



GOLD STAR FOODS

**TORRANCE UNIFIED SCHOOL DISTRICT –  
THE SOUTH BAY PURCHASING COOPERATIVE  
REQUEST FOR PROPOSAL  
SS23.24-24.28  
Snack and Staples Distribution**

QUESTIONNAIRE WAS RECEIVED IN PDF AND SUBMITTED IN PDF



# OLD STAR FOODS

June 5, 2023

Torrance Unified School District  
c/o The South Bay Purchasing Cooperative  
Attn: Kathleen Cole  
Nutrition Services  
2335 Plaza Del Amo  
Torrance, CA 90501

Gold Star Foods, Inc. (Gold Star) is pleased to present the following offer to South Bay Purchasing Cooperative in response to Bid No. SSS23.24-27.28 Snack and Staples Distribution for the 2023-2024 school year.

While we understand that this solicitation is based on only the lowest price, we encourage you to review this letter of introduction which outlines why continuing to partner with Gold Star will yield the most efficient and cost-effective services for our partners in the Southern California region.

Founded in 1978, Gold Star Foods, Inc. (Gold Star) exists to simply and sustainably nourish the specialized needs of our customers and communities. As the largest K-12 school-dedicated solutions provider in the nation, we partner with nine (9) State Agencies, two (2) private commodity cooperatives, and over 4500 school districts to support the service of over 9.3 million meals per. Our expertise in supporting our State Agency and school district partners food service operations goes well beyond the receipt, storage, and delivery of food.

As required by the RFP, the following list outlines information about Gold Star Foods.

- a. Gold Star Foods, Inc.
- b. 3781 East Airport Drive Ontario, CA 91761
- c. John Cho, Vice President
- d. 909-843-9607
- e. [JOHNCHO@GOLDSTARFOODS.COM](mailto:JOHNCHO@GOLDSTARFOODS.COM)
- f. Established in 1978
- g. Number of Employees: 380
- h. Website: [www.goldstarfoods.com](http://www.goldstarfoods.com); Twitter @goldstarfoods;  
Facebook: <https://www.facebook.com/Gold-Star-Foods-Inc-134608939887373/>
- i. Signature (at bottom of cover letter)
- j. Corporate Seal (at bottom of cover letter)



OLD STAR FOODS

## K-12 Dedicated Solutions Provider

Gold Star is a national company that still conducts daily business like a small family-owned company. Our Executive Leadership team is involved with the overall operations of Gold Star Foods and our experienced Management Team ensures the daily success of our company and school district partners alike. We have team members from every department within the organization who will work proactively to meet the needs of our districts.

Our comprehensive proposal will provide you with an in-depth outline of the successful model that Gold Star utilizes across the U.S. Our entire team from our dedicated truck drivers, warehousemen, and K12 Account Specialists through to our Executive Leadership team are the “best in the business” and solely focused on the success of our Child Nutrition Partners. Our business model is transparent, auditable, and compliant with all Federal, State, and Local regulations.

Our entire business is designed to support the needs of our school district partners. Specifically, Gold Star has implemented support systems to ensure, at a minimum:

- Menu compliance – meeting Federal, State, and Local requirements
- Flexibility to allow for changing menu needs
- Buy American Compliance
- Food Safety and Hold/Recall Compliance

## Statement of Pricing

Gold Star is offering a fixed price proposal on all items requested. These fixed prices are guaranteed for the full term of the proposal. The prices are subject to change only in the event of extreme conditions considered to be Acts of God and Force Majeure. Examples would be floods, hurricanes, and freezes, global supply chain changes, and inflationary situations that would affect the normal pricing of products. Any request for a change in price is made with prior communication to the district.

We know this method of pricing is transparent and easy to audit. Fixed-term pricing removes the need for cross-checking invoices and calculating actual sell prices as they are submitted and changing. Our proposal allows the district the benefit of fixed food costs for menu planning. When considering our proposal, the need for additional resources and information (invoices) used to perform price audits and changes are not required.

*Please see enclosed the attached Pricing Form.*

## Customer Service & References

(800) 540-0215

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## OLD STAR FOODS

Providing excellent customer service to our partner districts is an integral component of our service model.

Each customer is assigned a dedicated K-12 Account Specialist who can be reached by email or phone. The Account Specialist works directly with school district customers and their sites to communicate all issues and questions regarding orders and deliveries. The K-12 Account Specialist is the main point of contact for the account. They are responsible for managing deliveries, orders, credits and rebills, and day-to-day operations.

Your district is also assigned a dedicated Sales Manager who can be reached by email or phone. The Sales Manager works directly, often in person, with school district customers. The Sales Manager is considered the project manager for the accounts and would work closely with the school district to make recommendations regarding products and service.

*Please see enclosed the attached Reference Form.*

### Vendor's Ability to Accept Online Ordering

Gold Star has a secure online ordering system that is available and searchable by appropriate District personnel 24 hours a day. Full access to the website provides customers with the ability to place orders via customizable order guides, to view and print reports, to review invoices, and to search for nutritional specifications. Once an order is placed, the district designee will receive an automatic email order confirmation including a list of items and quantities to ensure overall order accuracy. Customized order guides can be created by district or by site.

Full access to the Gold Star online technology platform provides the ability to easily view and print reports in real-time. The following reports and tools are available 24 hours per day and are exportable into Excel, PDF, and XML:

#### Order Management

- Open Orders
- Invoice/Credit History
- Payment Status Information
- Order Guide Maintenance

#### Program Compliance

- Meal Pattern Contribution
- Product Nutritional's/Product Formulation Statements
- Allergen Information
- Buy American Manufacturer Statements

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# GOLD STAR FOODS

## USDA Foods Program Management

- Available Raw Materials by Manufacturer
- USDA Live Inventory
- USDA Lot Information (Notice of Arrivals)
- USDA Remaining on Request

## Forecasting and Proof of Performance

- District/Site Usage by Vendor
- District/Site Usage by Item
- District/Site Commodity Usage

## Experience and Competence

With more than 45 years of experience and qualifications to perform the scope of work outlined in the RFP, Gold Star is the largest K-12 school-dedicated solutions provider in the nation. Gold Star's qualifications and experience that allow us to complete the RFP's scope of work include:

- An entire company dedicated to solutions-driven support for K-12 Child Nutrition Programs.
- An extensive K-12 product catalog of 7,700 school-compliant products.
- Dedicated K-12 Account Specialist and Sales Manager for every customer to address day-to-day operations and high-level proactive account management.
- Partnership affiliations with advocacy groups including Good Food Procurement, California Thursday, the Community Alliance with Family Farmers, and School Food Focus.
- Formulation Statements/CN Labels conveniently linked to the online product catalog.
- Our technology solutions are customer-driven; reports and product specification information are available online at your fingertips when you need them.
- We have a state-of-the-art warehouse management system that ensures full traceability of the foods received, stored, and shipped from our warehouse locations.

## Past Performance & Delivery

Our responses reflect how Gold Star Food's compelling capabilities uniquely position us to help districts deliver good eating habits and impact children's abilities to reach their full potential. Gold Star is proud to be a current vendor to South Bay Purchasing Cooperative and we are proud of our service levels. During 7/11/22-6/2/23, Gold Star supported the district in the following ways:

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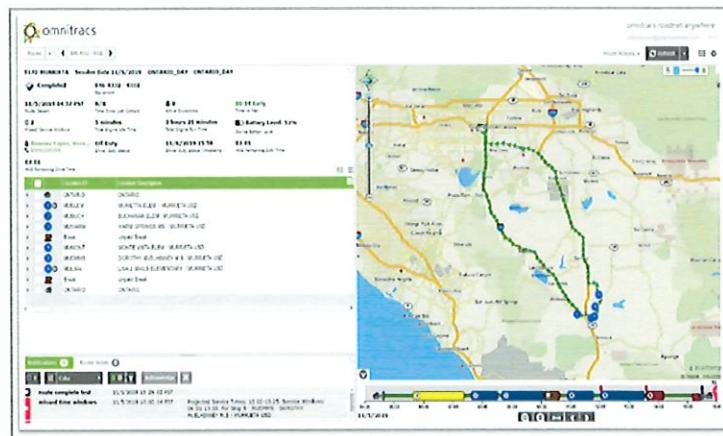


## GOLD STAR FOODS

- Gold Star Foods shipped 194,686 cases, made 2,293 site deliveries, and averaged 47 deliveries per week.

Our current California delivery fleet consists of 50 bobtail trucks, 4 vans, 92 tractors, and 106 trailers. We have 164 active drivers (part-time and full-time) on staff in California.

Gold Star uses OmniTracs software. OmniTracs is a real-time transportation management system that allows for visibility to the K12 Customer Service team to ensure on-time deliveries. Each route is mapped from start to finish with timing for delivery at each location. Routes are monitored and potential delays are identified and communicated to customers with updated delivery times.



DriveCam is an integrated camera feature that monitors drivers and the truck throughout the entire delivery process. Monitored by an independent company, actual recording begins at the time of a noted incident (evasive maneuver, heavy braking, speeding, etc.). The event is recorded for 7 seconds before and 4 seconds after to identify the potential issue. DriveCam ensures the safety of our drivers and those in our local communities.



Please find enclosed our DOJ and Fleet List.



# OLD STAR FOODS

## Sustainability

At Gold Star Foods, we exist to simply and sustainably nourish the specialized needs of our customers and communities. Once again, we find ourselves at the forefront of progress with our GROWING FORWARD initiative to secure and support sustainable food options, logistics and product sourcing.

The goal of our Growing Forward Sustainability Initiative is to bridge the gap between sustainable farming and school menus by building local farm-to-table partnerships and assisting schools with grants, all with full supply chain transparency. Our plan includes supporting schools with:

- Vendor Sourcing: Good Food Purchasing Program Values, Local Farms
- Vendor Auditing and Scoring
- Data Collection for Schools
- Supply Chain Transparency

Gold Star Foods Sustainability Vision: As a foundation to becoming the most-valued and sought after specialized food partner, Gold Star Foods owns sustainability through partnerships with farmers and end users to achieve nutritional sustainability in schools.

*Please find enclosed our Sustainability Flyer.*

## Food Safety Program (HACCP Plan)

Safety is Gold Star's highest priority. We are recognized as a leader in food safety within the industry, ensuring that all foods served are the healthiest and safest available. Safety is not only about the foods that are procured, but also the entire movement of foods throughout our organization and to the school district.

Gold Star is recognized as a leader in the school foodservice industry and is the first K-12 distributor in California to be certified as a Safe Quality Food (SQF) Level II facility. This certification is recognized as the most stringent food safety program meeting Global Food Safety Initiatives. All Gold Star's facilities achieve this designation. This certification also ensures our compliance with the updated standards outlined in the Food Safety Modernization Act. Many recognize HACCP as the standard for food safety, however, within the SQF certification, HACCP is only 1 of 12 of SQF's critical measures of food safety compliance.

One critical aspect of the SQF program is a robust product hold/recall program. Our product recall program originates in one of four ways:

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1. Notification from a regulatory agency
2. Response to a customer complaint
3. Announcement by a manufacturer
4. Announcement through a specific distribution channel

Recalls can occur at any stage within the distribution process: receiving, storage, delivery, and even after the product has been received and utilized by our partner school districts. Gold Star collects hold/recall contact information for our partner districts and contacts those team members via email and phone with information pertaining to the recall. Because of the immediate nature of recalls, Gold Star handles this process internally and will not outsource this activity to a 3<sup>rd</sup> party entity.

*Please find enclosed our HACCP/Food Defense/Recall Documents.*

#### Conclusion

Gold Star Foods understands that nutrition during the school years is crucial for the physical, mental, and psychosocial development of children and adolescents aged 6 to 19 years. Attending classes hungry severely impacts children's and adolescents' abilities to learn, to thrive, and to realize their full potential.

As an existing food distributor to South Bay Purchasing Cooperative, we are confident in our ability to supply your district with an innovative business model that will ensure your success utilizing an effective and efficient model without compromising the level of service expected in the school nutrition industry.

We thank you for considering Gold Star for this opportunity and are available to discuss our response in more detail as appropriate.

Respectfully,

John Cho - Vice President of Revenue Management

A handwritten signature in blue ink that reads "John Cho" followed by "Vice President of Revenue Management" and "Gold Star Foods". The signature is fluid and cursive.

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GOLD STAR FOODS

**TORRANCE UNIFIED SCHOOL DISTRICT –  
THE SOUTH BAY PURCHASING COOPERATIVE  
REQUEST FOR PROPOSAL  
SS23.24-24.28  
Snack and Staples Distribution**

Due: June 5, 2023 @ 9:00 a.m.

**GOLD STAR FOODS BID RESPONSE ENCLOSED**

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# GOLD STAR FOODS

## Leaders of Tomorrow with the Promise of a Sustainable Future

Gold Star Foods has always been a leader when it comes to feeding students. Once again, we find ourselves forefront of progress with our forward-thinking **GROWING FORWARD** initiative to serve our schools as well as our communities with long term sustainable food options. This means community gardens, waste recovery programs, Farm 360 tours and more, all in the name of providing a better path forward for everybody involved.



## GOLD STAR FOODS' Growing Forward Sustainability Initiative

### OUR MISSION

Gold Star Foods bridges the gap between sustainable farming and school menus by building local farm-to-table partnerships and assisting schools with grants, all with full supply chain transparency.

### OUR PLAN

- Bridging the partnership
- Vendor Sourcing: Good Food Purchasing Program Values, Local Farms
- Vendor Auditing and Scoring
- Data Collection for Schools
- Supply Chain Transparency

### OUR VISION

As a foundation to becoming the most-valued and sought after specialized food partner, Gold Star Foods owns sustainability through partnerships with farmers and end users to achieve nutritional sustainability in schools.

### FARM TO SCHOOL

- Community connection with local farms
- Nutritional local grown meals for students
- Student awareness on food system

### CENTER FOR GOOD FOOD PURCHASING

- Local Economies • Environmental • Sustainability
- Valued workforce • Animal Welfare • Nutrition •



## BRINGING SUSTAINABILITY TO LIFE

To assist schools in Grant access and Supply Chain Transparency while serving the local Farms and Small Businesses bringing revenue back into the community.

- » Increasing healthy food offerings at school
- » Raising awareness about health and nutrition
- » Getting students to try new fruits & vegetables
- » Teaching students about local agriculture

- » Improving the health curriculum
- » Integrating health and nutrition information into other subjects, such as math, science, and language arts

Reach out to introduce yourself, and let's see what we can do for you.

(800) 540-0215

[www.goldstarfoods.com](http://www.goldstarfoods.com)



@goldstarfoods



A GS Foods Group Company

## **Torrance Unified School District**

Request for Proposal No. SS23.24-27.28  
Snack and Staples Distribution

For

## *The South Bay Purchasing Cooperative*

*Manhattan Beach USD, Culver City USD, Santa Monica Malibu USD,  
Palos Verdes Peninsula USD, Torrance USD, Redondo Beach USD, Lennox SD, Lawndale ESD*

<b>Issue Date</b>	<b>May 9, 2023</b>	<b>8:00am</b>
<b>First Publication</b>	<b>May 9, 2023</b>	<b>The Daily Breeze</b>
<b>Second Publication</b>	<b>May 16, 2023</b>	<b>The Daily Breeze</b>
<b>Public Questions Deadline</b>	<b>May 22, 2023</b>	<b>12:00pm</b>
<b>Proposal Submission Deadline</b>	<b>May 30, 2023</b>	<b>June 5, 2023</b>
<b>Public Bid Opening</b>	<b>May 30, 2023</b>	<b>June 5, 2023</b>
<b>Expected Board Approval</b>	<b>June 20, 2023</b>	<b>7:00pm</b>

Amended 5/15/23 (Extension of Submission Deadline and BID Opening)

**Gold Star Foods**

South Bay Purchasing Co-op  
Snack and Staples Distribution  
RFP No. SS23.24-27.28

The Torrance Unified School District on behalf of the South Bay Cooperative, comprised of Culver City USD, Lawndale ESD, Lennox USD, Manhattan Beach USD, Palos Verdes Peninsula USD, Torrance USD, Redondo Beach USD and Santa Monica-Malibu USD (hereinafter referred to as SFA), is requesting proposals for a responsible vendor (hereinafter referred to as Respondent) to provide distribution of Commercial Frozen and Processed Commodities for the 2023-24 school year to assist SFAs with operating the USDA Child Nutrition Programs.

Electronic solicitation documents are available at <https://www.tUSD.org/nutrition-services/nutritional-resources>

To request the documents by email, please contact Kathleen Cole at [cole.kathleen@tUSD.org](mailto:cole.kathleen@tUSD.org) or 310-972-6351.

Due Date:

The SFA will accept all proposals received on or before **May 30 June 5, 2023** by 9:00am. The SFA will not accept proposals that are received after the deadline.

The Public Opening will be held at Torrance Unified School District's Classified Conference Center at 2335 Plaza del Amo, Torrance, CA 90501 at 11:00am on **May 30 June 5, 2023**.

The SFA reserves the right to reject any or all proposals and to waive any errors or corrections in a proposal or the proposal process. The SFA will award the contract based on a review and analysis of the proposals that will determine which one best meets the needs of the SFA.

How to Submit a Response:

Respondents must submit proposals **both** electronically and via hard copy in writing. Submit electronically by sending an email with the subject line: "Proposal - SBPC Snack and Staples distribution RFP" to [cole.kathleen@tUSD.org](mailto:cole.kathleen@tUSD.org). Submit hard copies via postal mail or hand-deliver to ATTENTION: Nutrition Services 2335 Plaza del Amo, Torrance CA 90501, but they must be received before the RFP closing date of **May 30 June 5, 2023** by 9:00am.

All pages of the Proposal must be completed and submitted in ink or typewritten. Unit price for all line items must be shown where required on the Attachment B: SBPC\_Proposal Worksheet (Usage Report). Prices should be stated in units specified herein. All forms must be thoroughly completed and signed by the prospective vendor. A Respondent Checklist is included (page 6) to assist respondents in returning a complete bid package. Attachment B: SBPC\_Proposal Worksheet (Usage Report) must be returned in Excel format on a data storage device with Proposal documents.

**Amended 5/15/23 (Extension of Submission Deadline and BID Opening)**

The right is reserved to reject any or all bids. Bids may be rejected on grounds of non-responsiveness or non-responsibility. Bids are subject to acceptance at any time within ninety (90) days after opening of the same unless otherwise stipulated. Unsolicited items, services, or incentives offered as part of the bid response will not be evaluated or considered in the award process.

**Respondent Questions:**

The SFA will record and provide answers to any questions or requests for clarifying information about the solicitation during the question and answer period.

How to submit questions: Submit electronically by sending an email with the subject line: "Questions - SBPC Snack and Staples distribution RFP" to [cole.kathleen@tusd.org](mailto:cole.kathleen@tusd.org).

Submit questions by May 22, 2023 by 12:00pm. Questions will be answered in writing on or by May 24, 2023. Answers will be posted on this webpage alongside the solicitation documents:  
<https://www.tusd.org/nutrition-services/nutritional-resources>.

**Scope of Work:**

This Request for Proposal (RFP) is for the pricing of distribution of end products using USDA Foods as made available by USDA to the State of California and the Super Cooperative and for commercial food products (grocery and frozen). Please bid your lowest prices for the services on the Attachment B: SBPC\_Proposal Worksheet (Usage Report). Before bidding, please read this document to its entirety to fully understand the project. Respondent must have a storage facility approved by the California Department of Education Food Distribution Division to receive, store, handle, and distribute Processed USDA Foods.

**Duration of Contract:**

Minimum contract term is one (1) year. Quoted prices must stay in effect for one (1) year beginning on July 1, 2023 through June 30, 2024. This contract may be extended (by mutual consent expressed in writing) for up to four (4) additional one (1) year increments (total potential bid life of five (5) years from Board of Education award).

The extension may be granted on a year-by-year basis provided that the District has deemed the products and services of the vendor satisfactory. Agreement prices that are subject to increase for each period shall be based upon a percentage increase in the annual Consumer Price Index (C.P.I.) for all urban consumers for the Los Angeles area.

**Method of Pricing:**

Pricing must be provided for the following number of delivery drops:

- Single drop
- 2-5 drops
- 6+ drops

Pricing for distribution shall be offered in two categories: (1) Processed USDA Foods End Products and Commercial Equivalents, and (2) additional commercial food products (frozen and groceries).

(a) Processed USDA Foods End Products and Commercial Equivalents:

**Amended 5/15/23 (Extension of Submission Deadline and BID Opening)**

Quote a per case delivered cost for all items listed on the Proposal Worksheet. Provide prices for the items only as specified on the Proposal Worksheet. Equal products may be offered that meet the same specifications as those listed. Notate any equal products accordingly on the Proposal Worksheet. Please include the pack size for each requested item.

(b) Commercial Food Products – Frozen and Groceries: Additional commercial food products – frozen and groceries should be quoted as specified on the Proposal Worksheet. Quote a per case delivered cost for all items listed.

(c) Bottom line (all-or-nothing): the total cost of the goods or services is evaluated; all products/services are awarded together.

(d) Additional Items: Additional items may be added to this Proposal, not to exceed 10% of the value of the award. The District(s) shall contact the successful vendor for pricing on additional items to be added to the Proposal award at any time during the bid period.

#### Delivery Requirements:

Attachment A: SBPC\_District Information and Delivery Schedule. Please refer to the attached document for general information and delivery schedules for each district in the South Bay Purchasing Co-op. Deliveries shall be required at the following locations, times, and frequencies. Upon award of bid, Respondent shall keep sufficient stocks of product and service material to ensure prompt delivery and service schedules. Minimum quantities required in order for the District to place orders for needed items must be clearly indicated on the proposal forms.

Once a mutually agreed upon delivery schedule is established between the Distributor and the member district(s), timely delivery of all orders is expected. If the Distributor is unable to meet confirmed delivery schedule(s), as agreed upon, then after a one (1) hour grace period, the District reserves the right to assess a penalty payment to the Distributor for each instance in the amount of \$100 per late delivery per site, and deduct from the Distributor's invoice the penalty payment. The District reserves the right to refuse a late delivery and will assume no financial obligation if the delivery is refused. A "late delivery" is defined as a delivery outside of the agreed upon delivery window with each District, whether it is early, or before the delivery window or late, or after the delivery window. Early deliveries may disrupt local city ordinances. Also, delivery to that site will be rescheduled, to ensure no disruption to service.

If, at any time, a delivery cannot be made within one (1) hour of scheduled time, the Vendor/Driver must notify the school/site to negotiate an alternate delivery time or day. The District may refuse unscheduled deliveries at the Vendor's expense. Frequent occurrences may result in cancellation of the Contract. The District shall be entitled to bill/deduct from payments to the Vendor the rate of \$100 per delivery per site for any and all late deliveries.

All freight charges must be included in the bid price. Any minimum delivery amounts must be listed with the bid price.

Vendor must deliver frozen and refrigerated items in a delivery truck equipped with a freezer and/or refrigerator.

Amended 5/15/23 (Extension of Submission Deadline and BID Opening)

Purchasing and Ordering Requirements:

The Distributor must offer an active website to allow online ordering and reporting. District(s) must have online access to sales reports, USDA Foods (a.k.a. commodity) balances, and other reports as needed.

Respondent must provide each district an experienced and responsive K-12 customer service representative with whom the District can communicate daily, and without unreasonable delay, through e-mail and by phone.

Respondent must provide the Buy American Statement for requested items upon request. Vendors must certify that all food products are processed in the United States. Vendors must certify the percentage of United States content, by weight or volume, of the food components of processed food products supplied to SFA.

Shortages/substitutions must be communicated with advanced notice more than 24 hours of delivery date with an equivalent substitute suggestion and price and quantity matched with the original item requested.

When an emergency delivery (request for a delivery other than normal delivery date) is needed, vendor must accept request and make delivery within 24-48 hours.

If the SFA requests to add-on additional items to an upcoming order, the deadline is acceptable to 4:00pm the day before delivery.

**NO MINIMUM OR MAXIMUM QUANTITIES, ORDER CHARGES, OR LIMITATIONS UPON NUMBER OF ORDERS.** The District does not guarantee orders in these amounts nor shall orders be limited to these specific figures. This is an indefinite-quantity bid, however the quantities listed are a good faith estimate. Respondents shall not specify minimum or maximum quantities or charges for order types, unless specifically allowed on the bid form. Unlimited orders within the term of the contract shall be allowed to the District at prices quoted. The estimated quantities listed on the Proposal Worksheet are for the purposes of forecasting and not to be considered a promise to purchase.

The provisions of the contract shall in no way prohibit the District from making an incidental purchase from another supplier for the same services listed herein.

List of Products/Services to Be Purchased (including specifications)

Attachment B: SBPC\_Proposal Worksheet (Usage Report). On the Excel spreadsheet provided, indicate the delivered cost per case for all items listed. Please provide pricing for the brand name listed or an item as an equal product to the brand name specified. Upon request, the respondent will be required to provide the SFA with a product specification sheet and sample case for taste testing for SFA staff and a selected number of students to ensure that the product is an equal product to the brand name specified.

**Award of Proposal**

The award of this bid will be made to a single responsive and responsible Respondent who meets the terms and conditions of the bid. Proposals found to satisfy the minimum qualification requirements will be

**Amended 5/15/23 (Extension of Submission Deadline and BID Opening)**

evaluated against the evaluation criteria shown below by a review committee. "Minimum qualifications" shall mean: complete proposals meeting all RFP instructions and conditions, received by the due date and time.

Following the receipt of Proposals, Respondent shall be ranked based on the following criteria:

Evaluation Criteria	Description and Points Awarded	Points Based On	Max. Points
Pricing	<p><b>31 Points:</b> Lowest priced bid.</p> <p><b>26 Points:</b> Second lowest priced bid.</p> <p><b>21 Points:</b> Third lowest priced bid.</p>	Itemized Bid List	31
Service, Satisfaction, and Previous Performance	<p><b>20 Points:</b> Proven ability to provide excellent service as demonstrated by references &amp; vendor questionnaire that show:</p> <ul style="list-style-type: none"><li>• Prompt responses and satisfactory resolution to requests for information and complaints &amp; issues</li><li>• Courtesy and responsiveness to all district personnel at all times</li><li>• Ready access to decision-making executives and assigned point of contact.</li><li>• Ongoing product market updates and communication regarding product availability to identify best priced seasonal products.</li></ul> <p><b>0 Points:</b> References and/or vendor questionnaire that demonstrate poor performance or inability to meet criteria described above.</p>	<ul style="list-style-type: none"><li>• Reference forms</li><li>• Responses to Vendor Questionnaire – #2, #4, #6, #7, #8, #9, #14, #15, and #16</li></ul>	20

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Delivery	<p><b>20 Points:</b> Ability to deliver within the District's designated time/days &amp; positive references of timely &amp; accurate delivery.</p> <p><b>14 Points:</b> Ability to deliver within District's designated time but on alternate delivery days &amp; positive references of timely &amp; accurate delivery</p> <p><b>0 Points:</b> Unable to meet District's designated delivery time &amp; days and/or negative references of frequent untimely and/or inaccurate deliveries even if delivery time &amp; days can be met.</p>	<ul style="list-style-type: none"> <li>•Reference forms</li> <li>•Responses to Vendor Questionnaire – #1, #2, #3, #6, #7, #8, #11</li> </ul>	20
Safety Records and Controls	<p><b>8 Points:</b> Proposing Bidder can provide evidence, in the form of a written Food Safety &amp; Security Program OR HACCP Plan, that it has a minimum of appropriate safety controls in place and follows the best food-safety practices in that:</p> <ul style="list-style-type: none"> <li>•Proposer's staff are properly and regularly trained in current safety procedures,</li> <li>•The proposer's facilities are regularly inspected by accredited agencies and proposer's facilities are favorably assessed in those inspections. The proposer promptly and appropriately addresses safety issues raised by food-safety inspections or otherwise.</li> <li>•If needed, the proposer's record-keeping program is such that the proposer would be able to promptly trace any product to its original supplier and source of origin.</li> <li>•Proposing Bidder can provide evidence that it has a Product Recall Procedures and Pest Control Policy in place.</li> </ul> <p><b>0 Points:</b> Unable to meet or provide above specified criteria.</p>	<ul style="list-style-type: none"> <li>•HACCP Plan or Food Security and Safety Program</li> <li>•Reference forms</li> <li>•Responses to Vendor Questionnaire – #3, #4, #11</li> </ul>	8

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Technology and Reports	<p><b>8 Points:</b> Availability of online ordering with order confirmation. Ability to provide velocity reports, monthly statements and weekly price lists.</p> <p><b>6 Points:</b> Ability to provide online ordering and weekly price lists. Unable to provide velocity reports and/or monthly statements.</p> <p><b>3 Points:</b> Availability of placing e-mail orders with order confirmation. Ability to provide velocity reports, monthly statements and weekly price lists.</p> <p><b>0 Points:</b> Unable to provide e-mail or online ordering.</p>	•Responses to Vendor Questionnaire – #5, #10	8
Local Sourcing	<p><b>8 Points:</b> Ability to provide 50% or more products sourced within 250 miles.</p> <p><b>6 Points:</b> Ability to provide 30-49% of products sourced within 250 miles.</p> <p><b>2 Points:</b> Ability to provide 20-29% of products sourced within 250 miles.</p> <p><b>0 Points:</b> Unable to source more than 19% of products within 250 miles.</p>	•Responses to Vendor Questionnaire – #12, #13	8
Reporting Tracking Mechanisms	<p><b>5 Points:</b> Can currently generate reports to show % of local products provided.</p> <p><b>4 Points:</b> Can currently generate reports to show % of local products provided.</p> <p><b>3 Points:</b> Is willing to develop reporting/tracking mechanisms.</p> <p><b>0 Points:</b> Cannot generate reporting/tracking mechanisms.</p>	•Responses to Vendor Questionnaire – #13	5

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TOTAL POINTS:

100

Each Proposal will be evaluated based on criteria and priorities defined by the District, with specific attention to those features, functional and technical aspects noted for each section. The District's evaluation panel will award the contract based on the prospective vendor submission that best meets the needs of the District with regard to the RFP specifications contained herein. Presentations/Interviews (if needed) may be requested by the evaluation panel. Vendors are advised that award may be made without interviews or further discussion.

If presentations/interviews are needed, Respondent will receive notification to interview with evaluation panel.

A Respondent must be able to deliver the items within the required delivery date(s) in order to be declared responsive to this bid. The District reserves the right to make no award at all, reserves the right to reject any and all bids and to waive any irregularity or discrepancy associated with this bid.

Unsolicited services or incentives offered as part of the Proposal response will NOT be evaluated or considered in the award process.

The SFA reserves the right to negotiate the final terms and conditions of the contract, which may differ from those contained in the proposal, provided the SFA considers such negotiation to be in its best interest. Any change in the terms and conditions must not create a material change, which is any alteration or modification to the original terms stated in the RFP that would have resulted in different proposals from all respondents. A material change will require the SFA to rebid the contract.

#### **Respondent Checklist**

This checklist is provided as a convenience to assist Respondents in ensuring that a complete bid package is returned. It is not represented as being comprehensive and compliance therewith does not relieve the Respondent of responsibility for compliance with any bid requirement which may not be mentioned specifically in this checklist. Completed original documents with original signature are required; fax or email documents will not be accepted.

All of the listed items must be fully completed and returned to constitute a complete bid package. It is not necessary to return the checklist with the Proposal.

Check ✓	Page(s)	<b>Respondent Checklist</b>

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✓	Page 26	Request for Proposal Signature Page
✓	Separate Excel document	Respondent Questionnaire (Attachment C: SBPC_Respondent Questionnaire)
✓	Page 24	References
✓	Submit Plan	HACCP Plan
✓	Attachment D: SBPC_Non-Collusion Declaration	Non-Collusion Declaration
✓	Attachment E: SBPC_Suspension and Debarment Certification	Suspension and Debarment Certification
✓	Attachment F: SBPC_Disclosure of Lobbying Activities	Disclosure of Lobbying Activities
✓	Attachment G: SBPC_Iran Contracting Act Certification	Iran Contracting Act Certification

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✓	Attachment H: SBPC_China Prohibition Certification	China Prohibition Certification
✓	Separate Excel document	Pricing [Attachment B: SBPC_Proposal Worksheet (Usage Report)]. <i>(Completed Excel spreadsheet must be emailed.)</i>

#### Terms and Conditions

**Acceptance of Bids** – The District reserves the right to reject any or all Bids and to select individual items. Bids may be rejected on grounds of non-responsiveness or non-responsibility. The District does NOT guarantee that all items shown on this Bid will be purchased. The right is reserved to purchase additional quantities at the Bid prices during the period this Bid is in force. It is not intended that large variations from the listed quantities will be made, but quantity additions or deletions shall be at the option of the District. The District reserves the right to reject any or all bids or waive any irregularities or informalities in any bids or in the bidding.

**Addendum** – Any and all changes to this contract must be made in writing and agreed to by the District. Performance by the Successful Bidder will be considered agreement with the terms of this contract.

**Alteration of Bid Text** – Changes in or additions to the Bid, as well as any attachments, amendments or other official correspondence related to this Bid may not be manually, electronically or otherwise altered by Bidder or Bidder's agent(s). Recapitulations of the work proposed upon, alternative Bids, or any other modification of the Bid which is not specifically called for in the award agreement documents may result in the District's rejection of the Bid as not being responsive to the invitation to Bid. No oral or telephonic modification of any Bid submitted will be considered and a telegraphic modification may be considered only if the postmark evidences that a confirmation of the telegram duly signed by the Bidder was placed in the mail prior to the opening of Bids.

**Anti-discrimination** – Bidder shall certify that it is an Equal Opportunity Employer and has made a good faith effort to improve minority employment and agrees to meet Federal and State guidelines. No discrimination shall be made in the employment of persons upon public works in this project because of the sex, race, color, national origin or ancestry, religion, or handicap of such personnel.

**Assignment of Rights or Obligations** – Successful Bidder may not assign, transfer, or sell any rights or obligations resulting from this Bid without first obtaining the specific written consent of the District. The Successful Bidder shall not assign or subcontract the work or any part thereof, without the previous written consent of the District, nor shall he assign, by power of attorney or otherwise, any of the money payable under this contract unless written consent of the District has been obtained. No right under this contract, or claim for any money due or to become due hereunder shall be assessed against the District or persons acting for the District, by reason of any so-called assignment of this contract or any part thereof, unless such assignment has been authorized by the written consent of the District. In case the contractor is permitted to assign monies due or to become due under this contract, the instrument of assignment shall contain a clause subordinating the claim of materials supplied for the performance of the work.

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**Authority of District** – Subject to the power and authority of the District as provided by law in this contract, the District shall in all cases determine the quantity, quality, and acceptability of the materials and supplies for which payment is to be made under this contract. The District shall decide the questions that may arise relative to the fulfillment of the contract or the obligations of the Bidder hereunder.

**Authorized Distributor** – Successful Bidder must be an Authorized Distributor for the product offered, or with Bidder's quote, Bidder must submit documentation from an Authorized Distributor from whom Bidder has purchased the specified materials.

**"Best Served On" Information** – The District requests that the Successful Bidder provides a "best served on" date or "use by date" for any pre-cut or processed products. Adequate use of time is requested and distributor shall follow appropriate procedures for First In, First Out (FIFO) stock rotation system. The distributor agrees to permit inspection of delivered items and the right of rejection of inferior merchandise.

**Bid Negotiations** – A Bid response to any specific item of this Bid with terms such as "negotiable," "will negotiate," or similar, will be considered non-responsive to that specific item.

**California Public Records Act** – Responses to this RFP will become the property of the District and subject to the California Public Records Act, Government Code sections 6250 et seq. Those elements in each response that are trade secrets as that term is defined in Civil Code section 3426.1(d) or otherwise exempt by law from disclosure and which are prominently marked as "TRADE SECRET," "CONFIDENTIAL," or "PROPRIETARY" may not be subject to disclosure. The District shall not be liable or responsible for the disclosure of any such records including, without limitation, those so marked if disclosure is deemed to be required by law or by an order of the Court. A Bidder that indiscriminately identifies all or most of its response as exempt from disclosure without justification may be deemed non-responsive. In the event the District is required to defend an action on a Public Records Act request for any of the contents of a response marked "Confidential," "Proprietary," or "Trade Secret," the Bidder agrees, by submission of its response for the District's consideration, to defend and indemnify the District from all costs and expenses, including attorneys' fees, in any action or liability arising under the Public Records Act.

**Cancellation of Contract** – The District may cancel this contract without cause at any time by giving thirty (30) days' written notice to the Successful Bidder. The District may cancel this contract with cause at any time by giving ten (10) days' written notice to the Successful Bidder. Cancellation for cause shall be at the discretion of the District and shall be, but is not limited to, failure to supply the materials, equipment, or service specified within the time allowed or within the terms, conditions, or provisions of this contract. The Successful Bidder may not cancel this contract without prior written consent of the District.

**Cancellation for Insufficient or Non-Appropriated Funds** – The Bidder submitting a Bid hereby agrees and acknowledges that monies utilized by the District to purchase the items quoted is public money acquired by the District from public sources and is subject to variation. The District fully reserves the right to cancel this Bid at any time and/or to limit quantities of items due to non-availability or non-appropriation of sufficient funds

**Cancellation of Solicitation** – The District may cancel this solicitation at any time.

**Clarification, Corrections or Changes to Specifications** – All clarifications, corrections, or changes to the solicitation documents will be made by Addendum only. Bidders shall not rely upon interpretations, corrections, or changes made in any other manner, whether by telephone, in person, or in email. Interpretations, corrections, and changes shall not be binding unless made by the Addendum. All Addenda issued shall become part of the Agreement documents. Addenda will be sent to all known solicitation holders by email, and posted on the BIDS tab of the District website. It is the Bidder's sole responsibility to ascertain that it has received all Addenda issued for this solicitation.

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All Addenda must be acknowledged and returned on or before the Submittal Deadline unless otherwise directed by an Addendum.

**Competency of Bidders Submitting a Bid** – No Bid will be accepted from or contract awarded to a contractor who is not licensed in accordance with the law, to whom a proposal form has not been issued by the District and who has successfully performed on projects of similar character and scope to the proposed work. A representative of the District, prior to contract award may examine the business premises of any Bidder submitting a Bid. Bidders submitting a Bid shall agree to fully comply with all City, State and Federal laws, regulations and ordinances governing performance of an awarded contract. It will be the responsibility of the contractor to obtain any clearances necessary for completion of the contract.

**Compliance with Fair Employment Practice Act** – Bidder agrees in accordance with Section 1735 and 1777.6 of California Labor Code, and the California Fair Employment Practice Act (Sections 1410-1433) that in the hiring of common or skilled labor for the performance of any work under this contract, or any subcontract hereunder, no Contractor, material supplier or vendor shall, by reason of race, color, national origin or ancestry, or religion, discriminate against any person who is qualified and available to perform the work to which such employment relates.

**Compliance with OSHA** – Bidder agrees that all item(s) offered comply with all applicable Federal and the State Occupational Safety and Health Act, laws, standards and regulations, and that Bidder will indemnify and hold the District harmless for any failure to so conform.

**Contract Incorporation** – This contract embodies the entire contract between the District and the Bidder. The parties shall not be bound by or be liable for any statement, representation, promise, inducement or understanding of any kind or nature not set forth herein. No changes, amendments, or modifications of any of the terms or conditions of the contract shall be valid unless reduced to writing and signed by both parties. The complete contract shall include the entire contents of the RFP solicitation, all addenda, all of Proposer's successful submittal, supplemental agreements, and any and all written agreements which alter, amend or extend the contract.

**Cost of Bid Preparation** – Cost of preparation of the response to this RFP is solely the responsibility of the Bidder submitting a Bid. The District accepts or implies no liability in the cost of preparation.

**Damage** – The Successful Bidder shall be held responsible for any breakage, loss of the District's equipment or supplies through negligence of the Successful Bidder or Successful Bidder's employee while working on the District's premises. The Successful Bidder shall be responsible for restoring/replacing any equipment, facilities, etc., so damaged. The Successful Bidder shall immediately report to the District any damages to the premises resulting from services performed under this contract.

**Definitions** – Responsible: a bidding party possessing the skill, judgment, integrity and financial ability necessary to timely perform and complete the contract being bid. Responsive: a RFP which meets all of the specifications set forth in the RFP.

**Delivery Vehicle Conditions** – All vehicles and containers used for transporting foodstuffs must be kept clean and maintained in good repair and condition in order to protect foodstuffs from contamination, and must be designed and constructed to permit adequate cleaning and/or disinfection.

**Discontinued Items and Product Substitution** – In the event an item awarded under this contract is discontinued, the Successful Bidder is required to notify the District's Food and Nutrition Services Director immediately. Contract items that are discontinued by their manufacturer during the term of the contract may be substituted with a same or similar item only if it is equal or exceeds the specifications of the original item. Successful Bidder must submit written

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documentation via email or hard copy from the manufacturer of discontinuation and a sample of the substituted item. The District will not allow substitutions without prior approval. The substitute item shall then be evaluated by the Food and Nutrition Services Director to determine if the substitute item is an equivalent of the specified item. Additionally, the price of any authorized substitute product must be equal to or less than the contracted price of the item being replaced. Authorization of a substitute product shall be the sole discretion and with authorization/approval of the Food and Nutrition Services Director.

**District Requirements** – The quantity shown is the estimate of consumption for the contract period. The needs of the District may be substantially more or less than such referenced quantities. The articles, supplies or services listed in the RFP and required during the contract period shall be ordered and purchased from the Successful Bidder(s) during such period. The District shall have the right to issue purchase orders up to and including the last day of the contract period even though the time provided for delivery may extend beyond such period. NO MINIMUM OR MAXIMUM QUANTITIES, ORDER CHARGES, OR LIMITATIONS UPON NUMBER OF ORDERS. The District does not guarantee orders in these amounts nor shall orders be limited to these specific figures. This is an indefinite-quantity bid, however the quantities listed are a good faith estimate. Respondents shall not specify minimum or maximum quantities or charges for order types, unless specifically allowed on the bid form. Unlimited orders within the term of the contract shall be allowed to the District at prices quoted. The estimated quantities listed on the Proposal Worksheet are for the purposes of forecasting and not to be considered a promise to purchase. The provisions of the contract shall in no way prohibit the District from making an incidental purchase from another supplier for the same services listed herein, if the price is significantly lower, or the product is continuously out of stock or unavailable.

**Energy Policy and Conservation Act Compliance** – In performance of this contract, the Bidder and District shall recognize mandatory standards and policies relating to energy efficiency, which are contained in the state conservation plan issued in compliance with the Energy Policy and Conservation Act (P.L. 94-163, 89 Stat 871).

**Environmental Protection Agency Compliance** – In performance of this contract, the Bidder and District shall comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA). [2 CFR 200 Appendix II(G)]

**Errors and Corrections** – The Bid submitted must not contain any erasures, interlineations, or other corrections unless each such correction creates no inconsistency and is suitably authenticated by signatures/initials of the person or persons signing the Bid. Correction of any such errors shall be made prior to the Bid opening only. In the event of inconsistency between words and figures in the Bid price, words shall control figures. In the event that the District determines that any Bid is unintelligible, inconsistent or ambiguous, the District may reject such Bid as not being responsive. The Bid cannot be corrected after the Bid opening.

**Examination of Bid Documents** – Bidders submitting a Bid shall thoroughly examine and be familiar with the specifications. The failure or omission of any Bidder submitting a Bid to receive or examine any Bid document(s), forms, instruments, Addendum or other document there existing shall in no way relieve any Bidder submitting a Bid from obligations with respect to this Bid or to the contract. The submission of a Bid shall be taken as prima facie evidence of compliance with this section.

**Examination of Locations** – It shall be the responsibility of the Successful Bidder to establish knowledge of the District and the specific delivery locations to familiarize him/herself with the access and egress, construction or building difficulties and method of delivery, all of which could affect the Successful Bidders ability to service the District. It shall be the responsibility of the Successful Bidder to cope with all these eventualities.

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**Failure to Comply with Instructions** – Failure to comply with any of the instructions stated in the Bid documents may result in rejection of the Bid. Any party submitting a Bid shall not contact, or lobby any District Board member, official, employee, agent or representative during the Bidding process including up to the date of Board action, except as specified in the Bid for contact. Any party attempting to influence the Bid including the submittal, review process and awarding of the Bid will have their Bid rejected for violating this term and condition of the Bid. Any party, individual, group or firm, not submitting a Bid, but which may have a financial or business interest in the award of the Bid shall not contact or lobby any District Board member, official, employee, agent, contractor or representative, including up to the date of Board action. Any and all public comment regarding the Board's action in the award of this Bid will be accepted on the date of Board action in a public meeting pursuant to the Brown Act.

**Fingerprinting of Employees** – The Successful Bidder agrees to comply with all provisions of Education Code section 45125.1 regarding the submission of employee fingerprints to the California Department of Justice and the completion of criminal background investigations of its employees. The Successful Bidder shall not permit any employee to have any contact with District pupils until such time as the Successful Bidder has verified in writing to the governing board of the District that the employee has not been convicted of a felony, as defined in Education Code section 45122.1. The Successful Bidder's responsibility shall extend to all employees, subcontractors, agents, and employees or agents of subcontractors regardless of whether those individuals are paid or unpaid, concurrently employed by the District, or acting as independent contractors of the Successful Bidder. Verification of compliance with this section and the Criminal Background Investigation Certification that may be required with this Agreement shall be provided in writing to the District prior to each individual's commencement of employment or performing any portion of the Services and prior to permitting contact with any student.

**FOB Destination Pricing** – All shipments shall be made FOB destinations. FOB destination indicates that the seller is responsible for shipment until it is tendered to the District. The District will not pay for shipping and handling, nor shall the District pay for any fuel surcharges that are not indicated herein. If the material is not received within the time specified for delivery, it will be received at the discretion of the District. Should it be necessary to refuse delivery of any material contained in the Bid document, the Bidder shall be responsible for the cost of retrieving the merchandise in question.

**Formation of Contract** – Proposer's signed Proposal and District's written acceptance shall constitute a binding contract.

**Indemnification:** The Respondent agrees to indemnify, hold harmless, and defend the SFA, its agents, and employees from and against all loss or expense (including costs and attorney fees) resulting from liability imposed by law upon the SFA because of bodily injury to or death of any person or on account of damages to property, including loss of use thereof, arising out of or in connection with this Agreement and due or claimed to be due to the negligence of the Respondent, its trustees, officers, agents, or employees.

The SFA agrees to indemnify, hold harmless, and at the Respondent's request, defend the Respondent, its trustees, officers, agents and employees from and against all loss or expenses (including costs and attorney fees) resulting from liability imposed by law upon the Respondent because of bodily injury to or death of any person or on account of damages to property, including loss of use thereof, arising out of or in connection with this Agreement, and due or claimed to be due to the negligence of the SFA, its agents, or employees.

**Insurance:** SFA and Respondent each agree to maintain in full force and effect, at its sole expense and written by insurer(s) or by way of a qualified program of self-insurance acceptable to the other party:

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Gold Star Foods

- a. Commercial General Liability Insurance, written on an occurrence form (MINIMUM REQUIREMENTS): Limits of Liability: \$1,000,000 Each Occurrence and \$3,000,000 General Aggregate
- b. SFA and Respondent agree to provide the other party notice of not fewer than thirty (30) days' in advance of any cancellation or material change in the above listed insurance coverages. Upon request, each party shall provide the other party with a Certificate of Insurance ("COI") on an AcordTM 25 form or other form acceptable to the other party stating that there is insurance in effect with the minimum limits shown above.

**Named as Additional Insured:** On their relevant insurance policy(ies) and to provide proof of said coverages and endorsement(s).

**Inspection of Products Furnished** – All items furnished shall be subject to inspection and rejection by the District for spoilage defects, or non-compliance with the specifications. If a product is rejected at time of delivery, a credit is to be issued for the product. A notice of products failing to meet specifications may result in contract termination.

**Insurance Requirements** – Successful Bidder shall maintain insurance as specified in Section G. Successful Bidder must furnish the District with the Certificates of Insurance for each member District in the South Bay Purchasing Cooperative proving coverage as specified in Section H and naming each of the SBPC districts individually name. Culver City USD; Lawndale ESD; Lennox USD; Manhattan Beach USD; Torrance USD; Palos Verdes Peninsula USD; Torrance USD; Redondo Beach USD; Santa Monica-Malibu USD. Additional Insured by endorsement within ten (10) calendar days. Failure to furnish the required certificates within the time allowed may result in withdrawal of award.

**Invoicing** – Invoices for goods delivered against any contract or purchase order must be itemized and all applicable discounts identified. Invoices must include the Purchase Order number on each invoice.

**Laws Governing the Contract** – This contract shall be in accordance with the laws of the State of California. Parties further stipulate that this contract was entered into in the County of Los Angeles and the State of California is the only appropriate forum for any litigation resulting from breach hereof or any questions arising herefrom.

**Limitation of Liability** – Other than as provided in this Agreement, the District's financial obligations under this Agreement shall be limited to the payment of the compensation provided in this Agreement. Notwithstanding any other provision of this Agreement, in no event, shall the District be liable, regardless of whether any claim is based on contract or tort, for any special, consequential, indirect or incidental damages, including, but not limited to, lost profits or revenue, arising out of or in connection with this Agreement for the services performed in connection with this Agreement.

**Liquidated Damages** – The District shall hold the Successful Bidder liable and responsible for all damages, which may be sustained because of the Successful Bidder's failure to comply with any condition herein. Additional cost accrued by the District through this purchase will be deducted from any unpaid invoices.

**Material Priced Incorrectly** – As a condition of any award resulting from this Request for Proposals, Successful Bidder(s) shall discount all transactions as agreed. In the event the District discovers through its contract monitoring process or formal auditing process, that material was priced incorrectly, Successful Bidder(s) agrees to promptly refund all overpayments and to pay all reasonable audit expenses incurred as a result of the noncompliance.

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**Order Discrepancies** – Upon notification by the District, the Successful Bidder shall correct/resolve any shipping discrepancy no later than forty-eight (48) hours from the time of delivery to the ordering location, at no additional cost to the District.

**Packing, Crating, Cartage** – The cost of all special packing, boxing, crating, or cartage shall be included in the pricing specified on the response unless otherwise specifically stated in the District's request. All packaging materials shall be FDA approved to meet all pertinent State and Federal regulations for safe use with foods. Packaging materials shall impart no odor, flavor, or color to the product. Damaged cases or packages may be rejected and returned for credit or immediate replacement, at no cost to the District for product or freight.

**Payment** – (a) Bidder shall state payment terms offered. (b) Payment will be made on the pay period after receipt and acceptance of goods and/or services and upon department confirmation of such acceptance.

**Penalties** – When any Successful Bidder shall deliver any product which does not conform to the specifications, the District may, at its option, annul and set aside the Contract entered into with said Successful Bidder, either in whole or part, and make and enter into a new Contract in accordance with law for furnishing such article or articles so agreed to be furnished.

**Performance Notification** – In the event Successful Bidder is unable to perform any or its entire obligation under this contract or Successful Bidder is able to foresee a potential issue (i.e., system failure) that will impact the quality or quantity of the scope of work, services or level of performance under the contract, the Successful Bidder shall notify the District within one (1) working day in writing, email, or by telephone of such event.

**Post Award Meeting** – Prior to performing any work or providing any services specified on this Contract, the Successful Bidder may be required to meet with the Director of Food and Nutrition Services for the purpose of reviewing the products and services offered herein, determining milestones regarding the District's expectations, and to discuss any issues related to the execution of this RFP. The Successful Bidder shall perform all work in accordance with such schedule pursuant to the Terms & Conditions of this Contract. The District will approve all materials associated with this RFP.

**Product Quality Controls** – All products must follow the specifications indicated. All products must be fresh, unless otherwise specified. All processed fruits and vegetables must be sealed in airtight packaging. In the event of product quality failure provision must be made for pick up, exchange and issuance of appropriate credit.

**Product Recalls** – If a product recall is instituted on an item that has been furnished and delivered to the District, the Successful Bidder must immediately notify the District's Nutrition Services Center with all pertinent information regarding the recall. The Successful Bidder must provide 100% traceability for all items affected by a recall.

**Refrigeration** – All food items that are required to be delivered refrigerated or frozen shall be delivered in refrigerated/freezer trucks maintaining goods at proper internal temperature. Temperature logs must be provided as requested by the District.

**Right to Inspect Successful Bidder Facilities** – The District reserves the right to inspect the Successful Bidder's facilities prior to award of contract and/or during the term of the contract and if representatives of the District determine after such inspection that the Successful Bidder is not capable of performance satisfactory to the District, the Bid will not be considered or the Agreement can be canceled.

**Safety and Sanitation** – All articles delivered under this contract must conform to the Safety Orders of the State of California, Division of Industrial Safety. The Successful Bidder shall provide Material Safety Data Sheets (MSDS) upon request by the District. During all stages of processing, distribution, storage and delivery, products shall be kept

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in an environment to maintain freshness, quality, shelf life and nutritional value and be in accordance with current USDA guidelines and safe food handling practices. The District will only receive product that meets all food safety and sanitation requirements; therefore, the District may at any time:

- a. Inspect delivery trucks for any signs of contamination
- b. Check all expiration and "best if used by" dates
- c. Use thermometers to check temperatures
- d. Accept product only at acceptable temperatures
- e. Reject unacceptable items

**Severability** – If any provisions, or portions of any provisions, of this contract are held invalid, illegal, or unenforceable, they shall be severed from the contract and the remaining provisions shall be valid and enforceable.

**Specifications, Changes to** – The parties shall not be bound by or be liable for any statement, representation, promise, inducement or understanding of any kind or nature not set forth herein or by written amendment. No changes, amendments, or modifications of any of the terms or conditions of the specification shall be valid unless reduced in writing and signed by both parties.

**Substitutions** – All Bidders must conform to the specifications set forth in these Bid documents. The District reserves the right to reject all Bids that do not conform to the specifications. Do not use "as specified" in responding to this requirement. At a minimum, descriptive technical literature fully describing the claimed "as equal" product must be attached to the Bid. Suitability and valuation of "equal" rests in the sole discretion of the District.

**Taxes** – No bid shall include Federal Excise Tax, as the District is exempt from such tax and will furnish appropriate tax exemption certificates. The Successful Bidder shall pay all taxes, levies, duties and assessments of every nature due in connection with any work under the contract, shall make any and all payroll deductions required by law, and shall indemnify and hold harmless the District from any liability on account of any and all such taxes, levies, duties, assessments and deductions.

**Terms of the Offer** – District's acceptance of Bidder's offer shall be limited to the terms herein unless expressly agreed in writing by the District. Proposals will be evaluated separately and will be awarded to one or more Bidders based on the highest scored Bid. Minimum contract term is one (1) year. Quoted prices must stay in effect for one (1) year beginning on July 1, 2023 through June 30, 2024. This contract may be extended (by mutual consent expressed in writing) for up to four (4) additional one (1) year increments (total potential bid life of five (5) years from Board of Education award). The extension may be granted on a year-by-year basis provided that the District has deemed the products and services of the vendor satisfactory. Agreement prices that are subject to increase for each period shall be based upon a percentage increase in the annual Consumer Price Index (C.P.I.) for all urban consumers for the Los Angeles area

**Tobacco-Free Environment** – All District sites have been designated as tobacco-free environments. Smoking and the use of tobacco products is prohibited at all times on all areas of District property. District property includes school buildings, school grounds, school owned vehicles and vehicles owned by others while on District property.

**Withdrawal of Bid** – Any claim by a Bidder of error in its Bid must be made in compliance with section 5100 et seq. of the Public Contract Code. The Bidders may withdraw Bids only by written request received by the purchasing office.

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Contract Termination Rights for Cause and Convenience - Either party may cancel for cause with a 60-day notification if either party breaches a provision of this Contract (7 CFR, sections 210.16[d] and 250.12[f][9]). The nonbreaching party shall give the other party notice of such cause. If the cause is not remedied within 10 days, the nonbreaching party shall give a 60-day notice to the breaching party of their intent to terminate this Contract upon expiration of the 60-day period. This Contract may be terminated, in whole or in part, for convenience and with the consent of the SFA, in which case the two parties shall agree upon the termination conditions, including the effective date and, in the case of partial termination, the portion to be terminated (2 CFR, Section 200.339[a][3]). The Contract may also be terminated, in whole or in part, by the Respondent upon written notification to the SFA, setting forth the reasons for such termination, the effective date, and, in the case of partial termination, the portion to be terminated. However, in the case of a partial termination, if the SFA determines that the remaining portion of the Contract will not accomplish the purposes for which the Contract was made, the SFA may terminate the Contract in its entirety (2 CFR, Section 200.339[a][4]). The rights of termination referred to in this Contract are not intended to be exclusive and are in addition to any other rights or remedies available to either party at law or in equity.

Default and Breach of Contract Provisions - If the Respondent fails to perform the contract terms, the following penalties may be imposed:

- Respondent will be required to provide in writing to the SFA how they will ensure future contract compliance
- Continued nonperformance will result in termination of this contract
- Respondent may be prohibited from bidding on future contracts with the SFA

Force Majeure - Neither party shall be liable to the other for delay in, or failure of, performance nor shall any such delay in, or failure of, performance constitute default if such delay or failure is caused by force majeure. Force majeure means an occurrence that is beyond the control of the party affected and occurs without its fault or negligence. Force majeure may include, but is not restricted to, acts of God, the public enemy, acts of the state in its sovereign capacity, fires, floods, power failure, disabling strikes, epidemics, quarantine restrictions, and freight embargoes.

Force majeure does not include any of the following occurrences:

- Late delivery of equipment or materials caused by congestion at a manufacturer's plant or elsewhere, or an oversold condition of the market
- Late performance by a subcontractor, unless the delay arises out of a force majeure occurrence
- Inability of either the SFA or any of its subcontractors to acquire or maintain any required insurance, bonds, licenses, or permits

If either party is delayed at any time in the progress of work by force majeure, the delayed party shall notify the other party in writing of such delay, as soon as practicable and no later than the following work day or the commencement thereof, and shall specify the causes of such delay. Such notice shall be delivered by hand or sent by postal mail with a certified return receipt requested and shall make a specific reference to this article, thereby invoking its provisions. The delayed party shall cause such delay to cease as soon as practicable and shall notify the other party in writing when it has done so. The time for

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completion shall be extended by contract amendment as long as the amended period does not violate 7 CFR, Section 210.16(d).

Any delay or failure in performance by either party caused by force majeure shall not constitute default, nor give rise to any claim for damages or loss of anticipated profits.

**Protest Procedures** - The SFA accepts a prospective Respondent's protest to a bid award if the protesting party believes the award is not in compliance with the law, does not follow bid procedures, or does not meet bid specifications. A protest must be filed with the SFA designated point of contact for this bid. Such protests must be made in writing and received by the SFA within five working days of the bid award date and shall include all documents supporting or justifying the protest. The protesting party must mail or deliver copies of the protest to the SFA. A Respondent's failure to file the protest documents in a timely manner shall constitute a waiver of their right to protest the award of the contract.

**Cancellation for Insufficient or Non-Appropriate Funds or USDA Food Products:** The Respondent hereby agrees and acknowledges that monies utilized by the District to purchase the items bid is public money appropriated by the United States Department of Agriculture and State of California or acquired by the District from similar public sources and is subject to variation. The District fully reserves the right to cancel this bid at any time and/or to limit quantities of items due to non-availability or non-appropriation of sufficient funds and/or lack of availability of USDA Foods products.

**Failure to Fulfill Contract:** When vendor shall fail to deliver any article or service or shall deliver any article or service which does not conform to the specifications, the District may, at its sole discretion, annul and set aside the contract entered into with said vendor or contractor, either in whole or in part, and make and enter into a new contract for the same items in such manner as seems to the Board of Education to be to the best advantage of the District. Any failure for furnishing such articles or services by reason of the failure of the vendor or contractor, as above stated, shall be a liability against such vendor and his sureties. The Board of Education reserves the right to cancel any articles or services which the successful Respondent may be unable to furnish because of economic conditions, governmental regulations or other similar causes beyond the control of the Respondent provided satisfactory proof is furnished to the Board of Education, if requested. Failure to fulfill a contract may result in Respondent disqualification in subsequent year(s) due to non-responsible practices.

**Solicitation Protest Procedures:** A Respondent may protest a bid award if he/she believes that the award is not in compliance with law, Board policy, or the bid specification. A protest must be filed in writing with the Superintendent or designee within five working days after receipt of notification of the contract award and shall include all documents supporting or justifying the protest. A Respondent's failure to file the protest documents in a timely manner shall constitute a waiver of his/her right to protest the award of the contract.

The Superintendent or designee shall review the documents submitted with the Respondent's claims and render a decision in writing within 30 working days. The Superintendent or designee may also convene a meeting with the Respondent in order to attempt to resolve the problem.

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The Respondent may appeal the Superintendent or designee's decision to the Board. The Superintendent or designee shall provide notice to the Respondent of the date and time for Board consideration of the protest at least three business days before the Board meeting. The Board's decision shall be final.

**Non-collusion Declaration**- Each Respondent submitting a proposal shall execute and deliver a non-collusion declaration in the form attached hereto. Failure to submit such non-collusion affidavit shall be grounds to reject a proposal as non-responsive.

**Buy American Provision Requirements**-The SFA participates in meal programs that require the use of nonprofit school food service funds, to the maximum extent practicable, to buy domestic commodities or products for Program meals. A 'domestic commodity or product' is defined as one that is either produced in the U.S. or is processed in the U. S. substantially (51 percent or more by weight or volume) using agricultural commodities that are produced in the U. S. as provided in 7 CFR, sections 210.21(d) and 220.16(d). The Respondent must:

1. Submit certification statements for all processed agricultural products. The Respondent must provide written documentation to the SFA at the time of delivery for each processed agricultural product certifying that the food product was processed 100 percent domestically and that the percentage of domestic content in the food component of the processed food product is over 51 percent, by weight or volume.

OR:

2. Request SFA approval prior to delivering a nondomestic agricultural commodity or product. If the SFA cannot comply with #1 above, the Respondent must notify the SFA in writing 10 days prior to delivering a nondomestic agricultural commodity or product. This written notification must include the following:

- a) Whether the request to deliver a nondomestic food is because the product is not produced or manufactured domestically in sufficient and reasonably available quantities of a satisfactory quality, or competitive bids reveal the costs of a domestic product are significantly higher than the nondomestic product
- b) The pricing of both domestic and nondomestic products and/or availability data to justify the use of one of the two allowable exceptions
- c) A list of alternative domestic substitutes for the SFA to consider for delivery instead of the nondomestic agricultural product.

**Additional Requirements**

- a) Delivery Driver Background: Background checks are required for every delivery driver, and must be provided at any time if requested.
- b) Lost Key Fee: Respondent responsible for replacement of lost keys up to but not limited to \$1,000 per key.

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Gold Star Foods

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- c) Any damage to District property caused by the delivery driver will be paid in full by the Respondent.
- d) Delivery Driver will assist with moving received products to appropriate storage areas as instructed by the person in charge.

Common Legalities - The SFA shall comply with all laws, ordinances, rules, and regulations of all applicable federal, state, county, and city governments, bureaus, and agencies regarding purchasing, sanitation, health, and safety for the food service operations and shall procure and maintain all necessary licenses and permits. The Respondent shall cooperate, as necessary, in the SFA's compliance efforts. The SFA shall comply with all applicable federal regulations in 2 CFR, parts 200 and 400 and 7 CFR, parts 210 (NSLP), 220 (SBP), 245 (Determining Eligibility for Free and Reduced Price Meals and Free Milk in Schools) as applicable, 250 (Donation of Foods for Use in the United States, its Territories and Possessions and Areas Under its Jurisdiction), USDA FNS Instructions and policy, federal laws and regulations, California Education Code (EC), and California laws and regulations, where applicable.

This Contract shall be construed under the laws of the state of California, where applicable, without giving effect to the principles of conflict of laws. Any action or proceeding arising out of this Contract shall be heard in the appropriate courts in California.

Each party acknowledges that, in executing this Contract, such party has had the opportunity to seek the advice of independent legal counsel and has read and understood all of the terms and provisions of this Contract.

Piggybacking - None available.

#### Respondent Requirements and Responsibilities

References - Three (3) customer references for whom similar services were provided within the past three (3) years must be provided. Please include the School District, contact person & title, telephone number, and required number of deliveries per week.

Quality - The vendor, manufacturer, or his assigned agent shall guarantee the food products against all defects.

- (a) Cases and packaging shall be constructed to ensure safe and sanitary transportation to point of delivery. Damaged cases or packages may be rejected and returned for credit or immediate replacement at no cost to the District.
- (b) All products delivered shall be delivered in fresh form, with adequate shelf life, no less than two (2) weeks from the expiration date.
- (c) The District reserves the right to discontinue service of any or all portion of any contract resulting from this bid for any reason determined by the District to be detrimental to the health and

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welfare of the students and school personnel, or failure to meet contract specifications or wholesomeness standards, and to hold the contractor in default.

Required Compliance Certifications - The Respondent must complete the certifications and return them with the proposal package. By submitting a response, the vendor certifies that the information in their proposal is accurate and that all attachments required to be submitted as part of the proposal are certified to be true and binding upon our company.

The following attached certifications are required:

- Non-Collusion Declaration (Attachment D: SBPC\_Non-Collusion Declaration)
- Suspension and Debarment Certification (Attachment E: SBPC\_Suspension and Debarment Certification)
- Disclosure of Lobbying Activities (Attachment F: SBPC\_Disclosure of Lobbying Activities)
- Iran Contracting Act Certification (Attachment G: SBPC\_Iran Contracting Act Certification)
- China Prohibition Certification (Attachment H: SBPC\_China Prohibition Certification)

Proposal Signature Page

By signing this, I certify that I am an authorized representative of the vendor (or individual) and that information contained in this proposal is accurate, true, and binding upon the vendor.

Company Name: Gold Star Foods

Signature of Company Official: \_\_\_\_\_

Name of Signer: John Cho

Title of Signer: V.P. Revenue Management

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Gold Star Foods

Date: June 5, 2023

Accepted

Keith Butler  
signature

6/4/23  
Date

Dr Keith Butler / Chief Business Officer  
Name / Title

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

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Gold Star Foods

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at:  
<https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf>, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

mail: U.S. Department of Agriculture  
Office of the Assistant Secretary for Civil Rights  
1400 Independence Avenue, SW  
Washington, D.C. 20250-9410; or  
fax: (833) 256-1665 or (202) 690-7442; or  
email: [program.intake@usda.gov](mailto:program.intake@usda.gov)

This institution is an equal opportunity provider.

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Gold Star Foods

## VENDOR SCORECARD

FROZEN    RFP    P23.24-27.28    Dated 6.5.2023

### CRITERIA CHECKLIST

		Points	GOLD STAR	VENDOR 2	VENDOR 3	BASIS FOR SCORE
Score	Lowest priced bid	30	30	0	0	GOLD STAR, only bidder, continuing to negotiate better pricing.
	Second lowest priced bid	25	0	0	0	
	Third lowest priced bid	20	0	0	0	
Score	<b>2. Service, Satisfaction, and Previous Performance</b> Proven ability to provide excellent service as demonstrated by references & vendor questionnaire	<b>30</b>	<b>0</b>	<b>VENDOR 2</b>	<b>VENDOR 3</b>	<b>BASIS FOR SCORE</b>
						Response for question #8 was incomplete, dissatisfaction with previous performance (late deliveries, substitutions, poor customer service).
Score	<b>3. Delivery</b> Ability to deliver within the District's designated time/day & positive references or timely & accurate delivery.	20	0	0	0	<b>BASIS FOR SCORE</b>
Score	Ability to deliver within District's designated time but on alternate delivery days & positive references of timely & accurate delivery.	14	0	0	0	
	Unable to meet District's designated delivery time & days and/or negative references of frequent untimely and/or inaccurate deliveries even if delivery time & days can be met.	0	0	0	0	
	Score	<b>20</b>	<b>0</b>	<b>VENDOR 2</b>	<b>VENDOR 3</b>	<b>BASIS FOR SCORE</b>
Score	<b>4. Safety Records and Controls</b> Proposing Bidder can provide evidence, in the form of a written Food Safety & Security Program Or HACCP Plan, that it has a minimum of appropriate safety controls in place and follows the best food-safety practices	8	8	0	0	<b>BASIS FOR SCORE</b>
	Unable to meet or provide above specified	0	0	0	0	
	Score	<b>8</b>	<b>0</b>	<b>VENDOR 2</b>	<b>VENDOR 3</b>	<b>BASIS FOR SCORE</b>
Score	<b>5. Technology and Reports</b> Ability of online ordering with order confirmation. Ability to provide velocity reports, monthly statements and weekly price lists.	9	9	0	0	<b>BASIS FOR SCORE</b>
	Ability to provide online ordering and weekly price lists. Unable to provide velocity reports and/or monthly statements.	6	0	0	0	
	Ability of placing e-mail orders with order confirmation. Ability to provide velocity reports, monthly statements and weekly price lists.	3	0	0	0	
Score	Unable to provide e-mail or online ordering.	0	0	0	0	<b>BASIS FOR SCORE</b>
	Score	<b>9</b>	<b>0</b>	<b>VENDOR 2</b>	<b>VENDOR 3</b>	<b>BASIS FOR SCORE</b>
Score	<b>6. Local Sourcing</b> Ability to provide 50% or more products sourced within 250 miles.	8	8	0	0	<b>BASIS FOR SCORE</b>
	Ability to provide 30-49% of products sourced within 250 miles.	6	0	0	0	
	Ability to provide 20-29% of products sourced within 250 miles.	2	0	0	0	
Score	Unable to source more than 1% of products within 250 miles.	0	0	0	0	<b>BASIS FOR SCORE</b>
	Score	<b>8</b>	<b>0</b>	<b>VENDOR 2</b>	<b>VENDOR 3</b>	<b>BASIS FOR SCORE</b>
Score	<b>7. Reporting and Tracking Mechanisms</b> Can currently produce reports to show % of local products provided, including farm name and origin.	5	5	0	0	<b>BASIS FOR SCORE</b>
	Can currently produce reports to show % of local products provided.	4	0	0	0	
	Is willing to develop reporting/tracking mechanisms.	3	0	0	0	
Score	Cannot produce reporting/tracking mechanisms.	0	0	0	0	<b>BASIS FOR SCORE</b>
	Score	<b>5</b>	<b>0</b>	<b>VENDOR 2</b>	<b>VENDOR 3</b>	<b>BASIS FOR SCORE</b>
		POINTS	GOLD STAR WEIGHTED SCORE	VENDOR 2 WEIGHTED SCORE	VENDOR 3 WEIGHTED SCORE	NOTES
<b>CRITERIA SCORES</b>						
1. Pricing		30	30.00	0.00	0.00	
2. Service, Satisfaction, & Previous Performance		20	0.00	0.00	0.00	
3. Delivery		20	20.00	0.00	0.00	
4. Safety Records & Controls		8	8.00	0.00	0.00	
5. Technology & Reports		9	9.00	0.00	0.00	
6. Local Sourcing		8	8.00	0.00	0.00	
7. Reporting & Tracking Mechanisms		5	5.00	0.00	0.00	
Total Score		100	80.00	0.00	0.00	

Kathleen all 6/5/23  
Nina Muoco 6/5/23

Lena Afee 6/5/23  
John Goss 6/5/23

Lisette Ramey 6/5/23  
Cynthia City USA 6/5/23  
Many weeks PTAUSD



District	Billing Address	Contact Info	Total	Total Lunch	% F&R
ox School District	Lennox CA 90304	Polly Houston 310-695-4000	x 4021 5205	K-12 1253	3393 96%
Account Name	Delivery Site Name	Address	FROZEN		
Moffett	Moffett	11050 Larch Ave.	5:30 am - 8:30 am	W/F	
Felton	Felton	10417 Felton Ave.	5:30 am - 8:30 am	W/F	
Huerta	Huerta	4125 W. 105 Street	5:30 am - 8:30 am	W/F	
Lennox Middle School	Lennox Middle School	11033 Buford Ave.	5:30 am - 8:30 am	W/F	
Lennox Academy	Lennox Academy	11036 Hawthorne Ave.	5:30 am - 8:30 am	W/F	
Buford	Buford	4919 W 109 Street	5:30 am - 8:30 am	W/F	
Jefferson	Jefferson	10322 Condon Ave	5:30 am - 8:30 am	W/F	
District Warehouse	District Warehouse	10319 Firmona Ave	7:30 - 10:00 am	W/F	

Account Name	District	Billing Address	Contact Info	District	Grade Levels	Total	Total % F&R
	School District	Laundale, CA 90260	Lissette Rooney 310-973-1304	1,866	PK - 8	1,327	2,907 100%
			FROZEN				
Jane Addams Middle School	Jane Addams Middle School	4535 W. 153rd St.	N/A	N/A			
Kit Carson School	Kit Carson School	3530 W. 147th St	N/A	N/A			
F.D. Roosevelt Elementary School	F.D. Roosevelt Elementary School	3533 Marine Ave.	N/A	N/A			
William Green Elementary School	William Green Elementary School	4520 W. 168th St.	N/A	N/A			
Billy Mitchell Elementary School	Billy Mitchell Elementary School	14429 Condon Ave.	N/A	N/A			
Lucille Smith Elementary School	Lucille Smith Elementary School	4521 W. 147th St.	N/A	N/A			
Mark Twain Elementary School	Mark Twain Elementary School	3728 W. 154th St.	N/A	N/A			
William Anderson Elementary School	William Anderson Elementary School	4130 154th St.	7:00am - 10:00am	W			
Vill Rogers Middle School	Vill Rogers Middle School	4110 W. 154th St.	7:00am - 10:00am	W			
Laundale Central Warehouse	Laundale Central Warehouse	14609 Eastwood Ave	7:00am - 10:00am	W. F			



Account Name	Delivery Site Name	Billing Address	Contact Info		District	Grade	Total	% F&R
			Delivery Time	Days				
Cornerstone	6069 Groveoak Place RPV, CA 90274	Nancy Wilkes 310-732-9900	x 34781	10337	K-12	2,650	3,600	8.7
Dapplegray	3011 Palos Verdes Drive N. RHE, CA 90274							
Lunada Bay	520 Paso Lundo PVE, CA 90274							
Mira Catalina	30511 Lucania Dr. RPV, CA 90275							
Montenalaga	1121 Via Nogales PVE, CA 90274							
Pt. Vicente	30540 Rue De La Pierre RPV, CA 90275							
Rancho Vista	4323 Palos Verdes Dr. N RHE, CA 90274							
Silver Spur	5500 Ironwood St. RPV, CA 90275							
Soleado	27800 Longhill Dr. RPV, CA 90275							
Vista Grande	7032 Purple Ridge Rd. RPV, CA 90275							
Miraleste	29323 Palos Verdes Dr. E RPV, CA 90275							
Palos Verdes Intermediate	2161 Via Oliveira RPV, CA 90275							
Ridgecrest	28915 Northbay Rd. RPV, CA 90275							
Palos Verdes HS	600 Cleyden Rd. PVE, CA 90274							
PV Peninsula HS	27718 Silver Spur Rd. RHE, CA 90274							
Central Kitchen	29323 Palos Verdes Dr. E RPV, CA 90275							
PVUSD District Warehouse	38 Crest Road W. Rolling Hills, CA 90274							

District	Billing Address	Contact Info			Grade Levels	Total Breakfast Served Daily	Total Lunch Served Daily	% F&R
		Delivery Site Name	Delivery Site Address	Delivery Time				
Redondo Beach Unified School District	1401 Ingelwood Ave, Redondo Beach, 90278	Jillian Navarro	310-937-1255	FROZEN	K-12	2,500	3,700	14
Altavista Elementary	8115 Knob Hill, 90277							
Birney Elementary	1600 Green Lane, 90278							
Benyl Heights Elementary	920 Beryl St, 90277							
Jefferson Elementary	600 Harkness Ave, 90278							
Lincoln Elementary	2223 Plant Ave, 90278							
Madison Elementary	2200 Mackay Lane, 90278							
Tulita Elementary	1520 Prospect Ave, 90277							
Washington Elementary	1100 Lilienthal Lane, 90278							
Adams Middle School	2600 Ripley Ave, 90278		5:30am-8:00am		W F			
Parras Middle School	200 North Lucia Ave, 90277		6:30am-9:00am		F			
Redondo Union High School	1 Sea Hawk Way, 90277		5:30am-9:00am		W F			

# Gold Star Foods

District	Contact Info		Enrollment	Grade Levels	Breakfast	Served Daily	% F&R
Account Name	Delivery Site Name	Address	Delivery Time	FROZEN	Delivery Days		
1 School District	Richard Marchini	310-450-8338	9,200	K-12	1,659	3,419	28.19
Santa Monica High School (SAMOHI)	601 Pico Blvd., Santa Monica	5:30am-1:30pm					
Malibu High School	30215 Morningview, Malibu 90265	5:30am-1:30pm					
Adams Middle School	2425 16 Street, Santa Monica	5:30am-1:30pm					
Lincoln Middle School	1501 California, Santa Monica	5:30am-1:30pm					
District Warehouse	1651 16 Street, Santa Monica	5:30am-1:30pm					
Edison Language Academy	2402 Virginia Ave. Santa Monica, CA	9:0404					
Franklin Elementary School	2400 Montana Ave. Santa Monica, CA	9:0403					
Grant Elementary School	2368 Pearl St. Santa Monica, CA	9:0405					
John Muir -Elementary School	2526 Sixth St. Santa Monica, CA	9:0405					
Malibu Elementary School	6955 Fernhill Dr. Malibu, CA 90265						
McKinley Elementary School	2401 Santa Monica Blvd. Santa Monica, CA	9:0404					
Roosevelt Elementary School	801 Montana Ave. Santa Monica, CA	9:0403					
Webster Elementary School	3602 Winter Canyon Rd. Malibu, CA 90265						
Will Rogers Learning Community	2401 14th St. Santa Monica, CA	9:0405					

Gold Star Foods

District	Billing Address	Contact Info	Grade Levels	Total Breakfast Served Daily	Total Lunch Served Daily	% F&R
Torrance Unified School District	2335 Plaza del Amo, Torrance CA 90501	Kathleen Cole 310-972-6351 cole.kathleen@tusd.org	22,000	K-12	6,000	10,500
Account Name	Delivery Site Name	Delivery Site Address	Delivery Time	FROZEN Delivery Days		
Calle Mayor Middle	4800 Calle Mayor 90505	17220 Casimir Ave. 90504	8:30am-11am W			
Casimir Middle		2080 W. 231 St. 90501	8:30am-11am W			
J. H. Hull Middle		21717 Talisman St. 90503	8:30am-11am W			
Jefferson Middle		5038 Hallson St. 90503	8:30am-11am W			
Lynn Middle		21364 Madrona Ave. 90503	8:30am-11am W			
Madrona Middle		4100 W. 185th St. 90504	8:30am-11am W			
Magruder Middle		23751 Nancy Lee Lane 90505	8:30am-11am W			
Richardson Middle		20401 Victor St. 90503	8:30am-11am Tu			
West High		4801 Pacific Coast Highway 90505	8:30am-11am Tu			
South High		2200 Carson St. 90501	8:30am-11am Tu			
Torrance High		3620 W. 182nd St. 90504	Before 6am Daily			
North High (Central)		2121238th St, 90501				
Anza Elementary		21400 Ellinwood Dr, 90503				
Arlington Elementary		17800 Van Ness Ave, 90504				

Gold Star Foods

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## VENDOR QUESTIONNAIRE

### TO BE SUBMITTED WITH BID

1. Will you be able to meet the specified delivery timeframe?  Yes  No
2. What is your company's average "fill rate" to your customers? Fill rate is defined as delivering originally ordered items (non-substitutes), not including backordered items.What is your company's average "fill rate" to your customers? Fill rate is defined as delivering originally ordered items (non-substitutes), not including backordered items.

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3. What is your cut-off for emergency orders? How will emergency deliveries (deliveries not on a scheduled date) be handled?

SEE ATTACHED

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4. Is your storage facility approved by the California Department of Education Food Distribution Division to receive, store, handle, and distribute Processed USDA Foods? Do you have the ability to track USDA Foods and provide real-time reporting?

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5. Can orders be placed online  Yes  No or by e-mail? Please describe ordering procedures.

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6. What is the lead time you require for orders? Do you require a minimum number of cases, pounds, or value for deliveries?

7. What is the deadline for add-ons for scheduled next day delivery?

8. What is your procedure for notifying customers of shortages, substitutions and product recall? Will substitute items be price matched with the original item requested?

SEE ATTACHED

9. Will you be able to provide a designated and experienced point of contact with whom the District can communicate through e-mail and by phone in a timely manner? Will this representative be able to answer emails and phone calls by the end of the same business day?

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10. Please check off the reports that you make available to your customers:

market reports       velocity reports       monthly statements       price lists.

Please list any additional reports available. How are customers able to access these reports?

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11. Do you have a truck with a freezer/refrigerator to deliver frozen and refrigerated items?

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12. What percentage of products sourced within 250 miles South Bay Area, CA are you able to provide?

Please mark one:  50% or more       30-49%       20-29%       0-19%.

What percentage of products is sourced from socially disadvantaged farmers/producers? Describe your procedure for communicating an item's point of origin to school district personnel.

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13. Can you currently produce reports to show the percent of local (within 250 miles of South Bay Area, CA) products provided, including farm name and origin?  Yes     Including percent, but not Farm name and Origin,  No. If so, please describe current reporting/tracking mechanisms below. If not, are you willing to develop reporting/tracking mechanisms?  Yes     No

SEE ATTACHED

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14. How many years has your company been in the K-12 business?

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15. Which school districts with student populations greater than 7,000 does your company currently serve in California?

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16. Has your firm resigned or been replaced at the will of a district(s) during the school year within the last 24 months?  Yes     No    If so, explain

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Extra Space Provided for answers above. Please reference the number.

SEE ATTACHED



GOLD STAR FOODS

**TORRANCE UNIFIED SCHOOL DISTRICT –  
THE SOUTH BAY PURCHASING COOPERATIVE  
REQUEST FOR PROPOSAL  
F23.24-27.28  
COMMERCIAL FROZEN AND PROCESSED COMMODITIES**

QUESTIONNAIRE WAS RECEIVED IN PDF AND SUBMITTED IN PDF



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## VENDOR QUESTIONNAIRE TO BE SUBMITTED WITH BID

1. Will you be able to meet the specified delivery timeframe?  Yes  No

2. What is your company's average "fill rate" to your customers? Fill rate is defined as delivering originally ordered items (non-substitutes), not including backordered items. What is your company's average "fill rate" to your customers? Fill rate is defined as delivering originally ordered items (non-substitutes), not including backordered items.

Gold Star defines fill-rate as the number of cases ordered fulfilled. This is calculated by dividing the actual cases of items ordered by those delivered on the scheduled delivery date.

For example:

100 Cases ordered, 99 Cases delivered, 99/100 =99%.

We also use service rate which is defined as the number of cases fulfilled including approved substitutions. This is calculated by diving the actual number of cases delivered including substituted products on the scheduled date.

For example:

100 cases ordered; 93 cases fulfilled + 6 cases substituted = 99 cases delivered 99/100 = 99%

Gold Star maintains a customer dashboard to track fill rates, service rates, and all reasons for requiring a substitution. Before COVID, Gold Star performed at 98-99% Fill Rate with substitutions. This rate was sustained annually. With current supply challenges, our Vendor/Manufacturer Fill Rate is below 78%. Given our scale and K12 Inventory, Gold Star is able during these trying periods to improve to 96% fill rate with substitutions. We believe this could improve with increased forecasting and interaction with each Cooperative District for the 2023-24 School Year.

3. What is your cut-off for emergency orders? How will emergency deliveries (deliveries not on a scheduled date) be handled?

Gold Star understands that emergencies and problem situations happen, and we are available regardless of the day or time. In these situations, we work with the district to come up with the best possible solution to deliver during an unscheduled time.

In the last three years, Gold Star has been able to successfully deploy resources to support schools facing emergency situations such as fires, earthquakes, hurricanes, snowstorms, freezer failures, and intermittent power outages. During the COVID-19 pandemic, Gold Star also modified delivery days for school closures.

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**4. Is your storage facility approved by the California Department of Education Food Distribution Division to receive, store, handle, and distribute Processed USDA Foods? Do you have the ability to track USDA Foods and provide real-time reporting?**

Yes, Gold Star Food's facility is approved by the California Department of Education Food Distribution Division to receive, store, handle, and distribute Processed USDA Foods.

Gold Star is a leader in school foodservice distribution and is recognized by the USDA for our accomplishments in USDA Foods tracking and entitlement utilization. Gold Star can seamlessly apply USDA Foods discounts on each invoice and track balances in real-time utilizing Fee for Service and Net Off Invoice Value Pass-Through Systems.

Specific to commodity tracking, our system can process transactions for all schools participating in the Food Distribution Program. This process begins with a partnership between Gold Star and K12 Foodservice, ProcessorLink, and individual manufacturers. We communicate daily with these systems to ensure that there are available pounds at processors before commodity sales are made. This verification process ensures that any commodity transaction processed by Gold Star ensures compliance with all federal and state regulations.

Gold Star is the Administrator for two (2) of the largest USDA Foods Purchasing Cooperatives (Super Cooperative and SLIC Cooperative) in the US representing over 350 School Districts and over \$110 million of entitlement dollars annually. As part of our services, we manage custom websites and data management for all customer transactions.

*Please see attached certifications*

**5. Can orders be placed online  Yes  No or by e-mail? Please describe ordering procedures.**

On-line orders are our preferred method for receiving orders, but Gold Star customers can also place orders by phone, fax, or email by contacting their dedicated K-12 Account Specialist.

There are two different ways customers can place orders on the website, via Fast Order Entry or New Order. Fast Order Entry allows the customer to place orders quickly by entering the Gold Star item code. This method is ideal for smaller orders. Accounts can be restricted to only allow items to be ordered that are on the customized order guide, which helps assure sites are only ordering pre-approved menu items. New Order allows the customer to order items off a customized order guide. The pre-approved delivery days of the week are pre-populated online. Once the quantities are selected for the items to be delivered, a screen allows for final review before submission. Once the order is submitted, the District designee will receive an automatic email order confirmation including a list of items and quantities to ensure overall order accuracy.

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Upon award of the contract, the Gold Star team may conduct training with the district to ensure that all accounts are set-up, team members have the proper access, bid items are uploaded, and opening orders are placed. We are submitting screenshots from a portion of our training guide for placing an online order using pre-determined order guides.

**6. What is the lead time you require for orders? Do you require a minimum number of cases, pounds, or value for deliveries?**

Gold Star makes every effort to fulfill orders in their entirety and we maintain a customer dashboard to track fill rates, service rates, and all reasons for requiring a substitution. Gold Star cannot guarantee a 99.5% fill rate due to continued supply chain challenges. Prior to COVID, Gold Star performed at a 98-99% Fill Rate with substitutions. This rate was sustained annually. With current supply challenges, our Vendor/Manufacturer Fill Rate is at 90%. Given our scale and K12 Inventory, Gold Star is able during these trying periods to improve to a 96%+ fill rate with substitutions. We believe this could improve with increased forecasting and interaction with the District for the Current School Year.

Online orders must be placed 2 business days in advance of the delivery at the latest. Given the fragility of the supply chain and the unique nature of the foods required to meet meal pattern requirements, Gold Star recommends customers place all orders with a minimum of fourteen (14) calendar day lead time to ensure the highest fill rates.

Many factors contribute to product lead time and are tied to fill rates. Some of these factors may be out of the control of the distributor and could include:

- Manufacturer lead-time
- Manufacturer forecasting requirements and production schedules
- Manufacturer geographic location
- Manufacturer pallet minimums
- Global and regional supply chain issues

**7. What is the deadline for add-ons for scheduled next day delivery?**

If the district has a late add-on, they should contact their dedicated K-12 Account Specialist. Late add-ons must be added by 9:00 am the day prior to the delivery. There is no limit to the number of cases that can be added, however, the K-12 Account Specialist must verify that there is adequate inventory available for all add-ons. If the inventory is not enough to meet the late add-on request, the K-12 Specialist will work directly with the district to identify acceptable substitute products.

**8. What is your procedure for notifying customers of shortages, substitutions and product recall? Will substitute items be price matched with the original item requested?**

Gold Star takes a proactive approach to minimize shortages and/or substitutions. The dedicated K-12 Account Specialist is responsible for communicating with the district about all potential product shortages

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and/or substitutions. We utilize both phone and email communication to ensure that we make contact in a timely manner. Gold Star will not send a substitute without authorization by the district.

**9. Will you be able to provide a designated and experienced point of contact with whom the District can communicate through e-mail and by phone in a timely manner? Will this representative be able to answer emails and phone calls by the end of the same business day?**

Yes, Gold Star believes in building personal relationships with all our school nutrition partners. Every customer is assigned a dedicated K-12 Account Specialist who works closely with each district to assure day-to-day operations are running smoothly. Additionally, each district is assigned a Regional Sales Manager that visits on-site and works proactively to discuss big-picture strategic planning.

**10. Please check off the reports that you make available to your customers:**

market reports  velocity reports  monthly statements  price lists.

**Please list any additional reports available. How are customers able to access these reports?**

Full access to the Gold Star online technology platform provides the ability to easily view and print reports in real time. The following reports and tools are available 24 hours per day and are exportable into Excel, PDF, and XML:

**Order Management**

- Open Orders
- Invoice/Credit History
- Payment Status Information
- Order Guide Maintenance

**Program Compliance**

- Meal Pattern Contribution
- Product Nutritionals/Product Formulation Statements
- Allergen Information
- Buy American Manufacturer Statements

**USDA Foods Program Management**

- Available Raw Materials by Manufacturer
- USDA Live Inventory
- USDA Lot Information (Notice of Arrivals)
- USDA Remaining on Request

**Forecasting and Proof of Performance**

- District/Site Usage by Vendor
- District/Site Usage by Item
- District/Site Commodity Usage

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**11. Do you have a truck with a freezer/refrigerator to deliver frozen and refrigerated items?**

Gold Star's California fleet consists of 50 bobtail trucks, 4 vans, 92 tractors, and 106 trailers. Our bobtails and vans can maintain both frozen and refrigerated temperatures. Our trailers are multi-temp trailers that can handle both frozen and refrigerated temperatures. Our fleet is routinely maintained by third-party contracted mechanics and undergo preventative maintenance every 90 days including safety inspection, fluid replacement and general upkeep. To ensure the sanitation and cleanliness of our vehicles, drivers are required to conduct a pre-trip inspection of the truck, trailer, and refrigeration unit before leaving the Gold Star facility. Additionally, Gold Star has a truck Cleaning & Sanitation Company that thoroughly sanitize and clean the outside and cargo areas of the fleet every 2 weeks. All routes have real-time GPS tracking of our 156 refrigerated fleet vehicles for on-time deliveries.

**12. What percentage of products sourced within 250 miles South Bay Area, CA are you able to provide?**

Please mark one:  50% or more  30-49%  20-29%  0-19%.

**What percentage of products is sourced from socially disadvantaged farmers/producers?**

**Describe your procedure for communicating an item's point of origin to school district personnel.**

Gold Star sources local produce by purchasing directly from reputable produce suppliers. At the height of the growing seasons, 70 percent of the fresh produce offered by Gold Star Foods is grown and harvested within a 250-mile radius of our facilities in Ontario, CA and Dixon, CA.. If awarded the contract, we would work with the district to identify what percent of purchases are local, defined as within a 300-mile radius of Southern California. We have created customized lists for customers that show the percent of California and percent of local produce purchases, using local definitions of the district.

Attached is a list of California growers/suppliers/processors we purchase from located within a 300-mile radius of Southern CA. This list does not include all the produce suppliers that we source from but provides a sampling of our commitment to work with California farmers.

**13. Can you currently produce reports to show the percent of local (within 250 miles of South Bay Area, CA) products provided, including farm name and origin?  Yes  Including percent, but not Farm name and Origin,  \_\_\_\_ No. If so, please describe current reporting/tracking mechanisms below. If not, are you willing to develop reporting/tracking mechanisms?  Yes  No**

**14. How many years has your company been in the K-12 business?**



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Gold Star has been in business and dedicated solely to supplying our school partners for 45 years. We are a stable company with a proven track record with the San Gabriel Purchasing group. We are in good standing with our suppliers and have sufficient credit facility to service the business and our growth.

**15. Which school districts with student populations greater than 7,000 does your company currently serve in California?**

Please see attached

**16. Has your firm resigned or been replaced at the will of a district(s) during the school year within the last 24 months?  Yes  No If so, explain**

Extra Space Provided for answers above. Please reference the number.



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**15. Which school districts with student populations greater than 7,000 does your company currently serve in California?**

Gold Star has been in the food service distribution business for forty-five (45) years, specializing in delivering to K-12 public districts since our founding. Gold Star Foods works with 650 school district customers throughout the State of California. We currently service the following school districts with 10,000 or more student enrollment in Riverside, San Bernardino, Orange, and Los Angeles Counties as pulled from [www.ed-data.org](http://www.ed-data.org):

District Name	County Name {District}
Los Angeles Unified (Los Angeles)	Los Angeles
Long Beach Unified (Los Angeles)	Los Angeles
San Bernardino City Unified (San Bernardino)	San Bernardino
Capistrano Unified (Orange)	Orange
Corona-Norco Unified (Riverside)	Riverside
Santa Ana Unified (Orange)	Orange
Riverside Unified (Riverside)	Riverside
Garden Grove Unified (Orange)	Orange
Irvine Unified (Orange)	Orange
Fontana Unified (San Bernardino)	San Bernardino
Moreno Valley Unified (Riverside)	Riverside
Anaheim Union High (Orange)	Orange
Temecula Valley Unified (Riverside)	Riverside
Chino Valley Unified (San Bernardino)	San Bernardino
Desert Sands Unified (Riverside)	Riverside
Orange Unified (Orange)	Orange
Saddleback Valley Unified (Orange)	Orange
Glendale Unified (Los Angeles)	Los Angeles
Rialto Unified (San Bernardino)	San Bernardino
Placentia-Yorba Linda Unified (Orange)	Orange

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Hesperia Unified (San Bernardino)	San Bernardino
Montebello Unified (Los Angeles)	Los Angeles
Chaffey Joint Union High (San Bernardino)	San Bernardino
Tustin Unified (Orange)	Orange
Murrieta Valley Unified (Riverside)	Riverside
Compton Unified (Los Angeles)	Los Angeles
Torrance Unified (Los Angeles)	Los Angeles
Pomona Unified (Los Angeles)	Los Angeles
Palm Springs Unified (Riverside)	Riverside
Hemet Unified (Riverside)	Riverside
Downey Unified (Los Angeles)	Los Angeles
Lake Elsinore Unified (Riverside)	Riverside
Colton Joint Unified (San Bernardino)	San Bernardino
Redlands Unified (San Bernardino)	San Bernardino
ABC Unified (Los Angeles)	Los Angeles
Newport-Mesa Unified (Orange)	Orange
Ontario-Montclair (San Bernardino)	San Bernardino
Val Verde Unified (Riverside)	Riverside
Jurupa Unified (Riverside)	Riverside
Alvord Unified (Riverside)	Riverside
Coachella Valley Unified (Riverside)	Riverside
Hacienda la Puente Unified (Los Angeles)	Los Angeles
Pasadena Unified (Los Angeles)	Los Angeles
Norwalk-La Mirada Unified (Los Angeles)	Los Angeles
Anaheim Elementary (Orange)	Orange
Alhambra Unified (Los Angeles)	Los Angeles
Huntington Beach Union High (Orange)	Orange
Baldwin Park Unified (Los Angeles)	Los Angeles
Burbank Unified (Los Angeles)	Los Angeles
Beaumont Unified (Riverside)	Riverside
Apple Valley Unified (San Bernardino)	San Bernardino
Paramount Unified (Los Angeles)	Los Angeles
Etiwanda Elementary (San Bernardino)	San Bernardino
Rowland Unified (Los Angeles)	Los Angeles
Walnut Valley Unified (Los Angeles)	Los Angeles
Fullerton Joint Union High (Orange)	Orange
West Covina Unified (Los Angeles)	Los Angeles
Lynwood Unified (Los Angeles)	Los Angeles
Fullerton Elementary (Orange)	Orange

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Menifee Union Elementary (Riverside)	Riverside
Covina-Valley Unified (Los Angeles)	Los Angeles
San Jacinto Unified (Riverside)	Riverside
Bellflower Unified (Los Angeles)	Los Angeles
Whittier Union High (Los Angeles)	Los Angeles
Inglewood Unified (Los Angeles)	Los Angeles
Palos Verdes Peninsula Unified (Los Angeles)	Los Angeles
Las Virgenes Unified (Los Angeles)	Los Angeles
Perris Union High (Riverside)	Riverside
Upland Unified (San Bernardino)	San Bernardino
Santa Monica-Malibu Unified (Los Angeles)	Los Angeles
Redondo Beach Unified (Los Angeles)	Los Angeles
Bonita Unified (Los Angeles)	Los Angeles

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**GOLD STAR FOODS REFERENCES  
BROADLINE (Frozen, Dry, Refrigerated) CATEGORY**

**Pomona Unified School District**

Daryl Hickey [daryl.hickey@pusd.org](mailto:daryl.hickey@pusd.org) (909) 391-4711  
1460 East Holt Avenue, Suite 160, Pomona CA 91767  
\$3,570,984.64 YTD  
23 drops per week  
41 schools

**Colton Joint Unified School District**

Eric Enciso [eric\\_enciso@cjusd.net](mailto:eric_enciso@cjusd.net) (909) 580-5000 x6650  
325 Hermosa Ave, Colton, CA 92324  
\$1,543,174.39 YTD  
47 drops per week  
28 schools

**Morongo Unified School District**

Janet Barth [janet.Barth@morongo.k12.ca.us](mailto:janet.Barth@morongo.k12.ca.us) (760) 367-9191 x4271  
5715 Utah Trail, PO Box 1209, Twentynine Palms, CA 92277  
\$860,822.18 YTD  
12 drops per week  
17 schools

**East Whittier City School District**

Laurie Fonseca [lfonseca@ewcsd.org](mailto:lfonseca@ewcsd.org) (562) 907-5950  
14535 E. Whittier Blvd, Whittier, CA 90605  
\$907,488.50 YTD  
2 drops per week  
13 schools

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Last Name First Name	Home Department	DOJ Live Scan Date
	Code	
Aceves, Cesar	315	02/10/2020
Aceves, Misael	301	07/07/2016
Acosta, Jose	320	05/24/2016
Adan II, Frank Peter	980	08/17/2022
Alarcon Hernandez, Elmer G	320	05/24/2016
Alvarado Bonilla, Cristobal	980	02/13/2023
Alvarez Gonzalez, Jose De Jesus	301	02/04/2021
Andalon, Jose Eliseo	320	05/24/2016
Arellano, Angel	980	03/12/2018
Arreola Canal, Jose J	325	05/24/2016
Arzate, Alfredo Ricardo	325	09/27/2022
Bassi, Gurjiven Singh	980	06/15/2022
Bates, John Harvey	325	08/04/2018
Beltran, Luis Alonso	320	05/21/2016
Berganza, Salvador Antonio	320	05/25/2016
Bounleuang, Danny	301	05/21/2021
Bravatti, Geovanni Raul	320	05/24/2016
Bravo Lopez, Hernaldo Daniel	325	10/20/2022
Bustos, Francisco Antonio	980	06/30/2016
Cabrera, Jesse	325	11/17/2022
Calderon de Leon, Fernando A	980	12/09/2021
Camacho, Alfredo	320	09/28/2022
Campa Venegas, Antonio	980	12/01/2022
Cardenas, Jose Luis	345	03/14/2022
Carmona, Danny	345	07/14/2022
Carreon Luisjuan, Bernabe	320	06/02/2016
Carrillo, Ramiro Cano	980	08/02/2021
Carter, Benjamin Deandre	325	07/26/2022
Cervantes, Jose Tomas	340	12/29/2022
Chavez Espitia, Joel	320	05/27/2016
Childers, Kevin Michael	301	05/20/2021
Clark, David Earl	325	10/14/2021
Coleman, Shonte Lamarr	980	08/12/2022
Colon III, Ismael	315	07/06/2022
Corral, Miguel Tito	320	07/08/2019
Cortes Sanchez, Enrique	320	01/06/2023
Crandell, Herbert Duke	315	03/11/2022
Cruz, Alfredo	325	05/24/2016
Cuellar, Edward James	325	08/04/2022
Diaz Ramirez, Hector Antonio T	320	10/27/2022
Diaz Suazo, Mario Nelson	325	10/11/2022
Diaz, Richard	320	01/27/2023
Dinkins Parharm, Vivian Desiree D	325	10/25/2022
Eaton, Reginald Anthony	980	07/05/2016

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Escanuela, Adrian	301	02/10/2022
Escobar Noyola, Juan Heriberto	320	07/07/2022
Esparza, Erasmo A	315	10/24/2017
Estevez Gonzalez, Leovigildo	340	03/16/2023
Fernandez, Robert Terrell	980	12/09/2022
Flores Melgoza, Oscar	320	04/05/2023
Flores, David Omar	325	12/12/2022
Forrester, Jay Donald	980	03/24/2022
Francisco, Domingo Mateo	320	05/26/2016
Fuentes-Cuevas, Jasmine	980	03/15/2022
Galvan Ochoa, Alex	980	01/05/2023
Garcia Fernandez, Sandra L.	301	06/11/2021
Garcia, Angel E.	330	07/11/2017
Garcia, Fernando	325	12/13/2022
Garza, Enrique Daniel	980	08/31/2016
Gaskin, Jason Joseph	340	03/16/2023
Gomez Martinez, Daniel	320	09/19/2022
Gonzales, Michael C.	980	08/02/2018
Gonzalez, Abraham	345	11/02/2021
Gonzalez, Jose Silvestre	301	11/20/2018
Gonzalez-Roja, Gonzalo	320	10/12/2016
Griffin, Jashawn Robert	980	02/24/2022
Griffin-Brown, Terrell Isiah	980	02/24/2022
Hameed, Mohammed Shahid	980	12/14/2022
Hanks, Matthew Lee	325	07/12/2022
Harris, James Matthew	325	08/05/2022
Harris, Steven Richard	980	10/29/2020
Head, Nicholas Scott	325	03/25/2022
Henriquez, Rafael A.	320	05/21/2016
Hernandez Gonzalez, Ricardo	320	06/01/2016
Hernandez, Osvaldo	320	11/08/2022
Hernandez-Esqueda, Jose Javier	320	06/01/2016
Hightower, Vincent Bernard	325	07/13/2022
Hodges, Demetrius Phashun	980	02/07/2023
Holloway, Deshawn William	315	04/26/2022
Jimenez, Cesar Manuel	301	03/08/2022
Lacayo Perez, Bryan Antonio	325	08/10/2022
Laurino, James Joseph	340	01/27/2023
Lee, Ochinero	980	01/09/2023
Leon, Daniel	320	05/27/2016
Leonardo Chavez, Felix	320	01/12/2023
Lezama, Eleazar	330	05/27/2016
Llamas Guzman, Juan Carlos	345	01/05/2022
Lopez Velasquez, Agustin	330	05/26/2016
Lopez, Alvaro Gustavo	320	05/26/2016
Lopez, Marsela	320	12/27/2022

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Lopez-Magana, Pedro Alberto	325	05/09/2022
Luna, Jacinto	320	05/21/2016
Madrid, Mark Daniel	325	09/09/2021
Magallon, Derek Diego	340	03/09/2023
Maldonado Rebolledo, Manuel	301	06/01/2016
Martinez Molina, Eduardo Javier	980	03/14/2022
Martinez, Anthony	325	10/12/2021
Mason, Carla Jean	980	12/22/2022
Mastranzo, Francisco	320	02/01/2023
Medina, Juan Carlos	325	12/21/2022
Menjivar, Gerardo Antonio	320	05/21/2016
Meza, Maribel Neomi	301	01/03/2022
Molina, Gildardo	320	05/21/2016
Mora, Salvador	320	05/26/2016
Morales, Daniel Ronald	320	05/25/2016
Moran, Bryan	325	01/06/2023
Moreno, Ignacio	301	07/02/2021
Munguia, Efrain	320	01/18/2022
Murga, Miguel A.	320	11/08/2016
Myles, Layonica Renee	320	12/28/2022
Newman, Jonte Marie	320	12/20/2022
Nguyen, Trong Nghia	980	06/15/2022
Orozco, Milton Martin	325	06/09/2022
Ortega-Calderon, Luis	320	05/24/2018
Ortiz Hernandez, Luis	320	05/21/2016
Ortiz, Isidro Rodriguez	320	10/12/2016
Partida, Genaro	320	05/25/2016
Pelayo Barragan, Jose Manuel	320	03/17/2023
Perez, David De Jesus	320	10/20/2022
Pineda, Oscar Anibal	320	01/03/2023
Pinedo, Gonzalo	320	05/24/2018
Prado, Gabriel Luis	340	03/02/2023
Ramirez, David	345	07/05/2022
Ramirez, Sergio	325	06/02/2016
Ramos, Rolando Ramirez	980	07/06/2020
Rayer, Joseph S.	320	05/24/2016
Repreza, Oscar O	320	05/25/2016
Reyes, Jose Trinidad	980	11/30/2016
Reynolds, Aaron Jonathan	325	08/05/2022
Rincon, Cristian	320	11/29/2022
Rivera Chiman, Alfredo Gabriel	325	10/24/2022
Robles, Joel	320	05/26/2016
Rodriguez Jr., Jesus	325	09/28/2022
Rodriguez Jr., Manuel	315	05/24/2016
Rodriguez, Pedro A	325	10/03/2022
Rodriguez-Herrera, Oscar Angel	980	09/09/2022

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Rojas Torres, Omar	325	01/11/2022
Rojas, Cesar Rivera	320	01/05/2023
Romo, Paul Anthony	320	07/20/2022
Salas, Joe Edward	301	01/18/2023
Salgado, James	320	04/05/2023
Sanches, David Manuel	320	07/27/2022
Sanchez, Alberto	978	11/11/2016
Sanchez, Juan Carlos	330	05/24/2016
Sandoval Avila, Jesus	325	05/21/2016
Sandoval Valdez, Carlos M.	320	05/24/2016
Sandoval, Jorge A	320	05/24/2016
Santiago, Joseph V	320	09/21/2021
Seaborn, James W	301	06/04/2021
Sebastian, Guillermo	320	05/21/2016
Serna, Jose D.	320	05/25/2016
Serrano Portillo, Maurilio	320	05/24/2016
Shamon, Rimon	325	05/21/2016
Shelevy, Maniel Elmer	320	01/25/2023
Simien Jr., Danyel Regnier	325	08/08/2022
Singh, Sukhdev	980	08/19/2019
Smith, Ryan Vincent	978	03/11/2020
Solis, Jose Angel	320	05/21/2016
Solis, Richard Arthur	980	08/11/2022
Solorio Silva, Miguel Angel	980	08/08/2018
Soto, Gervacio	320	05/24/2016
Tabullo, Juan Carlos	320	02/03/2023
Torres, Miguel Angel	320	05/27/2016
Torres, Tomas	320	06/01/2016
Tovar Vieyra, Leonardo D	301	10/06/2020
Tovar, Juan Carlos	320	01/27/2023
Trujillo, Daniel Sandoval	320	01/10/2023
Vahidian, Shahrokh	980	11/28/2022
Valdez, Rudy Ray	325	11/30/2022
Vallejo Martinez, Fernando	320	08/25/2021
Vang, Christopher	980	12/22/2021
Vargas Betancourt, Daniel	325	05/27/2022
Vasquez, Daniel Ryan	325	04/29/2022
Vazquez, Luis Carlos	325	07/27/2022
Velez, Jose De Jesus	301	01/27/2023
Venuto, Demira Maurice	980	07/18/2022
Vickland, Sambi Artist-Trotter	980	03/31/2022
Vieyra Avalos, Pedro	301	02/23/2017
Villa, Hector	980	02/13/2023
Villela, Stephen Bernal	320	04/10/2023
Weaver, Randy	325	05/24/2016



**GOLD STAR FOODS**

Williams, Darryl	980	01/28/2022
Williams-Pinette, Trevor Anthony	320	01/26/2023
Witherspoon, Darryl	980	07/12/2019
Yang, Mouaneng Sailue	301	03/14/2022
Young, Kenneth Lamar	320	02/06/2023
Zavala, Yatzir Ivan	320	05/05/2022
Zepeda, Michael Edson	320	06/24/2022
Zuniga, Rosa	325	10/25/2021



## CALIFORNIA DELIVERY FLEET

TRACTORS, VANS, BOBTAILS

LEASED/OWNED	Location	State	Unit Number	Model Year	Make	Model	Classification	VIN
LEASED-NorCal	Dixon	CA	4281167	2018	Kenworth	T680	Tractor	1XKYDP9X0JJ219959
LEASED-NorCal	Dixon	CA	4281106	2019	Kenworth	T680	Tractor	1XKYAP8X3KJ317721
LEASED-NorCal	Dixon	CA	4281107	2019	Kenworth	T680	Tractor	1XKYAP8X5KJ317722
LEASED-NorCal	Dixon	CA	4281108	2019	Kenworth	T680	Tractor	1XKYAP8X7KJ317723
LEASED-NorCal	Dixon	CA	4281110	2019	Kenworth	T680	Tractor	1XKYAP8X0KJ317725
LEASED-Penske	Ontario	CA	205511	2018	Ford	3500	Van	1FTBW2XMXJKA38689
LEASED-NorCal	Dixon	CA	4281111	2019	Kenworth	T680	Tractor	1XKYAP8X2KJ317726
LEASED-NorCal	Dixon	CA	4281112	2019	Kenworth	T680	Tractor	1XKYAP8X4KJ317727
LEASED-NorCal	Dixon	CA	4281142	2020	Kenworth	T680	Tractor	1XKYDP9XXLJ391788
LEASED-NorCal	Dixon	CA	4281170	2017	Kenworth	T370	Bobtail tandem	2NKHLJ9X3HM160662
LEASED-Penske	Dixon	CA	166296	2017	Freightliner	X12564ST	Tractor	3AKJGEDV7HSJB4101
LEASED-Penske	Dixon	CA	166297	2017	Freightliner	X12564ST	Tractor	3AKJGEDV9HSJB4102
LEASED-Penske	Dixon	CA	166298	2017	Freightliner	X12564ST	Tractor	3AKJGEDV0HSJB4103
LEASED-Penske	Dixon	CA	166299	2017	Freightliner	X12564ST	Tractor	3AKJGEDV2HSJB4104
LEASED-NorCal	Dixon	CA	4281171	2017	Kenworth	T370	Bobtail tandem	2NKHLJ9X5HM160663
LEASED-NorCal	Dixon	CA	4281172	2017	Kenworth	T370	Bobtail tandem	2NKHLJ9X7HM160664
LEASED-NorCal	Dixon	CA	4281168	2018	Kenworth	T680	Tractor	1XKYDP9X7JJ219960
LEASED-NorCal	Dixon	CA	4281169	2018	Kenworth	T680	Tractor	1XKYDP9X9JJ219961
LEASED-NorCal	Dixon	CA	4281260	2021	Kenworth	T680	Tractor	1XKYDP9X8MJ472063
LEASED-NorCal	Dixon	CA	4281261	2021	Kenworth	T680	Tractor	1XKYDP9XXMJ472064
LEASED-NorCal	Dixon	CA	4281262	2021	Kenworth	T680	Tractor	1XKYDP9X1MJ472065
LEASED-NorCal	Dixon	CA	4281263	2021	Kenworth	T680	Tractor	1XKYDP9X3MJ472066
LEASED-NorCal	Dixon	CA	4281264	2021	Kenworth	T680	Tractor	1XKYDP9X5MJ472067
LEASED-NorCal	Dixon	CA	4281173	2017	Kenworth	T370	Bobtail tandem	2NKHLJ9X9HM160665
LEASED-NorCal	Dixon	CA	4281174	2017	Kenworth	T370	Bobtail tandem	2NKHLJ9X0HM160666
LEASED-NorCal	Dixon	CA	4281175	2017	Kenworth	T370	Bobtail tandem	2NKHLJ9X2HM160667
LEASED-NorCal	Dixon	CA	4281215	2021	Kenworth	T370	Bobtail tandem	2NKHLJ9X9MM445005
LEASED-NorCal	Dixon	CA	4281216	2021	Kenworth	T370	Bobtail tandem	2NKHLJ9X0MM445006
LEASED-NorCal	Dixon	CA	4281265	2021	Kenworth	T680	Tractor	1XKYDP9X7MJ472068
LEASED-NorCal	Dixon	CA	4281266	2021	Kenworth	T680	Tractor	1XKYDP9X9MJ472069
LEASED-NorCal	Dixon	CA	4281267	2021	Kenworth	T680	Tractor	1XKYDP9X5MJ472070
LEASED-NorCal	Dixon	CA	4281222	2021	Kenworth	T680	Tractor	1XKYDP9X9MJ445907
LEASED-NorCal	Dixon	CA	4281223	2021	Kenworth	T680	Tractor	1XKYDP9X0MJ445908
LEASED-NorCal	Dixon	CA	4281224	2021	Kenworth	T680	Tractor	1XKYDP9X2MJ445909
LEASED-NorCal	Dixon	CA	4281225	2021	Kenworth	T680	Tractor	1XKYDP9X9MJ445910
LEASED-NorCal	Dixon	CA	4281226	2021	Kenworth	T680	Tractor	1XKYDP9X0MJ445911
LEASED-NorCal	Dixon	CA	4281227	2021	Kenworth	T680	Tractor	1XKYDP9X2MJ445912

LEASED-NorCal	Dixon	CA	4281213	2022	Kenworth	T680	Tractor	2NKHLI9X5MM445003
LEASED-NorCal	Dixon	CA	4281214	2022	Kenworth	T680	Tractor	2NKHLI9X7MM445004
LEASED-NorCal	Dixon	CA	No new # yet	2022	Kenworth	T680	Tractor	2NKHLI9X9MM445005
LEASED-NorCal	Dixon	CA	No new # yet	2022	Kenworth	T680	Tractor	2NKHLI9X9MM445006
LEASED-NorCal	Dixon	CA	Tractor	2022	Kenworth	T370	Bobtail tandem	2NKHHM6X2GM119574
LEASED-NorCal	Dixon	CA	Tractor	2022	Kenworth	T370	Bobtail tandem	2NK55J6X9GM124785
LEASED-NorCal	Dixon	CA	Tractor	2022	Kenworth	T370	Bobtail tandem	2NKHHM6X1LM406754
LEASED-NorCal	Dixon	CA	Tractor	2022	Kenworth	T370	Bobtail tandem	2NKHHM6X5MM445011
LEASED-NorCal	Dixon	CA	4281390	2022	Kenworth	T480	Tractor	M172753
LEASED-NorCal	Dixon	CA	4281391	2022	Kenworth	T480	Tractor	M172754
LEASED-PAPE Ker	Fresno	CA	32	2020	Kenworth	T270	Bobtail single	2NKHHM6X9LM423303
LEASED-PAPE Ker	Fresno	CA	35	2020	Kenworth	T270	Bobtail single	2NKHHM6X9LM423304
LEASED-PAPE Ker	Fresno	CA	33	2021	Kenworth	T270	Bobtail single	2NKHHM6X9MM425152
LEASED-PAPE Ker	Fresno	CA	34	2021	Kenworth	T270	Bobtail single	2NKHHM6X9MM425151
LEASED-Penske	Fresno	CA	166300	2017	Freightliner	X12564ST	Tractor	3AKJGEDV4HSJB4105
LEASED-Penske	Fresno	CA	166301	2017	Freightliner	X12564ST	Tractor	3AKJGEDV6HSJB4106
LEASED-Penske	Fresno	CA	166303	2017	Freightliner	X12564ST	Tractor	3AKJGEDVXHSJB4108
LEASED-Penske	Fresno	CA	166304	2017	Freightliner	X12564ST	Tractor	3AKJGEDV1HSJB4109
LEASED-Penske	Fresno	CA	166305	2017	Freightliner	X12564ST	Tractor	3AKJGEDV8HSJB4110
LEASED-Penske	Fresno	CA	166302	2017	Freightliner	X12564ST	Tractor	3AKJGEDV8HSJB4107
Owned	Fresno	CA	25	2015	Hino	195H	Bobtail single	JHHSPM2H9FK001463
Owned	Fresno	CA	26	2013	Kenworth	T270	Bobtail single	2NKHHM6X6DM342423
Owned	Fresno	CA	27	2013	Kenworth	T270	Bobtail single	2NKHHM6X8DM342424
Owned	Fresno	CA	29	2012	Kenworth	T270	Bobtail single	2NKHHM6X9CM302397
Owned	Fresno	CA	30	2012	Kenworth	T270	Bobtail single	2NKHHM6X6CM331694
Owned	Fresno	CA	31	2012	Kenworth	T270	Bobtail single	3BKHHM6X0GF101015
LEASED-Rush	Ontario	CA	846905	2022	Peterbilt	579	Tractor	1XPBDP9X2N823405
LEASED-Rush	Ontario	CA	846906	2022	Peterbilt	579	Tractor	1XPBDP9X4N823406
LEASED-Rush	Ontario	CA	846907	2022	Peterbilt	579	Tractor	1XPBDP9X6N823407
LEASED-Rush	Ontario	CA	8463721	2015	Peterbilt	579	Tractor	1XPBDP9X8FD283267
LEASED-Rush	Ontario	CA	8463723	2015	Peterbilt	579	Tractor	1XPBDP9X1FD283269
LEASED-Rush	Ontario	CA	8463725	2015	Peterbilt	579	Tractor	1XPBDP9XXFD283271
LEASED-Rush	Ontario	CA	8463726	2015	Peterbilt	579	Tractor	1XPBDP9X1FD283272
LEASED-Rush	Ontario	CA	8464352	2019	Peterbilt	579	Tractor	1XPBDP9X2KD638332
LEASED-Rush	Ontario	CA	8464353	2019	Peterbilt	579	Tractor	1XPBDP9X4KD638333
LEASED-Rush	Ontario	CA	8464374	2020	Peterbilt	579	Tractor	1XPBD49X8LD668970
LEASED-Rush	Ontario	CA	8464375	2020	Peterbilt	579	Tractor	1XPBD49XXLD668971
LEASED-Rush	Ontario	CA	8464492	2020	Peterbilt	579	Tractor	1XPBAP8X7LD700643
LEASED-Rush	Ontario	CA	8464493	2020	Peterbilt	579	Tractor	1XPBAP8X9LD700644
LEASED-Rush	Ontario	CA	8463670	2015	Peterbilt	337	Bobtail single	2NP2HJ7X4FM265325
LEASED-Rush	Ontario	CA	8463671	2015	Peterbilt	337	Bobtail single	2NP2HJ7X6FM265326
LEASED-Rush	Ontario	CA	8463672	2015	Peterbilt	337	Bobtail single	2NP2HJ7X8FM265327
LEASED-Rush	Ontario	CA	8463673	2015	Peterbilt	337	Bobtail single	2NP2HJ7XXFM265328
LEASED-Rush	Ontario	CA	8463674	2015	Peterbilt	337	Bobtail single	2NP2HJ7X1FM265329
LEASED-Rush	Ontario	CA	8464494	2020	Peterbilt	579	Tractor	1XPBAP8X0LD700645
LEASED-Rush	Ontario	CA	8464495	2020	Peterbilt	579	Tractor	1XPBAP8X2LD700646
LEASED-Rush	Ontario	CA	8464496	2020	Peterbilt	579	Tractor	1XPBAP8X4LD700647

LEASED-Rush	Ontario	CA	8464497	2020	Peterbilt	579	Tractor	1XPBAP8X6LD700648
LEASED-Rush	Ontario	CA	8464498	2020	Peterbilt	579	Tractor	1XPBAP8X8LD700649
LEASED-Rush	Ontario	CA	8464499	2020	Peterbilt	579	Tractor	1XPBAP8X4LD700650
LEASED-Rush	Ontario	CA	8464500	2020	Peterbilt	579	Tractor	1XPBAP8X6LD700651
LEASED-Rush	Ontario	CA	8464501	2020	Peterbilt	579	Tractor	1XPBAP8X8LD700652
LEASED-Rush	Ontario	CA	8464502	2020	Peterbilt	579	Tractor	1XPBAP8XXLD700653
LEASED-Rush	Ontario	CA	8464503	2020	Peterbilt	579	Tractor	1XPBAP8X1LD700654
LEASED-Rush	Ontario	CA	8464504	2020	Peterbilt	579	Tractor	1XPBAP8X3LD700655
LEASED-Rush	Ontario	CA	8464505	2020	Peterbilt	579	Tractor	1XPBAP8X5LD700656
LEASED-Rush	Ontario	CA	8464506	2020	Peterbilt	579	Tractor	1XPBAP8X7LD700657
LEASED-Rush	Ontario	CA	8464507	2020	Peterbilt	579	Tractor	1XPBAP8X9LD700658
LEASED-Rush	Ontario	CA	8464511	2020	Peterbilt	579	Tractor	1XPBAP8X0LD700662
LEASED-Rush	Ontario	CA	8464514	2020	Peterbilt	579	Tractor	1XPBDP9X6LD700624
LEASED-Rush	Ontario	CA	8464653	2021	Peterbilt	579	Tractor	1XPBAP8X2MD744194
LEASED-Rush	Ontario	CA	8464654	2021	Peterbilt	579	Tractor	1XPBAP8X4MD744195
LEASED-Rush	Ontario	CA	8464655	2021	Peterbilt	579	Tractor	1XPBAP8X6MD744196
LEASED-Rush	Ontario	CA	8463675	2015	Peterbilt	337	Bobtail single	2NP2HJ7X8FM265330
LEASED-Rush	Ontario	CA	8463676	2015	Peterbilt	337	Bobtail single	2NP2HJ7XXFM265331
LEASED-Rush	Ontario	CA	8464656	2021	Peterbilt	579	Tractor	1XPBAP8X8MD744197
LEASED-Rush	Ontario	CA	8464657	2021	Peterbilt	579	Tractor	1XPBAP8XXMD744198
LEASED-Rush	Ontario	CA	8464658	2021	Peterbilt	579	Tractor	1XPBAP8X1MD744199
LEASED-Rush	Ontario	CA	8464659	2021	Peterbilt	579	Tractor	1XPBAP8X4MD744200
LEASED-Rush-Flex	Ontario	CA	8464676	2021	Peterbilt	579	Tractor	1XPBDP9X9MD744182
LEASED-Rush	Ontario	CA	8464660	2021	Peterbilt	579	Tractor	1XPBAP8X6MD744201
LEASED-Rush	Ontario	CA	8464663	2021	Peterbilt	579	Tractor	1XPBDP9X6MD744169
LEASED-Rush	Ontario	CA	8464664	2021	Peterbilt	579	Tractor	1XPBDP9X2MD744170
LEASED-Rush	Ontario	CA	8464339	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X0KM638354
LEASED-Rush	Ontario	CA	8464320	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X7KM638335
LEASED-Rush	Ontario	CA	8464321	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X9KM638336
LEASED-Rush	Ontario	CA	8464322	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X0KM638337
LEASED-Rush	Ontario	CA	8464323	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X2KM638338
LEASED-Rush	Ontario	CA	8464324	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X4KM638339
LEASED-Rush	Ontario	CA	8464325	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X0KM638340
LEASED-Rush	Ontario	CA	8464326	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X2KM638341
LEASED-Rush	Ontario	CA	8464329	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X8KM638344
LEASED-Rush	Ontario	CA	8464330	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9XXKM638345
LEASED-Rush	Ontario	CA	8464331	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X1KM638346
LEASED-Rush	Ontario	CA	8464332	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X3KM638347
LEASED-Rush	Ontario	CA	8464333	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X5KM638348
LEASED-Rush	Ontario	CA	8464334	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X7KM638349
LEASED-Rush	Ontario	CA	8464335	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X3KM638350
LEASED-Rush	Ontario	CA	8464336	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X5KM638351
LEASED-Rush	Ontario	CA	8464337	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X7KM638352
LEASED-Rush	Ontario	CA	8464338	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X9KM638353
LEASED-Rush	Ontario	CA	8464340	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X2KM638355
LEASED-Rush	Ontario	CA	8464341	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X4KM638356
LEASED-Rush	Ontario	CA	8464342	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X6KM638357

LEASED-Rush	Ontario	CA	8464343	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X8KM638358
LEASED-Rush	Ontario	CA	8464345	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X6KM638360
LEASED-Rush	Ontario	CA	8464346	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X8KM638361
LEASED-Rush	Ontario	CA	8464347	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9XXKM638362
LEASED-Rush	Ontario	CA	8464348	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X1KM638363
LEASED-Rush	Ontario	CA	8464349	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X3KM638364
LEASED-Rush	Ontario	CA	8464350	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X5KM638365
LEASED-Rush	Ontario	CA	8464351	2019	Peterbilt	348	Bobtail tandem	2NP3LJ9X7KM638366
LEASED-Rush	Ontario	CA	8464669	2021	Peterbilt	579	Tractor	1XPBDP9X1MD744175
LEASED-Penske	Dixon	CA	205512	2018	Ford	3500	Van	1FTBW2XM6JKA38690
Owned	Ontario	CA	1	2008	Ford	E350	Van	1FMNE11WX8DA36911
LEASED-Rush	Ontario	CA	8463506	2013	Peterbilt	337	Bobtail single	2NP2HJ7X6EM240358
LEASED-Rush	Ontario	CA	8463507	2013	Peterbilt	337	Bobtail single	2NP2HJ7X8EM240359

#### TRAILERS

LEASED/OWNED	Location	State	Unit Number	Model Year	Make	Model	Classification	VIN
Owned	Ontario	CA	1	2002	Utility	Single Temp	53	1JJV532W63L829286
Owned	Dixon	CA	5	1986	Wabash	Single Temp	36	1UYVS2512GC574803
Owned	Ontario	CA	7	1993	Utility	Single Temp	46	1UYVS2477PU914902
Owned	Ontario	CA	8	1993	Utility	Single Temp	46	1UYVS2475PU914901
Owned	Ontario	CA	9	1999	Utility	Single Temp	48	1GRAA9626YB091540
Owned	Dixon	CA	10	2013	Great Dane	Single Temp	36	1JJV362B2DL764071
Owned	Dixon	CA	12	1997	Utility	Single Temp	28	1UYVS1281VU155702
Owned	Ontario	CA	600	1993	Utility	Single Temp	48	1UYVS2482PU860501
Owned	Ontario	CA	601	1996	Utility	Single Temp	48	1UYVS2486TU967903
Owned	Dixon	CA	602	1996	Utility	Single Temp	48	1UYVS2482TU967901
Owned	Dixon	CA	603	1996	Utility	Single Temp	48	1UYVS2484TU967902
Owned	Ontario	CA	604	1997	Utility	Single Temp	48	1UYVS248XVU291801
Owned	Dixon	CA	605	1997	Utility	Single Temp	48	1UYVS2481VU346801
Owned	Ontario	CA	607	1998	Utility	Single Temp	48	1UYVS2486WU654001
Owned	Dixon	CA	608	1998	Utility	Single Temp	48	1UYVS2486WU563701
Owned	Ontario	CA	609	1999	Utility	Single Temp	48	1UYVS2487XU963901
Owned	Ontario	CA	610	1999	Utility	Single Temp	48	1UYVS2489XU963902

Owned	Ontario	CA	611	1999	Utility	Single Temp	48	1UYVS2480XU963903
Owned	Dixon	CA	612	2001	Utility	Single Temp	48	1UYVS24861U535602
Owned	Ontario	CA	613	2001	Utility	Single Temp	48	1UYVS248X1U535604
Owned	Ontario	CA	614	2002	Utility	Single Temp	48	1UYVS24832U814801
Owned	Ontario	CA	615	2003	Utility	Single Temp	48	1GRAA96253B026901
Owned	Ontario	CA	616	2003	Utility	Single Temp	48	1GRAA96273B026902
Owned	Ontario	CA	617	2003	Utility	Single Temp	48	1GRAA96293B026903
Owned	Ontario	CA	618	2004	Utility	Single Temp	48	1GRAA96234B706099
Owned	Dixon	CA	700	2013	Utility	Single Temp	53	1UYVS2533DU737501
Owned	Dixon	CA	701	2013	Utility	Single Temp	53	1UYVS2535DU737502
Owned	Dixon	CA	702	2013	Utility	Single Temp	53	1UYVS2537DU737503
LEASED-Penske	Dixon	CA	138050	2016	Utility	Single Temp	45	1UYVS2456GU627601
LEASED-Penske	Dixon	CA	138051	2016	Utility	Single Temp	45	1UYVS2458GU627602
LEASED-Penske	Dixon	CA	138052	2016	Utility	Single Temp	45	1UYVS245XGU627603
LEASED-Penske	Dixon	CA	138053	2016	Utility	Single Temp	45	1UYVS2451GU627604
LEASED-PLM	Ontario	CA	M2820001	2020	Vanguard	Multi Temp Liftgate	28	527SR2818LL022542
LEASED-PLM	Ontario	CA	M2820002	2020	Vanguard	Multi Temp Liftgate	28	527SR281XLL022543
LEASED-PLM	Ontario	CA	M2820003	2020	Vanguard	Multi Temp Liftgate	28	527SR2811LL022544
LEASED-PLM	Ontario	CA	M2820004	2020	Vanguard	Multi Temp Liftgate	28	527SR2813LL022545
LEASED-PLM	Ontario	CA	M2820005	2020	Vanguard	Multi Temp Liftgate	28	527SR2815LL022546
LEASED-PLM	Ontario	CA	M2820006	2020	Vanguard	Multi Temp Liftgate	28	527SR2817LL022547
LEASED-PLM	Ontario	CA	M2820007	2020	Vanguard	Multi Temp Liftgate	28	527SR2819LL022548
LEASED-PLM	Ontario	CA	M2820008	2020	Vanguard	Multi Temp Liftgate	28	527SR2810LL022549
LEASED-PLM	Ontario	CA	M2820009	2020	Vanguard	Multi Temp Liftgate	28	527SR2817LL022550
LEASED-PLM	Ontario	CA	M2820010	2020	Vanguard	Multi Temp Liftgate	28	527SR2819LL022551
LEASED-PLM	Ontario	CA	M2820011	2020	Vanguard	Multi Temp Liftgate	28	527SR2810LL022552

LEASED-PLM	Ontario	CA	M2820012	2020	Vanguard	Multi Temp Liftgate	28	527SR2812LL022553
LEASED-PLM	Ontario	CA	M2820013	2020	Vanguard	Multi Temp Liftgate	28	527SR2814LL022554
LEASED-PLM	Dixon	CA	M2820014	2020	Vanguard	Multi Temp Liftgate	28	527SR2816LL022555
LEASED-PLM	Ontario	CA	M2820015	2020	Vanguard	Multi Temp Liftgate	28	527SR2818LL022556
LEASED-PLM	Ontario	CA	M2820016	2020	Vanguard	Multi Temp Liftgate	28	527SR281XLL022557
LEASED-PLM	Ontario	CA	M2820017	2020	Vanguard	Multi Temp Liftgate	28	527SR2811LL022558
LEASED-PLM	Ontario	CA	M2820018	2020	Vanguard	Multi Temp Liftgate	28	527SR2813LL022559
LEASED-PLM	Ontario	CA	M2820019	2020	Vanguard	Multi Temp Liftgate	28	527SR281XLL022560
LEASED-PLM	Ontario	CA	M2820020	2020	Vanguard	Multi Temp Liftgate	28	527SR2811LL022561
LEASED-PLM	Dixon	CA	M2820021	2020	Vanguard	Multi Temp Liftgate	28	527SR2814LL022893
LEASED-PLM	Dixon	CA	M2820022	2020	Vanguard	Multi Temp Liftgate	28	527SR2816LL022894
LEASED-PLM	Ontario	CA	M2821013	2021	Utility	Multi Temp Liftgate	28	1UYVS129XM2316101
LEASED-PLM	Ontario	CA	M2821014	2021	Utility	Multi Temp Liftgate	28	1UYVS1291M2316102
LEASED-PLM	Ontario	CA	M2821015	2021	Utility	Multi Temp Liftgate	28	1UYVS1293M2316103
LEASED-PLM	Ontario	CA	M2821016	2021	Utility	Multi Temp Liftgate	28	1UYVS1295M2316104
LEASED-PLM	Ontario	CA	M2821017	2021	Utility	Multi Temp Liftgate	28	1UYVS1297M2316105
LEASED-PLM	Ontario	CA	M2821018	2021	Utility	Multi Temp Liftgate	28	1UYVS1299M2316106
LEASED-PLM	Ontario	CA	M2821019	2021	Utility	Multi Temp Liftgate	28	1UYVS1290M2316107
LEASED-PLM	Dixon	CA	M3620003	2020	Vanguard	Multi Temp Liftgate	36	527SR3624LL022538
LEASED-PLM	Dixon	CA	M3620018	2020	Vanguard	Multi Temp Liftgate	36	527SR3628LL022896
LEASED-PLM	Dixon	CA	M3620020	2020	Vanguard	Multi Temp Liftgate	36	527SR3621LL022898
LEASED-PLM	Dixon	CA	M3621001	2021	Utility	Multi Temp Liftgate	36	1UYVS2360M2316201
LEASED-PLM	Dixon	CA	M3621005	2021	Utility	Multi Temp Liftgate	36	1UYVS2368M2316205
LEASED-PLM	Dixon	CA	M3621006	2021	Utility	Multi Temp Liftgate	36	1UYVS236XM2316206
LEASED-PLM	Dixon	CA	M3621007	2021	Utility	Multi Temp Liftgate	36	1UYVS2361M2316207
LEASED-PLM	Dixon	CA	M4820061	2020	Utility	Multi Temp Liftgate	48	527SR482XLL022899

LEASED-PLM	Dixon	CA	M4820062	2020	Utility	Multi Temp Liftgate	48	527SR4822LL022900
LEASED-PLM	Dixon	CA	M4820063	2020	Utility	Multi Temp Liftgate	48	527SR4824LL022901
LEASED-PLM	Dixon	CA	M4820064	2020	Utility	Multi Temp Liftgate	48	527SR4826LL022902
LEASED-PLM	Dixon	CA	M4820065	2020	Utility	Multi Temp Liftgate	48	527SR4828LL022903
LEASED-PLM	Dixon	CA	M4820066	2020	Utility	Multi Temp Liftgate	48	527SR482XLL022904
LEASED-PLM	Dixon	CA	M4820067	2020	Utility	Multi Temp Liftgate	48	527SR4821LL022905
LEASED-PLM	Ontario	CA	M4821009	2021	Utility	Multi Temp Liftgate	48	1UYVS2489M2312809
LEASED-PLM	Ontario	CA	M4821010	2021	Utility	Multi Temp Liftgate	48	1UYVS2485M2312810
LEASED-PLM	Ontario	CA	M4821012	2021	Utility	Multi Temp Liftgate	48	1UYVS2489M2312812
LEASED-PLM	Ontario	CA	M5321001	2021	Utility	Multi Temp	53	1UYVS2537M2312701
LEASED-PLM	Ontario	CA	M5321002	2021	Utility	Multi Temp	53	1UYVS2539M2312702
LEASED-PLM	Ontario	CA	M5321003	2021	Utility	Multi Temp	53	1UYVS2530M2312703
LEASED-PLM	Ontario	CA	M5321051	2022	Utility	Multi Temp	53	1UYVS2531N2562601
LEASED-PLM	Ontario	CA	M5321052	2022	Utility	Multi Temp	53	1UYVS2533N2562602
LEASED-PLM	Ontario	CA	M5321053	2022	Utility	Multi Temp	53	1UYVS2535N2562603
LEASED-PLM	Ontario	CA	M5321054	2022	Utility	Multi Temp	53	1UYVS2537N2562604
LEASED-PLM	Dixon	CA	S2811005	2012	Utility	Single Temp Liftgate	28	1UYVS1281CU224501

## Non-Collusion Declaration

To be executed by bidder and submitted with bid.  
(Title 23 United States Code Section 112 and Public Contract Code Section 7106)

The undersigned declares:

I am the V.P. Revenue Management (Title) of Gold Star Foods (Company),  
the party making the foregoing bid.

The bid is not made in the interest of, or on behalf of, any undisclosed person, partnership, company, association, organization, or corporation. The bid is genuine and not collusive or sham. The bidder has not directly or indirectly induced or solicited any other bidder to put in a false or sham bid. The bidder has not directly or indirectly colluded, conspired, connived, or agreed with any bidder or anyone else to put in a sham bid, or that anyone shall refrain from bidding. The bidder has not in any manner, directly or indirectly, sought by agreement, communication, or conference with anyone to fix the bid price of the bidder or any other bidder, or to fix any overhead, profit, or cost element of the bid price, or of that of any other bidder.

All statements contained in the bid are true. The bidder has not, directly or indirectly, submitted his or her bid price of any breakdown thereof, or the contents thereof, or divulged information or data relative thereto, to any corporation, partnership, company, association, organization, bid depository, or to any member or agent thereof to effectuate a collusive or sham bid, and has not paid, and will not pay, any person or entity for such purpose.

Any person executing this declaration on behalf of a bidder that is a corporation, partnership, joint venture, limited liability company, limited liability partnership, or any other entity, hereby represents that he or she has full power to execute, and does execute, this declaration on behalf of the bidder.

I declare under penalty of perjury under the applicable laws that the foregoing is true and correct  
and that this declaration is executed on

JUNE (Month) 3 (Day) of 2023 (Year),

at Ontario (City), California (State).

Signature of Declarant: \_\_\_\_\_

Printed name of Declarant: John Cho

Name of Bidder (Company): Gold Star Foods

Title or Office: V.P. Revenue Management

Note: Notarization of signature required.  
 Check box if attachment is included.

See Attached

## ACKNOWLEDGMENT

A notary public or other officer completing this certificate verifies only the identity of the individual who signed the document to which this certificate is attached, and not the truthfulness, accuracy, or validity of that document.

State of California  
County of San Bernardino)

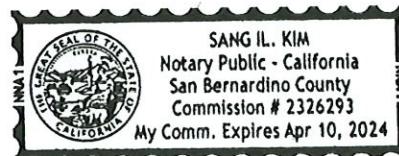
On June 03, 2023 before me, Sang Kim, Notary Public  
(insert name and title of the officer)

personally appeared John Cho,  
who proved to me on the basis of satisfactory evidence to be the person(s) whose name(s) are  
subscribed to the within instrument and acknowledged to me that he/she/they executed the same in  
his/her/their authorized capacity(ies), and that by his/her/their signature(s) on the instrument the  
person(s), or the entity upon behalf of which the person(s) acted, executed the instrument.

I certify under PENALTY OF PERJURY under the laws of the State of California that the foregoing  
paragraph is true and correct.

WITNESS my hand and official seal.

Signature chm (Seal)



### **Debarment, Suspension, and Other Responsibility Matters**

As required by Executive Order 12549, Debarment and Suspension, for participants or respondents in primary covered transactions:

- A. The participant or respondent certifies that it and its principals:
- (a) Are not presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any federal department or agency;
  - (b) Have not within a three-year period preceding this application been convicted of or had a civil judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (federal, state, or local) transaction or contract under a public transaction; violation of federal or state antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;
  - (c) Are not presently indicted for or otherwise criminally or civilly charged by a governmental entity (federal, state, or local) with commission of any of the offenses enumerated in paragraph (1)(b) of this certification; and
  - (d) Have not within a three-year period preceding this application had one or more public transactions (federal, state, or local) terminated for cause or default.
- B. Where the participant or respondent is unable to certify to any of the statements in this certification, he or she shall attach an explanation to this application.

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Participant or Respondent Company Name

Award Number, Contract Number, or Project Name

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John Cho, V.P. Revenue Management

Name(s) and Title(s) of Authorized Representatives

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Signature(s)

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June 5, 2023

Date

**Attachment I: Certification Regarding Lobbying**

**The undersigned certifies, to the best of his or her knowledge and belief, that:**

- (1) No Federal appropriated funds have been paid or will be paid, by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with the awarding of any Federal grant, the making of any Federal loan, the entering into of any cooperative agreement, and the extension, continuation, renewal, amendment or modification of any Federal contract, grant, loan, or cooperative agreement.
- (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure of Lobbying Activities," in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents of all sub-awards at all tiers (including subcontracts, sub-grants, and contracts under grants, loans, and cooperative agreements) and that all sub-recipients shall certify and disclose accordingly.

This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Submission of this certification is a prerequisite for making or entering into this transaction imposed by section 1352, title 31, United States Code. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

Organization: Gold Star Foods

Street address: 3781 E. Airport Drive

City, State, Zip: Ontario, CA 91761

Gold Star Foods

CERTIFIED BY: (type or print)

TITLE: V.P. Revenue Management

(Signature)

June 5, 2023

(Date)

Gold Star Foods

## Disclosure of Lobbying Activities

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352 (See reverse for public burden disclosure)

<b>1. Type of Federal Action:</b> a. contract b. grant c. cooperative agreement d. loan e. loan guarantee f. loan insurance	<b>2. Status of Federal Action:</b> a. bid/offer/application b. initial award c. post-award	<b>3. Report Type:</b> a. initial filing b. material change  <b>For material change only:</b> Year _____ quarter _____ Date of last report _____
<b>4. Name and Address of Reporting Entity:</b> _____ Prime _____ Subawardee Tier _____, if Known:  Congressional District, if known: <i>DIA</i>	<b>5. If Reporting Entity in No. 4 is Subawardee,</b> Enter Name and Address of Prime:  Congressional District, if known: _____	
<b>6. Federal Department/Agency:</b>	<b>7. Federal Program Name/Description:</b>  CFDA Number, if applicable: _____	
<b>8. Federal Action Number, if known:</b>	<b>9. Award Amount, if known:</b> \$ _____	
<b>10. a. Name and Address of Lobbying Registrant (if individual, last name, first name, MI):</b>	<b>b. Individuals Performing Services (including address if different from No. 10a)</b> <i>(last name, first name, MI):</i>	
<b>11. Information requested through this form is authorized by title 31 U.S.C. section 1352. This disclosure of lobbying activities is a material representation of fact upon which reliance was placed by the tier above when this transaction was made or entered into. This disclosure is required pursuant to 31 U.S.C. 1352. This information will be reported to the Congress semi-annually and will be available for public inspection. Any person who fails to file the required disclosure shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.</b>	Signature: _____ Print Name: <u>John Cho</u> Title: <u>V.P. Revenue Management</u> Telephone No.: <u>909-843-9600</u> Date: <u>June 5, 2023</u>	
<b>Federal Use Only</b>	<b>Authorized for Local Reproduction</b> <b>Standard Form - LLL (Rev. 7-97)</b>	

## INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES

This disclosure form shall be completed by the reporting entity, whether subawardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to Title 31, U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.
2. Identify the status of the covered Federal action.
3. Identify the appropriate classification of this report. If this is a followup report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.
4. Enter the full name, address, city, State and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants and contract awards under grants.
5. If the organization filing the report in item 4 checks "Subawardee," then enter the full name, address, city, State and zip code of the prime Federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal action identified in item 1 (e.g., Request for Proposal (RFP) number; Invitations for Bid (IFB) number; grant announcement number; the contract, grant, or loan award number; the application/proposal control number assigned by the Federal agency). Included prefixes, e.g., "RFP-DE-90-001."
9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.
10. (a) Enter the full name, address, city, State and zip code of the lobbying registrant under the Lobbying Disclosure Act of 1995 engaged by the reporting entity identified in item 4 to influence the covered Federal action.  
  
(b) Enter the full names of the individual(s) performing services, and include full address if different from 10(a). Enter Last Name, First Name, and Middle Initial (MI).
11. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

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According to the Paperwork Reduction Act, as amended, no persons are required to respond to a collection of information unless it displays a valid OMB control Number. The valid OMB control number for this information collection is OMB No. 0348-0046. Public reporting burden for this collection of information is estimated to average 10 minutes per response, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, DC 20503

**Public Contract Code sections 2202-2208**

Prior to bidding on, submitting a proposal or executing a contract or renewal for a State of California contract for goods or services of \$1,000,000 or more, a vendor must either: a) certify it is not on the current list of persons engaged in investment activities in Iran created by the California Department of General Services ("DGS") pursuant to Public Contract Code section 2203(b) and is not a financial institution extending twenty million dollars (\$20,000,000) or more in credit to another person, for 45 days or more, if that other person will use the credit to provide goods or services in the energy sector in Iran and is identified on the current list of persons engaged in investment activities in Iran created by DGS; or b) demonstrate it has been exempted from the certification requirement for that solicitation or contract pursuant to Public Contract Code section 2203(c) or (d). The DGS list of entities prohibited from contracting with public entities in California per the Iranian Contracting Act, 2010, can be found at:

[To comply with this requirement, please insert your vendor or financial institution name and Federal ID Number \(if available\) and complete one of the options below. Please note: California law establishes penalties for providing false certifications, including civil penalties equal to the greater of \\$250,000 or twice the amount of the contract for which the false certification was made; contract termination; and three-year ineligibility to bid on contracts. \(Public Contract Code section 2205.\)](https://www.dgs.ca.gov/PD/Resources/Page-Content/Procurement-Division-Resources-List-Folder>List of Ineligible Businesses#</a>@ViewBag.JumpTo</p></div><div data-bbox=)

**OPTION #1 - CERTIFICATION**

I, the official named below, certify I am duly authorized to execute this certification on behalf of the vendor/financial institution identified below, and the vendor/financial institution identified below is not on the current list of persons engaged in investment activities in Iran created by DGS and is not a financial institution extending twenty million dollars (\$20,000,000) or more in credit to another person/vendor, for 45 days or more, if that other person/vendor will use the credit to provide goods or services in the energy sector in Iran and is identified on the current list of persons engaged in investment activities in Iran created by DGS.

<i>Vendor Name/Financial Institution (Printed)</i>	<i>Federal ID Number (or n/a)</i>
<b>Gold Star Foods</b>	26-1340567
<i>By (Authorized Signature)</i>	<i>Date</i>
06/05/2023	
<i>Printed Name and Title of Person Signing</i>	
<b>John Cho, V.P. Revenue Management</b>	

**OPTION #2 – EXEMPTION**

Pursuant to Public Contract Code sections 2203(c) and (d), a public entity may permit a vendor/financial institution engaged in investment activities in Iran, on a case-by-case basis, to be eligible for, or to bid on, submit a proposal for, or enters into or renews, a contract for goods and services.

If you have obtained an exemption from the certification requirement under the Iran Contracting Act, please fill out the information below, and attach documentation demonstrating the exemption approval.

<i>Vendor Name/Financial Institution (Printed)</i>	<i>Federal ID Number (or n/a)</i>
<i>By (Authorized Signature)</i>	<i>Date</i>
<i>Printed Name and Title of Person Signing</i>	

## **PRU-21 China Prohibition Certification**

### **Instructions to program operator:**

To ensure compliance with the Consolidated Appropriations Act of 2021 that was signed into law on December 27, 2020, all Child Nutrition Programs are prohibited from using federal funds to procure raw or processed poultry products that are imported into the United States from the People's Republic of China. It is the program operator's responsibility to ensure the country of origin for all nondomestic raw or processed poultry products, whether purchased directly by the program operator or on their behalf. The prohibition set forth in the Consolidated Appropriations Act of 2021 (Public Law 116–260) Division A, Section 764, does not allow for any exceptions.

Implementation of this prohibition should be done by including the provision in all procurement solicitations and contracts for the procurement of poultry. To ensure compliance with the prohibition, program operators should obtain a certification of acknowledgement from their supplier, e.g., manufacturer, processor, or distributor, that acknowledges their agreement to comply with the prohibition stated within the Consolidated Appropriations Act of 2021 (Public Law 116–260). A sample of the certification language is attached to this communication and is also located below.

### **Sample Certification Language:**

The Consolidated Appropriations Act of 2021 (Public Law 116–260), Division A, Section 764 (signed into law on December 27, 2020), prohibits all Child Nutrition Programs from using federal funds to procure raw or processed poultry products that are imported into the United States from the People's Republic of China.

We Gold Star Foods (insert vendor name), certify that all products (insert product name) did not use federal funds to procure raw or processed poultry products that are imported into the United States from the People's Republic of China.

We further acknowledge that noncompliance with this federal requirement may result in a finding of disallowable cost(s).

### **Additional Information:**

The program operator and their supplier, e.g., manufacturer, processor, or distributor, should provide signatures by an authorized representative for each entity that acknowledges their agreement to comply with the prohibition stated within the Consolidated Appropriations Act of 2021 (Public Law 116–260).

Manufacturer Item No.	Brand or Equivalent	Description		Estimated Usage for Year	Pack Size	Nett Buy American (N/A)	Lead Time	Delivered Cost per Case (1 drop)	Delivered Cost per Case (2-4 drops)	Delivered Cost per Case (6+ drops)	Delivered Cost per Case (8+ drops)	Value Pass Through System (NO/FFS)	Notes
		Item	Item										
2700022001	ANGELA MAIA	SAUCE SPAGHETTI	TOMATOES DICED NSA	10	6#x10	Y	140	\$ 52.62	\$ 55.64	\$ 55.64	\$ 55.64	\$ 58.74	
7112025081540	ARROWHEAD	DISTILLED WATER	WATER - SPORTS CAP	2	6#x1G	Y	140	\$ 41.12	\$ 43.48	\$ 43.48	\$ 43.48	\$ 45.50	
071142710324	ASIAN FOOD SOLUTIONS	CHOW MEIN CRISPY NOODLES W/G	WATER - SPORTS CAP	12	24/23.70Z	Y	21D	\$ 512.98+ CRV	\$ 513.73+ CRV	\$ 513.73+ CRV	\$ 513.73+ CRV	\$ 514.37+ CRV	\$ 511.56+ CRV
79201	ASIAN FOOD SOLUTIONS	COOKIES FORTUNE W/G	WATER - SPORTS CAP	25	14#x80Z	Y	30D	\$ 10.26+ CRV	\$ 10.85+ CRV	\$ 10.85+ CRV	\$ 10.85+ CRV	\$ 10.85+ CRV	\$ 11.65+ CRV
79203	ASIAN FOOD SOLUTIONS	VEGETABLE OIL	WATER - SPORTS CAP	90	400/1.70Z	Y	45D	\$ 37.33	\$ 39.48	\$ 39.48	\$ 39.48	\$ 41.32	
V1128	AVO	DISTILLED WHITE VINEGAR	WATER - SPORTS CAP	1	6#x1GAL	Y	18D	\$ 66.59	\$ 70.41	\$ 70.41	\$ 70.41	\$ 73.69	
7220210	AZAR NUT COMPANY	HONEY ROASTED SUNFLOWER KERNELS	WATER - SPORTS CAP	45	4#x1GAL	Y	18D	\$ 12.64	\$ 13.36	\$ 13.36	\$ 13.36	\$ 13.98	
6112586	AZAR NUT COMPANY	SUCED BLANCHED ALMONDS	WATER - SPORTS CAP	72	15#x1.0Z	Y	7D	\$ 43.36	\$ 45.84	\$ 45.84	\$ 45.84	\$ 47.98	
37404	BACK TO BASICS JNS	WHEAT BASICS NO BUTTER CHOCOLATE NO NUT CRACKERS	WATER - SPORTS CAP	1	6#x1LB	Y	21D	\$ 80.50	\$ 89.35	\$ 89.35	\$ 89.35	\$ 93.52	
1016	BACK TO BASICS JNS	CHOCOLATE NO NUT BUTTER PASTA SPAGHETTI LONG CUT	WATER - SPORTS CAP	5	100/1.60Z	Y	7D	\$ 38.24	\$ 40.43	\$ 40.43	\$ 40.43	\$ 42.32	
3540052671	BARILLA	PASTA SPAGHETTI SHORT CUT	WATER - SPORTS CAP	42	6#x10	Y	14D	\$ 43.36	\$ 45.84	\$ 45.84	\$ 45.84	\$ 47.98	
3260524400551	BARILLA	ZITI CUT PASTA	WATER - SPORTS CAP	55	210/LB	Y	21D	\$ 36.59	\$ 36.69	\$ 36.69	\$ 36.69	\$ 38.40	
6161501440074	BARILLA	100% SPAGHETTI W/G	WATER - SPORTS CAP	27	210/LB	Y	21D	\$ 34.66	\$ 36.65	\$ 36.65	\$ 36.65	\$ 38.36	
6161371000033	BARILLA	100% PENNE W/G	WATER - SPORTS CAP	9	210/LB	Y	7D	\$ 34.66	\$ 43.36	\$ 43.36	\$ 43.36	\$ 45.38	
6161381000033	BARILLA	100% ROTINI W/G	WATER - SPORTS CAP	18	210/LB	Y	21D	\$ 40.98	\$ 43.34	\$ 43.34	\$ 43.34	\$ 45.38	
6161361000033	BASIC AMERICAN	POTATOES PERLS MASHED SEASONED	WATER - SPORTS CAP	20	210/LB	Y	21D	\$ 62.92	\$ 87.56	\$ 87.56	\$ 87.56	\$ 91.65	
3626012730291	BAY VALLEY FOODS	SUGAR PEPPERCORINI	WATER - SPORTS CAP	9	12/29.60Z	Y	14D	\$ 66.90	\$ 70.74	\$ 70.74	\$ 70.74	\$ 74.04	
84703717101008	BEST FOODS	MAYONNAISE LIGHT PACKETS	WATER - SPORTS CAP	3	4#x1GAL	Y	21D	\$ 30.95	\$ 32.40	\$ 32.40	\$ 32.40	\$ 37.28	
6087317101008	BOGHOSIAN	SEEDLESS RAISIN	WATER - SPORTS CAP	32	144/1.50Z	Y	45D	\$ 35.62	\$ 36.20	\$ 36.20	\$ 36.20	\$ 37.89	
81007670	BROWN PAPER GOODS	GROCERY BROWN PAPER BAG #4	WATER - SPORTS CAP	2	6#x1LB	Y	7D	\$ 15.88	\$ 16.79	\$ 16.79	\$ 16.79	\$ 17.57	
6161371000033	BUSH BROS	BEANS LOW SODA DARK RED KIDNEY	WATER - SPORTS CAP	14	6/110Z	Y	18D	\$ 50.97	\$ 43.32	\$ 43.32	\$ 43.32	\$ 45.38	
6161381000033	BUSH BROS	BEANS LOW SODIUM	WATER - SPORTS CAP	2	6/110Z	Y	7D	\$ 52.91	\$ 55.95	\$ 55.95	\$ 55.95	\$ 58.56	
55217	BUTTER BUDS	BUTTER BUDS	WATER - SPORTS CAP	102	6#x170Z	Y	18D	\$ 29.27	\$ 30.95	\$ 30.95	\$ 30.95	\$ 32.40	
57934	CAH SUGAR	SUGAR GRANULATED	WATER - SPORTS CAP	38	6#x170Z	Y	18D	\$ 9.90	\$ 10.47	\$ 10.47	\$ 10.47	\$ 10.96	
404720	CAH SUGAR	CAH SUGAR	WATER - SPORTS CAP	6	10.8	Y	21D	\$ 22.55	\$ 23.84	\$ 23.84	\$ 23.84	\$ 24.96	
876840014200	CAPRI SUN	APPLE SPLASH 100% JUICE	WATER - SPORTS CAP	35	4#x16ZQ	Y	14D	\$ 15.33	\$ 16.21	\$ 16.21	\$ 16.21	\$ 16.97	
876840014400	CAPRI SUN	JUICE BERRY 100%	WATER - SPORTS CAP	47	4#x16ZQ	Y	18D	\$ 15.67	\$ 16.57	\$ 16.57	\$ 16.57	\$ 17.34	
36598	CHEETOS	FRUIT PUNCH ONE 100% JUICE	WATER - SPORTS CAP	108	40/16ZQ	Y	14D	\$ 15.33	\$ 16.21	\$ 16.21	\$ 16.21	\$ 16.97	
44548	CHEETOS	CHILI CHEESE FANTASTIX W/G	WATER - SPORTS CAP	11	104/10Z	Y	21D	\$ 43.38	\$ 45.87	\$ 45.87	\$ 45.87	\$ 48.01	
43758	CHEETOS	BAKED FLAMIN' HOT	WATER - SPORTS CAP	2	64/1.50Z	Y	21D	\$ 43.65	\$ 46.15	\$ 46.15	\$ 46.15	\$ 48.30	
21010	CHEETOS	FANTASTIX FLAMIN' HOT W/G	WATER - SPORTS CAP	5	10#x1.0Z	Y	21D	\$ 43.38	\$ 45.87	\$ 45.87	\$ 45.87	\$ 48.01	
62839	CHEETOS	CHEETOS RUFFLES W/G	WATER - SPORTS CAP	73	72/7.0Z	Y	7D	\$ 30.02	\$ 31.74	\$ 31.74	\$ 31.74	\$ 33.22	
62838	CHEETOS	OVEN BAKED CRUNCHY FLAMIN' W/G	WATER - SPORTS CAP	27	104/3.750Z	Y	7D	\$ 43.38	\$ 45.87	\$ 45.87	\$ 45.87	\$ 48.01	
44587	CHEETOS	OVEN BAKED CRUNCHY FLAMIN' W/G	WATER - SPORTS CAP	341	104/4.8750Z	Y	7D	\$ 43.38	\$ 45.87	\$ 45.87	\$ 45.87	\$ 48.01	
32419	CHEESE Cheetos	CRUNCHY	WATER - SPORTS CAP	1	6#x10Z	Y	21D	\$ 43.65	\$ 46.15	\$ 46.15	\$ 46.15	\$ 48.30	
64144-61080	CHEF BOYARDEE	RAVIOLI BEEF	WATER - SPORTS CAP	160	10#x1.0Z	Y	7D	\$ 51.88	\$ 51.88	\$ 51.88	\$ 51.88	\$ 54.30	
5788	COCOA COLA	CLASSIC SODA	WATER - SPORTS CAP	9	6#x10	Y	7D	\$ 84.70	\$ 84.70	\$ 84.70	\$ 84.70	\$ 85.65	
41270	CHH	DICED TOMATOES	WATER - SPORTS CAP	14	6#x10	Y	7D	\$ 21.67	\$ 22.91	\$ 22.91	\$ 22.91	\$ 23.98	
41287	CHH	DICED PEACHES L/S	WATER - SPORTS CAP	79	6#x10	Y	7D	\$ 48.18	\$ 50.94	\$ 50.94	\$ 50.94	\$ 53.32	
1018	CHH	MARINA SAUCE	WATER - SPORTS CAP	109	6#x10	Y	7D	\$ 22.88	\$ 24.19	\$ 24.19	\$ 24.19	\$ 25.37	
1216914610070	CHICKEN OF THE SEA	SPAGHETTI SAUCE	WATER - SPORTS CAP	35	6#x10	Y	7D	\$ 21.67	\$ 22.91	\$ 22.91	\$ 22.91	\$ 23.98	
7105851607160750	CHOCOLA	CHUNK LIGHT TUNA IN WATER	WATER - SPORTS CAP	16	6#x16.50Z	Y	18D	\$ 87.02	\$ 92.01	\$ 92.01	\$ 92.01	\$ 96.30	
55599	COCO COLA	HOT SAUCE	WATER - SPORTS CAP	143	20/7.07ML	Y	7D	\$ 13.37	\$ 14.14	\$ 14.14	\$ 14.14	\$ 14.80	
5788	COCO COLA	CLASSIC SODA	WATER - SPORTS CAP	18	35/120Z	Y	21D	\$ 21.40+ CRV	\$ 22.82+ CRV	\$ 22.82+ CRV	\$ 22.82+ CRV	\$ 23.45+ CRV	
55216	COOK QUIK	DIET CLASSIC SODA	WATER - SPORTS CAP	1	35/120Z	Y	21D	\$ 23.35	\$ 24.69	\$ 24.69	\$ 24.69	\$ 25.84	
11824202010	COOL THIRST	INSTANT REFFED BEANS	WATER - SPORTS CAP	21	6#x100Z	Y	7D	\$ 25.23	\$ 26.67	\$ 26.67	\$ 26.67	\$ 27.92	
2RTN	COSTA MACARONI MFG	JUICE SLUSH PARADE PUNCH	WATER - SPORTS CAP	3	6#x140Z	Y	7D	\$ 26.55	\$ 28.07	\$ 28.07	\$ 28.07	\$ 29.38	
2LG	COSTA MACARONI MFG	ROTINI NOODLES	WATER - SPORTS CAP	2	20/LB	Y	30D	\$ 26.55	\$ 28.07	\$ 28.07	\$ 28.07	\$ 29.38	
561188210199	DAKOTA GROWERS	LARGE ELBOW MACARONI	WATER - SPORTS CAP	17	20/LB	Y	18D	\$ 26.55	\$ 28.07	\$ 28.07	\$ 28.07	\$ 29.38	
548220267297913	DAKOTA GROWERS	SPRAL ROTELLE MACARONI PASTA	WATER - SPORTS CAP	5	1/20/LB	Y	18D	\$ 26.55	\$ 28.07	\$ 28.07	\$ 28.07	\$ 29.38	
548220267387320	DAKOTA GROWERS	RAINYBOW ROTINI PASTA	WATER - SPORTS CAP	82	2/10/LB	Y	18D	\$ 29.20	\$ 30.88	\$ 30.88	\$ 30.88	\$ 32.32	
PB05050611499	DEEPLY ROOTED	ROBIN TOTIN PASTA	WATER - SPORTS CAP	6	2/10/LB	Y	21D	\$ 23.54	\$ 24.89	\$ 24.89	\$ 24.89	\$ 25.05	
2002349	DEL MONTE	SPAGHETTI SET	WATER - SPORTS CAP	56	20/LB	Y	18D	\$ 23.54	\$ 24.89	\$ 24.89	\$ 24.89	\$ 25.05	
200474	DEL MONTE	SUCED YC PEACHES L/S	WATER - SPORTS CAP	52	6#x10	Y	7D	\$ 53.77	\$ 56.85	\$ 56.85	\$ 56.85	\$ 58.50	
DS1015	DIAMOND CRYSTAL	SYRUP NO ICES CUP	WATER - SPORTS CAP	54	6#x10	N	7D	\$ 30.83	\$ 32.60	\$ 32.60	\$ 32.60	\$ 34.12	
708124202010	DIAMOND CRYSTAL	CHICKEN GRAVY MIX (NO MSG)	WATER - SPORTS CAP	30	100/10Z	Y	18D	\$ 20.86	\$ 22.06	\$ 22.06	\$ 22.06	\$ 23.09	
SC8801	DIK AND JANE	CRACKER STATE & CAPITAL WGS	WATER - SPORTS CAP	14	6#x10Z	Y	7D	\$ 43.03	\$ 43.03	\$ 43.03	\$ 43.03	\$ 45.04	
SC88030361944	DIK AND JANE	CRACKER ENGLISH SPANISH WGS	WATER - SPORTS CAP	11	120/10Z	Y	7D	\$ 29.98	\$ 31.70	\$ 31.70	\$ 31.70	\$ 33.18	
ES101166004	DOLE	CRACKER FOOD 4 NUTRITION W/G	WATER - SPORTS CAP	187	120/10Z	Y	21D	\$ 29.98	\$ 31.70	\$ 31.70	\$ 31.70	\$ 33.18	
4216	DOLE	CRACKER FUN & FITNESS W/G	WATER - SPORTS CAP	93	120/10Z	Y	21D	\$ 29.98	\$ 31.70	\$ 31.70	\$ 31.70	\$ 33.18	
ES10226600205	DORITOS	CRACKER FARMERS MARKET W/G	WATER - SPORTS CAP	2	120/10Z	Y	7D	\$ 57.05	\$ 60.32	\$ 60.32	\$ 60.32	\$ 63.13	
391000553	DORITOS	PINEAPPLE TIDBITS IN JUICE	WATER - SPORTS CAP	1	6#x10	N	7D	\$ 70.73	\$ 75.84	\$ 75.84	\$ 75.84	\$ 79.38	
4216	DORITOS	MANDARIN ORANGES LS	WATER - SPORTS CAP	5	6#x10	N	7D	\$ 30.02	\$ 31.74	\$ 31.74	\$ 31.74	\$ 33.22	
36065	DORITOS	TORTILLA CHIP CALIFORNIA RANCH W/G	WATER - SPORTS CAP	459	72/10Z	Y	7D	\$ 30.02	\$ 31.74	\$ 31.74	\$ 31.74	\$ 33.22	

44374	DORITOS	COOL RANCH	2	\$4/175oz
44375	DORITOS	NACHO CHEESE	2	\$4/175oz
48033	DORITOS	CHIPS SPICY SWEET CHILI RF WFG	129	72/102
11137	DORITOS	COLD RANCH	151	104/102
11142	DORITOS	NACHO	154	104/102
20519	DORITOS	SPRF FLAMAS TORTILLA CHIPS	129	72/102
61695	DORITOS	CHIP TORT NACHO CHS WALKING TACO	3	72/102
26228	DR PEPPER	CHIPS WILD WHITE NACHO RF	1	210
26428	EASTSIDE ENTREES	REGULAR DR PEPPER	1	210
61425	EASTSIDE ENTREES	MEAL BREAK SWEET BBQ SITE	187	30CT
61445	EASTSIDE ENTREES	MEAL BREAK BEEF BITE	73	30CT
61444	EASTSIDE ENTREES	MEAL BREAK ITALIAN TRK STCK	101	30CT
EP-	ECO	COMPOSTABLE FORK	1	1/100CT
43457607840	EMASA	SALSA CHIPOTLE ADOBPEPPERS	1	22/70Z
2008	ENVY FOODS	SPARKLING POMEGR	24	24/8.30Z
2015	ENVY FOODS	SPARKLING POMEGR	1	7D
20144	FELERO	SPARKLING POMEGR	2	14D
5476108799	FELERO	LOW SODIUM TERIYAKI SAUCE	51	4/1 GAL
S383	FELERO	GRANOLA CEREAL BULK	55	4/500Z
R339	FOUR IN ONE	STIRUP TABLE	161	100/10Z
44353	FRITO LAY	DRESSING RANCH/LW CAL	15	200/12GR
60394	FRITO LAY	RED HOT BUFFALO WING SAUCE	3	4/1GL
66699	FUNNYS	HONEY BBQ TWISTS	1	64/20Z
68131	GARDEN BANNER	CHIPS WALKING TACO FRITOS	132	60/1.50Z
68130	GARDEN BANNER	SNACK ONION BAKED WFG	104	70/20Z
68130	GARDEN BANNER	MAYONNAISE PREMIER	1	2018
68130	GARDEN BANNER	NAVNATION'S LITE	43	4/1GL
68130	GARDEN BANNER	LITE RANCH DRESSING	24	4/1GL
68012540	GARDEN BANNER	ZERO THIRST QUENCHER VARIETY	96	24/20Z
11510	GENERAL MILLS	SCOOBY DOO FRUIT SNACKS	41	96/90Z
00760001551	GENERAL MILLS	CRAZY COLOR ROLLUP	136	96CT/50Z
00760001556	GENERAL MILLS	HOT COLORS FRUIT ROLLUP	68	96CT/50Z
11768	GENERAL MILLS	CEREAL CORN FLAKES FROSTED WG	255	96/10Z
11815	GENERAL MILLS	CEREAL CINN TOAST CRUNCH WG	516	96/10Z
11818	GENERAL MILLS	CEREAL ANY NUT CHERIO BOWLING	312	96/10Z
11942	GENERAL MILLS	KIX CEREAL	7	96/120Z
11943	GENERAL MILLS	CEREAL GOLDEN GRANAMS WG	17	96/10Z
11987	GENERAL MILLS	LOWFAT GRANOLA FRUIT MEDLEY	24	4/500Z
12040	GENERAL MILLS	CHEX MIX TRADITIONAL WG	10	60/1.75Z
13325	GENERAL MILLS	RICE CHEX CEREAL	3	4/30Z
28938	GENERAL MILLS	HONEY KNOT CHEERIOS CEREAL	20	60/1.80Z
29152	GENERAL MILLS	BAR CEREAL STRAWBERRY WG	2	96CT
29444	GENERAL MILLS	RED SUGAR STRAW FRUIT ROLLUP WG	2	7D
1600-11865	GENERAL MILLS	BOWL 25% LSS CINN TEST CRUNCH WG	179	96/10Z
31888	GENERAL MILLS	BOWL PK 25% LSS SUG COCOA PES WG	37	96/1.10Z
31912	GENERAL MILLS	BAR CEREAL FRUITY CHEERIOS WG	324	96/1.06Z
31914	GENERAL MILLS	HONEY KNOT CHEERIOS STRAWBRY WG	3	7D
31915	GENERAL MILLS	BAR CEREAL STRAW FRUIT ROLLUP WG	2	96/1.40Z
31916	GENERAL MILLS	FRUITY CHEERIOS BOWLPAK	17	96/10Z
31921	GENERAL MILLS	RICE CHEX BOWLPAK	200	96/10Z
31922	GENERAL MILLS	BOWLPAK 25% LOS SUGAR TRX WG	55	96/10Z
31922	GENERAL MILLS	SIMPLY CHEX SNACK CHEDAR WG	8	60/90Z
31922	GENERAL MILLS	SIMPLY CHEX CHIC CARAMEL MA WG	26	60/1.03Z
31927	GENERAL MILLS	MULTIGRAIN CHEERIOS BOWL PAK GF	136	96/1.03Z
32253	GENERAL MILLS	BAR CEREAL CINN TOAST CRUNCH WG	266	96/1.02Z
45576	GENERAL MILLS	BAR CEREAL CINN TOAST CRUNCH WG	163	96/1.40Z
45577	GENERAL MILLS	BAR CEREAL COCOA PUFFS WG	79	96/1.40Z
32252	GENERAL MILLS	CHEERIOS BOWLPAK	151	96/10Z
32887	GENERAL MILLS	CINNAMON CHEX BOWL PAK	197	96/10Z
60026	GENERAL MILLS	ANNIE BUNNY GRANAM HONEY	3	100/1.25Z
28832	GENERAL MILLS	200 CUPS CINN TOAST CRUNCH	68	60/20Z
14684	GENERAL MILLS	LUCKY CHARMS REALE CUPS	426	60/20Z
14883	GENERAL MILLS	CINNAMON CHEX CEREAL CUP	70	60/20Z
14882	GENERAL MILLS	HONEY NUT CHEERIOS CEREAL CUP	325	60/20Z
14885	GENERAL MILLS	20% LESS SUGAR COCOA PUFFS CUP	269	60/20Z
14886	GENERAL MILLS	25% LESS SUGAR CINNAMON TOAST	343	60/20Z
17202	GENERAL MILLS	CEREAL CUP BLUEBERRY CHEX	11	60/20Z
18448	GENERAL MILLS	CEREAL HONEY CHEERIOS	61	60/20Z
74391278446	GO BONZOS	BLUEBERRY BOWL PAK	9	96/10Z
184447000	GO BONZOS	CEREAL HONEY CHEERIOS BOWLPAK	17	96/10Z
03-CF46	GO BONZOS	RST FLVR CHOCOLATE COOKING RICH WG	55	15/1.50Z
03-CF47	GO BONZOS	RST FLVR CHICKEN&CHEESE SPICY NACHO WG	16	15/1.50Z
03-CF543	GO BONZOS	SPICY NACHO CHICKEN&CHEESE	28	250/0.50Z
31522	GO BONZOS	PANCAKE MINI GRANAM HONEY	7	6/518
7312000006	GOLDEN STATE	MUSTARD YELLOW	1	4/10L
947130	GOSSNER	1% WHIT MILK	9	27/80Z
95010	GOSSNER	FAT FREE CHOCOLATE MILK	16	27/80Z
95050	GOSSNER	FAT FREE WHITE MILK	58	300
66794	GRANDMAS COOKIES	COOKIES MINI CHOCOLATE CHIP WG	70	36/68





6025	MARZETTI COMPANY	DRESSING, CAESAR	7	60/1,502	180	\$	19.21	\$	20.32
140008	MARZETTI COMPANY	MULTIGRAIN CROUTONS	14	41402	180	\$	42.15	\$	44.57
80050	MARZETTI COMPANY	DRESSING BUTTERMILK RANCH	18	41361	180	\$	63.18	\$	46.65
85360	MARZETTI COMPANY	CROUTON WG.	1	41218	180	\$	42.15	\$	44.57
108879	MI RANCHO	YELLOW CHIP	36	11218	180	\$	22.79	\$	46.65
3616521650	MINORS	TERIYAKI SAUCE	35	415GL	180	\$	51.50	\$	54.46
43918944742	MISSION FOODS	SAUCE ZESTY ORANGE	32	415GL	180	\$	59.31	\$	62.71
10115	MISSION FOODS	6-YELLOW AGAVE SHELL WRAP 12 SPINACH HERB	20	8125C	180	\$	43.71	\$	46.21
10251	MISSION FOODS	TORTILLA FLOUR 10-PRESSED	1	6112CT	180	\$	38.17	\$	42.24
710241647088	MISSION FOODS	BITS VANILLA ALL SPORT WG.W	17	12712CT	180	\$	42.76	\$	55.06
5414192	MISSION FOODS	BITS VANILLA DINDING WG.W	9	150/102	180	\$	34.32	\$	57.98
524150	MISSION FOODS	BITS MAPLE SUNRISE WG.W	9	150/102	180	\$	35.53	\$	39.32
570130	MISSION FOODS	BITS MAPLE SUNRISE WG.W	2	100/202	180	\$	38.54	\$	40.75
4020031	MISSION FOODS	GRAHAMS CHOCOLATE BEAR WG.W	28	300/102	180	\$	55.40	\$	55.40
4020031	MISSION FOODS	GRAHAMS APP'L CINN. BEAR WG.W	27	300/102	180	\$	52.39	\$	55.40
4020031	MISSION FOODS	GRAHAM STRAWBERRY WAFFLE WG.W	1	300/102	180	\$	52.39	\$	57.98
308151	MISSION FOODS	GRAHAMS CINNAMON WG.W	43	150/3PK	180	\$	55.40	\$	57.98
403155	MISSION FOODS	CRACKER BITE SAVORY HERB WG.W	50	150/102	180	\$	38.45	\$	42.55
508155	MISSION FOODS	CRACKER BITE SAVORY HERB WG.W	2	150/102	180	\$	40.66	\$	42.55
300151	MISSION FOODS	CRACKER BITE SAVORY HERB WG.W	489	150/3PK	180	\$	40.66	\$	42.55
801155	MISSION FOODS	CRACKER BITE SAVORY HERB WG.W	635	150/102	180	\$	32.48	\$	34.34
280100	MISSION FOODS	CRACKER BITE SAVORY HERB WG.W	2	100/202	180	\$	38.54	\$	42.55
401001	MISSION FOODS	GRAHAMS BERRY SWEET WHEAT WG.W	18	300/102	180	\$	55.40	\$	57.98
1008515	MISSION FOODS	GRAHAMS BERRY SWEET WHEAT WG.W	269	714/502	180	\$	24.62	\$	26.04
47953	MOTT'S	SNACKS MIXED BERRY FRUIT	14	144/1,602	180	\$	63.21	\$	65.95
47954	MOTT'S	DILL PICKLE CHIPS 18 SMOOTH	36	144/1,602	180	\$	68.54	\$	69.96
60007	MOTT'S	REILISH SWEEET	14	415AL	180	\$	25.59	\$	27.25
60007	MOTT'S	DILL CHIPS CANTALOUPE 18	1	415AL	180	\$	34.62	\$	38.32
60007	MOTT'S	UNSWEETENED APPLE SAUCE CUP	1	415AL	180	\$	27.59	\$	30.32
11BA0005135	NATIONAL FOOD GROUP	ZEE ZEEBS DAY ONE GRAHAMZ WG.W	24	200/102	180	\$	34.97	\$	38.70
610880	NATIONAL FOOD GROUP	RAISELS FRUIT SPLASH	14	200/102	180	\$	65.29	\$	69.03
610880	NATIONAL FOOD GROUP	OATS & HONEY GRANOLA BAR	1	6/4/10	180	\$	83.38	\$	92.28
610880	NATIONAL FOOD GROUP	OATS & HONEY GRANOLA BAR	16	100/102	180	\$	21.45	\$	22.69
610880	NATIONAL FOOD GROUP	MANDARIN ORANGES	3	144/7402	180	\$	36.62	\$	36.61
00160011582	NATURALICA	GRAINS DRIED CRANBERRIES	83	47502	180	\$	59.09	\$	62.48
23444	NATURALICA	OCEAN SPRAY	28	18CT	180	\$	74.12	\$	78.31
232000	NATURALICA	OCEAN SPRAY	3	18CT	180	\$	34.43	\$	36.41
202521	NATURALICA	OCEAN SPRAY	1	18CT	180	\$	127.21	\$	134.51
24088205208	NESTLE PROFESSIONAL	TORTILLA CHIP CORN WHITE ROUND	108	80/602	180	\$	\$10.87*	\$	\$11.92 CRV
202513	OLE MEXICAN FOODS INC	DEHYDRATED CHOPPED ONION	2	964/502	180	\$	41.37	\$	43.74
202515	OLE MEXICAN FOODS INC	SEASONING SALT	10	51B	180	\$	74.76	\$	51.32
PART6	PACIFIC SPICE	PARSLEY FLAKES	10	51B	180	\$	51.79	\$	54.76
PERS6	PACIFIC SPICE	GROUND BLACK PEPPER	6	120Z	180	\$	13.56	\$	54.76
CIG6	PACIFIC SPICE	GROUND BLACK PEPPER	2	51B	180	\$	13.56	\$	57.32
CUNG6	PACIFIC SPICE	CUMIN SEED GROUND	1	51B	180	\$	13.56	\$	57.32
10P121	PACIFIC SPICE	DOMESTIC GARLIC POWDER	12	11B	180	\$	8.33	\$	13.52
SUG12	PACIFIC SPICE	GROUND GINGER	1	11B	180	\$	7.62	\$	7.83
TIG12	PACIFIC SPICE	GROUND ITALIAN SPICING	2	11B	180	\$	6.38	\$	7.07
MUF121	PACIFIC SPICE	GROUND MUSTARD FLOUR	2	11B	180	\$	7.73	\$	7.27
20P12125	PACIFIC SPICE	ONION POWDER	10	125LB	180	\$	8.34	\$	9.92
CIG12	PACIFIC SPICE	GROUND CINNAMON	1	11B	180	\$	8.21	\$	9.44
16G1212	PACIFIC SPICE	DOMESTIC GRANULATED GARLIC	10	11B	180	\$	5.98	\$	7.38
SCFTGS	PACIFIC SPICE	SEASONING TACO	12	11B	180	\$	9.18	\$	9.44
ORMG12	PACIFIC SPICE	GROUND PARMESANO	1	11B	180	\$	7.83	\$	8.06
PAPR12	PACIFIC SPICE	DOMESTIC PAPRIKA	6	11B	180	\$	7.07	\$	7.27
OREG12	PACIFIC SPICE	OREGANO FLAKES	1	11B	180	\$	6.92	\$	7.11
SPCH12	PACIFIC SPICE	IMPORT GARLIC POWDER	1	240Z	180	\$	15.38	\$	16.15
ITC12	PACIFIC SPICE	ITALIAN SEASONING CRUSHED	1	11B	180	\$	5.77	\$	5.98
CHUPAD12	PACIFIC SPICE	CHILI POWDER	2	11B	180	\$	8.44	\$	8.68
CUR12	PACIFIC SPICE	CURRY POWDER	1	11B	180	\$	8.16	\$	8.55
16G685	PACIFIC SPICE	GARLIC GRANULATED	5	10Z	180	\$	5.27	\$	5.42
TOUCH125	PACIFIC SPICE	GARLIC POWDER	5	10Z	180	\$	6.45	\$	6.63
16G1216	PACIFIC SPICE	ONION POWDER	3	15LB	180	\$	8.33	\$	8.55
ING61	PACIFIC SPICE	ITALIAN SEASONING GROUND	1	11B	180	\$	15.81	\$	16.15
LEMPER12	PACIFIC SPICE	LEMON PEPPER	6	10Z	180	\$	8.44	\$	8.68
MARVW2	PACIFIC SPICE	MARJORAM WHOLE	1	10Z	180	\$	7.61	\$	7.82
20G12125	PACIFIC SPICE	ONION GRANULATED	1	125LB	180	\$	4.57	\$	4.72
20G12125	PACIFIC SPICE	ONION POWDER	1	125LB	180	\$	8.64	\$	9.13
			1	125LB	180	\$	32.88	\$	34.76

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ONEST21	PACIFIC SPICE	OREGANO GROUND	ONION SALT		1	1902	140	\$	5.30	6.43	5.48	\$	6.66
ORNG60	PACIFIC SPICE	SESAME SEED	OREGANO GROUND		2	418	180	\$	25.32	26.77	28.02	\$	28.02
SESH121	PACIFIC SPICE	SEASAME SEED	OREGANO GROUND		8	1902	180	\$	5.29	6.46	6.45	\$	6.65
TAC561	PACIFIC SPICE	SEASONING TACO	OREGANO GROUND		9	518	180	\$	32.42	34.28	34.28	\$	35.88
THYG121	PACIFIC SPICE	THYME GROUND	OREGANO GROUND		2	1102	180	\$	5.39	6.05	6.05	\$	6.22
PEPK512	PACIFIC SPICE	GROUND WHITE PEPPER	OREGANO GROUND		1	2518	180	\$	9.52	9.89	9.89	\$	10.17
TACS121	PACIFIC SPICE	SEASONING TACO	OREGANO GROUND		1	2202	180	\$	10.89	11.19	11.19	\$	11.51
TOGH121WP	PACIFIC SPICE	GARLIC GRANULATED CHINESE	OREGANO GROUND		1	1102	180	\$	5.22	5.37	5.37	\$	5.52
FAIR61	PACIFIC SPICE	FALAFI SEASONING	OREGANO GROUND		1	518	180	\$	37.55	37.55	39.30	\$	39.30
IGGT21	PACIFIC SPICE	GRANULATED DOMESTIC	OREGANO GROUND		5	1718	180	\$	9.95	10.42	10.42	\$	11.01
11B610	PACKER LABEL	GRANULATED SALT	OREGANO GROUND		1	2518	180	\$	11.43	12.09	12.09	\$	12.65
188654580	PACIFIC SPICE	BROWN LONG GRAIN RICE	OREGANO GROUND		1	2518	180	\$	17.45	17.45	18.28	\$	18.28
405654130	PACIFIC SPICE	BLACK BEANS	OREGANO GROUND		2	5018	180	\$	46.56	49.13	51.53	\$	51.53
18864100	PEAK	PEAK SNICKERS BEANS	OREGANO GROUND		5	2518	180	\$	22.01	23.27	24.36	\$	24.36
7118710101	PEAK	PINTO BEANS BULK	OREGANO GROUND		2	2418	180	\$	23.38	25.25	26.42	\$	26.42
7118710150	PEAK	RICE LONG GRAIN BULK	OREGANO GROUND		10	7D	180	\$	18.35	19.40	20.30	\$	20.30
3782719865C	PEANUT BUTTER CORP	PEANUT BUTTER	OREGANO GROUND		5	2418	180	\$	20.20	20.20	20.58	\$	20.58
7050K	PEPPERMIDGE FARM	FORTUNE COOKIES IW	OREGANO GROUND		7	7LB	180	\$	55.48	59.72	62.50	\$	62.50
14386	PEPPERMIDGE FARM	PRETZELS GOLDEN CHEDDAR WIG	OREGANO GROUND		1	325	180	\$	23.35	24.70	25.85	\$	25.85
18862407	PIRATE BOOTY	SODA VALUE PAK	OREGANO GROUND		1	33	7LB	\$	17.62	18.63	18.63	\$	19.50
28830	PIRATE BOOTY	WHITE CHEDDAR PUFF	OREGANO GROUND		23	240/802	180	\$	57.49	60.79	62.79	\$	63.62
72200	POP CHIPS SONORA MILLS	BIG CHIPS	OREGANO GROUND		7	240/702	180	\$	71.48	75.58	75.58	\$	79.10
70109	POP CHIPS SONORA MILLS	CRAZY HOT POTATO	OREGANO GROUND		3	240/3802	180	\$	17.52	18.63	18.63	\$	19.50
1353191	PROTEL	RIDGES CHEDDAR SOUR CREAM POTATO	OREGANO GROUND		35	300/1902	180	\$	65.21	65.21	68.25	\$	68.25
71603070539	PURE LIFE	SCOOBYS	OREGANO GROUND		59	300/1902	180	\$	522.23*	522.23*	522.23*	\$	522.23*
716030007200	PURE LIFE	PORTION PAC	OREGANO GROUND		210	2418	180	\$	42.15	43.62	43.62	\$	45.65
7160327281500	PURE LIFE	PORTION PAC	OREGANO GROUND		107	200/126M	180	\$	20.07	20.07	20.07	\$	20.07
7160327281500	PURE LIFE	PORTION PAC	OREGANO GROUND		2	200/95M	180	\$	12.44	14.21	14.21	\$	14.88
7160327281500	PURE LIFE	PORTION PAC	OREGANO GROUND		2	2418	180	\$	9.74	10.30	10.30	\$	10.78
6827493471	PURE LIFE	VARIETY PACK ZERO	OREGANO GROUND		14	2418	180	\$	17.62	18.63	18.63	\$	19.50
3520028235	PURE LIFE	BOTTLE PURIFIED WATER 1G BT	OREGANO GROUND		35	500/5GM	180	\$	55.64	55.64	55.64	\$	55.64
6827432228	PURE LIFE	STRAWBERRY GRANOLA POUCH	OREGANO GROUND		218	48/50Z	180	\$	13.79	14.58	14.58	\$	15.26
31971	QUAKER	EXPRESS CUP OATMEAL MAPLE BROWNS	OREGANO GROUND		435	48/50Z	180	\$	13.85	14.65	14.65	\$	15.33
31116	QUAKER	DESSERTING BUTTERMILK RANCH	OREGANO GROUND		11	2418	180	\$	12.88	14.47	14.47	\$	15.14
RPGR49	REED GOLD	DIGGED TOMATOES IN JUICE	OREGANO GROUND		5	1218T	180	\$	12.41	13.12	13.12	\$	13.73
3520028235	REED GOLD	PARKBOILED BROWN RICE	OREGANO GROUND		18	5/10L	180	\$	37.38	39.53	39.53	\$	41.37
8054117	ROCKINOLA	STRAWBERRY GRANOLA POUCH	OREGANO GROUND		2	2518	180	\$	24.93	25.41	25.41	\$	26.60
8054124	ROCKINOLA	CHOC GRANOLA POUCH	OREGANO GROUND		16	125/20Z	180	\$	69.72	73.72	73.72	\$	77.16
80424509	ROCKINOLA	CINNAMON GRANOLA	OREGANO GROUND		8	125/20Z	180	\$	69.72	73.72	73.72	\$	77.16
80424509	ROCKINOLA	CINNAMON GRANOLA	OREGANO GROUND		1	250/10Z	180	\$	91.00	96.21	96.21	\$	100.70
80424509	ROCKINOLA	CINNAMON GRANOLA	OREGANO GROUND		27	125/20Z	180	\$	69.72	73.72	73.72	\$	77.16
80424509	ROCKINOLA	SUN BERRY TRAIL MIX TWIST	OREGANO GROUND		11	150/180Z	180	\$	96.67	96.67	96.67	\$	101.13
33430	ROLD GOLD	PRETZELS CLASSIC TINY TWISTS	OREGANO GROUND		5	88/10Z	180	\$	41.92	43.90	43.90	\$	45.54
306620	ROMEROS	6" TOSTADA SHELLS W/	OREGANO GROUND		73	10/20Z	180	\$	41.14	43.50	43.50	\$	45.53
4430010281	ROSAARTA	VEGETARIAN REFRIED BEANS	OREGANO GROUND		7	10/20Z	180	\$	28.30	29.92	29.92	\$	31.32
4430010281	ROSAARTA	WRAPPED POTATO CHIP CHEESE	OREGANO GROUND		18	6/10L	180	\$	58.09	61.42	61.42	\$	64.29
55882	RUFFLES	OVERBAKED CHEDDAR SOUR CREAM	OREGANO GROUND		2	6/15Z	180	\$	43.65	46.15	46.15	\$	48.30
607222850	SENECA	CORN WHOLE KERNELS	OREGANO GROUND		33	60/30Z	180	\$	25.66	26.46	26.46	\$	27.69
35733	SENECA	SNACKS ABC CINNAMON WG	OREGANO GROUND		21	6/10L	180	\$	36.13	38.20	38.20	\$	39.98
57071	SMART FOODS	POPCORN WHITE CHEESE GARLIC WG	OREGANO GROUND		118	6/10L	180	\$	31.65	31.65	31.65	\$	33.13
002849003804	SMART FOODS	CHIP TORTILLA YELLOW RIND WG	OREGANO GROUND		3	200/10Z	180	\$	51.26	51.26	51.26	\$	53.65
351194	SNACK KING	100% FRUIT JUICE	OREGANO GROUND		8	30/02	180	\$	31.74	32.22	32.22	\$	33.22
51210	SNAPPLE	100% GREEN APPLE JUICE	OREGANO GROUND		2	22.53	180	\$	23.82	23.82	23.82	\$	24.93
51211	SNAPPLE	100% ORANGE MANGO JUICE	OREGANO GROUND		114	2411.50Z	180	\$	18.37+	18.46*	18.46*	\$	18.97+
51212	SNAPPLE	TACO MIX NO MSG CLASSICS	OREGANO GROUND		14	2411.50Z	180	\$	17.31+	18.46*	18.46*	\$	18.97+
93215	SPLENDIA	SPRITE	OREGANO GROUND		3	6/90Z	180	\$	14.23	15.04	15.04	\$	15.74
0560271794	SPRITE	NO CALORIE SWEETENER	OREGANO GROUND		3	120/CT	180	\$	22.55	23.84	23.84	\$	24.96
505583	STARKIST	LIGHT CHICK TUNA N VAC PK	OREGANO GROUND		5	35/120Z	180	\$	21.40-	22.82	22.82	\$	23.45+
515040402479	STARKIST	WONTON STRIPS	OREGANO GROUND		9	6/65.50Z	180	\$	89.14	94.25	94.25	\$	96.65
4932417470	SUGAR FOODS	CROUTONS CHEESE GARLIC WG	OREGANO GROUND		3	42/51.50Z	180	\$	63.06	72.60	72.60	\$	75.98
5588115560	SUGAR FOODS	CROUTONS CHS GARLIC BULK WG	OREGANO GROUND		20	250/250Z	180	\$	20.61	21.79	21.79	\$	22.81
5520517451	SUGAR FOODS	CRACKERS ORIGINAL MULTIGRAIN WG	OREGANO GROUND		23	10/1LB	180	\$	46.59	49.26	49.26	\$	51.56
7402757447	SUGAR FOODS	CRACKERS CHS GARLIC BULK WG	OREGANO GROUND		20	4/2.5LB	180	\$	27.39	28.97	28.97	\$	30.32
5854674581	SUGAR FOODS	CRACKERS CHS GARLIC BULK WG	OREGANO GROUND		60	250/150Z	180	\$	31.72	33.54	33.54	\$	35.10
11151	SUN CHIPS	SNACKS ORIGINAL MULTIGRAIN WG	OREGANO GROUND		3	42/51.50Z	180	\$	30.01	31.73	31.73	\$	33.21
44325	SUN CHIPS	ORIGINAL SUNCHIPS WG	OREGANO GROUND		35	104/10Z	180	\$	45.87	45.87	45.87	\$	46.81
35445	SUN CHIPS	CHIPS MULITGRAIN GARLIC SALSA WG	OREGANO GROUND		2	104/10Z	180	\$	41.95	41.95	41.95	\$	43.90
11152	SUN SOURCE MERIT	MULTIGRAIN HARVEST CHEEDEDAR WG	OREGANO GROUND		50	104/10Z	180	\$	45.87	45.87	45.87	\$	48.01
74227	SUN SOURCE MERIT	Sliced Pears Extra Lite Syrup	OREGANO GROUND		41	6/10	180	\$	57.70	57.70	57.70	\$	60.40
5861961938	SUNBUTTER	SUNBUTTER CUPS	OREGANO GROUND		29	200/11.0Z	180	\$	89.44	94.25	94.25	\$	96.65
61255619426	SUNBUTTER	CREAMY SUNBUTTER CUPS	OREGANO GROUND		16	210	180	\$	107.21	113.36	113.36	\$	118.65
1901059598	SUNBUTTER	CREAMY SUNFLOWER BUTTER	OREGANO GROUND		1	6/5.6Z	180	\$	117.18	117.18	117.18	\$	122.65

4028200	SUNCUP	JUICE PARADISE PUNCH 100% VEG	14	40/4.23/202	Y	7D	\$	11.42	\$	12.07	\$	12.07	\$	12.64
4103005	SUNCUP	100% APPLE JUICE	2	40/6.75/202	Y	14D	\$	12.14	\$	12.84	\$	13.44	\$	13.44
0022020	SUNMAD	RASINS	24	144/1.33/202	Y	7D	\$	39.09	\$	41.34	\$	43.26	\$	43.26
1105050805547	SUNOPTA	ROASTED SLTD SUNFLOWR KERNELS IW	228	150/1.02	Y	7D	\$	39.83	\$	42.11	\$	42.11	\$	44.08
1231781	SUNOPTA	BLAZN HOT SUNFLOWR KERNELS IW	8	150/1.02	Y	7D	\$	47.21	\$	49.92	\$	49.92	\$	52.25
TC2485B	SUNOPTA	HNT RST SUNFLOWR KERNELS IW	410	150/1.02	Y	7D	\$	44.31	\$	46.85	\$	46.85	\$	49.04
TC2485P	SWITCH	JUICE BLACK CHERRY	485	247.5/202	Y	44D	\$	116.85*CRV	\$	117.82*CRV	\$	117.82*CRV	\$	118.65*CRV
TC2485B	SWITCH	JUICE FRUIT PUNCH	485	247.5/202	Y	44D	\$	116.85*CRV	\$	117.82*CRV	\$	117.82*CRV	\$	118.65*CRV
TC2485P	SWITCH	JUICE KIWI BERRY	236	247.5/202	Y	44D	\$	116.85*CRV	\$	117.82*CRV	\$	117.82*CRV	\$	118.65*CRV
TC2485B	SWITCH	JUICE ORGN TNGRN SPARKLING	62	247.5/202	Y	44D	\$	116.85*CRV	\$	117.82*CRV	\$	117.82*CRV	\$	118.65*CRV
TC2485P	SWITCH	JUICE WTRMLN STRAWBRY SPARKLING	375	247.5/202	Y	44D	\$	116.85*CRV	\$	117.82*CRV	\$	117.82*CRV	\$	118.65*CRV
10082	TAIN	SEASONING S FRUIT SHAKER	12	24/502	Y	7D	\$	52.80	\$	55.83	\$	58.83	\$	58.44
689200	TAIN	SEASONING CLASSICO FRUIT	11	12/16/02	Y	7D	\$	48.95	\$	51.77	\$	54.18	\$	54.18
28835	TAIN	SEASON LS CLASSIC PACKETS	8	1000/135	Y	7D	\$	51.97	\$	54.95	\$	56.95	\$	57.52
778850193	TAPATIO	HOT SAUCE PACKETS	39	500/7GR	Y	14D	\$	41.09	\$	43.45	\$	43.45	\$	45.48
89222	TAPATIO	HOT SAUCE	1	500/7GR	Y	14D	\$	84.32	\$	88.16	\$	93.32	\$	93.32
746037279560	TASTE PLEASER GOURMET	BBO SAUCE DIPPING CUPS IW	2	100/10Z	Y	14D	\$	15.33	\$	16.21	\$	16.97	\$	16.97
TEA-AB-10510	TEASADE	BEANS BLACK REDUCED SODIUM	1	5/410	Y	280	\$	32.94	\$	34.83	\$	34.83	\$	36.45
TEA-DAG-10510	TEASADE	KIDNEY BEANS DK RED	1	12/15/02	Y	300	\$	35.21	\$	37.23	\$	37.23	\$	38.97
F9038	THE AMAZING CHICKPEA	SPREAD CHOCO CHICKPEA GF	149	72/1.25/02	Y	7D	\$	37.38	\$	37.88	\$	39.05	\$	39.05
025	THE AMAZING CHICKPEA	SPREAD APPLE CINN CHICKPEA GF	162	72/1.25/02	Y	14D	\$	35.55	\$	38.51	\$	40.30	\$	40.30
180	THE LANGLOIS COMPANY	OLD WEST BBQ SAUCE	47	4/1GL	Y	14D	\$	30.59	\$	32.34	\$	32.34	\$	33.95
148380001	THE LANGLOIS COMPANY	IMITATION MAPLE SYRUP	1	4/1GL	Y	7D	\$	25.59	\$	27.06	\$	27.06	\$	28.32
326	THE LANGLOIS COMPANY	BUTTERMILK PANCAKE MIX	1	6/6LB	Y	14D	\$	46.67	\$	49.35	\$	51.05	\$	51.05
680	THE LANGLOIS COMPANY	TERIYAKI SAUCE	7	6/5LB	Y	7D	\$	30.14	\$	31.87	\$	33.35	\$	33.35
881	THE LANGLOIS COMPANY	MAYONNAISE LITE	1	4/1GL	Y	7D	\$	31.97	\$	33.81	\$	35.38	\$	35.38
423250301	THE LANGLOIS COMPANY	SCOOBS BAKED TOSTITO WG	2	4/1GL	Y	7D	\$	34.48	\$	36.48	\$	38.18	\$	38.18
42537	TOSTITOS	ROUND'S TOSTITO CHIPS RE	108	72/1.27/02	Y	21D	\$	33.60	\$	35.53	\$	37.18	\$	37.18
18782	TOSTITOS	ROUND'S TOSTITO CHIPS WG	19	104/1.87/02	Y	21D	\$	28.48	\$	30.11	\$	31.52	\$	31.52
62399	TOSTITOS	ROUND'S TOSTITO CHIPS WG	2	8/1.60/2	Y	21D	\$	41.14	\$	43.50	\$	45.53	\$	45.53
20510	TOSTITOS	TOP N GO WG	164	44/1.40/2	Y	21D	\$	18.39	\$	19.34	\$	19.34	\$	20.34
94878	TREE TOP	UNSWEETENED APPLE JUICE	99	72/1.50/2	Y	18D	\$	26.36	\$	27.37	\$	27.37	\$	29.17
1196	TREE TOP	100% APPLE JUICE	20	24/200Z	Y	21D	\$	25.27	\$	26.48	\$	27.72	\$	27.72
05260	TREE TOP	DRIED APPLE CRISPERS STRAWBERRY	91	125/34/02	Y	18D	\$	41.29	\$	43.65	\$	45.69	\$	45.69
05261	TREE TOP	APPLE DRIED CRISPERS	1	15/1.34/02	Y	7D	\$	43.65	\$	43.65	\$	45.69	\$	45.69
75715	TROPICANA	100% ORANGE JUICE	15	24/10/02	Y	21D	\$	22.15	\$	23.42	\$	24.32	\$	24.32
84233	UNITED SALT CORP.	SALT IODIZE	1	6/710Z	Y	7D	\$	12.94	\$	13.68	\$	14.32	\$	14.32
40904612321	VEGALINE	PAN COATING AEROSOL	5	6/710Z	Y	7D	\$	37.37	\$	39.51	\$	41.35	\$	41.35
21100	WARRICK	TORTILLA CHIPS WHITE TRIANGLE	7	1/21.28	Y	7D	\$	33.12	\$	35.02	\$	36.65	\$	36.65
21145	WARRICK	TORTILLA CHIP YELLOW TRI-G-WG	17	1/21.28	Y	300	\$	31.25	\$	33.04	\$	34.58	\$	34.58
21303	WARRICK	TORTILLA BOWLS 5" RECTANGULAR	7	200/1.07	Y	300	\$	38.39	\$	40.60	\$	42.45	\$	42.45
31125	WARRICK	TORTILLA CHIPS ROUND N SALT IW	15	100/1.02	Y	180	\$	37.25	\$	39.39	\$	41.22	\$	41.22
31146	WELCH'S	TORTILLA CHIPS TRIANGLE IW	6	130/1.50/2	Y	7D	\$	41.54	\$	43.92	\$	45.97	\$	45.97
1448655587	WELCH'S	FRUIT SNACKS MIXED	21	144/1.55/02	Y	300	\$	60.23	\$	63.68	\$	66.65	\$	66.65
2060555WCP	WHITE CAP	PAN SPRAY ALL PURPOSE GF	5	6/21.50/2	Y	7D	\$	48.90	\$	51.70	\$	54.12	\$	54.12
40101616802	WOWBUTTER	PEANUT BUTTER SPREAD CREAMY	202	24/202	Y	7D	\$	28.65	\$	29.98	\$	32.32	\$	32.32

2x1 bowl pack contd

48/202

MALT O MEAL 48/202



# CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)  
11/2/2022

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERNS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

**IMPORTANT:** If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER Edgewood Partners Ins. Center 350 S. Grand Avenue, Suite 4500 (877) 650-3742 / Lic#OB29370 Los Angeles CA 90071	CONTACT NAME: Pabla Barros	
	PHONE (A/C, No, Ext): (213) 629-8936	FAX (A/C, No):
	E-MAIL ADDRESS: pabla.barros@epicbrokers.com	
	INSURER(S) AFFORDING COVERAGE	NAIC #
	INSURER A: Starr Indemnity and Liability Company	38318
INSURED Gold Star Foods, Inc. Good Source Solutions, Inc 3781 E. Airport Drive Ontario CA 91761	INSURER B: Navigators Insurance Company	42307
	INSURER C: Lexington Insurance Company	19437
	INSURER D: Hiscox Insurance Company Inc	10200
	INSURER E:	
	INSURER F:	

COVERAGES		CERTIFICATE NUMBER: 2079569395			REVISION NUMBER:	
THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.						
INSR LTR	TYPE OF INSURANCE	ADD'L SUBR INSD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	COMMERCIAL GENERAL LIABILITY  CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR		1000100096221	11/1/2022	11/1/2023	EACH OCCURRENCE \$ 2,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 1,000,000 MED EXP (Any one person) \$ 5,000 PERSONAL & ADV INJURY \$ 2,000,000 GENERAL AGGREGATE \$ 10,000,000 PRODUCTS - COMP/OP AGG \$ 4,000,000 \$
	GEN'L AGGREGATE LIMIT APPLIES PER:  X POLICY <input type="checkbox"/> PRO- JECT <input type="checkbox"/> LOC  OTHER:					
	AUTOMOBILE LIABILITY  X ANY AUTO OWNED AUTOS ONLY <input type="checkbox"/> Hired AUTOS ONLY <input checked="" type="checkbox"/> SCHEDULED AUTOS  X NON-OWNED AUTOS ONLY		1000639298221	11/1/2022	11/1/2023	COMBINED SINGLE LIMIT (Ea accident) \$ 2,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$ Comp/Coll Ded \$ 2,000
B C	UMBRELLA LIAB <input checked="" type="checkbox"/> OCCUR EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE  DED <input checked="" type="checkbox"/> RETENTION \$ 10,000		NY22UMRZ035PVIC 080878048	11/1/2022 11/1/2022	11/1/2023 11/1/2023	EACH OCCURRENCE \$ 10,000,000 AGGREGATE \$ 10,000,000 \$
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	<input type="checkbox"/> Y/N	1000003941 1000004409	11/1/2022 11/1/2022	11/1/2023 11/1/2023	X PER STATUTE \$ E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000
D	Crime Coverage		UC2452587321	12/1/2021	12/1/2022	Employee Theft Third Parties Propert \$ 1,000,000 \$ 1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

CERTIFICATE HOLDER		CANCELLATION	
SOUTH BAY PURCHASING COOP 4161 W. 147TH STREET LAWNDALE CA 90260 USA		SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.	
		AUTHORIZED REPRESENTATIVE 	

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GOLD STAR FOODS, INC.  
3781 E AIRPORT DR  
ONTARIO, CA 91761



City of Vernon Health Department  
4305 S. Santa Fe Avenue  
Vernon, CA 90058  
(323) 826-1448

## HEALTH PERMIT

Business Name : GOLD STAR FOODS, INC.  
Business Address : 3781 E AIRPORT DR  
ONTARIO, CA 91761

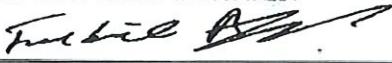
Facility ID: FA0001288  
Issued: 7/6/2022

PT0001431 - PR0002181  
1637 - WHOLESALE FOOD VEHICLE  
Valid From 7/1/2022 To 6/30/2023

LICENSE # 31319S2  
LICENSE # 3218295  
LICENSE # 3132057

LICENSE # 3231562  
LICENSE # 3218296

THE PERSON, FIRM, OR CORPORATION ABOVE NAMED IS HEREBY GRANTED A PERMIT TO ENGAGE IN THE BUSINESS ACTIVITY DESCRIBED ABOVE IN THE CITY OF VERNON FOR THE PERIOD INDICATED.

BY:   
Director

# CITY OF ONTARIO

## BUSINESS LICENSE

2022 - 2023

TO BE POSTED IN A CONSPICUOUS PLACE AND  
NOT TRANSFERABLE OR ASSIGNABLE.

Business Name	GOLD STAR FOODS	License Number	12403584
Business Location	3781 E AIRPORT DR ONTARIO, CA 91761-1558	Business Type	WHOLESALE BUSINESS
Business Owner(s)	GOLD STAR FOODS, INC. DAN MADSEN  JOHN CHO, CONTRACTS DEPT. GOLD STAR FOODS 3781 E AIRPORT DR ONTARIO, CA 91761-1558	Effective Date	July 01, 2022
		Expiration Date	June 30, 2023

Conditions/  
Fire Permit      WAREHOUSE DISTRIBUTION OF FOOD (REFRIGERATED) TO SCHOOLS. , **FM-11-0083 Operational  
Permit for High Pile Storage**

### GOLD STAR FOODS :

Thank you for your payment on your City of Ontario Business License. **ALL LICENSES MUST BE AVAILABLE FOR INSPECTION UPON REQUEST.** If you have questions concerning your business license, contact the Business Support Center via email at: BusLic@ontarioca.gov or by telephone at: (909) 395-2022.

Contact the Business Registration Division at (909) 395-2022 if the business closes prior to the expiration date of the certificate. Please notify this office within ten (10) days of any change of business name, ownership, address location or activity.

Starting January 1, 2021, Assembly Bill 1607 requires the prevention of gender-based discrimination of business establishments. A full notice is available in English or other languages by going to: <https://www.dca.ca.gov/publications/>.



LICENSING DIVISION  
303 EAST B STREET  
ONTARIO, CA 91764-4196



**City of Ontario  
BUSINESS LICENSE**

JOHN CHO, CONTRACTS DEPT.  
GOLD STAR FOODS  
3781 E AIRPORT DR  
ONTARIO, CA 91761-1558

License Number: 12403584

Date of Issue: 07/01/2022

**STATE OF CALIFORNIA**

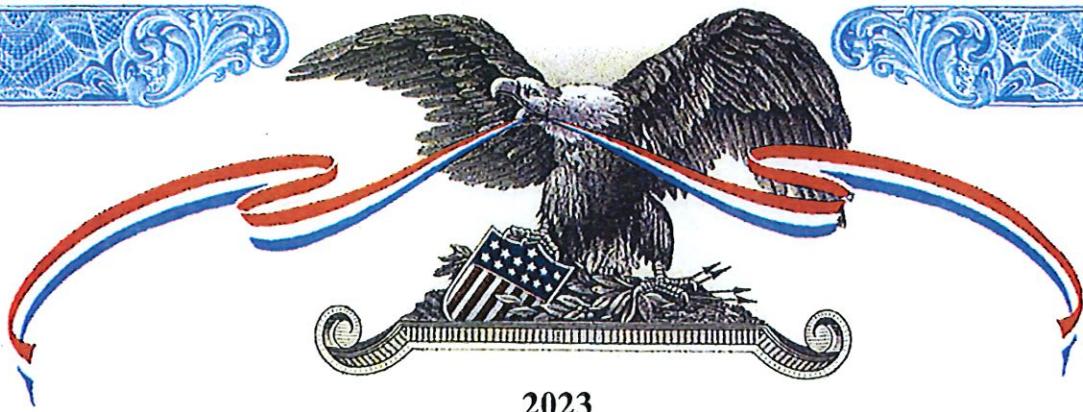
**DEPARTMENT OF PUBLIC HEALTH  
FOOD AND DRUG BRANCH**

**PROCESSED FOOD REGISTRATION**

**GOLD STAR FOODS, INC.**  
**3781 EAST AIRPORT DRIVE**  
**ONTARIO, CA 91761**

**REGISTRATION NUMBER: 56491**  
**EXPIRATION DATE: 8/22/2023**

THE PERSON NAMED HEREIN IS REGISTERED TO MANUFACTURE, PACK, OR HOLD PROCESSED FOOD IN THE STATE OF CALIFORNIA THROUGH THE EXPIRATION DATE. THIS REGISTRATION IS ISSUED IN ACCORDANCE WITH THE CALIFORNIA HEALTH AND SAFETY CODE AND IS NOT TRANSFERABLE TO ANY OTHER PERSON OR PLACE. THE REGISTRANT IS REQUIRED BY LAW TO IMMEDIATELY NOTIFY THE CALIFORNIA DEPARTMENT OF PUBLIC HEALTH OF ANY CHANGE IN THE INFORMATION REPORTED IN THE APPLICATION.



2023

## CERTIFICATE OF REGISTRATION

*This certifies that:*

**Gold Star Foods, Inc.  
3781 East Airport Drive  
Ontario, CA 91761-1570  
United States**

is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as currently effective on the date hereof by Registrar Corp:

U.S. FDA Registration No.: **11509953382**

U.S. FDA UFI (DUNS) No.: **098614118**

U.S. Registration Agent:  
**Registrar Corp**  
144 Research Drive, Hampton, Virginia, 23666, USA  
Telephone: +1-757-224-0177 • Fax: +1-757-224-0179

*This certificate affirms that the above stated facility is registered with the U.S. Food and Drug Administration pursuant to the Federal Food Drug and Cosmetic Act, as amended by the Bioterrorism Act of 2002 and the FDA Food Safety Modernization Act, such registration having been verified as effective by Registrar Corp as of the date hereof, and Registrar Corp will confirm that such registration remains effective upon request and presentation of this certificate until December 31, 2023, unless such registration has been terminated after issuance of this certificate. Registrar Corp makes no other representations or warranties, nor does this certificate make any representations or warranties to any person or entity other than the named certificate holder, for whose sole benefit it is issued. Registrar Corp assumes no liability to any person or entity in connection with the foregoing. The U.S. Food and Drug Administration does not issue a certificate of registration, nor does the U.S. Food and Drug Administration recognize a certificate of registration. Registrar Corp is not affiliated with the U.S. Food and Drug Administration.*

**Registrar Corp**   
144 Research Drive, Hampton, Virginia, 23666, USA

Telephone: +1-757-224-0177 • Fax: +1-757-224-0179  
info@registrarcorp.com • www.registrarcorp.com

  
**David Lennarz**  
Executive Director  
Registrar Corp  
Dated: February 16, 2023  
© Copyright 2003-2023 Registrar Corp

	GOLD STAR FOODS	SQF 2.4 Food Safety System	DOCUMENT # 2.4.3
Document Title: Food Safety Plan		Revision Date:	1/15/2022
Department: ALL Departments		Revision #	10
Prepared By; Jaime Anguiano	Approved By: Pedro Osorio	Page 1 of 6	

### Introduction to Gold Star Foods Inc.

STREET ADDRESS:

3781 E. Airport Drive  
Ontario, CA 91761

TELEPHONE:

Toll Free.... (800) 540-0215  
Local..... (909) 843-9600

MAILING ADDRESS:

P.O. Box 4328  
Ontario, CA 91761

FAX:

Office.....(909) 843-9659

FEDERAL I.D. NUMBER:

26-1340567

HOURS:

Monday - Friday 6:00 AM - 5:00 PM

### Company Overview:

Gold Star Foods Inc. "Gold Star Foods" began operations in 1966 as a distributor of meat products primarily to coffee shops in the Los Angeles area. "Gold Star Meat Company", a family owned business, was purchased in 1978 and under new ownership the focus of the business shifted from restaurants to Southern California School Districts. To better reflect the image of a changing inventory, the name was changed to "Gold Star Foods" in 1983 and most recently to "Gold Star Foods Inc". Since 1978, Gold Star Foods customer base has grown to over 300 school districts throughout the Southwest. As a result of our commitment to excellence, we have been recognized nationwide by the United States Department of Agriculture and the American School Food Service Association as one of the outstanding food service distributors to school districts.

A leader in the provision of School Nutrition Food and Supplies, Gold Star is widely considered one of the United States' premier processed commodity distributors. Our founder's vision became a system where school food operations can order and use commodities just like commercial products. The result? The children have products that are appetizing, and the districts can utilize government subsidies. Gold Star Commodity Programs have grown to supply all items used in school meal programs:

- Frozen
- Grocery
- Fresh and Frozen Bread
- Produce
- Paper & Supplies

### Food Safety, Product Recall, & Biosecurity:

Keeping students safe is our primary role. At Gold Star tremendous investment is made to ensure the integrity of the products we deliver. HACCP is not a buzz word, how we manage your goods through our system to your door. Using outside, third party companies, our systems are evaluated and graded to make sure the systems are in place and working. Food integrity also requires that food security systems are in place as mandated by industry best practices and USDA Biosecurity requirements.

### Plant Description:

	GOLD STAR FOODS	SQF 2.4 Food Safety System	DOCUMENT # 2.4.3
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Gold Star Foods facility has 36 loading doors. The construction is primarily concrete tilt-up walls built on a cement slab. Walls and ceilings are constructed of sheet metal with an anodized white sanitary coating. The roof is flat, but with adequate drainage to minimize standing water.

The total plant footprint is 252,310 square feet.

Freezer 83,660 SF

Refrigerated Storage 24,700 SF

Produce Storage 3,600 SF

Dry Grocery Storage 41,800 SF

Bread Operations 12,500 SF

Dry Dock 16,600 SF

Refrigerated Dock 17,400 SF

Engine Room 2,600 SF

Main Office 15,300 SF

Shipping/Receiving Office 3,040 SF

#### HACCP Leadership Team

Name	Title	Responsibilities	Qualifications/Experience
Les Wong	Chief Operations Officer	HACCP Team Member (714) 270 - 3057	Over 30 years of Food Operations and Distribution Experience.
Pedro Osorio	Director of Safety/HACCP	HACCP Team Leader SQF Practitioner (323) 496 – 7280	SQF Practitioner trained HACCP certified
Ben Chapman	Director of Operations	HACCP Team Member (209) 607 - 0369	HACCP trained
Octavio Salazar	VP of Operations	HACCP Team Member (909) 437-9513	HACCP Trained
Ed Taylor	Director of Warehouse	HACCP Team Member 909-230-8749	HACCP Trained
Danny Garcia	Director of Transportation	HACCP Team Member 562.301.8541	10 years Food Operations and Distribution experience.
Jaime Anguiano	SQF Practitioner	HACCP Team Member (909) 806 - 9295	HACCP Trained
Richie Cabrera	Inventory Control	HACCP Team Member (909) 268-3091	HACCP Trained
Karen Rosales	Executive Director of Procurement	HACCP Team Member (626) 428-9340	HACCP Trained
Edwin Quinteros	QC Manager Produce	HACCP Team Member (626) 428-9340	HACCP Trained
Mike Lapacka	Safety Training Manager	HACCP Team Member (704) 310 - 2934	HACCP Trained

	GOLD STAR FOODS	SQF 2.4 Food Safety System	DOCUMENT # 2.4.3
Document Title: <b>Food Safety Plan</b>		Revision Date:	<b>1/15/2022</b>
Department: <b>ALL Departments</b>		Revision #	<b>10</b>
Prepared By; <b>Jalme Anguiano</b>	Approved By: <b>Pedro Osorio</b>		<b>Page 3 of 6</b>

## Introduction to HACCP

- Introduction:** Hazard Analysis Critical Control Point, or HACCP, is a system which gives us a proactive common-sense approach to the safety management of our food products. HACCP was originally designed in the early days of the American manned space Program, and was developed by the Pillsbury Company, NASA and the United States Army laboratories, to ensure the Microbiological safety of the astronauts' food. HACCP (Hazard Analysis Critical Control Points), which is a global standard developed as part of [Codex Alimentarius](#) to improve upon and synchronize international food standards, guidelines, and codes of practice to protect the health of consumers. The HACCP system was launched publicly in 1971 and is designed to identify and control hazards that may occur anywhere in a food processing operation. The benefits of the HACCP system are as follows:
- ❑ A Preventative System
  - ❑ A Systematic Approach
  - ❑ Helps demonstrate 'Due Diligence'
  - ❑ Internationally accepted
  - ❑ Strengthens Quality Management Systems
- Scope:** The purpose of this food safety program is to identify and control, prevent, and eliminate food safety hazards.
- The HACCP Team has defined the Scope of this analysis to begin with the receiving of ingredients and packaging to the shipment of the finished product to the customers, taking into account all possible Microbiological, Chemical, Physical and Intentional hazards which could occur during this process. The HACCP team will also take into consideration all potential hazards from the Country of Origin of all sourced products
- The HACCP Team will ensure that all working practices adhere to all current food safety legislation.

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## Definitions

TERM	DEFINITION
Critical Control Point (CCP)	A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
Pre- Requisite Programs	Practices and procedures forming the basis of preventable actions: <ul style="list-style-type: none"> <li>▪ Receiving, Storage &amp; Transport</li> <li>▪ Approved Supplier Program</li> <li>▪ Calibration &amp; Maintenance</li> <li>▪ Cleaning &amp; Sanitation</li> <li>▪ Pest Management</li> <li>▪ Staff Training</li> <li>▪ Personnel Practices</li> <li>▪ Product Identification, Traceability &amp; Recall</li> <li>▪ Premises (buildings &amp; site)</li> <li>▪ Complaint Management</li> <li>▪ Allergen Control</li> </ul>
Hazard Analysis	A tabulated record of all Hazards that affect or have the potential to affect the safety of the products under analysis.
HACCP	Hazards identified in the risk analysis as being of significance and their respective control measures are transferred to the HACCP table. The critical limit of these hazards is specified. Details of who will monitor the critical limit to make sure it is not broken are given. Actions to be taken when critical limits are broken are also given. Records of monitoring activities are listed.

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### Methodology:

Flow Chart: The flow chart has been designed so that each step of the process has been identified

Hazard Analysis Table: The method used to establish CCP's within this HACCP plan has been based on the significance of each hazard and the likelihood of occurrence as determined by the Hazard Analysis table. Hazards which can be controlled, prevented or eliminated by the application of Pre-Requisite Programs are not included in the HACCP plan. Therefore, these hazards have been identified in the risk analysis and have not been carried forward to the HACCP table as CCP's. Hazards controlled by Pre-Requisite programs may be monitored without a record maintained

HACCP Table All hazards not controlled by Pre-Requisite programs and defined as highly significant have been carried over to the HACCP table as a CCP. These hazards are all monitored, and a record of that activity maintained.

Guidance: The HACCP plan has been prepared in accordance with:  
 FDA Hazard Analysis and Critical Control Point Principles and Application Guidelines Adopted August 14, 1997, National Advisory Committee on Microbial Criteria for Foods and CODEX Alimentarius Guidelines 97/13A for HACCP.

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Revision History			
Rev #	Issue Revision Date	Revised By	Reason for Revision
1	01/11/16	Pedro Osorio	New
2	02/26/16	Wayne Warner	Update to SQF 7.2 Quality manual
3	03/18/16	Pedro Osorio	Updated HACCP team
4	12/28/16	Pedro Osorio	Removed Marc Jimenez
5	5/1/2017	Pedro Osorio	Added Joe Villarreal, removed Larry Noble
6	3/14/2018	Jaime Anguiano	Added Tim Christoni, removed Joe Villarreal, Added Mike Lapacka removed Erick Osorio
7	1/8/2019	Jaime Anguiano	Added Les Wong and Bob Miles updated plant description
8	1/2/2020	Jaime Anguiano	Updated Document to meet SQF edition 8.1
9	1/16/2021	Jaime Anguiano	Added Alfredo Hernandez, Robert Avery, and Ben Chapman
10	1/15/2022	Jaime Anguiano	Updated team added Danny Garcia Transportation director and ED Taylor WHSE Director

	GOLD STAR FOODS	SQF 2.7 Food Defense and Food Fraud	DOCUMENT # 2.7.1
Document Title: Food Defense		Revision Date:	01/04/2023
Department: ALL Departments		Revision #	3
Prepared By: Jaime Anguiano	Approved By: Pedro Osorio	Page 1 of 5	

### Purpose

The purpose of this program is to define the methods, responsibility, and criteria for preventing food adulteration caused by a deliberate act of sabotage or terrorist like incident.

### Responsibilities and Methods

#### i. Site Security Team

Gold Star Foods has established a Security Team to assess risks and review current security practices. The Security Team meets annually or whenever a security event occurs. Operational risks are assessed using the U.S. Food and Drug Administration Food Defense Self-Assessment Tool for Food Producers, Processors, and Transporters FDA to determine potential risks on an on-going basis. The security team members and other key notifications are as follows:

NAME	POSITION	CONTACT	RESPONSIBILITIES
Sean C. Leer	CEO	(303) 910-7872	Senior Leader
Les Wong	Chief Operations Officer	(714) 270 - 3057	Senior Leader Backup to CEO
Scott Bower	Operations Consultant Ontario/Dixon	(909) 815 - 5348	Site Coordinator Ontario / Dixon Responsible for overall site security. Backup to Chief Operations Officer
Ben Chapman	Director of Operations Dixon	(209) 607- 0369	Site Coordinator Dixon Responsible for overall site security Backup to Operation Consultant Dixon
Pedro Osorio	Safety/HACCP Director	(323) 496-7280	Responsible for food defense training Ontario.
Jaime Anguiano	Safety / Training Manager	(909) 806 - 9295	Back up to Safety/HACCP Director Ontario.
Octavio Salazar	VP of Operations	(909) 437-9513	Responsible for Overall Site Security Ontario Backup to Operation Consultant Ontario
Ed Taylor	Director of Warehouse	(909) 230 - 8749	Responsible for security of Storage Backup to VP of Operations Ontario
Danny Garcia	Director of Transportation	(562) 301-8451	Responsible for security of Distribution
Delfino Ortiz	Warehouse Manager	(323) 490 - 9295	Backup to Director of Transportation and Warehouse
Karen Rosales	Executive Director of Procurement	(626) 428-9340	Responsible for vendor security verification
Erick Gomez	Safety / Training Manager Dixon	(707) 291-7521	Back up to Safety / Training Manager Dixon
Mike McGee	Warehouse Manager Colorado	(719) 900-1810	Site Coordinator Colorado Responsible for overall site security Backup to Operation Consultant

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Mike Perry	Warehouse Manager Oregon	(971)353 -2264	Site Coordinator Oregon Responsible for overall site security Backup to Operation Consultant
Shane Shaffer	Warehouse Manager Huston	(971)353-2260	Site Coordinator Huston Responsible for overall site security Backup to Operation Consultant
Wendy Miller	Warehouse Manager Pennsylvania	(814) 932-4797	Site Coordinator Pennsylvania Responsible for overall site security Backup to Operation Consultant
Chris Chambers	Warehouse Manager Missouri	(760)486-5264	Site Coordinator Missouri Responsible for overall site security Backup to Operation Consultant
FDA		(866) 300-4374	Notify in case of a food tampering issue

**ii. Facility Access to Employees, Contractors, Visitors and Authorized Personnel**

- a. Access to the facility is restricted to authorized personnel only.
- b. Access to the facility is secured and monitored at all times.
- c. Access to roofs, airflow units, water supply, electrical and refrigeration is limited to authorized personnel.
- d. Employees enter the building through the authorized employee door located at the South side entrance to the building. This door is marked "Employee Entrance Only". They are accessed with pass cards.
- e. Short Term - Leased Employees assigned to work at Gold Star Foods for short periods of time, from one day to one or two weeks will be issued a temporary pass code. The code is valid for the duration of their assignment.
- f. Visitors and Contractors enter the building through the front lobby door only from 8:00am-5:00pm.
- g. Visitors and Contractors to the plant are required to read and sign the Visitor Pass GMPS.
- h. Visitors and Contractors will sign in/out on the Daily Visitor's Log.
- i. The Receptionist will call the person being visited, who will arrange to have someone from the department come to the lobby and ESCORT the visitor. (EXCEPTION: Known contractors under written contract with the company who frequently visit the Company will not need to be escorted).
- j. Visitors will wear visitor badges to aid in differentiating visitors from Gold Star Foods employees.
- k. Personal visitors will be issued a visitor pass, and it will be the responsibility of the employee to escort the visitor while within the facility and to follow all rules and regulations with particular attention to restricting access to sensitive areas. Personal visitors to the plant must be approved in advance by Management
- l. Contractors entering after hours are either bonded or screened by a background check.
- m. The entrance to the front lobby and offices is locked between the hours of 5:00pm and 8:00am or whenever the lobby is not being monitored by the receptionist. The receptionist inspects the

	GOLD STAR FOODS	SQF 2.7 Food Defense and Food Fraud	DOCUMENT # 2.7.1
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- entry door in the morning for evidence of unauthorized entry. The receptionist leaving each night secures the front lobby door.
- n. Gold Star Foods is a 24/7 operation. There is appropriate supervision of all staff-including sanitation and maintenance, contract workers, data entry and computer support staff and especially new employees.
  - o. Managers are assigned a security level with access to assigned areas only. Keys are assigned and checked out to authorized individuals by the Office Manager.
  - p. All spare keys are secured in a lock box controlled by the Office Manager. Building keys cannot be duplicated. All terminated managers with access to the building are required to turn their assigned keys in prior to leaving the building.
  - q. Keys and/or key cards are collected prior to the departure of any terminated employees who had access to the facility.
  - r. Camera cell phones and recording devices are prohibited unless issued by Gold Star Foods' Management.

### iii. Employees

Gold Star Foods has developed a standard procedure for screening all potential employees. Prospective employees are screened for the following:

- a. Declared references on their employment application.
- b. I-9 Employee Eligibility Verification
- c. Background checks (fraud, criminal records, etc.)

### iv. Computer Access

- a. Access to computer process control systems and critical data systems will be limited to those with appropriate clearance.
- b. Program passwords are changed immediately upon termination of any employees who had access to our systems.

### v. Receiving of Goods

- a. All trucks are required to be locked or sealed if received in full load shipments at time of delivery and receiving personnel must observe the driver unlocking the cargo door.
- b. All ingredients/packaging are inspected for tampering or damages at time of receiving. Entries are made on the Receiving Truck Inspection Form in accordance with our Receiving SOP.

### vi. Storage of Materials

- a. Products are stored inside the secured production areas. All partially used goods are secured in sealed bags, cases, or cartons.
- b. Warehouse access will be controlled and accessible by authorized personnel only.

### vii. Work In Process

- a. Partial cases, ingredients and work in process in the fresh produce area are covered and secured when not in use.

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**viii. Finished Goods and Packaging Storage**

- a. Gold Star Foods ensures all products are sealed and covered at all times to prevent product tampering.

**ix. Shipping of Finished Goods**

- a. All trucks are required to be locked or sealed in the case of full load shipments at time of shipping.
- b. Warehouse personnel and shipping representative sign off that the trailer has been secured prior to leaving our facility.
- c. Entries are made on the Shipping Truck Inspection Form in accordance with our Shipping SOP.

**x. Hazardous Chemicals**

- a. Sanitation chemicals used in the sanitation of the facility are locked and accessible only to relevant staff.
- b. All other cleaners/chemicals for distribution are in sealed containers in designated areas away from ingredients and packaging materials.
- c. Maintenance chemicals are locked and located in the maintenance area
- d. General lavatory chemicals, such as soap, are not locked up and available for personnel use.
- e. We do not receive any raw materials/packaging transported with hazardous chemicals.
- f. We do ship and receive chemicals for distribution on trucks carrying paper goods, ingredients and packaging. All trucks delivering our products are company-controlled. We inspect the truck thoroughly for proper segregation, protective coverings and no damaged materials to ensure food safety.
- g. Personnel having access to controlled chemicals are trained in their proper use and storage.

**xi. Equipment**

- a. Equipment will be inspected on a regular basis in accordance with our Preventative Maintenance Program.
- b. All new equipment will be inspected and accepted prior to use.
- c. No unauthorized equipment is allowed in facility.

**xii. Security Training**

- a. All employees are trained in our Food Defense policies and procedures at time of hire and annually thereafter. Training is validated on the Security Training Record in accordance with 2.9.1.
- b. Facility security procedures include but are not limited to emergency evacuations, a familiarity with emergency response in the community-including 24-hour contact of local, state and federal officials, and a maintained floor plan (both on and off site).
- c. All facility staff is trained to be alert for and respond to evidence of tampering with product or equipment, other unusual situations or other security breaches.

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- d. Employees are trained to sight suspicious activity from visitors, contractors and fellow employees of the plant (authorized or not).
- e. All suspicious activity is reported to the Operations Manager.
- f. Every occurrence is reported to a supervisor. If there is a report at any time that points to evidence of tampering, criminal or a terrorist action a 24-hour FDA emergency hotline number is required to be called. This number is 866) 300-4374

#### Responsibilities

All employees, managers, and staff of Gold Star Foods are responsible for food defense and the security of the facility.

#### Records

Food Security Meeting Notes

Visitor Log

FDA Bio-Terrorism Registration

In-coming and Out-going Truck Inspection Records

Revision History			
Rev #	Issue Revision Date	Revised By	Reason for Revision
1	12/30/2021	Jaime Anguiano	New
2	12/30/2022	Jaime Anguiano	Updated site security team
3	1/04/2023	Jaime Anguiano	Updated Security Team

	GOLD STAR FOODS	SQF 2.6 Product Traceability and Crisis Management	DOCUMENT #2.6.3
Document Title: Product Recall and Withdrawal		Revision Date:	02/15/2022
Department: ALL Departments		Revision #	9
Prepared By; Jaime Anguiano	Approved By: Pedro Osorio	Page 1 of 6	

### Purpose

The purpose of this program is to define Senior Management's responsibilities and methods used to withdraw or recall product.

### Responsibilities and Methods

#### Recall Team and Notification Tree

Sean C. Leer	CEO	(562) 508-6533	Responsible for Recall Order
Les Wong	Chief Operations Officer	(714) 270 - 3057	Recall Support Backup to CEO
Karen Rosales	VP of Procurement and Logistics	(626) 428-9340	Recall Coordinator Product recall recommendation Compiles recall documentation Backup to CEO
Pedro Osorio	Safety/HACCP Director	(323) 496-7280	Responsible for internal recall notification Notification to SQFI and SAI Global
Mike McGee	Operation Supervisor Colorado	(909) 200 - 0415	Responsible for internal recall notification Notification to SQFI and SAI Global
Ben Chapman	Director of Operations Dixon	(209) 607 - 0369	Responsible for internal recall notification Notification to SQFI and SAI Global
Mike Lapacka	Safety Training Manager Dixon	(707) 310 - 2934	Responsible for internal recall notification Notification to SQFI and SAI Global
Jaime Anguiano	Safety Training Supervisor Ontario	(909) 806 - 9295	Responsible for internal recall notification Notification to SQFI and SAI Global
Rani Romero	VP Customer Service Ontario	(323) 490-9311	Customer notification
Pete DiGiamBattista	IC Manager Ontario	(909) 528 - 4800	Send out audit report to recall committee
Richie Cabrera	IC Supervisor Ontario	(909) 268-3091	Send out audit report to recall committee
Martin Perez	IC Supervisor Ontario	(323)392-6988	Segregation of Materials Place affected products on hold
Daniel Torres	IC Supervisor Dixon	(707) 330 - 2304	Segregation of Materials Place affected products on hold
Octavio Salazar	VP of Operations	(909) 437-9513	Recall support

	GOLD STAR FOODS	SQF 2.6 Product Traceability and Crisis Management	DOCUMENT #2.6.3
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Ed Taylor	Director of Warehouse	(909) 230-8749	Recall support
Danny Garcia	Director of Transportation	(562) 301-8541	Recall support

#### Additional Resources

Wayne H. Warner	253) 576-0867	Food safety advice for recall
C. Scott Salmon	909) 843-9603	Responsible for providing legal counsel during recall
FDA	(866) 300-4374	Regulatory notification
USDA	(888) 674-6854	Regulatory notification
SQFI (GFSI Compliance Body)	foodcrisis@sqfi.com	
SAI Global (Certifying Body)	foodrecall@saiglobal.com	

#### Definitions

**Class I Recall:** A reasonable probability exists that use of or exposure to the product will cause serious adverse health consequences or death.

**Class II Recall:** The use of or exposure to the product may cause temporary or medically reversible adverse health consequences of the probability of serious adverse health consequences is remote.

**Class III Recall:** The use of or exposure to the product is not likely to cause adverse health consequences.

**Market Withdrawal:** A firm's removal or correction of a distributed product when there is a minor violation not subject to legal action by the FDA or FSIS or when the company wishes to retrieve product from distribution

**Stock Recovery:** Employed in recovering product that is still under the manufacturer's direct control (on or its own premises or warehouse) from which the company can assure there will be no distribution.

#### RECALLS, WITHDRAWALS, & RECOVERIES

The need for a product withdrawal can originate in four ways: with a regulatory agency, with a consumer complaint, with an announcement from distribution channels or within the company's own systems. There are 4 main components to a product recall or withdrawal

#### INQUIRY & COMMUNICATION

A product may be recovered or recalled at any stage in the receiving, storage and distribution processes. Additionally, it may be necessary to recall products from the affected school systems. Generally, a **Product Inquiry** would be initiated if a product does not meet the standards of safety, quality, appearance, or packaging/labeling standard established by the company. The inquiry would be preceded by an internal or external observation or complaint and documented in accordance with our Corrective Action Program and Customer Complaint Program. The Recall Coordinator will call to action the Recall Team (Executive Committee), who will meet to determine the following:

1. The seriousness of the problem
2. The extensiveness of the problem

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### 3. The effects of the problem on the company and the public

#### INVESTIGATION & RECOMMENDATION

The Recall Team will identify the problem and gather facts through interviews and records in order to determine the safety and wholesomeness of the product. Once information has been gathered as to the extent of the product complaint or concern, a decision will be made whether or not to recommend recall or withdrawal of the product. The Recall Team will make a **recommendation** to recall, withdraw, or recover products. Our policy is to always pull and hold a product immediately if we are unsure about the safety or wholesomeness of the product. The information will be forwarded to the CEO for final evaluation

#### PRODUCT RECALL ORDER

Once a final decision to recall the product is made, the CEO will execute the **Product Recall Order**. The Recall Coordinator will determine the locations and products affected by the recall and issue the appropriate communication. (See recall document). The Sales Team will research any affected orders and notify any customers of the recall. The FDA, SQFI and SAI Global (Certifying Body) will be notified of all recalls due to widespread food borne illness.

#### RECALL STRATEGY

A Recall Strategy is developed by the Recall Team and addresses the following:

##### Depth

The strategy must specify whether the recall extends to the wholesale level, the retail level or all the way to the consumer level.

##### Publicity

The company will develop a press release and clear it with the FDA / FSIS. Most often, the company issues the news release alerting consumers to the risk.

The FDA / FSIS issues notices or public warnings when there is a serious health hazard. This can be in the form of a press release, letter, telegram, phone call or FDA publication. The company should insist on having input into any such warning statement.

Whenever communication comes in from outside the company and a recall is in process, all communication must be directed to and through the company spokesperson. This may include questions from the news media, customers, etc. The designated company spokesperson is the only individual authorized to release information to the news media and outside sources, other than regulatory agencies in which case Technical Services or the Recall Coordinator may provide information relating to product in question.

##### Contact with Regulatory Agencies

The CEO or Recall Coordinator will contact regulatory agency concerning product recall. Whenever a meeting is scheduled with regulatory agencies, at least two company representatives will be present.

##### Effectiveness Checks

These verify that all consignees at the specified depth have been notified about the recall and have taken appropriate action.

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The recall strategy will specify the method(s) of contact. Methods of contact include personal visits, telephone, letters, telegrams or a combination thereof.

The FDA then designates the specific depth level of the recall:

- Level A (All consignees to be contacted)
- Level B (specified percentage of consignees to be contacted)
- Level C (ten percent of consignees to be contacted)

#### RECALL PROCEDURE

##### Step 1

In a product recall situation, the Gold Star Foods buyer and Recall Coordinator receives notification from the manufacturer. Gold Star Foods must be informed as soon as the vendor/manufacture is aware of a recall situation, form must be submitted if you are in the category. Regardless of the severity of the recall type, Gold Star Foods will treat each situation as a Class 1 recall, which is as a mandatory product withdrawal. The vendor/manufacture is responsible of submitting a "Manufacture Product Recall Form". The appropriate Gold Star Foods buyer will complete the "Manufacture Recall Form" and inform the Recall Coordinator of the recall. The Recall Coordinator (RC) will then oversee the entire recall process.

(See attached Recall Committee Diagram and Recall Committee Contact Form)

All correspondence needs to be sent to the following email address: [recall@goldstarfoods.com](mailto:recall@goldstarfoods.com)

Upon receiving a product recall GSF will place all payables ON HOLD until matter is resolved.

##### Step 2

Once the above information is received for a product recall, the Purchasing Department will immediately inform the Recall Coordinator (RC). The RC will implement the following:

- A. Notify Inventory Control, Warehouse Supervisors, and Warehouse Managers to perform a systems and physical inventory check to see if Gold Star Foods has any of the production codes in our inventory stock. Upon confirmation of existing inventory levels, the following procedures will be implemented:
  - a. The RC will notify the Customer Service Supervisor via email. The RC will then send a broadcast e-mail message to all recipients in the Company.
  - b. The RC will notify the Inventory Control Supervisor (ICS) to verify by computer the customers that have ordered the product on recall.
  - c. The RC will inform the Customer Service Manager (CSM) of all customers that have ordered and received product.
  - d. The CSM will notify all customers that ordered and received product and inform them of the recall and all relevant information. Customer Service will provide a check list of each customer that has been contacted.
  - e. The appropriate buyer will deactivate the item number for recall product(s) in the computer system. This will not allow any orders to be taken for the affected products(s). Product will be isolated and placed on immediate hold at GSF.
  - f. Pick-up schedules will be made for all verified recall products with each customer.
  - g. Any recall product in the warehouse will be physically pulled out of inventory, tagged "Recalled Product", shrink wrapped and put into assigned product recall section.
  - h. The Transportation Department will be notified of the recall, and will be instructed on all scheduled pick-ups that must occur.

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- B. After all recalled product has been retrieved and accounted for; the buyer will contact the Manufacturer for inventory disposition. GSF will store product 14 days maximum. In the event that the product is not retrieved from our facility we will dispose the product and seek full payment.
- C. The Manufacturer will determine if the product is to be disposed of (Certificate of Condemnation) or returned to the packer for credit.

#### Step 3

Once all of the above recall procedures have been completed, all associated documentation should be forwarded to the Recall Coordinator. All recall documentation will include the following information:

Manufacture Recall Form  
 Inventory Control Product Recall Form  
 Receiving Recall Return Sheet  
*Certificate of Condemnation (Disposal of Inventory) if applicable*  
*Copy of signed Bill of Lading (Ship Inventory Back) if applicable*

In the event that 100 % of the product is not collected GSF is to:

Inform the vendor of what schools  
 Inform the California Health Department

#### Step 4

In the event that your company has a category that is in current recall situation but is not affected. You must email a formal letter ([recall@goldstarfoods.com](mailto:recall@goldstarfoods.com)) to inform GSF that your product is unaffected. The purpose of this is to advise our customer that they are safe serving product in question. Please submit the letter as soon as you are aware there is a recall situation in your category. We will expect a letter within a few hours of the public notification.

#### Step 5

Gold Star Foods, Inc. has incurred the following expenses in association with the recall:

- A. Product Cost: Customer Invoice Cost per case
- B. Administrative Costs: Flat fee \$350.00
- C. Transportation Costs: \$75 per stop to recover product from customer

#### **VERIFICATION OF THE SYSTEM**

1. The product withdrawal and recall system is reviewed tested and verified twice annually.
2. Results of the mock recall will be tabulated and communicated to the leadership team.
3. Any gaps or deficiencies are evaluated with corrective actions taken

#### **RECORDS**

Shipping/Receiving/Storage Records

(See SOP for additional requirements)

Records of all product withdrawals and recalls are maintained in the Strategic Sourcing Manager's office.

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<b>Revision History</b>			
<u>Rev #</u>	<u>Issue Revision Date</u>	<u>Revised By</u>	<u>Reason for Revision</u>
1	08/31/15	Pedro Osorio	New
2	02/22/16	Wayne Warner	Update to procedure and responsibilities
3	05/06/17	Jaime Anguiano	Update Martin Cell # , Removed Wayne Warner From additional Resources.
4	03/16/18	Jaime Anguiano	Added Mike Lapacka and Daniel Torres.
5	1/7/2019	Jaime Anguiano	Added Bob Miles to Transportation Manager.
6	1/8/19	Jaime Anguiano	Added Les Wong to Recall Support and Backup to CEO.
7	4/6/19	Jaime Anguiano	Added Gil Sanchez Director of Purchasing
	04/20/2020	Jaime Anguiano	Reviewed – No Changes
8	03/15/2021	Jaime Anguiano	Updated Recall team
9	2/15/2022	Jaime Anguiano	Updated Recall team

## PRODUCT RECALL PROCEDURES

**ALL E-MAILS PERTAINING TO A RECALL MUST BE SENT TO THE "RECALL" USERGROUP**

**"RECALL" usergroup:** Karen Rosales, Sean Leer, Stephanie Ewing, Les Wong, Rani Romero, Jeff Regan

Matthew Jensen, Kristy Cariato, Octavio Salazar, Amber Aldersen, Scott Bower

Pedro Osorio, Richie Cabrera, Jaime Anguiano, Martin Perez, Dan Moreno, Brianne Jamaica

Daniel Torres, Eric Gomez, Pete DiGianBattista, Delfino Ortiz, Ruben Rivera, Ben Chapman

Alfredo Hernandez, Yolanda Zamudio, Rudy Sanchez, Jesus Zepeda, Manuel Dominguez, Robert Avery

	Person in Charge	Back-up Person	Step by Step Procedures:	Time to complete step	Description of Action Taken	Update report
<b>Step 1</b>	Karen	Kristy/Gil/Peter	<p>Sends Recall announcement to "Recall" Outlook usergroup with all the details.</p> <p>Sends detailed instructions to Inventory Control Department, including code number, commitment report from South Cal and North Cal</p>	20 Minutes	<p><b>E-mail MUST be followed by a Phone call to Richie Cabrera and Pedro Osorio to ensure Recall process starts right away. Whse Managers will notify whse employees and Transportation will notify drivers who might have affected product in transit</b></p> <p>Richie cell # 909-268-3091 Pedro cell #323-496-7280</p> <p><b>RICHIE / PEDRO WILL MAKE PHONE CALL TO NORTH CAL TEAM</b></p>	
<b>Step 2</b>	Richie / Pete / Daniel	James/Johnny/ Martin/Pheng	1) Places product on "Q.C.HOLD"      2) Conducts internal audit	20 Minutes	Send Audit results to "Recall" Outlook Usergroup	<u>Yes</u>
<b>Step 3</b>	Martin / Daniel	James/ Johnny/ Edwin/ Ivonne/ Pheng	Will segregate and tag product on hand and use Recall Reason Code "99" to take it out from the system	1-2 hours	If product has already been picked, it will be removed from assembled routes	<u>Yes</u>
<b>Step 4</b>	Rani	Brianne/ Britini	Will notify Customers and send update to "Recall" usergroup	30 minutes	Email sent to customer followed by phone call to ensure customer is aware of the recall	<u>Yes</u>
<b>Step 5</b>	Richie / Daniel / Pete	Martin / Pheng	Once all product has been accounted for and the paperwork is completed, Richie will verify and fillout and sign paperwork (Product Recall Form) and send update to Recall Committee	20 minutes	Segregated product will be staged on Recall Product Area	<u>Yes</u>
<b>Step 6</b>	Rani	Brianne/ Britini	Contact customer and schedule product to be picked up from customer		Amber Greenwell will send updates to Recall Team with Reason Code "99" RA #'s and pickup schedules	<u>Yes</u>
<b>Step 7</b>	Bob Ontario / Jeff Regan Dixon	Transportation Management / Daniel Torres	Make sure all drivers with Recall RA's are notified		Driver must notify Receiver/driver checker that recalled product being returned from Customer is on the truck	No
<b>Step 8</b>	Receiver/Driver checker / jeff	Transportation Managers / Daniel Torres	Must notify Inventory Control of recalled product being returned from customers		Drivers must check-in with Supervisor to inform of product brought back – Driver Checkers must segregate product - Supervisors must inform Inventory Control of product as it comes back	No
<b>Step 9</b>	Richie / Pete / Daniel	Daniel / Edwin / Martin	Once all recalled product has been received and segregated, update report must be sent to the Karen, Kristy and Pedro		Inventory Control will validate RA's and number of cases received back from customer and send daily updates to Karen R, Kristy C. and Pedro O.	<u>Yes</u>
<b>Step 10</b>	Karen	Kristy / Gil / Pete	Complete and send final report		Including timeline taken to complete recall process and percentage of product recovered	<u>Yes</u>

Prepared by: Pedro Osorio 01/22/16 Revision: 01/6/2021 \_\_\_\_\_

Verified by: Richie Cabrera \_\_\_\_\_ Date: \_\_\_\_\_ Validated by: Karen Rosales \_\_\_\_\_ Date: \_\_\_\_\_

**Recall Team - Cell Numbers and E-mails**

Name	Phone Numbers and Email	Location
Karen Rosales	626-428-9340	Ontario
Richie Cabrera	909-268-3091	
Pedro Osorio	323-496-7280	
Kristy Cariato	951-741-4116	
Jaime Anguiano	213-364-8588	
Dan Moreno	909-541-3399	
Martin Perez	323-392-6988	
Rani Romero	323-490-9311	
Octavio Salazar	909-437-9513	
Les Wong	714-270-3057	
Scott Bower	909-815-5348	
Peter Gonzalez	562-746-4344	
Gil Sanchez	909-559-5250	
Bob Miles	909-496-1950	
Eric Gomez	707-291-7521	Dixon
Daniel Torres	707-330-2304	
Mike Lapacka	707-310-2934	
Michael Weakly	916-825-9456	
Ben Chapman	209-607-0369	

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## Purpose

The purpose of this policy is to define the responsibilities and methods used to trace materials (products, raw materials and packaging) through the distribution and storage processes.

## Methods and Responsibilities

Materials are traceable through to the customer (one up) and traceability is maintained through the receiving, storage and distribution processes and other inputs (one back);

### Receiving

1. Each raw material and packaging material supplier is required by the purchasing contract to include suitable and understandable information on each container to facilitate a complete trace of the product, if so required.
2. During unloading and storage, the vendor's materials will be handled and maintained to preserve lot integrity.
3. The PO number for each delivery is recorded on the receiving documentation.
4. The receiving dates and PO numbers are tied to the manufacturer/distributor's lot codes shipped to our location.
5. SQL Server Reporting services software System incorporates lot traceability at the time of a PO is being received; traceability information on all items are validated and incorporated in real time so that data is instantly available to all other areas of the company; information about all items received at our dock will be updated and ready for all users.
6. Receiving clerk pre-print license plates (unique bar code labels)
7. License plates are placed on each case/skid and then scanned into the system using a RF scanner; the system will configure each license plate and will assigned a lot ID to each item
8. Once these licenses plates are scanned and processes by the system, they are ready to be put away; each plate is unique and information such as date and time received, expiration dates, code dates, lot ID, PO # will go into each license.

### Storage and Movement

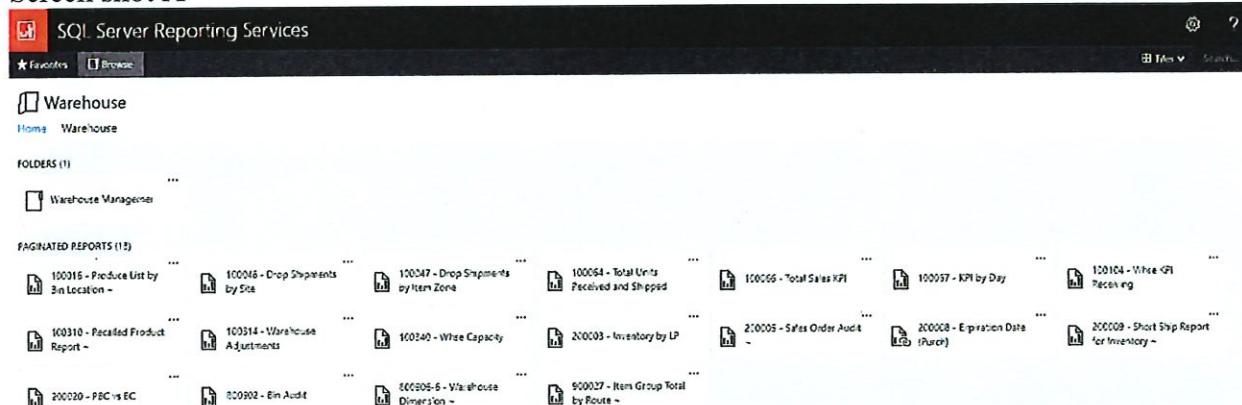
1. As a pallet moves through a dock, all the information is read automatically, and it processes all of the receipt data with 100% verification. No operator entry required
2. When a license plate has been depleted, we are still able to audit and track down Lot ID and PO's by running the Recall Product Report; located in the SQL Server Reporting Services Web Base reporting under Warehouse report number 100016-Recall Produce Report.
3. To run the report,
  - I. Open your internet web base reporting and under Warehouse look for report 100310 – Recall Product Report. (please see below screen shot A)
  - II. Double click on the report and a window will open, in the search you will find two fields, Purchase Order number and Item Number. (please see below Screen shot B)
  - III. Type in your PO number and item number and click view report.
  - IV. Once you click view report, a report will generate, and you have the option of print it out or save it into excel. (please see below screen shot C)

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V. Report will generate the following information,

- Purchase Order Info.
- Sales Order Info.
- License Plate information
- Item number
- Item Description
- Current bin Location
- Initial QTY and Current QTY on hand.
- Expiration Date
- Product Status
- Ship Date, QTY, and ship code
- Bill and sell to customer ID number
- Ship to, shipping address, shipping city, shipping county, and postal code.
- Sell to Contact Name and Phone numbers.

Screen shot A



The screenshot shows the SQL Server Reporting Services interface. The top navigation bar includes 'Favorites' and 'Browse' buttons. Below the navigation is a breadcrumb trail: Home > Warehouse. The main area displays the 'Warehouse' folder structure under 'FOLDERS (1)'. It contains one folder, 'Warehouse Manager', which has a single report named 'Warehouse Manager'. Under 'FAGINATED REPORTS (15)', there are 15 reports listed with their names and descriptions. Some reports have dropdown arrows indicating they can be expanded or selected.

- 100315 - Product List by Bin Location
- 100345 - Drop Shipments by Site
- 100347 - Drop Shipments by Item Zone
- 100054 - Total Units Received and Shipped
- 100056 - Total Sales XPL
- 100057 - KPI by Day
- 100104 - Ware KPI Reporting
- 100310 - Recalled Product Report
- 100314 - Warehouse Adjustments
- 100340 - Wise Capacity
- 200003 - Inventory by LP
- 200005 - Sales Order Audit
- 200008 - Expiration Dates (Purcs)
- 200009 - Short Ship Report for Inventory
- 200020 - PBC vs EC
- 800902 - Bin Audit
- 800205-6 - Warehouse Dimension
- 900027 - Items Group Total by Route

Screen shot B



The screenshot shows the '100310 - Recalled Product Report' page. The top navigation bar includes 'Favorites' and 'Browse' buttons. The breadcrumb trail indicates the user is at Home > Warehouse > 100310 - Recalled Product Report. Below the navigation is a search bar with fields for 'Purchase Order #' and 'Item Number', both of which have dropdown arrows indicating they can be expanded or selected. There is also a checked checkbox labeled 'NULL'.



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**SQF 2.6**  
**Product Traceability and Crisis**  
**Management**

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## Screen shot C

## 100310 - Recalled Product Report ~

Purchase Order #: 379334

Item #: 134237

Report Generated: 3/16/2021 9:33 AM

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PO#	SOP#	LPI#	Item#	Item Description	Description	Current Bin Location	Initial Whse Qty	Current Whse Qty	Current Expire Date	Product Status	Ship Date	Shipped Qty	Bill-to Cust. #	Sell-to Cust. #	Ship-to Code	Bill-to Name
379334	3727899	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES	2	00	00		Potentially Shipped to Customer	3/5/2021	2	100522	100511		SWEETWATER UNION HIGH SD
379334	3693748	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Potentially Shipped to Customer	3/5/2021	8	100528	100545		MURRIETA VALLEY USD
379334	3716640	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	1	100528	100532		MURRIETA VALLEY USD
379334	3716731	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	2	100528	100529		MURRIETA VALLEY USD
379334	3716760	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	3	100528	100546		MURRIETA VALLEY USD
379334	3695001	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	4	100528	100530		MURRIETA VALLEY USD
379334	3700197	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	4	100528	101647		MURRIETA VALLEY USD
379334	3722524	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	4	100502	100518		SWEETWATER UNION HIGH SD
379334	3697684	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	5	100528	100532		MURRIETA VALLEY USD
379334	3716651	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	5	100523	100530		MURRIETA VALLEY USD
379334	3717527	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	6	100528	100541		MURRIETA VALLEY USD
379334	3725793	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	6	100502	100514		SWEETWATER UNION HIGH SD
379334	3727556	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	6	100502	100523		SWEETWATER UNION HIGH SD
379334	3727701	R022560039	134237	WG DOUBLE CHOCOLATE MUFFIN W	DAVES		00	00		Shipped to Customer	3/5/2021	6	100502	100522		SWEETWATER UNION HIGH SD

4. When pulling product for order fulfillment, the materials will be delivered on a First In, First Out (FIFO) basis and lot integrity will be maintained according to the lot code on the license plate.
5. The SQL Server Reporting services system identifies which license plate lot codes were pulled for specific orders and the destination.

Shipping

1. The Inventory Clerk generates the invoice and route cover sheet
2. The shipping department generates the manifest.
3. A copy of the Customer Invoice, Manifest and Route Cover Sheet are given to the designated driver assigned to the route.
4. No product(s) will be shipped from facility until all documents have been issued and product loads are matched to those documents.

Effectiveness of the product trace system shall be tested at least annually.

**Responsibility**

It is the responsibility of the Warehouse Managers and the Facilities/Safety/HACCP Manager to manage the trace system

**Records**

Records of product dispatch and destination are maintained.

- Receiving Records (BOL, invoice)
- Shipping Records (manifest, route cover sheet, invoice)



GOLD STAR FOODS

SQF 2.6  
Product Traceability and Crisis  
Management

DOCUMENT # 2.6.2

Document Title: <b>Product Trace</b>	Revision Date:	<b>01/20/2023</b>
Department: <b>ALL Departments</b>	Revision #	<b>4</b>
Prepared By: <b>Jaime Anguiano</b>	Approved By: <b>Pedro Osorio</b>	<b>Page 4 of 4</b>

**Revision History**

<u>Rev #</u>	<u>Issue Revision Date</u>	<u>Revised By</u>	<u>Reason for Revision</u>
1	02/13/14	Richie Cabrera	New
2	08/16/14	Richie Cabrera	Update to procedure and responsibilities
3	03/16/16	Wayne Warner	Update to procedure and responsibilities
	05/06/17	Jaime Anguiano	Reviewed – No Changes
	03/16/18	Jaime Anguiano	Reviewed – No Changes
	04/29/19	Jaime Anguiano	Reviewed – No changes
	04/14/2020	Jaime Anguiano	Reviewed – No changes
4	03/16/2021	Jaime Anguiano	Updated Storage and Movement new SQL service reporting services product recall report.
	03/16/2021	Jaime Anguiano	Reviewed – No changes
	03/16/2022	Jaime Anguiano	Reviewed – No changes
	01/20/2023	Jaime Anguiano	Reviewed – No changes

	GOLD STAR FOODS	SQF 12.6 Storage & Transport	DOCUMENT # 12.6.1 – 12.6.5
Document Title: Receipt, Storage and Handling of Goods, Cold Storage, Freezing, and Chilling of Goods, Storage of Dry Goods, Storage of Hazardous Chemicals and Toxic Substances Used on Site, Loading, Transport, and Staging Practices	Revision Date:	1/25/2022	
Department: ALL Departments	Revision #	6	
Prepared By: Jaime Anguiano	Approved By: Pedro Osorio	Page 1 of 7	

### Purpose

The purpose of this policy is to describe the procedures used by Gold Star Foods to properly receive, store and transport ingredients and goods to ensure the food safety and quality of our products.

### Cold Storage, Freezing and Chilling of Foods

The coolers and freezers used in the facility are monitored for operational performance by:

1. Daily temperature verifications (manual observation of the wall thermometers twice daily)
2. Continuous monitoring by sensors and data loggers of 16 temperature zones within the facility (verified by daily review of the system printouts)
3. Contracted preventative maintenance of the system

Construction of the coolers and freezers are galvanized white metal that can be easily cleaned and inspected

The capacities of the coolers and freezers is sufficient for the quantities of products stored. In the case of mechanical breakdowns, materials would be moved to another cooler/freezer or offsite refrigerated/frozen storage until condition can be remedied. Temperature requirements of the chilled storage areas are as follows:

- Freezers =/ $10$  degrees F.
- High Risk Coolers (cheese, yogurt, etc. =/ $41$  degrees F.
- Produce/Low Risk Coolers =/ $38$  degrees F. < $50$  degrees F Target 45 degrees F.

Condensate lines re installed so that they drain directly into the drainage system.

Coolers and freezers are equipped with temperature monitoring sensors installed in various in the chilled/frozen areas.

Loading and unloading docks are equipped with tight fitting seals to protect the product during loading and unloading.

All materials are received and stored properly to prevent cross-contamination risks.

All materials are received and stored promptly to prevent any unnecessary exposure.

### Storage of Dry Ingredients, Packaging, and Shelf Stable Packaged Goods

Dry storage areas used for the storage of product ingredients, packaging, and other dry goods are located separately from the sanitation areas where water is utilized for processing and sanitation.

Pallet and storage racking is constructed of painted metal and a perimeter of 18" is maintained around walls and perimeters to enable cleaning of the floors and to prevent harborage for pests or vermin.

Forklifts used inside the storage areas are powered by electricity to prevent fumes that may affect products.

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All materials are received and stored properly to prevent cross-contamination risks.

All materials are received and stored promptly to prevent any unnecessary exposure.

#### **Storage of Equipment and Containers**

Equipment storage is located in areas away from exposed food ingredients and packaging. All food ingredients and packaging are stored in covered or sealed containers and/or packaging.

#### **Storage of Hazardous Chemicals and Toxic Substances**

The facility receives, stores and distributes chemicals as part of our school lunch commissary program. Every effort is made to store chemicals away from products/ingredients. We conduct daily inspections to ensure there is no spillage or storage issues that may affect food safety.

Chemicals used in sanitation/maintenance processes are stored in secured sanitation and/or maintenance areas away from packaging, raw materials and finished goods to prevent the potential for food contamination.

All chemicals stored used for daily sanitation are stored in covered containers and in most cases metered to control usage and ensure the proper dilution rates. Access to the chemical storage areas are restricted to sanitation and maintenance personnel trained in the proper storage and use of the chemicals.

Pesticides, rodenticides, fumigants and insecticides are not stored in the facility at all.

Packaging are not stored in areas used to store hazardous chemicals and toxic substances

Hazardous chemical and toxic substance storage facilities are:

- i. Compliant with national and local legislation and designed such that there is no cross-contamination between chemicals;
- ii. Adequately ventilated;
- iii. Identified with appropriate signage indicating the area is a hazardous storage area;
- iv. Secured and locked to restrict access only to those personnel with formal training in the handling and use of hazardous chemicals and toxic substances;
- v. Equipped with SDS manuals identifying the safe handling and hazards associated with the chemicals of hazardous
- vi. Equipped with a detailed and up-to-date inventory of all chemicals contained in the storage area;
- vii. Equipped with PPDs where applicable;
- viii. Equipped with spillage kits and cleaning equipment.

#### **Alternative Storage and Handling of Goods**

Goods may be stored in areas temporarily if emergency conditions (mechanical failure, facility re-design, etc.) exist in our regular storage areas. Temporary storage may not exceed 5 days to facilitate cleaning and to ensure

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there is no risk to the integrity of those goods. Temporary storage areas must meet the site requirements for processing and/or storage areas.

#### **Loading, Transport and Unloading Practices**

The practices applied during loading, transport and unloading of food are outlined below to prevent cross contamination.

##### **Loading**

Distribution and transport is conducted under the supervision of the facility using company-controlled trucks. The procedures for loading of goods is the same for company owned and controlled vehicles as it would be for common carriers.

Vehicles (trucks/vans/containers) used for transporting food is inspected prior to loading for the following:

##### Sseals/ Locked

1. Trailer door should be seal/Locked tightly and be in good repair.
2. Seal number must match with Bill of Lading.
3. Record Seal number on BOL and Shipping Record.
4. Trucks Empty or Loaded must be secured with a lock to prevent cross contamination.

##### Cleanliness:

1. Trailer should be swept and free of spillage and other debris.
2. Carefully review loads if trailer contains signs of spillage, old product, rodents, and/or insects.

##### Odor:

1. A trailer or shipping container may look clean, but if it has an odor which may be chemical, pesticide, mold, sour, etc., this odor is indicative of an unsanitary condition. The odor could permeate food products.
2. Contact Supervisor if off odors is detected.

##### Physical Appearance:

1. If the trailer or shipping container has holes in it through to the outside, product may have been exposed to road dirt and/or weather. If the holes are in the inner walls only, check for signs of rodent and/or insect activity.
2. Contact Supervisor if trailer holes are detected.

##### Presence of Rodents or Insects:

1. If any evidence is found of rodent or insect activity, the load will be rejected. This includes but is not limited to living organisms, droppings, dead organisms, and fragments or pieces of an insect or rodent check for signs of rodent and /or insect activity.
2. If clean, accept.

##### Mixture of Contents:

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The shipment of food products needs to follow the same guidelines as the storage of food products. Products must be transported under conditions that will not result in cross contamination. Examine the shipping container for the following:

1. Uncontrolled chemicals (all chemicals must be wrapped with security wrap with no signs of leakage or damage)
2. Pesticides
3. Any odor causing freight raw perishable food products
4. Non-food products with a potential to leak or contaminate (batteries, tires, etc.)
5. If any condition exists that could result in the contamination of the food product, contact QA or your supervisor.

#### Loading Practices

Loading practices must minimize unnecessary exposure of product to conditions detrimental to maintaining product and package integrity. Check for the following:

1. All products are sealed/ locked and secured
2. Products are not damaged (broken, punctured, crushed, etc.)
3. Product containers are clean and free from contamination
4. Report any damage immediately

#### **Transport**

Refrigerated units must maintain the food at required temperatures and the unit's temperature settings shall be set, checked and recorded before loading and/or unloading: It is essential to keep refrigerated products cool.

1. Check the temperature of the trailer to ensure that the refrigeration unit is operating properly.
2. Hold the trailer/container if, when upon opening doors, the shipping unit is not cold for refrigerated products of freezing for frozen products, In addition to this, cooled or frozen product must be temperature tested.
3. Check the temperature of the trailer to ensure that the refrigeration unit is operating between 32 and 45F.
4. Record the temperature on the shipping inspection log.

#### **Unloading**

Vehicles (trucks/vans/containers) used for transporting food is inspected for prior to un-loading for the following:

#### Seals/Locked

1. Trailer door should be seal/ locked tightly and be in good repair,
2. Seal number must match with Bill of Lading.
3. Record Seal number on BOL and Shipping Record.

#### Cleanliness:

1. Trailer should be swept and free of spillage and other debris.
2. Carefully review loads if trailer contains signs of spillage, old product, rodents, and/or insects.

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Odor:

1. A trailer or shipping container may look clean, but if it has an odor which may be chemical, pesticide, mold, sour, etc., this odor is indicative of an unsanitary condition. The odor could permeate food products.
2. Contact Supervisor if off odors are detected.

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1. If the trailer or shipping container has holes in it through to the outside, product may have been exposed to road dirt and/or weather. If the holes are in the inner walls only, check for signs of rodent and/or insect activity.
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Package integrity:

1. Any damaged packages could be indicative of rodent entry, insect activity, possible tampering, accidental tampering, etc....All of these problems may have resulted in the product being contaminated.
2. Contact Supervisor if package integrity is compromised.

Physical Inspection:

1. Product
2. Date
3. Supplier Lot
4. Our assigned Lot
5. Allergens
6. Best by dates

Load Security:

1. Trailers should be locked when arriving to facility.
2. Locks should be removed in the presence of receiving personnel.
3. Lack of a lock may indicate an increased potential of food security concerns.

If problems are found during the inspection, the receiver must immediately contact their supervisor with a report on findings. Items be placed on hold or reject for return to the vendor. The supervisor will notify the purchasing manager or warehouse manager.

**Responsibility**

It is the responsibility of the Director of Warehouse to manage the loading and unloading functions. It is the responsibility of the Director of Transportation to manage the transport functions

**Records**

Receiving Inspection Record  
Shipping Inspection Record



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1	05/11/14	Pedro Osorio	New
2	08/31/15	Pedro Osorio	Update policy
3	01/11/16	Pedro Osorio	Change in procedure and documentation
4	02/25/16	Wayne Warner	Update to procedure and responsibilities
5	05/06/17	Jaime Anguiano	Updated SOP Format
	03/24/18	Jaime Anguiano	Reviewed – No Changes
	02/20/19	Jaime Anguiano	Reviewed – No Changes
	4/28/20	Mike Lapacka	Reviewed – No Changes
6	3/25/21	Jaime Anguiano	Document Title changed to reflect SQF 9 Update
	1/25/2022	Jaime Anguiano	Reviewed- no changes

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### Purpose

The purpose of this plan is to define methods and responsibility for Gold Star Food's integrated pest management system. The goal of the program is to ensure the premises, its surrounds, storage facilities, machinery and equipment is kept free of waste and accumulated debris so as not to attract pests and vermin.

### Scope

The pest and vermin management program are managed as part of the SQF System. Gold Star Foods uses all available means to use effective sanitation to mitigate the presences of pests.

### Targeted Pests

Rodents, Cockroaches, Crickets, Ants, Flying Insects (flies, moths) and Stored Food Pests (Indian Meal Moths, Red Flour & Grain Beetles

### Methods

1. The methods used to prevent pest problems are: (see pest control logbook)
  - a. Rodents – Interior
    - i. catch traps used to intercept rodents as they enter the building
  - b. Rodents- Exterior
    - i. Secured bait stations and multiple catch blocks. Feeding activity will be monitored.
  - c. Flying Insects and Stored Food Pests
    - i. Pheromone traps Number of insects captured will be monitored monthly
  - d. Cockroaches and Crickets
    - i. Baiting, vacuuming liquid residuals, dry non-residual as required
  - e. Ants
    - i. Baits used to eliminate colonies as required
2. The methods used to eliminate pests when found are:
  - a. Rodents – Interior
    - i. Captures will be recorded by device.
    - ii. Increase of inspection during high activity periods.
    - iii. Increase of traps may be required
  - b. Rodents- Exterior
    - i. Feeding activity and captures will be recorded by device.
    - ii. Bait blocks will be used for maintenance.
    - iii. Increase of inspection during high activity periods.
    - iv. Increase of traps may be required
  - c. Flying Insects and Stored Food Pests
    - i. Number of insects captured will be monitored and recorded by device
    - ii. Identify primary source and eliminate it
    - iii. Cleaning breeding sites
    - iv. Spot applications of insecticides if required
  - d. Cockroaches and Crickets
    - i. Insect growth regulators

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- e. Ants
  - v. Liquid residuals and dust for immediate relief
  - vi. Prevent entry into building
  
- 3. The frequency of inspections is to be checked as follows:
  - a. Rodents – Interior
    - i. Pest Control Service 1 time per week
  - b. Rodents- Exterior
    - i. Pest Control Service- 1 time per week
  - c. Flying Insects and Stored Food Pests
    - i. Pest Control Service - 1 time per week
  - d. Cockroaches
    - i. Pest Control Service – as needed
  - e. Ants
    - i. Pest Control Service – as needed
  
- 4. Bait stations, traps, and pest control devices are identified on a site map (see Pest Control Log)
  
- 5. The chemicals used for treatment are identified in the Pest Control Logbooks with their associated Safety Data Sheets (MSDS) and EPA numbers.
  
- 6. Records of all pest control applications are maintained and recorded in the Pest Control Logbook.
  
- 7. Using Pest Control Chemicals
  1. Pesticides are not stored on the premises.
  2. Pesticides are handled and applied by a licensed pest control operator.
  3. Pesticides are handled and applied to prevent the potential for the contamination of food and food contact surfaces.
  4. Only E.P.A. registered pesticides are used at the facility.
  5. All pesticides used at Gold Star Foods facilities are in full compliance with product labeling. Product labeling includes the product label, instructions, training materials, and any other printed material published by the manufacturer concerning the product.

## Training

Staff is made aware of the following through our training program.

- a. Pesticides and bait are not stored on premises
- b. Only Steritech Pest Prevention is authorized to perform pest control treatment
- c. Staff re-positioning displaced traps or devices must wear protective gloves when handling traps/devices
- d. If a trap or pest control device is damaged, notify the Safety/HACCP Manager immediately.
- e. No animals are permitted on-site in foods handling or storage areas.

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## Program Development

Gold Star Foods has designated Steritech Pest Prevention LLC., 1845 W Orangewood Ave, Orange, CA 92868 for assistance in the development, implementation and maintenance of the pest and vermin management

1. Steritech Pest Prevention, LLC is licensed by the California State Department of Agriculture
2. Steritech Pest Prevention, LLC uses only trained and qualified operators who are licensed by the California State Department of Agriculture (see Pest control Logbook for license information)
3. Steritech Pest Prevention LLC. uses only approved chemicals for use in food plants under EPA approval
4. The Pest Management Plan and location map is documented in our Pest Control Logbook.
5. The Pest Control operator reports to the Safety/HACCP Manager when entering the premises and after the completion of inspections or treatments; and
6. Provides a written report of their findings and the inspections and treatments applied.
7. Pest control work will be performed by designated and trained personnel utilizing current and acceptable methods as governed by product labeling, applicable laws and regulations and any Division specifications.

## Disposal of Pest control Chemicals

Steritech Pest Prevention LLC. is responsible for the disposal of unused pest control chemicals and empty containers in accordance with regulatory requirements and ensures that:

1. Empty chemical containers are not reused;
2. Empty containers are labeled, isolated and securely stored while awaiting collection; and
3. Unused and obsolete chemicals are stored under secure conditions while waiting authorized disposal by an approved vendor.
4. Proper storage of waste feed and cleanup of external spills is essential to effective bird control.

## Employee awareness of Bait Control

- Bait station map has been posted (employee break room, Transportation Hallway, and Office Breakroom) to make sure all staff are aware of all rodent stations.
- 61 exterior Stations
- 77 Interior Stations
- 10 Pheromone Traps

## Personnel in contact with bait station

- If a trap or pest control device is damaged, notify the Safety/HACCP Manager immediately.
- Do not touch or open any bait stations.
- Do not touch eyes, face, or other part of the body, until properly washed.
- Identified the chemicals used for treatment in the Pest Control Logbooks with their associated Safety Data Sheets (SDS) and EPA numbers.
- In case of poisoning or chemical exposure, dial 1-800-222-1222 American Association of Poison Control Centers and speak directly to a poison control specialist. If you are experiencing an emergency, please dial 911.

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### Responsibilities

The Safety/HACCP Manager oversees the pest control program.

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<u>Rev #</u>	<u>Issue Revision Date</u>	<u>Revised By</u>	<u>Reason for Revision</u>
1	08/31/15	Pedro Osorio	New
2	02/22/16	Wayne Warner	Update to procedure and responsibilities
	05/06/17	Jaime Anguiano	Reviewed – No Changes
	03/24/18	Jaime Anguiano	Reviewed – No Changes
3	03/9/19	Jaime Anguiano	Updated to SQF Edition 8 from 12.2.9 to 12.2.10 Also pest Agency name change to Western Pest Prevention from Steritech Pest prevention.
4	4/27/20	Mike Lapacka	Changed Document Title to Pest Prevention
5	6/23/2020	Jaime Anguiano	Outline the methods used to make staff aware of the bait control program and the measures to take when they come into contact with a bait station.
6	3/24/21	Mike Lapacka	Changed from 12.2.10 to 12.2.4. Added "no animals" under the training section.
7	1/15/2022	Jaime Anguiano	Reviewed – no changes