

DISTRICT 45

Food Service Management Company

Request for Proposal Results

Board of Education

June 3, 2025

Food Service Management Company RFP Outline

- FSMC History at District 45 & Salt Creek District 48
- Invitation for Bid vs. Request for Proposal Process
- Request for Proposal and Timeline
- Request for Proposals Received
- Evaluation Scoring Team, Criteria & Weighting
- Final Results
- Information on Winning FSMC
- Next Steps

FSMC History at District 45 & Salt Creek

District 48

Food Service Management Company (FSMC) History

- School District 45 and Salt Creek District 48 issued an Invitation to Bid in 2020 for Food Service Management Company (FSMC) vendors.
- Arbor Management, Inc. was one of 3 vendors to submit a bid and was awarded the contract in April of 2020.
- The FSMC agreement can be renewed up to four more consecutive years after the original contract.
- The 2024/2025 was the final year of the contract with Arbor Management (Whitsons Culinary Group as of August 2024).
- Under recent legislative changes (2022), school districts now have multiple options when soliciting interest from FSMC vendors
 - Invitation for Bid (IFB)
 - Request for Proposal (RFP)

Invitation for Bid vs. Request for Proposal Process

Invitation for Bid (IFB) Process

- Traditional bid document that has been used for nearly 20 years.
- The SFA is required to award the contract to the lowest responsible bidder.
- Does not require the SFA to form a committee for evaluation of bids.
- Does not require the SFA to engage in taste testing or site visits.
- Does not require the SFA to hold FSMC presentations.
- Does not allow negotiations to take place as part of the bid process.
- The SFA can determine bidder criteria into the bid as they see fit.
- The FSMC's must then meet those criteria to be deemed a 'responsible bidder'.

Request for Proposal (RFP) Process

- There must be a committee that consists of SFA employees only.
 - Members must be familiar with Child Nutrition Program regulations.
 - No consultant hired by the SFA can be involved in the process either.
 - No member of the committee can be an agent for, employee of or associated with an FSMC.
- There needs to be a minimum of 3 committee members, with a recommendation of 5.
- Each of these committee members must participate in the process of the pre-bid meeting, proposal opening, and when evaluating the proposals with the SFA.
- The SFA must have a written detailed RFP evaluation process in place that's in compliance with the procurement policies and procedures of the SFA.

Request for Proposal (RFP) Process, cont.

- The SFA will need to have the written detailed RFP evaluation process available upon request.
- FSMC Presentations may or may not be required to take place. This is determined by the SFA.
- Blind Taste Testing events may or may not be required to take place. This is determined by the SFA.
- The RFP requires the SFA to include mandatory criteria items such as:
 - Contracting with Small and Minority Business, Women's Business Enterprises, and Labor Surplus Area Firms
 - Animal Welfare
 - Hormone and pest practices
 - Local food products
 - Promotion of health and well-being of students
 - Cost/Financial Proposal

Request for Proposal and Timeline

District 45 & District 48 Request for Proposal (RFP)

Request for Sealed Proposal (RFP):

**Food Service Management Company (FSMC)
Fixed Price per Meal Contract
in the School Nutrition Programs**

RFP issued by:

DuPage County School District #45 & Salt Creek School District #48
255 W. Vermont St.
Villa Park, IL 60181

Jeff Eagan
Assistant Superintendent for Finance/CSBO
630-516-7700
jeagan@d45.org

RFP Release Date: March 13, 2025

RFP Submission:

Completed proposals must be submitted no later than: April 28, 2025 by 10:00 a.m. CST.

Completed proposals must be submitted to:

School District 45, DuPage County
Attn: Jeff Eagan, Asst. Superintendent for Finance
255 W. Vermont St.
Villa Park, IL 60181

- Issued on March 13th
- 176 pages
- Created to District 45 & Salt Creek District 48 specifications
- RFP was sent to 24 ISBE approved vendors
- RFP details were published in local newspapers
- RFP was uploaded to our website

Request for Proposal (RFP) Timeline

- 3/13/25 - RFP Release Date
- 3/24/25 - Pre-Proposal Conference and SFA Facility Tour
- 4/28/25 - Deadline for Submission of Proposal / Public RFP Opening at D45
- 5/6/25 - Taste Testing & Site Tour at FSMC Finalist #1
- 5/7/25 - Taste Testing & Site Tour at FSMC Finalist #2
- 5/9/25 - Proposal Evaluations Complete / ISBE Review for Contract Award
- 6/3/25 - Present to the D45 Board of Education under Information & Consideration
- 6/17/25 - Approval of Winning Proposal by D45 Board of Education
- 6/18/25 - Approval of Winning Proposal by D48 Board of Education
- 7/1/25 - Start Date of Selected FSMC Contract

Request for Proposals Received

Request for Proposals Received

- Chartwells - Rye Brook, NY
- Just A Dash Catering - Highland, IN
- K-12 by Elinor - Canonsburg, PA
- OrganicLife - Chicago, IL
- Quest Food Service Management - Lombard, IL
- Whitsons Culinary Group (formally Arbor Management) - Islandia, NY

Evaluation Scoring Team, Criteria & Weighting

Evaluation Criteria Scoring Committee

Information on Evaluation Team/ Scoring Committee

RFP Evaluation Team/ Scoring Committee		
Member Name	Member Title	Evaluation Role
Jeff Eagan	D45 - Asst. Supt. Finance	Lead
Dr. Amy Zaher	SC48 - Superintendent	Member
Julie Jilek	SC48 - Director of Operations and Business Services	Member
Debbe Vandergrift-Busse	D45 - Admin. Assistant	Member

Evaluation Criteria & Weighting

Criteria	Weight
1. Cost/Financial Proposal	35 Points
2. Promotion of health and well-being of students	15 Points
3. Local food products	2 Points
4. Hormone and pest practices	2 Points
5. Animal welfare	2 Points
6. Contracting with Small and Minority Businesses, Women's Business Enterprises, and Labor Surplus Area Firms	2 Points
7. Menu Selection, Variety, and Promotion	10 Points
8. On-Site Staff: Food Service Director / Overall Staffing Plan	10 Points
9. Taste Testing / Site Visits	20 Points
10. Reduction of waste	2 Points
TOTAL POINTS: 100/100 points	

Evaluation Criteria & Weighting

1. **Cost/Financial Proposal**

35 Points

Minimum requirements for proposal evaluation:

- The Proposer shall provide pricing on the proposal form included in this RFP

Documents required for evaluation of criteria:

- The proposal form shall be used to calculate price

2. **Promotion of health and well-being of students**

15 Points

Minimum requirements for proposal evaluation:

- Quality of food program – menu diversity including vegetarian options
- Operational plan to ensure fresh food and a variety of menu items that meet the meal pattern requirements, including vegetarian options
- Ability to meet dietary restrictions

Documents required for evaluation of criteria:

- Menus indicating a variety of nutritious and creative options that include freshly prepared items
- Examples of dietary alternatives
- Provide a list of a la carte items

Evaluation Criteria & Weighting

3. Local food products

2 Points

Minimum requirements for proposal evaluation:

- Proposer will commit to sourcing food supplies grown in Illinois or regionally without an impact to cost, when available

Documents required for evaluation of criteria:

- Provide a list of local vendors utilized with products purchased

4. Hormone and pest practices

2 Points

Minimum requirements for proposal evaluation:

- Proposer shall procure products that are free from or minimize hormones and pesticides during production

Documents required for evaluation of criteria:

- Recipe ingredients indicating source of origin
- Company policies/procedures with regard to minimizing hormones and pesticides in food production

Evaluation Criteria & Weighting

5. **Animal welfare**

2 Points

Minimum requirements for proposal evaluation:

- Proposer shall use products where the humane treatment of animals is evident throughout the supply chain

Documents required for evaluation of criteria:

- Documents that show the sources of food products throughout the supply chain, providing transparency in the industry's commitment to animal welfare

6. **Contracting with Small and Minority Businesses, Women's Business Enterprises, and Labor Surplus Area Firms**

2 Points

Minimum requirements for proposal evaluation:

- Proposer shall commit to providing opportunities to promote the success of small and minority business, and women's business enterprises

Documents required for evaluation of criteria:

- Documents listing the companies with whom proposer does business that are small, minority-owned, or women-owned

Evaluation Criteria & Weighting

7. Menu Selection, Variety, and Promotion

10 Points

Minimum requirements for proposal evaluation:

- Offeror must demonstrate the ability to ensure fresh food and a variety of nutritional menu items that meet the meal pattern requirements are incorporated into the menu cycle.
- Ability to meet dietary restrictions (vegetarian, low sodium, low fat, etc.).
- Offeror will demonstrate innovative ways of promoting, expanding, and increasing participation in the breakfast and lunch programs.
- Offeror must be able to demonstrate the ability to provide sample ("taste test") days to students

Documents required for evaluation of criteria:

- Proposed 21-day menus for breakfast and lunch that offer a variety of menu items meeting the meal pattern and nutritional standards.
- Availability of trained chef to assist with menu development and preparation
- Provide examples of dietary alternatives.
- Data from current school partnerships measuring food quality and customer satisfaction.
- Provide a list of proposed a la carte items.
- Provide specific instances of successful promotions for the school food service program, along with the outcomes and results achieved from these past promotional efforts.

Evaluation Criteria & Weighting

8. On-Site Staff: Food Service Director/Overall Staffing Plan

10 Points

Minimum requirements for proposal evaluation:

- Food Service Manager/Director must have a minimum of three years of experience in that capacity in a school district of similar size or larger that operated in the NSLP for lunch and has been employed by the Offeror for a minimum of two years.
- Offeror shall provide compensation for employees as outlined in Exhibit G.
- Develop staffing plans and recommendations to meet the needs of the SFA
- The Offeror shall provide quality training programs for all levels of employees covering such topics as Hazard Analysis and Critical Control Points (HACCP), food safety and sanitation, worker safety, civil rights, etc.

Documents required for evaluation of criteria:

- Provide actual resume and work experience of the Food Service Director candidate.
- Proposal must provide a detailed plan for the administration, supervision, and staffing proposed under the specifications of this RFP.
- Completed Exhibit G showing employee positions, wages, hours, and locations. A detailed benefit plan including all information required in the RFP must also be included.
- Employee retention numbers for the last three years.
- Provide a description of recruitment strategies and programs along with Food Service Manager/Director candidates experience staffing K-12 food service programs.
- Provide examples of training materials used for food service employees. Clearly indicate the topics to be covered during the first year of operations

Evaluation Criteria & Weighting

9. Taste Testing / Site Visit

20 Points

Minimum requirements for proposal evaluation:

- Offeror will provide a list of possible site visit locations similar in size and scope to the SFA, noting the preferred site for SFA to visit. SFA has ultimate decision-making authoring on final location to visit.
- Site visit to a current FSMC location similar in size and scope to the SFA for the evaluation team to review menus and participate in taste testing of hot and cold breakfast and lunch items served at the site. Items selected for the taste test must be typical menu items offered to students.

Documents required for evaluation of criteria:

- Provide a tour of site during meal service.
- Provide menus and presentation of offerings.
- Provide a tasting menu of reimbursable meals to include one hot breakfast meal, one cold breakfast meal, one cold lunch meal, and two hot lunch meals for the committee to taste test. Meals selected for the taste test must be typical menu items offered to students. The cold lunch meal and at least one hot lunch meal must be on the current day's menu for the selected site

Evaluation Criteria & Weighting

10. Reduction of Waste

2 Points

Minimum requirements for proposal evaluation:

- Offeror must provide examples of initiatives that have successfully reduced food and/or nonfood waste within the program.

Documents required for evaluation of criteria:

- Proposal must contain examples of Offeror's experience on reducing food waste, noting programs initiated by the Offeror and those initiated by the clients and implemented in alignment with the client's goals.
- Proposals must contain examples of supply usage and implementation that reduces the amount of non-food waste in the food service program.

Final Results

Evaluation Criteria & Weighting Final Results

Criteria	Weight	Chartwells	Just A Dash	K-12 by Elior	OrganicLife	Quest	Whitsons
1. Cost/Financial Proposal	35 Points	116	135	123	140	110	127
2. Promotion of health and well-being of students	15 Points	58	47	58	58	60	57
3. Local food products	2 Points	8	8	8	8	8	7
4. Hormone and pest practices	2 Points	8	8	8	8	8	8
5. Animal welfare	2 Points	8	7	8	8	8	8
6. Contracting with Small and Minority Businesses, Women's Business Enterprises, and Labor Surplus Area Firms	2 Points	8	8	8	8	8	8
7. Menu Selection, Variety, and Promotion	10 Points	38	31	40	37	38	37
8. On-Site Staff: Food Service Director / Overall Staffing Plan	10 Points	40	25	38	39	36	40
9. Taste Testing / Site Visits	20 Points				80		63
10. Reduction of waste	2 Points	8	5	8	8	8	8
	100 Points	292	274	299	394	284	363

Information on Winning FSMC



The OrganicLife difference

We source the freshest and best ingredients to ensure every meal delights the palate and nourishes the body. Our sustainability efforts include eco-friendly packaging and minimizing food waste. At OrganicLife, we aim to positively impact people and the planet with every meal.



What we do

OrganicLife serves a wide array of clients, spanning educational institutions and corporate campuses. From elementary schools to higher education, we offer tailored meal solutions for students, faculty, and staff. Whether it's in the classroom or the workplace, we're committed to delivering exceptional dining experiences.

<https://www.organiclifeusa.com>



Our Mission

At OrganicLife..

Our mission is to achieve an unprecedented level of distinction in the food service industry while never losing sight of our greater goal: to be the impetus for healthy change the world over. We steadfastly believe in: combining the highest quality ingredients with four-star culinary pedigrees; marrying the taste buds of children with the needs of their growing minds and bodies; embracing ecologically sound practices and gracious customer- focused hospitality; maintaining a safe work environment where knowledge-seeking and team-building are applauded and rewarded; acting as advocates for greens, grains, and all things nutritious; continuing to push the food service bar higher and higher; challenging students, teachers, administrators, and decision-makers to care more about what's on the menu; and ultimately, we at OrganicLife are stubbornly committed to making lunch an impactful, positive hour in every child's day.

Key features of our proposal include:

1. **Customized Programs** – OrganicLife offers flexibility in menu planning, ensuring student satisfaction while adhering to federal, state, and local nutritional guidelines.
2. **Operational Excellence** – Streamlined processes improve efficiency and reduce costs while maintaining exceptional food quality.
3. **Performance Tracking and Improvement** – Robust data collection, including survey samples and satisfaction metrics, allows us to fine-tune the program and deliver measurable improvement year-over-year.
4. **Sustainability Initiatives** - At OrganicLife, we understand the importance of sustainability in today's world. That's why we have implemented numerous initiatives to reduce our ecological footprint, including using locally-sourced ingredients, implementing composting programs, and reducing single-use plastic waste.
5. **Community Involvement** - Our company values community involvement and giving back. We regularly partner with local organizations and schools to provide educational opportunities related to nutrition, healthy eating habits, and gardening.
6. **Staff Development and Training** - Our team is dedicated to continuous improvement and growth. We provide our staff with ongoing training and development opportunities, ensuring they are knowledgeable about the latest nutritional guidelines and cooking techniques.



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Indian Prairie School District 204* (28,000 students, partner since 2017, K-12 NSLP, satellite service) 780 Shoreline Drive, Aurora, IL
Contact: Ron Johnson – (630) 375-3000 (POS: PushCoin/ Meals: Breakfast and Lunch/ Daily Choices: 4-12; Average Daily Meal Count: 16,716)

Wheeling CCSD #21 (6500 students, partner since 2015, K-8 NSLP, satellite service) 999 W. Dundee Road, Wheeling, IL
Contact: Michael Zagar – (847) 537-8720
(POS: MealTime/ Meals: Breakfast and Lunch/ Daily Choices: 4-8, Average Daily Meal Count: 6,670)

Arlington Heights CCSD 59 (10,000 students, partner since 2016, PreK-8) 2123 S. Arlington Heights Road, Arlington Heights, IL
Contact: Ron O'Connor – (847) 593-4300
(POS: MealTime/ Meals: Breakfast and Lunch/ Daily Choices: 4; Average Daily Meal Count: 3,815)

Bloomington District 93 (1200 students, partner since 2015, K-8 NSLP, satellite service) 230 Covington Drive, Bloomington, IL
Contact: Dr. John Benedetti – (630) 539-3290
(POS: NutriKids/ Meals: Breakfast and Lunch/ D student meal accounts.daily Choices: 4-6; Average Daily Meal Count: 2,141)

Kildeer Countryside District #96 (3300 students, partner since 2012, K-8 NSLP, satellite service) 1050 Ivy Hall Lane, Buffalo Grove, IL
Contact: Michelle Whitlow – (847) 634-3144
(POS: MealsPlus/ Meals: Breakfast and Lunch/ Daily Choices: 4-8; Average Daily Meal Count: 2,725)

Skokie School District 68 (1669 students, partner since 2022, Pre-K-8 NSLP) 9440 Kenton Ave. Skokie, IL
Contact: Ryan Berry -(847)568-7632
(Point of Service: Infinite Campus / Meals: Breakfast and Lunch/ Daily Choices: 4-8; Average Daily Meal Count: 1200)

Skokie/Morton Grove District 69 (1500 students, partner since 2017, Pre-K-8 NSLP, satellite service) 5050 Madison Street, Skokie, IL
Contact: Dr. Sonali Patil – (847) 675-7666
(Point of Service: PushCoin/ Meals: Breakfast and Lunch/ Daily Choices: 5; Average Daily Meal Count: 2,185)

Cary School District 26 (2500 students, partner since 2014, K-8 NSLP, satellite service) 2115 Crystal Lake Road, Cary, Illinois
Contact: David Shepherd – (847) 639-7788 x 112
(POS: Infinite Campus/ Meals: Breakfast and Lunch/ Daily Choices: 4-6; Average Daily Meal Count: 1,835)

Northbrook School District#28 (1700 students, partner since 2013) Northbrook, Illinois
Contact: Jessica Donato – (847) 504-3403
(POS: NutriKids/ Meals: Lunch/ Daily Choices: 10; Average Daily Meal Count: 1,585)



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Skokie School District 73.5 (1200 students, partner since 2012, K-8 NSLP) 8000 E. Prairie, Skokie, IL

Contact Samantha Peterson – (847) 324-0509

(POS: MealTime/ Meals: Lunch/ Daily Choices: 5; Average Daily Meal Count: 986)

East Prairie School District 73 (1200 students, partner since 2012, K-8 NSLP) 8000 E. Prairie, Skokie, IL

Contact Timothy Gavin – (847) 324-0509

(POS: PushCoin/ Meals: Lunch/ Daily Choices: 5; Average Daily Meal Count: 354)

North Chicago District 187 (4000 students, partner since 2013, PreK-12 NSLP, satellite service) 2000 Lewis Avenue, North Chicago, IL

Contact: Greg Volan – (847) 689-8150

(POS: Meal Magic/ Meals: Breakfast and Lunch/ Daily Choices: 2-12; Average Daily Meal Count: 2,950)

Acero Schools* (7800 students, partner since 2019, K-12 NSLP, satellite service) Chicago, Illinois

Contact: Nubia Sanchez – (312) 637-3940

(POS: CEP Meal Count Form/ Meals: Breakfast and Lunch/ Daily Choices: 4-8; Average Daily Meal Count: 8,417)

Dolton School District #149 (2600 students, partner since 2019, K-8 NSLP, satellite service) Calumet City, Illinois

Contact: Janice Opitz – (708) 868-7892

(POS: Skyward/ Meals: Breakfast and Lunch/ Daily Choices: 4; Average Daily Meal Count: 3,876)

CICS Charter School Network (Partner since Fall 2023) 11 E. Adams Suite 600 Chicago, Illinois 60603

Contact: Jason Hunt – (312) 937-2638

St. Charles School District #303 (12,400 students, partner since 2019, K-8 NSLP, satellite service) St. Charles, Illinois

Contact: Justin Attaway – (331) 228-5086

(POS: PushCoin/ Meals: Breakfast and Lunch/ Daily Choices: 4-8; Average Daily Meal Count: 4,536)

West Aurora School District #129* (12,300 students, partner since 2019, K-12 NSLP, satellite service) Aurora, Illinois

Contact: Angela Smith – (630) 301-5032

(POS: Mosaic/ Meals: Breakfast and Lunch/ Daily Choices: 4-12 ; Average Daily Meal Count: 11,243)



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Wheaton School District #200 (12,000 students, partner since 2019, K-12 NSLP/Non-NSLP, satellite service) Wheaton, Illinois
Contact: Lisa Maher – (630) 682-2002
(POS: Websmart/ Meals: Breakfast and Lunch/ Daily Choices: 4-12; Average Daily Meal Count: 6,303)

Sunset Ridge School District 29 (partner since 2014) 525 Sunset Ridge Road, Northfield IL
Contact: Mr. Tom Beerheide – (847) 881-9400
(POS: Mosaic / Meals: Lunch/ Daily Choices: 10; Average Daily Meal Count: 367)

North Shore School District 112 (4,000 students, partner since 2018, K-8, NSLP, satellite service) 1936 Green Bay Road, Highland Park, IL
Contact: Jeremy Davis - (224) 765-3005
(POS: Infinite Campus/ Meals: Breakfast and Lunch/ Daily Choices: 4-6; Average Daily Meal Count: 1,122)

Ridgewood High School District #234 (850 students, partner since 2012) 7500 W. Montrose Ave., Norridge, IL
Contact: Thomas Parillo – (708) 456-5880
(POS: Skyward/ Meals: Breakfast and Lunch/ Daily Choices: 12; 576)

Round Lake School District 116* (6,472 students, partner since 2018, PreK-12, NSLP) 884 W Nippersink Rd, Round Lake, IL 60073
Contact: Pamela Kibbons – (224) 842-2032
(POS: Infinite Campus/ Meals: Breakfast and Lunch/ Daily Choices: 4-12; Average Daily Meal Count: 6,403)

Belvidere School District 100* (7,470 students, partner since 2020, K-12, NSLP, satellite service) 1201 5th Avenue Belvidere, IL
Contact: Jo Ann Armstrong – (815) 544-8605
(POS: PushCoin / Meals: Breakfast and Lunch/ Daily Choices: 4-10; 8,111)

Golf School District 67 (695 students, partner since 2015, K-8, NSLP, satellite service) 9401 Waukegan Rd. Morton Grove, IL
Contact: Tina Ewanio (847) 966-8200 X240
(POS: Infinite Campus/ Meals: Lunch/ Daily Choices: 5; Average Daily Meal Count: 328)

East Chicago Urban Enterprise Academy (418 students, partner since 2021, NSLP) 1402 East Chicago Ave. East Chicago, IN
Contact: Veronica Eskew- (219) 384-6627
(POS: Powerschool/ Meals: Breakfast and Lunch/ Daily Choices: 3; Average Daily Meal Count: 470)

Prairie Grove (680 students, partner since 2020, K-8, NSLP) 3223 IL Route 176 Crystal Lake, IL
Contact: John Bute – (815) 459-3023
(POS: Skyward/ Meals: Lunch/ Daily Choices: 4; Average Daily Meal Count: 342)

Namaste Charter School (350 Students, partner since Fall 2023) 3737 S. Paulina St. Chicago Illinois 60609
Contact: Ms.Traci Smith-Jackson 773-715-9558



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Prospect Heights (1,480 students, partner since 2020, K-8, NSLP, satellite service) 700 N. Schoenbeck Rd. Prospect Heights, IL

Contact: Amy McPartlin- (847) 870-5552

(POS: MealTime/ Meals: Breakfast and Lunch/ Daily Choices: 4-8; Average Daily Meal Count: 1,320)

Glenbard District 87 (7,675 students, partner since Fall 2023, 9-12, NSLP, 4 High Schools) 596 Crescent Blvd. Glen Ellyn, IL 60137

Contact: Seth Chapman or Maureen Cappozzo - (630) 469-9011 Ext. 5125

(POS: PushCoin/ Meals: Breakfast and Lunch/ Daily Choices: 8-12; Average Daily Meal Count: 2,500)

Naperville Community School District 203 (16,064 students, partner since Fall 2023, K-12, NSLP, 14 Elementary Schools 5 Junior High Schools 2 High Schools) 203 West Hillside Road Naperville, IL 60540

Contact: Tracy Angel - (630) 420-6538

(POS: Mosaic/ Meals: Breakfast and Lunch/ Daily Choices: 3-12; Average Daily Meal Count: 5,050)

Peoria Public Schools (12,800 Students, partner since Fall 2023, K-12, NSLP 15 Primary Schools, 13 Middle Schools, 3 High Schools)

3202 N. Wisconsin Ave. Peoria, Illinois 61603

Contact: Mr. Mick Willis 309-672-6512

Oaklawn School District 218 (5,400 Students, partner since Fall 2023, K8-12, NSLP On-site Cooking) 10701S. Kilpatrick Ave. Oak Lawn Illinois 60453. Contact: Ms. Tina Kelly (708-424-2000 ext. 2542)

(POS: Skyward Meals: Daily Choices: Average Daily Meals: 3,801)

District 300 (23,000 Students, partner since Fall 2023, PreK-12, NSLP with 5 5 Elem CEP & 1 MS CEP+ CACFP Snack and Supper)

Program; 1 Pre-K, 19 Elem, 5 MS, 3 HS. Total: 28 Schools. 2550 Harnish Drive Algonquin, IL 60102

Contact: Ms. Deborah Mason (847)551-8492

POS: Pushcoin/ Average Daily Meal Count 14,552

Cahokia Unit School District 187 (3,100 Students, partner since Fall 2023, K-12, NSLP 2 Elem MS & HS 8 Schools) 1700 Jerome Lane

Cahokia, IL 62206 POS(Skyward: Daily Meal Choices K-12 Breakfast and Lunch. Average Daily Meal Count: 2300)

Contact: Ms. Ciara Corley, CFO 618-332-4705

Next Steps

ISBE Approval For Contract Award

DISTRICT
FORTY
FIVE



Dr. Tony Sanders, State Superintendent of Education
Dr. Steven Isoye, Chair of the Board

100 N. First Street • Springfield, IL 62777 • isbe.net

May 15, 2025

Dr. Brian Graber
SD 45 DuPage County: 255 W Vermont St, Villa Park, IL, 60181

Dr. Amy M Zaher
Salt Creek SD 48: 1110 S Villa Ave, Villa Park, IL, 60181

Agreement Number
SD 45 DuPage County (19-022-0450-02)
Salt Creek SD 48 (19-022-0480-02)

LETTER SENT VIA EMAIL ONLY

Dear Authorized Representative:

The documents regarding the results of your contract solicitation for food service management company or vended meal services received in this office have been reviewed and our office has determined you may now proceed with the contract award.

The contract solicitation, which is the same document previously submitted to the Illinois State Board of Education Nutrition Department (ISBE), must become the contract. Revisions cannot be made to the executed *Invitation for Bid and Contract or Request for Proposal* without first submitting proposed revisions to the ISBE for review and receiving notification the proposed revisions are allowable.

Request for Proposal (RFP) Timeline

- ~~3/13/25 RPF Release Date~~
- ~~3/24/25 Pre Proposal Conference and SFA Facility Tour~~
- ~~4/28/25 Deadline for Submission of Proposal / Public RFP Opening at D45~~
- ~~5/6/25 Taste Testing & Site Tour at FSMC Finalist #1~~
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- **6/3/25 - Present to the Board of Education under Information & Consideration**
- **6/17/25 - Approval of Winning Proposal by D45 Board of Education**
- **6/18/25 - Approval of Winning Proposal by D48 Board of Education**
- **7/1/25 - Start Date of Selected FSMC Contract**

Questions?