



Sysco Riverside
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sysco.com

April 7, 2026

South Orange County Purchasing Group

Bid No. 126-24

Processed Commodity, Commercial, Snack & Beverage Products

Per the terms of Award based in the terms and conditions, Sysco will reserve the right to only except and award on the Snack Portion of the bid if it will be given along with one of the other categories pricings were submitted.

If you have any questions, please reach out to me.

Thank you,

Brian Booker

Contracts & Bid Manager

Sysco Southern California – Riverside

951-601-5525 – Office

909-670-4544 - Mobile



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.

Syco RIVERSIDE
Company Name

Brian Booher - CONTRACTS & B. Mgr
Print Name and Title

[Signature] 3/30/26
Signature Date



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.

Company Name

SybcO RIVERSIDE

Print Name and Title

Brian Booker - Contracts & Bid Manager

Signature

Date

3/30/26



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

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://nmsud.zoom.us/j/96269597379?pwd=XuiLoe7hkLCtctDQHyFOsA2RbgIKoQ.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.

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

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.

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: SYSCO RIVERSIDE
ADDRESS: 15750 MERIDIAN PARKWAY
RIVERSIDE, CA. 92518
TELEPHONE: (951) 601-5525 FAX: () N/A
CONTACT NAME: BRIAN BOOTHER
E-MAIL ADDRESS: BRIAN.BOOTHER@SYSCO.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: _____

SYSCO RIVERSIDE

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, _____, 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
Brian Boelter	15740 Meridian Parkway AVERIDGE Ca. 92518	951-601-5525 BRIAN.BOELTER@SYSCO.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: COLTON JOINT USD
Address and Telephone: 325 HERMOSA AVE. COLTON CA.
92324 909-580-6651
Contact Person: CASEY ROBERTSON
Description of Product: DRY GROCERY
2. Name: BEAUMONT USD
Address and Telephone: 350 W. BROOKSIDE AVE. BEAUMONT
CA. 92223 951-845-1631
Contact Person: MARTA SHAND
Description of Product: DRY, FROZEN & CHILLED GROCERY
3. Name: SAN BERNARDINO CITY SD
Address and Telephone: 1257 NORTHPARK BLVD
SAN BERNARDINO, CA. 92407 909-881-8000
Contact Person: WARREN RYAN
Description of Product: DRY, FROZEN & CHILLED GROCERY
4. Name: HEMET USD
Address and Telephone: 2075 WEST ACACIA AVE.
HEMET CA. 92545 951-765-5100
Contact Person: GAYLE GOFF
Description of Product: DRY, FROZEN & CHILLED GROCERY
5. Name: VAL VERDE USD
Address and Telephone: 975 WEST MORGAN ST. PERRIS
CA. 92571 951-940-6100
Contact Person: CHRISTOPHER HUTCHINSON
Description of Product: DRY GROCERY

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: SYSCO RIVERSIDE
(a SYSCO Corporation)
Business Address: 15750 MERIDIAN PARKWAY, RIVERSIDE CA 9251
Telephone: 951-601-5300
Signed by: [Signature], President Date: 4-7-26
Print Name: Brian Boelter, President CONTRACTS & BIDDING Date: 4-7-26
Signed by: _____, Secretary Date: _____
Print Name: _____, Secretary Date: _____

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.

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

Other Parties to Joint Venturer ***If an individual*** Name: _____
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 CONTRACTS & BID MANAGER [Title] of SYSCO RIVERSIDE [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 4/7/26 [Date], at RIVERSIDE [City], CA. [State].



Signature

BRIAN ZUCKER

Print Name

CALIFORNIA ACKNOWLEDGMENT

CIVIL CODE § 1189

A notary public or other officer completing this certificate verifies only the identity of the individual who signed the document to which this certificate is attached, and not the truthfulness, accuracy, or validity of that document.

State of California

County of RIVERSIDEOn APRIL 7TH 2020 before me, ERIN JOY MCANDREW ^{NOTARY PUBLIC}
Date Here Insert Name and Title of the Officerpersonally appeared BRIAN BOOMER
Name(s) of Signer(s)

who proved to me on the basis of satisfactory evidence to be the person(s) whose name(s) is/are subscribed to the within instrument and acknowledged to me that he/she/they executed the same in his/her/their authorized capacity(ies), and that by his/her/their signature(s) on the instrument the person(s), or the entity upon behalf of which the person(s) acted, executed the instrument.



I certify under PENALTY OF PERJURY under the laws of the State of California that the foregoing paragraph is true and correct.

WITNESS my hand and official seal.

Signature

Signature of Notary Public

Place Notary Seal and/or Stamp Above

OPTIONAL

Completing this information can deter alteration of the document or fraudulent reattachment of this form to an unintended document.

Description of Attached Document

Title or Type of Document: _____

Document Date: _____ Number of Pages: _____

Signer(s) Other Than Named Above: _____

Capacity(ies) Claimed by Signer(s)

Signer's Name: _____

☐ Corporate Officer – Title(s): _____ ☐ Corporate Officer – Title(s): _____☐ Partner – ☐ Limited ☐ General ☐ Partner – ☐ Limited ☐ General☐ Individual ☐ Attorney in Fact ☐ Individual ☐ Attorney in Fact☐ Trustee ☐ Guardian or Conservator ☐ Trustee ☐ Guardian or Conservator☐ Other: _____ ☐ Other: _____

Signer is Representing: _____ Signer is Representing: _____



Sysco
Southern California Region
15750 Meridian Parkway
Riverside, CA 92518

www.sysco.com

January 1, 2026

To Whom it May Concern,

I Saul Adelsberg, Region President of Sysco Southern California, authorize Brian Booher, Contracts and Bid Manger at Sysco Riverside to sign school bids on my behalf (when allowed).

If you have any questions, please feel free to reach out.

Sincerely,

Saul Adelsberg
Region President, Sysco SoCal
Saul.Adelsberg@Sysco.com
951.601.5301

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

The SYSCO RIVERSIDE
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 SYSCO RIVERSIDE
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.

3 CONTRACTS &
Signature and Title of Authorized Official
BID MANAGER

**CERTIFICATE OF
RESTRICTIONS ON LOBBYING**

I, Brian Booker, hereby certify on behalf (name of offeror) of
Sycco Riverside 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.

Executed this 30 day of March, 2026

By:


(Signature of authorized official)

Contracts & Bid Manager
(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,

Sybil RIVERSIDE (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):

☒ 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: Brian Becker / Contractor & Bid Manager

_____ 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.

Executed at RIVERSIDE, California on 3/30/26.

Signature:


Typed or printed name: Brian Boelter Title: Contracts & Bid Manager
Address: 15750 Teridian Parkway Riverside Telephone: 951-601-5525
Ca. 92518

W-9 FORM

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

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

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

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.

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	10000096170		100/3OZ	4745	\$47.88	\$47.88
2	ADVANCE PIERRE	HONEY BBQ GRLD BF RIBBQ	10000013716		100/3.25	180	\$44.69	\$44.69
3	ADVANCE PIERRE	MEATLOAF CHS KETCHUP FC	10000006919		100/2.9OZ	100	\$55.32	\$55.32
4	ARIZONA GOLD	FILLING LOW SODIUM BN & CHS	0180408F		4/8LB	415	\$56.59	\$56.59
5	ARIZONA GOLD	BURRITO EGG CHS CHORIZO WG IW	3710320W		54/3.20OZ	145	\$48.18	\$48.18
6	BAKE CRAFTERS	SANDWICH CRSSNT EGG CHS WG IW	4605		100/2.5OZ	130	\$85.36	\$85.36
7	BASIC AMERICAN	POTATO PEARLS	76468		12/28OZ	130	\$54.43	\$54.43
8	BIG DADDY'S	PRIMO 16" WG PAR BKED 4 CHEESE	68591		9/41.5OZ	1300	\$51.54	\$51.54
9	BIG DADDY'S	PEPPERONI STUFFED SNWICH	55293		48/4.46 OZ	1900	\$37.55	\$37.55
10	BIG DADDY'S	FIESTADA BEEF STUFFED SANDWICH	55291		48/4.46 OZ	1400	\$35.98	\$35.98
11	BIG DADDY'S	BUFFALO CHICKEN STUFFED SANDWICH	55292		48/4.46 OZ	100	\$37.44	\$37.44
12	BOSCOS	6 WG RF MOZZ CHS STICK	17020111120		144 CT	50	\$41.37	\$41.37
13	BOSCOS	7" WG PEPP MOZZ STFFD PZZ	17023721120		72 CT	3740	\$40.74	\$40.74
14	BOSCOS	7" WG RF BRD STIX W/ MOZZ	17021101120		108CT	175	\$44.81	\$44.81
15	BROOKWOOD FARMS	PORK BBQ SEMI DRY	12303		8/5 LB	130	\$44.90	\$44.90
16	BUENA VISTA	CAKE CINN CRUMBLE IW WG	90029		72/2.9OZ	445	\$44.80	\$44.80
17	BUENA VISTA	WG TRKY PEPPRNI CHS CALZONE IW	50721		80/5.5OZ	300	\$74.76	\$74.76
18	BUENA VISTA	CROISSANT HAM SWISS CHS WG IW	32541		60/3.6 OZ	4575	\$76.60	\$76.60
19	BUENA VISTA	CROISSANT PEPPERONI & CHEESE WG IW	50267		50/4.5 OZ	1675	\$65.35	\$65.35
20	BUENA VISTA	CHEESE CALZONE WG IW	50241		80/5.5 OZ	200	\$73.32	\$73.32
21	BUENA VISTA	WG RF CHOC/CHIP COOKIE DOUGH W/BAG	78185		135/1.85OZ	320	\$51.95	\$51.95
22	BUENA VISTA	WG SWT POT CHOCCHIP MUFF TOP	63218		120/2.5OZ	700	\$66.08	\$66.08
23	BUENA VISTA	NOI WG DBL CHOC CHIP MUFFIN IW	60941		100/3.5OZ	975	\$60.55	\$60.55
24	BUENA VISTA	WG COFFEE CAKE IW	90040		72/4OZ	520	\$50.22	\$50.22
25	BUENA VISTA	BLUEBERRY MUFFIN TOP	63136		120/3.2OZ	100	\$65.95	\$65.95
26	CHERRY CENTRAL	APPLESAUCE	9116		96/4.5OZ	305	\$24.86	\$24.86
27	DEL MONTE	PEACHES DICED 100% JUICE CUP	2005442		72/4 OZ	560	\$16.40	\$16.40
28	DEL REAL	PUPUSA BEAN CHEESE GF	705		8/5CT	650	\$45.99	\$45.99
29	DON LEE FARMS	CLASSIC BURGER IW	QHB425		75/4.25OZ	475	\$56.96	\$56.96
30	DON LEE FARMS	CLASSIC CHEESEBURGER IW	QCB475		75/4.2OZ	1245	\$64.29	\$64.29
31	DON LEE FARMS	BF TERIYAKI SLAM DUNKERS	CNQTD0753		160/3OZ	655	\$64.48	\$64.48
32	EFG ELYSIUM FOOD GROUP	PULL APARTS PILLOW WRAP IW	90129		108/4.1 OZ	710	\$81.97	\$81.97
33	ELYSIUM FOOD GROUP	PILLOW PULL APARTS BULK	90128		108/4.10OZ	100	\$77.38	\$77.38
34	FOSTER FARMS	NUGGET CHIC BRD	90012		6/5 LB	500	\$60.65	\$60.65
35	FOSTER FARMS	CHIC DICED CAJUN	99706		6/3 LB	100	\$41.46	\$41.46
36	FOSTER FARMS	CHICKEN POPCORN BRD	90008		6/5 LB	335	\$52.30	\$52.30
37	FOSTER FARMS	CORN DOG LF CHICKEN	95157		72/4 OZ	675	\$31.19	\$31.19
38	FOSTER FARMS	CHIC BREAST DICED PARM GARLIC	99708		6/3LB	150	\$41.85	\$41.85
39	FOSTER FARMS	CORN DOG NITRATE FREE WG	94125		72/4OZ	900	\$34.41	\$34.41
40	FOSTER FARMS	BREAST CHIC DICED OR NAE FC	99649		2/5LB	100	\$21.94	\$21.94
41	GOLD KIST	CHIC BRST FILLET	7516		120/4 OZ	600	\$54.32	\$54.32
42	GOLD KIST	PATTY BREADED CHIC BRKFST WG	615400		214/2.24OZ	100	\$32.85	\$32.85
43	HEINZ	KETCHUP	13000984900		1000/7GM	1325	\$18.75	\$18.75
44	HEINZ	BBQ SAUCE CUP	130007146000		100/1OZ	1490	\$14.10	\$14.10
45	INTEGRATED	BEEF TACO STICK IW	C45019		50/4.6OZ	1550	\$39.63	\$39.63
46	INTEGRATED	ALL AMERICAN BURGER IW	C47007		50/4.25OZ	600	\$48.94	\$48.94
47	INTEGRATED	CHEESEBURGER SLIDERS*	C47220		75/4.35OZ	1775	\$72.88	\$72.88
48	INTEGRATED	BBQ RIB SANDWICH IW	C46007		75/4.36OZ	300	\$73.20	\$73.20
49	INTEGRATED	BEEF CRUMBLES BEEF FC BULK	C52000B		240/2 OZ	135	\$64.37	\$64.37
50	INTEGRATED	CMDY TWICE GRILLED CHS QUES IW	362000		100/4.11OZ	275	\$68.68	\$68.68
51	INTEGRATED	CMS WG RF (NOT LS) GRILLED CHEEES IW NEW	108000		72/4.19	2005	\$51.62	\$51.62
52	J & J SNACK FOODS	PRETZEL ROD SOFT WG PRE-BAKED	31012		180/1OZ	155	\$28.40	\$28.40
53	JENNIE O	PRE-COOKED TURKEY TACO MEAT	2856-28		4/7LB	352	\$57.44	\$57.44
54	JENNIE O	EXTRA LEAN SLICED TURKEY HAM	256503		12/1LB	690	\$30.12	\$30.12
55	JENNIE O	ALL NTRL OVN RST TRKY BREAST SLC	153007		6/2LB	800	\$34.97	\$34.97

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
56	JENNIE O	PRE-COOKED SLICED TURKEY BACON	271106		12/50CT	225	\$95.66	\$95.66
57	JENNIE O	PRE SLICED BROWNED TRKY STEAK	2303-24		4/6 17LB	185	\$94.12	\$94.12
58	JENNIE O	TURKEY CHORIZO SAUSAGE CRUMBLE FC	33038		8/5 LB	160	\$114.89	\$114.89
59	JENNIE O	TURKEY BARBACOA DARK	131053		4/5 LB	150	\$52.05	\$52.05
60	JENNIE O	ITALIAN COMBO SLC	209612		12/1 LB	100	\$34.56	\$34.56
61	JENNIE O	TURKEY BREAST SLC OR	209903		12/1LB	530	\$34.97	\$34.97
62	JENNIE O	TURKEY BREAST 1/2" DICED	119376		2/5LB	115	\$27.02	\$27.02
63	JENNIE O	TURKEY BREAST VIP ROASTED	878403		9/4-5LB	100	\$4.23	\$4.23
64	JTM	STEAK BEEF PHILLY	CP5891		6/5 LB	160	\$105.32	\$105.32
65	JTM	WG ROTINI W/ MEAT SAUCE	CP5691		6/5LB	760	\$52.92	\$52.92
66	JTM	RF BEEF TACO FILLING ALLERGEN FREE	CP5249		6/5LB	505	\$51.85	\$51.85
67	JTM	ALFREDO SAUCE RF	5722		6/5LB	510	\$60.47	\$60.47
68	JTM	THREE BEAN VEGETABLE CHILI	5383		6/5LB	50	\$63.99	\$63.99
69	KRAFT HEINZ FOODS CO	MARINARA SAUCE DIPPING CUPS	7160370001800		100/1 OZ	215	\$11.40	\$11.40
70	KRAFT HEINZ FOODS CO	KETCHUP PACKETS	130009849000		1000/ 7 GM	300	\$18.75	\$18.75
71	LAND O LAKES	CHEDDAR CHEESE CUBES	44113		200/10Z	160	\$40.28	\$40.28
72	LAND O LAKES	SHRED MILD CHEDDAR CHSE	41749		4/5# PCH	470	\$16.94	\$16.94
73	LAND O LAKES	SHRED MOZZARELLA CHEESE	41698		4/5# PCH	225	\$15.86	\$15.86
74	LAND O LAKES	RF SWISS CHEESE SLICES	44261		8/1.5LB	195	\$26.24	\$26.24
75	LAND O LAKES	MAC & CHEESE W/ WG	43292		6/5LB	1310	\$62.13	\$62.13
76	LAND O LAKES	STRING CHEESE	59701		168/10Z	1645	\$17.66	\$17.66
77	LAND O LAKES	160 SL AMERICAN CHEESE	46016		4/5 LB	415	\$24.39	\$24.39
78	LAND O LAKES	RF MILD CHEDDAR CHEESE SLICES	44224		8/1.5LB	235	\$22.46	\$22.46
79	LAND O LAKES	CHEESE CUBES YELLOW CHEDDAR MILD RF	44751		4/5 LB	45	\$30.74	\$30.74
80	LOS CABOS	EGG CHS TKY SAU WRAP IW	97892		72/ 3.6 OZ	425	\$60.28	\$60.28
81	LOS CABOS	WG ULTRA BEAN & CHS BURRITO WG IW	71571		80/ 5.5 OZ	545	\$70.06	\$70.06
82	LOS CABOS	WG BEAN & CHEESE BURRITO IW	97576		96/5.2OZ	350	\$77.56	\$77.56
83	LOS CABOS	WG XTREME BEAN&CHS BURRITO TRAD IW	71662		96/5.2OZ	430	\$77.78	\$77.78
84	LOS CABOS	WG ENCHILADA PEPPER JACK CHEESE	64150		144/2OZ	60	\$58.82	\$58.82
85	MCCAIN	SPICY SKIN ON SPIRALS	MCL03622		6/4LB	870	\$25.76	\$25.76
86	MCCAIN	CRISPY BAKEABLE CRINKLE CUT	1000007470		6/5LB	555	\$39.71	\$39.71
87	MCCAIN	SEASONED POTATO CUBES	MCL03624		6/5LB	350	\$28.19	\$28.19
88	MCCAIN	PLAIN POTATO TATER TOTS	OIF00215A		6/5LB	810	\$26.78	\$26.78
89	MCCAIN	CRISPY SEASONED WEDGES 8-CUT	1000000496		6/5LB	875	\$29.94	\$29.94
90	MCCAIN	FRIES SMILES	OIF03456		6/4 LB	250	\$42.43	\$42.43
91	MCCAIN	SEASONED STRAIGHT CUT FRY 3/8"	MCX03621		6/5LB	325	\$27.71	\$27.71
92	MICHAEL B'S BESTWAY	BURRITO BEAN CHS GRN CHILE IW	BCB500		80/5.3 OZ	415	\$85.11	\$85.11
93	MICHAEL B'S BESTWAY	BEEF & CHEESE TAQUITOS	BCT50		200/2.36 OZ	500	\$55.19	\$55.19
94	MICHAEL B'S BESTWAY	CHIX RICE CHS BURRITO IW	CRHB75		80/5075OZ	190	\$106.65	\$106.65
95	MICHAEL B'S BESTWAY	CHIX & CHS TAMALE IN FOIL	TAC32F		72/505OZ	120	\$88.04	\$88.04
96	MICHAEL FOODS	TST FRENCH CINN GLZD STX WG CF	75012		85/2.9OZ	100	\$44.83	\$44.83
97	MICHAEL FOODS	PATTY EGG ROUND 3"	14616-70202-00		120/1.5OZ	300	\$31.71	\$31.71
98	MICHAEL FOODS	EGGS HARD COOKED PEELED	14616-60676-00		12/12CT	100	\$43.61	\$43.61
99	MICHAEL FOODS	BITE EGG THREE CHEESE FC	14616-78985-00		120/1.75OZ	175	\$49.02	\$49.02
100	NARDONE BROS	BAGEL PIZZA BREAKFAST WW	96WBR		96/3.42 OZ	1005	\$66.33	\$66.33
101	PETERSON FARMS FRESH	UNSWEETENED STRAW-BANANA APPLESAUCE	ASA10015		96/4.5 OZ	175	\$25.98	\$25.98
102	PROVIEW	CHICKEN CHIPOTLE CHOPPED FC	28802		10/2 LB	170	\$69.75	\$69.75
103	PROVIEW	CHICKEN BREAST FILLET SPICY FC	60325		4/5 LB	40	\$65.10	\$65.10
104	PROVIEW	TENDER CHICKEN FRITTER WG	63050		4/5 LB	40	\$70.04	\$70.04
105	RED GOLD	100% NATURAL KETCHUP	REDYL9G		1000/9GR	300	\$25.74	\$25.74
106	RED GOLD	FANCY 33% KETCHUP	REDY599		6/#10	150	\$30.89	\$30.89
107	RED GOLD	MARINARA DIPPING 2.5OZ CUPS	REDNA2ZC64		84/2.5OZ	1240	\$33.66	\$33.66
108	RED GOLD	SALSA DIPPING CUPS	REDSC2ZC168		168/3OZ	100	\$73.14	\$73.14
109	RICHS	WW PIZZA CHEESE CRUNCHER	65225		8/3.125LB	2725	\$67.73	\$67.73
110	RICHS	MOZZARELLA STICKS BREADED	65220		8/3 LB	980	\$56.86	\$56.86

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111	RICH'S	FLAT BREAD FIRED 6X6 WG	25340		144/ 2.2 OZ	200	\$32.43	\$32.43
112	RICH'S	BITES MAC N CHEESE WG	23400		6/5 LB	265	\$75.58	\$75.58
113	ROSE & SHORE	CMDY MACARONI & CHEESE RF	850-TRAY		45/8OZ	675	\$65.29	\$65.29
114	SANTIAGO	VEGETARIAN REFRIED BEANS	54914		6/27OZ	435	\$30.37	\$30.37
115	SCHWAN'S BEACON STREET	CHEESE STUFFED STICKS	73338		200/2.1OZ	50	\$49.09	\$49.09
116	SMUCKERS	WG PB& GRAPE UNCRUSTABLE LRG	5150021027		72/5.3OZ	215	\$89.80	\$89.80
117	SMUCKERS	WG PB & STRAW UNCRUSTABLE	5150006961		72/2.6OZ	450	\$48.05	\$48.05
118	SMUCKERS	WG PB& STRAW UNCRUSTABLE LRG	5150021028		72/5.3OZ	250	\$94.42	\$94.42
119	SMUCKERS	WG PB & GRAPE UNCRUSTABLE	5150006960		72/2.6OZ	450	\$46.97	\$46.97
120	SUNNY FRESH	COLBY CHEESE OMELET PRE COOKED	40196		225/2.1OZ	305	\$61.04	\$61.04
121	SUNNY FRESH	WG GLZD CINN FRENCH TOAST STICKS IW	40494		110/2.9OZ	100	\$60.77	\$60.77
122	SUNNY FRESH	PRE COOKED SCRAMBLED EGGS	41927		4/5LB	425	\$46.94	\$46.94
123	SUNNY FRESH	BACON & CHS EGG STRAVAGANZA	40928		4/5LB	880	\$64.56	\$64.56
124	SUNNY FRESH	OMELET COLBY CHEESE	40376		200/2.1OZ	200	\$98.74	\$98.74
125	SUNNY FRESH	HARD COOKED EGGS PILLOW PACK	51039		12/6 CT	25	\$59.85	\$59.85
126	SUNNY FRESH	EGG BITES TURKEY SAUSAGE	40265		25 LB	70	\$97.21	\$97.21
127	SUNWISE FOODS	SUNFLWR BUTTER & GRP JELLT SAND	12228		96/2.8OZ	250	\$77.40	\$77.40
128	TASTY BRANDS	CHICKEN SAUSAGE, EGG & CHEESE ENGLISH MUFFIN	70495		80/5.12OZ	100	\$87.54	\$87.54
129	TASTY BRANDS	PIZZABOLI WG IW	53209		96/5OZ	300	\$75.12	\$75.12
130	TASTY BRANDS	PIZZABOLI WG IW	53206		96/5 OZ	295	\$75.12	\$75.12
131	TASTY BRANDS	WG CHEESE LASAGNA ROLL UP	00801WG		110/4.30OZ	180	\$71.49	\$71.49
132	TASTY BRANDS	WG- JUMBO CHEESE RAVIOLI	00804WG		324/1.26OZ	250	\$67.45	\$67.45
133	TASTY BRANDS	GRILLED CHS TRKY PEPP MOZZ CHS	70112		108/5OZ	240	\$103.77	\$103.77
134	TONY ROBERTS	WG 6" GARLIC CHEESE TOAST IW	66257		60/4.5OZ	100	\$59.39	\$59.39
135	TONY ROBERTS	WG 6" GARLIC CHEESE TOAST BULK	66256		60/4.3 OZ	400	\$55.55	\$55.55
136	TONY'S	51% WG 4"RND GALAXY CHS PZA IW	78366		72/4.56OZ	2405	\$49.64	\$49.64
137	TONY'S	51% WG 4"RND GALAXY PEP PZA IW	78367		72/4.56OZ	610	\$50.06	\$50.06
138	TONY'S	WG TKY SAUSAGE BREAKFAST PIZZA	63912		128/3031OZ	160	\$48.04	\$48.04
139	TYSON	DK MSQTE GLZ CHX DRMSTKS	10264360928		30LB	100	\$50.64	\$50.64
140	TYSON	BREADED CHICKEN NUGGETS CN FC WG	10021550928		28.35LB	1115	\$50.33	\$50.33
141	TYSON	DK CHICKEN MEATBALL	10197770328		2/5LB	350	\$24.13	\$24.13
142	TYSON	PATTY SAUSAGE CHICKEN	10174430928		336/1.43 OZ	320	\$54.06	\$54.06
143	TYSON	FILET CHIC BREAST H&S MSCL	10703100928		120/4 OZ	600	\$89.46	\$89.46
144	TYSON	WG CN CRISPY TENDERS	10703340928		4/7.965 LB	935	\$47.89	\$47.89
145	TYSON	1/2" LS PULLED 65/35 CHICKEN	10460210928		2/5LB	115	\$19.76	\$19.76
146	TYSON	WG CHIC WINGS BRD BONELESS (WHITE MEAT)	10703620928		30LB	710	\$51.07	\$51.07
147	TYSON	WG BRD CRISPY PATTIES	10703040928		148/3.54OZ	375	\$52.57	\$52.57
148	TYSON	CHICKEN FAJITA	10035220928		8/4.99 LB	125	\$67.02	\$67.02
149	TYSON	WG HOT&SPICY BRD CHX PATTIES	10055670928		148/3.26OZ	500	\$53.58	\$53.58
150	TYSON	WG BRD CRISPY NUGGETS	10703640928		32.81LB	350	\$52.57	\$52.57
151	TYSON	DK WG BRD TRAD DRUMSTICKS	16660100928		108/4.4OZ	2000	\$59.59	\$59.59
152	TYSON	CHICKEN PATTY GRILLED NAE	10299010928		192/2.47 OZ	100	\$88.09	\$88.09
153	TYSON	CORN DOG MINI WG	10270240928		30LB	285	\$60.57	\$60.57
154	TYSON	BONE IN WINGS	10346960928		2/5LBS	250	\$96.30	\$96.30
155	TYSON	WINGS OF FIRE	10000038942		30LB	635	\$99.90	\$99.90
156	TYSON	CHUNKS BRD CHK BREAST H&S	10703720928		30LB	100	\$56.22	\$56.22
157	TYSON	CSPY CKN BRST FILLET WG	10703000928		120/4OZ	140	\$86.27	\$86.27
158	TYSON	CHEESEBURGER MINI TWIN SANDWICHES IW	10000055325		4.86OZ	25	\$116.60	\$116.60
159	TYSON	WG HOMESTYLE TENDERS MWWM (WHITE MEAT)	17033220928		330/1.5 OZ	50	\$65.96	\$65.96
160	TYSON	WG BRD SPICY TENDERS	10703440928		31.86LB	75	\$50.58	\$50.58
161	WILD MIKES/SAPIAZZA	PIZZA 16" 10-CUT CHEESE WG	20211		90/5.49 OZ	500	\$67.97	\$67.97
162	WILD MIKES/SAPIAZZA	WG WEDGE PIZZA CHS PIZZA IW	90501		90/5.49OZ	700	\$76.98	\$76.98
163	WILD MIKES/SAPIAZZA	MOZZARELLA BITES IW	11113		60/4OZ	200	\$66.94	\$66.94
164	YANGS	GLUTEN FREE TERIYAKI CHICKEN	8-52724-15559-3		6/5LB	690	\$147.31	\$147.31
165	YANGS	100% WG MANDARIN ORNG CHX	8-52724-15552-4		6/5LB	1015	\$155.11	\$155.11

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
166	YANGS	POCPORN ORANGE CHICKEN	8-52724-00072-5		14.5LB	475	\$0.00	\$0.00
167	YANGS	GENERAL TSO'S CHICKEN	8-52724-15563-0		1/43.5LB	50	\$155.11	\$155.11
168	YANGS	CHICKEN EDAMAME KUNG PAO	8-52724-15557-9		1/43.5LB	50	\$162.87	\$162.87

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1	ALBIES FOODS	SANDWICH WOWBUTTER & JELLY SMALL	607		72/2.40Z	200	\$56.30	\$56.30
2	ALBIES FOODS	WG SOY BUTTER & JELLY SANDWICH	608		40/4.60Z	550	\$46.81	\$46.81
3	ALBIES FOODS	SANDW WOWBUTTER STRWBRY IW	609		72/2.40Z	325	\$56.69	\$56.69
4	ALBIES FOODS	SANDW WOWBUTTER STRAW EZ WG IW	610		40/4.60Z	100	\$48.94	\$48.94
5	AMY'S	PASTA, RICE, MACARONI & CHEESE GF	661051000		12/2.010Z	121	No Bid	No Bid
6	AMY'S	ENCHILADA, CHEESE GF	622436		12/50Z	113	No Bid	No Bid
7	AMY'S	BURRITO, BEAN AND RICE GF	352/622606		12/5.50Z	115	No Bid	No Bid
8	AMY'S	BURRITO, BEAN AND CHEESE GF	000353/622608		12/50Z	113	No Bid	No Bid
9	ANGELA MIA	MARINARA SAUCE	27000-39125		6/#10	325	\$52.22	\$52.22
10	ARLINGTON VALLEY FARMS	WAFFLE, SNACK'N, BUTTERY MAPLE, IW	110		96/2.40Z	850	\$49.03	\$49.03
11	BACK TO BASICS JNS	CRACKERS, WHEAT, BASICS	37401		100/1.60Z	130	\$33.99	\$33.99
12	BAKE CRAFTERS	WG RF GARLIC TEXAS TOAST BULK	1605		120/1.310Z	400	\$40.65	\$40.65
13	BAKE CRAFTERS	WG RF GARLIC TEXAS TOAST (IW)	1616		120/1.310Z	100	\$68.86	\$68.86
14	BAKE CRAFTERS	WG CROISSANT ROUND SLICED	869		150/2.20Z	125	\$65.03	\$65.03
15	BAKE CRAFTERS	PANCAKE BUTTERMILK BULK WG	1475		144/1.30Z	200	\$28.02	\$28.02
16	BAKE CRAFTERS	WG MINI BRFS MINI BITES APPLE	1716		72/2.750Z	790	\$50.32	\$50.32
17	BAKE CRAFTERS	WG WAFFLES MAPLE TFF	1556		144/1.40Z	275	\$34.98	\$34.98
18	BAKE CRAFTERS	WG FRENCH TOAST STICKS	447		5/2LB	1520	\$26.28	\$26.28
19	BAKE CRAFTERS	WG FRENCH TOAST STICKS IW	449		88/30Z	400	\$62.95	\$62.95
20	BAKE CRAFTERS	PANCAKES, BITES, WG, IW	1673		72/2.40Z	800	\$53.07	\$53.07
21	BAKE CRAFTERS	BITES PANCAKE POFFITZ BULK WG	1674		9/2.0LB	150	\$83.54	\$83.54
22	BAR FRESH	SMOOTHIE STRAW BANANA	TGSBY48		48/7.60Z	900	\$48.52	\$48.52
23	BAR FRESH	SMOOTHIE MANGO PINEAPPLE	TGMPY48		48/7.60Z	600	\$48.52	\$48.52
24	BONICI	SLICED PEPPERONI	1005014-269		10 LB	175	\$41.72	\$41.72
25	BRAKEBUSH	CHICKEN BREAST STRIP GF FC	5810/572963		2/5 LB	150	\$61.88	\$61.88
26	BUENA VISTA	PUMPKIN COOKIE	72820		150/10Z	100	\$61.88	\$61.88
27	BUENA VISTA	TURKEY COOKIE	73720		150/10Z	100	\$61.88	\$61.88
28	BUENA VISTA	CHRISTMAS TREE COOKIE	71220		150/10Z	100	\$61.88	\$61.88
29	BUENA VISTA	PINK HEART COOKIE	73820		150/10Z	100	\$61.88	\$61.88
30	BUENA VISTA	GREEN EGG COOKIE	71620		150/10Z	100	\$61.88	\$61.88
31	BUENA VISTA	SHAMROCK COOKIE	72920		150/10Z	100	\$61.88	\$61.88
32	BUENA VISTA	BLUE STAR COOKIE	74040		150/10Z	100	\$61.88	\$61.88
33	BUENA VISTA	YELLOW STAR COOKIE	73920		150/10Z	100	\$61.88	\$61.88
34	BUENA VISTA	MUFFIN, MANTECADA, WG, IW	63450		120/2.90Z	170	\$64.09	\$64.09
35	BUENA VISTA	WG CORNBREAD MUFFIN IW	64175LA		125/2.50Z	100	\$54.24	\$54.24
36	BUENA VISTA	WG RF CHOC/CHIP COOKIE DOUGH W/BAG	78185		135/1.850Z	220	\$54.35	\$54.35
37	CH BELT	WHOLE KERNEL CORN	7931		1/30LB	290	\$43.85	\$43.85
38	CHEF ONE	DUMPLING, VEGETABLE, WW	66970		400/0.80Z	200	\$65.58	\$65.58
39	CHEF'S CORNER	EGG ROLL, VEGETABLE, WG	OFC-2262		84/30Z	100	\$52.13	\$52.13
40	DAKOTA GROWERS	51% WG ROTINI	548230/6738792021		20LB	530	\$22.50	\$22.50
41	DAKOTA GROWERS	51% WG PENNE	548229/6738792010		2/10 LB	470	\$22.50	\$22.50
42	DANNON COMPANY INC	YOGURT CREAMY STRAW/VANILLA	305676		48/40Z	500	\$18.89	\$18.89
43	DAVES	WG BANANA BREAD SQUARE IW	350		28/3.60Z	335	\$22.08	\$22.08
44	DAVES	WG CRUMB SQUARE IW	360		45/2.20Z	200	\$22.08	\$22.08
45	DAVES	WG SUPER STAR CORN MUFFIN IW	260		90/2.550Z	100	\$47.35	\$47.35
46	DAVES	WG CHOC CHIP MUFFIN IW	WG825		60/3.150Z	1775	\$38.30	\$38.30
47	DAVES	MUFFIN MINI BANANA IW	WG381		90/1.90Z	250	\$35.75	\$35.75
48	DAVES	WG DOUBLE CHOCOLATE MUFFIN IW	WG370		90/1.90Z	400	\$35.75	\$35.75
49	DAVES	WG BLUEBERRY MUFFIN IW	WG829		60/3.150Z	920	\$38.30	\$38.30
50	DAVES	MUFFIN CORN SUPER STAR WG IW	150		128/1.650Z	550	\$52.03	\$52.03
51	DEL MONTE	PINEAPPLE TIDBITS	2001692/381946		6/1060Z	45	\$57.86	\$57.86
52	DEL REAL	CHICKEN GF TINGA	303		4/5 LB	200	\$102.28	\$102.28
53	DEL REAL	SALSA MOLCAJETE ROJA	504-5		3/4LB	210	\$23.65	\$23.65
54	DEL REAL	TAMALE CHILI AND CHEESE	766		48/50Z	110	\$54.38	\$54.38
55	DEL REAL	SALSA MOCAJAETE VERDE	503-5		3/4LB	100	\$23.65	\$23.65
56	DEL REAL	TAMALE CHICKEN GREEN	783		48/60Z	110	\$25.26	\$25.26

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	DEL SOL	SLICED JALAPENOS	DS00115		6/#10	110	\$31.62	\$31.62
58	DOLE	MIXED FRUIT IN JUICE	3065		36/4OZ	2400	\$22.11	\$22.11
59	DOLE	FRUIT, PEACHES IN JUICE, DICED	3073		36/4OZ	115	\$22.47	\$22.47
60	DOLE	STRAWBERRIES SLICED FROZEN	17930		2/5LB	800	\$31.92	\$31.92
61	DOLE	MANDARIN ORANGE IN CUP	3890004208		36/4OZ	4800	\$23.08	\$23.08
62	DOLE	STRAWBERRY DICED 1/2" IQF	7120217951		2/5LB	270	\$29.58	\$29.58
63	DON LEE FARMS	CORN DOG JUMBO CHICKEN WG IW	CN34072WWG		72/4OZ	645	\$61.26	\$61.26
64	EGGO	PANCAKE MINI MAPLE WG IW	38000-92562		72/3.03OZ	1850	\$30.09	\$30.09
65	EGGO	PANCAKES MINI BLUEBERRY WG IW	38000-92560		72/3.03OZ	290	\$30.09	\$30.09
66	EGGO	FRUIT LOOPS WAFFLE WG BULK	38000-33169		144CT/1.3OZ	150	\$25.54	\$25.54
67	EGGO	EGGOJI WAFFLES WG (2 WAFFLES)	38000-24698		144CT/1.23OZ	150	\$25.54	\$25.54
68	EISENBERG	8" ALL NATURAL BF FRANKS 8/1	35596-0119		2/5LB	150	\$55.79	\$55.79
69	EISENBERG	BEEF FRANK 6" WITH BUN IW	35596-0620		72/4OZ	100	No Bid	No Bid
70	FARMLAND	8" 8/1 HOT DOG ALL BEEF	70247810960		10 LB	600	\$58.94	\$58.94
71	FARMLAND	BACON SLICED FC	12500		2/150CT	320	\$59.99	\$59.99
72	FAT CAT BAKERY	WG CHOC CHIP COOKIE - IW	WGCCC140-1SW		140/1.3OZ	1840	\$48.41	\$48.41
73	FAT CAT SCONES	SCONE DOUGH CHOCOLATE CHIP	WGCCC96-2GB		96/3OZ	2500	\$51.07	\$51.07
74	FAT CAT SCONES	WG CELEBRATION COOKIE	WGCEL140-1SW		140/1.75OZ	100	\$46.18	\$46.18
75	FIELDSTONE	GRANOLA CEREAL BULK	09799/547610		4/50OZ	555	\$52.66	\$52.66
76	FIELDSTONE	ORIGINAL GRANOLA IW	9788/586596		144/10Z	140	\$54.43	\$54.43
77	FOSTER FARMS	CHICKEN CORN DOG GF	94997/672122		8/12 CT	105	No Bid	No Bid
78	FOUR IN ONE	TABLE SYRUP PACKET	5383		100/10Z	200	No Bid	No Bid
79	FRESH PRODUCE	SOYBEAN EDAMAME	139152		50/3OZ	2275	No Bid	No Bid
80	GENERAL MILLS	BAR, CEREAL, COCOA PUFFS IW	45577		96/1.42OZ	160	\$34.71	\$34.71
81	GENERAL MILLS	BAR, CEREAL, CINNAMON TOAST CRUNCH IW	45576		96/1.42OZ	155	\$34.71	\$34.71
82	GENERAL MILLS	25% LSS SUGAR COCOA PUFFS BOWLPAK	31888		96/1.06OZ	2050	\$29.50	\$29.50
83	GENERAL MILLS	25% LSS SUGAR TRIX BOWLPAK	31922		96/1OZ	600	\$29.50	\$29.50
84	GENERAL MILLS	25% LESS SUGAR CUPS CINN TOAST CRUNCH	14886		60/2OZ	1130	\$36.19	\$36.19
85	GENERAL MILLS	CHEERIOS BOWLPAK	32262		96/1OZ	500	\$29.50	\$29.50
86	GENERAL MILLS	RED SUG CINNAMON TOAST CRUNCH	29444		96/1OZ	210	\$29.50	\$29.50
87	GENERAL MILLS	RICE CHEX BOWLPAK	31921		96/1OZ	540	\$29.50	\$29.50
88	GENERAL MILLS	25% LESS SUGAR LUCKY CHARMS CEREAL CUP	22489000		60/2OZ	300	\$36.19	\$36.19
89	GENERAL MILLS	CEREAL, HONEY, CHEERIOS, GF	18448		60/2OZ	400	\$36.19	\$36.19
90	GENERAL MILLS	CINNAMON CHEX BOWL PAK GF	38387		96/1OZ	370	\$29.50	\$29.50
91	GENERAL MILLS	25% LESS SUGAR COCOA PUFFS CUP	14885		60/2OZ	2200	\$36.19	\$36.19
92	GENERAL MILLS	25% LESS SUGAR TRIX CEREAL CUP	19567		60/2OZ	1835	\$36.19	\$36.19
93	GENERAL MILLS	SIMPLY CHEX CHEDDAR	31932		60/0.92OZ	200	\$26.70	\$26.70
94	GENERAL MILLS	SIMPLY CHEX CHOC CARAMEL	31933		60/1.03OZ	200	\$28.21	\$28.21
95	GENERAL MILLS	SIMPLY CHEX STRAW YOGURT	31937		60/1.03OZ	200	\$26.70	\$26.70
96	GENERAL MILLS	ANNIES BUNNIES FRIENDS	600237		100/1.25OZ	120	\$34.75	\$34.75
97	GLUTINO	BAR, BREAKFAST STRAWBERRY GF	7852303081		60/1.41OZ	107	\$72.88	\$72.88
98	GLUTINO	PRETZEL TWIST GF	GL04034		48/10Z	107	\$73.36	\$73.36
99	GOLD STAR FOODS	51% WG ARTISAN ROLL IW	112963342		144/2OZ	1875	No Bid	No Bid
100	GOLD STAR FOODS	5" 51% HINGE HOAGIE ROLLS	348		120/2OZ	3400	No Bid	No Bid
101	GOLD STAR FOODS	51% HAWAIIAN DINNER ROLL	3420		144/2OZ	380	No Bid	No Bid
102	GOLD STAR FOODS	BUNS 4" 51% HAMBURGER WWW	F2176		144CT	620	No Bid	No Bid
103	GOLD STAR FOODS	SANDWICH BREAD 51% WG	3782		22SLC+2HLS	3780	No Bid	No Bid
104	GREEN BELLIES	TOMATO BASIL SAUCE	P-508-01		6/5LB	150	No Bid	No Bid
105	HEINZ	MUSTARD PACKETS	406649		500/1/5OZ	365	\$13.83	\$13.83
106	HUY FONG	SRIRACHA HOT CHILI SAUCE	CHIL1100		500/9GM	130	\$27.25	\$27.25
107	IMPOSSIBLE BURGER	PATTIES BURGERS PLANTS MADE	60-00011/693766		40/.25LB	200	\$86.71	\$86.71
108	J & J SNACK FOODS	BENEFIT BRFS BAR BAN/CHOC IW	40402		48/2.5OZ	470	\$22.03	\$22.03
109	J & J SNACK FOODS	BENEFIT BRKFS BAR OAT/CHOC IW	40401		48/2.5OZ	4345	\$22.03	\$22.03
110	J & J SNACK FOODS	BENEFIT WG BAR OTML CHCHIP	40454		96/1.25OZ	550	\$24.42	\$24.42
111	JENNIE O	TURKEY BACON CRISPY BITS, FC	871702		2/5-6 LB	90	\$13.92	\$13.92
112	JONES DAIRY FARM	SAUSAGE CHIC LINK SKINLESS	018657715182		1/10LB	260	\$43.73	\$43.73

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113	JR SIMPLOT	FRUIT, MANGO CUBES, IQF	10071179035084		2/5 LB	175	No Bid	No Bid
114	JTM	SAUCE, PASTA, PLANTBORN	5588CE		6/5#	230	\$95.43	\$95.43
115	KELLOGGS	WG STRAWBERRY POPTART FRSTD IW	38000-55133		72/3.53OZ	100	\$36.81	\$36.81
116	KELLOGGS	FROSTED MINI WHEATS CEREAL	38000-04996		96/1OZ	110	\$33.71	\$33.71
117	KELLOGGS	WG FROSTED CINN POP TART FRSTD	38000-55122		120/1.76OZ	290	\$40.74	\$40.74
118	KELLOGGS	WG STRAWBERRY POPTART FRSTD	38000-55130		120/1.76OZ	330	\$40.74	\$40.74
119	KELLOGGS	SCOOBY DOO GRAHAM STIX IW	30100-50689		210/1OZ	1070	\$41.33	\$41.33
120	KELLOGGS	SCOOBY DOO CHOCOLATE GRAHAM STIX IW	30100-12956		210/1OZ	180	\$41.33	\$41.33
121	KELLOGGS	WG CHEEZ-IT CRACKER IW	24100-79263		175/1.75OZ	1970	\$32.58	\$32.58
122	KELLOGGS	TIGER BITES	30100-40213		150/1OZ	100	\$29.06	\$29.06
123	KENS FOODS	RANCH DRESSING	789		4/1GL	85	\$51.87	\$51.87
124	KENS FOODS	DRESSING KENS LITE RANCH CUP	KE0708A1		100/1OZ	1575	\$21.16	\$21.16
125	KRAFT	CREAMY RANCH	210006496900		200/0.43OZ	900	\$22.14	\$22.14
126	KRAFT HEINZ FOODS CO	BBQ SAUCE CUPS	130007146000		100/1OZ	750	\$14.90	\$14.90
127	KRUSTEAZ	WAFFLE BELGIAN WG	80483/598009		72/2.4OZ	425	\$39.96	\$39.96
128	LA CHOY	CHOW MEIN CRUNCHY NOODLE	44300-12620		6/24OZ	100	\$34.61	\$34.61
129	LA TAPATIA	CHIPS ROUND YELLOW TORTILLA IW	77011		120/1.5OZ	305	No Bid	No Bid
130	LA VICTORIA	SALSA PICANTE MILD	7808		4/1GAL	40	\$59.06	\$59.06
131	LEE KUM KEE	LITE SOY SAUCE PACKETS	SOYSU306		500/5GR	85	\$17.13	\$17.13
132	LENDERS	WG WHITE BAGELS IW	7680000075		72/2OZ	365	\$27.36	\$27.36
133	LODI CANNING CO	CORN WHOLE KERNEL LS	1500-		6/#10	100	\$43.65	\$43.65
134	LUPITAS	CONCHA WHITE WG IW	1451		84/2.25OZ	3100	\$49.32	\$49.32
135	LUPITAS	CONCHA VARIETY PACK WG IW	1450		84/2.25OZ	1015	\$49.32	\$49.32
136	MADEIRA FARMS	PANCAKE SYRUP CUP	7160371396000		100/1.5OZ	375	\$15.82	\$15.82
137	MALT O MEAL	HONEY SCOOTERS BOWL	27597		96/1OZ	135	\$29.40	\$29.40
138	MALT O MEAL	WG CINNAMON TOASTERS LG BOWL	13820		48/2OZ	330	\$29.40	\$29.40
139	MALT O MEAL	WG CINNAMON TWISTERS BOWL	3915		96/1OZ	300	\$29.40	\$29.40
140	MARZETTI	WG CROUTON	85360		2.5LB	975	\$37.24	\$37.24
141	MARZETTI	CREAMY CAESAR DRESSING IW	82000		60/1.5OZ	620	\$17.43	\$17.43
142	MARZETTI	RANCH DRESSING CUPS	83984		120/1OZ	1300	\$20.22	\$20.22
143	MARZETTI	SESAME ORIENTAL DRESSING IW	81280		60/1.5OZ	305	\$17.58	\$17.58
144	MARZETTI COMPANY	DRESSING CHIPOTLE RANCH	81289		60/1.5OZ	145	\$17.90	\$17.90
145	MARZETTI COMPANY	DRESSING LITE ITALIAN	81985		60/1.5OZ	100	\$10.53	\$10.53
146	MICHAEL B'S BESTWAY	JUMBO PRETZEL DOG BEEF IW	PDB566		60/5.66OZ	150	\$123.42	\$123.42
147	MICHAEL B'S BESTWAY	BEEF DOUBLE DOG (IW)	DOB500		60/4oz	400	\$83.26	\$83.26
148	MICHAEL B'S BESTWAY	PASTRIE ELOTE FILLED IW	EL0W41		120/3OZ	180	\$79.72	\$79.72
149	MICHAEL B'S BESTWAY	CHIX DOUBLE DOG IW	DD400		60/4OZ	980	\$65.71	\$65.71
150	MICHAEL B'S BESTWAY	CHICKEN IW PRETZEL DOG	PD446		60/4.46OZ	720	\$80.42	\$80.42
151	MINH	EGG ROLL CHICKEN WG	69187		72/3OZ	400	\$48.59	\$48.59
152	MINH	WG 100% VEG FRIED RICE	69074		6/5# BAGS	798	\$47.73	\$47.73
153	MJM	ALL SPORT BITES WG CHOCOLATE	512150		150/1OZ	340	No Bid	No Bid
154	MJM	ALL SPORT BITES WG VANILLA	514150		150/1OZ	340	\$36.55	\$36.55
155	MJM	GRAHAMS CHOCOLATE BEAR WG IW	402001		300/1OZ	590	\$56.49	\$56.49
156	MJM	SAVORY WHEAT CRACKERS	781100		100/2OZ	1540	\$39.37	\$39.37
157	MJM	WG HONEY GRAHAMS/W/FIBER IW	300151		150/1OZ	805	\$26.49	\$26.49
158	MJM MARKETING	GRAHAMS MAPLE WAFFLE WG IW	408001		300/1OZ	265	\$56.49	\$56.49
159	MONARCH	EDAMAME FRZN SHELLS 1/24#	F997		1/24#	110	\$84.69	\$84.69
160	MORNINGSTAR	VEGGIE CHIK'N NUGGETS	381631/97762		212/3OZ	2300	\$37.85	\$37.85
161	MORNINGSTAR	VEGGIE BUFFALO WINGS CN LABEL	28989-10407		10/LB5	400	\$35.44	\$35.44
162	MORNINGSTAR	ORIGINAL CHIK'N PATTY CN LABEL	28989-10641		104CT/3.01OZ	200	\$87.41	\$87.41
163	MORNINGSTAR	SPICY CHIK'N PATTY CN LABEL	28989-10640		104CT/3.01OZ	200	\$87.41	\$87.41
164	MUFFIN TOWN	SUNFLOWER BUTTER & GRAPE JELLY SANDWICH	12228		96/2.8OZ	550	\$0.00	\$0.00
165	NATIONAL FOOD GROUP	HUMMUS CLASSIC	A5000		120/3OZ	130	\$65.75	\$65.75
166	NATIONAL RAISIN CO.	RAISELS TROPICAL	11528-9		200/1.35OZ	600	No Bid	No Bid
167	NATURE VALLEY	GRANOLA OATS & HONEY CEREAL	23132000		4/50OZ	500	\$49.07	\$49.07
168	NATURE'S BAKERY	FIG BAR, STRAWBERRY, WW	1501090090/634834		7/12 CT	825	\$29.71	\$29.71

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169	NORTHEAST/LOLITA	MANDARIN ORANGES	767301131498		6/#10	150	No Bid	No Bid
170	O TASTY	POTSTICKER VEGETABLE & CHICKEN	44717		6/2.5 LB	280	No Bid	No Bid
171	OCEAN SPRAY	CRAISINS DRIED CRAN-STRAW	23445		200/1.16OZ	590	\$62.88	\$62.88
172	OCEAN SPRAY	CRAISINS DRIED CRAN-CHERRY	23444		200/1.16OZ	686	\$62.88	\$62.88
173	Ocean Spray	Craisins Dried Cranberries	23447		200/1.16oz	225	\$60.75	\$60.75
174	PACKER LABEL	BLUEBERRIES IQF	341761		2/5LB	210	\$76.18	\$76.18
175	PEKING NOODLE	FORTUNE COOKIE	7050/KDS		7 LBS	590	\$15.21	\$15.21
176	PEPPERIDGE FARM	WG PRETZELS GOLDFISH	14396		300/0.75OZ	235	\$52.98	\$52.98
177	PEPPERIDGE FARM	WG CHEDDAR GOLDFISH CRACKERS	18105/484764		300/.75OZ	2655	\$65.71	\$65.71
178	PILLSBURY	BISCUIT RICH EZ SPLT BAKED WG	32271		120/2OZ	225	\$36.49	\$36.49
179	PILLSBURY	FRUDEL APPLE IW	127852		72/2.29OZ	155	\$41.31	\$41.31
180	PILLSBURY	CROISSANT BAKED SLICED	132102		64/2OZ	900	\$38.98	\$38.98
181	PILLSBURY	SOUTHWEST PULL APARTS	12316		72/3.88OZ	25	\$67.65	\$67.65
182	PILLSBURY	ITALIAN CHEESE PULL APARTS	12317		72/3.88OZ	1555	\$67.65	\$67.65
183	PILLSBURY	MINI CINNIS WG IW	33666		72/2.29OZ	895	\$41.31	\$41.31
184	PORTION PAC	MAYONNAISE PACKET	7160372157000		200/9GM	940	\$10.64	\$10.64
185	PORTION PAC	TACO SAUCE PACKETS IW	7160374157000		200/9GM	270	\$7.56	\$7.56
186	PORTION PAC	RANCH PACKETS	716037228101		200/12GM	370	\$12.10	\$12.10
187	POST	CEREAL, LG BOWL, HONEY BUNCHES OF OATS CRUNCH	27313		48/2OZ	200	\$29.40	\$29.40
188	PRODUCERS RICE	WG PARBOILED RICE BROWN	R2PX25QCO/575032		25LB	360	\$18.31	\$18.31
189	RICHS	ULTIMATE BREAKFAST ROUND CINN	8733		126/2.2OZ	400	\$59.15	\$59.15
190	RIVALZ	CROUTONS ITALIAN PEA PROTEIN	FG-JH108125		8/1.25LB	100	No Bid	No Bid
191	ROMEROS	6" FLOUR TORTILLAS 2CT	206022UG		144/2CT	700	\$54.86	\$54.86
192	ROMEROS	CHIPS TORTILLA ROUND IW	560231		60/2OZ	700	\$24.56	\$24.56
193	ROMERO'S	TORTILLA 10" FLOUR ULTRAGRAIN WW	210282UG		6/2 DZ	390	\$31.91	\$31.91
194	SABRA	HUMMUS SINGLES	01111/524936		48/2OZ	480	\$33.30	\$33.30
195	SAPUTO/STELLA	CHEESE FETA CRUMBLE	124497		4/2.5 LB	40	\$30.59	\$30.59
196	SHANNONS	CIABATTA ROLL SLICED	SB-480		144/2OZ	270	No Bid	No Bid
197	SIMPL0T	FRUIT RASPBERRIES, CRUMBLES IQF	10071179053217		6/2#	75	No Bid	No Bid
198	SIMPL0T	CUP WESTER GUACAMOLE	10071179193425		36/2OZ	340	No Bid	No Bid
199	SIMPL0T	CORN, ROASTED, & JALAPENO	10071179034841		6/2.5 LB	190	No Bid	No Bid
200	SIMPL0T	HASH BROWN PATTIES	10071179430018		6/5LB	220	No Bid	No Bid
201	SIMPL0T	TATER SQUARES	10071179054610		6/2.5LB	380	No Bid	No Bid
202	SKY BLUE FOODS	51% WW BREAKFAST BUN IW	WWB5160		60/2.6OZ	1650	\$33.90	\$33.90
203	SKY BLUE FOODS	BUN 51% WW OATMEAL BRKFST IW	TWB5160		60/2.6OZ	325	\$35.50	\$35.50
204	SPIRITED FOODS	BREADED POLLOCK SQUARES	SF03011		10LB	155	\$42.45	\$42.45
205	STACY'S	CHIPS, PITA, MULTIGRAIN	78245		64/1.37OZ	825	\$44.39	\$44.39
206	STILL RIDING FOODS	PIZZA CHEESE SQUARE GF 5"	SRFGF-5RD		24/5OZ	108	No Bid	No Bid
207	SUNMAID	RAISINS	2020		144/1.33OZ	1290	No Bid	No Bid
208	SUPER BAKERY	WW BANANA BREAD SLICE	7501		75/3.4OZ	515	\$48.85	\$48.85
209	SUPER BAKERY	DONUT MINI POWDERED WG IW	7787		72/3.3OZ	2000	\$63.29	\$63.29
210	SUPER BAKERY	BREAD, PUMPKIN, ULTRA SLICE	7505/751579		75/3.4OZ	325	\$49.81	\$49.81
211	SUPER BAKERY	BREAD, LEMON, RED. SUGAR	7507		75/3.4OZ	300	\$55.65	\$55.65
212	SUPER BAKERY	BUN BAKED CINNAMON WG IW	6070		72/2.9OZ	2020	\$38.53	\$38.53
213	TAJIN	LS TAJIN SEASON PACKETS	28805		1000/.035	465	\$57.31	\$57.31
214	TAPATIO	HOT SAUCE PACKETS	7788500193		500/7GR	295	\$36.30	\$36.30
215	TEASDALE	BLACK BEANS	TEA-ABD-0610		6/#10	140	No Bid	No Bid
216	THE AMAZING CHICKPEA	SANDW CHICKPEA BUTTER & GRAPE	F9040/782790		42/5.36OZ	100	No Bid	No Bid
217	TONY ROBERTS	WG WHITE WHEAT BAGEL IW	19322		72/3OZ	2885	\$32.10	\$32.10
218	TONY ROBERTS	WG WHITE WHEAT BAGEL (IW)	19232		72/2.24OZ	650	\$30.68	\$30.68
219	TONY ROBERTS	WG WHITE WHEAT BAGEL BULK	19231		72/2.24OZ	90	\$25.45	\$25.45
220	TREE TOP	DRIED APPLE CRISPS STRAWBERRY	105260		125/.34OZ	2080	\$78.73	\$78.73
221	TREE TOP	DRIED APPLE CRISPS	5261		125/.34OZ	2250	\$78.73	\$78.73
222	TYSON	WINGS OF FIRE	1005255-0928		2/5LB	725	\$40.43	\$40.43
223	TYSON/JIMMYDEAN	PANCAKE TRKY SAUS ON A STICK	10000070613/607808		40/2.51OZ	380	\$25.54	\$25.54
224	UDI'S	BREAD, LOAF MGRN GF SLICED	9899780902		6/24OZ	102	\$64.58	\$64.58

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225	UDI'S	BUN, CLASSIC HAMBURGER GF IW	80644/565421		24/3.2OZ	127	\$36.71	\$36.71
226	UDI'S	ROLL, DINNER GF IW	565425/UGF806761		36/1.4OZ	110	\$46.83	\$46.83
227	UDI'S	BAGEL, PLAIN GF IW	80660/565431		24/3.5OZ	130	\$41.26	\$41.26
228	UDI'S	MUFFIN BLUEBERRY GF IW	80645/565432		36/3OZ	111	\$62.10	\$62.10
229	WAWONA	SPECTRUM BLEND FRUIT	021254-77		2/5LB	40	\$24.72	\$24.72
230	WAWONA	4 BERRY BLEND IQF	044533-77		2/5LB	500	\$33.00	\$33.00
231	YANGS	CHOW MEIN NOODLE	8-52724-00301-6		14 LB	285	\$43.58	\$43.58
232	YOPLAIT	PARFAIT VANILLA RS	20824000		6/64OZ	650	\$27.99	\$27.99

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	\$39.55	\$39.55
2	WG OVEN BAKED CRUNCHY	CHEETOS	62933		104/.875OZ	700	\$39.55	\$39.55
3	RF FLAMAS TORTILLA CHIPS	DORITOS	62829		72/1OZ	350	\$27.39	\$27.39
4	WG RF SPICY SWEET CHILI CHIPS	DORITOS	49093		72/1OZ	125	\$27.39	\$27.39
5	WG REDUCED FAT COOL RANCH	DORITOS	36096		72/1OZ	150	\$27.39	\$27.39
6	WG REDUCED FAT NACHO CHEESE	DORITOS	31748		72/1OZ	945	\$27.39	\$27.39
7	CHIPS CORN ORIGINAL	Frito Lay	44355		64/2OZ	150	\$43.77	\$43.77
8	WG RF Dorito Sriracha	Frito Lay	78095		72/1OZ	100	\$27.39	\$27.39
9	Pringles Mingles Zesty Lime & Chili	KELLANOVA	38000-33241		90/0.74OZ	400	\$27.40	\$27.40
10	Pringles Mingles Pepperoni & Cheese Pizza	KELLANOVA	38000-33256		90/0.74OZ	100	\$27.40	\$27.40
11	Pringles Mingles BBQ Sauce & Chicken Nuggets	KELLANOVA	38000-33245		90/0.74OZ	300	\$27.40	\$27.40
12	Cheez-It Crackers WG Spicy Buffalo	KELLANOVA	24100-12431		75/CT/0.75OZ	100	\$33.29	\$33.29
13	Cheez-It Crackers WG Original	KELLANOVA	24100-79283		75/CT/0.75OZ	100	\$33.29	\$33.29
14	Cheez-It Crackers WG Original Vend Size	KELLANOVA	24100-10480		60/1OZ	200	\$15.64	\$15.64
15	WG RICE KRISPIES TREAT IW	KELLOGGS	38000-11052		80/1.41OZ	150	\$34.90	\$34.90
16	KETTLE SALT & VINEGAR	LAYS	25113		64/1.375OZ	300	\$40.29	\$40.29
17	KETTLE CLASSIC	LAYS	25115		64/1.375OZ	100	\$40.29	\$40.29
18	KETTLE JALAPENO	LAYS	25111		64/1.375OZ	215	\$40.29	\$40.29
19	KETTLE Applewood Smoked BBQ	Lays	9598		64/1.375oz	200	\$40.29	\$40.29
20	WHITE CHEDDAR PUFF	PIRATE BOOTY	6001500-PB		72/.75OZ	200	\$43.15	\$43.15
21	BBQ CHIPS	POP CHIPS	72200		24/0.8OZ	1025	\$17.48	\$17.48
22	SOUR CREAM & ONION POTATO	POP CHIPS	77700		24/0.8OZ	400	\$17.48	\$17.48
23	MUNCHIE KID'S	QUAKER	36308		104/.875OZ	400	No Bid	No Bid
24	OVEN BAKED CHEDDAR SOUR CREAM	RUFFLES	56882		60/.8OZ	50	\$22.82	\$22.82
25	HNY RST SUNFLOWER KERNELS IW	SUNOPTA	1231780		150/1.2OZ	300	No Bid	No Bid
26	RST SLTD SUNFLOWER KERNALS IW	SUNOPTA	1105050		150/1.2OZ	575	No Bid	No Bid
27	FS MIXED FRUIT	WELCHS	14498		144/1.55OZ	130	\$54.35	\$54.35

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	No Bid	No Bid
2	JUICE 100% ORANGE TANGERINE	APPLE & EVE	84523TPF		36/6.75OZ	1300	No Bid	No Bid
3	JUICE 100% VERY BERRY	APPLE & EVE	84527TPF		36/6.75OZ	1200	No Bid	No Bid
4	Boxed Water 500Ml	Boxed Water	500HX24		24/16.9OZ	325	No Bid	No Bid
5	Boxed Water 250Ml	Boxed Water	250HX24		24/8.4OZ	325	No Bid	No Bid
6	Gatorade G Zero Variety	GATORADE	980124540		24/20OZ	225	No Bid	No Bid
7	FAT FREE CHOCOLATE MILK	GOSSNER	950010		27/8OZ	1155	No Bid	No Bid
8	1% WHITE MILK	GOSSNER	947130		27/8OZ	285	No Bid	No Bid
9	SPARKLING APPLE JUICE	IZZE	1507		24/8.4OZ	325	No Bid	No Bid
10	SPARKLING CLEMENTINE JUICE	IZZE	1505		24/8.4OZ	275	No Bid	No Bid
11	SPARKLING BLACKBERRY JUICE	IZZE	1502		24/8.4OZ	175	No Bid	No Bid
12	SPARKLING PEACH	IZZE	1052		24/8.4oz	250	No Bid	No Bid
13	WATER SPARKLING Variety Pack	LA CROIX	980015918		24/12OZ	25	No Bid	No Bid
14	MIGHTY MANGO	NAKED JUICE	63072		8/10OZ	175	No Bid	No Bid
15	STRAWBERRY BANANA	NAKED JUICE	63071		8/10OZ	180	No Bid	No Bid
16	BLUE MACHINE	NAKED JUICE	01037		8/10OZ	20	No Bid	No Bid
17	GREEN MACHINE	NAKED JUICE	63076		8/10OZ	20	No Bid	No Bid
18	VARIETY PACK	PROPEL	50035		24/16.9OZ	115	No Bid	No Bid
19	BERRY	PROPEL	169		24/16.9OZ	5	No Bid	No Bid
20	KIWI STRAWBERRY	PROPEL	171		24/16.9OZ	5	No Bid	No Bid
21	BOTTLE PURIFIED WATER	PURE LIFE	6827493471		24/16.9OZ	4235	No Bid	No Bid
22	BOTTLE PURIFIED WATER	PURE LIFE	6827432228		48/8OZ	1150	No Bid	No Bid
23	WTRMLN STRWBRY SPARKLING JUICE	SWITCH	7C2480WS		24/8OZ	215	No Bid	No Bid
24	FRUIT PUNCH	SWITCH	7C2480FP		24/8OZ	175	No Bid	No Bid
25	ORGN TNGRN SPARKLING JUICE	SWITCH	7C2480OT		24/8OZ	25	No Bid	No Bid
26	KIWI BERRY	SWITCH	7C2480KB		24/8OZ	200	No Bid	No Bid
27	BLACK CHERRY	SWITCH	7C2480BC		24/8OZ	100	No Bid	No Bid



Sysco Riverside, Inc.
15750 Meridian Parkway
Riverside, CA 92518
T 951.601.5300

sysco.com

RE: Establishing Credit

To Whom It May Concern:

The purpose of this letter is to provide you with the necessary information to establish credit with our firm. Our company name is Sysco Riverside, Inc., a wholly owned subsidiary of Sysco Corporation (NYSE). Pertinent information is listed below:

OFFICERS:

SAUL ADELSBERG – REGION PRESIDENT
JIM HARLAN – REGION VP & CFO
GREGORY S. KEYES – TREASURER
CARMEN NG – SECRETARY

DUN & BRADSTREET NO:	078736180
NAICS CODE:	424410, 424420, 424430, 424440, 424460, 424470
SIC CODE:	514
CALIFORNIA RESALE NO:	SR-EH-102-354909
FEDERAL EIN:	30-0570940
STATE EMPLOYEE ID NO (SEIN)	0020-35442
STATE OF CAL CORPORATION CERT. NO:	C3506328
FDA REGISTRATION NO:	15033804288
PACA LICENSE NO:	20130549
STATE OF INCORPORATION:	DELAWARE
DATE OF INCORPORATION:	MARCH 3, 2009

BANK REFERENCE:

ZION'S BANK
310 SOUTH MAIN STREET 3RD FLOOR
SALT LAKE CITY, UT 84101
CONTACT: PHILIP THOMPSON
Phone: 801-844-8022
Fax: 801-524-2244

Bank inquiries should include a copy of this letter.



Sysco Riverside, Inc.
15750 Meridian Parkway
Riverside, CA 92518
T 951.601.5300

sysco.com

TRADE REFERENCES:

VENTURA FOODS INC., 14970 DON JULIAN RD, INDUSTRY, CA 91746
TYSON FOODS INC., P.O. BOX 2020, SPRINGDALE, AR 72765

(714) 257-3756 acct.# 35535
fax (479)290-4977 acct.#349705

FOSTER FARMS, P.O. BOX 381003, TURLOCK, CA 95381
KELLOGG'S CO., ONE KELLOGGS SQUARE, BATTLE CREEK, MI 49016

(760) 470-1824
(269)961-2000

BILLING & MAILING ADDRESS:

Sysco Riverside, Inc.
15750 Meridian Parkway
Riverside, CA 92518
Phone 951-601-5300

DELIVERY ADDRESS:

Sysco Riverside, Inc.
15750 Meridian Parkway
Riverside, CA 92518
Receiving hours are from 5:00am to Noon
320-inbound@rs.sysco.com – schedule by email only

Sincerely,

Jim Harlan
Region Vice President, Finance

CALIFORNIA STATE BOARD OF EQUALIZATION

SELLER'S PERMIT



ACCOUNT NUMBER

02/26/2013 SR EH 102-354909

SYSCO RIVERSIDE, INC.
15750 MERIDIAN PKWY
RIVERSIDE, CA 92518

NOTICE TO PERMITTEE:
You are required to obey all Federal and State laws that regulate or control your business. This permit does not allow you to do otherwise.

IS HEREBY AUTHORIZED PURSUANT TO **SALES AND USE TAX LAW** TO ENGAGE IN THE BUSINESS OF SELLING TANGIBLE PERSONAL PROPERTY AT THE ABOVE LOCATION. THIS PERMIT IS VALID ONLY AT THE ABOVE ADDRESS.

THIS PERMIT IS VALID UNTIL REVOKED OR CANCELED AND IS NOT TRANSFERABLE. IF YOU SELL YOUR BUSINESS OR DROP OUT OF A PARTNERSHIP, NOTIFY US OR YOU COULD BE RESPONSIBLE FOR SALES AND USE TAXES OWED BY THE NEW OPERATOR OF THE BUSINESS.

Not valid at any other address

For general tax questions, please call our Information Center at 800-400-7115.

For information on your rights, contact the Taxpayers' Rights Advocate Office at 888-324-2798 or 916-324-2798.

BOE-442-R REV. 15 (2-06)

A MESSAGE TO OUR NEW PERMIT HOLDER

As a seller, you have rights and responsibilities under the Sales and Use Tax Law. In order to assist you in your endeavor and to better understand the law, we offer the following sources of help:

- Visiting our website at www.boe.ca.gov
- Visiting a district office
- Attending a Basic Sales and Use Tax Law class offered at one of our district offices
- Sending your questions in writing to any one of our offices
- Calling our toll-free Information Center at 800-400-7115

As a seller, you have the right to issue resale certificates for merchandise that you intend to resell. Conversely, you have the responsibility of not misusing resale certificates. While the sales tax is imposed upon the retailer,

- You have the right to seek reimbursement of the tax from your customer
- You are responsible for filing and paying your sales and use tax returns timely
- You have the right to be treated in a fair and equitable manner by the employees of the Board
- You are responsible for following the regulations set forth by the Board

As a seller, you are expected to maintain the normal books and records of a prudent businessperson. You are required to maintain these books and records for no less than four years, and make them available for inspection by a Board representative when requested. You are also expected to notify us if you are buying, selling, adding a location, or discontinuing your business, adding or dropping a partner, officer, or member, or when you are moving any or all of your business locations. If it becomes necessary to surrender this permit, you should only do so by mailing it to a Board office, or giving it to a Board representative.

If you would like to know more about your rights as a taxpayer, or if you are unable to resolve an issue with the Board, please contact the Taxpayers' Rights Advocate Office for help by calling toll-free, 888-324-2798 or 916-324-2798. Their fax number is 916-323-3319.

Please post this permit at the address for which it was issued and at a location visible to your customers.

STATE BOARD OF EQUALIZATION
Sales and Use Tax Department

Form **W-9**
(Rev. October 2018)
Department of the Treasury
Internal Revenue Service

Request for Taxpayer Identification Number and Certification

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

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

1 Name (as shown on your income tax return). Name is required on this line; do not leave this line blank.
Sysco Riverside, Inc.

2 Business name/disregarded entity name, if different from above

3 Check appropriate box for federal tax classification of the person whose name is entered on line 1. Check only **one** of the following seven boxes.

☐ Individual/sole proprietor or single-member LLC ☒ C Corporation ☐ S Corporation ☐ Partnership ☐ Trust/estate

☐ Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=Partnership) ►
Note: Check the appropriate box in the line above for the tax classification of the single-member owner. Do not check LLC if the LLC is classified as a single-member LLC that is disregarded from the owner unless the owner of the LLC is another LLC that is **not** disregarded from the owner for U.S. federal tax purposes. Otherwise, a single-member LLC that is disregarded from the owner should check the appropriate box for the tax classification of its owner.

☐ Other (see instructions) ►

5 Address (number, street, and apt. or suite no.) See instructions.
15750 Meridian Parkway

6 City, state, and ZIP code
Riverside, CA 92518

7 List account number(s) here (optional)

4 Exemptions (codes apply only to certain entities, not individuals; see instructions on page 3):

Exempt payee code (if any) _____

Exemption from FATCA reporting code (if any) _____

(Applies to accounts maintained outside the U.S.)

Requester's name and address (optional)

Print or type.
See Specific Instructions on page 3.

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. Also see *What Name and Number To Give the Requester* for guidelines on whose number to enter.

Social security number

			-			-				
--	--	--	---	--	--	---	--	--	--	--

or

Employer identification number

3	0	-	0	5	7	0	9	4	0
---	---	---	---	---	---	---	---	---	---

Part II Certification

Under penalties of perjury, I certify that:

- 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
- 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
- I am a U.S. citizen or other U.S. person (defined below); and
- 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 ►

James Harlan

DocuSigned by:
F4248A04AC22468...

Date ►

01/03/2023

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.

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) which may be your social security number (SSN), individual taxpayer identification number (ITIN), adoption taxpayer identification number (ATIN), or employer identification number (EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information returns include, but are not limited to, the following.

- Form 1099-INT (interest earned or paid)

- Form 1099-DIV (dividends, including those from stocks or mutual funds)
- Form 1099-MISC (various types of income, prizes, awards, or gross proceeds)
- Form 1099-B (stock or mutual fund sales and certain other transactions by brokers)
- Form 1099-S (proceeds from real estate transactions)
- Form 1099-K (merchant card and third party network transactions)
- Form 1098 (home mortgage interest), 1098-E (student loan interest), 1098-T (tuition)
- Form 1099-C (canceled debt)
- Form 1099-A (acquisition or abandonment of secured property)

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN.

If you do not return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See *What is backup withholding*, later.

ZIONS BANK

Corporate Services

Apr. 16, 2013

RE: Account Verification

To whom it may concern,

Zions Bank currently has open active depository account(s) in good standing with the ABA Routing Number 124000054 as follows:

Account number 003177268 in the name of SYSCO RIVERSIDE INC.

This same information is valid for both ACH and Fed Wires. SYSCO RIVERSIDE INC is unable to provide a voided check as they do not issue checks from the account that they receive payments into.

SYSCO RIVERSIDE INC's current address on file is:
15750 MERIDIAN PKWY
MARCH AIR RESERVE BASE CA 92518

Feel free to contact me at 801-844-8022 if you have any questions or via email at philip.thompson@zionsbank.com.

Sincerely,



Philip Thompson
Vice President
Technical Corporate Services

SYSCO FOOD SERVICES OF RIVERSIDE, INC.

Up-Dated 3/14/2018

45
499,928

Total acreage
Total Square Footage

Certificate of Occupancy

April, 4 2013

Total Product Lines

11,017

PERISHABLE/ COLD SPACE

Frozen Food	116,274
Meat Room	17,505
Cooler	31,929
Cooler	14,338
Dry Produce	3,607
Perishable Dock	47,553
Ice Cream	4,498
TOTAL	235,704

-5 degrees
32 degrees
36 degrees
48 degrees
55 degrees
42 degrees
-19 degrees

DRY SIDE WAREHOUSE SPACE

Dry Area & Dock	161,825
Maintenance shops & MHE aisle	20,868
TOTAL	182,693

OFFICE AND SUPPORT SPACE

First Floor offices	26,760
Second Floor offices	28,431
Business Review/ Kitchen/ Event Center	5,988
Fleet Maintenance Garage	13,584
Dispatch/ Receiving	1,434
Mechanical/ Utility	5,334
TOTAL	81,531

Tractors

Trailers

Total Drivers

Average Cases Per Week

Average Deliveries Per Day

Average Stops Per Truck

Average Cases Per Stop

Average Miles Per Trip (incl. Shuttle)

Total Number of Customers

97
127
140
310,000
70
11
75
132
4,000

Dock Doors

Solar rooftop panels

Employees

57
4000
430



CERTIFICATE OF LIABILITY INSURANCE

DATE(MM/DD/YYYY)
07/04/2024

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
Aon Risk Services Southwest, Inc.
Houston TX Office
1300 Post Oak Blvd., Suite 1400
Houston TX 77056 USA

CONTACT

NAME:

PHONE
(A/C. No. Ext): (866) 283-7122FAX
(A/C. No.): (800) 363-0105

E-MAIL

ADDRESS:

INSURER(S) AFFORDING COVERAGE

NAIC #

INSURED
Sysco Riverside, Inc.
15750 Meridian Parkway
Riverside CA 92518 USA

INSURER A: Zurich American Ins Co 16535

INSURER B: American Zurich Ins Co 40142

INSURER C: Steadfast Insurance Company 26387

INSURER D:

INSURER E:

INSURER F:

COVERAGES

CERTIFICATE NUMBER: 570107138224

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.

Limits shown are as requested

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			GL0234720315	06/30/2024	06/30/2025	
	☐ CLAIMS-MADE ☒ OCCUR						EACH OCCURRENCE \$2,000,000
							DAMAGE TO RENTED PREMISES (Ea occurrence) \$2,000,000
							MED EXP (Any one person) Excluded
							PERSONAL & ADV INJURY \$2,000,000
							GENERAL AGGREGATE \$5,000,000
							PRODUCTS - COMP/OP AGG \$5,000,000
	GEN'L AGGREGATE LIMIT APPLIES PER:						
	☐ POLICY ☐ PRO-JECT ☒ LOC						
	OTHER:						
A	AUTOMOBILE LIABILITY			BAP 2347204 15	06/30/2024	06/30/2025	
	☒ ANY AUTO						COMBINED SINGLE LIMIT (Ea accident) \$5,000,000
	☐ OWNED AUTOS ONLY	☐ SCHEDULED AUTOS					BODILY INJURY (Per person)
	☐ HIRED AUTOS ONLY	☐ NON-OWNED AUTOS ONLY					BODILY INJURY (Per accident)
							PROPERTY DAMAGE (Per accident)
	UMBRELLA LIAB	☐ OCCUR					EACH OCCURRENCE
	EXCESS LIAB	☐ CLAIMS-MADE					AGGREGATE
	DED	RETENTION					
B	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY			WC234719915	06/30/2024	06/30/2025	
	ANY PROPRIETOR / PARTNER / EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH)	☒ Y ☐ N	N/A	AOS			☒ PER STATUTE ☐ OTHER
A	If yes, describe under DESCRIPTION OF OPERATIONS below.			WC234720115	06/30/2024	06/30/2025	E.L. EACH ACCIDENT \$1,000,000
				MA, WI			E.L. DISEASE-EA EMPLOYEE \$1,000,000
							E.L. DISEASE-POLICY LIMIT \$1,000,000
C	Excess Workers Compensation			EWT234722214	06/30/2024	06/30/2025	E.L. Each Accident \$5,000,000
				TX Non-Subscribers			Aggregate Limit \$10,000,000
				SIR applies per policy terms & conditions			

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

CERTIFICATE HOLDER

Sysco Riverside, Inc.
Attn: CFO
15750 Meridian Parkway
Riverside CA 92518 USA

CANCELLATION

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

Aon Risk Services Southwest, Inc.

Holder Identifier :

Certificate No : 570107138224



ADDITIONAL REMARKS SCHEDULE

Page _ of _

AGENCY Aon Risk Services Southwest, Inc.		NAMED INSURED Sysco Riverside, Inc.	Page _ of _
POLICY NUMBER See Certificate Number: 570107138224			
CARRIER See Certificate Number: 570107138224	NAIC CODE		
EFFECTIVE DATE:			

ADDITIONAL REMARKS

THIS ADDITIONAL REMARKS FORM IS A SCHEDULE TO ACORD FORM,
FORM NUMBER: ACORD 25 FORM TITLE: Certificate of Liability Insurance

INSURER(S) AFFORDING COVERAGE		NAIC #
INSURER		
INSURER		
INSURER		
INSURER		

ADDITIONAL POLICIES

If a policy below does not include limit information, refer to the corresponding policy on the ACORD certificate form for policy limits.

[illegible]

For Internal Use Only

FOOD DEFENSE PLAN

Sysco Riverside Inc.

15750 Meridian Parkway
Riverside, California 92518 USA
Phone: 951-601-5312
Updated: July 1, 2024

Facility Identification #: FDA Registration #: 15033804288

Facility Descr: Sysco Riverside is located on 45 acres of land in the city of Riverside. The facility is approximately 472,627 square feet made up of three internal warehouses, and office spaces. Our three warehouses consist of a dry warehouse, cooler warehouse, freezer warehouse, cold dock and dry dock.

Employee Type Descr: Sysco Riverside employs approximately 480 associates that work in various functions including, sales, merchandising, finance, administration, transportation, warehouse, and maintenance.

Product & Processes: Sysco is a box in box out facility. We warehouse and distribute over 13,000 items to the food service industry locally. Products vary from dry stocked food items, fresh food products, frozen food products, chemicals, and restaurant supply items.

FOOD DEFENSE TEAM

Name	Title	Phone	Primary Contact
Saul Adelsberg	Region President	951-601-5301	
Damian Perez	VP of Operations	951-601-5700	Yes
Jesus Huerta	Director of Transportation	951-601-5720	
Randy Hoover	Director of Warehouse	951-601-5746	Yes
Demion Lewis	Outbound Warehouse Manager	951-601-5723	Yes (Night/PM)
Patti Cheselske	Region VP of Human Resources	951-601-5310	
Anthony Torres	Inventory Control Manager	951-601-5716	
Rafael Wuence	HAACP Coordinator/Food Safety Manager	951-601-5710	Yes
Michael Martinez	Fleet & Facilities Director	951-601-5740	Yes
Blair Noel	Safety Director	951-601-5312	
Ryan Miller	Fleet Manager	951-601-5741	

BROAD MITIGATION STRATEGIES

Section	Measure	Response	Plan Content	Comments	Action Steps
Outside Security					
1. Property Perimeter	1a. Is the property perimeter secured to prevent entry by unauthorized persons (e.g., by security guards, fence, wall, or other physical barriers)?	Currently Doing	A fence secures the property perimeter against unauthorized entry. "No trespassing" signs are posted. There is a security guard at the vehicle entrance during delivery hours and is controlled by remote access after that.	Corporate minimum requirement- One of the following. Fence, security cameras, guard or secured facility with restricted access.	
	1b. Is there adequate lighting around the property perimeter?	Currently Doing	Outside lighting is sufficient to enable detection of suspicious activity or unauthorized entry in parking/paved areas.	Corporate minimum requirement- Lighting should be adequate enough around the facility to deter unusual activities.	

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2. Building Perimeter	2a. Is there adequate lighting outside each building and in between buildings?	Currently Doing	Exterior lights are installed outside and in between all buildings.	Corporate minimum requirement- Lighting should be adequate enough around the facility to deter unusual activities.
	2b. Are primary entrances to the buildings and operating areas monitored and secured?	Currently Doing	All primary entrances to the buildings and operating areas are secured. All doors have properly functioning locks or alarms that are checked on a regular basis.	Corporate minimum requirement- All exterior doors leading to unsecure areas shall be locked and functioning. Access to the facility is by keys or controlled electronic access i.e. badge or fob
	2c. Are emergency exit doors self-locking from the outside, with alarms that activate when the doors are opened?	Currently Doing	Emergency exits are installed with self-locking doors and alarms that will sound when emergency exit doors are opened.	Corporate minimum requirement- Emergency doors are installed, self-locking with alarms.
	2d. Are operational entrances, such as the loading dock doors, secured when not in use?	Currently Doing	The loading dock is regularly monitored, and doors are secured when not in use.	Corporate minimum requirement- Loading dock doors are closed and secured when not in use.
	2e. Are all possible access points into the buildings covered, locked, or otherwise secured?	Currently Doing	All potential access points into the facility, including windows, roof openings, and ventilation openings are secured and monitored regularly. All doors other than the primary entrances are configured as emergency exits only.	Corporate minimum requirement- Any access points (windows, roof, emergency stairs, ventilation opening etc.) must be secured.
	2f. Are products and ingredients that are stored outside the secured building protected by fences, tamper-evident seals, and/or locks?	Currently Doing	Outside storage on the premises is protected from unauthorized access by the use of fencing and locks. Security team monitors trailers in yard.	Corporate minimum requirement- Product stored in a trailer outside of facility must be behind a fenced area or secured with lock or seals.
3. Vehicles	3a. Does the property have a controlled or guarded entrance for vehicles?	Currently Doing	Truck deliveries are verified against a roster of scheduled deliveries. Unscheduled deliveries are held outside the property, pending verification of shipper and cargo. Access badges are used by Sysco Drivers after hours for Company vehicle access.	Inbound loads shall be scheduled and vetted before product is brought into the facility.
	3b. Are all vehicles entering the property identified by decals or other form of company-issued visual identification? This may include forms of permanent identification for employee vehicles, and temporary identification for vehicles belonging to visitors, contract workers, suppliers, and customers.	Currently Doing	All Company vehicles are identified with Company logo and asset number. All non-Company vehicles are required to sign in with Security. Parking for visitors is in a specified area away from loading docks. Employee access is limited to the main entrance and is controlled utilizing security access badge.	Corporate minimum requirement- All Sysco owned vehicles will have identifying decals or markings. Where available, employee parking should be secured and away from the main facility. If this is not reasonable, employee parking shall be marked and access to the facility shall be by access badges, assigned keys or at the front office.
	3c. Where practical, is there some distance (i.e., a buffer zone) between parking areas and entrances to food storage or food processing areas or utilities?	Currently Doing	Vehicle parking for employees and visitors is in a specified area away from loading docks.	Corporate minimum requirement- Where practical, employee and visitor parking will have a buffer zone away from the food storage.

General Inside Security

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4. Facility/Plant	4a. Is there adequate lighting throughout the facility?	Currently Doing	Lighting throughout the facility is adequate and maintained.	Corporate minimum requirement - Adequate lighting is required throughout the facility to reduce the risk of intentional contamination without detection.
	4b. Is there an emergency lighting system in the facility?	Currently Doing	Emergency lighting is installed at the facility and is tested regularly.	Corporate minimum requirement - Emergency lighting system must be available.
	4c. Does your facility have monitored and recorded security cameras such as a closed-circuit television (CCTV) system?	Currently Doing	A CCTV system is in place that records all major areas of the facility, including restricted areas. Recordings from the CCTV are reviewed regularly. 180+ Cameras	Corporate minimum Requirement.
	4d. Does your facility have established emergency procedures, including procedures for responding to an intentional contamination?	Currently Doing	The facility has a standard operating procedure for emergencies, including potential acts of intentional contamination. Employees are trained on the emergency procedures and the facility conducts testing of the procedures periodically.	Corporate minimum requirement - Emergency steps for responding to an intentional contamination are listed in 09 Food Contamination and Tampering Food Safety Assessment
	4e. Does your facility have an emergency alert system that is tested regularly?	Currently Doing	The facility has an emergency alert system that is tested regularly. Employees are trained on what to do if the emergency alert system goes off. The system is reviewed regularly with emergency contacts, as well as the local police and fire departments.	Corporate minimum requirement - An alarm or alert system must be in place and tested.
	4f. Is access to production, storage and other sensitive areas restricted to a small number of employees?	Currently Doing	Only authorized employees are allowed in the Warehouse. All others must be accompanied by a Facility representative.	Corporate minimum Requirement.
	4g. Is there a procedure in place for individuals who normally do not have access but have a legitimate need to gain temporary access to the restricted areas? This would include all visitors, contractors, salespeople, and employees.	Currently Doing	Visitors, guests, and other non-plant employees (contractors, salespeople, truck drivers etc.) are restricted to non-product areas unless accompanied by an authorized facility representative.	Corporate minimum requirement- Nonemployees/visitors must sign in using the visitors log at the front office and be escorted by an employee while in the facility. Contractors doing work on behalf of Sysco will be escorted while in restricted areas.
	4h. Are copies of the facility's site plan and blueprints stored in a secured location at the facility and in an offsite location?	Currently Doing	An up-to-date copy of the facility's site plan and blueprint is stored in a fire-safe locked box in the facilities directors' office. In addition, a copy is located in a secure location offsite. Access to both copies are controlled.	Corporate minimum requirement - Facility site plans and blueprints must be secured.
	4i. Are procedures in place to check maintenance closets, personal lockers, and storage areas for suspicious items or packages?	Currently Doing	Corporate office has a repository of all emergency plans and blueprints. Regular inspections of the facility are conducted, including all utility areas, storage areas, maintenance areas, and docks. All new employees are trained on food safety materials. Refresher awareness training is required for employees annually. Employees are	Corporate minimum requirement- Self audits are documented and corrective actions closed out in a timely manner.

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			trained to report suspicious activities or unusual observations.	
	4j. Do you regularly take inventory of keys to secured/sensitive areas of the facility?	Currently Doing	Security access codes are deactivated when an employee leaves the company or when an employee no longer needs access. Physical keys are issued with documentation maintained.	Corporate minimum requirement- Security access codes are deactivated when an employee leaves the company or when an employee no longer needs access. Physical keys are issued with documentation maintained. Inventory of keys to sensitive areas is taken once each year.
5. Utilities	5a. Are controls for the Heating, Ventilation, and Air Conditioning (HVAC) systems secured by a lock to prevent access by unauthorized persons?	Currently Doing	The control area for HVAC systems is kept locked. The main air intakes are located on the roof. Access to the roof is controlled.	Corporate minimum requirement- The control area for HVAC systems is kept locked with limited access. The main air intakes are in a fenced area and secured. If air intakes are on the building roof, access to the roof shall be limited and secured.
	5b. Are controls for refrigeration, including the main storage areas for combustible materials like ammonia, secured by lock to prevent access by unauthorized persons?	Currently Doing	Refrigeration controls and receivers/storage vessels are in a locked and controlled area.	Corporate minimum requirement- Refrigeration system controls are in a locked and controlled area with limited access.
	5c. Are the water systems used in the food production process, including any storage tanks or reservoirs and any water treatment components, protected from unauthorized access?	N/A		
	5d. Are the controls to the electrical systems (main transformers and switchgear only) protected from unauthorized access?	Currently Doing	The main electrical supply and switchgear are controlled to allow authorized entry only. Only staff and authorized contractors are allowed to access electrical panels and transformers.	Corporate minimum requirement- The main electrical supply and switchgear is controlled to allow authorized entry only.
	5e. Are cleaning/sanitization chemical dispensing systems secured from unauthorized access?	Currently Doing	Storage areas and primary distribution systems for sanitation chemicals are kept in a locked area that is restricted to authorized individuals	Corporate minimum requirement- Only authorized associate must have access to chemical dispensing systems.
6. Laboratory	6a. Is access to the laboratory facility restricted to authorized employees (e.g., by locked door, pass card, etc.)?	N/A		
	6b. Is a procedure in place to receive and securely store reagents?	N/A		
	6c. Are laboratory materials restricted to the laboratory, except as needed for sampling or other authorized activities?	N/A		
	6d. Is a procedure in place to control and dispose of reagents?	N/A		

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7. Process Computer Systems

7a. Is access to these process control systems restricted to trusted employees?

Currently Doing

Site follows Sysco Information Security Policy. Access to computers and networks are limited for use to only authorized employees.

<https://sysco.sharepoint.com/sites/PolicyPortal/pages/policies.aspx>

Corporate minimum requirement- All sites shall follow the Sysco Information Security Policy. Access to computers and networks shall be limited for use to only authorized employees.

7b. Is access to process control computer systems password protected?

Currently Doing

All computers require log-in credentials issued by Sysco. All desktop computers are inside the building which is accessed by badges.

Corporate minimum requirement- All sites shall follow the Sysco Information Security Policy. Access to computers and networks shall be limited for use to only authorized employees.

7c. Are firewalls built into the computer network used for process controls?

Currently Doing

Firewall Use (Port Opening) Firewalls are utilized to enable specifically defined ports and protocols for inbound and outbound communications sessions. When used in conjunction with the load balancing equipment, the firewalls participate in the layered approach to facilitating secured communications into and out of Sysco.

Corporate minimum requirement- All sites shall follow the Sysco Information Security Policy. Access to computers and networks shall be limited for use to only authorized employees. Firewall Use (Port Opening) Firewalls are utilized to enable specifically-defined ports and protocols for inbound and outbound communications sessions. When used in conjunction with the load balancing equipment, the firewalls participate in the layered approach to facilitating secured communications into and out of Sysco.

7d. Is antivirus software installed on the process controls computer system and is it frequently updated?

Currently Doing

All applicable Sysco systems, which includes, but is not limited to, servers, desktops, and laptops, shall have Sysco approved anti-virus software installed, active, and functioning appropriately. Anti-virus software shall receive regular updates

Corporate minimum requirement-All sites shall follow the Sysco Information Security Policy. Access to computers and networks shall be limited for use to only authorized employees.

7e. When an employee's employment ends, is their access to process control computer systems disabled?

Currently Doing

Accounts for terminated staff will be deleted as soon as possible, starting with their Windows Active Directory account, following their termination. Dormant user and computer accounts shall be disabled after 90 days and then deleted after an additional 15 days of inactivity.

Corporate minimum requirement-All sites shall follow the Sysco Information Security Policy. Access to computers and networks shall be limited for use to only authorized employees.

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Logistics and Storage Security

8. Suppliers and Vendors

8a. When choosing suppliers for your packaging materials, labels, ingredients, and raw materials, do you consider whether they have developed a Food Defense Plan?	Currently Doing	Company policy requires all suppliers to have a Food Defense Plan and to implement food defense measures at their facilities. Sysco corporate approves vendors as meeting all criteria for suppliers.	This will be not applicable for Distribution centers because Distribution centers are not preparing finished product.
8b. Do you have a supplier approval certification system in place to ensure that you purchase supplies only from known, reputable sources?	Currently Doing	All suppliers must be approved within our supplier certification program. The contractual agreements require the supplier to have adequate food defense measures.	Corporate minimum requirement - Distribution center must have a written contract with all suppliers.
8c. Do you audit or inspect supplier food defense programs or require that they have third party audits or inspections?	Currently Doing	National Suppliers are audited by Corporate	Corporate minimum requirement

9. Incoming Shipments

9a. Are trailers and trucks on the premises maintained under lock and/or tamper-evident seal when not being loaded or unloaded?	Currently Doing	All trucks and trailers with supplies, raw materials, or finished goods must be sealed until use. If the seal must be removed for inspection, a new seal is applied and documented.	Corporate minimum requirement- Sysco owned tractors and trailers will be secured (locks or seals) when not enclosed by a security fence while loading and unloading. All inbound deliveries will be will be checked for locks or seals. Seals will be checked against shipping documents.
9b. Is there close supervision of the unloading of vehicles transporting raw materials, finished products, ingredients or other materials used in food processing?	N/A		This will be not applicable for Distribution centers.
9c. Are there procedures that require the acceptance of authorized, expected shipments only?	Currently Doing	Loading and unloading activities are scheduled and/or monitored. Only scheduled shipments are received. Unscheduled or unauthorized shipments are held until authorization is obtained.	Corporate minimum requirement- Loading and unloading activities are scheduled and/or monitored.
9d. Is access to loading docks controlled to avoid unverified or unauthorized deliveries?	Currently Doing	Truck deliveries are verified against a roster of scheduled deliveries by Security. Unscheduled deliveries are held outside the property, pending verification of shipper and cargo.	Corporate minimum requirement- Access to the shipping docks should be limited to authorized personnel.
9e. Are incoming shipments of raw materials, ingredients, and packaging materials required to be sealed with tamper-evident or numbered seals (and documented in the shipping documents)?	N/A		This will be not applicable for Distribution centers.
9f. Are tamper-evident seals verified prior to acceptance?	Currently Doing	Procedures require personnel to verify the seal numbers and inspect documents prior to acceptance of the shipment.	Corporate minimum requirement- If seals are present they should be verified.
9g. Are less-than-truckload (LTL) or partial load shipments vehicles checked?	Currently Doing	Upon arrival of the shipment, any less-than-truckload (LTL) or partial shipments are verified. Multiple delivery trucks have to provide proper documentation. Open trucks are checked for content and condition.	Corporate minimum requirement- Upon arrival of the shipment, any less than-truckload (LTL) or partial shipments are verified. The load should

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				be checked for tampering.
10. Outgoing Shipments	10a. Are shipping vehicles (trucks, tankers, rail cars) inspected prior to loading to detect the presence of any foreign/hazardous materials?	Currently Doing	Outgoing vehicles are examined for suspicious activity, evaluated for previous use or presence of potentially hazardous materials. Inspections of outgoing shipments are documented.	Corporate minimum requirement- All outbound shipments must be inspected prior to loading.
	10b. Are outgoing shipments enclosed and sealed with tamper-evident seals (or locks)? Are the seal numbers on outgoing shipments documented on the shipping documents?	Currently Doing	Sysco Drivers deliver all local routes from controlled site. Seals are placed on routes when destined for domicile yards. Seals are required when trailers are unattended and are distributed at the yard to drivers.	Corporate minimum requirement- Sysco owned tractors and trailers will be secured (locks or seals) when not enclosed by a security fence while loading and delivery.
	10c. Are chain-of-custody (possession) records maintained for all shipments of finished goods?	Currently Doing	Shipping documents are required for each load indicating the proper inventory, date and time, and the customer for each delivery. Selector, Loader and Driver info is maintained for all outbound deliveries. Only goods on invoice are delivered to customers. Must be signed for at delivery site. Drivers are tracked in to check for off route stops during delivery day.	Corporate minimum requirement- Shipping documents are required for each load indicating the proper inventory. Each customer will sign the invoice accepting the shipment of goods.
	10d. Are effective product recall procedures in place?	Currently Doing	A documented product recall plan is in place. It must be reviewed annually. Trace-back and trace-forward records are maintained and tested regularly through mock or recall events. The recall plan ensures segregation and proper disposition of recalled product and documentation of disposition.	Corporate minimum requirement- A documented product recall plan is in place.
11. Live Animals	11a. If you receive live animals, is there a procedure for immediately notifying the appropriate individuals when animals with unusual behavior and/or symptoms are received?	N/A		This will be not applicable for Distribution centers.
	11b. Are the feed and drinking water supplies for live animals protected from possible intentional contamination?	N/A		This will be not applicable for Distribution centers.
	11c. When transportation companies are selected, is the company's ability to safeguard the security of live animals during shipping considered?	N/A		This will be not applicable for Distribution centers.
12. Returned Products/Goods	12a. Are all returned products/goods examined at a separate designated location in the facility for evidence of possible tampering before salvage or use in rework/reconditioning?	Currently Doing	Returned goods are inspected prior to return and disposed of if not suitable for reuse. If inspection prior to return is not possible, returned goods are isolated and marked with "HOLD" tickets until inspection. A special area (DCI) is set up for inspection of returned goods. Condition is inspected and any damage is investigated to ensure food safety is maintained.	Corporate minimum requirement- Product is inspected at Driver Check In
	12b. Are records maintained of returned products/goods used in rework?	Currently Doing	Returned goods are documented, as are reused or discarded goods.	Corporate minimum requirement - Driver Check In documents disposition.

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13. Ice/Water/Processing Aids	13a. Is access to the piping systems used to transfer potable water, oil, or other ingredients limited?	N/A		This will be not applicable for Distribution centers.
	13b. Are the piping systems used to transfer potable water, oil, or other ingredients inspected periodically?	N/A		This will be not applicable for Distribution centers.
	13c. Is access to water wells restricted (e.g., by locked door/gate or limiting access to designated employees)?	N/A		Corporate minimum requirement- If site is using a water well access to water wells is restricted by a lock. Only authorized personnel can unlock the well.
	13d. Are there water storage tanks, reservoirs, or water treatment systems? Is access to them restricted?	N/A		Corporate minimum requirement- If site is using a water storage tanks, reservoirs or water treatment systems, access to water wells is restricted by a lock. Only authorized personnel can unlock.
	13e. Is access to ice-making equipment and ice storage areas restricted?	Currently Doing	Only staff and authorized contractors are allowed to access area.	Corporate minimum requirement- If ice is used, access to facility icemaking equipment and storage areas must be restricted to authorized personnel only.
	13f. If a public water supply is used, have arrangements been made with local health officials to ensure they immediately notify the plant if the safety of the public water supply is compromised?	Currently Doing	An agreement has been established with our water supplier to notify us directly if the water becomes unfit for use. We are required to review this agreement once each year.	Corporate minimum requirement- Public water supply company shall be contacted to find the best option to be notified if the water is compromised.
14. Storage/Warehouse	14a. Is access to raw material and ingredient storage areas restricted to designated employees (e.g., by locked door or gate)?	N/A		This will be not applicable for Distribution centers because Distribution centers are not preparing finished product.
	14b. Is an access record maintained to indicate who has entered raw material or ingredient storage areas?	N/A		This will be not applicable for Distribution centers because Distribution centers are not preparing finished product.
	14c. Is access to finished product storage areas restricted to designated employees?	Currently Doing	Access to finished goods storage areas is restricted to authorized personnel.	Corporate minimum requirement- Access to finished goods storage areas are restricted to authorized personnel.
	14d. Is access to any additional or temporary storage facilities, such as leased warehousing, shipping containers, storage sheds, or vehicles/trailers, restricted?	N/A		Corporate minimum requirement - Leased warehouses are required to have access controls similar to our facility controls. Any temporary storage on our facility must be locked and accessible only by authorized personnel.
	14e. Do you conduct random security inspections of all storage	Currently Doing	Routine and random unscheduled checks include inspection of all	Corporate minimum requirement - Random

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	facilities (including temporary storage facilities)?		warehouses and all storage areas, including temporary storage areas and storage outside the facility. Records are required for these regular inspections.	inspections are to be completed and documented. (Could use Daily/Weekly walkthroughs, IFSA and self-audits)
	14f. Are product labels and packaging held in a controlled manner to prevent theft and misuse (e.g., counterfeiting)?	N/A		This will be not applicable for Distribution centers because Distribution centers are not preparing finished product.
	14g. Is finished product inventory regularly checked for accuracy?	Currently Doing	Products are inventoried on a regular basis for quantity and evidence of tampering and or damage.	Corporate minimum requirement- Integrity of the product to be monitored during inventory cycle counts and QA checks
15. Hazardous materials/chemicals	15a. Are storage areas that contain hazardous materials/chemicals—such as pesticides, industrial chemicals, cleaning materials, sanitizers, and disinfectants—restricted to allow access by authorized personnel only?	Currently Doing	Hazardous materials and chemicals, including pesticides, cleaning chemicals, and sanitizers, are in a restricted area and secured by a lock. Only authorized personnel have access to the restricted area. All storage areas are locked, monitored and secured.	Corporate minimum requirement - Sanitation chemicals must be labeled and restricted to use by an authorized personnel.
	15b. Is a regular inventory of hazardous materials/chemicals maintained?	Currently Doing	Inventory controls are in place that require documentation. Any discrepancies are immediately reported to management and investigated.	Corporate minimum requirement - Integrity of hazardous materials/chemicals to be monitored during the regular inventory cycle counts.
Management				
16. Personnel Security	16a. Are basic background checks and/or reference checks with previous employers conducted for all new employees?	Currently Doing	Background or reference checks are conducted for all new hires. A more comprehensive background check is conducted for authorized employees who work in sensitive areas	Corporate minimum requirement- Background or reference checks are conducted for all new hires.
	16b. Are more comprehensive background checks conducted on employees who will be working in sensitive operations?	N/A		Corporate minimum requirement- Background or reference checks are conducted for all new hires.
	16c. Are background checks and/or reference checks conducted on all contractors (both permanent and seasonal) who will be working in sensitive operations?	N/A		This will be not applicable for Distribution centers.
	16d. Do all employees receive training on security procedures and food defense awareness as part of their orientation training?	Currently Doing	All new employees are trained on FDA's FIRST food defense materials. Refresher awareness training is required for employees annually. Employees are trained to report suspicious activities or unusual observations. In addition, all facility managers and supervisors are required to take FDA's ALERT food defense awareness training.	Corporate minimum requirement- All associates are trained to report suspicious activities or unusual observations. Recommended to use the FDA's First Alert or similar in Canada.
	16e. Are employees, visitors, and contractors (including construction workers, cleaning crews, and truck	Currently Doing	A procedure to recognize or identify employees in the facility is in place. It consists of badges for visitors, contractors, cleaning crews, and others.	Corporate minimum requirement- Sysco issued badges shall be worn at all times while on site for

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	drivers) identified in some manner at all times while on the premises?			identification.
	16f. Do you control employee and contractor access into the facility during working hours (e.g., coded doors, receptionist on duty, swipe card, etc.)?	Currently Doing	All employees and contractors are required to enter through a single employee entrance. They must also have valid identification and be verified before they are allowed into the facility. The employee entrances are controlled by security access badges.	Corporate minimum requirement- Employees enter the facility through secured access points. Contractors will check in with reception.
	16g. Does your facility control the entry of employees and contractors into the facility during non-working hours?	Currently Doing	During non-working hours, access to the facility is restricted to authorized personnel. Any employees or contractors who need access to the facility must be admitted by the supervisor on duty.	Corporate minimum requirement- Sysco issued access badges will be set to only work during working hours.
	16h. Does your facility have a way to limit temporary employees and contractors (including construction workers, cleaning crews, and truck drivers) to areas of the facility relevant to their work?	Currently Doing	Contractors, temporary employees, and non-facility personnel are restricted only to the specific area they have been authorized. They must display temporary badges and log in as to where they will be working.	Corporate minimum requirement- Sysco issued badges shall be worn at all times while on site for identification.
	16i. Is there a way to identify employees that correlates with their specific functions/assignments/ departments (e.g., corresponding colored uniforms)?	N/A		This will be not applicable for Distribution centers.
	16j. Does management maintain an updated shift roster (i.e., who is absent, who the replacements are, and when new employees are being integrated into the workforce) for each shift?	Currently Doing	Each supervisor is responsible for maintaining and reporting the employee roster for each shift. The roster must identify all regular employees. We do not employ temporary or seasonal employees.	Corporate minimum requirement - Supervisor is responsible to maintain an updated shift roster.
	16k. Does your facility restrict personal items and food within production areas?	Currently Doing	Employees and visitors are restricted as to what they can bring in or take from the facility, including personal items, food, and cameras. Employees lockers are inspected periodically and at random.	Corporate minimum requirement- Sites should be following GMP Policy.
	16l. Is there a policy in place that prohibits employees from removing company-provided clothing and protective gear from the premises?	Currently Doing	Locker rooms and laundry services are available on the facility. Employee uniforms and protective gear may not be taken out of the facility.	This will be not applicable for Distribution centers.
17. Food Defense Plan	17a. Is there a designated person or team to implement, manage, and update the Food Defense Plan?	Currently Doing	Leadership of the food defense team is delegated to the Food Safety Program Manager. A cross-functional team has been formed to support food defense. The list of members of the food defense team is updated at least once a year and when major changes are made to the team.	Corporate minimum requirement - Food Safety Program Manager is the coordinator of the Food Defense team.
	17b. Have supervisors, management, and key personnel received additional food defense training geared towards management?	Currently Doing	Designated management have completed HACCP certification, and refresher training. Additional management have received additional food defense and food safety training.	Corporate minimum requirement- All associates are trained to report suspicious activities or unusual observations.
	17c. Do you conduct regular food defense exercises to test the effectiveness of your Food Defense Plan?	Currently Doing	Mock exercises to test the ability of unauthorized persons to enter the perimeter, the facility, or sensitive areas are performed annually. Routine inspections and annual audits are performed to confirm that procedures	Corporate minimum requirement - Food defense plan should be tested at least once a year.

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		of the Food Defense Plan are being followed.	
17d. Is the Food Defense Plan reviewed (and revised if necessary) periodically?	Currently Doing	The food defense team is required to review and update the Food Defense Plan at least annually. Self-assessments are conducted annually by the team.	Corporate minimum requirement - Food Defense team reviews the Food Defense Plan annually.
17e. Are the details of food defense procedures within the Food Defense Plan kept secure or confidential?	Currently Doing	The Food Defense Plan is a confidential document. A summary of the plan and a summary of results of audits may be shared. Detailed elements and vulnerabilities will not be shared.	Corporate minimum requirement - Food defense plan details are confidential and must be treated as any other Sysco documents.
17f. Is the emergency contact information for local, state, and federal government regulatory authorities and public health officials included in the Food Defense Plan?	Currently Doing	Facility personnel contact information is kept up to date and reviewed/updated annually. Emergency contact lists are kept up to date and are located in conspicuous areas.	Corporate minimum requirement - Local Emergency contacts must be included in the Food Defense Plan
		Our SEPP plan is reviewed and updated annually. Sysco Emergency Preparedness Plan. All key info is maintained and available to all authorized persons. Copies of the plan are kept in remote locations in case of quake, fire, etc. limiting access into the main building. SEPP electronic copies of the docs are	
17g. Are procedures for responding to threats and actual incidents of product contamination detailed in the Food Defense Plan?	Currently Doing	The food defense team has established procedures for responding to threats as well as actual product contamination events. They have pre-established communication with local, state, and federal incident response personnel for a more efficient response.	Corporate minimum requirement - Actual product contamination response is listed in 09 Food Contamination and Tampering Food Safety Assessment.
17h. Does the Food Defense Plan have procedures to ensure that contaminated or potentially harmful products are held at the facility?	Currently Doing	Established quality "HOLD" procedures will be used to mark and segregate products where an intentional contamination is known or suspected. In addition, the products will be physically isolated, locked where possible, to support potential criminal investigations.	Corporate minimum requirement - Holding of contaminated and potentially harmful products is covered in S-B-10 Hold and Release SOP
17i. Does the Food Defense Plan have procedures for safe handling and disposal of contaminated products and decontamination of the facility in accordance with local environmental guidelines and regulations?	Currently Doing	Potentially hazardous waste (biological or chemical) is controlled and disposed of properly. Disposal is conducted in accordance with local guidance from our local CUPA. Contact information for the local environmental agency is in the emergency contact section of the Food Defense Plan.	Corporate minimum requirement - Holding of contaminated and potentially harmful products are covered in S-B-10 Hold and Release SOP
17j. Are employees encouraged to report signs of possible product contamination, unknown or suspicious persons in the facility, or breaks in the food defense system?	Currently Doing	Employees receive annual training on food defense awareness and are encouraged to report unusual activities.	Corporate minimum requirement - All associates are trained to report suspicious activities or unusual observations.
17k. Does your facility have evacuation procedures in case of an emergency that include controlling access to the facility during evacuation?	Currently Doing	Established facility evacuation procedures are required to address the physical security of the facility and entrances during an evacuation. Only properly identified emergency responders will be allowed access to the facility during an evacuation.	Corporate minimum requirement - Safety department has an evacuation plan.

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VULNERABILITY ASSESSMENT

Process Name	#	Process Step	Total Score	A Score	V Score	Mitigation Suggestions
Receiving	1	Verify condition of the trailer and temperature of refrigerated products	4	2	2	

A - Accessibility V - Vulnerability

* Process step(s) in bold have been identified as actionable process step(s).

EMERGENCY CONTACTS

Emergency Phone List

Resource	Phone
Local Emergency	9-1-1
Local Police Department	951-776-1099
Local Fire Department	951-780-8241
Local FBI	951-686-0335
Local Public Health Department	951-358-5000
Poison Control	800-222-1222
Riverside County DEH/CUPA	888-722-4234 (Day) 951-782-2968 (Night)
EPA/NRC (National Response Center)	800-424-8802
Cal/ EMA Emergency Management	800-852-7550
FBI Headquarters 24 Hour Hotline	(202) 324-3000
FDA Non-Emergency Phone #	Use this link [http://www.fda.gov/Safety/ReportaProblem/ConsumerComplaintCoordinators/default.htm] to find the FDA consumer complaint coordinator # in your area.
FDA 24 Hour Emergency Phone #	1-866-300-4374 or 301-796-8240
FDA District Office	Use this link [http://www.fda.gov/ICECI/Inspections/IOM/ucm124008.htm] to find an FDA District Office in your area.
Water Utility – Western Municipal Water District	951-5717100
Power – So. Cal Edison	800-655-4555
County Law Enforcement Agency	951-776-1099
State Law Enforcement Agency	951-637-8000
State Department of Health	916-328-3605

Company Emergency Contacts

For Internal Use Only

Name	Title	Phone
Saul Adelsberg	Region President	714-612-8852
Damian Perez	VP of Operations	805-947-7241
Michael Martinez	Facilities Director	951-201-0937
Blair Noel	Safety Director	951-201-1401

Supplier Contacts

Company Name	Phone Number(s)	Contact Person(s)
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Customer Contacts

Company Name	Phone Number(s)	Contact Person(s)
Corvel	630-874-7695	Jennifer Stock

Company Name	Phone Number(s)	Contact Person(s)
Mericle Mechanical	714-630-3784	Tom Mericle

Other Contacts

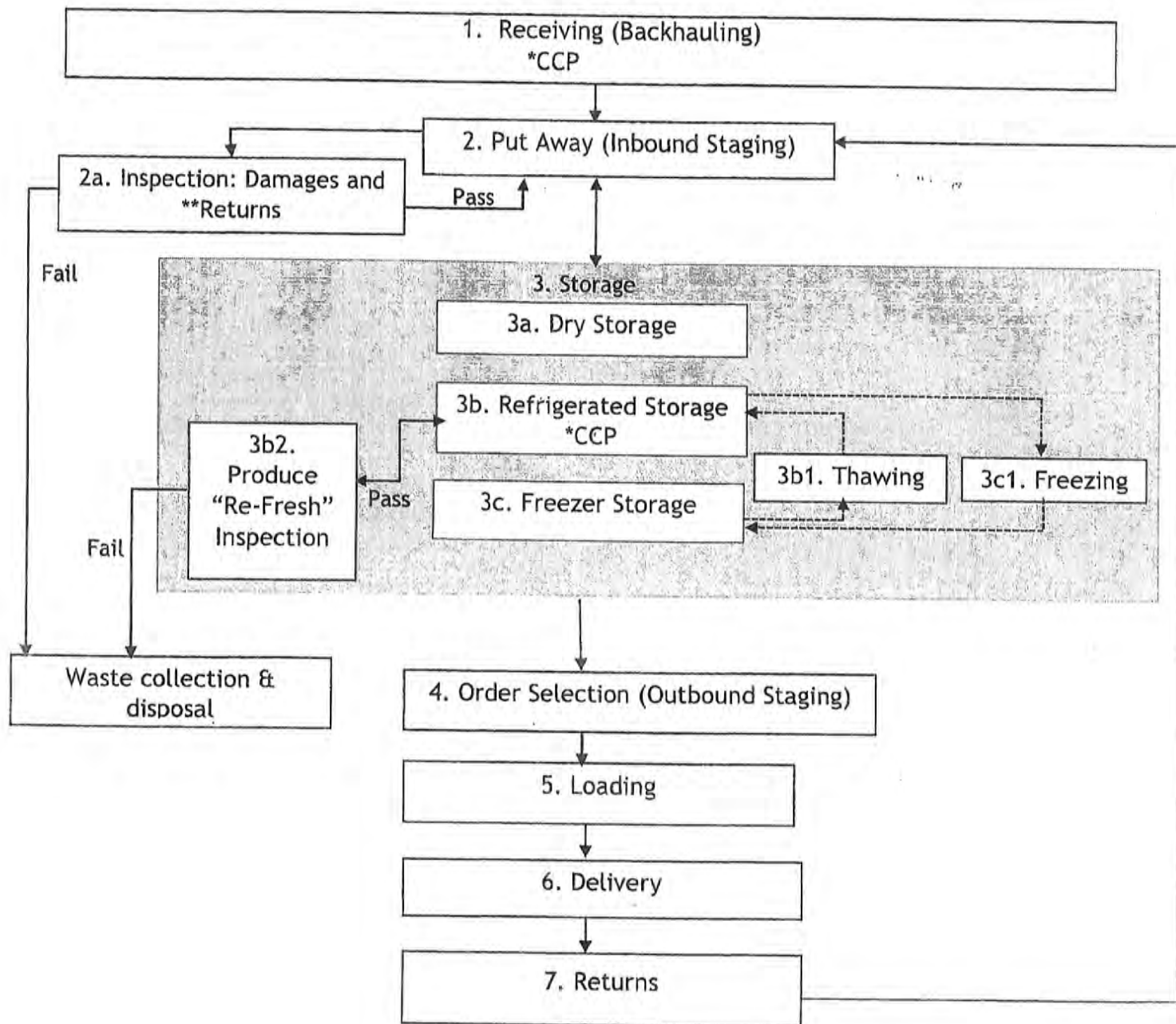
Company Name	Phone Number(s)	Contact Person(s)
Sysco Corporate QA	281-584-2506	Charles Leftwich
Sysco Corporate Safety	281-584-2327	Don Kingery
Sysco Corporate Claims	281-584-1514	Julia Macias

ACTION PLAN

Measure # or Process Step	Action Step	Status	Responsibility	Priority	Dates
17b.	Complete Food Defense Awareness Training	Completed	New FD Team members	Y	11/01/2023

320-16 Food Defense Plan

Storage and Distribution Process Flow Diagram



HACCP Coordinator Signature: _____

* Critical Control Point

** PHF foods return after delivery shall not be allowed back into inventory with exception of Key/Pallet drop (refer to 5-D-02B)

Executive Policy Owner:	Vice President, Quality Assurance
Policy Owners:	Sr. Director, Quality Assurance Director, Food Safety and Quality Assurance
Prepared By:	Sysco Corporate Food Safety
Effective Date:	September 1, 2015
Policy Location:	LiveLink
Version Number:	1
Reason for Revision:	Align with the process
Publish Date:	March 4, 2016
Implementation Date:	March 11, 2016

Date:	September 17, 2016
Version Number:	2
Reason for Revision:	Annual Reanalysis

Date:	
Version Number:	
Reason for Revision:	

* Critical Control Point

** PHF foods return after delivery shall not be allowed back into inventory with exception of Key/Pallet drop (refer to 5-D-02B)



Sysco Food Services of Riverside
15750 Meridian Parkway
Riverside, CA 92518

COMPANY OVERVIEW

SYSCO Food Services of Riverside, Inc. is a wholly owned subsidiary of SYSCO Corporation. The Corporate office is located at 1390 Enclave Parkway, Houston, TX 77077-2099.

SYSCO Food Services of Riverside, Inc, located at 15750 Meridian Parkway, Riverside, CA 92518 is a warehouse facility that receives, stores and distributes food, paper supplies, equipment and chemicals to restaurants, health care facilities, institutions and schools. We are considered a full service distribution company because we currently warehouse over 10,700 items. Our warehouse is 419,019 square feet and consists of dry, refrigerated and frozen storage areas. We distribute product throughout fifty states and Canada.

SYSCO Food Services of Riverside, Inc. distributes a variety of different fish species in various product forms (whole, gutted, fillets, steaks, loins, etc.) both fresh and frozen. In addition, we distribute fresh and frozen shellfish and fresh, frozen and dry items containing seafood.



SYSCO Riverside Mission Statement

As a leading full time distributor to the food service industry, our mission is to:

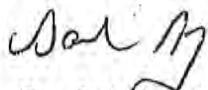
Become the "Premier" food service distributor of Southern California by achieving profitable growth in defined market areas.

Exceed the industry standards of customer service by offering high product quality and delivering complete on-time orders.

Exhibit leadership by developing our human resources to the highest standards of excellence ensuring company growth and customer assistance.

Become a low cost producer of distribution service through managing by results and encouraging innovation for competitive advantage.

Develop initiatives to help our customers succeed.


Saul Adelsberg
President



Sysco Riverside
15750 Meridian Parkway
Riverside, CA 92518
T 951.601.5300

sysco.com

May 30- 2013

TO OUR VALUED CUSTOMERS:

Re: **CERTIFICATION OF COMPLIANCE TO SEAFOOD HACCP REGULATION
(22 CFR 123)**

SYSCO Riverside is in compliance with HACCP Regulation (22 CFR 123) and has implemented and maintains procedures to ensure food safety for all seafood products supplied to our customers.

We further certify that these products are in compliance with current Good Manufacturing Practice requirements, proper Standard Sanitation Procedures and the Fish and Fishery Product Hazard Analysis Critical Control Point requirement as described in (22 CFR 123).

If you require any additional information, please feel free to contact me at (951) 601-5370.

Sincerely,

Terri Karnes

Food Safety & HACCP Specialist



Sysco Riverside
15750 Meridian Pkwy.
Riverside CA 92518

sysco.com

January 17, 2014

To Whom It May Concern:

Please be assured that our company, Sysco Riverside has registered as required by the Public Health Security and Bioterrorism Preparedness Act of 2002 (the Act). We have obtained our registration number as required under the Act from the U.S. Food and Drug Administration (FDA) and intend to keep this number confidential. This number is unique to this company and, since FDA is not planning to publish a list of registration numbers, a facility's registration number should be of little legitimate use to any other entity.

If you have questions related to this requirement and Sysco's compliance please contact Susan Linn at 281.584.1398.

Sincerely,

Saul Adelsberg, President

Sysco Riverside



Sysco Riverside, Inc.
15750 Meridian Parkway
Riverside, CA 92518
T 951-601-5300

Sysco.com

**HOLD HARMLESS AGREEMENT
AND**

GUARANTY/WARRANTY OF PRODUCT

To whom it may Concern:

Sysco Riverside, Inc. ("SYSCO") policy is to obtain Hold Harmless and Guaranty / Warranty of Product Agreement from each of its suppliers which generally provides that each of the articles comprising each shipment or other delivery of any product or products to SYSCO is guaranteed, as of the date of such shipment or delivery, to be on such date not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act, as amended from time to time, and not an article which may not, under the provisions of Section 404 or Section 405 of the Act, be introduced into Interstate commerce.

The foregoing is a continuing guaranty, and generally extends to SYSCO'S customer.

You agree (i) to promptly notify us in writing of any demand complaint or proceeding within your knowledge for claimed violation of said Act as so amended and resulting from or in any manner arising out of any product delivered to you by SYSCO, including the name and address of the complainant and the name of the article involved, and (ii) to promptly furnish us with samples of the product as well as photographs of the shipping container of such product and/or package samples from each shipment.

Sincerely,

Leonard Bryan

CFO

Sysco Riverside, Inc. **Food Safety Commitment**



Sysco Riverside, Inc.
15750 Meridian Parkway
Riverside, CA. 92518

Sysco Riverside, Inc. is committed to adhere to a comprehensive and continuously improving food safety system.

Sysco Riverside, Inc. comprehensive food safety system shall provide the best value products with the highest standards of safety. By achieving this goal, Sysco Riverside, Inc. consistently satisfies the mutually agreed needs and expectations of our customers, achieves business success and ensures that our products are always safe to consume and conform to Corporate, applicable state, provincial, and/or federal requirements. The comprehensive food safety management system is based on preventive controls and contains HACCP plans, food safety policies/standard operating procedures and pre-requisite food safety control programs that meet legal requirements, and industry best practices reflecting the competence of the company to customers, independent authorities and regulators.

Sysco Riverside, Inc. recognizes that a successful food safety culture can be achieved only by following Good Manufacturing Practices and procedures developed through effective risk analysis, training and experience. A comprehensive Hazard Analysis Critical Control Points System (HACCP) has been introduced following a full food safety hazard analysis of all food related operations. All prerequisite programs, SOP's, Policies, work instructions and control mechanisms within HACCP are designed to mitigate risks to food safety. Detailed organizational arrangements and food safety responsibilities for all levels of management are contained in the food safety policies and standard operating procedures.

To ensure success of this commitment, Senior Management is directly responsible for food safety by ensuring adequate: organization and support, equipment and facilities, training and education of all employees, and are responsible for reviewing and auditing performance, and driving continuous improvement. In addition, employees are responsible for the quality of their work, resulting in a culture of continual improvement of the working environment for all employees. Each designated employee with food safety impacts has been provided with the food safety training necessary to enable them to perform their tasks. Employees are required to co-operate with any authorized person to ensure that statutory and regulatory obligations are in full compliance.

The company comprehensive food safety system will be subject to periodic review and revision particularly when changes to operation, legislation or technical knowledge occur and/or upon an adverse event in which the food safety system failed. As President, I and my Senior Management team have overall responsibility for ensuring that company food safety standards, policies and procedures are maintained and implemented, and that food safety performance is regularly reviewed.



Prerequisite & Food Safety Program

The mission of the Prerequisite and Food Safety Program is to provide safe, quality food to ensure customer confidence and satisfaction. The Food Safety program helps prevent food borne illness and contamination by continually reinforcing established receiving, transportation, storage policies and procedures through associate training and education programs.

Standard Operating Procedures have been developed and supervision, employees and outside contractors are trained on these procedures and policies on a regular ongoing basis and training is documented and kept on file. All SOP's are reviewed yearly and/or before training to ensure that they are up to date, current and accurate and changes are made when needed.

The Prerequisite Program is reviewed yearly to ensure that it is up to date and accurate.

PREVENTIVE MAINTENANCE PROGRAM

Summary: The Operating Company shall have a Preventive Maintenance Program (PM) in place that covers the maintenance and repair of the facility, equipment, transportation vehicles and trailers. The PM's can be completed by both OpCo personnel and/or Outside Contractors. All PM services shall be documented and kept on file using the SAP system.

CROSS CONTAMINATION/ALLERGEN CONTROL

Summary: The Operating Company must implement procedures that mitigate the risk of cross contamination occurring from chemicals, refrigerated raw meat, poultry, shelled eggs, seafood and known allergens to any cooked or other than ready-to-eat foods (RTE) fresh fruits, vegetables. OpCo personnel shall be properly trained to identify and to minimize the risk of cross contamination and allergens. Appropriate OpCo personnel should monitor for cross contamination and allergen control and document the same as part of the Sanitation program and verified on the Monthly Facility Inspection Report.

NON-CONFORMING PRODUCT

Summary: The Operating Company shall have documented procedures and policies in place to address the handling of non-conforming, damaged, wasted and returned products. These procedures and policies shall cover the instructions for OpCo personnel on handling of distressed (damaged, infested, temperature abuse, out dated products), wasted and returned products to prevent unacceptable and unsafe products to be distributed to our customers and to ensure proper disposal. These procedures shall also cover the instructions for properly placing products in question on HOLD until disposition has been determined and proper documentation for traceability.

PEST CONTROL

Summary: The Operating Company must have a written Integrated Pest Management Program in place that prevents food adulteration by insect/rodents infestation and/or harborage. If prudent, an outside contractor should provide pest control services including perimeter spray, bait stations on the outside perimeter and catch-all traps on the inside perimeter of the building. The contractor must provide services at an agreed upon frequency that mitigates risk of insects/rodent infestation or harborage. The Operating Company will maintain visit reports, catch-all inspections reports and pest control chemical usage log will be maintained. Appropriate OpCo personnel will verify the Pest Control program through monthly facility inspections.

SANITATION (SSOP)

Summary: Designated Warehouse and/or Contracted Personnel must perform sanitation services for the interior and exterior of the facility. Refer to your documented Sanitation Standard Operating Procedures as well as the policy on Sanitation for details of these responsibilities. Cleaning methods and scheduling shall provide a wholesome and safe storage and distribution environment. A Master Sanitation Schedule shall be completed that documents scheduled cleaning/sanitizing requirements for the facility. Appropriate OpCo personnel will verify sanitation through monthly facility inspections.

TEMPERATURE CONTROL & MONITORING

Summary: The Operating Company shall have Standard Operating Procedure (SOP) in place that will prevent food borne illness by maintaining proper product temperatures throughout the cold chain that details the responsibilities for receiving, put away, storage, delivery, and product returns for refrigerated and frozen products. These procedures cover the instructions for proper handling and storing of refrigerated and frozen products. Refrigerated products must be held at 40 °F (4 °C) or less for food safety control, and frozen items should be held at 10 °F (-12 °C) or less. Receiving, storage and delivery temperatures for refrigerated and frozen foods must be monitored for food safety compliance.

GOOD MANUFACTURING PRACTICES (GMP)

Summary: The Good Manufacturing Practices (GMP) program is implemented at the Operating Company and is designed for a distribution facility. Eating, drinking, and smoking are not allowed in the warehouse. Bathroom facilities must be separated from all storage areas and employees are required to wash hands before returning to work. GMP will be monitored by warehouse supervisors and Appropriate OpCo personnel will verify the same through monthly facility inspections.

TRAINING

Summary: The Operating Company shall ensure that all OpCo Personnel, including Temporary Personnel and Outside Contractors are properly trained on these procedures and policies prior to commencing work and on a regular ongoing basis. All personnel training shall be documented and kept on file and Appropriate OpCo personnel shall routinely review the competencies of personnel training by observing personnel practices and providing retraining as needed.

RECALL PROCEDURES

Summary: The Operating Company shall have written procedures in place that address handling supplier initiated recalls or withdrawals. These guidelines are intended to facilitate prompt management of in-house inventory, communication to customers and retrieval of product from the field.

A Hold Harmless Agreement (HHA) and Certificate of Insurance (COI) are on file with the CFO for local supplier and with Corporate for national suppliers. Recall and Withdrawal actions must be directed to the Chief Financial Officer. SYSCO Corporate Quality Assurance must be notified. Inventory will be reviewed and all affected product in stock will be placed on hold. Shipping information regarding the product will be gathered and affected customers notified. Product returned to the operating company will be placed on hold. Upon final product disposition, as determined by the recalling firm, the supplier will be billed for all associated costs. A final recall summary report will be generated for the government agencies involved.

CUSTOMER COMPLAINTS

Summary: The Operating Company shall have procedures in place to address customer complaints that are food safety related. Customer complaints shall be directed to the Food Safety Team and reviewed weekly to determine if the situation requires a corrective action and/or changes to current procedures. Customer complaints involving seafood are to be forwarded to the HACCP Coordinator who will review the reports to follow up on corrective actions and determine if changes to the HACCP Plans are required. All food safety and HACCP complaints shall be documented and Appropriate OpCo personnel will verify monthly that they have been properly addressed.



Sysco Riverside

Standard Operating Procedures: Supplier Initiated Recall

PURPOSE

In the event of a supplier initiated recall or withdrawal, these guidelines are intended to facilitate prompt (i) management of in-house inventory, (ii) communication to customers and (iii) retrieval of product from the field. A recall (which is used in this document for both recalls and withdrawals unless the context clearly demonstrates otherwise) can be disruptive to Sysco

Riverside's operations and business. This plan envisions close cooperation with Sysco Corporation's Quality Assurance Department in connection with any recall.

All Sysco intra-company communications regarding a recall and its progress are to be made by the Sysco Quality Assurance Department. All calls from the media or the general public must be referred to the Investor Relations Department of Sysco Corporation. All inquiries from regulatory agencies must be directed to the Recall Coordinator of Sysco Riverside.

RECEIPT OF RECALL NOTIFICATION

Sysco Riverside is alerted to potential recalls. Sources of alert may be the Supplier, Baugh Supply Chain Cooperative, Inc. (BSCC), Customers, USDA or FDA Press Release or other news source. Under no circumstances should Sysco Riverside initiate recall activities solely based on a phone call or a verbal request from a brokerage firm, street customer, or multi-unit account customer.

Recall communications from a supplier may be directed to various individuals at Sysco Riverside and may be delivered in person, via fax, mail or e-mail. Official notification will consist of either a notice from a Regulatory Agency or be received on recalling firm's company letterhead from a senior management level employee.

If an Official Notification has not been received, Sysco Quality Assurance must be notified so that they can work with the supplier to obtain appropriate written recall notification.

CONVENE RECALL TEAM

Once an Official Notification is received, the Recall Coordinator must be notified immediately. The Recall Coordinator will convene the Recall Team and they will review the Official Notification to ensure that the directions provided are clear and to determine the next steps to be taken. The Recall

Coordinator initialized a recall log and file. All information regarding the recall must be recorded in this log. This will include but not be limited to date, time, contact name and content of pertinent phone calls, and communications with the recalling firm, customers and any regulatory agencies.

INVENTORY ASSESSMENT

The Recall Coordinator will provide information on the product(s) being recalled, including code date information and when possible case quantities, to the Inventory Control Manager. The Inventory Control Manager will review all suspected product(s) in- house and place affected product on hold. A report of findings, including case quantities on hold will be provided back to the Recall Coordinator.

CUSTOMER ASSESSMENT

If notification of customers is indicated in the Official Notification or if the Recall Team determines that it is in their customers' best interest to the notified, the Recall Coordinator will provide information on the product(s) being recalled, including code date information, case quantities and when possible purchase order information. The Recall Coordinator will run a Customer Eligible for Item Recall Report to determine the customer that may have received affected products.

CUSTOMER NOTIFICATION

Recall communication can be accomplished by telephone, facsimile transmission, e-mail, or special delivery letters conspicuously marked, preferably in bold red type, on the letter and envelope "URGENT – FOOD RECALL". If communication to customers is made by telephone calls or other personal contacts, follow up to this communication should be made in some written form (e.g., letter, e-mail message, or fax).

The Recall Team will review the customer list to determine the most expedient way to notify customers and to establish a specified time frame for the communications to be completed. The timeframe will be established based on the particular situation (e.g., a Class I recall would receive priority). The recall communication must be developed utilizing the guidelines provided in the Sysco Riverside Recall Policy.

When necessary, follow-up communications should be sent to those customers who fail to respond to the initial product removal communication within a specified timeframe.

Once contact has been made with all customers the staff charged with this responsibility will provide documentation of these contacts (e.g. call logs, fax logs, recall return information forms signed by customer, or mail confirmation slips) to the Recall Coordinator. This status report must be issued within the time frame specified by the Recall Coordinator.

The Recall Coordinator will check on progress of the recall communication with those customers that have purchased the recalled product with two (2) business days of the initiation of the recall communications to those customers. The Recall coordinator will take appropriate steps to be sure that customer communications relating to the recall are completed promptly, and will enlist the help of the President of Sysco Riverside as needed.

DISPOSITION

The disposition of any affected product must be provided in writing by the supplier conducting the recall and may include return to the supplier, re-labeling or destroying the product.

SUPPLIER NOTIFICATION

Once all in-house affected product is on hold and all customer have been notified (if required) the Recall Coordinator will provide a summary report to the Supplier indicating the number of cases that have been accounted for and confirmation of product disposition.

USIR56P
4/01/ 6:00:09

HACCP PLAN FORM

PAGE: 10

COMPANY NAME: SYSCO RIVERSIDE, INC.

COMPANY ADDRESS: 15750 MERIDIAN PARKWAY
RIVERSIDE, CA 92518

CODE & DESCRIPTION: HS0006 READY-TO-EAT SEAFOOD PRODUCTSMADE WITH SCOMBROID SPECIES

STORAGE & DISTRIBUTION METHOD:

STORED AND DISTRIBUTED REFRIGERATED OR REFRIGERATED AND ON ICE.

INTENDED USE AND CONSUMER:

TO BE CONSUMED WITH OR WITHOUT FURTHER COOKING BY THE GENERAL PUBLIC INCLUDING SOME DISTRIBUTION TO HOSPITALS AND NURSING HOMES.

CRITICAL CONTROL POINT: RECEIVING
ARE THERE ANY POTENTIAL BIOLOGICAL HAZARDS?

IDENTIFY ANY POTENTIAL HAZARDS INTRODUCED, CONTROLLED OR ENHANCED AT THIS STEP.
Y LIST SPECIFIC HAZARDS, JUSTIFICATIONS AND PREVENTIVE MEASURES BELOW.

SIGNIFICANT HAZARD:

PATHOGEN GROWTH AND/OR TOXIN FORMATION AS RESULT OF TIME/TEMPERATURE ABUSE.
CLOSTRIDIUM BOTULINUM TOXIN FORMATION.

*** NONE ***

CRITICAL LIMIT:

THE PRODUCT MUST NOT BE EXPOSED TO TEMPERATURES IN EXCESS OF 40°F FOR A CUMULATIVE TIME OF MORE THAN 4 HOURS OR IN EXCESS OF 70°F FOR MORE THAN 1 HOUR OR QUANTITY OF ICE OR COOLING MEDIA PRESENT MUST BE IN SUFFICIENT AMOUNT TO MAINTAIN PRODUCT TEMPERATURE OF 40°F OR LESS.

THE PRODUCT MUST NOT BE EXPOSED TO TEMPERATURES IN EXCESS OF 40°F FOR A CUMULATIVE TIME OF MORE THAN 4 HOURS OR IN EXCESS OF 70°F FOR MORE THAN 1 HOUR OR QUANTITY OF ICE OR COOLING MEDIA PRESENT MUST BE IN SUFFICIENT AMOUNT TO MAINTAIN PRODUCT TEMPERATURE OF 40°F OR LESS.

*** NONE ***

MONITORING (WHAT):

THE AMBIENT AIR TEMPERATURE OF THE TRANSPORT VEHICLE THROUGHOUT TRANSPORT; CONFIRMATION THAT THE QUANTITY OF ICE AT THE TIME OF RECEIPT IS SUFFICIENT TO SURROUND THE PRODUCT; OR FOR COOLING MEDIA, CONFIRMATION OF THE PRODUCT TEMPERATURE AT THE TIME OF RECEIPT.

THE AMBIENT AIR TEMPERATURE OF THE TRANSPORT VEHICLE THROUGHOUT TRANSPORT; CONFIRMATION THAT THE QUANTITY OF ICE AT THE TIME OF RECEIPT IS SUFFICIENT TO SURROUND THE PRODUCT; OR FOR COOLING MEDIA, CONFIRMATION OF THE PRODUCT TEMPERATURE AT THE TIME OF RECEIPT.

*** NONE ***

MONITORING (HOW):

A TIME/TEMPERATURE RECORDER FOR AMBIENT AIR TEMPERATURE MONITORING DURING TRANSPORT; VISUAL OBSERVATION OF THE QUANTITY OF ICE; OR A THERMOMETER FOR PRODUCT WITH COOLING MEDIA.

A TIME/TEMPERATURE RECORDER FOR AMBIENT AIR TEMPERATURE MONITORING DURING TRANSPORT; VISUAL OBSERVATION OF THE QUANTITY OF ICE; OR A THERMOMETER FOR PRODUCT WITH COOLING MEDIA.

*** NONE ***

MONITORING (FREQ):

EACH SHIPMENT FOR TTR OR A CASE FROM THE TOP, MIDDLE, AND BOTTOM OF EACH PALLET FOR INSPECTION OF ICE OR PRODUCT TEMPERATURE.

EACH SHIPMENT FOR TTR OR A CASE FROM THE TOP, MIDDLE, AND BOTTOM OF EACH PALLET FOR INSPECTION OF ICE OR PRODUCT TEMPERATURE.

COMPANY NAME: SYSCO RIVERSIDE, INC.

COMPANY ADDRESS: 15750 MERIDIAN PARKWAY
RIVERSIDE, CA 92518

CODE & DESCRIPTION: HS0006 READY-TO-EAT SEAFOOD PRODUCTS/MADE WITH SCOMBROID SPECIES

CRITICAL CONTROL POINT: RECEIVING
ARE THERE ANY POTENTIAL BIOLOGICAL HAZARDS?
TURE.

IDENTIFY ANY POTENTIAL HAZARDS INTRODUCED, CONTROLLED OR ENHANCED AT THIS STEP.
Y LIST SPECIFIC HAZARDS, JUSTIFICATIONS AND PREVENTIVE MEASURES BELOW.

*** NONE ***

MONITORING (WHO):
TRAINED TEAM MEMBER.
TRAINED TEAM MEMBER.
*** NONE ***

CORRECTIVE ACTION:

REJECT SHIPMENTS WHERE TIME TEMPERATURE RECORDER IS ABSENT OR INDICATES AMBIENT AIR TEMPERATURE EXCEEDED 40°F FOR MORE THAN 4 HOURS OR EXCEEDED 70°F FOR MORE THAN 1 HOUR AT ANY TIME; SHIPMENTS NOT EXHIBITING ADEQUATE ICE; FOR COOLING MEDIA, PRODUCT EXCEEDING 40°F OR HOLD THE PRODUCT UNTIL IT CAN BE EVALUATED BASED ON TOTAL TIME/TEMPERATURE EXPOSURE. (FOR PR
ODUCTS MAY BE RECEIVED ON HOLD, ISOLATED AND RESTRICTED FROM SHIPMENT UNTIL LOGISTICS ARRANGEMENTS CAN BE MADE). NOTIFY
SUPPLIER. ENSURE TRANSPORTATION PRACTICES HAVE IMPROVED ON SUBSEQUENT LOADS. IF SUPPLIER/CARRIER PRACTICES HAVE NOT I
MPROVED, DISCONTINUE USE OF SUPPLIER OR CARRIER UNTIL EVIDENCE IS OBTAINED THAT TRANSPORTATION PRACTICES HAVE CHANGED.

REJECT SHIPMENTS WHERE TIME TEMPERATURE RECORDER IS ABSENT OR INDICATES AMBIENT AIR TEMPERATURE EXCEEDED 40°F FOR MORE THAN 4 HOURS OR EXCEEDED 70°F FOR MORE THAN 1 HOUR AT ANY TIME; SHIPMENTS NOT EXHIBITING ADEQUATE ICE; FOR COOLING MEDIA, PRODUCT EXCEEDING 40°F OR HOLD THE PRODUCT UNTIL IT CAN BE EVALUATED BASED ON TOTAL TIME/TEMPERATURE EXPOSURE. (FOR PR
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MPROVED, DISCONTINUE USE OF SUPPLIER OR CARRIER UNTIL EVIDENCE IS OBTAINED THAT TRANSPORTATION PRACTICES HAVE CHANGED.

*** NONE ***

RECORDS:

PRINTOUT OF TIME/TEMPERATURE RECORDER TO BE ATTACHED TO THE RECEIVING P.O. WORKSHEET; OR RECEIVING P.O. WORKSHEET TO IN
CLUDE CONFIRMATION OF ICE SUFFICIENT TO SURROUND THE PRODUCT; OR FOR COOLING MEDIA, CONFIRMATION OF THE PRODUCT TEMPERAT
URE UPON RECEIPT. A TTR CALIBRATION LETTER ON FILE. CALIBRATION RECORDS.

PRINTOUT OF TIME/TEMPERATURE RECORDER TO BE ATTACHED TO THE RECEIVING P.O. WORKSHEET; OR RECEIVING P.O. WORKSHEET TO IN
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URE UPON RECEIPT. A TTR CALIBRATION LETTER ON FILE. CALIBRATION RECORDS.

*** NONE ***

VERIFICATION:

REVIEW MONITORING, CORRECTIVE ACTION AND VERIFICATION RECORDS WITHIN ONE WEEK OF PREPARATION TO ENSURE THEY ARE COMPLET
E AND ANY CRITICAL LIMIT DEVIATIONS THAT OCCURRED WERE APPROPRIATELY ADDRESSED. VERIFY THAT A CERTIFICATION LETTER FOR
TEMPERATURE 4 FROM SENSITECH IS ON FILE. CHECK FOR ACCURACY OF THERMOMETERS AND TEMPERATURE RECORDING DEVICES BY COMPARI
NG TO AN NIST THERMOMETER WEEKLY.

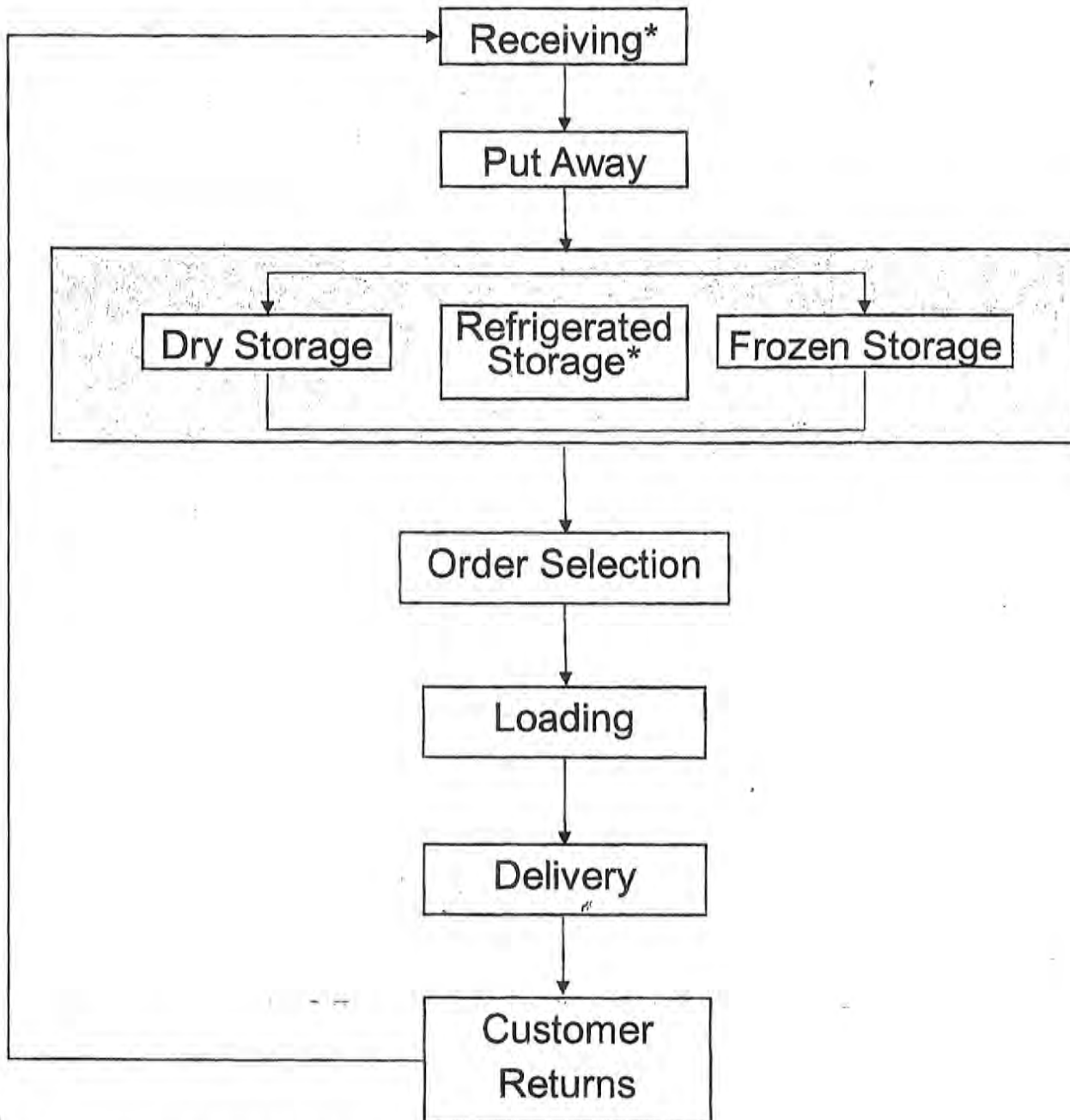
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TEMPERATURE 4 FROM SENSITECH IS ON FILE. CHECK FOR ACCURACY OF THERMOMETERS AND TEMPERATURE RECORDING DEVICES BY COMPARI
NG TO AN NIST THERMOMETER WEEKLY.

*** NONE ***



Sysco Food Services of Riverside
15750 Meridian Parkway
Riverside, CA 92518

Process Flow Chart for processed & Iced Produce, Seafood, Perishables, Warm Vegetables and Dry Groceries



*HACCP Critical Control Point

Customer Credits & Returns

*How this policy
helps our
customers*

Sysco's approach to credits & returns remains simple and aimed at absolute customer satisfaction and ensuring a food safe supply chain. In order to maintain the highest levels of consumer food safety, we ask for your partnership in complying with this Customer Credit and Returns Policy. By working together, we can maintain the food safety and integrity of our supply chain.

Sysco Delivery Associates will return and credit any product that you do not accept at the time of delivery. Checking-in your order also provides you with an opportunity to request credit immediately if a product is invoiced but not included with your delivery. After delivery, credits and returns are limited within the guidelines established within this policy.

Benefits of our Product Return & Credit Policy:

- Ensures product wholesomeness & quality
- Reduces product loss that ultimately impacts both Sysco and our Customer
- Speeds the processing of returns and refunds
- Assures product handling is compliant with HACCP, USDA, FDA, OSHA and HAZMAT requirements
- Reduces the risk that a tampered, damaged, or unwholesome product could be redistributed to another customer

At Time of Delivery

- Most credits and returns should happen when you are receiving your delivery.
- Your Sysco Delivery Associate will gladly help you verify the items delivered agree with your invoice.
- You may choose to return any item for credit at the time of delivery unless the item is a special order. Your Delivery Associate will make an adjustment on your invoice to keep for your records.
- If a product is partially damaged, your Delivery Associate will make an immediate adjustment on your invoice.
- Once you've approved your order (less any items you return) just sign the invoice, indicating you're satisfied with the delivery.

Returning Product after Delivery & Product Integrity Guidelines

Although most credit requests and returns should be generated as you check in your order, we understand that on rare occasions a product may need to be returned after delivery. In order to maintain the highest food safety and product integrity, products designated as high risk and/or sensitive are not eligible for return to inventory. **Refunds or credits for these items will be determined by the Operating Company.** All returns are accepted for a limited amount of time as long as they meet the important guidelines below:

Time:

- Make all returns and credit requests within these timeframes:
- High risk and sensitive products: At time of delivery.
- Perishable items: Within...48 hours from delivery.
- Frozen & non-perishable items: Within...14 days from delivery.

Temperature:

Keep all perishable returns stored at proper temperature to maintain food safety, product integrity and wholesomeness.

- Frozen Items: 0-20°F ■ Perishable Items: 32-40°F

Packaging:

Products are returnable for full credit only when they are in the original package, free of markings or damage, must be stored within the required temperature range at all times, and within the specified return timeframe.

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*Should a return
be requested
after a delivery
has been
made...*

Additional Food Safety Guidelines

High risk and sensitive products include but are not limited to: Refrigerated Ready to Eat (RTE) and Raw Seafood, Frozen Raw Molluscan Shellfish (HS0028 in shell and HS0029 shucked) Refrigerated RTE Fresh Cut/Processed Fruits and Vegetables, All Refrigerated and Frozen Raw Ground Beef, Refrigerated Raw Meat and Poultry, Refrigerated RTE Deli Meats and Poultry, Refrigerated Deli Salads, Fluid Milk, Shell Eggs, Sprouts.

These products are not allowed back into inventory if picked up after delivery.

Chemicals

- Please treat chemical returns with extra attention. Federal HZMAT and OSHA regulations prohibit the transport of open-container chemicals, or chemical products not in the original packaging.
- A Sysco representative must inspect all chemical returns for damage and/or leakage before a pick up and return order can be processed.

Special Order (Non-Stock) Items

- Special order items are products that we do not stock that were ordered especially for you. Because they can't be resold, they are not returnable except when damaged or of inferior quality at the time of delivery.

Drop Shipments

- Drop shipments are sent directly to you from our suppliers. Contact your Sysco representative about any unacceptable items within 48 hours of delivery.

Restocking

- Any exceptions to these return guidelines may result in denial of credit or may be subject to a 20% restocking fee.

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Certificate #

15/6082

Date of Audit

8/12/25 – 8/13/25

Certificate Issue Date

9/17/25

Date of Expiration

1/16/27

Re-audit Due Date

12/5/26

Audit Programme

UNANNOUNCED

Auditor No.

20403

Certificate Traceability Reference
This certificate remains the property of
Mérieux NutriSciences Certification LLC

If you would like to provide feedback
comments on the BRGS Standard or the
audit process directly to BRGS, please
contact tell.brgs.com

Visit the BRGS Directory
(brgsdirectory.com) to validate the
authenticity of this certificate.

**Better Food.
Better Health.
Better World.**

Certificate

**Mérieux NutriSciences Certification LLC certify
that having conducted an audit at**

Sysco Riverside Inc.: Riverside, CA

BRGS Site Code : 2002183

15750 Meridian Parkway, Riverside, CA
92518 USA

Meet the requirements set out in:

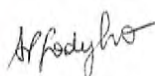
GLOBAL STANDARD for STORAGE AND DISTRIBUTION
ISSUE 4: NOVEMBER 2020

Has achieved grade: AA+

For scope of Activities: The storage and distribution of frozen, chilled, and ambient food and non-food products for foodservice operations using the site's own transportation equipment and drivers. Products include produce, meat, poultry, dairy, shellfish/seafood, and a variety of ambient items including some cleaning chemicals and packaging.

Exclusion from Scope: Wholesale module

Product Categories: 01 - Chilled and Frozen Food
02 - Ambient Food
03 - Packaging and packing materials
04 - Consumer Products



Auditing Officer

Mérieux NutriSciences

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