



PortionPac Chemical Corporation
85 Bradrock Dr.
Des Plaines, IL 60018
(800) 289-7725 x5703

Frisco ISD : Frisco, TX
Child Nutrition Department
Quote for Service

PortionPac Chemical Corporation shall deliver a complete food safety & sanitation system, including education, just-in-time delivery of detergents and accessories, and HACCP verification from July 01, 2026 to June 30, 2027.

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. Please note: Certain calendar months may not include a service visit due to holidays, breaks and school closures.
- + 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.
- + We guarantee a maximum 24-hour response time to concerns or emergencies.

After each service call, service reports detailing areas of success and concern are immediately available through our web portal for review and analysis. 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 curriculum 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.
- + The SFSPac® Learning Portal offers educational content on product mixing and use, food safety and sanitation best practices, equipment cleaning procedures, and quizzes to track staff progress.
- + Access to our fee-based ServSafe® Certification course, taught by certified instructors.

MATERIALS

PortionPac Chemical Corporation will provide environmentally preferred cleaning detergents, sanitation tools and education to help maintain proper levels of sanitation to the District's 75 sites in the district as required by the Frisco ISD Child Nutrition Department and the state and local regulatory authorities.

SFSPac® cleaning detergents are manufactured in the United States in pre measured and color-coded Pac® brand pouches. Package labeling includes clear dilution and use instructions in both English and Spanish. Products dilute instantly in hot or cold water, leave no film or residue, and will not stain or discolor equipment when used as recommended. SFSPac® cleaners are biodegradable, butyl free, acid free, phosphate free and carcinogen free. Our Green Seal® certified, NSF® registered and EPA registered formulations avoid the hazardous criteria set forth by the OSHA HazCom Standard. In addition, all SFSPac® cleaners have an ultra-low VOC content that meets or exceeds the California Air Quality Control Board (CARB) standard. A full list of cleaning materials included in this agreement is attached.

WAREWASH PROGRAM

PortionPac Chemical Corporation provides a closed-loop dish machine chemical program including de-liming agents. Wall charts, technical bulletins, and a procedure guide 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 to the District at no charge. The District is financially responsible for any damage, removal or alteration of equipment by non-SFSPac® personnel.

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, 2026 to June 30, 2027, may be extended at the discretion and consensus of both parties. The price for the program includes delivery of the specified SFSPac® Food Safety & Sanitation System on a set cost basis as specified in the Region 10 Cooperative Purchasing Agreement.

- + Child and adult care food programs (CACFP) and supper programs will be billed separately at a rate of one-third the cost quoted per site for each month that service is required.
- + Summer feeding programs will be billed separately based on the cost quoted per site for each month that service is required.
- + Additional items purchased will be billed upon delivery.
- + Annual billing will be adjusted due to increase or decrease in sites serviced by average annual cost per site.

Sites Serviced: **75**

Average Annual Cost per Site: **\$2,473.00**

Annual Billing Amount: **\$185,475.00**


This agreement will be billed in **1** equal installments from **July 1, 2026** to **July 31, 2026**.

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. Remittance should be made payable to: **PortionPac Chemical Corporation P.O. Box 67 Ottawa, IL 61350.**

	Kimberly Smith	
_____ Frisco ISD Authorized Signature	Printed Name	Date
	Jan Arms	May 22, 2026
_____ PortionPac Chemical Corporation Representative	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

SFSPac® pH Neutral Germicidal Cleaner

MyTerra® Delimer

SFSPac® Pot & Pan Detergent SFS14

MyTerra® Rinse HW

SFSPac® Sanitizer/17

SFSPac® Degreaser

SFSPac® All Purpose Cleaner SFS5

SFSPac® Food Safety & Sanitation System