SPECIAL INSTRUCTIONS AND SPECIFICATIONS

PREPARED SALADS, FRESH

- 1. INSPECTION: All fresh prepared salad products made of meat and poultry must be processed or manufactured in plants operated under the Meat and Poultry Inspection Program of the Food Safety and Inspection Service of the U.S. Department of Agriculture or under an inspection program approved by that agency. The official inspection legend and plant number must appear on all shipping containers and/or individually packaged meat and poultry salads. All other fresh prepared salads must be processed or manufactured 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 manufacturing plants must provide proof of passing annual inspection.
- LABELING: Shipping containers and/or individually packaged items shall be labeled, printed, or stenciled with product identification, name and location of packer or distributor, net weight, appropriate ingredient statement and date of expiration.
- 3. DELIVERY TIME LIMITATIONS: Fresh prepared salads shall have a minimum shelf life of 14 days from time of delivery.
- 4. PRODUCT CONDITION AT DELIVERY: Salads shall be held in properly refrigerated rooms and transported in refrigerated trucks to assure excellent condition at time of delivery. Internal temperature at time of delivery shall be 35°-36° F. Salad items shall show no signs of leaking or mishandling at time of delivery.
- 5. CONTENTS: Salads shall contain only those ingredients specified. Federally approved colorings, and preservatives, except sulfites, may be used when necessary. (The use of sulfites is prohibited.) All eggs used in salads shall have been from product that was rated salmonella negative according to USDA methods of analysis and/or a product that bore the USDA inspection seal. New vendors who distribute salads other than brands previously approved by each facility shall submit product information and taste sample to the Director of Dietary Services prior to awarding the bid.
- 6. QUANTITIES: Quantities listed are estimates only and may be increased or decreased in accordance with the actual requirements of the facility. The facility may cancel any quantity of an order by providing notice at least 10 days prior to a scheduled delivery date, and will only pay the vendor only for products actually accepted by the Department.
- 7. DELIVERY DATES: Delivery must be made on dates as specified in contract. Any changes in delivery as specified must be approved by the Director of Dietetic Services prior to delivery or the delivery may be rejected.

- PACKAGING: Products shall be packaged in sealed plastic tubs, corrugated cardboard carton with polylined, waxed carton or nonreturnable tin with polyliner. Packed in 5, 10, or 30 lbs. container.
- 9. ADDITIVES: The use of sulfites is prohibited. However, other FDA approved preservatives may be used on prepared fresh fruits and vegetables as necessary. Preservatives used must be listed on the product label.
- 10. PRODUCTS: The vendor must provide properly labeled and identified products. Alterations to brands and codes must be brought to the attention of the Dietary Management Service Specialist as soon as possible. When pack size changes from stated/current pack (for approved brands), award will be made on cost/unit. Vendor must specify new pack size, count and weight/case. The bidder must forward this information on pack changes to the Dietary Management Service Specialist Failure to forward information regarding changes may result in removal of products from the acceptable brand list.
- 11. MANUFACTURER PRODUCT INFORMATION SHEETS: Distributors will be required to supply Manufacturer Product Information Sheets to those facilities participating in the National School Lunch Program/ School Breakfast Program. This information must be provided upon the initial delivery and/or upon request by each participating facility.

					OPENING DATE :	
COMMODITY CLASS PREPARED SALADS, FRESH		NAME OF FACILITY			PROPOSAL NUMBER	
ITEM NUMBER DESCRIPTION OF COM		MODITY	QTY.	UNIT	UNIT PRICE	TOTAL
r a P		yonnaise/salad dressing ings in proper proportion. lb. containers.		LB		
D	ELIVERY DATES	:	LBS./DEL	IVERY		
s c s 5 m c	ondiments, other vege easonings in proper p lb. or 15 lb. contai	yonnaise/salad dressing, tables and appropriate proportions. Packed in ners. This product out government donated		LB		
D	ELIVERY DATES	:	LBS./DEL	IVERY		
f a s i		edded. Cabbage, peppers, vinegar and appropriate proportions. Packed tainers. (Buyer to		LB		
D	ELIVERY DATES	:	LBS./DEL	IVERY		
s c s o	abbage, cucumbers, on easonings in proper p	AD - chopped and such as, but not limited to mions, carrots and appropria proportions. Packed in 5 lk (Buyer to specify contained)	ate D.	LB		
D	ELIVERY DATES	:	LBS./DEL	IVERY		

					OPENING DATE :	
COMMODITY CLASS PREPARED SALADS, FRESH		NAME OF FACILITY		PROPOSAL NUMBER		
ITEM NUMBER DESCRIPTION OF COM		MODITY	QTY.	UNIT	UNIT PRICE	TOTAL
#5	in 14 lb. cans, 2 per	sections, grapefruit e chunks in syrup. Packed case or 1 gallon containers o specify container size.)	s,	LB		
	DELIVERY DATES	1	LBS./DEL	IVERY		
#6	CREAMED CUCUMBER SALAI sliced cucumbers, oni- dressing, condiments, appropriate seasoning Packed in 5 lb. or 15 to specify container	LB				
	DELIVERY DATES		LBS./DELIVERY			
#7	salad dressing, vegeta	thin wall elbow macaroni, ables, condiments including s in proper proportions. lb. containers.		LB		
	DELIVERY DATES	LBS./DELIVERY				
#8	enriched thin wall ell dressing, vegetables and seasonings in prop	lar style. Made from cooked bow macaroni, mayonnaise/sa and condiments, milk, flour per proportions. Packed in ainers. (Buyer to specify	lad , eggs	LB		
	DELIVERY DATES	1	LBS./DEL	IVERY		

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					OPENING DATE :				
COMMODITY CLASS PREPARED SALADS, FRESH		NAME OF FACILITY			PROPOSAL NUMBER				
ITEM NUMBER DESCRIPTION OF COM		MODITY	QTY.	UNIT	UNIT PRICE	TOTAL			
(C d F	Consisting of enriched dressing and seasoning Packed in 5 lb., 15 lb	Rotelli or spaghetti plain, spinach or mixed. d pasta, vegetables, oil gs in proper proportions. o. or 30 lb. containers. e, type and container size.	.)	LB					
I	DELIVERY DATES	:	LBS./DEL	IVERY					
f c a i	other vegetables, cond and seasonings in prop	potatoes, salad dressing, liments including mustard per proportions. Packed lb. containers. (Buyer		LB					
I	DELIVERY DATES	:	LBS./DELIVERY						
N V S 1	vegetables, milk, eggs seasonings in proper p	r style. Made of U.S. salad dressing/mayonnaise, s, flour, condiments and proportions. Packed in 5 lb iners. (Buyer to specify		LB					
I	DELIVERY DATES				LBS./DELIVERY				
c s 1	Cooked rice, eggs, mil	With or without raisins. k, sugar and appropriate proportions. Packed in 5 lk uyer to specify style) .,	LB					
I	DELIVERY DATES	:	LBS./DEL	IVERY					

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					OPENING DATE:	
COMMODITY CLASS PREPARED SALADS, FRESH		NAME OF FACILITY			PROPOSAL NUMBER	
ITEM NUMBER DESCRIPTION OF COM		MODITY	QTY.	UNIT	UNIT PRICE	TOTAL
#13.	mayonnaise, vegetables mustard and seasonings Packaged in 5 lb., 15 Buyer to specify conta			LB		
	DELIVERY DATES	1	LBS./DEL	IVERY		
#14 .	chopped ham (fully coo salad dressing, eggs, appropriate seasonings		L	LB		
	DELIVERY DATES	LBS./DELIVERY				
#15 .	white or white and dan dressing, eggs, vegeta seasonings in proper p	oroportions. Product to 40% poultry meat. Packed) lb. containers. (Buyer	L	LB		
	DELIVERY DATES	1	LBS./DEL	IVERY		
#16 .	seasonings in proper p contain not less than	on crabmeat, salad regetables and appropriate proportions. Product to 40% seafood. Packed in . containers. (Buyer to		LB		
	DELIVERY DATES	1	LBS./DEL	IVERY		

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							OPENING DATE:	
COMMODITY CLASS PREPARED SALADS, FRESH			NAME OF FACILITY			PROPOSAL NUMBER		
ITEM NUMBER DESCRIPTION OF COM		MODITY		QTY.	UNIT	UNIT PRICE	TOTAL	
#17	dar dre sea con 15 con	A SALAD - Chunky wh ork meat tuna (water essing, eggs, vegeta sonings in proper p tain not less than lb. or 30 lb. conta tainer size.)	packed), mayor bles and approportions. I 40% tuna. Pac	nnaise/salad opriate Product to Eked in 5 lb., to specify	lbs./del	LB		
#18	SALAD BASE - Salad dressing/mayonnaise, vegetables, condiments including mustard and seasonings in proper proportions. Main ingredient to be added to the facility. Packed			ise, stard s. Main ity. Packed	.,	LB		
	(Bu	n 5 lb., 15 lb. or 30 lb. containers. Buyerto specify container size.) ELIVERY DATES			LBS./DEL	IVERY		
#19	cit sor 8 1 (Bu	ric acid, ascorbic bate (both used as b. Pail to yield ap	H CUT FRUIT SALAD - Packed in water, sugar, ic acid, ascorbic acid, sodium benzoate and potassium ate (both used as preservatives) Container size: . Pail to yield approx. 22; ½ cup servings. er to specify type and cut)					
	A. FROIT COMBO: -Consists of whole orange sections and grapes as well as chunked (1-1 ½") pineapples, cantaloupes, honeydew, watermelon and apples.							
		Acceptable Brand		CODE				
	B. FRUIT SALAD: -Consists of <u>diced</u> (1/2") orange sections, cantaloupes, honeydew, and pineapples.							
		ACCEPTABLE BRAND		CODE				

- C. CANTALOUPE:
 - Chunked (1-1 1/2")

- Diced (1/2")

ACCEPTABLE BRAND

CODE

- D. HONEYDEW:
 - Chunked $(1 1 \frac{1}{2}'')$
 - Diced (1/2")

ACCEPTABLE BRAND

CODE