



SOUTH SAN ANTONIO INDEPENDENT SCHOOL DISTRICT

Agenda Item Summary

Meeting Date: July 18, 2018

Purpose: ☐ Presentation/Report ☐ Recognition ☐ Discussion/ Possible Action

☐ Closed/Executive Session ☐ Work Session ☐ Discussion Only ☒ Consent

From: Christina Welch, Director of Child Nutrition

Item Title: Approve the service agreement with SFSPac for the 2018-2019 school year not to exceed \$32,000.

Description:

SFSPac provides a full service, food safety and sanitation program. The service includes delivery of cleaning and sanitation supplies, training and training material, a monthly compliance audit and service report for each campus. The district will be utilizing the Texas 20 Purchasing Cooperative RFP 2620-E2. The contract amount is not to exceed \$32,000 for the 2018-2019 school year.

Recommendation:

To approve the service agreement with SFSPac for the 2018-2019 school year not to exceed \$32,000.

District Goal/Strategy:

Strategy 5 We will promote and ensure a safe and secure learning environment for all students.

Funding Budget Code and Amount:

Fund 240 - \$32,000

CFO Approval

APPROVED BY:

SIGNATURE

DATE

Chief Officer:

Superintendent:

ACZ
Deilda Saavedra
lylu.

6/25/18
7/12/18

South San Antonio ISD : San Antonio, TX
Child Nutrition Department
Service Agreement

SFSPac® shall deliver a complete food safety & sanitation system, including education, just-in-time delivery of detergents and accessories, and HACCP verification from July 01, 2018 to June 30, 2019.

SFSPac Food Safety & Sanitation System

SERVICE

SFSPac® is a complete system of food safety and sanitation for your district-not a detergent delivery service. Our service model distinguishes our program from all others.

- + You will be notified of all service visits and activities with a pre-visit notification.
- + Your service representative will visit on a 30-working-day rotation.
- + Site visits include education, support, and routine checks as well as on-the-spot corrective action as part of our HACCP verification service.
- + SFSPac's certified Food Safety Specialists are certified ServSafe® instructors and proctors and participate in a Factory Certification program that includes OSHA, HACCP and SNA Level 1 curriculum.
- + Hazardous Materials Audits in each facility assess liability as part of a Hazardous Communication Plan.

After each service call, service reports detailing areas of success and concern are sent electronically to the Child Nutrition Director within 48 hours. Reports include date, service duration, education provided, services provided, corrective action taken, and results of the HACCP verification and compliance check.

EDUCATION

With our ongoing education, your team receives the support they need to succeed. We conduct food safety and sanitation education at every site visit. Educational material can be used between visits and for new hires:

- + An Education Module Calendar based on OSHA Guidelines, ServSafe and HACCP principles. Education Module topics include proper hand washing; sanitizing techniques; food safety; temperature logs; calibrating thermometers and record keeping.
- + An SFSPac® Procedure & Reference guide that provides standard operating procedures, product mixing and use instructions, SDS, sanitizer logs and equipment cleaning procedures.
- + Instructional posters including proper mixing, sanitizer testing, proper hand washing, manual ware washing and proper dining table cleaning.
- + SFSPac® educational videos on food safety and sanitation practices.
- + An online learning portal with cleaning procedures, cleaning modules, and quizzes to track progress.

MATERIALS

SFSPac® will provide environmentally preferred cleaning detergents, sanitation tools and education to help maintain proper levels of sanitation to the 13 sites in the district as required by the South San Antonio ISD Child Nutrition Department and the County Health Department.

SFSPac® liquid cleaning detergents are manufactured in America in pre-measured portion-controlled Pac® brand pouches. Package labeling has clear dilution and use instructions in English and Spanish. Detergents dilute instantly in hot or cold water, make an effective cleaning solution which leaves no film or residue, and will not stain or discolor equipment when used at recommended proportions. SFSPac® cleaning detergents are biodegradable, butyl free, acid free, phosphate free and carcinogen free. SFSPac® cleaning detergents are Green Seal™ certified or are in the process of seeking certification under available protocols. A full materials list is attached.

WAREWASH PROGRAM

SFSPac® will provide a total closed-loop dish machine chemical program including de-liming agents. Wall charts and technical bulletins will be provided and posted at each site. State-of-the-art digital dispensing allows for accurate and efficient chemical performance. All equipment is loaned at no charge to the district.

Upon installation of the equipment, all staff will receive in-service education on equipment, proper operation and maintenance of the dish machine. Site-based education will be performed on proper racking, de-liming, appropriate workflow, sanitary loading and unloading and maintenance checkpoints.

AGREEMENT TERMS

This agreement, from July 01, 2018 to June 30, 2019, may be extended at the discretion and consensus of both parties. The price for the program, based on average daily participation (ADP), includes delivery of the specified SFSPac® Food Safety & Sanitation System on a set cost basis as specified in the Texas Region 20 Cooperative Purchasing Agreement.

- + Cost increases or decreases are based on the Cooperative Purchasing Agreement but may not exceed 5% unless this contract is renegotiated.
- + Service billings are based on 10 equal installments on the 1st day of each month from August 01, 2018 through May 31, 2019.
- + Any Child and Adult food care programs (CAFCP) will be billed separately.
- + Sites with year-round calendars or summer feeding programs will be billed at a prorated monthly rate.

13	Sites	\$3,125.77	Monthly Billing Amount
10	Billings	\$31,257.70	Annual Billing Amount

TERMINATION

Either party may terminate this agreement with 60 days written notice. If either party breaches its material obligations and fails to cure the breach within 15 days of receiving written notice, the agreement may be terminated. All materials, dispensers, accessories and instructional charts that are provided as part of this program remain the property of PortionPac® Chemical Corp. and may be removed if the program is cancelled.

Billing and Remittance

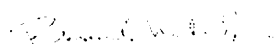
All billings will be from PortionPac Chemical Corporation, unless otherwise notified. Remittance should be made payable to: PortionPac Chemical, Dept 20-7031, P.O. Box 5997, Carol Stream, IL 60197-5997.

Christina Welch

South San Antonio ISD
Authorized Signature

Printed Name

Date



Bernard Mendez

April 13, 2018

PortionPac Chemical Corporation Representative
Authorized Signature

Printed Name

Date

MATERIALS ATTACHMENT

The below SFSPac® materials will be provided along with industry-leading cleaning education and HACCP verification:

MyTerra® Hand Wash Foam (1000ml 8/Case)

MyTerra® Wash

MyTerra® Rinse HW

MyTerra® Delimer

SFSPac® Pot & Pan Detergent SFS14

SFSPac® Sanitizer/17

SFSPac® pH Neutral Germicidal Cleaner

SFSPac® Degreaser

SFSPac® All Purpose Cleaner SFS5

SFSPac® Sanitation & Safety Service