

# Request for Proposal for Food Service Management Company Questions and Answers

Name: Cornerstone of Jacksonville

Addendum: Addendum #1

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**Question – Your RFP is for Vended service. Do you foresee any issue with the state with us submitting our response as an FSMC; do you know if they will accept it in the event that your evaluation committee would like to move towards an on-site program?**

**Answer – We currently have two active bids, one is for vended meals and the other is for a FSMC. Both bids can be located on our website at <https://www.csjax.org/invitation-to-bid>.**

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**Question – Our project management team is asking how many copies you will require for our response. Would digital suffice (we would email you a link to download the file) or otherwise if printed, how many copies should we send?**

**Answer – Digital would be fine and we can make additional copies from the link. Please have the link sent to [DCorley@CSJax.org](mailto:DCorley@CSJax.org).**

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**Question – We didn't see a scoring criteria included in the RFP. Do you have one that shows the weight of each criteria for evaluation?**

**Answer – We used the standard Florida NSLP Bid and Contract which does not provide scoring criteria, from my understanding.**

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**Question – I noticed your participation is quite high! Is your school CEP or was the high participation mainly due to the Seamless Summer Option (all kids eat free)? If not CEP, do you know what your typical Free & Reduced % is?**

**Answer – Yes, our school is CEP. We do not participate in the Seamless Summer Option.**

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**Question – Is your school's enrollment at max capacity, or do you expect further growth in the coming years?**

**Answer – Our enrollment at the end of last year was 320. Our max capacity is 375. Over the past 5 years our enrollment has been between 301 and 340.**

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**Question – Would the kitchen staff that served your school last school year be looking for employment with the FSMC that wins your RFP? How many staff members were there during the school year and would you be able to share their hours/day and wage?**

**Answer – At the end of last year we employed two kitchen staff members. In previous years, we normally employed 3 kitchen staff members. In our opinion the kitchen should really be staffed with 3 people, not 2, however the tight labor market made it difficult for us to find a reliable and qualified third person.**

I do believe that our current staff would like to continue employment under the FSMC that wins the RFP. Based on the current kitchen staff make-up, the position currently vacate is the "kitchen staff manager" role.

Current Wages / Schedule

\$13.00, per hour (7:00am to 2:00pm) (M thru F)

\$12.50, per hour (7:30am to 2:30pm) (M thru F)

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**Question – does your school currently have a kitchen, and if so, is there a possibility of getting an equipment list of what’s there and pictures or video of the space?**

**Answer – Thank you for your email. Yes, we currently have a commercial kitchen. Please see a few pictures of the kitchen area attached.**

We are currently a self-prep site, so our kitchen is fully functional.

Current Equipment

4 - Tray Serving Line Warmers

3 - Commercial Refrigerators

2 - Food Warmers

2 - Commercial Freezers

2 - Ovens

1 - Stove Top (4 Burners)

1 - Two Compartment Sink

1 - Three Compartment Sink

1 - Milk Cooler

Storage Area for Dry Food Goods (10 Shelves)

Miscellaneous Pots and Pans

