

### **EVALUATION CRITERIA**

In addition to price, the department scored other factors, which are outlined below, along with the final total score for each bidder. The following is a summary of the scoring process, including criteria, pricing, and outcome that informed this recommendation.

<b>Evaluation Criteria</b>	<b>Description and Points Awarded</b>	<b>Points Based On</b>	<b>Max. Points</b>
Price	100% of Max Points: Lowest-priced bid. 80% of Max Points: Second lowest-priced bid. 60% of Max Points: Third lowest-priced bid.	Itemized Bid List	30
Delivery Specifications	100% of Max Points: Ability to deliver within the District's designated time/days & positive references of timely & accurate delivery. 75% of Max Points: Ability to deliver within District's designated time but on alternate delivery days & positive references of timely & accurate delivery 0 Points: 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.	- Reference forms - Responses to Questions Labeled "Delivery Specifications - " in Vendor Questionnaire	20
Service Reliability and Past Performance	100% of Max Points: Proven ability to provide excellent service as demonstrated by references & vendor questionnaire that show: -Prompt responses and satisfactory resolution to requests for information and complaints & issues -Courtesy and responsiveness to all district personnel at all times -Ready access to decision-making executives and assigned point of contact. -Fully staffed delivery driver support -Ongoing produce market updates and communication regarding produce availability to identify best priced seasonal products. 0 Points: References and/or vendor questionnaire demonstrate poor performance or inability to meet criteria described above.	- Reference forms - Responses to Questions Labeled "Service Reliability and Past Performance - " in Vendor Questionnaire	10
Local Geographic Preference	100% of Max Points: Ability to provide California grown ingredients. 0 Points: Unable to provide California grown ingredients.	Responses to Questions Labeled "Local Geographic Preference - " in Vendor Questionnaire	5
Ordering Systems and Reports	100% of Max Points: Availability of online ordering with online system or email order confirmation. 50% of Max Points: Availability of placing e-mail orders with email order confirmation. 0 Points: Unable to provide e-mail or online ordering.	Responses to Questions Labeled "Ordering Systems and Reports - " in Vendor Questionnaire	5

Contracting with Minority- Owned Businesses	100% of Max Points: Majority business ownership by individuals who identify as women or BIPOC (Black, Indigenous and People of Color).  0% of Max Points: Majority business ownership not by individuals who identify as women or BIPOC.	Responses to Questions Labeled "Contracting Minority Owned Businesses" in Vendor Questionnaire	5
Safety Records and Controls	100% of Max Points: 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 in that: Bidder's staff are properly and regularly trained in current safety procedures, Bidder'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. If needed, Bidder'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. Bidder can provide evidence that it has a Product Recall Procedures and Pest Control Policy in place. 0 Points: Unable to meet or provide above specified criteria.	- HACCP Plan or Food Security and Safety Program - Reference forms - Responses to Questions Labeled "Safety Records and Controls - " in Vendor Questionnaire	10
TOTAL POINTS:			85

**SCORING**

The average score for Bonami based on the above criteria and available points was: 85

**PRICING**

Bonami's bid proposal total was \$226,242. Please note that quantities are estimated.

**Reviewers**

Deborah Austin, Director of Child Nutrition Services

Dalton Mendoza, District Head Chef

Sophia Zalot, District Manager of Child Nutrition Services

Ben Thomas, Lead Consultant, Shared Plate Strategies LLC

Tim Wilkinson, Project Coordinator, Shared Plate Strategies LLC

All bids and scoring materials are available by request.