



Mt. Diablo Unified School District
Food & Nutrition Services
2330 Bisso Lane, 2nd Floor
Concord, CA 94520
(925) 682-8000 Ext. 3775

Date: 01-23-2023
Quotation #: 100004
Quotation Valid Until: 6/30/2022
Prepared by: Dominic Machi
Deborah Waters

Vendor Information

Name: **Sam Bookin**
Company: **Cream Meat Co.**
Address: 700 Julie Ann Way
City, State Zip Code: Oakland, CA 9461
Phone Number: (866) 212-1253

Request for Quotation – Local Regenerative Grass Fed Beef with No Antibiotics and Hormones, No Antibiotic and Hormone Free Local Chicken, and All Natural Pork, and other Meat Products

The Mt. Diablo Unified School District Food & Nutrition Services department has been working towards providing their K-12 grade students with high quality locally sourced food when available for the past 4 years. In this time, we have worked with local vendors to provide freshly baked preservative free whole grain bread products, antibiotic and hormone free chicken, and farm fresh fruits and vegetables. We are continuously working to expand our offerings of high-quality local products to our students in order to nurture them for academic excellence.

Solicitation

Mt. Diablo Unified School District Food & Nutrition Services seeks to procure **Local Regenerative Grass Fed Beef with No Antibiotics and Hormones, No Antibiotic and Hormone Free Local Chicken, and All Natural Pork, and other Meat Products** from local vendors to be used throughout the district for school breakfast, school lunch, catering, and other events.

Specification of Product and Pricing

PRODUCT SPECIFICATIONS - Item 1	
Product Name:	Local Regenerative Grass Fed Ground Beef
Product Specification Requirements:	Grass Fed Regenerative Beef Production Practices No Antibiotics and Hormones Raised on Pasture American Grassfed Association Certified (AGA) Ecological Outcome Verification (EOV) Product of USA
Brand or equivalent:	Richards Ranch, Nevada City, CA
Product Usage:	200 cases annually per year
Vendor to Fill in the Blanks Below	
Lead Time Requirement (Up to 14 Days Max):	48 Hours Delivery
Pack Size:	4/#5
Master Case Outer Dimensions:	16"Lx10.5"Wx8.5"H
Case Cube:	47.5"Lx 37"Wx51"H
Pallet Configuration:	10 x 6
RFQ Case Price:	\$5.83 per lb (\$116.60 per case)

PRODUCT SPECIFICATIONS - Item 2	
Product Name:	Local Free Range NAE Boneless Skinless Chicken Thigh
Product Specification Requirements:	Free Range Vegetarian Fed No Antibiotics and Hormones Local Sonoma County Regenerative Poultry Production Practices Product of USA
Brand or equivalent:	Petaluma Poultry, Petaluma, CA
Product Usage:	100 Cases per year.
Vendor to Fill in the Blanks Below	
Lead Time Requirement (Up to 14 Days Max):	8 Days PO, 1 Day Delivery
Pack Size:	#40 case
Master Case Outer Dimensions:	22"Lx15"Wx7.5H
Case Cube:	46.5"Lx38"Wx56"H
Pallet Configuration:	5x8
RFQ Case Price:	\$5.15 per lb. (\$206.00 per case)

PRODUCT SPECIFICATIONS - Item 3	
Product Name:	Grass Fed Beef Patty Cooked, 2.5 oz
Product Specification Requirements:	Grass Fed Regenerative Beef Production Practices No Antibiotics and Hormones Free Range American Grassfed Association Certified (AGA) Ecological Outcome Verification (EOV) Product of USA
Brand or equivalent:	Richards Ranch, Nevada City, CA
Product Usage:	200 cases
Vendor to Fill in the Blanks Below	
Lead Time Requirement (Up to 14 Days Max):	1 Day
Pack Size:	6/15 ct - #14
Master Case Outer Dimensions:	16"Lx11"Wx7"H
Case Cube:	48"Lx45"Wx56H
Pallet Configuration:	10x8
RFQ Case Price:	\$149 per case

PRODUCT SPECIFICATIONS - Item 4

Product Name:

Product Specification Requirements:

Brand or equivalent:

Product Usage:

Vendor to Fill in the Blanks Below

Lead Time Requirement (Up to 14 Days Max):

Pack Size:

Master Case Outer Dimensions:

Case Cube:

Pallet Configuration:

RFQ Case Price:

DETAILED PRICING - Vendor to Fill in Unit Price and Total Dollar Amount				
#	Item Name	Annual Usage Quantity	Unit Price	Total Price
1.	Local Regenerative Grass Fed Ground Beef	100 case	\$116.6	\$11,660
2.	Grass Fed Beef Patty Cooked, 2.5 oz	200 case	\$149	\$29,800
3.	Local Free Range NAE Boneless Skinless Chicken Thigh	100 case	\$206.00	\$20,600
4.				
			Total:	\$62,060.00

PRODUCT FORMULATION STATEMENTS (If Yes, please send as an attachment)

Yes No X

Helpful Links:

[Product Formulation Statements Guide](#)

Fillable Forms:

- [Meats and Meat Alternates](#)
- [Grains](#)

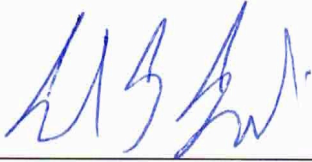
PRODUCT SPECIFICATION SHEETS

*Please send as an attachment. Must include company logo, contact information, product, product code, ingredients, allergens, shelf life, credit, and nutrition facts.

Here at Mt. Diablo Unified School District Food & Nutrition Services, we know that children are our future and as such, we strive to provide quality products that will enrich our students in their growth and education. We look forward to discovering what products you have to offer that will support our mission. If you have any questions or to submit your Requests for Quotations, please contact Deborah Waters, Food Coordinator, at watersd@mdusd.org or call (925) 682-8000 Ext. 3775. Thank you.

Notice: Wet Signature in BLUE ink is required - Unsigned Bids will be rejected.

Undersigned hereby proposes and agrees to furnish and deliver the goods and/or services in accordance with terms, conditions, specifications, and prices herein quoted.



Signature of Vendor

1/24/23

Date

Sales Manager

Title

Cream Co. Meats

Company

30 days written notice required to Mt. Diablo Unified School District Food & Nutrition Services of any price changes.

OFFICE USE ONLY

Meets Eat Real Certification: Yes X No

EVALUATION CRITERIA

Points	Criteria	Description	Score Vendor X	Score Vendor Y	Score Vendor Z
30 Points	Food Tasting Scorecard	Product sample reviewed by Mt. Diablo Unified School District Taste Panel and evaluated by appearance, aroma, texture, color, and flavor.			
25 Points	Locally Sourced	Points awarded based on the portion of ingredients able to be sourced within the state of California. For example, if 100% of the ingredients come from California, 25 pts will be awarded.			
20 Points	Price	Points will be determined by a price versus quality scale as follows: <ul style="list-style-type: none"> • Low price/High quality = 20 points • High price/High quality 5-10 points • Low price/Low quality = 5-10 points • High price/Low quality = 0 points 			
20 Points	Point of Origin	Identify point of origins for all product ingredients (20 pts). Can provide a point of origin for some ingredients (10 pts). Cannot provide points of origin (0pts).			
5 Points	Packaging & Labeling	All items are packaged and processed as requested in bid (5 pts). Items are not able to be processed or packaged as described (0pts).			
100 Points Total	-	-			

FOOD TASTING SCORECARD

Points	Criteria	Description	Score Vendor X	Score Vendor Y	Score Vendor Z
10 Points	Flavor	Is it pleasing to the taste buds? Does it make you want to eat more? Is it an appropriate balance of flavors?			
5 Points	Appearance	Is it pleasing to the eye? Does it look appetizing? Do you want to take a bite out of it right now?			
5 Points	Color	Is it the color it should be?			
5 Points	Aroma	Does it smell good?			
5 Points	Texture	Does it have a good texture?			
30 Points Total	-	-			