

OBSERVATIONS

UNDERSTANDING YOUR NEEDS

YOU HAVE TO BE SUCCESSFUL, OR WE ARE NOT.

Aramark Correctional Services has been committed to our clients' success since our founding in 1976. We are diligent about this mission, which is why we place such great emphasis on actively listening to you to create comprehensive solutions to meet your needs. We ask the questions that drive customized solutions.



WE MUST UNDERSTAND YOUR OBJECTIVES.

You have specific objectives for your facility and food service. As you have experienced, when you form a partnership with Aramark Correctional Services, you own the program. Your staff will continue to play critical roles in customizing the program that suits your needs.

YOU NEED A CUSTOMIZED SOLUTION.

With more than 450 clients, we understand that correctional facilities face similar challenges; however, individual needs vary widely. Therefore, our solutions are customized specifically to each client family's objectives. We start by assessing specific facility needs and objectives, and we work with you to develop strategies for success.

ARAMARK SOLUTIONS TO HELP

With an in-depth understanding of your key needs, we created programs that can help relieve some of the pressure from these issues, including:



- **Correctional officer morale and offender behavior**

Behavior management tools are important to an officer. Aramark has created tools such as FreshFavorites to give officers another way to manage offender behavior appropriately. The more controlled and quiet the work environment, the greater the morale and job satisfaction for your staff.

- **Security**

Quality meals must be served as planned and on time. Aramark's **Operational Excellence Program (OP-X)** is a quality assurance program—and much more. OP-X ensures the meal is served per your protocols and according to the standards set by your facility and the American Correctional Association. Consistent and timely quality and portions help to maintain security and custody.

- **Offender behavior**

Behavior management tools support your security goals. Aramark's **FreshFavorites Program** gives officers another tool to control population behavior. Aramark has other programs, such as **iCare, TouchPay, and infoLiNK**, that help to maintain a quiet, controlled environment in your facility.

- **Litigation**

Aramark's Standards of Operation minimize time and effort dealing with food-related litigation. Operational Excellence requires safe food-handling protocols that minimize the chance of foodborne illness in your facility. The documentation provides the information you need to manage any claim over food quickly and easily. Additionally, our diets provide guaranteed nutritional compliance as approved by our registered dietitians.

Registered dietitians are on staff to protect you. Aramark has a staff of registered dietitians dedicated solely to our corrections clients, providing expertise and best practices from throughout the country to understand your needs. As you know, litigation includes complaints surrounding adequate nutrition for general, medical, and religious populations. Our credentialed individuals provide you the needed protections against these litigations.

- **Rehabilitation and re-entry**

We understand how critical a job is when re-entering to reduce recidivism. Funding becomes tighter each year. Too often, cuts occur in the area that can best affect recidivism—job training. Aramark understands what it takes to be successful in a career in food service, so we created a program for our clients.



IN2WORK can help build skills for a career in food service. We used our extensive employee training experience to create a classroom and on-the-job training program. Graduates of all three levels can earn certificates of completion from Aramark and the National Restaurant Association. These certificates will help released offenders build a viable future.

- **Budget**

Aramark purchasing power buys you brand name products for less. Aramark's relationships with vendors, built on purchasing \$5 billion annually in food products, ensures you receive the highest-quality products at the lowest cost. Our more than 100 professionals in Aramark's supply chain management and registered dietitians work with vendors to innovate and create products specifically for corrections, for the best products and pricing.

Aramark's correctional food experience keeps your costs down. With more than 35 years of experience serving more than one million meals daily in correctional facilities, we know how to minimize waste, cut down on shrink, and serve quality meals that meet your nutritional requirements. This eliminates your time being spent on soliciting food quotes from vendors.

Aramark has created a distribution system that minimizes shipping costs. Your true food cost includes expenses from wildly fluctuating fuel prices to higher prices driven by product shortages. Additionally, increased transportation labor costs affect your final cost. Aramark created a distribution system that minimizes such impacts on your budget.

Aramark created programs that can generate additional income for you. We have created programs such as FreshFavorites, iCare, and TouchPay that manage offender behavior and make it easier for families to stay in touch with their loved ones while delivering income to help close the gaps in your budget.

OPERATIONS PLAN

BEYOND THE TRAY

Food service must be dependable...no matter what happens. Your operations can change quickly. A security emergency occurs. Equipment breaks down in the kitchen. Plumbing fails. A weather emergency occurs. A food product is recalled without warning. All of these situations and many others can interrupt the delivery of food service, yet security demands that food arrives as promised and on time. Course correction must occur when the unexpected happens.

FOOD SERVICE IS TOO COMPLEX TO BE DESIGNED ONCE AND LEFT ALONE.

All five steps in Aramark's food service process are interrelated and self-adjusting.

Aramark Correctional Services designs, prepares, and serves food with an integrated approach we call Beyond the Tray. The process is predictable yet self-regulating, flexible, and constantly evolving. Beyond the Tray comprises five essential components:

1. Menu design
2. Food supply chain management
3. Production
4. Compliance
5. Feedback



BEYOND THE TRAY STARTS WITH YOU.

Customized food service is built on a foundation of clearly understood needs, requirements, and goals. Our solutions are based on listening to you, so we understand your objectives, priorities, and budget. We gather information about your facility's demographics, physical plant, security philosophy, and medical and religious needs. Then we build a plan for you that yields results.

THE GOAL IS SIMPLE—MEAL SATISFACTION.

The meal must be acceptable to you, the offenders, and any supervisory agency. When the meal is consumed, nutrition is delivered, and security is maintained at a cost you can afford.

ARAMARK STANDARDS OF OPERATION

Aramark's Standards of Operation drive food and laundry service Aramark. Based on the standards issued by the American Correctional Association (ACA), OP-X serves three key roles:

- Customized quality assurance program
- Employee and offender training programs
- Documentation program to mitigate litigation concerns

The detailed protocol in the Standards of Operation includes forecasting, preparation, production, and portion control designed to deliver:

- Meal consistency
- Measurability
- Product, recipe, and menu integrity
- Food safety
- Clean, neat, and organized kitchens



COMPLIANCE

INSPECT WHAT YOU EXPECT

Systems and procedures are only as good as their compliance protocols. Aramark's OP-X process is based on ACA standards and ensures compliance at every meal, every day. Compliance reviews are completed by the front-line manager on a monthly basis to be used as a continuous self-evaluation of our performance.

The district manager verifies all standards are met on a quarterly basis. Detailed action plans are written for those areas that require improvements. High performance is encouraged, as our managers are evaluated based on OP-X criteria and rewarded for high achievement. This review process will be a basis for meetings with your administration.

Operations also are inspected by:

- Region Team members
- Nutrition and Operation Support Services (NOSS) dietitians
- Finance Team to ensure our financial commitments to you are met

These audits ensure that we deliver maximum productivity with minimal waste. We also collect all data from audits conducted by health inspectors and accreditation audits by the ACA and AJA.



GLOBAL OPERATIONAL EXCELLENCE

Aramark has successfully managed the food service delivery for the Gila County Detention Centers since 2001, demonstrating our ability to use the production equipment effectively and efficiently with a commitment to excellence. If we are fortunate enough to retain the business as a result of the RFP process, we will continue our current procedures for food production and delivery, including the utilization of inmate labor to produce all meals provided to the inmate population.

All meals and food-related services for inmates will meet or exceed established ACA standards and the health codes of the state of Arizona. Aramark is able to achieve excellence in our operations through our detailed Standards of Operation.

For Aramark to accelerate growth and sustain success in a highly competitive marketplace, we need to be the most efficient operator and **create a great customer experience every day, everywhere**. In order to be consistently great, we need to equip our associates with common processes, training, tools and other enablers to create a repeatable business model across all sectors and lines of business.

In 2013, Aramark introduced the **EXCEL Model**, a catalyst for change across the organization to standardize and simplify how we operate. The **EXCEL Model** consists of standards for how we sell, serve, execute, operate, and market our company. In this model, operational excellence is designed, developed and led by the **Global Operational Excellence** team in collaboration with all sectors and lines of business.

The team's objective is to drive operational excellence within Aramark to reinvest for margin expansion and growth through **Food and Labor Productivity**. The team has created a set of frameworks for food and labor management along with standards, processes, tools, and technologies that enable our operators to drive productivity, efficiency, quality, and food safety in a more consistent and repeatable manner.

The **Food Management Process** consists of five modules, the 5P's: Plan, Product, Production, Portion, and Post Analysis. A series of standard activities is defined within each module with the entire closed-loop process consisting of 21 standards. This initial focus is on implementation of 8 of the 21 standards that provide a strong foundation of process discipline. It has an immediate material impact on improving food quality and food contribution margin.

Food Framework			
Master the Menu	Perfect Purchasing	Power Up Production	Wipe Out Waste
<ul style="list-style-type: none"> • Standardized: <ul style="list-style-type: none"> - Menus - Recipes - Ingredients 	<ul style="list-style-type: none"> • Compliance to <ul style="list-style-type: none"> - Vendors - Distributors - SKUs 	<ul style="list-style-type: none"> • Food Mgmt. Process: <ul style="list-style-type: none"> - Plan - Product - Production - Portioning - Post Analysis • Technology enabler: <ul style="list-style-type: none"> PRIMA Web 	<ul style="list-style-type: none"> • Track • Record • Reduce

The **Labor Management Process** consists of four modules: Forecast, Schedule, Manage, and Improve. A series of standard activities is defined within each module with the entire closed loop process consisting of 8 standards. This initial focus is on implementation of 7 of the 8 standards that provide a strong foundation of process discipline and have an immediate material impact on improving labor contribution margin.

Labor Framework			
Smart Scheduling	Wages that Work	Handle on Headcount	Tackle Turnover
<ul style="list-style-type: none"> • Labor Mgmt. Process: <ul style="list-style-type: none"> - Forecast - Schedule - Manage - Improve • Technology enablers: <ul style="list-style-type: none"> Kronos, ABI & AccuVantage 	<ul style="list-style-type: none"> • Compliance to Wages Tables • Manage Merit Increases 	<ul style="list-style-type: none"> • Sharpen FTEs Requirements <ul style="list-style-type: none"> - Players - Positions - Times • Set clear sales per FTE targets 	

Production Protocol: Five P's

The Five P's ensure consistent meal quality. They outline the steps for proper completion of a meal, beginning with forecasting for the expected number of people to post-meal analysis. The goal is to serve consistently safe, quality, good-tasting meals that are delivered as scheduled while still controlling costs.

The Five P's include:

1. **Population**—Production need is accurately projected for all types of meals provided.
2. **Pulls**—Assembling of all items occurs three days prior to the service date to ensure that substitutions are minimized, and recipe quantities and processes are followed.
3. **Production**—Approved recipes, as specified by the approved menu, are used with appropriate Hazard Analysis Critical Control Point (HACCP) controls and proper yields.
4. **Portioning**—Accuracy of service is confirmed, with additional HACCP controls and documentation.
5. **Post Analysis**—Final documentation reviews ensure accuracy. This stage also includes the HACCP control review and improvement planning for future meals.



Portioning is a core discipline.

Proper portioning is necessary to make the menu work as planned.

- **Nutrition is delivered as planned.** All nutritional guidelines require accurate portioning to deliver appropriate calories and other nutritional benefits.
- **Security is maintained.** Uneven portions can cause unrest within the offender population.
- **Costs are controlled.** A significant contributor to excess food costs is uneven portion control. Our portioning disciplines ensure your costs will be managed as planned.

Meal timing that works with your schedule

We comply with ACA guidelines, which recommend that no more than 14 hours elapse between the service of supper and breakfast. To comply with these standards, our front-line manager will collaborate with your staff to determine serving hours that satisfy Gila County Detention Center and recommended standards. A policy for the feeding of late and early book-ins will also be established. Based on our existing operations, Aramark Correctional Services can offer suggested serving times; however, we remain flexible to prioritize Gila County Detention Center's preferences.

MENU DESIGN

ARAMARK MAINTAINS A STAFF OF FULL-TIME REGISTERED DIETITIANS. We know that access to a registered dietitian is critical at any time, so these team members work **beside us daily**. Emergencies must be addressed now—not when a dietitian consultant can get around to them.

OUR DIETITIANS USE THEIR CORRECTIONS EXPERIENCE TO BUILD YOUR MENU.

Drawing on more than 35 years of corrections experience, our dietitians review your:

- Operational standards
- Kitchen capabilities
- Tray capacity

With this analysis in place, our dietitians develop product specifications, menu selection, and recipes.

Menu design is based on:

- Your wants and needs
- Budget parameters
- Current Dietary Reference Intakes (DRIs)
- Nutritional standards
 - Federal, state, and local
 - American Correctional Association (ACA)
 - National Commission on Correctional Health Care (NCCHC)



Additionally, the dietitian team members coordinate our food production system and quality assurance program compliance with ACA standards.

Other planning considerations for your facility include:

- Offender preferences, as determined by:
 - Surveys
 - Monitoring of tray waste
 - Direct offender feedback
- Facility survey observations
- Items best suited to facility kitchen storage areas, equipment, and service areas
- Each meal's appearance on the service tray
- Consistency of quantity of food for each meal

OFFENDER ACCEPTABILITY IS IMPORTANT.

We have used taste-tested, offender-acceptable products and recipes to develop your menu. The Aramark dietitian, front-line manager, and district manager consistently review offender acceptability. Menu changes may be necessary from time to time.

- **Recommendations will be discussed with you.** We require facility approval before any changes are made. This partnership requires your guidance to meet our goals.
- **Administration menu change requests** can be made at any time throughout the contract period.
- **Some change requests may require price adjustments** unless food of equal value is exchanged.

The appearance of the meal is critical. We understand the psychological aspects of tray presentation. A skillful presentation increases interest in the food. Our menus combine items that add color variation and are arranged attractively on the tray.

MEDICAL AND RELIGIOUS DIETS

Unique diets must be integrated into the program with cooperative efforts by the food staff, medical staff, and administration. Aramark Correctional Services' Diet Program has been developed to meet the unique needs of corrections facilities.



MEDICAL DIETS

Balancing medical needs and cost is important to meet your goals and still deliver the healthcare required for your population. Immediate availability of our dietitian team allows timely relay of special instructions for consultations with medical staff. Our medical menu design includes:

- **Our medical diet manual** is a written diet procedure established with your Medical Department and administration and documented for compliance.
- **Detailed diet meal plans** developed by registered dietitians are documented and maintained in the medical diet manual.
- **Appropriate administration authorization** is required for all medical diets to protect you from excessive cost and unnecessary diet assignments.
- **Our record-keeping and documentation system** helps protect you from litigation.
- **A labeling system** ensures the correct diet is distributed to the correct offender.
- **Medical diet nourishments** include night nourishments for diabetics, pregnant offenders, and other offenders with special needs—all included in planning and execution.
- **Isolation trays** are included, as required and authorized.
- **Diet pickup records** are available for review.

RELIGIOUS ORDER DIETS

Aramark provides religious diets based on contract specifications and policies of the facility. These include:

- Lacto-ovo vegetarian
- Vegan (total vegetarian, excluding milk and eggs)
- Pork-free diets
- Other religious meals, such as prepackaged meals, provided at mutually agreed-on pricing

To maintain control and compliance, religious diet orders should only be authorized by:

- Administration staff
- Classification officer
- Chaplain

Due to significant expense and security risks, religious diets should not be ordered for personal food preferences. To maintain control, we recommend the following protocol:

- Proper verification will ensure the offender is practicing dietary laws for established religious purposes.
- Medical staff cannot order religious diets.
- Offenders are not permitted to alternate between religious diets and standard diets.
- Religious transmittal diet orders are issued on completed forms to food service, classification, and, if appropriate, correctional officers in housing areas. This information includes:
 - Correct diet terminology
 - Date of transmittal
 - Authorization signature
 - Housing area
 - Offender name and classification number, unless a no-name system is used

PRIMA IS THE CENTRAL COMMUNICATION SYSTEM FOR BEYOND THE TRAY.

All five steps must be communicated quickly and accurately. Aramark's proprietary software program, PRIMA, is the communication platform that provides front-line managers with a single system for all elements of food production, including:

- Menu planning
- Nutrition management
- Purchasing
- Time-saving handheld inventory PDA
- Instantaneous inventory costs
- Accounts payable
- Production planning
- Standardized recipes
- Post-production reporting and analysis



Benefits to you include:

- Production consistency
- Nutritional conformity
- Cost control and waste reduction
- More focus on customer satisfaction
- Accurate inventory control
- Quality and consistency of meals prepared

PRIMA is a Windows-based application that operates fully with other Aramark systems. PRIMA allows each facility's customized menu, as planned by the team of dietitians, to be downloaded through the PRIMA system. This automated time-saving process ensures menus are accurately input to eliminate any discrepancies regarding items or portions to be served for managing unique offender dietary needs.

DOCUMENTED MENU SUBSTITUTIONS

The written menu is the served menu, but emergencies happen. Aramark operates under strict policies on menu substitutions if unusual circumstances occur, such as:

- Product recall
- Late delivery
- Vendor outages
- Equipment failure
- Weather emergencies

One-time changes may be made by the front-line manager following the *Aramark Correctional Services' Substitution Guide* and requirements set forth in the facility specifications. The guide ensures food items of similar nutritional quality are selected to replace written menu items.

The food service director is required to document menu substitutions and the reason for the change. Any diet substitution is recorded on the dated diet menu for the meal following Aramark Correctional Services' substitution guideline and the modification restrictions in the diet handbook. A written notification will be provided for the contract liaison.

HACCP

Aramark Correctional Services follows HACCP requirements, a food safety program designed to reduce, prevent, and eliminate food hazards. This program ensures that food is handled safely at each step of the purchasing, storage, preparation, and service process. Many state health departments increasingly mandate use of this food safety system.

HACCP training program includes:

- Hygiene
- Food temperature monitoring
- Proper food-safe materials for packaging and preparation
- Employee and offenders who are trained in specific food safety practices

MENU RECOMMENDATIONS

Your menu needs include:

- 2 hot meals and 1 cold meal
- Meet all purchasing requirements
- 2,900 calories for adults and 3,500 calories for juveniles
- Other requirements listed in bid specs

Menu features:

- Variety of entrées, such as chicken patties, meatloaf, spaghetti, and tacos
- Variety of side dishes, such as mashed potatoes, rice, pasta, and beans
- Variety of vegetables, such as carrots, green beans, and mixed vegetables
- Variety of desserts, such as cake, cookies, brownies, and fruit

Sample of a typical tray from this menu

Spaghetti with Meat Sauce	10 oz.
Salad with Dressing	1/2 c.
Mixed Vegetables	1/2 c.
Bread	2 slices
Margarine	1/3 oz.
Sprinkled Brownie	1
Fruit Drink, Bulk	8 oz.
Milk for Juveniles	8 oz.



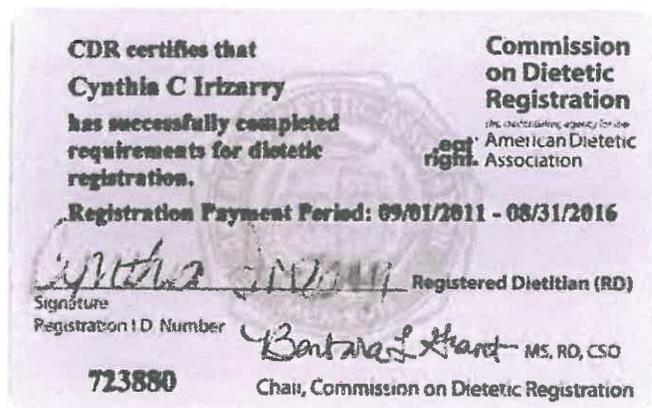
PROPOSED ADULT MENUS

NUTRITION STATEMENT

Proposed menus meet the guidelines of the American Correctional Association, which are based on the current Dietary Reference Intakes for males and females 19 to 50 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. A weekly average of 2,900 calories per day is offered. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

C. Irizarry
 Irizarry, MS, RD, LDN #723880

**Aramark Correctional Services, LLC
 Dietitian Official Stamp**



GILA COUNTY JAIL
ADULT
 Weekly Average 2900 Calories Per Day



Week: 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
Applesauce Sweetened Cinnamon Oatmeal 1/2 cup 1 1/2 cup	Corn Grits Creamy Country Gravy (1 oz*) 1 1/2 cup 6 ozw	Applesauce Sweetened Flanna 1/2 cup 1 1/2 cup	Sweetened Cinnamon Oatmeal Scrambled Eggs w/ Onions & Peppers 1 1/2 cup 2 ozw	Applesauce Sweetened Flanna 1/2 cup 1 1/2 cup	Cheesy Corn Grits LF Creamy Country Gravy (1 oz*) 1 1/2 cup 6 ozw	Sweetened Cinnamon Oatmeal Scrambled Eggs 1 1/2 cup 2 ozw
Breakfast Sausage Waffles Syrup 2% Milk (Half Pint) 1 ozw 2 each 2 fl oz 1 each	Bakery Biscuit (1.54 2@) Cottage Fries 2% Milk (Half Pint) 1/27 cut 1 cup 1 each	Breakfast Sausage Waffles Syrup 2% Milk (Half Pint) 1 ozw 2 each 2 fl oz 1 each	Salsa Corn Tortilla 6" Hash Brown Potatoes 2% Milk (Half Pint) 2 fl oz 1 cup 1 each	Breakfast Sausage Waffles Syrup 2% Milk (Half Pint) 1 ozw 2 each 2 fl oz 1 each	Bakery Biscuit (1.54 2@) Lyonnaise Potatoes 2% Milk (Half Pint) 1/27 cut 1 cup 1 each	Blueberry Muffins (1.54 2@) Hash Brown Potatoes Apple Jelly 2% Milk (Half Pint) 1/27 cut 1 cup 1 packet 1 each
Meal Name: Lunch						
Chateaubried Pattie Cheese Shredded Lettuce & Onions Ketchup & Mustard Packets Enriched Bread Macaroni Salad Fresh Baked Lemon Cookie Fruit Drink w/ Vitamins B12, C, D, E & Calcium 3 ozw 1/2 ozw 1/2 cup 1 each 2 slices 1 cup 1 each 1 cup	Cheesy Macaroni w/ T. Ham (2 oz diced T.ham) Carrots Garden Salad Italian Dressing LF Southern Cornbread Fresh Baked Sugar Cookie (1.54 oz) Fruit Drink w/ Vitamins B12, C, D, E & Calcium 12 ozw 1/2 cup 1/2 cup 1/2 fl oz 1/54 cut 1 each 1 cup	T. Hot Dogs (1.5 oz each) Ketchup & Mustard Packets Enriched Bread Oven Stripped Potatoes Baked Beans Lemon Squares Fruit Drink w/ Vitamins B12, C, D, E & Calcium 2 each 1 each 2 slice 1 cup 3/4 cup 1/54 cut 1 cup	Chili con Carne w/ Beans (8 oz*) Spanish Rice Coleslaw Vinaigrette Southern Cornbread Fudge Brownie Fruit Drink w/ Vitamins B12, C, D, E & Calcium 12 ozw 1 cup 1/2 cup 1/54 cut 1/54 cut 1 cup	Crispy Chicken Pattie (3 oz each) BBQ Sauce Carrots Ranch Pinto Beans Fresh Baked Ham Iced Lemon Cake Fruit Drink w/ Vitamins B12, C, D, E & Calcium 3 ozw 1 fl oz 1/2 cup 1 cup 2 ozw 1/54 cut 1 cup	T. Salami Cheese Enriched Bread Mustard Potato Chips (1 oz bag) Carrot Salad Fresh Baked Sugar Cookie (1.54 oz) Fruit Drink w/ Vitamins B12, C, D, E & Calcium 2 ozw 1/2 ozw 2 slice 1 packet 1 bag 1/2 cup 1 each 1 cup	Southwest Surtic Filling (2 oz*) Rice Shredded Lettuce & Onions Enchilada Sauce Flour Tortilla (6") Frosted Pink Cake Fruit Drink w/ Vitamins B12, C, D, E & Calcium 6 ozw 1 cup 1/2 cup 2 fl oz 2 each 1/54 cut 1 cup
Meal Name: Dinner						
Roast Turkey Bread Dressing Gravy Green Beans Fruity Oatmeal Bar Sweetened Tea 3 ozw 1 cup 3 fl oz 1/2 cup 1/54 cut 1 cup	Crispy Chicken Pattie (3 oz each) Shredded Cheese Italian Tomato Sauce Spaghetti Peas Garden Salad Fudge Brownie Sweetened Tea 3 ozw 1/2 ozw 4 fl oz 1 cup 1/2 cup 1/2 cup 2 ozw 1/54 cut 1 cup	Asian Fried Rice (2 oz*) Garden Salad French Dressing LF Peas & Carrots Enriched Bread Fresh Baked Oatmeal Cookie (1.54 oz) Sweetened Tea 12 ozw 1/2 cup 1/2 fl oz 1/2 cup 2 slice 1 each 1 cup	Baked Meatloaf Gravy Mashed Potatoes Green Beans Bakery Biscuit Iced White Cake Sweetened Tea 3 ozw 5 fl oz 1 cup 1/2 cup 1/54 cut 1/54 cut 1 cup	Home-style Scalloped Potatoes w/ T. Ham (2 oz diced T.ham) Fresh Baked Vegetables Garden Salad Italian Dressing LF Southern Cornbread Snickerdoodle Cookie Sweetened Tea 12 ozw 1/2 cup 1/2 cup 1/2 fl oz 1/54 cut 1 1/2 ozw 1 cup	Savory Rice & Peppers (2 oz*) Garden Salad French Dressing LF Enriched Bread Peanut Butter Brownie Sweetened Tea 1/2 ozw 1/2 cup 1/2 fl oz 2 slice 1/54 cut 1 cup	Turkey Alfredo (2 oz diced turkey) Peas & Carrots Garden Salad Italian Dressing LF Southern Cornbread Fresh Baked Oatmeal Cookie (1.54 oz) Sweetened Tea 12 ozw 1/2 cup 1/2 cup 1/2 fl oz 1/2 fl oz 1/54 cut 1 each 1 cup

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.
 *This item made with mechanically separated poultry used in accordance with USDA standards.

Proposed 5/15

**GILA COUNTY JAIL
ADULT**

Weekly Average 2900 Calories Per Day



Week: 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
Applesauce 1/2 cup	Corn Grits 1 1/2 cup	Sweetened Cinnamon Oatmeal 1 1/2 cup	Applesauce 1/2 cup	Sweetened Cinnamon Oatmeal 1 1/2 cup	Cheesy Corn Grits LF 1 1/2 cup	Sweetened Farina 1 1/2 cup
Sweetened Farina 1 1/2 cup	Creamy Country Gravy (1 oz*) 6 ozw	Scrambled Eggs 2 ozw	Sweetened Farina 1 1/2 cup	Scrambled Eggs w/ Onions & Peppers 2 ozw	Creamy Country Gravy (1 oz*) 6 ozw	Scrambled Eggs 2 ozw
Breakfast Sausage 1 ozw	Bakery Biscuit (1.54 2@) 1:27 cut	Blueberry Muffins (1.54 2@) 1:27 cut	Breakfast Sausage 1 ozw	Salsa 2 fl oz	Bakery Biscuit (1.54 2@) 1:27 cut	Cottage Fries 1 cup
Waffles 2 each	Lyonnais Potatoes 1 cup	Cottage Fries 1 cup	Waffles 2 each	Corn Tortilla 6" 2 each	Hash Brown Potatoes 1 cup	Bakery Biscuit (1.54 2@) 1:27 cut
Syrup 2 fl oz	2% Milk (Half Pint) 1 each	Apple Jelly 1 packet	Syrup 2 fl oz	Cottage Fries 1 cup	2% Milk (Half Pint) 1 each	Apple Jelly 1 packet
2% Milk (Half Pint) 1 each		2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each		2% Milk (Half Pint) 1 each
Meal Name: Lunch						
Texan Tamale Pie w/ Cornbread Topping (2 oz*) 12 ozw	T. Franks & Baked Beans (2 oz franks) 12 ozw	Tex-Mex Taco Filling (2 oz*) 2 ozw	1/2 Bologna 2 ozw	Sloppy Joe (2 oz*) 3 ozw	Cheesy Broccoli Rice Casserole (2 oz*) 12 ozw	Turkey 3 ozw
Mexican Pinto Beans 1 cup	Creamy Coleslaw 1/2 cup	Shredded Lettuce 1/2 cup	Cheese 1/2 ozw	Enriched Bread 2 slices	Green Beans 1/2 cup	Mustard 1 packet
Garden Salad 1/2 cup	Carrots 1/2 cup	Salsa 2 fl oz	Shredded Lettuce & Onions 1/2 cup	Oven Stripped Potatoes 1 cup	Garden Salad 1/2 cup	Enriched Bread 2 slices
Fresh Dressing LF 1/2 fl oz	Southern Cornbread 1:54 cut	Corn Tortilla 6" 2 each	Pickle Slices 1 slice	Garden Salad 1/2 cup	French Dressing LF 1/2 fl oz	Oven Stripped Potatoes 1 cup
Iced White Cake 1:54 cut	Fruity Oatmeal Bar 1:54 cut	Pinto Beans 3/4 cup	Mustard 1 packet	Italian Dressing LF 1/2 fl oz	Southern Cornbread 1:54 cut	Creamy Coleslaw 1/2 cup
Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Spanish Rice 1 cup	Enriched Bread 2 slices	Frosted Pink Cake 1:54 cut	Applesauce 1/2 cup	Chocolate Brownie w/ Powdered Sugar Topping 1:54 cut
		Fudge Brownie 1:54 cut	Macaroni Salad 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup
		Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Snickerdoodle Cookie 1 1/2 ozw			
			Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup			
Meal Name: Dinner						
Chili Mac (2 oz*) 1/2 ozw	Farmhouse Stew (2 oz*) 12 ozw	Mozzarella (1/2 oz each) 6 each	Crunchy Country Potatoes 3 ozw	Oven Fried Breaded Fish Fillets 3 ozw	Salisbury Steak 3 ozw	Polynesian Sauce (2 oz*) 10 ozw
Green Beans 1/2 cup	Rice 1 cup	Gravy 3 fl oz	Cajun Potatoes 1 cup	Tartar Sauce 1 fl oz	Gravy 3 fl oz	zinn Blend Vegetables 1/2 cup
Garden Salad 1/2 cup	Vinaigrette Coleslaw 1/2 cup	Rotini 1 cup	Gravy 3 fl oz	Rice C/Bean 1 cup	Paprika Potatoes 1 cup	Garden Salad 1/2 cup
Italian Dressing LF 1/2 fl oz	Bakery Biscuit 1:54 cut	Carrots 1/2 cup	Peas & Carrots 1/2 cup	Vinaigrette Coleslaw 1/2 cup	Carrots 1/2 cup	Italian Dressing LF 1/2 fl oz
Fresh Baked Roll 2 ozw	Fresh Lemon Cake 1:54 cut	Garden Salad 1/2 cup	Bakery Biscuit 1:54 cut	Southern Cornbread 1:54 cut	Fresh Baked Roll 2 ozw	Bakery Biscuit 1:54 cut
Fresh Baked Sugar Cookie (1.5 oz) 1 each	Sweetened Tea 1 cup	Italian Dressing LF 1/2 fl oz	Iced White Cake 1:54 cut	Fresh Baked Lemon Cookie 1 each	Iced White Cake 1:54 cut	Fresh Baked Sugar Cookie (1.5 oz) 1 each
Sweetened Tea 1 cup		Bakery Biscuit 1:54 cut	Sweetened Tea 1 cup			
		Fresh Baked Oatmeal Cookies (1.5 oz) 1 each				
		Sweetened Tea 1 cup				

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*This item made with mechanically separated poultry used in accordance with USDA standards.

GILA COUNTY JAIL ADULT

Weekly Average 2900 Calories Per Day



Week: 3

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast							
Applesauce	1/2 cup	Sweetened Fatina	Cheesy Corn Grits LF	Sweetened Cinnamon Oatmeal	Corn Grits	Applesauce	Sweetened Cinnamon Oatmeal
Sweetened Cinnamon Oatmeal	1 1/2 cup	Scrambled Eggs w/ T. Ham	Creamy Country Gravy (1 oz*)	Scrambled Eggs w/ Onions & Peppers	Creamy Country Gravy (1 oz*)	Sweetened Fatina	Scrambled Eggs
Breakfast Sausage	1 ozw	Salsa	Bakery Biscuit (1:54 2@)	Salsa	Bakery Biscuit (1:54 2@)	Breakfast Sausage	Blueberry Muffins (1:54 2@)
Waffles	2 each	Corn Tortilla 6"	Lyonnais Potatoes	Corn Tortilla 6"	Hash Brown Potatoes	Waffles	Cottage Fries
Syrup	2 fl oz	Cottage Fries	2% Milk (Half Pint)	Cottage Fries	2% Milk (Half Pint)	Syrup	Apple Jelly
2% Milk (Half Pint)	1 each	2% Milk (Half Pint)		2% Milk (Half Pint)		2% Milk (Half Pint)	2% Milk (Half Pint)
Meal Name: Lunch							
T. Hot Dogs (1.5 oz each)	2 each	T. Ham Salad (2 oz diced ham)	Tangy BBQ Turkey (2 oz sliced turkey)	T. Hot Dogs (1.5 oz each)	T. Sausage	Charbroiled Pate	Mac & Cheese Casserole (2 oz*)
Mustard	2 packet	Cheese	Fresh Baked Roll	Coney Sauce	Mustard	Cheese	Garden Salad
Enriched Bread	2 slice	Mustard	Macaroni Salad	Mustard	Enriched Bread	Shredded Lettuce & Onions	French Dressing LF
BBQ Pinto Beans	1 cup	Shredded Lettuce & Onions	Potato Chips (1 oz bag)	Enriched Bread	BBQ Pinto Beans	Tomato Slice	Kettle Brand Mixed Vegetables
Vinaigrette Coleslaw	1/2 cup	Pickles Slice	Snickerdoodle Cookie	Vinaigrette Coleslaw	Creamy Coleslaw	Pickles Slice	Fresh Baked Roll
Food White Cass	1/54 cut	Enriched Bread	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	Irish Blend Vegetables	Frosted Pink Cake	Ketchup & Mustard Packets	Snickerdoodle Cookie
Fruit Drink w/ Vitamins B12, C, D, E & Calcium	1 cup	Vinaigrette Coleslaw		Applesauce	Fruit Drink w/ Vitamins B12, C, D, E & Calcium	Enriched Bread	Fruit Drink w/ Vitamins B12, C, D, E & Calcium
		Fresh Baked Sugar Cookie (1.5 oz)		Fruit Drink w/ Vitamins B12, C, D, E & Calcium		Oven Stripped Potatoes	
		Fruit Drink w/ Vitamins B12, C, D, E & Calcium				Food Lemon Cake	
						Fruit Drink w/ Vitamins B12, C, D, E & Calcium	
Meal Name: Dinner							
Crispy Chicken Patties (3 oz each)	3 ozw	Cheesy Frito Pie (2 oz*) 5 oz cheese	Tex-Mex Taco Filling (2 oz*)	Chili con Carne w/ Beans (2 oz*)	Rotini & Italian Sauce (2 oz*)	Crunchy Country Pattie	Crispy Chicken Patties (3 oz each)
Mashed Potatoes	1 cup	Shredded Lettuce	Rice	Rice	Carrots	Gravy	Cheese Sauce
Gravy	3 fl oz	Rice	Cheese Sauce	Garden Salad	Garden Salad	Mashed Potatoes	Cajun Potatoes
Carrots	1/2 cup	Salsa	Shredded Lettuce	Italian Dressing LF	Italian Dressing LF	Green Beans	Carrots
Enriched Bread	2 slice	Fruity Oatmeal Bar	Corn Tortilla 6"	Southern Cornbread	Bakery Biscuit	Garden Salad	Garden Salad
Fresh Baked Oatmeal Cookie (1.5 oz)	1 each	Sweetened Tea	Corn	Fresh Baked Lemon Cookie	Fresh Baked Oatmeal Cookie (1.5 oz)	French Dressing LF	Italian Dressing LF
Sweetened Tea	1 cup		Fudge Brownie	Sweetened Tea	Sweetened Tea	Bakery Biscuit	Southern Cornbread
			Sweetened Tea			Fresh Baked Sugar Cookie (1.5 oz)	Peanut Butter Brownie
						Sweetened Tea	Sweetened Tea

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**GILA COUNTY JAIL
ADULT**
Weekly Average 2900 Calories Per Day



Week: 4

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
Corn Grits 1 1/2 cup Creamy Country Gravy (1 oz*) 8 ozw	Sweetened Cinnamon Oatmeal 1 1/2 cup Scrambled Eggs w/ T. Ham 2 ozw	Applesauce 1/2 cup Sweetened Flanna 1 1/2 cup	Sweetened Cinnamon Oatmeal 1 1/2 cup Scrambled Eggs w/ Onions & Peppers 2 ozw	Applesauce 1/2 cup Sweetened Flanna 1 1/2 cup	Sweetened Cinnamon Oatmeal 1 1/2 cup Scrambled Eggs w/ T. Ham 2 ozw	Cheesy Corn Grits LF 1 1/2 cup Creamy Country Gravy (1 oz*) 6 ozw
Bakery Biscuit (1/54 2@) 1/27 cut Lyonnaisé Potatoes 1 cup 2% Milk (Half Pint) 1 each	Salsa 2 fl oz Cottage Fries 2 fl oz Corn Tortilla 6" 1 cup 2% Milk (Half Pint) 2 each 2% Milk (Half Pint) 1 each	Breakfast Sausage 1 ozw Waffles 2 each Syrup 2 fl oz Corn Tortilla 6" 1 cup 2% Milk (Half Pint) 2 each 2% Milk (Half Pint) 1 each	Salsa 2 fl oz Cottage Fries 2 fl oz Corn Tortilla 6" 1 cup 2% Milk (Half Pint) 2 each 2% Milk (Half Pint) 1 each	Waffles 2 each Syrup 2 fl oz Cottage Fries 1 cup 2% Milk (Half Pint) 1 each	Salsa 2 fl oz Lyonnaisé Potatoes 1 cup Corn Tortilla 6" 2 each 2% Milk (Half Pint) 1 each	Bakery Biscuit (1/54 2@) 1/27 cut Cottage Fries 1 cup 2% Milk (Half Pint) 1 each
Meal Name: Lunch						
Tex-Mex Taco Filling (2 oz*) 9 ozw Salsa 2 fl oz Shredded Cheese 1/2 ozw Shredded Lettuce & Onions 1/2 cup Corn Tortilla 6" 2 each Spanish Rice 1 cup Corn 1/2 cup Fresh Baked Oatmeal Cookie (1.5 oz) 1 each Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	T. Ham 2 ozw Scalloped Potatoes 1 cup Carrots 1/2 cup Fresh Baked Roll 2 ozw Peanut Butter Brownie 1/54 cut Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Turkey 2 ozw Cheese 1/2 ozw Enriched Bread 2 slice Mustard 1 packet Potato Chips (1 oz bag) 1 bag Pasta Salad 1 cup Fruity Oatmeal Bar 1/54 cut Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Sloppy Joe (2 oz*) 3 ozw Enriched Bread 2 slice Oven Stripped Potatoes 1 cup Ketchup 1 packet Canned Beans 1/2 cup Frosted Brownie 1/54 cut Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Smoked T. Sausage (3 oz each) 1 each Mustard 1 packet Enriched Bread 1 slice Rice 1 cup Baked Beans 1 cup Frosted Pink Cake 1/54 cut Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	Meatballs (1/2 oz each) 6 each Shredded Cheese 1/2 ozw Rofini 1 cup Italian Tomato Sauce 4 fl oz Creamy Coleslaw 1/2 cup Garlic Fini 2 ozw Applesauce 1/2 cup Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup	T. Bologna 3 ozw Mustard 1 packet Enriched Bread 2 slice Oven Stripped Potatoes 1 cup Shredded Lettuce & Onions 1/2 cup Fresh Baked Oatmeal Cookie (1.5 oz) 1 each Fruit Drink w/ Vitamins B12, C, D, E & Calcium 1 cup
Meal Name: Dinner						
Roitini & Italian Sauce (2 oz*) 12 ozw Green Beans 1/2 cup Garden Salad 1/2 cup Italian Dressing LF 1/2 fl oz Garlic Roll 2 ozw Iced White Cake 1/54 cut Sweetened Tea 1 cup	American Goulash (2 oz*) 12 ozw Peas 1/2 cup Garden Salad 1/2 cup Italian Dressing LF 1/2 fl oz Southern Cornbread 1/54 cut Fresh Baked Sugar Cookies (1.5 oz) 1 each Sweetened Tea 1 cup	T. Ham & Pinto Beans (2 oz dried ham) 12 ozw Rice 1 cup Garden Salad 1/2 cup French Dressing LF 1/2 fl oz Southern Cornbread 1/54 cut Iced Lemon Cake 1/54 cut Sweetened Tea 1 cup	Crunchy Country Pasta 3 ozw BBQ Sauce 1 fl oz AuGratin Potatoes 1 cup Kettle Blend Mixed Vegetables 1/2 cup Enriched Bread 2 slice Snickerdoodle Cookie 1 1/2 ozw Sweetened Tea 1 cup	Oven Fried Breaded Fish Pattie 3 ozw Tartar Sauce 1 fl oz French Fries 1 cup Peas & Carrots 1/2 cup Bakery Biscuit 1/54 cut Fresh Baked Lemon Cookie 1 each Sweetened Tea 1 cup	Farmhouse Stew (2 oz*) 12 ozw Rice 1 cup Garden Salad 1/2 cup French Dressing LF 1/2 fl oz Green Beans 1/2 cup Southern Cornbread 1/54 cut Iced White Cake 1/54 cut Sweetened Tea 1 cup	Lasagna (2 oz*/1/2 oz cheese) 12 ozw Green Beans 1/2 cup Garden Salad 1/2 cup Italian Dressing LF 1/2 fl oz Garlic Roll 2 ozw Fudge Brownie 1/54 cut Sweetened Tea 1 cup

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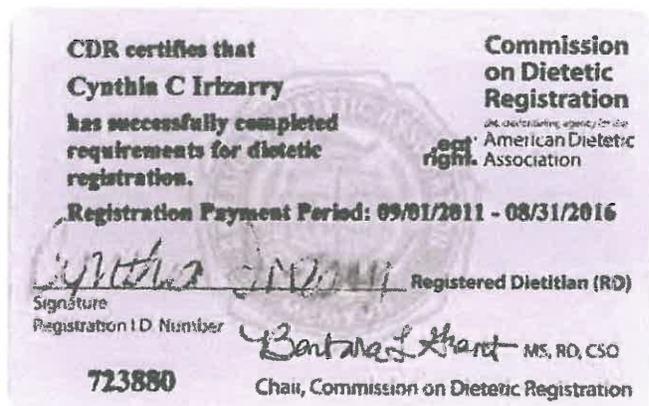
PROPOSED JUVENILE MENUS

NUTRITION STATEMENT

Proposed menus meet the guidelines of the American Correctional Association, which are based on the current Dietary Reference Intakes for juvenile males and females 13 to 19 years as established by the Food and Nutrition Board of the Institute of Medicine, National Academy of Sciences. A weekly average of 3,500 calories per day is offered. Adequate levels of protein, vitamin A, vitamin C, calcium, and iron are included.

C. Irizarry
 Irizarry, MS, RD, LDN #723880

Aramark Correctional Services, LLC
Dietitian Official Stamp



**GILA COUNTY JUVENILE
ARIZONA**
Weekly Average 3500 Calories Per Day



Week: 1

Meal Name: Breakfast	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	Fruit (1@ or 1/2 cup)	Fruit (1@ or 1/2 cup)	Fruit (1@ or 1/2 cup)	Fruit (1@ or 1/2 cup)	Fruit (1@ or 1/2 cup)
Sweetened Cinnamon Oatmeal	1 1/2 cup	Corn Grits	Sweetened Flaxia	Sweetened Cinnamon Oatmeal	Sweetened Flaxia	Cheesy Corn Grits LF	Sweetened Cinnamon Oatmeal
Breakfast Sausage	1 ozw	Creamy Country Gravy (1 oz*)	Breakfast Sausage	Scrambled Eggs w/ Onions & Peppers	Breakfast Sausage	Creamy Country Gravy (1 oz*)	Scrambled Eggs
Waffles	2 each	Bakery Biscuit (1/54 2@)	Waffles	Salsa	Waffles	Bakery Biscuit (1/54 2@)	Blueberry Muffins (1/54 2@)
Syrup	2 fl oz	Cottage Fries	Syrup	Corn Tortilla E*	Syrup	Lyonnais Potatoes	Hash Brown Potatoes
Cottage Fries	1 cup	2% Milk (Half Pint)	Lyonnais Potatoes	Hash Brown Potatoes	Cottage Fries	2% Milk (Half Pint)	Apple Jelly
2% Milk (Half Pint)	1 each		2% Milk (Half Pint)	2% Milk (Half Pint)	2% Milk (Half Pint)		2% Milk (Half Pint)
Meal Name: Lunch							
T. Ham Salad (3 oz T.Ham)	4 ozw	T. Ham	Peanut Butter	T. Salami	T. Ham	Turkey Salad (3 oz diced turkey)	T. Bologna
Mustard	2 packet	T. Bologna	Grape Jelly	Cheese	T. Bologna	Mustard	T. Ham
Peanut Butter	2 tablespoon	Mustard	Enriched Bread	Mustard	Mustard	Peanut Butter	Mustard
Apple Jelly	2 packet	Enriched Bread	Celery Sticks	Enriched Bread	Enriched Bread	Apple Jelly	Enriched Bread
Enriched Bread	2 packet	Carrot Sticks or Coins	Fresh Seasonal Fruit	Carrot Sticks or Coins	Fresh Vegetables	Enriched Bread	Fresh Vegetables
Celery Sticks	4 slice	Fresh Seasonal Fruit	Potato Chips (1 oz bag)	Fresh Seasonal Fruit	Fresh Seasonal Fruit	Celery Sticks	Fresh Seasonal Fruit
Fresh Seasonal Fruit	4 ozw	Sandwich Cookies	Sandwich Cookies	Sandwich Cookies	Sandwich Cookies	Fresh Seasonal Fruit	Sandwich Cookies
Sandwich Cookies	2 each	2% Milk (Half Pint)	2% Milk (Half Pint)	2% Milk (Half Pint)	2% Milk (Half Pint)	Sandwich Cookies	2% Milk (Half Pint)
2% Milk (Half Pint)	1 each					2% Milk (Half Pint)	
Meal Name: Dinner							
Roast Turkey	8 ozw	Crispy Chicken Patter (3 oz each)	Asian Fried Rice (2 oz*)	Baked Macaroni	Home-style Scalloped Potatoes w/ T. Ham (2 oz diced Ham)	Savory Rice & Peppers (2 oz*)	Turkey Alfredo (2 oz diced turkey)
Bread Dressing	1 cup	Shredded Cheese	Garden Salad	Gravy	Irish Blend Vegetables	Garden Salad	Peas & Carrots
Gravy	3 fl oz	Italian Tomato Sauce	French Dressing LF	Mashed Potatoes	Garden Salad	French Dressing LF	Garden Salad
Green Beans	1/2 cup	Spaghetti	Peas & Carrots	Green Beans	Italian Dressing LF	Enriched Bread	Italian Dressing LF
Fruity Oatmeal Bar	1/54 cut	Peas	Enriched Bread	Bakery Biscuit (1/54 2@)	Southern Combread (1/54 2@)	Peanut Butter Brownie	Southern Combread (1/54 2@)
100% Orange Juice (4 oz)	1 each	Garlic Roll	Fresh Baked Large Oatmeal Cookie	iced White Cake	Snickerdoodle Cookie	100% Apple Juice (4 oz)	Fresh Baked Large Oatmeal Cookie
		Fudge Brownie	100% Orange Juice (4 oz)	100% Apple Juice (4 oz)	100% Orange Juice (4 oz)		100% Orange Juice (4 oz)
		100% Apple Juice (4 oz)					
Meal Name: Evening Snack							
100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	100% Apple Juice (4 oz)	100% Orange Juice (4 oz)	100% Apple Juice (4 oz)	100% Orange Juice (4 oz)	100% Apple Juice (4 oz)
Sandwich Cookies	4 each	Sandwich Cookies	Sandwich Cookies	Sandwich Cookies	Sandwich Cookies	Sandwich Cookies	Sandwich Cookies

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GILA COUNTY JUVENILE ARIZONA

Weekly Average 3500 Calories Per Day



Week: 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast							
Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion
Sweetened Flanna	1 1/2 cup	Corn Grits	1 1/2 cup	Sweetened Flanna	1 1/2 cup	Cheesy Corn Grits LF	Sweetened Flanna
Breakfast Sausage	1 ozw	Creamy Country Gravy (1 oz*)	6 ozw	Scrambled Eggs	3 ozw	Scrambled Eggs w/ Onions & Peppers	3 ozw
Waffles	2 each	Bakery Biscuit (1/54 2@)	1/27 cut	Waffles	1 ozw	Bakery Biscuit (1/54 2@)	1/27 cut
Syrup	2 fl oz	Lyonnais Potatoes	1 cup	Syrup	2 each	Hash Brown Potatoes	1 cup
2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each
Meal Name: Lunch							
T. Salami	2 ozw	T. Bologna	2 ozw	T. Bologna	2 ozw	T. Salami	2 ozw
T. Ham	2 ozw	T. Salami	2 ozw	T. Ham	2 ozw	T. Bologna	2 ozw
Mustard	2 packet	Mustard	2 packet	Mustard	2 packet	Mustard	2 packet
Enriched Bread	4 slice	Enriched Bread	4 slice	Enriched Bread	2 packet	Enriched Bread	2 packet
Carrot Sticks or Coins	4 slice	Fresh Vegetables	4 slice	Carrot Sticks or Coins	2 slice	Fresh Seasonal Fruit	1 each
Fresh Seasonal Fruit	4 ozw	Fresh Seasonal Fruit	4 ozw	Fresh Seasonal Fruit	4 ozw	Fresh Vegetables	4 ozw
Sandwich Cookies	2 each	Sandwich Cookies	2 each	Sandwich Cookies	2 each	Sandwich Cookies	2 each
2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each
Meal Name: Dinner							
Chili Mac (2 oz*)	12 ozw	Farmhouse Stew (2 oz*)	12 ozw	Meatballs (1/2 oz each)	6 each	Salsbury Steak	3 ozw
Green Beans	1/2 cup	Rice	1 cup	Crunchy Country Pattie	2 ozw	Gravy	3 fl oz
Garden Salad	1/2 cup	Vinagrette Coleslaw	1/2 cup	Crunchy Country Pattie	2 ozw	Gravy	3 fl oz
Italian Dressing LF	1/2 fl oz	Bakery Biscuit (1/54 2@)	1/27 cut	Crunchy Country Pattie	2 ozw	Gravy	3 fl oz
Fresh Baked Roll	2 ozw	Iced Lemon Cake	1/54 cut	Crunchy Country Pattie	2 ozw	Gravy	3 fl oz
Fresh Baked Large Sugar Cookie	3 ozw	100% Juice (4 oz)	1 each	Crunchy Country Pattie	2 ozw	Gravy	3 fl oz
100% Apple Juice (4 oz)	1 each	100% Juice (4 oz)	1 each	Crunchy Country Pattie	2 ozw	Gravy	3 fl oz
Meal Name: Evening Snack							
100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Sandwich Cookies	4 each	Sandwich Cookies	4 each	Sandwich Cookies	4 each	Sandwich Cookies	4 each

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**GILA COUNTY JUVENILE
ARIZONA**
Weekly Average 3500 Calories Per Day



Week: 3

MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY SATURDAY SUNDAY

Meal Name: Breakfast

Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion	Fruit (1@ or 1/2 cup)	1 portion
Sweetened Cinnamon Oatmeal	1 1/2 cup	Sweetened Panna	1 1/2 cup	Cheesy Corn Grits LF	1 1/2 cup	Sweetened Cinnamon Oatmeal	1 1/2 cup	Corn Grits	1 1/2 cup	Sweetened Panna	1 1/2 cup	Sweetened Cinnamon Oatmeal	1 1/2 cup
Breakfast Sausage	1 ozw	Scrambled Eggs w/ T. Ham	3 ozw	Creamy Country Gravy (1 oz*)	6 ozw	Scrambled Eggs w/ Onions & Peppers	3 ozw	Creamy Country Gravy (1 oz*)	6 ozw	Breakfast Sausage	1 ozw	Scrambled Eggs	3 ozw
Waffles	2 each	Salsa	2 fl oz	Bakery Biscuit (1/54 2@)	1/27 cut	Salsa	2 fl oz	Bakery Biscuit (1/54 2@)	1/27 cut	Waffles	2 each	Blueberry Muffins (1/54 2@)	1/27 cut
Syrup	2 fl oz	Corn Tortilla 6"	2 each	Lynxaise Potatoes	1 cup	Syrup	2 fl oz	Hash Brown Potatoes	1 cup	Syrup	2 fl oz	Cottage Fries	1 cup
2% Milk (Half Pint)	1 each	Cottage Fries	1 cup	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	Cottage Fries	1 cup	Apple Jelly	1 packet
		2% Milk (Half Pint)	1 each			2% Milk (Half Pint)	1 each			2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each

Meal Name: Lunch

Turkey Salad (3 oz diced turkey)	4 ozw	T. Salami	2 ozw	Peanut Butter	4 tablespoon	Tuna Salad (3 oz)	4 ozw	T. Salami	2 ozw	Turkey Salad (3 oz diced turkey)	4 ozw	T. Salami	2 ozw
Mustard	2 packet	Turkey	2 ozw	Apple Jelly	3 packet	Mustard	2 packet	Mustard	2 ozw	Mustard	2 packet	Turkey	2 ozw
Peanut Butter	2 1/2 spoon	Mustard	2 packet	Enriched Bread	4 slice	Shredded Lettuce	1/2 cup	Enriched Bread	2 packet	Peanut Butter	2 1/2 spoon	Mustard	2 ozw
Grape Jelly	2 packet	Enriched Bread	2 packet	Fresh Vegetables	4 slice	Flour Tortilla (6")	2 each	Grape Jelly	2 1/2 spoon	Grape Jelly	2 1/2 spoon	Enriched Bread	2 packet
Enriched Bread	2 packet	Carrot Sticks or Coins	4 slice	Potato Chips (1 oz bag)	4 ozw	Peanut Butter	2 1/2 spoon	Enriched Bread	2 packet	Enriched Bread	2 packet	Carrot Sticks or Coins	4 slice
Delery Stroke	4 ozw	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	1 bag	Jelly, pc	2 1/2 spoon	Delery Stroke	4 ozw	Fresh Seasonal Fruit	4 ozw	Fresh Seasonal Fruit	4 ozw
Fresh Seasonal Fruit	1 each	Sandwich Cookies	2 each	Sandwich Cookies	2 each	Enriched Bread	2 slice	Fresh Seasonal Fruit	1 each	Fresh Seasonal Fruit	4 ozw	Sandwich Cookies	1 each
Sandwich Cookies	2 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	1 each	Fresh Vegetables	4 ozw	Sandwich Cookies	2 each	Sandwich Cookies	1 each	2% Milk (Half Pint)	2 each
2% Milk (Half Pint)	1 each					Fresh Seasonal Fruit	1 each	2% Milk (Half Pint)	1 each	2% Milk (Half Pint)	2 each	2% Milk (Half Pint)	1 each
						Sandwich Cookies	2 each						
						2% Milk (Half Pint)	1 each						

Meal Name: Dinner

Crispy Chicken Pattie (3 oz each)	3 ozw	Cheesy Pinto Plo (2 oz*) 5 oz cheese)	12 ozw	Tex-Mex Taco Filling (2 oz*)	3 ozw	Chili con Carne w/ Beans (2 oz*)	12 ozw	Roni & Italian Sauce (2 oz*)	1/2 ozw	Crunchy Country Pattie	3 ozw	Crispy Chicken Pattie (3 oz each)	3 ozw
Mashed Potatoes	1 cup	Shredded Lettuce	1/2 cup	Rice	1 cup	Rice	1 cup	Carrots	1/2 cup	Gravy	3 fl oz	Cheese Sauce	1 fl oz
Gravy	3 fl oz	Rice	1 cup	Cheese Sauce	1 cup	Garden Salad	1/2 cup	Garden Salad	1/2 cup	Mashed Potatoes	1 cup	Cajun Potatoes	1 cup
Carrots	1/2 cup	Salsa	2 fl oz	Shredded Lettuce	1/2 cup	Italian Dressing LF	1/2 cup	Italian Dressing LF	1/2 cup	Green Beans	1/2 cup	Carrots	1/2 cup
Enriched Bread	2 slice	Fruity Oatmeal Bar	1/54 cut	Corn Tortilla 6"	2 each	Southern Cornbread (1/54 2@)	1/27 cut	Bakery Biscuit (1/54 2@)	1/27 cut	Garden Salad	1/2 cup	Garden Salad	1/2 cup
Fresh Baked Large Oatmeal Cookie	3 ozw	100% Apple Juice (4 oz)	1 each	Corn	1/2 cup	Lemon Cookie	3 ozw	Fresh Baked Large Oatmeal Cookie	3 ozw	French Dressing LF	1/2 fl oz	Italian Dressing LF	1/2 cup
100% Orange Juice (4 oz)	1 each			Fudge Brownie	1/54 cut	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	Bakery Biscuit (1/54 2@)	1/27 cut	Southern Cornbread (1/54 2@)	1/27 cut
				100% Orange Juice (4 oz)	1 each					Fresh Baked Large Sugar Cookie	3 ozw	Peanut Butter Brownie	1/54 cut
										100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each

Meal Name: Evening Snack

100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each	100% Orange Juice (4 oz)	1 each	100% Apple Juice (4 oz)	1 each
Sandwich Cookies	4 each	Sandwich Cookies	4 each	Sandwich Cookies	4 each	Sandwich Cookies	4 each	Sandwich Cookies	4 each	Sandwich Cookies	4 each	Sandwich Cookies	4 each

All entire portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are latter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. Imitation cheese with calcium is used.
*This item made with mechanically separated poultry used in accordance with USDA standards.

**GILA COUNTY JUVENILE
ARIZONA**
Weekly Average 3500 Calories Per Day



Week: 4

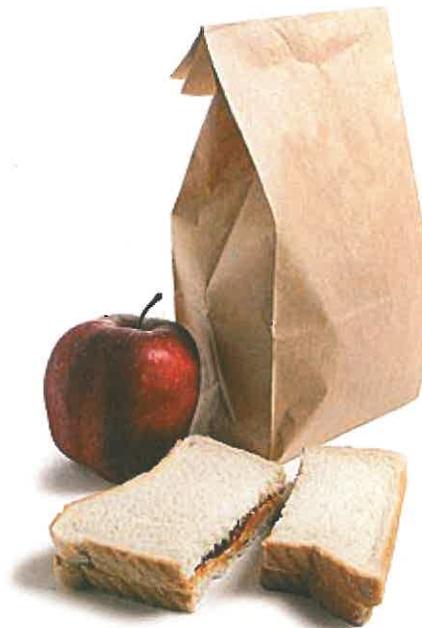
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
Meal Name: Breakfast						
Fruit (1@ or 1/2 cup) 1 portion	Fruit (1@ or 1/2 cup) 1 portion	Fruit (1@ or 1/2 cup) 1 portion	Fruit (1@ or 1/2 cup) 1 portion	Fruit (1@ or 1/2 cup) 1 portion	Fruit (1@ or 1/2 cup) 1 portion	Fruit (1@ or 1/2 cup) 1 portion
Corn Grits 1 1/2 cup	Sweetened Cinnamon Oatmeal 1 1/2 cup	Sweetened Flaxna 1 1/2 cup	Sweetened Cinnamon Oatmeal 1 1/2 cup	Sweetened Flaxna 1 1/2 cup	Sweetened Cinnamon Oatmeal 1 1/2 cup	Cheesy Corn Grits LF 1 1/2 cup
Creamy Country Gravy (1 oz*) 6 ozw	Scrambled Eggs w/ T. Ham 3 ozw	Breakfast Sausage 1 ozw	Scrambled Eggs w/ Onions & Peppers 3 ozw	Breakfast Sausage 1 ozw	Scrambled Eggs w/ T. Ham 3 ozw	Creamy Country Gravy (1 oz*) 6 ozw
Bakery Biscuit (1.54 2@) 1/27 cut	Salsa 2 fl oz	Waffles 2 each	Salsa 2 fl oz	Waffles 2 each	Lyonnaise Potatoes 1 cup	Bakery Biscuit (1.54 2@) 1/27 cut
Lyonnaise Potatoes 1 cup	Cottage Fries 2 fl oz	Syrup 2 fl oz	Cottage Fries 2 fl oz	Syrup 2 fl oz	Salsa 2 fl oz	Cottage Fries 2 fl oz
2% Milk (Half Pint) 1 each	Corn Tortilla 6" 2 each	Cottage Fries 1 cup	Corn Tortilla 6" 2 each	Cottage Fries 1 cup	Corn Tortilla 6" 2 each	2% Milk (Half Pint) 1 each
	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each
Meal Name: Lunch						
T. Ham Salad (3 oz T.Ham) 4 ozw	Turkey 2 ozw	Peanut Butter 4 tablespoon	Turkey 2 ozw	T. Ham 2 ozw	Tuna Salad (3 oz) 4 ozw	T. Bologna 2 ozw
Mustard 2 packet	T. Bologna 2 ozw	Grape Jelly 3 packet	T. Bologna 2 ozw	T. Salami 2 ozw	Mustard 2 packet	T. Salami 2 ozw
Peanut Butter 2 tablespoon	Mustard 2 packet	Enriched Bread 4 slice	Mustard 2 packet	Mustard 2 packet	Shredded Lettuce 1/2 cup	Mustard 2 packet
Apple Jelly 2 packet	Enriched Bread 2 packet	Fresh Vegetables 4 slice	Enriched Bread 2 packet	Enriched Bread 2 packet	Peanut Butter 2 tablespoon	Enriched Bread 2 packet
Enriched Bread 2 packet	Carrot Sticks or Coins 4 slice	Single Serve Corn Chips (1 oz) 1 bag	Carrot Sticks or Coins 4 slice	Celery Sticks 4 slice	Apple Jelly 2 packet	Fresh Vegetables 4 slice
Fresh Vegetables 4 slice	Fresh Seasonal Fruit 4 ozw	Fresh Seasonal Fruit 1 each	Fresh Seasonal Fruit 4 ozw	Fresh Seasonal Fruit 4 ozw	Enriched Bread 2 packet	Fresh Seasonal Fruit 4 ozw
Fresh Seasonal Fruit 4 ozw	Sandwich Cookies 2 each	Sandwich Cookies 2 each	Sandwich Cookies 2 each	Sandwich Cookies 2 each	Carrot Sticks or Coins 4 slice	Sandwich Cookies 2 each
Sandwich Cookies 2 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	2% Milk (Half Pint) 1 each	Fresh Seasonal Fruit 4 ozw	2% Milk (Half Pint) 1 each
2% Milk (Half Pint) 1 each					Sandwich Cookies 2 each	2% Milk (Half Pint) 1 each
					2% Milk (Half Pint) 1 each	
Meal Name: Dinner						
Rotini & Italian Sauce (2 oz*) 12 ozw	American Goulash (2 oz*) 12 ozw	T. Ham & Pinto Beans (2 oz diced) 12 ozw	Crispy Chicken Peltie (3 oz each) 3 ozw	Oven Fried Breaded Fish Pattie 3 ozw	Farmhouse Stew (2 oz*) 12 ozw	Lasagna (2 oz*/ 1/2 oz cheese) 12 ozw
Green Beans 1/2 cup	Pasta 1/2 cup	Rice 1 cup	BBQ Sauce 1 fl oz	Tartar Sauce 1 fl oz	Rice 1 cup	Green Beans 1/2 cup
Garden Salad 1/2 cup	Garden Salad 1/2 cup	Garden Salad 1/2 cup	Augrain Potatoes 1 cup	French Fries 1 cup	Garden Salad 1/2 cup	Garden Salad 1/2 cup
Italian Dressing LF 1/2 fl oz	Italian Dressing LF 1/2 fl oz	French Dressing LF 1/2 fl oz	Kettle Blend Mixed Vegetables 1/2 cup	Peas & Carrots 1/2 cup	French Dressing LF 1/2 fl oz	Italian Dressing LF 1/2 fl oz
Garlic Roll 2 ozw	Southern Cornbread (1.54 2@) 1/27 cut	Southern Cornbread (1.54 2@) 1/27 cut	Enriched Bread 2 slice	Bakery Biscuit (1.54 2@) 1/27 cut	Green Beans 1/2 cup	Garlic Roll 2 ozw
Food White Cake 1/54 cut	Fresh Baked Large Sugar Cookies 3 ozw	Food Lemon Cake 1/54 cut	Snickercoodle Cookie 3 ozw	Lemon Cookies 3 ozw	Southern Cornbread (1.54 2@) 1/27 cut	Fudgy Brownie 1/54 cut
100% Apple Juice (4 oz) 1 each	100% Orange Juice (4 oz) 1 each	100% Apple Juice (4 oz) 1 each	100% Orange Juice (4 oz) 1 each	100% Apple Juice (4 oz) 1 each	Food White Cake 1/54 cut	100% Apple Juice (4 oz) 1 each
					100% Orange Juice (4 oz) 1 each	
Meal Name: Evening Snack						
100% Orange Juice (4 oz) 1 each	100% Apple Juice (4 oz) 1 each	100% Orange Juice (4 oz) 1 each	100% Apple Juice (4 oz) 1 each	100% Orange Juice (4 oz) 1 each	100% Apple Juice (4 oz) 1 each	100% Orange Juice (4 oz) 1 each
Sandwich Cookies 4 each	Sandwich Cookies 4 each	Sandwich Cookies 4 each	Sandwich Cookies 4 each	Sandwich Cookies 4 each	Sandwich Cookies 4 each	Sandwich Cookies 4 each

All entree portions purchased fully cooked, within manufacturer tolerance specifications, are weight measurements prior to reheating. Casseroles and combination items made from scratch are based upon approximate cooked weight measurements. Weights on cookies, bread, rolls, and breadsticks made from mix or scratch are prior to baking. Pancakes made from mix or scratch are batter volume measurement prior to cooking. Side dishes are volume measurements. All starches, vegetables, and cooked cereal are prepared with margarine unless indicated as LF (Low Fat). No pork is used unless item is named pork. imitation cheese with calcium is used
*This item made with mechanically separated poultry used in accordance with USDA standards.

SAMPLE SACK LUNCH MENU

SAMPLE SACK LUNCH MENU

Meat/Cheese	3 ounces
Bread	4 slices
Mustard	2 each
Fresh Fruit	1 each
Cookies	2 each
Fruit Drink	8 ounces
Milk for Juveniles (<i>replaces fruit drink</i>)	8 ounces



HOLIDAY MENUS

HOLIDAY MENU PLANNING, CUSTOMIZING, AND DEVELOPMENT POLICY

Each corrections facility is unique. Aramark Correctional Services recognizes the importance of customizing menus to meet the needs of each facility. Aramark Correctional Services' registered dietitians have developed a holiday menu and diet program customized to Gila County Detention Center which meets the most current Recommended Dietary Allowances and Dietary Reference Intakes, the standards of the American Correctional Association, and additional guidelines detailed in your specifications. This program has been corrections tested. Planning considerations have included the following:

- Nutritional standards including American Correctional Associations, National Commission on Correctional Health Care, Recommended Dietary Allowances, and your specifications
- Inmate preferences
- Survey observations and your comments
- Items best suited to your kitchen storage areas, equipment, and service areas
- Each meal's appearance on your service tray
- Consistency in quantity of food for each holiday meal
- Variety in type of items, colors, shapes, and texture

ADAPTABILITY TO SEASONAL TRADITIONAL MEAL PLANS

We also recognize that menu and meal acceptability are key in menu development, especially during very stressful times for the inmates when emotions run high. Aramark will exceed your specifications regarding the menu plan and special holiday meals. Aramark has included 12 holiday or "spirit lifter" meals for your review.

SAMPLE HOLIDAY MENUS

NEW YEAR

- Oven Fried Chicken
- Black-eyed Peas
- Seasoned Corn
- Cornbread
- Margarine
- Cookies
- Beverage



MARTIN LUTHER KING DAY

- Baked Chicken
- Mashed Potatoes
- Gravy
- Cornbread
- Margarine
- Peach Cobbler
- Beverage



ST. PATRICK'S DAY

- Smoked Sausage
- Boiled Potatoes
- Steamed Cabbage
- Rye Bread
- Margarine
- Mint Frosted Cake
- Beverage



SAMPLE HOLIDAY MENUS

EASTER

Glazed Baked Ham
Au Gratin Potatoes
Seasoned Mixed Vegetables
Mixed Green Salad with Dressing
Fresh Baked Rolls
Margarine
Iced Cake
Iced Tea or Fruit Drink

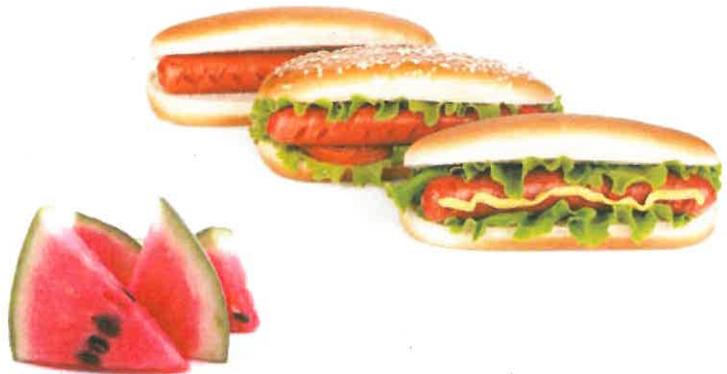


CINCO DE MAYO

Beef Burrito
Green Chili Sauce
Rice
Pinto Beans
Tossed Salad with Dressing
Margarine
Iced Cake
Iced Tea

MEMORIAL DAY

Grilled Hamburger on a Bun
Grilled Hot Dog on a Bun
Ketchup/Mustard/Relish
Chips
Coleslaw
Watermelon
Cookies
Iced Tea or Fruit Drink



SAMPLE HOLIDAY MENUS

JUNE PICNIC

- Hamburger on a Bun
- Hot Dog on a Bun
- Pickles/Lettuce/Onion/Tomato
- Mustard/Ketchup
- Potato Salad
- Bake Beans
- Strawberry Shortcake
- Beverage



INDEPENDENCE DAY

- Cheeseburger on a Bun
- Pickles/Lettuce/Onion/Tomato
- Mustard/Ketchup
- Potato Salad
- Seasoned Corn
- Fruited Gelatin
- Iced Tea or Fruit Drink



AUGUST PICNIC

- Grilled Hamburger on a Bun
- Grilled Hot Dog on a Bun
- Mustard/Ketchup/Relish
- Chips
- Gelatin Salad
- Watermelon
- Ice Cream
- Beverage



SAMPLE HOLIDAY MENUS

LABOR DAY

BBQ Turkey
Bun
Mustard/Ketchup
Chips
Coleslaw
Margarine
Dessert Square
Beverage



THANKSGIVING

Roast Turkey and Gravy
Bread Dressing
Sweet Potatoes
Seasoned Green Beans
Cranberry Sauce
Fresh Baked Rolls and Margarine
Dessert Square
Beverage



CHRISTMAS

Roast Turkey or Roast Beef
Mashed Potatoes & Gravy
Seasoned Corn
Garden Salad with Dressing
Fresh Baked Rolls
Margarine
Cookies
Beverage



NUTRITIONAL ANALYSIS ADULT MENUS



Cycle Menu - Weekly Nutritional Analysis

5/8/2015 1:31PM

Profit Center: NOSS - VP
 Location: Downers Grove Regional Office
 Service Area: NOSS Main (template only)
 Menu Name: Gila, AZ; Adult; 2900 Calorie; Rebid 2015
 Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All Week: 1 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values

	Calories	Pro (g)	% of Calories	CHO (g)	% of Calories	Fat (g)	% of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)	
Std.	2900	89.0	30.0	350.0	12.1	110.9	37.0	300.0	25.00	4000	900.00	32.00	90.00	1.20	1.30	16.00	1.30	400.00	2.40	1000.0	700.0	18.00	
Day: 1																							
Sum.	2699	58.8	10.2	354.4	12.2	110.9	37.0	292.8	21.08	3911	1,029.16	28.91	108.35	2.38	1.77	21.77	1.43	379.14	5.89	1412.5	1115.0	17.30	
Var.	(100.7)	12.8	4.4	15.9	37.0	(87.4)	(3.94)	(69.4)	(3.94)	(69.4)	129.18	(3.09)	18.38	0.38	0.47	5.77	0.10	(29.89)	3.48	412.5	415.0	(0.73)	
% of Std.	93.4	122.9	101.3	116.7	67.5	84.26	96	113.68	90.35	120.39	160.00	128.46	138.07	107.77	92.54	248.21	141.2	190.3	96.11				
Day: 2																							
Sum.	3213	82.8	10.3	422.8	13.1	131.9	36.9	138.9	24.89	5191	1,712.86	32.64	157.53	3.22	2.35	27.37	0.95	441.05	4.54	1843.0	1609.5	19.10	
Var.	413.2	26.8	72.8	35.9	36.9	(161.1)	(0.11)	1161	812.86	0.94	67.53	2.02	1.05	11.97	(5.38)	41.55	2.14	843.0	309.5			1.10	
% of Std.	114.3	147.5	120.8	138.9	46.3	60.54	130	190.32	101.99	175.05	269.00	189.54	171.06	72.69	119.20	189.13	184.3	229.5	106.12				
Day: 3																							
Sum.	3012	82.6	11.0	445.5	15.3	97.6	29.2	218.5	34.15	3682	920.77	23.51	159.10	2.91	1.81	31.57	2.56	688.55	3.41	1747.5	1401.2	33.88	
Var.	211.6	25.8	96.5	2.6	29.2	(83.8)	9.15	(336)	9.15	(336)	20.77	(8.49)	63.10	1.70	0.21	15.57	1.26	288.55	3.01	747.5	761.2	15.88	
% of Std.	107.6	147.6	127.6	102.8	72.2	136.82	92	102.31	73.48	170.11	242.57	138.46	197.30	187.23	172.19	229.58	174.8	209.2	189.23				
Day: 4																							
Sum.	2829	78.8	11.0	391.0	13.4	108.4	34.1	321.2	34.58	3578	883.47	25.41	180.25	2.17	1.74	22.46	1.29	518.07	4.40	1720.4	1748.6	18.81	
Var.	59.2	22.8	41.0	13.4	34.1	21.2	9.58	(422)	(210.54)	(6.59)	70.26	0.97	0.44	6.46	0.49	118.07	2.00	720.4	1040.0			0.81	
% of Std.	102.1	140.8	111.7	114.1	107.1	135.34	89	75.34	79.39	178.07	181.17	133.77	149.28	137.77	128.62	183.59	172.0	245.8	103.40				
Day: 5																							
Sum.	2709	73.5	10.9	432.5	14.9	73.4	24.4	127.7	29.22	4052	1,547.81	17.82	163.52	2.57	2.00	21.16	1.48	679.47	5.41	1712.4	1483.5	30.19	
Var.	(91.4)	17.5	82.5	(21.6)	24.4	(172.3)	4.22	52	847.81	(14.16)	163.52	1.37	0.70	5.16	0.15	179.47	3.01	712.4	783.5			12.19	
% of Std.	93.7	131.2	123.6	77.3	42.6	116.86	101	171.89	55.68	213.02	214.50	153.77	132.23	111.23	142.67	225.25	171.2	211.9	167.73				
Day: 6																							
Sum.	2861	75.5	10.4	401.5	13.8	109.9	34.1	302.5	19.38	4870	1,108.88	29.68	173.90	2.53	2.04	30.66	1.57	417.43	4.80	1738.0	1422.0	18.83	
Var.	100.9	19.5	51.5	14.4	34.1	(67.5)	(5.62)	870	208.88	(2.34)	33.90	1.33	0.74	14.68	0.27	17.43	2.40	738.0	722.0			0.83	
% of Std.	103.6	134.9	114.7	115.7	67.5	77.54	122	123.21	92.70	137.66	210.58	156.92	191.61	120.92	104.36	200.17	173.6	203.3	104.59				
Day: 7																							
Sum.	3043	80.6	10.6	438.5	15.0	106.0	31.3	323.3	26.71	3917	1,039.76	26.75	102.06	2.69	1.59	24.57	1.29	821.29	4.12	1286.6	1806.8	19.14	
Var.	243.2	24.6	88.5	11.0	31.3	23.2	1.71	(83)	139.76	(5.26)	12.06	1.49	0.55	8.57	(9.10)	221.29	1.72	260.6	1108.8			1.14	
% of Std.	108.7	143.9	125.3	111.8	107.8	100.66	98	115.53	63.68	113.40	223.75	142.00	153.54	82.48	155.32	171.58	126.1	269.4	106.33				
Avg.	2919	77.5	10.6	412.5	14.2	105.4	32.3	299.0	27.14	4167	1,148.10	28.58	142.67	2.61	1.94	25.85	1.56	518.14	4.94	1804.0	1512.8	22.44	
Std.	2600.0	56.0	350.0	110.9	300.0	25.00	4000	900.00	32.00	90.00	1.20	1.30	16.00	1.30	400.00	2.40	1000.0	700.0	18.00				
Var.	119.4	21.8	82.5	10.4	32.5	(81.0)	2.14	167	248.16	(6.62)	52.87	1.41	0.64	9.65	0.28	118.14	2.54	804.8	612.8			4.44	
% of Std.	104.0	138.4	117.8	111.9	78.0	109.58	104	127.57	82.45	158.53	217.24	148.99	160.31	120.01	129.54	205.77	180.5	276.1	124.64				

Amounts in red indicate missing (unknown) nutrient values.

The information contained in this report is for informational purposes only and is derived from manufacturer labels, packaging and inserts and from information made publicly available by the United States Department of Agriculture. ARAMARK is not responsible for and cannot guarantee the accuracy of any of the nutritional information contained in this report. Ingredients and menu items are subject to change without notice. Information contained in this report is not intended for, nor is it a substitute for, a dietitian's or other health care professional's advice. You should not use the nutritional information in this report for the diagnosis or treatment of any health condition, condition or ailment or for the prescription or taking of any medication, drug or nutritional, herbal or homeopathic substance.



Cycle Menu - Weekly Nutritional Analysis

5/6/2015 1:31PM

Profit Center: NOSS - VP
 Location: Downers Grove Regional Office
 Service Area: NOSS Main (template only)
 Menu Name: Gila, AZ, Adult; 2900 Calorie; Rebid 2015
 Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All Week: 2 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values

	Calories	Pro (g)	% of Calories	CHO (g)	% of Calories	Fat (g)	% of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)	
Std.	2900	59.0		350.0		99.0		300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00	
Day: 1																							
Sum.	2617	81.9	12.5	401.7	81.4	74.8	25.7	216.8	32.38	3638	826.75	20.91	209.57	2.90	2.22	31.97	2.20	777.97	6.60	1668.0	1241.5	33.86	
Var.	(193.5)	25.9		51.7		(29.2)	25.7	(83.9)	7.38	(331)	(273.25)	(11.09)	119.57	1.70	0.90	15.67	0.90	(37.97)	(3.20)	688.0	(3041.5)	15.86	
% of Std.	93.4	145.3		114.8		78.8		72.3	129.53	92	89.64	65.35	232.55	241.75	170.38	197.95	168.83	194.49	233.50	166.8	246.8	188.11	
Day: 2																							
Sum.	3530	90.6	10.3	504.8	57.2	128.5	33.0	137.7	46.71	4990	1,952.29	31.78	175.43	3.17	2.14	28.30	1.94	741.43	4.81	1925.1	2173.9	23.36	
Var.	730.1	34.6		154.8		34.5	33.0	(112.3)	21.71	690	1,182.29	(0.23)	85.43	1.97	0.84	12.30	0.89	(341.43)	2.41	925.1	1473.9	5.36	
% of Std.	120.1	151.8		144.2		136.3		82.8	188.94	117	218.92	99.30	194.92	264.42	164.69	178.89	148.85	195.36	200.26	192.5	310.8	129.78	
Day: 3																							
Sum.	3043	65.1	11.2	420.1	55.2	112.8	39.3	370.3	34.13	3839	1,622.29	29.99	97.91	4.29	3.41	24.83	1.47	599.58	4.38	1343.2	1769.1	19.63	
Var.	243.1	29.1		70.1		17.8	39.3	70.9	9.13	(61)	422.29	(2.02)	7.91	3.09	2.11	9.83	0.17	(191.38)	1.69	343.2	(1092.1)	1.63	
% of Std.	108.7	192.1		120.0		118.7		126.1	136.50	88	188.13	93.70	108.79	357.67	261.92	154.21	112.77	147.59	182.87	134.3	238.0	109.08	
Day: 4																							
Sum.	2893	65.5	9.8	400.2	59.7	88.7	29.8	148.6	18.88	3888	1,029.64	24.85	132.90	2.48	1.94	26.01	1.27	313.50	5.66	1731.4	1931.0	28.80	
Var.	(117.1)	9.5		50.2		(6.3)	29.8	(151.1)	(6.14)	(2)	(229.64)	(7.35)	42.90	1.28	0.84	18.01	(0.89)	(68.50)	3.29	731.4	(631.0)	10.60	
% of Std.	99.8	116.9		114.4		89.4		49.6	75.43	100	124.52	77.03	147.66	206.42	149.49	162.54	97.48	76.39	237.19	173.1	192.2	158.89	
Day: 5																							
Sum.	2745	66.9	8.7	377.9	55.3	107.9	35.4	269.9	25.08	3456	597.79	23.81	161.42	1.84	1.34	26.57	1.66	265.49	4.28	1274.8	1302.9	15.06	
Var.	(54.5)	10.9		27.9		12.9	35.4	(30.1)	0.06	(542)	(302.21)	(8.19)	91.42	0.64	0.04	4.87	0.36	(94.51)	1.89	274.8	(602.9)	(2.94)	
% of Std.	98.1	119.4		108.0		113.6		90.0	160.02	88	68.42	74.40	201.56	150.56	102.65	128.85	127.38	78.37	178.39	127.5	186.1	83.64	
Day: 6																							
Sum.	2962	74.6	10.1	407.9	55.1	113.5	34.5	227.8	21.88	4309	1,371.30	30.39	196.84	2.73	2.54	29.70	1.21	549.57	4.79	1798.2	1648.1	17.22	
Var.	181.8	18.6		57.9		18.5	34.5	(72.2)	(3.12)	309	471.30	(1.51)	109.84	1.53	0.84	13.78	(0.09)	(57.43)	2.39	798.2	(848.1)	(0.78)	
% of Std.	105.8	134.2		116.5		119.5		75.9	87.51	108	152.37	94.96	218.71	227.95	194.69	185.60	93.00	85.84	199.64	175.8	239.4	95.64	
Day: 7																							
Sum.	2850	79.0	11.1	408.2	57.3	98.5	31.1	318.0	24.08	4271	777.97	25.07	165.77	2.75	2.99	32.89	1.86	317.56	4.89	1783.0	1599.8	31.50	
Var.	49.5	23.0		58.2		3.5	31.1	18.0	(0.92)	271	(122.03)	(8.93)	75.77	1.55	0.74	16.69	0.56	(32.46)	2.28	783.0	(635.8)	13.50	
% of Std.	101.8	141.1		116.6		103.7		106.0	96.32	107	86.44	78.34	184.19	228.75	197.23	205.64	145.38	70.99	195.17	178.8	219.4	175.02	
Avg.	2918	77.7	10.0	417.3	57.2	103.7	32.8	248.6	29.02	4048	1,199.71	26.96	165.68	2.86	2.18	27.71	1.80	484.13	4.89	1840.5	1646.0	24.13	
Std.	2900.0	59.0		350.0		99.0		300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00	
Var.	118.5	21.7		87.3		8.7	32.0	(50.4)	4.02	48	(239.71)	(5.95)	75.69	1.68	0.88	11.71	0.36	84.13	2.49	640.5	(946.5)	6.18	
% of Std.	104.0	138.7		119.2		109.8		93.2	130.06	101	126.63	83.30	184.13	240.02	167.32	173.18	127.40	121.03	203.80	164.1	235.2	134.31	

Amounts in red include missing (unknown) nutrient values.

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Cycle Menu - Weekly Nutritional Analysis

5/9/2015 1:31PM

Profit Center: NOSS - VP
 Location: Downers Grove Regional Office
 Service Area: NOSS Main (template only)
 Menu Name: Gila, AZ; Adult; 2900 Calorie; Rebid 2015
 Age Group: Male/Female Age 19-50 Years Old DRI-RDA

Period: All Week: 3 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values

	Calories	Pro (g)	% of Calories	CHO (g)	% of Calories	Fat (g)	% of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)	
Std.	2900	99.0		390.0		99.0	≅ 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00	
Day: 1																							
Sum.	2859	79.8	11.1	498.7	57.3	100.1	31.5	121.3	33.48	4335	1,433.56	22.97	137.16	2.24	1.85	19.12	1.61	656.79	6.21	1523.6	1029.7	18.77	
Var.	58.5	23.6		59.7		5.1	31.5	(178.7)	6.48	305	533.56	(9.09)	47.16	1.04	0.35	(0.88)	0.31	256.79	2.91	523.6	429.7	0.77	
% of Std.	102.1	142.2		117.0		105.4		40.4	133.84	108	159.28	71.81	152.40	185.92	138.59	54.51	123.77	164.20	216.68	152.4	190.0	104.28	
Day: 2																							
Sum.	2750	76.7	11.2	363.7	52.9	110.1	36.0	290.3	32.07	3342	989.72	27.61	149.72	2.31	1.74	25.01	1.61	874.88	4.18	1637.0	1221.3	30.81	
Var.	(49.8)	20.7		13.7		15.1	36.0	(19.7)	7.07	(269)	-13.28	(4.39)	59.72	1.11	0.44	0.01	0.51	274.88	1.78	537.0	591.3	12.81	
% of Std.	96.2	130.9		103.9		110.9		93.4	128.29	84	96.52	69.27	166.56	192.00	134.00	150.28	139.26	160.72	173.17	159.7	174.5	171.17	
Day: 3																							
Sum.	2948	74.3	10.1	414.3	58.3	110.9	39.9	169.9	16.60	3955	879.16	29.48	139.06	2.96	2.07	29.61	1.49	388.87	4.75	1399.8	1451.4	17.34	
Var.	147.5	18.3		64.5		15.9	33.9	(110.1)	(8.40)	145	-220.84	(2.52)	63.06	1.46	0.77	13.61	0.15	(3.14)	2.35	399.8	751.4	(0.66)	
% of Std.	105.3	132.7		118.4		118.7		63.3	74.40	99	73.40	92.12	170.06	221.42	159.08	185.08	111.38	99.22	196.05	140.0	207.3	95.32	
Day: 4																							
Sum.	2659	82.4	12.4	380.1	54.2	89.5	33.7	285.8	39.44	3888	959.25	25.50	217.89	2.26	1.47	19.30	1.68	768.54	4.00	1302.8	1480.9	18.71	
Var.	(141.3)	25.4		10.1		4.5	33.7	(11.4)	14.44	(114)	59.25	(8.49)	127.89	1.28	0.17	2.50	0.38	286.64	1.60	303.8	700.9	1.71	
% of Std.	95.0	147.1		102.9		104.3		95.2	157.76	97	106.58	78.73	242.10	189.17	113.23	113.60	128.54	196.58	195.78	130.4	213.0	106.51	
Day: 5																							
Sum.	3213	97.8	12.2	467.5	58.2	104.3	39.2	219.6	34.57	4808	1,023.21	27.15	137.72	3.24	2.59	32.13	1.71	793.05	5.09	1767.5	2027.2	22.44	
Var.	413.1	41.8		117.5		9.3	28.2	(69.4)	9.57	966	323.21	(4.85)	47.72	2.04	1.21	16.13	0.41	383.05	2.55	767.5	1327.2	4.44	
% of Std.	114.8	174.6		133.8		109.8		70.2	136.26	124	195.91	84.83	153.02	270.25	182.92	200.80	131.54	198.20	218.78	176.8	296.8	124.66	
Day: 6																							
Sum.	2891	67.2	9.3	401.3	55.5	112.0	34.9	178.3	20.98	3755	786.57	29.38	142.10	2.28	1.57	26.48	2.29	253.94	6.22	1899.4	1348.6	28.51	
Var.	91.2	11.2		51.3		17.0	34.9	(121.7)	(4.02)	(265)	-111.14	(2.62)	52.10	1.16	0.57	13.68	1.58	(148.05)	1.82	899.4	648.6	10.51	
% of Std.	103.3	120.0		114.6		117.6		59.4	83.92	93	87.65	31.80	157.89	189.59	151.25	164.24	193.62	83.48	263.17	189.9	192.7	158.39	
Day: 7																							
Sum.	3037	77.1	10.2	425.6	56.2	114.3	33.9	314.9	26.33	4207	1,938.27	33.01	161.98	2.51	1.62	23.33	0.71	282.25	4.01	1307.6	1431.5	16.80	
Var.	236.7	21.1		76.6		19.8	33.9	14.9	1.33	207	1,908.37	1.01	71.98	1.31	0.52	7.32	(0.39)	(137.75)	1.81	307.6	731.5	(1.20)	
% of Std.	108.5	137.7		121.6		120.5		105.0	105.32	105	211.91	103.17	179.96	209.92	140.15	145.72	64.54	65.58	167.21	130.8	204.5	93.36	
Avg.	2293	79.3	10.9	406.2	55.8	107.3	33.2	226.9	29.26	4061	1,125.29	27.86	157.06	2.51	1.69	24.74	1.62	546.34	4.78	1534.1	1421.5	22.04	
Std.	2600.0	99.0		390.0		99.0	≅ 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00	
Var.	108.0	23.3		56.2		12.3	33.2	(73.7)	4.38	81	325.29	(4.14)	87.09	1.31	0.58	8.74	0.32	146.34	2.39	534.1	771.5	4.06	
% of Std.	154.0	141.6		133.1		113.0		75.4	137.40	102	125.03	87.08	174.54	209.23	145.33	154.61	124.82	136.59	190.44	183.4	210.2	122.52	

Aramark in red include missing (unknown) nutrient values.

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Cycle Menu - Weekly Nutritional Analysis

5/8/2015 1:31PM

Profit Center: NOSS - VP
Location: Downers Grove Regional Office
Service Area: NOSS Main (template only)
Menu Name: Gila, AZ: Adult: 2900 Calorie: Rebid 2015
Age Group: Malaf-Farside Age 19-50 Years Old DRI-RDA

Period: All Week: 4 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values

	Calories	Pro (g)	% of Calories	CHO (g)	% of Calories	Fat (g)	% of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)	
Std.	2900	66.0		350.0		92.0	<= 0.00	350.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00	
Day: 1																							
Sum.	2580	80.4	11.1	426.9	57.5	105.3	31.8	207.3	35.71	3608	817.47	28.18	158.95	2.86	2.33	35.24	1.57	430.26	4.85	1445.7	1031.2	19.42	
Var.	179.9	26.4		76.9		10.3		192.7	9.71	1162	17.47	13.89	66.95	1.69	1.03	19.24	0.27	30.26	2.43	449.7	901.2	1.42	
% of Std.	105.4	147.2		122.0		119.8		69.1	102.84	93	101.94	86.06	174.39	241.00	179.92	220.24	120.62	107.56	201.88	145.0	233.0	107.89	
Day: 2																							
Sum.	2497	74.1	11.9	353.3	56.9	63.1	31.2	269.9	29.43	3088	1293.91	23.24	167.45	2.44	1.95	24.35	1.04	280.95	4.23	1203.1	1314.7	16.20	
Var.	1312.95	18.1		3.8		16.9		110.1	4.43	1812	483.51	13.76	77.45	1.24	0.56	9.38	19.29	119.09	1.82	305.1	614.7	11.61	
% of Std.	86.3	152.3		101.1		90.6		95.6	117.71	77	154.87	72.03	186.95	203.33	143.23	152.38	79.77	70.24	176.33	130.5	167.8	69.97	
Day: 3																							
Sum.	2593	79.9	10.6	443.3	60.7	90.8	27.6	140.0	30.22	3457	754.00	29.83	126.87	2.96	2.04	26.30	2.13	956.32	5.39	1830.2	1724.6	33.31	
Var.	165.3	20.9		99.3		14.2		180.0	5.22	1543	145.97	11.57	96.87	1.76	0.74	10.30	0.83	556.32	2.95	850.2	1024.6	15.31	
% of Std.	105.8	140.7		126.4		95.6		46.7	120.87	86	83.78	54.43	140.87	246.33	158.92	184.38	183.82	239.98	224.58	185.0	245.4	185.64	
Day: 4																							
Sum.	2786	70.2	10.5	380.6	54.4	112.6	36.2	266.7	31.79	3484	1879.40	30.42	146.90	1.90	1.51	25.10	1.68	190.66	4.39	1308.9	1154.3	15.74	
Var.	1318	14.2		30.8		17.6		129.3	6.79	1506	975.40	11.58	86.99	0.72	0.21	8.10	0.38	1201.34	1.99	306.3	454.2	2.25	
% of Std.	89.9	125.3		105.7		118.5		98.0	127.19	67	209.30	95.06	162.33	159.60	116.77	150.58	128.92	48.68	182.52	130.6	164.9	87.46	
Day: 5																							
Sum.	3171	78.6	10.0	501.1	63.2	86.1	27.3	134.7	41.64	2606	1190.10	29.07	149.50	2.90	1.90	27.15	1.96	601.44	5.75	1755.11	1690.5	34.60	
Var.	371.9	23.6		151.1		1.1		183.3	16.64	1385	230.10	15.90	53.50	1.70	0.60	11.15	0.66	261.44	3.35	755.0	860.5	16.60	
% of Std.	113.3	142.1		143.2		101.2		41.0	166.54	90	125.56	81.47	159.45	242.00	148.38	169.69	150.92	150.38	239.42	175.5	235.6	182.21	
Day: 6																							
Sum.	2826	75.3	10.3	376.8	51.0	124.1	38.3	345.8	29.40	3650	1294.03	29.29	225.40	4.29	3.40	26.31	1.72	418.42	4.23	1398.2	1524.7	16.78	
Var.	119.8	10.3		28.6		29.1		45.8	4.40	1150	304.03	17.71	135.40	3.86	2.10	10.31	0.42	16.47	1.81	396.2	824.3	11.24	
% of Std.	104.3	134.6		107.6		130.6		115.3	117.58	96	141.75	91.52	256.44	367.50	261.54	164.43	132.46	104.12	176.38	139.6	217.8	93.12	
Day: 7																							
Sum.	3084	85.1	11.2	427.5	55.5	114.0	35.3	200.7	24.96	4255	655.39	29.27	196.55	3.01	2.31	31.29	1.59	379.34	4.82	1566.1	1492.0	19.48	
Var.	263.6	30.1		77.5		19.0		159.3	10.44	255	244.61	12.73	108.65	1.81	0.91	15.29	0.29	123.69	2.22	566.1	792.0	1.46	
% of Std.	110.1	153.7		122.3		120.0		60.9	98.20	106	72.60	81.47	218.51	250.42	169.85	195.58	122.23	94.09	192.54	150.6	213.1	108.10	
Avg.	2914	78.2	10.7	410.0	57.2	104.1	32.2	226.4	30.00	3691	1145.70	28.71	169.28	2.82	2.18	27.82	1.67	485.78	4.78	1504.1	1498.8	22.21	
Std.	2690.3	33.0		350.0		85.6	<= 0.00	300.0	25.00	4000	900.00	32.00	90.00	1.20		16.00	1.30	400.00	2.40	1000.0	700.0	18.00	
Var.	114.5	22.2		66.6		9.1		173.6	5.39	1349	245.76	15.27	76.23	1.72	0.66	11.82	0.37	65.73	2.35	504.1	799.8	4.21	
% of Std.	794.0	139.7		119.6		109.6		73.6	121.50	81	127.31	83.63	184.73	242.80	167.02	173.90	128.30	116.44	199.16	150.4	214.1	123.40	

Amounts in red include missing (unknown) nutrient values.

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NUTRITIONAL ANALYSIS JUVENILE MENUS



Cycle Menu - Weekly Nutritional Analysis

5/5/2015 1:37PM

Profit Center: NOSS - V7
 Location: Downers Grove Regional Office
 Service Area: NOSS Main (template only)
 Menu Name: Gila, AZ; Juvy; 3500 Cal; Rebid 2015
 Age Group: Male/female 9-18 Years Old DRI-RDA

Period: All Week: 1 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values

	Calories	Pro (g)	% of Calories	CHO (g)	% of Calories	Fat (g)	% of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Fola (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)	
Std.	390.0	63.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.30		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00	
Day: 1																							
Sum.	3443	90.1	10.5	471.1	54.6	103.4	34.9	188.8	34.31	4463	1,263.33	38.58	131.55	2.71	2.62	27.95	2.24	444.96	4.35	1338.3	1563.7	20.03	
Var.	643.1	27.1		95.4		18.4	34.9	(111.1)	9.31	483	363.33	4.58	56.55	1.51	1.32	11.93	0.64	44.86	1.62	238.3	323.2	5.03	
% of Std.	123.0	142.9		125.7		114.0		63.0	137.22	112	142.50	114.30	175.40	258.42	201.54	174.57	172.60	111.24	131.04	118.3	126.7	133.54	
Day: 2																							
Sum.	3607	104.9	11.6	501.7	56.6	131.6	32.6	182.2	33.50	4978	1,959.57	38.97	213.09	3.76	3.08	31.50	1.86	532.41	3.36	1827.3	1812.0	22.85	
Var.	806.6	41.9		126.7		14.8	32.6	(117.8)	8.50	978	1,069.57	3.97	138.09	2.56	1.78	15.50	0.96	132.41	0.98	527.3	582.0	7.85	
% of Std.	128.9	156.5		133.8		112.7		60.7	134.01	124	219.64	112.41	284.12	219.33	236.69	196.36	143.23	133.10	149.05	140.9	145.0	152.32	
Day: 3																							
Sum.	3781	94.3	10.0	549.5	58.4	132.5	31.7	180.3	37.78	3004	1,263.71	35.44	141.99	3.35	2.75	42.91	2.33	623.53	4.23	1827.8	1641.5	35.71	
Var.	961.4	31.3		174.5		15.5	31.7	(119.7)	12.78	(990)	369.77	3.45	68.69	2.15	1.46	26.94	1.53	223.58	1.80	327.8	381.5	20.71	
% of Std.	134.3	149.7		146.5		113.2		60.1	151.10	75	133.75	110.77	191.59	274.42	212.54	268.33	217.83	155.89	174.72	140.8	121.9	236.05	
Day: 4																							
Sum.	3270	93.0	11.4	448.4	54.6	122.2	33.6	284.9	33.08	4870	1,764.88	37.48	150.92	2.61	2.65	25.09	2.14	288.87	3.43	2111.4	1892.0	18.89	
Var.	470.3	30.0		73.4		5.2	33.6	84.9	8.08	970	894.98	5.48	75.92	1.41	1.35	9.09	0.84	150.33	1.03	811.4	642.0	3.89	
% of Std.	116.8	147.6		119.8		104.5		128.3	132.33	124	199.44	117.06	201.23	217.83	203.82	156.83	164.82	74.87	142.96	182.4	151.4	125.91	
Day: 5																							
Sum.	3433	86.2	10.0	513.4	59.8	111.4	29.2	226.4	27.37	5124	1,609.94	35.56	171.92	2.97	2.94	30.38	2.06	487.05	4.36	2018.7	1861.5	31.90	
Var.	632.5	23.2		138.4		(5.6)	29.2	(70.6)	2.37	1124	709.94	3.56	96.92	1.77	1.64	14.38	0.76	7.58	1.96	718.7	611.5	16.90	
% of Std.	127.8	136.8		135.9		95.2		76.5	109.48	128	178.98	111.13	229.22	247.33	226.00	185.86	159.23	101.77	181.58	155.3	146.9	212.84	
Day: 6																							
Sum.	3435	99.4	11.6	501.1	58.3	115.9	30.4	212.8	30.51	4871	1,719.97	35.53	159.18	3.29	2.83	37.97	2.15	570.29	3.64	1944.7	1641.0	23.08	
Var.	635.5	36.4		128.1		(1.1)	30.4	(87.2)	5.51	871	1,89.03	3.53	84.18	2.09	1.53	21.97	1.02	170.28	1.24	844.7	581.0	8.88	
% of Std.	122.7	157.7		133.6		99.1		70.9	122.04	122	79.00	111.04	212.24	274.50	217.77	207.29	160.45	142.57	151.80	149.6	147.3	155.83	
Day: 7																							
Sum.	3885	100.9	11.3	521.0	58.1	120.7	30.3	437.4	34.38	5461	1,493.97	35.87	146.15	3.50	2.58	24.41	1.83	509.83	3.86	1574.9	2055.3	21.13	
Var.	785.4	37.9		146.0		3.7	30.3	137.4	9.38	1461	893.97	4.87	71.15	1.80	1.58	8.41	0.33	103.53	0.48	274.9	893.3	6.13	
% of Std.	126.1	160.2		138.9		103.1		145.8	137.51	137	166.92	115.21	194.67	260.17	206.08	152.58	125.00	127.48	178.04	121.1	164.7	140.86	
Avg.	3605	95.5	10.9	500.9	57.2	124.0	31.8	259.4	32.98	4690	1,438.08	36.20	159.50	3.10	2.79	31.48	2.18	483.84	3.74	1834.7	1812.9	24.30	
Std.	2000.0	63.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.30		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00	
Var.	705.0	32.3		125.9		7.0	31.8	(40.8)	7.99	698	538.08	4.20	84.50	1.90	1.49	15.46	0.86	83.84	1.34	534.7	562.9	8.80	
% of Std.	126.0	151.6		133.6		106.0		86.5	131.96	117	159.78	113.13	212.67	258.28	214.89	196.82	165.95	120.96	155.83	141.1	145.0	166.31	

Amounts in red include missing (unknown) nutrient values.

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Cycle Menu - Weekly Nutritional Analysis

5/5/2015 1:37PM

Profit Center: NOSS - VP
 Location: Downers Grove Regional Office
 Service Area: NOSS Main (template only)
 Menu Name: Gila, AZ; Juvy; 3500 Cal; Rebid 2015
 Age Group: Male/Female 9-18 Years Old DRI-RDA

Period: All Week: 2 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values

	Calories	Pro (g)	% of Calories	CHO (g)	% of Calories	Fat (g)	% of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Folia (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)	
Std.	2800	83.0		175.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00	
Day: 1																							
Sum.	3031	89.1	11.8	453.9	59.9	93.9	27.9	242.2	27.72	4293	1,835.26	32.55	190.84	3.21	2.96	34.61	2.67	526.31	4.67	1674.9	1554.8	33.43	
Var.	230.7	26.1		78.9		(23.2)	27.9	(57.6)	2.72	293	735.26	0.55	113.94	2.01	1.98	16.81	1.37	126.31	2.12	374.9	304.6	16.43	
% of Std.	108.2	141.5		121.0		80.2		80.7	110.89	107	181.70	101.71	254.58	267.42	228.00	215.29	205.46	131.58	188.38	128.8	124.4	222.87	
Day: 2																							
Sum.	3805	100.1	10.5	537.7	56.5	139.2	32.9	242.4	28.82	5112	1,760.73	41.30	151.29	3.47	3.06	36.98	2.43	525.99	3.98	2128.9	2315.3	23.39	
Var.	1004.7	37.1		162.7		22.2	32.9	(57.6)	3.82	1112	860.73	9.30	76.29	2.27	1.76	19.58	1.13	132.99	1.55	628.9	1065.3	8.99	
% of Std.	135.9	159.6		143.4		110.9		80.0	115.27	128	195.84	129.08	201.71	289.50	235.54	222.39	186.92	131.50	184.75	163.8	185.2	155.05	
Day: 3																							
Sum.	4089	103.6	10.1	573.3	58.0	156.2	34.4	396.8	41.84	4737	1,565.35	43.50	130.56	3.05	4.54	33.77	1.75	418.99	3.16	1751.8	2155.0	22.86	
Var.	1288.9	40.8		197.3		39.2	34.4	96.8	16.84	737	685.35	11.50	55.38	3.85	3.24	17.77	0.45	15.99	6.76	451.8	945.0	7.88	
% of Std.	146.0	164.4		152.6		133.5		132.3	167.35	118	172.83	135.94	173.81	421.08	348.46	211.06	134.92	105.00	131.30	134.8	175.8	152.40	
Day: 4																							
Sum.	3213	85.4	10.8	480.7	59.8	102.5	28.7	101.7	26.91	4810	1,713.20	33.23	104.31	3.07	2.82	31.13	2.17	348.72	4.31	2058.8	1812.7	32.49	
Var.	413.1	23.4		105.7		(14.5)	28.7	(108.3)	1.91	810	813.20	1.23	29.31	1.81	1.52	15.13	0.87	(51.28)	2.41	758.8	662.7	17.49	
% of Std.	114.8	137.2		128.2		87.6		63.9	107.64	120	190.36	103.86	139.06	250.50	216.92	194.54	158.85	87.18	206.53	158.4	153.0	216.57	
Day: 5																							
Sum.	3581	103.8	11.8	511.8	57.2	127.1	31.9	334.0	37.06	4959	1,701.26	35.11	192.64	2.73	2.45	34.32	2.10	485.79	5.62	1586.4	2091.8	21.82	
Var.	769.5	40.3		136.8		10.1	31.9	34.0	12.06	659	801.26	3.11	113.64	1.53	1.12	18.32	0.80	85.79	3.22	266.4	841.6	6.82	
% of Std.	127.9	164.8		136.5		108.6		111.3	148.75	116	198.03	109.72	258.18	227.08	185.05	214.47	161.15	121.45	233.86	120.7	187.3	145.47	
Day: 6																							
Sum.	3484	94.6	10.9	483.9	55.9	129.6	32.9	251.3	28.66	5229	1,827.43	38.11	174.72	2.24	2.27	30.03	1.65	340.67	3.37	1941.9	1511.6	19.92	
Var.	634.4	31.6		108.9		9.6	32.9	(48.7)	3.96	1279	1,027.43	6.11	99.77	2.04	1.67	14.33	0.38	(58.14)	1.17	641.9	861.8	4.92	
% of Std.	123.7	150.2		129.0		108.2		83.8	114.65	131	214.16	119.08	232.96	270.25	228.54	189.56	129.48	85.24	148.75	149.4	144.9	132.77	
Day: 7																							
Sum.	3479	103.4	11.9	510.8	58.7	111.2	28.8	431.9	28.84	5549	973.41	37.88	148.32	3.53	3.14	38.08	2.10	455.52	3.79	2109.6	2089.0	35.58	
Var.	678.5	40.4		135.8		(5.8)	28.8	131.9	3.84	1849	72.41	5.88	71.32	2.33	1.84	22.06	0.93	39.50	1.28	809.6	645.0	21.58	
% of Std.	124.2	164.1		136.2		95.1		144.0	115.56	139	108.05	118.37	188.10	283.92	241.62	237.97	161.15	109.88	156.83	162.3	167.6	243.86	
Avg.	3523	87.3	11.9	507.3	57.6	122.4	31.3	250.6	31.41	4813	1,810.80	37.38	155.04	3.46	3.13	33.97	2.13	441.04	4.20	1892.8	1996.7	27.21	
Std.	2602.0	33.0		375.0		117.0	<= 0.00	300.0	25.00	4000	800.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00	
Var.	723.3	34.3		152.3		3.4	31.3	(1.4)	6.41	813	710.80	5.38	80.94	2.26	1.83	17.97	0.83	41.04	1.80	590.8	746.7	12.21	
% of Std.	126.0	154.4		135.3		104.6		98.5	125.63	123	178.88	116.82	207.82	288.54	246.85	212.33	163.70	110.26	174.93	145.4	159.7	181.41	

Amounts in red include missing (unknown) nutrient values

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Cycle Menu - Weekly Nutritional Analysis

5/5/2015 1:37PM

Profit Center: NOSS - VP
 Location: Downers Grove Regional Office
 Service Area: NOSS Main (template only)
 Menu Name: Gila, AZ; Juvy; 3500 Cal; Rebid 2015
 Age Group: Male/Female 9-18 Years Old DRI-RDA

Period: All Week: 3 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values

	Calories	Pro (g)	% of Calories	CHO (g)	% of Calories	Fat (g)	% of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Nia (mg)	Vit B6 (mg)	Folia (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fe (mg)	
Std.	2800	83.0		375.0		117.0	<= 0.00	300.0	28.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00	
Day: 1																							
Sum.	3248	89.8	11.1	470.7	58.0	111.5	30.9	141.9	33.90	3665	1,810.42	30.98	113.50	2.47	2.43	24.70	2.30	383.24	4.21	1527.8	1485.6	18.83	
Var.	447.7	26.8		95.7		(5.5)	30.9	(156.1)	8.90	(335)	610.42	(1.04)	40.50	1.27	1.13	8.70	1.00	(6.78)	1.81	227.8	239.9	3.83	
% of Std.	116.0	142.6		125.5		95.3		47.3	135.80	92	167.82	96.74	154.00	206.66	187.23	154.36	177.08	98.31	175.84	117.5	118.9	125.51	
Day: 2																							
Sum.	3231	101.6	12.6	451.2	59.9	113.9	31.7	302.7	39.40	3817	1,854.77	34.40	143.34	2.96	2.63	31.78	2.78	756.49	3.15	1704.6	1658.1	34.84	
Var.	431.2	38.0		76.2		(3.1)	31.7	92.7	14.40	(183)	1,054.77	2.40	68.34	1.78	1.53	15.78	1.48	358.49	6.75	404.6	408.1	19.84	
% of Std.	115.4	101.3		120.3		97.3		130.9	157.82	95	212.289	107.51	191.11	246.75	202.46	198.48	213.46	189.12	131.42	131.1	132.8	230.98	
Day: 3																							
Sum.	3874	93.1	10.1	520.1	58.6	140.4	34.4	158.6	35.82	3487	1,918.51	39.45	139.02	3.09	2.75	38.23	2.39	527.38	3.40	1843.3	1973.0	21.47	
Var.	873.8	30.1		145.1		23.4	34.4	(143.4)	10.82	(513)	418.51	7.45	84.02	1.88	1.45	23.23	1.08	127.38	1.08	543.3	723.0	6.47	
% of Std.	131.2	147.8		138.7		120.0		52.2	142.48	87	146.50	123.27	185.35	257.88	211.82	245.21	183.48	131.85	144.04	141.8	157.8	143.11	
Day: 4																							
Sum.	3218	114.7	12.7	517.3	57.2	122.9	30.6	378.1	42.81	4347	1,332.81	38.72	175.84	3.13	2.61	40.12	2.61	758.68	5.58	1823.5	2362.5	24.85	
Var.	516.5	51.7		142.3		5.9	30.6	76.1	17.81	347	682.81	4.72	100.84	1.83	1.31	24.12	1.31	358.03	3.18	323.5	1132.5	9.85	
% of Std.	129.2	182.0		137.9		105.0		125.4	171.22	109	148.10	114.74	234.45	261.00	200.48	250.72	200.89	188.02	232.33	124.9	169.6	165.88	
Day: 5																							
Sum.	3731	107.6	11.5	535.5	57.4	127.6	30.8	239.5	32.70	5525	1,382.95	39.44	146.60	3.92	3.30	36.97	2.06	521.83	3.95	1638.8	2255.5	24.33	
Var.	930.0	44.6		160.5		10.6	30.8	(80.5)	7.70	1525	482.95	7.44	71.69	2.37	2.00	20.97	0.76	121.03	1.65	638.8	1905.5	9.33	
% of Std.	133.2	170.8		142.8		108.1		75.8	133.80	138	153.66	123.25	195.45	267.33	253.69	231.83	156.77	130.26	164.48	149.1	139.4	162.22	
Day: 6																							
Sum.	3775	94.1	10.0	551.4	58.4	132.3	31.5	175.4	32.84	4861	1,428.38	39.58	135.91	3.11	3.05	37.54	2.68	363.81	4.84	2003.8	1803.8	33.98	
Var.	975.2	31.1		173.4		15.3	31.5	(124.6)	7.84	861	688.38	7.58	80.61	2.11	1.75	21.54	1.38	(18.36)	2.54	703.8	653.8	18.98	
% of Std.	134.8	149.3		147.0		113.1		58.5	131.36	122	188.37	123.68	180.82	279.75	234.54	234.61	205.92	95.91	205.83	154.1	182.3	226.37	
Day: 7																							
Sum.	3389	94.4	11.1	485.1	57.4	119.7	31.8	419.7	33.58	5038	2,417.94	35.37	148.05	2.54	2.49	32.57	1.63	228.19	2.81	1737.3	1955.0	18.95	
Var.	588.7	31.4		111.1		2.7	31.8	159.7	8.58	1039	1,517.94	3.37	73.05	1.34	1.19	6.57	0.33	(71.91)	0.61	437.3	708.0	3.95	
% of Std.	121.0	148.9		129.6		102.3		139.9	134.30	126	268.56	110.53	197.40	211.42	191.85	141.00	123.23	82.03	121.04	133.0	166.5	120.38	
Avg.	3523	99.3	11.3	504.0	57.3	124.0	31.7	271.7	35.83	4362	1,629.28	38.58	143.42	3.01	2.75	33.27	2.35	323.72	4.03	1768.4	1944.9	25.29	
Std.	2000.0	83.0		375.0		117.0	<= 0.00	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1250.0	15.00	
Var.	723.4	36.3		129.8		7.0	31.7	(28.3)	10.83	382	729.28	4.56	88.42	1.81	1.45	17.27	1.05	122.72	1.63	488.4	694.9	10.29	
% of Std.	126.0	157.7		134.6		108.0		90.6	142.34	110	181.00	114.25	191.23	250.75	211.69	207.80	180.88	130.83	167.81	136.0	155.5	168.60	

Amounts in red include missing (unknown) nutrient values.

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Cycle Menu - Weekly Nutritional Analysis

5/5/2015 1:37PM

Profit Center: NOSS - VP
 Location: Downers Grove Regional Office
 Service Area: NOSS Main (template only)
 Menu Name: Gila, AZ, Juvy, 3500 Cal, Rebid 2015
 Age Group: Male/Female 9-19 Years Old DRI-RDA

Period: All Week: 4 Avg. Method: Weighted Blank cells represent missing (unknown) nutrient values

	Calories	Pro (g)	% of Calories	CHO (g)	% of Calories	Fat (g)	% of Calories	Chol (mg)	Fiber (g)	Na (mg)	Vit A (RAE)	SFA (g)	Vit C (mg)	Vit B1 (mg)	Vit B2 (mg)	Na (mg)	Vit B6 (mg)	Folate (mcg)	Vit B12 (mcg)	Ca (mg)	P (mg)	Fu (mg)	
Std.	3623	93.0	25.7	378.0	10.4	117.0	3.2	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1200.0	15.00	
Day: 1																							
Sum.	3608	102.4	11.5	515.5	57.3	128.7	31.7	220.7	33.10	4790	1,378.80	37.51	191.38	3.74	3.25	38.98	2.13	525.85	3.85	1830.6	1956.2	22.85	
Var.	501.5	40.4		140.5		9.7	31.7	(99.3)	8.10	790	479.84	5.81	118.38	2.54	1.95	23.98	0.84	125.85	1.25	530.6	708.2	7.85	
% of Std.	129.6	154.1		137.5		108.5		73.6	132.39	120	153.32	117.53	258.15	311.50	240.82	248.59	164.23	131.45	152.17	140.8	155.7	151.01	
Day: 2																							
Sum.	3335	101.9	12.2	477.3	57.3	113.0	30.5	424.3	37.23	4592	1,787.39	36.58	157.52	3.09	2.68	29.83	2.08	613.09	3.01	1587.5	2012.6	21.03	
Var.	534.5	38.9		102.3		(4.0)	30.5	124.3	12.23	502	887.39	4.58	82.53	1.89	1.38	13.83	0.71	113.09	0.61	287.5	782.6	6.89	
% of Std.	118.1	151.7		127.8		98.6		141.4	148.92	116	189.60	114.31	210.03	267.08	200.31	188.45	156.15	128.27	125.40	122.1	161.0	145.95	
Day: 3																							
Sum.	3522	101.5	10.3	585.4	63.7	128.4	29.0	134.9	45.80	3950	1,358.80	33.09	144.38	3.81	2.95	38.79	2.94	1023.78	4.11	2218.1	2389.1	37.44	
Var.	1122.3	38.5		220.4		9.4	29.0	(185.1)	20.80	(32)	458.80	1.08	69.95	2.81	1.65	22.79	1.64	823.78	1.71	518.1	1149.7	22.44	
% of Std.	140.1	151.0		158.6		108.0		45.0	182.38	89	150.77	103.41	163.31	317.67	228.54	242.48	226.31	255.94	171.13	170.8	192.0	249.81	
Day: 4																							
Sum.	3180	91.0	11.4	453.7	57.1	112.5	31.8	337.5	34.38	4941	2,268.80	35.27	170.32	2.44	2.25	20.23	1.62	323.85	2.75	1474.4	1389.4	18.46	
Var.	350.4	28.0		75.7		(4.5)	31.8	37.5	8.28	541	1,346.90	4.27	95.33	1.24	0.95	4.23	0.32	(78.15)	0.35	174.4	130.4	5.46	
% of Std.	113.6	144.4		121.0		95.2		112.3	137.45	116	249.66	113.35	227.10	203.08	173.00	129.42	124.92	80.90	114.71	113.4	118.4	123.67	
Day: 5																							
Sum.	3634	92.8	10.2	543.1	59.7	120.5	29.8	201.3	32.65	6913	1,175.64	39.56	162.73	3.19	2.90	33.88	2.53	286.28	4.89	1835.8	1848.0	35.47	
Var.	838.1	29.8		168.1		3.5	29.8	(98.7)	7.65	1013	275.64	7.58	86.73	1.99	1.69	17.88	1.23	(1.74)	2.49	525.8	595.8	20.47	
% of Std.	129.9	147.3		144.8		103.8		67.1	130.58	125	130.61	123.81	207.84	265.67	229.85	211.73	184.38	89.58	203.67	148.8	147.9	236.45	
Day: 6																							
Sum.	3483	106.9	12.3	483.8	58.2	123.7	32.1	375.3	38.58	3858	2,251.25	35.00	150.18	2.84	2.50	40.84	2.65	519.02	5.59	1809.2	2157.6	21.98	
Var.	553.4	43.8		111.8		8.7	32.1	75.3	12.58	(144)	1,351.25	3.00	75.18	1.64	1.20	24.84	1.32	118.02	3.10	409.2	987.5	6.98	
% of Std.	123.7	159.7		129.8		105.7		125.1	154.24	95	250.14	159.38	200.24	238.42	182.54	253.97	205.77	129.50	232.89	139.2	172.8	145.39	
Day: 7																							
Sum.	3382	102.0	12.1	488.3	57.8	113.7	30.3	244.2	29.59	5142	1,293.18	38.89	203.89	3.55	3.17	35.40	2.01	515.71	2.89	1883.1	1843.6	22.55	
Var.	581.5	39.0		113.3		(3.3)	30.3	(55.8)	4.59	1142	393.18	4.89	128.89	2.35	1.87	19.40	0.71	113.71	1.23	583.1	853.9	7.55	
% of Std.	126.8	162.0		130.2		97.2		81.4	118.35	129	143.60	115.27	271.85	298.00	244.08	221.26	154.48	128.43	151.13	144.9	147.5	150.33	
Avg.	3203	90.9	11.4	505.0	57.1	119.5	30.7	276.6	35.67	4690	1,641.68	36.43	167.72	3.24	2.83	34.71	2.27	545.22	3.95	1816.8	1943.0	23.77	
Std.	2690.8	83.0		375.8		117.2	30.6	300.0	25.00	4000	900.00	32.00	75.00	1.20		16.00	1.30	400.00	2.40	1300.0	1200.0	15.00	
Var.	703.2	35.9		133.6		2.5	30.7	(23.1)	10.87	880	741.58	4.43	52.73	2.04	1.83	18.21	0.97	145.22	1.52	519.8	693.0	10.77	
% of Std.	126.0	158.8		125.6		102.1		82.3	147.47	115	182.40	113.83	221.02	269.63	217.43	213.17	174.89	136.30	164.44	146.0	155.4	171.83	

Amounts in red include missing (unknown) nutrient values.

The information contained in this report is for informational purposes only and is derived from manufacturers' labels, packaging and inserts and from information publicly available by the United States Department of Agriculture. ARAMARK is not responsible for and cannot guarantee the accuracy of any of the nutritional information contained in this report. Ingredients and menu items are subject to change without notice. Information contained in this report is not intended for, nor is it a substitute for, advice from a physician or other healthcare professional. You should not use the nutritional information in this report for the diagnosis or treatment, or any health claim, condition or ailment or for the prescription or taking of any medication, drug or nutritional, herbal or homeopathic substance.

FOOD SUPPLY CHAIN MANAGEMENT

Aramark's corporate Supply Chain Team sets standards for suppliers that ensure we start with safe, quality food at a fair price. We leverage our excellent reputation and market status for you. Our supply chain principles are:

- Ensure safety.
- Align programs to the buying needs of each unit.
- Integrate food supply chain management with your operations.
- Purchase appropriate quality products that demonstrate the best performance and value.

Our dietitians and supply chain professionals develop specified products that are flavorful and cost effective by working with manufacturers. Our partners include Tyson®, Butterball, and Gilster-Mary Lee. We also work with distributors to create the most efficient distribution system, as transportation costs can dramatically affect food costs.

Our specified products rationale focuses on the following areas:

- Safety (Hazard Analysis and Critical Control Point [HACCP]-inspected plants)
- Consistency of product results
- Balance of quality, nutrition, and cost
- Leveraging partnership resources
- Brand equity
- Client value

FOOD SAFETY

Aramark purchases only from manufacturers that are USDA approved to ensure food is safe and meets industry standards. The Aramark Safety and Risk Control Team establishes global food standards composed of four areas:

- Supplier standards
- Personal hygiene standards
- Site standards
- Product and process standards

Our Standards of Operations Program is based on the standards of the Sanitation and Food Safety Manual and HACCP. HACCP standards are incorporated into our Standards of Operation for each meal, day, week, and month, as required by HACCP. Our Standards of Operation mandate frequent food handling safety inspections by our food service director.

STANDARD PURCHASING SPECIFICATIONS

Food items are purchased only from plants that are compliant with food safety standards and have the manufacturer's and distributor's assurance of safe handling. Grading of food products is voluntary and uncommon in the corrections industry. In the event that Gila County Detention Center would like to use graded items in its menus, Aramark can arrange grading with the manufacturers; however, price increases may apply due to the added costs associated with the voluntary grading process. Products are reviewed and approved by Aramark's registered dietitians to ensure they meet resident acceptability and nutritional standards. Child nutrition (CN) labels or Manufacturer Product Analysis Forms are required for all processed meat products served at breakfast and lunch for school nutrition reimbursed programs.

Meats

Meats are purchased only from USDA-inspected plants. Samples, with nutritional data, must be submitted to our registered dietitians for prior approval. All must meet offender acceptability standards.

Fresh Produce

Fruits: 138 count (medium size) petite bananas—U.S. No. 1 or comparable quality

Produce: U.S. No. 1 or comparable quality

Canned or Frozen Produce

Extra standard or standard, based on availability for institutional pack

Milk or Morning Beverage

With calcium and vitamin D

Fruit Drink

Vitamin C enriched, saccharin sweetened

Coffee

Freeze dried



PRODUCT RECALL

If a product is recalled, our comprehensive supply chain system allows for immediate tracking of the origin of that product, so action is decisive and immediate.

USDA COMMODITIES

Aramark will assist in the acquisition of federal commodities for the facility, if available. All usable commodities will be blended into the menu and credited, per the USDA.

PORTION SIZES

Casserole portions and entrée portions made from scratch are based on weight measurements after the food has been cooked. All entrée portions listed on the menu that are purchased fully cooked are based on weight measurements prior to reheating, per the manufacturer's tolerance specifications.

FEEDBACK

GRIEVANCE PROCEDURES

The front-line manager and facility administration determine in advance how routine complaints will be handled. Aramark recommends we participate in the facility staff meetings to stop problems before they become grievances. Standard Aramark procedures for dealing with grievances are as follows:

- Read grievances carefully and respectfully.
- Check thoroughly to determine if the complaint is valid.
 - If Aramark is at fault, correct the problem.
 - If it is not an Aramark problem, follow the administration's usual policy.
- After proper investigation, grievances will be responded to by Aramark.
 - A grievance response sheet will be completed.
 - Administration will be informed in writing of complaint resolution.

Aramark's manager will be responsible for following up on the complaint to ensure the problem has been resolved for the next meal period.

LISTENING INTENTLY

To achieve the goal of meal satisfaction, we must have feedback. We conduct surveys with the following:

- Offenders
- Correctional officers
- Client administration

These surveys are conducted regularly, and the results are provided to the Dietitian Team for necessary adjustments. Our registered dietitians take the survey feedback, combine it with Aramark and external audit reports, and adjust menus and recipes to ensure we achieve your goals.

Our district managers and registered dietitians consult with Gila County Detention Center to review feedback results and proposed adjustments. Any changes in menu and recipes are communicated via PRIMA to teams in food supply chain management and operations, and the process continues.

While we will provide information and insight, Gila County Detention Center controls any and all menu changes. With implementation of Beyond the Tray, we treat the menu as an ever-changing process requiring ongoing adjustments to ensure meal acceptance.

Energy Conservation

Inefficient use of energy results in increased costs and unnecessary depletion of energy supplies. While equipment modification or replacement is one proven method of reducing energy costs, there is a less costly method of conserving energy that will also produce results.

Cooking

Approximately half of the total energy consumed in food service is used to cook and store food—most is used by the cooking equipment. Unfortunately, 60 percent of this energy is not used to actually cook the food. We can substantially reduce this loss through our procedures:

- Cook in the largest volume possible.
- Cook at the lowest temperature that still yields satisfactory results.
- Use steam cookery as much as possible, as it is the most efficient form of energy.
- Avoid unnecessary, open frying, broiling, and griddle cooking.
- Reduce heat loss by carefully monitoring preheat times.
- Turn off equipment when not in use.



Refrigeration

Aramark Correctional Services implements procedures that focus on minimal opening of refrigerator doors, safe handling refrigeration of hot food, storage of refrigerated items, and strip curtain installation on walk-in doors.

Lighting

Our policy includes turning off unnecessary lights and re-lamping to lower voltage bulbs whenever possible. Additionally, staff is trained to remove fluorescent bulbs in areas where rows of ceiling lights exist.



Dishwashing

Utensil sanitation consumes approximately 13 percent of a food facility's energy budget. This energy usage is reduced with our standard procedures, which focus on full dishwasher loads, automatic devices for dishwasher shutdown, pre-programmed rinse cycles or final rinse control devices, and periodic temperature reading checks.

Hoods

Exhaust hoods are the largest single users of energy in a food service facility. For this reason, our policy addresses turning off the exhaust fan when not required, saving energy and easing the load on the heating and cooling system as a result of drawing less air from the kitchen.

Product Packaging

Aramark's Supply Chain Management Team works with manufacturers to package products efficiently to control costs and reduce waste.

TRAINING - EXECUTION IS CRITICAL.

Excellent operation plans require laser focus on execution at your site. Aramark uses the following employee training programs to ensure your operations are executed as designed:

Standards of Operation (please see page 3.5)

STARS employee hiring, training, and development

H.O.M.E. offender management and motivation



1) STARS

Employee Training and Development

- S** — Select
- T** — Train
- A** — Award
- R** — Retain
- S** — Strive



Our work inside correctional facilities for more than 35 years has taught us who will be successful in your environment—and who will not. After recruiting and selecting the best of the best, Aramark focuses on the development of each employee to prepare for their present job responsibilities while setting the stage for continuous career growth.

Aramark Correctional Services provides a full spectrum of quality training and development for employees in accordance with ACA guidelines. Training occurs in numerous planned events:

- Classroom
- On the job
- On site
- E-learning

After an employee is hired, STARS includes a comprehensive orientation to teach the employee how to work effectively in a correctional facility. Following this orientation, employees participate in a series of trainings to teach the awareness, skills, and practical tools they'll need to succeed.

Training will include these programs:

- **OPS 101**—This program is designed to give new associates a basic understanding of key food service concepts and practices, while introducing OP-X as the way to run effective and efficient kitchens in a standardized and professional manner. OPS 101 includes the following 10 modules:
 1. Setting the Stage for Security
 2. Creating a Safe Work Environment
 3. Introduction to Food Safety
 4. Receiving and Storage
 5. Sanitation
 6. Population
 7. Pulls
 8. Production
 9. Portioning
 10. Post Analysis
- **Safe S.T.E.P.**—A safe workplace is essential. All Aramark Correctional Services employees are required to complete Safe S.T.E.P. training within the first week of their employment. This online training employs a systematic process of observation, assessment, and communication to assess and react appropriately to safety standards. Employees receive recognition throughout the year for maintaining a safe and accident-free operation.
- **ergoTEC**—The ergoTEC (Targeted Exposure Control) process is designed to reduce exposure to the ergonomic risks that lead to musculoskeletal injuries.
- **ServSafe**—Aramark Correctional Services has an ongoing commitment to providing ServSafe training to its managers. This nationally recognized program provides a standard certification in core food service operations.
- **LEAD**—This multifaceted development program is designed to prepare new managers to successfully operate a facility. Over the course of 10 weeks, new managers are coached and trained by LEAD trainers (experienced food service directors) in a designated correctional training facility. LEAD also includes a one-week classroom program to further introduce new managers to Aramark Correctional Services' functions, culture, management practices, and business goals.



- **15-Minute Training Series**—All front-line employees receive monthly in-service training on a variety of subjects to improve their knowledge and skills. Policies, procedures, and operational requirements are incorporated into the training. It includes:

- Trainer scripts
- Interactive training activities
- Spot checks to ensure proficiency
- Follow-up



- **Security Training**—Offender supervision and manipulation are key competencies to ensure security. Aramark's H.O.M.E. team training prepares all employees to develop these skills. Additionally, Aramark is willing to attend any facility-specific trainings on site in collaboration with the facility staff.

Individual training and development is a key priority. We create an individual development road map to ensure that each employee's needs are addressed. All training is conducted on a regular basis to meet, at a minimum, the 40-hour ACA annual training requirement. All training is documented and kept on record when completed.

2) H.O.M.E. TEAM TRAINING

HANDLING OFFENDER MANIPULATION EFFECTIVELY

This program provides practical tools and knowledge to help employees navigate the unique demands of the corrections environment. It is available in:

- Classroom format
- On site in facilities
- 45-minute DVD self-paced training

In addition, refresher trainings on the core concepts taught in the program are presented quarterly to ensure that how to appropriate work and supervise offenders is always top-of-mind for all employees.

Offender Training and Supervision

Aramark Correctional Services managers prepare a standard work routine for each position. This work description tells the offender what to do by the time of day. By coordinating all routines, the manager ensures each job will be completed every day. For a new offender, we supplement the routine sheet with verbal instructions and demonstrations.

Offender Four-Step Training Method

Step 1—Teach

Instructor demonstrates.
Participant observes.

- Outline objectives of the work project:
 - Key points
 - Operation standards
- Emphasize the importance of the work project and how it relates to the overall team.
- Identify what should be learned by the end of the training.
- Check for understanding and offer conclusions.
- Summarize key points.



Step 2—Show

Instructor demonstrates.

Participant assists.

- Demonstrate the work project.
- Explain the reasons for each step.
- Set the standards for performance.



Step 3—Do

Participant demonstrates.

Instructor assists.

- Observe the offender executing the work project.
- Correct errors with constructive criticism.
- Reverse roles:
 - Offender explains the sequence.
 - Offender explains why he or she is doing it that way.
 - Offender explains to the trainer what is done wrong and why.
- Allow for additional practice.

Step 4—Review

Participant demonstrates.

Instructor observes.

- Allow each person to practice.
- Encourage questions and check for understanding.
- Confirm standards and evaluate performance.

IN2WORK: SKILLS FOR A FUTURE

Aramark Correctional Services understands that employment is a key factor in affecting recidivism rates. Correctional facilities typically use offender labor to promote more responsibility and provide offenders with job opportunities after their release. Our IN2WORK (I2W) Program is a solution that trains selected offender workers in the food service operation and certifies that they have successfully completed vocational training.

IN2WORK provides offenders the opportunity to learn foundational food and retail skills. Through a comprehensive curriculum that entails both classroom and on-the-job components, offenders learn all aspects of working in an institutional kitchen and through Aramark's FreshFavorites Program, the opportunity to learn the basics of working in retail.

Participants also have the opportunity to take the ServSafe certification exam, which carries a nationally recognized and sought-after certification and acts as a differentiator when offenders look for employment upon release.

IN2WORK also aims to teach offenders accountability, responsibility, pride, and discipline through giving each participant their own workbook and requiring structured prework, classroom participation, solid attendance, quizzes, and tests. The program also aims to motivate participants by making the program engaging, relevant, and taught at an appropriate reading level.



Classroom instruction is the foundation. Kitchen Basics is composed of at least 15 hours of classroom instruction, Retail Basics includes at least 14 hours, and ServSafe requires a minimum of eight hours. In addition, offenders need to work at least 30 to 40 hours per week in the kitchen, receiving on-the-job instruction that complements the classroom instruction.

Kitchen Basics Module

- Proper hygiene
- Safe use of equipment
- Sanitation
- Food safety, production, and storage
- ServSafe training and certification (optional)



Retail Basics Module

- Food retail marketing
- Customer service
- Basic business concepts
- Impact of repeat business and customer loyalty
- Hands-on experience in retail production through the FreshFavorites Program

Implementing IN2WORK

- **Design**—Aramark and Gila County Detention Center agree on the structure and support that is required to make IN2WORK successful.
- **Participants**—Offender candidates are interviewed for placement in IN2WORK. Candidates must meet the following qualifications:
 - Must be at least 18 years old in an adult facility
 - No physical or medical condition that would prohibit working in food service
- **Course**—Those accepted participate in classroom and on-the-job training, including homework, quizzes, and a final exam.
- **Workbook**—Participants receive a student workbook to capture and track their learning. This workbook serves as a reference tool after the program ends.
- **Instructor**—Aramark facilitates IN2WORK using a standardized instructor's guide.
- **Certification**—Successful completion earns offenders a certificate from Aramark, and if they've completed the ServSafe training, a ServSafe certificate from the National Restaurant Association.

Benefits of IN2WORK

- Offenders have an opportunity to learn in a structured training program, boosting self-esteem and providing a recognizable certificate.
- IN2WORK certification may help open doors to employment upon release.
- Successful re-entry contributes to reduced recidivism. Research shows that this type of program provides offenders the skills to find meaningful employment and the values and discipline needed to become productive citizens.
- The FreshFavorites component of Retail Basics creates a more efficient, better-functioning kitchen.



IN2WORK
SKILLS FOR A FUTURE

LAUNDRY SERVICE OPERATIONS PLAN

OUR COMMITMENT TO YOU

Aramark understands the critical nature of our industry. We will work with the facility administration to offer a program acceptable to the inmate and resident populations and guarantee our program will meet or exceed all required standards.

APPROPRIATE STAFFING LEVELS

Aramark Correctional Services will provide an experienced correctional team for the necessary supervision in these facilities. Aramark wages and benefits are the best in the industry. The only way to attract and keep the best people is to offer the best compensation.

STRINGENT INMATE SUPERVISION

Aramark Correctional Services will closely supervise the inmate labor to ensure adequate security procedures and proper conduct at all times.

CLEAN AND SAFE OPERATION

A comprehensive sanitation program will be implemented at the locations, as well as our Safety Program. Our programs are corrections tested and will ensure passing inspections.

EXPERIENCED CORRECTIONAL MANAGED SERVICE COMPANY

Aramark Correctional Services specializes in correctional services. Since 1976, we have been meeting the daily needs of the correctional market. Our expertise is centered in the correctional environment; we understand all of the components of managing services in a secured facility.

SECURITY

Aramark Correctional Services will work with your facility security procedures, as well as implement our own security systems. Our Security Program is discussed in detail in the Security Section of this proposal.

FLEXIBILITY

Our business is not black and white; Aramark staff must keep apprised of changing situations and last-minute needs that will surface. This requires a sense of urgency, as well as frequent and candid communication with all members of the jail administration. Our program will be flexible to meet your needs. It is not our policy to “sell you our program” but to custom design a program that meets your objectives and needs.

OPEN COMMUNICATION WITH STAFF

Aramark Correctional Services will attend staff meetings, with facility approval, to maintain a close working relationship with the administration and correctional staff. Our goal is to be an integral part of the team. We will meet regularly with the administration to resolve any problems immediately.

OPERATIONS PLAN

Our program provides direct, daily supervision of the laundry operations and the inmates. Based on our analysis, it appears that production can be accomplished within a five-day workweek. Hours of the operation and numbers of inmates for each operation will be adjusted based on volumes of production.

Aramark Correctional Services will closely supervise the inmate labor to ensure adequate security procedures and proper conduct at all times.

TARGETED INMATE TRAINING

Aramark Correctional Services, in conjunction with our strategic partner, Ecolab, will provide initial and ongoing training for inmates in order to deliver consistent quality. Additionally, Aramark will implement a Safety Program within the laundry operations.

Training will include areas such as:

- Universal precautions and proper use of gloves
- Sorting of items
- Material Safety Data Sheets (MSDS)
- Work-site chemical inventory listing (ensuring MSDS exist and are on file for each chemical inventoried on site)
- Proper loading and unloading of washers and dryers
- Fire hazards and safety procedures with chemical utilizations
- Identification of damaged items for scheduled replacement

SECURITY

The safety, security, and welfare of offenders and staff in your facility are critical. Food and Laundry service can support this mission-critical goal. We understand that consistent and standardized operations contribute to a strong security program. Aramark understands that no facility faces the same security challenges, so we customize our procedures to best accommodate your needs.



ARAMARK CORRECTIONAL SERVICES SECURITY POLICY

As a company that specializes in seamless integration, we understand the need for strict security policies. We will work with Gila County Detention Center to achieve the following security deliverables:

- **Kitchen security**—Manage and maintain a safe and secure kitchen environment for offenders, staff, and officers.
- **Security audits**—Provide regular security inspections and oversight to ensure your expectations are realized.
- **Security training**—Provide scheduled training to staff and offenders on security procedures and protocols.

We adapt to your security policies. While our policies have been built on more than 35 years of corrections experience, we understand that our security procedures must fit the security policies of your facility.

ARAMARK CORRECTIONAL SERVICES STANDARD POLICIES

- **Abide by your standards**—All food service staff functions will be executed in accordance with the security policies, procedures, and guidelines of your facility.
- **Trained in your policies**—We understand that each person is responsible for his or her own actions relative to security.
- **Clearances**—All staff members must obtain and maintain security clearance as a condition of employment with Aramark Correctional Services.
- **Security briefings**—The food service director arranges security briefings for new employees. The facility administrator will determine length and time of the security briefing program.
- **Documentation**—Documentation of the security briefing is placed in each employee's personnel file.
- **Signed affirmation**—Each staff member signs an affirmation regarding his or her duties relative to security and continued employment.
- **Client updates**—The food service director regularly reviews our security procedures and compliance with the client.
- **Utensil shadow boards**—Secured shadow boards are used for serving and preparation utensils, particularly in offender labor scenarios.
- **Food product controls**—We ensure strict control over food products that could be used in making contraband.
- **Food as offender currency**—We eliminate to the fullest extent possible the use of food products as offender currency.

ARAMARK SECURITY OPERATIONAL PROCEDURES

Our Security Program is built on a firm foundation of the following elements:

- Key control
- Elimination of contraband
- Elimination of potential weapons
- Vandalism control

Key Control

Aramark Correctional Services will continue to abide by the established key control policies of Gila County. Our food service directors have a set of internal security keys to such areas as walk-ins, storerooms, and spice cabinets. According to our policy, offenders never receive keys to storage areas or have access to keys. All external security keys for doors and loading docks are in the possession of correctional officers only.

Elimination of Contraband and Potential Weapons

Aramark trains our staff that certain items have a greater value within correctional facilities than in the outside world. Our policy ensures that each food service director is aware of the items considered contraband by Gila County Detention Center. Our corrections experience has shown that some items are controlled in all facilities:

- **Medication**—This includes all prescription and nonprescription medicines, as well as syringes.
- **Potential Weapons**—According to our policy, any article that could be used as a weapon is considered contraband (such as knives, fingernail files, scissors, razors, hammers, chisels, forks, spoons, and pot lids).
- **Shadow Boards**—Our policy requires storage of all kitchen knives, cleavers, and sharpening stones on locked shadow boards in a highly visible location.
- **Offender handling of utensils**—Knives are tethered to work areas, and offenders cannot leave the area until all equipment is in place.
- **Food-related Items**—Certain sensitive food items are locked in storage areas and issued only as needed.
- **Cigarettes**—If smoking is allowed, cigarettes are the most popular form of contraband in many facilities.
- **Chemicals**—Cleaning chemicals can be potential weapons.

Vandalism Control

Even under the closest scrutiny, vandalism to facility equipment may happen. When and if it occurs, we recognize the need to substantiate any offender acts of vandalism. We identify recurrent equipment failures and frequent repairs caused by vandalism for inclusion into our weekly and monthly OP-X audits and inspections. A remedy is then determined to limit or eliminate the recurring repair.

The remedies for such items and a listing of completed and incomplete work are addressed in monthly OP-X reports to the facility administrator. Remedies include charging offenders for damages (where the jurisdiction allows) and redesigning systems to reduce vandalism incidents.

YOUR SECURITY POLICIES BECOME OURS

Written institutional procedures relating to custody and security are adopted by the food service director, in cooperation with the facility administrator, including:

- **Buildings and areas** considered within the supervisory, management, and maintenance control of the Food Service Department
- **Offender movement** both within and outside the department, which includes offender workers, the general population, and those activities related to the commissary
- **Offender behavior**, including offender training and the posting and enforcement of work rules and regulations
- **Kitchen supplies and control of supplies**, including ordering, storage, movement, and proper use of all items for which the Food Service Department has responsibility
- **Control of sensitive items**, including knives, cleavers, tableware, and other utensils
- **Consistent execution of security policies**, including collaboration between the food service director and your staff to maintain a uniform approach to custody and security

ARAMARK CORRECTIONAL SERVICES STAFF SECURITY PRINCIPLES

Aramark staff must have a comprehensive understanding of correctional security requirements.

These team members are equipped with Aramark Correctional Services resources, solutions, and an approach based on core principles:

- **Food service directors understand the role of food service in a correctional institution.** Our more than 35 years of experience help us train staff and teach them to make quick, sound decisions and accept authority.
- **We train our food service directors to operate seamlessly with Gila County Detention Center's staff** as a department head within the organization of the facility.
- **Our food service director is not a correctional officer or deputy.** While selected and trained in food service, he or she also is trained to be alert to problems that might develop within the facility.
- **Civilian employees will be present whenever the kitchen is open and in operation.** Offenders must never be left in the kitchen area without a civilian supervisor.
- **We hire staff members who can handle emergencies that arise.** Because of the potential for problems, supervisors must have experience directing offenders before being assigned to direct a unit by themselves.
- **We distinguish our food service staff with a distinctive, facility-approved uniform.** A dress code has been established for Aramark management personnel for each facility.



MONTHLY SECURITY BRIEFINGS

Monthly security briefings are conducted for all Aramark staff by the food service director. Sample topics include:

- Securing of doors and gates
- Badges and identification
- Securing of cells and lockdown
- Discipline of offenders and food service responsibility
- Corrections officers—stations and relief
- Classification of offenders—housing assignments
- Various privilege levels of offenders
- Corrections officers' rounds
- Shakedown and contraband
- Offenders' visiting privileges
- Emergencies—response to facility fights, escapes, and offender injuries
- Daily count routine
- Use of force on offenders
- Court procedures
- Bookings, processing, and arraignment
- Transfer of offenders to another facility
- Offender worker status
- Medical clearance of offenders to work



EMERGENCY CONTINGENCY

Aramark Correctional Services will respond to every emergency scenario with plans to ensure no offender misses a meal. We draw on our two key strengths:

- **Contingency plans are shaped by more than 35 years of corrections experience** with hurricanes, power outages, floods, riots, strikes, and tornadoes.
- **A network of sister facilities provide support, equipment, and alternative preparation sites.** We have partnered with correctional facilities to face emergency scenarios and sites in our other business units, such as colleges, universities, businesses, sports and entertainment venues, and schools.



OUR EMERGENCY CONTINGENCY PROCESS

We will provide a three-day emergency menu designed for service on paperware developed by the district manager and the Aramark dietitian in the event that Gila County Detention Center is not operable during an emergency. We will submit this menu for approval upon award of the contract.

In the event of a longer disruption:

- The three-day menu can be repeated.
- Refrigeration will be maintained with the use of dry ice and cubed ice purchasers from our purveyors.
- No refrigeration, steam, or cooking gas is needed.

The menu assumes that potable water is available for food preparation. All attempts to follow this basic menu pattern will be made. Appropriate changes will be made by the front-line manager for the emergency at hand.

Please see the following pages to review an example of our Emergency Contingency Plan.

No food service operation in a correctional facility will fulfill the needs of the facility unless it can react to emergency situations. Because Aramark Correctional Services has a variety of correctional clients across the country, we have at one time or another experienced emergency situations that have included client employee strikes, blizzards, tornados, power failures, public transportation strikes, floods, and hurricanes.

In all situations, we have contingency plans that allow us to continue service in spite of extreme circumstances. In addition, we have the unique ability to call upon our sister companies for support, equipment, and alternative preparation sites, if needed.

It is the intention of Aramark Correctional Services to provide our regular menu on time unless this becomes absolutely impossible. Aramark has several safeguards built into our program to ensure continuity.

We also maintain a staff of troubleshooters who are trained to respond to any event that may arise. In addition, Aramark can utilize resources from our sister locations and companies to support an emergency scenario.

In the event that the facility is not operable, Aramark Correctional Services submits the following overview of our emergency plans. A short-term contingency menu developed by the district manager and the Aramark dietitian will be submitted for your approval upon award of the contract. The menu is designed for service on paperware.

Aramark would immediately implement a three-day menu on disposable dishes until resumption of service. In the event of a longer disruption, the three-day menu could be repeated. Refrigeration will be maintained by the use of dry ice and cubed ice purchased from our purveyors. The Food Service Management and Operation Agreement usually specifies that the County will bear any additional cost incurred during an emergency. No refrigeration, steam, or cooking gas are needed. The menu assumes that potable water is available for food preparation. All attempts to follow this basic menu pattern will be made. Appropriate changes will be made by the front-line manager for the emergency at hand.

UTILITY CONTINGENCY MENU

DAY 1

No refrigeration, steam or cooking gas is needed.

Assumes that potable water is available for food preparation.

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

Breakfast

Fresh Fruit	
or Juice	1 ea. or ½ up
Dry Cereal	1 cup
Bread	4 slices
Peanut Butter	4 Tbsp.
Jelly	1 oz
**Milk—2%	8 oz
Sugar Packet	3 @

Lunch

Cheese	3 oz
Bread	4 slices
Condiments	2 @
Chips	1 @
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz

Dinner

Ham	3 oz
Bread	4 slices
Condiments	2 @
Chips	1 @
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz

** Assumes that milk in coolers would be served at the meal following loss of electricity if coolers are kept closed and milk temperatures stay below 40° F. If milk is above 40° F, replace dry cereal with 2 more slices of bread and 2 more Tbsp. of peanut butter. Replace milk and sugar with fruit drink and 1 more jelly.

DAY 2

No refrigeration is needed.

Assumes that potable water is available for food preparation.

Assumes that steam and cooking gas are available.

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

Breakfast

Fresh Fruit	1 @
Hot Cereal	1 cup
Donut	1 @
Bread	4 @
Jelly	½ oz
Coffee	8 oz
Sugar Packet	3 @
Salt/Pepper	1 @

Lunch

Spaghetti	1 c
Meatless Sauce	½ c
Cheese	1 oz
Bread	4 @
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz
Salt/Pepper	1 @

Dinner

Peanut Butter	4 Tbsp.
Bread	4 slices
Jelly	1 oz
Chips	¾ oz
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz
Salt/Pepper	1 @

DAY 3

No refrigeration is needed.

Assumes that potable water is available for food preparation.

Assumes that steam and cooking gas are available.

Attempt to follow this basic menu pattern. Make changes as appropriate to the emergency at hand.

Breakfast

Fresh Fruit	1 @
Hot Cereal	1 cup
Donut	
or Coffeecake	1 @
Bread	2 @
Jelly	½ oz
Coffee	8 oz
Sugar Packet	3 @
Salt/Pepper	1 @

Lunch

Nachos:	
Refried Beans	¾ c
Cheese Sauce	
(dry mix)	2 oz
Tortilla Chips	1 ½ oz
Hot Sauce	½ oz
Canned Jalapenos	
(if available)	3 sl.
Canned diced	
tomatoes drained	¼ c
Spanish Rice	¾ c
Vegetable	½ c
Iced Cake	1 @
Beverage	8 oz
Salt/Pepper	1 @

Dinner

Tuna & Noodles	10 oz
Bread	3 slices
Vegetable	½ c
Fresh Fruit	1 @
Cookies	3 @
Beverage	8 oz
Salt/Pepper	1 @

This basic pattern can be repeated if needed to meet longer term needs, up to two weeks. Aramark Correctional Services dietitians are available to modify these menus to meet your needs as appropriate.

SAMPLE LOCKDOWN MENU

	DAY 1	DAY 2	DAY 3	DAY 4	DAY 5					
BREAKFAST	Fresh Fruit	1 @	Fresh Fruit	1 @	Fresh Fruit	1 @				
	Dry Cereal	1 oz	Dry Cereal	1 oz	Dry Cereal	1 oz				
	Hard Cooked Eggs	2 @	Donuts	2 @	Hard Cooked Eggs	2 @				
	Jelly	1 @	Jelly	1 @	Jelly	1 @				
	Bread	4 @	Bread	4 @	Bread	4 @				
	Margarine	1 @	Margarine	1 @	Margarine	1 @				
	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz	2% Milk w/A&D	8 oz				
	Coffee	8 oz	Coffee	8 oz	Coffee	8 oz				
LUNCH	Sugar	3 @	Sugar	3 @	Sugar	3 @				
	T. Ham/Cheese	2 oz	T. Hot Dogs	2 @	Meatloaf	4 oz				
	/1 oz	Chips	1 pack	Chips	1 pack	T. Salami/Cheese	2 oz			
	Chips	1 pack	Fresh Fruit	1 @	Fresh Fruit	1 @	/1 oz			
	Fresh Fruit	1 @	Buns	2 @	Bun	1 @	Chips	1 pack		
	Bread	4 @	Mustard	1 @	Ketchup	1 @	Fresh Fruit	1 @		
	Mustard	1 @	Cookies	3 @	Cookies	3 @	Bun	1 @		
	Cookies	3 @	Fruit Drink	16 oz	Fruit Drink	16 oz	Mustard	1 @		
	Fruit Drink	16 oz	2% or Skim Milk	8 oz	2% or Skim Milk	8 oz	Cookies	3 @		
	2% or Skim Milk	8 oz					Fruit Drink	16 oz		
DINNER					2% or Skim Milk	8 oz				
	Country Patty	4 oz	Fish Square	4 oz	Turkey	3 oz	Spaghetti & Meat Sauce			
	Mashed Potatoes	1 c	Parsley Potatoes	1 c	Rice	1 c	10 oz	Chicken Patty	4 oz	
	Mixed Vegetables	1/2 c	Carrots	1/2 c	Peas	1/2 c	Green Beans	1/2 c	Mashed Potatoes	1 c
	Bread	3 @	Bread	3 @	Bread	3 @	Tossed Salad	1/2 c	Greens	1/2 c
	Margarine	1 @	Margarine	1 @	Margarine	1 @	Dressing	1/2 oz	Bread	3 @
	Cookies	3 @	Cookies	3 @	Cookies	3 @	Bread	3 @	Margarine	1 @
	Fruit Drink	16 oz	Fruit Drink	16 oz	Fruit Drink	16 oz	Margarine	1 @	Cookies	3 @
							Cookies	3 @	Fruit Drink	16 oz
							Fruit Drink	16 oz		

All entrée portions including casseroles are cooked weight measurements.

Side dish portions including cooked cereals, starches, vegetables, salads and puddings are volume measurements.

Items which typically contain pork are poultry products unless indicated with an asterisk (*). Imitation cheese with calcium is used.

CONTINGENCY POLICIES

EVENT	SHORT-TERM SOLUTION	LONG-TERM SOLUTION
Strike by Supplier	Aramark Correctional Services would retain a minimum two-week supply of produce on the premises.	Change supplier to previously determine alternate.
Lockout of Employees	Aramark Correctional Services will have the Front Line Manager, District Manager and other previously screened personnel on call. In the event that sufficient staff is unavailable to produce the menu, an alternate menu* would be used. Aramark Correctional Services will have back-up personnel to call on.	Advertise for additional personnel.
Lockdown of Inmates	Alternate menu* may be used until sufficient staff is available for normal production.	Utilize staff on call and newly hired personnel to produce and preplate thermal trays.
Loss of Utilities and/or facilities due to flooding, earthquake, fire, explosion, hurricane, etc.	Depending on the situation, Aramark Correctional Services will utilize an alternate menu* and/or food produced at other facilities in the area.	An alternate menu will be developed according to the production capabilities of the kitchen.
Loss of regular kitchen workers	Will utilize an alternate menu*.	Hire temporary staff to replace crew.
Equipment Breakdowns	Utilize other production techniques and/or make substitutions to accommodate equipment still in operation.	Assist you in replacing any equipment not repairable.

DISTURBANCES AND STRIKES

Disturbances

If a disturbance in the facility or serving area requires a lockdown, our manager must respond immediately. Each Aramark Correctional Services manager must be totally familiar with procedures:

- In all instances, the kitchen should be immediately secured.
- All potential weapons should be returned to the shadow board.
- Exterior entrances, including loading docks, should be secured.
- Elevators should be returned to the kitchen level and locked.
- Unnecessary movement in the food service area should cease.
- The manager should assign responsibilities for lockdown procedures in advance; however, everyone without an assignment should stay where they are.
- The jail administration will keep the manager advised of the situation and the lifting of the lockdown.

Strike Planning

When it becomes apparent that a strike is imminent, location planning must begin. Through careful planning, this unpleasant situation can become bearable.

The management team has specific tasks and assignments to complete prior to the strike deadline. Each person must complete their assignment for the overall plan to work.

Personnel Coordinator Duties

- Prepare a list of current names, addresses, and social security numbers for all employees.
- Maintain a supply of envelopes to mail checks to any employees who do not cross picket lines.
- Ensure all employees have appropriate ID badges.
- Prepare a notice of strike letter for each employee.
- Conduct meetings for all employees. The agenda should include the following facts and statements: We are not on strike and jobs will be secure; residents depend on us for meal service; state worker compensation will not be paid; when we feel the strike might begin; and special instructions, such as dress code, shuttle service, and parking arrangements.

District Manager Strike Coordinator Duties

- Notify the Aramark division president and operations vice president when a strike is likely and, if needed, request additional assistance, such as dietitian, purchasing director, personnel specialist, or management personnel, with strike experience.
- Seek permission to contact the local Aramark regional vice president about available hourly employees in the area.
- With managers, ensure all equipment is operable.
- Meet with the client contact and ranking facility officer to determine:
 - Probable length of the job action and type of action anticipated—violent or non-violent
 - If it is a union-sanctioned strike
 - If a strike fund is available
 - If a lockdown is likely
 - If the facility will function as usual with court movement
 - Who will man the facility if officers walk out
 - If they will assist in transporting Aramark employees into the area
 - If our employees will not cross picket lines, availability of resident or other labor
 - If outlet and parking space for a refrigerated truck is available for backup storage
- Develop a strike menu if needed, in addition to three consecutive cold meals.

Purchasing Director Duties

Works with authorized suppliers to:

- Ensure increased deliveries.
- Set up a consignment arrangement for paper with return privileges.
- Collect home numbers of suppliers in case of emergencies.
- Determine union and non-union houses, and establish supervisory deliveries.
- Establish a special drop location for supplies, complete with surety bonds.
- Arrange for special equipment as needed.
- Develop plans for subsequent deliveries.
- Arrange for the latest possible expiration date on milk and bread.
- Arrange for special vehicles as needed.
- Set up for outside repair and maintenance if in-house personnel will be on strike.

Unit Manager Duties

- Determine that all equipment is in working order.
- Order any necessary office supplies.
- Develop special cleaning schedules.
- Rearrange all refrigerator, freezer, and dry storage to accommodate large orders.
- Prepare strike food and supply orders for the length of time specified by the district manager, including food, paper, cleaning supplies, linen, and other special items needed.

STAFFING PLAN

Aramark Correctional Services knows the skill sets required to be successful in a corrections environment. With more than 450 clients ranging from 25 to 35,000 beds and more than 35 years of experience in municipal and state facilities, we know what to look for in a food service director. Collaboration is key to our relationships.



YOUR MANAGEMENT TEAM

Eric Johnson, Regional Vice President

This team member provides overall direction to unit operations in a defined geographic region or type of facility. He ensures region and business unit quality objectives are met and customer satisfaction is attained.

Bryant Newman, District Manager

Our district manager provides overall planning, direction, and control to assigned units within his district. He provides guidance and motivation to food and support services directors and other staff. Additionally, this team member establishes and maintains effective customer rapport.

Hazel Young, Food Service Director

The director is your on-site contact and the one who ensures we deliver on our commitment to you. She plans, directs, and controls all unit food service operations and uses available resources to meet operating and financial goals, client objectives, and customer needs. This position ensures compliance with Aramark policies, procedures, guidelines, and standards, and all applicable government, regulatory, or accrediting agency standards and codes.

MANAGEMENT SUPPORT—REGION SUPPORT TEAM

Karen Russell, Director of Business Development

The director of business development pursues new sales activity and maintains existing accounts in an assigned geographic area. She is responsible for meeting or exceeding sales growth goals and projections and for working hand in glove with the Operations Team to ensure customer satisfaction.

Cindy Irizarry, Director of Nutritional and Operational Support Services

The director is a registered dietitian who provides leadership in nutrition and operational support for a specific region of the country. This includes designing customized menu solutions to:

- Be cost effective.
- Be nutritionally adequate.
- Meet contract specifications and unique correctional needs.

This position sets standards for quality assurance and operational requirements to meet regulatory agency standards and client needs and serves as a resource to both clients and Aramark staff on operational, medical, and religious diet needs, and supply chain management obligations. The director assists with training related to nutrition and operational support to ensure execution of systems and process.

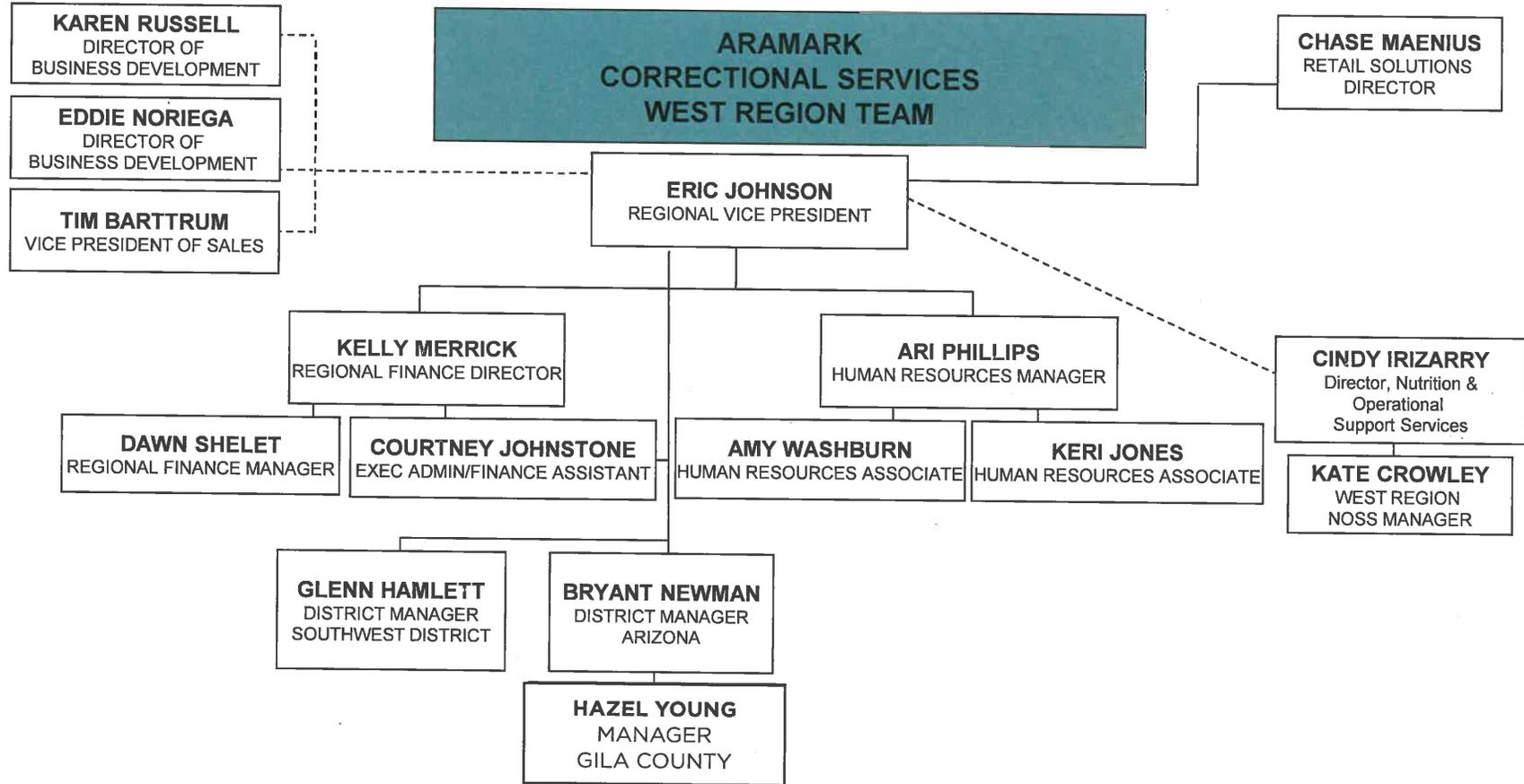
Kelly Merrick, Regional Finance Director

The regional finance director is responsible for providing financial advice to the regional vice president and Region Management Team on existing business, forecasts, budgets, and monthly operating results. Additionally, she provides recommendations based on analysis and interpretation of statistics of current and future operations. The person in this role also directs compliance with regional and business unit policies on behalf of the regional vice president.

Ari Phillips, Human Resources Director

The human resources director is responsible for management of human resources policies and procedures for an assigned geographic area. These policies and procedures cover most or all of the following: wage and salary administration, recruitment, training, employee relations, Equal Employment Opportunity (EEO), affirmative action, benefits administration, and risk management.

REGIONAL ORGANIZATIONAL CHART



ARAMARK CORRECTIONAL SERVICES
Proposed Staffing
GILA COUNTY DETENTION CENTER

POSITION/TITLE	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Food Service Director - Hazel Young	OFF	7:00AM-4:00PM	7:00AM-4:00PM	7:00AM-4:00PM	7:00AM-4:00PM	7:00AM-4:00PM	OFF
Kitchen PM Supervisor	10:30am-07:00pm	10:30am-07:00pm	OFF	OFF	10:30am-07:00pm	10:30am-07:00pm	10:30am-07:00pm
Kitchen AM Supervisor	3:00am-1130am	3:00am-1130am	3:00am-1130am	3:00am-1130am	3:00am-1130am	OFF	OFF
Kitchen Relief Supervisor	OFF	OFF	10:30am-07:00pm	10:30am-07:00pm	9:30am-6:00pm	3:00am-1130am	3:00am-1130am
Laundry Supervisor	OFF	9:30-16:00	9:30-16:00	9:30-16:00	9:30-16:00	9:30-16:00	OFF

BRYANT NEWMAN

DISTRICT MANAGER

EXPERIENCE

2015 - Present	Aramark Correctional Services District Manager
2009 - 2015	Aramark General Manager Arizona State University
2007 - 2009	Food Service Director Arizona State University
2006 - 2007	Cox Communications New Home Activation Sales Representative
1991 - 2006	DS Waters of North America/Sparkletts Field Operations Manager

CYNTHIA IRIZARRY, M.S., R.D., L.D.

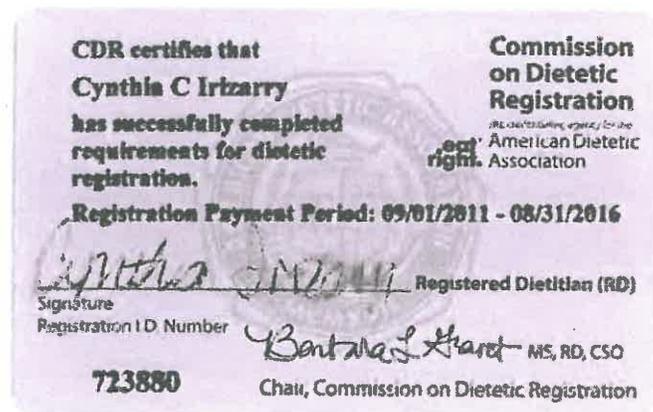
DIRECTOR, NUTRITION AND OPERATIONAL SUPPORT SERVICES

EXPERIENCE

2005 - Present	Aramark Corporate Registered Dietitian Director, Nutrition and Operational Support services, West Region
2003 - 2005	Oak Forest Hospital, Illinois Clinical Dietitian
1993 - 2003	University of Illinois Hospital, Illinois Bionutrition Research Manager
1990 - 1993	University of Chicago Hospital, Illinois Renal Dietitian
1987 - 1989	Graduate Assistant Drexel University, Philadelphia, Pennsylvania Northern Illinois University, DeKalb, Illinois

EDUCATION/LICENSES/CERTIFICATES

1989	Master of Science, Human Nutrition Drexel University
1985	Bachelor of Science, Nutrition and Dietetics Valparaiso University Licensed Dietitian, State of Illinois Licensed Dietitian, State of Maryland



EQUIPMENT MAINTENANCE

PREVENTIVE

A breakdown in kitchen equipment can drive food costs up, undermine security, and worsen your officers' work environment. While components of the freezers and coolers are primary maintenance concerns, every item from the freezer door mechanisms to the oil levels in the mixers are monitored.



Preventive maintenance will be scheduled around the operation of the kitchen to avoid disrupting food production. Procedures also will be established to respond to emergency situations outside of normal hours of operation. Aramark is operating under the assumption that all equipment is in good working condition.

REPAIRS

Unless otherwise expressly noted, it will be presumed that Aramark accepts the equipment as initially inventoried—in good working order and sufficient for the purpose of performing the agreement. Aramark will maintain records of all equipment, including additions, replacements, and removal from the initial inventory. At the end of the contract term, or upon termination, Aramark will return all equipment in good condition. Aramark and Gila County Detention Center will jointly conduct a closing inventory, documenting additions and deletions from the initial inventory and condition of equipment.

Gila County Detention Center will furnish repairs to the building structure, including roof, ceilings, walls, floor, docks, exterior surfaces, plumbing, and sewers behind floor or walls; elevators; general fire protection systems; security monitoring systems; and all other structural components of the buildings. Aramark will define and document the need for building repairs by initiating a work order through the facility's established procedures. Any repairs due to negligence or abuse by Aramark's employees will be charged to Aramark.

REPLACEMENT EQUIPMENT

Gila County Detention Center will be responsible for the replacement of all of the facility's equipment. On a quarterly basis, Aramark will report to the facility on the status and condition of the equipment. These reports will provide the facility with Aramark's recommendations for equipment additions and replacement. Aramark will use its knowledge and judgment to anticipate the need for equipment and the timing of our recommendation for procurement.

VALUE-ADDED PROGRAMS

Aramark Correctional Services designs and develops programs that benefit correctional staff, offenders, and their families. These leading-edge solutions address the key issues that challenge clients within their facilities. Correctional facilities that implement these programs experience improved correctional officer morale, better offender behavior, and better relationships with the community.

- **FreshFavorites**—Behavior and training tool
- **iCare**—Family gift packages
- **TouchPay**—Family deposit systems



ADDITIONAL VALUE-ADDED SOLUTIONS

Aramark Correctional Services consistently provides value-added services, which differentiate us from competitors. We have expanded our range of services beyond Food and Commissary Programs to include:

- Facilities maintenance management
- Laundry
- Property room
- Meals on Wheels

FRESHFAVORITES: BEHAVIOR AND TRAINING TOOL

Offender behavior affects security and the work environment for your officers. FreshFavorites was created to give officers a tool to reward appropriate behavior so security and custody can be enhanced.

FreshFavorites brings popular takeout-style foods to your facility. Paid for by offenders, the program provides strong incentives and positive reinforcement for desired behavior and a welcome break in the daily routine, while generating additional revenue for the facility.

FreshFavorites also is a training tool. As the key component of IN2WORK retail training, offenders participating in the IN2WORK Program at your facility will learn how to prepare and serve takeout food as they would in a retail food environment.

When their behavior warrants, FreshFavorites provides the opportunity for offenders to purchase:

- Pizza
- Burritos
- Nachos
- Hot wings
- Hamburgers
- Chocolate chip cookies



FreshFavorites are made fresh on site and can be offered on a daily or weekly basis.

FreshFavorites menu design starts with customization and collaboration. Aramark works closely with Gila County Detention Center to stay within the parameters of your security protocol and still provide local preferences. This program can be made available to the entire facility or it can be delivered in stages, with priority given to the lowest security offenders.

FreshFavorites Benefits

FreshFavorites is customized to meet Gila County Detention Center's needs. We will align with you to deliver the following key benefits:

- **Behavior control**—FreshFavorites allows correctional officers one more tier of offender control. Gila County Detention Center benefits with fewer disruptions and security-related issues.
- **Improved correctional officer morale**—Improved morale of offenders positively affects correctional officers. Additionally, Aramark can make these FreshFavorites items available to officers and staff.
- **Revenue stream for the facility**—FreshFavorites purchases can generate a commission for the facility to ease budget issues.
- **Improved offender morale**—Officers are quick to recognize that this program can be an important factor in maintaining offender mental health. Families can provide loved ones with items from the FreshFavorites menu via iCare.

Aramark provides facility-approved marketing material to drive offender interest. Promotions highlight menu items featured. We review the FreshFavorites menu regularly to discontinue slow-moving items and develop new promotional strategies.

ICARE: FAMILY GIFT PACKAGES

An Aramark iCare gift bag is a powerful, convenient way to tell an offender they have the support of their loved ones. Using a debit or credit card, friends and family can send packages that appeal to a wide range of tastes and needs, such as snacks, chocolate, coffee, health and beauty, birthday items, cookies, comfort items, and stationery. Some iCare packages revolve around holiday themes, but most are designed for use at any time.

The iCare Program can be a great way to generate additional revenue and promote a more positive atmosphere at your facility. iCare requires no additional work by your officers or staff. Aramark handles all aspects of the program. Every iCare gift bag is assembled under the strict control of all your security protocols and delivered to offenders—usually within one week of purchasing.

The iCare process is user friendly and easy to navigate. Orders can be placed online anytime day or night, without leaving home or work.

- Friends and family members log on to the iCare website.
- Users create a new account or use a login and password to access their account.
- The software searches by facility and offender name to ensure verification of incarceration.
- The user selects one or more of the packages.
- The user enters credit card information to purchase the selected package.
- The system acknowledges the order, processes it, and schedules delivery of the items.
- The purchaser receives confirmation that the order has been placed and delivered.

iCare™



iCare Benefits

The iCare Program is a safe and secure way for loved ones to communicate with offenders. Advantages of this program include:

- Offender morale improvement creates a better officer workplace environment.
- Ease of use for family members reduces staff questions and family frustration.
- Internet deposit security features include capture of email and IP addresses.
- The program provides a revenue stream for the facility.



Promotional Materials

Aramark has created communication systems for family and friends. Aramark distributes postcards to offenders prompting friends and family to make iCare purchases. The program also is promoted with iCare posters placed throughout the facility. Once an iCare account is created, friends and family members receive promotional offers and discounts for select items.



TOUCHPAY: FAMILY DEPOSIT SYSTEM

Aramark and TouchPay have joined forces to ease frustrations for depositing funds for an offender via a fast, reliable, and secure process available 24 hours a day, 7 days a week. It's a convenient solution for reducing complaints, shortening cashier hours, and decreasing liability while increasing commissary commissions. Friends and families can deposit money in an offender's trust fund online, over the phone, or via a lobby kiosk, 24 hours a day.

Offender accounts can be funded via cash, credit or debit cards, and online checks. A web services interface makes implementation and usability easy. Phone and web deposits can be made comfortably from home or work. Real-time connection for payment processing enables instant updating of balances and transaction details to any downstream systems.

The TouchPay Process

Deposits are credited to the offender's account instantly, so questions and grievances over deposits are greatly reduced. TouchPay accepts cash, MasterCard, and Visa credit and debit products, and personal checking account deposits as payments. TouchPay processes its online check payments (also known as ACH or EFT) with the largest ACH bank in the country, JPMorgan Chase.

Before the deposit transaction can begin, the offender information is verified with host systems. After the deposit has been made, the customer is provided with a receipt confirming payment. Then TouchPay uses real-time links to Aramark's web interface with Gila County Detention Center's hosts and facilitates the updating of offender balances.

TouchPay can provide facilities with ezPay™ at intake. ezPay is a countertop pay-pad terminal that accepts credit and debit cards for pre-funding an account and for personal bail deposits. The all-in-one design combines a magnetic stripe reader, PIN pad, and thermal printer, which simplifies clerk training.



TouchPay Benefits

- **Usability**—Focus group and end-user testing was the basis for creating an experience that is secure and easy to use. Self-explanatory prompts are given to the consumer during the kiosk-based payment process to prevent fraud through card security features, such as Address Verification Service (AVS) and Card Verification Values (CVV/CVC).
- **Security**—Users can be assured of full compliance with all regulations regarding the electronic transfer of funds and the handling of credit card information.
 - TouchPay is fully compliant with all payment card industry standards.
 - TouchPay is fully compliant with all Patriot Act requirements regarding data security and money laundering issues.
 - TouchPay can integrate facial and voice biometrics into the system, ensuring more robust security and mitigating risk.
 - Internet deposit security features also include capture of email and IP addresses.
- **Reduced complaints and questions**—Deposits appear instantly, improving morale for offenders and correctional officers alike. TouchPay minimizes staff distractions. Integrated with Aramark's infrastructure, TouchPay's two-minute transaction converts a formerly manual process to a totally automated error-free process.
- **Decreased liability for your facility**—TouchPay reconciles and assumes responsibility for accepted deposits. The real-time processing engine provides for reporting functionality on different levels.
- **Shorter or no cashier window hours**—The TouchPay solution frees up facility human resources for more critical tasks. TouchPay is always open, so it allows Gila County Detention Center's to reallocate their clerical and administrative resources to other mission-critical tasks.
- **Maintenance**—There is no involvement in bank deposits and maintenance to the lobby kiosk by Gila County Detention Center's. The systems are monitored in a real-time environment and can be supported 24/7 from a remote location. TouchPay guarantees any system errors will be resolved within 24 hours.

FINANCIAL/LEGAL PLAN

Aramark Correctional Services has developed the following financial plan that addresses, in detail, the needs of Gila County Detention Center. The assumptions used in the development of this plan are as follows:

ARAMARK EXPENSES AND RESPONSIBILITIES

- The costs for expenses such as laundry, uniforms, general liability insurance, long distance telephone expenses, computer for our use, office supplies, postage, food products, taxes and licenses, employment advertising expenses, and others as per your specifications, will be the responsibility of Aramark.
- Aramark Correctional Services will provide the managerial and administrative expertise to operate the Food Service Program.
- Aramark Correctional Services will assume the responsibility for all management functions, including purchasing, accounting, employee supervision, technical assistance, and planning.
- Aramark Correctional Services will own the food and supplies inventory. A physical inventory is taken weekly by the front-line manager or assistant and one other Aramark Correctional Services employee. The information is recorded in the computer and transmitted to the office in Downers Grove, Illinois. Copies of inventory are always available for inspection.



GILA COUNTY DETENTION CENTER EXPENSES AND RESPONSIBILITIES

- Gila County Detention Center will provide adequate heat, lights, ventilation, and all other utilities, as well as repairs and maintenance of kitchen equipment.
- Gila County Detention Center will provide local business telephone service to the vendor at no charge. Long distance, fax, and modem lines will be Aramark's responsibility.
- Gila County Detention Center will provide extermination services and the removal of trash and garbage from the facility trash removal containers.
- Gila County Detention Center will provide general maintenance to the building structure including, but not limited to, the maintenance of gas, water, sewer, ventilation, lighting, air conditioning, refrigeration, duct work, floor coverings, wall, and ceiling surfaces.
- Gila County Detention Center will provide adequate preparation, storage, serving and holding equipment, and utensils, including maintenance for same.
- Gila County Detention Center will provide security, control, and limitation of offender movement in, to, and from the food service area, including physical security of employees, suppliers, and other authorized visitors.
- Gila County Detention Center will supply reasonable and adequate security at all times while food service operations are underway.

NO JOINT VENTURE

It is agreed that nothing contained in this proposal or resulting contract will be deemed or construed as creating a partnership or joint venture between Gila County Detention Center and any other party, or cause either party to be responsible in any way for the debts or obligations of the other party. Aramark will perform their services as an independent contractor, and nothing contained herein will be construed as placing Aramark in the category of merit employee, exempt employee, or other type of employee of Gila County Detention Center.

TERMINATION

Aramark understands the termination language as written in Exhibit B, pages 14-15 of the RFP and would like to discuss with the County and for the County to consider the following termination language for possible inclusion in a final agreement with Aramark.

A. TERMINATION FOR CONVENIENCE: Either party may terminate this Agreement for convenience, at any time during the term or any renewal or extension, upon ninety (90) days' notice to the other party.

B. TERMINATION FOR DEFAULT: Either party may terminate this Agreement upon a breach or default of this Agreement by the other party, which is not cured within thirty (30) days after receipt by the defaulting party of a notice from the non-defaulting party, specifying the nature of such breach or default.

C. CONSEQUENCES OF TERMINATION: If this Agreement is terminated under any circumstances, the Gila County Detention Center shall pay Aramark for all services provided by Aramark up to and including the date of termination, at the rates and within the payment periods set forth in this Agreement. The Gila County Detention Center's obligation to pay for services provided shall survive the termination or expiration of this Agreement.

Upon the expiration or any termination of this Agreement, the Gila County Detention Center agrees, if requested by Aramark, to purchase Aramark's usable inventory of products and supplies. The purchase price for such inventory shall be Aramark's invoice cost.

MATERIAL ADVERSE CHANGE

The financial arrangements in this Agreement are based on conditions existing as of the Effective Date including any representations regarding existing and future conditions made by Gila County Detention Center in connection with the negotiation and execution of this Agreement. If such conditions change due to causes beyond Aramark's control, including, but not limited to, a change in the scope of Aramark's services; menu changes; a decrease in the Facility's offender population or the availability of offender labor; efforts to organize labor; increases in food, fuel, equipment, utilities and supply costs; federal, state, and local sales, and other taxes and other operation costs; a change in federal, state, and local standards, requirements recommendations, and regulations including any applicable child nutrition programs; or other unforeseen external market conditions outside Aramark's control, then Aramark shall give Gila County Detention Center written notice of such increase or change, and within thirty (30) calendar days after such notice, Aramark and Gila County Detention Center shall mutually agree upon modification(s) to offset the impact of the increase or change, which modifications may include any or a combination of the following: an adjustment to Aramark's price per meal, modifications to the menu, or modifications to Aramark's scope of services.

INDEMNIFICATION

Aramark understands the Indemnification language as written in the RFP on page 19 and would like to discuss with the County and for the County to consider the following suggested indemnification language for possible inclusion in a final agreement with Aramark.

Aramark agrees to defend, indemnify and hold harmless the Gila County Detention Center, its officers, employees, agents, and servants for all third-party personal injuries caused by the gross negligence of Aramark in its performance of the services defined in this Agreement, and to pay all claims, damages, judgments, legal costs, adjuster fees and attorney fees related thereto. However, it is expressly understood that Aramark shall not be responsible for damages, injuries, losses, or claims caused by offenders or the Gila County Detention Center, its officers, employees, agents, servants or other independent contractors. Neither any of the Gila County Detention Center's officers, employees, agents, servants or contractors, nor any offenders, are or will be deemed to be agents or employees of Aramark and no liability is or will be incurred by Aramark to such persons, except for bodily injury to such persons caused by Aramark's gross negligence. The Gila County Detention Center agrees to defend, indemnify and hold Aramark harmless from any liability claim by or through such persons against Aramark. Each party shall promptly notify the other of any claim for which indemnity is sought, and shall cooperate with the other party in the defense of such claim. The indemnifying party shall have the sole discretion to defend and settle such claim. In no event will either party be liable to the other party for any loss of business, business interruption, consequential, special, indirect, or punitive damages.

ASSIGNMENT

Aramark may not assign this Agreement without the Gila County Detention Center's prior written consent (not to be unreasonably withheld, conditioned or delayed), except that Aramark may assign this Agreement, in its sole discretion, to any of its affiliates without any consent being required. The term "affiliate" means any corporation, limited liability company or any other person controlling, controlled by or under common control with, Aramark.

FINANCIAL COMMITMENT

Should Gila County elect any or all of the investment options included in our financial proposal, the following language will apply:

Aramark shall make a financial commitment to Gila County Detention Center in an amount up to \$_____ (the "Financial Commitment"). Gila County Detention Center agrees to invest the Financial Commitment in _____ at the _____. Any equipment purchased by Aramark on Gila County Detention Center's behalf shall be purchased as a "sale-for resale" to the Gila County Detention Center. Gila County Detention Center shall hold title to all such equipment (with the exception of those items which bear the name of Aramark, its logo, or any of its logo, service marks or trademarks or any logo, service marks or trademarks of a third party) upon such resale. Gila County Detention Center acknowledges that it is a tax-exempt entity and will provide Aramark with a copy of the appropriate tax-exempt certificate. The Financial Commitment shall be amortized on a straight-line basis over a period of ___ years, commencing upon the effective date of this Agreement. Upon expiration or termination of this Agreement by either party for any reason whatsoever prior to the complete amortization of the Financial Commitment, Gila County Detention Center shall reimburse Aramark for the unamortized balance of the Financial Commitment as of the date of expiration or termination plus all accrued but unbilled interest as of the date of expiration or termination. Such interest shall accrue from the effective date of this Agreement at the Prime Rate plus two percentage points per annum, computed each accounting period on the declining balance. In the event such amounts owing to Aramark are not paid to Aramark within 30 days of expiration or termination, Gila County Detention Center agrees to pay interest on such amounts at the Prime Rate plus two percentage points per annum, compounded monthly from the date of expiration or termination, until the date paid. The right of Aramark to charge interest for late payment shall not be construed as a waiver of Aramark's right to receive payment of invoices within 30 days of the invoice date. Any portion of the Financial Commitment that is not expended prior to the expiration or earlier termination of the Agreement shall revert to Aramark.

CONFIDENTIAL INFORMATION

All financial, statistical, operating, and personnel materials and information, including, but not limited to, the Aramark System, related to or utilized in Aramark's business (collectively, the "Aramark Proprietary Information") is and shall remain confidential and the sole property of Aramark and constitutes trade secrets of Aramark. The Gila County Detention Center shall keep all Aramark Proprietary Information confidential and shall use the Aramark Proprietary Information only for the purpose of fulfilling the terms of this Agreement. The Gila County Detention Center shall not photocopy or otherwise duplicate any materials containing any Aramark Proprietary Information without the prior written consent of Aramark. Upon the expiration or any termination of this Agreement, all manuals, software, computers, diskettes, disks and disk drives, and other materials or documents containing any Aramark Proprietary Information, shall be returned to Aramark.

PURCHASING

It is Aramark's understanding that, if awarded the contract, it will operate the Gila County Detention Center as a fixed price contract. The Gila County Detention Center shall pay Aramark based on set prices set forth in the Financial Section of our proposal. Aramark takes into account any discounts, rebates and other credits when formulating its price for a fixed price contract. As such, cash discounts and discounts or rebates not exclusively related to Aramark's operation at the Gila County Detention Center's facilities shall be retained by Aramark and shall not be credited to Gila County Detention Center's account.

INSURANCE

Aramark Correctional Services will provide the levels of insurance set forth in the specifications, except as provided in this Proposal. Aramark Correctional Services has provided a certificate(s) of insurance evidencing appropriate coverage.

ANNUAL MEAL COUNTS

The estimated number of annual offender meals is based on information provided at our site visit and in the bid specifications.

FOOD PRICES

Your menu has been priced at the current invoice pricing available from our suppliers and based upon your bid specifications.

LABOR

Aramark Correctional Services will assign the management and labor set forth in the labor section of this proposal to operate the facility kitchen. Shift coverage will be provided for all 21 meals. All salaries, wages, workers' compensation insurance, and other benefits will be borne by Aramark Correctional Services.

REMITTANCE INFORMATION

Gila County Detention Center will remit payment within 30 days of receipt of invoice to:

Aramark Correctional Services
PO Box 406019
Atlanta, Georgia 30384-6019

INVOICE

Aramark Correctional Services will invoice at the end of each month, for all meals ordered or served, whichever is greater. Meal counts will be called in to the front-line manager by the designated representative per meal period.

PRICE PER MEAL

Meal prices will be billed on an ordered or served basis, whichever is greater. Special functions and catering meal services will be mutually negotiated.

CREDIT INFORMATION

Aramark's principal banking relationships are maintained with:

JPMorgan Chase Bank

National Confirmations Department

P.O. Box 955200

Fort Worth, Texas 76155

Terrell Ricks

Telephone: 817-399-7227

Fax: 817-345-3795

Wachovia Bank

Corporate Customer Service

1525 West W.T. Harris Boulevard, NC-1171

Charlotte, North Carolina 28262

Anita Hilliard, Senior Corporate Account Manager

Telephone: 1-800-590-7868, Team #601

Direct Extension: #85758

Fax: 866-842-0585

PNC Bank

8800 Tincum Boulevard

Philadelphia, Pennsylvania 19153

No mail requests; only fax requests to:

Credit Reference Department

Telephone: 215-749-6199

Fax: 215-749-6191

Summary financial information on Aramark is available through Dun & Bradstreet. Our Dun's number is 00791-3098.

MAJOR SUPPLIERS

Several of our major suppliers are:

Sysco Corporation

1390 Enclave Parkway

Houston, Texas 77077

Gregory W. Neely

Telephone: 281-584-1306

Cell: 832-264-1573

Fax: 281-584-1744

Email: Neely.Greg@corp.sysco.com

The Coca-Cola Company

USA 1335, P.O. Box 1734

Atlanta, Georgia 30301

Ken Kratzenberg

Telephone: 404-676-3314

Michelle Brown

Telephone: 404-887-3835

Fax: 404-253-4382

PepsiCo

1548 Sequoia Road

Naperville, Illinois 60540

Rhonda Yedinak

Telephone: 630-464-1241

Fax: 312-592-7017

Email: rhonda.yedinak@pepsi.com

Ecolab Corporation

370 Wabasha Street N.

St. Paul, Minnesota 55102

Michael Hickey

Telephone: 651-293-4150

Fax: 651-224-4587

Performance Food Group

12650 East Arapahoe Road, Building D

Centennial, Colorado 80112

Jean Brown, Senior Credit Analyst

Telephone: 303-662-7141

Fax: 303-662-7741