

MOBILE COUNTY COMMISSION

205 Government Street
Mobile, Alabama 36644-1801

REQUEST FOR PROPOSAL

NO. 1-2026

FEBRUARY 5, 2026

In accordance with General Act No. 217, Special Session 1967, notice is hereby given that the Mobile County Commission, Mobile, Alabama, will receive Request for Proposals on the following items:

MOBILE COUNTY METRO JAIL AND BARRACKS CORRECTIONAL FOOD SERVICES PROPOSAL AS PER ATTACHED SPECIFICATIONS:

Any questions or comments concerning the proposal requirements must be brought to the attention of the Mobile County Sheriff's Office Director of Finance, Erica Adams, eadams@mobileso.com, on or before March 4, 2026, or will be forever waived.

Out-of-state corporations shall furnish a Certificate of Authority to transact business in the State of Alabama. Out-of-state limited liability companies shall provide proof of registration to transact business in this state. Alabama law requires that a successful bidder, if it has employees in the State of Alabama, provide proof of enrollment in E-Verify prior to the award of a contract. (See enclosed notice, which must be completed, signed, and returned with your proposal.

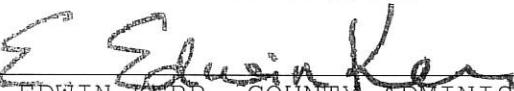
If applicable to a contract resulting from this invitation, the successful bidder must comply with the Contractor Felony Investigation Policy, available in the Purchasing Department or at mobilecountyal.gov.

This inquiry is to establish a price and a source of supply for the purchase of the above-listed items by Mobile County and the incorporated areas therein. Purchases by political subdivisions are optional for those agencies.

THE MOBILE COUNTY COMMISSION DOES NOT DISCRIMINATE ON THE BASIS OF AGE, SEX, HANDICAPPED DISABILITIES, OR ETHNIC ORIGIN.

REQUEST FOR PROPOSALS WILL BE RECEIVED UNTIL 10:00 A.M. March 18, 2026
ALL PROPOSALS MUST BE SEALED, RFP NO. 1-2026 AND THE NAME OF THE ITEM MARKED ON THE OUTSIDE OF THE ENVELOPE. WITH ONE (1) ORIGINAL COPY, SO MARKED, AND FIVE (5) ADDITIONAL COPIES SO MARKED. PROPOSALS WILL BE RECEIVED BY THE RECEPTIONIST IN THE OFFICE OF THE COUNTY COMMISSION ADMINISTRATOR ON THE EIGHTH FLOOR OF THE MOBILE COUNTY GOVERNMENT PLAZA. FAILURE TO OBSERVE THE ABOVE INSTRUCTIONS WILL CONSTITUTE GROUNDS FOR REJECTION OF YOUR PROPOSAL. THE COMMISSION RESERVES THE RIGHT TO REJECT ANY OR ALL PROPOSALS.

MOBILE COUNTY COMMISSION


E. EDWIN KERR, COUNTY ADMINISTRATOR

We propose to meet the above specifications for the sum

Of \$ PLEASE SEE ATTACHED.

Delivery can be made in _____ days from receipt of order.

RESPECTFULLY

BY _____



IMPORTANT
THIS DOCUMENT MUST BE COMPLETED,
SIGNED AND RETURNED WITH YOUR BID

As a condition for the award of a competitively bid contract to a company having one or more employees in the State of Alabama, the Beason-Hammon Alabama Taxpayer Citizenship and Protection Act, codified at Section 31-13-1, et seq., Code of Alabama (1975), as amended, requires that the company provide, in advance, proof of enrollment in E-Verify. E-Verify is an internet based system operated by the U.S. Department of Homeland Security, which may be used to determine the eligibility of new hires to work in the United States. Further information about enrollment in E-Verify may be found at www.uscis.gov/everify and www.Verify.Alabama.gov.

As proof of enrollment in E-Verify, Mobile County requires a copy of the electronically signed signature page of the contractor's Memorandum of Understanding with the U.S. Department of Homeland Security or Alabama Department of Homeland Security (contractors having fewer than 25 employees may enroll in E-Verify through the state Department of Homeland Security).

Please complete the following and return with your bid:

(company name) has no employees in the
State of Alabama

Or

(company name) is enrolled in E-Verify and a
copy of the electronically signed signature page of the company's Memorandum of Understanding is
attached.

Date

Signature

Title

SAMPLE



Company ID Number: 477783

To be accepted as a participant in E-Verify, you should only sign the Employer's Section of the signature page. If you have any questions, contact E-Verify at 888-464-4218.

Employer Mobile County Commission	
Connie Hudson	
Name (Please Type or Print)	Title
Electronically Signed	12/21/2011
Signature	Date

Department of Homeland Security - Verification Division

USCIS Verification Division

Name (Please Type or Print)	Title
Electronically Signed	12/21/2011
Signature	Date

Information Required for the E-Verify Program

Information relating to your Company:

Company Name:	Mobile County Commission
Company Facility Address:	205 Government Street
	8th Floor South Tower
	Mobile, AL 36644
Company Alternate Address:	
County or Parish:	MOBILE
Employer Identification Number:	636001644

REQUEST FOR PROPOSAL FORM - **MOBILE COUNTY COMMISSION**

Date:

REQUEST FOR PROPOSAL #1-2026

MOBILE COUNTY METRO JAIL AND BARRACKS CORRECTIONAL FOOD SERVICES:

Company_____

Company Representative_____
(Print)

Company Representative_____
(Signature)

Address_____

Phone number ()_____ **Fax number ()**_____

Federal ID Number_____

Alabama License No._____

Email Address:_____

Company Web Address:_____

PLEASE SUBMIT A CURRENT W9

Mobile County Metro Jail and Barracks

Request for Proposals #1-2026

Specifications for Food Services and Instructions to Bidders

You are invited to submit a proposal for the provision of correctional food services, to include management, food, food preparation, labor, materials, and supplies, necessary to provide food service for inmates at the Mobile County Metro Jail and Barracks. Food service will be required three hundred sixty-five (365) days per year. Three (3) meals per day are to be served at the Barracks, Monday through Sunday. Three (3) meals per day are to be served at Metro Jail, Monday through Friday. Two (2) meals (brunch and dinner) are to be served at Metro Jail, Saturday and Sunday. The contractor shall be responsible for providing special dietary meals, medical diets, religious meals and menu planning.

The facilities are located at 450 St. Emanuel Street, in Mobile, Alabama. The Barracks is a minimum custody facility housing both male and female trustees, and is located across the street from the Metro Jail. The inmate capacity in the Barracks is 360.

The average daily population for November 2025 was 1705

Each facility has its own kitchen. In the Metro Jail, food trays are delivered to cell pods via insulated trays on push carts. Meals in the Barracks are served cafeteria style.

This Request for Proposals contemplates and intends that any resulting contract shall be a multi-year contract for the provision of food services. The primary term of the contract will be for a period of three (3) years, commencing on May 1, 2026, and ending on April 30, 2029. Upon mutual written agreement of the parties, the contract may be renewed beyond this primary term for up to two separate one (1) year periods.

This Request for Proposals contemplates that a responsible proposer is one who (1) is licensed and authorized to do business in the State of Alabama and Mobile County, and (2) otherwise submits a responsive proposal and furnishes, when required, information and data that its financial resources, service facilities and capabilities, personnel, service reputation, experience, and management are adequate to satisfactorily perform the services described and contemplated herein.

A mandatory pre-submittal conference will be held at 10:00 a.m., CST on Wednesday, February 25, 2026, at the Mobile County Sheriff's Administrative Building located at 510 South Royal Street, Mobile, Alabama 36601. Following the conference, a tour will be conducted.

Offers and proposals will not be accepted from those who do not attend the conference and tour.

Comments concerning the proposal specifications and process, and any suggested revisions thereto are encouraged. Any such comments, and any questions concerning the specifications or process, must be made in writing, and received, no later than 5:00 p.m., CST on March 4, 2026, and should be addressed to:

Erica P. Adams
Mobile County Sheriff's Office
P. O. Box 113
Mobile, Alabama 36601

Comments, questions, and other written communications. may be emailed to the attention of Erica Adams at: eadams@mobileso.com.

Answers will be provided to the questions submitted no later than March 6, 2026.

Written sealed proposals will be received in the Purchasing Department of the Mobile County Commission, 205 Government Street, 8th Floor, Mobile Government Plaza, South Tower, Mobile, Alabama 36644. **The deadline for the submittal of written sealed proposals is 10:00 a.m. CST on March 18, 2026. Proposals received after this time will not be accepted.**

IMPORTANT NOTE: Under Alabama law, out-of-state proposers must qualify with the Alabama Secretary of State to do business in the State of Alabama prior to the award of any contract. Failure to so qualify as of the date of the award will result in disqualification.

All proposals must be made in accordance with the instructions herein. Proposals must be submitted in a **SEALED** envelope, plainly marked with the proposer's name and address and with the notation:

SEALED PROPOSAL: RFP #1-2026

**MOBILE COUNTY METRO JAIL
FOOD SERVICES PROPOSAL**

Under Alabama law, the Sheriff of Mobile County does not have the legal capacity to contract, and must rely on the Mobile County Commission to enter into contracts on behalf of the Office of Sheriff. For this reason, this Request for Competitive Sealed Proposals will be signed by and on the behalf of the Mobile County Commission and will also be approved by the Sheriff of Mobile County.

Each person, company, or firm responding to this Request for Proposals acknowledges the right of the Sheriff of Mobile County and the Mobile County Commission to reject all proposals, and to waive any non-material informality or irregularity in any proposal received.

A 5% Bid Bond or Cashier's Check, made payable to the Mobile County Treasurer, must accompany your proposal. Bond is based on the first-year base cost. Failure to submit such bond or cashier's check will result in disqualification of your proposal.

Proposals will be graded based on a weighted scale:

- 30% Cost: Competitive pricing and transparency.
- 25% Operational Capability: Demonstrated ability to manage high-volume, secure kitchens.
- 20% Nutritional Quality: Variety and compliance of sample menus.
- 15% Experience/References: Proven track record in corrections.
- 10% Transition Plan: Ability to take over operations without service interruption.

Deviations and Exceptions

Deviations and exceptions from terms, conditions and Specifications shall be described fully, signed and attached to the proposal on the Contractor's letterhead. In the absence of such statement, the Contractor's proposal shall be accepted as in strict compliance with all terms, conditions and Specifications, and the Contractor shall be held liable for performing all Specifications.

The Sheriff and Mobile County reserve the right to reject any or all proposals, to waive any informality in proposals, and to accept the proposal that, in the opinion of the Sheriff and Mobile County, is in the best interests of the Mobile County Metro Jail and Barracks. The award will not necessarily go to the proposal with the lowest price, but to the proposal that best demonstrates the ability to fulfill the requirements of the Request for Proposal and Specifications.

Should you have any questions regarding this Request for Proposals, please contact Erica Adams, Mobile County Sheriff's Office at 251-574-8710, or email at eadams@mobileso.com
We welcome your proposal.

Sincerely,

Susan Holland
Chief Procurement Officer

SPECIFICATIONS

A. General Specifications

1. Scope of Work

The contractor shall furnish all management, labor, food, materials and supplies necessary to provide food service for the Mobile County Metro Jail and Barracks for inmates, including special diet meals, medical meals, and menu planning, seven days a week, for a period of three (3) years. Trays, carts, and small wares are the responsibility of the contractor and the price should include the purchase, maintenance, and replacement of such. Upon mutual agreement of the parties, this contract may be renewed for up to two separate one (1) year periods. Contractor shall include in its proposal the method by which it expects to adjust the price per meal after the initial term of three (3) years.

OPTIONAL PRICING

Option 1 - Pricing for maintenance, repair and replacement of County owned equipment by the successful contractor up to \$15,000 per contract year. Any amount not expended for maintenance, repair, or replacement of County owned equipment will result in a credit to the County.

Option 2 – Pricing for preparing two meals per day, seven days a week maintaining the 2600-calorie requirement. This also includes Mobile County’s right to retract this option and default back to three meals seven days a week should circumstances arise that would be deemed the best interest of the inmates by the Warden or his designee.

2. Contracting Parties

Under Alabama law, the Sheriff of Mobile County does not have the legal capacity to contract, and must rely on the Mobile County Commission to enter into contracts on behalf of the Office of Sheriff. For this reason, this Request for Competitive Sealed Proposals will be signed by and on behalf of the Mobile County Commission and will also be approved by the Sheriff of Mobile County. Any resulting contract will be signed by and on behalf of both the Sheriff and the Mobile County Commission.

The Warden or his designee, shall act as the agent of the Mobile County Metro Jail and Barracks for the purpose of serving as the contact person for the successful proposer, overseeing performance and completion of contract pursuant to its terms, and receiving, reviewing, and processing billings from the contractor, conducting periodic inspections of the food service area and reviewing menus.

3.

Insurance

The Contractor shall carry during the life of the contract appropriate product and general liability insurance (products/completed operations coverage and comprehensive general liability) in the minimum amount of \$1,000,000 per occurrence, with aggregate of \$3,000,000.

The Contractor shall provide the Sheriff and the Mobile County Commission not later than the date of commencement of service under the contract with certificates of insurance for the foregoing coverage, which certificates shall designate the Sheriff, Mobile County and their agents, servants and employees as additional insureds with respect to the Contractor's performance of all obligations contemplated by the contract and specifications, and which includes a provision that the coverage shall not be cancelled, terminated or otherwise modified without a sixty (60) day prior written notice provided to the Sheriff and the Mobile County Commission. Cancellation of insurance, without immediate and suitable replacement thereof, shall be cause for immediate cancellation of the contract.

Contractor shall also carry and maintain workers' compensation insurance for all of its employees.

4.

Taxes, Licenses, and Permits

The Contractor shall pay all applicable taxes and shall obtain and keep current all necessary licenses and permits. The Contractor must be qualified to do business in the State of Alabama, and have a current business license to conduct business in Mobile County and the City of Mobile.

5.

Equal Employment Opportunity

Contractor shall at all times comply with all applicable Federal and State laws relating to discrimination and equal employment opportunity, including the Americans with Disabilities Act, and shall furnish documentation of compliance with such laws as reasonably requested by the Sheriff and Mobile County.

6.

Indemnity

The Contractor shall assume full responsibility for and shall indemnify and hold harmless the Sheriff of Mobile County, Mobile County, the Mobile County Commission, and each of their officers, agents, servants, and employees, from and against any damages, costs, liabilities, claims and losses, including attorney fees and costs of defense, arising from or resulting in whole or in part from the Contractor's performance under the contract and/or any negligent acts or omissions of the contractor or any employee, agent or representative of the Contractor.

7. **Failure to Perform**

The Contractor shall perform the work in accordance with the Specifications. Failure to perform the work as provided herein may result in written notice to the Contractor terminating its right to proceed as to the whole or any part of the contract. In the event of such termination, the Contractor shall be liable to the Sheriff and Mobile County for any resulting or consequential damages.

8. **Termination Notice**

The Sheriff and the County may terminate the contract at any time for any material breach of the terms and conditions of the contract. In the event of any such material breach, the Sheriff and County shall provide the Contractor with written notice thereof and shall permit the Contractor thirty (30) days to cure any such material breach. If the purported material breach is not cured within said thirty (30) days, then the Sheriff and County may terminate this contract forthwith without any further notice.

In the event of such termination, the County shall be obligated to compensate the Contractor only for those services rendered prior to the date of notice of termination, less any damages, costs or expenses that may be assessed for nonperformance or because of such breach.

9. **No Subcontract or Assignment Permitted**

The Contractor shall give full attention to the faithful execution of the contract, shall keep the performance of all obligations under its control, and shall not subcontract or assign any portion of the food service operation or its rights or obligations under the contract to any other party or person without the prior written consent of both the Sheriff of Mobile County and the Mobile County Commission.

10. **Discontinuance of Operation**

Should it be necessary for the Mobile County Metro Jail and Barracks to discontinue operation of the institution for any reason, this contract shall become null and void.

11. **Emergency Conditions**

If the Mobile County Metro Jail and Barracks should be damaged by fire, flood, windstorm, hurricane, riot or any event that would render the kitchen inoperable, the Sheriff shall determine, after consultation with the Contractor, whether and to what extent the kitchen is operable. If the Contractor cannot then prepare and serve the required meals, the Mobile County Metro Jail and Barracks, at its option, may continue with the contract or terminate without further obligation. The proposer must include in the proposal a detailed description of the proposer's emergency plan for providing alternate food service in case of an emergency such

as mentioned above, including an emergency plan for the provision of food service in the event of evacuation of the Metro Jail and Barracks due to a hurricane or related flooding.

12. **Performance Bond**

Contractor shall be required, at the time of contracting, to post a performance bond, which shall remain valid throughout the life of the contract and any extensions or renewals thereof, in the amount of thirty percent (30%) of Contractor's yearly base price.

B. Staffing

1. **Food Service Manager**

The Contractor shall provide a trained food service manager with at least two (2) years' experience in institutional Food Service Management or similar experience in correctional facilities, which will work with the administration of the Mobile County Metro Jail and Barracks. The Contractor shall provide the Warden with the prospective manager's resume and qualifications if contract is awarded.

Employment of the manager and all other employees of the Contractor at the facility will be subject to review and approval by the Warden. The Warden or his designee reserves the right to require the Contractor to remove any employee of the Contractor from the facility at the Warden or his designee's discretion.

2. **Nutrition Consultant**

Contractor shall provide a full-time qualified nutrition consultant, who is at a minimum, a registered dietitian licensed by the State of Alabama, on its staff, for consultation, and review of menus. The dietitian shall review regular and medical diets for nutritional adequacy at least every six (6) months, and whenever a substantial change in the menus is made.

The Mobile County Metro Jail and Barracks also reserves the right to consult with another dietitian for review of menus and nutritional information.

3. **Staffing**

Contractor shall provide sufficient staff at all times to provide for the efficient operation of food service. The Mobile County Metro Jail and Barracks shall attempt to provide sufficient inmate labor for meal delivery, sanitation and other food service related activities, other than the actual cooking duties required of the vendor. The Contractor and Warden shall determine the appropriate duties to be handled by inmate labor. However, should inmate labor not be available, the Contractor shall ensure that sufficient employees are present to provide all such services. Proposers shall indicate in their Proposal the desired number of inmate

workers requested in the kitchen, as well as a daily schedule and job positions. (See Exhibit A)

4. Minimum Wage

The Contractor shall comply with all applicable minimum wage laws. Inmate workers are not paid.

5. Background Investigations

Contractor's employees will be subject to a background investigation and security check, conducted by the Sheriff's as normally required for personnel of the Mobile County Metro Jail and Barracks. Additionally, all personnel performing on-site services are required to undergo a drug screen. The costs of all such investigations and screens shall be paid by the Contractor.

The Sheriff reserves the right to deny any of the Contractor's employees' access to the facility who do not meet established security clearances or obey Mobile County Metro Jail and Barracks established rules and regulations. Final selection of all Contractor employees at the Mobile County Metro Jail and Barracks shall be at the approval of the Warden or his designee.

Initial and continued employment of staff and employees shall be subject to approval by the Sheriff. The Sheriff reserves the right to search any person, property or article entering or leaving the Metro Jail, Barracks, or Administrative Offices.

The proposer shall detail in its proposal the hiring process to be utilized and a method to provide information regarding the previous work history of prospective employees.

Employment records to include job applications and interview records are to be maintained at the facility and shall be made available for inspection by the Sheriff, Warden, or their designee.

6. Physical Examinations

All employees shall be required to undergo physical or health exams (including tuberculosis screenings) as specified by applicable State and local health regulations, at the Contractor's expense.

7. Orientation and Training

The Contractor's employees must attend orientation classes and in-service training as mandated by the Mobile County Metro Jail and Barracks and the State of Alabama. Such training will be provided by the Mobile County Metro Jail and Barracks, but employee's salaries for that time are the responsibility of the Contractor. Orientation is approximately one (1) hour in length.

8. **Conduct of Contractor's Employees**

The Contractor shall instruct all employees that all rules and regulations, policies and procedures established by the Mobile County Metro Jail and Barracks shall be adhered to. In addition:

- a. Contractor shall prohibit its employees from personal use of the telephone or office equipment provided for official facility business.
- b. All Contract personnel shall be required to comply with Mobile County Metro Jail and Barracks and State of Alabama rules and regulations concerning food service.
- c. All Contractor personnel shall be required to wear identification badges issued by the Mobile County Metro Jail and Barracks.
- d. All Contractor personnel shall wear company identifiable uniforms. Color of such uniforms to be approved by the Warden. All employees shall be in uniform within 10 days of employment.
- e. No food, supplies, material or equipment provided, acquired or utilized in the performance of the contract shall be removed from the corrections facility for personal use or used in any manner not provided herein without approval from the Warden.
- f. Contractor's employees shall not fraternize with inmates.
- g. Contractor's employees shall place their personal property in clear bags/totes not to exceed 12x6x12 in size or a clear backpack.

The Mobile County Metro Jail and Barracks are smoke-free facilities. Smoking/vaping is not permitted inside the facility or on the grounds thereof, and no employees of the Contractor will be permitted to smoke in violation of the facilities' rules and regulations. In addition, cigarettes, e-cigarettes, and other tobacco products considered illegal contraband and may not be possessed inside the facility. Contractor shall instruct all employees as to these rules and regulations.

9. **Supervision of Inmate Workers**

The Contractor shall provide sufficient qualified staff to supervise, at all times, any inmates assigned to the food service area while performing their job assignment, including but not limited to, food preparation, staging of trays, receiving materials and sanitation. The Contractor shall be responsible for documenting on specified forms and notifying security personnel of rule violations by inmates working in the food service section of the facility. The detention center shall be responsible for taking the necessary steps for disciplinary action, where appropriate. Contractor shall have the right to request that the detention center's administration remove an inmate worker from assignment to the food service area.

10. **Staffing Proposal Requirements**

The Contractor shall provide with its proposal:

- a. Individual job descriptions and levels of responsibility.
- b. A detailed sample of scheduled hours for inmate workers.

11. **Contract Supervision**

The Mobile County Metro Jail and Barracks shall appoint a person from its staff to oversee the contract. This person shall randomly check for contract compliance. The Contractor shall cooperate with this person in obtaining all requested information.

12. **E-Verify and Immigration Law Requirements**

As a condition for the award of any contract, the Contractor shall agree that it will not knowingly employ, hire for employment, or continue to employ an unauthorized alien within the State of Alabama. Code of Alabama Section 31-13-9(a).

As a condition for the award of any contract, the Contractor shall provide documentation establishing that Contractor is enrolled in the E-Verify program. Code of Alabama Section 31-13-9(b).

During the performance of the Contract, the Contractor shall participate in the E-Verify program and shall verify every employee that is required to be verified according to the applicable federal rules and regulations. Code of Alabama Section 31-13-9(b).

As a condition for the award of any contract, the Contractor shall agree that Contractor will comply with all the applicable requirements of the State of Alabama Immigration Law, Act No. 2011-535, as amended by Act No. 2012-491; Code of Alabama Title 31, Chapter 13.

As required by applicable Alabama law, the Contract will include the following clause: "By signing this contract, the contracting parties affirm, for the duration of the agreement, that they will not violate federal immigration law or knowingly employ, hire for employment, or continue to employ an unauthorized alien within the State of Alabama. Furthermore, a contracting party found to be in violation of this provision shall be deemed in breach of the agreement and shall be responsible for all damages resulting therefrom." Code of Alabama Section 31-13-9(k).

C. Food and Specifications

1. All food shall be provided by the Contractor and prepared on-site.

2. Raw Food:

The following are the minimum specifications for raw food. Higher but not lower grades can be purchased.

- a. Beef, Veal and lamb shall be of at least USDA Choice.
- b. Ground Beef-utility or better, not to exceed 25% fat.
- c. Poultry shall be of at least USDA Grade A.
- d. Canned fruits and vegetables shall be of at least USCA Grade C.
- e. Frozen fruits and vegetables shall be of at least USDA Grade B.
- f. Fresh produce shall be of at least USDA No. 2.
- g. Dairy products shall be of at least USDA Grade A.
- h. Eggs shall be of at least USDA Grade A Medium.
- i. Frozen fish and seafood must be a nationally distributed brand, packed under continuous government inspection, USDA Grade A.

3. Meal Standards

All meals shall meet current RDA requirements. Menus shall provide a weekly average of no less than 2600 calories per day. Menus shall also provide a minimum of 6 oz. of meat or meat equivalent per day. Menus shall also provide an overall average of no more than 35% fat, no more than 300 mg. cholesterol, and no more than 10% saturated fat. Two (2) hot meals per day is required, unless there is a brunch that day.

All foods served shall be wholesome and free from spoilage. Dented canned items are not acceptable. Food will be served fresh, in a reasonable variety and at appropriate temperatures. Portion sizes shall be specified on the proposed menus as serving (cooked) weight unless otherwise specified.

4. Food Inventory

Contractor shall be responsible for purchasing and receiving all food necessary for preparation of each meal in sufficient quantity to meet the needs of inmates during the period of the contract. The Contractor must maintain, at a minimum, a 3-day supply of foodstuffs on hand. All inventories shall be rotated regularly and the Contractor shall ensure that the food items are not served after the manufacturer's expiration date. Contractor shall retain ownership of such inventory.

5. **Meal Counts**

The Mobile County Metro Jail and Barracks will order inmate meals, special diet meals and sack meals at times mutually agreeable to the Warden or his designee and the Contractor. (See Exhibit B)

6. **Pre-plating**

Meals shall be portioned on trays in the kitchen and placed on a cart in the staging area. Inmate Workers, if available, will deliver the carts with trays and beverages to the housing units. If the pre-plating is done by inmate workers, it shall be under the direct supervision of food service staff.

Pre-plating of meals is not required in the Barracks because all meals in the Barracks are served cafeteria style.

7. **Meal Schedule**

By Location:

Metro Jail -- Contractor shall provide three (3) full, nutritionally balanced meals Monday through Friday. Two (2) meals (brunch and dinner) will be served Saturday and Sunday at this location.

Barracks -- Contractor shall provide three (3) full, nutritionally balanced meals Monday through Sunday at this location.

The successful contractor and the Sheriff's designee will as mutually agree upon times for delivery of meals.

Sack meals for inmates returning late from court or late "book-ins" will be provided.

8. **Sack Meals**

Contractor shall provide sack lunches as needed. Sack lunches can be ordered for inmates that cannot eat during regular meal times anytime the kitchen is open. Sack lunches will consist of, at a minimum, two sandwiches, 1 piece of fruit, chips or similar item, dessert and a beverage. Contractor shall vary sack meal items to avoid repetition. Contractor shall submit a sample one-week sack meal menu with the proposal. The average number of sack meals required is approximately 125 – 130 per day at Metro Jail and 25 per day at the Barracks.

9. **Menus**

The menu provided in the proposals will be the menu for the first year of the contract. No alternative menus will be accepted. After the first year, menus may be changed once each year with at least 30 days approval in advance. Contractor

shall submit, as part of its proposal, the proposed menu cycle changes to be served. The Warden or his designee reserves the right to request that the order of the menu be rearranged and that like or similar items be substituted if the need shall arise. (Exhibit C)

10.

Recipes

Where combination foods are on the menu, the Contractor shall have a file containing the recipe that provides the list of ingredients and their quantities; also, the number of servings and the size of each serving. Recipes for the Menus shall be maintained on-site.

11.

Substitution

Any substitution to the established menus shall be verified in advance with a dietitian to determine the appropriateness of those substitutions.

12.

Special Diets

- a. Contractor shall provide special medical, religious and vegetarian diets at no additional charge. Snacks are to be included in the price per meal. A registered or licensed dietitian shall review the contents of such diets to ensure their proper nutritional balance, and to ensure that such diets incorporate the principles expressed in the United States Department of Agriculture and the Department of Health and Human Services' *Food Guide Pyramid* and meet the current Recommended Dietary Allowances for appropriate age groups.
- b. Medical diets are special diets ordered for temporary or permanent health conditions that restrict the types, preparation, and/or amounts of food. Examples include restricted calorie, low sodium, low fat, pureed, soft, liquid, and nutritional supplementation diets.
- c. Orders for medical diets will include the type of diet, the duration for which it is to be provided, and any special instructions that may be necessary.
- d. A registered or licensed dietitian shall review regular and medical diets for nutritional adequacy at least every six (6) months, and whenever a substantial change in the menus is made. Contractor shall provide written documentation of such menu reviews, with such documentation including the date, signature, and title of the consulting dietitian,
- e. Food service workers shall be trained in preparing such special diets, including training and instruction in appropriate substitutions and portions.
- f. When an inmate refuses a prescribed medical diet, Contractor shall notify appropriate medical staff in writing, and follow-up nutritional counseling shall be provided where indicated.

g. Religious Meat Alternates (RMA): A standard "Halal-style" or "No-Pork" alternative must be available. Often, a Lacto-Ovo Vegetarian diet is used as the default religious alternative to simplify kitchen logistics.

Kosher (Certified) Meals: * Must use pre-packaged, shelf-stable, or frozen meals certified by a recognized authority (e.g., OU, OK, Star-K).

Cross-Contamination: If prepared on-site, the vendor must provide a "Kosher Kitchen" area with dedicated sinks, utensils, and storage that never contact non-kosher items.

Halal Requirements: Meals must be free of pork and alcohol/alcohol-based extracts. Meat must be slaughtered according to Islamic law (Zabiha) or substituted with a certified vegetarian option.

Observance Accommodations:

- **Ramadan:** Provision of "Suhur" (pre-dawn) and "Iftar" (post-sunset) meals.
- **Passover:** Provision of Matzo and "Kosher for Passover" certified meals for the duration of the holiday.
- **Fast Days:** The ability to provide "sack meals" or double-portions at sunset for recognized religious fasts.

Compliance & Verification

Requirement	Vendor Must Provide
Nutritional Analysis	A complete nutrient breakdown for a 4-week cycle of all special diets.
Staff Training	Proof of training for inmate and civilian staff on cross-contamination (e.g., "Keeping Kosher" protocols).
Certification	Copies of current Kosher/Halal certifications for all pre-packaged components.
Audit Protocol	A plan for monthly self-audits to ensure the correct inmate receives the correct tray.

The average number of special diets currently being served is 117 per day. Contractor agrees to work with medical staff on any dietary concerns prior to distribution to inmate(s).

Examples of special diet menus are to be provided.

13.

Records

The Contractor shall keep a permanent record of the number of meals served, the food content of each meal and any menu substitutions or modifications, with copies provided to the Warden or designee. Records of substitution shall include the items and portions sizes, the reason for the substitution and verification that a dietitian has been consulted when appropriate. The Contractor shall maintain and provide such daily, weekly and monthly records as the Warden or his designee may require and shall maintain records for a minimum of three (3) years.

14.

Holiday Meals

Contractor shall provide traditional holiday meals for Easter Sunday, Fourth of July, Thanksgiving Day, Christmas Day, and New Years' Day. Sample menus for each holiday shall be submitted one (1) month in advance for approval by the Warden or his designee. Contractor is responsible for accommodating meal times during Ramadan.

D. Operations

1.

Average Daily Population

The average daily population for the month of November 2025 was 1705. Exhibit D shows the average daily population for the previous three (3) years.

2.

Equipment

As part of the proposal, qualified contractor(s) shall provide an assessment of all existing food service equipment and fixtures, and include cost/processes whereby such equipment and fixtures may be refurbished and/or replaced, and/or upgraded. (See Exhibit E)

The Contractor and its employees must safeguard all property of the Mobile County Metro Jail and Barracks. The Contractor shall allow employees to use equipment only after they have been trained in its proper use. The Contractor shall be held responsible for damage resulting from negligence or carelessness on the part of its employees. The Contractor shall notify the Warden or his designee of the need for equipment repair and maintenance. The Mobile County Metro Jail and Barracks will maintain all owned equipment.

Contractor, upon written notification that County owned equipment has been damaged, shall submit a plan to repair or replace the damaged equipment within three (3) weeks of said notification.

The County requests Optional Pricing for maintenance, repair and replacement of County owned equipment by the successful contractor up to \$15,000 per contract year. Any amount not expended for maintenance repair, or

replacement of County owned equipment will result in a credit to the County. Copy of itemized receipts of these expenses are required to be submitted to Metro Jail Finance by the 10th of the following month.

3. Keys

The Contractor is responsible for control of keys obtained from the Mobile County Metro Jail and Barracks and the security of those areas for which the keys are given. The Contractor shall be responsible for immediately reporting any loss of keys or losses incurred as a result of break-ins to those areas. No keys to any part of the facility may be duplicated. All keys will be provided by the Mobile County Metro Jail and Barracks and made available at the beginning of the shift and turned in at the end of the shift. No keys shall leave the facility. The Contractor shall provide the names of all employees possessing any key.

4. Contractor Expenses

The Contractor shall be responsible for all labor related costs, food costs and other expenses such as cleaning supplies, paper supplies, laundry and uniforms for Contractor employees, insurance premiums and license fees, fax and long-distance expenses, office supplies and postage. Any new telephone, fax, or computer lines added or needed by the Contractor shall be at the expense of the Contractor.

5. Knife Security

The Contractor agrees that all knives and kitchen utensils shall be counted and locked for safekeeping in accordance with policy and procedures provided to the Contractor by the Mobile County Metro Jail and Barracks. The Contractor's control and use of knives and kitchen utensils shall comply with the requirements of the American Correctional Association's Standards for Adult Local Detention Facilities.

6. Sanitation

The Contractor shall perform regular routine cleaning of the Kitchen area including all equipment and fixtures therein sufficient to continuously maintain such area. The equipment and fixtures shall be maintained in a clean, sanitary condition as specified by the detention center, the Health Department, and other applicable federal and state laws.

All waste cooking grease and inedible animal by-product shall be disposed of in accordance with all State and local laws, rules, and regulations, and by utilization of approved methods of disposal.

7. **Inspections**

The Contractor shall agree to allow unscheduled visits by the Warden or his designee, by the Health Department, by the County Commission or by any other inspecting agency.

8. **Termination of Contract**

Upon termination of the contract:

- a. The inventories of food and expendable supplies of the Contractor shall remain those of the Contractor unless purchased by a new Contractor or by Mobile County. Final payments to be made to the Contractor by Mobile County shall be withheld until all transactions or arrangement for these inventory purchases or removal have been completed to the satisfaction of the Sheriff.
- b. The Sheriff and the Contractor shall conduct a physical inventory of all non-expendable supplies and equipment. At that time, the Contractor shall account for and turn over to the Sheriff all equipment and other property belonging to the County.
- c. For purposes of examination, audit, and inspection, the Contractor shall make available to the Sheriff and Mobile County all data, records, and reports concerning the food service program, and shall upon request provide to the Sheriff and the County all such data, records and reports at no expense to the Sheriff and the County.
- d. The Contractor shall provide any incoming contractor with at least 1/3 of the cooler space and 1/2 of the freezer space 3 days prior to the termination date of the contract.

Thirty (30) days prior to the termination of the contract, the new contractor shall be allowed access to the kitchen area (not the office) for the purpose of training, planning and procedural review.

E. Mobile County Metro Jail and Barracks Responsibilities

1. Provide, install, maintain, repair and replace, if necessary, and permit the Contractor to use, all food service equipment and fixtures. (**Unless Option for Contractor to maintain repair and replace up to \$15,000 in equipment is selected**).
2. Provide all utilities such as trash removal, pest control, office space including desk, chair, filing cabinet and telephone; and inmate uniforms. The Mobile County Metro Jail and Barracks will not provide long distance telephone access.
3. Provide laundry services for all aprons, towels, dishcloths, etc. used in the food service operations, except for contractor's employees' uniforms. The Contractor shall be responsible for ensuring its staff's uniforms are clean and in good repair.
4. Provide I.D. badges for all Contractor employees.
5. Provide timely orders for meals.

F. Billing

1. Contractor Compensation

As full and complete compensation to the Contractor for all food, labor and material furnished and all services performed pursuant to these specifications, Mobile County shall pay the Contractor upon submission of properly certified invoices prepared in a format required by Mobile County. (See Exhibit F) Compensation shall be based on the applicable daily, per meal costs expressed in the awarded contract multiplied by the number of meals ordered or actually served each day, whichever is higher, less any credit due from previous invoices.

EXHIBIT A

Current Staffing as of January 2026

<u>Position</u>	<u>Quantity</u>
Food Service Director	1
Food Service Manager	1
Cook/Supervisor (Full Time)	5/1

Exhibit B

Meal Count for Day & Date	Metro Jail 1/13/26 Tuesday	Select Meal:	Breakfast	Lunch	Dinner			
Specific Location	POD Officer (Requestee)	Requested Tray Count		Delivered Tray Count				Total Delivered
		Requested Total	Regular	Styrofoam	Sack Meals	Diet	Reason for Extra Trays	
602		179	179	0	0	0		179
402		152	114	38	0	0		152
1202		135	135	0	0	0		135
1005		143	69	60	0	14		143
902		71	71	0	0	0		71
905		79	79	0	0	0		79
605		170	170	0	0	0		179
405		192	192	0	0	0		192
1205		146	146	0	0	0		146
1002		128	82	46	0	0		128
Laundry								
Clinic		3	3	0	0	0		3
Docket		10	10	0	0	0		10
Kitchen		15X2	30	0	0	0		30
Chaplain								
Chain		3	3	0	0	0		3
Other								
Totals		1441	1283	144	14			1441

Meal Count for Day & Date	Metro Jail 1/13/26 Tuesday	Select Meal:	Breakfast	Lunch	Dinner		
Specific Location	POD Officer (Requestee)	Requested Total	Requested Tray Count	Delivered Tray Count			Total Delivered
602		174	174	0	0	0	174
402		147	110	37	0	0	147
1202		137	137	0	0	0	137
1005		140	81	59	0	0	140
902		67	67	0	0	0	67
905		72	72	0	0	0	72
605		163	163	0	0	0	163
405		181	181	0	0	0	181
1205		143	143	0	0	0	143
1002		128	82	46	0	0	128
Laundry							
Clinic		3	3	0	0	0	3
Docket		10	10	0	0	0	10
Kitchen		14x2	28	0	0	0	28
Chaplain							
Chain		3	3	0	0	0	3
Other		9	9				9
Totals		1402	1246	142	14		1402

Meal Count for Day & Date	Metro Jail 1/13/26 Tuesday	Select Meal:	Breakfast	Lunch	Dinner			
Specific Location	POD Officer (Requestee)	Requested Total	Delivered Tray Count				Reason for Extra Trays	Total Delivered
			Regular	Styrofoam	Sack Meals	Diet		
602		177	177	0	0	0		174
402		154	154	0	0	0		147
1202		137	137	0	0	0		137
1005		140	140	0	0	0		140
902		70	70	0	0	0		67
905		77	77	0	0	0		72
605		173	173	0	0	0		163
405		191	191	0	0	0		181
1205		146	146	0	0	0		143
1002		133	133	0	0	0		128
Laundry		8	8	0	0	0		
Clinic		3	3	0	0	0		3
Docket		20	20	0	0	0		10
Kitchen		0	0	0	0	0		28
Chaplain		0	0	0	0	0		
Chain		0	0	0	0	0		3
Other		0	0	0	0	0		9
Totals		1429	1429	142		14		1402

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup
Scrambled Eggs	3/8 cup	Egg Hard Boiled	1 each	Egg Hard Boiled	1 each	Sausage Gravy	8 oz	Baked T.Bologna	2 oz	Baked T.Ham	1 oz	Breakfast Patty	1 oz
Home Fried Potato	1 cup	Oven Browned Potatoes	1 cup	O'Brien Potatoes	1 cup	Biscuit	2 1/54 cut	Coffee Cake	1/54 cut	O'Brien Potatoes	1 cup	Biscuit	1/54 cut
Pancake Bake	1/54 cut	Potatoes		Pancake Bake	1/54 cut	Jelly	1/2 oz	Jelly	1/2 oz	Oatmeal Breakfast Cake	1/54 cut	Jelly	1/2 oz
Syrup	1 fl oz	Sausage Gravy	8 oz	Syrup	1 fl oz	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Jelly	1/2 oz	Fortified Flavored Beverage PC	1 each
Peanut Butter	2 oz	Biscuit	2 1/54 cut	Fortified Flavored Beverage PC	1 each					Fortified Flavored Beverage PC	1 each		
Jelly	1/2 oz	Peanut Butter	2 oz										
Bread	2 slices	Jelly	1/2 oz										
Fortified Flavored Beverage PC	1 each	Bread	2 slices										
Lunch													
Dinner													
Turkey Bologna	4 oz	Turkey Ham	4 oz	Peanut Butter	2 oz	Turkey Bologna	2 oz	Turkey Salami	2 oz	Peanut Butter	2 oz	Turkey Ham	2 oz
Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices
Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each
Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each
Sandwich Cookies	2 each	Sandwich Cookies	2 each	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each

Dietary Consultant _____

Approval Date _____

Saturday	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast						
Hot Cereal 1 1/4 cup						
Scrambled Eggs 3/8 cup	Egg Hard Boiled 1 each	Sausage Gravy 8 oz	Breakfast Patty 1 each	Baked T.Ham 2 oz	Breakfast Patty 1 oz	Baked T.Ham 1 oz
Home Fried Potato 1 cup	Oven Browned Potatoes 1 cup	Biscuit 2 1/54 cut	Pancake Bake 1/54 cut	O'Brien Potatoes 1 cup	Biscuit 1/54 cut	Coffee Cake 1/54 cut
Pancake Bake 1/54 cut	Potatoes 8 oz	Jelly 1/2 oz	Syrup 1 fl oz	Oatmeal Breakfast Cake 1/54 cut	Jelly 1/2 oz	Jelly 1/2 oz
Syrup 1 fl oz	Sausage Gravy 2 oz	Fortified Flavored Beverage PC 1 each				
Peanut Butter 2 oz	Biscuit 2 1/54 cut					
Jelly 1/2 oz	Peanut Butter 2 oz					
Bread 2 slices	Jelly 1/2 oz					
Fortified Flavored Beverage PC 1 each	Bread 2 slices					
	Fortified Flavored Beverage PC 1 each					
Lunch						
		Breaded Chicken Patty 1 each	Pizza Casserole 8 oz	Meatballs 4 each	Chill Macaroni 8 oz	Hot Dog 2 each
		Poultry Gravy 2 fl oz	Cooked Beans 1 cup	Brown Gravy 2 fl oz	Cooked Beans 1 1/4 cup	Bread 2 slices
		Scalloped Potatoes 1 cup	Biscuit 1/54 cut	Macaroni Noodles 1 cup	Carrots 1/2 cup	Cooked Beans 1 cup
		Cooked Beans 1 1/2 cup	Whipped Margarine 1/2 oz	Carrots 1/2 cup	Southern Cornbread 1/54 cut	Seasoned Corn 1/2 cup
		Biscuit 1/54 cut	Frosted Cake 1/54 cut	Biscuit 1/54 cut	Whipped Margarine 1/2 oz	Ketchup PC 1 each
		Whipped Margarine 1/2 oz	Fortified Flavored Beverage PC 1 each	Whipped Margarine 1/2 oz	Frosted Cake 1/54 cut	Mustard PC 1 each
		Frosted Cake 1/54 cut		Frosted Cake 1/54 cut	Fortified Flavored Beverage PC 1 each	Frosted Cake 1/54 cut
		Fortified Flavored Beverage PC 1 each		Fortified Flavored Beverage PC 1 each		Fortified Flavored Beverage PC 1 each
Dinner						
Turkey Bologna 4 oz	Turkey Ham 4 oz	Peanut Butter 2 oz	Turkey Bologna 2 oz	Turkey Salami 2 oz	Peanut Butter 2 oz	Turkey Ham 2 oz
Bread 4 slices	Bread 4 slices	Jelly 1 oz	Bread 4 slices	Bread 4 slices	Jelly 1 oz	Bread 4 slices
Ramen Noodle PC 1 each	Ramen Noodle PC 1 each	Bread 4 slices	Ramen Noodle PC 1 each	Ramen Noodle PC 1 each	Bread 4 slices	Ramen Noodle PC 1 each
Mustard PC 2 each	Mustard PC 2 each	Ramen Noodle PC 1 each	Mustard PC 2 each	Mustard PC 2 each	Ramen Noodle PC 1 each	Mustard PC 2 each
Sandwich Cookies 2 each	Sandwich Cookies 2 each	Sandwich Cookies 1 Pack				
Fortified Flavored Beverage PC 1 each						

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup
Scrambled Eggs	3/8 cup	Egg Hard Boiled	1 each	Breakfast Patty	2 each	Baked T.Ham	2 oz	Sausage Gravy	8 oz	Egg Hard Boiled	1 each	Breakfast Patty	1 oz
Home Fried Potato	1 cup	Oven Browned Potatoes	1 cup	Pancake Bake	1/54 cut	O'Brien Potatoes	1 cup	Biscuit	2 1/54 cut	Baked T.Bologna	1 oz	O'Brien Potatoes	1 cup
Pancake Bake	1/54 cut	Sausage Gravy	8 oz	Syrup	1 fl oz	Biscuit	1/54 cut	Jelly	1/2 oz	Coffee Cake	1/54 cut	Oatmeal Breakfast	1/54 cut
Syrup	1 fl oz	Biscuit	2 1/54 cut	Fortified Flavored Beverage PC	1 each	Jelly	1/2 oz	Fortified Flavored Beverage PC	1 each	Jelly	1/2 oz	Cake	1/2 oz
Peanut Butter	2 oz	Peanut Butter	2 oz	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each
Jelly	1/2 oz	Jelly	1/2 oz										
Bread	2 slices	Bread	2 slices										
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each										
Lunch				Turkey a la King	8 oz	Beans & Franks	8 oz	Italian Meat Sauce	3/4 cup	Turkey Stew	8 oz	Breaded Chicken Patty	1 each
				Fluffy Rice	1 cup	Seasoned Carrots	1/2 cup	Spaghetti Noodles	1 cup	Fluffy Rice	1 cup	Poultry Gravy	2 fl oz
				Broccoli	1/2 cup	Biscuit	1/54 cut	Green Beans	1/2 cup	Cooked Beans	1 1/4 cup	Home Fried Potato	1 cup
				Southern Cornbread	1/54 cut	Whipped Margarine	1/2 oz	Biscuit	1/54 cut	Carrots	1/2 cup	Cooked Beans	1 1/4 cup
				Whipped Margarine	1/2 oz	Frosted Cake	1/54 cut	Whipped Margarine	1/2 oz	Biscuit	1/54 cut	Southern Cornbread	1/54 cut
				Frosted Cake	1/54 cut	Fortified Flavored Beverage PC	1 each	Frosted Cake	1/54 cut	Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz
				Fortified Flavored Beverage PC	1 each			Fortified Flavored Beverage PC	1 each	Frosted Cake	1/54 cut	Frosted Cake	1/54 cut
Dinner													
Turkey Bologna	4 oz	Turkey Ham	4 oz	Peanut Butter	2 oz	Turkey Bologna	2 oz	Turkey Salami	2 oz	Peanut Butter	2 oz	Turkey Ham	2 oz
Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices
Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each
Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each
Sandwich Cookies	2 each	Sandwich Cookies	2 each	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each

Dietary Consultant _____

Approval Date _____

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup
Scrambled Eggs	3/8 cup	Egg Hard Boiled	1 each	Sausage Gravy	8 oz	Baked T.Ham	2 oz	Breakfast Patty	1 oz	Egg Hard Boiled	1 each	Breakfast Patty	1 each
Home Fried Potato	1 cup	Oven Browned Potatoes	1 cup	Biscuit	2 1/54 cut	Pancake Bake	1/54 cut	Oatmeal Breakfast Cake	1/54 cut	Coffee Cake	1/54 cut	O'Brien Potatoes	1 cup
Pancake Bake	1/54 cut	Sausage Gravy	8 oz	Jelly	1/2 oz	Syrup	1 fl oz	Jelly	1/2 oz	Jelly	1/2 oz	Oatmeal Breakfast Cake	1/54 cut
Syrup	1 fl oz			Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Jelly	1/2 oz
Peanut Butter	2 oz	Biscuit	2 1/54 cut	Peanut Butter	2 oz							Fortified Flavored Beverage PC	1 each
Jelly	1/2 oz	Jelly	1/2 oz										
Bread	2 slices	Bread	2 slices										
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each										
Lunch				Breaded Chicken Patty	1 each	Turkey Stroganoff	8 oz	Chili	8 oz	Salisbury Patty	1 each	Hot Dog	2 each
		Poultry Gravy	2 fl oz	Fluffy Rice	1 cup	Cooked Beans	1 1/4 cup	Brown Gravy	2 fl oz	Bread	2 slices	Bread	2 slices
		Mashed Potatoes	1 cup	Cooked Beans	1 1/4 cup	Carrots	1/2 cup	Fluffy Rice	1 cup	Oven Browned Potatoes	1 cup	Oven Browned Potatoes	1 cup
		Green Beans	1/2 cup	Biscuit	1/54 cut	Southern Cornbread	1/54 cut	Cooked Beans	1 1/4 cup	Carrots	1/2 cup	Carrots	1/2 cup
		Southern Cornbread	1/54 cut	Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz	Whipped Margarine	1/54 cut	Southern Cornbread	1/54 cut	Ketchup PC	1 each
		Whipped Margarine	1/2 oz	Frosted Cake	1/54 cut	Frosted Cake	1/54 cut	Frosted Cake	1/54 cut	Whipped Margarine	1/2 oz	Mustard PC	1 each
		Frosted Cake	1/54 cut	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Frosted Cake	1/54 cut	Frosted Cake	1/54 cut
		Fortified Flavored Beverage PC	1 each							Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each
Dinner													
Turkey Bologna	4 oz	Turkey Ham	4 oz	Peanut Butter	2 oz	Turkey Bologna	2 oz	Turkey Salami	2 oz	Peanut Butter	2 oz	Turkey Ham	2 oz
Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices
Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each
Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each
Sandwich Cookies	2 each	Sandwich Cookies	2 each	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each

Dietary Consultant _____

Approval Date _____

Summit: Corrections

AL - Mobile County Barracks Revision 4/2021 Regular

Week 1

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup
Scrambled Eggs	3/8 cup	Sausage Gravy	8 oz	Egg Hard Boiled	1 each	Sausage Gravy	8 oz	Baked T.Bologna	2 oz	Baked T.Ham	1 oz	Breakfast Patty	1 oz
Pancake Bake	1/54 cut	Biscuit	2 1/54 cut	Oven Browned Potatoes	1/2 cup	Biscuit	2 1/54 cut	Coffee Cake	1/54 cut	O'Brien Potatoes	1 cup	Biscuit	1/54 cut
Syrup	1 fl oz	Jelly	1/2 oz	Pancake Bake	1/54 cut	Jelly	1/2 oz	Jelly	1/2 oz	Oatmeal Breakfast	1/54 cut	Jelly	1/2 oz
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Syrup	1 fl oz	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Cake	1/2 oz	Fortified Flavored Beverage PC	1 each
Lunch													
Turkey Cheesy Rice	8 oz	Cheeseburger Macaroni	10 oz	Turkey a la King	8 oz	Chili	8 oz	Chuckwagon	1 each	Turkey Stew	8 oz	Chili Macaroni	8 oz
Carrots	1/2 cup	Cooked Beans	1 cup	Fluffy Rice	1 cup	Buttered Rice	1 cup	Brown Gravy	2 fl oz	Fluffy Rice	1 cup	Cooked Beans	1 cup
Cooked Beans	1 cup	Green Beans	1/2 cup	Cooked Beans	1 cup	Green Beans	1/2 cup	Buttered Mashed Potatoes	1 cup	Cooked Beans	1 cup	Carrots	1/2 cup
Southern Cornbread	1/54 cut	Southern Cornbread	1/54 cut	Biscuit	1/54 cut	Southern Cornbread	1/54 cut	Corn	1/2 cup	Southern Cornbread	1/54 cut	Whipped Margarine	1/2 oz
Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz	Biscuit	1/54 cut	Frosted Cake	1/54 cut	Frosted Cake	1/54 cut
Frosted Cake	1/54 cut	Frosted Cake	1/54 cut	Frosted Cake	1/54 cut	Frosted Cake	1/54 cut	Southern Cornbread	1/54 cut	Whipped Margarine	1/2 oz	Fortified Flavored Beverage PC	1 each
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Whipped Margarine	1/2 oz	Frosted Cake	1/54 cut	Fortified Flavored Beverage PC	1 each
Dinner													
Turkey Bologna	3 oz	Turkey Ham	3 oz	Peanut Butter	2 oz	Turkey Bologna	3 oz	Turkey Salami	3 oz	Peanut Butter	2 oz	Turkey Ham	3 oz
Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices
Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each
Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each
Sandwich Cookies	2 each	Sandwich Cookies	2 each	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each

Dietary Consultant _____

Approval Date _____

Summit: Corrections

AL - Mobile County Barracks Revision 4/2024 Regular

Week 2

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup
Scrambled Eggs	3/8 cup	Sausage Gravy	8 oz	Sausage Gravy	8 oz	Breakfast Patty	1 each	Baked T.Ham	2 oz	Breakfast Patty	1 oz	Baked T.Ham	1 oz
Pancake Bake	1/54 cut	Biscuit	2 1/54 cut	Biscuit	2 1/54 cut	Pancake Bake	1/54 cut	O'Brien Potatoes	1 cup	Biscuit	1/54 cut	Coffee Cake	1/54 cut
Syrup	1 fl oz	Jelly	1/2 oz	Jelly	1/2 oz	Syrup	1 fl oz	Oatmeal Breakfast	1/54 cut	Jelly	1/2 oz	Jelly	1/2 oz
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Cake		Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each
Lunch													
Turkey & Rice Casserole	8 oz	Chuckwagon	1 each	Breaded Chicken Patty	1 each	Pizza Casserole	8 oz	Meatballs	4 each	Chili Macaroni	8 oz	Hot Dog	2 each
Cooked Beans	1/2 cup	Brown Gravy	2 fl oz	Poultry Gravy	2 fl oz	Cooked Beans	1 cup	Brown Gravy	2 fl oz	Cooked Beans	1 cup	Bread	2 slices
Carrots	1/2 cup	Fluffy Rice	1 cup	Scalloped Potatoes	1 cup	Biscuit	1/54 cut	Macaroni Noodles	1 cup	Carrots	1/2 cup	Cooked Beans	1 cup
Biscuit	1/54 cut	Corn	1/2 cup	Cooked Beans	1 cup	Whipped Margarine	1/2 oz	Carrots	1/2 cup	Southern Cornbread	1/54 cut	Seasoned Corn	1/2 cup
Whipped Margarine	1/2 oz	Biscuit	1/54 cut	Southern Cornbread	1/54 cut	Frosted Cake	1/54 cut	Biscuit	1/54 cut	Whipped Margarine	1/2 oz	Ketchup PC	1 each
Frosted Cake	1/54 cut	Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz	Fortified Flavored Beverage PC	1 each	Whipped Margarine	1/2 oz	Frosted Cake	1/54 cut	Mustard PC	1 each
Fortified Flavored Beverage PC	1 each	Frosted Cake	1/54 cut	Frosted Cake	1/54 cut			Frosted Cake	1/54 cut	Fortified Flavored Beverage PC	1 each	Frosted Cake	1/54 cut
Dinner													
Turkey Bologna	3 oz	Turkey Ham	3 oz	Peanut Butter	2 oz	Turkey Bologna	3 oz	Turkey Salami	3 oz	Peanut Butter	2 oz	Turkey Ham	3 oz
Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices
Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each
Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each
Sandwich Cookies	2 each	Sandwich Cookies	2 each	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each

Dietary Consultant _____

Approval Date _____

Summit: Corrections

AL - Mobile County Barracks Revision 4/2021 Regular

Week 3

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup
Scrambled Eggs	3/8 cup	Sausage Gravy	8 oz	Breakfast Patty	2 each	Baked T.Ham	1 oz	Sausage Gravy	8 oz	Egg Hard Boiled	1 each	Breakfast Patty	1 oz
Pancake Bake	1/54 cut	Biscuit	2 1/54 cut	Pancake Bake	1/54 cut	O'Brien Potatoes	1 cup	Biscuit	2 1/54 cut	Baked T.Bologna	1 oz	O'Brien Potatoes	1 cup
Syrup	1 fl oz	Jelly	1/2 oz	Syrup	1 fl oz	Biscuit	1/54 cut	Jelly	1/2 oz	Coffee Cake	1/54 cut	Oatmeal Breakfast	1/54 cut
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Jelly	1/2 oz	Cake	1/2 oz
Lunch													
Italian Meat Sauce	3/4 cup	Cheeseburger	8 oz	Turkey a la King	8 oz	Beans & Franks	8 oz	Italian Meat Sauce	3/4 cup	Turkey Stew	8 oz	Breaded Chicken Patty	1 each
Spaghetti Noodles	1 cup	Macaroni		Fluffy Rice	1 cup	Seasoned Carrots	1/2 cup	Spaghetti Noodles	1 cup	Fluffy Rice	1 cup	Poultry Gravy	2 fl oz
Cooked Beans	1 cup	Cooked Beans	1 cup	Broccoli	1/2 cup	Biscuit	1/54 cut	Green Beans	1/2 cup	Cooked Beans	1 cup	Home Fried Potato	1 cup
Carrots	1/2 cup	Green Beans	1/2 cup	Southern Cornbread	1/54 cut	Whipped Margarine	1/2 oz	Biscuit	1/54 cut	Carrots	1/2 cup	Cooked Beans	1 cup
Biscuit	1/54 cut	Southern Cornbread	1/54 cut	Whipped Margarine	1/2 oz	Frosted Cake	1/54 cut	Whipped Margarine	1/2 oz	Biscuit	1/54 cut	Southern Cornbread	1/54 cut
Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz	Frosted Bar	1/54 cut	Fortified Flavored Beverage PC	1 each	Frosted Cake	1/54 cut	Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz
Frosted Cake	1/54 cut	Frosted Cake	1/54 cut	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Frosted Cake	1/54 cut	Frosted Cake	1/54 cut
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each							Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each
Dinner													
Turkey Bologna	3 oz	Turkey Ham	3 oz	Peanut Butter	2 oz	Turkey Bologna	3 oz	Turkey Salami	3 oz	Peanut Butter	2 oz	Turkey Ham	3 oz
Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices
Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each
Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each
Sandwich Cookies	2 each	Sandwich Cookies	2 each	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each

Dietary Consultant _____

Approval Date _____

Saturday		Sunday		Monday		Tuesday		Wednesday		Thursday		Friday	
Breakfast													
Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup	Hot Cereal	1 1/4 cup
Scrambled Eggs	3/8 cup	Sausage Gravy	8 oz	Sausage Gravy	8 oz	Baked T.Ham	2 oz	Breakfast Patty	1 oz	Egg Hard Boiled	1 each	Breakfast Patty	1 each
Pancake Bake	1/54 cut	Biscuit	2 1/54 cut	Biscuit	2 1/54 cut	Pancake Bake	1/54 cut	Oatmeal Breakfast	1/54 cut	Coffee Cake	1/54 cut	O'Brien Potatoes	1 cup
Syrup	1 fl oz	Jelly	1/2 oz	Jelly	1/2 oz	Syrup	1 fl oz	Cake	1/2 oz	Jelly	1/2 oz	Oatmeal Breakfast	1/54 cut
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Cake	1/2 oz
Lunch													
Chili Macaroni	8 oz	Meat & Potato Casserole	8 oz	Breaded Chicken Patty	1 each	Turkey Stroganoff	8 oz	Chili	8 oz	Salisbury Patty	1 each	Hot Dog	2 each
Cooked Beans	1 1/4 cup	Seasoned Beans	1 cup	Poultry Gravy	2 fl oz	Fluffy Rice	1 cup	Cooked Beans	1 cup	Brown Gravy	2 fl oz	Bread	2 slices
Carrots	1/2 cup	Green Beans	1/2 cup	Mashed Potatoes	1 cup	Cooked Beans	1 1/4 cup	Carrots	1/2 cup	Fluffy Rice	1 cup	Oven Browned Potatoes	1 cup
Southern Cornbread	1/54 cut	Biscuit	1/54 cut	Green Beans	1/2 cup	Biscuit	1/54 cut	Southern Cornbread	1/54 cut	Cooked Beans	1 cup	Carrots	1/2 cup
Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz	Southern Cornbread	1/54 cut	Whipped Margarine	1/2 oz	Whipped Margarine	1/2 oz	Southern Cornbread	1/54 cut	Ketchup PC	1 each
Frosted Cake	1/54 cut	Frosted Cake	1/54 cut	Whipped Margarine	1/2 oz	Frosted Cake	1/54 cut	Frosted Cake	1/54 cut	Whipped Margarine	1/2 oz	Mustard PC	1 each
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Frosted Cake	1/54 cut	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Frosted Cake	1/54 cut	Frosted Cake	1/54 cut
Dinner													
Turkey Bologna	3 oz	Turkey Ham	3 oz	Peanut Butter	2 oz	Turkey Bologna	3 oz	Turkey Salami	3 oz	Peanut Butter	2 oz	Turkey Ham	3 oz
Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices	Bread	4 slices	Jelly	1 oz	Bread	4 slices
Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each	Ramen Noodle PC	1 each	Bread	4 slices	Ramen Noodle PC	1 each
Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each	Mustard PC	2 each	Ramen Noodle PC	1 each	Mustard PC	2 each
Sandwich Cookies	2 each	Sandwich Cookies	2 each	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack	Sandwich Cookies	1 Pack
Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each	Fortified Flavored Beverage PC	1 each

Dietary Consultant _____

Approval Date _____

EXHIBIT D

AVERAGE DAILY POPULATION

JANUARY 2023 – DECEMBER 2025

Average Daily Population

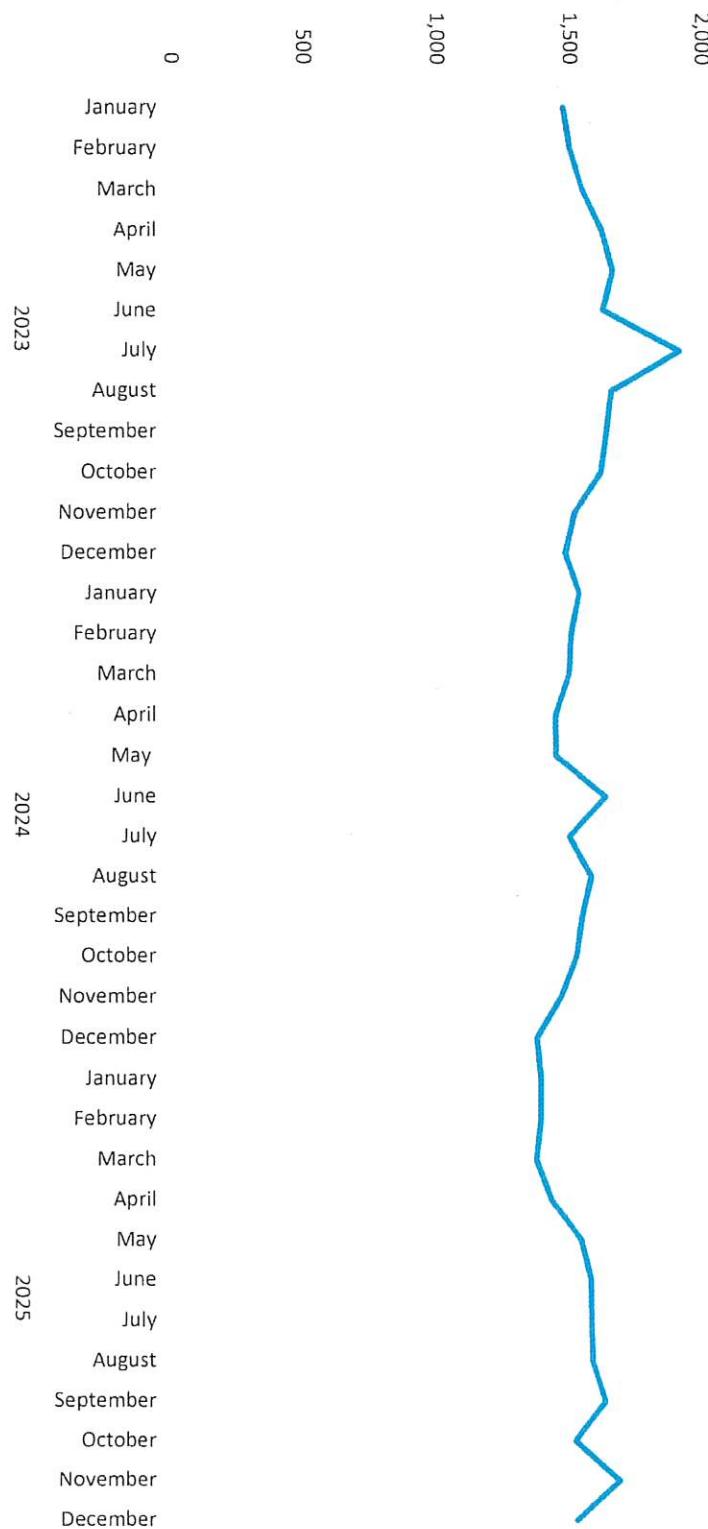


Exhibit E

METRO JAIL KITCHEN EQUIPMENT INVENTORY

As of 01/13/2026

Quant	Item Description	Appx. Age	Condition
1	Ice o matic ice maker	8 yrs	Fair
1	Hobart Dishwasher	5 yrs	Good
1	Southbend Gas Stove	2 yrs	Good
4	Kettles	16 yrs	Good
2	Walk-In Freezer	16 yrs	Good
2	Walk-In Cooler	16 yrs	Fair
3	Vulcan Convection Oven	8 yrs	Fair
2	Vulcan Convection Oven	New	Good
1	Southbend Convection Oven	3 yrs	Fair
1	Slicer	5 yrs	Poor
1	Slicer	New	Good
1	Serving line table	5 yrs	Poor
1	Steam Table (6 well)	8 yrs	Good
2	Steam Table (3 well)	8 yrs	Poor
1	Volrath Mixer	5 yrs	Good
1	Hobart Mixer Model M802	15 yrs	Good
2	Food Warmer	8 yrs	Poor
1	Food Warmer (Turboair)	5 yrs	Good
2	Food Warmer (Turboair)	New	Good
1	Hobart Dishwasher (pots and pans)	Unk	Poor
1	Salvajor Disposal Model P914	Unk	Good

BARRACKS KITCHEN EQUIPMENT INVENTORY

As of 01/13/2026

Quant.	Item Description	Appx. Age	Condition
1	Ice o matic ice maker	8 yrs	Good
1	Hobart Dishwasher	16 yrs	Good
1	Gas Stove	16 yrs	Fair
1	Gas Kettle	16 yrs	Poor
1	Gas Kettle	1 yr	Poor
1	Walk in Freezer	16 yrs	Good
1	Walk in Cooler	16 yrs	Good
1	Reach in Freezer	New	Good
1	Reach in Cooler	10 yrs	Poor
2	Blodgett Oven (Stack)	20 yrs	Fair
1	Hammerall Disposal	Unk	Fair

EXHIBIT F

ABC SERVICE GROUP												
FOR THE WEEK OF: 11/29/2025 - 12/5/2025												
SUMMARY		MOBILE METRO JAIL					MOBILE METRO BARRACKS LOCATION					
TOTAL MEALS	TOTAL PRICE	DAY	DATE	MEAL	# MEALS	UNIT PRICE	TOTAL	DAY	DATE	MEAL	# MEALS	
1,582		SATURDAY	11/29/2025	BREAKFAST	1,403		-	SATURDAY	11/29/2025	BREAKFAST	179	
195			11/29/2025	LUNCH	40		-		11/29/2025	LUNCH	155	
1,631			11/29/2025	DINNER	1,433		-		11/29/2025	DINNER	198	
				Day Total	2,876		-			Day Total	532	
1,588		SUNDAY	11/30/2025	BREAKFAST	1,387		-	SUNDAY	11/30/2025	BREAKFAST	201	
180			11/30/2025	LUNCH	34		-		11/30/2025	LUNCH	146	
1,635			11/30/2025	DINNER	1,429		-		11/30/2025	DINNER	206	
				Day Total	2,850		-			Day Total	553	
1,612		MONDAY	12/1/2025	BREAKFAST	1,436		-	MONDAY	12/1/2025	BREAKFAST	176	
1,465			12/1/2025	LUNCH	1,309		-		12/1/2025	LUNCH	156	
1,645			12/1/2025	DINNER	1,463		-		12/1/2025	DINNER	182	
				Day Total	4,208		-			Day Total	514	
1,586		TUESDAY	12/2/2025	BREAKFAST	1,413		-	TUESDAY	12/2/2025	BREAKFAST	173	
1,528			12/2/2025	LUNCH	1,390		-		12/2/2025	LUNCH	138	
1,534			12/2/2025	DINNER	1,345		-		12/2/2025	DINNER	189	
				Day Total	4,148		-			Day Total	500	
1,597		WEDNESDAY	12/3/2025	BREAKFAST	1,420		-	WEDNESDAY	12/3/2025	BREAKFAST	177	
1,568			12/3/2025	LUNCH	1,405		-		12/3/2025	LUNCH	163	
1,692			12/3/2025	DINNER	1,501		-		12/3/2025	DINNER	191	
				Day Total	4,326		-			Day Total	531	
1,580		THURSDAY	12/4/2025	BREAKFAST	1,400		-	THURSDAY	12/4/2025	BREAKFAST	180	
1,513			12/4/2025	LUNCH	1,358		-		12/4/2025	LUNCH	155	
1,679			12/4/2025	DINNER	1,491		-		12/4/2025	DINNER	188	
				Day Total	4,249		-			Day Total	523	
1,547		FRIDAY	12/5/2025	BREAKFAST	1,369		-	FRIDAY	12/5/2025	BREAKFAST	178	
1,571			12/5/2025	LUNCH	1,414		-		12/5/2025	LUNCH	157	
1,572			12/5/2025	DINNER	1,388		-		12/5/2025	DINNER	184	
				Day Total	4,171		-			Day Total	519	
30,500	\$ -		TOTAL		26,828	\$ -			TOTAL		3,672	\$ -