

EVERYTABLE

Blue Oak Charter School

Vended Meals | Request for Quote

450 W. East Ave Chico, CA 95926

July 17, 2026

BLUE OAK SCHOOL

A WALDOBY-INSPIRED PUBLIC CHARTER (K-8)



COVER LETTER

Date: July 17, 2026

Attn: Blue Oak Charter School & Nourish Partners
450 W. East Ave Chico, CA 95926
Re: Request for Quote: Vended Meal Program

Legal Name	Everytable, PBC	Federal Tax ID:	47-5369929
SFA Liaison:	Bob Dooley, RDN	Telephone/Email:	(651) 308-4043 – bobdooley@everytable.com
Fax:	N/A	Mailing Address:	18901 Railroad St, City of Industry, CA, 91748

Everytable is pleased to submit our response to Blue Oak Charter School's Request for Quote for student meal services. We appreciate the opportunity to support a school community whose whole-child educational philosophy emphasizes student well-being, creativity, and lifelong learning.

Our goal is to provide students with nutritious, appealing meals that help them remain focused, energized, and ready to learn. Everytable offers Blue Oak:

- Scratch-cooked meals that are delivered fresh and never frozen.
- Fully unitized meals that simplify receiving, storage, distribution, service, and meal accountability.
- Student-friendly menus designed to balance nutrition, familiarity, and strong participation.
- Dependable cold-chain delivery and food safety practices.
- Experience serving charter schools, school districts, and expanded learning programs throughout California.
- The flexibility to accommodate changing participation, special dietary needs, and school-specific operational requirements.

Everytable has significantly expanded its K-12 partnerships in recent years, strengthening our ability to provide both high-quality meals and dependable program support. Our growing Northern California presence will further support this work. With a new regional location soon to open in Sacramento, Everytable will be positioned to provide Blue Oak with greater distribution efficiency, operational flexibility, and responsive regional support.

We view this RFQ response as **the beginning of a collaborative dialogue, not a one-size-fits-all proposal**. Our team welcomes the opportunity to discuss Blue Oak's priorities, budget, service model, and operational needs. We are willing to explore: delivery schedules, participation strategies, regional growth opportunities and other practical solutions that may reduce costs to the school while preserving meal quality and student satisfaction.

Thank you for considering Everytable. We would be honored to support the health, growth, and academic success of Blue Oak Charter School's students.

Sincerely,



Bob Dooley, RDN
Vice President, Business Development



BLUE OAK SCHOOL

A member of the Blue Oak Charter School District

EVERYTABLE



K12 – Chicken Teriyaki

COST PROPOSAL & FINANCIAL MATERIALS

MEAL COST PROPOSAL & FINANCIAL ASSUMPTIONS SUMMARY

RFQ: Blue Oak Charter School | Chico, CA | 07/17/2026

The following financial assumptions are based solely on the participation levels and meal quantities provided in the original RFQ communication. We understand that actual participation may fluctuate throughout the year; however, our pricing model is built directly from the volumes stated in the solicitation.

The RFQ identifies an estimated total **of 43,000 breakfast/lunches annually**, based on **~180 school days**.

Assumptions:

- 2 or 3 deliveries weekly
- Cold meal delivery with reheating on site
- Salad bar price and offering to be mutually negotiated
- Everytable may be required to partner with an approved 3rd party delivery service

We recognize that the pricing included in our RFQ response may be higher than Blue Oak Charter School's initial expectations. The proposed pricing is primarily influenced by Blue Oak's location, the current distance from Everytable's nearest regional support location, and the school's relatively low anticipated meal volume, which limits the transportation and production efficiencies typically available in larger programs.

However, we view this pricing as a starting point for discussion—not the end of the conversation. Everytable is highly motivated to collaborate with Blue Oak to identify a sustainable service model that reduces costs while continuing to provide students with nutritious, fresh, never-frozen, fully unitized meals.

Potential opportunities to reduce the overall meal and delivery costs include:

- **Minimizing delivery frequency:** Everytable can use specialized packaging designed to extend refrigerated shelf life, allowing Blue Oak to receive fewer deliveries while maintaining food quality and safety.
- **Expanding the regional partner network:** If Blue Oak supports Everytable in identifying additional local partners—through client referrals or by serving as a reference—we can reduce the per-meal price and allocate delivery costs proportionally among participating organizations.
- **Adding snack and supper programs:** Increasing the total number of meals provided through supplemental snack or supper programs may create production and delivery efficiencies that lower the per-meal cost.
- **Partnering with community organizations:** Everytable can and will pursue opportunities with nearby community groups such as senior centers, homeless shelters, nonprofit organizations, and other community programs. Greater regional volume would allow transportation and operating costs to be shared across multiple accounts.

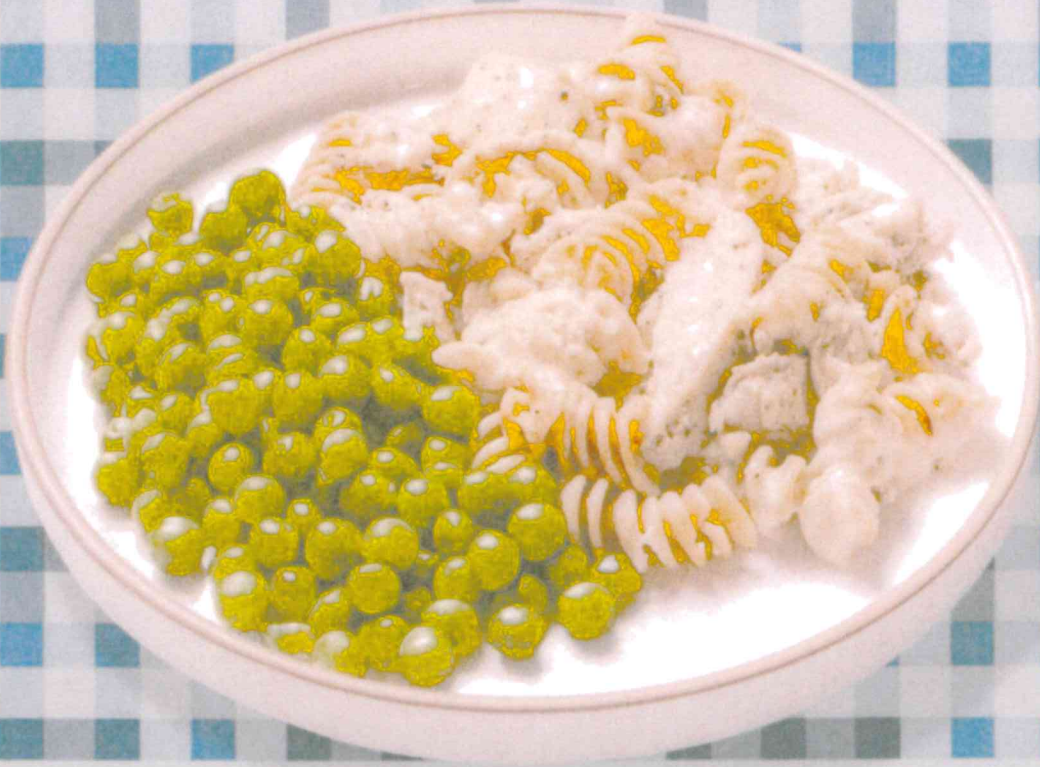
- **Creating a staff and parent meal program:** We can develop an optional program that allows Blue Oak staff and parents to purchase Everytable's retail meals. The additional volume could help strengthen the overall economics of the partnership while providing the school community with convenient, nutritious meal options.

MEAL AND DELIVERY COSTS

Meal	Estimated Daily Volume	Annual Meals	Cost
Breakfast	90	16,200	\$2.92
Lunch	150	27,000	\$4.60
Snack	0	0	\$1.20
Supper	0	0	TBD
Salad Bar	TBD	TBD	~\$5.60* Estimated price To be agreed upon after collaboration
Total	160	43,200	

Delivery Cost
\$250 Per Delivery / Drop-Off

In conclusion, we are committed to working collaboratively with Blue Oak Charter School to develop a financially sustainable meal program. By exploring flexible delivery schedules, increased participation, expanded meal programs, and additional community partnerships, we are confident we can identify meaningful opportunities to reduce costs while maintaining the quality, reliability, and nutritious meals Blue Oak's students deserve.



K12 Chicken Alfredo

CUSTOMER SERVICE

CUSTOMER SERVICE

Everytable places a strong emphasis on customer service feedback, with a clear goal of achieving and maintaining an average rating of **4.5 out of 5 stars** across with Yelp, DoorDash, Google and all major platforms. This target underscores Everytable's commitment to delivering an exceptional quality and customer experience, ensuring that every meal and interaction meets the highest standards.

Customer service is a core pillar of Everytable's mission to make fresh, nutritious food accessible to everyone, regardless of location or income level. By actively listening to customer feedback and analyzing key trends, Everytable continuously improves its offerings, optimizes its service approach, and strengthens customer loyalty.

LEADERSHIP AND OVERSIGHT

Everytable's customer service and quality assurance efforts are led by **Kaelin Kakuta, Sr. Director of Customer Success**. Kaelin closely reviews and analyzes all customer feedback data points on a weekly basis, ensuring that insights from ratings, reviews, and surveys are used to drive improvements in customer experience, food quality, and service efficiency. Under Kaelin's leadership, our team also works directly with our partners at **Compton, Azusa, Pleasant Vally** and other school districts.



KEY FEATURES OF EVERYTABLE'S CUSTOMER SERVICE FEEDBACK APPROACH

Customer Satisfaction Goal

- Everytable actively tracks customer ratings and reviews on major platforms such as Uber Eats, DoorDash, Google Reviews, and Yelp to ensure feedback aligns with the **4.5-star target**.
- Customer satisfaction is measured not only through digital platforms but also via **in-store experiences, email surveys, and direct interactions** with employees.
- The company uses structured methodologies to assess trends in customer feedback, allowing for data-driven decision-making that enhances the customer experience



Kaelin Kakuta

12 all



Seller Food

<u>Week of</u>	<u>6/7</u>	<u>6/14</u>	<u>6/21</u>	<u>6/28</u>	<u>07/05</u>	<u>7/12</u>
<u># of Reviews</u>	49	33	66	76	84	94
<u>Avg Rating</u>	4.5	4.5	4.5	4.4	4.4	4.4

Weekly Key Performance Indicator (KPI) Reviews

- Customer service performance is evaluated on a **weekly basis** through detailed KPI reviews. These reviews assess key metrics, including:
 - Customer ratings and reviews**
 - Response times to complaints and inquiries**
 - Common trends in feedback and recurring concerns**
- Weekly KPI reviews help identify areas for improvement, ensuring timely action is taken to **enhance customer satisfaction**.
- Insights gained from these reports are shared across relevant departments, ensuring that operational changes are made to address recurring feedback.

Proactive Feedback Collection

- Everytable encourages customers to provide **feedback** directly through:
 - In-store experiences
 - Online ordering systems
 - Delivery service interactions
- Surveys and follow-up communications are employed to gather **insights** on:
 - Service quality
 - Food satisfaction
 - Overall customer experience
- Customers who submit feedback often receive responses from Everytable's customer service team, reinforcing the company's commitment to listening and improving.



(Actual Weekly KPI review snapshot from the week prior to proposal submission)

Compton	UberEats	5	07/06
Compton	UberEats	5	07/06
Compton	UberEats	5	07/09
Costa Mesa	UberEats	5	07/06
Fantastic fast service and the food was hot and tasty! What a great value for good food.			
Costa Mesa	UberEats	5	07/07
Costa Mesa	UberEats	5	07/09
Culver City - Sepulveda	UberEats	5	07/09
Culver City - Washington	Google	3	07/06 Evelina M
Culver City - Washington	UberEats	5	7/10
Cypress	UberEats	5	7/10
Downtown			
Long Beach	UberEats	5	07/06
Downtown			
Long Beach	UberEats	5	07/07

EVERYTABLE CASE STUDY

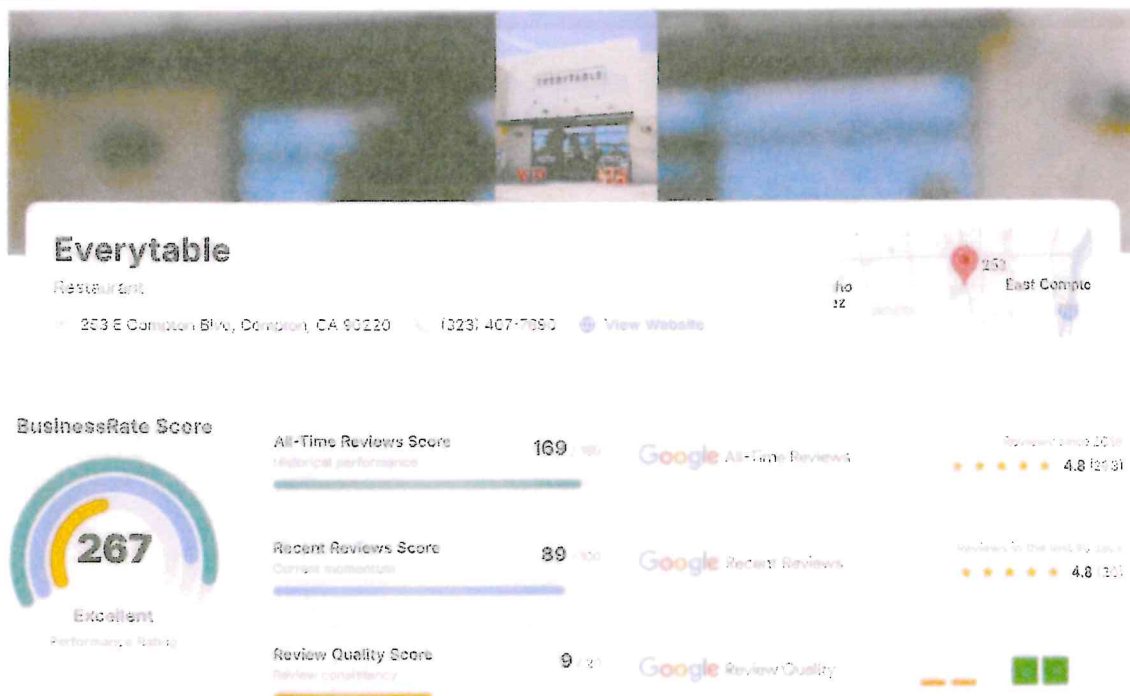
Case Study: Everytable's Service-Focused, Top-Rated

Everytable's commitment to exceptional customer service and community-centered hospitality is reflected not only in our operational performance, but also in the independent recognition we continue to receive from customers across Southern California. In 2025, Everytable earned multiple BusinessRate "Best of" and "Top 3" awards based on verified Google Reviews data — demonstrating consistent excellence in customer satisfaction, food quality, responsiveness, and overall guest experience. Most notably, our Compton location at 253 E. Compton Blvd. received the BusinessRate "Best of 2025" award in the Restaurant category, recognizing it as one of the highest-rated restaurant experiences in the city. In addition, our Baldwin Park store earned the BusinessRate "Top 3 of 2025" award in the Restaurant category, further validating Everytable's ability to consistently deliver high-quality service experiences across multiple communities.

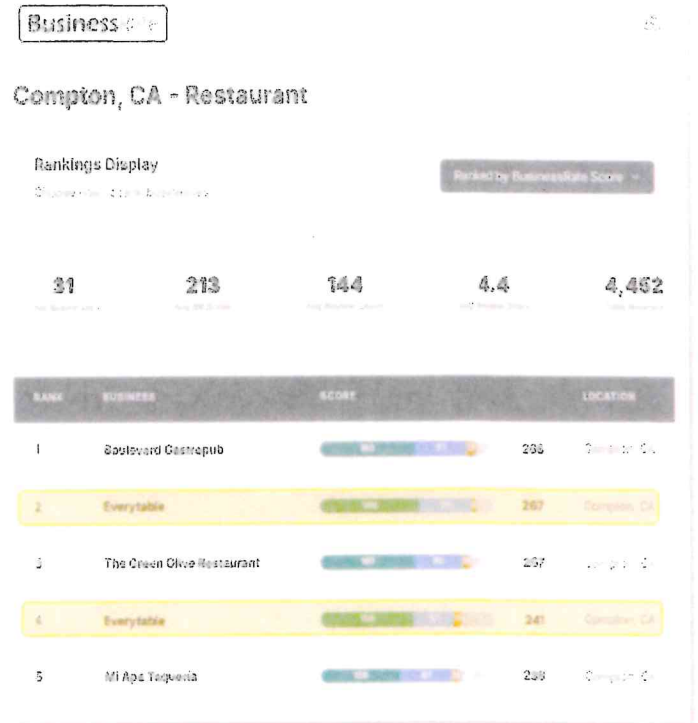
These awards are particularly meaningful because they are driven directly by public customer feedback and verified online review performance rather than paid rankings or marketing campaigns. They reflect thousands of real customer interactions and reinforce Everytable's reputation as a trusted, dependable, and welcoming food service provider. Our stores are designed to serve a broad and diverse customer base, including working families, students, seniors, healthcare workers, and community residents seeking fresh, affordable meals in a clean, safe, and inviting environment. Maintaining strong public ratings across multiple locations requires a disciplined operational culture focused on hospitality, consistency, responsiveness, and accountability at every level of the organization.

BusinessRate

[Your Score](#) [Rankings](#) [How it works](#) [FAQ](#) [Contact](#)



At Everytable, customer service begins long before a guest walks through the door. Our teams are trained to prioritize responsiveness, professionalism, and hospitality in every interaction — whether serving meals in our retail stores, supporting institutional partners, or responding to customer feedback. We actively monitor customer reviews, operational performance metrics, and satisfaction trends to ensure that concerns are addressed quickly and service standards remain consistently high. This feedback loop allows our leadership and operations teams to continuously improve the customer experience while maintaining the operational reliability required in high-volume food service environments.



Our customer service philosophy is also deeply connected to our mission as a Public Benefit Corporation. We believe that all communities deserve the same level of quality, care, and hospitality regardless of zip code or income level. This commitment is especially visible in communities like Compton and Baldwin Park, where Everytable has built strong local trust through reliable service, approachable pricing, and meaningful community engagement. Beyond our retail operations, Everytable has partnered with organizations such as Compton Unified School District and Compton College to help expand access to nutritious meals and support broader community wellness initiatives. These partnerships demonstrate that our approach to customer service extends beyond transactional interactions — it is rooted in long-term relationship building and genuine community investment.

The recognition we continue to receive through verified customer review platforms confirms that Everytable's service model is both operationally effective and highly valued by the communities we serve. Our ability to earn top public rankings while operating in diverse, high-volume environments demonstrates the strength of our hospitality culture, our management systems, and our commitment to continuous improvement. As Everytable continues to grow throughout California, we remain focused on delivering an exceptional customer experience grounded in consistency, responsiveness, accountability, and mission-driven service.

https://businessrate.com/rankings/city_compton_ca_restaurant?st=br&p=2026-04-01

https://businessrate.com/rankings/city_baldwin_park_ca_restaurant?st=c&p=2026-04-01

MARKETING & PROMOTIONAL PROGRAM

Along with our Customer Service Program, Everytable believes that Marketing and Promotions are a significant part of the meal experience, and a way to drive participation. Everytable's promotional and marketing approach is designed to increase student participation in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) by making meals highly visible, appealing, and familiar to students, families, and staff. Our strategy is grounded in proven tactics successfully implemented in K–12 environments, including our school partners, and emphasizes student engagement, clear communication, and alignment with district wellness goals.



STUDENT ENGAGEMENT AND AWARENESS

Student participation begins with excitement and familiarity. Prior to service launch, Everytable will conduct **on-site student tastings** to introduce menu items, gather feedback, and identify early favorites. These tastings serve both as a promotional tool and a feedback mechanism, helping ensure menus resonate with students.

Once service begins, **branded meal packaging** and labeling will reinforce recognition and consistency. Packaging highlights freshness, scratch-made preparation, and approachable meal names that appeal to students. In cafeterias and serving areas, Everytable provides **“What’s on the Menu?” posters** or menu boards that showcase weekly offerings and promote anticipation around upcoming meals.

Student feedback continues post-launch through informal surveys and observation, allowing Everytable to feature **“Student Favorites”**—popular meals that are promoted more frequently to reinforce positive participation patterns.

FAMILY AND COMMUNITY COMMUNICATION

Family awareness is a critical driver of student participation, particularly for younger students. Everytable will provide **take-home flyers and digital content** (distributed through district-approved channels) introducing the program, explaining meal offerings, and reinforcing affordability, nutrition, and quality. Materials are written in clear, family-friendly language and emphasize consistency and reliability.

All family-facing materials can be provided in **English and Spanish**, ensuring accessibility for the broader partner communities. Messaging focuses on transparency, highlighting ingredient quality, daily preparation, and compliance with school nutrition standards. Where appropriate, communications also introduce Everytable's broader mission as a **Public Benefit Corporation**, reinforcing alignment with community values around health, equity, and student well-being—without replacing or competing with district messaging.

ON-SITE VISIBILITY AND PROMOTION

Consistent on-site visibility helps normalize participation and build routine. Everytable provides **branded signage** for cafeterias and service areas to establish familiarity and reinforce program identity. During the school year, Everytable may host periodic **“Lunch with Everytable”** opportunities, where staff and administrators can sample meals and reinforce positive messaging through trusted adult voices.

Visual materials are intentionally clean, age-appropriate, and supportive of the school environment, complementing existing signage rather than overwhelming it.

INTEGRATION WITH WELLNESS AND NUTRITION GOALS

Everytable works collaboratively with district staff to ensure promotional messaging aligns with your wellness and nutrition objectives. Marketing materials emphasize balanced meals, fruits and vegetables, and variety, reinforcing healthy eating habits without stigmatizing participation.

Seasonal menu highlights and rotating offerings help maintain interest throughout the year while supporting nutrition education efforts already in place at the district.

MEASUREMENT AND CONTINUOUS IMPROVEMENT

Marketing effectiveness is evaluated through **participation trends, student feedback, and staff input**. These insights inform ongoing refinements to menus, messaging, and on-site materials. Regular check-ins with district leadership ensure promotional efforts remain aligned with school district priorities and respond to observed needs.

SUMMARY

Everytable’s promotional and marketing materials are designed to make school meals visible, appealing, and trusted by students and families. By combining student tastings, clear on-site communication, family outreach, and alignment with wellness goals, Everytable supports increased participation while respecting your local culture, values, and operational framework.





K12 BBQ Chicken

MENUS/PRODUCT DESCRIPTION

SAMPLE 21-Day Cycle Menu

Everytable's menus are built from the ground up using fresh, locally sourced ingredients and true scratch-cooking methods. Our culinary process begins with seasonal procurement from Southern California growers and regional Southern California suppliers, allowing our chefs and dietitians to design meals around ingredients that are fresh, available, and reflective of local agriculture. Vegetables are washed, cut, and prepared in-house; sauces and dressings are developed from base ingredients; and proteins are seasoned, cooked, and portioned in our centralized California commissary kitchen. This hands-on approach ensures full control over flavor, quality, and nutritional composition.

These are the same meals and ingredients we serve in our consumer-facing retail stores throughout Southern California—where customers voluntarily purchase our food every day. Our K-12 offerings are not a separate, lower-tier product line; they are developed using the same scratch-cooking standards, culinary oversight, and ingredient integrity that define our brand. This alignment reinforces consistency, quality, and credibility across all service channels.

Because we cook everything from scratch—including our proteins—we are not dependent on pre-packaged or frozen finished products from large manufacturers. This gives our culinary team the flexibility to adjust recipes, incorporate seasonal ingredients, and respond to your feedback efficiently. Unlike providers that primarily reheat pre-made items, Everytable's scratch-cooking model allows us to adapt menus without being constrained by external product formulations.

Everytable meals are prepared fresh daily and are never frozen. Final menus will depend on regional location and delivery schedule.

Although Supper service is not currently part of this program, Everytable has included a sample Supper menu to demonstrate our capability and readiness to expand services should the District choose to add an afterschool or additional meal program in the future.



K-12 CYCLE MENU

EVERYTABLE

BREAKFAST

MONDAY.

TUESDAY.

WEDNESDAY.

THURSDAY.

FRIDAY.

WEEK 1 CYCLE

NOT ENTER	Cheesy Egg Bite	Apple Cinnamon Breakfast Bar	Cheesy Grits & Eggs	Egg & Cheese Breakfast Burrito	Hot Brown Sugar Oatmeal
COLD ENTER	Scratch Made Pumpkin Spiced Granola & Yogurt	Raisin Bran	Peach Cinnamon Parfait	Cheerios	Corn Chex
COLD ENTER	Banana Bread	Bagel and Cream Cheese	French Toast Casserole	Blueberry Oat Breakfast Bake	Honey Cornbread

WEEK 2 CYCLE

NOT ENTER	Pancakes	French Toast Sticks	Turkey Sausage Breakfast Sandwich	Egg & Cheese Quesadilla	Blueberry Oatmeal
COLD ENTER	Special K	Cheesy Muffin	Rice Chex	Multi-Grain Cheerios	Corn Flakes
COLD ENTER	Pumpkin Loaf	Scratch Made Blueberry Granola & Yogurt	Sunbutter and Toast	Apple Cinnamon Overnight Oats	Blueberry Muffin

WEEK 3 CYCLE

NOT ENTER	Egg and Potato Breakfast Burrito	Oatmeal Breakfast Bar	Eggs & Toast	Apple Cinnamon Oatmeal	Spinach & Cheese Egg Bite
COLD ENTER	Zucchini Loaf	Frosted Mini-wheats	Banana Pancakes	Shredded Wheat	Peach Cobbler Squares
COLD ENTER	Blueberry Parfait	Hard boiled Egg & Toast	Blueberry Cornbread	Whole Grain English Muffin with Sunbutter	Wholegrain Cheerios Protein Boost

WEEK 4 CYCLE

NOT ENTER	Egg and Bean Burrito	Sausage Quesadilla	Banana Oatmeal	Waffle Stick	Egg & Cheddar Sandwich
COLD ENTER	Rice Chex	Breakfast Bread Pudding	Apple Cinnamon Loaf	Wheaties	Bagel with Sunbutter
COLD ENTER	Maple Oat Breakfast Squares	Apple Cinnamon Squares	Blueberry Cobbler	Honey Butter Biscuit	Blueberry Pancakes

This institution is an equal opportunity provider. Menus are subject to change without notice.

All grain items are whole grain (WG).

All meals served with two 1/2 c fruit options.

Available Daily

1% White Milk
Fat Free White Milk

K-12 CYCLE MENU

EVERYTABLE

LUNCH

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK 1 CYCLE

HOT ENTREE	BBQ Chicken with Mac & Cheese	Carnitas Burrito	Orange Chicken with Rice	Spaghetti & Meatballs	Chicken Drumsticks with Mashed Sweet Potatoes
VEG ENTREE	Cheesy Stacked Enchilada	Lasagna	Veggie Lo Mein	Cheese Quesadilla	Chickpea Tikka Masala
COLD ENTREE	Turkey & Cheddar Sandwich	Chicken Chef Salad	Chicken Caesar Wrap	Sunbutter & Strawberry Jam Sandwich	Chicken Sandwich
VEG SUBGROUP					

WEEK 2 CYCLE

HOT ENTREE	Beef Quesadilla	Taco Turkey with Rice	Sesame Chicken Noodles	Teriyaki Chicken with Rice	Meatball Sandwich
VEG ENTREE	Baked Ziti	Loaded Baked Potato	"Fried" Rice with Egg	Veggie Shawarma Bowl	Teriyaki Tofu
COLD ENTREE	Ham & Cheddar Sandwich	Chicken Caesar Salad	Nashville Hot Chicken Wrap	Chicken Sandwich	Sunbutter & Strawberry Jam Sandwich
VEG SUBGROUP					

WEEK 3 CYCLE

HOT ENTREE	Cheeseburger Mac	Chili	Burger and Baked Fries	Pesto Chicken Pasta	Beef Picadillo
VEG ENTREE	Cheese and Veggie Wrap	Veggie Melt	Bean & Cheese Burrito	Cheesy Spaghetti	Veggie Chili
COLD ENTREE	Roast Beef & Cheddar Sandwich	BBQ Chicken Salad	Chicken Ranch Wrap	Chicken Sandwich	Sunbutter & Strawberry Jam Sandwich
VEG SUBGROUP					

WEEK 4 CYCLE

HOT ENTREE	BBQ Pork Sandwich	Pollo Asado with Brown Rice & Beans	Chicken "Fried" Rice	Shawarma Chicken	Chicken Cheddar Melt
VEG ENTREE	Enchilada Caseroles	Taco Bowl	Grilled Cheese and Marinara	Mac & Cheese	Veggie Taco Salad
COLD ENTREE	Turkey & Cheddar Sandwich	Elote Chicken Salad	Tinga Chicken Wrap	Chicken Sandwich	Sunbutter & Strawberry Jam Sandwich
VEG SUBGROUP					

This institution is an equal opportunity provider. Menus are subject to change without notice.

All grain items are whole grain (WG).

All meals served with two 1/2 c fruit options.

All meals served with 1 cup veg daily.

Available Daily
1% White Milk
Fat Free White Milk
1% Chocolate Milk

K-12 CYCLE MENU

EVERYTABLE

SUPPER

MONDAY.

TUESDAY.

WEDNESDAY.

THURSDAY.

FRIDAY.

WEEK 1 CYCLE

HOT ENTREE	Cheesburger Mac	Meatball Sandwich	Chicken Drumsticks with Mashed Potatoes	Pesto Chicken Pasta	Chili
VEG ENTREE	Cheese and Veggie Wrap	Veggie Chili	Bean & Cheese Burrito	Cheesy Spaghetti	Veggie Melt
COLD ENTREE	Roast Beef & Cheddar Sandwich	BBQ Chicken Salad	Chicken Ranch Wrap	Chicken Sandwich	Subbutter & Strawberry Jan Sandwich

WEEK 2 CYCLE

HOT ENTREE	Stewarma Chicken	Pollo Asado with Brown Rice & Beans	Chicken "Fried" Rice	BBQ Pork Sandwich	Chicken Cheddar Melt
VEG ENTREE	Enchilada Casanole	Taco Bowl	Cheesy Bread and Marinara	Mac & Cheese	Veggie Taco Salad
COLD ENTREE	Turkey & Cheddar Sandwich	Elote Chicken Salad	Tinga Chicken Wrap	Chicken Sandwich	Subbutter & Strawberry Jan Sandwich

WEEK 3 CYCLE

HOT ENTREE	BBQ Chicken with Mac & Cheese & Corn	Carnitas Burrito	Teriyaki Chicken with Rice	Spaghetti & Meatballs	Beef Quesadilla
VEG ENTREE	Cheesy Stacked Enchilada	Chickpea Tikka Masala	Veggie Lo Mein	Cheese Quesadilla	Lasagna
COLD ENTREE	Turkey & Cheddar Sandwich	Chicken Chef Salad	Chicken Caesar Wrap	Chicken Sandwich	Subbutter & Strawberry Jan Sandwich

WEEK 4 CYCLE

HOT ENTREE	Beef Picadillo	Taco Turkey with Rice	Sesame Chicken Noodles	Orange Chicken with Rice	Burger & Baked Fries
VEG ENTREE	Baked Ziti	Loaded Baked Potato	Fried Rice with Egg	Teriyaki Tofu	Veggie Shawarma Bowl
COLD ENTREE	Ham & Cheddar Sandwich	Chicken Caesar Salad	Nashville Hot Chicken Wrap	Chicken Sandwich	Subbutter & Strawberry Jan Sandwich

This institution is an equal opportunity provider. Menus are subject to change without notice.

All grain items are whole grain (WG).



All meals served with two 1/2 c fruit options.



All meals served with 1 cup veg daily.



Available Daily
1% White Milk
Fat Free White Milk
1% Chocolate Milk

K-12 CYCLE MENU

EVERYTABLE

SNACK

MONDAY.

TUESDAY.

WEDNESDAY.

THURSDAY.

FRIDAY.

WEEK 1 CYCLE

NOT EATEN ■ Apples & Sunbutter

Sunchips & Raisins

Apple Muffin & Milk

Crackers & Sunbutter

Cheese Stick & Fruit

WEEK 2 CYCLE

NOT EATEN ■ Granola & Fruit

Blueberry Muffin & Milk

Pretzels & String Cheese

Apple Sauce & Crackers

Peaches & String Cheese

WEEK 3 CYCLE

NOT EATEN ■ Banana & Sunbutter

Housemade Granola Bar
& Fruit

Carrots & Sunbutter

Granola & Yogurt

Banana & Milk

WEEK 4 CYCLE

NOT EATEN ■ Sun Chips & String Cheese

Apples & Yogurt

Pop Chips & Fruit

Pumpkin Loaf & Milk

Carrots & Hummus

This institution is an equal opportunity provider. Menus are subject to change without notice.

CHEF TIM REARDON

Vice President of R&D and Commercialization, Everytable

Chef Tim Reardon, a **Certified Research Chef** with the Research Chefs Association, serves as the Vice President of R&D and Commercialization at Everytable. With over **20 years** of experience in food manufacturing, culinary innovation, and foodservice strategy, Chef Reardon plays a pivotal role in driving Everytable's mission to transform the food system by making fresh, nutritious meals both affordable and accessible.



<https://www.linkedin.com/in/timothypatrickreardon/>

Throughout his illustrious career, Chef Reardon has collaborated with leading food manufacturers, including Chobani, Pepsi, Tabasco, Kraft Foods, and Perdue Farms, to develop groundbreaking consumer products and disruptive innovations. Among his notable achievements, he is credited with creating the first-of-its-kind “swicy” (sweet and spicy) Greek yogurt for Chobani, a market innovation that set a new standard for flavor-forward dairy products. Prior to joining Everytable, Chef Reardon held leadership roles in several high-profile organizations. He served as Senior Director of Culinary Design at Chobani, where he shaped the brand’s culinary voice and strategy; Director of Culinary Innovation at Applebee’s, managing menu strategies for a system of over 1,600 locations generating \$4 billion in annual sales; and Director of Culinary Product Development at Plated, where he leveraged data-driven approaches to refine e-commerce meal kits. His earlier roles include pioneering culinary innovation at The Food Group, a marketing agency working with iconic brands like Kraft, Danone, and Norwegian Seafood, and gaining fine-dining experience as Chef de Partie at the **2-Michelin Star**- L'Atelier de Joël Robuchon in Bangkok.

graduate of the prestigious Culinary Institute of America (CIA) in Hyde Park, New York, Chef Reardon combines his classical training with a passion for culinary innovation. At Everytable, he uses his diverse background to craft meals that are scratch-made, community-inspired, and chef-prepared, ensuring every dish resonates with quality, creativity, and care. Chef Reardon's unique blend of culinary artistry and strategic vision has earned him a reputation as a leader in food innovation, making him a vital contributor to Everytable's success in delivering solutions that are both nutritious and operationally efficient.



K12 - Cheese Burger Mac

EVERYTABLE
Experience and Compliance
Understanding

Everytable was founded in 2016 and registered in 2017 with a simple but powerful mission: to make healthy, delicious food accessible and affordable for every community, especially our local schools.

In 2013, our founder Sam Polk launched a nonprofit called Feast (Families Eating and Sharing Together) in Southern California. Feast provided nutrition education, cooking classes, free produce, and support groups to help families live healthier lives. But Sam soon heard from parents that while they loved fresh produce at home, their busy schedules meant they often had to buy food on the go—and in many neighborhoods, the only options were unhealthy fast food.

To solve this problem, Sam created Everytable, a company built on the belief that every child and every family deserves access to nutritious meals. Our model was designed to bring scratch-made, affordable food into “**food deserts**” where nutritious options were scarce—at prices that compete with fast food. The name “Everytable” reflects our mission to ensure that no one is left out when it comes to healthy meals. Since then, Everytable has grown from one storefront in Southern California into a Public Benefit Corporation with nearly 300 employees and more than 40+ retail locations across **Southern-California** (especially SoCal). Along the way, we’ve expanded into K–12 schools, colleges, and universities, where we bring the same care, quality, and purpose to student dining.

Since Sam’s appearance on Season 9 of “**SHARK TANK**”, the business has expanded rapidly and now has around 300 employees in the State of California, serving millions of meals annually, with room to grow. Everytable has recently become the primary provider of school meals for Compton Unified School District and a trusted partner for numerous charter school districts, community colleges, and Cal State Universities across the state. We are excited to bring that same mission-driven approach to schools, serving students meals that are fresh, appealing, and built to support learning and wellness.

- <https://vimeo.com/264237020>
- <https://www.youtube.com/watch?v=pCilj5eKNzk>



QUALIFICATIONS AND EXPERIENCE

Company Qualifications, Relevant Experience,

Everytable is a Southern California-based, mission-driven food company with demonstrated experience preparing and delivering compliant, high-quality meals for institutional partners. Through a centralized production model, established logistics infrastructure, and experienced leadership team, Everytable possesses the operational capacity, regulatory knowledge, and organizational stability required to meet the minimum qualifications outlined in Attachment C of this RFP.

[illegible]

Relevant Experience and Operational Capability

Everytable has extensive experience producing and distributing meals at scale across Southern California for a wide range of institutional clients, including K-12 school districts, higher education institutions, healthcare systems, government agencies, and community-based nutrition programs. Our experience includes vended meal service models supporting the National School Lunch Program (NSLP) and School Breakfast Program (SBP), with an emphasis on consistency, compliance, and service reliability.

Meals are prepared in Everytable's centralized commissary kitchens using standardized recipes, documented food safety procedures, and quality control systems. This centralized approach allows for efficient production, menu consistency, and cost control while maintaining flexibility to meet district-specific service requirements. Everytable's production systems are designed to support predictable daily volumes and accommodate participation variability without service disruption.

Regulatory Compliance and Program Management

Everytable maintains internal expertise in **USDA** school meal requirements and program administration, including **NSLP/SBP** compliance, Offer Versus Serve, menu documentation, allergen awareness, and required recordkeeping. Our teams are experienced in aligning menus, service models, and documentation with federal, state, and local requirements.



Standard operating procedures govern food safety, receiving, storage, handling, delivery, and service. These procedures are reinforced through staff training and ongoing oversight to ensure consistent execution across all sites. Everytable works collaboratively with school districts to support audits, reporting requirements, and program reviews as needed.

Please see HACCP and Food Safety policies and procedures here:

https://drive.google.com/file/d/1Ck_TvOd4CKLxIm0hfN4Gv8jpB0Y2-m9U/view?usp=drive_link

SCHOOL FOOD + NSLP/SBP EXPERIENCE

Everytable brings extensive experience in serving K-12 schools through its mission-driven approach to making healthy, affordable meals accessible for every student. Our work includes a major partnership with Compton Unified School District with ~31 schools, and recently signed with Azuza School District and Pleasant Valley Schools District with ~18 schools where we will provide fresh, nutritious meals to meet USDA/NSLP and California state guidelines while maintaining menus that students genuinely enjoy.



This program has demonstrated our ability to manage the complexities of large-scale school meal service, including daily production from our centralized kitchen, efficient distribution logistics, and seamless compliance with federal reimbursement requirements. In addition to Compton USD, Everytable has collaborated with charter schools and independent schools across Southern California, delivering both vended meals and onsite service models.

Within the PK-12 environment, Everytable currently serves **multiple school districts and charter schools**, delivering prepared meals aligned to school calendars, bell schedules, and site-specific delivery requirements. These programs require consistent daily execution, accurate meal counts, reliable logistics, and the ability to support multiple sites concurrently. Everytable's centralized production model allows meals to be prepared at scale using standardized processes, then packaged, staged, and delivered according to district-defined service windows.

Collectively, Everytable's recent PK-12 partnerships, combined with its extensive experience in higher education and public-sector meal programs, demonstrate substantial, relevant experience delivering the same services required for PK-12 school nutrition programs at scale.

NSLP/School Lunch Partners

School Lunch/Breakfast Partners		
Azuza USD	Mission View Charter (2 locations)	San Diego Workforce Moreno Valley
San Marcos USD	Bridge School Montessori (2 locations)	SDHS - Chula Vista
Solana Beach School District (Bulk only)	Topanga Mountain School	Vista SDHS
Monterey County Office of Education	Chartwells School Monterey	SDSI - Murrieta
Palo Alto USD (23 locations)	Mission View Public Charter - Canyon	SDSI - Lake Elsinore
Palos Verdes Peninsula USD (19 locations)	Mission View Public Charter - Valencia	YouthBuild Canoga Park
Ednovate (7 locations)	San Diego Workforce Escondido	Youthbuild - Norwalk
Brightstar Schools (11 locations)	Diego Hills Central Public Charter School	YouthBuild Charter School of California Pomona
Compton (28 locations)	Lemon Grove SDHS	YouthBuild Heart Leaders Academy
Private/Charter: Retail Programs	National City SDHS	YouthBuild South LA
San Diego Innovation High School (10 locations)	San Diego Workforce Innovation	New Earth Life
San Diego Workforce Lakeside		

EXPERIENCE, CAPABILITY, AND STANDING

Everytable is a Southern California-based, mission-driven food company with demonstrated experience delivering high-quality, compliant meal programs at scale. Through a centralized production model and disciplined operational structure, Everytable is well positioned to meet the service, compliance, and performance requirements set forth in this RFP.

Relevant Experience

Everytable has extensive experience preparing and distributing meals for institutional partners, including K-12 school districts, higher education, healthcare systems, government agencies, and community-based programs. Our K-12 experience includes vended meal service models that support the National School Lunch Program (NSLP) and School Breakfast Program (SBP), with a strong emphasis on compliance, consistency, and student participation.

Our centralized commissary kitchens prepare meals daily using standardized recipes, quality controls, and documented food safety procedures. This model allows Everytable to deliver reliable volume, menu consistency, and cost control while maintaining flexibility to meet district-specific requirements.

Clear internal lines of communication ensure coordination between production, logistics, school nutrition leadership, and account management, allowing issues to be identified and resolved quickly.

Compliance, Audit and Program Management

Everytable maintains comprehensive, audit-ready menu documentation and production records designed to fully support **NSLP and SBP** compliance and to withstand federal and state administrative reviews. All menus are developed and reviewed to meet USDA meal pattern requirements, with clear documentation of components, portion sizes, crediting information, standardized recipes, and nutritional analysis as required. Daily production records are completed accurately and retained in accordance with USDA and state recordkeeping requirements, enabling clear verification of planned versus served meals. Our team has extensive experience preparing documentation packages for administrative reviews and supporting districts during reviews, corrective actions (if any), and ongoing monitoring.

Everytable also maintains a structured and transparent Buy American approach aligned with USDA regulations. Domestic products are prioritized wherever practicable, and any allowable exceptions are documented in accordance with federal guidance, including justification related to availability or cost. Ingredient sourcing, substitutions, and vendor documentation are tracked to ensure ongoing compliance and ease of review. Through established internal controls, experienced K-12 nutrition leadership, and consistent quality assurance processes, Everytable demonstrates a proven ability to operate compliant programs that meet regulatory expectations while delivering high-quality, student-appealing meals.

REFERENCES

Reference 1

Name of Reference **Compton Unified School District**

Street Address **2300 W. Caldwell St. Bldg. K**

City **Compton**

State **CA**

Zip Code **90220**

Contact Person

Lani Izumi

Contact Title

Senior Director, Student
Nutrition Services

Contact Phone

Number
310-639-4321 ext. 56681

Brief Description of Services Provided Everytable serves as a prepared meals provider for Compton Unified School District, delivering fresh, centrally prepared meals to support the District's student nutrition program across multiple Urban school sites.

Dates of Service : 2025- Current

Reference 2

Name of Reference **Azusa Unified School District**

Street Address **546 S. Citrus Avenue •**

City **Azusa**

State **CA**

Zip Code **91702**

Contact Person

Stella Ndahura;

Contact Title

Director, Nutrition Services

Contact Phone

Number
(626) 732-8057

Brief Description of Services Provided Serves as meals provider for Azusa, delivering fresh, centrally prepared meals to support the District's student nutrition program across multiple sites.

Dates of Service 2025- Current

Reference 3

Name of Reference **YouthBuild Charter**

Street Address **2202 S. Figueroa Street, #728**

City **Los Angeles,**

State **CA**

Zip Code **90007**

Contact Person

Tizoc Brenes

Contact Title

Director

Contact Phone

Number 323-945-
5274

Brief Description of Services Provided Everytable provides prepared meal services for YouthBuild Charter School, delivering fresh meals to support the school's student nutrition.

Dates of Service 2022-current

SAFETY, SANITATION AND TRAINING

At Every Table, we are dedicated to maintaining the integrity of our products. All our ingredients are carefully inspected by trained personnel and our products are produced under stringent food safety standards.

Everytable's Current Good Manufacturing Practices (cGMP) are implemented to comply with FDA regulation 21 CFR 117.10. cGMPs are described in a policy document that all employees, contractors, and visitors entering the facility are expected to follow. GMP/Food Safety training is required for all new employees as part of their onboarding process. Refresher trainings are conducted periodically with a biannually frequency at minimum. A site plan has been implemented that classifies different areas in our facility based on the food safety risks to finished products. Depending on the zone, different levels of protection are required. Physical separation of raw material, product, equipment, and personnel movement are analyzed, personnel working in these areas are trained accordingly.

We have a robust Allergen Control Program which includes label/ingredient verifications at production start-up and throughout the product run. Other prerequisite programs to our Food Safety Plan include Internal audits, Sanitation Program, Environmental Monitoring Program, Food Defense, Traceability, Receiving, Storage and Shipping, Supplier Approval, Glass and Brittle Plastic Program, Training Program, and Pest Prevention Program.

Document Number: QMS-001-001	Revision: 001	Effective Date: 01/01/2020
Document Title: Hygiene Policy	Author: [Name]	Reviewed: [Name]
Approved: [Name]	Approved: [Name]	Approved: [Name]

- Introduction:** The company has established, documented, and implemented a hygiene policy for the site, which is maintained in order to meet the requirements of the Food Safety Quality Management System and ensure the safe production of products.
- Responsibility:** Management has the Responsibility for ensuring compliance for all personnel with all requirements of this policy. All employees including agency staff, visitors and contractors are required to be familiar with and follow the Personal Hygiene Policy and the Hygiene Code of Practice.
- Policy and Procedures:**
 - All employees including agency staff are trained in these instructions with particular emphasis during induction training. All employees receive and sign for a copy of this hygiene rules. It is the responsibility of all Managers/Supervisors/Leads to ensure these rules are adhered to and non-compliance must be addressed immediately. Repeat non-compliance will be dealt with through the normal disciplinary procedures.
 - All visitors to the site including Contractors are subject to the same rules and must be briefed by the reception staff before entering and must sign in.
- Personal Hygiene Policy:**
 - Before entering any part of the manufacturing area all staff including agency, must wear suitable clean protective clothing. These will be supplied and provided by the Uniform contractor.
 - All personnel should present themselves for work at all times in a clean, tidy fashion with a high standard of personal cleanliness.
 - Clean headwear to enclose hair (including moustache and beard) and ears must be worn. This means pens are not to be carried behind the ear. Headphones/earphones are not allowed in any process area. This includes Production areas, Packaging, Warehouse, Sanitation.
 - Visitors and outside personnel must have permission from Management to enter manufacturing areas. Approved visitors will be supplied with protective clothing.
 - Clothes, trousers, lighters etc., including employee items must not be carried in the pockets of working clothes in the manufacturing areas.
 - Hair varnish, false nails, and eyelashes are not permitted. Finger nails should be kept short and clean.
 - The use of cosmetics such as perfume, excessive make-up, and aftershave are not allowed.
 - Only a plain finger ring is allowed to be worn; the wearing of watches, bangles, bracelets, necklaces, chains, cufflinks and stored rings are prohibited.
 - The wearing of false or artificial or false fingernails is not allowed.
 - The handling of coins in the production areas is prohibited.
 - All cuts, wounds and sores must be covered by a formally issued waterproof band aid. These must be accounted for at the end of the shift. Any loss of band aids must be reported to Management immediately.
 - All personnel are required to report any illness but particularly diarrhoea or diarrhoea prior to commencing work.
 - Eating and drinking is only permitted in the designated area which are the break rooms.

Everytable Inc. - 2020-2021

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Document Number: QMS-001-001	Revision: 001	Effective Date: 01/01/2020
Document Title: Hygiene Policy	Author: [Name]	Reviewed: [Name]
Approved: [Name]	Approved: [Name]	Approved: [Name]

Hygiene - Code of Practice

- Introduction:** The highest standards of cleanliness, personal hygiene and housekeeping are required at Everytable to ensure quality of our products to the end industries. Our products must be produced in a safe, hygienic and safe of contamination products to the public.

The following document is issued as a guide into the code of practice that are required in our manufacturing facility. It is important that all personnel employed in this site and any visitors are made aware of their responsibilities and follow the guidelines below.

- Protective Clothing and Footwear:**
 - All personnel entering the factory for any reason must wear the appropriate protective clothing which is provided by the company. Protective clothing must be clean, worn in the correct manner, and kept in a good state of repair.

2.2 Smock Colors:

White	Light Blue	Dark Blue
Production, Managers, Supervisors, QA/QC Officers	Sanitation	Sanitation

- 2.1 Protective clothing should be kept on the premises and must be taken to and from work.
- 2.2 Clean protective clothing. No heavily stained, soiled or fabric conditioners may be used.
- 2.3 Clean protective clothing. No tears or holes, offensive language or symbols, half or full length shorts or skirts are not permitted. No advertisements.
- 2.4 Company issued garments must be worn including all hair and the ears. Hairnets should be put on prior to other protective clothing and proper gips or clips should be worn to hold the hairnet.
- 2.5 Garments shall be worn at all times of work hours, throughout the entire food processing area.
- 2.6 Garments and footwear must be changed out when soiled, torn or contaminated.
- 2.7 Employees must wear appropriate footwear when they work outside animals.

2.30 Hairnet Colors:

White	Blue	Green	Orange
Production, Warehouse, Packaging, Sanitation	Leads, Managers, Supervisors	Employee on training	Visitors

- 2.11 Company issued hairnets must be worn. A hairnet is defined as hair or more than hair.
- 2.12 Hairnets must be worn in break down areas. They must be changed before returning to work.
- 2.13 Suitable clean footwear must be worn at all times. This means wearing of flip flops, flat shoes open toe shoes are not allowed in production areas.
- 2.14 Protective clothing when changed should be placed into "Soiled" boxes or the designated receptacle.

Everytable Inc. - 2020-2021

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Ecotrak SOP for Area Managers

Everytable's Ecotrak process is designed to streamline the upkeep of all facilities, assets, and project management for multiple locations at a time. The goal and purpose is to understand and make better cost-effective business decisions. Ecotrak will also establish a timely and professional communication standard between our facilities and vendors.

The step-by-step guide below is the process and procedure for all Everytable facilities and their maintenance.

Ecotrak Process:

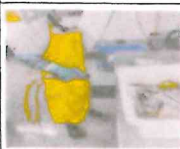
- Ecotrak can either be accessed through their mobile app and/or website. The mobile app is both iOS and Android-user friendly.
 - For Everytable employees in leadership roles, login credentials will be sent, in which creating a new password will be prompted to complete.
 - Ecotrak has a "bell" icon which serves as a notification center for all users to keep up with real-time updates to stay in the loop within a specific location and/or across the market.
- All service requests we have a "Not to Exceed (NTE)" budget assigned. As Area Managers, pricing must fall within such budgets.
 - Example: if someone is servicing the refrigerator and the budget is \$750, so the quote given must fall within the budget.
- Ecotrak Mobile App:
 - Creating Service Requests:
 - Service requests can be made for multiple reasons. A few examples include service requests to fix flooding, wall sign, ceiling, door, window, refrigeration equipment, plumbing, dishwasher, etc.
 - Step 1: Select the "Service Request" option
 - The service request will be made for either one or multiple locations, depending on how many markets each Area Manager is assigned to.
 - "Assets" are all items within the stores, in which Area Managers will have to pick which specific equipment needs to be ordered and/or fixed.
 - An "open work order" pop-up window will appear in order to prevent duplicates for the same request.
 - Step 2: Fill out "Service Request Form" from top to bottom
 - Select the "problem" from the drop-down menu provided. A few examples include doors not opening, needing gas, no power, etc.
 - The "service provider" and "priority type" will then automatically populate, however, can be adjusted if necessary.
 - For instance, the priority type can be changed to "emergency" if it is a time-sensitive request. Keeping in mind that service fees will be applied.

EVERYTABLE	SSOP for Kitchen Equipment Tools and Utensils		Version: v00
	Originated by: Sanitation Manager	Authorized by: FSQA Director	Issue date: 5/29/22 Review date:

Printed documents are uncontrolled documents. Current versions are maintained on the company intranet system.

- Scrubbing Pad
- Plastic Bags
- Steamer
- Sanitation Chemicals

PROCEDURE

Step	Instruction	Visual Aids
1	Disconnect the power. LOTO. Dry pick-up, remove soil and debris. Wipe down the control panels to remove all excess products and/or debris. Carefully cover control panel/motor and adjacent electrical plug devices with plastic bag prior to the cleaning.	
2	Rinse equipment top to bottom.	
3	Disassemble all removable parts as needed, pre-rinse with cold to warm water. Rinse all applicable equipment such as: hoppers, knives, cutting boards, brushes, spatulas, whisks, etc.	

EVERYTABLE	SSOP for Kitchen Equipment Tools and Utensils		Version: v00
	Originated by: Sanitation Manager	Authorized by: FSQA Director	Issue date: 5/29/22 Review date:

Printed documents are uncontrolled documents. Current versions are maintained on the company intranet system.

4	Foam: Scrub the equipment and/or kitchen tools. Pass kitchen tools and utensils through the dishwasher. The dishwasher is equipped with hot water and soap. These tools will go through a rinsing cycle.	
5	Collect clean equipment / tools.	
6	Re-assemble parts as needed, inspect equipment/kitchen utensils and tools. Sanitize with Quat and transfer clean equipment/kitchen tools to their designated storage area.	

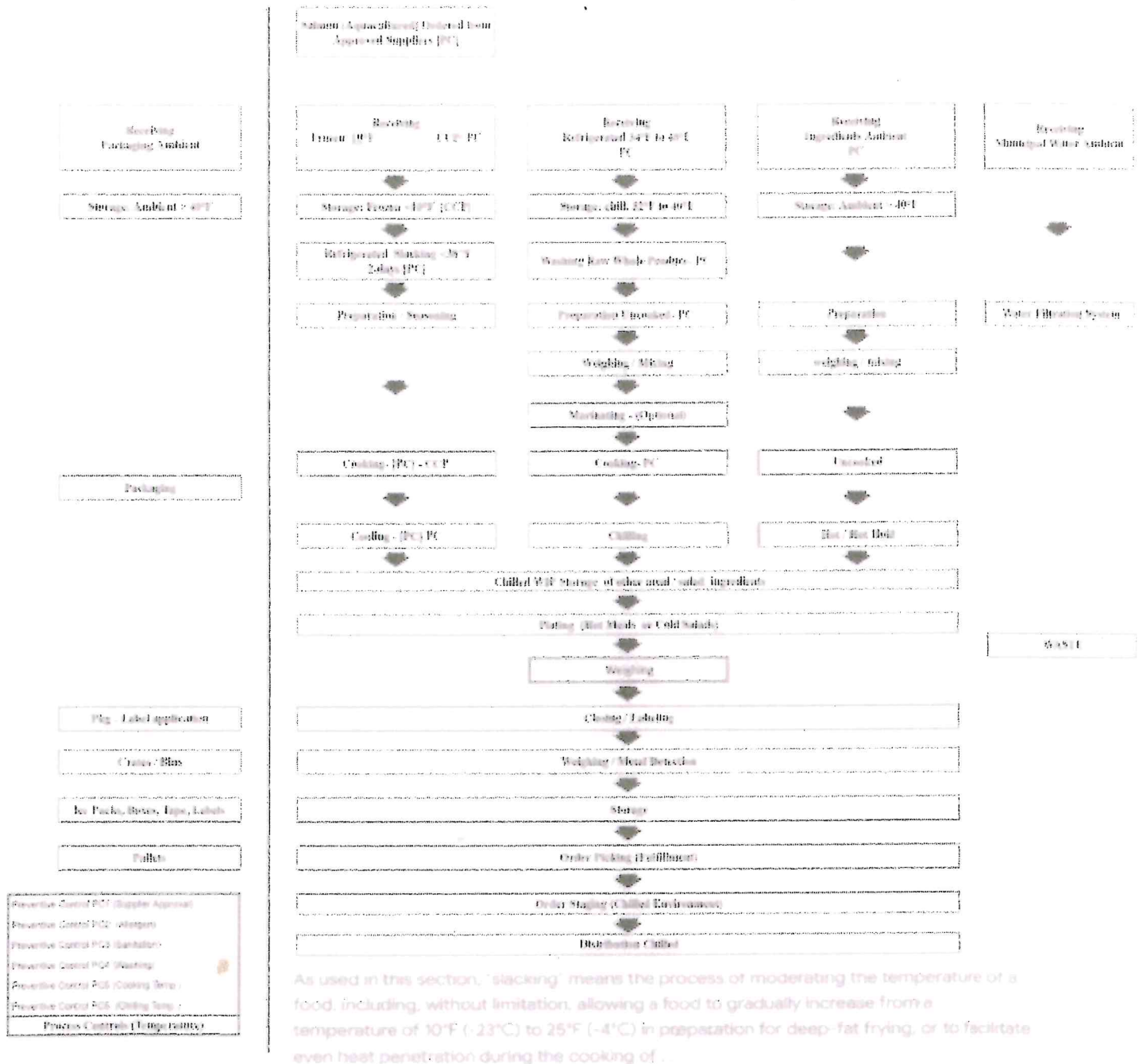
EVERYTABLE	SSOP for Kitchen Equipment Tools and Utensils		Version: v00
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Printed documents are uncontrolled documents. Current versions are maintained on the company intranet system.

HACCP A-E PROCESS FLOW DIAGRAM

REVISION: 0 / ISSUE DATE: 10/22/23 / SUPERSEDES:



Cooking Processes

At Everytable, we prioritize food safety and quality by adhering to stringent protocols during meal preparation. Our procedures focus on maintaining proper cooking temperatures and preventing cross-contamination between raw and cooked foods.

Temperature Control During Cooking

Ensuring that all meals are cooked to safe internal temperatures is vital to eliminate harmful pathogens. Our guidelines include:

- Poultry: Cook to an internal temperature of 165°F (74°C).
- Ground Meats (e.g., beef, pork, lamb): Cook to 160°F (71°C).
- Steaks, Roasts, and Chops (beef, pork, veal, lamb): Cook to 145°F (63°C) and allow a rest time of at least 3 minutes before serving.
- Fish: Cook to 145°F (63°C).
- We utilize calibrated food thermometers to verify these temperatures, ensuring consistency and safety in our cooking processes.

Prevention of Cross-Contamination

To prevent the transfer of harmful bacteria from raw to cooked foods, we implement the following measures:

- **Separate Work Areas:** Designate specific areas for handling raw and cooked foods to prevent cross-contact.
- **Dedicated Equipment:** Use separate cutting boards, utensils, and storage containers for raw and cooked items.
- **Proper Storage:** Store raw meats, poultry, and seafood in sealed containers on the lowest shelves of refrigeration units to prevent juices from dripping onto other foods.
- **Hand Hygiene:** Require staff to wash hands thoroughly with soap and water before and after handling raw foods, and after any activity that could introduce contaminants.
- **Cleaning and Sanitizing:** Regularly clean and sanitize all food contact surfaces, equipment, and utensils, especially after exposure to raw products.

By adhering to these protocols, Everytable ensures that our meals are prepared in a safe and sanitary manner, upholding our commitment to delivering high-quality, nutritious food to our customers.

APPENDIX C:

Food Safety Check List

Food Safety Checklist

Day/Week of: _____ Manager Conducting Inspection: _____

Directions: Use this checklist daily. Determine areas in your operations requiring corrective action. Record corrective action taken and keep completed records in a notebook for future reference.

Personal Hygiene

[illegible]

Task	What under A brief summary Employee roles	1. Preparation		Yes	No	Comments/Action
		1.1. Brief summary of the project objectives, scope and timeline	Yes	Yes		
		1.2. List of project team members and their roles	Yes	Yes		
		1.3. List of project milestones and deliverables	Yes	Yes		
		1.4. List of project risks and mitigation strategies	Yes	Yes		
		1.5. List of project stakeholders and their interests	Yes	Yes		
		1.6. List of project resources and their availability	Yes	Yes		
		1.7. List of project budget and financials	Yes	Yes		
		1.8. List of project communication plan	Yes	Yes		
		1.9. List of project governance and reporting structure	Yes	Yes		
		1.10. List of project closure and evaluation criteria	Yes	Yes		
		1.11. List of project lessons learned and best practices	Yes	Yes		
		1.12. List of project documentation and records	Yes	Yes		
		1.13. List of project compliance and legal requirements	Yes	Yes		
		1.14. List of project ethical considerations	Yes	Yes		
		1.15. List of project sustainability and social impact	Yes	Yes		
		1.16. List of project innovation and future opportunities	Yes	Yes		
		1.17. List of project feedback and improvement suggestions	Yes	Yes		
		1.18. List of project final report and summary	Yes	Yes		
		1.19. List of project final archive and record keeping	Yes	Yes		
		1.20. List of project final review and sign-off	Yes	Yes		
		1.21. List of project final presentation and report	Yes	Yes		
		1.22. List of project final communication and announcement	Yes	Yes		
		1.23. List of project final evaluation and feedback	Yes	Yes		
		1.24. List of project final documentation and records	Yes	Yes		
		1.25. List of project final compliance and legal requirements	Yes	Yes		
		1.26. List of project final ethical considerations	Yes	Yes		
		1.27. List of project final sustainability and social impact	Yes	Yes		
		1.28. List of project final innovation and future opportunities	Yes	Yes		
		1.29. List of project final feedback and improvement suggestions	Yes	Yes		
		1.30. List of project final report and summary	Yes	Yes		
		1.31. List of project final archive and record keeping	Yes	Yes		
		1.32. List of project final review and sign-off	Yes	Yes		
		1.33. List of project final presentation and report	Yes	Yes		
		1.34. List of project final communication and announcement	Yes	Yes		
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		1.38. List of project final ethical considerations	Yes	Yes		
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		1.45. List of project final presentation and report	Yes	Yes		
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		1.52. List of project final innovation and future opportunities	Yes	Yes		
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		1.82. List of project final communication and announcement	Yes	Yes		
		1.83. List of project final evaluation and feedback	Yes	Yes		
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		1.86. List of project final ethical considerations	Yes	Yes		
		1.87. List of project final sustainability and social impact	Yes	Yes		
		1.88. List of project final innovation and future opportunities	Yes	Yes		
		1.89. List of project final feedback and improvement suggestions	Yes	Yes		
		1.90. List of project final report and summary	Yes	Yes		
		1.91. List of project final archive and record keeping	Yes	Yes		
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		1.93. List of project final presentation and report	Yes	Yes		
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		1.95. List of project final evaluation and feedback	Yes	Yes		
		1.96. List of project final documentation and records	Yes	Yes		
		1.97. List of project final compliance and legal requirements	Yes	Yes		
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		1.99. List of project final sustainability and social impact	Yes	Yes		
		1.100. List of project final innovation and future opportunities	Yes	Yes		
		1.101. List of project final feedback and improvement suggestions	Yes	Yes		
		1.102. List of project final report and summary	Yes	Yes		
		1.103. List of project final archive and record keeping	Yes	Yes		
		1.104. List of project final review and sign-off	Yes	Yes		
		1.105. List of project final presentation and report	Yes	Yes		
		1.106. List of project final communication and announcement	Yes	Yes		
		1.107. List of project final evaluation and feedback	Yes	Yes		
		1.108. List of project final documentation and records	Yes	Yes		
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		1.110. List of project final ethical considerations	Yes	Yes		
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		1.112. List of project final innovation and future opportunities	Yes	Yes		
		1.113. List of project final feedback and improvement suggestions	Yes	Yes		
		1.114. List of project final report and summary	Yes	Yes		
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		1.125. List of project final feedback and improvement suggestions	Yes	Yes		
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		1.133. List of project final compliance and legal requirements	Yes	Yes		
		1.134. List of project final ethical considerations	Yes	Yes		
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		1.137. List of project final feedback and improvement suggestions	Yes	Yes		
		1.138. List of project final report and summary	Yes	Yes		
		1.139. List of project final archive and record keeping	Yes	Yes		
		1.140. List of project final review and sign-off	Yes	Yes		
		1.141. List of project final presentation and report	Yes	Yes		
		1.142. List of project final communication and announcement	Yes	Yes		
		1.143. List of project final evaluation and feedback	Yes	Yes		
		1.144. List of project final documentation and records	Yes	Yes		
		1.145. List of project final compliance and legal requirements	Yes	Yes		
		1.146. List of project final ethical considerations	Yes	Yes		
		1.147. List of project final sustainability and social impact	Yes	Yes		
		1.148. List of project final innovation and future opportunities	Yes	Yes		
		1.149. List of project final feedback and improvement suggestions	Yes	Yes		
		1.150. List of project final report and summary	Yes	Yes		
		1.151. List of project final archive and record keeping	Yes	Yes		
		1.152. List of project final review and sign-off	Yes	Yes		
		1.153. List of project final presentation and report	Yes	Yes		
		1.154. List of project final communication and announcement	Yes	Yes		
		1.155. List of project final evaluation and feedback	Yes	Yes		
		1.156. List of project final documentation and records	Yes	Yes		
		1.157. List of project final compliance and legal requirements	Yes	Yes		
		1.158. List of project final ethical considerations	Yes	Yes		
		1.159. List of project final sustainability and social impact	Yes	Yes		
		1.160. List of project final innovation and future opportunities	Yes	Yes		
		1.161. List of project final feedback and improvement suggestions	Yes	Yes		
		1.162. List of project final report and summary	Yes	Yes		
		1.163. List of project final archive and record keeping	Yes	Yes		
		1.164. List of project final review and sign-off	Yes	Yes		
		1.165. List of project final presentation and report	Yes	Yes		
		1.166. List of project final communication and announcement	Yes	Yes		
		1.167. List of project final evaluation and feedback	Yes	Yes		
		1.168. List of project final documentation and records	Yes	Yes		
		1.169. List of project final compliance and legal requirements	Yes	Yes		
		1.170. List of project final ethical considerations	Yes	Yes		
		1.171. List of project final sustainability and social impact	Yes	Yes		
		1.172. List of project final innovation and future opportunities	Yes	Yes		
		1.173. List of project final feedback and improvement suggestions	Yes	Yes		
		1.174. List of project final report and summary	Yes	Yes		
		1.175. List of project final archive and record keeping	Yes	Yes		
		1.176. List of project final review and sign-off	Yes	Yes		
		1.177. List of project final presentation and report	Yes	Yes		
		1.178. List of project final communication and announcement	Yes	Yes		
		1.179. List of project final evaluation and feedback	Yes	Yes		
		1.180. List of project final documentation and records	Yes	Yes		
		1.181. List of project final compliance and legal requirements	Yes	Yes		
		1.182. List of project final ethical considerations	Yes	Yes		
		1.183. List of project final sustainability and social impact	Yes	Yes		
		1.184. List of project final innovation and future opportunities	Yes	Yes		
		1.185. List of project final feedback and improvement suggestions	Yes	Yes		
		1.186. List of project final report and summary	Yes	Yes		
		1.187. List of project final archive and record keeping	Yes	Yes		
		1.188. List of project final review and sign-off	Yes	Yes		
		1.189. List of project final presentation and report	Yes	Yes		
		1.190. List of project final communication and announcement	Yes	Yes		
		1.191. List of project final evaluation and feedback	Yes	Yes		
		1.192. List of project final documentation and records	Yes	Yes		
		1.193. List of project final compliance and legal requirements	Yes	Yes		
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		1.196. List of project final innovation and future opportunities	Yes	Yes		
		1.197. List of project final feedback and improvement suggestions	Yes	Yes		
		1.198. List of project final report and summary	Yes	Yes		
		1.199. List of project final archive and record keeping	Yes	Yes		
		1.200. List of project final review and sign-off	Yes	Yes		
		1.201. List of project final presentation and report	Yes	Yes		
		1.202. List of project final communication and announcement	Yes	Yes		
		1.203. List of project final evaluation and feedback	Yes	Yes		
		1.204. List of project final documentation and records	Yes	Yes		
		1.205. List of project final compliance and legal requirements	Yes	Yes		
		1.206. List of project final ethical considerations	Yes	Yes		
		1.207. List of project final sustainability and social impact	Yes	Yes		
		1.208. List of project final innovation and future opportunities	Yes	Yes		
		1.209. List of project final feedback and improvement suggestions	Yes	Yes		
		1.210. List of project final report and summary	Yes	Yes		
		1.211. List of project final archive and record keeping	Yes	Yes		
		1.212. List of project final review and sign-off	Yes	Yes		
		1.213. List of project final presentation and report	Yes	Yes		
		1.214. List of project final communication and announcement	Yes	Yes		
		1.215. List of project final evaluation and feedback	Yes	Yes		
		1.216. List of project final documentation and records	Yes	Yes		
		1.217. List of project final compliance and legal requirements	Yes	Yes		
		1.218. List of project final ethical considerations	Yes	Yes		
		1.219. List of project final sustainability and social impact	Yes	Yes		
		1.220. List of project final innovation and future opportunities	Yes	Yes		
		1.221. List of project final feedback and improvement suggestions	Yes	Yes		
		1.222. List of project final report and summary	Yes	Yes		
		1.223. List of project final archive and record keeping	Yes	Yes		
		1.224. List of project final review and sign-off	Yes	Yes		
		1.225. List of project final presentation and report	Yes	Yes		
		1.226. List of project final communication and announcement	Yes	Yes		
		1.227. List of project final evaluation and feedback	Yes	Yes		
		1.228. List of project final documentation and records	Yes	Yes		
		1.229. List of project final compliance and legal requirements	Yes	Yes		
		1.230. List of project final ethical considerations	Yes	Yes		
		1.231. List of project final sustainability and social impact	Yes	Yes		
		1.232. List of project final innovation and future opportunities	Yes	Yes		
		1.233. List of project final feedback and improvement suggestions	Yes	Yes		
		1.234. List of project final report and summary	Yes	Yes		
		1.235. List of project final archive and record keeping	Yes	Yes		
		1.236. List of project final review and sign-off	Yes	Yes		
		1.237. List of project final presentation and report	Yes	Yes		
		1.238. List of project final communication and announcement	Yes	Yes		
		1.239. List of project final evaluation and feedback	Yes	Yes		
		1.240. List of project final documentation and records	Yes	Yes		
		1.241. List of project final compliance and legal requirements	Yes	Yes		
		1.242. List of project final ethical considerations	Yes	Yes		
		1.243. List of project final sustainability and social impact	Yes	Yes		
		1.244. List of project final innovation and future opportunities	Yes	Yes		
		1.245. List of project final feedback and improvement suggestions	Yes	Yes		
		1.246. List of project final report and summary	Yes	Yes		

C# Coding		Yes	No	Comments / Rating
1	using System; using System.Collections.Generic; using System.Linq; using System.Text; using System.Threading.Tasks;	Yes	No	
2	namespace ConsoleApp1	Yes	No	
3	{	Yes	No	
4	static void Main(string[] args)	Yes	No	
5	{	Yes	No	
6	Console.WriteLine("Hello, World!");	Yes	No	
7	}	Yes	No	
8	}	Yes	No	
Refactoring: Variablen und Methoden				
9	int count = 0;	Yes	No	
10	for (int i = 0; i < 10; i++)	Yes	No	
11	{	Yes	No	
12	count++;	Yes	No	
13	}	Yes	No	
14	return count;	Yes	No	
15	}	Yes	No	
16	public static void Main(string[] args)	Yes	No	
17	{	Yes	No	
18	Console.WriteLine("Hello, World!");	Yes	No	
19	}	Yes	No	

For a more detailed discussion, see [BIS 211 or BIS 243 or BIS 250](#). [Go](#)



THIS PERMIT MUST BE CONSPICUOUSLY DISPLAYED ON THE PREMISES

PUBLIC HEALTH LICENSE
FY 2025/2026
Valid Until 6/30/2026



PR Number: PR0323381
Program ID: EVERYTABLE PBC
Description: FOOD PROCESSING WHOLESALE (6,000 + SQ FT)

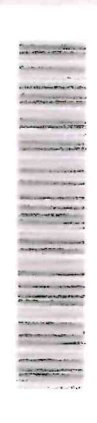
Facility Owner - Mail Address

EVERYTABLE, PBC
c/o DEAN CHUNG
PO BOX 58048
VERNON, CA 90058

WFK

Facility Location

EVERYTABLE PBC
18901 RAILROAD ST
INDUSTRY, CA 91748





COUNTY OF LOS ANGELES + DEPARTMENT OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH
SPECIALIZED SURVEILLANCE AND ENFORCEMENT BRANCH
PLAN CHECK PROGRAM - BALDWIN PARK
5050 COMMERCE DR. BALDWIN PARK, CA 91706
PHONE: (626) 430-5600
WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



PLAN CHECK OFFICIAL INSPECTION REPORT

DATE	08/22/2025	EHS	ELENA BORJON
PLAN CHECK NUMBER	SR0394829		
PROGRAM ELEMENT	1732 - FOOD PROCESSOR (6,000 SF OR MORE)		
OWNER / REQUESTER	CODY BOSZ, PRESIDENT		
DBA	EVERYTABLE		
ADDRESS	18901 RAILROAD ST, INDUSTRY, CA 91748		

FINAL REINSPECTION STATUS: APPROVED

CORRECTIONS COMPLETED

CORRECTION CATEGORY	DATE IDENTIFIED	DATE CORRECTED
FLOOR SURFACES	08/19/2025	08/22/2025
WALLS	08/19/2025	08/22/2025
EMPLOYEE FACILITIES	08/19/2025	08/22/2025
VERMIN EXCLUSION/ENCLOSURE	08/19/2025	08/22/2025

ADDITIONAL REQUIREMENTS

THE FOOD FACILITY IS APPROVED TO OPERATE.

COMMENTS

NONE

THANK YOU

Thank you for the opportunity to submit Everytable's proposal for student meal services. We appreciate Blue Oak's thoughtful approach to educating the whole child and its commitment to creating an environment where students can grow academically, socially, and personally.

Everytable would be honored to support that mission by providing nutritious, fresh, never-frozen, fully unitized meals that are convenient to serve and appealing to students. We are especially excited about the opportunity to build a strong Northern California partnership as we expand our regional capabilities and prepare to open our Sacramento facility.

We also recognize that a successful partnership must be both operationally practical and financially sustainable. Our team is committed to working collaboratively with Blue Oak to explore delivery efficiencies, expanded meal programs, community partnerships, and other creative solutions that can help reduce costs over time.

Thank you again for your consideration and for the important work Blue Oak does for its students and families. We hope this proposal represents the beginning of a productive conversation and a long-term partnership focused on student health, reliable service, and shared success.

Sincerely,

Bob Dooley, RDN, MBA

Vice President of Business Development

Everytable, PBC

FOOD SERVICE MANAGEMENT AGREEMENT

BETWEEN

BLUE OAK CHARTER SCHOOL

(School Food Authority)

AND

EVERYTABLE, PBC

(Food Vendor)

DRAFT — FOR DISCUSSION PURPOSES ONLY — July 30, 2026

CONTRACT SUMMARY

School Food Authority	Blue Oak Charter School
SFA Address	450 W. East Ave, Chico, CA 95926 [with a relocation to 2485 Apodaca Place, Chico, CA 95928 in 2027]
SFA Contact	Tim Drury, Executive Director
SFA Email	timdrury@blueoakcharterschool.org
Vendor	Everytable, PBC
Vendor Address	18901 Railroad Street, City of Industry, CA 91748
Vendor Contact	Bob Dooley, Vice President of Business Development
Vendor Federal Tax ID	47-5369929
Contract Term	One (1) year, commencing on [July 1, 2026] through [June 30, 2027], with up to four (4) additional one-year renewal periods through [June 30, 2031]
Maximum Contract Value	Equal to the fixed price per meal multiplied by the number of meals served, plus delivery fees as set forth in Exhibit B
Programs	NSLP, SBP, CACFP (Snack and Supper), Seamless Summer Option (SSO)
Service Sites	Blue Oak Charter School, 450 W. East Ave, Chico, CA 95926 [relocating to 2485 Apodaca Place, Chico, CA 95928 in 2027]

The parties agree to comply with the terms and conditions of this Agreement, including the following exhibits, which are incorporated by reference: (a) Everytable, PBC Proposal; (b) Exhibit A: Scope of Work; and (c) Exhibit B: Schedule of Fees.

ARTICLE I. INTRODUCTION

Blue Oak Charter School, hereinafter referred to as the school food authority ("SFA"), enters into this Agreement with Everytable, PBC, hereinafter referred to as the food service management company ("Vendor"), to provide food service management assistance for the SFA's food service program (the "Services"). During the term of this Agreement, the Vendor will provide Services to the SFA as described in the Scope of Work (Exhibit A) attached hereto.

ARTICLE II. GENERAL TERMS AND CONDITIONS

A. Term

The term of this Agreement is one (1) year, commencing on July 1, 2026 and continuing through June 30, 2027 (the "Initial Term"). After the Initial Term, the SFA may renew this Agreement for up to four (4) additional one-year periods (each a "Renewal Term") upon mutual written agreement of both parties, for a maximum total contract period through June 30, 2031. Each Renewal Term shall be subject to the same terms and conditions, except as otherwise modified in writing by the parties. Execution of all contracts and amendments is contingent on approval by the California Department of Education ("CDE"). The SFA may cancel this Agreement upon notification from the CDE that it or any part of the bidding process has been determined noncompliant with state and federal laws and regulations (7 CFR, Section 210.16[d]).

B. Designated Contract Liaisons

SFA Liaison	Vendor Liaison
Name: Tim Drury Title: Executive Director Phone: (530) 879-7483 Email: timdrury@blueoakcharterschool.org	Name: Bob Dooley Title: Vice President of Business Development Phone: 651-308-4034 Email: bobdooley@everytable.com

Notices. All legal notices shall be served or delivered by postal mail to:

SFA	Vendor
Maggie Buckley Executive Assistant/Human Resources Coordinator/Office Manager Blue Oak School Phone: (530) 879-7483 ext. 2006	Name: Sam Polk Title: CEO Address: 18901 Railroad Street, City of Industry, CA 91748

C. Fees

1. Fixed-Price Contract. The SFA will pay the Vendor at a fixed rate per meal, plus the per-delivery fee set forth in the Schedule of Fees (Exhibit B). The fixed rate per meal includes all fees and charges indicated in the Schedule of Fees (Exhibit B) of this Agreement other than the per-delivery fee separately stated therein. The SFA must determine, and the Vendor shall credit the SFA for, the full value of U.S. Department of Agriculture ("USDA") Foods. The Vendor's fixed-price invoice will be fully compliant with procurement requirements for the National School Lunch, School Breakfast, and applicable CACFP programs, set forth in 7 CFR, parts 210, 215, and 220, and the USDA Food and Nutrition Service ("FNS")

Final Rule issued October 31, 2007. The Vendor shall take discounts, rebates, and other credits into account when formulating prices for this fixed-price contract (2 CFR, Section 200.406[a]).

2. **Payment Terms.** The Vendor shall submit monthly invoices by the 15th of the following month reflecting all activity for the previous calendar month. The Vendor must submit detailed cost documentation monthly to support all charges to the SFA. All costs, charges, and expenses must be mutually agreeable to the SFA and the Vendor, and must be allowable costs consistent with the cost principles in 2 CFR, Part 200, as applicable. The SFA will pay undisputed invoices submitted by the Vendor within thirty (30) days of receipt. If the SFA disputes any portion of an invoice, the SFA shall notify the Vendor in writing within ten (10) business days of receipt, specifying the nature of the dispute in reasonable detail. The SFA shall pay all undisputed portions of such invoice within the thirty (30)-day payment period, and the parties shall work in good faith to resolve the disputed portion within fifteen (15) business days of the SFA's notice. If the SFA fails to pay any undisputed amount when due, interest shall accrue on the overdue balance at a rate of one percent (1%) per month, or the maximum rate permitted by applicable law, whichever is less, beginning on the thirty-first (31st) day following receipt of the invoice; provided, however, that any such interest shall not be charged to the nonprofit school food service account (cafeteria fund) and shall be payable solely from the SFA's non-federal, non-program funds.

3. **Interest, Fines, Penalties, Finance Charges.** Interest, fines, penalties, finance charges, income and expenses that may accrue under this Agreement are not allowable expenses to the nonprofit school food service (cafeteria fund) (2 CFR, Section 200.441). The SFA is prohibited from paying unallowable expenses from the SFA's cafeteria fund.

4. **Spoiled or Unwholesome Food.** The SFA shall make no payment to the Vendor for meals that are demonstrably spoiled or unwholesome at the time of delivery, or that materially fail to meet the detailed food component specifications as developed by the SFA for the meal pattern, or that otherwise materially fail to meet the requirements of this Agreement (7 CFR, Section 210.16[c][3]). The SFA shall notify the Vendor in writing of any rejected meals within two (2) business days of delivery, describing in reasonable detail the specific basis for rejection. The Vendor shall have the opportunity to inspect or review evidence of any rejected meals and to cure any non-conformance. If the Vendor disputes a rejection, the parties shall meet in good faith within five (5) business days of the Vendor's written objection to resolve the matter. Meals that are rejected solely on the basis of minor presentation or packaging variations that do not affect nutritional content, food safety, or regulatory compliance shall not be grounds for non-payment, though the SFA may require the Vendor to correct such variations on a prospective basis. The SFA shall document and retain records of all meal rejections for the duration of the contract term plus three (3) years.

D. Contract Cost Adjustment

The contract price (which may include General and Administrative Expense and Management Fees) may be increased on an annual basis by the Yearly Percentage Change in the Consumer Price Index for All Urban Consumers, Food Eaten Away from Home, as published by the U.S. Department of Labor, Bureau of Labor Statistics ("CPI"). The January CPI value will be used as a representation of the change in CPI. Such increases shall be effective on a prospective basis on each anniversary date of this Agreement and will be allowed only if approved in advance by the SFA. CPI fee increases for an upcoming Renewal Term must be submitted to the SFA in writing no less than sixty (60) days prior to the commencement of such Renewal Term.

Renegotiation of price terms under this Agreement is permitted only upon the occurrence of unpredictable, unexpected conditions beyond the reasonable control of both parties that create a significant and material change in the financial assumptions upon which the price terms were based. Any renegotiation must be mutual, and both parties must agree in writing on any changes in price terms. Substantive changes will require the SFA to rebid the contract.

E. Availability of Funds

Every payment obligation of the SFA under this Agreement is conditioned upon the availability of funds appropriated or allocated for the payment of such obligation. The SFA may terminate this Agreement at the end of the period for which funds are available if funds are not allocated and available for the continuance of this Agreement. In the event the SFA exercises this provision, no liability shall accrue to the SFA, and the SFA shall not be obligated or liable for any future payments or for any damages resulting from such termination, provided the SFA gives the Vendor no less than sixty (60) days' written notice.

F. Timeliness

Time is of the essence in this Agreement.

G. CDE Approval

This Agreement has no force or effect until it is signed by both parties and is approved by the CDE (7 CFR, Section 210.19[a][5]).

H. Amendment

No amendment or variation of the terms of this Agreement shall be valid unless made in writing, signed by both parties, and approved by the CDE. Any oral understanding or agreement not incorporated into the Agreement in writing and approved by the CDE is not binding on either party (7 CFR, Section 210.19[a][5]).

I. Substantive Changes

Any change to this Agreement that results in a material change, or any proposed renewals, may, at the determination of the CDE, either void this Agreement or require the SFA to rebid the contract. Examples of substantive changes that could require rebidding include the addition of a program or a major shift in responsibilities for Vendor or SFA staff.

J. Subcontract/Assignment

No provision of this Agreement shall be assigned or subcontracted without prior written approval of the SFA which shall not be unreasonably withheld or delayed. Notwithstanding the foregoing, the SFA acknowledges and approves that the Vendor may engage one or more qualified third-party delivery services to perform final delivery of meals to the SFA's service site(s), provided that (i) any such delivery service shall maintain all licenses, permits, and health certifications required by applicable law; (ii) all deliveries shall comply with the temperature-control and food safety requirements of this Agreement; and (iii) the Vendor shall remain fully responsible and liable for the performance of any such third-party delivery service to the same extent as if the Vendor performed the delivery itself. If subcontracts are let, the Vendor shall take steps to contract with small and minority businesses, women's business enterprises, and labor surplus area firms when possible (2 CFR, Section 200.321).

K. Written Commitments

Any written commitment by either party relative to the Services shall be binding upon the party making such commitment. Failure of either party to fulfill any such commitment shall render that party liable for direct damages incurred by the other party as a result thereof. Such written commitments include any warranty or representation made in any publication, drawing, or specifications accompanying or referred to in a party's proposal or solicitation materials, and any written notifications, affirmations, or representations made during the course of negotiations that are incorporated into a formal amendment to this Agreement. For the avoidance of doubt, informal communications, including emails, verbal

discussions, and preliminary drafts exchanged during negotiations, shall not constitute binding written commitments unless expressly incorporated into this Agreement or a formal written amendment executed by both parties. Neither party shall be liable for indirect, consequential, or speculative damages arising from a failure to fulfill a written commitment under this Section.

L. Trade Secrets/Copyrights

Each party shall designate any information it considers confidential or proprietary—including recipes, surveys and studies, management guidelines, operational manuals, and similar documents—that it regularly uses in the operation of its business or develops independently during the course of this Agreement. Information so designated shall be treated as confidential by each party, and each party shall exercise the same level of care in maintaining the confidences of the other party as it would employ in maintaining its own confidences, unless disclosure is otherwise required under law. All such materials shall remain the exclusive property of the party that developed them and shall be returned immediately upon termination. Notwithstanding, the federal awarding agency reserves a royalty-free, nonexclusive, and irrevocable license to reproduce, publish, or otherwise use the work for federal purposes (2 CFR, Section 200.315[b]).

M. Severability

Should any provision(s) of this Agreement be declared or found to be illegal, unenforceable, ineffective, or void, then each party shall be relieved of any obligations arising from such provision(s). The balance of this Agreement, if capable of performance, shall remain and continue in full force and effect.

N. Counterparts

This Agreement may be executed in counterparts, each of which shall be deemed an original, but all of which together will constitute one and the same instrument.

O. Silence/Absence/Omission

Any silence, absence, or omission from the Agreement specifications concerning any point shall mean that only the best commercial practices are to prevail. Only those materials (e.g., food, supplies, etc.) and workmanship of a quality that would normally be specified by the SFA are to be used.

P. Indemnification

1. Vendor Indemnification of SFA. The Vendor shall indemnify, defend, and hold harmless the SFA, its employees, directors, agents, and Board Members from and against all claims, damages, losses, and expenses (including reasonable attorney's fees and court costs), and decrees or judgments arising from any injuries, including death or damage to or destruction of property, resulting from the Vendor's acts or omissions, willful misconduct, negligence, or breach of the Vendor's obligations under this Agreement by the Vendor, its agents, employees, or other persons under its supervision and direction.

2. SFA Indemnification of Vendor. The SFA shall indemnify, defend, and hold harmless the Vendor, its employees, officers, directors, and agents from and against all claims, damages, losses, and expenses (including reasonable attorney's fees and court costs), and decrees or judgments arising from any injuries, including death or damage to or destruction of property, resulting from the SFA's acts or omissions, willful misconduct, negligence, or breach of the SFA's obligations under this Agreement by the SFA, its agents, employees, or other persons under its supervision and direction.

3. Limitation. Neither party shall be required to indemnify or hold harmless the other party from any liability or damages arising from the indemnified party's sole acts, omissions, willful misconduct, or negligence.

Q. Sanctions

If either party fails to perform under the terms of this Agreement, the non-breaching party may: (a) require the breaching party to provide in writing how it will ensure future compliance; (b) upon continued nonperformance, proceed to termination of this Agreement in accordance with Article XIV; and (c) in the case of Vendor nonperformance, the Vendor may be prohibited from bidding on future contracts with the SFA.

R. Breach of Contract

If the Vendor causes a breach, the Vendor assumes liability for any and all damages, including excess cost to the SFA in procuring similar services, and is liable for administrative, contractual, and legal remedies, as applicable. If the SFA causes a breach, the SFA assumes liability for any and all damages directly resulting therefrom, and the Vendor shall be entitled to pursue available administrative, contractual, and legal remedies.

S. Penalties

Costs resulting from either party's violations, alleged violations of, or failure to comply with federal, state, tribal, local, or foreign laws and regulations are unallowable, except when incurred as a result of compliance with specific provisions of the federal award, or with prior written approval of the federal awarding agency (2 CFR, Section 200.441).

T. Force Majeure

Neither party shall be liable to the other for delay in, or failure of, performance, nor shall any such delay or failure constitute default, if caused by force majeure. Force majeure means an occurrence beyond the control of the affected party that occurs without its fault or negligence, including but not limited to acts of God, acts of the public enemy, acts of the state in its sovereign capacity, fires, floods, power failure, disabling strikes, epidemics, quarantine restrictions, and freight embargoes. Force majeure does not include late delivery of equipment or materials caused by congestion at a manufacturer's plant or an oversold condition of the market, late performance by a subcontractor (unless arising from a force majeure occurrence), or inability to acquire or maintain any required insurance, bonds, licenses, or permits. The delayed party shall notify the other party in writing as soon as practicable and no later than the following work day and shall cause such delay to cease as soon as practicable.

U. Nondiscrimination

Both the SFA and Vendor agree that no child who participates in the NSLP, SBP, or CACFP will be discriminated against on the basis of race, color, national origin, age, sex, or disability. Both parties shall comply with Title VI of the Civil Rights Act of 1964, Title IX of the Education Amendments of 1972, Section 504 of the Rehabilitation Act of 1973, the Age Discrimination Act of 1975, and USDA regulations on nondiscrimination (7 CFR, parts 15, 15a, and 15b) and FNS Instruction 113-1 (7 CFR, Section 210.23[b]).

V. Compliance with Law

The Vendor shall comply with all laws, ordinances, rules, and regulations of all applicable federal, state, county, and city governments regarding purchasing, sanitation, health, and safety for the food service operations, and shall procure and maintain all necessary licenses and permits. The SFA shall cooperate as necessary in the Vendor's compliance efforts. The Vendor shall comply with all applicable federal regulations in 2 CFR, parts 200 and 400, and 7 CFR, parts 210, 220, 245, and 250, USDA FNS Instructions and policy, federal laws and regulations, the California Education Code, and California laws and regulations, where applicable.

W. Choice of Law

This Agreement shall be construed under the laws of the State of California, without giving effect to the principles of conflict of laws. Any action or proceeding arising out of this Agreement shall be heard in the appropriate courts in California.

X. Cooperative Purchasing ("Piggyback")

For the term of this Agreement and any mutually agreed extension, at the option of the Vendor, other school districts, community college districts, charter schools, and any public corporation or agency, including any county, city, town, or public corporation within the State of California, may purchase the meals and services identified in this Agreement at the same prices and upon the same terms and conditions, pursuant to Sections 20118 (K-12) and 20652 (Community Colleges) of the California Public Contract Code. The SFA, acting as the lead agency, hereby consents to such cooperative purchasing and agrees to reasonably cooperate with the Vendor to permit other eligible public agencies to utilize this Agreement; provided that the SFA shall have no liability or obligation of any kind with respect to purchases made by any other agency, and each such agency shall contract directly with the Vendor and shall be solely responsible for its own payment and performance obligations. Any agency electing to purchase under this provision shall be responsible for its own compliance with applicable procurement laws, and for child nutrition program purchases, any required approval by the CDE.

Y. Advice of Counsel

Each party acknowledges that, in executing this Agreement, such party has had the opportunity to seek the advice of independent legal counsel and has read and understood all of the terms and provisions of this Agreement.

ARTICLE III. RELATIONSHIP OF THE PARTIES

A. The Vendor's relationship with the SFA will be that of an independent contractor and not that of an employee of or supervisor for the SFA. The Vendor will not be eligible for any employee benefits, nor will the SFA make deductions from payments to the Vendor for taxes, all of which will be the Vendor's responsibility. The Vendor agrees to indemnify and hold the SFA harmless from any liability for, or assessment of, any such taxes imposed on the SFA by relevant taxing authorities. The Vendor will have no authority to enter into contracts that bind the SFA or create obligations on the part of the SFA.

B. When the SFA is a public school district or program operated by a county Office of Education, the Vendor, as an independent contractor, shall have no authority to supervise food service classified personnel operating the NSLP, SBP, or Afterschool Meal Supplements under the NSLP (California Education Code Section 45103.5).

C. All Services to be performed by the Vendor will be as agreed between the Vendor and the SFA. The Vendor will be required to report to the SFA concerning the Services performed under this Agreement. The SFA shall determine the nature and frequency of these reports.

D. The SFA is the responsible authority, without recourse to USDA or CDE, for the settlement and satisfaction of all contractual and administrative issues arising from this Agreement, including source evaluation, protests, disputes, claims, or other matters of a contractual nature.

ARTICLE IV. FOOD SERVICE PROGRAM

A. Food Vendor Company Responsibilities

1. The Vendor will not directly or indirectly restrict the sale or marketing of fluid milk at any time or in any place on school premises or at any school-sponsored event (7 CFR, Section 210.21[e]).
2. The Vendor shall have state or local health certification for any facility outside the school in which it proposes to prepare meals and shall maintain this health certification for the duration of the Agreement (7 CFR, Section 210.16[c][2]).

B. School Food Authority Responsibilities

1. The SFA shall ensure that the food service operation is in conformance with the SFA's Permanent Single Agreement with the CDE and will monitor the food service operation through periodic on-site visits (7 CFR, Sections 210.16[a][2] and 210.16[a][3]).
2. The SFA retains control of the quality, extent, and the general nature of its food service; the prices children are charged for meals (7 CFR, Section 210.16[a][4]), and a la carte prices.
3. SFAs with more than one school shall perform no less than one on-site review of the lunch counting and claiming system employed by each school under its jurisdiction prior to February 1 of each school year, and shall conduct follow-up corrective action reviews as required (7 CFR, Section 210.8[a][1]).
4. The SFA shall retain responsibility for developing the meal pattern for students with disabilities, when their disability restricts their diet, and for students without disabilities who are unable to consume the regular meal because of medical or other special dietary needs (7 CFR, Section 210.10[m]).
5. The SFA shall retain signature authority for the food services application, agreements, Free and Reduced-Price Policy Statement, monthly Claim for Reimbursement, reports, program renewal, verification of applications, letters to households, and all correspondence to the CDE relating to the food service program (7 CFR, Section 210.16[a][5]).
6. The SFA shall be responsible for the establishment and maintenance of the free and reduced-price meals eligibility roster (California Education Code Section 49558).
7. The SFA shall be responsible for the development, distribution, and collection of the letter to households and Application for Free and Reduced-Price Meals (7 CFR, Section 245.6).
8. The SFA shall be responsible for the determination of eligibility for free and reduced-price meals and shall disclose eligibility status to the Vendor only to the extent necessary for the Vendor to fulfill its obligations under this Agreement. The Vendor will not further disclose such information (California Education Code Section 49558).
9. The SFA shall establish and maintain an advisory board composed of parents, teachers, and students to assist with menu planning (7 CFR, Section 210.16[a][8]).
10. The SFA shall maintain applicable health certification and ensure that all state and local regulations are being met by the Vendor (7 CFR, Section 210.16[a][7]).

ARTICLE V. BUY AMERICAN AND CALIFORNIA AGRICULTURAL PREFERENCE REQUIREMENTS

A. Vendor Responsibilities

1. The Vendor will provide meals and snacks purchased with domestic commodities and products to the greatest extent practicable, document exceptions when nondomestic products are purchased, adhere to the nondomestic cap, and comply with all other Buy American regulations (7 CFR 220.16[d] and 7 CFR 210.21[d]).

2. The Vendor must submit statements for all processed agricultural products certifying domestic processing and that the percentage of domestic content exceeds 51 percent by weight or volume (USDA Policy Memo SP 38-2017).

3. The Vendor must notify the SFA in writing at least three (3) days prior to delivering a nondomestic agricultural commodity or product, listing alternative domestic substitutes and providing an explanation for the exception.

4. Per California Food and Agriculture Code Section 58596.3, the Vendor shall give preference to California-grown agricultural food products when the bid or price does not exceed the lowest bid or price for a domestic product produced outside the state and the quality is comparable.

5. The Vendor will provide certification of domestic origin for products without country of origin labels.

6. Per 7 CFR 220.16(d)(5)(ii), the Vendor must adhere to the following caps on non-domestic food purchases: (a) beginning SY 2025-26, 10 percent; (b) beginning SY 2028-29, 8 percent; (c) beginning SY 2031-32, 5 percent.

B. SFA Responsibilities

1. The SFA shall maintain all documentation provided by the Vendor regarding domestic and non-domestic product components for the term of the contract plus extensions and three additional school years, and shall make such documentation available during administrative and procurement reviews.

2. The SFA shall monitor compliance with Buy American and California FAC requirements (2 CFR, Section 200.318[b]).

ARTICLE VI. U.S. DEPARTMENT OF AGRICULTURE FOODS

A. Vendor Responsibilities

1. The Vendor shall fully use, to the maximum extent possible, donated foods made available by the SFA solely for the purpose of providing benefits for the SFA's nonprofit school food program (7 CFR, Section 210.16[a][6]).

2. In accordance with 7 CFR, Section 250.53, the Vendor shall: (a) credit the SFA for the value of all donated foods received, including the value of donated foods contained in processed end products; (b) account for the full value by subtracting the value from the SFA's monthly invoice, using the Average Price File for the applicable school year; (c) accept liability for any negligence resulting in loss, improper use, or damage to donated foods; and (d) use all donated beef, pork, and processed end products in the SFA's food service, and use all other donated foods, or commercially purchased foods of the same generic identity, U.S. origin, and equal or better quality, in the SFA's food service (7 CFR, Section 250.51[d]).

3. The Vendor will not itself enter into processing agreements with processors required under subpart C of 7 CFR, Part 250 (7 CFR, Section 250.53[a][8]).

4. The Vendor will comply with storage and inventory requirements for donated foods and will maintain records documenting compliance (7 CFR, Sections 250.53[a][9] and 250.54[b]).

B. SFA Responsibilities

1. The SFA shall retain title to all donated foods and ensure that all donated foods received accrue only for the benefit of the SFA's nonprofit school food service (7 CFR, Section 210.16[a][6]).

2. The SFA will maintain records and conduct reconciliation at least annually and upon termination to ensure that the Vendor has credited the value of all donated foods (7 CFR, Sections 250.54[a] and [c]).
3. The SFA will not extend or renew any contract if the Vendor did not fulfill all provisions relating to donated foods (7 CFR, Section 250.53[a][12]).

ARTICLE VII. MEAL RESPONSIBILITIES

The Vendor shall:

1. Serve meals on such days and at such times as requested by the SFA, subject to Section 5 (Delivery Synchronization) of this Article VII.
2. Offer free, reduced-price, and paid reimbursable meals to all eligible children through the SFA's food service program.
3. Provide meals that meet the requirements established in 7 CFR, parts 210 and 220, and all applicable CACFP regulations, as applicable.
4. Provide special meals for students with medical conditions requiring food modifications or accommodations, as directed by the SFA.
5. Delivery Synchronization. The SFA acknowledges that the Vendor provides meal delivery services to multiple school food authorities and other customers in the region and that the Vendor's ability to provide the Services at the fixed prices set forth in Exhibit B is dependent upon coordinated regional delivery routing. As a condition of the Vendor's obligation to provide the Services under this Agreement, deliveries to the SFA's service site(s) shall be synchronized with the Vendor's delivery schedule for other local customers served by the Vendor. Prior to the commencement of meal service, the parties shall mutually agree in writing upon delivery days and delivery windows consistent with the Vendor's synchronized regional routing (anticipated to be two (2) to three (3) deliveries per week), and the SFA shall cooperate in good faith with reasonable adjustments to delivery days and windows proposed by the Vendor from time to time to maintain such synchronization; provided that any such adjustments shall not impair the SFA's ability to serve meals during its scheduled meal periods or the Vendor's compliance with applicable food safety requirements.
6. Third-Party Delivery. The Vendor may perform deliveries directly or through one or more qualified third-party delivery services approved pursuant to Article II, Section J. Meals shall be delivered cold, in individual packaging, for reheating on site by the SFA, using packaging designed to maintain refrigerated shelf life between deliveries. The Vendor shall remain responsible for compliance with all food safety and temperature-control requirements through the point of delivery, regardless of the delivery method used.

ARTICLE VIII. FOOD SERVICE MANAGEMENT COMPANY EMPLOYEES

- A. The Vendor shall only place employees for work at the SFA that meet the minimum professional standards outlined in 7 CFR, Section 210.30. The Vendor shall ensure their employees take the required annual training and shall maintain documentation validating completion. The Vendor shall remove from the SFA premises any employee who fails to take the required training.
- B. The SFA reserves the right to interview and approve the on-site food service consultant(s)/employee(s).
- C. The Vendor shall provide the SFA with a schedule of employees, positions, assigned locations, salaries, and work hours at least one (1) calendar week prior to the commencement of operations.

D. The Vendor shall comply with all wage and hours of employment requirements of federal and state laws and will be responsible for supervising and training their personnel.

E. The Vendor assumes full responsibility for the payment of all contributions and assessments, both state and federal, for all of its employees engaged in the performance of this Agreement.

F. The Vendor will be solely responsible for all personnel actions regarding employees on its payroll, including withholding and payment of all applicable federal, state, and local employment taxes, insurance premiums, contributions to benefit plans, licensing fees, and workers' compensation costs. The Vendor shall indemnify, defend, and hold the SFA harmless from any claims related to such responsibilities.

ARTICLE IX. BOOKS AND RECORDS

A. The SFA and the Vendor must provide all documents as necessary for an independent auditor to conduct the SFA's single audit. The Vendor shall maintain such records as the SFA will need to support its Claims for Reimbursement. Such records shall be made available to the SFA upon request (7 CFR, Section 210.16[c][1]).

B. Both parties shall make all accounts and records pertaining to the nonprofit food service program available to the CDE, USDA FNS, and Office of Inspector General for audit or review at a reasonable time and place. Records shall be retained for three (3) years after the date of the final Claim for Reimbursement for the fiscal year in which this Agreement terminates, unless audit findings remain unresolved, in which case records shall be retained until resolution (7 CFR, Section 210.9[b][17]).

C. The Vendor shall not remove state or federally required records from the SFA premises upon contract termination.

D. The USDA, Inspector General, the Comptroller of the United States, and the CDE shall have right of access to any documents, papers, or records of the Vendor and SFA pertinent to the federal award (2 CFR, Section 200.336[a]).

ARTICLE X. MONITORING AND COMPLIANCE

A. The Vendor shall monitor the food service operation through periodic on-site visits to develop recommendations for improvement.

B. The Vendor warrants and certifies that it will comply with all applicable statutes, rules, regulations, and orders of the United States and the State of California.

C. The SFA shall establish internal controls that ensure the accuracy of meal counts prior to submission of the monthly Claim for Reimbursement (7 CFR, Section 210.8[a]).

ARTICLE XI. EQUIPMENT, FACILITIES, INVENTORY, AND STORAGE

A. The SFA will make available to the Vendor, without cost or charge, area(s) of the premises agreeable to both parties. The SFA shall provide local telephone service. The SFA shall not be responsible for loss or damage to equipment owned by the Vendor and located on the SFA's premises.

B. The Vendor shall notify the SFA of any equipment belonging to the Vendor on the SFA's premises within ten (10) days of its placement.

C. The SFA shall have access, with or without notice, to all of the SFA's facilities used by the Vendor for purposes of inspection and audit.

D. Ownership of the beginning inventory of food and supplies shall remain with the SFA.

E. Ownership of all nonexpendable supplies and capital equipment shall remain with the SFA. The Vendor must take reasonable measures for protection against loss, pilferage, and/or destruction.

F. SFA Equipment Obligations; Condition of Service. As a condition of the Vendor's obligation to deliver meals and provide the Services under this Agreement, the SFA shall, at its sole cost and expense, purchase, install, and maintain in good working order and in compliance with all applicable health, safety, and electrical codes, at each service site, the following equipment: (1) electric warmers for the on-site reheating of meals, in a quantity and with capacity sufficient to reheat one (1) meal per enrolled student per day; and (2) reach-in coolers sufficient to store milk, fruits, and entrées for up to three (3) days of meal service. The SFA shall ensure that all such equipment is installed, operational, and inspected as required by applicable law prior to the commencement of meal service under this Agreement, and shall keep such equipment in good working order (including all necessary repairs, servicing, and replacement) throughout the term of this Agreement. The Vendor shall have no obligation to deliver meals to any service site at which such equipment is not installed and operational, and any delay in or suspension of meal delivery resulting from the SFA's failure to satisfy its obligations under this Section shall not constitute a breach or default by the Vendor. Ownership of all equipment purchased by the SFA pursuant to this Section shall remain with the SFA.

G. Relocation of Service Site. The SFA has advised the Vendor that it anticipates relocating its campus from 450 W. East Ave, Chico, CA 95926 to 2485 Apodaca Place, Chico, CA 95928 during calendar year 2027. The SFA shall provide the Vendor with no less than sixty (60) days' prior written notice of the effective date of any relocation. The parties shall cooperate in good faith to transition meal delivery to the new service site, including satisfaction of the SFA's equipment obligations under Section F of this Article XI at the new site prior to the commencement of meal service there, and any necessary adjustments to delivery days and windows under Article VII, Section 5.

ARTICLE XII. CERTIFICATIONS

A. The Vendor warrants compliance with CDE and USDA rules and regulations, including 2 CFR, parts 200 and 400, and 7 CFR, parts 210, 215, 220, 245, and 250. The Vendor agrees to indemnify the SFA and the CDE against any loss, cost, damage, or liability by reason of the Vendor's violation of this provision.

B. Both parties shall comply with Title VI of the Civil Rights Act of 1964, Title IX of the Education Amendments, Section 504 of the Rehabilitation Act of 1973, and all applicable nondiscrimination statutes and regulations.

C. For contracts in excess of \$150,000, both parties shall comply with the Clean Air Act (42 U.S.C. Sections 7401 et seq.) and the Federal Water Pollution Control Act (33 U.S.C. Section 1251), as amended (Appendix II to 2 CFR, Part 200).

D. Neither party shall enter into contracts with parties listed on the General Services Administration's List of Parties Excluded from Federal Procurement or Nonprocurement programs (Executive Orders 12549 and 12689; 2 CFR, Part 200, Appendix II).

E. The Certification Regarding Lobbying and Disclosure of Lobbying Activities form (2 CFR, Section 418) must accompany each subsequent Renewal Term. Renewals without this certification will not be accepted (Appendix II to 2 CFR, Part 200, Section [I]).

ARTICLE XIII. INSURANCE

A. Workers' Compensation Insurance. Each party shall maintain Workers' Compensation Insurance coverage as required by state law, and Employers' Liability in the amount of One Million Dollars

(\$1,000,000.00) for each accident covering all employees employed in connection with child nutrition program operations.

B. Comprehensive or Commercial Insurance. The Vendor shall maintain during the term of this Agreement, for protection of both the SFA and the Vendor, Comprehensive or Commercial General Bodily Injury and Property Damage Liability Insurance with a Combined Single Limit of not less than Five Million Dollars (\$5,000,000.00) for each occurrence, including Personal Injury Liability, Broad Form Property Damage Liability, Blanket Contractual Liability, and Products Liability, covering the operations and activities of the Vendor under this Agreement. Upon request, the Vendor shall provide the SFA with a certificate evidencing such policies. The insurance policies shall contain covenants that the policies shall not be canceled without thirty (30) days' prior written notice to the SFA. With the exception of Workers' Compensation Insurance, the SFA shall be named as an additional insured under the Vendor's policies to the extent the SFA is indemnified pursuant to this Agreement.

C. Property Insurance. The SFA shall maintain, or cause to be maintained, a system of coverage to keep the buildings, premises, and all property contained therein insured against loss or damage by fire, explosion, or other cause normally covered by standard broad form property insurance.

ARTICLE XIV. TERMINATION

A. Termination for Cause. Either party may terminate this Agreement for cause upon sixty (60) days' written notice if the other party breaches a material provision of this Agreement (7 CFR, Sections 210.16[d] and 250.12[f][9]). The non-breaching party shall first give the breaching party written notice of such cause. If the cause is not remedied within ten (10) days of such notice, the non-breaching party may give a sixty (60)-day notice of its intent to terminate this Agreement upon expiration of such period.

B. Termination for Convenience. This Agreement may be terminated, in whole or in part, for convenience by the SFA with thirty (30) days' notice or by the Vendor upon written notification to the SFA setting forth the reasons for such termination and the effective date. In each case, the two parties shall agree upon the termination conditions, including the effective date and, in the case of partial termination, the portion to be terminated (2 CFR, Section 200.339[a][3]-[4]). In the case of a partial termination by the Vendor, if the SFA determines that the remaining portion of the Agreement will not accomplish the purposes for which it was made, the SFA may terminate the Agreement in its entirety.

C. Effect of Termination. Upon termination, the SFA shall pay the Vendor for all Services satisfactorily performed through the effective date of termination. The Vendor shall cooperate in good faith with any transition to a successor food service provider.

D. Remedies. The rights of termination referred to herein are not intended to be exclusive and are in addition to any other rights or remedies available to either party at law or in equity.

EXHIBIT A: SCOPE OF WORK

1. Overview of Food Service Program

A. Scale. The SFA provides food service to approximately 200 children at one school site in Chico, California.

B. Financial Goals. The SFA is looking for a Food Vendor that can provide high-quality meals at a reasonable price.

C. Food Service Office and Staff. The food service office is located at 450 W. East Ave, Chico, CA 95926 and is under the direction of the SFA or Food Services Manager.

D. Programs. National School Lunch Program (NSLP) and School Breakfast Program (SBP) CACFP (Snack and Supper) and Seamless Summer Option (SSO)

E. The Vendor must have the ability to provide special meals for students with medical conditions requiring food modifications or accommodations.

F. Per meal pricing shall include napkins, utensils, condiments, and plates/trays.

2. Program Participation

Program	Avg Daily Participation
NSLP	~150 (estimated from 27,000 annual lunches / 180 days)
SBP	~90 (estimated from 16,200 annual breakfasts / 180 days)
CACFP Snack	TBD – Upon written agreement
CACFP Supper	TBD - Upon written agreement
Salad Bar	TBD — pricing and offering to be mutually negotiated and amended in writing

3. Participation by Site

Site	Address	Avg Bkfst	Avg Lunch
Blue Oak Charter School	450 W. East Ave, Chico, CA 95926 (relocating to 2485 Apodaca Place, Chico, CA 95928 in 2027 — see Article XI, Section G)	~90	~150

4. Meal Service Type

Site	Delivery	Heat On-Site	Cool On-Site	Equipment
Blue Oak Charter School	Cold delivery (two (2) to three (3) deliveries per week), reheat on site, individual packaging;	Yes	Yes	Electric warmers and reach-in coolers, provided

	delivery may be performed by an approved third-party delivery service per Article VII, Section 6			and maintained by the SFA per Article XI, Section F
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Delivery days and delivery windows shall be synchronized with the Vendor's delivery schedule for other local customers served by the Vendor, in accordance with Article VII, Section 5 (Delivery Synchronization).

5. Vendor Responsibilities

A. Purchasing. The Vendor shall be responsible for purchasing standards and specifications resulting in the best quality of products and services at the lowest price, in compliance with all applicable statutes and regulations. All transactions shall be conducted in a manner to provide maximum open and free competition.

B. Contracting with Small and Minority Businesses. The Vendor shall comply with 2 CFR, Section 200.321, as applicable.

C. Facility/Site Operations. The Vendor shall recommend: safety programs; sanitation standards for housekeeping, preparation, storage, and equipment; a Food Safety Plan; methods to increase participation and improve food quality; and appropriate staffing hours and positions at each site.

D. Menus. The Vendor shall adhere to the 21-day cycle menu for the first 21 days of meal service; thereafter, the Vendor may only make changes with the SFA's approval (7 CFR, Sections 210.10, 210.16[b][1], and 220.8). The Vendor shall provide menu recommendations that comply with all applicable regulations and accommodate special dietary needs.

E. Quality Control. The Vendor shall establish a formal structure to routinely gather input from students, staff, parents, and food service employees to ensure effective and efficient operations.

F. Records. The Vendor shall maintain full and complete financial, inventory, and employment records sufficient to meet federal and state requirements and in accordance with generally accepted accounting procedures.

G. Education. The Vendor shall recommend actions to promote nutrition education and cooperate with efforts to merge these actions with classroom instruction.

H. Reports. The Vendor shall collect and provide, in the required format, information necessary for school food service claims for reimbursement and shall submit monthly meal counts to the SFA contact on or before the 5th of each month (7 CFR, Section 210.16[c][1]). The Vendor shall provide monthly operating statements as determined by the SFA.

EXHIBIT B: SCHEDULE OF FEES

The costs included in the table below comprise the fixed price per meal and the per-delivery fee. The fees are agreed upon by both parties and represent allowable food service costs in accordance with 2 CFR, Part 200.

All costs are based on estimated annual meal volumes over 180 school days. Prices must not include values for donated foods, and must include all meal programs applicable.

Meal	Estimated Annual Volume	Fixed Price Per Meal	Estimated Annual Cost
Breakfast	16,200	\$2.92	\$47,304.00
Lunch	27,000	\$4.60	\$124,200.00
Snack	TBD	TBD	TBD
Supper	TBD	TBD	TBD
Salad Bar	TBD	TBD*	TBD
TOTAL (meals)	43,200**		\$171,504.00

Delivery Fee: Two Hundred Fifty Dollars (\$250.00) per delivery/drop-off, invoiced monthly based on actual deliveries made. The parties anticipate two (2) to three (3) deliveries per week, subject to Article VII, Section 5 (Delivery Synchronization).

*Salad bar pricing and offering to be mutually negotiated by the parties and established by written amendment approved by the CDE prior to commencement of salad bar service.

**Total reflects Breakfast and Lunch volumes only. Snack, Supper, and Salad Bar volumes are to be determined.

***Total estimated annual contract value based on projected Breakfast and Lunch meal volumes, exclusive of delivery fees. Actual payments will be based on meals served and actual deliveries made. Snack, Supper, and Salad Bar pricing and estimated volumes shall be established by written amendment executed by both parties and approved by the CDE prior to the commencement of such service, in accordance with Article II, Sections H and I.

IN WITNESS WHEREOF, the parties hereto have executed this Agreement as of the date(s) set forth below.

FOOD SERVICE MANAGEMENT COMPANY

Entity Name: Everytable, PBC

Entity Type: Public Benefit Corporation

By: _____

Name: Sam Polk

Title: CEO

Date: _____

SCHOOL FOOD AUTHORITY

Entity Name: Blue Oak Charter School

By: _____

Name: Tim Drury

Title: Executive Director

Date: _____

RESOLUTION NO. 2026-XX

A RESOLUTION OF THE CHARTER COUNCIL OF BLUE OAK SCHOOL RECOGNIZING AND CELEBRATING THE SCHOOL'S 25TH ANNIVERSARY

WHEREAS,

Blue Oak Charter School was founded in 2001 with a vision of providing a public, Waldorf-inspired educational program that nurtures the intellectual, artistic, social, emotional, and physical development of children; and

WHEREAS,

for twenty-five years, Blue Oak Charter School has served students and families with dedication, fostering a vibrant learning community grounded in academic excellence, creativity, character development, and a commitment to the whole child; and

WHEREAS,

the success and longevity of Blue Oak Charter School is a testament to the collective efforts of students, families, teachers, staff, volunteers, community partners, and Charter Council members, both past and present, whose contributions have shaped and sustained the school; and

WHEREAS,

the 25th Anniversary provides an opportunity to honor the school's rich history, celebrate its accomplishments, recognize those who have contributed to its success, and share its impact on generations of students and families; and

WHEREAS,

the Charter Council desires to commemorate this milestone through community engagement, storytelling, historical reflection, and outreach activities that highlight the mission, values, traditions, and achievements of Blue Oak Charter School; and

WHEREAS,

the celebration of this anniversary serves not only to recognize the past, but also to inspire continued growth, innovation, and service to future generations of students.

NOW, THEREFORE, BE IT RESOLVED THAT:

1. The Charter Council of Blue Oak Charter School hereby recognizes and celebrates the 25th Anniversary of Blue Oak Charter School during the 2026-2027 school year.

2. The Charter Council expresses its sincere gratitude and appreciation to all students, families, staff members, administrators, volunteers, community partners, and Charter Council members whose dedication and commitment have contributed to the success of the school over the past twenty-five years.
3. The Charter Council authorizes and encourages the implementation of anniversary recognition activities throughout the 2026-2027 school year, including but not limited to:
 - Social media campaigns highlighting the school's history, traditions, achievements, and future vision;
 - Marketing and outreach efforts that share the Blue Oak story with prospective families and the broader community;
 - Historical features, publications, and displays showcasing the school's origins, growth, milestones, and accomplishments;
 - Collection and sharing of stories, memories, photographs, and testimonials from current and former students, families, staff, and community members;
 - Recognition of individuals and groups who have made significant contributions to the success and development of Blue Oak Charter School; and
 - Community celebrations, events, and activities that honor the school's legacy and strengthen connections among past, present, and future members of the Blue Oak community.
4. The Charter Council directs the Executive Director and staff to coordinate anniversary celebrations, communications, and outreach activities in a manner that reflects the mission, vision, values, and Waldorf-inspired traditions of Blue Oak Charter School.
5. The Charter Council encourages all members of the Blue Oak community to participate in commemorating this significant milestone and to help preserve and share the stories, traditions, and accomplishments that have defined Blue Oak Charter School for twenty-five years.

BE IT FURTHER RESOLVED,

that the Charter Council proudly recognizes the 25th Anniversary of Blue Oak Charter School as a remarkable milestone, celebrating a quarter-century of educational excellence, community partnership, and dedication to the development of the whole child. The Charter Council honors the school's past, celebrates its present, and looks forward with confidence and optimism to its future service to students and families for generations to come.

PASSED AND ADOPTED

PASSED AND ADOPTED by the Charter Council of Blue Oak Charter School on this ____ day of _____, 2026, by the following vote:

AYES: ____

NOES: ____

ABSENT: ____

ABSTAIN: ____

Charter Council President

Charter Council Secretary

CERTIFICATION

I, the undersigned, hereby certify that the foregoing Resolution No. 2026-XX was duly adopted by the Charter Council of Blue Oak Charter School at a regular meeting held on _____, 2026.

Charter Council President



CLASSIFIED HOURLY RATE SCHEDULE
PROPOSED Salary Schedule

Steps | 1 | 2 | 3 | 4 | 5 | 6 | 7-10 | 11-12 | 13-15 | 16-19 | 20 |

Ranges

4	16.90	17.75	18.63	19.56	20.54	21.36	22.43	23.55	24.73	25.97	27.27
5	17.75	18.63	19.56	20.54	21.57	22.11	23.21	24.37	25.59	26.87	28.22
6	18.63	19.56	20.54	21.57	22.65	23.21	24.37	25.59	26.87	28.22	29.63
7	19.56	20.54	21.57	22.65	23.78	24.37	25.59	26.87	28.22	29.63	31.11
8	20.54	21.57	22.65	23.78	24.97	25.59	26.87	28.22	29.63	31.11	32.66
9	21.57	22.65	23.78	24.97	26.22	26.87	28.22	29.63	31.11	32.66	34.30
10	22.65	23.78	24.97	26.22	27.53	28.22	29.63	31.11	32.66	34.30	36.01
11	23.78	24.97	26.22	27.53	28.90	29.63	31.11	32.66	34.30	36.01	37.81
12	24.97	26.22	27.53	28.90	30.35	31.11	32.66	34.30	36.01	37.81	39.70
13	26.22	27.53	28.90	30.35	31.87	32.66	34.30	36.01	37.81	39.70	41.69
14	27.53	28.90	30.35	31.87	33.46	34.30	36.01	37.81	39.70	41.69	43.77
15	28.90	30.35	31.87	33.46	35.13	36.01	37.81	39.70	41.69	43.77	45.96
16	30.35	31.87	33.46	35.13	36.89	37.81	39.70	41.69	43.77	45.96	48.26
17	31.87	33.46	35.13	36.89	38.74	39.70	41.69	43.77	45.96	48.26	50.67
18	33.46	35.13	36.89	38.74	40.67	41.69	43.77	45.96	48.26	50.67	53.21
19	51.86	54.46	57.18	60.04	63.04	64.62	67.85	71.24	74.80	78.54	82.47
21	59.00	61.36	63.82	66.37	69.02	71.78	74.65	77.64	80.75	83.98	87.34

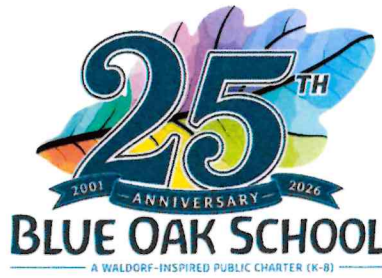
Up to five (5) years of credit on the salary schedule may be granted for previous experience.

After longevity step 20 an increase of 1.5% will be added for each ongoing year

*Masters Stipend \$1,250 per year * Testing Coordinator Stipend \$1,000 per year *

RANGE	CLASSIFICATION
4	Instructional Aide/Classified Support/Maintenance/Custodial/Cafeteria/Translator
5	Health Aide/Paraprofessional
6	Attendance Clerk/Festival Support/Front Desk
7	Registrar/Business Office Assistant
8	Facilities Lead
11	Executive Assistant
12	Student Services Coordinator
13	HR Coordinator/Outreach & Marketing Coordinator
17	Specialty Presenter
19	School Nurse/Counselor
21	School Psychologist

Board Approved:



2026-2027 Charter Council & Committee Meeting Calendar

Wednesday - August 19, 2026 - 5:00pm - Finance Committee Meeting (BOFC)

Tuesday - August 25, 2026 - 5:00pm - Facilities Committee Meeting (BOFaC)

August 25, 2026 - 6:00pm - Charter Council Meeting (BOCC)

Wednesday - September 9, 2026 - 5:00pm - Finance Committee Meeting (BOFC)

Tuesday - September 15, 2026 - 5:00pm - Facilities Committee Meeting (BOFaC)

September 15, 2026 - 6:00pm - Charter Council Meeting (BOCC)

Wednesday - October 14, 2026 - 5:00pm - Finance Committee Meeting (BOFC)

Tuesday - October 20, 2026 - 5pm - Facilities Committee Meeting (BOFaC)

October 20, 2026 - 6pm - Charter Council Meeting (BOCC)

Tuesday - November 10, 2026 - 5:00pm - Finance Committee Meeting (BOFC)

Tuesday - November 17, 2026 - 5:00pm - Facilities Committee Meeting (BOFaC)

November 17, 2026 - 6:00pm - Charter Council Meeting (BOCC)

Tuesday - December 8, 2026 - 5:00pm - Finance Committee Meeting (BOFC)

Tuesday - December 15, 2026 - 5:00pm - Facilities Committee Meeting (BOFaC)

December 15, 2026 - 6:00pm - Charter Council Meeting (BOCC)

Wednesday - January 13, 2027 - 5:00pm - Finance Committee Meeting (BOFC)

Tuesday - January 19, 2026 - 5:00pm - Facilities Committee Meeting (BOFaC)

January 19, 2026 - 6:00pm - Charter Council Meeting (BOCC)

Wednesday - February 10, 2027 - 5:00pm Finance Committee Meeting (BOFC)

Tuesday - February 16, 2026 - 5:00pm Facilities Committee Meeting (BOFaC)

February 16, 2026 - 6:00pm Charter Council Meeting (BOCC)

Wednesday - March 10, 2027 - 5:00pm Finance Committee Meeting (BOFC)

Tuesday - March 23, 2026 - 5:00pm Facilities Committee Meeting (BOFaC)

March 23, 2026 - 6:00pm Charter Council Meeting (BOCC)

Wednesday - April 14, 2027 - 5:00pm - Finance Committee Meeting (BOFC)

Tuesday - April 20, 2026 - 5:00pm - Facilities Committee Meeting (BOFaC)

April 20, 2026 - 6:00pm - Charter Council Meeting (BOCC)

Wednesday - May 12, 2027 - 5:00pm- Finance Committee Meeting (BOFC)

Tuesday - May 18, 2026 - 5:00pm - Facilities Committee Meeting (BOFaC)

May 18, 2026 - 6:00pm - Charter Council Meeting (BOFaC)

Wednesday - June 9, 2027 - 5:00pm - Finance Committee Meeting (BOFC)

Tuesday - June 15, 2026 - 5:00pm - Facilities Committee Meeting (BOFaC)

Tuesday - June 15, 2026 - 6:00pm - Charter Council Meeting (BOCC)

July - No regularly scheduled meetings, unless Needed