

OFFICE OF CONTRACTS AND ACQUISITIONS
1200 First Street, NE, Suite 901, Washington, DC 20002
202-442-5111/ FAX 202-442-5634

Amendment No.5 Attachment A-A.1

Prospective Contractors Fifth Set of Official Questions
Request for Proposal
RFP No: GAGA-2016-R-0036A
Caption: FOOD SERVICES MANAGEMENT COMPANY(s)

The District of Columbia Public Schools (DCPS) issued the subject Request for Proposal (RFP) GAGA-2016-R-0036A seeking competitive responses from Prospective Contractors. The RFP issued on December 17, 2015 stimulated several questions from interested Contractors.

The Office of Contracts and Acquisition (OCA) is hereby providing the Office of Food and Nutrition Services (OFNS) with the **official fifth set of questions** submitted by the Prospective Contractor(s).

The questions are being presented in the original format submitted by the prospective contractor(s).

Delineated below are the questions received as of December 24, 2015, 12:00 pm.

QUESTION ONE:

1. What were the number of meals served for the past four school years (since 2010-11) broken down by meal type and including the total per year?
 - a. breakfast
 - b. lunch
 - c. supper
 - d. snack
 - e. total

DCPS Response: See Amendment No. 5 Attachment A-1 _Meal Participation 2009-2015. Please note that participation data prior to 2012-2013 relate to a reimbursable contract and are not the same requirements as found in this solicitation.

- 1a. What were the reasons for any major declines or increases between years?

DCPS Response: Recent gains indicate that engagement and satisfaction contribute to participation and meal service increase success.

QUESTION TWO:

2. When are the dates for the food tastings?

DCPS Response: The DCPS food tastings for this solicitation are tentatively scheduled for February 3 – 6, 2016.

QUESTION THREE:

3. When is breakfast in the classroom served in schools? Before or after the official start of school? Before or after the bell that determines if a student is tardy?

DCPS Response: Breakfast in the classroom service times vary by school as a result of unique school needs. Each Contractor should be prepared to serve meals as specified for each school and able to accommodate the timing. Student tardiness is not determined by the Office of Food and Nutrition Services.

QUESTION FOUR:

4. Please provide all notices to cure issued in the last 3 school years to any vendors.

DCPS Response: This request for the provision of all notices to cure issued in the last 3 school years to any vendor may be secured via FOIA. Requests can be submitted by email at dcpsfoia@dc.gov.

QUESTION FIVE:

5. How were the 10 clusters determined? Were any contractors engaged or consulted for their input on this?

DCPS Response: The clusters were determined by analyzing school feeder patterns and other operational capacities. Only DCPS was involved in the determination of the clusters.

QUESTION SIX:

6. What were the USDA commodity credits back to the District for the past four years?

DCPS Response: All commodity credit due to DCPS has been returned. Please refer to Section C.3.20-USDA Donated Food of this solicitation for information regarding reimbursement to DCPS.

QUESTION SEVEN:

7. Which schools require a staff member to actually serve supper meals (not just prepare them)?

DCPS Response: For this solicitation, all programs identified in the OFNS School Site Profiles are intended to have staff present for service.

QUESTION EIGHT:

The following questions reference specific passages from the RFP. We include the passage first in italics, then our question is below:

C.3.2.1 - DCPS NUTRITION STANDARDS

Menu items shall comply with the nutrition standards of 7 CFR Parts 210, 215, 220, 225, and 226.

[A=applicable to all meals; B=applicable only to breakfast; L=applicable only to lunch; S=applicable only to supper]

On average throughout the year, 20 percent, by cost, of all food ingredients and products used in the making of the meals shall be locally-grown and locally-processed* [A].

8. Does this include milk?

DCPS Response: Per C.3.2.1.14: "On average throughout the year 15% by cost of all produce used in the making of the meals shall be locally-grown and locally-processed*". To clarify, 20% of all products must be local, 15% must be local produce. The remaining 5% of product may be determined by the Contractor so long as it gives geographical preference to local business.

QUESTION NINE:

C.3.4.1

"Offer" versus Served (OvS) will apply for all grades, as referenced in section C.4 Item 14. DCPS shall inform the Contractor(s) prior to modifying its service type.

9. Would DCPS allow contractors to operate a "serve" only model in Elementary schools if we bear the cost?

DCPS Response: No.

QUESTION TEN:

C.3.23.4

Contractor(s) shall staff schools for one full day prior to summer school operating upon DCPS request.

10. How many meals will be served on these days?

DCPS Response: None. This measure is to ensure readiness for opening and have staff available to verify with other DCPS operations team members that all equipment works, product is received and accounted for, proper sanitation is fully employed and any last-minute deficiencies are addressed prior to service on day one.

QUESTION ELEVEN:

C.3.23.5

Contractor(s) shall staff school for two full days prior to the start of the school year upon DCPS request.

11. How many meals will be served on these days and to whom?

DCPS Response: None. This measure is to ensure readiness for opening and have staff available to verify with other DCPS operations team members that all equipment works, product is received and accounted for, proper sanitation is fully employed and any last-minute deficiencies are addressed prior to service on day 1.

QUESTION TWELVE:

C.3.26.5

Before the Contractor(s) may provide services to DCPS, the Contractor(s) shall first offer existing management personnel an opportunity to compete for a similar position on the same terms and conditions as their current employment.

12. Please explain this.

DCPS Response: This measure ensures that any management or administrative staff expertise is retained to the greatest extent possible in the event that any or all of the incumbent Contractor staff is displaced. There are valuable relationships and a wealth of

information regarding operations and compliance that exist and will ensure transition continuity to a new Contractor should any of the incumbents currently employing such personnel fail to achieve an award.

QUESTION THIRTEEN:

C.3.26.16

Contractor(s) shall configure school staffing to meet the following expectations:

(a) Wait times for any meal shall not exceed 5 minutes per student;

13. Please define this. For example if a school has one lunch period, with one POS machine and 140 students in line is the student at the end of the line expected to be served within 5 minutes?

DCPS Response: The goal of this provision is to ensure that all students are served within the reasonable amount of time without impeding instructional or other scheduled time in the school day.

QUESTION FOURTEEN:

C.1, (b),

During School Year 2014-2015, DCPS engaged students, parents, principals and the greater school community in an attempt to assess satisfaction about the meals served at their schools with the goal of improving menus with more nutritious and delicious meals.

14. What were the results of this engagement what did students, parents, principals and the greater communities say they were not satisfied with? For example know DCPS told City Council that it did a principal survey, what did principals say?

DCPS Response: DCPS notes the Contractor reference to C.1.b should be C.1.c Results of the engagement activities can be found in a letter to the DCPS community, the link is http://dcps.dc.gov/sites/default/files/dc/sites/dcps/page_content/attachments/English%20Food%20RFP%20CommunityLetter%20Final%20Dec%202015.pdf. They have also been incorporated into the requirements and scope of this solicitation.

QUESTION FIFTEEN:

C.1.4.1

The Contractor(s) shall increase the Food & Nutrition Program satisfaction versus each prior school year by improving the quality of meals and service through enhancements in execution, innovation, and by mitigating barriers to meal participation across all schools. The Contractor(s) will provide and be

accountable to an annual plan to improve satisfaction of food and service, and report quarterly on the status of meeting the objectives of its plan. The annual plan is due 60 days prior to the start of each regular school year electronically and in hard copy in accordance with table F.2, and shall be subject to approval by DCPS. Failure to improve where satisfaction rates are below 80% is subject to reassignment of individual schools as stipulated in section F.2.2.1.

15. What were the satisfaction rates for previous vendors in the 2013-2014 and 2014-2015 school year?

DCPS Response: Satisfaction measurement was inaugurated formally late last school year. The scores are proprietary to each incumbent Contractor and will not be released. We look forward to receiving creative and innovative proposals that will drive satisfaction far above the 80% threshold.

QUESTION SIXTEEN:

C.3.18.2

Contractor(s) shall obtain prior approval for any substitution of menus or menu items. Any item substituted shall be from the list of approved items. Any substitution shall not impact compliance with daily/weekly menu requirements.

16. How often were there substitutions last year?

DCPS Response: All substitutions for 2014-2015 complied with SFA requirements. Historical substitution frequency will not be provided at this time.

QUESTION SEVENTEEN:

17. What are the current pricing structures for each meal category for Chartwells, Revolution Foods and DC Central Kitchen? This will help us to identify financial challenges within the program once we receive the financial information requested in our earlier submitted questions.

DCPS Response: Current pricing is proprietary to each incumbent Contractor and will not be released. The scope of this solicitation is limited to the acquisition of food service management contractor(s) that will provide meal service that eliminates the gap between the firm fixed price and the reimbursement per meal. We look forward to receiving a proposal that addresses the content of the RFP.