**BID # 22-02**

RANKIN COUNTY SCHOOL DISTRICT

INVITATION FOR BID

**1220 APPLE PARK PLACE**

**BRANDON MISSISSIPPI 39042**

**TELEPHONE**

**(601) 825-5590**

The Rankin County Board of Education will receive sealed bids until **2:00 p.m. MONDAY, MAY 24, 2021** at the Administrative Office Building of the Rankin County School District, located at 1220 Apple Park Place, Brandon, Mississippi 39042, at which time said bids for the purchase of the following item(s) will be publicly opened, read aloud and taken under advisement:

**DESCRIPTION:**

**CHILD NUTRITION—SANITATION & SAFETY TRAINING, SERVICE & MATERIALS**

The Rankin County Board of Education shall openly meet at the Rankin County School District Administrative Office Building, located at 1220 Apple Park Place, Brandon MS on **WEDNESDAY, JUNE 9, 2021 at 7:30 a.m.**, at which time bids for the purchase of the aforementioned products/services shall be awarded to the lowest and best bidder, provided, however that the Rankin County Board of Education shall have the right to reject any and/or all bids submitted and to waive any informalities.

Items required, specifications, and bid forms may be obtained via the following web address: www.rcsd.ms/bids. You may also obtain the documents in person at the Administrative Office Building of the Rankin County School District, located at 1220 Apple Park Place, Brandon Mississippi.

Bidder must submit bid and attachments to: Lance Fulcher, Director of Purchasing, Rankin County School District, to 1220 Apple Park Place, Brandon, Mississippi.

Electronic bids ***may*** be submitted through the website www.rcsdplans.com. Electronic bids are not required by the RCSD but offered as another means to submit a bid.

Inquiries regarding this bid should be directed to Pam Kirby, Director of Child Nutrition, at pkirby@rcsd.ms.

CONTRACT SECTION IA

BIDDER'S STATEMENT OF ASSURANCES AND COMPLIANCES

The undersigned, as bidder, certifies that the general and special conditions of this bid have been read and understood. the bidder hereby provides assurance that the firm represented in this bid, as indicated below:

1. Will comply with all requirements, stipulations, terms and conditions as stated in the bid

document.

2. Currently complies with all applicable federal and state laws and regulations relative to

non-discrimination in employment practices.

3. CERTIFICATION OF INDEPENDENT PRICE DETERMINATION: By signing the BIDDER'S

STATEMENT OF ASSURANCES AND COMPLIANCES, the Bidder certifies, in connection

with procurement, that they, to the best of their knowledge and belief:

a). That the price in Section II has been arrived at independently, without

consultation, communication, or agreement, for the purpose of restriction

competition; as to any matter relating to such price with any other Vendor or

Bidder.

b). That unless otherwise required by law, the price has not been knowingly

disclosed by the Bidder and will not knowingly be disclosed by the Bidder prior

to the Bid Opening date and time specified in Section I directly or indirectly with

any other Vendor or Bidder.

c). That no attempt has been made or will be made by the Bidder to induce any

other Person or Bidder to submit a BID PROPOSAL for the purpose of restricting

competition.

4. That the agent as indicated on page 3, is officially authorized to represent the firm in

whose name the bid is submitted.

BIDDER: Agent:

Name of Signature of

Company: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Agent: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Title: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

City/State: \_\_\_\_\_\_\_\_\_ Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_

Zip Code: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ City/State: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Telephone: \_\_\_\_\_\_\_\_\_\_\_\_ Zip Code: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Telephone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

RANKIN COUNTY SCHOOL DISTRICT

CHILD NUTRITION DEPARTMENT

CONTRACT FOR SANITATION & SAFETY TRAINING, SERVICE & MATERIALS

July 1, 2021 - June 30, 2022

SECTION IB

STATEMENT OF CERTIFCATION

AS TO "DEBARMENT AND SUSPENSION"

REGULATION OF THE UNITED STATES

DEPARTMENT OF AGRICULTURE

(7 CFR PART 3017)

The undersigned bidder does hereby certify and affirm under penalty of perjury or other applicable laws or regulations that neither it nor any of its principals, agents, partners, subVendors or employees have been proposed for debarment, debarred, suspended or received a notice relative there to, from any Federal or State agency or the United States Department of Agriculture, that has been guilty of or is suspected of being guilty of a violation(s) of the laws, rules or regulations associated with 7 CFR Part 3017 issued January 30, 1989 or as thereafter amended. Upon notice of such alleged debarment and/or suspension consideration, the undersigned agrees that it shall immediately notify in writing the within named school food authority of each event and provide unto such school food authority of such event and provide unto such school food authority (Rankin County School District) a true and correct copy of such notice and findings upon receipt of same by bidder.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

SIGNATURE

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

COMPANY

\_\_\_\_\_\_\_\_\_\_\_\_\_\_

DATE

RANKIN COUNTY SCHOOL DISTRICT

CHILD NUTRITION OFFICE

SECTION II - SANITATION & SAFETY TRAINING, SERVICE & MATERIALS

SCHOOL YEAR 2021-2022

TOTAL BID AMOUNT\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

COMPANY: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ SIGNED: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

ADDRESS: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ TITLE: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

CITY/STATE:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ DATE:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

CONTACT PERSON:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Addendums numbered \_\_\_\_\_\_\_\_\_ thru \_\_\_\_\_\_\_\_\_\_ were received prior to my signing this proposal document.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date

CONTRACT SECTION III - GENERAL BID AND CONTRACT REQUIREMENTS

1. **DELIVERY OF BIDS:** The Rankin County School District will receive sealed,

competitive bids in the Administrative Office Building of the Rankin County School

District, 1220 Apple Park Place, Brandon, Mississippi, as per the date and time specified

in Section I, at which time the bids will be publicly opened, read aloud and taken under

advisement. All bids must be received on or before the date and time specified in

Section I, neither the dating of the bid nor placing it in the mail by this date will meet

the legal requirements pertaining to this bid. Any bid received after the bid opening

shall be marked "LATE BID" and returned to the bidder unopened.

2. **ADDENDUM'S:** No Addendum's will be issued five (5) working days prior to the bid

opening date listed in Section I.

3. **BOTTOM LINE BID:** For bids to be considered complete, all bidders are required to

submit bids on all item(s) listed on this bid. If any bidders do not submit a bid on all

item(s), said bid shall be considered incomplete and rejected.

4. **QUANTITIES:** It shall be understood that any contract established as a result of the

Bid will not obligate Rankin County School District to receive any

quantity in excess of actual requirements. The quantities shown are estimates and

result actual historic tabulation. Rankin County School District will make a

reasonable effort to fully utilize projected supplies of items placed in inventory

specifically for the district. Within ten (10) days after award of contract, the successful

Vendor and the district shall agree on those items that fall into this category.

5. **PROPER EXECUTION:** All bids must be submitted in accordance with Section 31-7-13 of

Mississippi Code of 1972 as amended, and must be properly executed, signed by a

responsible officer or employee of the bidder. All bids must be typed or written in ink,

any alterations or changes that are made must be initialized by the person who signs the

BID PROPOSAL FORM. Bids should be checked before submission for accuracy and

correctness since the Rankin County Board of Education WILL NOT be responsible

for any errors for which the bidder is responsible.

6. **BID WITHDRAWAL and MODIFICATION:** Bids may be modified or withdrawn by written

notice from or in person by the Bidder, if received in the Office of the Director of

Purchasing, twenty-four (24) hours prior to the bid opening date and time set forth in

the BID OPENING SCHEDULE. NO WITHDRAWALS WILL BE ACCEPTED BY TELEPHONE.

If a bidder withdraws his bid, all documents shall remain in the possession of the

Rankin County Board of Education, marked as withdrawn, and included in the

permanent file of that bid number.

7. **RIGHT TO REJECT BIDS:** The Rankin County Board of Education reserves the right to

reject and and/or all bids or any groups thereof and waive formalities.

8. **DAMAGE OR LOSS:**

(a). Any damage or loss to the Rankin County School District's property as a

result of any action by the successful Bidder in the execution or performance

of any item or service in this bid, shall be repaired to the satisfaction of the

Rankin County Board of Education, at the Bidder's expense, within a

reasonable time set forth by the Rankin County Board of Education.

(b). The successful bidder shall hold the Rankin County Board of Education,

Rankin School District, it's Officers, Agents, Employees harmless from

liability of any nature of kind whatsoever, because of use of publisher or

author, manufacturer or agent of any copyrighted or uncopyrighted

composition, secret process, patented or unpatented invention, article,

environment-sensitive material, or appliance furnished or used under this bid.

9. **LABELING OF BID:** It is imperative that the BID PROPOSAL FORM be delivered in

an envelope clearly marked in the lower left-hand corner with the following

information:

PROPSAL Bid #

DATE (date the bid is submitted)

BID ITEM (item for which the bid is submitted)

BIDDER'S NAME

10. **VENDOR QUALIFICATION:** Only qualified companies will be allowed to offer

proposals (bids). The following criteria must be met before a potential Vendor

is qualified:

(a). Product Line - The potential Vendor shall provide proof that the item

listed in Contract Section IV is in stock or can be obtained.

(b). Capacity - A bidder must clearly demonstrate to school district officials

that company has the capacity, physically and financially, to supply item to the school district in economical quantities as required. When distributor stock numbers are not available, distributor must show written proof that he will be able to supply items. Those items not available should be available within fifteen (15) working days of the bid award.

(c). Reliability - A successful bidder must have a proven (or believable) record of

service particularly with respect to delivering all items on a regularly scheduled

basis, at favorable prices. A DISTRIBUTOR MAY BE DESIGNATED AS

UNACCEPTABLE IF THE REQUIREMENTS LISTED HEREIN HAVE BEEN PREVIOUSLY

VIOLATED AND/OR POOR COMMUNICATIONS EXIST BETWEEN THE SELLER AND

THE SCHOOL DISTRICT.

(d). Financial Capacity - The potential Vendor shall have financing adequate

to purchase item in the economical quantities. At the request of the school

district, the potential Vendor shall provide three (3) written references to

document adequate financial capacity.

(e). Accounting Practices - A potential Vendor must clearly demonstrate to

school district officials the capability to provide accurate, reliable and timely

reports. Moreover, a potential Vendor must demonstrate the capability to spontaneously provide data for periodic review of prices by school district officials.

(f). Pre-Proposal Conference Performance - If the district has no historical

records to document compliance with the requirements, three (3) letters of reference from other school districts shall be provided.

11. **COVERAGE LIMTIS: CERTIFICATE OF INSURANCE - Bidder shall include as part of the**

**Bid Documents a copy of Certificate of Liability Insurance. The certificate shall**

**specifically provide that the coverage afforded under the policy or policies will not be**

**cancelled or materially changed until at least thirty (30) days prior written notice has**

**been given to the District.**

12. **PROPOSAL CONFERENCE:** The School District reserves the right to request oral

presentations from those firms determined to be in a competitive range and shall use

the information derived from these oral presentations, if any, in its evaluation.

TBA - Interview Date between (if needed)

13. **REVIEW AND AWARD:**

(a). After the public opening of the bids, school district officials will require a

minimum of five (5) working days for review.

(b). The school district will award the contract at the next regularly scheduled

meeting of the school board after opening or as soon thereafter as possible.

(c). All bids shall be subject to verification of mathematical extensions and

addition. If the errors on math and brands are within the tolerances described

in the Bid, the bottom line will be adjusted, and if the bid is

still low, the bid disclosure procedures will continue.

(d). Mathematical Accuracy of Proposal Offered - If less than ninety percent

(90%) of the mathematical calculations are correct, the school district may elect

to reject the bid. The following items will be classified as mathematical

calculations:

(1). Any error in line item in conversion, addition, or multiplication

which results in an incorrect extension will be counted as one error.

(2). Any error in addition arrive at the bottom line will be counted as

follows: each 1% change in the bottom line will count as one error.

(e). Drivers and helpers shall deliver merchandise into designated storage

areas. Neither drivers nor helpers shall be required to store merchandise

on shelves.

(f). Drivers and helpers shall request the authorized school receiver, or the

designated representative, to verify the accuracy of quantities of each item,

brand and code numbers of each item, and condition of merchandise. A

designated school receiver shall sign each delivery ticket/invoice. Variations

from the norm., i.e., shortages, damages, etc., shall be noted on each ticket by

the designated school receiver. The Vendor shall not be required to issue credits for errors not detected at the time of delivery, except for hidden

damage. Tickets shall be checked while driver waits. DAMAGED MERCHANDISE

WILL NOT BE ACCEPTED.

(g). Special or intermediate deliveries shall be required only if a Vendor fails

to deliver a product on a regularly scheduled delivery, in which case the

Vendor shall make delivery within 24 hours or as otherwise requested by

the Child Nutrition Supervisor.

14. **FISCAL FUNDING:** If the effective dates of this contract extend beyond June 30 of the

current fiscal year, it shall be understood that purchases in the next fiscal year are

conditional on the receipt of federal and/or state funds. In the event of the

discontinuance or a decrease in federal and/or state funds, the school district reserves

the right to change the item identification, decrease the quantities and/or delete items.

15 **PAYMENTS:**  All invoices for products received and inspected by the 25th day of the

month will be paid following the monthly School Board Meeting, which is the second

Wednesday in the month.

16. **TERMINATION OF CONTRACTS:** The district may terminate the contract, if the

successful Vendor fails to perform at the level specified in the contract document.

The successful Vendor may terminate the contract if the school district fails to meet

the specified payment terms, or other conditions arise that prohibit the Vendor from

fulfilling contract obligations. Each party shall follow the procedure outlined below, if a

contract is to be terminated:

Step 1 - Issue warning letter and outline violation(s) and length of time to correct the problem.

Step 2 - Issue Letter of Intent to Cancel Contract, if the problem is not resolved by given date.

Step 3 - Issue letter to cancel contract.

17. **STANDARD CONTRACT CONDITIONS:**

(a). This contract shall be governed in all respect - as to validity, construction, capacity,

performance, or otherwise --by the laws of the State of Mississippi.

(b). Vendors providing service under this contract, herewith, assures the school

district that they are conforming to the provisions of the Civil Rights Act of 1964, as

amended.

(c). Vendors shall comply with Executive Order 11246, entitled "Equal Employment

Opportunity", as amended by Labor regulations (41 CFR Part 60).

(d). State Sales and Use Tax Certificate of Exemption form will be issued upon request.

Sales tax shall be included in prices where applicable.

(e). Shall comply with applicable federal, state and local laws and regulations

pertaining to wages, hours, and conditions of employment because of age, race,

religious creed, sex, national origin, or handicap.

(f). Vendor shall comply with all applicable standards, orders, or

requirements issued under Section 306 of the Clean Air Act (42 U.S.C. 1857-h),

Section 508 of the Clean Water Act (33 U.S.C. 1368), Executive Order 11738, and Environmental Protection Agency regulations (40 CFR Part 15), which prohibit

the use under non-exempt federal contracts, grants or loans of facilities

included on the EFPA list of Violating Facilities.

(g). By signing this document, the Vendor certifies that this bid is made

without prior understanding, agreement, or connection with any corporation,

firm or person submitting a bid for the same materials, supplies, or equipment,

and is in all respects fair and without collusion or fraud. The Vendor certifies

that collusive bidding is a violation of federal law and can result in fines, prison

sentences, and civil damage award.

(h). MODIFICATIONS, ADDITIONS, OR CHANGES TO THE TERMS AND

CONDITIONS OF THE INVITATION TO BID MAY BE CAUSE FOR REJECTION OF A

BID. BIDDERS ARE REQUESTED TO SUBMIT ALL BIDS ON THE SCHOOL DISTRICT'S

OFFICIAL FORMS. Bids submitted on company forms will be rejected. This

includes computerized price lists.

CONTRACT SECTION IV -SANITATION & SAFETY TRAINING, SERVICE, AND MATERIALS

Rankin County School District requests proposals on a comprehensive, custom-designed food

safety system with documented ongoing results. The bidder will provide a complete HACCP Food

Safety System composed of personnel instruction and documented training including, color coded

Material Data Sheets, mixing and use posters, management and inventory control system, and a documented routine reporting system for management, as an integral part of this proposal. Respondents are to attach a syllabus of their proposed service program including: schedule of routine training to each individual school (each school is to be serviced monthly during the school year), training material (including color coding), training outlines, copies of all cafeteria used forms, documentation reports and copies of proposed control forms and reports for management use.

The continuing program should offer ongoing support with HACCP experts at regular intervals to accommodate menu offering changes, menu changes, menu expansion, etc. In such instances, the Rankin County Child Nutrition Department will have access to HACCP professionals for plan changes and on-site instruction to ensure that the changes are instituted to each site on an ongoing basis.

This comprehensive Sanitation, Safety, and HACCP system should be included in the proposed monthly service fee. All installation, services, materials, and consultation fees are to be included in this price.

Additionally, a list of material and samples or required dispensing equipment and/or bottles (displaying permanently silk screened OSHA compliance data) should be submitted with the proposal and subsequently made available to schools at no additional cost.

**1. SERVICE**

1. Initial ongoing site-based sanitation and safety in-service training. In-service visits every two

weeks during initial training period or as needed and or requested by site manager. Initial

training period should be for a period that is not less than one month.

2. Service reports after each visit should be sent to the Child Nutrition Director. Reports will

include date and time spent at each site and a brief description of the training services.

3. The successful vendor will provide sufficient service personnel to coordinate complete

implementation of program to each school site within thirty (30) working days of bid award.

4. Vendor will provide direct delivery to each school site of chemical products, training material,

dispensing equipment, etc.

5. Trained service personnel will ensure all necessary Safety Data Sheets for all products

are posted in each school site in accordance with OSHA's hazardous communications Act.

Trained service personnel will ensure all mixing/usage cards, charts and other instructional

material is posted throughout the food service area.

6. All charts, posters, instructional materials, support materials, bottles, containers, etc. will be

in English and Spanish. All equipment will also be labeled with instructions in the before-

mentioned languages.

7. Vendor will agree to a 48-hour response time to any location with re-supply needs or

technical needs.

8. Vendor to provide after the implementation period, a detailed schedule of all service call

times and dates for each site for the entire school year.

9. Vendor to perform annual Hazardous Materials Audit in each sited to access potential liability.

Within ten (10) working days of audit, submit written recommendations to the Child Nutrition

Director with plans and recommendations for elimination these potential liabilities and hazards.

10. A Procedure and Reference Guide in a washable binder for each site, outlining the safe and

effective use of cleaning chemicals and supplies, safe food handling and workplace safety (**prior**

**to publishing, the Director of Food and Nutrition Services must approve the procedures).**

**2. PRODUCT SPECIFICATIONS**

The Vendor must provide and deliver F.O.B. destination, freight prepaid to each site, as a condition of this contract and at no additional cost to the Rankin County Child Nutrition Department, cleaning chemicals and supplies in sufficient quantity to meet the levels of sanitation required by the Rankin County Health Department and the Rankin County School District, Child Nutrition Department.

Where protocols exist, all cleaners must be certified as Green Seal, EcoLogo, or carry the Safer Choice, an EPA Partnership Program) label. **Proof of certification or labeling must be included in Bid packet with product descriptions.**

Package labeling must exhibit clear dilution and use directions in English and Spanish. Detergents must dilute instantly in hot or cold, hard or soft water. Products shall make an effective cleaning solution, which leaves no film or residue, and shall not stain or discolor equipment when used at recommended proportions. At minimum, these chemicals and supplies must include:

1. Anti-Microbial Liquid Hand Soap

Product must be an anti-microbial hand cleaner with strong washing power and good

skin compatibility. Must clean all light dirt without the use of scrubbers and solvents.

Product must prevent excessive swelling of the skin. Must maintain the skins natural

protective acid mantel, which serves to protect it from bacterial or fungal infection.

Must be a clear, viscous liquid: density (at 20C) approximate 1.03g/cm 5. Must be

packaged in ready to use containers that are used in conjunction with a dispenser or be

able to be poured into a dispenser. Product will be unscented or lightly scented.

2. All-Purpose Cleaner (for floor cleaning and spray applications)

To be used with manual and/or machine cleaning methods. To be a low sudsing, easy to

rinse detergent. Product to be biodegradable and make a clear, soluble solution which

leaves no film or residue and not stain or discolor when used at recommended

proportions. Must dilute in hard or soft water. Chemical composition: Blend of mixed

liquid ammonium chlorides. Portion packed in easy to handle packaging.

3. Sanitizer (quaternary solution - no chlorine)

Concentrated liquid blend of quaternary ammonium compounds. Must be EPA

registered. Product to be biodegradable and must dilute in hard or soft water. Provide

active quaternary sanitizer equivalent to 50ppm available chlorine. Chemical

composition: Blend of mixed liquid quaternary ammonium chlorides. Portion packed in

easy to handle packaging.

4. Multi-Purpose Degreaser (for degreasing floors and spray applications)

To be used for heavy-duty cleaning, degreasing of floors, food and nutrition equipment

and other difficult-to-clean surfaces. Product to be biodegradable and must dilute in

hard or soft water. Chemical composition: Blend of mixed liquid quaternary

ammonium chlorides. Must be portion-packed in easy to handle packaging.

5. Concentrated Liquid Pot and Pan Detergent

Concentrated liquid blend of high-foaming detergents, solvents and water conditioning

agents. Biodegradable. USDA list: Category A-1 requires a potable water rinse

following use on food preparation or serving surfaces. Portion control package: each

package makes one quart bottle of concentrate of 25 gallons in three-compartment \ sink.

6. Germicidal Detergent (for cleaning and disinfecting)

Concentrated liquid quaternary ammonium compound or equally effective compound

to provide a broad spectrum of effectiveness against a variety of gram positive and

gram negative organisms including antibiotic resistant staphylococcus; clean all surfaces

including those that are resilient; rid odors by removing odor-forming bacteria; leave no

masking or cover-up odor. Must be biodegradable and equal to EPA registration No

8722-1; USDA list category D-1. Product shall make a clear, soluble solution, which will

leave no film or residue and shall not stain or discolor when used at recommended

proportions.

7. Medicated Hand Cream/Lotion

Product must be slightly oily, silicone-free skin care lotion, which spreads easily, works

well into skin and leaves no residual fat layer. Product must break the dry skin cycle

and restore the skin's natural moisturizing properties. Must be suitable for the face and

all parts of the body it may contact. Product must be white or clear, silicone-free of the

water-in-oil emulsion type. Must be packaged in ready-to-use containers that are used

in conjunction with a dispenser or be able to be poured into a dispenser.

8. Protective Barrier Cream

Product to be a water-repellent protective cream for the skin for use against aqueous

media such as cleaning and disinfectant agents, acids, alkalis and water mixed oils.

Slightly scented or unscented , fatty , silicone-free of the water-in-oil emulsion type.

Product to be packed in individual portion packets or easy to use tubes.

9-11. Dish Machine and Lime Remover Chemicals

Automatic dispensing equipment for product items 9 & 10 must be provided and

installed at each dish machine in every school kitchen that has a dish machine, and

maintained as a condition of this contract.

9. Dish Machine Detergent

A 100 percent concentrated, automatically dispensed, closed-capsule product

system. Highly effective on various soil conditions. Packed with extra water

conditioners and soil suspension agents to control minerals and re-deposition

of soils. Surfactants strip away film that causes spots, streaks and stains.

10. Dish Machine Rinse Additives

Eliminates filming and reduces drying time on all types of ware products

including plastics. Surfactants work with the rinse water for exceptionally fast

sheeting action. Effective in hard water conditions and yet is low foaming when

used in soft water.

11. Lime Removal (Descaler)

Mild acid plus liquid detergent formulation removes lime film, iron stains and

scale on many washable surfaces. Designed for use in dish machines and other

applications.

12. Combination Oven Cleaner/Degreaser

Alkaline degreaser for use on combination ovens. This product should be suitable for manual cleaning or automatic dosing. This product should have controlled foam levels and be effective for the removal of food deposits, grease, oils and carbonized materials. Suitable for use in both atmospheric and non- atmospheric (pressurized) ovens. 1 gallon

13. Combination Oven Delimer

Descaling acid product solvent designed to keep the combination ovens, steamers, and other steam operating equipment at peak performance. Penetrates and removes mineral deposits, water scale, lime, rust and other water-formed deposits. Product must be able to be used in diluted form on exterior stainless surfaces for cleaning. 1 gallon

14. Combination Oven Rinse

Combination oven rinse, dosed automatically, that neutralizes any alkaline detergent residue and ensures an effective rinse process. Reduces water spot markings and helps to control water scale. Product must be suitable for both atmospheric and non-atmospheric (pressurized) ovens. 1 gallon

The Following Other Items to Be Included, But Not Limited To:

a. Elbow-length pot and pan gloves

b. Flexible gloves appropriate to wear when cleaning

c. Green scouring pads

d. Oven scrapers

e. Goggles

f. Sanitizer test kits

g. Dispensing equipment (with OSHA complaint labeling and instructions)

The RCSD reserves the right to negotiate the quality of the items proposed by the vendor for this category. In all cases the Rankin County School District shall be the sole judge of what is considered equal.

**3. MATERIALS/ANCILLARY ITEMS VENDOR TO PROVIDE**

1. Vendor will provide MSDS sheets, temperature logs, procedures for cleaning materials,

charts, posters and any training materials pertinent to employee training and follow-up.

2. Adhesive or method to secure posters, etc., at each site much be provided.

3. Vendor will provide notebooks, binders and any materials deemed necessary for proper

documentation and training for each school site.

4. Vendor will provide pac cutters, sanitizer test kits, sanitizer logs, oven scrapers, spray

bottles, dispensing equipment, dishwashing gloves and goggles as needed, including re-

supply throughout the duration of this program.

5. Vendor will ensure all bottles, containers and dispensing equipment has OSHA-

compliant labeling.

6. Vendor will provide English and Spanish training videos, which will include all the facets

of the program to the Rankin County Child Nutrition Department to be used for

continuous training and retraining of staff and new employees. These videos will not

replace the personalized training provided by the service personnel.

7. Vendor to provide procedure and reference manual covering the mixing, use and

application of all materials used in the program. Reference guide to be complete with

bilingual usage, application tools and task list.

8. Vendor to provide after the implementation period, a detailed schedule of all service

call times and dates for each site per semester.

9. Vendor will provide a staff recognition and motivation program tied into the monthly

site visits utilizing a site visit, grade sheet, or rating sheet. Recognition will be on a

monthly and yearly schedule, based on the Child Nutrition Director's request. The

Child Nutrition Department and Vendor will jointly determine the details.

10. Service will also be continued for all sites "remaining open" for summer school, or for

any other program(s), which include the Child Nutrition Department.

11. Vendor shall be sole Vendor and shall fulfill all items and requirements of the proposal.

12. Dispensing equipment for these products must be provided and installed at each hand- washing sink and each dish machine in every school kitchen (where and when

applicable) and maintained as a condition of this contract.

**4. HACCP DEVELOPMENT & TRANING**

1. Vendor will develop the framework to apply HACCP principals with flow diagrams for

each of the potentially hazardous foods.

2. Vendor will work with department to identify critical control points using the

department & state's limits/standards.

3. Vendor will develop written procedures establishing the specific measurable critical

limits.

4. Vendor will develop written procedures for all steps in the HACCP plan.

5. Vendor will coordinate and participate in staff training with objective and timelines.

6. Vendor will develop standardized sanitation and safety processes and procedures in

each kitchen facility.

7. Vendor will conduct monthly verification of food safety systems and the due diligence

documentation.

8. Vendor must submit sample HACCP plan with bid.

PRESENTATION

Bidder is required to give a presentation to an evaluation committee made up of District

Administrators, Child Nutrition Managers, Child Nutrition Staff, and local Health Department

representatives. The presentation will include an overview of the Service & Safety Training

Program, Service Reports, Products, and materials along with samples of each. Maximum time

for each presentation will be one hour.  **CHILD NUTRITION OFFICE WILL SCHEDULE TIME FOR**

**PRESENTATION AFTER BID OPENING.**

**5. TERMS**

* Vendor will provide proposed program at twenty-five (25) sites for ten months
* Service will also be continued for all sites open for Summer Feeding Programs
* Service will be continuous for any school with year-round service
* Vendor will submit the staff's education, training, position in the firm, and relevant experience for administering program
* Vendor must provide a minimum of three (3) written references from school districts that use this Sanitation & Safety Training Program
* Vendor shall be sole Vendor and shall fulfill all items and requirements of the proposal

**6. PROGRAM COSTING**

The proposed price shall be for implementation and delivery of the specified sanitation and

safety training program, service and materials on an **annual basis**. Monthly billings will be based

on the annual program cost divided by the number of months in the academic year (August thru

May). Billing will be in equal installments starting August 2022.

Prices quoted shall be F.O.B. destination to all school locations listed in Section VI. The District

reserves the option to expand the scope of this RFP for two (2) consecutive years.

**7. EXTENSION**

This contract is for the 2021-2022 school year and shall include four(4) one(1) year

renewal options, which are at the discretion and consensus of both parties. Cost increases or decreases may be absorbed by the school district based on the consumer price index or wholesale price index, but may not exceed 5%. In the event of more than a 5% increase or decrease this contract must be renegotiated.

SECTION IV - STANDARD CONDITIONS OF BID - SANITATION & SAFETY TRAINING, SERVICE & MATERIALS

A.

1. Delivery and service once a month to 25 school sites.

2. Delivery charge to be INCLUDED in price quotations.

3. Substitutions to be approved by Child Nutrition Office prior to delivery.

4. Bid quantities will be met as nearly as possible based on budgetary guidelines.

5. Prior 10-day approval of equal brands required.

6. Substitution without prior approval is cause for disqualification of entire Bid.

7. Orders SHALL be addressed (and delivered to) cafeteria managers.

8. Rankin County School District will not be responsible for merchandise delivered to

location other than cafeteria and signed for by unauthorized parties.

B. REQUIRED CRITERIA

Sanitation & Safety Training, efficiency and safety analysis and routine scheduled services are a mandatory part of this proposal. The Sanitation & Safety Training Program, including HACCP Plan, Service, Materials, Quality of Presentation and Cost will be considered in determining the

award.

**SANITATION & SAFETY TRAINING PROGRAM**

* Safety Training Program Packet
* Reference Guide for Chemical Usage
* Staff Recognition/Motivation Program
* Training Videos for Program Training & Retraining

**HACCP PLAN**

* Proposal for Standard Operation Procedures
* Staff Qualifications
* Staff Training Plan
* Program Verification

**SERVICE**

* Schedule of Service
* Service Report
* Trained Service Personnel/Number of Service Personnel
* Reference of Current Operational Program

**MATERIALS**

* Product Appropriateness for School Food Service
* Effectiveness of Cleaning Product
* Method of Dispensing
* Clarity of Instructions for Product
* Ware washing -color coded etc.

**QUALITY OF PRESENTATION**

* **Overview of Program**
* **Preparedness for Multi-Site Training**
* **Demonstration of Training Materials/Samples**
* **Knowledge of Food Service Operations, OSHA Regulations, Sanitation Requirements**

SECTION IV: SANITATION & SAFETY TRAINING, SERVICE & MATERIALS

BID PERIOD: July 1, 2021 thru June 30, 2022

C. CHARGE FOR TWENTY-FIVE (25) SITES Charge per Location per Month

Brandon Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Brandon High \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Rouse Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Brandon Middle \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Stonebridge Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Steen's Creek Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Florence Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Florence Middle \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Florence High \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Flowood \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

McLaurin Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

McLaurin High \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Northwest Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Northwest Middle \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Northwest High \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Pelahatchie A.C. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Pisgah A.C. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Puckett A. C. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Richland Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Richland Upper Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Richland High \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Northshore Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Oakdale Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Highland Bluff Elementary \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Learning Center \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

TOTAL BID PRICE \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name of firm: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Agent: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Note: Service to additional facilities, if built during the year, would be subject to negotiation for service during the remainder of the year.

**SCHOOL ADDRESSES-MANGAERS NAMES AND SCHOOL NUMBERS**

**Rouse Elementary (K-1)**

151 Boyce-Thompson Dr.

Brandon, MS 39042

Veronica Hubbard 769-428-7885

**Stonebridge Elementary (2-3)**

115 Stonebridge Blvd.

Brandon, MS 39042

601-824-9885

Kim Pate 601-540-3881

**Brandon Elementary (4-5)**

125 Overby Street

Brandon, MS 39042

601-825-4856

Myra Washburn 601-310-4170

**Brandon Middle (6-8)**

408 College Street

Brandon, MS 39042

601-825-3149

Sharon Taylor 601-665-5953

**Brandon High (9-12)**

3090 Hwy 18

Brandon, MS 39042

601-825-5886

Terri Elliott 601-927-9392

**Steen's Creek Elementary (K-2)**

300 Hwy 469 N.

Florence, MS 39073

601-845-1919

Misty Falgout 601-862-0765

**Florence Elementary (3-5)**

285 Hwy. 469 N.

Florence, MS 39073

601-845-8170

Mary McLaurin 601-503-6591

**Florence Middle (6-8)**

123 Beverly Drive

Florence, MS 39073

601-845-8174

Cathleen Nixon 601-670-5421

**Florence High (9-12)**

232 Hwy 469 N.

Florence, MS 39073

601-845-1839

Connie Gilmore 601-941-7635

**McLaurin Elementary (K-6)**

2693 Star Road

Florence, MS 39073

601-845-1595

Becky Grantham 601-573-2261

**McLaurin High (7-12)**

130 Tiger Drive

Florence, MS 39073

601-845-6133

Sunnie Blakeney 601-259-2447

**Northwest Elementary (K-5)**

500 Vine Drive

Flowood, MS 39232-6976

601-992-0952

Manager TBA

**Northshore Elementary (K-5)**

110 Northshore Parkway

Brandon, MS 39047

601-992-5338

Angela Perry 601-954-8466

**Oakdale Elementary (K-5)**

171 Oakdale Road

Brandon, MS 39047

601-829-2840

Monique Green 601-870-8958

**Flowood Elementary (K-5)**

102 Winner's Circle

Flowood, MS 39232

601-992-5832

Manager TBA

**Highland Bluff (K-5)**

5970 Hwy 25

Brandon, MS 39047

601-992-6051

Angela Crapps 601-259-4392

**Northwest Middle (6-8)**

5805 Hwy 25

Flowood, Ms 39232-6675

601-992-0672

Manager TBA

**Northwest High (9-12)**

5875 Hwy 25

Flowood, MS 39232-6196

601-992-1638

Nina Wall 601-260-8765

**Pelahatchie A.C. (K-12)**

213 Brooks Street

Pelahatchie, MS 39145

601-854-7341

Cathy Phillips 601-278-2628

**Pisgah A.C. (K-12)**

125 Pisgah High Road

Sandhill, MS 39161

601-829-1746

Sylvia Archie 769-428-9912

**Puckett A.C. (K-12)**

6382 Hwy 18

Puckett, MS 39151

601-825-0934

Jessica May 601-832-8843

**Richland Elementary (K-2)**

200 Spell Drive

Richland, MS 39218

601-932-1888

Cassie Pugh 601-291-1693

**Richland Upper Elementary (3-6)**

175 Wilson Drive

Richland, MS 39218

601-932-2579

Shannon Williams 769-572-1977

**Richland High (7-12)**

1202 Hwy 49 S.

Richland, MS 39218

601-932-1888

Tina Byrd 601-497-4804

**Brandon Learning Center**

200 School Road

Brandon, MS 39042

601-825-0320

Kelly Hicks 601-668-8103

**ATTACHMENT A**

Using the Product Specification section, please complete the following:

This product data is for informational purposes only.

|  |
| --- |
| **ANTI-MICROBIAL LIQUID HAND SOAP**  Product Name: STOKO Estesol Food Handler Soap - SFS87 or pre-approved equal  Packaging: 2000 ml container  How Dispensed: Self dispensing container  Dilution Ratio: N/A  Portions per Case: 6 containers |
| **ALL PURPOSE CLEANER**  Product Name: All Purpose Detergent - SFS5 or pre-approved equal  Packaging: 1 fluid ounce unit dose Pac  How Dispensed: "Rule of One" - portion controlled dilution  Dilution Ration: 1 to 256  Portions per Case: 132 Pacs |
| **SANITIZER**  Product Name: Santizer - SFS17 or pre-approved equal  Packaging: 4.5 fluid ounce unit dose Pac  How Dispensed: "Rule of One" - portion controlled dilution  Dilution Ration: 1 to 484  Portions per Case 32 Pacs |
| **MULTI-PURPOSE DEGREASER**  Product Name: Degreaser - SFS30 or pre-approved equal  Packaging: 5.25 fluid ounce unit dose pac  How Dispensed: "Rule of One" - portion controlled dilution  Dilution Ration: 1 to 98  Portions per Case 30 Pacs |
| **GERMICIDAL DETERGENT**  Product Name: Germicidal Detergent - SFS20N or pre-approved equal  Packaging: 1 fluid ounce until dose Pac  How Dispensed: "Rule of One" - portion controlled dilution  Dilution Ratio: 1 to 128  Portions per Case: 24 Pacs |
| **MEDICATED HAND CREAM/LOTION**  Product Name: STOKO Lotion - SFS90 or pre-approved equal  Packaging: 1000 ml container  How Dispensed: Self dispensing container  Dilution Ratio: N/A  Portions per Case: 4 containers |
| **PROTECTIVE BARRIER CREAM**  Product Name: STOKO Durapro - SFS95 or pre-approved equal  Packing: 100 ml tubes  How Dispensed: Individual tubes  Dilution Ratio: N/A  Portions per Case: 12 tubes |
| **DISH MACHINE DETERGENT**  Product Name: MyTerra DfE Liquid Mechanical Wash - PA00043 or pre-approved equal  Packaging: 1 gallon container  How Dispensed: self dispensing container  Dilution Ratio: N/A  Portions per Case: 2 containers |
| **DISH MACHINE RINSE ADDITIVES**  Product Name: MyTerra DfE Rinse - PA00041 or pre-approved equal  Packaging: 1 gallon container  How Dispensed: self dispensing container  Dilution Ratio: N/A  Portions per Case: 2 containers |
| **LIME REMOVAL (DESCALER)**  Product Name: MyTerra DfE Lime Safe Descaler - PA00042 or pre-approved equal  Packaging: 1 gallon container  How Dispensed: self dispensing container  Dilution Ratio: N/A  Portions per Case: 4 containers |
| **PH NEUTRAL FLOOR CLEANER**  Product Name: MopPac Lite - 1804 or pre-approved equal  Packaging: 1.5 Fluid ounce unit dose Pac  How Dispensed: "Rule of One" - portion controlled dilution  Dilution Ratio: 1 to 341  Portions per Case: 108 Pacs |