#### SPECIAL INSTRUCITONS AND SPECIFICATIONS

### PREPARED VEGETABLES, FRESH

- INSPECTION: All prepared fresh vegetables must be processed in plants operated in compliance with the Pennsylvania General Food Law (Act 121, Act of May 13, 1909 as amended September 1, 1967), Upon demand, all processing plants must provide proof of passing annual inspection.
- LABELING: Shipping containers and individually packaged items shall be labeled, printed or stenciled with product identification, name and location of processor, net weight, date of processing, and additives.
- 3. DELIVERY TIME LIMITATIONS: Prepared fresh vegetables shall have a shelf life of at least 7 days from date of processing, and shall be delivered within 2 days after processing. Failure to deliver as specified will result in implementation of surcharge procedures and/or rejection, unless prior approval for delivery date change is granted by the director of dietary services.
- PACKAGING: Product shall be packaged in vacuum packed plastic bags, bags packed in master cartons or cases.
- 5. PRODUCT CONDITION AT DELIVERY: Prepared fresh vegetables must be held in properly refrigerated areas and transported in refrigerated trucks held at 32° 36° F to assure excellent condition at time of delivery. There shall be no evidence of mishandling. If random visual inspection of product for quality indicates that product does not meet specifications, all or part of shipment will be rejected.
- 6. Quantity: Quantities listed are estimates only and may be increased or decreased in accordance with the actual requirements of the facility. With notification five days prior to delivery, the facility reserves the right to cancel any quantity of the order and agree to pay the vendor only for products actually accepted by the Department.
- 7. DELIVERY DATES: Delivery must be made on dates as specified in contract. Vendors shall obtain prior approval for any schedule changes from the Director of Dietary Services or delivery may be rejected.
- 8. ADDITIVES: The use of sulfites is prohibited. However, other FDA approved preservatives may be used on prepared fresh vegetables as necessary. Preservatives used must be listed on the product label.

### COMMONWEALTH OF PENNSYLVANIA - DEPARTMENT OF HUMAN SERVICES

COMMODITY LISTINGS FOR LOCAL PURCHASE PROPOSAL

					DATE:	
COMMODITY CLASS PREPARED VEGETABLES, FRESH		NAME OF FACILITY			PROPOSAL NUMBER	
ITEM NUMBER	M NUMBER DESCRIPTION OF COMMODITY		QTY.	UNIT	UNIT PRICE	TOTAL

#1 BROCCOLI - U.S. No. 1. Cut into florets. Fairly compact head clusters. No flowering open bud clusters. Tender, moist, light green stem, 5 lb. or 10 lb. bag. (Buyer to specify package size.)

DELIVERY DATES

LBS./DELIVERY

LB.

LB.

LB.

LB.

- #2 CABBAGE U.S. No. 1. types: Regular or Red. Solid, firm heads. No evidence of worm or weather damage, wilting, yellowing, or dehydration. Cored.
  - a) whole; 5 lb. or 10 lb. bag
  - b) shredded; 1/16", 1/8", or 34", 51b. or 10 lb. bag
  - c) diced ¼" x ¼"
    (Buyer to specify type, style, shred, and package size.)

DELIVERY DATES

LBS./DELIVERY

- #3 CARROTS, TOPPED U.S. No. 1. Firm, smooth bright orange with no wilting, softness or mushiness. Peeled and cleaned.
  - a) whole; diameter not less than  $\frac{3}{4}$ " nor more than 1-1/2"; length not less than 5"; 5 lb. or 10 lb. bag
  - b) diced; 1/4", 3/8", 1/2", 5 lb. or 10 lb. bag LB.
  - c) sliced; coin cut, thin (1mm), medium (6mm), thick (10mm); 5 lb. or 10 lb. bag
  - d) shredded or grated; 3/8"; 5 lb. bag or 10 lb. bag
    LB.
  - e) strip-cut, sticks, crinkle cut or straight cut; 3/8" x 5"; 5 lb. or 10 lb. bag LB.

(Buyer to specify style, size of cut or shed, and package size.)

**DELIVERY DATES** 

LBS./DELIVERY

# COMMONWEALTH OF PENNSYLVANIA - DEPARTMENT OF HUMAN SERVICES COMMODITY LISTINGS FOR LOCAL PURCHASE PROPOSAL

ITEM NUMBER	DESCRIPTION OF COMMODITY	QTY.	UNIT
#4	CAULIFLOWER - U.S. No. 1. White, compact, heads. No bloom. Cut into florets. 5 lb. or 10 lb. bag (Buyer to specify package size.)		LB.
	DELIVERY DATES LBS	./DELIV	ERY
#5	CELERY - Pascal type. U.S. No. 1, Crisp, compact stalks, no pithiness or roughness. No leaves.  a) natural branches or stalks, not less the 6" long; 5 lb. or 10 lb. bag b) diced; 3/8", ½", ¼", 5 lb. or 10 lb. bag c) sliced; 3mm, 6mm, 10mm; 5 lb. or 10 lb. d) stew cut; ½" x 1"; 5 lb. or 10 lb. bag e) sticks, 3/8" x 3/8" x 4"; 5 lb. or 10 ld. (Buyer to specify style, size of dice or slice and package size.)	g bag b. bag	LB. LB. LB. LB.
	DELIVERY DATES LBS	./DELIV	ERY
#6	LETTUCE, HEAD - U.S. No. 1. Fresh, green, well-formed heads, crisp, tender leaves. no spotting, rusting, or other decay.  Cored and cleaned with outer leaves removed.  a) heads; whole, halved or quartered;  5 lb., 10 lb. or 20 lb. bag  b) chopped, ½" x 1-1/4", 1-3/4" x 2-1/2",  2" x 2-3/4", 5 lb. or 10 lb. bag  c) shredded, 1/8", 5 lb. or 10 lb. bag		LB.
			LB.
	(Buyer to specify style, size or head, size of chop or shred and package size.)		

DELIVERY DATES

LBS./DELIVERY

TOTAL

UNIT PRICE

## COMMONWEALTH OF PENNSYLVANIA - DEPARTMENT OF HUMAN SERVICES

COMMODITY LISTINGS FOR LOCAL PURCHASE PROPOSAL

					DATE:	
COMMODITY CLASS PREPARED VEGETABLES, FRESH		NAME OF FACILITY			PROPOSAL NUMBER	
ITEM NUMBER DESCRIPTION OF COMMODITY		QTY.	UNIT	UNIT PRICE	TOTAL	
		No. 1. types; Bermuda/ green sunburn spots,				

#7 ONIONS - Dry. U. S. No. 1. types; Bermuda/ Spanish or Red. No green sunburn spots, blackish decay areas, mold spots or other damage. Peeled.

a) whole; not less than 3" diameter;

5 lb. or 10 lb. bag LB.

b) chopped; 3/8", ½", ¼"; 5 lb. or 10 lb. bag LB. c) sliced, 3/16", ¼"; 5 lb. or 10 lb. bag LB.

(Buyer to specify type, style, size of chop or slice, and package size.)

DELIVERY DATES

LBS./DELIVERY

LB.

LB.

LB.

- #8 PEPPER, SWEET U.S. No. 1. Green, firm, fresh, crisp. No shriveling, dullness, pitting, or other damage. No rot or decay.
  - a) whole; cored; not less than 2-1/2" diam.; not less than 2-1/2" long; 5 lb. or 10 lb. bag

b) diced; 3/8", ½", ½", 5 lb. or 10 lb. bag LB.

DELIVERY DATES

LBS./DELIVERY

- #9 POTATOES Processed from U.S. No. 1. potatoes. White, clean, firm, no wrinkling, wilting, soft dark spots, cut or greenish areas. Peeled and cleaned.
  - a) whole; medium size 1-1/2" to 3 diameter; 15 lb. or 30 lb. bag

b) diced; 3/8", 15 lb. or 30 lb. bag

c) sliced; thick (3/8"); 15 lb. or 30 lb.

bag

(Buyer to specify style, size of slice and package size.)

DELIVERY DATES

LBS./DELIVERY

### COMMONWEALTH OF PENNSYLVANIA - DEPARTMENT OF HUMAN SERVICES

COMMODITY LISTINGS FOR LOCAL PURCHASE PROPOSAL

					DATE:	
COMMODITY CLASS PREPARED VEGETABLES, FRESH		NAME OF FACILITY			PROPOSAL NUMBER	
ITEM NUMBER DESCRIPTION OF COMMODITY		MMODITY	QTY.	UNIT	UNIT PRICE	TOTAL

#10 RADISHES - Topped. U.S. No. 1 Red globe type. Medium size,  $\frac{3}{4}$ " to 1-1/4" in diameter. Round, firm crisp, tender. No wilting, sponginess, pithiness, dryness, roughness or external damage.

LB.

a) whole; trimmed; 5 lb. or 10 lb. bag b) sliced thin (1/8"); 5 lb. or 10 lb. bag LB. (Buyer to specify style and package size.)

DELIVERY DATES

LBS./DELIVERY

- SALAD GREENS, MIXED Processed from crisp, #11 clean fresh U.S. No. 1 produce; no discoloration, rusting, weeping, or other decay. Cuts: small  $(1/2" \times 1-1/4")$ , medium  $(1-3/4" \times 2-1/4")$  or  $(1-1/2" \times 1-1/2")$ , or large  $(2" \times 2-3/4")$ .
  - lettuce, endive & escarole; 5 lb., 10 lb.
    or 20 lb. bag
  - lettuce & romaine; 5 lb., 10 lb. or

LB.

LB.

LB.

- 20 lb. bag c) lettuce, romaine, endive & cabbage; 5 lb.,
  - 10 lb. or 20 lb. bag LB.
- d) lettuce, romaine & sliced radishes; 5 lb., 10 lb. or 20 lb. bag LB.
- e) lettuce, romaine & red cabbage; 5 lb., 10 lb. or 20 lb. bag (Buyer to specify cut, style and package

DELIVERY DATES

size.)

LBS./DELIVERY

SALAD MIX, REGULAR CUT LETTUCE, RED CABBAGE Lbs. and carrots, 4-5#/cs.