

Questions and Answers to TAAA RFP-011022

1. Food Costs - Is milk part of beverage service or raw food cost?

Answer: Milk should be included in the raw food cost.

2. Price Escalation - Where can I find the *Series for Food Away from Home, Consumer Price Index for all Urban Consumers published by the Bureau of Labor Statistics* 12-month period ending July of preceding year. I located December, but not the July index.

Answer: Trident Area Agency on Aging will allow the use of the December Index; however, "Price Escalation" within this Request for Proposal applies to contract renewals.

3. References – what are you looking for when you state conducted work of a similar nature within the past 3 years?

Answer: Provide references applicable to your business of preparing meals. Examples may include current customers or food services vendors.

4. Menu types – is cold box/bag what we used to call deli or picnic meals?

Answer: Yes, the cold box/bag is what was previously classified as deli meals in the previous Minimum Meal Specifications.

5. Menu review meetings – can you identify who you are looking for when requesting 1-2 representatives for review?

Answer: Menu Review Meetings should include individuals who can accurately represent meal recipients' preferences.

6. SC vehicle, equipment, and temperature requirements – can you explain what you are looking for when stating all equipment and vehicles used in the preparation, transportation, service, and delivery of food must have records of appropriate maintenance and meet the current requirements of the state and county health department. (Specifically looking for information related to vehicles).

Answer: The provider must have documentation readily available demonstrating that all vehicles used in food service delivery are properly maintained and are in good working order.

7. What are you looking for in nutrition education for meal costs?

Answer: Nutrition education costs should only be included if you intend to provide nutrition education to both Home Delivered Meals and Congregate Meals participants as a part of your contract for the preparation of meals. If you decide to provide nutrition education, then include the costs of providing the education that will promote better health by providing approved, accurate and culturally sensitive nutrition, physical fitness, or health (as it relates to nutrition) information and instruction to participants. Nutrition education should be overseen by a dietitian or an individual of comparable expertise.

8. Menu type – what menu type does holiday meals fall under?

Answer: Holiday meals fall under regular, hot or cold meals.