

Food Service Bid Excerpt

Background

Correctional food service is a contract with complex legal requirements and a primary goal of safety for all involved. Environmental specifications developed by the County require the use of reusable serving ware and cutlery, as well as recycling by the vendor from their kitchen operations. To address more complex issues around operational sustainability, we define requirements for the vendor to develop a Sustainable Food Service Action Plan within 60 days of contract start. This plan includes metrics to measure progress, and all stakeholders meet quarterly to assess progress and problem solve barriers. Annually, the Plan is updated to ensure opportunities for continuous improvement.

Bid Details

Bid Type: Request for Proposal (RFP)

Bid Number: 901240

Contract Start Date: August 1, 2015

Contract Duration: Three years with the option of two one-year renewals

Products Awarded: Food service (production and distribution) for inmates and staff at County jails

Vendor: Aramark Correctional Services, LLC.

More Information: To obtain pricing information, or for a copy of the bid, contract or award summary, call the Alameda County General Services Agency Purchasing Department at (510) 208-9623.

Disclaimer

This document provides an excerpt of the environmental specifications from this bid. It is compiled from the original bid and all addendums issued during the procurement process. It does not include all of the product or service specifications, e.g., those unrelated to environmentally preferable purchasing. It is provided for informational purposes only. Agencies interested in evaluating this bid for a piggybacking opportunity should obtain a full copy of the bid and other relevant documents as they require.

Environmental Specifications Excerpt: RFQ No. 901240

I. STATEMENT OF WORK

C. BACKGROUND

[...]

Alameda County has a strong commitment to sustainability. The Board of Supervisors has passed numerous policies that promote purchasing and operational practices that reduce the County's environmental impact, including the Climate Action Plan ([R-2010-170](#)), the 75% Waste Diversion Policy ([R-2008-213](#)) and the Environmentally Preferable Purchasing Policy ([R-2011-108](#)). As part of this commitment, Alameda County intends to partner with the selected vendor to identify and implement actions that will conserve natural resources, create markets for recycled content products, and reduce pollution, water use and greenhouse gas emissions related to the products and services provided as part of this contract.

E. SPECIFIC REQUIREMENTS

1. Contractor's Responsibilities

a. The contractor shall be responsible for:

- (7) Contractor shall utilize re-usable trays in serving plated inmate meals, except for agreed upon inmate populations. Contractor shall take necessary actions to ensure trays remain in service for their lifetime by implementing inventory control measures, and ensuring proper sanitation and cleaning procedures.
- (8) Contractor shall utilize re-usable cutlery (sporks) for inmate meals as directed by the ACSO staff. Contractor shall not distribute disposable cutlery in meals delivered to housing units using re-usable cutlery.
- (13) As part of the bid submission, bidder shall include information about sustainability initiatives the bidder has experience in implementing related to correctional food service contracts or corporate sustainability initiatives. Submission for this exhibit will be evaluated and shall be no more than five (5) pages.

2. Operational Requirements

b. Environmental Initiatives:

- (1) Contractor shall ensure recyclable and compostable items generated in kitchen and onsite office operations are separated appropriately by inmate and contractor staff and disposed of in appropriate hauler provided collection containers. At minimum, the following materials shall be sorted, managed and disposed of to ensure recycling:
 - (a) Corrugated cardboard;
 - (b) # 10 tin cans;
 - (c) Other packaging materials acceptable in hauler provided recycling program; and
 - (d) Office paper, paperboard, newspaper and other paper products acceptable in hauler provided recycling program.

7. Sustainable Initiatives

Alameda County is vitally interested in address the social and environmental impacts of our supply chain. It is ACSO's objective for the food service contractor to support this mission by developing a Sustainable Food Service Action Plan (the Plan) that identifies strategies, goals and metrics that will measurably reduce the impacts associated with all aspects of this contract.

- (a) The Plan shall be developed in consultation with the ACSO and GSA and shall be updated annually to seek continuous improvement. At minimum, the Plan shall identify efforts the contractor will take to minimize the generation of waste, divert waste that is generated from landfill, and strategies to minimize the life cycle environmental and social impacts associated with the provision of food.

F. DELIVERABLES / REPORTS

- 5. Within sixty (60) days of contract start, and annually thereafter, Contractor shall provide a Sustainable Food Service Action Plan (the Plan) for how to reduce the environmental impact of food service delivery and operations associated with this contract to reduce environmental impacts. This plan shall be developed in consultation with the ACSO and GSA. At minimum, the Plan shall identify efforts the contractor will take to minimize the generation of waste, divert waste that is generated from landfill, and strategies to minimize the life cycle environmental and social impacts associated with the provision of food. Examples of efforts the contractor shall address include, but are not limited to:

- a. Packaging waste minimization;
- b. Food waste minimization;
- c. Other waste minimization actions;
- d. Surplus food diversion (e.g. for human or animal consumption);
- e. Recycling and composting implementation plan, including staff and inmate worker training, infrastructure (i.e. collection bins), and integration into work duty;
- f. Food sourcing strategies to minimize lifecycle greenhouse gas emissions intensity of food, such as locally grown foods, moving toward protein sources with lower emissions profiles and toward foods produced with no or low chemical inputs (e.g. fertilizers and pesticides);
- g. Food sourcing strategies that assure no human rights abuses though out the supply chain;

- h. Operational practices that conserve energy and water; and
 - i. Additional operational or corporate practices that result in an improved environmental and social impact footprint of the food service delivery and operation for which the contractor is contracted to provided.
6. The contractor shall develop and track metrics that measure and evaluate achievement in meeting the goals of the plan. Metrics shall be collected on an ongoing basis, and shall be reported quarterly to ACSO and GSA.
 7. Contractor shall update the Sustainable Food Service Action Plan annually in consultation with ACSO and GSA. The annual update to the plan shall incorporate a summary of the metrics from previous contract year(s), a summary of the environmental and social footprint improvements achieved, and seek to identify opportunities for continuous improvement in addressing the environmental and social impacts of the food service operation.

II. COUNTY PROCEDURES, TERMS, AND CONDITIONS

The Evaluation Criteria and their respective weights are as follows:

	Evaluation Criteria	Weight
D.	<p>Implementation Plan and Sustainability: The bidder will propose a timeline and transition plan to show how they will handle food services delivery in a seamless fashion. An evaluation will be made of the likelihood that Bidder’s implementation plan and sustainable measures will meet the County’s requirements.</p> <ol style="list-style-type: none"> 1. Waste Reduction- Proposer shall propose a strategy for reducing overall waste during execution of this contract, including the use of composting and recycling and the selection of durable, recycling or compostable food service items. (2 Points) 2. Energy Conservation- Proposer shall provide a detailed explanation of their energy conservation strategies utilized in food service operations. (2 Points) 3. Corporate Sustainability Policy – Proposer shall include a copy of any relevant policy(s) addressing sustainability in general or waste reduction and energy conservation specifically, if available. Proposer shall indicate when the policy was put in place, and how implementation is tracked and measured. (2 Points) 4. Proposer shall include an effective transition plan to begin service within 60 days of contract start. (6 Points) 5. Timeliness— Has the proposer demonstrated that it understands the County’s requirements and can meet them? (3 Points) 	<p>15 Points (Out of a possible 100)</p>