



Fayetteville Public Schools'

Seed to Student Program

Informal Bidding Packet

Purpose:

The purpose of this document is to outline the informal bidding process for foods defined as locally grown for use in Fayetteville Public Schools' (FPS) Child Nutrition Department and the Seed to Student program (S2S). Using an informal bidding process to make local food purchases that fall within the small purchasing threshold ensures: fair competition among growers; federal and state regulations are met; products are cost-effective; and the district can forecast product availability, and therefore, consistently purchase large amounts of local product for seasonal menus. The state established small purchasing threshold allows FPS to use the informal bidding process to buy locally grown foods when total purchases from a single grower per bid term do not exceed \$10,000.

Farm to School is broadly defined as a program that connects schools (K-12) and local farms with the objectives of serving healthy meals in school cafeterias, improving student nutrition, providing agriculture, health and nutrition education opportunities, and supporting local and regional producers. Farm to School programs are a fun way for students to try new foods, learn about where their food comes from, and feel connected to their food system. It is our hope that a robust Seed to Student program will increase students' fruit and vegetable intake, improve student nutrition, and reduce childhood hunger and obesity. We seek to accomplish the following by offering students more fresh and minimally processed foods and purchasing as many of those products locally as possible.

You are receiving this document because either you are a past vendor who has previously sold local product to FPS or you have indicated interest in providing products in the future. We are primarily interested in purchasing produce for our school lunch program and special events. The products listed in this document will be offered to 9,500+ students in the district on a schedule that currently operates 5 days a week during the academic year. Additionally, we plan to purchase local products for the summer lunch program that offers meals to approximately 360 students 5 days a week during the school summer break and to preserve for use during the winter months when availability of local product is limited.

Bid evaluation, review and award criteria:

This is not a single lot award but a line-by-line award opportunity; we are asking producers provide information for the items they are interested in growing for the district within the table below. Bid term duration will be decided by grower and FPS representative during the bidding processes. The school district retains the right to award multiple bids to multiple producers. Producers do not need to bid on every product to be considered for the bid. Only the information in this document, the food safety checklist, and FPS Seed to Student Guidelines will be used to fairly evaluate and award bids. Bids will be awarded to producers who are responsible and can provide the products sought in this solicitation at the lowest price, per federal regulation; geographic preference will be applied during the evaluation process to give an advantage to local producers. The school district reserves the right to use other producers if better pricing is available and does not guarantee any specific ordering volumes. During the bid term, FPS will monitor and keep documentation on producer service, product quality, price, and compliance with the FPS Seed to Student Guidelines to ensure we continue to work with the most responsible producers.

Definition of local and geographic preference:

FPS desires to serve fresh, locally grown products to its students. To this end, the Child Nutrition Department is seeking to develop a list of vendors that meet all procurement requirements from which quotes may be requested or supplied through weekly procurement or on an “as needed” basis. Under federal law, this department, as the purchasing institution, has the authority to apply a “local” geographic preference to minimally processed foods and to determine what is “local” for the purposes of United States Department of Agriculture (USDA) programs such as the National School Lunch Program, the School Breakfast Program, the Fresh Fruits and Vegetable Program, the Special Milk Program, the Child and Adult Care Food Program, the Summer Food Service Program, and the Department of Defense Fresh Program. FPS defines locally grown products eligible for the geographic preference for the purposes of informal bidding as agriculture products that are minimally processed (as defined by the USDA rule 7 CFR 210.21; 220.16; 215.14a; 225.17; and 226.22) and grown and packaged or processed:

- 1) within Arkansas state lines (tier 1)
- 2) out-of-state but within 100 miles of the FPS district warehouse (tier 2)

As allowed under federal law, FPS will provide a price percentage preference during evaluation of quotes to “locally grown products” purchased for school food procurement as defined under this geographic preference. The price percentage is as follows:

- 1) If a product is grown and packaged or processed within state lines a 10% weighted preference will be applied
- 2) If a product is grown and packaged or processed out-of-state and within 100 miles of the FPS district warehouse a 7% weighted preference will be applied

The price percentage preference means that for the purposes of comparison, prices for product grown within Arkansas state lines will be adjusted to a price 10% lower than the price quoted for the product by the producer or 7% for product grown out-of-state but within 100 miles of the district warehouse. The price percentage preference affects the quoted price only for awarding of the bid, not the actual price paid to the producer.

Producer qualifications:

Producers are considered to be responsive, responsible and good candidates for our program and the bidding process if they meet the following requirements:

- 1) History of providing quality customer service and product to FPS or can provide references to demonstrate this, upon request
- 2) Communicate in a timely manner via phone and email
- 3) Can provide product to meet all or the majority of FPS needs for that product for several weeks during a season
- 4) Provide product that meets the specifications outlined in the informal bid information below
- 5) Comply with the requirements outlined in the FPS Seed to Student Guidelines
- 6) Can deliver product within 24 to 48 hours of harvest, unless the product can be cold stored for longer periods of time or delivered frozen

Experiential learning is a critical part of the FPS S2S program; please describe your willingness and availability to be present on school campuses for educational Seed to Student programming opportunities in the space provided below. Please describe any additional experiential educational opportunities that you might be able to provide FPS students, if any. For example, do you host farm tours or do you visit school classrooms and talk about farming and agriculture with students? If a tie in pricing occurs, producers who demonstrate the greatest educational benefit to FPS students will be awarded the bid.

Please describe below your organization's capacity to trace product from farm to institution?

Desired Local Product List

Note: (*) To be completed by producer. All products will be purchased by the pound. (~) denotes that limited usage information is available and FPS is interested in purchasing more of this product. (+)Quantities indicated are for evaluation purposes only and are based upon historic consumption. Quantities may not predict future sales and do not indicate a minimum or maximum purchase quantity.

The following table has been filled out by: _____ **Date:** _____

Product	Product Specifications	*\$/#	+ usage/wk(#) Academic yr : summer	*Projected supply/wk (#) Academic yr : summer	*Min. order/wk (#)	*Months & # of wks available (ex: Jan-Feb/ 4wks)	*Freshness (delivered w/in X days of harvest)
Apples	All varieties, but no Arkansas Black; 138, 150, 163 or 175 ct./case or 2.5-3 inch diameter (40# cs); clean; mature but not overripe; free of dirt, decay, internal breakdown, damage and injury; minor difference in color, shape and size okay		1,430 : ~				
Beets, w/o tops	Various colors; no beets shall be smaller than 1.5" in diameter; well-trimmed of yellow leaves and rootlets; firm, fairly smooth, fairly well-shaped; fairly clean; free from cuts, freezing, growth cracks, disease; free from foreign material, decay, damage, injury		60 : ~				
Beans, green	Well-formed; turgid; straight pods; bright color; tender but firm; full bean cavity; stem-end intact; reasonable shape and size; free from foreign material, decay, damage, injury		150 : ~				
Bok Choy	Think, Fleshly, firm, white stalks and glossy, dark-green leaves; free from bruising or slimy spots and wilted or yellow leaves; washed with sanitized water; free from foreign material, decay, damage and injury		~ : ~				
Broccoli	Firm, compact heads/ crowns with closed beads; side shoots/ florets okay; central head dark or bright green; field packed or washed with sanitized water; packed loose; trimmed stems and side leaves; no bitterness; free from foreign material, decay, damage, injury		80 : ~				
Cantaloupe	Mature; good internal quality; not overripe or soft; fairly well formed; free from dirt, decay, damage and injury; dry brushing/ field packed or washed with sanitized water		455 : ~				
Carrots, w/o tops	Various colors; well-colored; partially mature; ½-¾ in at shoulder; firm; straight from shoulder to tip; smooth with little residual "hairiness"; sweet with no bitter or harsh taste, no signs of cracking or sprouting; clean; free from foreign material, decay, damage and injury		300 : 20				

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Cucumbers	Firm, glossy, crisp, and dark green; free from decay, damage and injury; fairly well formed; not overgrown; 1-2.5in diameter; wash/brushed with sanitized water		275 : 10				
Eggplant	Dark purple skin; uniformly egg or globular shaped, fresh green calyx, firm flesh; field packed okay; clean; free from decay, damage, injury foreign materials		~ : ~				
Grapes	Mature; appear and feel turgid; dry stem scar; fairly well colored; rachis are green; berries firmly attached; fairly compact bunches; free of dirt, decay, damage or injury		~ : ~				
Hearty Greens	All types and varieties; bunches or loose packed; fresh; fairly tender; washed/ cleaned with sanitized water; well-trimmed; characteristic color/ no discoloration; free of dirt, decay, damage and injury		~ : ~				
Lettuce	Head or leaf okay; solid; clean/ washed with sanitized water, free from browning, crisp and turgid; bright green or characteristic color; well-trimmed (head); free of dirt, decay, damage and injury; not bitter		400 : 45				
Nectarines	Mature, not soft or overripe; sweet; slightly under ripe okay; fairly well formed; washed/ clean with sanitized water; characteristic color some blushed or red color preferred; free of dirt, decay, damage and injury		~ : ~				
Okra	Bright green, flexible, 2-6"long; turgid; tender; no seeds visible; ridges free from blackening and bruising; not fibrous; not badly misshapen; free from foreign material, decay, damage and injury; do not wash		~ : ~				
Onions, red	Mature bulbs; cured; good firmness and compactness of fleshy scales; fairly well shaped; size, shape and color typical for variety; no bottleneck, greening of fleshy scales or sprouting; free of dirt, decay, damage and injury		35 : 5				
Onions, yellow	Mature bulbs; cured; good firmness and compactness of fleshy scales; fairly well shaped; size, shape and color typical for variety; no bottleneck, greening of fleshy scales or sprouting; free of dirt, decay, damage and injury		35 : 5				
Peaches	Mature, not soft or overripe; sweet; fairly well formed; healed injury only; characteristics color, blushing, pink or red color preferred; dry brush to clean if not too ripe; slightly under ripe okay; free from dirt, decay, damage, injury		~ : 50				

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Peppers, sweet	All varieties (including banana) and green and red preferred unless other color requested; fairly uniform shape, size and color for variety; firm flesh, relatively thick; sweet flavor; no shrivel or dull-color or pitting; brush washed with sanitized water; 3+in diameter preferred; free of dirt, decay, damage and injury.		90 : ~				
Peppers, bell	FOR PROCESSING ; 2 nd grade or above, not decaying, wrinkled or soft; free of all dirt and most damage and injury		800 total				
Potatoes, baking	Turgid; fairly well shaped; brightly colored; 120 ct cases or approx. 6 oz each; hand wash or brush wash with sanitized water; free of dirt, decay, damage and injury		165 : 20				
Radishes w/o tops	Bright red skin color and white on inside; mostly medium, regular or jumbo size; fresh; smooth; tender but firm; crisp; not stringy, woody, soft or wilted; free from foreign material; decay, damage, injury; pressure washed						
Spinach	Leaves similar to varietal characteristics; fresh, fairly tender, well-trimmed, bright or dark green; bunch or loose leaf, dry; wash and cool with sanitized water; free of dirt, decay, damage and injury		150 : 10				
Strawberries	Variety with longer shelf life; firm; fairly uniform red color and shape; mature but not overripe nor underdeveloped; cap attached; field packed, dry; 3/4in-5/8in diameter; free of dirt, decay, damage and injury		300 : 20				
Sweet potatoes	Various colors, preferably cream to orange color; sweet; firm; smooth; fairly clean; fairly well-shaped; free from foreign material, decay, damage, injury, internal breakdown; secondary rootlets or sprouts; cured after harvest; dry brush or hand-wash to clean		165: 20				
Squash, Winter	All varieties, fully mature; fairly well formed; hard rinds, except for some hard varieties; solid external color typical of variety; flesh is bright yellow/ orange with fine moist texture and high sugars, solids and starch; slight stem attached; cured or uncured; deliver just washed with sanitized water, dry; free of dirt, decay, damage and injury		1,100 : ~				
Squash, Summer, Yellow	Firm on outside; tender on inside; shiny; green types should be entirely green; stems or portion of stem attached; fairly well formed; wipe clean only; free of dirt, decay, damage and injury		75 : 10				
Squash, Summer, Yellow	FOR PROCESSING ; 2 nd grade or above, not decaying, wrinkled or soft; free of all dirt and most damage and injury		750 total				

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Squash, Summer, Zucchini	Firm on outside; tender on inside; shiny; green types should be entirely green; stems or portion of stem attached; fairly well formed; wipe clean only; free of dirt, decay, damage and injury		75 : 10				
Squash, Summer, Zucchini	FOR PROCESSING; 2 nd grade or above, not decaying, wrinkled or soft; free of all dirt and most damage and injury		750 total				
Tomatoes	5x6, slicing; firm, turgid appearance; fairly uniform and smooth; shiny color; no shriveling; at least full pink in color; ripe, not overripe or soft; field packed, wiped off; dry, no stems unless heirloom variety; free of dirt, decay, damage and injury		200:10				
Tomatoes	FOR PROCESSING; Roma preferred, 2 nd grade or above, not decaying, wrinkled or soft; free of all dirt and most damage and injury		Very small amount				
Beef	Lean, ground, frozen, 10# packages		250 : 20				

Additional Product Offerings:

Please list 1) any other types of produce you may be able to offer, along with 2) proposed volume availability, 3) price quote and 4) date range of availability.

Notification criteria:

All producers will receive a notification letter via email informing them of FPS's award decisions. This letter will contain a list of all products, and the name of the growers awarded the bid for each product; in some instances multiple growers may be awarded a portion of the product bid to better meet the district's needs. Primary and secondary growers may be assigned for each product. A general outline of the ordering and delivery process and duration of the awarded bid will also be included.

Quote submissions are due by: _____

Please submit bids to Ally Mrachek, Nutrition Supervisor, via email at allyson.mrachek@fayar.net or via mail at FPS Child Nutrition Dept., P.O. Box 849, Fayetteville, AR 72702 or in person at 2233 W. Stone St., Fayetteville, AR 72701 (District Warehouse). For questions, please contact Ally Mrachek via the email provided above or call (479) 445-1526.

I have read, understand and agree to the procedures and producer qualifications outlined above.

Producer Signature: _____

Producer Printed Name: _____

Date Signed: _____

Phone Number: _____

Email: _____

Address: _____

FPS Child Nutrition Department Signature: _____ Date: _____