

Ocean Charter RFP-202526-VEND-02
Questions Due- Friday, January 30th
RFP Due-Thursday, February 19th at 12:00p PST

Ocean Charter's Answer to the Question

1. Commodities
 - a. Will the SFA be using commodities for this site? - Yes
 - b. If yes, what is your current commodity processing fee? - \$0
2. Delivery
 - a. What is your current delivery schedule? - Please refer to the RFP page 5. We ask the vendor to deliver the lunch at 10:30 am at the latest.
3. Packaging
 - a. Family/bulk style- Do you want each item separated, for example, burgers, buns, and patties separated to be assembled on site, or assembled at a facility but in hotel pans? Veggies in bulk hotel pans? Or entree only family and other components unitized in containers? - Ex. On Chicken Patty Sandwich day (we don't serve beef or pork menu), we assembled on site. We usually receive veggies in bulk in hotel pans, family-style, but depending on the menu, we sometimes receive bagged carrots or sliced apples, so those will be served like that.
4. Vendor and Pricing
 - a. Who is your current vendor? - School Nutrition Plus
 - i. What is the current breakfast pricing? - \$2.45
 - ii. What is the current lunch pricing? - \$4.40
 - b. Can you please provide insight into the primary factors that led to the decision to release this RFP? Understanding your goals and challenges will allow us to better align our proposal with your needs. - Unfortunately, we were required to terminate our previous vendor's contract due to ongoing concerns related to compliance, service quality, and communication, and we are on a temporary contract. Our school is committed to sustainability and prioritizes a healthy approach to student meals, and we are seeking a partner that can fully support these priorities.
 - c. What are the important things to you in terms of your partnership with your vendor? Is it customer service, is it local or scratch made items, closeness to facility? - While local sourcing and scratch-made items are certainly appealing, our top priorities are strong customer service, compliance, and effective management. Most importantly, we are looking for a vendor that clearly understands our needs and the intent of this RFP, and can demonstrate the ability to meet those expectations consistently.
 - d. If there was anything that you could change about your current vendor or business model what would it be? - At this time, there are no specific changes we would identify. Our Primary goal is to establish a proactive and transparent partnership with a vendor that consistently demonstrates strong communication, compliance, and operational reliability.
5. When did you last go out to bid? - May 2025

6. When was your last audit? - Last administrative Review 2021-2022
7. How many staff work on food at your program? - We have 3 kitchen staff working on food.
8. Does Ocean Charter like to offer Whole Milk and 2% milk at lunch? - Due to the release of the Whole Milk Act, we wanted to provide some clarification on our menu needs. We will not be offering Whole Milk or 2% milk on our lunch menu.
9. Does Ocean Charter offer alternate milk to available to ALL students as a milk option? - As far as milk alternatives, we will continue with our current process of requiring a medical statement form or a parent request for milk alternatives not due to disability. We will not be offering milk alternatives to all students as part of their milk/meal selection.