

Vendor:			Jennie-O Turkey Store Sales, LLC
#	Description	Possible Points	Points
1	Product Evaluation:	60	60
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	60
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass
2	Vendor Information	20	10.75
	Vendor Questionnaire (Section 15.0)		
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	1
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1

Vendor:			Jennie-O Turkey Store Sales, LLC
#	Description	Possible Points	Points
4	Minimum shipment weight or number of cases for each end-product processed through this contract is:	1	1
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	0
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please specify.	1	0.75
7	Have you done business with other school systems	1	1
	If yes, name system and volume of business	1	0
	HACCP questionnaire (Section 17.0)		
2	Does your company have a HACCP program in place?	1	1
4	How often do you train your employees on HACCP?	3	0
5	What agencies inspect your facilities?	1	1
7	What was the date and score of last inspection?	3	3
	Marketing Strategies (Section 9.3)	4	0
	Total Non-Cost Subtotal	80	70.75

Awarded Vendor highlighted in bold

Vendor:

Jennie-O Turkey Store Sales, LLC

#	Description	Possible Points	Points
3	Cost	80	80
	Total	160	150.75

Vendor:

			National Food Group	Cherry Central
#	Description	Possible Points	Points	Points
1	Product Evaluation:	60	60	23.53
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	60	23.53
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass	Pass
2	Vendor Information	20	19	15.5
	Vendor Questionnaire (Section 15.0)			

Awarded vendor highlighted in bold

Petersons Farm was not tested due to lateness of sample

Vendor:

			National Food Group	Cherry Central
#	Description	Possible Points	Points	Points
1	Product Evaluation:	60	60	23.53
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1	1
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	1	1
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1	1

Awarded vendor highlighted in bold

Petersons Farm was not tested due to lateness of sample

Vendor:

			National Food Group	Cherry Central
#	Description	Possible Points	Points	Points
1	Product Evaluation:	60	60	23.53
4	Minimum shipment weight or number of cases for each end-product processed through this contract is?	1	1	1
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	1	0.5
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please specify.	1	1	1

Awarded vendor highlighted in bold

Petersons Farm was not tested due to lateness of sample

Vendor:

			National Food Group	Cherry Central
#	Description	Possible Points	Points	Points
1	Product Evaluation:	60	60	23.53
7	Have you done business with other school systems	1	1	1
	If yes, name system and volume of business	1	1	1
	HACCP questionnaire (Section 17.0)			
2	Does your company have a HACCP program in place?	1	1	1
4	How often do you train your employees on HACCP?	3	2	3
5	What agencies inspect your facilities?	1	1	1
7	What was the date and score of last inspection?	3	3	3
	Marketing Strategies (Section 9.3)	4	4	0

Awarded vendor highlighted in bold

Petersons Farm was not tested due to lateness of sample

Vendor:

			National Food Group	Cherry Central
#	Description	Possible Points	Points	Points
1	Product Evaluation:	60	60	23.53
		80	79	39.03
	Total Non-Cost Subtotal			
3	Cost	80	80	
	Total	160	159	39.03

The non-cost portion of proposals (total of items 1 – 2) can receive a maximum of 80 points (50%) out of 160 points possible. Only non-cost proposals that receive 56 points (70% of total non-cost score) or more will have the accompanying cost

Awarded vendor highlighted in bold

Petersons Farm was not tested due to lateness of sample

Vendor:

Vendor:			JTM Provisions Co., Inc.	Tyson Prepared Foods, Inc.
#	Description	Possible Points	Points	Points
1	Product Evaluation:	60	0	60
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	60	60
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass	Pass
2	Vendor Information	20	20	19.5
	Vendor Questionnaire (Section 15.0)			

Awarded Vendor(s) highlighted in bold

Vendor:

			JTM Provisions Co., Inc.	Tyson Prepared Foods, Inc.
#	Description	Possible Points	Points	Points
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1	1
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	1	1
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1	1
4	Minimum shipment weight or number of cases for each end-product processed through this contract is:	1	1	1

Awarded Vendor(s) highlighted in bold

Vendor:

Vendor:			JTM Provisions Co., Inc.	Tyson Prepared Foods, Inc.
#	Description	Possible Points	Points	Points
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	1	1
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please	1	1	1
7	Have you done business with other school systems	1	1	1
	If yes, name system and volume of business	1	1	0.5
	HACCP questionnaire (Section 17.0)			

Awarded Vendor(s) highlighted in bold

Vendor:

Vendor:			JTM Provisions Co., Inc.	Tyson Prepared Foods, Inc.
#	Description	Possible Points	Points	Points
2	Does your company have a HACCP program in place?	1	1	1
4	How often do you train your employees on HACCP?	3	3	3
5	What agencies inspect your facilities?	1	1	1
7	What was the date and score of last inspection?	3	3	3
	Marketing Strategies (Section 9.3)	4	4	4
	Total Non-Cost Subtotal	80	80	79.5
3	Cost	80	80	80
	Total	160	160	159.5

Awarded Vendor(s) highlighted in bold

Vendor:			JTM Provisions Co., Inc.	Land O' Lakes, Inc.	Tasty Brands, LLC	Alpha Foods Co.	Bongards Creameries
#	Description	Possible Points	Points	Points	Points	Points	Points
1	Product Evaluation:	60	60	60	60	60	40
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	60	60	60	60	40
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass	Pass	Pass	Pass	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass	Pass	Pass	Pass	Pass
2	Vendor Information	20	20	19	19	19.5	18
	Vendor Questionnaire (Section 15.0)						
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1	1	1	1	1

Awarded Vendor(s) highlighted in bold
ES Foods did not meet specifications

Vendor:			JTM Provisions Co., Inc.	Land O' Lakes, Inc.	Tasty Brands, LLC	Alpha Foods Co.	Bongards Creameries
#	Description	Possible Points	Points	Points	Points	Points	Points
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	1	1	1	1	1
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1	1	1	1	1
4	Minimum shipment weight or number of cases for each end-product processed through this contract is?	1	1	1	1	1	1
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	1	1	1	1	1

Awarded Vendor(s) highlighted in bold
ES Foods did not meet specifications

Vendor:			JTM Provisions Co., Inc.	Land O' Lakes, Inc.	Tasty Brands, LLC	Alpha Foods Co.	Bongards Creameries
#	Description	Possible Points	Points	Points	Points	Points	Points
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please specify.	1	1	1	1	1	1
7	Have you done business with other school systems	1	1	1	1	1	1
	If yes, name system and volume of business	1	1	0.5	0.5	1	1
	HACCP questionnaire (Section 17.0)						
2	Does your company have a HACCP program in place?	1	1	1	1	1	1
4	How often do you train your employees on HACCP?	3	3	3	3	3	3
5	What agencies inspect your facilities?	1	1	1	1	1	1
7	What was the date and score of last inspection?	3	3	3	3	3	3
	Marketing Strategies (Section 9.3)	4	4	3.5	3.5	3.5	2
	Total Non-Cost Subtotal	80	80	79	79	79.5	58

Awarded Vendor(s) highlighted in bold
ES Foods did not meet specifications

Vendor:

Vendor:			JTM Provisions Co., Inc.	Land O' Lakes, Inc.	Tasty Brands, LLC	Alpha Foods Co.	Bongards Creameries
#	Description	Possible Points	Points	Points	Points	Points	Points
3	Cost	80	80	80	80	80	80
	Total	160	160	159	159	159.5	138

Awarded Vendor(s) highlighted in bold
ES Foods did not meet specifications

Vendor:

Alpha

Conagra (The Max)

Schwans Food Service, Inc.

#	Description	Possible Points	Points	Points	Points
1	Product Evaluation:	60	19.9	15.2	60
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	19.9	15.2	60
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass	Pass	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass	Pass	Pass
2	Vendor Information	20	19.5	14	20
	Vendor Questionnaire (Section 15.0)				
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1	1	1

Awarded vendor highlighted in bold

Vendor:

Alpha

Conagra (The Max)

Schwans Food Service, Inc.

#	Description	Possible Points	Points	Points	Points
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	1	1	1
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1	1	1
4	Minimum shipment weight or number of cases for each end-product processed through this contract is:	1	1	1	1
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	1	0.5	1

Awarded vendor highlighted in bold

Vendor:

Alpha

Conagra (The Max)

Schwans Food Service, Inc.

#	Description	Possible Points	Points	Points	Points
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please specify.	1	1	1	1
7	Have you done business with other school systems	1	1	1	1
	If yes, name system and volume of business	1	1	0.5	1
	HACCP questionnaire (Section 17.0)				
2	Does your company have a HACCP program in place?	1	1	1	1
4	How often do you train your employees on HACCP?	3	3	0	3
5	What agencies inspect your facilities?	1	1	1	1

Awarded vendor highlighted in bold

Vendor:

Alpha

Conagra (The Max)

Schwans Food Service, Inc.

#	Description	Possible Points	Points	Points	Points
7	What was the date and score of last inspection?	3	3	1.5	3
	Marketing Strategies (Section 9.3)	4	3.5	3.5	4
	Total Non-Cost Subtotal	80	39.4	29.2	80
3	Cost	80			80
	Total	160	39.4	29.2	160

The non-cost portion of proposals (total of items 1 – 2) can receive a maximum of 80 points (50%) out of 160 points possible. Only non-cost proposals that receive 56 points (70% of total non-cost score) or more will have the accompanying cost evaluated.

Vendor:

Tyson Prepared Foods, Inc. Pilgrim's Pride Corporation

#	Description	Possible Points	Points	Points
1	Product Evaluation:	60	60	21.6
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	60	21.6
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass	Pass
2	Vendor Information	20	19.5	11.5
	Vendor Questionnaire (Section 15.0)			
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1	1
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	1	0.5

Awarded vendor highlighted in bold

Asian Food Solutions and Gold Creek did not meet specifications.

Vendor:

Tyson Prepared Foods, Inc. Pilgrim's Pride Corporation

#	Description	Possible Points	Points	Points
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1	1
4	Minimum shipment weight or number of cases for each end-product processed through this contract is:	1	1	1
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	1	1
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please specify.	1	1	1
7	Have you done business with other school systems	1	1	1

Awarded vendor highlighted in bold

Asian Food Solutions and Gold Creek did not meet specifications.

Vendor:

Tyson Prepared Foods, Inc. Pilgrim's Pride Corporation

#	Description	Possible Points	Points	Points
	If yes, name system and volume of business	1	0.5	0
	HACCP questionnaire (Section 17.0)			
2	Does your company have a HACCP program in place?	1	1	1
4	How often do you train your employees on HACCP?	3	3	0
5	What agencies inspect your facilities?	1	1	1
7	What was the date and score of last inspection?	3	3	3
	Marketing Strategies (Section 9.3)	4	4	0
	Total Non-Cost Subtotal	80	79.5	33.1
3	Cost	80	80	
	Total	160	159.5	33.1

The non-cost portion of proposals (total of items 1 – 2) can receive a maximum of 80 points (50%) out of 160 points possible. Only non-cost proposals that receive 56 points (70% of total non-cost score) or more will have the accompanying cost evaluated.

Awarded vendor highlighted in bold

Asian Food Solutions and Gold Creek did not meet specifications.

Vendor:			Michael Foods, Inc.
#	Description	Possible Points	Points
1	Product Evaluation:	60	60
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	60
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass
2	Vendor Information	20	14
	Vendor Questionnaire (Section 15.0)		
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	1
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1
4	Minimum shipment weight or number of cases for each end-product processed through this contract is:	1	1
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	1

Vendor:

Michael Foods, Inc.

#	Description	Possible Points	Points
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please specify.	1	1
7	Have you done business with other school systems	1	1
	If yes, name system and volume of business	1	0.5
	HACCP questionnaire (Section 17.0)		
2	Does your company have a HACCP program in place?	1	1
4	How often do you train your employees on HACCP?	3	3
5	What agencies inspect your facilities?	1	1
7	What was the date and score of last inspection?	3	1.5
	Marketing Strategies (Section 9.3)	4	0
	Total Non-Cost Subtotal	80	74
3	Cost	80	80
	Total	160	154

Vendor:			Rich Holdings, Inc., dba Rich Products Corporation
#	Description	Possible Points	Points
1	Product Evaluation:	60	60
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	60
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass
2	Vendor Information	20	19
	Vendor Questionnaire (Section 15.0)		
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	1
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1

Vendor:			Rich Holdings, Inc., dba Rich Products Corporation
#	Description	Possible Points	Points
4	Minimum shipment weight or number of cases for each end-product processed through this contract is:	1	1
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	1
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please specify.	1	1
7	Have you done business with other school systems	1	1
	If yes, name system and volume of business	1	0.5
	HACCP questionnaire (Section 17.0)		
2	Does your company have a HACCP program in place?	1	1
4	How often do you train your employees on HACCP?	3	3
5	What agencies inspect your facilities?	1	1
7	What was the date and score of last inspection?	3	3

Awarded vendor highlighted in bold

Vendor:

Rich Holdings, Inc., dba Rich
Products Corporation

#	Description	Possible Points	Points
	Marketing Strategies (Section 9.3)	4	3.5
	Total Non-Cost Subtotal	80	79
3	Cost	80	80
	Total	160	159

Vendor:

			Smucker Foodservice, Inc.
#	Description	Possible Points	Points
1	Product Evaluation:	60	60
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	60
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass
2	Vendor Information	20	18
	Vendor Questionnaire (Section 15.0)		
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	1
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1

Awarded vendor highlighted in bold

Vendor:

			Smucker Foodservice, Inc.
#	Description	Possible Points	Points
4	Minimum shipment weight or number of cases for each end-product processed through this contract is:	1	1
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	1
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please specify.	1	1
7	Have you done business with other school systems	1	1
	If yes, name system and volume of business	1	1
	HACCP questionnaire (Section 17.0)		
2	Does your company have a HACCP program in place?	1	1
4	How often do you train your employees on HACCP?	3	3
5	What agencies inspect your facilities?	1	1

Awarded vendor highlighted in bold

Vendor:

			Smucker Foodservice, Inc.
#	Description	Possible Points	Points
7	What was the date and score of last inspection?	3	3
	Marketing Strategies (Section 9.3)	4	2
	Total Non-Cost Subtotal	80	78
3	Cost	80	80
	Total	160	158

Vendor:

			Brookwood Farms, Inc.
#	Description	Possible Points	Points
1	Product Evaluation:	60	60
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	60
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass
2	Vendor Information	20	19.5
	Vendor Questionnaire (Section 15.0)		
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	0.5
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1
4	Minimum shipment weight or number of cases for each end-product processed through this contract is:	1	1
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	1

Awarded vendor highlighted in bold

Vendor:

			Brookwood Farms, Inc.
#	Description	Possible Points	Points
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please specify.	1	1
7	Have you done business with other school systems	1	1
	If yes, name system and volume of business	1	1
	HACCP questionnaire (Section 17.0)		
2	Does your company have a HACCP program in place?	1	1
4	How often do you train your employees on HACCP?	3	3
5	What agencies inspect your facilities?	1	1
7	What was the date and score of last inspection?	3	3
	Marketing Strategies (Section 9.3)	4	4
	Total Non-Cost Subtotal	80	79.5
3	Cost	80	80
	Total	160	159.5

Vendor:

			McCain Foods, USA, Inc.	McCain Foods, USA, Inc.
			Potatoes	Sweet Potatoes
#	Description	Possible Points	Points	Points
1	Product Evaluation:	60	60	60
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	60	60
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass	Pass
2	Vendor Information	20	18.5	18.5
	Vendor Questionnaire (Section 15.0)			
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1	1
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	1	1
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1	1

Awarded vendor highlighted in bold

Vendor:

			McCain Foods, USA, Inc.	McCain Foods, USA, Inc.
			Potatoes	Sweet Potatoes
#	Description	Possible Points	Points	Points
4	Minimum shipment weight or number of cases for each end-product processed through this contract is:	1	0	0
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	1	1
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please specify.	1	1	1
7	Have you done business with other school systems	1	1	1
	If yes, name system and volume of business	1	1	1
	HACCP questionnaire (Section 17.0)			
2	Does your company have a HACCP program in place?	1	1	1
4	How often do you train your employees on HACCP?	3	3	3
5	What agencies inspect your facilities?	1	1	1

Awarded vendor highlighted in bold

Vendor:

			McCain Foods, USA, Inc.	McCain Foods, USA, Inc.
			Potatoes	Sweet Potatoes
#	Description	Possible Points	Points	Points
7	What was the date and score of last inspection?	3	3	3
	Marketing Strategies (Section 9.3)	4	3.5	3.5
	Total Non-Cost Subtotal	80	78.5	78.5
3	Cost	80	80	80
	Total	160	158.5	158.5

Vendor:			Calfed Financial Corporation dba Red Gold LLC
#	Description	Possible Points	Points
1	Product Evaluation:	60	60
	Taste Testing: Includes flavor, appearance, aroma, and texture (Sections 9.1)	60	60
	Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1)	Pass/Fail	Pass
	Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1)	Pass/Fail	Pass
2	Vendor Information	20	19
	Vendor Questionnaire (Section 15.0)		
1	How long has your company been in the business of providing the processed food end products with USDA commodities?	1	1
2	Provide background information on your company, including commodity processing, delivery and warehouse capabilities.	1	1
3	Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received:	1	1
4	Minimum shipment weight or number of cases for each end-product processed through this contract is:	1	1

Awarded vendor highlighted in bold

Vendor:			Calfed Financial Corporation dba Red Gold LLC
#	Description	Possible Points	Points
5	What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws?	1	1
6	Please submit order placement and balance tracking procedures. The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link. Please specify.	1	1
7	Have you done business with other school systems	1	1
	If yes, name system and volume of business	1	0.5
	HACCP questionnaire (Section 17.0)		
2	Does your company have a HACCP program in place?	1	1
4	How often do you train your employees on HACCP?	3	3
5	What agencies inspect your facilities?	1	1
7	What was the date and score of last inspection?	3	3
	Marketing Strategies (Section 9.3)	4	3.5
	Total Non-Cost Subtotal	80	79
3	Cost	80	80
	Total	160	159