice number and date
 - Item number, description, and quantity
 - Product date/code number/expiration date on package/bag/case
 - Please include product photos, damage of item, case/manufacturer label and Gold Star Foods label
- **Depending on the product quality issue, Gold Star Foods may be able to proceed with case/partial case credit and no return may be required.**
 - **Requests for a return of an item from a previous delivery require approval from our Customer Experience Department and must be reported within 24 hours of the time of delivery.** We can only consider pickup and credit for non-perishable items.
 - **Gold Star Foods will not accept returned cases that have been opened or altered in any way by the customer.** This policy includes cases that have been marked or written on. Products left out of our temperature control for any period cannot be returned for resale.

Thank you for your understanding and cooperation with this process. If you have any questions or concerns, please contact your Gold Star Foods Customer Experience Specialist.

Revised 4/14/2025

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Tariffs & Product Pricing

Dear Valued District Partner,

At Gold Star Foods, we remain committed to providing you with high-quality products at the best possible prices. However, we want to keep you informed about economic factors that may impact future pricing.

With the possibility of new or adjusted tariffs, there is uncertainty surrounding future costs. Tariffs are determined at the federal level, and Gold Star Foods has no control over their implementation or adjustments. In response, our vendors are actively reviewing raw material and ingredient costs to help manage these possible changes.

While we continue to work closely with our suppliers to minimize cost impacts wherever possible, we want to be transparent that pricing may vary as market conditions evolve. Our team will keep you updated on any significant changes that could affect your orders.

We appreciate your partnership and understanding.

Best regards,

Gold Star Foods

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STATEMENT AND EXPLANATION OF PRICING

Gold Star is offering a fixed price proposal on all items requested. These fixed prices are guaranteed for the full term of the proposal. The prices are subject to change only in the event of extreme conditions considered to be Acts of God and Force Majeure. Examples would be floods, hurricanes, and freezes, global supply chain changes, and inflationary situations that would affect the normal pricing of products. Any request for a change in price is made with prior communication to the district.

We know this method of pricing is transparent and easy to audit. Fixed-term pricing removes the need for cross-checking invoices and calculating actual sell prices as they are submitted and changing. Our proposal allows the district the benefit of fixed food costs for menu planning. When considering our proposal, the need for additional resources and information (invoices) used to perform price audits and changes are not required.

Gold Star Foods, Inc. (Gold Star) uses our landed costs as the basis for calculating all fixed fee delivery prices. Our landed cost is determined as either:

- (a) The total amount paid for by Gold Star on the manufacturers invoice when the foods are delivered directly to Gold Star's Ontario facility by the manufacturer or designated logistics company, or
- (b) The total amount paid for by Gold Star on the manufacturers invoice plus the freight cost incurred by Gold Star when our driver/truck pick-up the foods at the manufacturers' facility or their secondary cold storage facility

Our pricing model is based on distribution for all the districts in this RFP considering additional multi-category purchases which provides the lowest cost for distribution. To determine fixed fee pricing, we consider all aspects of our costs including:

- Fair wages and benefits for all Warehouse Personnel, Truck Driver(s), and Office Staff
- Costs of transport (Trucks, Insurance, Fuel, Maintenance)
- Warehouse and facility costs
- Technology
- Quality Assurance and Food Safety Systems/Certifications
- Vendor selection, vetting, management, and oversight

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Gold Star Foods, Inc. – Ontario Fleet Specifications

Location	City	State	Equipment Number	Model Year	Age	Make	Classification	Length
Gold Star Foods - SoCal	Ontario	CA	M2820001	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820002	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820003	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820004	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820005	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820006	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820007	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820008	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820009	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	1	2002	20	Utility	Single Temp	53
Gold Star Foods - SoCal	Ontario	CA	7	1993	29	Utility	Single Temp	46
Gold Star Foods - SoCal	Ontario	CA	8	1993	29	Utility	Single Temp	46
Gold Star Foods - SoCal	Ontario	CA	9	1999	23	Great Dane	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	600	1993	29	Utility	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	601	1996	26	Utility	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	M2820010	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820011	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820012	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820013	2020	2	Vanguard	Multi Temp Liftgate	28

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Gold Star Foods - SoCal	Ontario	CA	M2820015	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820016	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820017	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820018	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2820019	2020	2	Vanguard	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2821013	2021	1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2821014	2021	1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2821015	2021	1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2821016	2021	1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2821017	2021	1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2821018	2021	1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2821019	2021	1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2821021	2021	1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2821022	2021	1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2821023	2021	1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2821024	2021	1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2822015	2023	-1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2822016	2023	-1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2822017	2023	-1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M2822018	2023	-1	Utility	Multi Temp Liftgate	28
Gold Star Foods - SoCal	Ontario	CA	M4820061	2020	2	Utility	Multi Temp Liftgate	48

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Gold Star Foods - SoCal	Ontario	CA	M4820067	2020	2	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	604	1997	25	Utility	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	607	1998	24	Utility	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	609	1999	23	Utility	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	610	1999	23	Utility	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	611	1999	23	Utility	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	613	2001	21	Utility	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	614	2002	20	Utility	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	615	2003	19	Great Dane	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	616	2003	19	Great Dane	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	617	2003	19	Great Dane	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	618	2004	18	Great Dane	Single Temp	48
Gold Star Foods - SoCal	Ontario	CA	1064	2006	16	Silver Eagle	Dolly	Converter Dolly
Gold Star Foods - SoCal	Ontario	CA	M4821004	2021	1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4821009	2021	1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4821010	2021	1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4821011	2021	1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4821015	2021	1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4821058	2021	1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4821060	2021	1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	523189				Dry van	53

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Gold Star Foods - SoCal	Ontario	CA	523197				Dry van	53
Gold Star Foods - SoCal	Ontario	CA	524903				Dry van	53
Gold Star Foods - SoCal	Ontario	CA	523558				Dry van	53
Gold Star Foods - SoCal	Ontario	CA	M4822044	2022	0	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4822138	2023	-1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4822139	2023	-1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4822140	2023	-1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4822141	2023	-1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4822142	2023	-1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M4822143	2023	-1	Utility	Multi Temp Liftgate	48
Gold Star Foods - SoCal	Ontario	CA	M5321001	2021	1	Utility	Multi Temp	53
Gold Star Foods - SoCal	Ontario	CA	M5321002	2021	1	Utility	Multi Temp	53
Gold Star Foods - SoCal	Ontario	CA	M5321003	2021	1	Utility	Multi Temp	53
Gold Star Foods - SoCal	Ontario	CA	M5321052	2022	0	Utility	Multi Temp	53
Gold Star Foods - SoCal	Ontario	CA	M5321053	2022	0	Utility	Multi Temp	53
Gold Star Foods - SoCal	Ontario	CA	M5321054	2022	0	Utility	Multi Temp	53
Gold Star Foods - SoCal	Ontario	CA	6010	2004	18	Eight Point	Dolly	Converter Dolly
Gold Star Foods - SoCal	Ontario	CA	6401	2023	-1	Hyundai	Dolly	Converter Dolly
Gold Star Foods - SoCal	Ontario	CA	6402	2023	-1	Hyundai	Dolly	Converter Dolly

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Gold Star Foods - SoCal	Ontario	CA	6403	2023	-1	Hyundai	Dolly	Converter Dolly
Gold Star Foods - SoCal	Ontario	CA	6404	2023	-1	Hyundai	Dolly	Converter Dolly
Gold Star Foods - SoCal	Ontario	CA	6405	2023	-1	Hyundai	Dolly	Converter Dolly
Gold Star Foods - SoCal	Ontario	CA	6406	2023	-1	Hyundai	Dolly	Converter Dolly
Gold Star Foods - SoCal	Ontario	CA	6407	2023	-1	Hyundai	Dolly	Converter Dolly
Gold Star Foods - SoCal	Ontario	CA	6408	2023	-1	Hyundai	Dolly	Converter Dolly
Gold Star Foods - SoCal	Ontario	CA	6409	2023	-1	Hyundai	Dolly	Converter Dolly
Gold Star Foods - SoCal	Ontario	CA	6410	2023	-1	Hyundai	Dolly	Converter Dolly
Gold Star Foods - SoCal	Ontario	CA	DRY BOX	1998	24	Hyundai	Dry van	53
Gold Star Foods - SoCal	Ontario	CA	M2822025	2023	-1	Utility	Multi-Temp	28
Gold Star Foods - SoCal	Ontario	CA	M2822026	2023	-1	Utility	Multi-Temp	28
Gold Star Foods - SoCal	Ontario	CA	M2822027	2023	-1	Utility	Multi-Temp	28
Gold Star Foods - SoCal	Ontario	CA	M2822028	2023	-1	Utility	Multi-Temp	28
Gold Star Foods - SoCal	Ontario	CA	M3622023	2023	-1	Utility	Multi-Temp	36
Gold Star Foods - SoCal	Ontario	CA	M3622024	2023	-1	Utility	Multi-Temp	36
Gold Star Foods - SoCal	Ontario	CA	M3622025	2023	-1	Utility	Multi-Temp	36
Gold Star Foods - SoCal	Ontario	CA	M3622026	2023	-1	Utility	Multi-Temp	36

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Gold Star Foods - SoCal	Ontario	CA	M3622029	2023	-1	Utility	Multi-Temp	36
Gold Star Foods - SoCal	Ontario	CA	M3622030	2023	-1	Utility	Multi-Temp	36
Gold Star Foods - SoCal	Ontario	CA	M3622031	2023	-1	Utility	Multi-Temp	36
Gold Star Foods - SoCal	Ontario	CA	M4822204	2023	-1	Utility	Multi-Temp	48
Gold Star Foods - SoCal	Ontario	CA	M4822205	2023	-1	Utility	Multi-Temp	48
Gold Star Foods - SoCal	Ontario	CA	M4822206	2023	-1	Utility	Multi-Temp	48
Gold Star Foods - SoCal	Ontario	CA	M4822207	2023	-1	Utility	Multi-Temp	48
Gold Star Foods - SoCal	Ontario	CA	M4822208	2023	-1	Utility	Multi-Temp	48
Gold Star Foods - SoCal	Ontario	CA	M4822209	2023	-1	Utility	Multi-Temp	48
Gold Star Foods - SoCal	Ontario	CA	M4822210	2023	-1	Utility	Multi-Temp	48
Gold Star Foods - SoCal	Ontario	CA	M4822211	2023	-1	Utility	Multi-Temp	48

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SMALL BUSINESS PARTNER LIST

Name	City	State
ARDELLAS	CARSON	CA
DAVES BAKING COMPANY	SANTA MONICA	CA
ARIZONA GOLD	PHOENIX	AZ
ROSATI INC	CLIFTON HEIGHTS	CA
FAT CAT BAKERY	SACRAMENTO	CA
FIESTA SANTA FE	MONTEREY PARK	CA
INTEGRATED FOOD SERVICE	GARDENA	CA
JTM FOODGROUP	HARRISON	OH
THE LANGLOIS COMPANY	MIRA LOMA	CA
SPIRITED FOODS	WESTLAKE VILLAGE	CA
JACK LORD	ANAHEIM	CA
TABATCHNICK FINE FOOD INC	SOMERSET	NJ
SUPERIOR QUALITY PRODUCTS	SCOTIA	NY
TONY ROBERTS COMPANY	FULLERTON	CA
RW ZANT CO	LOS ANGELES	CA
TRUE NATURAL FOODS	VISALIA	CA
O TASTY FOODS	CITY OF INDUSTR	CA
SIERRA PRODUCE	TUSTIN	CA
GREAT WEST PRODUCE INC	COMMERCE	CA
HORIZON MARKETING	VISALIA	CA
KERN RIDGE GROWERS LLC	ARVIN	CA
SQUARE H BRANDS INC	LOS ANGELES	CA
CREATIVE FOOD INNOVATIONS	CARLSBAD	CA
ELSAS BAKING COMPANY	GRANADA HILLS	CA
NU HEALTH FOODS LLC	MARINA DEL REY	CA
BERBER FOOD MANUFACTURING INC	SAN LEANDRO	CA
C G ROXANE	OLANCHA	CA
GOURMET TREATS BAKING CO INC	TORRANCE	CA
MARIN SUN FARMS INC	PETALUMA	CA
TRINITY FRUIT COMPANY INC	FRESNO	CS
MRS KLEINS PICKLE CO	PHOENIX	AZ
LINDYS HOMEMADE LLC	CHARLOTTE	NC
DOUBLE DATE	COACHELLA	CA
PRIMAVERA MARKETING INC	LINDEN	CA
GOLD COAST PACKING INC	SANTA MARIA	CA

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GOLDEN STAR CITRUS	WOODLAKE	CA
BRISA RANCH LLC	PESCADRO	CA
FOWLER PACKING COMPANY	FRESNO	CA
SWEET VALLEY PRODUCE INC	MERCED	CA
SC CRITCHLEY INC	REEDLEY	CA
CHANNEL FISH PROCESSING CO INC	BRAINTREE	MA
GREEN BELLIES HOLDING CORP dba GREEN BELLIES	CHICAGO	IL
FOUR IN ONE CO INC	SAN JOSE	CA
SCULLY PACKING CO LLC	FINLEY	CA
PORTLAND PLANT FOODS INC DBA BETTER BEAN	WILSONVILLE	OREGON
MOUNTAIN PINE CORP	SAN LEANDRO	CA
PLANETARIANS	HAYWARD	CA
LA FORTALEZA INC	LOS ANGELES	CA
SHANLEY FARMS	MORRO BAY	CA
FILL MY RECIPE LLC	MADISON	WI
ALICIAS TAMALES LOS MAYAS	HAYWARD	CA
PERMANENT FOOD SYSTEMS	FRIDAY HARBOR	WA
EARLY BIRD FARM AND MILL	WILSEYVILLE	CA
LOPES FAMILY FARMS LLC	PRINCETON	CA
CITRUS PLUS INC	RIVERSIDE	CA
DURANGO PACKING INC	DINUBA	CA
OPEN SPACE MEATS LLC DBA MARIPOSA RANCH	NEWMAN	CA
SOMETHING BETTER FOODS	VALLEJO	CA
HERRERA FARMS	DEL REY	CA
OMEGA 3 NUTRITION	BETHESDA	MD
FRUITFULL	Mcfarland	CA
DINPOLI SPECIALTY FOODS	LOS GATOS	CA
PERMANENT FOOD SYSTEMS- BROADLINE	FRIDAY HARBOR	WA
FRUIT WORLD COMPANY	OAKLAND	CA
HIGH HILLS ORGANIC FARMS	SALINAS	CA
QUEEN OF VEGETABLES ORGANIC FARMS	ROYAL OAKS	CA
AVINA ORGANIC FARMS	SALINAS	CA
CORONEL PRODUCE ORGANIC FARMS	GREENFIELD	CA
MIXTECO PRODUCE ORGANIC FARMS	SALINAS	CA
LOPEZ ORGANIC FARMS	SALINAS	CA
COYO ORGANIC FARM	GREENFIELD	CA
ALFA Y OMEGA ORGANIC FARM	HOLLISTER	CA

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GOLD STAR FOODS

JESSIE'S ORGANIC FARM	SALINAS	
FERNANDEZ FARM 100% ORGANIC FARM	SALINAS	
FOTIS AND SON IMPORTS	HUNTINGTON BEACH	CA
LA BUENA TIERRA	SALINAS	CA
ASIAN SEASONS CURRY FRESH	MILPITAS	CA
LOS PRISMAS ORGANIC FARMS	SALINAS	
SUNNY CAL FARMS	REEDLEY	CA
THE SUN VALLEY RICE COMPANY	ARBUCKLE	CA
POP OATS	SAN MARCOS	CA
TAMPICO SPICE COMPANY	LOS ANGELES	CA
SOBO FOODS	SAN MATEO	CA
DULCE ORGANIC FARMS	WATSONVILLE	CA
TWEETIE ORGANIC FARMS	WATSONVILLE	CA
ADDA VEGGIE	EL CERRITO	CA
COMMUNITY GRAINS LLC	OAKLAND	CA
LOCAL BOUNTY DBA REAL GOOD FISH	MOSS LANDING	CA
S AND K INDUSTRIES	MANASSAS PARK	VA
DARLINGTON	CHICAGO	IL
DAVIDS COOKIES	CEDAR GROVE	NJ
PRAIRIE FARMS - COOLER	JEFFERSON CITY	MO

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GOLD STAR FOODS

MINORITY OWNED PARTNER LIST

Name	City	State
ARDELLAS	CARSON	CA
LA TAPATIA TORTILLERIA	FRESNO	CA
TABATCHNICK FINE FOOD INC	SOMERSET	NJ
ROMEROS FOOD PRODUCTS	SANTA FE SPRINGS	CA
TRUE NATURAL FOODS	VISALIA	CA
SIERRA PRODUCE	TUSTIN	CA
HORIZON MARKETING	VISALIA	CA
LEGACY FARMS LLC	ANAHEIM	CA
CREATIVE FOOD INNOVATIONS	CARLSBAD	CA
ELSAS BAKING COMPANY	GRANADA HILLS	CA
TRINITY DISTRIBUTION INC	MAYWOOD	CA
GOURMET TREATS BAKING CO INC	TORRANCE	CA
MARIN SUN FARMS INC	PETALUMA	CA
MRS KLEINS PICKLE CO	PHOENIX	AZ
OLE MEXICAN FOODS INC	NORCROSS	GA
INTERNATIONAL FOOD SOLUTIONS, INC	OVIEDO	FL
GOLDEN STAR CITRUS	WOODLAKE	CA
BRISA RANCH LLC	PESCADRO	CA
UNITED WITH EARTH CROP	SAN RAFAEL	CA
AV THOMAS PRODUCE	LIVINGSTON	CA
SWEET VALLEY PRODUCE INC	MERCED	CA
RUIZ FOODS	DINUBA	CA
CHEFS CORNER	NEWARK	CA
GREEN BELLIES HOLDING CORP dba GREEN BELLIES	CHICAGO	IL
LEAF INTERNATIONAL	SANTA CLARITA	CA
DANIELS WESTERN MEAT PACKERS	PICO RIVERA	CA
LA FORTALEZA INC	LOS ANGELES	CA
SHANLEY FARMS	MORRO BAY	CA
FILL MY RECIPE LLC	MADISON	WI
ALICIAS TAMALES LOS MAYAS	HAYWARD	CA
EARLY BIRD FARM AND MILL	WILSEYVILLE	CA
CITRUS PLUS INC	RIVERSIDE	CA
DURANGO PACKING INC	DINUBA	CA
SOMETHING BETTER FOODS	VALLEJO	CA

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HERRERA FARMS	DEL REY	CA
MIC FOOD	MIAMI	FL
OMEGA 3 NUTRITION	BETHESDA	MD
JAS FAMILY FARMS ORGANICS	SALINAS	CA
FRUITFULL	Mcfarland	CA
FRUIT WORLD COMPANY	OAKLAND	CA
HIGH HILLS ORGANIC FARMS	SALINAS	CA
QUEEN OF VEGETABLES ORGANIC FARMS	ROYAL OAKS	CA
AVINA ORGANIC FARMS	SALINAS	CA
CORONEL PRODUCE ORGANIC FARMS	GREENFIELD	CA
MIXTECO PRODUCE ORGANIC FARMS	SALINAS	CA
LOPEZ ORGANIC FARMS	SALINAS	CA
COYO ORGANIC FARM	GREENFIELD	CA
ALFA Y OMEGA ORGANIC FARM	HOLLISTER	CA
JESSIE'S ORGANIC FARM	SALINAS	
GREEN DIAMOND ORGANIC FARM	HOLLISTER	CA
FERNANDEZ FARM 100% ORGANIC FARM	SALINAS	
LA BUENA TIERRA	SALINAS	CA
ASIAN SEASONS CURRY FRESH	MILPITAS	CA
TIERRA DE ESPERANZA ORGANIC FARM	SALINAS	
LOS PRISMAS ORGANIC FARMS	SALINAS	
SUNNY CAL FARMS	REEDLEY	CA
ROYALLY GROWN ORGANIC FARMS	SALINAS	CA
TAMPICO SPICE COMPANY	LOS ANGELES	CA
SOBO FOODS	SAN MATEO	CA
OCEAN VIEW ORGANIC FARMS	FREEDOM	CA
OLE MEXICAN FOODS INC	NORCROSS	GA
TWEETIE ORGANIC FARMS	WATSONVILLE	CA
ADDA VEGGIE	EL CERRITO	CA
LOCAL BOUNTY DBA REAL GOOD FISH	MOSS LANDING	CA
S AND K INDUSTRIES	MANASSAS PARK	VA
DAVIDS COOKIES	CEDAR GROVE	NJ

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GOLD STAR FOODS

WOMAN OWNED PARTNER LIST

Name	City	State
DAVES BAKING COMPANY	SANTA MONICA	CA
ARIZONA GOLD	PHOENIX	AZ
LA TAPATIA TORTILLERIA	FRESNO	CA
SPIRITED FOODS	WESTLAKE VILLAGE	CA
TABATCHNICK FINE FOOD INC	SOMERSET	NJ
TRUE NATURAL FOODS	VISALIA	CA
MEXILINK INCORPORATED	HOUSTON	TX
CREATIVE FOOD INNOVATIONS	CARLSBAD	CA
FIVE STAR GOURMET FOODS	ONTARIO	CA
ELSAS BAKING COMPANY	GRANADA HILLS	CA
GOURMET TREATS BAKING CO INC	TORRANCE	CA
MRS KLEINS PICKLE CO	PHOENIX	AZ
OLE MEXICAN FOODS INC	NORCROSS	GA
PROVENDER BRANDS LLC dba DEEPLY ROOTED	CANNON FALLS	MN
BRISA RANCH LLC	PESCADRO	CA
SWEET VALLEY PRODUCE INC	MERCED	CA
RUIZ FOODS	DINUBA	CA
GREEN BELLIES HOLDING CORP dba GREEN BELLIES	CHICAGO	IL
KELLOGG SALES COMPANY FROZEN	PASADENA	CA
NATIONAL RAISIN CO	FOWLER	CA
LEAF INTERNATIONAL	SANTA CLARITA	CA
LA FORTALEZA INC	LOS ANGELES	CA
SHANLEY FARMS	MORRO BAY	CA
FILL MY RECIPE LLC	MADISON	WI
ALICIAS TAMALES LOS MAYAS	HAYWARD	CA
EARLY BIRD FARM AND MILL	WILSEYVILLE	CA
BREAD ARTISAN BAKERY	SANTA ANA	CA
HERRERA FARMS	DEL REY	CA
MIC FOOD	MIAMI	FL
FRUIT WORLD COMPANY	OAKLAND	CA
HIGH HILLS ORGANIC FARMS	SALINAS	CA
QUEEN OF VEGETABLES ORGANIC FARMS	ROYAL OAKS	CA
THAT'S IT NUTRITION	LOS ANGELES	CA

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GOLD STAR FOODS

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TIERRA DE ESPERANZA ORGANIC FARM	SALINAS	
LOS PRISMAS ORGANIC FARMS	SALINAS	
SUNNY CAL FARMS	REEDLEY	CA
ROYALLY GROWN ORGANIC FARMS	SALINAS	CA
TAMPICO SPICE COMPANY	LOS ANGELES	CA
OLE MEXICAN FOODS INC	NORCROSS	GA
ADDA VEGGIE	EL CERRITO	CA
LOCAL BOUNTY DBA REAL GOOD FISH	MOSS LANDING	CA

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GOLD STAR FOODS

VETERAN OWNED PARTNER LIST

Name	City	State
ARDELLAS	CARSON	CA
ROSATI INC	CLIFTON HEIGHTS	CA
UMINA BROS INC	LOS ANGELES	CA
HORIZON MARKETING	VISALIA	CA
KINGSBURG ORCHARDS	KINGSBURG	CA
CREATIVE FOOD INNOVATIONS	CARLSBAD	CA
DOUBLE DATE	COACHELLA	CA
GOLDEN STAR CITRUS	WOODLAKE	CA
FOUR IN ONE CO INC	SAN JOSE	CA
THE UGLY CO.	FARMERSVILLE	CA

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GOLD STAR FOODS

DISABILITY OWNED PARTNER LIST

Name	City	State
HORIZON MARKETING	VISALIA	CA
CREATIVE FOOD INNOVATIONS	CARLSBAD	CA

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Local Sourcing Report



FS Report

Source DB: GSF

Location: GSF

Date Range: 3/1/2024 - 3/31/2024

Include Only Items with Item Spec: Local Food for Schools Program

Report Generated: 4/9/2024 11:41 AM

Page: 1 of 1

Item	Customer	Item No	Item Yes	Description	Name	Pack Size	Manufacturer	Gross Weight	Net Weight	Sales Quantity	Unit Price	Total Spend	Certified Organic	Small Business	Minority Owned	Woman Owned	Veteran Owned	Disab Owned	Family Owned	City/State/Zip
0	School	800592	YES	CARROT BABY 50/2.50Z	GRIMMWAY ENTERPRISE INC	50/2.50Z	800592	10	7.8	13			No	No	No	No	No	No	No	USACAS3307
0	School	820045	YES	ORANGES 113CT	HORIZON MARKETING	40LB	820045	43.75	40	10			No	Yes	Yes	No	Yes	Yes	No	USACAS3291
0	School	820047	YES	ORANGES 138CT	HORIZON MARKETING	40LB	820047	43.75	40	12			No	Yes	Yes	No	Yes	Yes	No	USACAS3291
0	School	820053	YES	PEARS GREEN OR RED 135-150CT	SCULLY PACKING CO LLC	36-40LB	820053	45.25	36	28			Yes	Yes	No	No	No	No	Yes	USACAS4335
0	School	820154	YES	CARROT SHREDDED 4/5#	WM BOLTHOUSE FARMS INC	45LB	820154	21	20	1			No	No	No	No	No	No	No	USACAS3305
0	School	820155	YES	CARROT SHREDDED 5#	WM BOLTHOUSE FARMS INC	5LB	820154BG	5.05	5	34			No	No	No	No	No	No	No	USACAS3305
0	School	820174	YES	ROMANE CHOPPED 6/2LB	TAYLOR FARMS CALIFORNIA INC	6/2LB	820174	12.6	12	4			No	No	No	No	No	No	No	USACAS3305
0	School	820188	YES	CARROT BABY 1W 100/30Z	GRIMMWAY ENTERPRISE INC	100/30Z	820188	21.7	18.75	108			No	No	No	No	No	No	No	USACAS3307
0	School	820248	YES	TOMATOES 5X6	WESTERN REPACKING	20LB	820248	21	20	2			Yes	No	No	No	No	No	Yes	USACAS3335



GOLD STAR FOODS





local **PARTNER** profile



mindfulmeats.com

KNOWING THE ORGANIC COWS WE RAISE GO TO FEED PUBLIC SCHOOL CHILDREN IN CALIFORNIA
makes all the work worth it!



Mindful Meats is Certified USDA Organic with MOCA (Marin Organic Certified Agriculture). Their commitment to the holistic approach to animal husbandry and land stewardship means the entire supply chain of Mindful Meats is organic, from everything that goes into the cow like pasture, feed, and mineral supplements, to the harvest process and handling of the beef. Increased access to clean, organic beef for public school lunches is at the heart of Mindful Meats' mission, and in the fall of 2015, Mindful Meats supplied all of Oakland Unified School District's 30 schools with their first meal. In 2016, they expanded to include the Pittsburg Unified School District, offering their beef at cost to fit budgets and answer their mission of increasing access to clean beef for growing children.

COMPANY *snapshot*

- ✓ Certified Organic
- ✓ Small Business Enterprise
- ✓ Woman Owned
- ✓ Family Owned
- ✓ Available for Farm Tours
- ✓ Available for Speakers at Schools

Mindful Meats cows spend their entire lives grazing the sweet, floral grasses of Sonoma County in Northern California. They live full lives with over eighty-percent of their diet coming from pasture, the other twenty-percent balanced with organic silage, alfalfa, and grains. They're proud to say that their cows are sourced from some of the leading farmers in sustainable and humane dairy production.



Reach out today for more information about our partners!

(800) 540-0215

info@goldstarfoods.com





GSF BY THE NUMBERS

Only **GOLD STAR FOODS** can reduce the complexities in your School Nutrition Program

There are numerous reasons Gold Star Foods is the largest School Nutrition Service Provider dedicated solely to K12.



5,199+

School Districts Supported



11,000+

K-12 Specific SKUs



126

CA School Districts Served
Fresh Bread by Gold Star



24

States in which
Gold Star Delivers



17

Years of Experience Procuring
and Delivering Fresh Produce
to School Districts



8.5

MILLION
Meals Per Day



\$450
MILLION

Annual USDA Entitlement



1.5

BILLION

Lunches Served Annually



795

Average Daily Produce
Deliveries



1,822

Schools Using Fresh Bread



18,213+

Sites Supported Every Week



AM or PM

Flexible Delivery Options
Including Night Drops



NATIONAL COVERAGE

Service Centers across the USA for full coverage, coast to coast.

47 YEARS' EXPERIENCE

Delivering to school districts.

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The Gold Star DIFFERENCE



**Only Gold Star Foods can reduce the complexities
in your School Nutrition Program.**

Gold Star Foods is the largest K12 School Nutrition Service Provider dedicated solely to Schools. We understand your programs and deliver solutions to meet the demands of today. With over 47 years in the school food service business, we have designed a unique service system that:

- » Meets the growing complexities placed on school nutrition programs
- » Forms true partnerships with schools to help them exceed nutritional & student expectations
- » Achieves Program Compliance while providing a safe, valuable and reliable supply experience

GOLD STAR BY THE NUMBERS



11,000+
K-12 Specific SKUs



5,199+
School Districts
Supported



18,213+
Schools Supplied
Every Week



8.5
MILLION
Meals Per Day



795
Average Daily
Produce Deliveries



\$450
MILLION
Annual USDA
Entitlement

PROGRAM COMPLIANCE

As a school-only service provider, Gold Star understands the unique needs of school districts and the growing demands placed on food and nutrition programs.

**WE PROUDLY SUPPORT SCHOOLS WITH
ADMINISTRATIVE REVIEWS IN THESE AREAS:**

- 1 Food Safety
- 2 Nutrition Quality & Meal Pattern
- 3 Procurement
- 4 USDA Foods
- 5 Resource Management
- 6 Fresh Fruit & Vegetable Program

GOLD STAR EXCELLENCE

As the standard of excellence in School Nutrition Food services, here are few of items that set us apart from the competition and fuel our passion. For a full list, reach out to one of our Customer Experience Specialists.

- » The Largest Service Provider in the nation dedicated solely to School Nutrition Food Services
- » Manages \$450M in entitlement dollars
- » Level 2 SQF Certification (highest for any School Nutrition Supply Chain Solutions Provider)
- » Unparalleled USDA Foods Program Management
- » State of the art transportation network
 - OmniTracs – Transportation Management
 - DriveCams on all vehicles
- » Unmatched technology support
 - Online Ordering
 - USDA Foods Tracking
 - Electronic Data Transfers
 - Real-time entitlement tracking
 - Real-time tracking of bulk pounds



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The Promise of a **SUSTAINABLE FUTURE**



Gold Star Foods is once again at the forefront of progress with our **GROWING FORWARD** initiative.

We created **Growing Forward** to support our partners' needs with sustainable solutions for food, logistics and product sourcing. Our plan currently includes actionable items for both **Farm to School** and **Good Food Procurement** categories that benefit everybody involved, and for generations to come.

FARM TO SCHOOL

- » Sustainably Locally-Sourced Nutritious Meals
- » Community Connection with Local Farms from Small, Minority, Under-Served Farms, etc.
- » Meet the Farmer Opportunities
- » Mini-Farmers Market Opportunities

GOOD FOOD PROCUREMENT

- » Local Economies
- » Environmental Sustainability
- » Valued Workforce
- » Animal Welfare
- » Community Health and Nutrition
- » Equity Accountability, and Transparency

HOW WE CAN HELP

FRONT-END SETUP

- » Local Products based on Zip Code
- » Women/Minority/Family Owned
 - » Small Business Enterprise
 - » Disability/Veteran Owned

BACK-END REPORTING

- » Grant(s) Purchase History
- » Identify qualifying items
- » NAV Data Maintenance
- » Customer/Sales Support for all resources needed
- » Customer Grant Usage reports (Sustainability report)



BRINGING SUSTAINABILITY TO LIFE

It's our goal to assist schools in grant access, supply chain transparency and sourcing sustainable products from a variety of manufacturers, processors, bakeries and produce suppliers. To accomplish this, we've put a few key pieces in motion:

- » Increasing healthy food offerings at school
- » Raising awareness about health and nutrition
- » Getting students to try new fruits & vegetables
- » Teaching students about local agriculture
- » Improving the health curriculum
- » Leveraging our logistics expertise
- » Creating a system increasing access while reducing costs and environmental impact

Contact your School Nutrition Manager today, and let's Grow Forward together!

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growing forward

Empowering Schools through Local Sourcing,
Transparency, and Community Impact



Empowering SCHOOLS, SUPPORTING FARMERS, AND BUILDING SUSTAINABLE SUPPLY CHAINS

Schools today face growing demands to meet local sourcing requirements, but many lack the resources and infrastructure to effectively connect with small, local producers.

GROWING FORWARD BRIDGES THIS GAP.

Through Gold Star Foods' national supply network, Growing Forward creates a seamless link between local farmers and school kitchens, ensuring that fresh, locally grown food reaches students efficiently. Our proven system simplifies the complexities of local sourcing by managing:

- ✓ **Vendor selection & vetting**
- ✓ **Food safety compliance**
- ✓ **Point of Origin reporting**
- ✓ **Reliable procurement and distribution**

By leveraging the logistics of USDA programs, we integrate local producers and manufacturers into the national school food supply chain, ensuring that fresh, nutritious food makes it to students' plates—effortlessly.

With industry expertise, strong partnerships, and unmatched distribution capabilities, Gold Star Foods is committed to helping schools, farmers, and USDA programs thrive—together.

Traceability & Local Sourcing

Gold Star's Growing Forward initiative bridges the gap between sustainable farming and school menus—creating farm-to-table partnerships, assisting schools with grants, and ensuring full supply-chain transparency.

PROGRAM HIGHLIGHTS:

- » 70+ Local Farms & Small Businesses partnered through Growing Forward (GF) and expanding each year.
- » 16+ million lbs. of local California items sourced for schools in SY24–25 — with 5 million lbs. already achieved in SY25–26 and counting.
- » Online tools and reporting systems streamline grant tracking and compliance.
- » GF Quarterly Newsletter and Local Partner Profiles highlight community impact.
- » Comprehensive traceability system ensures accurate origin data and labeling across all categories.
- » Each inbound produce batch includes farm name, location, and production date, tracking every step from farm to final delivery.



FARM TO SCHOOL ENGAGEMENT:

In SY24–25, Gold Star Foods hosted and participated in 24 Farm to School events—including mini markets, classroom visits, and farm-to-school celebrations—connecting students with local agriculture and promoting fresh, healthy, locally sourced foods. So far in SY25–26, 12 events have already been completed, continuing to strengthen these vital connections between farmers, students, and school nutrition programs.



Local Geographic Preference

Gold Star's Local Sourcing Program provides districts with enhanced traceability—empowering them to track Point of Origin by Country, State, and ZIP Code, printed directly on invoices for transparency and compliance.

CUSTOMER BENEFITS:

- » Ensures transparency and accountability
- » Simplifies grant and claim submissions with agencies such as CDE, CDFA, and USDA
- » Streamlines purchasing through detailed Sales Order visibility and automated tracking

Invoice with Point of Origin						Point of Origin Report			
Qty	Order Qty	Item #	Description	Point of Origin	Point of Origin	City	State	Zip	Point of Origin
3	820164	PRODUCE	SPINACH CLEANED 4/2 5#	FRESH PRODUCE	Point of Origin USACA93901	Yes	USACA93203	491	490
5	800111	PRODUCE	PLUM RED/BLACK 45-50V 1300	FRESH PRODUCE	Point of Origin USACA93931	Yes	USACA93203	491	490
7	820188	PRODUCE	CARROT BABY IW 100/50Z	FRESH PRODUCE	Point of Origin USACA93203	Yes	USACA94952	G	000

Sustainability

Gold Star integrates sustainability into every aspect of our operations — from responsible sourcing to employee well-being and environmental stewardship.

OUR SUSTAINABILITY COMMITMENT:

- » Servicing 28+ States nationwide, with the financial and logistical capacity to meet districts' sustained needs.
- » Strong foundation of Social Responsibility that values people, planet, and purpose.
- » Warehouse and Transportation teams represented through a mutually agreed Collective Bargaining Agreement, ensuring fair labor practices and employee well-being.
- » Supporting local communities through food donations to hunger-relief organizations, diverting surplus food from landfills while feeding families in need.
- » Expanding recycling and composting efforts across facilities to minimize environmental impact and enhance resource recovery.
- » All employees receive comprehensive benefits and a 401(k) match.

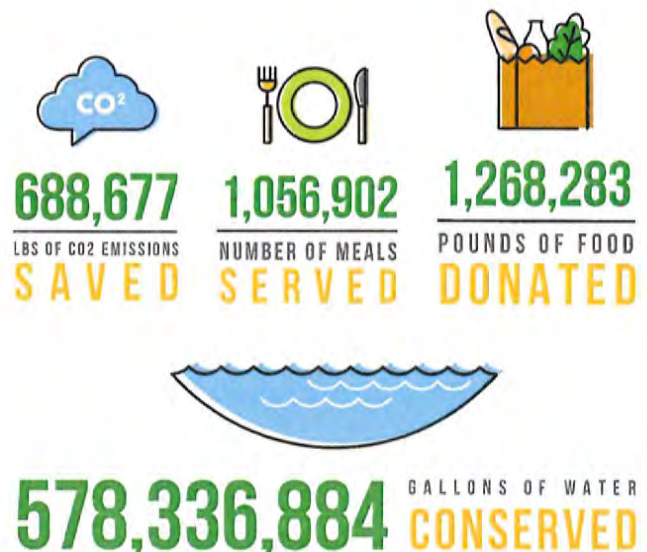
By partnering with Gold Star Foods, school districts benefit from a supply chain that:

- » Reduces food waste and environmental impact
- » Supports local communities with food donations
- » Contributes to measurable sustainability outcomes
- » Shows environmental responsibility to students

SUSTAINABILITY IMPACT STATEMENT SY24/25

During the 2024–2025 school year, Gold Star Foods successfully diverted 1,268,282.64 pounds of food from landfills by donating it to community and hunger-relief organizations.

These efforts resulted in the conservation of approximately 578,336,884 gallons of water, while also reducing greenhouse gas emissions associated with food waste. Through our ongoing commitment to responsible sourcing and donation programs, Gold Star Foods helped provide 1,056,902.01 meals to individuals and families in need.



Small & Diverse Business Partnerships

Gold Star proudly partners with Small, Local, Woman-Owned, Veteran-Owned, and Disadvantaged Businesses. Our approach supports diversity, equity, and economic resilience across all regions.

COMMITMENT TO INCLUSION:

- » Expanding opportunities for Small, Local, Woman-Owned, Veteran-Owned, and Disadvantaged Businesses, suppliers
- » Building mutually beneficial partnerships that strengthen local economies
- » Promoting a resilient, equitable, and sustainable food system

<i>California</i> BUSINESS OWNERS 25-26SY YTD		<i>National</i> BUSINESS OWNERS 25-26SY YTD	
Small Businesses	43	Small Businesses	53
Minority/Social Disadvantage	31	Minority/Social Disadvantage	34
Women	16	Women	20
Veteran	5	Veteran	6
Family	47	Family	56
Local Partners	66	Local Partners	77

To learn more about Growing Forward and how you can become a part of the movement, reach out to your Sales Manager or Customer Experience Specialist today.

Let's keep Growing Forward—together.



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CARB Compliance



Staying current with CARB Rules

CARB is the California Air Resources Board, and they are charged with protecting the public from the harmful effects of air pollution and developing programs and actions to fight climate change in the state of California. From requirements for clean cars and fuels to adopting innovative solutions to reduce greenhouse gas emissions, California has pioneered a range of effective approaches that have set the standard for effective air and climate programs for the nation, and the world.

Gold Star and all of GS Foods Group are working hard to stay in compliance with the CARB regulations:

- Following all CARB and SCAQMD (South Coast Air Quality Management District) regulations
- Monitor changes and new rules from CARB and SCAQMD.
- Our vehicles are CARB Clean Truck Program compliant.
- Currently leasing one EV and renting a second yard truck
 - Keeping us compliant with SCAQMD and WAIRE (Warehouse Actions and Investments to Reduce Emissions)
 - EV charges generate WAIRE Points Compliance Obligation (WPCO)
 - Preparing fleet for TRU regulations.
- Continue to work with our energy partners at Edison and PG&E (Pacific Gas and Electric Company)

Key Changes for 2025

- ✓ **INCREASED ZEV REQUIREMENTS** - Beginning 2025, the CARB ACT mandate requires a significant increase in Zero-Emission Vehicle (ZEV) sales ratios. 7% of new Class 8 tractor sales 11% of Class 6-8 rigid sales must be ZEVs. These percentages will continue to increase through 2025 for ZEV dealers.
- ✓ **IMPACT ON INTERNAL COMBUSTION ENGINE SALES** - The availability of Internal Combustion Engines (ICE) will be restricted as OEMs must now balance ICE sales with ZEV credits. For every ICE-powered vehicle, specific BEV (Battery Electric Vehicle) sales must offset it. This will result in limited availability.
- ✓ **PLANNING FOR EXTENDED LEAD TIMES** - Due to supply chain constraints, ZEV lead times are expected to be longer. Early planning for your 2025 chassis purchases is crucial to be compliant.

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Bean Pozole

Serving Size: 1.5 C Pozole // Yield: 7 servings

Crediting: 2 M/MA // 2 Grain // ½ C Starchy Veg



BEAN POZOLE

1. In a large pot or steam kettle, heat the oil on medium heat.
2. Add the chopped onion and cook until tender, about 5 min.
3. Add the oregano and garlic. Cook for 1 min, stirring to prevent burning.
4. Add the beans and hominy and stir.
5. Add the vegetable broth.
6. Cover the pot and bring it to a boil.
7. Once boiling, reduce the heat to a simmer and simmer for 15 min.

DRY PINTO BEANS SUBSTITUTION

Looking to use up your inventory of Dry Pinto Beans # 501036? Here is how to cook them for this delicious recipe:

1. Add 2 cups dry pinto beans to a large pot and cover with cool water by 3 inches. Soak for at least 6 hours at room temp.

SERVING INSTRUCTIONS

Hold pozole in the warmer at 140°F or above until meal service. To serve, portion 1 ½ cups into a bowl and top with optional desired toppings. Serve with 2 oz. eq. Grain corn tortilla chips.

OPTIONAL TOPPINGS

Shredded cabbage, shredded iceberg lettuce, diced onion, fresh cilantro, sliced jalapeño, sliced radish, and/or lime wedges.

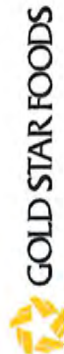
2. Drain beans and rinse well, discarding the soaking liquid.
3. Add rinsed and drained beans to a large pot, cover with cool water by 3".
4. Bring beans and water to a boil and then simmer for 2 hours or until beans are tender.

NUTRITION FACTS*

Calories	509.3 kcal
Total Fat	19.7 g
Saturated Fat	2.7 g
Trans Fat	0 g
Cholesterol	0 g
Sodium	870.6 mg
Total Carbohydrate	73.4 g
Dietary Fiber	12.2 g
Total Sugars	2.5 g
Added Sugars	0 g
Protein	11.3 g

INGREDIENTS

INGREDIENTS	QTY.	ITM #
Pinto Beans, Canned, Drained, Rinsed	3.5 C	500022
Hominy, Canned, Drained, Rinsed	3.5 C	
Vegetarian Broth, Low-Sodium	6 C	
Onion, Chopped	½ C	
Garlic, Minced	1 clove	
Oregano	¼ tsp	
Oil	2 tbsp	
Corn Tortilla Chips, Whole Grain	14 oz. eq. Grain	



*Friendly reminders: A) Test this recipe in your cafeteria and make adjustments to this recipe as needed. B) Cooking times may vary depending on equipment, and C) Specific ingredients, allergen information, nutrition facts, and crediting information will vary based on the specific products used.





GOLD STAR FOODS

**NEWPORT-MESA UNIFIED SCHOOL DISTRICT-
SOUTH ORANGE COUNTY PURCHASING GROUP**

**REQUEST FOR PROPOSAL
124-26 PROCESSED COMMODITY, COMMERCIAL, SNACK AND
BEVERAGE PRODUCTS
DUE DATE: APRIL 8, 2026 BY 2:00 PM (PST)**

ADDENDUM NO. 2

THE School Nutrition Supply Chain™

(800) 540-0215 | goldstarfoods.com |   @goldstarfoods
2855 E Guasti Rd, 6th floor // Ontario, CA 91761



A GS Foods Group
Company



Addendum No. 2

**Bid No. 126-24, South Orange County Purchasing Group –
Processed Commodity, Commercial, Snack & Beverage Products**

March 9, 2026

Addendum No. 2 forms a part of the contract and modifies the original bid documents. It is intended that all work affected by the following modifications shall conform to related provisions, scope of work/general conditions, all appendices and Pricing Sheet of the original bid documents. **Modify the following items wherever appearing in any portion of the bid documents. Acknowledge receipt of Addendum No. 2 in the space provided on this form as well as on the Bid Form. Failure to do so may subject bidder to disqualification.**

Changes to Bid Documents

1.1 Replace bid package page #46 with the attached document.

ALL OTHER PROVISIONS of the original Bid documents shall remain unchanged.

SIGN AND RETURN THIS ADDENDUM NO. 2 WITH YOUR BID.

Bid Due Date: April 8, 2026 at 2:00 pm.

Gold Star Foods, Inc.

Company Name

Sean C. Leer - Chief Executive Officer

Print Name and Title

Signature

April 8, 2026

Date

Tustin Unified School District

Tustin Unified School District has 27 schools and serves 21,000 students. Tustin is comprised of sixteen (16) elementary sites, two (2) K-8 sites, four (4) middle schools, one (1) 6-12 grade school, one (1) continuation high school and three (3) high schools. Pioneer Middle School is the central kitchen which prepares all the elementary site meals. Because of limited space and logistics on the receiving dock at Pioneer, it is important that the daily *delivery arrives before 6am*.

Delivery Sites and Times:

Daily delivery before 6:00 am to Pioneer and before noon to the Warehouse:	
Pioneer Middle School	2700 Pioneer Road Tustin, CA. 92782
Tustin USD Warehouse	1302 Service Road Tustin, CA 92780

Once or Twice a week delivery between 6:00 am - 10:00 am:	
Columbus Tustin Middle School	17952 Beneta Way Tustin, CA 92780
Hewes Middle School	13232 Hewes Ave Santa Ana CA 92705
Orchard Hills School	11555 Culver Drive Irvine, CA 92602
Sycamore Magnet Academy	1402 Sycamore Ave Tustin, CA 92780
UTT Middle School	13601 Browning Ave Tustin, CA 92780
Beckman High School	3588 Bryan Ave Irvine, CA 92602
Foothill High School	19251 Dodge Ave Santa Ana, CA 92705
Tustin High School	1171 El Camino Real Tustin, CA 92780



GOLD STAR FOODS

**NEWPORT-MESA UNIFIED SCHOOL DISTRICT-
SOUTH ORANGE COUNTY PURCHASING GROUP**

**REQUEST FOR PROPOSAL
124-26 PROCESSED COMMODITY, COMMERCIAL, SNACK AND
BEVERAGE PRODUCTS
DUE DATE: APRIL 8, 2026 BY 2:00 PM (PST)**

ADDENDUM NO. 1

THE School Nutrition Supply Chain™

(800) 540-0215 | goldstarfoods.com |   [@goldstarfoods](https://www.instagram.com/goldstarfoods)
2855 E Guasti Rd, 6th floor // Ontario, CA 91761



A GS Foods Group
Company

Addendum No. 1

**Bid No. 126-24, South Orange County Purchasing Group –
Processed Commodity, Commercial, Snack & Beverage Products**

March 5, 2026

Addendum No. 1 forms a part of the contract and modifies the original bid documents. It is intended that all work affected by the following modifications shall conform to related provisions, scope of work/general conditions, all appendices and Pricing Sheet of the original bid documents. **Modify the following items wherever appearing in any portion of the bid documents. Acknowledge receipt of Addendum No. 1 in the space provided on this form as well as on the Bid Form. Failure to do so may subject bidder to disqualification.**

Changes to Bid Documents

- 1.1 Replace bid package page #46 with the attached document.

ALL OTHER PROVISIONS of the original Bid documents shall remain unchanged.

SIGN AND RETURN THIS ADDENDUM NO. 1 WITH YOUR BID.

Bid Due Date: April 8, 2026 at 2:00 pm.

Gold Star Foods, Inc.
Company Name

Sean C. Leer - Chief Executive Officer
Print Name and Title

Signature

April 8, 2026
Date

Tustin Unified School District

Tustin Unified School District has 28 schools and serves 21,000 students. Tustin is comprised of sixteen (16) elementary sites, two (2) K-8 sites, four (4) middle schools, one (1) 6-12 grade school, one (1) continuation high school and three (3) high schools. Pioneer Middle School is the central kitchen which prepares all the elementary site meals. Because of limited space and logistics on the receiving dock at Pioneer, it is important that the daily *delivery arrives before 6am*.

Delivery Sites and Times:

Daily delivery before 6:00 am to Pioneer and before noon to the Warehouse:	
Pioneer Middle School	2700 Pioneer Road Tustin, CA. 92782
Tustin USD Warehouse	1302 Service Road Tustin, CA 92780

Once or Twice a week delivery between 6:00 am - 10:00 am:	
Columbus Tustin Middle School	17952 Beneta Way Tustin, CA 92780
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Beckman High School	3588 Bryan Ave Irvine, CA 92602
Foothill High School	19251 Dodge Ave Santa Ana, CA 92705
Tustin High School	1171 El Camino Real Tustin, CA 92780



GOLD STAR FOODS

**NEWPORT-MESA UNIFIED SCHOOL DISTRICT-
SOUTH ORANGE COUNTY PURCHASING GROUP**

**REQUEST FOR PROPOSAL
124-26 PROCESSED COMMODITY, COMMERCIAL, SNACK AND
BEVERAGE PRODUCTS
DUE DATE: APRIL 8, 2026 BY 2:00 PM (PST)**

QUESTION AND ANSWER

THE School Nutrition Supply Chain™

(800) 540-0215 | goldstarfoods.com |   @goldstarfoods
2855 E Quasti Rd, 6th floor // Ontario, CA 91761



A GS Foods Group
Company



Newport-Mesa Unified School District

South Orange County Purchasing Group – Processed Commodity, Commercial, S

Q&A Deadline March 30, 2026 12:00 PM (PDT)

Set 1 Released via Email 03/09/2026 9:04 AM (PDT) – 1 question

1.1 Is this a distributor bid or do manufacturers bid direct?

Answer Typical respondents to this offering are Distributors.

Set 2 Released via Email 03/12/2026 8:13 AM (PDT) – 1 question

2.1 Does 5 samples mean 5 servings? If dry pasta comes in a 10 lb unit, can I provide one unit to fulfill the 5 servings?

Answer Yes that would be acceptable

Set 3 Released via Email 03/16/2026 1:10 PM (PDT) – 1 question

3.1 The Addendums issued for this bid state "Bid No. 126-24" but the Bid No. is "Bid No.124-26", do the Addendums still apply to this bid?

Answer Yes it was a typo on the addendum, they must be submitted with your bid.

Set 4 Released via Email 03/19/2026 1:52 PM (PDT) – 1 question

4.1 Where do I find the snacks and beverages in the bid?

Answer See tabbed sections on Excel Spread Sheet in the Documents File

Set 5 Released via Email 03/24/2026 9:31 AM (PDT) – 2 questions

5.1 Can we add a "Like" item? and if we do. Do we change the line item? or just add all the info to the "equal" item section.

5.2 This is the amount for 1 case? "1-Drop Unit Cost" and this is the pricing for more then one unit? Multi-Drop Unit Cost

Answer 1-drop unit cost is delivery to a single site, multi-drop unit costs is delivery to multiple sites.

Set 6 Released via Email 04/02/2026 11:17 AM (PDT) – 1 question

6.1 I have a question about samples being requested on April 1st. With the bid not being due until April 8th when bidding we use this time to determine pricing and this is something that can be done up until the due date. With Samples being required to be submitted on 4/1 this is making it so we would need to have something submitted for any possibility that may be used. Would it be possible to have samples requested if the districts are interested in a like item after pricing is submitted?

Gold Star Foods, Inc.

Answer Yes if needed we will request product samples after bid opening.



Gold Star Foods, Inc. 



Newport-Mesa

Unified School District

Bid No. 124-26
South Orange County Purchasing Group –
Processed Commodity, Commercial, Snack &
Beverage Products

Bid Deadline/Opening: April 8, 2026, at 2:00 pm

Contact: Jonathan Geiszler
Newport-Mesa Unified School District
2985 Bear St., Bldg. A, Costa Mesa, CA 92626
714-424-5063
Email: jgeiszler@nmusd.us

Gold Star Foods, Inc.

Required Documents

Please return this sheet with your bid documents

Bid Documents Due at the Submission of the Due Date

- ☒ Bid Form
- ☒ Appendix C - Pricing Sheet Fillable Excel (all pages)
- ☒ Noncollusion Declaration
- ☒ Certification of Primary Participation Regarding Debarment, Suspension, and other Responsibility Matters
- ☒ Certification of Restriction on Lobbying
- ☒ W-9

Other Forms not required until after award

- ☐ Agreement
- ☐ Tobacco Use Policy
- ☐ Worker's Compensation Certificate
- ☐ Drug-Free Workplace Certification
- ☒ Criminal Records Check Certification
- ☒ Certificate of Liability Insurance, including an Additional Insured Endorsement, this is a separate document (Newport-Mesa must be named as an Additional Insured)

**Bid No. 124-26, South Orange County Purchasing Group - Processed Commodity,
Commercial, Snack & Beverage Products**

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***ITEMS MUST BE SUBMITTED AT THE TIME OF THE BID OPENING, OTHERWISE THE
BIDDER WILL BE DECLARED NONRESPONSIVE.**

+ITEMS WHICH SUCCESSFUL BIDDER MUST SUBMIT AFTER THE AWARD.



INTRODUCTION

BID NO. 124-26, SOUTH ORANGE COUNTY PURCHASING GROUP - PROCESSED COMMODITY, COMMERCIAL, SNACK & BEVERAGE PRODUCTS

The Newport-Mesa Unified School District, acting on behalf of the South Orange County Purchasing Group which includes Irvine Unified School District, Newport-Mesa Unified School District, Saddleback Valley Unified School District and Tustin Unified School District, is seeking to retain qualified bidders to provide and deliver quality processed commodity, commercial, snack and beverage products for each District's School Nutrition Services Program. The reference to "District" and/or "Districts" shall hereinafter include all four (4) Districts listed above.

A mandatory pre-bid Zoom/call meeting will be conducted to answer any questions and explain details regarding bid requirements and scope of work. This mandatory conference call will give bidders the opportunity to investigate and fully acquaint themselves with the conditions relating to the project so that they may fully understand facilities, difficulties, and restrictions. Any bidder interested in this bid must participate. Bidders that do not participate for the entirety of the mandatory conference call will be deemed ineligible on this project.

This bid includes products which meet the needs of the four (4) Districts listed above. Products will be delivered to single or multiple locations as specified per Appendix B – District Information & Delivery Sites. This bid covers estimated annual usage utilized by the Districts.

Bidders shall be required to submit a hard copy of their bid as well as one (1) electronic proposal on a Flash Drive. Bidders shall also be required to fill out Appendix C – Pricing Sheet digitally utilizing the protected excel sheet; *handwritten submittals of Appendix C may deem bidder nonresponsive*. With that said, Appendix C (digitally filled out) must be included with the hard copy bid submittal. No telegraphic, facsimile, or emailed bid submittals will be accepted.

The initial term of this contract shall be from July 1, 2026, through June 30, 2027, with an option for two (2) additional one (1) year renewals.

Questions should be directed to Jonathan Geiszler, Director, Purchasing & Warehouse, Newport-Mesa Unified School District as outlined per the Information to Bidders, Interpretation of Bid Documents. Bidders may not contact any other persons or Districts.

NOTICE CALLING FOR BIDS

DISTRICT: **NEWPORT MESA UNIFIED SCHOOL DISTRICT**

BID DEADLINE: **April 8, 2026, at 2:00 pm**

PLACE OF RECEIPT: Newport-Mesa Unified School District
Purchasing Department
Attn: Jonathan Geiszler
2985 Bear St., Bldg. A
Costa Mesa, California 92626

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 bid deadline, sealed bids at the place identified above for the award of a contract for **Bid No. 126-24, South Orange County Purchasing Group - Processed Commodity, Commercial, Snack & Beverage Products.**

Bid Documents will be made available on March 09, 2026 as a download via the Districts PlanetBids web portal at <https://vendors.planetbids.com/portal/46422/portal-home>. **Bidders will be responsible for reproducing all documents related to this bid.** All bids shall be made and presented on the forms provided in the bid documents.

Mandatory Pre-Bid Zoom/Call Meeting. A mandatory pre-bid Zoom/call meeting will be conducted to answer any questions and explain details regarding bid requirements and scope of work. This mandatory Zoom/call meeting will give bidders the opportunity to investigate and fully acquaint themselves with the conditions relating to the project so that they may fully understand facilities, difficulties, and restrictions.

Any bidder interested in this bid must participate. Bidders that do not participate for the entirety of the mandatory Zoom/call meeting will be deemed ineligible on this project.

Date: March 23, 2026

Time: 9:00 am

Join Zoom Meeting

<https://nrmusd.zoom.us/j/96269597379?pwd=XuiLoe7hkLCtctDQHvFOsA2RbgIKoQ.1>

Meeting ID: 962 6959 7379

Passcode: 2026NSCOOP

To dial in by Phone: +1 669 444 9171; Meeting ID: 962 6959 7379; Passcode: 1165707030

Any questions regarding bid must be posted to the project page via the Newport-Mesa PlanetBids Web Portal and received by March 30, 2026, at 12:00 PM PST.

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

Newport-Mesa Unified School District
Board of Trustees

By: Jonathan Geiszler
Director, Purchasing & Warehouse

CALENDAR OF EVENTS

Event	Details	Date
Bid Advertised	OC Reporter	March 9, 2026 March 16, 2026
Bid Posted	NMUSD PlanetBids Portal	March 9, 2026
Mandatory Pre-Bid Zoom/Call Meeting	Newport-Mesa Unified School District Reference Zoom/Call Meeting Information in the above 'Notice Calling for Bids'	March 23, 2026, at 9:00am
Last Day to Submit RFIs/Questions	NMUSD PlanetBids Portal	March 30, 2026, at 12:00 pm
Response to Questions/RFIs Posted	NMUSD PlanetBids Portal	On or before April 2, 2026
Bid Deadline	Newport-Mesa Unified School District Attn. Jonathan Geiszler 2985 Bear St., Bldg. A Costa Mesa, CA 92626	April 8, 2026, at 2:00 pm
*Board of Education Action	Award of Contract	May 19, 2026

*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 Bid Form. Bids shall be submitted on the prescribed Bid Form, Bid Form Pricing Sheet and completed in full. All bid 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 Bids. The bid must conform and be responsive to all bid documents and shall be made on the Bid Form and Bid Form Pricing Sheet provided, and the complete bid, together with any and all additional materials as required, shall be enclosed in a sealed envelope, addressed and hand delivered or mailed to **Newport-Mesa Unified School District, Purchasing Department, 2985 Bear St., Bldg. A, Costa Mesa, CA 92626, Attn: Purchasing Department**, and must be received on or before the bid deadline (Public Contract Code Section 20112). The envelope shall be plainly marked in the upper left-hand corner with the respondent's name, the proposal number and the date and time for the opening of proposals. **It is the bidder's sole responsibility to ensure that its bid is received prior to the bid deadline.** In accordance with Government Code Section 53068, any bid received after the scheduled closing time for receipt of bids shall be returned to the bidder unopened. At the time and place set forth for the opening of bids, the sealed bids will be opened and publicly read aloud.

3. Bid Pricing. **Bid prices are to include shipping/delivery.**

4. Signature. Any signature required on bid 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 bid 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 bid documents, alternative proposals, or any other modifications which are not specifically called for in the bid documents

may result in the rejection of the bid as being nonresponsive. No oral, telephonic, facsimile, or electronic modification of any of the bid documents will be considered.

6. Erasures, Inconsistent or Illegible Bids. The bid 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 bid in the margin immediately adjacent to the correction. In the event of inconsistency between words and numbers in the bid, words shall control numbers. In the event that any bid is unintelligible, illegible, or ambiguous, the bid may be rejected as being nonresponsive.

7. Examination of Site and Bid Documents. At its own expense and prior to submitting its bid, each bidder shall examine all bid 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 bid. 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 bid documents. Bidder agrees that the submission of bid shall be incontrovertible evidence that the bidder has complied with all the requirements of this provision of the Information for Bidders.

8. Withdrawal of Bids. Any bid 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 bids. The bid security for a bid withdrawn prior to the scheduled closing time for receipt of bids, in accordance with this paragraph, shall be returned. No bidder may withdraw any bid for a period of sixty (60) calendar days after the date set for the opening of bids.

9. Interpretation of Bid Documents. If any bidder is in doubt as to the true meaning of any part of the bid documents, or finds discrepancies in, or omissions from the bid documents, a written request for an interpretation or correction thereof must be submitted to District on the project page via the NMUSD PlanetBids web-portal at

<https://vendors.planetbids.com/portal/46422/portal-home> by March 26, 2026, at 4:00 pm. No request 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 bid documents 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 hand delivered, emailed, or faxed to each bidder known to have received a set of bid documents. No person is authorized to make any oral interpretation of any provision in the bid documents, nor shall any oral interpretation of bid documents be binding on the District. If there are discrepancies of any kind in the bid documents, the interpretation of the District shall prevail. SUBMITTAL OF A BID WITHOUT A REQUEST FOR CLARIFICATIONS SHALL BE INCONTROVERTIBLE EVIDENCE THAT THE BIDDER HAS DETERMINED THAT THE BID DOCUMENTS ARE ACCEPTABLE AND SUFFICIENT FOR BIDDING AND COMPLETING THE WORK; AND THAT THE BIDDER IS CAPABLE OF READING, FOLLOWING AND COMPLETING THE WORK IN ACCORDANCE WITH THE BID DOCUMENTS.

10. Bidders Interested in More Than One Bid. No person, firm or corporation shall be allowed to make, or file, or be interested in more than one (1) bid for the same work unless alternate bids 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 bid.

11. Award of Contract. The award of bid, if made by the District, will be by the action of the District's Board of Trustees, by category (processed commodity, commercial, snack, beverage, and boxed water) outlined in *Appendix C – Pricing Sheet*, to the lowest responsive and responsible bidder. The District reserves the right to make multiple awards or to reject any or all bids, or to waive any irregularities or informalities in any bids or in the bidding process. If two identical low bids are received from responsive and responsible bidders, the District will determine which bid 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) working 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 bids.

12. Agreement. The form of Agreement, which the successful bidder, as Contractor, will be required to execute, is included in the bid documents and should be carefully examined by the bidder. The complete Agreement consists of the following but not limited to the Notice Calling for Bids, Calendar of Events, Information for Bidders, Bid Form, Noncollusion Declaration, Certification of Primary Participant Regarding Debarment, Suspension & Other Related Matters, Certificate of Lobbying, Agreement, Tobacco Use of Policy, Workers' Compensation Certificate, Drug-Free Workplace Certification, Criminal Records Check Certification, W-9, all insurance requirements, Scope of Work/General Conditions, District Information & Delivery Sites, Pricing Sheet, and all modifications, addenda and amendments, if any (hereinafter Bid Documents), thereof duly incorporated therein. All of above documents are intended to cooperate and be complementary so that any instructions or requirements called for in one and not mentioned in the other, or vice versa, are to be executed the same as if mentioned in all said documents. The intention of the documents is to include all labor, materials, equipment, transportation, and services necessary for the proper delivery of all items called for in the Agreement.

13. Competency of Bidders. In selecting the lowest responsive and responsible 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 bid. By submitting a bid, 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 bid 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 bid of any bidder who does not pass any such evaluation to the satisfaction of the District.

SEE ATTACHED

14. 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 \$2,000,000 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



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)

3/17/2026

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER Edgewood Partners Ins. Center 350 S. Grand Avenue, Suite 4500 (877) 650-3742 / Lic#0B29370 Los Angeles CA 90071	CONTACT NAME: Pabla Barros PHONE (A/C, No, Ext): (213) 629-8936 FAX (A/C, No): E-MAIL ADDRESS: pabla.barros@epicbrokers.com
INSURED Gold Star Foods, Inc. 3781 E Airport Drive Ontario, CA 91761	INSURER(S) AFFORDING COVERAGE INSURER A: Starr Indemnity & Liability Company INSURER B: Great American Insurance Company INSURER C: Navigators Insurance Company INSURER D: Homesite Insurance Company INSURER E: INSURER F:

COVERAGES

CERTIFICATE NUMBER: 349348866

REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	☒ COMMERCIAL GENERAL LIABILITY ☐ CLAIMS-MADE ☒ OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: ☒ POLICY ☐ PRO-JECT ☒ LOC OTHER:	Y		1000100096251	11/1/2025	11/1/2026	EACH OCCURRENCE \$2,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$1,000,000 MED EXP (Any one person) \$25,000 PERSONAL & ADV INJURY \$2,000,000 GENERAL AGGREGATE \$10,000,000 PRODUCTS - COMP/OP AGG \$4,000,000 \$
A	☒ AUTOMOBILE LIABILITY ☒ ANY AUTO ☐ OWNED AUTOS ONLY ☒ HIRED AUTOS ONLY ☐ SCHEDULED AUTOS ☒ NON-OWNED AUTOS ONLY			1000639298251	11/1/2025	11/1/2026	COMBINED SINGLE LIMIT (Ea accident) \$2,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ \$
C D	☒ UMBRELLA LIAB ☒ OCCUR ☒ EXCESS LIAB ☐ CLAIMS-MADE DED ☒ RETENTION \$ 10,000			NY25UMRZ035PVIC CXS06142000	11/1/2025 11/1/2025	11/1/2026 11/1/2026	EACH OCCURRENCE \$10,000,000 AGGREGATE \$10,000,000 \$
A A A	☒ WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N	Y	1000003941 1000004409 1001243017	11/1/2025 11/1/2025 11/1/2025	11/1/2026 11/1/2026 11/1/2026	☒ PER STATUTE ☐ OTH-ER E.L. EACH ACCIDENT \$1,000,000 E.L. DISEASE - EA EMPLOYEE \$1,000,000 E.L. DISEASE - POLICY LIMIT \$1,000,000
B	Crime / Fidelity Coverage			SAAE92289603	11/1/2025	11/1/2026	Employee Dishonesty \$1,000,000 Loss of Clients Prop \$1,000,000 Ensa \$1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

RE: Bid #: 124-26 ; South Orange County Purchasing Group - Processed Commodity, Commercial, Snack & Beverage Products.

Newport-Mesa Unified School District (District), to the extent required by written contract, is an additional insured with respect to General Liability. A waiver of subrogation applies in favor of the additional insureds to the extent required by written contract as allowed by applicable law with respect to Worker's Compensation. Contractual Liability is written into the coverage form of the General Liability Policy but is subject to all terms, conditions, limitations and exclusions of the policy.

CERTIFICATE HOLDER**CANCELLATION**

Newport-Mesa Unified School District
2985 Bear St., Bldg. A
Costa Mesa CA 92626

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE

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THIS ENDORSEMENT CHANGES THE POLICY. PLEASE READ IT CAREFULLY.

ADDITIONAL INSURED – DESIGNATED PERSON OR ORGANIZATION

This endorsement modifies insurance provided under the following:

COMMERCIAL GENERAL LIABILITY COVERAGE PART

SCHEDULE

Name Of Additional Insured Person(s) Or Organization(s)
Any person or organization for whom you perform work under a written contract that required you to obtain this agreement from us.
Information required to complete this Schedule, if not shown above, will be shown in the Declarations.

A. Section II – Who Is An Insured is amended to include as an additional insured the person(s) or organization(s) shown in the Schedule, but only with respect to liability for "bodily injury", "property damage" or "personal and advertising injury" caused, in whole or in part, by your acts or omissions or the acts or omissions of those acting on your behalf:

1. In the performance of your ongoing operations; or
2. In connection with your premises owned by or rented to you.

However:

1. The insurance afforded to such additional insured only applies to the extent permitted by law; and
2. If coverage provided to the additional insured is required by a contract or agreement, the

insurance afforded to such additional insured will not be broader than that which you are required by the contract or agreement to provide for such additional insured.

B. With respect to the insurance afforded to these additional insureds, the following is added to Section III – Limits Of Insurance:

If coverage provided to the additional insured is required by a contract or agreement, the most we will pay on behalf of the additional insured is the amount of insurance:

1. Required by the contract or agreement; or
 2. Available under the applicable Limits of Insurance shown in the Declarations;
- whichever is less.

This endorsement shall not increase the applicable Limits of Insurance shown in the Declarations.

WAIVER OF OUR RIGHT TO RECOVER FROM OTHERS ENDORSEMENT - CALIFORNIA

We have the right to recover our payments from anyone liable for an injury covered by this policy. We will not enforce our right against the person or organization named in the Schedule. (This agreement applies only to the extent that you perform work under a written contract that requires you to obtain this agreement from us.)

You must maintain payroll records accurately segregating the remuneration of your employees while engaged in the work described in the Schedule.

The additional premium for this endorsement shall be 2.0% of the California workers' compensation premium otherwise due on such remuneration.

Schedule**Person or Organization****Job Description**

Where required by contract

Any person or organization to whom you become obligated to waive your rights of recovery against, under any contract or agreement you enter into prior to the occurrence of loss.

This endorsement changes the policy to which it is attached and is effective on the date issued unless otherwise stated.
(The information below is required only when this endorsement is issued subsequent to preparation of the policy.)

Endorsement Effective: 11/01/2025

Policy No.: 1000003941

Endorsement No.:

Insured:

Premium:

Insurance Company:

Countersigned by: _____

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.

15. Anti-Discrimination. In connection with all work performed under this bid, there shall be no lawful 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.

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

17. Manufacturer and Manufacturer ID. Specific manufacturers and manufacturer IDs are required in order to be compatible with District's selected menu. This specification is not intended to restrict competition. Bidders may find discrepancies in the manufacturer IDs given in that the ID may be an old one and the item is not referred to by a new number. Consideration will be given in that situation. Please note that the bid is for the same item as specified by designating "New Number" in the Manufacturer ID area, should that be the case. Inquiries regarding such discrepancies are to be made in accordance with Section 9: Interpretation of Bid Documents in the Information for Bidders.

18. Alternate Brands. All items bid must conform to the terms and conditions set forth in these bid documents. The Districts reserve the right to reject all bids that do not conform to the bid. **Should the bidder wish to request any alternate brand, the bidder shall submit a written request to the District within the timeframe stated for Requests for Information (RFI's) deadline (noted on the Calendar of Events or above in no. 9).** At a minimum, descriptive

literature (manufacturer's specifications, nutritional information, and a picture of the specific item), marked with the appropriate bid item number, must be provided, fully describing the claimed "or equal" product. Suitability and valuation of "equals" rest in the sole discretion of the District. Request for alternate brands received after the timeframe stated for Requests for Information (RFI's) deadline (noted on the Calendar of Events or above in no. 9) will not be considered. If the alternate brand item is acceptable, the District will approve it in an Addendum issued to all bidders of record. It is understood and agreed to by the bidder that the Districts reserve the right to reject any such proposed alternate brand; if the item offered by the bidder is not, in the sole opinion of the District, then the bidder expressly understands and agrees that bidder shall furnish the item specified by the District.

19. Samples. If bidder is proposing an alternate brand, bidder must provide five (5) samples of the item (if proposing more than one (1) alternate brand, each item must be in a quantity of five (5) samples) to **Newport-Mesa Unified School District, Nutrition Services, 2985 Bear St., Bldg. B, Costa Mesa CA 92626 no later than April 1, 2026 by 12:00 pm** in order to be evaluated prior to the District approving the item as an "or equal".

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

21. Delivery of Damaged/Unacceptable Products. District reserves the right to refuse complete shipments if there is any evidence of thawed and/or damaged product, product quality failure, including, but not limited to, off flavor, evidence of temperature abuse, character defects, non-uniformity of size, damage, mold, excessive moisture. Evidence of thawing includes and is not limited to cases where cases that are not firm, are soft or spongy to the touch, water stained, crushed, and cases that stick together as a result of freezing. Damaged or dented goods/containers will not be accepted.

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

23. Delivery. Destination will be designated within the boundaries of each District as specified in Appendix B. Actual delivery dates should be coordinated with the District. All shipments shall be accompanied by a packing slip. Purchase order number shall appear on all packing slips, invoices, and packages. Upon award of bid, the awarded bidder(s) shall keep sufficient stock of products to ensure prompt delivery and service schedules.

24. Drug-Free Workplace Certification. Pursuant to Government Code Sections 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.

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

SEE ATTACHED



GOLD STAR FOODS

ALCOHOL/NARCOTICS/DRUGS

Drugs and alcohol in the workplace impairs safety and health, promotes crime, lowers productivity and quality, undermines public confidence in the work we do and creates unacceptable risks to efficient operations. **GOLD STAR** has a vital concern in providing employees with a safe and healthy and efficient work environment that is free from drugs and alcohol and their effects. It is, therefore, the right, duty and obligation of **GOLD STAR** to maintain a safe, healthy and efficient work environment for its employees, to protect the general public, and to protect Company property, equipment and operations.

GOLD STAR intends to comply with all state and federal laws relating to the use of drugs and alcohol and expects employees to adhere to these laws and comply with the Company policy regarding the use of drugs and alcohol. The following rules and standards of conduct apply to all employees, including employee shareholders, either on Company property, at or around job sites, and/or during the work day (including meals and rest periods).

GUIDELINES AND DEFINITIONS

1. GOLD STAR absolutely prohibits the following:
 - A. The manufacture, possession, use, sale, purchase, dispensation and/or G565 distribution of any illegal drug or controlled substance on Company premises.
 - B. Possession and/or use of any prescription drug unless possession and/or use is pursuant to a valid prescription issued to the person in possession or in use of such prescription drug as is directed by the prescription for the purpose for which the prescription drug has been prescribed.
 - C. Misuse of over-the-counter medication or other legally acquired substances and/or misuse of any prescription drug while on Company premises.
 - D. Possession, use, sale, purchase, dispensation, and/or distribution of any alcoholic beverage on premises is prohibited.
 - E. Allowing and/or having knowledge of, without informing the Company, of persons on Company property or job sites who are there with the purpose and intent of manufacturing, selling, using, dispensing, and/or distributing any illegal or controlled substance.
 - F. Driving a Company vehicle and/or operating equipment while under the influence of drugs or alcohol.
2. Violation of this policy will result in disciplinary action, up to and including termination for a first offense at the sole discretion of **GOLD STAR**.

THE School Nutrition Supply Chain™

(800) 840-0315 | goldstarfoods.com |   [@goldstarfoods](https://twitter.com/goldstarfoods)
2855 E. Calaveras Rd. 6th floor // Ontario, CA 91761



A GS Foods Group
Company



GOLD STAR FOODS

GOLD STAR may, in addition to disciplinary action and/or rehabilitation, require employees in violation of this policy and/or testing positive for drugs and alcohol to submit to random testing for a period of eighteen (18) months following such violation, positive test, or rehabilitation pursuant to a written "last chance agreement".

Testing positive for any metabolites for illegal drugs and/or alcohol during any rehabilitation program or in the 18 month period mentioned above will result in G565-001 -- 1078876.1 46 discharge. Pending completion of the test, the employee may be temporarily suspended from employment. If the employee refuses to agree to take the test and other circumstances indicate the employee is under the influence of alcohol or drugs, the employee will be subject to disciplinary action up to and including discharge.

In order to enforce this policy, the Company reserves the right to conduct searches of Company property and/or reasonable searches of employees and/or their personal property, and to implement other measures necessary to deter and detect abuse of this policy. Entry on Company premises constitutes consent to inspection.

Testing positive for any metabolites for illegal drugs and/or alcohol during any rehabilitation program or in the 18 month period mentioned above will result in G565-001 -- 1078876.1 46 discharge. Pending completion of the test, the employee may be temporarily suspended from employment. If the employee refuses to agree to take the test and other circumstances indicate the employee is under the influence of alcohol or drugs, the employee will be subject to disciplinary action up to and including discharge.

In order to enforce this policy, the Company reserves the right to conduct searches of Company property and/or reasonable searches of employees and/or their personal property, and to implement other measures necessary to deter and detect abuse of this policy. Entry on Company premises constitutes consent to inspection.

3. Circumstances Requiring Testing:

- A. Pre-employment: Offer of employment is made contingent upon an applicant's drug and alcohol screening test being negative.
- B. Reasonable Suspicion: Any employee found to be in possession or control of alcohol or illegal drugs will be subject to immediate suspension pending discharge. In the case of illegal drugs, the authorities will be contacted and given a full report of the situation. An employee found in possession of prescription drugs will be given an opportunity, prior to suspension, to show that the drugs were prescribed by his/her physician for treatment of an existing or recurring condition. Prescription drugs shall be used only in the manner, combination, and quality prescribed.

THE School Nutrition Supply Chain

(800) 640-0215 | goldstarfoods.com |   [goldstarfoods](https://www.facebook.com/goldstarfoods)
2855 E. O'Neill Rd., 6th floor // Ontario, CA 91761



A GS Foods Group
Company



GOLD STAR FOODS

Employees undergoing prescribed medical treatment with a legal drug that might later negatively affect behavior or work performance should report this fact to their supervisor. If the employee feels that after taking the prescribed medicine his or her behavior or work performance is being negatively affected, the employee should report this fact to his or her supervisor. (This does not require the employee to disclose the type of medication or the reason for taking it.) A manager may place the employee in an alternate position, if available, or on a leave of absence until it can be confirmed that the employee can safely and efficiently perform all of the essential functions of the employee's position. It may be necessary to restrict the employee's work activity while he or she undergoes treatment. Abnormal behavior or substandard work performance which results from prescribed medication may result in disciplinary action if the employee fails to communicate with his or her supervisor in advance concerning the effects of the prescribed medication.

THE School Nutrition Supply Chain™

(800) 640-0215 | goldstarfoods.com |   @goldstarfoods
2855 E Guasti Rd, 6th floor // Ontario, CA 91761



A GS Foods Group
Company

26. Tobacco-Free Policy. The successful bidder shall agree to enforce a tobacco-free work site and shall submit the completed Tobacco Use Policy.

27. 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 Criminal Records Check Certification.

28. Protest. Bidders may protest the recommended award, provided the protest is in writing, contains the bid number, is delivered to the address listed for submission of bid documents, and is submitted within five (5) calendar days of the bid closing deadline. Grounds for a protest is that the District failed to follow the selection procedures and adhere to requirements specified in the bid 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 the Director, Purchasing & Warehouse or District legal counsel. 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.

29. References. Bidders shall list a minimum of four (4) references where bidder has successfully provided the similar type(s) of goods and services to another large school district or large corporation at the similar size and scope as the Districts. All references shall include full district/ firm name, address, phone number, management contact, and description of work completed. District reserves the right to contact all references even if Bidder has provided the same type of service for the Districts in the past. Failure by bidder to provide references with its bid submittal may result in rejection of bid by District. 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 bid.

30. Public Information. All materials received by the District in response to this Bid/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 bid documents. Any bidder information used to aid in bid selection must not be restricted from the public.

31. Debarment, Suspension, and Other Responsibility Matters. 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 bid 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 bid due date or the bidder may be declared as non-responsive.

32. 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 so 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.

FIRM NAME: Gold Star Foods, Inc.

ADDRESS: 3781 E. Airport Drive, Ontario, CA 91761

TELEPHONE: (909) 843-9600 **FAX:** (909) 843-9658

CONTACT NAME:  Sean C. Leer - Chief Executive Officer

E-MAIL ADDRESS: Bids@Goldstarfoods.com

BID FORM AND REQUIRED DOCUMENTS ATTACHED HERETO

FOR

BID NO. 124-26,

**SOUTH ORANGE COUNTY PURCHASING GROUP - PROCESSED COMMODITY,
COMMERCIAL, SNACK & BEVERAGE PRODUCTS**

FOR

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

(On behalf of South Orange County Purchasing Group which includes Irvine Unified School District, Newport-Mesa Unified School District, Saddleback Valley Unified School District and Tustin Unified School District)

BID FORM

Bidder Name: Gold Star Foods, Inc.

To: Newport-Mesa Unified School District, Irvine Unified School District, Tustin Unified School District, and Saddleback Valley Unified School District, acting by and through their Governing Boards herein, called the "Districts."

1. The undersigned bidder, having become familiarized with all the following documents including but not limited to Notice Calling for Bids, Calendar of Events, Information for Bidders, Bid Form, Noncollusion Declaration, Certification of Primary Participant Regarding Debarment, Suspension & Other Related Matters, Certificate of Lobbying, Agreement, Tobacco Use of Policy, Workers' Compensation Certificate, Drug-Free Workplace Certification, Criminal Records Check Certification, W-9, all insurance requirements, Scope of Work/General Conditions, District Information & Delivery Sites, Pricing Sheet, and all modifications, addenda and amendments, if any (hereinafter Bid Documents), the local conditions affecting the performance of the work and the cost 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 Bid 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, 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:

Bid No. 124-26, South Orange County Purchasing Group - Processed Commodity, Commercial, Snack & Beverage Products

All in strict conformity with the Bid Documents, including Addenda Nos. 1, 2, N/A, on file at the Purchasing Department of the Newport-Mesa Unified School District for the sums as set forth in Appendix C – Pricing Sheet.

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

3. The initial term of the Agreement is July 1, 2026, through June 30, 2027. 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 the **Newport-Mesa Unified School District** the Agreement and will also furnish and deliver to the **Newport-Mesa Unified School 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) working days of the notice of award of the contract.

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

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

Name	Address	Phone/ Email
Sean C. Leer - Chief Executive Officer	3781 E. Airport Drive, Ontario, CA 91761	(562) 508-6533, Sean@GSFoodsGroup.com
Scott Salmon, Chief Administrative Officer	3781 E. Airport Drive, Ontario, CA 91761	(909) 843-9603, Scott@GSFoodsGroup.com
John Cho, E.V.P. of Revenue Management	3781 E. Airport Drive, Ontario, CA 91761	(909) 843-9617, Johncho@goldstarfoods.com

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

8. In submitting this bid, the bidder offers and agrees that if the bid 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 bid. 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 Section 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 the DISTRICT, the bidder shall furnish a notarized financial statement, references, and other information required by the DISTRICT that is sufficiently comprehensive to permit an appraisal of bidder's ability to perform the work.

11. **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. 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 so 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.

14. Failure to complete the Bid Form and Appendix C – Pricing Sheet (excel) in its entirety will render a bidder nonresponsive.

15. Bid prices are to include shipping/delivery.

16. List of References. Please provide references of school districts and/or any public agencies that bidder has contracted with to provide processed commodity, commercial, snack & beverage products as required under Section 29, Information for Bidders.

1. Name: Murrieta Valley Unified School District
Address and Telephone: 41870 McAlby Ct. Murrieta, CA 92562
951-696-1600 x1148
Contact Person: Jill Lancaster, Nutrition Services Director
Description of Product: Broadline
2. Name: Corona-Norco Unified School District
Address and Telephone: 2820 Clark Ave. Norco, CA 92860
951-736-3256
Contact Person: Megan Moore, Director of Nutrition Services
Description of Product: Broadline
3. Name: Lancaster School District
Address and Telephone: 44322 Hardwood Ave. Lancaster, CA 93534
661-948-4661 x50140
Contact Person: Debra Candelaria, Nutrition Services Director
Description of Product: Broadline
4. Name: Glendale Unified School District
Address and Telephone: 223 N. Jackson St. Glendale, CA 91206
(818) 552-2677
Contact Person: Linda Scaletta, Assistant Director
Description of Product: Broadline
5. Name: Menifee Union School District
Address and Telephone: 29775 Haun Rd, Menifee, CA 92586
951-679-8355
Contact Person: Adriana Lopez, Nutrition Services Director
Description of Product: Broadline

The undersigned hereby declares that all of the representatives of this bid 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: Gold Star Foods, Inc.

(a Delaware Corporation¹)

Business Address: 3781 E. Airport Drive, Ontario, CA 91761

Telephone (909) 843-9600

Signed by: [Signature], President Date: April 8, 2026

Print Name: Sean C. Leer, Chief Executive Officer, President Date: April 8, 2026

Signed by: [Signature], Secretary Date: April 8, 2026

Print Name: Serge LeHenaff, Chief Financial Officer, Secretary Date: April 8, 2026

¹A 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.

SEE ATTACHED

GOLD STAR FOODS, INC.

DORI FOODS, INC.

PON FOOD CORPORATION

**OMNIBUS CONSENT IN LIEU OF SPECIAL MEETINGS
OF
THE BOARDS OF DIRECTORS**

March 20, 2024

The undersigned to this Omnibus Consent in Lieu of Special Meetings of the Boards of Directors (this "Consent"), being all of the members of the boards of directors (the "Directors") of Gold Star Foods, Inc., a Delaware corporation ("Gold Star"), Dori Foods, Inc., a Virginia corporation ("Dori"), and Pon Food Corporation, a Louisiana corporation ("Pon", and together with Gold Star and Dori, the "Corporations") in lieu of holding a special meeting of the board of each of the Corporations, hereby take the following actions and adopt the following resolutions by written consent pursuant to the Bylaws of the Corporations and the laws of Delaware, Virginia and Louisiana (collectively, "State Law").

GRANT OF SIGNING AUTHORITY

WHEREAS, it is necessary for each of the Corporations to have several individuals who, in the ordinary course of business, are authorized to execute and deliver instruments and documents in the name and on behalf of such Corporation, under its corporate seal or otherwise, and to pay all such fees and expenses, which shall in their judgment be necessary, proper, or advisable (all such authority, "Signing Authority").

NOW, THEREFORE, BE IT RESOLVED, that as of the date hereof, each of the Corporations hereby grants Signing Authority, which, for the avoidance doubt, continues to be held by all Authorized Officers (as defined below) of the Corporations, to John Cho, Executive Vice President.

GENERAL

RESOLVED, that in order to fully carry out the intent and effectuate the purposes of the foregoing resolutions, any duly authorized officer of the Corporations, either alone or in conjunction with any other officer of the Corporations (collectively, the "Authorized Officers") is

hereby authorized to take all such further action, and to execute and deliver all such further instruments and documents in the name and on behalf of each of the Corporations, under its corporate seal or otherwise, and to pay all such fees and expenses, which shall in such his or her judgment be necessary, proper or advisable; and

FURTHER RESOLVED, that any acts of the Authorized Officers or of any person or persons designated and authorized to act by the Authorized Officers, which acts would have been authorized by the foregoing resolutions except that such acts were taken prior to the adoption of such resolutions, are hereby severally ratified, confirmed, approved and adopted as acts in the name and on behalf of the Corporations.

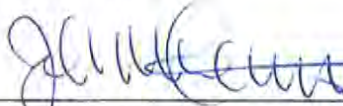
The actions taken by this Consent shall have the same force and effect as if taken at special meetings of the boards of each of the Corporations, duly called and constituted pursuant to the Bylaws of the Corporations and State Law.

This Consent may be executed in as many counterparts as may be required; all counterparts shall collectively constitute one and the same consent. Upon execution, this Consent shall be deemed delivered to (i) C. Sott Salmon, the Secretary of each of the Corporations, and (ii) each of the Corporations.

* * * * *

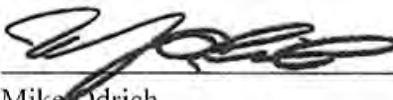
IN WITNESS WHEREOF, the undersigned have executed this Consent as of the
date first written above.

Kenneth Slutsky



Jack McCarthy, Jr.

Steven Russell



Mike Odrich

[Signature Page to Omnibus Board Consent]

4889-3738-4367, v.3

Gold Star Foods, Inc. 

IN WITNESS WHEREOF, the undersigned have executed this Consent as of the date first written above.

Kenneth W Slutsky
Kenneth Slutsky

Jack McCarthy, Jr.

Steven L Russell, Jr.
Steven Russell

Mike Odrich

[Signature Page to Omnibus Board Consent]

4889-3738-4367, v.3

Gold Star Foods, Inc. 

Joint Venturer Name: _____
Signed by: _____
Print Name: _____
Date: _____
Business Address: _____
Telephone: _____

Other Parties *If an individual* Name: _____
to Joint Venturer Signed by: _____
Print Name: _____
Date: _____
Doing Business as: _____
Business Address: _____
Telephone: _____

If a Partnership Name: _____
Signed by: _____
Print Name: _____
Date: _____
Business Address: _____
Telephone: _____

If a Corporation Name: _____
(a _____ Corporation)
Signed by: _____
Print Name: _____
Title: _____
Date: _____
Business Address: _____
Telephone: _____

NONCOLLUSION DECLARATION TO BE EXECUTED BY
BIDDER AND SUBMITTED WITH BID
(Public Contract Cod Section 7106)

The undersigned declares:

I am the Chief Executive Officer [Title] of Gold Star Foods, Inc. [Name of Company], the party making the foregoing bid.

The bid is not made in the interest of, or on behalf of, any undisclosed person, partnership, company, association, organization, or corporation. The bid 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 bid. The bidder has not directly or indirectly colluded, conspired, connived, or agreed with any bidder or anyone else to put in a sham bid, 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 bid price of the bidder or any other bidder, or to fix any overhead, profit, or cost element of the bid price, or of that of any other bidder. All statements contained in the bid are true. The bidder has not, directly or indirectly, submitted his or her bid price or any breakdown thereof, or the contents thereof, or divulged information or data relative thereto, to any corporation, partnership, company, association, organization, bid depository, or to any member or agent thereof, to effectuate a collusive or sham bid, 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 April 8, 2026 [Date], at Ontario [City], California [State].



Signature

Sean C. Leer, Chief Executive Officer

Print Name

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

The Gold Star Foods, Inc.

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 Gold Star Foods, Inc.

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.



Sean C. Leer,
Chief Executive Officer

Signature and Title of Authorized Official

**CERTIFICATE OF
RESTRICTIONS ON LOBBYING**

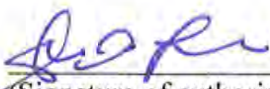
I, Sean C. Leer, Chief Executive Officer, hereby certify on behalf (name of offeror) of
Gold Star Foods, Inc. that:
(Firm Name)

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 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 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 is 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.

April

Executed this 8 day of April, 2026

By:  Sean C. Leer
(Signature of authorized official)

Chief Executive Officer
(Title of authorized official)

SAMPLE AGREEMENT

THIS AGREEMENT, dated the ____ day of _____, 20__, in the County of Orange, State of California, is by and between **Newport-Mesa Unified School District**, (hereinafter referred to as "DISTRICT"), and _____, (hereinafter referred to as "CONTRACTOR").

The DISTRICT and CONTRACTOR, for the consideration stated herein, agree as follows:

1. CONTRACTOR agrees to comply with all the terms and conditions set forth in the bid documents for **Bid No. 124-26, South Orange County Purchasing Group - Processed Commodity, Commercial, Snack & Beverage Products**, including but not limited to the Notice Calling for Bids, Calendar of Events, Information for Bidders, Bid Form, Noncollusion Declaration, Certification of Primary Participant Regarding Debarment, Suspension & Other Related Matters, Certificate of Lobbying, Agreement, Tobacco Use of Policy, Workers' Compensation Certificate, Drug-Free Workplace Certification, Criminal Records Check Certification, W-9, all insurance requirements, Scope of Work/General Conditions, District Information & Delivery Sites, Pricing Sheet, and all modifications, addenda and amendments, if any, thereto by this reference incorporated herein. The bid documents are complementary and what is called for by any one shall be as binding as if called for by all.

2. CONTRACTOR shall timely perform everything required to be performed, and shall provide, furnish, and pay for all the labor, materials, supplies, tools, equipment, and all applicable taxes, utility and transportation services required pursuant to this Agreement. All of said work shall be performed and completed in a good workmanlike manner in strict accordance with all provisions of this Agreement as hereinabove defined and in accordance with applicable laws, codes, regulations, ordinances, and any other legal requirements. The CONTRACTOR shall be liable to the DISTRICT for any damages arising as a result of a failure to fully comply with this obligation.

3. DISTRICT shall pay to the CONTRACTOR, as full consideration for the faithful performance of this Agreement, subject to any additions or deduction or deduction as agreed to in writing, according to the unit prices identified on the Appendix C - Pricing Sheet.

4. The initial term of the Agreement is July 1, 2026, through June 30, 2027. 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.

5. **Time is of the essence.**

6. The DISTRICT shall have discretion to terminate this Agreement at any time and require CONTRACTOR to cease all work under this Agreement by providing CONTRACTOR thirty (30) days prior written notice of termination, CONTRACTOR shall:

- (i) Cease operations as it applies to the DISTRICT in the notice:
- (ii) Take any actions necessary, or the DISTRICT may direct, for the protection

- and preservation of the work; and
- (iii) Not terminate any insurance provisions required by the bid documents.

In case of such termination for the DISTRICT's convenience, CONTRACTOR shall be entitled to receive payment from the DISTRICT for processed commodity, commercial, snack & beverage products satisfactorily received and accepted prior to the effective date of the termination. The foregoing provisions are in addition to and not in limitation of any other rights or remedies available to the DISTRICT.

7. The CONTRACTOR agrees to and does hereby indemnify and hold harmless the DISTRICT, Governing Board, its officers, agents and employees from every claim or demand made, and every liability, loss, damage, or expense, of any nature whatsoever, which may be incurred by reason of:

(a) Any injury to or death of any person(s) or damage to, loss or theft of any property sustained by the CONTRACTOR or any person, firm or corporation employed by the CONTRACTOR, either directly or by independent contract, upon or in connection with the work called for in this Agreement, except for liability resulting from the sole active negligence, or willful misconduct of the DISTRICT.

(b) Any injury to or death of any person(s), or damage, loss or theft of any property caused by any act, neglect, default or omission of the CONTRACTOR or any person, firm, or corporation employed by the CONTRACTOR, either directly or by independent contract, arising out of, or in any way connected with the work covered by this Agreement, whether said injury or damage occurs either on or off DISTRICT property, if the liability arose due to the negligence or willful misconduct of anyone employed by the CONTRACTOR, either directly or by independent contract.

The CONTRACTOR, at CONTRACTOR's own expense, cost, and risk shall defend any and all actions, suits, or other proceedings that may be brought or instituted against the DISTRICT, Governing Boards, its officers, agents or employees, on any such claim, demand, or liability, and shall pay or satisfy any judgment that may be rendered against the DISTRICT, Governing Board, its officers, agents or employees in any action, suit or other proceedings as a result thereof.

8. All items shall be subject to the inspection of the DISTRICT. Inspection of the items shall not relieve the CONTRACTOR from any obligation to fulfill this Agreement. Defective items shall be made good by the CONTRACTOR, and unsuitable items may be rejected, notwithstanding that such defective work and materials have been previously overlooked by the DISTRICT and accepted. If any items shall be found defective at any time before final acceptance of the complete delivery, the CONTRACTOR shall forthwith remedy such defect in a manner satisfactory to the DISTRICT. All items rejected by the DISTRICT at any time prior to final inspection and acceptance shall at once be removed from the place of delivery by the CONTRACTOR who shall assume and pay the cost thereof without expense to the DISTRICT and shall be replaced by satisfactory items.

9. While engaged in carrying out and complying with the terms and conditions of this

Contract the CONTRACTOR is an independent Contractor, and is not an officer, employee, or agent of the DISTRICT.

10. CONTRACTOR shall, at CONTRACTOR's sole cost and expense, provide for and maintain in full force and effect, from the commencement of services until the expiration of this Agreement, a policy, or policies of insurance, in connection with the furnishing of materials, articles, or services covered under this Agreement. CONTRACTOR agrees to provide an endorsement to this policy(s) stating, "Such insurance as is afforded by this policy shall be primary, and any insurance carried by the DISTRICT shall be excess and noncontributory." In addition, CONTRACTOR agrees to name DISTRICT, its Governing Board, officers, agents, and employees as additional insured under said policy. No later than five (5) calendar days after the execution of this Agreement, CONTRACTOR shall provide DISTRICT with copies of the policy or policies of insurance evidencing all coverages and endorsements required hereunder including a provision for a thirty (30) day written notice of cancellation or reduction in coverage.

a. CONTRACTOR shall, at CONTRACTOR'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 CONTRACTOR's fulfillment of the obligations under this AGREEMENT:

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.

(1) General Aggregate	\$2,000,000
(2) Each Occurrence	\$1,000,000
(3) Products/Completed Operations	\$1,000,000
(4) Personal and Advertising Injury	\$1,000,000
(5) Damage to Rented Premises	\$50,000
(6) 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 CONTRACTOR drives on behalf of the DISTRICT in the course of performing Services.)

iv. Professional Liability Insurance with a limit of \$2,000,000 per occurrence, unless waived by the DISTRICT.

v. Workers' Compensation and Employers Liability Insurance in a form and amount covering CONTRACTOR'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 a., b., c., and d. above shall not in any way limit the liability of the CONTRACTOR.

b. No later than ten (10) days from execution of this AGREEMENT by the DISTRICT and CONTRACTOR, and prior to commencing the Services under this AGREEMENT, CONTRACTOR shall provide DISTRICT with certificates of insurance evidencing all coverages and endorsements required hereunder.

CONTRACTOR 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 this AGREEMENT.

Insurance Covering Special Hazards: The following special hazards shall be covered by rider or riders to above-mentioned public liability insurance or property damage insurance policy or policies of insurance, or by special policies of insurance in amounts as follows:

Automotive and truck where operated in amounts as above.

Material hoist where used in amounts as above.

11. If CONTRACTOR is a corporation, the undersigned hereby represents and warrants that the corporation is duly incorporated and in good standing in the State of _____, and that _____, whose title is _____, is authorized to act for and bind the corporation.

12. The failure of the DISTRICT in any one or more instances to insist upon strict performance of any of the terms of this Agreement or to exercise any option herein conferred shall not be construed as a waiver or relinquishment to any extent of the right to assert or rely upon any such terms or option in the future.

13. The CONTRACTOR shall not assign, transfer, convey, sublet, or otherwise dispose of this Agreement or of its rights, title, or interest in or to the same or any part thereof. If the

CONTRACTOR shall assign, transfer, convey, sublet or otherwise dispose of the Agreement or its right, title or interest therein, or any part thereof, such attempted or purported assignment, transfer, conveyance, sublease or other disposition shall be null, void and of no legal effect whatsoever; and the Agreement may, at the option of the DISTRICT, be terminated, revoked and annulled, and the DISTRICT shall thereupon be relieved and discharged from any and all liability and obligations growing out of the same to the CONTRACTOR, and to its purported assignee or transferee.

14. The CONTRACTOR shall maintain books, records, documents, and other evidence and accounting procedures and practices, sufficient to reflect properly all costs of whatever nature claimed to have been incurred and anticipated to be incurred for the performance of this Agreement. The CONTRACTOR shall preserve and make available its records to the DISTRICT and/or other representative agencies having a pecuniary or other bona fide 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 CONTRACTOR 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.

15. Any notice from one party to the other or otherwise under the Agreement shall be in writing and shall be dated and signed by party giving such notice or by a duly authorized representative of such party. Any such notice shall not be effective for any purpose whatsoever unless served in one of the following manners:

- (1) If notice is given to DISTRICT, by personal delivery thereof to DISTRICT, or by depositing same in United States mail, enclosed in a sealed envelope addressed to said CONTRACTOR at its regular place of business or at such address as may have been established for the conduct of work under this Agreement, and sent by registered or certified mail with postage prepaid.
- (2) If notice is given to CONTRACTOR, by personal delivery thereof to said, or by depositing same in United States mail, enclosed in a sealed envelope addressed to said CONTRACTOR at its regular place of business or at such address as may have been established for the conduct of work under this Agreement, and sent by registered or certified mail with postage prepaid.

16. Each and every provision of law and clause required by law to be inserted in this Agreement shall be deemed to be inserted herein and the Agreement shall be read and enforced as though it were included herein, and if through mistake or otherwise any such provision is not inserted, or is not currently inserted, then upon application of either party the Agreement shall forthwith be physically amended to make such insertion or correction. The Agreement and bid documents are complimentary. CONTRACTOR warrants and certifies that in the performance of this Agreement, it will comply with all applicable statutes, laws, rules, regulations and orders of the United States, and of any state or political subdivision thereof, including laws and regulations pertaining to labor, wages, hours, and other conditions of employment, and applicable price ceilings if any. The CONTRACTOR shall indemnify, hold harmless and defend the DISTRICT against any and all actions, proceedings, penalties, or claims arising out of the failure to comply strictly with the IRCA. Failure of the DISTRICT to insist on the strict performance of the terms,

conditions, and agreements of this Agreement shall not constitute or be construed as a waiver or relinquishment of the DISTRICT rights thereafter to enforce strict compliance with any such terms, conditions, or agreements but the same shall continue in full force and effect.

17. 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 by act of God, fire, or commandeering of materials, products, plants or facilities by the government, when satisfactory evidence thereof is presented, provided that it is satisfactorily established that the non-performance is not due to the fault or neglect of the party not performing.

18. This Agreement constitutes the entire agreement of the parties. No other agreements, oral or written, pertaining to the work to be performed, exists between the parties. This Agreement can be modified only by an amendment in writing, signed by both parties and pursuant to action of the Governing Boards of the DISTRICT.

19. The laws of the State of California and County of Orange shall govern the terms and conditions of this Agreement.

20. Each of the parties signing this Agreement warrants to the other that he or she has the full authority of the entity on behalf of which his or her signature is made.

IN WITNESS WHEREOF, the parties hereto have caused this Agreement to be executed.

NEWPORT-MESA UNIFIED SCHOOL
DISTRICT

CONTRACTOR

By: _____
Signature

By: _____
Signature

Print Name

Print Name

Title

Title

Date

Date

Newport-Mesa Unified School District
Board Approval Date

Tax ID No.(Corporate Seal of Contractor,
if corporation)

TOBACCO USE POLICY

NEWPORT-MESA UNIFIED SCHOOL DISTRICT

Costa Mesa, California

In the interest of public health, the Newport-Mesa Unified School District provides a tobacco-free environment. Smoking or the use of any tobacco products are prohibited in buildings and vehicles, and on any property owned, leased, or contracted for, by the District. Failure to abide with this requirement could result in the termination of this contract.

I acknowledge that I am aware of Tobacco Use Policy and hereby certify that I and my employees will adhere to the requirements of the policy.

Name of Bidder

Signature

Date

WORKER'S COMPENSATION CERTIFICATE

Labor Code section 3700.

"Every employer except the state shall secure the payment of compensation in one or more of the following ways:

(a) By being insured against liability to pay compensation in one or more insurers duly authorized to write compensation insurance in this state.

(b) By securing from the Director of Industrial Relations a certificate of consent to self-insure either as an individual employer or as one employer in a group of employers, which may be given upon furnishing proof satisfactory to the Director of Industrial Relations of ability to self-insure and to pay any compensation that may become due to his or her employees.

(c) For any county, city, city and county, municipal corporation, public district, public agency or any political subdivision of the state, including each member of a pooling arrangement under a joint exercise of powers agreement (but not the state itself), by securing from the Director of Industrial Relations a certificate of consent to self-insure against workers' compensation claims, which certificate may be given upon furnishing proof satisfactory to the director of ability to administer workers' compensation claims properly, and to pay workers' compensation claims that may become due to its employees. On or before March 31, 1979, a political subdivision of the state which, on December 31, 1978, was uninsured for its liability to pay compensation, shall file a properly completed and executed application for a certificate of consent to self-insure against workers' compensation claims. The certificate shall be issued and be subject to the provisions of Section 3702."

I am aware of the provisions of Labor Code section 3700 which require every employer to be insured against liability for workers' compensation or to undertake self-insurance in accordance with the provisions of that code, and I will comply with such provisions before commencing the performance of the work of this contract.

Name of Contractor

By: _____
Signature

Print Name

Title

Date

(In accordance with Article 5 [commencing at Section 1860], Chapter 1, Part 7, Division 2 of the Labor Code, the above certificate must be signed and filed with the awarding body prior to performing any work under the Agreement.)



DRUG-FREE WORKPLACE CERTIFICATION

This Drug-Free Workplace Certification is required pursuant to Government Code Sections 8350, et seq., the Drug-Free Workplace Act of 1990. The Drug-Free Workplace Act of 1990 requires that every person or organization awarded a contract for the procurement of any property or services from any State agency must certify that it will provide a drug-free workplace by doing certain specified acts. In addition, the Act provides that each contract awarded by a State agency may be subject to suspension of payments or termination of the contract and the contractor may be subject to debarment from future contracting, if the state agency determines that specified acts have occurred.

Pursuant to Government Code Section 8355, every person or organization awarded a contract from a State agency shall certify that it will provide a drug-free workplace by doing all of the following:

a) Publishing a statement notifying employees that the unlawful manufacture, distribution, dispensation, possession, or use of a controlled substance is prohibited in the person's or organization's workplace and specifying actions which will be taken against employees for violations of the prohibition

b) Establishing a drug-free awareness program to inform employees about all of the following:

- 1) The dangers of drug abuse in the workplace;
- 2) The person's or organization's policy of maintaining a drug-free workplace;
- 3) The availability of drug counseling, rehabilitation, and employee-assistance programs;
- 4) The penalties that may be imposed upon employees for drug abuse violations;

c) Requiring that each employee engaged in the performance of the contract be given a copy of the statement required by subdivision (a) and that, as a condition of employment on the contract, the employee agrees to abide by the terms of the statement.

I, the undersigned, agree to fulfill the terms and requirements of Government Code Section 8355 listed above and will publish a statement notifying employees concerning (a) the prohibition of controlled substance at the workplace, (b) establishing a drug-free awareness program, and (c) requiring that each employee engaged in the performance of the contract be given a copy of the statement required by Section 8355(a) and requiring that the employee agree to abide by the terms of that statement.

I also understand that if the DISTRICT determines that I have either (a) made a false certification herein, or (b) violated this certification by failing to carry out the requirements of Section 8355, that the contract awarded herein is subject to suspension of payments, termination, or both. I further understand that, should I violate the terms of the Drug-Free Workplace Act of 1990, I may be subject to debarment in accordance with the requirements of Section 8350, et seq.

I acknowledge that I am aware of the provisions of Government Code Section 8350, et seq. and hereby certify that I will adhere to the requirements of the Drug-Free Workplace Act of 1990.

Name of Contractor

Signature

Print Name

Title

Date

NOTICE REGARDING CRIMINAL RECORDS CHECK
EDUCATION CODE SECTION 45125.1

Education Code Section 45125.1 provides that if the employees of any entity that has a contract with a school district may have any contact with pupils, those employees shall submit or have submitted their fingerprints in a manner authorized by the Department of Justice together with a fee determined by the Department of Justice to be sufficient to reimburse the Department for its costs incurred in processing the application.

The Department of Justice shall ascertain whether the individual whose fingerprints were submitted to it has been arrested or convicted of any crime insofar as that fact can be ascertained from information available to the Department. When the Department of Justice ascertains that an individual whose fingerprints were submitted to it has a pending criminal proceeding for a violent felony listed in Penal Code Section 1192.7(c), or has been convicted of such a felony, the Department shall notify the employer designated by the individual of the criminal information pertaining to the individual. The notification shall be delivered by telephone and shall be confirmed in writing and delivered to the employer by first-class mail.

The contractor shall not permit an employee to come in contact with pupils until the Department of Justice has ascertained that the employee has not been convicted of a violent or serious felony. The contractor shall certify in writing to the governing board of the school district that none of its employees who may come in contact with pupils have been convicted of a violent or serious felony.

Penal Code Section 667.5(c) lists the following "violent" felonies: murder; voluntary manslaughter; mayhem; rape; sodomy by force; oral copulation by force; lewd acts on a child under the age of 14 years; any felony punishable by death or imprisonment in the state prison for life; any felony in which the defendant inflicts great bodily injury on another; any robbery perpetrated in an inhabited dwelling; arson; penetration of a person's genital or anal openings by foreign or unknown objects against the victim's will; attempted murder; explosion or attempt to explode or ignite a destructive device or explosive with the intent to commit murder; kidnapping; continuous sexual abuse of a child; and carjacking.

Penal Code Section 1192.7 lists the following "serious" felonies: murder; voluntary manslaughter; mayhem; rape; sodomy by force; oral copulation by force; a lewd or lascivious act on a child under the age of 14 years; any felony punishable by death or imprisonment in the state prison for life; any felony in which the defendant personally inflicts great bodily injury on another, or in which the defendant personally uses a firearm; attempted murder; assault with intent to commit rape or robbery; assault with a deadly weapon on a peace officer; assault by a life prisoner on a noninmate; assault with a deadly weapon by an inmate; arson; exploding a destructive device with intent to injure or to murder, or explosion causing great bodily injury or mayhem; burglary of an inhabited dwelling; robbery or bank robbery; kidnapping; holding of a hostage by a person confined in a state prison; attempt to commit a felony punishable by death or imprisonment in the state prison for life; any felony in which the defendant personally uses a dangerous or deadly weapon; selling or furnishing specified controlled substances to a minor; penetration of genital or anal openings by foreign objects against the victim's will; grand theft involving a firearm; carjacking; and a conspiracy to commit specified controlled substances offenses.

CERTIFICATION BY CONTRACTOR CRIMINAL RECORDS CHECK

To the Governing Board of Newport Mesa Unified School District, I,
Gold Star Foods, Inc. (Name of Contractor) certify that:

The undersigned does hereby certify to the governing board of the District as follows: That I am a representative of the Contractor currently under contract ("Contract") with the District; that I am familiar with the facts herein certified, and am authorized and qualified to execute this certificate on behalf of the Contractor.

Contractor certifies that it has taken at least one of the following actions with respect to the service that is the subject of the Contract (check all that applies):

SEE ATTACHED

☒ The Contractor has complied with the fingerprinting requirements of Education Code Sections 33192, 33915, and 45125 et al., with respect to all Contractor's employees and all of its sub-contractors' employees who may have a contact with District pupils in the course of providing services pursuant to the Contract, and the California Department of Justice has determined that none of those employees has been convicted of a felony, as that term is defined in Education Code Section 45122.1, as well as all other applicable legislative and penal codes that may be referenced in this Section. A complete and accurate list of Contractor's employees and of all of its sub-contractors' employees who may come in contact with District pupils during the course and scope of the Contract is attached hereto: and/or

_____ Pursuant to Education Code Section 45125.2, Contractor certified that all employees will be under the continual supervision of, and monitored by, an employee(s) of the Contractor who the California Department of Justice has ascertained has not been convicted of a violent or serious felony. The name and title of the employee(s) who will be supervising Contractor's employee(s) and its sub-contractors' employee(s) is/are:

Name and Title:

_____ The Work on the Contract is at an unoccupied school site and no employee and/or sub-contractor or supplier of any tier of Contract shall come in contact with the District pupils.

Contractor's responsibility for criminal background clearance extends to all of its employees, sub-contractors, and employees of sub-contractors coming into contact with District pupils regardless of whether they are designated as employees or acting as independent contractors or suppliers of the Contractor.

I declare under penalty of perjury that the foregoing is true and correct.



GOLD STAR FOODS

Home Department Code	Last Name, First Name	Hire Date	DOJ Live Scan Date
301	Maldonado Rebolledo, Manuel	08/24/2015	06/01/2016
301	Aceves, Misael	07/05/2016	07/07/2016
301	Gonzalez, Jose Silvestre	01/07/2019	11/20/2018
301	Seaborn, James W	06/21/2021	06/04/2021
301	Moreno, Ignacio	07/12/2021	07/02/2021
301	Jimenez, Cesar Manuel	03/28/2022	03/08/2022
301	Canales Lopez, Francisco Javier	07/27/2023	07/10/2023
301	Calderon Nivon, Francisco	07/24/2023	07/12/2023
301	Ortiz Franco, Agustin	07/24/2023	07/13/2023
301	Delgado Beltran, Antonio	04/08/2021	07/14/2023
301	Acosta Diaz, Edvan Misael	08/07/2023	08/01/2023
301	Morales Haro Sr., Jorge Fernando	08/14/2023	08/01/2023
301	Green, Stephon Chriestoph	09/07/2023	08/09/2023
301	Martinez, Ray Salvador	09/28/2015	04/05/2024
301	Varela, Jesus Alberto	08/01/2024	07/18/2024
301	Gutierrez Ceballos, Eric	08/23/2024	07/25/2024
301	Powe Jr, Rodney	08/12/2024	08/06/2024
301	Vasquez, Juan	08/14/2024	08/06/2024
301	Tovar Vieyra, Leonardo D	10/26/2020	08/12/2024
301	Gonzalez Inzunza, Miguel A	08/08/2025	07/28/2025
301	Bounleuang, Danny	06/21/2021	07/29/2025
301	Soto, Erizon	09/15/2025	08/28/2025
301	Cruz Amezcua, Edgar	09/15/2025	08/29/2025
301	Pulido, Julio R	10/20/2025	09/18/2025
301	Sengchanh, Kongty Joy	10/20/2025	09/18/2025
301	Vasquez, Adrian Nathaniel	10/13/2025	09/23/2025
301	Colin, Joaquin	12/10/2025	11/17/2025
315	Rodriguez Jr., Manuel	08/27/2013	05/24/2016
315	Esparza, Erasmo A	11/12/2017	10/24/2017
315	Holloway, Deshawn William	05/13/2022	04/26/2022
315	Colon III, Ismael	07/18/2022	07/06/2022
315	Hightower, Vincent Bernard	08/02/2022	07/13/2022
315	Rodriguez, Pedro A	10/24/2022	10/03/2022
320	Beltran, Luis Alonso	01/14/2013	05/21/2016
320	Molina, Gildardo	10/01/2012	05/21/2016
320	Ortiz Hernandez, Luis	10/16/2012	05/21/2016
320	Sebastian, Guillermo	08/08/2012	05/21/2016
320	Solis, Jose Angel	08/15/2012	05/21/2016
320	Acosta, Jose	09/09/1997	05/24/2016
320	Alarcon Hernandez, Elmer G	01/22/2013	05/24/2016
320	Sandoval Valdez, Carlos M.	10/14/2013	05/24/2016

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Home Department Code	Last Name, First Name	Hire Date	DOJ Live Scan Date
320	Sandoval, Jorge A	08/30/1993	05/24/2016
320	Serrano Portillo, Maurilio	10/14/2013	05/24/2016
320	Berganza, Salvador Antonio	01/14/2013	05/25/2016
320	Corral III, Miguel	09/28/2014	05/25/2016
320	Morales, Daniel Ronald	02/23/2015	05/25/2016
320	Partida, Genaro	02/23/2000	05/25/2016
320	Serna, Jose D.	09/03/2014	05/25/2016
320	Lopez, Alvaro Gustavo	08/27/2001	05/26/2016
320	Mora, Salvador	01/14/2013	05/26/2016
320	Robles, Joel	08/12/2003	05/26/2016
320	Torres, Miguel Angel	07/03/2006	05/27/2016
320	Hernandez Gonzalez, Ricardo	09/13/2011	06/01/2016
320	Torres, Tomas	06/04/2007	06/01/2016
320	Carreon Luisjuan, Bernabe	08/11/2005	06/02/2016
320	Ortiz, Isidro Rodriguez	06/26/2017	10/12/2016
320	Murga, Miguel A.	10/23/2016	11/08/2016
320	Ortega-Calderon, Luis	09/23/1999	05/24/2018
320	Pinedo, Gonzalo	04/07/1996	05/24/2018
320	Corral, Miguel Tito	08/01/2019	07/08/2019
320	Vallejo Martinez, Fernando	09/02/2021	08/25/2021
320	Santiago, Joseph V	10/04/2021	09/21/2021
320	Gomez Encinas, Javier G	11/08/2021	10/25/2021
320	Munguia, Efrain	01/24/2022	01/18/2022
320	Zavala, Ivan	06/10/2022	05/05/2022
320	Escobar Noyola, Juan Heriberto	07/18/2022	07/07/2022
320	Romo, Paul Anthony	08/02/2022	07/20/2022
320	Lacayo Perez, Bryan Antonio	08/29/2022	08/10/2022
320	Gomez Martinez, Daniel	10/10/2022	09/19/2022
320	Diaz Ramirez, Hector Antonio T	11/29/2022	10/27/2022
320	Rincon, Cristian	12/12/2022	11/29/2022
320	Cortes Sanchez, Enrique	01/30/2023	01/06/2023
320	Shelevy, Maniel Elmer	02/13/2023	01/25/2023
320	Diaz, Richard	02/27/2023	01/27/2023
320	Tovar, Juan Carlos	02/13/2023	01/27/2023
320	Salgado, James	04/23/2012	04/12/2023
320	Calderon Angel, Juan Alberto	08/14/2023	07/12/2023
320	Molina, Marco Antonio	09/25/2023	08/07/2023
320	Villela, Stephen Bernal	03/18/2019	04/16/2024
320	Sanchez, Luis Miguel	09/30/2024	09/13/2024
320	Andrade, Brian	11/11/2024	10/28/2024
320	Fasil, Canille Renee	07/28/2025	06/25/2025
320	De La Torre Jr., Jaime	07/18/2022	07/01/2025

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Home Department Code	Last Name, First Name	Hire Date	DOJ Live Scan Date
320	Gomez, Juan	07/28/2025	07/02/2025
325	Sandoval Avila, Jesus	08/26/2012	05/21/2016
325	Shamon, Rimon	03/09/2015	05/21/2016
325	Arreola Canal, Jose J	01/29/2001	05/24/2016
325	Cruz Morales, Hector Alfredo	03/24/2008	05/24/2016
325	Bates, John Harvey	08/12/2018	08/04/2018
325	Martinez, Anthony	11/29/2021	10/12/2021
325	Rojas Torres, Omar	01/28/2022	01/11/2022
325	Aguilar, Osbaldo	02/18/2022	02/04/2022
325	Simien Jr., Danyel Regnier	08/29/2022	08/08/2022
325	Rodriguez Jr., Jesus	10/10/2022	09/28/2022
325	Cortes Garcia, Miguel	07/10/2023	06/01/2023
325	Gomez, Louis Perez	03/25/2024	03/07/2024
325	Tolentino, Noel	09/03/2024	07/05/2024
325	Aguilar, Edgar	04/14/2025	03/31/2025
325	Ochoa, Gilbert	05/27/2025	04/25/2025
325	Martinez, Jorge Antonio	06/02/2025	05/15/2025
325	Santa Maria, Miguel	07/01/2025	06/24/2025
325	Acevedo, Ruben	07/28/2025	07/02/2025
325	Arreola, Miguel Eduardo	08/18/2025	07/16/2025
325	Carter, Benjamin Deandre	08/15/2022	07/29/2025
325	Watson, Kawika Kaeo	08/25/2025	08/14/2025
325	Raymundo Aquino, Mario R	09/15/2025	08/16/2025
325	Bojorquez, Richard Josue	10/13/2025	09/10/2025
325	Lopez Madrigal, Enrique	09/29/2025	09/18/2025
325	Gonzalez, Humberto	08/21/2023	09/24/2025
325	Herrera, Zachary Tyler	12/30/2025	12/19/2025
325	Aguilera, Sincere Poittier	01/12/2026	01/07/2026
330	Sanchez, Juan Carlos	10/01/1997	05/24/2016
330	Lopez Velasquez, Agustin	07/10/2006	05/26/2016
330	Rauda, Rafael W.	05/14/2007	05/26/2016
330	Lezama, Eleazar	08/22/2003	05/27/2016
330	Clark, Cody Scott	08/08/2021	07/21/2021
330	Hanks, Matthew Lee	07/25/2022	07/12/2022
330	Ucles Nolasco, Rosmel Omar	06/26/2023	06/06/2023
335	Leon, Daniel	08/23/1999	05/27/2016
335	Rivera, Jesus	09/18/2000	05/27/2016
335	Hernandez-Esqueda, Jose Javier	03/26/2007	06/01/2016
340	Laurino, James Joseph	02/13/2023	01/27/2023
340	Prado, Gabriel Luis	03/27/2023	03/02/2023
340	Estevez Gonzalez, Leovigildo	03/27/2023	03/16/2023

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Home Department Code	Last Name, First Name	Hire Date	DOJ Live Scan Date
340	Ramirez, Salvador	06/12/2023	06/05/2023
340	Sillas Ruiz, Francisco Javier	03/18/2024	03/06/2024
340	Pais, Jose I	08/13/2025	08/01/2025
345	Cardenas, Jose Luis	05/16/2022	03/14/2022
345	Zarco Noriega, Jonathan A	11/27/2023	10/27/2023
345	Ramirez, David	08/02/2022	07/05/2024
345	Cadenas Lopez, Jesus A	08/04/2025	07/10/2025
345	Villegas, Felix J	08/04/2025	07/11/2025
345	Mcteer, Jason A	08/04/2025	07/16/2025
350	Henriquez Sermeno, Rafael A	08/13/2012	05/21/2016
350	Menjivar, Gerardo Antonio	12/27/2012	05/21/2016
350	Chavez Espitia, Joel	08/14/2000	05/27/2016
350	Loza Chavez, Jose E	06/26/2017	10/12/2016
350	Perez, David De Jesus	10/31/2022	10/20/2022
350	Garcia, Fernando	01/03/2023	12/13/2022
350	Estrada, Carlos Ariel	06/10/2024	05/23/2024
350	Quintero, Carlos C	09/08/2025	08/18/2025
350	Ortiz, Martin	09/04/2025	08/27/2025
355	Madrid, Mark Daniel	10/04/2021	09/09/2021
355	Crawford, Charston Richard	03/06/2024	02/15/2024
355	Cruz, Fernando	06/10/2024	05/28/2024
355	Ponce, Enrique	07/15/2024	06/20/2024
355	Garcia, Guillermo Jr	09/30/2024	09/10/2024
355	Ramirez, Jeffrey	12/09/2024	11/06/2024
355	Gomez, Fabian Isaax	01/13/2025	12/02/2024
355	Fuentes, Humberto	02/03/2025	01/16/2025
355	Cazares Jr, Salvador	12/05/2011	05/08/2025
355	Aguirre Valadez, Abraham	08/06/2025	07/10/2025
355	Barajas, Adrian	08/25/2025	08/13/2025
978	Sanchez, Alberto	12/12/2016	11/11/2016
978	Smith, Ryan Vincent	07/20/2020	03/11/2020
978	Nguyen, Trong Nghia	06/21/2022	06/15/2022
980	Eaton, Reginald Anthony	08/27/2014	07/05/2016
980	Garza, Enrique Daniel	09/12/2016	08/31/2016
980	Reyes, Jose Trinidad	12/04/2016	11/30/2016
980	Arellano, Angel	05/31/2016	03/12/2018
980	Gonzales, Michael C.	08/13/2018	08/02/2018
980	Solorio Silva, Miguel Angel	08/20/2018	08/08/2018
980	Witherspoon, Darryl	08/01/2019	07/12/2019
980	Singh, Sukhdev	08/28/2019	08/19/2019
980	Hernandez, Roman Israel	08/11/2021	07/29/2021
980	Griffin, Jashawn Robert	03/14/2022	02/24/2022

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Home Department Code	Last Name, First Name	Hire Date	DOJ Live Scan Date
980	Forrester, Jay Donald	05/15/2022	03/24/2022
980	Solis, Richard Arthur	07/11/2022	08/11/2022
980	Hodges, Demetrius Phashun	02/27/2023	02/07/2023
980	Gomez, Esteban Martin	03/06/2023	02/20/2023
980	Venerable, Vernon Lemans	08/15/2023	08/08/2023
980	Sengdara, Sayyann	08/21/2023	08/11/2023
980	Ellis, Christopher Ronald	09/05/2023	08/28/2023
980	Flores, Raul	09/18/2023	09/08/2023
980	Song, Jay C	11/27/2023	11/06/2023
980	Hernandez Mendiola, Katarina Mart	03/18/2024	03/07/2024
980	Chadwick, Brandon James	03/25/2024	03/11/2024
980	Martinez Ortiz, Jesus	07/01/2024	06/03/2024
980	Johnson, Ericka	07/17/2024	07/15/2024
980	Vang, Khao	12/09/2024	12/03/2024
980	Barrios, Efrain	01/06/2025	12/20/2024
980	Forgues, Scott	03/31/2025	03/19/2025
980	Vazquez Tapia, Monica G	12/09/2024	03/20/2025
980	Zamudio, Fabian	11/04/2024	03/20/2025
980	Vasquez Lucero, Cesar	05/05/2025	04/21/2025
980	Ayon, Luis	07/28/2025	07/10/2025
980	Camarena Lupercio, Salvador Guada	04/22/2019	07/10/2025
980	Kchong, Adam	07/25/2025	07/15/2025
980	Walizada, Khalil	07/24/2025	07/16/2025
980	Gomez, Christina	07/24/2025	07/18/2025
980	Figueira, Michael J	07/25/2025	07/21/2025
980	Hearn, Julian	07/29/2025	07/21/2025
980	Ocegura, Raymond Jesse	07/28/2025	07/21/2025
980	Moore, Nickole Cavinell	07/28/2025	08/12/2025
980	Sandoval, Hernesto	09/15/2025	08/29/2025
980	Ramirez Leon, Adelia	10/16/2023	09/02/2025
980	Tlatelpa Cortes, Josue	06/12/2022	09/11/2025
980	Casillas, Alfred R	10/06/2025	09/29/2025

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Executed at Ontario, California on April 8, 2026.

Signature:



Typed or printed name: Sean C. Leer

Title: Chief Executive Officer

Address: 3781 E. Airport Drive, Ontario, CA 91761

Telephone: (909) 843-9600

W-9 FORM

Current Version Available at: <http://www.irs.gov/pub/irs-pdf/fw9.pdf>

SEE ATTACHED

**Request for Taxpayer
Identification Number and Certification**

Go to www.irs.gov/FormW9 for instructions and the latest information.

Give form to the
requester. Do not
send to the IRS.

Before you begin. For guidance related to the purpose of Form W-9, see *Purpose of Form*, below.

Print or type. See Specific Instructions on page 3.	1 Name of entity/individual. An entry is required. (For a sole proprietor or disregarded entity, enter the owner's name on line 1, and enter the business/disregarded entity's name on line 2.) GOLD STAR FOODS, INC	
	2 Business name/disregarded entity name, if different from above.	
	3a Check the appropriate box for federal tax classification of the entity/individual whose name is entered on line 1. Check only one of the following seven boxes. ☐ Individual/sole proprietor ☒ C corporation ☐ S corporation ☐ Partnership ☐ Trust/estate ☐ LLC. Enter the tax classification (C = C corporation, S = S corporation, P = Partnership) Note: Check the "LLC" box above and, in the entry space, enter the appropriate code (C, S, or P) for the tax classification of the LLC, unless it is a disregarded entity. A disregarded entity should instead check the appropriate box for the tax classification of its owner. ☐ Other (see instructions)	4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3): Exempt payee code (if any) _____ Exemption from Foreign Account Tax Compliance Act (FATCA) reporting code (if any) _____ (Applies to accounts maintained outside the United States.)
	3b If on line 3a you checked "Partnership" or "Trust/estate," or checked "LLC" and entered "P" as its tax classification, and you are providing this form to a partnership, trust, or estate in which you have an ownership interest, check this box if you have any foreign partners, owners, or beneficiaries. See instructions. ☐	
	5 Address (number, street, and apt. or suite no.). See instructions. 3781 EAST AIRPORT DR 6 City, state, and ZIP code ONTARIO, CA 91761 7 List account number(s) here (optional)	Requester's name and address (optional)

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN*, later.

Note: If the account is in more than one name, see the instructions for line 1. See also *What Name and Number To Give the Requester* for guidelines on whose number to enter.

Social security number								
			-				-	
or								
Employer identification number								
2	6	-	1	3	4	0	5	6

Part II Certification

Under penalties of perjury, I certify that:

1. The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and
2. I am not subject to backup withholding because (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and
3. I am a U.S. citizen or other U.S. person (defined below); and
4. The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct.

Certification instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and, generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions for Part II, later.

Sign Here Signature of U.S. person *Maria Ramos*

Date *1/1/2026*

General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9.

What's New

Line 3a has been modified to clarify how a disregarded entity completes this line. An LLC that is a disregarded entity should check the appropriate box for the tax classification of its owner. Otherwise, it should check the "LLC" box and enter its appropriate tax classification.

New line 3b has been added to this form. A flow-through entity is required to complete this line to indicate that it has direct or indirect foreign partners, owners, or beneficiaries when it provides the Form W-9 to another flow-through entity in which it has an ownership interest. This change is intended to provide a flow-through entity with information regarding the status of its indirect foreign partners, owners, or beneficiaries, so that it can satisfy any applicable reporting requirements. For example, a partnership that has any indirect foreign partners may be required to complete Schedules K-2 and K-3. See the Partnership Instructions for Schedules K-2 and K-3 (Form 1065).

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS is giving you this form because they

APPENDIX A

Scope of Work

The Newport-Mesa Unified School District, acting on behalf of the South Orange County Purchasing Group which includes Irvine Unified School District, Newport-Mesa Unified School District, Saddleback Valley Unified School District and Tustin Unified School District, is seeking to retain qualified bidders to provide and deliver quality processed commodity, commercial, snack and beverage products for each District's School Nutrition Services Program. The reference to "District" and/or "Districts" shall hereinafter include all four (4) Districts listed above.

The initial term of this contract shall be from July 1, 2026, through June 30, 2027, with an option for two (2) additional one (1) year renewals.

The intent of this bid is to leverage the collective purchasing power of multiple partners that are geographically connected and have similar product requirements and needs. The estimated annual usage utilized by the Districts is included in the Pricing Sheet. Products will be delivered to single or multiple locations as specified per Appendix B – District Information & Delivery Sites.

The Districts have met over the past six (6) months to consolidate the number of items that will be purchased and accurately forecast menu needs. This was accomplished by extensive testing of products to determine which items meet the needs and preferences of all four (4) Districts.

All items bid must conform to the terms and conditions set forth in these bid documents. The Districts reserve the right to reject all bids that do not conform to the bid.

General Conditions

1. LOCATIONS Each District reserves the right to add or delete locations at its discretion at any time throughout the term of this bid.

2. NO MAXIMUM OR MINIMUM QUANTITIES: Quantities shown in the Bid Form are estimates only and the District does not guarantee that a minimum or maximum amount will be purchased. The District reserves the right to purchase more or less of the units specified at the unit cost bid. *The District will not consider a bid to be responsive to this solicitation if a minimum quantity purchase is required by the bidder.*

3. PRICING/EXTENSIONS: **The quoted prices must remain in effect for the initial term of the contract after award of bid, and thereafter for any, one-year term extension(s).** Bid prices are to include **shipping/delivery**. 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 will be equal to 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.

4. ADDITIONAL ITEMS/SUBSTITUTIONS: During the term of this Agreement, as the need for other products arises or new products are developed, the Districts reserve the right to add items at a negotiated price mutually agreed upon by the District and awarded bidder.

With Districts written approval (email acceptable), if an item needs to be substituted and is an equivalent substitute, the awarded bidder may provide the substitute, but it must be at the same or lower price as that of the item being substituted.

5. DISCONTINUED AWARDED LINE ITEMS: Awarded bidder(s) are required to immediately notify the District's Nutrition Services Director or its Designee when manufacturers have discontinued awarded line item(s). *Official notification via e-mail referencing the bid number, line-item number and Manufacturers letter stating the discontinued item must be submitted.* A replacement will be considered if, and only if, the proposed replacement is equal to or exceeds the discontinued line item(s) specifications and is offered for an equal or lesser price. Successful bidder(s) shall provide substantiating information, i.e., nutritional information, when requesting consideration of a substitution for a discontinued line item.

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. HAZARDOUS MATERIALS/SUBSTANCES: If any product that will be delivered or supplied to the District as a result of this bid is listed in the Hazardous Substance List of Regulations of the Director of Industrial Relations with the California Occupational Safety and Health Standards Board, or if the product presents a physical or health hazard as defined in the California Code of Regulations, General Industry Safety Order, Section 5194 (T8CCR), Hazard Communication, then the vendor must include a Material Safety Data Sheet (MSDS) with the delivery/shipment. All shipments and containers must comply with the labeling requirements of Title 49, Code of Federal Regulations by identifying the hazardous substance, name and address of manufacturer, and appropriate hazard warning regarding potential hazards.

8. 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 and conditions of this bid 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.

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

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

11. 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.

12. 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.

13. 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.

14. 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.

15. 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.

16. 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.

17. 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 appropriate District.

APPENDIX B

Each District's information, delivery sites, and times are outlined below.

Irvine Unified School District

Irvine Unified School District (IUSD) has 41 schools and serves 36,000 students. IUSD is comprised of twenty-four (24) elementary sites, five (5) K-8 sites, six (6) middle schools, and six (6) high schools.

Bid prices are to include shipping/delivery. All deliveries shall require inside delivery and are to be placed in designated areas/coolers, as specified, by the Site Supervisor/designee.

Delivery Sites and Times:

Three times a week delivery between 7:00 am - 1:00 pm:	
IUSD Central Kitchen	3387 Barranca Pkwy, Irvine, CA 92606

**District is anticipating daily deliveries during construction of the Central Kitchen expansion.*

Once a week delivery between 6:00 am - 1:00pm:	
Irvine High School	4321 Walnut Avenue, Irvine, CA 92604
Northwood High School	4515 Portola Parkway, Irvine, CA 92620
Portola High School	1001 Cadence, Irvine, CA 92618
University High School	4771 Campus Drive, Irvine, CA 92612
Woodbridge High School	2 Meadowbrook, Irvine, CA 92604

Once a week delivery between 7:30 am - 1:00pm:	
Jeffrey Trail Middle School	155 Visions, Irvine, CA 92620
Lakeside Middle School	3 Lemongrass, Irvine, CA 92604
Rancho San Joaquin Middle School	4861 Michelson Drive, Irvine, CA 92612
Sierra Vista Middle School	2 Liberty, Irvine, CA 92620
South Lake Middle School	655 West Yale Loop, Irvine, CA 92614
Venado Middle School	4 Deerfield Avenue, Irvine, CA 92604

Once a week delivery between 8:00 am - 1:00pm:	
Beacon Park K-8	200 Cultivate, Irvine, CA 92618
Cadence Park K-8	750 Benchmark, Irvine, CA 92618
Plaza Vista K-8	670 Paseo Westpark, Irvine, CA 92606
Solis Park K-8	101 Abacus, Irvine, CA 92618
Vista Verde K-8	6 Federation Way, Irvine, CA 92603

Newport-Mesa Unified School District

Newport-Mesa Unified School District is a public preschool through high school District serving 18,000 students at 32 schools in the cities of Costa Mesa, Newport Beach, and Corona del Mar.

Delivery Sites and Times:

Twice a week delivery between 6:00 am - 11:00 am:	
Nutrition Services Warehouse	2985 Bear Street Bldg. B Costa Mesa 92626

Once a week delivery between 6:00 am - 11:00 am:	
Corona del Mar High School	2101 Eastbluff Drive Newport Beach 92660
Costa Mesa High School	2650 Fairview Road Costa Mesa 92626
Estancia High School	2323 Placentia Avenue Costa Mesa 92627
Newport Harbor High School	600 Irvine Avenue Newport Beach 92663
Ensign Intermediate School	2000 Cliff Drive Newport Beach 92663
TeWinkle Middle School	3224 California Avenue Costa Mesa 92626

Saddleback Valley Unified School District

Saddleback Valley Unified School District (SVUSD) serves 22,165 students and is comprised of 32 school sites, Elementary, Intermediate, and High School. The District boundaries encompass the cities of Mission Viejo, Lake Forest, Laguna Hills, Laguna Woods, Rancho Santa Margarita, Foothill Ranch and Trabuco Canyon.

Delivery Sites and Times:

All deliveries are made to one (1) location, SVUSD Nutrition Center Warehouse.

Bi-weekly delivery between 5:00 am - 9:00 am:	
Nutrition Center Warehouse	25566 Peter A. Harman Way Mission Viejo, CA 92691

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Tustin Unified School District

Tustin Unified School District has 28 schools and serves 23,000 students. Tustin is comprised of sixteen (16) elementary sites, two (2) K-8 sites, five (5) middle schools, one (1) new 6-12 grade school, one (1) continuation high school and three (3) high schools. Pioneer Middle school is the central kitchen which prepares all the elementary site meals. Because of limited space at Pioneer, it is important that the *delivery arrives before 7am*.

Delivery Sites and Times:

Daily delivery before 7:00 am:	
Pioneer Middle School	2700 Pioneer Road Tustin, CA. 92782

Once or Twice a week delivery between 6:00 am - 11:00 am:	
Columbus Tustin Middle School	17952 Beneta Way Tustin, CA 92780
Hewes Middle School	13232 Hewes Ave Santa Ana CA 92705
Orchard Hills School	11555 Culver Drive Irvine, CA 92602
Sycamore Magnet Academy	1402 Sycamore Ave Tustin, CA 92780
UTT Middle School	13601 Browning Ave Tustin, CA 92780
Beckman High School	3588 Bryan Ave Irvine, CA 92602
Foothill High School	19251 Dodge Ave Santa Ana, CA 92705
Tustin High School	1171 El Camino Real Tustin, CA 92780
Tustin USD Warehouse	1302 Service Road Tustin, CA 92780

APPENDIX C

Pricing Sheet

The Pricing Sheet is available as a downloadable and fillable Excel file on the Newport-Mesa USD PlanetBids project page. Bidder **must** digitally fill out the protected excel Pricing Sheet provided and include a printed copy with your bid submission as well as a digital copy on the flash drive submission.

Handwritten submittals of Appendix C may deem bidder nonresponsive.

Bidders should type in "No Bid" for line items that bidder is not bidding on.

Please Note: Bid prices are to include shipping/delivery.

SEE ATTACHED



BUY AMERICAN CERTIFICATION

By the requirements of the Richard B. Russell National School Lunch Act's (NSLA) Buy American provision that school food authorities (SFAs) must follow these guidelines when purchasing food and food products for use in the Child Nutrition Programs. Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998 (Public Law 105-336) added a new provision, Section 12(n) of the NSLA [42 USC 1760(n)], requiring SFAs to purchase domestically grown and processed foods, to the maximum extent practicable.

Section 12(n) of the NSLA defines "domestic commodity or product" as one that is produced and processed in the United States substantially (greater than 51%) using agricultural commodities that are produced in the United States. There are two situations which may warrant a waiver to permit purchases of foreign food products include: 1) the product is not produced or manufactured in the U.S. in sufficient and reasonable available quantities of a satisfactory quality; and 2) competitive bids reveal the costs of a U.S. product is significantly higher than the foreign product.

If Vendor offers a non-American product, Vendor must list the product below. Product is subject to review by District. If the District declines a waiver, product will be awarded to the lowest priced item meeting award criteria. District's decision on approval of foreign substitutions will be final.

	BRAND	PRODUCT DESCRIPTION	COUNTRY OF ORIGIN	DOMESTIC PRICE	NON-AMERICAN PRICE	REASON FOR WAIVER
EX:	JACKPOT	SL BLACK OLIVES	EGYPT, PORTUGAL	N/A	\$ 67.00	No Domestic Product Available
	JACKPOT	PINEAPPLE TIDBITS IN JUICE	THAILAND	N/A	\$ 43.16	No Domestic Product Available
	DEL SOL	SLICED JALAPENOS	MEXICO	N/A	\$ 32.22	No Domestic Product Available
	DOLE	MIXED FRUIT IN JUICE	THAILAND, PHILLIPINES	N/A	\$ 24.43	No Domestic Product Available
	DOLE	PEACHES IN JUICE DICED	THAILAND, PHILLIPINES	N/A	\$ 24.83	No Domestic Product Available
	DOLE	MANDARIN ORANGES IN JUICE	ASIA	N/A	\$ 25.50	No Domestic Product Available
	DOLE	CHEF READY SLCD STRAWBERRIES	PERU	N/A	\$ 32.28	No Domestic Product Available
	TRINITY DISTRIBUTION INC.	FZN EDAMAME SHELLD IW	CHINA	N/A	\$ 22.98	No Domestic Product Available
	JACKPOT	SRIRACHA HOT CHILI SAUCE	THAILAND	N/A	\$ 18.46	No Domestic Product Available
	LA VICTORIA	SALSA PICANTE MILD	MEXICO	N/A	\$ 63.41	No Domestic Product Available
	LEE KUM KEE	SOY SAUCE LOW SODIUM	CHINA	N/A	\$ 19.63	No Domestic Product Available
	FRESH PRODUCE	EDAMAME FRZN SHELLD 1/24#	CHINA	N/A	\$ 44.08	No Domestic Product Available
	JACKPOT	MANDARIN ORANGES WHOLE LS	CHINA	N/A	\$ 38.46	No Domestic Product Available
	SIMPLOT	WESTERN GUACAMOLE	MEXICO	N/A	\$ 37.22	No Domestic Product Available
	TAJIN	SEASON LS TAJIN PACKETS	MEXICO	N/A	\$ 57.82	No Domestic Product Available

Gold Star Foods, Inc.

Name of Contractor

Signature of Authorized Official

4/8/2026

Date

John Cho, E.V.P. of Revenue Management

Title

Gold Star Foods

Line Number	Manufacturer/Brand	Item Description	Manufacturer ID	"Or Equal" Brand & ID	Unit Measure	Estimated Annual Usage	1-Drop Unit Cost	Multi-Drop Unit Cost
1	ADVANCE PIERRE	SMKY GRILLED BEEF PATTY	1000096170		100/3OZ	4745	\$68.58	\$73.35
2	ADVANCE PIERRE	HONEY BBQ GRD BF RIBBQ	10000013716		100/3.25	180	\$56.25	\$59.13
3	ADVANCE PIERRE	MEATLOAF CHS KETCHUP FC	10000006919		100/2.9OZ	100	\$70.59	\$74.66
4	ARIZONA GOLD	FILLING LOW SODIUM BN & CHS	0180408F		4/8LB	415	\$48.50	\$50.43
5	ARIZONA GOLD	BURRITO EGG CHS CHORIZO WG IW	3710320W		54/3.20OZ	145	\$42.13	\$43.62
6	BAKE CRAFTERS	SANDWICH CRSSNT EGG CHS WG IW	4605		100/2.5OZ	130	\$83.83	\$96.87
7	BASIC AMERICAN	POTATO PEARLS	75468		12/28OZ	130	\$45.08	\$46.80
8	BIG DADDY'S	PRIMO 16" WG PAR BKED 4 CHEESE	68591		9/41.5OZ	1300	\$54.68	\$56.91
9	BIG DADDY'S	PEPPERONI STUFFED SNOWICH	55293		48/4.46 OZ	1900	\$40.17	\$41.60
10	BIG DADDY'S	FIESTADA BEEF STUFFED SANDWICH	55291		48/4.46 OZ	1400	\$38.78	\$40.21
11	BIG DADDY'S	BUFFALO CHICKEN STUFFED SANDWICH	55292		48/4.46 OZ	100	\$40.55	\$41.99
12	BOSCOS	6 WG RF MOZZ CHS STICK	17020111120		144 CT	50	\$48.57	\$50.53
13	BOSCOS	7" WG PEPP MOZZ STFFD PZZ	17023721120		72 CT	3740	\$46.15	\$47.77
14	BOSCOS	7" WG RF BRD STIX W/ MOZZ	17021101120		108CT	175	\$51.71	\$53.65
15	BROOKWOOD FARMS	PORK BBQ SEMI DRY	12303		8/5 LB	130	\$46.70	\$47.20
16	BUENA VISTA	CAKE CINN CRUMBLE IW WG	90029		72/2.9OZ	445	\$47.61	\$49.13
17	BUENA VISTA	WG TRKY PEPPRNI CHS CALZONE IW	50721		80/5.5OZ	300	\$83.55	\$86.64
18	BUENA VISTA	CROISSANT HAM SWISS CHS WG IW	32541		80/3.6 OZ	4575	\$82.34	\$84.83
19	BUENA VISTA	CROISSANT PEPPERONI & CHEESE WG IW	50267		50/4.5 OZ	1675	\$71.49	\$73.94
20	BUENA VISTA	CHEESE CALZONE WG IW	50241		80/5.5 OZ	200	\$86.54	\$89.63
21	BUENA VISTA	WG RF CHOC/CHIP COOKIE DOUGH W/BAG	78185		135/1.85OZ	320	\$55.48	\$57.23
22	BUENA VISTA	WG SWT POT CHOCCHIP MUFF TOP	63218		120/2.5OZ	700	\$71.28	\$73.54
23	BUENA VISTA	NOI WG DBL CHOC CHIP MUFFIN IW	60941		100/3.5OZ	975	\$64.99	\$67.03
24	BUENA VISTA	WG COFFEE CAKE IW	90040		72/4OZ	520	\$53.77	\$55.51
25	BUENA VISTA	BLUEBERRY MUFFIN TOP	63136		120/3.2OZ	100	\$71.16	\$73.42
26	CHERRY CENTRAL	APPLESAUCE	9116		96/4.5OZ	305	\$23.44	\$24.30
27	DEL MONTE	PEACHES DICED 100% JUICE CUP	2005442		72/4 OZ	560	\$40.22	\$42.11
28	DEL REAL	PUPUSA BEAN CHEESE GF	705		8/5CT	650	\$44.90	\$46.43
29	DON LEE FARMS	CLASSIC BURGER IW	QHB425		75/4.25OZ	475	\$77.29	\$81.09
30	DON LEE FARMS	CLASSIC CHEESEBURGER IW	QCB475		75/4.2OZ	1245	\$82.73	\$86.44
31	DON LEE FARMS	BF TERIYAKI SLAM DUNKERS	CNQT00753		160/3OZ	655	\$107.69	\$114.30
32	EFG ELYSIUM FOOD GROUP	PULL APARTS PILLOW WRAP IW	90129		108/4.1 OZ	710	\$96.49	\$100.15
33	ELYSIUM FOOD GROUP	PILLOW PULL APARTS BULK	90128		108/4.10OZ	100	\$91.40	\$94.91
34	FOSTER FARMS	NUGGET CHIC BRD	90012		6/5 LB	500	\$56.40	\$59.50
35	FOSTER FARMS	CHIC DICED CAJUN	99706		8/3 LB	100	\$52.30	\$54.99
36	FOSTER FARMS	CHICKEN POPCORN BRD	90008		6/5 LB	335	\$65.29	\$68.55
37	FOSTER FARMS	CORN DOG LF CHICKEN	95157		72/4 OZ	675	\$36.85	\$38.38
38	FOSTER FARMS	CHIC BREAST DICED PARM GARLIC	99708		6/3LB	150	\$52.66	\$55.35
39	FOSTER FARMS	CORN DOG NITRATE FREE WG	94125		72/4OZ	900	\$40.36	\$41.96
40	FOSTER FARMS	BREAST CHIC DICED OR NAE FC	99649		2/5LB	100	\$27.98	\$29.47
41	GOLD KIST	CHIC BRST FILLET	7516		120/4 OZ	600	\$68.14	\$71.60
42	GOLD KIST	PATTY BREADED CHIC BRKFST WG	615400		214/2.24OZ	100	\$43.61	\$46.19
43	HEINZ	KETCHUP	13000964900		1000/7GM	1325	\$21.09	\$21.79
44	HEINZ	BBQ SAUCE CUP	130007146000		100/1OZ	1490	\$15.71	\$16.20
45	INTEGRATED	BEEF TACO STICK IW	C45019		50/4.6OZ	1550	\$63.27	\$65.36
46	INTEGRATED	ALL AMERICAN BURGER IW	C47007		50/4.25OZ	600	\$50.50	\$51.00
47	INTEGRATED	CHEESEBURGER SLIDERS*	C47220		75/4.35OZ	1775	\$132.04	\$136.11
48	INTEGRATED	BBQ RIB SANDWICH IW	C48007		75/4.36OZ	300	\$74.30	\$74.80
49	INTEGRATED	BEEF CRUMBLES BEEF FC BULK	C52000B		240/2 OZ	135	\$66.00	\$68.50
50	INTEGRATED	CMDY TWICE GRILLED CHS QUES IW	362000		100/4.11OZ	275	\$80.02	\$83.15
51	INTEGRATED	CMS WG RF (NOT LS) GRILLED CHEEES IW NEW	108000		72/4.19	2005	\$60.01	\$62.34
52	J & J SNACK FOODS	PRETZEL ROD SOFT WG PRE-BAKED	31012		180/1OZ	155	\$28.32	\$29.25
53	JENNIE O	PRE-COOKED TURKEY TACO MEAT	2856-28		4/7LB	352	\$72.49	\$76.23
54	JENNIE O	EXTRA LEAN SLICED TURKEY HAM	256503		12/1LB	690	\$37.36	\$39.19
55	JENNIE O	ALL NTRL OVN RST TRKY BREAST SLC	153007		6/2LB	800	\$58.89	\$61.31
56	JENNIE O	PRE-COOKED SLICED TURKEY BACON	271106		12/50CT	225	\$107.81	\$111.43

Line Number	Manufacturer/Brand	Item Description	Manufacturer ID	"Or Equal" Brand & ID	Unit Measure	Estimated Annual Usage	1-Drop Unit Cost	Multi-Drop Unit Cost
57	JENNIE O	PRE SLICED BROWNED TRKY STEAK	2303-24		4/6.17LB	185	\$111.90	\$116.64
58	JENNIE O	TURKEY CHORIZO SAUSAGE CRUMBLE FC	33038		8/5 LB	160	\$139.57	\$145.95
59	JENNIE O	TURKEY BARBACOA DARK	131053		4/5 LB	150	\$63.75	\$66.75
60	JENNIE O	ITALIAN COMBO SLC	209612		12/1 LB	100	\$41.61	\$43.45
61	JENNIE O	TURKEY BREAST SLC OR	209903		12/1LB	530	\$41.94	\$43.78
62	JENNIE O	TURKEY BREAST 1/2" DICED	119376		2/5LB	115	\$32.41	\$33.83
63	JENNIE O	TURKEY BREAST VIP ROASTED	878403		5/4-5LB	100	\$196.78	\$206.72
64	JTM	STEAK BEEF PHILLY	CP5891		6/5 LB	160	\$136.83	\$144.98
65	JTM	WG ROTINI W/ MEAT SAUCE	CP5591		6/5LB	760	\$65.98	\$69.47
66	JTM	RF BEEF TACO FILLING ALLERGEN FREE	CP5249		6/5LB	505	\$79.49	\$85.98
67	JTM	ALFREDO SAUCE RF	5722		6/5LB	510	\$62.45	\$64.85
68	JTM	THREE BEAN VEGETABLE CHILI	5383		6/5LB	50	\$70.49	\$72.66
69	KRAFT HEINZ FOODS CO	MARINARA SAUCE DIPPING CUPS	7160370001800		100/1 OZ	215	\$12.72	\$13.13
70	KRAFT HEINZ FOODS CO	KETCHUP PACKETS	130009849000		1000/ 7 GM	300	\$21.09	\$21.79
71	LAND O LAKES	CHEDDAR CHEESE CUBES	44113		200/1OZ	160	\$49.06	\$51.32
72	LAND O LAKES	SHRED MILD CHEDDAR CHSE	41749		4/5# PCH	470	\$36.55	\$38.90
73	LAND O LAKES	SHRED MOZZARELLA CHEESE	41698		4/5# PCH	225	\$24.78	\$26.76
74	LAND O LAKES	RF SWISS CHEESE SLICES	44261		8/1.5LB	195	\$33.34	\$35.10
75	LAND O LAKES	MAC & CHEESE W/ WG	43292		6/5LB	1310	\$71.85	\$74.58
76	LAND O LAKES	STRING CHEESE	59701		188/1OZ	1645	\$23.32	\$24.68
77	LAND O LAKES	160 SL AMERICAN CHEESE	46016		4/5 LB	415	\$31.66	\$33.43
78	LAND O LAKES	RF MILD CHEDDAR CHEESE SLICES	44224		8/1.5LB	235	\$29.17	\$30.80
79	LAND O LAKES	CHEESE CUBES YELLOW CHEDDAR MILD RF	44751		4/5 LB	45	\$41.22	\$43.71
80	LOS CABOS	EGG CHS TKY SAU WRAP IW	97892		72/ 3.6 OZ	425	\$67.68	\$69.85
81	LOS CABOS	WG ULTRA BEAN & CHS BURRITO WG IW	71571		80/ 5.5 OZ	545	\$78.33	\$80.90
82	LOS CABOS	WG BEAN & CHEESE BURRITO IW	97576		96/5.2OZ	350	\$66.41	\$69.22
83	LOS CABOS	WG XTREME BEAN&CHS BURRITO TRAD IW	71662		96/5.2OZ	430	\$86.66	\$89.47
84	LOS CABOS	WG ENCHILADA PEPPER JACK CHEESE	64150		144/2OZ	60	\$68.48	\$71.11
85	MCCAIN	SPICY SKIN ON SPIRALS	MCL03622		6/4LB	870	\$30.36	\$31.50
86	MCCAIN	CRISPY BAKEABLE CRINKLE CUT	1000007470		6/5LB	555	\$46.10	\$47.78
87	MCCAIN	SEASONED POTATO CUBES	MCL03624		6/5LB	350	\$33.36	\$34.65
88	MCCAIN	PLAIN POTATO TATER TOTS	OIF00215A		6/5LB	810	\$31.81	\$33.05
89	MCCAIN	CRISPY SEASONED WEDGES 8-CUT	1000000496		6/5LB	875	\$35.30	\$36.65
90	MCCAIN	FRIES SMILES	OIF03456		6/4 LB	250	\$48.79	\$50.49
91	MCCAIN	SEASONED STRAIGHT CUT FRY 3/8"	MCX03621		6/5LB	325	\$32.83	\$34.11
92	MICHAEL B'S BESTWAY	BURRITO BEAN CHS GRN CHILE IW	BCB500		80/5.3 OZ	415	\$92.99	\$95.95
93	MICHAEL B'S BESTWAY	BEEF & CHEESE TAQUITOS	BCT50		200/2.36 OZ	500	\$55.78	\$57.68
94	MICHAEL B'S BESTWAY	CHIX RICE CHS BURRITO IW	CRHB75		80/5075OZ	190	\$113.34	\$116.94
95	MICHAEL B'S BESTWAY	CHIX & CHS TAMALES IN FOIL	TAC32F		72/505OZ	120	\$94.03	\$97.15
96	MICHAEL FOODS	TST FRENCH CINN GLZD STX WG CF	75012		85/2.9OZ	100	\$50.10	\$51.71
97	MICHAEL FOODS	PATTY EGG ROUND 3"	14616-70202-00		120/1.5OZ	300	\$35.32	\$36.44
98	MICHAEL FOODS	EGGS HARD COOKED PEELED	14616-60676-00		12/12CT	100	\$48.78	\$50.33
99	MICHAEL FOODS	BITE EGG THREE CHEESE FC	14616-78985-00		120/1.75OZ	175	\$54.45	\$56.14
100	NARDONE BROS	BAGEL PIZZA BREAKFAST WW	96WBR		96/3.42 OZ	1005	\$65.79	\$68.01
101	PETERSON FARMS FRESH	UNSWEETENED STRAW-BANANA APPLESauce	ASA10015		96/4.5 OZ	175	\$25.12	\$25.99
102	PROVIEW	CHICKEN CHIPOTLE CHOPPED FC	28802		10/2 LB	170	\$84.05	\$87.78
103	PROVIEW	CHICKEN BREAST FILLET SPICY FC	60325		4/5 LB	40	\$76.62	\$79.75
104	PROVIEW	TENDER CHICKEN FRITTER WG	63050		4/5 LB	40	\$81.45	\$84.60
105	RED GOLD	100% NATURAL KETCHUP	REDYL9G		1000/9GR	300	\$23.08	\$23.87
106	RED GOLD	FANCY 33% KETCHUP	REDY599		6/#10	150	\$29.41	\$30.50
107	RED GOLD	MARINARA DIPPING 2.5OZ CUPS	REDNA2ZCB4		84/2.5OZ	1240	\$31.73	\$32.77
108	RED GOLD	SALSA DIPPING CUPS	REDSC2ZC168		168/3OZ	100	\$75.51	\$77.89
109	RICH'S	WW PIZZA CHEESE CRUNCHER	65225		8/3.125LB	2725	\$79.04	\$81.95
110	RICH'S	MOZZARELLA STICKS BREADED	65220		8/3 LB	980	\$67.86	\$70.58
111	RICH'S	FLAT BREAD FIRED 6X6 WG	25340		144/ 2.2 OZ	200	\$37.55	\$38.78
112	RICH'S	BITES MAC N CHEESE WG	23400		5/5 LB	265	\$89.09	\$92.54

Line Number	Manufacturer/Brand	Item Description	Manufacturer ID	"Or Equal" Brand & ID	Unit Measure	Estimated Annual Usage	1-Drop Unit Cost	Multi-Drop Unit Cost
113	ROSE & SHORE	CMDY MACARONI & CHEESE RF	850-TRAY		45/8OZ	675	\$69.36	\$71.79
114	SANTIAGO	VEGETARIAN REFRIED BEANS	54914		6/27OZ	435	\$27.30	\$28.24
115	SCHWAN'S BEACON STREET	CHEESE STUFFED STICKS	73338		200/2.1OZ	60	\$52.62	\$54.83
116	SMUCKERS	WG PB& GRAPE UNCRUSTABLE LRG	5150021027		72/5.3OZ	215	\$100.18	\$103.34
117	SMUCKERS	WG PB & STRAW UNCRUSTABLE	5150006961		72/2.8OZ	450	\$53.55	\$55.24
118	SMUCKERS	WG PB& STRAW UNCRUSTABLE LRG	5150021028		72/5.3OZ	250	\$105.26	\$108.60
119	SMUCKERS	WG PB & GRAPE UNCRUSTABLE	5150006960		72/2.6OZ	450	\$51.18	\$52.81
120	SUNNY FRESH	COLBY CHEESE OMELET PRE COOKED	40198		225/2.1OZ	305	\$70.03	\$72.59
121	SUNNY FRESH	WG GLZD CINN FRENCH TOAST STICKS IW	40494		110/2.9OZ	100	MFG DISC	MFG DISC
122	SUNNY FRESH	PRE COOKED SCRAMBLED EGGS	41927		4/5LB	425	\$65.55	\$68.11
123	SUNNY FRESH	BACON & CHS EGG STRAVAGANZA	40928		4/5LB	880	\$74.23	\$76.97
124	SUNNY FRESH	OMELET COLBY CHEESE	40378		200/2.1OZ	200	\$112.56	\$116.56
125	SUNNY FRESH	HARD COOKED EGGS PILLOW PACK	51039		12/6 CT	25	MFG DISC	MFG DISC
126	SUNNY FRESH	EGG BITES TURKEY SAUSAGE	40265		25 LB	70	\$110.03	\$113.81
127	SUNWISE FOODS	SUNFLWR BUTTER & GRP JELLT SAND	12228		96/2.8OZ	250	\$81.75	\$84.23
128	TASTY BRANDS	CHICKEN SAUSAGE, EGG & CHEESE ENGLISH MUFFIN	70495		80/5.12OZ	100	\$115.43	\$119.02
129	TASTY BRANDS	PIZZABOLI WG IW	53209		96/5OZ	300	\$67.40	\$69.80
130	TASTY BRANDS	PIZZABOLI WG IW	53206		96/5 OZ	295	\$67.40	\$69.80
131	TASTY BRANDS	WG CHEESE LASAGNA ROLL UP	00801WG		110/4.30OZ	180	\$83.13	\$86.35
132	TASTY BRANDS	WG- JUMBO CHEESE RAVIOLI	00804WG		324/1.26OZ	250	\$78.30	\$78.91
133	TASTY BRANDS	GRILLED CHS TRKY PEPP MOZZ CHS	70112		108/5OZ	240	\$118.41	\$122.63
134	TONY ROBERTS	WG 6" GARLIC CHEESE TOAST IW	66257		60/4.5OZ	100	\$65.10	\$67.49
135	TONY ROBERTS	WG 6" GARLIC CHEESE TOAST BULK	66256		60/4.3 OZ	400	\$60.86	\$63.11
136	TONY'S	51% WG 4"RND GALAXY CHS PZA IW	78366		72/4.56OZ	2405	\$53.10	\$55.16
137	TONY'S	51% WG 4"RND GALAXY PEP PZA IW	78367		72/4.56OZ	610	\$53.34	\$55.38
138	TONY'S	WG TKY SAUSAGE BREAKFAST PIZZA	63912		128/3031OZ	160	\$47.79	\$49.46
139	TYSON	DK MSQTE GLZ CHX DRMSTKS	10264360928		30LB	100	\$62.88	\$65.97
140	TYSON	BREADED CHICKEN NUGGETS CN FC WG	10021550928		28.35LB	1115	\$52.43	\$54.87
141	TYSON	DK CHICKEN MEATBALL	10197770328		2/5LB	350	\$29.75	\$31.18
142	TYSON	PATTY SAUSAGE CHICKEN	10174430928		336/1.43 OZ	320	\$72.16	\$76.48
143	TYSON	FILET CHIC BREAST H&S MSCL	10703100928		120/4 OZ	600	\$107.49	\$112.22
144	TYSON	WG CN CRISPY TENDERS	10703340928		4/7.965 LB	935	\$58.41	\$61.12
145	TYSON	1/2" LS PULLED 65/35 CHICKEN	10460210928		2/5LB	115	\$25.77	\$27.23
146	TYSON	WG CHIC WINGS BRD BONELESS (WHITE MEAT)	10703620928		30LB	710	\$65.67	\$69.24
147	TYSON	WG BRD CRISPY PATTIES	10703040928		148/3.54OZ	375	\$64.84	\$67.96
148	TYSON	CHICKEN FAJITA	10035220928		8/4.69 LB	125	\$85.52	\$90.07
149	TYSON	WG HOT&SPICY BRD CHX PATTIES	10055670928		148/3.26OZ	500	\$66.65	\$69.95
150	TYSON	WG BRD CRISPY NUGGETS	10703640928		32.81LB	350	\$64.84	\$67.96
151	TYSON	DK WG BRD TRAD DRUMSTICKS	16660100928		108/4.4OZ	2000	\$72.11	\$75.37
152	TYSON	CHICKEN PATTY GRILLED NAE	10299010928		192/2.47 OZ	100	\$106.28	\$113.44
153	TYSON	CORN DOG MINI WG	10270240928		30LB	285	\$72.26	\$75.37
154	TYSON	BONE IN WINGS	10346980928		2/5LBS	250	\$116.00	\$120.77
155	TYSON	WINGS OF FIRE	10000038942		30LB	635	\$117.14	\$121.84
156	TYSON	CHUNKS BRD CHK BREAST H&S	10703720928		30LB	100	\$71.35	\$75.09
157	TYSON	CSPY CKN BRST FILLET WG	10703000928		120/4OZ	140	\$103.98	\$108.58
158	TYSON	CHEESEBURGER MINI TWIN SANDWICHES IW	10000055325		4.86OZ	25	\$136.78	\$142.28
159	TYSON	WG HOMESTYLE TENDERS MWWW (WHITE MEAT)	17033220928		330/1.5 OZ	60	\$81.97	\$88.00
160	TYSON	WG BRD SPICY TENDERS	10703440928		31.88LB	75	\$61.38	\$64.18
161	WILD MIKES/SAPIAZZA	PIZZA 16" 10-CUT CHEESE WG	20211		90/5.49 OZ	500	\$78.84	\$81.86
162	WILD MIKES/SAPIAZZA	WG WEDGE PIZZA CHS PIZZA IW	90501		90/5.49OZ	700	\$88.80	\$92.13
163	WILD MIKES/SAPIAZZA	MOZZARELLA BITES IW	11113		60/4OZ	200	\$76.43	\$79.16
164	YANGS	GLUTEN FREE TERIYAKI CHICKEN	8-52724-15559-3		6/5LB	690	\$149.43	\$155.02
165	YANGS	100% WG MANDARIN ORNG CHX	8-52724-15552-4		6/5LB	1015	\$156.95	\$162.58
166	YANGS	POCPORN ORANGE CHICKEN	8-52724-00072-5		14.5LB	475	\$25.17	\$25.94
167	YANGS	GENERAL TSO'S CHICKEN	8-52724-15563-0		1/43.5LB	60	\$156.95	\$162.58
168	YANGS	CHICKEN EDAMAME KUNG PAO	8-52724-15557-9		1/43.5LB	60	\$163.64	\$171.56

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1	ALBIES FOODS	SANDWICH WOWBUTTER & JELLY SMALL	607		72/2.4OZ	200	\$62.24	\$64.13
2	ALBIES FOODS	WG SOY BUTTER & JELLY SANDWICH	608		40/4.6OZ	550	\$51.75	\$53.32
3	ALBIES FOODS	SANDW WOWBUTTER STRWBRY IW	609		72/2.4OZ	325	\$62.67	\$64.57
4	ALBIES FOODS	SANDW WOWBUTTER STRAW EZ WG IW	610		40/4.6OZ	100	\$54.10	\$55.74
5	AMY'S	PASTA, RICE, MACARONI & CHEESE GF	861051000		12/2.01OZ	121	\$25.68	\$26.46
6	AMY'S	ENCHILADA, CHEESE GF	822436		12/5OZ	113	\$68.17	\$70.24
7	AMY'S	BURRITO, BEAN AND RICE GF	352/622606		12/5.5OZ	115	\$38.95	\$40.13
8	AMY'S	BURRITO, BEAN AND CHEESE GF	000353/622606		12/5OZ	113	\$38.95	\$40.13
9	ANGELA MIA	MARINARA SAUCE	27000-39125		8/#10	325	\$19.69	\$20.29
10	ARLINGTON VALLEY FARMS	WAFFLE, SNACK'N, BUTTERY MAPLE, IW	110		98/2.4OZ	850	\$54.20	\$55.84
11	BACK TO BASICS JNS	CRACKERS, WHEAT, BASICS	37401		100/1.6OZ	130	\$38.46	\$39.62
12	BAKE CRAFTERS	WG RF GARLIC TEXAS TOAST BULK	1605		120/1.31OZ	400	\$42.51	\$43.80
13	BAKE CRAFTERS	WG RF GARLIC TEXAS TOAST (IW)	1616		120/1.31OZ	100	\$73.62	\$75.85
14	BAKE CRAFTERS	WG CROISSANT ROUND SLICED	869		150/2.2OZ	125	\$67.74	\$69.79
15	BAKE CRAFTERS	PANCAKE BUTTERMILK BULK WG	1475		144/1.3OZ	200	\$30.24	\$31.16
16	BAKE CRAFTERS	WG MINI BRFS MINI BITES APPLE	1716		72/2.75OZ	790	\$54.57	\$56.23
17	BAKE CRAFTERS	WG WAFFLES MAPLE TFF	1556		144/1.4OZ	275	\$37.51	\$38.65
18	BAKE CRAFTERS	WG FRENCH TOAST STICKS	447		5/2LB	1520	\$27.48	\$28.31
19	BAKE CRAFTERS	WG FRENCH TOAST STICKS IW	449		88/3OZ	400	\$67.16	\$69.20
20	BAKE CRAFTERS	PANCAKES, BITES, WG, IW	1673		72/2.4OZ	800	\$56.55	\$58.26
21	BAKE CRAFTERS	BITES PANCAKE POFFITZ BULK WG	1674		9/2.0LB	150	\$89.35	\$92.08
22	BAR FRESH	SMOOTHIE STRAW BANANA	TGSBY48		48/7.6OZ	900	\$50.81	\$52.35
23	BAR FRESH	SMOOTHIE MANGO PINEAPPLE	TGMPY48		48/7.6OZ	600	\$50.81	\$52.35
24	BONICI	SLICED PEPPERONI	1005014-269		10 LB	175	\$46.11	\$47.51
25	BRAKEBUSH	CHICKEN BREAST STRIP GF FC	5810/572963		2/5 LB	150	\$44.42	\$45.77
26	BUENA VISTA	PUMPKIN COOKIE	72820		150/1OZ	100	\$66.06	\$68.06
27	BUENA VISTA	TURKEY COOKIE	73720		150/1OZ	100	\$66.06	\$68.06
28	BUENA VISTA	CHRISTMAS TREE COOKIE	71220		150/1OZ	100	\$66.06	\$68.06
29	BUENA VISTA	PINK HEART COOKIE	73820		150/1OZ	100	\$66.06	\$68.06
30	BUENA VISTA	GREEN EGG COOKIE	71620		150/1OZ	100	\$66.06	\$68.06
31	BUENA VISTA	SHAMROCK COOKIE	72920		150/1OZ	100	\$66.06	\$68.06
32	BUENA VISTA	BLUE STAR COOKIE	74040		150/1OZ	100	\$66.06	\$68.06
33	BUENA VISTA	YELLOW STAR COOKIE	73920		150/1OZ	100	\$66.06	\$68.06
34	BUENA VISTA	MUFFIN, MANTECADA, WG, IW	63450		120/2.9OZ	170	\$68.50	\$70.58
35	BUENA VISTA	WG CORNBREAD MUFFIN IW	64175LA		125/2.5OZ	100	\$57.61	\$59.35
36	BUENA VISTA	WG RF CHOC/CHIP COOKIE DOUGH W/BAG	78185		135/1.65OZ	220	\$57.73	\$59.48
37	CH BELT	WHOLE KERNEL CORN	7931		1/30LB	290	\$31.40	\$32.35
38	CHEF ONE	DUMPLING, VEGETABLE, WW	66970		400/0.8OZ	200	\$70.71	\$72.86
39	CHEF'S CORNER	EGG ROLL, VEGETABLE, WG	OFC-2262		84/3OZ	100	\$58.81	\$60.59
40	DAKOTA GROWERS	51% WG ROTINI	548230/6738792021		20LB	530	\$19.86	\$20.46
41	DAKOTA GROWERS	51% WG PENNE	548229/6738792010		2/10 LB	470	\$19.86	\$20.46
42	DANNON COMPANY INC	YOGURT CREAMY STRAW/VANILLA	305676		48/4OZ	500	\$14.87	\$15.32
43	DAVES	WG BANANA BREAD SQUARE IW	350		28/3.6OZ	335	\$22.93	\$23.62
44	DAVES	WG CRUMB SQUARE IW	360		45/2.2OZ	200	\$22.93	\$23.62
45	DAVES	WG SUPER STAR CORN MUFFIN IW	260		90/2.55OZ	100	\$48.81	\$50.29
46	DAVES	WG CHOC CHIP MUFFIN IW	WG825		60/3.15OZ	1775	\$39.98	\$41.20
47	DAVES	MUFFIN MINI BANANA IW	WG381		90/1.9OZ	250	\$37.16	\$38.29
48	DAVES	WG DOUBLE CHOCOLATE MUFFIN IW	WG370		90/1.9OZ	400	\$37.16	\$38.29
49	DAVES	WG BLUEBERRY MUFFIN IW	WG829		60/3.15OZ	920	\$39.98	\$41.20
50	DAVES	MUFFIN CORN SUPER STAR WG IW	150		128/1.65OZ	550	\$55.16	\$58.83
51	DEL MONTE	PINEAPPLE TIDBITS	2001692/381946		6/106OZ	45	\$43.16	\$44.47
52	DEL REAL	CHICKEN GF TINGA	303		4/5 LB	200	\$112.29	\$115.69
53	DEL REAL	SALSA MOLCAJETE ROJA	504-5		3/4LB	210	\$25.34	\$26.11
54	DEL REAL	TAMALE CHILI AND CHEESE	766		48/5OZ	110	\$59.31	\$61.11
55	DEL REAL	SALSA MOCAJAETE VERDE	503-5		3/4LB	100	\$25.34	\$26.11
56	DEL REAL	TAMALE CHICKEN GREEN	783		48/6OZ	110	\$65.94	\$67.94
57	DEL SOL	SLICED JALAPENOS	DS00115		6/#10	110	\$32.22	\$33.20
58	DOLE	MIXED FRUIT IN JUICE	3065		38/4OZ	2400	\$24.43	\$25.17

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59	DOLE	FRUIT, PEACHES IN JUICE, DICED	3073		36/4OZ	115	\$24.83	\$25.58
60	DOLE	STRAWBERRIES SLICED FROZEN	17930		2/5LB	800	\$35.28	\$36.35
61	DOLE	MANDARIN ORANGE IN CUP	3890004208		36/4OZ	4800	\$25.50	\$26.28
62	DOLE	STRAWBERRY DICED 1/2" IQF	7120217951		2/5LB	270	\$32.69	\$33.68
63	DON LEE FARMS	CORN DOG JUMBO CHICKEN WG IW	CN34072WWG		72/4OZ	645	\$67.02	\$69.05
64	EGGO	PANCAKE MINI MAPLE WG IW	38000-92562		72/3.03OZ	1850	\$33.26	\$34.26
65	EGGO	PANCAKES MINI BLUEBERRY WG IW	38000-92560		72/3.03OZ	290	\$33.26	\$34.26
66	EGGO	FRUIT LOOPS WAFFLE WG BULK	38000-33169		144CT/1.3OZ	150	\$28.22	\$29.08
67	EGGO	EGGOJI WAFFLES WG (2 WAFFLES)	38000-24698		144CT/1.23OZ	150	\$28.22	\$29.08
68	EISENBERG	6" ALL NATURAL BF FRANKS B/1	35596-0119		2/5LB	150	MFG DISC	MFG DISC
69	EISENBERG	BEEF FRANK 6" WITH BUN IW	35596-0620		72/4OZ	100	MFG DISC	MFG DISC
70	FARMLAND	6" B/1 HOT DOG ALL BEEF	70247810960		10 LB	600	\$48.10	\$49.56
71	FARMLAND	BACON SLICED FC	12500		2/150CT	320	\$72.16	\$74.35
72	FAT CAT BAKERY	WG CHOC CHIP COOKIE - IW	WGCCC140-1SW		140/1.3OZ	1840	\$49.75	\$51.26
73	FAT CAT SCONES	SCONE DOUGH CHOCOLATE CHIP	WGCCC96-2GB		96/3OZ	2500	\$53.11	\$54.72
74	FAT CAT SCONES	WG CELEBRATION COOKIE	WGCELC140-1SW		140/1.75OZ	100	\$47.28	\$48.71
75	FIELDSTONE	GRANOLA CEREAL BULK	09799/547610		4/50OZ	555	\$59.22	\$61.02
76	FIELDSTONE	ORIGINAL GRANOLA IW	9788/596596		144/1OZ	140	\$51.17	\$63.03
77	FOSTER FARMS	CHICKEN CORN DOG GF	94997/672122		8/12 CT	105	\$61.16	\$63.02
78	FOUR IN ONE	TABLE SYRUP PACKET	S383		100/1OZ	200	\$16.44	\$16.94
79	FRESH PRODUCE	SOYBEAN EDAMAME	139152		50/3OZ	2275	\$22.98	\$23.68
80	GENERAL MILLS	BAR, CEREAL, COCOA PUFFS IW	45577		96/1.42OZ	160	\$38.36	\$39.52
81	GENERAL MILLS	BAR, CEREAL, CINNAMON TOAST CRUNCH IW	45576		96/1.42OZ	155	\$38.36	\$39.52
82	GENERAL MILLS	25% LSS SUGAR COCOA PUFFS BOWLPAK	31888		96/1.06OZ	2050	\$32.61	\$33.60
83	GENERAL MILLS	25% LSS SUGAR TRIX BOWLPAK	31922		96/1OZ	600	\$32.61	\$33.60
84	GENERAL MILLS	25% LESS SUGAR CUPS CINN TOAST CRUNCH	14686		60/2OZ	1130	\$40.00	\$41.21
85	GENERAL MILLS	CHEERIOS BOWLPAK	32262		96/1OZ	500	\$32.61	\$33.60
86	GENERAL MILLS	RED SUG CINNAMON TOAST CRUNCH	29444		96/1OZ	210	\$32.61	\$33.60
87	GENERAL MILLS	RICE CHEX BOWLPAK	31921		96/1OZ	540	\$32.61	\$33.60
88	GENERAL MILLS	25% LESS SUGAR LUCKY CHARMS CEREAL CUP	22489000		60/2OZ	300	\$40.00	\$41.21
89	GENERAL MILLS	CEREAL, HONEY, CHEERIOS, GF	18448		60/2OZ	400	\$40.00	\$41.21
90	GENERAL MILLS	CINNAMON CHEX BOWL PAK GF	38387		96/1OZ	370	\$32.61	\$33.60
91	GENERAL MILLS	25% LESS SUGAR COCOA PUFFS CUP	14685		60/2OZ	2200	\$40.00	\$41.21
92	GENERAL MILLS	25% LESS SUGAR TRIX CEREAL CUP	19567		60/2OZ	1835	\$40.00	\$41.21
93	GENERAL MILLS	SIMPLY CHEX CHEDDAR	31932		60/0.92OZ	200	\$29.50	\$30.40
94	GENERAL MILLS	SIMPLY CHEX CHOC CARAMEL	31933		60/1.03OZ	200	\$31.17	\$32.12
95	GENERAL MILLS	SIMPLY CHEX STRAW YOGURT	31937		60/1.03OZ	200	\$29.50	\$30.40
96	GENERAL MILLS	ANNIES BUNNIES FRIENDS	600237		100/1.25OZ	120	\$38.41	\$39.57
97	GLUTINO	BAR, BREAKFAST STRAWBERRY GF	7852303061		60/1.41OZ	107	\$45.55	\$46.93
98	GLUTINO	PRETZEL TWIST GF	GL04034		48/1OZ	107	\$37.01	\$38.13
99	GOLD STAR FOODS	51% WG ARTISAN ROLL IW	112963342		144/2OZ	1875	\$49.43	\$50.93
100	GOLD STAR FOODS	5" 51% HINGE HOAGIE ROLLS	346		120/2OZ	3400	\$28.26	\$29.11
101	GOLD STAR FOODS	51% HAWAIIAN DINNER ROLL	3420		144/2OZ	380	\$34.27	\$35.31
102	GOLD STAR FOODS	BUNS 4" 51% HAMBURGER WWW	F2176		144CT	620	\$35.60	\$36.68
103	GOLD STAR FOODS	SANDWICH BREAD 51% WG	3762		22SLC+2HLS	3780	\$17.02	\$17.54
104	GREEN BELLIES	TOMATO BASIL SAUCE	P-508-01		6/5LB	150	\$103.22	\$106.35
105	HEINZ	MUSTARD PACKETS	406649		500/1/5OZ	365	\$15.13	\$15.58
106	HUY FONG	SRIRACHA HOT CHILI SAUCE	CHIL100		500/9GM	130	\$18.46	\$19.02
107	IMPOSSIBLE BURGER	PATTIES BURGERS PLANTS MADE	60-00011/693786		40/25LB	200	\$95.87	\$98.77
108	J & J SNACK FOODS	BENEFIT BRFS BAR BAN/CHOC IW	40402		48/2.5OZ	470	\$24.69	\$25.44
109	J & J SNACK FOODS	BENEFIT BRFS BAR OAT/CHOC IW	40401		48/2.5OZ	4345	\$24.69	\$25.44
110	J & J SNACK FOODS	BENEFIT WG BAR OTML CHCHIP	40454		96/1.25OZ	550	\$27.04	\$27.86
111	JENNIE O	TURKEY BACON CRISPY BITS, FC	671702		2/5-6 LB	90	\$184.64	\$190.24
112	JONES DAIRY FARM	SAUSAGE CHIC LINK SKINLESS	018657/715182		1/10LB	260	\$47.75	\$49.20
113	JR SIMPLOT	FRUIT, MANGO CUBES, IQF	10071179035084		2/5 LB	175	\$20.04	\$20.65
114	JTM	SAUCE, PASTA, PLANTBORN	5568CE		6/5#	230	\$103.93	\$107.08
115	KELLOGGS	WG STRAWBERRY POPTART FRSTD IW	38000-55133		72/3.53OZ	100	\$40.69	\$41.92
116	KELLOGGS	FROSTED MINI WHEATS CEREAL	38000-04996		96/1OZ	110	\$37.25	\$38.38

Gold Star Foods

Line Number	Manufacturer/Brand	Item Description	Manufacturer ID	"Or Equal" Brand & ID	Unit Measure	Estimated Annual Usage	1-Drop Unit Cost	Multi-Drop Unit Cost
117	KELLOGGS	WG FROSTED CINN POP TART FRSTD	38000-55122		120/1.78OZ	290	\$14.23	\$14.66
118	KELLOGGS	WG STRAWBERRY POPTART FRSTD	38000-55130		120/1.76OZ	330	\$45.03	\$46.40
119	KELLOGGS	SCOOPY DOO GRAHAM STIX IW	30100-50689		210/1OZ	1070	\$45.69	\$47.08
120	KELLOGGS	SCOOPY DOO CHOCOLATE GRAHAM STIX IW	30100-12956		210/1OZ	180	\$45.69	\$47.08
121	KELLOGGS	WG CHEEZ-IT CRACKER IW	24100-79263		175/1.75OZ	1970	\$36.01	\$37.10
122	KELLOGGS	TIGER BITES	30100-40213		150/1OZ	100	\$43.88	\$45.21
123	KENS FOODS	RANCH DRESSING	789		4/1GL	85	\$57.34	\$59.08
124	KENS FOODS	DRESSING KENS LITE RANCH CUP	KE0708A1		100/1OZ	1575	\$21.98	\$22.65
125	KRAFT	CREAMY RANCH	210006496900		200/0.43OZ	900	\$24.47	\$25.21
126	KRAFT HEINZ FOODS CO	BBQ SAUCE CUPS	130007146000		100/1OZ	750	\$16.46	\$16.95
127	KRUSTEAZ	WAFFLE BELGIAN WG	80483/598009		72/2.4OZ	425	\$44.17	\$45.51
128	LA CHOY	CHOW MEIN CRUNCHY NOODLE	44300-12620		6/24OZ	100	\$38.26	\$39.42
129	LA TAPATIA	CHIPS ROUND YELLOW TORTILLA IW	77011		120/1.5OZ	305	\$30.28	\$31.20
130	LA VICTORIA	SALSA PICANTE MILD	7808		4/1GAL	40	\$63.41	\$65.33
131	LEE KUM KEE	LITE SOY SAUCE PACKETS	SOYSU306		500/3GR	85	\$19.63	\$20.23
132	LENDERS	WG WHITE BAGELS IW	7680000075		72/2OZ	365	\$34.13	\$35.16
133	LODI CANNING CO	CORN WHOLE KERNEL LS	1500-		6/#10	100	\$34.15	\$35.18
134	LUPITAS	CONCHA WHITE WG IW	1451		84/2.25OZ	3100	\$54.53	\$56.18
135	LUPITAS	CONCHA VARIETY PACK WG IW	1450		84/2.25OZ	1015	\$54.53	\$56.18
136	MADEIRA FARMS	PANCAKE SYRUP CUP	7160371398000		100/1.5OZ	375	\$17.48	\$18.01
137	MALT O MEAL	HONEY SCOOTERS BOWL	27597		96/1OZ	135	\$29.10	\$29.98
138	MALT O MEAL	WG CINNAMON TOASTERS LG BOWL	13620		48/2OZ	330	\$29.10	\$29.98
139	MALT O MEAL	WG CINNAMON TWISTERS BOWL	3815		96/1OZ	300	\$29.10	\$29.98
140	MARZETTI	WG CROUTON	85360		2.5LB	975	\$41.16	\$42.41
141	MARZETTI	CREAMY CAESAR DRESSING IW	82000		80/1.5OZ	620	\$19.26	\$19.84
142	MARZETTI	RANCH DRESSING CUPS	83984		120/1OZ	1300	\$22.34	\$23.02
143	MARZETTI	SESAME ORIENTAL DRESSING IW	81290		60/1.5OZ	305	\$18.36	\$18.92
144	MARZETTI COMPANY	DRESSING CHIPOTLE RANCH	81299		60/1.5OZ	145	\$19.77	\$20.37
145	MARZETTI COMPANY	DRESSING LITE ITALIAN	81985		60/1.5OZ	100	\$11.62	\$11.97
146	MICHAEL B'S BESTWAY	JUMBO PRETZEL DOG BEEF IW	PD8566		80/5.68OZ	150	\$130.28	\$134.23
147	MICHAEL B'S BESTWAY	BEEF DOUBLE DOG (IW)	DD8500		60/4oz	400	\$87.04	\$89.68
148	MICHAEL B'S BESTWAY	PASTRIE ELOTE FILLED IW	ELOW41		120/3OZ	180	\$81.75	\$84.23
149	MICHAEL B'S BESTWAY	CHIX DOUBLE DOG IW	DD400		60/4OZ	980	\$87.63	\$89.68
150	MICHAEL B'S BESTWAY	CHICKEN IW PRETZEL DOG	PD446		60/4.46OZ	720	\$83.51	\$86.05
151	MINH	EGG ROLL CHICKEN WG	69187		72/3OZ	400	\$51.57	\$53.14
152	MINH	WG 100% VEG FRIED RICE	69074		6/5# BAGS	798	\$46.56	\$47.97
153	MJM	ALL SPORT BITES WG CHOCOLATE	512150		150/1OZ	340	MFG DISC	MFG DISC
154	MJM	ALL SPORT BITES WG VANILLA	514150		150/1OZ	340	\$37.75	\$38.89
155	MJM	GRAHAMS CHOCOLATE BEAR WG IW	402001		300/1OZ	590	\$57.87	\$59.62
156	MJM	SAVORY WHEAT CRACKERS	781100		100/2OZ	1540	\$41.16	\$42.41
157	MJM	WG HONEY GRAHAMS/WFIBER IW	300151		150/1OZ	805	\$27.51	\$28.35
158	MJM MARKETING	GRAHAMS MAPLE WAFFLE WG IW	408001		300/1OZ	265	\$57.87	\$59.62
159	MONARCH	EDAMAME FRZN SHELLS 1/24#	F987		1/24#	110	\$44.08	\$45.42
160	MORNINGSTAR	VEGGIE CHIK'N NUGGETS	381631/97762		212/3OZ	2300	\$41.83	\$43.10
161	MORNINGSTAR	VEGGIE BUFFALO WINGS CN LABEL	28989-10407		10LB5	400	\$39.17	\$40.36
162	MORNINGSTAR	ORIGINAL CHIK'N PATTY CN LABEL	28989-10641		104CT/3.01OZ	200	\$96.64	\$99.57
163	MORNINGSTAR	SPICY CHIK'N PATTY CN LABEL	28989-10640		104CT/3.01OZ	200	\$96.64	\$99.57
164	MUFFIN TOWN	SUNFLOWER BUTTER & GRAPE JELLY SANDWICH	12228		96/2.8OZ	550	\$81.75	\$84.23
165	NATIONAL FOOD GROUP	HUMMUS CLASSIC	A5000		120/3OZ	130	\$72.69	\$74.89
166	NATIONAL RAISIN CO.	RAISELS TROPICAL	11528-9		200/1.35OZ	600	MFG DISC	MFG DISC
167	NATURE VALLEY	GRANOLA OATS & HONEY CEREAL	23132000		4/50OZ	500	\$54.24	\$55.89
168	NATURE'S BAKERY	FIG BAR, STRAWBERRY, WW	1501090080/634834		7/12 CT	825	\$73.36	\$75.58
169	NORTHEAST/LOLITA	MANDARIN ORANGES	767301131498		6/#10	150	\$38.46	\$39.62
170	O TASTY	POTSTICKER VEGETABLE & CHICKEN	44717		6/2.5 LB	280	MFG DISC	MFG DISC
171	OCEAN SPRAY	CRAISINS DRIED CRAN-STRAW	23445		200/1.16OZ	590	\$63.63	\$65.56
172	OCEAN SPRAY	CRAISINS DRIED CRAN-CHERRY	23444		200/1.16OZ	686	\$63.63	\$65.56
173	Ocean Spray	Craisins Dried Cranberries	23447		200/1.16oz	225	\$63.51	\$65.44
174	PACKER LABEL	BLUEBERRIES IQF	341761		2/5LB	210	\$23.57	\$24.29

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175	PEKING NOODLE	FORTUNE COOKIE	7050KIDS		7 LBS	590	\$26.16	\$26.95
176	PEPPERIDGE FARM	WG PRETZELS GOLDFISH	14396		300/0.75OZ	235	\$57.87	\$59.62
177	PEPPERIDGE FARM	WG CHeddar GOLDFISH CRACKERS	18105/484764		300/.75OZ	2655	\$69.11	\$71.21
178	PILLSBURY	BISCUIT RICH EZ SPLT BAKED WG	32271		120/2OZ	225	\$37.10	\$38.23
179	PILLSBURY	FRUDEL APPLE IW	127852		72/2.29OZ	155	\$42.43	\$43.72
180	PILLSBURY	CROISSANT BAKED SLICED	132102		64/2OZ	900	\$39.86	\$41.06
181	PILLSBURY	SOUTHWEST PULL APARTS	12316		72/3.88OZ	25	\$71.56	\$73.73
182	PILLSBURY	ITALIAN CHEESE PULL APARTS	12317		72/3.88OZ	1555	\$71.56	\$73.73
183	PILLSBURY	MINI CINNIS WG IW	33686		72/2.29OZ	895	\$42.43	\$43.72
184	PORTION PAC	MAYONNAISE PACKET	7160372157000		200/9GM	940	\$11.75	\$12.11
185	PORTION PAC	TACO SAUCE PACKETS IW	7160374157000		200/9GM	270	\$8.34	\$8.59
186	PORTION PAC	RANCH PACKETS	716037228101		200/12GM	370	\$13.36	\$13.77
187	POST	CEREAL, LG BOWL, HONEY BUNCHES OF OATS CRUNCH	27313		48/2OZ	200	\$29.10	\$29.98
188	PRODUCERS RICE	WG PARBOILED RICE BROWN	R2PX25QCO/575032		25LB	360	\$14.69	\$15.14
189	RICHS	ULTIMATE BREAKFAST ROUND CINN	8733		126/2.2OZ	400	\$66.57	\$68.59
190	RIVALZ	CROUTONS ITALIAN PEA PROTEIN	FG-IH108125		8/1.25LB	100	\$75.28	\$77.56
191	ROMEROS	6" FLOUR TORTILLAS 2CT	206022UG		144/2CT	700	\$55.89	\$57.58
192	ROMEROS	CHIPS TORTILLA ROUND IW	560231		60/2OZ	700	\$24.10	\$24.83
193	ROMERO'S	TORTILLA 10" FLOUR ULTRAGRAIN WW	210282UG		6/2 DZ	390	\$29.91	\$30.82
194	SABRA	HUMMUS SINGLES	01111/524936		48/2OZ	480	\$36.81	\$37.92
195	SAPUTO/STELLA	CHEESE FETA CRUMBLE	124497		4/2.5 LB	40	\$36.46	\$37.56
196	SHANNONS	CIABATTA ROLL SLICED	SB-480		144/2OZ	270	\$68.70	\$70.78
197	SIMPLOT	FRUIT RASPBERRIES, CRUMBLES IQF	10071179053217		6/2#	75	\$38.11	\$39.27
198	SIMPLOT	CUP WESTER GUACAMOLE	10071179193425		38/2OZ	340	\$37.22	\$38.35
199	SIMPLOT	CORN, ROASTED, & JALAPENO	10071179034841		6/2.5 LB	190	\$31.09	\$32.03
200	SIMPLOT	HASH BROWN PATTIES	10071179430018		6/5LB	220	\$36.44	\$39.61
201	SIMPLOT	TATER SQUARES	10071179054610		6/2.5LB	380	\$30.00	\$30.91
202	SKY BLUE FOODS	51% WW BREAKFAST BUN IW	WWB5160		60/2.6OZ	1650	\$36.78	\$37.90
203	SKY BLUE FOODS	BUN 51% WW OATMEAL BRKFST IW	TWB5160		60/2.6OZ	325	\$37.86	\$39.00
204	SPIRITED FOODS	BREADED POLLOCK SQUARES	SF03011		10LB	155	\$48.10	\$49.56
205	STACY'S	CHIPS, PITA, MULTIGRAIN	78245		64/1.37OZ	825	\$45.64	\$47.03
206	STILL RIDING FOODS	PIZZA CHEESE SQUARE GF 5"	SRFGF-5RD		24/5OZ	108	\$62.41	\$64.30
207	SUNMAID	RAISINS	2020		144/1.33OZ	1290	\$42.36	\$43.65
208	SUPER BAKERY	WW BANANA BREAD SLICE	7501		75/3.4OZ	515	\$55.17	\$56.85
209	SUPER BAKERY	DONUT MINI POWDERED WG IW	7787		72/3.3OZ	2000	\$71.15	\$73.31
210	SUPER BAKERY	BREAD, PUMPKIN, ULTRA SLICE	7505/751579		75/3.4OZ	325	\$56.24	\$57.95
211	SUPER BAKERY	BREAD, LEMON, RED, SUGAR	7507		75/3.4OZ	300	\$62.70	\$64.60
212	SUPER BAKERY	BUN BAKED CINNAMON WG IW	6070		72/2.9OZ	2020	\$43.76	\$45.08
213	TAJIN	LS TAJIN SEASON PACKETS	28805		1000/.035	465	\$57.82	\$59.57
214	TAPATIO	HOT SAUCE PACKETS	7788500193		500/7GR	295	\$40.13	\$41.34
215	TEASDALE	BLACK BEANS	TEA-ABD-0610		6/#10	140	\$29.40	\$30.29
216	THE AMAZING CHICKPEA	SANDW CHICKPEA BUTTER & GRAPE	F9040/782790		42/5.38OZ	100	\$51.87	\$53.44
217	TONY ROBERTS	WG WHITE WHEAT BAGEL IW	19322		72/3OZ	2885	\$32.13	\$33.10
218	TONY ROBERTS	WG WHITE WHEAT BAGEL (IW)	19232		72/2.24OZ	650	\$30.55	\$31.48
219	TONY ROBERTS	WG WHITE WHEAT BAGEL BULK	19231		72/2.24OZ	90	\$24.77	\$25.52
220	TREE TOP	DRIED APPLE CRISPS STRAWBERRY	105260		125/.34OZ	2080	\$45.36	\$46.74
221	TREE TOP	DRIED APPLE CRISPS	5261		125/.34OZ	2250	\$45.36	\$46.74
222	TYSON	WINGS OF FIRE	1005255-0928		2/5LB	725	\$44.69	\$46.05
223	TYSON/JIMMYDEAN	PANCAKE TRKY SAUS ON A STICK	10000070613/607808		40/2.51OZ	380	\$28.22	\$29.08
224	UDI'S	BREAD, LOAF MGRN GF SLICED	9899780902		6/24OZ	102	\$71.40	\$73.56
225	UDI'S	BUN, CLASSIC HAMBURGER GF IW	80644/565421		24/3.2OZ	127	\$40.57	\$41.80
226	UDI'S	ROLL, DINNER GF IW	565425/UGF808761		38/1.4OZ	110	\$51.77	\$53.34
227	UDI'S	BAGEL, PLAIN GF IW	80660/565431		24/3.5OZ	130	\$45.51	\$46.99
228	UDI'S	MUFFIN BLUEBERRY GF IW	80645/565432		38/3OZ	111	\$68.66	\$70.74
229	WAWONA	SPECTRUM BLEND FRUIT	021254-77		2/5LB	40	\$27.53	\$28.36
230	WAWONA	4 BERRY BLEND IQF	044533-77		2/5LB	500	\$36.69	\$37.80
231	YANGS	CHOW MEIN NOODLE	8-52724-00301-6		14 LB	285	\$41.75	\$43.02
232	YOPLAIT	PARFAIT VANILLA RS	20824000		6/64OZ	650	\$30.94	\$31.88

Line Number	Item Description	Manufacturer/Brand	Manufacturer ID	"Or Equal" Brand & ID	Unit Measure	Estimated Annual Usage	1-Drop Unit Cost	Multi-Drop Unit Cost
1	WG OVEN BAKED CRUNCHY FLAMIN	CHEETOS	62984		104/.875OZ	300	\$42.78	\$44.08
2	WG OVEN BAKED CRUNCHY	CHEETOS	62933		104/.875OZ	700	\$42.78	\$44.08
3	RF FLAMAS TORTILLA CHIPS	DORITOS	62829		72/1OZ	350	\$29.62	\$30.52
4	WG RF SPICY SWEET CHILI CHIPS	DORITOS	49093		72/1OZ	125	\$29.62	\$30.52
5	WG REDUCED FAT COOL RANCH	DORITOS	36096		72/1OZ	150	\$29.62	\$30.52
6	WG REDUCED FAT NACHO CHEESE	DORITOS	31748		72/1OZ	945	\$29.62	\$30.52
7	CHIPS CORN ORIGINAL	Frito Lay	44355		64/2OZ	150	\$47.35	\$48.78
8	WG RF Dorito Sriracha	Frito Lay	78095		72/1OZ	100	\$29.62	\$30.52
9	Pringles Mingles Zesty Lime & Chili	KELLANOVA	38000-33241		90/0.74OZ	400	\$29.63	\$30.53
10	Pringles Mingles Pepperoni & Cheese Pizza	KELLANOVA	38000-33256		90/0.74OZ	100	\$29.63	\$30.53
11	Pringles Mingles BBQ Sauce & Chicken Nuggets	KELLANOVA	38000-33245		90/0.74OZ	300	\$29.63	\$30.53
12	Cheez-It Crackers WG Spicy Buffalo	KELLANOVA	24100-12431		75/CT/0.75OZ	100	\$36.01	\$37.10
13	Cheez-It Crackers WG Original	KELLANOVA	24100-79263		75/CT/0.75OZ	100	\$36.01	\$37.10
14	Cheez-It Crackers WG Original Vend Size	KELLANOVA	24100-10480		60/1OZ	200	\$16.90	\$17.42
15	WG RICE KRISPIES TREAT IW	KELLOGGS	38000-11052		80/1.41OZ	150	\$37.75	\$38.89
16	KETTLE SALT & VINEGAR	LAYS	25113		64/1.375OZ	300	\$43.58	\$44.91
17	KETTLE CLASSIC	LAYS	25115		64/1.375OZ	100	\$43.58	\$44.91
18	KETTLE JALAPENO	LAYS	25111		64/1.375OZ	215	\$43.58	\$44.91
19	KETTLE Applewood Smoked BBQ	Lays	9598		64/1.375oz	200	\$43.58	\$44.91
20	WHITE CHEDDAR PUFF	PIRATE BOOTY	6001500-PB		72/.75OZ	200	\$46.68	\$48.09
21	BBQ CHIPS	POP CHIPS	72200		24/0.8OZ	1025	\$18.90	\$19.48
22	SOUR CREAM & ONION POTATO	POP CHIPS	77700		24/0.8OZ	400	\$18.90	\$19.48
23	MUNCHIE KID'S	QUAKER	36308		104/.875OZ	400	\$42.78	\$44.08
24	OVEN BAKED CHEDDAR SOUR CREAM	RUFFLES	56882		60/.8OZ	50	\$24.68	\$25.43
25	HNY RST SUNFLOWER KERNELS IW	SUNOPTA	1231780		150/1.2OZ	300	\$47.60	\$49.04
26	RST SLTD SUNFLOWER KERNELS IW	SUNOPTA	1105050		150/1.2OZ	575	\$42.77	\$44.07
27	FS MIXED FRUIT	WELCHS	14498		144/1.55OZ	130	\$58.81	\$60.59

Number	Item Description	Manufacturer/Brand	Manufacturer ID	"Or Equal" Brand & ID	Unit Measure	Estimated Annual Usage	1-Drop Unit Cost	Multi-Drop Unit Cost
1	JUICE 100% APPLE	APPLE & EVE	84526TPF		36/6.75OZ	1200	\$10.70	\$11.03
2	JUICE 100% ORANGE TANGERINE	APPLE & EVE	84523TPF		36/6.75OZ	1300	\$10.70	\$11.03
3	JUICE 100% VERY BERRY	APPLE & EVE	84527TPF		36/6.75OZ	1200	\$10.70	\$11.03
4	Boxed Water 500MI	Boxed Water	500HX24		24/16.9OZ	325	\$24.69	\$25.44
5	Boxed Water 250MI	Boxed Water	250HX24		24/8.4OZ	325	\$18.81	\$19.38
6	Gatorade G Zero Variety	GATORADE	980124540		24/20OZ	225	\$29.68 + CRV	\$30.58 + CRV
7	FAT FREE CHOCOLATE MILK	GOSSNER	950010		27/8OZ	1155	\$13.24	\$13.73
8	1% WHITE MILK	GOSSNER	947130		27/8OZ	285	\$12.64	\$13.11
9	SPARKLING APPLE JUICE	IZZE	1507		24/8.4OZ	325	\$19.06 + CRV	\$19.63 + CRV
10	SPARKLING CLEMENTINE JUICE	IZZE	1505		24/8.4OZ	275	\$19.06 + CRV	\$19.63 + CRV
11	SPARKLING BLACKBERRY JUICE	IZZE	1502		24/8.4OZ	175	\$19.06 + CRV	\$19.63 + CRV
12	SPARKLING PEACH	IZZE	1052		24/8.4oz	250	\$19.06 + CRV	\$19.63 + CRV
13	WATER SPARKLING Variety Pack	LA CROIX	980015918		24/12OZ	25	\$12.61 + CRV	\$12.99 + CRV
14	MIGHTY MANGO	NAKED JUICE	63072		8/10OZ	175	\$14.36 + CRV	\$14.8 + CRV
15	STRAWBERRY BANANA	NAKED JUICE	63071		8/10OZ	180	\$14.36 + CRV	\$14.8 + CRV
16	BLUE MACHINE	NAKED JUICE	01037		8/10OZ	20	\$14.36 + CRV	\$14.8 + CRV
17	GREEN MACHINE	NAKED JUICE	63076		8/10OZ	20	\$14.36 + CRV	\$14.8 + CRV
18	VARIETY PACK	PROPEL	50035		24/16.9OZ	115	\$19.08 + CRV	\$19.66 + CRV
19	BERRY	PROPEL	169		24/16.9OZ	5	\$22.68 + CRV	\$23.37 + CRV
20	KIWI STRAWBERRY	PROPEL	171		24/16.9OZ	5	\$22.68 + CRV	\$23.37 + CRV
21	BOTTLE PURIFIED WATER	PURE LIFE	6827493471		24/16.9OZ	4235	\$4.93 + CRV	\$5.03 + CRV
22	BOTTLE PURIFIED WATER	PURE LIFE	6827432228		48/8OZ	1150	\$8.88 + CRV	\$9.12 + CRV
23	WTRMLN STRWBRY SPARKLING JUICE	SWITCH	7C2480WS		24/8OZ	215	\$17.63 + CRV	\$18.17 + CRV
24	FRUIT PUNCH	SWITCH	7C2480FP		24/8OZ	175	\$17.63 + CRV	\$18.17 + CRV
25	ORGN TNGRN SPARKLING JUICE	SWITCH	7C2480OT		24/8OZ	25	\$17.63 + CRV	\$18.17 + CRV
26	KIWI BERRY	SWITCH	7C2480KB		24/8OZ	200	\$17.63 + CRV	\$18.17 + CRV
27	BLACK CHERRY	SWITCH	7C2480BC		24/8OZ	100	\$17.63 + CRV	\$18.17 + CRV

 4/8/2026


Gold Star Foods

SUPER 100563 - SOUTH OC COOP PRCSDD CMMDY, COMM, SNACK, & BEV PRODUCTS

Bio Line No.	Item No.	Mfg. Item No.	Description	Brand	UOM	Pack Size	Starting Date	Ending Date	1 DROP				MULTIPLE DROPS			
									26-27 Selling Price	PTV	Net CMOY Selling Price	26-27 Selling Price	PTV	Net CMOY Selling Price	26-27 Selling Price	Net CMOY Selling Price
1	401410	1000006170	STEAM BEEF FLANKERBOILED CBF	ADVANCE PIERRE	CS	100/30Z	7/1/2026	6/30/2027	\$ 157.28	\$ (88.70)	\$ 68.58	\$ 162.05	\$ (88.70)	\$ 73.35	\$ 162.05	\$ (88.70)
2	401372	1000001371S	MEAT BEEF HONEY BBQ GRLO	ADVANCE PIERRE	CS	100/3.250Z	7/1/2026	6/30/2027	\$ 95.07	\$ (38.82)	\$ 56.25	\$ 97.95	\$ (38.82)	\$ 59.13	\$ 97.95	\$ (38.82)
3	405870	10000006319	MEAT QAF CHS KETCHUP FC	ADVANCE PIERRE	CS	100/2.90Z	7/1/2026	6/30/2027	\$ 134.46	\$ (63.87)	\$ 70.59	\$ 138.53	\$ (63.87)	\$ 74.66	\$ 138.53	\$ (63.87)
4	405357	0180408F	FILLING LOW SODIUM BN & CHS	ARIZONA GOLD	CS	4#LB	7/1/2026	6/30/2027	\$ 63.81	\$ (15.31)	\$ 48.50	\$ 65.74	\$ (15.31)	\$ 50.43	\$ 65.74	\$ (15.31)
5	405372	3710320W	BURRITO EGG CHS CHORIZO WG IW	ARIZONA GOLD	CS	5#1/3.20Z	7/1/2026	6/30/2027	\$ 49.10	\$ (6.97)	\$ 42.13	\$ 50.50	\$ (6.97)	\$ 43.62	\$ 50.50	\$ (6.97)
6	410389	4605	SANDWICH CRESSANT EGG CHS WG IW	BAKE CRAFTERS	CS	100/2.50Z	7/1/2026	6/30/2027	\$ 100.16	\$ (16.33)	\$ 83.83	\$ 103.20	\$ (16.33)	\$ 86.87	\$ 103.20	\$ (16.33)
7	400184	76468	POTATO PEARLS DEHY MASHED	BASIC AMERICAN	CS	12/980Z	7/1/2026	6/30/2027	\$ 56.51	\$ (11.43)	\$ 45.08	\$ 58.23	\$ (11.43)	\$ 46.80	\$ 58.23	\$ (11.43)
8	405003	68531	PRIMO 1ST WG PAR-BKD 4 CHS PZA	BIG DADDY'S	CS	72#5.130Z	7/1/2026	6/30/2027	\$ 73.51	\$ (18.83)	\$ 54.68	\$ 75.74	\$ (18.83)	\$ 56.91	\$ 75.74	\$ (18.83)
9	409863	56288	SANDW TRKY PRPP STUFFED WG IW	BIG DADDY'S	CS	48#4.460Z	7/1/2026	6/30/2027	\$ 47.20	\$ (7.03)	\$ 40.17	\$ 48.63	\$ (7.03)	\$ 41.60	\$ 48.63	\$ (7.03)
10	409851	55291	SANDW FIESTAIDA BF STUFFED IW	BIG DADDY'S	CS	48#4.460Z	7/1/2026	6/30/2027	\$ 47.10	\$ (8.52)	\$ 38.58	\$ 48.53	\$ (8.52)	\$ 40.21	\$ 48.53	\$ (8.52)
11	409852	55292	SANDW BUFFALO CHKN STUFFED IW	BIG DADDY'S	CS	48#4.460Z	7/1/2026	6/30/2027	\$ 47.16	\$ (6.63)	\$ 40.53	\$ 48.62	\$ (6.63)	\$ 41.99	\$ 48.62	\$ (6.63)
12	405626	17020111120	6" WG RF MOZZ CHS STICK	BOSCO'S	CS	144CT	7/1/2026	6/30/2027	\$ 64.70	\$ (16.13)	\$ 48.57	\$ 66.66	\$ (16.13)	\$ 50.53	\$ 66.66	\$ (16.13)
13	405627	17023721120	7" WG PEPP MOZZ STIFFED PZZ	BOSCO'S	CS	72CT	7/1/2026	6/30/2027	\$ 52.48	\$ (16.33)	\$ 36.15	\$ 54.07	\$ (16.33)	\$ 37.77	\$ 54.07	\$ (16.33)
14	405622	1702101120	7" WG RF BRD STX W/ MOZZ	BOSCO'S	CS	106CT	7/1/2026	6/30/2027	\$ 64.04	\$ (12.33)	\$ 51.71	\$ 65.98	\$ (12.33)	\$ 47.20	\$ 65.98	\$ (12.33)
15	405657	12303	CMDY CHPD PORK CARNITA STY CKD	BROOKWOOD FARMS	CS	4#LB	7/1/2026	6/30/2027	\$ 46.70	\$ 47.81	\$ 47.81	\$ 47.20	\$ 47.81	\$ 48.13	\$ 47.20	\$ 47.81
16	405625	90023	CAKE CINN CRUMBLE IW WG	BUENA VISTA	CS	72/2.90Z	7/1/2026	6/30/2027	\$ 50.10	\$ (2.49)	\$ 47.61	\$ 51.62	\$ (2.49)	\$ 49.13	\$ 51.62	\$ (2.49)
17	406345	50721	TRKY PEPPINI CHS CALZONE WG IW	BUENA VISTA	CS	80#5.50Z	7/1/2026	6/30/2027	\$ 101.98	\$ (18.41)	\$ 83.55	\$ 105.05	\$ (18.41)	\$ 86.64	\$ 105.05	\$ (18.41)
18	410255	32541	CROISSANT HAM SWISS CHS WG IW	BUENA VISTA	CS	60#4.50Z	7/1/2026	6/30/2027	\$ 82.34	\$ 84.83	\$ 84.83	\$ 82.34	\$ 84.83	\$ 84.83	\$ 82.34	\$ 84.83
19	410898	50267	CROISSANT PEPP & CHEESE WG IW	BUENA VISTA	CS	50#4.50Z	7/1/2026	6/30/2027	\$ 80.57	\$ (9.08)	\$ 71.49	\$ 83.02	\$ (9.08)	\$ 73.94	\$ 83.02	\$ (9.08)
20	405381	50241	RF 3 CHEESE CALZONE WG IW	BUENA VISTA	CS	80#5.50Z	7/1/2026	6/30/2027	\$ 101.96	\$ (15.42)	\$ 86.54	\$ 105.05	\$ (15.42)	\$ 89.53	\$ 105.05	\$ (15.42)
21	410407	78185	COOKIE DOUGH CHOC CHIP WG	BUENA VISTA	CS	135#1.850Z	7/1/2026	6/30/2027	\$ 57.73	\$ (2.25)	\$ 55.48	\$ 59.48	\$ (2.25)	\$ 57.23	\$ 59.48	\$ (2.25)
22	406151	63218	SMT POT CHOCIP MUFF TOP WG IW	BUENA VISTA	CS	120#3.20Z	7/1/2026	6/30/2027	\$ 74.55	\$ (3.27)	\$ 71.28	\$ 76.81	\$ (3.27)	\$ 73.54	\$ 76.81	\$ (3.27)
23	406578	60941	MUFFIN DBL CHOC CHIP WG IW	BUENA VISTA	CS	100#3.50Z	7/1/2026	6/30/2027	\$ 67.31	\$ (2.32)	\$ 64.99	\$ 69.35	\$ (2.32)	\$ 67.03	\$ 69.35	\$ (2.32)
24	403820	90040	CINNAMON CRUMBLE WG IW	BUENA VISTA	CS	72#4.0Z	7/1/2026	6/30/2027	\$ 57.23	\$ (3.46)	\$ 53.77	\$ 58.97	\$ (3.46)	\$ 55.51	\$ 58.97	\$ (3.46)
25	406149	63136	MUFFIN BLUEBERRY TOP WG IW	BUENA VISTA	CS	120#3.20Z	7/1/2026	6/30/2027	\$ 74.55	\$ (3.39)	\$ 71.16	\$ 76.81	\$ (3.39)	\$ 73.42	\$ 76.81	\$ (3.39)
26	409880	9116	APPLESAUCE CUP UNSWEETEND	CHERRY CENTRAL	CS	96#4.50Z	7/1/2026	6/30/2027	\$ 28.37	\$ (4.93)	\$ 23.44	\$ 29.23	\$ (4.93)	\$ 24.30	\$ 29.23	\$ (4.93)
27	406672	1740	FRUIT CUP PEACH DICED (220)	ZEE ZEES	CS	72#4.50Z	7/1/2026	6/30/2027	\$ 62.40	\$ (22.18)	\$ 40.22	\$ 64.29	\$ (22.18)	\$ 42.11	\$ 64.29	\$ (22.18)
28	410680	705	PUPUSA BEAN CHEESE OF	DEL REAL	CS	8#CT	7/1/2026	6/30/2027	\$ 50.62	\$ (5.72)	\$ 44.90	\$ 52.15	\$ (5.72)	\$ 46.43	\$ 52.15	\$ (5.72)
29	400730	018425	BURGER CLASSIC IW	DON LEE FARMS	CS	75#4.250Z	7/1/2026	6/30/2027	\$ 125.37	\$ (48.08)	\$ 77.29	\$ 129.17	\$ (48.08)	\$ 81.09	\$ 129.17	\$ (48.08)
30	400722	003875	CHEESEBURGER CLASSIC IW	DON LEE FARMS	CS	75#4.20Z	7/1/2026	6/30/2027	\$ 122.60	\$ (39.87)	\$ 82.73	\$ 126.31	\$ (39.87)	\$ 86.44	\$ 126.31	\$ (39.87)
31	403349	CMDT00753	DUNKERS BF TERYAKI SLAM	ELYSIAN FOOD GROUP	CS	160/30Z	7/1/2026	6/30/2027	\$ 120.86	\$ (110.21)	\$ 10.69	\$ 294.51	\$ (110.21)	\$ 114.30	\$ 294.51	\$ (110.21)
32	410915	90129	PULL APARTS BUTTERED GARLIC IW	ELYSIAN FOOD GROUP	CS	108#4.100Z	7/1/2026	6/30/2027	\$ 115.77	\$ (24.37)	\$ 91.40	\$ 119.28	\$ (24.37)	\$ 94.91	\$ 119.28	\$ (24.37)
33	410916	90128	PULL APARTS BUTTERED GRILC BULK	ELYSIAN FOOD GROUP	CS	108#4.100Z	7/1/2026	6/30/2027	\$ 102.34	\$ (45.94)	\$ 56.40	\$ 105.44	\$ (45.94)	\$ 59.50	\$ 105.44	\$ (45.94)
34	410333	90012	NUGGET CHIC BRO NAE WG	FOSTER FARMS	CS	65#LB	7/1/2026	6/30/2027	\$ 88.93	\$ (36.63)	\$ 52.30	\$ 91.62	\$ (36.63)	\$ 54.99	\$ 91.62	\$ (36.63)
35	409787	99706	BST CHIC DICED CALUM FC	FOSTER FARMS	CS	65#LB	7/1/2026	6/30/2027	\$ 107.63	\$ (42.34)	\$ 65.29	\$ 110.89	\$ (42.34)	\$ 68.55	\$ 110.89	\$ (42.34)
36	410356	90008	CHIC POPCORN BRO NAE WG	FOSTER FARMS	CS	67#40Z	7/1/2026	6/30/2027	\$ 50.38	\$ (13.33)	\$ 36.85	\$ 51.91	\$ (13.33)	\$ 38.38	\$ 51.91	\$ (13.33)
37	410191	95157	CORN DOG LF CHICKEN WG	FOSTER FARMS	CS	65#LB	7/1/2026	6/30/2027	\$ 89.93	\$ (36.27)	\$ 52.66	\$ 91.62	\$ (36.27)	\$ 55.35	\$ 91.62	\$ (36.27)
38	409705	99708	CHICKEN BRST DICED PARM GARLIC	FOSTER FARMS	CS	72#40Z	7/1/2026	6/30/2027	\$ 53.58	\$ (13.20)	\$ 40.38	\$ 55.18	\$ (13.20)	\$ 41.98	\$ 55.18	\$ (13.20)
39	409606	94125	CORN DOG NITRATE FREE WG	FOSTER FARMS	CS	2#LB	7/1/2026	6/30/2027	\$ 19.16	\$ (0.75)	\$ 17.41	\$ 18.95	\$ (0.75)	\$ 16.20	\$ 18.95	\$ (0.75)
40	409597	99649	BREAST CHIC DICED OR NAE FC	FOSTER FARMS	CS	2#LB	7/1/2026	6/30/2027	\$ 69.06	\$ (5.79)	\$ 63.27	\$ 71.15	\$ (5.79)	\$ 65.36	\$ 71.15	\$ (5.79)
41	403669	7516	BRO CHIC BRST FILLET WG	GOLD KIST	CS	120#40Z	7/1/2026	6/30/2027	\$ 113.98	\$ (45.64)	\$ 68.34	\$ 117.44	\$ (45.64)	\$ 71.60	\$ 117.44	\$ (45.64)
42	410584	615400	PATTY BREADED CHC BKFFST WG	GOLD KIST	CS	21#42.240Z	7/1/2026	6/30/2027	\$ 85.04	\$ (41.43)	\$ 43.61	\$ 87.62	\$ (41.43)	\$ 46.19	\$ 87.62	\$ (41.43)
43	406912	0013009849000	KETCHUP PACKETS	KRAFT HEINZ FOODS CO	CS	1000/70Z	7/1/2026	6/30/2027	\$ 23.22	\$ (2.13)	\$ 21.09	\$ 23.92	\$ (2.13)	\$ 21.79	\$ 23.92	\$ (2.13)
44	406160	00130007146000	BBQ SAUCE CUPS	KRAFT HEINZ FOODS CO	CS	100/10Z	7/1/2026	6/30/2027	\$ 16.46	\$ (0.75)	\$ 15.71	\$ 16.95	\$ (0.75)	\$ 16.20	\$ 16.95	\$ (0.75)
45	400946	C45619	CMDY BEEF & CHSE TACO STICK IW	INTEGRATED	CS	50#4.60Z	7/1/2026	6/30/2027	\$ 63.02	\$ (2.44)	\$ 60.58	\$ 63.27	\$ (2.44)	\$ 61.20	\$ 63.27	\$ (2.44)
46	400948	C47007	CMDY ALL AMERICAN BURGER IW	INTEGRATED	CS	50#4.250Z	7/1/2026	6/30/2027	\$ 50.50	\$ 51.00	\$ 51.00	\$ 50.50	\$ 51.00	\$ 51.00	\$ 50.50	\$ 51.00
47	402076	C47220	CMDY BURGER SLIDERS BF CHS IW	INTEGRATED	CS	75#4.350Z	7/1/2026	6/30/2027	\$ 134.21	\$ (2.17)	\$ 132.04	\$ 138.28	\$ (2.17)	\$ 136.11	\$ 138.28	\$ (2.17)
48	402027	C48007	CMDY BBQ RIB SANDWICH IW	INTEGRATED	CS	75#4.360Z	7/1/2026	6/30/2027	\$ 74.30	\$ 74.80	\$ 74.80	\$ 74.30	\$ 74.80	\$ 74.80	\$ 74.30	\$ 74.80
49	410383	C520008	CMDY CRUMBLES BEEF FC BULK	INTEGRATED	CS	240/20Z	7/1/2026	6/30/2027	\$ 66.01	\$ (23.19)	\$ 42.82	\$ 68.00	\$ (23.19)	\$ 45.61	\$ 68.00	\$ (23.19)
50	402045	362000	TWICE GRILLED CHS QUESADILLA IW	INTEGRATED	CS	100#4.110Z	7/1/2026	6/30/2027	\$ 103.21	\$ (16.70)	\$ 86.51	\$ 109.94	\$ (16.70)	\$ 93.15	\$ 109.94	\$ (16.70)
51	405104	108000	GRILLED CHEESEWG RF IW	INTEGRATED	CS	72#4.190Z	7/1/2026	6/30/2027	\$ 76.71	\$ (2.44)	\$ 74.27	\$ 79.04	\$ (2.44)	\$ 76.23	\$ 79.04	\$ (2.44)
52	405981	31012	PRETZEL ROD SOFT WG PRE-BAKED	J&J SNACK FOODS	CS	180/110Z	7/1/2026	6/30/2027	\$ 30.76	\$ (2.44)	\$ 28.32	\$ 31.69	\$ (2.44)	\$ 29.25	\$ 31.69	\$ (2.44)
53	400986	285628	PRE COOKED TURKEY TACO MEAT	JENNIE O	CS	47#LB	7/1/2026	6/30/2027	\$ 123.44	\$ (50.56)	\$ 72.89	\$ 127.18	\$ (50.56)	\$ 76.23	\$ 127.18	\$ (50.56)
54	400974	256033	TURKEY HAM SLICED	JENNIE O	CS	12#11.5	7/1/2026	6/30/2027	\$ 60.43	\$ (23.07)	\$ 37.36	\$ 62.26	\$ (23.07)	\$ 39.19	\$ 62.26	\$ (23.07)
55	404500	231812	ALL NTRL OVN BRST TRKY BRST SLIC	JENNIE O	CS	62#LB	7/1/2026	6/30/2027	\$ 80.01	\$ (21.12)	\$ 58.89	\$ 82.43	\$ (21.12)	\$ 61.31	\$ 82.43	\$ (21.12)
56	400978	211106	TURKEY BACON SLIC FC	JENNIE O	CS	121.625#B	7/1/2026	6/30/2027	\$ 119.37	\$ (11.56)	\$ 107.81	\$ 122.99	\$ (11.56)	\$ 111.43	\$ 122.99	\$ (11.56)
57	403763	230324	PRE SLICED BROWNED TRKY STEAK	JENNIE O	CS	46#17.1B	7/1/2026	6/30/2027	\$ 156.30	\$ (44.40)	\$ 111.90	\$ 161.04	\$ (44.40)	\$ 116.64	\$ 161.04	\$ (44.40)
58	410089	33038	TURKEY CHORIZO SAUS CRUMBLES FC	JENNIE O	CS	95#LB	7/1/2026	6/30/2027	\$ 210.60	\$ (71.09)	\$ 139.57	\$ 216.98	\$ (71.09)	\$ 145.95	\$ 216.98	\$ (71.09)
59	410225	131053	TURKEY BARBACODA DARK	JENNIE O	CS	45#LB	7/1/2026	6/30/2027	\$ 98.96	\$ (35.21)	\$ 63.75	\$ 101.96	\$ (35.21)	\$ 66.75	\$ 101.96	\$ (35.21)
60	401873	200612	TURKEY ITALIAN COMBO SLIC	JENNIE O	CS	12#11.5	7/1/2026	6/30/2027	\$ 60.94	\$ (19.33)	\$ 41.61	\$ 62.78	\$ (19.33)	\$ 43.45	\$ 62.78	\$ (19.33)
61	400966	200603	TURKEY BREAST SLIC OR	JENNIE O	CS	12#11.5	7/1/2026	6/30/2027	\$ 60.57	\$ (14.53)	\$ 46.04	\$ 62.41	\$ (14.53)	\$ 43.83	\$ 62.41	\$ (14.53)
62	409971	119376	TURKEY BREAST 1/2 DICED	JENNIE O	CS	2#5.6	7/1/2026	6/30/2027	\$ 46.86	\$ (14.45)	\$ 32.41	\$ 48.28	\$ (14.45)	\$ 33.83	\$ 48.28	\$ (14.45)
63	403512	878403	TURKEY BREAST VIP ROASTED	JENNIE O	CS</											

64	410433	CP5891	STEAM BEEF PHILLY SEASONED FC SLCD	JTM	CS	6/5/18	7/1/2026	6/30/2027	\$	268.83	\$ (132.00)	\$	136.83	\$	276.98	\$ (132.00)	\$	144.98
65	401076	CP5891	PASTA ROTINI W/ MEAT SAUCE WG	JTM	CS	6/5/18	7/1/2026	6/30/2027	\$	114.58	\$ (48.00)	\$	65.98	\$	118.47	\$ (48.00)	\$	69.47
66	400398	CP5849	BEEF TACO FILLING	JTM	CS	6/5/18	7/1/2026	6/30/2027	\$	214.40	\$ (134.91)	\$	79.49	\$	220.89	\$ (134.91)	\$	85.98
67	402377	5722	SAUCE ALFREDO RF	JTM	CS	6/5/18	7/1/2026	6/30/2027	\$	79.11	\$ (16.66)	\$	62.45	\$	81.51	\$ (16.66)	\$	64.85
68	402393	5383	3 BEAN VEGETABLE CHILI	JTM	CS	6/5/18	7/1/2026	6/30/2027	\$	71.63	\$ (11.41)	\$	70.49	\$	73.80	\$ (11.41)	\$	72.65
69	402501	07160370001900	MARINARA SAUCE DIPPING CUPS	JTM	CS	10/01/20	7/1/2026	6/30/2027	\$	13.51	\$ (0.79)	\$	12.72	\$	13.92	\$ (0.79)	\$	13.13
70	406612	00130009849000	KRAFT HEINZ FOODS CO	CS	10/01/20	7/1/2026	6/30/2027	6/30/2027	\$	23.22	\$ (2.13)	\$	21.09	\$	23.92	\$ (2.13)	\$	21.79
71	402438	44113	KRAFT HEINZ FOODS CO	CS	10/01/20	7/1/2026	6/30/2027	6/30/2027	\$	74.73	\$ (25.67)	\$	49.06	\$	76.96	\$ (25.67)	\$	51.32
72	401146	41749	RF CHEDDAR CHEESE CUBES	CS	200/10Z	7/1/2026	6/30/2027	6/30/2027	\$	77.62	\$ (41.07)	\$	36.55	\$	79.97	\$ (41.07)	\$	38.90
73	401140	41698	SHRED MILD CHEDDAR CHEESE	CS	4.55PC/CH	7/1/2026	6/30/2027	6/30/2027	\$	65.83	\$ (41.07)	\$	24.76	\$	67.83	\$ (41.07)	\$	26.76
74	402005	44261	SHRED MOZZARELLA CHEESE	CS	4.55PC/CH	7/1/2026	6/30/2027	6/30/2027	\$	57.98	\$ (24.64)	\$	33.34	\$	59.74	\$ (24.64)	\$	35.10
75	402801	43292	CHEESE SWISS SLICED RF	CS	8.1/5LB	7/1/2026	6/30/2027	6/30/2027	\$	80.78	\$ (17.93)	\$	71.85	\$	92.51	\$ (17.93)	\$	74.58
76	401172	59701	MAC & CHEESE WG	CS	6/5LB	7/1/2026	6/30/2027	6/30/2027	\$	44.86	\$ (21.58)	\$	23.32	\$	46.24	\$ (21.58)	\$	24.68
77	410410	48016	CHEESE AMERICAN YELLOW 160 SL	CS	4/5LB	7/1/2026	6/30/2027	6/30/2027	\$	58.36	\$ (26.70)	\$	31.66	\$	60.13	\$ (26.70)	\$	33.43
78	402003	44224	RF MILD CHEDDAR CHEESE SLICES	CS	8.1/5LB	7/1/2026	6/30/2027	6/30/2027	\$	53.81	\$ (24.64)	\$	29.17	\$	55.44	\$ (24.64)	\$	30.80
79	406605	44751	CHEESE CUBES YLLW CHOR MILD RF	CS	4/5LB	7/1/2026	6/30/2027	6/30/2027	\$	82.28	\$ (41.07)	\$	41.22	\$	84.78	\$ (41.07)	\$	43.71
80	406409	97892	WRAP EGG CHG SAUSAGE WG IW	CS	723/3.00Z	7/1/2026	6/30/2027	6/30/2027	\$	71.62	\$ (3.94)	\$	67.68	\$	73.79	\$ (3.94)	\$	69.85
81	403665	71571	BURRITO ULTRA BEAN CHS WG IW	CS	80/5.50Z	7/1/2026	6/30/2027	6/30/2027	\$	84.71	\$ (6.38)	\$	78.33	\$	87.28	\$ (6.38)	\$	80.90
82	403406	97576	BURRITO BEAN CHEESE LSWG IW	CS	96/5.20Z	7/1/2026	6/30/2027	6/30/2027	\$	92.57	\$ (6.16)	\$	86.41	\$	95.38	\$ (6.16)	\$	89.22
83	403419	71662	BURRITO XTREME BM CHS WG IW	CS	96/5.20Z	7/1/2026	6/30/2027	6/30/2027	\$	92.82	\$ (6.16)	\$	86.65	\$	95.63	\$ (6.16)	\$	89.47
84	404003	64150	ENCHILADA PEPPER JACK CHS WG	CS	144/2.0Z	7/1/2026	6/30/2027	6/30/2027	\$	86.58	\$ (18.10)	\$	68.48	\$	89.21	\$ (18.10)	\$	71.11
85	401258	MCL03622	FRIES SPIRAL SKIN ON	CS	6/4LB	7/1/2026	6/30/2027	6/30/2027	\$	37.73	\$ (7.37)	\$	30.36	\$	38.87	\$ (7.37)	\$	31.50
86	406502	1000007470	FRIES CRINKLE CRISPY BAKABLE	CS	6/5LB	7/1/2026	6/30/2027	6/30/2027	\$	55.31	\$ (9.21)	\$	46.10	\$	56.99	\$ (9.21)	\$	47.78
87	401222	MCL03624	POTATO HASHBROWN CUBES	CS	6/5LB	7/1/2026	6/30/2027	6/30/2027	\$	42.57	\$ (9.21)	\$	33.36	\$	43.86	\$ (9.21)	\$	34.65
88	401214	010027154	POTATO TATER TOTS	CS	6/5LB	7/1/2026	6/30/2027	6/30/2027	\$	41.02	\$ (9.21)	\$	31.81	\$	42.26	\$ (9.21)	\$	33.05
89	403701	1000000496	FRIES WEDGE SEASONED & CUT	CS	6/5LB	7/1/2026	6/30/2027	6/30/2027	\$	44.51	\$ (9.21)	\$	35.30	\$	45.86	\$ (9.21)	\$	36.65
90	401246	0103456	POTATO SMILES WASHED SHAPE	CS	6/4LB	7/1/2026	6/30/2027	6/30/2027	\$	56.16	\$ (7.37)	\$	48.79	\$	57.86	\$ (7.37)	\$	50.49
91	401942	MCL03621	FRIES SSID REGULAR CUT 3/8" XL	CS	6/5LB	7/1/2026	6/30/2027	6/30/2027	\$	42.04	\$ (9.21)	\$	32.83	\$	43.32	\$ (9.21)	\$	34.11
92	402981	BC250	BURRITO BEAN CHS GRN CHL E IW	CS	80/5.30Z	7/1/2026	6/30/2027	6/30/2027	\$	92.93	\$ (4.94)	\$	92.99	\$	100.89	\$ (4.94)	\$	95.95
93	410476	BC250	TAQUITOS BEAN & CHEESE BLK WG	CS	100/2.360Z	7/1/2026	6/30/2027	6/30/2027	\$	67.63	\$ (8.85)	\$	58.78	\$	64.53	\$ (8.85)	\$	57.68
94	405281	CRH875	BURRITO CHIC RICE CHS IW	CS	80/5.750Z	7/1/2026	6/30/2027	6/30/2027	\$	118.81	\$ (5.47)	\$	113.34	\$	122.41	\$ (5.47)	\$	116.94
95	406536	JAC32F	TAMALE CHIC & CHS IN FOIL	CS	72/5.90Z	7/1/2026	6/30/2027	6/30/2027	\$	102.93	\$ (8.90)	\$	94.03	\$	106.05	\$ (8.90)	\$	97.15
96	406921	14616-70202-00	TST FRENCH CINN GLDZ STX WG CF	CS	85/2.90Z	7/1/2026	6/30/2027	6/30/2027	\$	53.16	\$ (3.06)	\$	50.10	\$	54.77	\$ (3.06)	\$	51.71
97	406921	14616-70202-00	PATTY EGG ROUND 3 CF	CS	120/1.50Z	7/1/2026	6/30/2027	6/30/2027	\$	36.80	\$ (1.57)	\$	35.32	\$	38.01	\$ (1.57)	\$	36.44
98	406924	14616-60676-00	EGGS HARD COOKED PEELED CF	CS	80/5.30Z	7/1/2026	6/30/2027	6/30/2027	\$	67.93	\$ (4.94)	\$	92.99	\$	100.89	\$ (4.94)	\$	95.95
99	410392	14616-78985-00	BITE EGG THREE CHEESE FC	CS	120/1.750Z	7/1/2026	6/30/2027	6/30/2027	\$	51.86	\$ (3.10)	\$	48.76	\$	53.43	\$ (3.10)	\$	50.33
100	406946	96349	BAGEL PIZZA BREAKFAST WW	CS	120/1.750Z	7/1/2026	6/30/2027	6/30/2027	\$	55.94	\$ (1.48)	\$	54.45	\$	57.63	\$ (1.48)	\$	56.14
101	406270	ASA10015	APPL SAUCE UNSWT STRAW BANANA	CS	96/4.50Z	7/1/2026	6/30/2027	6/30/2027	\$	28.71	\$ (3.59)	\$	25.12	\$	29.58	\$ (3.59)	\$	25.99
102	410727	28802	CHICKEN CHIPOTLE CHOPPED FC	CS	10/2LB	7/1/2026	6/30/2027	6/30/2027	\$	123.35	\$ (39.30)	\$	84.05	\$	127.08	\$ (39.30)	\$	87.79
103	410696	60323	CHICKEN BREAST FILLET SPICY FC	CS	4/5LB	7/1/2026	6/30/2027	6/30/2027	\$	102.98	\$ (26.36)	\$	76.62	\$	106.11	\$ (26.36)	\$	79.75
104	410699	63050	TENDER CHICKEN FRITTER WG	CS	4/5LB	7/1/2026	6/30/2027	6/30/2027	\$	104.20	\$ (22.75)	\$	81.45	\$	107.35	\$ (22.75)	\$	84.60
105	402085	REDY190	KETCHUP TOMATO W/SAUGAR LS	CS	1000/99R	7/1/2026	6/30/2027	6/30/2027	\$	26.02	\$ (2.94)	\$	23.08	\$	26.81	\$ (2.94)	\$	23.87
106	401438	REDY980	FANCY 30% KETCHUP	CS	6/6LB	7/1/2026	6/30/2027	6/30/2027	\$	35.94	\$ (6.53)	\$	29.41	\$	37.03	\$ (6.53)	\$	30.50
107	404036	REDNA27C84	MARINARA DIPPING 2 EQZ CUPS	CS	84/2.50Z	7/1/2026	6/30/2027	6/30/2027	\$	34.04	\$ (7.31)	\$	31.73	\$	36.08	\$ (7.31)	\$	32.77
108	406659	REDSC22C168	SALSA DIPPING CUPS	CS	168/2.0Z	7/1/2026	6/30/2027	6/30/2027	\$	78.49	\$ (2.98)	\$	75.51	\$	80.87	\$ (2.98)	\$	77.89
109	401960	66225	PIZZA CHEESE CRUNCHER WW	CS	8/3.125LB	7/1/2026	6/30/2027	6/30/2027	\$	95.94	\$ (18.50)	\$	79.04	\$	96.85	\$ (18.50)	\$	81.95
110	401468	65220	51% MOZZ STIX BTY BREADED WG	CS	8/3LB	7/1/2026	6/30/2027	6/30/2027	\$	89.58	\$ (21.70)	\$	67.86	\$	92.28	\$ (21.70)	\$	70.58
111	410728	25340	FLATBREAD OVEN FRIED 20Z WG	CS	144/2.20Z	7/1/2026	6/30/2027	6/30/2027	\$	40.61	\$ (3.06)	\$	37.55	\$	41.84	\$ (3.06)	\$	38.78
112	410423	29400	BITES MAC N CHEESE WG	CS	6/5LB	7/1/2026	6/30/2027	6/30/2027	\$	113.75	\$ (24.66)	\$	89.09	\$	117.20	\$ (24.66)	\$	92.54
113	406706	890194Y	MACARONI & CHS IN TRAYS	CS	45/70Z	7/1/2026	6/30/2027	6/30/2027	\$	80.03	\$ (10.87)	\$	69.36	\$	82.46	\$ (10.87)	\$	71.79
114	403989	549141366881	BEANS PINTO REFRIED VEG	CS	6/27.050Z	7/1/2026	6/30/2027	6/30/2027	\$	31.00	\$ (3.70)	\$	27.30	\$	31.94	\$ (3.70)	\$	28.24
115	402127	72338	51% CHEESE STUFFED STICKS WG	CS	200/2.10Z	7/1/2026	6/30/2027	6/30/2027	\$	72.88	\$ (20.26)	\$	52.62	\$	75.09	\$ (20.26)	\$	54.83
116	404034	5150021027	SND UNCRUSTABLE PB GRAPE WG IW	CS	72/5.30Z	7/1/2026	6/30/2027	6/30/2027	\$	105.06	\$ (4.90)	\$	100.16	\$	108.24	\$ (4.90)	\$	103.34
117	404615	5150006561	SND UNCRUSTABLE PB STRAW WG IW	CS	72/2.60Z	7/1/2026	6/30/2027	6/30/2027	\$	56.00	\$ (2.45)	\$	53.55	\$	57.69	\$ (2.45)	\$	55.24
118	404035	5150021028	SND UNCRUSTABLE PB STRAW WG IW	CS	72/5.30Z	7/1/2026	6/30/2027	6/30/2027	\$	110.16	\$ (4.90)	\$	105.26	\$	113.50	\$ (4.90)	\$	108.60
119	404614	5150006890	SND UNCRUSTABLE PB GRAPE WG IW	CS	72/2.60Z	7/1/2026	6/30/2027	6/30/2027	\$	53.63	\$ (2.45)	\$	51.18	\$	55.26	\$ (2.45)	\$	52.81
120	409861	401936	ONELET COLBY CHEESE IW	CS	150/2.10Z	7/1/2026	6/30/2027	6/30/2027	\$	84.48	\$ (14.45)	\$	70.03	\$	87.04	\$ (14.45)	\$	72.59
121	409791	40494	FRNCH TOAST STICK GLAZED IW WG	CS	110/2.90Z	7/1/2026	6/30/2027	6/30/2027	\$	84.55	\$ (19.00)	\$	65.55	\$	87.11	\$ (19.00)	\$	68.13
122	409765	41927	EGG SCRAMBLD PRE CND CAGE FREE	CS	4/5LB	7/1/2026	6/30/2027	6/30/2027	\$	90.44	\$ (18.21)	\$	74.23	\$	93.18	\$ (18.21)	\$	76.97
123	406340	40928	EGG STRAVAGANZA BACON & CHS	CS	4/5LB	7/1/2026	6/30/2027	6/30/2027	\$	131.83	\$ (19.27)	\$	112.56	\$	135.83	\$ (19.27)	\$	116.56
124	410800	40376	EGG STRAVAGANZA BACON & CHS	CS	200/2.10Z	7/1/2026	6/30/2027	6/30/2027	\$	124.50	\$ (14.47)	\$	110.03	\$	128.28	\$ (14.47)	\$	113.81
125	406919	51039	EGG HARD COOKED PEELED CF	CS	12/8CT	7/1/2026	6/30/2027	6/30/2027	\$	81.75	\$ (3.04)	\$	81.75	\$	84.23	\$ (3.04)	\$	84.23
126	410089	40265	BITES EGG BAKE TURKEY SAUSAGE	CS	25LB	7/1/2026	6/30/2027	6/30/2027	\$	118.47	\$ (3.04)	\$	115.43	\$	122.06	\$ (3.04)	\$	119.02
127	401972	12228	SUNFLOWER BUTTER & GRP FLY SNOW	CS	96/2.80Z	7/1/2026	6/30/2027	6/30/2027	\$	112.04	\$ (24.64)	\$	87.40	\$	115.44	\$ (24.64)	\$	90.80
128	409857	70495	ENGLISH MUFFIN CHIC SAUS WG IW	CS	72/5.100Z	7/1/2026	6/30/2027	6/30/2027	\$	118.47	\$ (3.04)	\$	115.43	\$	122.06	\$ (3.04)	\$	119.02
129	406628	53																

130	406828	52006	PIZZABOLI WG IW	TASTY BRANDS	CS	98/50Z	7/1/2026	6/30/2027	\$	112.04	\$	(24.64)	\$	87.40	\$	115.44	\$	(24.64)	\$	90.80
131	401876	08081WG	LASAGNA CHEESE ROLL UP WG	TASTY BRANDS	CS	110/4.300Z	7/1/2026	6/30/2027	\$	106.90	\$	(23.17)	\$	83.73	\$	109.52	\$	(23.17)	\$	86.35
132	401878	08084WG	RAVOLI JUMBO CHEESE WG	TASTY BRANDS	CS	323/1.260Z	7/1/2026	6/30/2027	\$	86.08	\$	(9.78)	\$	76.30	\$	88.69	\$	(9.78)	\$	78.91
133	410972	70112	GRILLED CHS TRKY PEPP MOZZ CHS	TASTY BRANDS	CS	108/5.0Z	7/1/2026	6/30/2027	\$	139.21	\$	(20.80)	\$	118.41	\$	143.43	\$	(20.80)	\$	122.63
134	404501	69257	TOAST 6" GARLIC CHEESE WG IW	TONY ROBERTS	CS	60/4.50Z	7/1/2026	6/30/2027	\$	78.64	\$	(13.54)	\$	65.10	\$	81.03	\$	(13.54)	\$	67.49
135	403607	69256	TOAST 6" GARLIC CHEESE WG	TONY ROBERTS	CS	60/4.30Z	7/1/2026	6/30/2027	\$	74.40	\$	(13.54)	\$	60.86	\$	76.05	\$	(13.54)	\$	63.11
136	403232	78366	51% 4"RND PZA GALAXY CHS WG IW	TONY'S	CS	72/4.560Z	7/1/2026	6/30/2027	\$	68.09	\$	(14.99)	\$	53.10	\$	70.15	\$	(14.99)	\$	55.16
137	403233	78367	51% 4"RND PZA GALAXY PEP WG IW	TONY'S	CS	72/4.560Z	7/1/2026	6/30/2027	\$	67.10	\$	(13.76)	\$	53.34	\$	69.14	\$	(13.76)	\$	55.38
138	404691	63912	PIZZA SAUS BRNST PIZZA B WG	TONY'S	CS	126/3.310Z	7/1/2026	6/30/2027	\$	55.15	\$	(7.36)	\$	47.79	\$	56.82	\$	(7.36)	\$	49.46
139	405477	10764360928	DK MSCOTIE GLZ CH DRUMSTKS	TYSON	CS	30/LB	7/1/2026	6/30/2027	\$	101.97	\$	(39.09)	\$	62.88	\$	105.06	\$	(39.09)	\$	65.97
140	404687	1002150928	BRD CHC CHUNKS WG	TYSON	CS	28.35LB	7/1/2026	6/30/2027	\$	80.55	\$	(28.12)	\$	52.43	\$	82.99	\$	(28.12)	\$	54.87
141	403441	10197770328	MEATBALL CHICKEN FC	TYSON	CS	2/5/LB	7/1/2026	6/30/2027	\$	47.22	\$	(17.47)	\$	29.75	\$	49.65	\$	(17.47)	\$	31.18
142	404691	10174430928	PATTY SAUSAGE CHICKEN	TYSON	CS	336/1.430Z	7/1/2026	6/30/2027	\$	142.42	\$	(70.26)	\$	72.16	\$	146.74	\$	(70.26)	\$	76.48
143	410372	1070310928	FILET CHC BRST HAS MSCA FC WG	TYSON	CS	120/4.0Z	7/1/2026	6/30/2027	\$	156.08	\$	(48.59)	\$	107.49	\$	160.81	\$	(48.59)	\$	112.27
144	403544	10703340928	CRISPY TENDERS ON WG	TYSON	CS	47/8.65LB	7/1/2026	6/30/2027	\$	83.40	\$	(30.59)	\$	52.81	\$	92.11	\$	(30.59)	\$	61.12
145	406356	10460210928	CHICKEN 1/2" LS PULLED 65/35	TYSON	CS	2/5/LB	7/1/2026	6/30/2027	\$	48.08	\$	(22.31)	\$	25.77	\$	49.54	\$	(22.31)	\$	27.23
146	404690	1070350928	CHC CHUNK BRD BONELESS HAE WG	TYSON	CS	30/LB	7/1/2026	6/30/2027	\$	117.89	\$	(52.72)	\$	65.17	\$	121.46	\$	(52.72)	\$	68.24
147	404679	10703040928	PATTIES BRD CRISPY WG	TYSON	CS	175/6.00Z	7/1/2026	6/30/2027	\$	102.93	\$	(36.09)	\$	66.84	\$	106.05	\$	(36.09)	\$	67.96
148	401586	1003520928	CHICKEN FAITA	TYSON	CS	6/5LB	7/1/2026	6/30/2027	\$	150.76	\$	(64.74)	\$	86.02	\$	112.01	\$	(64.74)	\$	90.07
149	404681	10055670928	HOT SPICY BRD PATTY CHC FC WG	TYSON	CS	148/3.260Z	7/1/2026	6/30/2027	\$	106.71	\$	(42.06)	\$	64.65	\$	108.05	\$	(42.06)	\$	67.96
150	404689	10703640928	NUGGETS BRD CRISPY WG	TYSON	CS	32.81LB	7/1/2026	6/30/2027	\$	102.93	\$	(36.09)	\$	66.84	\$	106.05	\$	(36.09)	\$	67.96
151	405424	1666010928	DK WG BRD TRAD DRUMSTICKS	TYSON	CS	92/4.40Z	7/1/2026	6/30/2027	\$	107.44	\$	(35.33)	\$	72.11	\$	110.70	\$	(35.33)	\$	75.37
152	406944	10296010928	PATTY CHICKEN GRILLED NAE	TYSON	CS	197/2.470Z	7/1/2026	6/30/2027	\$	169.98	\$	(61.70)	\$	108.28	\$	175.14	\$	(61.70)	\$	113.44
153	406484	10702040928	CORN DOG MINI CHICKEN WG	TYSON	CS	30/LB	7/1/2026	6/30/2027	\$	102.31	\$	(30.05)	\$	72.26	\$	105.42	\$	(30.05)	\$	75.37
154	406739	10346960928	CHICKEN WINGS OVEN ROASTED	TYSON	CS	47/5LB	7/1/2026	6/30/2027	\$	157.43	\$	(41.43)	\$	116.00	\$	162.20	\$	(41.43)	\$	120.77
155	406920	1000038842	WINGS OF FIRE FC	TYSON	CS	30/LB	7/1/2026	6/30/2027	\$	155.02	\$	(37.68)	\$	117.34	\$	159.72	\$	(37.68)	\$	121.84
156	403693	10703770928	CHUNKS BRD CHC BRNST HAS	TYSON	CS	30/LB	7/1/2026	6/30/2027	\$	133.47	\$	(52.12)	\$	81.35	\$	127.21	\$	(52.12)	\$	75.09
157	404375	10703000928	CRISPY CHC BRST FILLET WG	TYSON	CS	120/4.0Z	7/1/2026	6/30/2027	\$	152.55	\$	(48.59)	\$	103.96	\$	157.17	\$	(48.59)	\$	106.58
158	410102	1000005325	CHSBURG MINI TWIN SANDW IW	ADVANCE PIERRE	CS	80/4.860Z	7/1/2026	6/30/2027	\$	181.30	\$	(44.52)	\$	136.78	\$	186.80	\$	(44.52)	\$	142.26
159	406172	1703320928	CHC TENDER HINITY WG	TYSON	CS	330/1.50Z	7/1/2026	6/30/2027	\$	133.20	\$	(51.23)	\$	81.97	\$	137.23	\$	(51.23)	\$	86.00
160	404688	10703440928	HOT SPICY BRD TENDERS FC WG	TYSON	CS	31.86LB	7/1/2026	6/30/2027	\$	92.37	\$	(30.99)	\$	61.38	\$	95.17	\$	(30.99)	\$	64.18
161	403909	20211	PIZZA 18" 10-CUT CHEESE WG	WILD MIKE'S	CS	90/5.490Z	7/1/2026	6/30/2027	\$	99.74	\$	(20.30)	\$	79.44	\$	102.76	\$	(20.30)	\$	81.86
162	403892	90501	PIZZA WFEDGE CHEESE WG IW	WILD MIKE'S	CS	90/5.490Z	7/1/2026	6/30/2027	\$	109.70	\$	(20.99)	\$	88.80	\$	113.03	\$	(20.99)	\$	92.13
163	405781	11113	MOZZARELLA BITES IW	WILD MIKE'S	CS	60/4.0Z	7/1/2026	6/30/2027	\$	90.13	\$	(13.70)	\$	76.43	\$	92.86	\$	(13.70)	\$	79.16
164	405723	852724-15559-3	CHICKEN TERIAN GF	YANGS	CS	142/LB	7/1/2026	6/30/2027	\$	184.06	\$	(35.23)	\$	148.83	\$	190.25	\$	(35.23)	\$	155.02
165	403631	852724-15552-4	CHIC 100% HANDARIN ORING WG	YANGS	CS	143/5LB	7/1/2026	6/30/2027	\$	185.93	\$	(28.96)	\$	156.95	\$	191.56	\$	(28.96)	\$	162.58
166	102843	852724-00072-5	CHICKEN FC POPCORN ORANGE	YANGS	CS	14.5LB	7/1/2026	6/30/2027	\$	25.17	\$		\$	25.17	\$	25.94	\$		\$	25.94
167	404028	852724-15563-0	CHICKEN GENERAL TSO	YANGS	CS	143/5LB	7/1/2026	6/30/2027	\$	185.93	\$	(28.98)	\$	156.95	\$	191.56	\$	(28.98)	\$	162.58
168	400534	852724-15557-8	CHICKEN EDAMAME KUNG PAO	YANGS	CS	143/5LB	7/1/2026	6/30/2027	\$	195.30	\$	(29.09)	\$	165.64	\$	201.22	\$	(29.09)	\$	171.56

SUPER 100563 - SOUTH OC COOP PRCSDD CMMDY, COMM, SNACK, & BEV PRODUCTS

Bid Line No.	Item No.	Mfg. Item No.	Description	Brand	UOM	Pack Size	Starting Date	Ending Date	1 DROP		MULTIPLE DROPS	
									26-27 Selling Price	26-27 Selling Price	26-27 Selling Price	26-27 Selling Price
1	134543	607	SANDWICH SOY BUTTER JELLY WG	ALBIES FOODS	CS	72/2.4OZ	7/1/2026	6/30/2027	\$	62.24	\$	64.13
2	134776	608	SANDWICH WOMBUTTER & JELLY	ALBIES FOODS	CS	40/4.6OZ	7/1/2026	6/30/2027	\$	51.75	\$	53.32
3	143797	609	SANDW WOMBUTTER STRWBRY IW	ALBIES FOODS	CS	72/2.4OZ	7/1/2026	6/30/2027	\$	62.67	\$	64.57
4	143798	610	SANDW WOMBUTTER STRAWZ WG IW	ALBIES FOODS	CS	40/4.6OZ	7/1/2026	6/30/2027	\$	54.10	\$	55.74
5	254776	661051000/628631	PASTA MACARONI AND CHEESE GF	ANNIES	CS	12/2.01OZ	7/1/2026	6/30/2027	\$	25.68	\$	26.46
6	141165	622436	ENCHILADA CHEESE GF	AMY'S	CS	12/9OZ	7/1/2026	6/30/2027	\$	68.17	\$	70.24
7	113948	352/622606	BURRITO BEAN AND RICE GF	AMY'S	CS	12/5.5OZ	7/1/2026	6/30/2027	\$	38.95	\$	40.13
8	149810	000353/622608	BURRITO BEAN CHEESE GF	AMY'S	CS	12/5OZ	7/1/2026	6/30/2027	\$	38.95	\$	40.13
9	210249	41297	MARINARA SAUCE	CHH	CS	6/#10	7/1/2026	6/30/2027	\$	19.69	\$	20.29
10	141470	00110	SNACKIN WAF BUTTERY MAPLE IW	ARLINGTON VALLEY FARMS	CS	95/2.4OZ	7/1/2026	6/30/2027	\$	54.20	\$	55.84
11	203356	37401	WHEAT BASICS CRACKERS	BACK TO BASICS INJS	CS	100/1.6OZ	7/1/2026	6/30/2027	\$	38.46	\$	39.62
12	134558	1605	TOAST TEXAS GARLIC RF BULK WG	BAKE CRAFTERS	CS	120/1.31OZ	7/1/2026	6/30/2027	\$	42.51	\$	43.80
13	134789	1616	TOAST TEXAS RF GARLIC WG IW	BAKE CRAFTERS	CS	120/1.31OZ	7/1/2026	6/30/2027	\$	73.62	\$	75.85
14	144438	869	CROISSANT MARGARINE SL RF WG	BAKE CRAFTERS	CS	150/2.2OZ	7/1/2026	6/30/2027	\$	67.74	\$	69.79
15	141041	1475	PANCAKE BUTTERMILK BULK WG	BAKE CRAFTERS	CS	144/1.3OZ	7/1/2026	6/30/2027	\$	30.24	\$	31.16
16	138821	1716	BITES BREAKFAST MINI APPLE WG	BAKE CRAFTERS	CS	72/2.75OZ	7/1/2026	6/30/2027	\$	54.57	\$	56.23
17	138923	1556	WAFFLE MAPLE WG	BAKE CRAFTERS	CS	144/1.4OZ	7/1/2026	6/30/2027	\$	37.51	\$	38.65
18	139402	447	TOAST FRENCH STICKS WG	BAKE CRAFTERS	CS	2/5LB	7/1/2026	6/30/2027	\$	27.48	\$	28.31
19	113685	449	TOAST FRENCH STICKS WG IW	BAKE CRAFTERS	CS	88/3OZ	7/1/2026	6/30/2027	\$	67.16	\$	69.20
20	149708	1673	BITES PANCAKE WG IW	BAKE CRAFTERS	CS	72/2.4OZ	7/1/2026	6/30/2027	\$	56.55	\$	58.26
21	154328	1674	BITES PANCAKE POFHIZ BULK WG	BAKE CRAFTERS	CS	9/2.9LB	7/1/2026	6/30/2027	\$	89.35	\$	92.06
22	143817	1674	SMOOTHIE YOGURT STRAW BANANA	BARFRESH	CS	48/7.8OZ	7/1/2026	6/30/2027	\$	50.81	\$	52.35
23	144561	1674	SMOOTHIE YOGURT MANGO PINEAPPLE	BARFRESH	CS	48/7.8OZ	7/1/2026	6/30/2027	\$	50.81	\$	52.35
24	100562	10050140269	SLICED PEPPERONI	BONICI	CS	10LB	7/1/2026	6/30/2027	\$	46.11	\$	47.51
25	134325	5810/572963	CHICKEN BREAST STRIP GF FC	BRABERUSH	CS	2/5LB	7/1/2026	6/30/2027	\$	44.42	\$	45.77
26	100200	72820	COOKIE PUMPKIN WG IW	BUENA VISTA	CS	150/1OZ	7/1/2026	6/30/2027	\$	66.06	\$	68.06
27	141527	7320	COOKIE TURKEY IW	BUENA VISTA	CS	150/1OZ	7/1/2026	6/30/2027	\$	66.06	\$	68.06
28	134659	71220	COOKIE CHRISTMAS TREE WG IW	BUENA VISTA	CS	150/1OZ	7/1/2026	6/30/2027	\$	66.06	\$	68.06
29	141528	73820	COOKIE VALENTINE IW	BUENA VISTA	CS	150/1OZ	7/1/2026	6/30/2027	\$	66.06	\$	68.06
30	141524	71620	COOKIE GREEN EGG IW	BUENA VISTA	CS	150/1OZ	7/1/2026	6/30/2027	\$	66.06	\$	68.06
31	141525	72920	COOKIE SHAMROCK IW	BUENA VISTA	CS	150/1OZ	7/1/2026	6/30/2027	\$	66.06	\$	68.06
32	140950	74040	COOKIE BLUE STAR WG IW	BUENA VISTA	CS	150/1.2OZ	7/1/2026	6/30/2027	\$	66.06	\$	68.06
33	141526	73920	COOKIE YELLOW STAR WG IW	BUENA VISTA	CS	150/1.2OZ	7/1/2026	6/30/2027	\$	66.06	\$	68.06
34	156574	63450	MUFFIN MANTECADA RED WG IW	BUENA VISTA	CS	120/2.9OZ	7/1/2026	6/30/2027	\$	68.50	\$	70.58
35	406931	641751A	MUFFIN CORNBREAD WG IW	BUENA VISTA	CS	125/2.5OZ	7/1/2026	6/30/2027	\$	57.61	\$	59.35
36	410407	78185	COOKIE DOUGH CHOC CHIP WG	BUENA VISTA	CS	135/1.85OZ	7/1/2026	6/30/2027	\$	57.73	\$	59.48
37	140101	07931	WHOLE KERNEL CORN	CH BELT	CS	30LB	7/1/2026	6/30/2027	\$	31.40	\$	32.35
38	149761	68970	DUMPLING VEGETABLE WW	CHEF ONE	CS	400/8OZ	7/1/2026	6/30/2027	\$	70.71	\$	72.86
39	144895	OFC-2262	EGG ROLL VEGETABLE WG	CHEFS CORNER	CS	84/3OZ	7/1/2026	6/30/2027	\$	58.81	\$	60.59
40	209102	548230/6738792021	PASTA 51% ROTINI WG	DAKOTA GROWERS	CS	20LB	7/1/2026	6/30/2027	\$	19.86	\$	20.46
41	208157	548229/6738792010	PASTA 51% PENNE WG	DAKOTA GROWERS	CS	210LB	7/1/2026	6/30/2027	\$	19.86	\$	20.46
42	305576	104658	YOGURT CREAMY STRAW/VANILLA	DANNON COMPANY INC	CS	48/4OZ	7/1/2026	6/30/2027	\$	14.87	\$	15.32
43	139361	350	BREAD BANANA SQUARE WG IW	DAVES	CS	28/3.8OZ	7/1/2026	6/30/2027	\$	22.93	\$	23.62
44	113034	360	CRUMB SQUARE WG IW	DAVES	CS	28/3.8OZ	7/1/2026	6/30/2027	\$	22.93	\$	23.62
45	139815	260	CORNMEAL SUPER STAR WG	DAVES	CS	90/2.55OZ	7/1/2026	6/30/2027	\$	48.81	\$	50.29
46	113419	WG825	MUFFIN CHOC CHIP WG IW	DAVES	CS	60/3.15OZ	7/1/2026	6/30/2027	\$	39.98	\$	41.20
47	134181	WG381	MUFFIN BANANA MINI WG IW	DAVES	CS	90/1.9OZ	7/1/2026	6/30/2027	\$	37.16	\$	38.29
48	113406	WG370	MUFFIN DOUBLE CHOCOLATE IW	DAVES	CS	90/1.9OZ	7/1/2026	6/30/2027	\$	37.16	\$	38.29
49	113421	WG829	MUFFIN BLUEBERRY WG IW	DAVES	CS	60/3.15OZ	7/1/2026	6/30/2027	\$	39.98	\$	41.20
50	100446	150	MUFFIN CORN SUPER STAR WG IW	DAVES	CS	128/1.65OZ	7/1/2026	6/30/2027	\$	55.16	\$	56.83
51	209856	PAP007	PINEAPPLE TIDBITS IN JUICE	JACKPOT	CS	6/#10	7/1/2026	6/30/2027	\$	43.16	\$	44.47
52	137944	303	TINGA CHICKEN GF	DEL REAL	CS	4/5LB	7/1/2026	6/30/2027	\$	112.29	\$	115.69

53	305362	504-5	SALSA MOLCAJETE ROJA GF	DEL REAL	CS	34/LB	7/1/2026	6/30/2027	\$	25.34	\$	26.11
54	134783	766	TAMALE OHS GREEN CHILI GF WG	DEL REAL	CS	48/50Z	7/1/2026	6/30/2027	\$	59.31	\$	61.11
55	305361	503-5	SALSA MOLCAJETE VERDE GF	DEL REAL	CS	34/LB	7/1/2026	6/30/2027	\$	25.34	\$	26.11
56	130967	783	TAMALE CHICKEN GREEN GF WG	DEL REAL	CS	48/60Z	7/1/2026	6/30/2027	\$	65.94	\$	67.94
57	206918	DS00115	SICED JALAPENOS	DEL SOL	CS	6#10	7/1/2026	6/30/2027	\$	32.22	\$	33.20
58	206243	3065	MIXED FRUIT IN JUICE	DOLE	CS	36/40Z	7/1/2026	6/30/2027	\$	24.43	\$	25.17
59	209244	3073	PEACHES IN JUICE DICED	DOLE	CS	36/40Z	7/1/2026	6/30/2027	\$	24.83	\$	25.58
60	138817	17930	CHEF READY SLCD STRAWBERRIES	DOLE	CS	2/5LB	7/1/2026	6/30/2027	\$	35.28	\$	36.35
61	209242	3890004208	MANDARIN ORANGE IN CUP	DOLE	CS	36/40Z	7/1/2026	6/30/2027	\$	25.50	\$	26.28
62	141148	7120217951	STRAWBERRY DICED 1/2" IQF	DOLE	CS	2/5LB	7/1/2026	6/30/2027	\$	32.69	\$	33.68
63	134372	CN34072WWG	CORN DOG JUMBO CHICKEN WG IW	DON LEE FARMS	CS	72/40Z	7/1/2026	6/30/2027	\$	67.02	\$	69.05
64	134287	38000-92562	PANCAKES MAPLE MINI EGGOS	EGGO	CS	72/3.030Z	7/1/2026	6/30/2027	\$	33.26	\$	34.26
65	134286	38000-92560	PANCAKES MINI BLUEBERRY WG IW	EGGO	CS	72/3.030Z	7/1/2026	6/30/2027	\$	33.25	\$	34.26
66	159136	38000-33169	WAFFLES FROOT LOOPS WG	EGGO	CS	144CT	7/1/2026	6/30/2027	\$	28.22	\$	29.08
67	143930	38000-24698	WAFFLE EGGOS WG	EGGO	CS	144/1.230Z	7/1/2026	6/30/2027	\$	28.22	\$	29.08
68	138511	365986-0119	6" ALL NATURAL BF FRANKS 8/1	EISENBERG	CS	2/5LB	7/1/2026	6/30/2027	\$			
69	143841	365986-0620	BEEF FRANK 6" W/UN 8/1 WW IW	EISENBERG	CS	72/40Z	7/1/2026	6/30/2027	\$			
70	113205	70247810960/517175	6" 8/1 HOT DOG ALL BEEF	FARMLAND	CS	2/5LB	7/1/2026	6/30/2027	\$			
71	100690	12500	BACON SLICED FC	FARMLAND	CS	2/150CT	7/1/2026	6/30/2027	\$			
72	138516	WGCCC140-1SW	COOKIE CHOC CHIP WG IW	FAT CAT BAKERY	CS	96/30Z	7/1/2026	6/30/2027	\$	48.10	\$	49.56
73	140683	WGCC96-2GB	DOUGH SCONES CHOCO CHIP WG	FAT CAT BAKERY	CS	140/1.30Z	7/1/2026	6/30/2027	\$	72.16	\$	74.35
74	134514	WGCELC140-1SW	COOKIES CELEBRATION WG IW	FAT CAT BAKERY	CS	96/30Z	7/1/2026	6/30/2027	\$	49.75	\$	51.26
75	203041	547610/09799	GRANOLA CEREAL BULK	HELDSTONE	CS	140/1.30Z	7/1/2026	6/30/2027	\$	53.11	\$	54.72
76	203393	586596/09788	ORIGINAL GRANOLA IW	HELDSTONE	CS	4/500Z	7/1/2026	6/30/2027	\$	47.28	\$	48.71
77	144459	94997/672122	CORN DOG CHICKEN GF	FOSTER FARMS	CS	144/10Z	7/1/2026	6/30/2027	\$	59.22	\$	61.02
78	252808	5283	SYRUP TABLE	FOUR IN ONE	CS	8/12CT	7/1/2026	6/30/2027	\$	61.17	\$	63.03
79	139930	139152	FZN EDAMAME SHELLED IW 50/30Z	FRESH PRODUCE	CS	100/10Z	7/1/2026	6/30/2027	\$	61.16	\$	63.02
80	203136	45577	BAR CEREAL COCOA PUFFS IW	GENERAL MILLS	CS	50/30Z	7/1/2026	6/30/2027	\$	16.44	\$	16.94
81	203135	45576	BAR CEREAL CINN TOAST CRNCH IW	GENERAL MILLS	CS	96/1.420Z	7/1/2026	6/30/2027	\$	22.88	\$	23.68
82	203119	31888	BWLK 25% LSS SUG COCOA PFS WG	GENERAL MILLS	CS	96/1.420Z	7/1/2026	6/30/2027	\$	38.36	\$	39.52
83	203128	31922	BOWL PAK 25% LSS SUGAR TRIX WG	GENERAL MILLS	CS	96/1.060Z	7/1/2026	6/30/2027	\$	32.61	\$	33.60
84	248634	14886	25% LSS SUGAR CINNAMON TOAST	GENERAL MILLS	CS	96/10Z	7/1/2026	6/30/2027	\$	32.61	\$	33.60
85	203160	32262	BOWLPAK CHEERIOS	GENERAL MILLS	CS	96/10Z	7/1/2026	6/30/2027	\$	40.00	\$	41.21
86	200914	29444	BOWL 25% LSS CINN 1ST CRNCH WG	GENERAL MILLS	CS	96/10Z	7/1/2026	6/30/2027	\$	32.61	\$	33.60
87	203127	31921	CEREAL RICE CHEX BOWLPAK GF	GENERAL MILLS	CS	96/10Z	7/1/2026	6/30/2027	\$	32.61	\$	33.60
88	258655	22486000	CUP CRL LUCKY CHARMS 25% LS SG	GENERAL MILLS	CS	60/20Z	7/1/2026	6/30/2027	\$	40.00	\$	41.21
89	253535	18448	CEREAL HONEY CHEERIOS GF	GENERAL MILLS	CS	60/20Z	7/1/2026	6/30/2027	\$	40.00	\$	41.21
90	203719	38387	CINNAMON CHEX BOWL PAK GF	GENERAL MILLS	CS	96/10Z	7/1/2026	6/30/2027	\$	32.61	\$	33.60
91	248633	14885	25% LSS SUGAR COCOA PUFFS CUP	GENERAL MILLS	CS	60/20Z	7/1/2026	6/30/2027	\$	40.00	\$	41.21
92	254282	19567	CEREAL CUP TRIX 25% LSS SUGAR	GENERAL MILLS	CS	60/20Z	7/1/2026	6/30/2027	\$	40.00	\$	41.21
93	203130	31932	SIMPLY CHEX SNACK CHEDDAR WG	GENERAL MILLS	CS	60/920Z	7/1/2026	6/30/2027	\$	29.50	\$	30.40
94	203131	31933	SIMPLY CHEX CHOC CARAMEL MIX WG	GENERAL MILLS	CS	60/1.030Z	7/1/2026	6/30/2027	\$	31.17	\$	32.12
95	203133	31937	SIMPLY CHEX STIRBRY YGRT MIX WG	GENERAL MILLS	CS	60/1.030Z	7/1/2026	6/30/2027	\$	29.50	\$	30.40
96	239272	600237	GRAHAM'S ANNIES BUNNY FRIENDS	GENERAL MILLS	CS	100/1.250Z	7/1/2026	6/30/2027	\$	38.41	\$	39.57
97	254268	7852303081/613654	BAR STRAWBERRY GF	GLUTINOS	CS	60/1.410Z	7/1/2026	6/30/2027	\$	45.55	\$	46.93
98	256386	7852304038/736720	PRETZEL TWIST GF	GLUTINOS	CS	6/10Z	7/1/2026	6/30/2027	\$	37.01	\$	38.13
99	134457	342	51% ARTISAN ROLL WG IW	GOLD STAR FOODS	CS	144/20Z	7/1/2026	6/30/2027	\$	49.43	\$	50.93
100	133949	348	5" 51% WWW HINGE HOAGIE ROLLS	GOLD STAR FOODS	CS	120/20Z	7/1/2026	6/30/2027	\$	28.26	\$	29.11
101	143907	3420	51% HAWAIIAN DINNER ROLL WWW	GOLD STAR FOODS	CS	144/20Z	7/1/2026	6/30/2027	\$	34.27	\$	35.31
102	112952	F2176	BUNS 4" 51% HAMBURGER WWW	GOLD STAR FOODS	CS	144CT	7/1/2026	6/30/2027	\$	35.60	\$	36.68
103	110615	352/GS1084	SANDWICH BREAD 51% WG	GOLD STAR FOODS	CS	10/1.75LB	7/1/2026	6/30/2027	\$	17.02	\$	17.94
104	203375	P-506-01	TOMATO BASIL SAUCE	GREEN BELLIES	CS	6/5LB	7/1/2026	6/30/2027	\$	103.22	\$	106.35
105	201872	716037053901	MUSTARD PACKETS IW	PORTION PAC	CS	500/5.5GR	7/1/2026	6/30/2027	\$	15.13	\$	15.58
106	209858	CHL1100	SAUCE SRIRACHA HOT CHILI	JACKPOT	CS	500/9GR	7/1/2026	6/30/2027	\$	18.46	\$	19.02
107	144915	60-00011/693766	PATTY BURGER MEAT PLANT BASED	IMPOSSIBLE	CS	40/25LB	7/1/2026	6/30/2027	\$	95.87	\$	98.77

108	113235	40402	BENEFIT BRKFST BAR BAN/CHOC IW	J & J SNACK FOODS	CS	48/2.50Z	7/1/2026	6/30/2027	\$	24.69	\$	25.44
109	113232	40401	BENEFIT BRKFST BAR OAT/CHOC IW	J & J SNACK FOODS	CS	48/2.50Z	7/1/2026	6/30/2027	\$	24.69	\$	25.44
110	138867	40454	BAR BENEFIT OTML CHCHIP WG	J & J SNACK FOODS	CS	96/1.250Z	7/1/2026	6/30/2027	\$	27.04	\$	27.86
111	406437	871702	TURKEY BACON CRSPY BITS PS FC	JENNIE O	CS	2/5-6LB	7/1/2026	6/30/2027	\$	184.64	\$	190.24
112	156504	018657/715182	SAUSAGE CHIC LINK SKINLESS	JONES DAIRY FARM	CS	1/10LB	7/1/2026	6/30/2027	\$	47.75	\$	49.20
113	149846	10071179035084	MANGO CUBES SIMPLE IQF	SIMPLOT	CS	2/5/1B	7/1/2026	6/30/2027	\$	20.04	\$	20.65
114	154274	5888CE	SAUCE PASTA PLANTBORN	JTM	CS	6/6#	7/1/2026	6/30/2027	\$	103.93	\$	107.08
115	202837	38000-55133	POPTART STRWBRY 2CT WG IW	KELLOGGS	CS	72/3.530Z	7/1/2026	6/30/2027	\$	40.69	\$	41.92
116	201190	38000-04996	CEREAL MINI WHEATS FROSTED WG	KELLOGGS	CS	96/10Z	7/1/2026	6/30/2027	\$	37.26	\$	38.38
117	202859	38000-55122	POPTART CINN FRSTD 1CT WG	KELLOGGS	CS	120/1.760Z	7/1/2026	6/30/2027	\$	14.23	\$	14.66
118	202835	38000-55130	POPTART STRWBRY FRSTD 1CT WG	KELLOGGS	CS	120/1.760Z	7/1/2026	6/30/2027	\$	45.03	\$	46.40
119	202676	30100-50689	SCOOBY DOO GRAHAM STIX IW	KEEBLER	CS	210/10Z	7/1/2026	6/30/2027	\$	45.69	\$	47.08
120	258727	30100-12956	CRACKR GRAHAM CHOC SCOOBY DOO	KELLOGGS	CS	210/10Z	7/1/2026	6/30/2027	\$	45.69	\$	47.08
121	203137	24100-79263	CRACKER CHEEZ-IT WG IW	KELLOGGS	CS	175/1.750Z	7/1/2026	6/30/2027	\$	37.10	\$	37.10
122	255428	30100-40213	GRAHAMS ORIGINAL TIGER BITES	KELLOGGS	CS	150/10Z	7/1/2026	6/30/2027	\$	43.88	\$	45.21
123	201302	789	DRESSING RANCH	KENS FOODS	CS	4/1GAL	7/1/2026	6/30/2027	\$	57.34	\$	59.08
124	305413	KE0708A1	DRESSING CREAMY RANCH CUP	KENS FOODS	CS	100/10Z	7/1/2026	6/30/2027	\$	21.98	\$	22.65
125	209431	210006496900	DRESSING CREAMY RANCH	KRAFT HEINZ FOODS CO	CS	200/0.430Z	7/1/2026	6/30/2027	\$	24.47	\$	25.21
126	405160	00130007146000	BBO SAUCE CUPS	KRAFT HEINZ FOODS CO	CS	100/10Z	7/1/2026	6/30/2027	\$	16.46	\$	16.95
127	134601	80483/596009	WAFFLE BELGIAN WG	KRUSTEAZ	CS	72/2.40Z	7/1/2026	6/30/2027	\$	44.17	\$	45.51
128	201066	44300-12620	CHOW MEIN CRUNCHY DRY NOODLES	LA CHOY	CS	6/240Z	7/1/2026	6/30/2027	\$	38.26	\$	39.42
129	201438	77011	CHIPS ROUND YELLOW TORTILLA IW	LA TAPATIA	CS	120/1.50Z	7/1/2026	6/30/2027	\$	30.28	\$	31.20
130	208240	07808	SALSA PICANTE MILD	LA VICTORIA	CS	4/1GAL	7/1/2026	6/30/2027	\$	63.41	\$	65.33
131	252837	SOY50306	SOY SAUCE LOW SODIUM	LEE KUM KEE	CS	500/5GR	7/1/2026	6/30/2027	\$	19.63	\$	20.23
132	133859	550473/00075	BAGELS WHITE WG IW	LENDERS	CS	72/20Z	7/1/2026	6/30/2027	\$	34.13	\$	35.16
133	249274	003710003490	CORN WHOLE KERNEL LS	CHOICE	CS	6/1#10	7/1/2026	6/30/2027	\$	34.15	\$	35.18
134	133842	1451	CONCHA WHITE WG IW	LUPTAS	CS	84/2.250Z	7/1/2026	6/30/2027	\$	54.53	\$	56.18
135	133841	1450	CONCHA VARIETY PACK WG IW	LUPTAS	CS	84/2.250Z	7/1/2026	6/30/2027	\$	54.53	\$	56.18
136	201878	7160371396000	SYRUP MAPLE CUPS IW	MADERA FARMS	CS	100/1.50Z	7/1/2026	6/30/2027	\$	17.48	\$	18.01
137	240217	27597	SM BOWL PACK HONEY SCOOTERS WG	MALT O MEAL	CS	96/10Z	7/1/2026	6/30/2027	\$	29.10	\$	29.98
138	202851	13820	LARGE BOWL PACK CINN TOASTER WG	MALT O MEAL	CS	48/20Z	7/1/2026	6/30/2027	\$	29.10	\$	29.98
139	201556	03915	SM BOWL PKTSTED CINN TWIST WG	MALT O MEAL	CS	96/10Z	7/1/2026	6/30/2027	\$	29.10	\$	29.98
140	208318	85360	CROUTONS WG	MARZETTI COMPANY	BG	2.5LB	7/1/2026	6/30/2027	\$	41.16	\$	42.41
141	201614	82000	DRESSING CREAMY CAESAR IW	MARZETTI COMPANY	CS	60/1.50Z	7/1/2026	6/30/2027	\$	19.26	\$	19.84
142	203044	83984	DRESSING RANCH CUPS	MARZETTI COMPANY	CS	120/10Z	7/1/2026	6/30/2027	\$	22.34	\$	23.02
143	201602	81290	DRESSING ASIAN SESAME IW	MARZETTI COMPANY	CS	60/1.50Z	7/1/2026	6/30/2027	\$	18.36	\$	18.92
144	208262	81299	DRESSING CHIPOTLE RANCH	MARZETTI COMPANY	CS	60/1.50Z	7/1/2026	6/30/2027	\$	19.77	\$	20.37
145	205560	81985	DRESSING LITE ITALIAN	MARZETTI COMPANY	CS	60/1.50Z	7/1/2026	6/30/2027	\$	11.62	\$	11.97
146	140306	P08566	PRETZEL DOG BEEF JUMBO IW	MICHAEL B'S BESTWAY	CS	60/5.660Z	7/1/2026	6/30/2027	\$	130.28	\$	134.23
147	140892	D08500	BEEF DOUBLE DOG IW	MICHAEL B'S BESTWAY	CS	60/40Z	7/1/2026	6/30/2027	\$	87.04	\$	89.68
148	154066	ELOW41	PASTRIE ELOTE FILLED IW	MICHAEL B'S BESTWAY	CS	120/30Z	7/1/2026	6/30/2027	\$	81.75	\$	84.23
149	134300	D0400	CHICKEN DOUBLE DOG IW	MICHAEL B'S BESTWAY	CS	60/40Z	7/1/2026	6/30/2027	\$	67.63	\$	69.68
150	134419	PD446	PRETZEL DOG CHICKEN IW	MICHAEL B'S BESTWAY	CS	60/4.460Z	7/1/2026	6/30/2027	\$	83.51	\$	86.05
151	154338	69187	EGG ROLL CHICKEN WG	MINH	CS	7/3/30Z	7/1/2026	6/30/2027	\$	51.57	\$	53.14
152	134447	68074	100% VEG FRIED RICE WG	MINH	CS	6/5LBAG	7/1/2026	6/30/2027	\$	46.56	\$	47.97
153	207891	512150	BITES CHOC ALL SPORTS WG IW	MIM MARKETING	CS	150/10Z	7/1/2026	6/30/2027	\$		MFG DISC	
154	201524	514150	BITES VANILLA ALL SPORT WG IW	MIM MARKETING	CS	150/10Z	7/1/2026	6/30/2027	\$	37.75	\$	38.89
155	203017	402001	GRAHAMS CHOCOLATE BEAR WG IW	MIM MARKETING	CS	300/10Z	7/1/2026	6/30/2027	\$	57.87	\$	59.62
156	239158	781100	CRACKR BITE SAVORY WHEAT WG IW	MIM MARKETING	CS	100/20Z	7/1/2026	6/30/2027	\$	41.16	\$	42.41
157	208146	300151	GRAHAMS W FIBER HONEY WG IW	MIM MARKETING	CS	150/3PK	7/1/2026	6/30/2027	\$	27.51	\$	28.35
158	203321	408001	GRAHAMS MAPLE WAFFLE WG IW	MIM MARKETING	CS	300/10Z	7/1/2026	6/30/2027	\$	57.87	\$	59.62
159	134232	F997	EDAMAME FRZN SHELL ED 1/24#	FRESH PRODUCE	CS	1/24LB	7/1/2026	6/30/2027	\$	44.08	\$	45.42
160	110671	381631/97762	NUGGETS VEGGIE CHIKN CN VEGAN	MORNINGSTAR (KELLOGGS)	CS	212/30Z	7/1/2026	6/30/2027	\$	41.83	\$	43.10
161	144042	28989-10407	WINGS BUFFALO VEGAN	MORNINGSTAR (KELLOGGS)	CS	240/ 660Z	7/1/2026	6/30/2027	\$	39.17	\$	40.36
162	159138	28989-10641	CHIKN PATTY BRD VEGAN WG	MORNINGSTAR (KELLOGGS)	CS	104CT	7/1/2026	6/30/2027	\$	96.64	\$	99.57

163	159137	28989-10640	CHIK'N PATTY BRD SPCY VEGAN WG	MORNINGSTAR (KELLOGGS)	CS	104/3.10Z	7/1/2026	6/30/2027	\$	96.64	\$	99.57
164	401972	12228	SUNFLOWER BUTTER & GRP ILY SNOW	MUFFIN TOWN	CS	96/2.80Z	7/1/2026	6/30/2027	\$	81.75	\$	84.23
165	405693	A5000	HUMMUS CUP	ZEE ZEES	CS	120/3.0Z	7/1/2026	6/30/2027	\$	72.69	\$	74.89
166	254002	11528-9	RAISELS TROPICAL	RAISELS	CS	200/1.350Z	7/1/2026	6/30/2027	\$	MFG DISC	\$	MFG DISC
167	258778	23132000	CEREAL GRANOLA A SLUG CINN BULK	NATURE VALLEY	CS	4/500Z	7/1/2026	6/30/2027	\$	54.24	\$	55.89
168	253383	150109090/634834	BARS STRAWBERRY FIG VW	NATURE'S BAKERY	CS	7/12CT	7/1/2026	6/30/2027	\$	73.36	\$	75.58
169	253504	MOR011	MANDARIN ORANGES WHOLE LS	JACKPOT	CS	6/410	7/1/2026	6/30/2027	\$	38.46	\$	39.62
170	133743	44717	VEGETABLE & CHKN POTSTICKER	O TASTY	CS	6/2.5LB	7/1/2026	6/30/2027	\$	MFG DISC	\$	MFG DISC
171	280718	1492	CRAISIN DRIED STRAWBERRY	OCEAN SPRAY	CS	200/1.160Z	7/1/2026	6/30/2027	\$	63.63	\$	65.56
172	280717	1491	CRAISIN DRIED CHERRY	OCEAN SPRAY	CS	200/1.160Z	7/1/2026	6/30/2027	\$	63.63	\$	65.56
173	280721	1495	CRAISIN DRIED ORIGINAL	OCEAN SPRAY	CS	200/1.160Z	7/1/2026	6/30/2027	\$	63.51	\$	65.44
174	140163	341761	BLUEBERRIES IQF	PACKER LABEL	CS	2/5LB	7/1/2026	6/30/2027	\$	23.57	\$	24.29
175	201840	7050K	FORTUNE COOKIES IW	PEKING NOODLE	CS	7LB	7/1/2026	6/30/2027	\$	26.16	\$	26.95
176	200270	14396	PRETZELS GOLDFISH WG	PEPPERIDGE FARM	CS	300/1.750Z	7/1/2026	6/30/2027	\$	57.87	\$	59.62
177	200290	18105	CRACKERS GOLDFISH CHEDDAR WG	PEPPERIDGE FARM	CS	300/1.750Z	7/1/2026	6/30/2027	\$	69.11	\$	71.21
178	134268	32271	BISCUIT RICH EZ SPLIT BAKED WG	PILLSBURY	CS	120/2.0Z	7/1/2026	6/30/2027	\$	37.10	\$	38.23
179	112999	127852	FRUDEL STIRUDEL APPLE IW	PILLSBURY	CS	7/2/2.290Z	7/1/2026	6/30/2027	\$	42.43	\$	43.72
180	101610	132102	CROISSANT BAKED SLICED	PILLSBURY	CS	64/2.0Z	7/1/2026	6/30/2027	\$	39.86	\$	41.06
181	143759	12316	PULL APART SIHWST QUESO IW	PILLSBURY	CS	72/3.880Z	7/1/2026	6/30/2027	\$	71.56	\$	73.73
182	143752	12317	PULL APART ITALIAN CHS GARLIC	PILLSBURY	CS	72/3.880Z	7/1/2026	6/30/2027	\$	71.56	\$	73.73
183	113361	33686	ROLL MINI CINNIS CINNMN WG IW	PILLSBURY	CS	72/2.290Z	7/1/2026	6/30/2027	\$	42.43	\$	43.72
184	201892	7160372157000	MAYONNAISE PACKETS IW	PORTION PAC	CS	200/9GR	7/1/2026	6/30/2027	\$	11.75	\$	12.11
185	201910	7160374157000	TACO SAUCE PACKETS IW	PORTION PAC	CS	200/9GR	7/1/2026	6/30/2027	\$	8.34	\$	8.59
186	201898	0716037228101/333049	DRESSING BUTTERMILK RANCH	PORTION PAC	CS	200/12GR	7/1/2026	6/30/2027	\$	13.36	\$	13.77
187	252753	27313	LG BOWL HNY BNCHS OATS CRNCH	MALT O MEAL	CS	48/2.0Z	7/1/2026	6/30/2027	\$	29.10	\$	29.98
188	203005	3520026225	RICE PARBOILED BROWN	RICELAND	SK	25LB	7/1/2026	6/30/2027	\$	14.69	\$	15.14
189	403284	08733	ULTIMATE BRKFST ROUND CINN IW	RICHS	CS	126/2.20Z	7/1/2026	6/30/2027	\$	66.57	\$	68.59
190	254324	FG-IH108125	CRUNCH ITALIAN HERB VEGGIE	RIVALZ	CS	8/1.25LB	7/1/2026	6/30/2027	\$	75.28	\$	77.56
191	305426	206022UG	TORTILLAS 6" ULTRA GRAIN 2CT	ROMEROS	CS	144/2CT	7/1/2026	6/30/2027	\$	55.89	\$	57.58
192	253423	560231	CHIPS TORTILLA ROUND	ROMEROS	CS	60/2.0Z	7/1/2026	6/30/2027	\$	24.10	\$	24.83
193	300472	210282UG	TORTILLA 10" FLOUR ULTRA GRN VW	ROMEROS	CS	6/2.0Z	7/1/2026	6/30/2027	\$	36.81	\$	37.92
194	305585	01111/524936	CLASSIC HUMMUS SINGLES	SABRA	CS	48/2.0Z	7/1/2026	6/30/2027	\$	36.46	\$	37.56
195	112945	124497	STELLA FEITA CRUMBLE	SAPUTO/STELLA	CS	4/2.5LB	7/1/2026	6/30/2027	\$	68.70	\$	70.78
196	138911	SB-480	ROLL CIBABATA 51% SLICED VW	SHANNONS	CS	144/2.0Z	7/1/2026	6/30/2027	\$	38.11	\$	39.27
197	154383	10071179053217	RASPBERRIES CRUMBLES IQF	SIMPLT	CS	6/2#	7/1/2026	6/30/2027	\$	37.22	\$	38.35
198	139793	10071179193425	WESTERN GUACAMOLE	SIMPLT	CS	12/1LB	7/1/2026	6/30/2027	\$	31.09	\$	32.03
199	139771	10071179034841	RSTD CORN & JALAPENO	SIMPLT	CS	6/2.5LB	7/1/2026	6/30/2027	\$	38.44	\$	39.61
200	148529	10071179430018	HASH BROWN PATTIES	SIMPLT	CS	6/5LB	7/1/2026	6/30/2027	\$	30.00	\$	30.91
201	159078	10071179054610	TATER SQUARES	SIMPLT	CS	64LB	7/1/2026	6/30/2027	\$	36.78	\$	37.90
202	102244	WWB5160	BUN 51% WW BREAKFAST IW	SKY BLUE FOODS	CS	60/2.50Z	7/1/2026	6/30/2027	\$	37.86	\$	39.00
203	134205	TWB5160	BUN 51% WW OATMEAL BRKFST IW	SKY BLUE FOODS	CS	60/2.50Z	7/1/2026	6/30/2027	\$	48.10	\$	49.56
204	133753	SF03011	BREADED POLLOCK SQUARES	SPIRITED FOODS	CS	10LB	7/1/2026	6/30/2027	\$	45.64	\$	47.03
205	250851	78245	CHIPS PITA MULTIGRAIN	STACYS	CS	64/1.370Z	7/1/2026	6/30/2027	\$	62.41	\$	64.30
206	158888	SHF-GF-SHD	PIZZA CHEESE SQUARE GF 5"	STILL RIDING FOODS	CS	24/50Z	7/1/2026	6/30/2027	\$	42.36	\$	43.85
207	240050	002020	RAISINS	SUNMAID	CS	144/1.330Z	7/1/2026	6/30/2027	\$	55.17	\$	56.85
208	149384	7501	BREAD BANANIA SLICE	SUPER BAKERY	CS	75/3.40Z	7/1/2026	6/30/2027	\$	71.15	\$	73.31
209	139661	7787	DONUT MINI POWDERED IW WG	SUPER BAKERY	CS	72/3.30Z	7/1/2026	6/30/2027	\$	56.24	\$	57.95
210	149389	7505/751579	BREAD PUMPKIN ULTRA SLICE	SUPER BAKERY	CS	75/3.40Z	7/1/2026	6/30/2027	\$	62.70	\$	64.60
211	149392	7507	BREAD LEMON SLICE	SUPER BAKERY	CS	75/3.40Z	7/1/2026	6/30/2027	\$	43.76	\$	45.09
212	102365	6070	BUN BAKED CINNAMON WG IW	SUPER BAKERY	CS	72/2.50Z	7/1/2026	6/30/2027	\$	57.82	\$	59.57
213	209157	28895	SEASON LS TAIN PACKETS	TAIN	CS	1000/035	7/1/2026	6/30/2027	\$	40.13	\$	41.34
214	202268	7786500193	HOT SAUCE PACKETS	TAPATIO	CS	500/7GR	7/1/2026	6/30/2027	\$	29.40	\$	30.29
215	209786	TEA-ADB-0610	BEANS BLACK	TEASDALE	CS	6/410	7/1/2026	6/30/2027	\$	51.87	\$	53.44
216	154418	F9040782790	SANDW CHICKPEA BUTTER & GRAPE	THE AMAZING CHICKPEA	CS	42/5.360Z	7/1/2026	6/30/2027	\$	32.13	\$	33.10
217	134083	19322	BAGEL WHITE WHEAT WG IW	TONY ROBERTS	CS	72/30Z	7/1/2026	6/30/2027	\$		\$	

218	102558	19232	BAGEL SLICED WHEAT WW WG IW	TONY ROBERTS	CS	72/2.240Z	7/1/2026	6/30/2027	\$	30.55	\$	31.48
219	113031	19231	BAGEL WHITE WW WHEAT SL BULK WG	TONY ROBERTS	CS	72/2.240Z	7/1/2026	6/30/2027	\$	24.77	\$	25.52
220	239290	05260	DRIED APPLE CRISPS STRAWBERRY	TREE TOP	CS	125/340Z	7/1/2026	6/30/2027	\$	45.36	\$	46.74
221	249207	05261	APPLE DRIED CRISPS	TREE TOP	CS	125/340Z	7/1/2026	6/30/2027	\$	45.36	\$	46.74
222	140294	10052550928	WINGS OF FIRE	TYSON	CS	2/5LB	7/1/2026	6/30/2027	\$	44.69	\$	46.05
223	138506	10000070613	PANCAKE TRKY SAUS STCK IW WG	JIMMY DEAN	CS	40/2.510Z	7/1/2026	6/30/2027	\$	28.22	\$	29.08
224	141003	675217/80902	BREAD MULTIGRAIN SANDWICH GF	UDIS	CS	6/240Z	7/1/2026	6/30/2027	\$	71.40	\$	73.56
225	140159	80644/565421	BUN CLASSIC HAMBURGER GF IW	UDIS	CS	24/3.20Z	7/1/2026	6/30/2027	\$	40.57	\$	41.80
226	134554	565425/UJGF806761	ROLL DINNER GF WG IW	UDIS	CS	36/1.40Z	7/1/2026	6/30/2027	\$	51.77	\$	53.34
227	140158	80660/565431	BAGEL PLAIN GF IW	UDIS	CS	24/3.50Z	7/1/2026	6/30/2027	\$	45.61	\$	46.99
228	140151	80645/565432	MUFFIN BLUEBERRY GF IW	UDIS	CS	36/30Z	7/1/2026	6/30/2027	\$	68.66	\$	70.74
229	406506	021254-77	SPEC MIX FRUIT (624/846)	WAWONA	CS	2/5LB	7/1/2026	6/30/2027	\$	27.53	\$	28.36
230	406455	044533-77	4 BERRY BLEND (0624/0846)	WAWONA	CS	2/5LB	7/1/2026	6/30/2027	\$	36.69	\$	37.80
231	133985	8-52724-00301-6	NOODLE CHOW MEIN 51% WG	YANGS	CS	14LB	7/1/2026	6/30/2027	\$	41.75	\$	43.02
232	306272	20824000	PARFAIT VANILLA RS LS BULK	YOPLAIT	CS	6/640Z	7/1/2026	6/30/2027	\$	30.94	\$	31.88

SUPER 100563 - SOUTH OC COOP PRCSDD CMMDY, COMM, SNACK, & BEV PRODUCTS

Bid Line No.	Item No.	Mfg. Item No.	Description	Brand	UOM	Pack Size	Starting Date	Ending Date	1 DROP		MULTIPLE DROPS	
									26-27 Selling Price	CRV	26-27 Selling Price	CRV
1	200018	845261PF	JUICE 100% APPLE	APPLE AND EVE	CS	36/6.75OZ	7/1/2026	6/30/2027	\$ 10.95		\$ 11.28	
1	249306	410305	JUICE 100% APPLE BOX W/ STRAW	SUNCUP	CS	40/6.75OZ	7/1/2026	6/30/2027	\$ 10.70		\$ 11.03	
2	200016	845231PF	JUICE 100% ORANGE TANGERINE	APPLE AND EVE	CS	36/6.75OZ	7/1/2026	6/30/2027	\$ 10.95		\$ 11.28	
2	249317	412405	JCE 100% ORNGE TNGRNE BX W/ STW	SUNCUP	CS	40/6.75OZ	7/1/2026	6/30/2027	\$ 10.70		\$ 11.03	
3	200020	845271PF	JUICE 100% VERY BERRY	APPLE AND EVE	CS	36/6.75OZ	7/1/2026	6/30/2027	\$ 10.95		\$ 11.28	
3	249318	412505	JUICE 100%VRY BRRY BX W/STRAW	SUNCUP	CS	40/6.75OZ	7/1/2026	6/30/2027	\$ 10.70		\$ 11.03	
4	254357	500HX24	BOXED WATER 500ML	BOXED WATER	CS	24/16.9OZ	7/1/2026	6/30/2027	\$ 24.69		\$ 25.44	
5	254356	250HX24	BOXED WATER 250ML	BOXED WATER	CS	24/8.4OZ	7/1/2026	6/30/2027	\$ 18.81		\$ 19.38	
6	248673	980124540	ZERO THIRST QUENCHER VARIETY	GATORADE	CS	24/20OZ	7/1/2026	6/30/2027	\$ 29.68	\$ 1.20	\$ 30.58	\$ 1.20
7	203029	950010	MILK FAT FREE CHOCOLATE	GOSSNER	CS	27/8OZ	7/1/2026	6/30/2027	\$ 13.24		\$ 13.73	
8	203000	947130	MILK 1% WHITE	GOSSNER	CS	27/8OZ	7/1/2026	6/30/2027	\$ 12.64		\$ 13.11	
9	200524	01507	SPARKLING APPLE JUICE	IZZE	CS	24/8.4OZ	7/1/2026	6/30/2027	\$ 19.06	\$ 1.20	\$ 19.63	\$ 1.20
10	200522	01505	SPARKLING CLEMENTINE JUICE	IZZE	CS	24/8.4OZ	7/1/2026	6/30/2027	\$ 19.06	\$ 1.20	\$ 19.63	\$ 1.20
11	200520	01502-3	SPARKLING BLACKBERRY JUICE	IZZE	CS	24/8.4OZ	7/1/2026	6/30/2027	\$ 19.06	\$ 1.20	\$ 19.63	\$ 1.20
12	209739	1052-0	SPARKLING PEACH	IZZE	CS	24/8.4OZ	7/1/2026	6/30/2027	\$ 19.06	\$ 1.20	\$ 19.63	\$ 1.20
13	248541	980015918	SPARKLING WATER VARIETY PACK	LA CROIX	CS	24/12OZ	7/1/2026	6/30/2027	\$ 12.61	\$ 1.20	\$ 12.99	\$ 1.20
14	303537	63072	MIGHTY MANGO	NAKED JUICE	CS	8/10OZ	7/1/2026	6/30/2027	\$ 14.36	\$ 0.40	\$ 14.80	\$ 0.40
15	305380	63071	STRAWBERRY BANANA	NAKED JUICE	CS	8/10OZ	7/1/2026	6/30/2027	\$ 14.36	\$ 0.40	\$ 14.80	\$ 0.40
16	305457	82592010377	BLUE MACHINE	NAKED JUICE	CS	8/10OZ	7/1/2026	6/30/2027	\$ 14.36	\$ 0.40	\$ 14.80	\$ 0.40
17	305382	63076	GREEN MACHINE	NAKED JUICE	CS	8/10OZ	7/1/2026	6/30/2027	\$ 14.36	\$ 0.40	\$ 14.80	\$ 0.40
18	210147	135391	VARIETY PACK ZERO	PROPEL	CS	24/16.9OZ	7/1/2026	6/30/2027	\$ 19.08	\$ 1.20	\$ 19.66	\$ 1.20
19	209757	00169	BERRY	PROPEL	CS	24/16.9OZ	7/1/2026	6/30/2027	\$ 22.68	\$ 1.20	\$ 23.37	\$ 1.20
20	209758	00171	KIWI STRAWBERRY	PROPEL	CS	24/16.9OZ	7/1/2026	6/30/2027	\$ 22.68	\$ 1.20	\$ 23.37	\$ 1.20
21	201670	6827493471	BOTTLE PURIFIED WATER LG BTL	PURE LIFE	CS	24/16.9OZ	7/1/2026	6/30/2027	\$ 4.93	\$ 1.20	\$ 5.03	\$ 1.20
22	201672	6827432228	BOTTLE PURIFIED WATER SM BTL	PURE LIFE	CS	48/8OZ	7/1/2026	6/30/2027	\$ 8.88	\$ 2.40	\$ 9.12	\$ 2.40
23	253595	7C2480WS	JUICE WTRMLN STRWBRY SPRKLN	SWITCH	CS	24/8OZ	7/1/2026	6/30/2027	\$ 17.63	\$ 1.20	\$ 18.17	\$ 1.20
24	253590	7C2480FP	JUICE FRUIT PUNCH	SWITCH	CS	24/8OZ	7/1/2026	6/30/2027	\$ 17.63	\$ 1.20	\$ 18.17	\$ 1.20
25	253594	7C2480OT	JUICE ORGN TNGRN SPARKLING	SWITCH	CS	24/8OZ	7/1/2026	6/30/2027	\$ 17.63	\$ 1.20	\$ 18.17	\$ 1.20
26	253592	7C2480KB	JUICE KIWI BERRY	SWITCH	CS	24/8OZ	7/1/2026	6/30/2027	\$ 17.63	\$ 1.20	\$ 18.17	\$ 1.20
27	253589	7C2480BC	JUICE BLACK CHERRY	SWITCH	CS	24/8OZ	7/1/2026	6/30/2027	\$ 17.63	\$ 1.20	\$ 18.17	\$ 1.20

SUPER 100563 - SOUTH OC COOP PRCSDD CMMDY, COMM, SNACK, & BEV PRODUCTS										
Bid Line No.	Item No.	Mfg. Item No.	Description	Brand	UOM	Pack Size	Starting Date	Ending Date	1 DROP 26-27 Selling Price	MULTIPLE DROPS 26-27 Selling Price
1	208586	62984	OVEN BAKED CRUNCHY FLAMIN WG	CHEETOS	CS	104/ 8750Z	7/1/2026	6/30/2027	\$ 42.78	\$ 44.08
2	208585	62933	OVEN BAKED CRUNCHY WG	CHEETOS	CS	104/ 8750Z	7/1/2026	6/30/2027	\$ 42.78	\$ 44.08
3	239220	62829	FLAMAS RF	DORITOS	CS	72/10Z	7/1/2026	6/30/2027	\$ 29.62	\$ 30.52
4	202527	49093	SPICY SWEET CHILI RF WG	DORITOS	CS	72/10Z	7/1/2026	6/30/2027	\$ 29.62	\$ 30.52
5	200724	36096	COOL RANCH RF WG	DORITOS	CS	72/10Z	7/1/2026	6/30/2027	\$ 29.62	\$ 30.52
6	200720	31748	NACHO CHS RF WG	DORITOS	CS	72/10Z	7/1/2026	6/30/2027	\$ 29.62	\$ 30.52
7	200734	44355	CHIPS CORN ORIGINAL	FRITO LAY	CS	64/20Z	7/1/2026	6/30/2027	\$ 47.35	\$ 48.78
8	260362	78095	CHIPS DORITOS SRIRACHA RF	FRITO LAY	CS	72/10Z	7/1/2026	6/30/2027	\$ 29.62	\$ 30.52
9	280702	38000-33241	MINGLES ZESTY LIME CHILI WG	PRINGLES	CS	90/0.74CT	7/1/2026	6/30/2027	\$ 29.63	\$ 30.53
10	NEW ITEM	38000-33256	MINGLES PFDD PEPP CHS PIZZA WG	PRINGLES	CS	90/0.74CT	7/1/2026	6/30/2027	\$ 29.63	\$ 30.53
11	280703	38000-33245	MINGLES PFDD BBQ SAUS CHIC NUG	PRINGLES	CS	90/0.74CT	7/1/2026	6/30/2027	\$ 29.63	\$ 30.53
12	256728	24100-12431	CHEEZ-IT SPICY BUFFALO WG IW	KELLOGGS	CS	175/0.750Z	7/1/2026	6/30/2027	\$ 36.01	\$ 37.10
13	203137	24100-79263	CRACKER CHEEZ-IT WG IW	KELLOGGS	CS	175/ 750Z	7/1/2026	6/30/2027	\$ 36.01	\$ 37.10
14	209080	24100-10480	CHEEZ IT WG IW	KELLOGGS	CS	60/10Z	7/1/2026	6/30/2027	\$ 16.90	\$ 17.42
15	203316	38000-11052	RICE KRISPES TREAT WG IW	KELLOGGS	CS	80/1.410Z	7/1/2026	6/30/2027	\$ 37.75	\$ 38.89
16	209333	25113	KETTLE SALT & VINEGAR	LAYS	CS	64/1.3750Z	7/1/2026	6/30/2027	\$ 43.58	\$ 44.91
17	209332	25115	KETTLE CLASSIC	LAYS	CS	64/1.3750Z	7/1/2026	6/30/2027	\$ 43.58	\$ 44.91
18	209331	25111	CHIPS POTATO JALAPENO CHED RF	LAYS	CS	64/1.3750Z	7/1/2026	6/30/2027	\$ 43.58	\$ 44.91
19	248522	09598	APPLEWOOD SMOKED BBQ KETTLE	LAYS	CS	64/1.3750Z	7/1/2026	6/30/2027	\$ 43.58	\$ 44.91
20	254052	6001500-PB/745183	WHITE CHEDDAR PUFF	PIRATE BOOTY	CS	72/0.750Z	7/1/2026	6/30/2027	\$ 46.68	\$ 48.09
21	209652	72200	CHIPS BBQ	POP CHIPS/SONORA MILLS	CS	24/0.80Z	7/1/2026	6/30/2027	\$ 18.90	\$ 19.48
22	209656	77700	SCO POTATO	POP CHIPS/SONORA MILLS	CS	24/0.80Z	7/1/2026	6/30/2027	\$ 18.90	\$ 19.48
23	200728	36308	MUNCHIE MIX KID'S	QUAKER	CS	104/ 8750Z	7/1/2026	6/30/2027	\$ 42.78	\$ 44.08
24	203718	56882	OVEN BAKED CHEDDAR SOUR CREAM	RUFFLES	CS	60/ 80Z	7/1/2026	6/30/2027	\$ 24.68	\$ 25.43
25	208261	1231780/1252554	SUNFLOWER KERNEL HNY RST IW	SUNRICH	CS	150/1.20Z	7/1/2026	6/30/2027	\$ 47.60	\$ 49.04
26	200446	1105050/1252553	SUNFLOWER KRNL ROASTED SALT IW	SUNRICH	CS	150/10Z	7/1/2026	6/30/2027	\$ 42.77	\$ 44.07
27	239140	14498/653587	FRUIT SNACKS MIXED	WELCH'S	CS	144/1.550Z	7/1/2026	6/30/2027	\$ 58.81	\$ 60.59



GOLD STAR FOODS

**NEWPORT-MESA UNIFIED SCHOOL DISTRICT-
SOUTH ORANGE COUNTY PURCHASING GROUP**

**REQUEST FOR PROPOSAL
124-26 PROCESSED COMMODITY, COMMERCIAL, SNACK AND
BEVERAGE PRODUCTS
DUE DATE: APRIL 8, 2026 BY 2:00 PM (PST)**

**PRODUCT SPECIFICATIONS WILL BE INCLUDED ON THE
FLASH DRIVE.**

THE School Nutrition Supply Chain™

(800) 540-0215 | goldstarfoods.com |   @goldstarfoods
2855 E Guasti Rd, 6th floor // Ontario, CA 91761



A GS Foods Group
Company

CITY OF ONTARIO

2025 - 2026

BUSINESS LICENSE

TO BE POSTED IN A CONSPICUOUS PLACE AND
NOT TRANSFERABLE OR ASSIGNABLE.

The party shown is granted this certificate pursuant to License and Permit Provisions of the Municipal Code. This is not an endorsement of the activity, nor certification of compliance with other laws. This license is issued without verification that the licensee is subject to or exempt from licensing by the State of California.

Business Name	GOLD STAR FOODS	License Number	12403584
Business Location	3781 E AIRPORT DR ONTARIO, CA 91761-1558	Business Type	WHOLESALE BUSINESS
Business Owner(s)	GOLD STAR FOODS, INC. DAN MADSEN	Effective Date	July 01, 2025
	JOHN CHO, CONTRACTS DEPT. GOLD STAR FOODS 3781 E AIRPORT DR ONTARIO, CA 91761-1558	Expiration Date	June 30, 2026

Conditions WAREHOUSE DISTRIBUTION OF FOOD (REFRIGERATED) TO SCHOOLS.

GOLD STAR FOODS :

Thank you for your payment on your City of Ontario Business License. **ALL LICENSES MUST BE AVAILABLE FOR INSPECTION UPON REQUEST.** If you have questions concerning your business license, contact the Business Support Center via email at: Ontario@HDLgov.com or by telephone at: (909) 395-2022.

Contact the Business Registration Division at (909) 395-2022 if the business closes prior to the expiration date of the certificate. Please notify this office within ten (10) days of any change of business name, ownership, address location or activity.

Starting January 1, 2021, Assembly Bill 1607 requires the prevention of gender-based discrimination of business establishments. A full notice is available in English or other languages by going to: <https://www.dca.ca.gov/publications/>.



LICENSING DIVISION
303 EAST B STREET
ONTARIO, CA. 91764-4196



City of Ontario
BUSINESS LICENSE

JOHN CHO, CONTRACTS DEPT.
GOLD STAR FOODS
3781 E AIRPORT DR
ONTARIO, CA 91761-1558

License Number: 12403584
Date of Issue: 07/01/2025

DEPARTMENT OF HEALTH AND ENVIRONMENTAL CONTROL
4305 SANTA FE AVE
VERNON, CA 90058
(323) 826-1448
HEALTH@CITYOFVERNONCA.GOV



PUBLIC HEALTH PERMIT
VALID FROM 07/01/2025 TO 06/30/2026

PERMITTEE INFORMATION

PERMITTEE NAME	GOLD STAR FOODS, INC.
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FACILITY INFORMATION

FACILITY ID	NAME	ADDRESS
FA0001288	GOLD STAR FOODS, INC.	3781 E AIRPORT DR ONTARIO, CA 91761

PERMIT DETAILS

RECORD ID	PE	DESCRIPTION	UNITS
PR0002181	1501	WHOLESALE FOOD VEHICLE	5

This permit is provisional and may be denied, suspended, or revoked by the Director or their designee for any violation of applicable laws or regulations. Issuance of this permit does not exempt the owner or operator from complying with all relevant federal, state, county, or local laws, ordinances, or regulations. It is the responsibility of the owner or operator to determine whether additional permits or approvals are required from other agencies or departments. Issuance of this permit does not limit the City's authority to enforce any applicable laws or address violations.



GOLD STAR FOODS

**GOLD STAR FOODS - CALIFORNIA
USDA FOODS VALUE PASS-THRU SYSTEMS (VPT)
SY 2026-2027**

Abbr	MFG No.	VENDOR NAME	Clearing House	NOI	F F S	CLOSED SKU NOI	Multiple VPT	NOTES:
	1000 00	20TH CENTURY	Direct	X				
AFP	1009 17	ALBIE'S FOODS	K12	X				
ALF	1011 22	ALPHA FOODS	PL	X				
ARD	1000 33	ARDELLA'S	PL	X				
BCF	1007 58	BAKE CRAFTERS	PL	X				
BAF	1163 88	BASIC AMERICAN	K12	X				
BON	1009 12	BONGARDS CREAMERY	PL	X				
BWF	1010 11	BROOKWOOD FARMS	PL		X			FFS: PORK/TURKEY
BVF	1000 69	BUENA VISTA	PL	X				
BBL	5050 07	BUTTERBALL, LLC	PL	X				
	NEW	CAHOON FARMS		X				
CKS	1005 08	CARGILL KITCHEN (Sunny Fresh)	PL	X				
CAV	5050 42	CAVENDISH FARMS	K12	X				
CFP	1106 03	CHANNEL FISH PROCESSING	PL	X				
CHF	1151 34	CHEF'S CORNER	PL	X				
CCC	1164 66	CHERRY CENTRAL COOPERATIVE	PL	X				

THE School Nutrition Supply Chain™

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GOLD STAR FOODS

TFS	1011 48	CLASSIC DELIGHT INC	K12	X				
CGF	1002 32	CONAGRA FOODS (Gilardi)	K12	X				
DMF	1175 28	DEL MONTE FOODS CORPORATION II INC	PL	X				
DRF	1009 39	Del Real Foods	PL	X				
DLF	1001 66	DON LEE FARMS	PL			X		NOI: CHEESE C/S NOI: BEEF/PORK
EFG	1172 27	ELYSIUM FOOD GROUP	PL	X				
ESE	1001 89	ES FOODS (Eastside Entrees)	K12	X				
FOF	1002 06	FOSTER FARMS	K12	X				
	1151 19	GARDEN BANNER	Direct	X				
GCF	1167 88	GOLD CREEK FOODS	PL	X				
GKS	1002 38	GOLD KIST FARMS (Pilgrim's Pride)	PL	X				
HLF	1002 14	HIGH LINER FOODS	PL	X				
JTS	5059 46	HORMEL FOODS	K12	X				
HRF	5056 64	HOUSE OF RAEFORD	PL	X				
IDA	1009 37	IDAHOAN FOODS, LLC	PL	X				
IFS	1002 55	INTEGRATED FOODS SERVICE	PL			X		NOI: CHEESE; FFS: BEEF; CLOSED SKU: COMBO BEEF/CHEESE

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AFS	1011 63	INTERNATIONAL FOOD SOLUTIONS	K12				X	NOI: CHICKEN C/S NOI: BEEF/PORK
JJS	1002 71	J & J SNACK FOODS	K12	X				
SMU	1003 67	J.M. SMUCKERS	K12	X				
JTM	1002 78	JTM FOOD GROUP	K12				X	NOI: CHEESE/TURKE Y/TOMATO PASTE; C/S NOI: BEEF/PORK
KHC	1002 53	KRAFT HEINZ FOODS CO.	PL	X				
	1003 29	LAMB WESTON		X				
LOL	1003 07	LAND O' LAKES	PL	X				
MRS	5055 41	MAID-RITE SPECIALTY FOODS	K12		X			FFS: BEEF/PORK
MCC	1003 39	McCAIN FOODS	PL	X				
MCI	1003 40	MCI FOODS (Los Cabos)	K12	X				
MBS	1009 10	MICHAEL B's (Bestway)	PL	X				
MFS	1003 45	MICHAEL FOODS	K12	X				
	5055 75	MICKEY'S BRANDS		X				
NAR	1009 59	NARDONE BROS	PL	X				
NFG	1008 10	NATIONAL FOOD GROUP	PL	X				
	NEW	NATIVE AMERICAN		X				
	NEW	NORTHEAST APPLE COMPANY		X				

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A GS Foods Group
Company



GOLD STAR FOODS

PTF	1011 16	PETERSON FARMS	K12	X				
PVF	1169 18	PROVIEW (TASTY BRANDS)	PL	X				
RED	1004 39	RED GOLD	K12	X				
CHK	1009 79	RICH CHICKS, LLC	PL	X				
RCH	1004 41	RICH'S PRODUCTS	PL	X				
	1778 72	ROADRUNNER PIZZA		X				
RAS	1004 52	ROSE & SHORE	PL			X		NOI: CHEESE; C/S NOI: MEAT ITEMS
SFF	1169 00	S & F FOODS	K12	X				
SAP	1004 29	S.A. PIAZZA PIZZA	PL	X				
	NEW	SAL'S PIZZA		X				
	NEW	SCHMIDT BAKING		X				
SCH	1778 70	SCHWAN'S FOOD SERVICE	PL	X				
TAB	1003 93	TABATCHNICK FINE FOOD INC	PL	X				
TSB	1151 01	TASTY BRANDS	PL	X				
		TASTY PIZZA	PL	X				
TAF	1009 22	TAYLOR FARMS	K12	X				
TRC	1005 24	TONY ROBERTS	K12	X				
TSC	1151 04	TRIDENT SEAFOOD	PL	X				
TYS	1005 30	TYSON FOODS	K12			X		NOI: CHEESE/CHICKE N; C/S NOI: BEEF/PORK

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GOLD STAR FOODS

VEL	1001 57	VELMAR FOODS (Arizona Gold)	PL	X				
WA W	1005 54	WAWONA FROZEN FOODS	PL	X				
LNG	1003 19	YANGS 5th TASTE (Ling's)	PL	X				

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U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FAIR TRADE PRACTICES PROGRAM,
P.A.C.A. DIVISION
NATIONAL LICENSE CENTER
1400 Independence Ave SW
Room 1510 Stop 0242
Washington DC, 20250-0242
(800) 495-PACA

LICENSE CERTIFICATE
(Issued Under the Perishable Agricultural
Commodities Act - 7 U.S.C. 499a - 499s)

1. LICENSE NO. 20080604	2. ANNIVERSARY DATE 03-11-2025	3. TYPE OF BUSINESS FRESH AND FROZEN	4. NATURE OF BUSINESS WHOLESALE DEALER	5. OWNERSHIP TYPE CORPORATION	6. NO. OF BRANCHES 1
----------------------------	-----------------------------------	---	---	----------------------------------	-------------------------

ATTN: GOLD STAR FOODS INC
GOLD STAR FOODS INC
P O BOX 4328
ONTARIO, CA 91761-8828

Read
"NOTICE TO LICENSEE"
on reverse side

LICENSEE:
Please examine this
Certificate for accuracy.
Report errors to P.A.C.A.
Office at above address

BUS: 3781 E AIRPORT DR
ONTARIO, CA 91761-1558

Phone: (909) 843-9600 Fax: (909) 843-9659

Email: SCOTT@GOLDSTARFOODS.COM

EIN: 26-1340567

STATE IN WHICH INCORPORATED OR FORMED: DE

DATE INCORPORATED: 10-30-2007

PRINCIPALS - OWNERS, PARTNERS, OFFICERS, DIRECTORS, MEMBERS, AND HOLDERS OF MORE THAN 10% OF STOCK

NAME (LAST - FIRST - MIDDLE INITIAL)

TITLE

SEAN LEER

CHIEF EXECUTIVE OFFICER

CHRISTOPHER SALMON

VICE PRESIDENT

GOLD STAR FOOD SERVICE LLC

STOCKHOLDER

SERGE LEHENAFF

CHIEF FINANCIAL OFFICER

MULTIPLE TRADE NAMES AND BRANCHES :

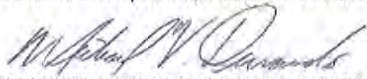
GOLD STAR FOODS INC

DIXON

CA

This is to certify that the above is licensed under the Perishable Agricultural Commodities Act, 1930, to handle fresh and frozen fruits and vegetables as a commission merchant and/or dealer, and/or broker as defined in said Act until such time as this license is suspended, revoked or terminated.

FV-231
(10-02)
CG: HFDL


DEPUTY ADMINISTRATOR, FAIR TRADE PRACTICES PROGRAM

LICENSE
AMENDED
03-27-2024

NOTICE TO LICENSEE

This license covers transactions conducted only by the licensee to whom issued.

Licensees are required to promptly notify the Department of any changes to their license. This includes change of address, changes to principals, branches and trade names. More than one trade name may be used by an entity and covered by the same licensee after approval by the Department of Agriculture.

When there are any changes in ownership of a business, an additional or withdrawal of member of a partnership, or in case the business is conducted under a different corporate charter, a new license is required.

Report all changes to:

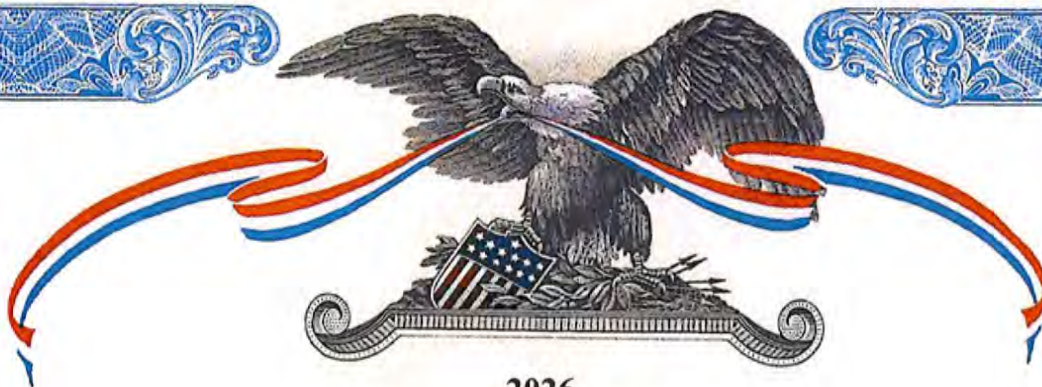
U.S. Department of Agriculture
Agricultural Marketing Service
Speciality Crops Program, PACA Branch
National License Center
1400 Independence Ave SW RM 1522S
Washington, D.C. 20250-0242

Questions, call (800) 495-7222 or email PACALicense@ams.usda.gov

Visit our website at www.ams.usda.gov/paca

Executive Order 9397 and 7 USC 499, et. Seq., authorize solicitation of information. Disclosure is mandatory to evaluate eligibility of license. Failure to provide information may cause delay in processing the application. Information may be referred to: Department of Justice and other agencies, whether Federal, State, local or foreign responsible for implementing, or for investigation or processing violations of the applicable statute, rule regulation or order; to a court, magistrate, or administrative tribunal; or to a Congressional office in response to constituent's request about his/her records.

FV-231 (04-14) Reverse



2026

CERTIFICATE OF REGISTRATION

This certifies that:

Gold Star Foods, Inc.
3781 East Airport Drive
Ontario, CA 91761-1570
United States

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp:

U.S. FDA Registration No.:	11509953382
U.S. FDA UFI (DUNS) No.:	098614118
U.S. Registration Agent:	Registrar Corp 144 Research Drive, Hampton, Virginia, 23666, USA Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as effective by Registrar Corp as of the date hereof, and Registrar Corp will confirm that such registration remains effective upon request and presentation of this certificate until December 31, 2026, unless such registration has been terminated after issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.

Registrar Corp

144 Research Drive, Hampton, Virginia, 23666, USA
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179
info@registrarcorp.com • www.registrarcorp.com

A stylized blue ink signature of David Lennarz.
David Lennarz
Executive Director
Registrar Corp

Dated: November 17, 2025
© Copyright 2003-2023 Registrar Corp

CERTIFICATE OF REGISTRATION

This is to certify that:

GOLD STAR FOODS INC.

3781 E Airport Drive, Ontario, California, 91761-1570, United States

has been registered by INTERTEK SAI Global as conforming to the requirements of:

SQF Food Safety Code: Storage and Distribution Edition 9

for the following scope:

Category 26 – Storage and Distribution: Frozen and ambient storage

Certificate Number:

19858

Date of Audit:

13 - 15 May 2025

Date of Next Recertification Audit:

20 May 2026

Date of Certification Decision:

19 Jun 2025

Valid Until:

03 Aug 2026

Audit Type:

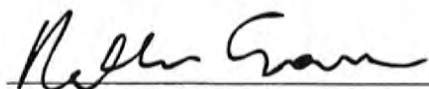
Re-Registration



JAS-ANZ



WWW.JAS-ANZ.ORG/REGISTER
21-44020502



Rathin Grover
President, Business Assurance

SAI Global Certification Services Pty. Ltd.
Level 7 Suite 7.01
45 Clarence Street
Sydney NSW 2000
Australia





SQF Food Safety Audit Edition 9

Gold Star Foods- Ontario - 19858

Summary

Audit Decision

Certified

Certificate Number

19858

Audit Rating

Excellent

Decision Date

June 19, 2025

Audit Type

Recertification

Recertification Date

May 20, 2026

On-Site Audit Dates

May 13, 2025 - May 15, 2025

Expiration Date

August 3, 2026

ICT Dates

-

Issue Date

June 20, 2025

Facility and Scope

Gold Star Foods- Ontario - 19858

3781 East Airport Drive
ONTARIO, CA 91761 United States

Products

Frozen and ambient storage

Food Sector Categories

26. Storage and Distribution

Scope of Certification

26. Storage and Distribution: Frozen and ambient storage

Certification Body and Audit Team

Intertek SAI Global

45 Clarence Street
Suite 7.01, Level 7
Sydney, NSW 2000 Australia

CB#: 41736

Accreditation Body: JASANZ

Accreditation Number: Z1440295AS

Lead Auditor: Michael Idachaba (C-358807)

Technical Reviewer: Agnieszka Glodek (C-374702)

Hours Spent on Site: 20

Hours of ICT Activities:

Hours Spent Writing Report: 8



WHOLESALE FOOD - OFFICIAL INSPECTION REPORT

FACILITY NAME GOLD STAR FOODS INC				REINSPECTION DATE Not Specified	INSPECTOR Sumedha Singh	DATE 7/24/2025
LOCATION 3781 E AIRPORT DR, ONTARIO, CA 91761				PERMIT EXPIRATION 6/30/2026	IDENTIFIER: None	
TIME IN 11:56 AM	TIME OUT 1:34 PM	FACILITY ID FA0024615	RELATED ID PR0032008	PE 1865	SERVICE: 001 - INSPECTION - ROUTINE RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

WHOLESALE FOOD - Distributor-Wholesale (50,000-Up SqFt)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

18K090 Permit - Required

Compliance Date: Not Specified

Complied on 7/24/2025

Violation Reference -

Inspector Comments: Observed a vending machine with potentially hazardous food items such as sandwiches and grill chesses without a decal. Operator was instructed to contact the vending machine company (Brec Vending) to obtain a permit / decal or remove the machine from the premises within one week.

Operator was able to provide a photo of the decal from the vending machine company.

Violation Description: No person or entity shall own, operate or permit any retail or wholesale activity pertaining to the handling or holding of food for the public, without first applying for, receiving and retaining an unexpired, unsuspended, unrevoked permit from DEHS for each food facility or activity, and paying fees to DEHS in those amounts specified in the San Bernardino County Code Schedule of Fees.

18K100 Plumbing - Fixtures

Compliance Date: Not Specified

Complied on 7/24/2025

Violation Reference -

Inspector Comments: Observed a severe hot water leak at the mop sink in the front office area. Maintenance stated if the water is turned off it will turn off all the hot water to the restrooms. The facility is scheduled to receive the replacement faucet within a hour and will be able to repair the leak.

Repair and maintain as needed. Pictures were provided of the repaired faucet.

Violation Description: Every food processing establishment shall be properly drained and plumbed. All plumbing shall be installed in compliance with local plumbing ordinances and shall be maintained in good repair.

18K160 Vermin - Exclusion

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed automatic ramp door non-operational in the warehouse area. Repair ramp door and maintain to prevent the entrance or harborage of vermin in the facility.

Repair shall be completed within 30 days.

Violation Description: Where practicable, the doors, windows, and other openings of every producing or distributing establishment shall be shall be constructed or maintained to prevent the entrance or harborage of vermin.

Overall Inspection Comments



WHOLESALE FOOD - OFFICIAL INSPECTION REPORT

FACILITY NAME GOLD STAR FOODS INC	DATE 7/24/2025
LOCATION 3781 E AIRPORT DR, ONTARIO, CA 91761	INSPECTOR Sumedha Singh

Facility receives, stores and ships various packaged food products to school districts and jails in California.

Pest control is conducted by Western Exterminator Pest Control on a weekly basis. Reports were reviewed on site.

Procedures are in place for the inspection for incoming and outgoing trucks for cleanliness, vermin, unusual smells/odors and general condition of the trucks.

Facility has recall procedures in place. Mock recalls are conducted quarterly.

Employee GMP's for hygiene were observed in compliance.

Cleaning and sanitation procedures were reviewed.

Trainings are conducted according to a master schedule.

Holds are stored in a separate area.

All food items are stored off the floor on pallets and racks.

Inspection conducted with Elena Almonte, Safety Supervisor and Delfino Ortiz, Warehouse Manager.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Total # of Images: 0

	GOLD STAR FOODS	SQF 2.4 Food Safety System	DOCUMENT # 2.4.3
Document Title: Food Safety Plan		Revision Date:	01/05/2026
Department: ALL Departments		Revision #	15
Prepared By: Jaime Anguiano		Approved By: Pedro Osorio	Page 1 of 5

Introduction to Gold Star Foods Inc.

STREET ADDRESS:

3781 E. Airport Drive
Ontario, CA 91761

MAILING ADDRESS:

P.O. Box 4328
Ontario, CA 91761

FEDERAL I.D. NUMBER:

26-1340567

TELEPHONE:

Toll Free.... (800) 540-0215
Local..... (909) 843-9600

FAX:

Office.....(909) 843-9659

HOURS:

Monday - Friday 6:00 AM - 5:00 PM

Company Overview:

Gold Star Foods Inc. "Gold Star Foods" began operations in 1966 as a distributor of meat products primarily to coffee shops in the Los Angeles area. "Gold Star Meat Company", a family owned business, was purchased in 1978 and under new ownership the focus of the business shifted from restaurants to Southern California School Districts. To better reflect the image of a changing inventory, the name was changed to "Gold Star Foods" in 1983 and most recently to "Gold Star Foods Inc". Since 1978, Gold Star Foods customer base has grown to over 300 school districts throughout the Southwest. As a result of our commitment to excellence, we have been recognized nationwide by the United States Department of Agriculture and the American School Food Service Association as one of the outstanding food service distributors to school districts.

A leader in the provision of School Nutrition Food and Supplies, Gold Star is widely considered one of the United States' premier processed commodity distributors. Our founder's vision became a system where school food operations can order and use commodities just like commercial products. The result? The children have products that are appetizing, and the districts can utilize government subsidies. Gold Star Commodity Programs have grown to supply all items used in school meal programs;

- Frozen
- Grocery
- Fresh and Frozen Bread
- Produce
- Paper & Supplies

Food Safety, Product Recall, & Biosecurity:

Keeping students safe is our primary role. At Gold Star tremendous investment is made to ensure the integrity of the products we deliver. HACCP is not a buzz word, how we manage your goods through our system to your door. Using outside, third party companies, our systems are evaluated and graded to make sure the systems are in place and working. Food integrity also requires that food security systems are in place as mandated by industry best practices and USDA Biosecurity requirements.

Plant Description:

	GOLD STAR FOODS	SQF 2.4 Food Safety System	DOCUMENT # 2.4.3
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Gold Star Foods facility has 36 loading doors. The construction is primarily concrete tilt-up walls built on a cement slab. Walls and ceilings are constructed of sheet metal with anodized white sanitary coating. The roof is flat, but with adequate drainage to minimize standing water.

The total plant footprint is 252,310 square feet.

Freezer 83,660 SF

Refrigerated Storage 24,700 SF

Produce Storage 3,600 SF

Dry Grocery Storage 41,800 SF

Bread Operations 12,500 SF

Dry Dock 16,600 SF

Refrigerated Dock 17,400 SF

Engine Room 2,600 SF

Main Office 15,300 SF

Shipping/Receiving Office 3,040 SF

HACCP Leadership Team

Name	Title	Responsibilities	Qualifications/Experience
Derrick Britton	EVP of Operations	HACCP Team Member (714) 270 - 3057	Over 30 years of Food Operations and Distribution
Pedro Osorio	Corporate Director of Occupational and Food Safety Corporate Safety/HACCP Director	HACCP Team Leader SQF Practitioner (323) 496-7280	SQF Practitioner trained HACCP certified
Octavio Salazar	VP, Center of Excellence	HACCP Team Member (909) 437-9513	HACCP Trained
Danny Garcia	Director of Operations Ontario	HACCP Team Member (562) 301-8541	17 years Food Operations and Distribution experience.
Jaime Anguiano	Corporate Manager Occupational & Food Safety	HACCP Team Member (909) 806 - 9295	HACCP Trained
Richie Cabrera	Inventory Control Manager Ontario	HACCP Team Member (909) 268-3091	HACCP Trained
Karen Viscarra	VP of Merchandising	HACCP Team Member (626) 428-9340	HACCP Trained
Hugo Jimenez	Corporate VP, Supply Chain West	HACCP Team Member (323) 373-6241	Over 30 years of Food Operations and Distribution

Introduction to HACCP

	GOLD STAR FOODS	SQF 2.4 Food Safety System	DOCUMENT # 2.4.3
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Introduction: Hazard Analysis Critical Control Point, or HACCP, is a system which gives us a proactive common-sense approach to the safety management of our food products. HACCP was originally designed in the early days of the American manned space Program, and was developed by the Pillsbury Company, NASA and the United States Army laboratories, to ensure the Microbiological safety of the astronauts' food.

HACCP (Hazard Analysis Critical Control Points), which is a global standard developed as part of [Codex Alimentarius](#) to improve upon and synchronize international food standards, guidelines, and codes of practice to protect the health of consumers. The HACCP system was launched publicly in 1971 and is designed to identify and control hazards that may occur anywhere in a food processing operation.

The benefits of the HACCP system are as follows:

- ☑ A Preventative System
- ☑ A Systematic Approach
- ☑ Helps demonstrate 'Due Diligence'
- ☑ Internationally accepted
- ☑ Strengthens Quality Management Systems

Scope: The purpose of this food safety program is to identify and control, prevent, and eliminate food safety hazards.

The HACCP Team has defined the Scope of this analysis to begin with the receiving of ingredients and packaging to the shipment of the finished product to the customers, taking into account all possible Microbiological, Chemical, Physical and Intentional hazards which could occur during this process. The HACCP team will also take into consideration all potential hazards from the Country of Origin of all sourced products

The HACCP Team will ensure that all working practices adhere to all current food safety legislation.

Definitions

TERM	DEFINITION
Critical Control Point (CCP)	A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
Pre- Requisite Programs	Practices and procedures forming the basis of preventable actions: ▪ Receiving, Storage & Transport ▪ Approved Supplier Program ▪ Calibration & Maintenance

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	▪ Cleaning & Sanitation ▪ Pest Management ▪ Staff Training ▪ Personnel Practices ▪ Product Identification, Traceability & Recall ▪ Premises (buildings & site) ▪ Complaint Management ▪ Allergen Control
Hazard Analysis	A tabulated record of all Hazards that affect or have the potential to affect the safety of the products under analysis.
HACCP	Hazards identified in the risk analysis as being of significance and their respective control measures are transferred to the HACCP table. The critical limit of these hazards is specified. Details of who will monitor the critical limit to make sure it is not broken are given. Actions to be taken when critical limits are broken are also given. Records of monitoring activities are listed.

Methodology:

Flow Chart:

The flow chart has been designed so that each step of the process has been identified

Hazard Analysis Table:

The method used to establish CCP's within this HACCP plan has been based on the significance of each hazard and the likelihood of occurrence as determined by the Hazard Analysis table. Hazards which can be controlled, prevented or eliminated by the application of Pre-Requisite Programs are not included in the HACCP plan. Therefore, these hazards have been identified in the risk analysis and have not been carried forward to the HACCP table as CCP's. Hazards controlled by Pre-Requisite programs may be monitored without a record maintained

HACCP Table

All hazards not controlled by Pre-Requisite programs and defined as highly significant have been carried over to the HACCP table as a CCP. These hazards are all monitored, and a record of that activity maintained.

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Guidance:

The HACCP plan has been prepared in accordance with:
 FDA Hazard Analysis and Critical Control Point Principles and Application
 Guidelines Adopted August 14, 1997, National Advisory Committee on Microbial
 Criteria for Foods and CODEX Alimentarius Guidelines 97/13A for HACCP.

Revision History			
<u>Rev #</u>	<u>Issue Revision Date</u>	<u>Revised By</u>	<u>Reason for Revision</u>
1	01/11/16	Pedro Osorio	New
2	02/26/16	Wayne Warner	Update to SQF 7.2 Quality manual
3	03/18/16	Pedro Osorio	Updated HACCP team
4	12/28/16	Pedro Osorio	Removed Marc Jimenez
5	5/1/2017	Pedro Osorio	Added Joe Villarreal, removed Larry Noble
6	3/14/2018	Jaime Anguiano	Added Tim Christoni, removed Joe Villarreal, Added Mike Lapacka removed Erick Osorio
7	1/8/2019	Jaime Anguiano	Added Les Wong and Bob Miles updated plant description
8	1/2/2020	Jaime Anguiano	Updated Document to meet SQF edition 8.1
9	1/16/2021	Jaime Anguiano	Added Alfredo Hernandez, Robert Avery, and Ben Chapman
10	1/15/2022	Jaime Anguiano	Added team members from Missouri, Texas, Colorado, Oregon, Pennsylvania
11	1/15/2023	Jaime Anguiano	Removed Mike Lapacka
12	1/15/2024	Jaime Anguiano	Updated Team Members
13	1/15/2025	Jaime Anguiano	Updated Team Members
14	1/15/2025	Jaime Anguiano	Updated Team Members removed – ED Taylor
15	1/05/2026	Jaime Anguiano	Updated Team Members added – ED Hugo Jimenez

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS

Distribution of Food Ingredients, Finished Products and Chemicals

Revised 3/8/21
Supersedes 1/11/16
Reviewed no changes 1/05/2026

Process Step	Hazard(s)	Preventative Controls	CCP	Control Limits	Frequency	Records	Corrective Actions	Responsibility	Verification
Purchasing	B- Microbiological contamination during process at the source of origin	Ingredients and finished goods are purchased on behalf of our customers based on regulatory requirements for the vendor and/or products	NO	Purchase from only suppliers approved by our customers who meet guidelines for U.S.D.A. National School Lunch Program (NSLP)	Each new vendor and annual review	Approved Vendor Register Intended Use Product List	Do not approve vendor or ingredient/packaging until risk analysis is completed	Strategic Sourcing Manager	Director of safety HACCP
	P- Foreign Objects	Suppliers will be evaluated on an ongoing basis for product quality and adherence to specifications.	NO	Vendor must be in compliance with specification.	Each new vendor and annual review	Vendor Complaint Register	Increase inspection and oversight of vendor if foreign materials are found. Discontinue use of vendor if non-compliance continues.	Strategic Sourcing Manager	Director of safety HACCP
	C- Allergens	Vendors must complete allergen questionnaire and provide proof of an adequate allergen control program.	NO	Vendor must complete allergen questionnaire and submit written allergen program and/or proof of an allergen program verified by a 3rd Party audit.	Each new vendor and annual review	3rd Party Inspection Certificate and or/ Inspection Findings, Vendor Security Questionnaire	Do not approve or discontinue use of vendor if allergen control plan is found not to be adequate	Strategic Sourcing Manager	Director of safety HACCP
	S- Intentional product tampering at source.	Vendors must complete security questionnaire and provide proof of an adequate food defense program.	NO	Vendor must submit written food defense program and/or proof of an food defense program verified by a 3rd Party audit.	Each new vendor and annual review	3rd Party Inspection Certificate and or/ Inspection Findings, Vendor Security Questionnaire	Do not approve or discontinue use of vendor if food defense plan is found not to be adequate	Strategic Sourcing Manager	Director of safety HACCP
Receiving Foodservice Cleaning Supplies	C- Uncontrolled Chemicals	Visual inspection of delivery vehicle and receiving area.	NO	All chemicals must be received sealed with no signs of spillage or damage *We sometimes receive foodservice janitorial supplies with food ingredients based on our distribution model.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if signs of spillage and/or open/damaged containers are observed.	Trained Receiving Personnel	Director of safety HACCP
	S- Intentional product tampering or sabotage during shipping, transport or delivery.	Security of exterior premise - fencing and locked gate requiring appointment and clearance	NO	All delivery vehicles must check in at arrival and security gate is only opened after check in approval	Each delivery	Delivery Log PO and Appointment Log	Deliveries without scheduled appointment or proper security clearance will not be allowed to enter secured grounds.	Trained receiving office staff	Director of safety HACCP
		Continuous monitoring of receiving areas with security camera system	NO	Receiving areas are required to be monitored at all times	Each delivery	Security Incident Report	Safety officer reviews security camera recording footage when required if security breach occurs or is suspected. Food Defense Team reviews all known threats	Facilities/Safety/HACCP Manager	Director of safety HACCP

Gold Star Foods - Ontario
3781 E Airport DR
Ontario, CA 91761

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS
Distribution of Food Ingredients, Finished Products and Chemicals

Revised 3/8/21
Supersedes 1/11/16
Reviewed no changes 1/05/2026

Visual inspection of product.	NO	Chemicals are inspected for tampering or damages at time of receiving.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Products with compromised direct packaging are rejected. Compromised and/or damaged shipping containers are accepted, isolated and placed on hold pending investigation.	Trained Receiving Personnel	Director of safety HACCP

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS Distribution of Food Ingredients, Finished Products and Chemicals

Revised 3/8/21
Supersedes 1/11/16
Reviewed no changes 1/05/2026

Process Step	Hazard(s)	Preventative Controls	CCP	Control Limits	Frequency	Records	Corrective Actions	Responsibility	verification
Receiving Dry Ingredients and Liquids	B- Microbiological contamination during shipping and transport	Visual inspection of delivery vehicle.	NO	No evidence of poor sanitation conditions.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if poor sanitation is observed.	Trained Receiving Personnel	Director of safety HACCP
		Visual inspection of product.	NO	No opened or torn containers.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Products with compromised direct packaging are rejected. Compromised and/or damaged shipping containers are accepted, isolated and placed on hold.	Trained Receiving Personnel	Director of safety HACCP
	B- Pest Infestation	Delivery vehicle and products are visually inspected for signs of droppings and infestation	NO	No evidence of infestation.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if droppings or infestation is observed.	Trained Receiving Personnel	Director of safety HACCP
	P- Foreign Objects	Visual inspection of product.	NO	No opened or torn containers.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Open containers are rejected. Damaged materials are accepted, isolated and placed on hold.	Trained Receiving Personnel	Director of safety HACCP
	C- Uncontrolled Chemicals	Visual inspection of delivery vehicle and receiving area.	NO	All chemicals must be received sealed with no signs of spillage or damage *We sometimes receive foodservice janitorial supplies with food ingredients based on our distribution model.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if signs of spillage and/or open/damaged containers are observed.	Trained Receiving Personnel	Director of safety HACCP
	C- Allergens	Visual inspection of product.	NO	Product labels must be present on all products.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject products if labeling is not present.	Trained Receiving Personnel	Director of safety HACCP
	S - Intentional product tampering or sabotage during shipping and transport.	Security of exterior premise - fencing and locked gate requiring appointment and clearance	NO	All delivery vehicles must check in at arrival and security gate is only opened after check in approval	Each delivery	Delivery Log PO and Appointment Log	Deliveries without scheduled appointment or proper security clearance will not be allowed to enter secured grounds.	Trained receiving office staff	Director of safety HACCP
		Observation of truck door security	NO	All trucks are required to be locked and/or sealed at time of delivery. Receiving personnel must observe the driver unlocking the cargo door.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if seal has been broken or truck was opened without direct observation	Trained Receiving Personnel	Director of safety HACCP
		Continuous monitoring of receiving areas with security camera system	NO	Receiving areas are required to be monitored at all times	Each delivery	Security Incident Report	Safety officer reviews security camera recording footage when required if security breach occurs or is suspected. Food Defense Team reviews all known threats	Facilities/Safety/HACCP Manager	Director of safety HACCP

Gold Star Foods - Ontario
3781 E Airport DR
Ontario, CA 91761

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS
Distribution of Food Ingredients, Finished Products and Chemicals

Revised 3/8/21
Supersedes 1/11/16
Reviewed no changes 1/05/2026

Visual inspection of product.	NO	All ingredients are inspected for tampering or damages at time of receiving.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Products with compromised direct packaging are rejected. Compromised and/or damaged shipping containers are accepted, isolated and placed on hold pending investigation.	Trained Receiving Personnel	Director of safety HACCP

Approved By: Gold Star Foods, Inc.

Prepared by Wayne Warner CHA, CFSP

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS Distribution of Food Ingredients, Finished Products and Chemicals

Revised 3/8/21
Supersedes 1/11/16
Reviewed no changes 1/05/2026

Process Step	Hazard(s)	Preventative Controls	CCP	Control Limits	Frequency	Records	Corrective Actions	Responsibility	verification
Receiving Chilled/ Frozen Ingredients	B- Microbiological contamination during shipping and transport	Visual inspection of delivery vehicle.	NO	No evidence of poor sanitation conditions.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if poor sanitation is observed.	Trained Receiving Personnel	Director of safety HACCP
		Visual inspection of product.	NO	No opened or torn containers.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Products with compromised direct packaging are rejected. Compromised and/or damaged shipping containers are accepted, isolated and placed on hold	Trained Receiving Personnel	Director of safety HACCP
	B- Temperature abuse of TCS products during shipping and transport	Monitor temperature of TCS products at time of receiving	NO	Chilled TCS Products =/ $\pm$ 41 degrees F Frozen Ingredients =/ $\leq$ 0 degrees F	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject any TCS products exceeding temperature requirements.	Trained Receiving Personnel	Director of safety HACCP
	B- Pest Infestation	Delivery vehicle and products are visually inspected for signs of droppings and infestation.	NO	No evidence of infestation.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if droppings or infestation is observed.	Trained Receiving Personnel	Director of safety HACCP
	P- Foreign Objects	Visual inspection of product.	NO	No opened or torn containers.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Open containers are rejected. Damaged materials are accepted, isolated and placed on hold.	Trained Receiving Personnel	Director of safety HACCP
	C- Uncontrolled Chemicals	Visual inspection of delivery vehicle and receiving area.	NO	All chemicals must be received sealed with no signs of spillage or damage **We sometimes receive foodservice janitorial supplies with food ingredients based on our distribution model.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if signs of spillage and/or open/damaged containers are observed.	Trained Receiving Personnel	Director of safety HACCP
	C- Allergens	Visual inspection of product.	NO	Product labels must be present on all products.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject products if labeling is not present.	Trained Receiving Personnel	Director of safety HACCP
	S - Intentional product tampering or sabotage during shipping and transport.	Security of exterior premise - fencing and locked gate requiring appointment and clearance	NO	All delivery vehicles must check in at arrival and security gate is only opened after check in approval	Each delivery	Delivery Log PO and Appointment Log	Deliveries without scheduled appointment or proper security clearance will not be allowed to enter secured grounds.	Trained receiving office staff	Director of safety HACCP

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS

Distribution of Food Ingredients, Finished Products and Chemicals

Revised 3/8/21
Supersedes 1/11/16
Reviewed no changes 1/05/2026

Observation of truck door security	NO	All trucks are required to be locked and/or sealed at time of delivery. Receiving personnel must observe the driver unlocking the cargo door.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if seal has been broken or truck was opened without direct observation	Trained Receiving Personnel	Director of safety HACCP
Continuous monitoring of receiving areas with security camera system	NO	Receiving areas are required to be monitored at all times	Each delivery	Security Incident Report	Safety officer reviews security camera recording footage when required if security breach occurs or is suspected. Food Defense Team reviews all known threats	Facilities/Safety/HACCP Manager	Director of safety HACCP
Visual inspection of product.	NO	All ingredients are inspected for tampering or damages at time of receiving.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Products with compromised direct packaging are rejected. Compromised and/or damaged shipping containers are accepted, isolated and placed on hold pending investigation.	Trained Receiving Personnel	

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS Distribution of Food Ingredients, Finished Products and Chemicals

Revised 3/8/21
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Process Step	Hazard(s)	Preventative Controls	CCP	Control Limits	Frequency	Records	Corrective Actions	Responsibility	verification
Receiving Packaging	B- Microbiological contamination during shipping and transport	Visual inspection of delivery vehicle.	NO	No evidence of poor sanitation conditions.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if poor sanitation is observed.	Trained Receiving Personnel	Director of safety HACCP
		Visual inspection of product.	NO	All packaging is inspected for tampering or damages at time of receiving.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Products with compromised direct packaging are rejected. Compromised and/or damaged shipping containers are accepted, isolated and placed on hold pending investigation.	Trained Receiving Personnel	Director of safety HACCP
	B- Pest Infestation	Delivery vehicle and products are visually inspected for signs of droppings and infestation	NO	No evidence of infestation.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment.	Trained Receiving Personnel	Director of safety HACCP
	P- Foreign Objects	Visual inspection of product.	NO	No opened or torn containers.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Open packaging is rejected. Damaged materials are accepted, isolated and placed on hold.	Trained Receiving Personnel	Director of safety HACCP
	C- Uncontrolled Chemicals	Visual inspection of delivery vehicle and receiving area.	NO	All chemicals must be received sealed with no signs of spillage or damage *We sometimes receive foodservice janitorial supplies with food ingredients based on our distribution model.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if signs of spillage and/or open/damaged containers are observed.	Trained Receiving Personnel	Director of safety HACCP
	S - Intentional product tampering or sabotage during shipping and transport.	Security of exterior premise - fencing and locked gate requiring appointment and clearance	NO	All delivery vehicles must check in at arrival and security gate is only opened after check in approval	Each delivery	Delivery Log PO and Appointment Log	Deliveries without scheduled appointment or proper security clearance will not be allowed to enter secured grounds.	Trained receiving office staff	Director of safety HACCP
		Observation of truck door security	NO	All trucks are required to be locked and/or sealed at time of delivery. Receiving personnel must observe the driver unlocking the cargo door.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Reject shipment if seal has been broken or truck was opened without direct observation	Trained Receiving Personnel	Director of safety HACCP
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Visual inspection of product.	NO	All packaging is inspected for tampering or damages at time of receiving.	Each delivery	Receiving Inspection Report Corrective Action Report (if applicable)	Products with compromised direct packaging are rejected. Compromised and/or damaged shipping containers are accepted, isolated and placed on hold pending investigation.	Trained Receiving Personnel	Director of safety HACCP

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS Distribution of Food Ingredients, Finished Products and Chemicals

Revised 3/8/21
Supersedes 1/11/16
Reviewed no changes 1/05/2026

Process Step	Hazard(s)	Preventative Controls	CCP	Control Limits	Frequency	Records	Corrective Actions	Responsibility	verification
Storage Dry Ingredients and Liquids	B- Pest Infestation	Visual inspection of interior and exterior traps by 3rd Party Pest Control Company	NO	No significant evidence of infestation.	Bi-weekly	3rd Party Pest Control Inspection Report Corrective Action Report	Increase inspection and or quantity of devices. Follow pest control technician's recommendations in agreed upon time frame. Dispose of any affected products.	3rd Party PCO SQF Practitioner	Director of safety HACCP
	P- Glass/ Brittle Plastic	Visual inspection of storage area lights and other glass/brittle plastic in area.	NO	No missing or broken glass/brittle plastic. All lights have protective coverings.	Monthly	Monthly Glass and Brittle Plastic Inspection Report Corrective Action Report (if applicable)	Missing or broken glass/plastic is replaced or repaired. Product is moved out of area if required.	Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	P-Dust	Visual inspection of product.	NO	No opened or torn containers observed.	Daily Monthly	Monthly Internal Audit Report Corrective Action Report (if applicable)	Open containers are inspected and resealed. Cause of deviation will be investigated. Damaged containers are isolated and placed on hold.	Warehouse Leads/Supervisors Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	C- Uncontrolled Chemicals	Visual observation of chemicals in storage areas	NO	Chemicals must be stored on separate pallets from food products. No signs of damage or spillage.	Daily Monthly	Monthly Internal Audit Report Corrective Action Report (if applicable)	If improper storage is identified, the issue will be corrected. Cause of deviation will be investigated. Damaged containers are isolated and placed on hold.	Warehouse Leads/Supervisors Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	C- Allergens	Visual observation of allergen storage.	NO	Allergens must not be stored on mixed pallets. No storage of peanuts with non-peanut product groups.	Daily Monthly	Monthly Internal Audit Report Corrective Action Report (if applicable)	Products not stored correctly will be re-located to proper storage. Cause will be investigated.	Warehouse Leads/Supervisors Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	S- Intentional product tampering or sabotage during storage.	Continuous monitoring of storage areas with security camera system	NO	Storage areas are required to be monitored at all times	Continuous	Security Incident Report	Safety officer reviews security camera recording footage when required if security breach occurs or is suspected. Food Defense Team reviews all known threats	Facilities/Safety/ HACCP Manager	Director of safety HACCP
		Visual inspection of product.	NO	Ingredients are inspected for tampering during daily walk-through and monthly audits.	Daily Monthly	Monthly Internal Audit Report Security Incident Report (if applicable)	Safety officer reviews security camera recording footage if tampering is suspected. Product is isolated during investigation.	Warehouse Leads/Supervisors Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS Distribution of Food Ingredients, Finished Products and Chemicals

Revised 3/8/21
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Process Step	Hazard(s)	Preventative Controls	CCP	Control Limits	Frequency	Records	Corrective Actions	Responsibility	verification
Storage Chilled/ Frozen Ingredients	B- Pest infestation	Visual inspection of interior and exterior traps by 3rd Party Pest Control Company	NO	No significant evidence of infestation.	Bi-weekly	3rd Party Pest Control Inspection Report Corrective Action Report	Increase inspection and or quantity of devices. Follow pest control technician's recommendations in agreed upon time frame. Dispose of any affected products.	3rd Party PCO SQF Practitioner	Director of safety HACCP
	B - Temperature abuse of TCS food products	Continuous monitoring of temperatures of coolers and freezers holding TCS food products	NO	Coolers TCS Products =/ $\leq$ 41 degrees F Freezer TCS Products =/ $\leq$ 0 degrees F	Weekly	Continuous Monitoring Report from system-printed and reviewed weekly	Monitor product temperatures of TCS foods. Dispose of all products that are above temperature limits for 4 hours or more.	Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
		Verification of wall thermometer temperatures	NO	Coolers TCS Products =/ $\leq$ 41 degrees F Freezer TCS Products =/ $\leq$ 0 degrees F	2 times/daily	Daily Refrigerated Temperature Monitoring Log	Monitor product temperatures of TCS foods. Dispose of all products that are above temperature limits for 4 hours or more.	Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	P- Glass/ Brittle Plastic	Visual inspection of storage area lights and other glass/brittle plastic in area.	NO	No missing or broken glass/brittle plastic. All lights have protective coverings.	Monthly	Monthly Glass and Brittle Plastic Inspection Report Corrective Action Report (if applicable)	Missing or broken glass/plastic is replaced or repaired. Product is moved out of area if required.	Warehouse Leads/Supervisors Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	P-Dust	Visual inspection of product.	NO	No opened or torn containers.	Daily Monthly	Monthly Internal Audit Report Corrective Action Report (if applicable)	Open or damaged containers are isolated and placed on hold	Warehouse Leads/Supervisors Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
C- Uncontrolled Chemicals		Visual observation of chemicals in storage areas.	NO	Chemicals must be stored on separate pallets from food products. No signs of damage or spillage.	Daily Monthly	Monthly Internal Audit Report Corrective Action Report (if applicable)	If improper storage is identified, the issue will be corrected. Cause of deviation will be investigated. Damaged containers are isolated and placed on hold.	Warehouse Leads/Supervisors Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	C- Allergens	Visual observation of allergen storage.	NO	Allergens must not be stored on mixed pallets. No storage of peanuts with non-peanut product groups.	Daily Monthly	Monthly Internal Audit Report Corrective Action Report (if applicable)	Products not stored correctly will be re-located to proper storage. Cause will be investigated.	Warehouse Leads/Supervisors Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	S - Intentional product tampering or sabotage during storage	Continuous monitoring of storage areas with security camera system Outside coolers/freezers are locked at all times when not in use	NO	All storage areas are required to be monitored at all times	Continuous	Security Incident Report	Safety officer reviews security camera recording footage when required if security breach occurs or is suspected. Food Defense Team reviews all known threats	Facilities/Safety/ HACCP Manager	Director of safety HACCP

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2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS
Distribution of Food Ingredients, Finished Products and Chemicals

Revised 3/8/21
Supersedes 1/11/16
Reviewed no changes 1/05/2026

	Visual inspection of product.	NO	Ingredients are inspected for tampering during walk-through and monthly audits.	Daily Monthly	Monthly Internal Audit Report Security Incident Report (if applicable)	Safety officer reviews security camera recording footage if tampering is suspected. Product is isolated during investigation.	Facilities/Safety/ HACCP Manager	
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2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS Distribution of Food Ingredients, Finished Products and Chemicals

Revised 3/8/21
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Process Step	Hazard(s)	Preventative Controls	CCP	Control Limits	Frequency	Records	Corrective Actions	Responsibility	verification
Storage Packaging (Poly Bags and Boxes for Re-pack	B- Pest Infestation	Bi-weekly visual inspection of interior and exterior traps by 3rd Party Pest Control Company	NO	No significant evidence of infestation.	Bi-weekly	3rd Party Pest Control Inspection Report Corrective Action Report	Increase inspection and or quantity of devices. Follow pest control technician's recommendations in agreed upon time frame. Dispose of any affected products.	3rd Party PCO SQF Practitioner	Director of safety HACCP
	P- Glass/ Brittle Plastic	Visual inspection of storage area lights and other glass/brittle plastic in area.	NO	No missing or broken glass/brittle plastic. All lights have protective coverings.	Weekly	Monthly Glass and Brittle Plastic Inspection Report. Corrective Action Report (if applicable)	Missing or broken glass/plastic is replaced or repaired. Product is moved out of area if required.	Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	P-Dust	Visual inspection of product.	NO	No opened or torn containers.	Monthly	Monthly Internal Audit Report Corrective Action Report (if applicable)	Open, uncovered or damaged packaging is isolated and placed on hold.	Warehouse Leads/Supervisors Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	C- Uncontrolled Chemicals	Visual observation of chemicals in storage areas	NO	Chemicals must be stored on separate pallets from food products. No signs of damage or spillage.	Monthly	Monthly Internal Audit Report Corrective Action Report (if applicable)	If improper storage is identified, the issue will be corrected. Cause of deviation will be investigated. Damaged containers are isolated and placed on hold.	Warehouse Leads/Supervisors Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	S - Intentional product tampering or sabotage during storage.	Continuous monitoring of storage areas with security camera system Outside coolers/freezers are locked at all times when not in use	NO	All storage areas are required to be monitored at all times	Continuous	Security Incident Report	Safety officer reviews security camera recording footage when required if security breach occurs or is suspected. Food Defense Team reviews all known threats	Facilities/Safety/ HACCP Manager	Director of safety HACCP
		Visual inspection of product.	NO	Packaging is inspected for tampering during walk-through and monthly audits.	Daily Monthly	Monthly Internal Audit Report Security Incident Report (if applicable)	Safety officer reviews security camera recording footage if tampering is suspected.	Facilities/Safety/ HACCP Manager	Director of safety HACCP

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS

Distribution of Food Ingredients, Finished Products and Chemicals

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Process Step	Hazard(s)	Preventative Controls	CCP	Control Limits	Frequency	Records	Corrective Actions	Responsibility	verification
Storage Foodservice Cleaning Supplies	C- Uncontrolled Chemicals	Visual observation of chemicals in storage areas.	NO	Chemicals must be stored on separate pallets from food products. No signs of damage or spillage.	Daily Monthly	Monthly Internal Audit Report Corrective Action Report (if applicable)	If improper storage is identified, the issue will be corrected. Cause of deviation will be investigated. Damaged containers are isolated and placed on hold.	Warehouse Leads/Supervisors Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	S - Intentional product tampering or sabotage during shipping and transport.	Continuous monitoring of receiving areas with security camera system	NO	Receiving areas are required to be monitored at all times	Continuous	Security Incident Report	Safety officer reviews security camera recording footage when required if security breach occurs or is suspected. Food Defense Team reviews all known threats	Facilities/Safety/ HACCP Manager	Director of safety HACCP
		Visual inspection of product.	NO	Chemicals are inspected for tampering or damages at time of receiving	Daily Monthly	Receiving Inspection Report Corrective Action Report (if applicable)	Open packaging is rejected. Damaged materials are accepted, isolated and placed on hold.	Trained Receiving Personnel	Director of safety HACCP
Process Step	Hazard(s)	Preventative Controls	CCP	Control Limits	Frequency	Records	Corrective Actions	Responsibility	Director of safety HACCP
Repack of Produce items	B- Flying Insects	Visual inspection of interior Sticky Traps by 3rd Party Pest Control Company. Visual observation of areas during production.	NO	No significant evidence of infestation.	Bi-weekly	3rd Party Pest Control Inspection Report Corrective Action Report	Stop production if flying insects are observed on equipment and/or product. Increase frequency of inspection based on risk. Follow pest control technician's recommendations in agreed upon time.	3rd Party PCO SQF Practitioner	Director of safety HACCP
	B - Microbial contamination from employees	Employees are trained in Good Manufacturing Practices	NO	Employees cannot start work until GMP Training has been completed	Upon hire and annually thereafter	Employee Training Records	No exceptions	Facilities/Safety/ HACCP Manager	Director of safety HACCP
		Employee adherence to GMPs are monitored	NO	GMPs should be followed at all times.	Daily on repacking days	Pre-Operational and Operational Sanitation Report Monthly Internal Audit Report	Employee will be re-trained on first occurrence. Disciplinary action will occur on 2nd violation.	Repack Lead/ Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP
	B - Microbial contamination from equipment	Equipment, work utensils and containers are inspected for sanitary conditions prior to use.	NO	Equipment cannot be used until passed by inspector.	Daily on repacking days	Pre-Operational and Operational Sanitation Report Corrective Action Report (if applicable)	Equipment found to be dirty will be re-cleaned and re-inspected prior to use	QC Technician	Director of safety HACCP
	P- Glass/ Brittle Plastic	Visual inspection of storage area lights and other glass/brittle plastic in area.	NO	No missing or broken glass/brittle plastic. All lights have protective coverings.	Monthly	Monthly Glass and Brittle Plastic Inspection Report Corrective Action Report (if applicable)	Missing or broken glass/plastic is replaced or repaired. Product is moved out of area if required.	Facilities/Safety/ HACCP Manager or trained alternate	Director of safety HACCP

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S - Intentional product tampering or sabotage during scaling process.	Continuous monitoring of re-pack area with security camera system	NO	All areas are required to be monitored at all times	Continuous	Security Incident Report	Safety officer reviews security camera recording footage when required if tampering is suspected.	Facilities/safety/HACCP Manager	Director of safety HACCP

Approved By: Gold Star Foods, Inc.

Prepared by Wayne Warner CHA, CFSP

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS Distribution of Food Ingredients, Finished Products and Chemicals

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Process Step	Hazard(s)	Preventative Controls	CCP	Control Limits	Each shipment	Records	Corrective Actions	Responsibility	verification
Loading of Out-going Trucks	B- Microbiological contamination during shipping and transport	Visual inspection of shipping trailer.	NO	No evidence of poor sanitation conditions.	Each shipment	Outbound Checklist Corrective Action Report (if applicable)	Do not load trailer if poor sanitation is observed.	Training Shipping Personnel	Director of safety HACCP
		Visual inspection of product.	NO	No opened or torn containers.	Each shipment	Outbound Checklist Corrective Action Report (if applicable)	Open containers are rejected. Damaged finished goods are isolated and placed on hold to be inspected.	Training Shipping Personnel	Director of safety HACCP
	B- Temperature abuse during shipping and transport	Monitor actual temperature of trailer at time of loading	NO	Actual temperature must be ± 41 degrees F Product must be staged in zones per loading instructions.	Each shipment	Outbound Checklist Corrective Action Report (if applicable)	Do not load any vehicle exceeding temperature requirements.	Training Shipping Personnel	Director of safety HACCP
	B- Pest Infestation	Shipping trailer is visibly inspected for holes, signs of droppings and infestation	NO	No evidence of infestation.	Each shipment	Outbound Checklist Corrective Action Report (if applicable)	Do not load trailer if infestation is observed.	Training Shipping Personnel	Director of safety HACCP
	C- Uncontrolled Chemicals	Visual inspection of delivery vehicle and receiving area.	NO	All chemicals must be sealed with no signs of spillage or damage at time of shipping. *We sometimes ship foodservice janitorial supplies with food ingredients based on our distribution model.	Each shipment	Outbound Checklist Corrective Action Report (if applicable)	Do not load if signs of spillage and/or open/damaged containers are observed.	Training Shipping Personnel	Director of safety HACCP
	C- Allergens	Visual inspection of product.	NO	Product labels must be present on all cases and/or containers.	Each shipment	Outbound Checklist Corrective Action Report (if applicable)	Reject products if labeling is not evident.	Training Shipping Personnel	Director of safety HACCP
	S - Intentional product tampering or sabotage during shipping and transport.	Security of exterior premise - fencing and locked gate requiring appointment and clearance	NO	All shipping vehicles are operated by company employees who have been cleared to enter premises with a key card. All company drivers must pass a background check for criminal activity and driving record prior to hire.	Each shipment	Delivery Log PO and Appointment Log	Employee will not be hired or allowed to work if they fail background check.	Trained receiving office staff	Director of safety HACCP
		Observation of truck door security	NO	All trucks are required to be locked and/or sealed at time of shipment. Shipping personnel must observe the driver locking the cargo door.	Each shipment	Outbound Checklist Corrective Action Report (if applicable)	Truck cannot leave until sealed/locked with direct observation	Training Shipping Personnel	Director of safety HACCP
		Continuous monitoring of loading areas with security camera system	NO	Loading areas are required to be monitored at all times	Continuous	Security Incident Report	Safety officer reviews security camera recording footage when required if security breach occurs or is suspected. Food Defense Team reviews all known threats	Facilities/Safety/HACCP Manager	Director of safety HACCP

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	Visual inspection of product.	NO	All products are inspected for tampering or damages at time of shipping.	Each shipment	Outbound Checklist Corrective Action Report (if applicable)	Open containers are rejected. Damaged materials are accepted, isolated and placed on hold.	Training Shipping Personnel	Director of safety HACCP
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Approved By: Gold Star Foods, Inc.

Prepared by Wayne Warner CHA, CFSP

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS Distribution of Food Ingredients, Finished Products and Chemicals

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Process Step	Hazard(s)	Preventative Controls	CCP	Control Limits	Frequency	Records	Corrective Actions	Responsibility	verification
Transport	B- Temperature abuse during shipping and transport	Monitor actual temperature of reefer unit during transport.	NO	Chilled Ingredients =/ $\leq$ 41 degrees F Frozen Ingredients =/ $\leq$ 0 degrees F	Every stop not to exceed 4 hours	Driver Route Checklist and Driver Manifest will log Temperature at every Location Corrective Action Report (if applicable)	Do not load any vehicle exceeding temperature requirements.	Trained Delivery Personnel	Director of safety HACCP
	S- Intentional product tampering or sabotage during shipping and transport.	Tampering of truck during transport stops	NO	All trucks are required to be locked and secured during transport.	Every stop	Delivery Log PQ and Appointment Log	If truck is found to be unlocked or product tampering is evident, the driver not deliver goods.	Trained Delivery Personnel	Director of safety HACCP
Delivery	B- Microbiological contamination during shipping and transport	Visual inspection of product.	NO	No opened or torn containers.	Each delivery	Delivery Log	Open or damaged products are rejected and/or accepted with further inspection.	Trained Delivery Personnel	Director of safety HACCP
	B- Temperature abuse during shipping and transport	Monitor temperature of trailer at delivery.	NO	Chilled Ingredients =/ $\leq$ 41 degrees F Frozen Ingredients =/ $\leq$ 0 degrees F	Each delivery	Delivery Log	Do not load any vehicle exceeding temperature requirements.	Trained Delivery Personnel	Director of safety HACCP
	S- Intentional product tampering or sabotage during shipping and transport.	Observation of truck door security	NO	All trucks are required to be locked and/or sealed at time of delivery. Shipping personnel must observe the driver locking the cargo door.	Each delivery	Delivery Log	Truck cannot leave until sealed/locked with direct observation	Trained Delivery Personnel	Director of safety HACCP
		Visual inspection of product.	NO	All products are inspected for tampering or damages at time of shipping.	Each delivery	Delivery Log	Open or damaged products are rejected and/or accepted with further inspection.	Trained Delivery Personnel	Director of safety HACCP

2.4.3 HAZARD ANALYSIS CRITICAL CONTROL POINTS
Distribution of Food Ingredients, Finished Products and Chemicals

Product Name	Intended For	Shelf Life	Where will it be Sold
Frozen Meats	General Public	6 Months	K12
Frozen Fish Sticks and Patties		6 Months	
Beverages		2 Years	
Ingredients(sugar,Saly,Flour)		2 Years	
Cereals		1 Year	

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Purpose

The purpose of this program is to define Senior Management's responsibilities and methods used to withdraw or recall product.

Responsibilities and Methods

Recall Team and Notification Tree.

Sean C. Leer	CEO	(562) 508-6533	Recall Support
Karen Rosales	VP of Merchandising	(626) 428-9340	Recall Coordinator Product recall recommendation Compiles recall documentation Backup to CEO
Kristy Cariato	Director of Purchasing	(909) 657 - 4765	Recall Coordinator Product recall recommendation Compiles recall documentation Backup to VP of Merchandising
Stephanie Ewing	Chief Governmental Officer	(530) 295 - 7055	Responsible for internal recall notification to the USDA Department.
Pedro Osorio	Corporate Director, Food & Occupational Safety	(323) 496-7280	Responsible for internal recall notification Notification to SQFI and SAI Global
Cody Hall	Warehouse Manager - NorCal	(209) 585 - 6303	Recall support
Jaime Anguiano	Regional Manager, Food & Occupational Safety	(909) 806 - 9295	Responsible for internal recall notification Notification to SQFI and SAI Global Back up to Corporate Director, Food & Occupational Safety
Rani Romero	VP Customer Experience	(323) 490-9311	Customer notification to all locations.
Adrian Amaro	Corporate Director of Inventory	(562) 254-7701	Send out audit report to recall committee All locations
Richie Cabrera	IC Manager Ontario	(909) 268-3091	Send out audit report to recall committee Backup to IC Manager Ontario
Martin Perez	IC Supervisor Ontario	(323) 392-6988	Segregation of Materials Place affected products on hold
Hugo Jimenez	Corporate VP	(909) 437-9513	Recall support

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	of Supply Chain West Region		
Corey Berner	VP of Operations Central Region	(985) 351-2647	Recall support
Alexis Alvarez	Corporate VP of Supply Chain East Region	(951) 963-4336	Recall support
Danny Darcia	Director of Warehouse SoCal	(562)301-8541	Recall support
Andrew Querruel	Operations Manager Missouri	(817) 290-4863	Recall support Segregation of Materials Place affected products on hold
Wendy Miller	Warehouse Manager Pennsylvania	(814) 932 - 4797	Recall support Segregation of Materials Place affected products on hold
Christopher Strait	IC Pennsylvania	(814)381-4688	Segregation of Materials Place affected products on hold
David Murrillo	Operations Manager Texas	(817) 374-3135	Recall support Segregation of Materials Place affected products on hold
Ryan Brownfield	IC Supervisor Texas	(713)595-8989	Recall support Segregation of Materials Place affected products on hold
Richard Thresher	Régional IC Manager PA, SC & VA	(860) 836-6545	Segregation of Materials Place affected products on hold
Ryan Perrin	Régional IC Manager LA PON	(985) 467-8067	Segregation of Materials Place affected products on hold
Isaac Cantu	Operations Manager Oregon	(971) 226-3528	Segregation of Materials Place affected products on hold

Additional Resources

C. Scott Salmon	909) 843-9603	Responsible for providing legal counsel during recall
FDA	(866) 300-4374	Regulatory notification
USDA	(888) 674-6854	Regulatory notification
SQFI (GFSI Compliance Body)	foodcrisis@sqfi.com	
SAI Global (Certifying Body)	foodrecall@saiglobal.com	

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Definitions

Class I Recall: A reasonable probability exists that use of or exposure to the product will cause serious adverse health consequences or death.

Class II Recall: The use of or exposure to the product may cause temporary or medically reversible adverse health consequences of the probability of serious adverse health consequences is remote.

Class III Recall: The use of or exposure to the product is not likely to cause adverse health consequences.

Market Withdrawal: A firm's removal or correction of a distributed product when there is a minor violation not subject to legal action by the FDA or FSIS or when the company wishes to retrieve product from distribution

Stock Recovery: Employed in recovering product that is still under the manufacturer's direct control (on or its own premises or warehouse) from which the company can assure there will be no distribution.

RECALLS, WITHDRAWALS, & RECOVERIES

The need for a product withdrawal can originate in four ways: with a regulatory agency, with a consumer complaint, with an announcement from distribution channels or within the company's own systems. There are 4 main components to a product recall or withdrawal.

INQUIRY & COMMUNICATION

A product may be recovered or recalled at any stage in the receiving, storage and distribution processes. Additionally, it may be necessary to recall products from the affected school systems. Generally, a **Product Inquiry** would be initiated if a product does not meet the standards of safety, quality, appearance, or packaging/labeling standard established by the company. The inquiry would be preceded by an internal or external observation or complaint and documented in accordance with our Corrective Action Program and Customer Complaint Program. The Recall Coordinator will call to action the Recall Team (Executive Committee), who will meet to determine the following:

1. The seriousness of the problem
2. The extensiveness of the problem
3. The effects of the problem on the company and the public

INVESTIGATION & RECOMMENDATION

The Recall Team will identify the problem and gather facts through interviews and records in order to determine the safety and wholesomeness of the product. Once information has been gathered as to the extent of the product complaint or concern, a decision will be made whether or not to recommend recall or withdrawal of the product. The Recall Team will make a **recommendation** to recall, withdraw, or recover products. Our policy is to always pull and hold a product immediately if we are unsure about the safety or wholesomeness of the product. The information will be forwarded to the Recall Coordinator for final evaluation

PRODUCT RECALL ORDER

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Once a final decision to recall the product is made, the Recall Coordinator will execute the **Product Recall Order**. The Recall Coordinator will determine the locations and products affected by the recall and issue the appropriate communication. (See recall document). The Sales Team will research any affected orders and notify any customers of the recall. The FDA, SQFI and SAI Global (Certifying Body) will be notified of all recalls due to widespread food borne illness.

RECALL STRATEGY

A Recall Strategy is developed by the Recall Team and addresses the following:

Depth

The strategy must specify whether the recall extends to the wholesale level, the retail level or all the way to the consumer level.

Publicity

The company will develop a press release and clear it with the FDA / FSIS. Most often, the company issues the news release alerting consumers to the risk.

The FDA / FSIS issues notices or public warnings when there is a serious health hazard. This can be in the form of a press release, letter, telegram, phone call or FDA publication. The company should insist on having input into any such warning statement.

Whenever communication comes in from outside the company and a recall is in process, all communication must be directed to and through the company spokesperson. This may include questions from the news media, customers, etc. The designated company spokesperson is the only individual authorized to release information to the news media and outside sources, other than regulatory agencies in which case Technical Services or the Recall Coordinator may provide information relating to product in question.

Contact with Regulatory Agencies

The Recall Coordinator will contact the regulatory agency concerning a product recall. At least two company representatives will be present whenever a meeting is scheduled with regulatory agencies.

Effectiveness Checks

These verify that all consignees at the specified depth have been notified about the recall and have taken appropriate action.

The recall strategy will specify the method(s) of contact. Methods of contact include personal visits, telephone, letters, telegrams or a combination thereof.

The FDA then designates the specific depth level of the recall:

- Level A (All consignees to be contacted)
- Level B (specified percentage of consignees to be contacted)
- Level C (ten percent of consignees to be contacted)

RECALL PROCEDURE

Step 1

In a product recall situation, the Gold Star Foods buyer and Recall Coordinator receives notification from the manufacturer. Gold Star Foods must be informed as soon as the vendor/manufacture is aware of a recall situation, form must be submitted if you are in the category. Regardless of the severity of the recall type, Gold

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Star Foods will treat each situation as a Class 1 recall, which is as a mandatory product withdrawal. The vendor/manufacture is responsible of submitting a "Manufacture Product Recall Form". The appropriate Gold Star Foods buyer will complete the "Manufacture Recall Form" and inform the Recall Coordinator of the recall. The Recall Coordinator (RC) will then oversee the entire recall process.

(See attached Recall Committee Diagram and Recall Committee Contact Form)

All correspondence needs to be sent to the following email address: recall@goldstarfoods.com

Upon receiving a product recall GSF will place all payables ON HOLD until matter is resolved.

Step 2

Once the above information is received for a product recall, the Purchasing Department will immediately inform the Recall Coordinator (RC). The RC will implement the following:

- A. Notify Inventory Control, Warehouse Supervisors, and Warehouse Managers to perform a systems and physical inventory check to see if Gold Star Foods has any of the production codes in our inventory stock. Upon confirmation of existing inventory levels, the following procedures will be implemented:
 - a. The RC will notify the Customer Service Supervisor via email. The RC will then send a broadcast e-mail message to all recipients in the Company.
 - b. The RC will notify the Inventory Control Supervisor (ICS) to verify by computer the customers that have ordered the product on recall.
 - c. The RC will inform the Customer Service Manager (CSM) of all customers that have ordered and received product.
 - d. The CSM will notify all customers that ordered and received product and inform them of the recall and all relevant information. Customer Service will provide a check list of each customer that has been contacted.
 - e. The appropriate buyer will inactivate the item number for recall product(s) in the computer system. This will **not** allow any orders to be taken for the affected products(s). Product will be isolated and placed on immediate hold at GSF.
 - f. Pick-up schedules will be made for all verified recall products with each customer.
 - g. Any recall product in the warehouse will be physically pulled out of inventory, tagged "Recalled Product", shrink wrapped and put into assigned product recall section.
 - h. The Transportation Department will be notified of the recall, and will be instructed on all scheduled pick-ups that must occur.
- B. After all recalled product has been retrieved and accounted for; the buyer will contact the Manufacturer for inventory disposition. GSF will store product 14 days maximum. In the event that the product is not retrieved from our facility we will dispose the product and seek full payment.
- C. The Manufacturer will determine if the product is to be disposed of (Certificate of Condemnation) or returned to the packer for credit.

Step 3

Once the above recall procedures have been completed, all associated documentation should be forwarded to the Recall Coordinator. All recall documentation will include the following information:

Manufacture Recall Form

Inventory Control Product Recall Form

	GOLD STAR FOODS	SQF 2.6 Product Traceability and Crisis Management	DOCUMENT #2.6.3
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Receiving Recall Return Sheet

Certificate of Condemnation (Disposal of Inventory) *if applicable*

Copy of signed Bill of Lading (Ship Inventory Back) *if applicable*

In the event that 100 % of the product is not collected GSF is to:

Inform the vendor of what schools

Inform the Health Department

Step 4

In the event that your company has a category that is in current recall situation but is not affected. You must email a formal letter (recall@goldstarfoods.com) to inform GSF that your product is unaffected. The purpose of this is to advise our customer that they are safe serving product in question. Please submit the letter as soon as you are aware there is a recall situation in your category. We will expect a letter within a few hours of the public notification.

Step 5

Gold Star Foods, Inc. has incurred the following expenses in association with the recall:

- A. Product Cost: Customer Invoice Cost per case
- B. Administrative Costs: Flat fee \$350.00
- C. Transportation Costs: \$75 per stop to recover product from customer

VERIFICATION OF THE SYSTEM

1. The product withdrawal and recall system is reviewed, tested, and verified quarterly.
2. Results of the mock recall will be tabulated and communicated to the leadership team.
3. Any gaps or deficiencies are evaluated with corrective actions taken

RECORDS

Shipping/Receiving/Storage Records

(See SOP for additional requirements)

The Strategic Sourcing Manager's office maintains records of all product withdrawals and recalls.

Revision History			
<u>Rev #</u>	<u>Issue Revision Date</u>	<u>Revised By</u>	<u>Reason for Revision</u>
1	08/31/15	Pedro Osorio	New
2	02/22/16	Wayne Warner	Update to procedure and responsibilities
3	05/06/17	Jaime Anguiano	Update Martin Cell # , Removed Wayne Warner From additional Resources.
4	03/16/18	Jaime Anguiano	Added Mike Lapacka and Daniel Torres.
5	1/7/2019	Jaime Anguiano	Added Bob Miles to Transportation Manager.
6	1/8/19	Jaime Anguiano	Added Les Wong to Recall Support and Backup to CEO.
7	4/6/19	Jaime Anguiano	Added Gil Sanchez Director of Purchasing
	04/20/2020	Jaime Anguiano	Reviewed – No Changes

	GOLD STAR FOODS	SQF 2.6 Product Traceability and Crisis Management	DOCUMENT #2.6.3
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8	03/15/2021	Jaime Anguiano	Updated Recall team
9	01/15/2022	Jaime Anguiano	Updated Recall team, added new facilities
10	01/15/2023	Jaime Anguiano	Updated Recall team
11	8/15/2023	Jaime Anguiano	Updated Recall Team
12	1/3/2024	Jaime Anguiano	Updated recall team and Verification of the systems
13	12/17/2024	Jaime Anguiano	Updated Team – Added USDA Team Stephanie Ewing
14	10/13/2025	Jaime Anguiano	Updated Recall Team

PRODUCT RECALL PROCEDURES

ALL E-MAILS PERTAINING TO A RECALL MUST BE SENT TO THE "RECALL" USERGROUP

"RECALL" usergroup: Karen Rosales, Sean Leer, Stephanie Ewing, Rani Romero, Christopher Strait, David Murrillo, Bernardo Leija, Richard Thresher
 Matthew Jensen, Kristy Cariato, Octavio Salazar, Wendy Miller, Savannah Powers
 Pedro Osorio, Richie Cabrera, Jaime Anguiano, Martin Perez, Andrew Querrel, Steven Perez, Britini Johnson
 Daniel Torres, Eric Gomez, Pete DiGianBattista, Delfino Ortiz, Ruben Rivera, Danny garcia,
 Yolanda Zamudio, Jesus Zepeda, Manuel Dominguez, Robert Avery, Leslie Banks, Michelle Reyes, Adrian Amaro

	Person in Charge	Back-up Person	Step by Step Procedures:	Time to complete step	Description of Action Taken	Update report
Step 1	Karen	Kristy/Leslie/ Peter	<u>Sends</u> Recall announcement to "Recall" Outlook usergroup with all the details <u>Sends</u> detailed instructions to Inventory Control Department, including code number, commitment report from South Cal and North Cal to all locations. Colorado, Oregon, Missouri, Texas, Pennsylvania & Virginia	20 minutes	E-mail MUST be followed by a Phone call to Richie Cabrera and Pedro Osorio to ensure Recall process starts right away. Whse Managers will notify whse employees and Transportation will notify drivers who might have affected product in transit Richie cell # 909-268-3091 Pedro cell #323-496-7280 RICHE / PEDRO WILL MAKE PHONE CALL TO Dixon, Colorado, Oregon, Texas, Missouri, Pennsylvania & Virginia	
Step 2	Richie / Adrian / Daniel	James/Johnny/ Martin/ Pheng/ Steven/Melinda/ Strait/Leija/Detles	1) Places product on "Q.C.HOLD" 2) Conducts internal audit	20 Minutes	Send Audit results to "Recall" Outlook Usergroup	<u>Yes</u>
Step 3	Martin / Daniel	James/Johnny/ Martin/ Pheng/ Steven/Melinda/ Strait/Leija/Detles	Will segregate and tag product on hand and use Recall Reason Code "99" to take it out from the system	1 -2 hours	If product has already been picked, it will be removed from assembled routes	<u>Yes</u>
Step 4	Rani	Michelle / Desiree / Lorena	Will notify Customers and send update to "Recall" usergroup	30 minutes	Email sent to customer followed by phone call to ensure customer is aware of the recall	<u>Yes</u>
Step 5	Richie / Daniel / Pete	Martin / Pheng	Once all product has been accounted for and the paperwork is completed, Richie will verify and fill out and sign paperwork (Product Recall Form) and send update to Recall Committee	20 minutes	Segregated product will be staged on an HOLD Area	<u>Yes</u>
Step 6	Rani	Michelle / Desiree / Lorena	Contact customer and schedule product to be picked up from customer		Lisa or Savannah will send updates to Recall Team with Reason Code "99" RA #'s and pickup schedules	<u>Yes</u>
Step 7	Transportation Directors	Transportation Management	Make sure all drivers with Recall RA's are notified		Driver must notify Receiver/Driver Check-In that recalled product being returned from Customer is on the truck	No
Step 8	Receiver / Driver Check-In	Transportation Managers	Must notify Inventory Control of recalled product being returned from customers		Drivers must check-in with Supervisor to inform of product brought back – Driver Check-In must segregate product - Supervisors must inform Inventory Control of product as it comes back	No
Step 9	Richie / Pete / Daniel	Daniel / Edwin / Martin/ Steven	Once all recalled product has been received and segregated, update report must be sent to the Karen, Kristy and Pedro		Inventory Control will validate RA's and number of cases received back from customer and send daily updates to Karen R, Kristy C. and Pedro O.	<u>Yes</u>
Step 10	Karen	Kristy / Pete	Complete and send final report		Including timeline taken to complete recall process and percentage of product recovered	<u>Yes</u>

Prepared by: Pedro Osorio 01/22/16 Revision: 05/15/2024

Verified by: Richie Cabrera _____ Date: _____ Validated by: Karen Rosales _____ Date: _____

Recall Team - Cell Numbers and E-mails

Name	Phone Numbers and Email		Location
Karen Rosales	626-428-9340	karenv@goldstarfoods.com	Ontario
Richie Cabrera	909-268-3091	richie@goldstarfoods.com	
Pedro Osorio	323-496-7280	pedro@goldstarfoods.com	
Kristy Cariato	951-741-4116	kristy@goldstarfoods.com	
Jaime Anguiano	213-364-8588	Jaimeanguiano@goldstarfoods.com	
Danny Garcia	562-301-8541	dgarcia@goldstarfoods.com	
Leslie Lombardi	909-657-4780	leslielombardi@goldstarfoods.com	
Martin Perez	323-392-6988	martinp@goldstarfoods.com	
Rani Romero	323-490-9311	rani@goldstarfoods.com	
Octavio Salazar	909-437-9513	octaviosalazar@goldstarfoods.com	
Peter Gonzalez	562-746-4344	Peter@goldstarfoods.com	Dixon
Eric Gomez	707-291-7521	erick@goldstarfoods.com	
Daniel Torres	707-330-2304	DanielTorres@goldstarfoods.com	Missouri
Andrew Querruel	817-290-4863	chrischambers@goldstarfoods.com	
Malinda Jackson	636-466-6481	mjackson@goldstarfoods.com	Penn
Wendy Miller	814-932-4797	wmiller@goldstarfoods.com	
Christopher Strait	814-381-4688	christopherstrait@goldstarfoods.com	Texas
Shane Shaffer	971-353-2260	shaneshaffer@goldstarfoods.com	
Isaac Cantu	909-437-6576	icantu@goldstarfoods.com	Oregon
Richard Thresher	(860) 836-6545	richardthresher@goldstarfoods.com	VA / SC

	GOLD STAR FOODS	SQF 2.8 Allergen Management	DOCUMENT # 2.8.1
Document Title: Allergen Management			Revision Date: 11/04/2025
Department: ALL Departments			Revision # 9
Prepared By: Jaime Anguiano		Approved By: Pedro Osorio	Page 1 of 3

Purpose.

The purpose of this plan is to define responsibility and methods used by Gold Star Foods to control allergens and to prevent sources of allergens from contaminating product.

- **Gold Star Foods, Inc Allergène Management Notice**
Gold Star Foods – receives, stores, and distributes unexposed, pre-packaged food products ONLY. Any allergen contamination would only occur as a result of an incident that damages and opens a food product case and the sealed food container/bag inside of that case. In the event of an allergen incident, it would be treated as a foreign matter contamination incident. (See 12.7.3)

Allergen Management program includes:

- i. A risk analysis on all Stored products, to identify potential allergen-causing agents as part of:
 - 2.3.2.1 Incoming Supplies
 - 2.4.3 Food Safety Plan
 - 2.3.2-PSIA Product Sampling, Inspection and Analysis
 - 2.4.5 Product Recoup
- ii. A register of ingredients/products containing allergens identifying the country of manufacture.
- iii. Allergens present in some pre-packaged products in our facility are:
 - Seafood (frozen fish fillets, fish sticks)
 - Peanut (peanut butter, peanut oil)
 - Wheat (bread, coatings, etc.)
 - Milk (butter, non-fat dried milk, milk chocolate)
 - Soy (fortified meat products, soy sauce)
 - Eggs (liquid eggs, hard-boiled eggs)
 - Tree Nuts (almonds, cashews, pecans)
 - Sesame (crackers, breads, bread sticks, burger buns)
- iv. A study of the hazards associated with allergens and their control is conducted as part of 2.4.3 Food Safety Plan. Allergens from all ingredients, including process aids are identified and evaluated in the HACCP ingredient hazard analysis.
- v. Instructions on how to identify, handle store and segregate Stored product's materials containing allergen causing agents is provided to staff responsible for receiving those target raw materials. Employees receive training in these instructions upon hire and annually. Records of training are maintained.
- vi. The following provisions have been enacted to clearly identify and segregate foods that contain allergen causing agents:
 - Material/ingredient labeling must clearly identify all allergens. The material correctness is verified by the receiving department prior to unloading.

	GOLD STAR FOODS	SQF 2.8 Allergen Management	DOCUMENT # 2.8.1
Document Title: Allergen Management		Revision Date:	11/04/2025
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Prepared By: Jaime Anguiano		Approved By: Pedro Osorio	Page 2 of 3

- Ingredients/Products containing peanuts are stored in a designated area separated from non-allergen and other allergen groups.
- Allergens stored with other allergen groups are kept separated on separate shelves and/or pallets.
- Allergens will be stored in original containers and/or packaging. Partially opened containers containing allergens will be resealed. Containers and/or packaging are to be sealed and secured throughout the storage process.
- Where segregation is not possible, practices will be in place to insure protection against inadvertent cross contamination
- If an allergen is spilled or broken during storage all ingredients, coming in contact with allergen ingredients, will be discarded.

- vii. Products are labeled in accordance with regulatory requirements.
- viii. Stored product material labeling of those products containing allergenic ingredients are clearly identified as defined in 2.6.1 Product Identification.
- ix. Finished Goods and Stored Product's material traceability of those products containing allergenic ingredients is clearly identified as defined in 2.6.2 Product Trace.

RECORDS

- Corporate Supplier Approval Records
- Food Safety Plan
- Corporate Item Material Specifications (maintained electronically in the central database)

RESPONSIBILITY

The system is managed by the Corporate Director, Occupational & Food Safety, Corporate Safety/HACCP Manager in coordination with the Corporate Inventory Manager.

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Revision History			
<u>Rev #</u>	<u>Issue Revision Date</u>	<u>Revised By</u>	<u>Reason for Revision</u>
1	02/24/16	Wayne Warner	New
2	03/18/16	Wayne Warner	Amend procedure for storage of allergens
3	04/19/16	Wayne Warner	Added list of facility allergens
	05/06/17	Jaime Anguiano	Reviewed – No changes
	03/20/18	Jaime Anguiano	Reviewed – No changes
	03/22/19	Jaime Anguiano	Reviewed – No changes
4	04/20/2020	Jaime Anguiano	Change Document # from 2.8.2 to 2.8.1
5	03/19/2021	Jaime Anguiano	Updated document Allergen Management includes
	12/17/2021	Jaime Anguiano	Reviewed – No Changes
6	3/15/2023	Jaime Anguiano	Updated allergen list
7	1/25/2024	Jaime Anguiano	Reviewed – No Changes
8	1/25/2025	Jaime Anguiano	Reviewed no changes
9	11/04/2025	Jaime Anguiano	Reviewed - No Changes

	GOLD STAR FOODS	SQF 2.6 Product Traceability and Crisis Management	DOCUMENT # 2.6.2
Document Title: Product Trace		Revision Date:	11/11/2025
Department: ALL Departments		Revision #	6
Prepared By: Jaime Anguiano		Approved By: Pedro Osorio	Page 1 of 4

+Purpose

The purpose of this policy is to define the responsibilities and methods used to trace received materials through the distribution and storage processes.

Methods and Responsibilities

Materials are traceable through to the customer (one up) and traceability is maintained through the receiving, storage, and distribution processes, and other inputs (one back).

Receiving

1. Each product supplier is required by the purchasing contract to include suitable and understandable information on each container to facilitate a complete trace of the product, if so required.
2. During unloading and storage, the vendor's materials will be handled and maintained to preserve lot integrity.
3. The PO number for each delivery is recorded on the receiving documentation.
4. The receiving dates and PO numbers are tied to the manufacturer/distributor's lot codes shipped to our location.
5. SQL Server Reporting services software system incorporates lot traceability at the time of a PO being received; traceability information on all items are validated and incorporated in real time so that data is instantly available to all other areas of the company; information about all items received at our dock will be updated and ready for all users.
6. Receiving clerk pre-prints license plates (unique bar code labels).
7. License plates are placed on each pallet and then scanned into the system using a RF scanner; the system will configure each license plate and will assign a lot ID to each item.
8. Once these licenses plates are scanned and processed by the system, they are ready to be put away; each plate is unique, and information such as date and time received, expiration dates, code dates, lot ID, PO # will go into each license.

Storage and Movement

1. As a pallet moves through a dock, all the information is read automatically, and it processes all receipt data with 100% verification. No operator entry is required.
2. When a license plate has been depleted, we are still able to audit and track down Lot ID and PO's by running the Recall Product Report; located in the SQL Server Reporting Services Web Base reporting under Warehouse report number 100310-Recall Product Report.
3. To run the report,
 - I. Open your internet web base reporting and under Warehouse look for report 100310 – Recall Product Report. (please see below screen shot A)
 - II. Double click on the report and a window will open, in the search you will find two fields, Purchase Order number and Item Number. (please see below Screen shot B)
 - III. Type in your PO number and item number and click view report.
 - IV. Once you click view report, a report will generate, and you have the option of print it out or save it into a Microsoft Excel spreadsheet. (please see below screen shot C).
 - V. Report will generate the following information,

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- Purchase Order Info.
- Sales Order Info.
- License Plate information
- Item number
- Item Description
- Current bin Location
- Initial QTY and Current QTY on hand.
- Expiration Date
- Product Status
- Ship Date, QTY, and shipping code
- Bill and sell to customer ID number
- Ship to, shipping address, shipping city, shipping county, and postal code.
- Sell to Contact Name and Phone numbers.

Screen shot A



Screen shot B



	GOLD STAR FOODS	SQF 2.6 Product Traceability and Crisis Management	DOCUMENT # 2.6.2
		Document Title: Product Trace	
Department: ALL Departments		Revision # 6	
Prepared By: Jaime Anguiano		Approved By: Pedro Osorio	Page 3 of 4

Screen shot C

100310 - Recalled Product Report ~

Purchase Order #: 379394

Item #: 134237

Report Generated: 3/15/2021 9:33 AM

Page: 1 of 1

PO#	SQ#	LPI	Item#	Item Description	Item Description 2	Current Qty Location	Initial Qty	Current Qty	Current Expires Date	Product Status	Ship Date	Shipped Qty	BOL to Cust. #	Sell to Cust. #	Ship to Code	BOL to Name
379394	3721995	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Potentially Shipped to Customer	3/5/2021	2	100802	100811		SWEETWATER UPOH HIGH SO
379394	3603746	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Potentially Shipped to Customer	3/5/2021	8	100820	100546		MURRIETA VALLEY USD
379394	3716543	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	1	100520	100532		MURRIETA VALLEY USD
379394	3716731	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	2	100520	100528		MURRIETA VALLEY USD
379394	3716769	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	3	100520	100546		MURRIETA VALLEY USD
379394	3608061	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	3	100520	100830		MURRIETA VALLEY USD
379394	3700197	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	4	100520	101047		MURRIETA VALLEY USD
379394	3722624	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	4	100602	100918		SWEETWATER UPOH HIGH SO
379394	3601684	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	5	100520	100532		MURRIETA VALLEY USD
379394	3716651	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	5	100520	100530		MURRIETA VALLEY USD
379394	3711621	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	6	100520	100541		MURRIETA VALLEY USD
379394	3725783	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	6	100802	100814		SWEETWATER UPOH HIGH SO
379394	3727591	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	6	100802	100823		SWEETWATER UPOH HIGH SO
379394	3727751	R022960039	134237	WG DOUBLE CHOCOLATE MUFFIN IW	DAVES	00	00	00		Shipped to Customer	3/5/2021	6	100802	100832		SWEETWATER UPOH HIGH SO

- When pulling product for order fulfillment, the materials will be delivered on a First-Expired, First-Out (FEFO) basis and lot integrity will be maintained according to the lot code on the license plate.
- The SQL Server Reporting services system identifies which license plate lot codes were pulled for specific orders and the destination.

Shipping

- The Shipping Clerk generates the invoice and route cover sheet.
- The shipping department generates the manifest.
- A copy of the Customer Invoice, Manifest and Route Cover Sheet are given to the designated driver assigned to the route.
- No product(s) will be shipped from facility until all documents have been issued and product loads are matched to those documents.

Effectiveness of the product trace system shall be tested at least annually.

Responsibility

It is the responsibility of the Warehouse Recall Team / Corporate Inventory Control Manager or their appointed designee to manage the trace system.

Records

Records of product dispatch and destination are maintained.

- Receiving Records (BOL, invoice)
- Shipping Records (manifest, route cover sheet, invoice)

	GOLD STAR FOODS	SQF 2.6 Product Traceability and Crisis Management	DOCUMENT # 2.6.2
Document Title: Product Trace		Revision Date:	11/11/2025
Department: ALL Departments		Revision #	6
Prepared By: Jaime Anguiano		Approved By: Pedro Osorio	Page 4 of 4

Revision History			
<u>Rev #</u>	<u>Issue Revision Date</u>	<u>Revised By</u>	<u>Reason for Revision</u>
1	02/13/14	Richie Cabrera	New
2	08/16/14	Richie Cabrera	Update to procedure and responsibilities
3	03/16/16	Wayne Warner	Update to procedure and responsibilities
	05/06/17	Jaime Anguiano	Reviewed – No Changes
	03/16/18	Jaime Anguiano	Reviewed – No Changes
	04/29/19	Jaime Anguiano	Reviewed – No changes
	04/14/2020	Jaime Anguiano	Reviewed – No changes
4	03/16/2021	Jaime Anguiano	Updated Storage and Movement new SQL service reporting services product recall report.
	03/16/2021	Jaime Anguiano	Reviewed – No changes
	03/16/2022	Jaime Anguiano	Reviewed – No changes
	01/20/2023	Jaime Anguiano	Reviewed – No changes
5	01/20/2024	Jaime Anguiano	Reviewed policy
	01/20/2024	Jaime Anguiano	Reviewed – No Changes
	01/20/2025	Jaime Anguiano	Reviewed – no changes
6	11/11/2025	Jaime Anguiano	Updated Responsibilities

	GOLD STAR FOODS	SQF 12.6 Storage & Transport	DOCUMENT # 12.6.1 – 12.6.5
Document Title: Receipt, Storage and Handling of Goods, Cold Storage, Freezing, and Chilling of Goods, Storage of Dry Goods, Storage of Hazardous Chemicals and Toxic Substances Used on Site, Loading, Transport, and Staging Practices			Revision Date: 11/11/2025
Department: ALL Departments			Revision # 9
Prepared By: Jaime Anguiano		Approved By: Pedro Osorio	Page 1 of 7

Purpose.

The purpose of this policy is to describe the procedures used by Gold Star Foods to properly receive, store and transport ingredients and goods to ensure the food safety and quality of our products.

Cold Storage, Freezing and Chilling of Foods

The coolers and freezers used in the facility are monitored for operational performance by:

1. Daily temperature verifications (manual observation of the wall thermometers twice daily)
2. Continuous monitoring by sensors and data loggers of 16 temperature zones within the facility (verified by daily review of the system printouts)
3. Contracted preventative maintenance of the system

Construction of the coolers and freezers are galvanized white metal that can be easily cleaned and inspected

The capacities of the coolers and freezers is sufficient for the quantities of products stored. In the case of mechanical breakdowns, materials would be moved to another cooler/freezer or offsite refrigerated/frozen storage until condition can be remedied. Temperature requirements of the chilled storage areas are as follows:

- Freezers =/ <10 degrees F.
- High Risk Coolers (cheese, yogurt, etc. =<40 degrees F.
- Produce/Low Risk Coolers =/>38 degrees F. <50 degrees F Target 45 degrees F.

Condensate lines re installed so that they drain directly into the drainage system.

Coolers and freezers are equipped with temperature monitoring sensors installed in various in the chilled/frozen areas.

Loading and unloading docks are equipped with tight fitting seals to protect the product during loading and unloading.

All materials are received and stored properly to prevent cross-contamination risks.

All materials are received and stored promptly to prevent any unnecessary exposure.

Storage of Dry Ingredients, Packaging, and Shelf Stable Packaged Goods

Dry storage areas used for the storage of product ingredients, packaging, and other dry goods are located separately from the sanitation areas where water is utilized for processing and sanitation.

Pallet and storage racking is constructed of painted metal and a perimeter of 18" is maintained around walls and perimeters to enable cleaning of the floors and to prevent harborage for pests or vermin.

Forklifts used inside the storage areas are powered by electricity to prevent fumes that may affect products.

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All materials are received and stored properly to prevent cross-contamination risks.
All materials are received and stored promptly to prevent any unnecessary exposure.

Storage of Equipment and Containers

Equipment storage is located in areas away from exposed food ingredients and packaging. All food ingredients and packaging are stored in covered or sealed containers and/or packaging.

Storage of Hazardous Chemicals and Toxic Substances

The facility receives, stores and distributes chemicals as part of our school lunch commissary program. Every effort is made to store chemicals away from products/ingredients. We conduct daily inspections to ensure there is no spillage or storage issues that may affect food safety.

Chemicals used in sanitation/maintenance processes are stored in secured sanitation and/or maintenance areas away from packaging, raw materials and finished goods to prevent the potential for food contamination.

All chemicals stored used for daily sanitation are stored in covered containers and in most cases metered to control usage and ensure the proper dilution rates. Access to the chemical storage areas are restricted to sanitation and maintenance personnel trained in the proper storage and use of the chemicals.

Pesticides, rodenticides, fumigants and insecticides are not stored in the facility at all.

Packaging are not stored in areas used to store hazardous chemicals and toxic substances

Hazardous chemical and toxic substance storage facilities are:

- i. Compliant with national and local legislation and designed such that there is no cross-contamination between chemicals;
- ii. Adequately ventilated;
- iii. Identified with appropriate signage indicating the area is a hazardous storage area;
- iv. Secured and locked to restrict access only to those personnel with formal training in the handling and use of hazardous chemicals and toxic substances;
- v. Equipped with SDS manuals identifying the safe handling and hazards associated with the chemicals of hazardous
- vi. Equipped with a detailed and up-to-date inventory of all chemicals contained in the storage area;
- vii. Equipped with PPDs where applicable;
- viii. Equipped with spillage kits and cleaning equipment.

Alternative Storage and Handling of Goods

Goods may be stored in areas temporarily if emergency conditions (mechanical failure, facility re-design, etc.) exist in our regular storage areas. Temporary storage may not exceed 5 days to facilitate cleaning and to ensure

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there is no risk to the integrity of those goods. Temporary storage areas must meet the site requirements for processing and/or storage areas.

Loading, Transport and Unloading Practices

The practices applied during loading, transport and unloading of food are outlined below to prevent cross contamination.

Loading

Distribution and transport is conducted under the supervision of the facility using company-controlled trucks. The procedures for loading of goods is the same for company owned and controlled vehicles as it would be for common carriers.

Vehicles (trucks/vans/containers) used for transporting food is inspected prior to loading for the following:
Seals/ Locked

1. Trailer door should be seal/Locked tightly and be in good repair.
2. Seal number must match with Bill of Lading.
3. Record Seal number on BOL and Shipping Record.
4. Trucks Empty or Loaded must be secured with a lock to prevent cross contamination.

Cleanliness:

1. Trailer should be swept and free of spillage and other debris.
2. Carefully review loads if trailer contains signs of spillage, old product, rodents, and/or insects.

Odor:

1. A trailer or shipping container may look clean, but if it has an odor which may be chemical, pesticide, mold, sour, etc., this odor is indicative of an unsanitary condition. The odor could permeate food products.
2. Contact Supervisor if off odors is detected.

Physical Appearance:

1. If the trailer or shipping container has holes in it through to the outside, product may have been exposed to road dirt and/or weather. If the holes are in the inner walls only, check for signs of rodent and/or insect activity.
2. Contact Supervisor if trailer holes are detected.

Presence of Rodents or Insects:

1. If any evidence is found of rodent or insect activity, the load will be rejected. This includes but is not limited to living organisms, droppings, dead organisms, and fragments or pieces of an insect or rodent check for signs of rodent and /or insect activity.
2. If clean, accept.

Mixture of Contents:

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The shipment of food products needs to follow the same guidelines as the storage of food products. Products must be transported under conditions that will not result in cross contamination. Examine the shipping container for the following:

1. Uncontrolled chemicals (all chemicals must be wrapped with security wrap with no signs of leakage or damage)
2. Pesticides
3. Any odor causing freight raw perishable food products
4. Non-food products with a potential to leak or contaminate (batteries, tires, etc.)
5. If any condition exists that could result in the contamination of the food product, contact QA or your supervisor.

Loading Practices

Loading practices must minimize unnecessary exposure of product to conditions detrimental to maintaining product and package integrity. Check for the following:

1. All products are sealed/ locked and secured
2. Products are not damaged (broken, punctured, crushed, etc.)
3. Product containers are clean and free from contamination
4. Report any damage immediately

Transport

Refrigerated units must maintain the food at required temperatures and the unit's temperature settings shall be set, checked and recorded before loading and/or unloading: It is essential to keep refrigerated products cool.

1. Check the temperature of the trailer to ensure that the refrigeration unit is operating properly.
2. Hold the trailer/container if, when upon opening doors, the shipping unit is not cold for refrigerated products of freezing for frozen products, In addition to this, cooled or frozen product must be temperature tested.
3. Check the temperature of the trailer to ensure that the refrigeration unit is operating between 32 and 45F.
4. Record the temperature on the shipping inspection log.

Unloading

Vehicles (trucks/vans/containers) used for transporting food is inspected for prior to un-loading for the following:

Seals/Locked

1. Trailer door should be seal/ locked tightly and be in good repair,
2. Seal number must match with Bill of Lading.
3. Record Seal number on BOL and Shipping Record.

Cleanliness:

1. Trailer should be swept and free of spillage and other debris.
2. Carefully review loads if trailer contains signs of spillage, old product, rodents, and/or insects.

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1. If the trailer or shipping container has holes in it through to the outside, product may have been exposed to road dirt and/or weather. If the holes are in the inner walls only, check for signs of rodent and/or insect activity.
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1. If any evidence is found of rodent or insect activity, the load will be rejected. This includes but is not limited to living organisms, droppings, dead organisms, and fragments or pieces of an insect or rodent check for signs of rodent and /or insect activity.
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Package integrity:

1. Any damaged packages could be indicative of rodent entry, insect activity, possible tampering, accidental tampering, etc....All of these problems may have resulted in the product being contaminated.
2. Contact Supervisor if package integrity is compromised.

Physical Inspection:

1. Product
2. Date
3. Supplier Lot
4. Our assigned Lot
5. Allergens
6. Best by dates

Load Security:

1. Trailers should be locked when arriving to facility.
2. Locks should be removed in the presence of receiving personnel.
3. Lack of a lock may indicate an increased potential of food security concerns.

If problems are found during the inspection, the receiver must immediately contact their supervisor with a report on findings. Items be placed on hold or reject for return to the vendor. The supervisor will notify the purchasing manager or warehouse manager.

Responsibility

It is the responsibility of the Director of Warehouse / Site Operations Manager to manage the loading and unloading functions. It is the responsibility of the Director of Transportation to manage the transport functions

Records

Receiving Inspection Record
Shipping Inspection Record

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Rev #	Issue Revision Date	Revised By	Reason for Revision
1	05/11/14	Pedro Osorio	New
2	08/31/15	Pedro Osorio	Update policy
3	01/11/16	Pedro Osorio	Change in procedure and documentation
4	02/25/16	Wayne Warner	Update to procedure and responsibilities
5	05/06/17	Jaime Anguiano	Updated SOP Format
	03/24/18	Jaime Anguiano	Reviewed – No Changes
	02/20/19	Jaime Anguiano	Reviewed – No Changes
	4/28/20	Mike Lapacka	Reviewed – No Changes
6	3/25/21	Jaime Anguiano	Document Title changed to reflect SQF 9 Update
	03/25/2022	Jaime Anguiano	Reviewed – No Changes
	03/25/2023	Jaime Anguiano	Reviewed – No Changes
7.	02/05/2024	Jaime Anguiano	Updated and reviewed policy.
8	1/5/2025	Jaime Anguiano	Updated and reviewed policy
9	11/11/2025	Jaime Anguiano	Updated responsibilities

	GOLD STAR FOODS	SQF 2.7 Food Defense and Food Fraud	DOCUMENT # 2.7.1
Document Title: Food Defense		Revision Date:	11/11/2025
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Purpose

The purpose of this program is to define the methods, responsibilities, and criteria for preventing food adulteration caused by a deliberate act of sabotage or terrorist-like incident.

Responsibilities and Methods

i. Corporate Security Team

Gold Star Foods INC. has established a Corporate Security Team (CST) to assess risks and review current security practices. The Security Team meets annually or whenever a security event occurs. Operational risks are assessed using the U.S. Food and Drug Administration's (FDA) *Food Defense Self-Assessment Tool for Food Producers, Processors, and Transporters* to determine potential risks on an ongoing basis. The security team members and other key members to be notified are as follows:

ii.

NAME	POSITION	CONTACT	RESPONSIBILITIES
Sean C. Leer	CEO	(303) 910-7872	Senior Leader
Derrick Britton	EVP of Operations	(714) 904 - 5634	Senior Leader Backup to CEO
Pedro Osorio	Corporate Director of Occupational Safety and Food Safety / Safety/HACCP Director	(323) 496-7280	Responsible for food defense training.
Jaime Anguiano	Corporate Manager – Occupational and Food Safety	(909) 806 - 9295	Back up to Corporate Director, Food & Occupational Safety
Octavio Salazar	VP of Center of Excellence	(909) 437-9513	Responsible for Overall Site Security Backup to EVP of Operations
Hugo Jimenez	Corporate VP of Supply Chain West Region	(909) 437-9513	Site Coordinator West Region Responsible for overall site security
Corey Berner	VP of Operations Central Region	(985) 351-2647	Site Coordinator Central Region Responsible for overall site security
Alexis Alvarez	Corporate VP of Supply Chain East Region	(951) 963-4336	Site Coordinator East Region Responsible for overall site security
Isaac Cantu	Operations Manager - Oregon	(971) 226-3528	Site Coordinator Oregon Responsible for overall site security Responsible for security of Distribution
Cody Hall	Warehouse Manager - NorCal	(209) 585 - 6303	Site Coordinator Dixon Responsible for overall site security
Danny Darcia	Director of Warehouse SoCal	(562) 301-8541	Responsible for security of Storage Backup to VP of Operations Ontario
Shelly Slater	Director of Transportation - Ontario	(720) 472 - 0086	Responsible for security of Distribution - Ontario

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Delfino Ortiz	Warehouse Manager - Ontario	(323) 490 - 9295	Backup to Director of Transportation and Warehouse
Karen Rosales	VP of Merchandising	(626) 428-9340	Responsible for vendor security verification
Erick Gomez	Safety / Training Warehouse Manager - Dixon	(707) 291-7521	Back up to Safety / Training Manager Dixon
David Murrillo	Operations Manager Texas	(817) 374-3135	Site Coordinator Texas Responsible for overall site security
Wendy Miller	Warehouse Manager Pennsylvania	(814) 932-4797	Site Coordinator Pennsylvania Responsible for overall site security Responsible for security of Distribution
Michael Nevins	Operations Manager Massachusetts	(551) 358-6913	Site Coordinator MA Responsible for overall site security Responsible for security of Distribution
Randall Baum	Warehouse Supervisor – Louisiana	(985) 520-7775	Site Coordinator LA Responsible for overall site security
Francisco Ocasio	Operations Manager South Carolina	(813) 417-9331	Site Coordinator SC Responsible for overall site security
Steven Davis	Operations Manager Virginia	(804) 895-2966	Site Coordinator VA Responsible for overall site security
Andrew Querruel	Operations Manager WC - MO	(804) 895-2966	Site Coordinator WC-MO Responsible for overall site security
FDA		(866) 300-4374	In case of a food tampering issue, notify the FDA.

iii. Facility Access to Employees, Contractors, Visitors and Authorized Personnel

- a. Access to the facility is restricted to authorized personnel only.
- b. Access to the facility is secured and monitored at all times.
- c. Access to roofs, airflow units, water supply, electrical and refrigeration is limited to authorized personnel.
- d. Employees enter the building through the authorized employee door located at the South side entrance to the building. This door is marked "Employee Entrance Only". They are accessed with pass cards.
- e. Short Term - Leased Employees assigned to work at Gold Star Foods for short periods of time, from one day to one or two weeks will be issued a temporary pass code The code is valid for the duration of their assignment.
- f. Visitors and Contractors enter the building through the front lobby door only from 8:00am-5:00pm.
- g. Visitors and Contractors to the plant are required to read and sign the Visitor Pass GMPs.
- h. Visitors and Contractors will sign in/out on the Daily Visitor's Log.

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- i. The Receptionist will call the person being visited, who will arrange to have someone from the department come to the lobby and ESCORT the visitor. (EXCEPTION: Known contractors under written contract with the company who frequently visit the Company will not need to be escorted.
- j. Visitors will wear visitor badges to aid in differentiating visitors from Gold Star Foods employees.
- k. Personal visitors will be issued a visitor pass, and it will be the responsibility of the employee to escort the visitor while within the facility and to follow all rules and regulations with particular attention to restricting access to sensitive areas. Personal visitors to the plant must be approved in advance by Management
- l. Contractors entering after hours are either bonded or screened by a background check.
- m. The entrance to the front lobby and offices is locked between the hours of 5:00pm and 8:00am or whenever the lobby is not being monitored by the receptionist. The receptionist inspects the entry door in the morning for evidence of unauthorized entry. The receptionist leaving each night secures the front lobby door.
- n. Gold Star Foods is a 24/7 operation. There is appropriate supervision of all staff-including sanitation and maintenance, contract workers, data entry and computer support staff and especially new employees.
- o. Managers are assigned a security level with access to assigned areas only. Keys are assigned and checked out to authorized individuals by the Office Manager.
- p. All spare keys are secured in a lock box controlled by the Office Manager. Building keys cannot be duplicated. All terminated managers with access to the building are required to turn their assigned keys in prior to leaving the building.
- q. Keys and/or key cards are collected prior to the departure of any terminated employees who had access to the facility.
- r. Camera cell phones and recording devices are prohibited unless issued by Gold Star Foods' Management.

iv. Employees

Gold Star Foods has developed a standard procedure for screening all potential employees. Prospective employees are screened for the following:

- a. Declared references on their employment application.
- b. I-9 Employee Eligibility Verification
- c. Background checks (fraud, criminal records, etc.)

v. Computer Access

- a. Access to computer process control systems and critical data systems will be limited to those with appropriate clearance.
- b. Program passwords are changed immediately upon termination of any employees who had access to our systems.

vi. Receiving of Goods

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- a. All trucks are required to be locked or sealed if received in full load shipments at time of delivery and receiving personnel must observe the driver unlocking the cargo door.
- b. All ingredients/packageging are inspected for tampering or damages at time of receiving. Entries are made on the Receiving Truck Inspection Form in accordance with our Receiving SOP.

vii. Storage of Materials

- a. Products are stored inside the secured production areas. All partially used goods are secured in sealed bags, cases, or cartons.
- b. Warehouse access will be controlled and accessible by authorized personnel only.

viii. Work In Process

- a. Partial cases, ingredients and work in process in the fresh produce area are covered and secured when not in use.

ix. Finished Goods and Packaging Storage

- a. Gold Star Foods ensures all products are sealed and covered at all times to prevent product tampering.

x. Shipping of Finished Goods

- a. All trucks are required to be locked or sealed in the case of full load shipments at time of shipping.
- b. Warehouse personnel and shipping representative sign off that the trailer has been secured prior to leaving our facility.
- c. Entries are made on the Shipping Truck Inspection Form in accordance with our Shipping SOP.

xi. Hazardous Chemicals

- a. Sanitation chemicals used in the sanitation of the facility are locked and accessible only to relevant staff.
- b. All other cleaners/chemicals for distribution are in sealed containers in designated areas away from ingredients and packaging materials.
- c. Maintenance chemicals are locked and located in the maintenance area
- d. General lavatory chemicals, such as soap, are not locked up and available for personnel use.
- e. We do not receive any raw materials/packageging transported with hazardous chemicals.
- f. We do ship and receive chemicals for distribution on trucks carrying paper goods, ingredients and packaging. All trucks delivering our products are company-controlled. We inspect the truck thoroughly for proper segregation, protective coverings and no damaged materials to ensure food safety.
- g. Personnel having access to controlled chemicals are trained in their proper use and storage.

xii. Equipment

- a. Equipment will be inspected on a regular basis in accordance with our Preventative Maintenance Program.

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- b. All new equipment will be inspected and accepted prior to use.
- c. No unauthorized equipment is allowed in facility.

xiii. Security Training

- a. All employees are trained in our Food Defense policies and procedures at the time of hire and annually thereafter. Training is documented on our LMS Training System or by Sign-In Sheets and filed locally.
- b. Facility security procedures include, but are not limited to, emergency evacuations, familiarity with emergency response, 24-hour contact with local, state, and federal officials, and a maintained floor plan (both on and off-site).
- c. All facility staff is trained to be alert for and respond to evidence of tampering with product or equipment, other unusual situations or other security breaches.
- d. Employees are trained to sight suspicious activity from visitors, contractors and fellow employees of the plant (authorized or not).
- e. All suspicious activity is reported to the Operations Manager.
- f. Every occurrence is reported to a supervisor. If there is a report at any time that points to evidence of tampering or criminal or terrorist action, a 24-hour FDA emergency hotline number is required to be called. This number is 866) 300-4374

Responsibilities

All employees, managers, and staff of Gold Star Foods Inc. Corporation are responsible for food defense and the security of the facility.

Records

- Food Defense Team Meeting Notes
- Visitor Logbook
- FDA Bio-Terrorism Registration
- Inbound (Receiving) Trailer Inspection Records (Receiving Paperwork)
- Outbound (Shipping) Trailer Inspection Records (FD013 Loading Log)

Revision History			
Rev #	Issue Revision Date	Revised By	Reason for Revision
1	04/05/15	Pedro Osorio	New
2	02/24/16	Wayne Warner	Update to procedure and responsibilities
3	05/06/17	Jaime Anguiano	Removed Larry Novel and Wayne H. Warner, Added Michael Weakly GM Dixon and Joe Villarreal.
4	03/16/2018	Jaime Anguiano	Removed Joe Villarreal and Edward Macagnone, Added Tim Christoni. Erick Osorio has been removed.

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5	3/23/2019	Jaime Anguiano	Removed Tim Christoni, Added Les Wong Bob Miles, Scott Bower and Jaime Anguiano. Updated Karen Rosales job tittle.
6	5/22/2020	Jaime Anguiano	Changed Tittles for Scott Bower, Pedro Osorio, Mike Weakley, & Karen Rosales
7	3/19/2021	Jaime Anguiano	Updated document Responsibilities and Methods and Facility Access.
8	12/30/2021	Jaime Anguiano	Updated document updated Site security Members for Colorado, Oregon, Huston, Penn, and Missouri
9	12/30/2022	Jaime Anguiano	Updated food defense team
10	1/20/2023	Jaime Anguiano	Updated food defense team
11	1/20/2024	Jaime Anguiano	Updated Food Defense Team.
12	1/20/2025	Jaime Anguiano	Updated Food Defense Team
13	11/11/2025	Jaime Anguiano	Updated Food Defense Team

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Document Title: Pest Prevention			Revision Date: 12/19/2025
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Purpose

This plan defines the methods and responsibilities for Gold Star Food's Inc Corporate integrated pest management system. The goal of the program is to ensure the premises, surroundings, storage facilities, machinery, and equipment are kept free of waste and accumulated debris so as not to attract pests and vermin.

Scope

The pest and vermin management program is managed as part of the SQF System. Gold Star Foods uses all available means to use effective sanitation to mitigate the presence of pests.

Targeted Pests

Rodents, Cockroaches, Crickets, Ants, Flying Insects (flies, moths) and Stored Food Pests (Indian Meal Moths, Red Flour & Grain Beetles)

Methods

1. The methods used to prevent pest problems are: (see pest control logbook)
 - a. Rodents – Interior
 - i. catch traps used to intercept rodents as they enter the building.
 - b. Rodents- Exterior
 - i. Secured bait stations and multiple catch blocks. Feeding activity will be monitored.
 - c. Flying Insects and Stored Food Pests
 - i. Pheromone traps Number of insects captured will be monitored monthly.
 - d. Cockroaches and Crickets
 - i. Baiting, vacuuming liquid residuals, dry non-residual as required.
 - e. Ants
 - i. Baits used to eliminate colonies as required.
2. The methods used to eliminate pests when found are:
 - a. Rodents – Interior
 - i. Captures will be recorded by device.
 - ii. Increase of inspection during high activity periods.
 - iii. Increase of traps may be required.
 - b. Rodents- Exterior
 - i. Feeding activity and captures will be recorded by device.
 - ii. Bait blocks will be used for maintenance.
 - iii. Increase of inspection during high activity periods.
 - iv. Increase of traps may be required.
 - c. Flying Insects and Stored Food Pests
 - i. Number of insects captured will be monitored and recorded by device.
 - ii. Identify primary source and eliminate it.
 - iii. Cleaning breeding sites
 - iv. Spot applications of insecticides if required.
 - d. Cockroaches and Crickets
 - i. Insect growth regulators

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- e. Ants
 - v. Liquid residuals and dust for immediate relief
 - vi. Prevent entry into building
- 3. The frequency of inspections is to be checked as follows:
 - a. Rodents – Interior
 - i. Pest Control Service 1 time per week
 - b. Rodents- Exterior
 - i. Pest Control Service- 1 time per week
 - c. Flying Insects and Stored Food Pests
 - i. Pest Control Service - 1 time per week
 - d. Cockroaches
 - i. Pest Control Service – as needed
 - e. Ants
 - i. Pest Control Service – as needed
- 4. Bait stations, traps, and pest control devices are identified on a site map (see Pest Control Log)
- 5. The chemicals used for treatment are identified in the Pest Control Logbooks with their associated Safety Data Sheets (SDS) and EPA numbers.
- 6. Records of all pest control applications are maintained and recorded in the Pest Control Logbook.
- 7. Using Pest Control Chemicals
 - 1. Pesticides are not stored on the premises.
 - 2. Pesticides are handled and applied by a licensed pest control operator.
 - 3. Pesticides are handled and applied to prevent the potential for the contamination of food and food contact surfaces.
 - 4. Only E.P.A. registered pesticides are used at the facility.
 - 5. All pesticides used at Gold Star Foods facilities are in full compliance with product labeling. Product labeling includes the product label, instructions, training materials, and any other printed material published by the manufacturer concerning the product.

Training

Staff is made aware of the following through our training program.

- a. Pesticides and bait are not stored on premises.
- b. Only Steritech Pest Prevention is authorized to perform pest control treatment.
- c. Staff re-positioning displaced traps or devices must wear protective gloves when handling traps/devices.
- d. If a trap or pest control device is damaged, notify Operations Manager immediately.
- e. No animals are permitted on-site in foods handling or storage areas.

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Personnel in contact with bait station

- If a trap or pest control device is damaged, notify the Operations Manager immediately.
- Do not touch or open any bait stations.
- Do not touch eyes, face, or other part of the body, until properly washed.
- Identified the chemicals used for treatment in the Pest Control Logbooks with their associated Safety Data Sheets (SDS) and EPA numbers.
- In case of poisoning or chemical exposure, dial 1-800-222-1222 American Association of Poison Control Centers and speak directly to a poison control specialist. If you are experiencing an emergency, please dial 911.

Program Development

Gold Star Foods will designate a Pest Control Company at every site for assistance in the development, implementation, and maintenance of the pest and vermin management they must meet the following criteria.

1. Is licensed by the State Department of Agriculture
2. They must use only trained and qualified operators who are licensed by the State Department of Agriculture (see Pest Control Logbook for license information)
3. Use only approved chemicals for use in food plants under EPA approval
4. Our Pest Control Logbook documents The Pest Management Plan and location map.
5. The Pest Control operator reports to the Safety/HACCP Manager when entering the premises and after the completion of inspections or treatments; and
6. Provides a written report of their findings and the inspections and treatments applied.
7. Pest control work will be performed by designated and trained personnel utilizing current and acceptable methods governed by product labeling, applicable laws and regulations and any Division specifications.

Disposal of Pest control Chemicals

Pest Control Company is responsible for the disposal of unused pest control chemicals and empty containers in accordance with regulatory requirements and ensures that:

1. Empty chemical containers are not reused.
2. Empty containers are labeled, isolated, and securely stored while awaiting collection; and
3. Unused and obsolete chemicals are stored under secure conditions while waiting authorized disposal by an approved vendor.
4. Proper storage of waste feed and cleanup of external spills is essential to effective bird control.

Responsibilities

The Safety/HACCP Manager oversees the pest control program.



GOLD STAR FOODS

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Revision History

<u>Rev #</u>	<u>Issue Revision Date</u>	<u>Revised By</u>	<u>Reason for Revision</u>
1	02/20/2025	Jaime Anguiano	Updated Document.
2	12/19/2025	Jaime Anguiano	Updated Document