

**Response for Proposal (RFP)
No. 2023-24-01 PRODUCE**

Attention:

Debbie Austin, Director. Child Nutrition Director

Mountain View Whisman School District

1400 Montecito Avenue
Mountain View, CA 94043

RFP Submission Deadline: Friday, June 19, 2023 at 10:00am

RESPONSE BY:

PACIFIC RIM PRODUCE



1950 N LOOP RD. ALAMEDA, CA 94502 | O: 510-832-8839 | F: 510-865-1810
www.pacificrimproduce.com

EVA HOM/VICE PRESIDENT

CELL: 510-224-8734

E-MAIL: eva@pacificrimproduce.com

MILLY HOM/BUYER

E-MAIL: milly@pacificrimproduce.com

SHIRLEY HOM-GOH/DIRECTOR OF OPERATIONS

E-MAIL: shirley@pacificrimproduce.com



Response to RFP No. 2023-24-01 PRODUCE

MOUNTAIN VIEW WHISMAN SCHOOL DISTRICT

Attention: Nutrition Services Department
Ms. Debbie Austin, Director: Child Nutrition
1400 Montecito Avenue
Mountain View, CA 94043

June 20, 2023

Dear Ms. Austin,

Thank you for the opportunity to submit a bid Response to the Nutrition Services Department RFP No. 2023-24-01 PRODUCE.

Pacific Rim Produce has successfully established valuable partnerships with school districts, restaurants, corporate dining, and markets. We are a local, minority and women-owned certified, and family-owned business that operated since 1993. Clients we've serviced includes school districts from Alameda, Albany, Castro Valley, Dublin, Napa, New Haven, Newark, Oakland, San Leandro, and San Francisco; companies and chains such as Google Dining, Lucky and Save Mart Supermarkets, Raley's Family of Fine Stores, and Whole Foods Market.

We are responsible bidders that pride ourselves on quality, service, accuracy, and on-time deliveries. We understand the importance of on-time deliveries and how it impacts your schedule. Our strengths include over 35 years of experience in providing quick response times to purchasing and back-office needs such as invoicing, credits, and velocity reports. We can source local CA-grown produce from small growers. As a minority and women-owned company, we understand and support Socially Disadvantaged Farmer or Ranchers in this industry. We have successfully partnered with school districts to aid in the Local Farmer Outreach Programs. Through our relationships with local farmers and processors, we can provide custom packs and pre-cuts for both conventional and organic options. We offer market reports and updates to assist in reducing costs. We also aid in menu planning by suggesting upcoming seasonal products. Because our facility is near your location, we also offer same-day emergency deliveries.

Our facility is Primus GFSI Food Safety Certified with a high score of 96%. Our fleet of refrigerated trucks complies with current food safety and environmental ordinances. We continue to support Alameda County Food Bank, Asian Pacific Club SF, Salvation Army, Wa Sung Club, and local school organizations.

More importantly, we have been able to immediately pivot and accommodate our customer's needs since the inception of Covid-19. Our experience has enabled us to strengthen our relationships with our customers and growers during this difficult time. Our team has continued to be on the front lines and work tirelessly to support our community. We have been able to avoid shortages due to the current economic conditions and lack of labor and supply chain issues.

Thank you again for the opportunity.

Highest Regards,

Eva Hom
Vice President
Pacific Rim Produce



Pacific Rim Produce is the industry leader in produce distribution. Locally and family operated since 1993, Pacific Rim Produce is one of the few local minority and women owned distributor. The company has been providing quality produce to schools, supermarkets, neighborhood markets, restaurants, food processors, corporate dining, and meal subscription services. Clients include K-12 School Districts, Lucky and Save Mart Supermarkets, Raley's Family of Fine Stores, Whole Foods, and 80+ Google Dining Locations.

Company president, John Wong, has a wealth of knowledge and experience spanning over 30 years. Pacific Rim Produce has been proudly working with local small artisan growers in Monterey and Santa Cruz Counties since 1993. We provide fresh year-round locally grown salad mixes from Hollister to sweet oranges from Airdrome, San Jose. These relationships allow us to work directly with these growers to meet our client's specialty specs. Fresh, local, and California grown produce is our utmost priority because we adhere to the Buy American Act. Our semi-trucks pick up directly from the farms six days a week. We can provide farm of origin on invoices, monthly sourcing for traceability, and velocity reports to meet reporting requirements for government and sustainability programs.

We had the privilege of working with UC Davis Agriculture Department to assist Hmong growers in Fresno County to plant, grow, and introduce their produce to mainstream markets. We are committed to bridging new relationships with BIPOC, FTC, and Socially Disadvantaged Farmer or Ranchers through CAFF (Community Alliance Family Farmers) to expand their distribution. We at Pacific Rim Produce, a BIPOC and Minority owned company, have journeyed a long way. We see a future with more diversified production and look forward to helping pave the way for other local BIPOC Minority owned small businesses.

Weekly unannounced audits from USDA and surpassing their rigorous internal quality standards, show our clients that they receive the highest quality and safest produce year-round. Pacific Rim Produce offers a full line of fresh fruits and vegetables, Asian and other ethnic produce, specialty requested items, dairy, eggs, fresh squeezed juices, pre-cuts, frozen items, oils, tofu, and groceries.

Our strengths consist of focusing on understanding the customers' needs, providing quick response times, on-time deliveries, and source quality produce from local growers who are socially responsible, environmentally sustainable, and who provides nutrition education training. Pacific Rim Produce's sustainability program includes implementing practices that are good for the planet, people, and profits. By reducing our carbon footprint we add the benefits of SAME-DAY emergency deliveries while maintaining competitive pricing. Our facility is GMP/ GFSI/ HACCP FOOD SAFETY CERTIFIED.

Pacific Rim Produce is a proud sponsor and contributor to numerous non-profit organizations. In addition to donating produce to the local food banks, generous donations are also made to Operation Dignity for Veterans, Salvation Army, Oakland Public Education Fund, Wa Sung Community Services, Wounded Warriors Project, and Oakland City Council Annual Thanksgiving Drive. Pacific Rim Produce is a BIPOC minority and woman owned multi-million-dollar company with a solid financial credit rating. With our superior service and management team, we are committed to providing customers with consistently high-quality produce and services year-round.

Attachment "1"
PROPOSAL SUBMISSION CHECKLIST
TO BE SUBMITTED WITH PROPOSAL

Proposer Name PACIFIC RIM PRODUCE


This checklist must be submitted with Proposer's Proposal.

REQUIRED DOCUMENTS:

- Proposal Checklist (this form) - Attachment 1
- Request for Proposal Signature Page - Attachment 2
- Evaluation Criteria - Attachment 3
- Vendor Questionnaire - Attachment 4
- References with at least 2 References - Attachment 5
- Non Collusion Affidavit - Attachment 6
- Proposer's Statement Regarding Insurance Coverage
- Worker's Compensation Insurance Certification Form - Attachment 8
- Drug Free Workplace Certification - Attachment 9
- Equal Opportunity Employment - Attachment 10
- Fingerprint Clearance/Criminal Background Investigation - Attachment 11
- Certificate of Independent Price Determination - Attachment 12
- Suspension and Debarment Certification - Attachment 14
- Certification Regarding Lobbying - Attachment 15
- Buy American Certification Form - Attachment 16
- Iran Contracting Act of 2010 Compliance Affidavit - Attachment 17
- Itemized Proposal List Statement of Pricing
- HACCP Plan / Food Security and Safety Program including Pest Control Policy & Recall Procedures
- Addenda

be responsible for any delays in mail or by common carriers or by transmission errors or delays or mistaken delivery.


- v. **HACCP Plan or Food Security and Safety Program** – The Successful Proposer(s) shall follow appropriate handling and storage practices; this will include providing proof of established sanitation procedures and an active pest control program to assure proper information. A copy of the Proposer's Hazard Analysis Critical Control (HACCP) system or Food Safety and Security Program must be submitted with its proposal. The Successful Proposer(s) shall provide products from manufacturers with a HACCP system in place. The Successful Proposer(s) shall ensure all products received under this contract shall be prepared, handled and are stored in accordance with the health and sanitation standards of the state of California and Federal Government.
- vi. **Locally-Grown And Produced Products** - The District prefers locally-grown products whenever possible and has a goal of procuring, at minimum, 50% locally grown and produced. The District's definition of local includes two tiers: 1) Grown and produced within a 250 miles radius from Mountain View, Ca. 2) Grown and produced within California. Suppose California or U.S.-grown products are unavailable in sufficient quantities to provide affordability. In that case, only products inspected and approved by the USDA are acceptable and approved by the Director of Child Nutrition Services.
- vii. **Piggyback Clause** – For the term of the Contract and any mutually agreed extensions pursuant to this Request for Proposals, at the option of the vendor, other school districts within the State of California may purchase identical products upon the same terms and conditions pursuant to Sections 20118 (K-12) of the Public Contract Code. The District waives its right to require such other districts to draw their warrants in the favor of the District. Subsequent purchases under the Piggyback Clause may only be up to the size and value of the awarded contract under this RFP. The successful bidder must provide an MOU to the piggybacking Agency that includes the items and total value to the Agency within the piggyback agreement. Subsequent buyers using this RFP shall be directly responsible to vendor for payment and/or any other financial arrangements involving said transactions. **Acceptance or rejection of this clause will not affect the outcome of this Proposal.** Please initial either "option granted" or "option NOT granted".
Piggyback option granted: _____

Piggyback option NOT granted:  _____

Any interested school district should review Public Contract Code section 20118 prior to utilizing this contract and consult with legal counsel.

- viii. **Drug Free Workplace Certificate** – In accordance with California Government Code §§8350 et seq., the Drug Free Workplace Act of 1990, the Successful Proposer will be required to execute a Drug Free Workplace Certificate concurrently with execution of the Agreement. The Successful Proposer will be required to implement and take the affirmative measures outlined in the Drug Free Workplace Certificate and in California Government Code §§8350 et seq. Failure of the Successful Proposer to comply with the measures outlined in the Drug Free Workplace Certificate and in California Government Code §§8350 et seq. may result in penalties, including without limitation, the termination of the Agreement, the

Attachment "2"
REQUEST FOR PROPOSAL SIGNATURE PAGE
TO BE SUBMITTED WITH PROPOSAL

By signing this, I certify that I am an authorized representative of the Proposer (or individual) and that information contained in this proposal is accurate, true, and binding upon the Proposer.	
Company Name	PACIFIC RIM PRODUCE
Signature of Company Official	
Name of Signer	EVA HOM
Title of Signer	VICE PRESIDENT
Email Address	EVA@PACIFICRIMPRODUCE.COM
Complete Mailing Address	1950 N. LOOP RD.
City, State, Zip	ALAMEDA, CA 94502
Phone Number	OFFICE: 510-832-8839 CELL: 510-224-8734
Date	06/20/2023
Minimum Dollar Amount for Delivery	\$ 0
<input checked="" type="checkbox"/>	Check if no minimum dollar amount for delivery is required.
Minimum Case Amount for Delivery	NONE
<input checked="" type="checkbox"/>	Check if no minimum case amount for delivery is required.

Attachment "3"
EVALUATION CRITERIA
TO BE SUBMITTED WITH PROPOSAL

Evaluation Criteria	Description and Points Awarded	Points Based On	Max. Points
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 Proposal List	20
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	10
Local Geographic Preference	100% of Max Points: Ability to provide 50% or more California grown products sourced within 100 miles. 90% of Max Points: Ability to provide 50% or more California grown products sourced within 250 miles. 70% of Max Points: Ability to provide 20-49% of products sourced within 250 miles. 30% of Max Points: Ability to provide 1-19% of products sourced within 250 miles. 0 Points: Unable to source any products within 250 miles.	Responses to Questions Labeled "Local Geographic Preference - " in Vendor Questionnaire	10
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. - Ongoing produce market updates and communication regarding produce availability to identify best priced seasonal products. 0 Points: References and/or vendor questionnaire that 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
Food and Nutrition Education	Proposer will receive 100% of Max Points for all of the following, 80% of Max Points for four of the following, 60% of Max Points for three of the following, 40% of Max Points for two of the following, 20% of Max Points for one of the following, and 0 points for none of the following: - Provide farm specific promotional materials - Farm Tours for Nutrition Services - Farm Tours for students - Farm visit to school/classroom	Responses to Questions Labeled "Food and Nutrition Education - " in Vendor Questionnaire	10


	<ul style="list-style-type: none"> - Provide nutrition education materials - Provide Training & Technical Assistance to school garden/farm 		
Vendor Consultation	<p>100% of Max Points: Proposer's staff will be available for consultation to district staff about seasonal sourcing strategies and menu planning ideas that may deliver the best value to the school district for a minimum of 2 hours per month</p> <p>0 Points: Proposer is unable to provide consultation for a minimum of 2 hours per month.</p>	Responses to Questions Labeled "Vendor Consultation - " in Vendor Questionnaire.	10
Diversified Production	<p>100% of Max Points: All products are sourced from farms that grow no less than five crops per 500 acres.</p> <p>0 points: Unable to source all products from farms that grow no less than five crops per 500 acres.</p>	- Responses to Questions Labeled "Diversified Production - " in Vendor Questionnaire	5
Contracting with Minority- Owned Businesses	<p>100% of Max Points: Majority business ownership by individuals who identify as women or BIPOC (Black, Indigenous and People of Color).</p> <p>0% of Max Points: Majority business ownership not by individuals who identify as women or BIPOC.</p>	Responses to Questions Labeled "Contracting Minority Owned Businesses" in Vendor Questionnaire	5
Multiple Site Delivery	<p>100% of Max Points: Proposer will deliver directly to all sites listed.</p> <p>0 Points: Unable to deliver products to 100% of the sites listed.</p>	- Responses to Questions Labeled "Multiple Site Delivery - " in Vendor Questionnaire	5
TOTAL POINTS:			85

Attachment "4"
VENDOR QUESTIONNAIRE
TO BE SUBMITTED WITH PROPOSAL

Please complete this qualifying criteria questionnaire, use a separate sheet if necessary, and submit with your proposal.

1. Delivery Specifications - Will you be able to meet the specified delivery timeframe? **YES!**
2. Delivery Specifications - What is the current make up of your delivery vehicle fleet? Please include the year, make, and model of each delivery vehicle as well as the refrigeration units on these delivery vehicles. Please describe your vehicle preventative maintenance program. (unscored) **PLEASE SEE ATTACHED DOCUMENT FOR THE FLEET INFORMATION AND PREVENTATIVE MAINTENANCE PROGRAM.**
3. Delivery Specifications - How late can add-ons be added to next day delivery? Is there a limit on the number of cases that can be added on? (unscored) **12:00PM IS THE CUT-OFF TIME FOR NORMAL 2/3-DAY PRE-ORDERED DELIVERIES. 4:00AM FOR SAME-DAY EMERGENCY DELIVERIES. THERE ARE NO LIMITS/MINIMUMS ON CASES OR DOLLAR AMOUNT FOR ADD-ONS.**
4. Local Geographic Preference - What percentage of products sourced within 250 miles of the District are you able to provide? Please mark one: 50% or more 30-49% 20-29% 0-19%. Describe your procedure for communicating an item's point of origin to school district personnel. **POINT OF ORIGIN WILL BE LISTED ON-LINE WHEN PLACING ORDERS AND/OR IT WILL BE SHOWN ON INVOICES. PLEASE SEE ATTACHED SAMPLE INVOICE.**
5. Local Geographic Preference - Can you provide a weekly list of local produce as defined in the bid to the District via email or posted online? **PRICES AND COUNTRY OF ORIGIN FOR PRODUCE WILL BE UPDATED ONLINE. THE DISTRICT WILL BE ABLE TO SEE ALL THE INFORMATION ONCE LOGGED IN AND PLACING ORDERS. WHEN REQUESTED, A PRICE SHEET WILL BE SENT VIA EMAIL TO THE DISTRICT.**
6. Service Reliability and Past Performance - Please describe how you will communicate ongoing produce market updates and information regarding produce availability to identify best priced seasonal products. **MARKET UPDATES AND INFORMATION REGARDING PRODUCE AVAILABILITY AND BEST PRICED SEASONAL ITEMS ARE COMMUNICATED THROUGH OUR MONTHLY NEWSLETTERS/MARKET RECAPS AND DIRECT COMMUNICATION VIA PHONE AND/OR EMAIL.**
7. Service Reliability and Past Performance - What is the lead time you require for orders? (unscored) **2 DAYS PRE-ORDER AND 3 DAYS PREORDER FOR ALL SPECIALTY AND PRE-CUT ITEMS.**
8. Service Reliability and Past Performance - Will you be able to provide point/s of contact with whom the District can communicate through e-mail and by phone? **YES. INCLUDED IN THE ATTACHMENTS YOU WILL SEE OUR COMMITMENTS TO YOUR SCHOOL DISTRICT AND STAFF AS WELL AS THE PROFILES OF YOUR DEDICATED TEAM AT PACIFIC RIM PRODUCE.**
9. Service Reliability and Past Performance - How many years has your company been in the produce business? **ESTABLISHED IN 1993, 30 YEARS!**
10. Service Reliability and Past Performance - Has your firm resigned or been replaced at the will of a district(s) during the school year within the last 24 months? If so, explain. **NO**
11. Service Reliability and Past Performance - What is your procedure for notifying customers of shortages and/or substitutes? **CUSTOMERS ARE NOTIFIED BY PHONE, EMAIL, AND INVOICE WILL NOTATE THE ITEM AS A SUBSTITUTE.**
12. Service Reliability and Past Performance - Has your company resigned or been replaced at the will of a district(s) during the school year within the last 24 months? If so, please explain. **NO**
13. Service Reliability and Past Performance - Do you require a minimum number of cases or dollar amount for delivery? (unscored) **THERE ARE NO LIMITS/MINIMUMS ON CASES OR DOLLAR AMOUNT FOR ADD-ONS.**

14. Service Reliability and Past Performance - During the previous school year how many K-12 schools districts did you service? (unscored) **16 SCHOOL DISTRICTS**
15. Service Reliability and Past Performance - What is your procedure for notifying customers of a product recall? **CUSTOMERS ARE NOTIFIED BY PHONE AND EMAIL. PLEASE SEE ATTACHED RECALL EXAMPLE.**
16. Food and Nutrition Education - Has your company previously provided a district with farm or facility tours, classroom or school visits, promotional materials, and/or training and technical assistance? If so, please describe below. **WE HELP COORDINATE FARM TOURS, SPONSOR FUNDRAISERS & OTHER SCHOOL ACTIVITIES. YOUR DEDICATED REP WILL PROVIDE PROMOTIONAL MATERIALS AND TRAINING TO HELP KEEP THE SCHOOLS' STAFF AND CHILDREN INFORMED. PLEASE SEE ATTACHED EXAMPLES.**
17. Vendor Consultation - Has your company previously consulted district food service staff on sourcing strategies, menu planning, or other needs? If so, please describe below. **YES. DEPENDING ON THE DISTRICTS AVAILABILITY, WE HAVE REGULAR SCHEDULED MEETINGS IN PERSON OR ZOOM TO DISCUSS THE DISTRICTS NEEDS IN STRATEGIES, MEAL PLANNING, & ASSIST IN PROGRAMS AND ACTIVITIES.**
18. Vendor Consultation - Will your company be able to provide consultation for a minimum of 2 hours per month? **YES.**
19. Diversified Production - Will all products on the item list be sourced from farms that grow no less than five crops per 500 acres? If not, please explain. **YES.**
20. Multiple Site Delivery - Are you able and committed to delivering directly to all sites listed? **YES, WE WILL DELIVER ALL THREE SITES LISTED.**
21. Contracting with Minority-Owned Businesses - per CFR 200.321: Does the majority (51% or more) of your business ownership identify as women or BIPOC individual(s)?
- Yes **WE ARE BOTH BIPOC AND WOMEN OWNED BUSINESS**
- No

Name of Proposer (Person, Firm, or Corporation):	PACIFIC RIM PRODUCE		
Signature of Proposer's Authorized Representative:		Date of Signing:	06/20/2023
Print Name & Title of Authorized Representative:	EVA HOM VICE PRESIDENT		
Phone #: OFFICE: 510-832-8839 CELL: 510-224-8734		E-mail:	eva@pacificrimproduce.com



2. Delivery Specifications - What is the current make up of your delivery vehicle fleet?
Please include the year, make, and model of each delivery vehicle as well as the refrigeration units on these delivery vehicles. Please describe your vehicle preventative maintenance program. (unscored)

Preventative Maintenance is managed by Kelly's Truck Repair in San Leandro and Bay Area Mobile SF every 5,000 miles. We also have a lease program with Penske Truck as a back up in case of emergencies.

Our trucks are updated with refrigerated temperatures set at 41° or lower. Most importantly, our fleet complies with current emission laws. All trucks are equipped with DEF technology which causes a chemical reaction that transforms harmful pollutants into clean air.

We are currently on a waiting list to receive new EV trucks; our next goal is to add EV trucks to our fleet.

Truck	Make	Model	Year
1	ISUZU	NPR	2019
2	ISUZU	NPR	2021
3	ISUZU	FTR	2021
4	HINO	268	2019
5	HINO	268	2020
6	ISUZU	NPR	2018
7	ISUZU	FTR	2021
8	ISUZU	NPR	2020
9	ISUZU	FTR	2020

4. Local Geographic Preference - What percentage of products sourced within 250 miles of the District are you able to provide? Please mark one: 50% or more, 30-49%, 20-29%, 0-19%. Describe your procedure for communicating an item's point of origin to school district personnel.



LOCAL FARMS



CAPAY, CALIFORNIA ALL ORGANIC

Red Chard, Red Chard, Green Chard, Rainbow Chard, Lacinato Kale, Red Kale, Green Kale, Fennel, Leeks, Collards, Romanesco, Spinach, ShiShito Pepper, German Butterball Potato, Fingerlings Potato, Nantes Bunched Carrots, Red beets, Gold Beets, Red Radish, Butternut Squash, Kabocha Squash, Globe Eggplant, Asparagus, Apricots, Satsuma Mandarins, Meyer Lemons, Honeydew, Cantaloupe, Mixed Heirloom Tomatoes, Vintage Wine Tomato, Cherokee Tomato, Brandy Wine Tomato.



NUNES GROWERS SALINAS, CA CONVENTIONAL

Asparagus, Bok Choy, Broccoli, Cauliflower, Celery, Celery Hearts, Cilantro, Collard Greens, Dill, Fennel, Gold Beets, Green Cabbage, Green Chard, Green Kale, Green Leaf Lettuce, Iceberg Lettuce, Italian Parsley, Leeks, Rainbow Chard, Rainbow Chard, red Beets, Red Cabbage, Red Kale, Red Leaf Lettuce, Romaine Hearts, Spinach, Strawberries, Sweet Baby Broccoli.



COKE FARMS SAN BAUTISTA, CA ALL ORGANIC

Chioggia Beets, Meyer Lemons, Strawberries, Frisee, Brisng Mix, Celery Root, Whole Garlic, Kale, Chard (Gold, Green, Rainbow), Green Beans, Italian Parsley, Red Romain, Santa Rosa Plums, Toy Box Tomatoes.



OCEAN MIST CASTROVILLE, CA CONVENTIONAL

Artichokes, Asparagus, Beets, Broccoli, Brussels Sprouts, Cardone/Cardoon, Cauliflower, Celery, Cilantro, Curly Parsley, Fava Beans, Fennel/Sweet Anise, Green Onions, Iceberg Lettuce, Italian Parsley, Kale, Leaf Lettuce, Broccoli Rabe, Romain, Spinach,



D'ARRIGO BROTHERS SALINAS, CA

Artichokes, Broccoli, Cauli Flower, Broccoli Rabe, Cactus Pear, Nopalitos, Fennel, Butter Lettuce, Green Leaf Lettuce, Romaine Lettuce, Romaine Hearts.



PACIFIC INTERNATIONAL SALINAS, CA CONVENTIONAL

Anise / Fennel, Beets, Bell Peppers, Broccoli, Brussels Sprouts, Carrots, Cauliflower, Celery, Cilantro, Green Onion, Head Lettuce, Leaf Lettuce, Onions, Radish, Romain, Spinach, Spring Mix.



LAKESIDE ORGANICS WATSONVILLE, CA ALL ORGANIC

Broccoli, Broccoli Crowns, Broccoli Leaf, Green Cabbage, Red Cabbage, Savoy Cabbage, Cauliflower, Celery, Celery Hearts, Chards, Endive, Escarole, Frissée, Green Dandelions, Radicchio, Red Dandelions, Cucumber, Eggplant, Fennel, Arugula, Collard Greens, Cilantro, Dill, Parsley Curly, Parsley Italian, Green Kale, Lacinato Kale, Red Kale, Leeks, Green Butter Lettuce, Green Leaf Lettuce, Iceberg, Red Butter Lettuce, Red Leaf Lettuce, Romaine, Romaine Hearts, Bok Choy, Mei, Qing Choi, Napa Cabbage, Radishes, Spinach, Golden Beets, Red Beets, Celery Root, Parsnips, Rutabagas, Turnips, Black Spanish Radish, Brussels Sprouts, Sweet Baby Broccoli, Watermelon Radish, Green Beans, Green Bell Pepper, Red Bell Pepper, Zucchini Squash.



RATTO BROTHERS MODESTO, CA

Beet Greens, Broccoli Rabe, Collard Greens, Dandelion, Kale, La Cinato Kale, Mustard, Curly, Spinach, Swiss Chard, Green, Swiss Chard, Rainbow, Swiss Chard, Red, Turnip Greens, Butter, Endive, Escarole, Green Leaf, Red Leaf, Romaine, Spring Mix, Baby, Bok Choy, Beets, Belgian Endive, Cactus Leaves, Cardoni, Celery Root, Chong Gak Moo, Daikon Radish, Daikon Tops, Kohlrabi, Lo Bok, Lo Bok Tops, Parsnips, Putbechu, Radicchio, Watercress, Yulmoo, Assorted Herbs, Mix Medley Tomato, Orange Cherry Tomato, Red Cherry tomato, Yellow Cherry Tomato, Sugar Plum Tomato, Sungold Tomato, Sweet 100's Tomato.



MANN'S PACKING SALINAS, CA CONVENTIONAL

Snapp Peas, Brokalinini, Broccoli Slaw, Mixed Veg broccoli Rabe, Stringless Snap Peas



T&A FARMS SALINAS, CA CONVENTIONAL

Dew Drop Cabbage, Iceberg Lettuce, Romaine & Romaine Hearts, Butter Lettuce, Boston Lettuce, Red Leaf, Green Leaf, Escarole, Endive, Cauliflower, Broccoli, Celery & Celery Hearts, Colored Coulfiflower, Green Onions.



CASTANEDA BROS. PRODUCE VACAVILLE, CA

Squash, Peppers, Cucumbers, Peaches, Corn, Watermelon, and more!



VIERRA FARMS DIXON, CA

Black Seedless Watermelon, Yellow Seedless Watermelon, Vine Ripe Tomatoes, Yellow, White & Mixed Corn, Zucchini, Broccoli, Eggplant, Bell Peppers, Potatoes, Pumpkins and Gourds, Summer and Winter Squash, Peaches and Nectarines.

Pacific Rim Produce

1950 North Loop Rd.
 Alameda, CA 94502 USA
 O: 510/832-8839 F: 510/865-1810
 www.pacificrimproduce.com



Business Hours/Will Call: 1:00 am to 10:30 am Weekdays
 5:00 am to 10:00 am Saturdays
 Office Hours: 10:00 pm to 5:00 pm Weekdays
 Organic Certification #01000454
 Food Safety Certified GFSI & HACCP
 We Accept Visa, MasterCard, Discover and Debit Cards

Ship To:

4. Local Geographic Preference - What percentage of products sourced within 250 miles of the District are you able to provide? Please mark one: 50% or more 30-49% 20-29% 0-19%. Describe your procedure for communicating an item's point of origin to school district personnel.

THIS IS A SAMPLE INVOICE

Invoice Date:

Invoice:

Route: 004

Customer:

Purchase Order #: Online

Terms: Net 14 Days

Quantity		Unit	Item #	Item Description Comments	Pack Size	COO	Unit Price	Ext. Price
SHIPPED	ORDERED							
1	1	CS	AG198	Apple, Gala 198ct BRANDT	1/198CT	USA		
2	2	CS	CARBP10026	Carrot, Baby Peeled Cello 100/2.6oz KERNRIDGE	100/2.6OZ	USA		
1	1	CS	PR150	Pear, 135/150ct SAGE	1/150 CT	USA		
	1	CS	MCAN12	Melon, Cantaloupe 12ct DELAGO	1/12CT	GTM		
1	1	CS	SALT	Salad, Toss - 4/5# FRESH EXPRESS	4/5#	USA		
1	1	CS	CUCCOIN1002	Cucumber, Coins 100x2oz DELTA	100/2OZ	USA		
1	1	CS	BANPE	Banana, Petite 40# DOLE	1/40#	ECU		
20	20	CS	MK1HP	Milk, 1% Half Pint - 50/8oz CRYSTAL	50/8OZ	USA		
15	15	CS	MKFFHPC	Milk, Fat Free Half Pint - 50/8oz CHOCOLATE CRYSTAL	50/8OZ	USA		
2	2	BAG	JICST	Jicama, Stick 4" x 1/2" - 5# MOLINA	1/5#	USA		
1	1	CS	O138N	Orange, Navel 138ct BROWNIE	1/138	USA		
1	1	CS	PESNA	Peas, Snap Stringless - 10# TOMAHAWK	1/10#	MEX		
0	0	CS	TCHTB	Tomato, Cherry Mixed Toybox - 12ct CARLOS	1/12CT	MEX		

Total Qty Shipped: 49.00

NonTaxable
 Taxable
 Tax

Balance

Received By: _____

Delivered By: _____

CUSTOMER SIGNATURE

*ALL MERCHANDISE IS PURCHASED 'AS IS' UPON BUYER'S OWN INSPECTION. ALL CLAIMS OR CREDIT ADJUSTMENTS MUST BE MADE WITHIN 24 HOURS. ALL RETURNED MERCHANDISE MUST BE IN ITS ORIGINAL BOX, 30% RESTOCKING FEE FOR ALL RETURNS. **\$25.00 FEE FOR ALL RETURNED CHECKS. THE PERISHABLE AGRICULTURAL COMMODITIES LISTED ON THIS INVOICE ARE SOLD SUBJECT TO THE STATUTORY TRUST AUTHORIZED BY SECTION 5(C) OF THE PACA, 1930 (7 U.S.C. 499E(C)). THE SELLER OF THESE COMMODITIES RETAINS A TRUST CLAIM OVER THESE COMMODITIES ALL INVENTORIES OF FOOD OR OTHER PRODUCTS DERIVED FROM THESE COMMODITIES, AND ANY RECEIVABLE OF PROCEEDS FROM THE SALE OF THESE COMMODITIES UNTIL FULL PAYMENT IS RECEIVED PAYMENT TERMS ARE NET 10 DAYS OR CASH. ANY PAST DUE BALANCES ARE SUBJECT TO LATE CHARGES. THE UNPAID BALANCE REMAINING TEN DAYS AFTER THE INVOICE DATE IS SUBJECT TO A LATE CHARGE OF 1.8% PER MONTH FINANCE CHARGE WHICH IS AN ANNUAL PERCENTAGE RATE OF 19.2%. BUYER AGREES TO PAY A LATE CHARGE PLUS ALL COSTS OF COLLECTION INCLUDING ATTORNEY FEES AND COURT FEES.

NEWSLETTER

JUNE 2023



Seasonal Produce – Inquire with your Sales Rep. for pricing info:

NOW IN SEASON

- Apricot – 1 Layer
- Yellow Peaches – 40 ct
- Yellow Nectarine – 40 ct
- Banana Fingerling Potato – 50 lbs
- Varietal Melons – *Late June*
- Rhubarb, Northwest – 16 lbs
(3-day pre/order)

- White Corn – Coachella / Brentwood
- Red Cherry #2 (doubles) – 16 lbs
- Cotton Candy Grapes – 10/1 lb

Limited/Gapping

- Green Seedless Grapes
- Brussels Sprouts
- Sunchoke



GROCERY ITEMS: AVAILABLE NOW

- Capers Non-Pareil - 32oz
- Dried Apricot Halves - 5#
- Ruby Grapefruit Juice Ocean Spray - 8/60oz
- Cranberry Juice Ocean Spray - 8/60oz

Available 2-Day Pre-Order by 9:00 AM:

- Pre/Cuts - Custom Cut Fruits/Vegetables
- Take-Out Containers

Available 3 Day Pre-Order by 9:00 AM:

- Fresh Origins (Micro Greens/Edible flowers)

WE WILL BE OPENED ON



PACIFIC RIM PRODUCE

T: 510-832-8839 | F: 510-865-1810 | WEBSITE: www.pacificrimproduce.com | E-Mail: orders@pacificrimproduce.com



Market At a Glance

- Asparagus: steady supplies with many growing regions.
- Avocado: all sizes from California are steady, with moderate demand
- Artichokes: all sizes are in demand and crops are steady.
- Beans: Bluelake: field transition = light supplies and high demand
- Bell Peppers: the market is rising with demand from East Coast
- Brussels Sprouts: light supplies with moderate demand.
- Berries: increasing California strawberry supplies.
- Celery: very light volume as Oxnard crop winds down with heavy demand
- Grapes red & Green: High temperatures in Chile and Rain in Peru causing low volume with high demand.
- Leaf Lettuce: supplies and quality are very good. Market price has decreased.
- Lemon/Limes: overall good volume and quality
- Melon: Quality is good, and supplies are expected to increase with Desert crop starting.

NEWSLETTER

May 2023

NOW IN SEASON

- Broccolini – 18ct
- Fava Beans
- English Peas
- Rhubarb Northwest – 15# case only

Green Strawberry – 8/1# – ASK!

Green Almonds – ASK!

Limited/Gapping

- Belgian Endive
- Fennel
- Lollorosa
- Italian Parsley



PRODUCE HIGHLIGHTS:

Seasonal Produce – Inquire with your Sales Rep. for pricing info:

- Spring Onion White – 24ct
- Green Garlic
- Early Stone Fruits. (ETA – late May –)



GROCERY ITEMS: AVAILABLE NOW

- >> Rice Bran Oil – 35#
- >> Cous Cous Whole Wheat – 5#
- >> Pearl Farro Italian – 4/3#
- >> Curry Powder French Vadouvan – 32oz
- >> Dijon Mustard Morehouse – 4#

Available 2-Day Pre-Order by 9:00 AM:

- Pre/Cuts – Custom Cut Fruits/Vegetables
- Take-Out Containers

Available 3 Day Pre-Order by 9:00 AM:

- Fresh Origins (Micro Greens/Edible flowers)



PACIFIC RIM PRODUCE

T: 510-832-8839 | F: 510-865.1810 | WEBSITE: www.pacificrimproduce.com | E-Mail: orders@pacificrimproduce.com



Market At a Glance

- Asparagus: lighter volume not meeting demand.
 - *Delta Asparagus still doesn't have enough volume to cover demand due to winter's cool and rainy weather.*
- Avocado: Good supplies and strong demand out of Mexico
- Beans: Bluelake – light volume and good demand from Eat Coast
- Bell Peppers: Red and Yellow bells are in short supply. Due to cooler California weather. Green bell volume holding steady.
- Berries: Volume and quality is steady from Southern California
 - *Crews are still working through muddy fields and cleaning up damaged fruits.. There is a limited supply of Green Strawberries available from Santa Maria/Oxnard area.*
- Broccoli /Cauliflower: tighter supplies as the transition of growing regions starts to move back to Salinas and Santa Maria.
- Broccolini – plentiful supplies
- Citrus: Cara Cara Oranges and Murcott Mandarins are still available, season is expected to run through April from Tulare County. Minneola Tangelo and Mandarinquat are done for the season.
- Grapes: Lighter supplies out of Chile and limited arrivals.
- Lettuce: Limited red leaf and iceberg lettuce as transition starts
- Limes: good supply of new crop from Mexico
- Melons: steady volume for cantaloupes and honeydews.

NEWSLETTER

April 2023

NOW IN SEASON

- Asparagus Green – 11#
- Kohlrabi Bunched – 12ct
- Spring Onion White – 24ct

Limited/Gapping

- Cauliflower Florentino – 18ct
- Sunchokes Loose – 20#
- Meyer Lemons
- Radicchio/Treviso/Castelfranco

SEASON DONE

- Opal Apples
- Red Frill Mustard Greens
- Minneola Tangelos



PRODUCE HIGHLIGHTS:

Seasonal Produce – Inquire with your Sales Rep. for pricing info:

- Fava Beans (coming soon late April)
- English Peas (coming soon late April)
- Rhubarb Northwest – 15# cs only. (3-day preorder)



GROCERY ITEMS: AVAILABLE NOW

- >>Frozen Chipotle Black Bean Burger Gluten-Free – 10#
- >>Frozen Whole Wheat Pita/Flatbread 6" – 12/10ct
- >>Frozen Italian Pizza Crumbles Gardein – 10# (**100% plant-protein, Certified Vegan, Non-GMO**)
- >>Dried Green Split Peas – 25#

Available 2-Day Pre-Order by 9:00 AM:

- Pre/Cuts – Custom Cut Fruits/Vegetables
- Take-Out Containers

Available 3 Day Pre-Order by 9:00 AM:

- Fresh Origins (Micro Greens/Edible flowers)



PACIFIC RIM PRODUCE

T: 510-832-8839 | F: 510-865.1810 | WEBSITE: www.pacificrimproduce.com | E-Mail: orders@pacificrimproduce.com



Weather Warnings

Market At a Glance

Monterey County Records show the Salinas Valley has roughly 450,000 plant-able vegetable acres. Salinas Valley accounts for roughly 80% of the nation's vegetable production from April to early July. This is a primary region for the production of leafy vegetables and fresh berries, namely strawberries.

Nut tree crops have been heavily damaged as well.

Cultivation/planting cannot take place under the current wet and flooded field conditions. Delayed plantings and crops lost to flooding will ultimately lead to product shortages, quality issues, and high markets in the Spring (April – June).



- Asparagus: Volume has improved on larger sizes, just in time for Easter
- Avocado: Good supplies and strong demand out of Mexico
- Beans: Bluelake – light demand and good volume
- Bell Peppers: Red and Yellow bells are in short supply. Due to cooler California weather. Green bell volume holding steady
- Berries: Volume is steady across all berries from Central Mexico
- Broccoli: Strong active market prices ticking up
- Cauliflower: warmer weather in the Yuma has improved supplies
- Grapes: Good supplies out of Chile on red & green grapes.
- Lettuce: Desert volume meeting demands
- Limes: Supplies continued to be tight in all sizes, some quality issues from rain.
- Melons: Light volume for Watermelons.

PACIFIC RIM PRODUCE

T: 510-832-8839 | F: 510-865.1810 | WEBSITE: www.pacificrimproduce.com | E-Mail: orders@pacificrimproduce.com



8. Service Reliability and Past Performance - Will you be able to provide point/s of contact with whom the District can communicate through e-mail and by phone?

Eva Hom is hands on with each of her accounts. She maintains great relations by finding unique answers to puzzling problems. As your dedicated representative, she'll be working closely with additional team members that will help make the delivery process as seamless as possible. Our team is innovative, highly qualified in working with school staff, experienced with the ins and outs of back-office needs, and understands the need to have consistent on-time deliveries that are accurate. She is easily reachable by phone, e-mail and direct messaging.

We, at PACIFIC RIM PRODUCE, are committed to providing the following:

- A. On time deliveries designated by district directly to all sites
- B. Accurate and efficient deliveries
- C. Same day emergency deliveries as needed
- D. Prompt communication and excellent service
- E. Focus on personal attention on quality and attention to detail
- F. Providing responses, suggestions and solutions for complaints and issues
- G. Providing a DEDICATED SCHOOL TEAM and decision makers that can execute decisions within 24 hours
- H. HACCP & GFSI FOOD SAFETY CERTIFIED including traceability, product recall, ongoing pest control procedures
- I. Working with local growers within 250 miles of Natomas
- J. Providing quality conventional and organic options
- K. Providing ongoing produce market updates through our monthly newsletters to assist in seasonal menu planning
- L. Providing educational materials
- M. Providing ALL required reports including velocity, accounting, price sheets, and specials
- N. Providing farm or/brand name & Country of Origin on invoices
- O. Delivering products within 120 hours of harvest
- P. Providing a variety of ordering options: on-line with confirmation, e-mail, fax, and "live" person
- Q. Providing different varieties of fruits and vegetables to promote healthy eating for students
- R. Commitment Buy American Act.
- S. Food safety and continuing education, mock recalls, and traceability
- T. Corporate Sustainability by pursuing responsible environmental, social, and economic strategies
- U. Drug free workplace
- V. Working with the district to coordinate deliveries from SCHOOL farms to school sites
- W. Issuing immediate replacement or credits if returns are required
- X. Participate and promote events such as Earth Day, Farmer's Markets, Harvest of the Month, or help to create new events
- Y. Respect our customers, employees, suppliers, and EARTH
- Z. Equal Opportunity Employment, Supports Local Farmer Outreach Program, Socially Disadvantaged Farmers or Ranchers (SDFRs), Supporter of POC (People of Color), BIPOC (Black Indigenous People of Color) and Fair Labor Practices



Here is an introduction to some of our other dedicated team members.

JOHN WONG:

Company President has a wealth of knowledge and experience in the produce industry that spans over 30 years. He works directly with growers to maintain the highest standards and the flexibility to meet schools demands and specs. His first experience in the produce industry began at the age of 16 loading trucks and gaining product knowledge during his summer jobs. His passion has kept him engaged for over 3 decades! His mornings still begin at 2 AM to ensure that quality control standards are met, and the customer receives excellent services every time.

EVA HOM:

Company Vice President has maintained relationships with customers for over 30 years. Her strengths include outstanding customer service, prompt attention to detail and providing solutions in a timely manner. She is passionate and dedicated to having healthy, affordable, and sustainable produce for everyone and is available 24/7 for recalls or questions.

MILLY HOM:

The purchaser and the school buyer, Milly has over 22 years of experience from working with small artisan local growers to commercial growers for both organic and conventional produce. Milly knows and understands the importance of schools' specs and the high standards that must be consistently met by all growers. She is committed to buying seasonal produce to ensure the best taste, quality, and price.

IGNACIO YANEZ:

The warehouse manager has been a valuable team member for over 20 years. His experience ensures ALL school orders are processed accurately and on time deliveries are met by coordinating with the transportation manager. He oversees all deliveries including supermarkets, restaurants, and schools.

ANTONIO GARCIA:

The school quality control manager started over 15 years ago and brings his "A" game every night by starting at 10 PM to ensure the highest quality standards are met before school orders are processed.

MARIA ZAVALA:

Front line customer service professional. She is always prepared to take orders and answer any of your questions with a smile. From supervisors to drivers, office staff to customer service representatives, Pacific Rim Produce has an experienced team that understands the demands, specs, and the need for attention to detail. We are committed to providing healthy and sustainable produce for the students and school staff.



THIS IS A MOCK RECALL!!! ONLY A TEST!!!! NOT REAL!!!

July 01, 2022

Dear valued customer,

This letter is intended to explain PACIFIC RIM PRODUCE'S "MOCK" recall. This "MOCK" recall is for internal training and auditing purposes only. The PACIFIC RIM PRODUCE recall team will perform as if this recall was a matter of public health by following the steps deemed necessary by the food safety coordinator. Again, this is **ONLY A TEST. NO PRODUCT** needs to be held or pulled from the marketplace. We ask for your full cooperation throughout this process to gain complete understanding of our plan's effectiveness. We are looking to trace all ***BananaRED070122.***

Actions required would be to ensure you did indeed receive this product with the ability to trace the destinations of this product. Tomorrow we will send a questionnaire for you to fill out the form and fax or email back by the end of the day tomorrow. We will also be calling all customers and emailing customers to communicate this same information. If you would like more information about our recall plan, please feel free to contact us. Thank you for your cooperation.

Sincerely,

Eva Hom

Pacific Rim Produce

510.832-8839 tel

510.865-1810 fax

510.224-8734 m

eva@pacificrimproduce.com



("MOCK") Recall Status Check Questionnaire

THIS IS ONLY A TEST! NOT REAL!!!

*** No live action required. This is a MOCK recall so by filling out the form as if it were a live recall is all we ask.***

PRODUCT RECALL: Banana Red LOT NUMBER: 070122

Please read each question, check the appropriate answer, and return immediately to EVA HOM

Fax: 510-865-1810 or EVA@PACIFICRIMPRODUCE.COM

Date & Time: July 1, 2022

Type of Recall:

Class I (removal of products that present a threat to consumer health or safety)

Class II (removal of products that pose a potential threat to health or safety or legal violation)

Class III (health hazard remote or non-existent)

1. Did your firm receive notification that PACIFIC RIM PRODUCE is requesting a "MOCK" product hold and/or "MOCK" recalling its banana red Yes/No: y
2. Who contacted your firm and when? eva h
3. Is there a better form of communication than the one you were contacted on? Yes/No: n
4. If so, please inform (i.e. name, number, fax, email): _____
5. Did your firm receive shipments of the product being placed on hold and/or recalled? Yes/No: y
6. Do you have any of the recalled products on hand? Please check your inventories before answering. This is very important. Yes/No: y
7. If the answer to question 6 is YES, do you intend to destroy product as requested? Yes/No: y
8. If the answer to question 7 is NO, please explain your intentions. _____
9. How much of this product do you currently have on hand? 0
10. Have you distributed any of this product to any of your customers? Yes/No: n
11. If the answer to question 10 is YES, have you communicated the recall to them? Yes/No: n
12. Have you received any reports of illness or injury related to this product? Yes/No: _____
13. If the answer to question 9 is YES, please provide details. _____
14. Name/Title of the person completing this questionnaire. wilson

Date & Time: 7/1/22 4:00pm



SILVERADO
MIDDLE SCHOOL

2018
FRESH FRUIT
Fundraiser

Sponsored by:



Satsuma

Mandarins



1950 North Loop Road
Alameda, CA. 94502



SEPTEMBER



Sharilyn melon

FEBRUARY



Fragrant pears

OCTOBER



Fuyu Persimmons

MARCH



toybox
Cherry tomatoes

NOVEMBER



Pink ladys

APRIL



Berry varieties

DECEMBER



Rainbow carrots

MAY



Stone fruit variety

JANUARY



Satsuma
Mandarins

JUNE



Sungold kiwi

THE FRESH FRUIT AND VEGETABLE PROGRAM

featured fruit is **apples**



GALA APPLE

Health and Learning Success Go Hand-in-Hand

Healthy eating can help with your child's success in school. Eating the recommended amount of fruits and vegetables can help kids do better in school. Explore, taste, and learn about eating more fruits and vegetables and being active every day.

Let's Get Physical!

- Instead of turning on the television or reading the paper first thing on Saturday morning, take a quick walk. While walking, talk about what happened during your week.
- Rake leaves.
- Check with the local humane society and see if you can take a dog for a walk.



1950 N. LOOP RD
ALAMEDA, CA 94502
P: 510-832-8839 F: 510-865-1810
WWW.PACIFICRIMPRODUCE.COM

Healthy Serving Ideas

- Freeze 100% apple juice in an ice tray or in a paper cup with a popsicle stick. Serve as a snack or dessert.
- Use unsweetened applesauce to make lower fat baked goods. Replace shortening or oils in baking with an equal amount of applesauce plus one-third of the oil called for in the recipe.

TUNA APPLE SALAD

Makes 4 servings. 1 cup per serving.
Prep time: 15 minutes

Ingredients:

- 2 (6-ounce) cans water packed tuna, drained
- 2 tablespoons chopped red onion
- 1 medium apple, cored and chopped
- ¼ cup chopped celery
- ¼ cup golden raisins
- 3 tablespoons fat free Italian dressing
- 2 cups salad greens
- 2 medium whole wheat pitas

- In a small bowl, stir tuna, onion, apple, celery, raisins, and two tablespoons of dressing together.
- In another bowl, toss salad greens with remaining dressing.
- Cut pitas in half to make 4 pita pockets.
- Carefully fill pita pockets with equal amounts of tuna and salad greens. Serve immediately.

Nutrition information per serving:
Calories 216, Carbohydrate 27 g, Dietary Fiber 4 g,
Protein 25 g, Total Fat 2 g, Saturated Fat 0 g,
Trans Fat 0 g, Cholesterol 26 mg, Sodium 544 mg

Adapted from: Everyday Healthy Meals,
Network for a Healthy California, 2007.



Produce Tips

- Look for apples that are firm and do not have bruises or soft spots.
- Store apples at room temperature for up to one week. Or, refrigerate apples for up to three months. Do not refrigerate apples in closed bags.
- To keep apples from browning, prepare fresh apple dishes just before serving. Or, pour 100% apple juice over fresh apple slices.

Nutrition Facts

Serving Size: ½ cup apples, sliced (55g)	
Calories 28	Calories from Fat 0
% Daily Value	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1mg	0%
Total Carbohydrate 8g	3%
Dietary Fiber 1g	5%
Sugars 6g	
Protein 0g	
Vitamin A 1%	Calcium 0%
Vitamin C 4%	Iron 0%

How Much Do I Need?

- A ½ cup of sliced apples is about one cupped handful. This is about the size of half of a small apple.
- A ½ cup of sliced apples is a source of fiber.
- Fiber helps you feel full, helps keep your blood sugar level normal, and helps to avoid constipation. It is found only in plant foods.
- Fruits and vegetables are an important part of an overall healthy, balanced diet. Go to www.choosemyplate.gov to learn about the other food groups.
- Discuss with your child what your favorite fruits or vegetables are, why you like them, and your favorite ways to eat them.

The amount of fruits and vegetables you need depends on your age, gender, and how active you are every day. Look at the chart below to find out how many cups of fruits and vegetables you and your family need every day.

Recommended Daily Amount of Fruits and Vegetables*

	Kids, Ages 5–12	Teens and Adults, Ages 13 and up
Males	2½–5 cups per day	4½–6½ cups per day
Females	2½–5 cups per day	3½–5 cups per day

*If you are active, eat the higher number of cups per day. Visit www.choosemyplate.gov to learn more.



GRANNY SMITH



HONEYCRISP

10 tips
Nutrition
Education Series



MyPlate
MyWins

Based on the
Dietary Guidelines
for Americans

Liven up your meals with vegetables and fruits

Discover the many benefits of adding vegetables and fruits to your meals. Vegetables and fruits don't just add fiber and key nutrients to meals. They also add color, flavor, and texture. Explore these creative ways to bring healthy foods to your table.

1 Fire up the grill

Use the grill to cook vegetables and fruits. Try grilling mushrooms, onions, peppers, or zucchini on a kabob skewer. Brush with oil to keep them from drying out. Grilled fruits like peaches, pineapple, or mangos add variety to a cookout.

2 Take your casserole to the next level

Mix vegetables such as sauteed onions, peas, pinto beans, or tomatoes into your favorite dish for that extra flavor.

3 Planning something Italian?

Add extra vegetables to your pasta dish. Slip some herbs, peppers, spinach, red beans, onions, or cherry tomatoes into your tomato sauce. Vegetables provide texture that satisfies.



4 Get creative with your salad

Toss in shredded carrots, peas, orange segments, strawberries, or other seasonal items for a flavorful, fun salad.

5 Salad bars aren't just for vegetables

In addition to vegetables, add fruit, egg, cottage cheese, beans, or seeds from the salad bar for a variety of toppings from all the food groups.

6 Get in on the stir-frying fun

Try something new! Stir-fry fresh or frozen veggies—like broccoli, carrots, cauliflower, or green beans—for a quick-and-easy addition to any meal.

7 Add them to your sandwiches

Whether it is a sandwich or wrap, vegetables make great additions to both. Try hummus, cucumber, or avocado on your usual sandwich or wrap for extra flavor.



8 Be creative with your breakfast

Add apples, bananas, blueberries, or pears to your oatmeal, yogurt, or pancakes for a special start to your day.

9 Make a tasty fruit smoothie

Blend fresh or frozen berries and bananas with 100% fruit juice for a delicious frozen fruit smoothie.



10 Liven up an omelet

Boost the color and texture of your morning omelet with vegetables. Simply chop, saute, and add them to the egg as it cooks. Try combining different vegetables, such as mushrooms, spinach, green onions, or bell peppers.

HONEYDEW

NUTRITION INFORMATION

Amounts per 1 melon (5-1/4" dia) (1,000g)

Calorie Information

Amounts Per Selected Serving	%DV
Calories	360 (1507 kJ) 18%
From Carbohydrate	330 (1382 kJ)
From Fat	11.7 (49.0 kJ)
From Protein	18.1 (75.8 kJ)
From Alcohol	0.0 (0.0 kJ)

Protein & Amino Acids

Amounts Per Selected Serving	%DV
Protein	5.4 g 11%

[More details](#)

Carbohydrates

Amounts Per Selected Serving	%DV
Total Carbohydrate	90.9 g 30%
Dietary Fiber	8.0 g 32%
Starch	0.0 g
Sugars	81.2 g

[More details](#)

Vitamins

Amounts Per Selected Serving	%DV
Vitamin A	500 IU 10%
Vitamin C	180 mg 300%
Vitamin D	~ ~
Vitamin E (Alpha Tocopherol)	0.2 mg 1%
Vitamin K	29.0 mcg 36%
Thiamin	0.4 mg 25%
Riboflavin	0.1 mg 7%
Niacin	4.2 mg 21%
Vitamin B6	0.9 mg 44%
Folate	190 mcg 47%
Vitamin B12	0.0 mcg 0%
Pantothenic Acid	1.5 mg 15%
Choline	76.0 mg
Betaine	~

[More details](#)

Fats & Fatty Acids

Amounts Per Selected Serving	%DV
Total Fat	1.4 g 2%
Saturated Fat	0.4 g 2%
Monounsaturated Fat	0.0 g
Polyunsaturated Fat	0.6 g
Total trans fatty acids	~
Total trans-monoenoic fatty acids	~
Total trans-polyenoic fatty acids	~
Total Omega-3 fatty acids	330 mg
Total Omega-6 fatty acids	260 mg

[Learn more about these fatty acids and their equivalent names](#)

[More details](#)

Minerals

Amounts Per Selected Serving	%DV
Calcium	60.0 mg 6%
Iron	1.7 mg 9%
Magnesium	100.0 mg 25%
Phosphorus	110 mg 11%
Potassium	2280 mg 65%
Sodium	180 mg 8%
Zinc	0.9 mg 6%
Copper	0.2 mg 12%
Manganese	0.3 mg 13%
Selenium	7.0 mcg 10%
Fluoride	~

Sterols

Amounts Per Selected Serving	%DV
Cholesterol	0.0 mg 0%
Phytosterols	~

Footnotes for Melons, cantaloupe, raw [includes USDA commodity food A415]

Source: Nutrient data for this listing was provided by USDA SR-21. Each "~" indicates a missing or incomplete value.

Percent Daily Values (%DV) are for adults or children aged 4 or older and are based on a 2,000 calorie reference diet. Your daily values may be higher or lower based on your individual needs.

Nutrition Data's Opinion, Completeness Score™, Fullness Factor™ Rating, Estimated Glycemic Load (eGL), and Better Choices Substitutions™ are editorial opinions of NutritionData.com, given without warranty, and are not intended to replace the advice of a nutritionist or health-care professional. Nutrition Data's opinions and ratings are based on weighted averages of the nutrient densities of those nutrients for which the FDA has established Daily Values, and do not consider other nutrients that may be important to your health or take into account your individual needs. Consequently, Nutrition Data's higher-rated foods may not necessarily be healthier for you than lower-rated ones. All foods, regardless of their rating, have the potential to play an important role in your diet.

The Amino Acid Score has not been corrected for digestibility, which could reduce its value.

STRAWBERRY

NUTRITION INFORMATION

Amounts per 1 medium (1-1/4" dia) (12g)

Calorie Information

Amounts Per Selected Serving		%DV
Calories	3.8 (15.9 kJ)	0%
From Carbohydrate	3.3 (13.8 kJ)	
From Fat	0.3 (1.3 kJ)	
From Protein	0.3 (1.3 kJ)	
From Alcohol	0.0 (0.0 kJ)	

Carbohydrates

Amounts Per Selected Serving		%DV
Total Carbohydrate	0.9 g	0%
Dietary Fiber	0.2 g	1%
Starch	0.0 g	
Sugars	0.6 g	

Fats & Fatty Acids

Amounts Per Selected Serving		%DV
Total Fat	0.0 g	0%
Saturated Fat	0.0 g	0%
Monounsaturated Fat	0.0 g	
Polyunsaturated Fat	0.0 g	
Total trans fatty acids	~	
Total trans-monoenoic fatty acids	~	
Total trans-polyenoic fatty acids	~	
Total Omega-3 fatty acids	7.8 mg	
Total Omega-6 fatty acids	10.8 mg	

[Learn more about these fatty acids and their equivalent names](#)

Protein & Amino Acids

Amounts Per Selected Serving		%DV
Protein	0.1 g	0%

[More details](#)

Vitamins

Amounts Per Selected Serving		%DV
Vitamin A	1.4 IU	0%
Vitamin C	7.1 mg	12%
Vitamin D	~	~
Vitamin E (Alpha Tocopherol)	0.0 mg	0%
Vitamin K	0.3 mcg	0%
Thiamin	0.0 mg	0%
Riboflavin	0.0 mg	0%
Niacin	0.0 mg	0%
Vitamin B6	0.0 mg	0%
Folate	2.9 mcg	1%
Vitamin B12	0.0 mcg	0%
Pantothenic Acid	0.0 mg	0%
Choline	0.7 mg	
Betaine	0.0 mg	

[More details](#)

Minerals

Amounts Per Selected Serving		%DV
Calcium	1.9 mg	0%
Iron	0.0 mg	0%
Magnesium	1.6 mg	0%
Phosphorus	2.9 mg	0%
Potassium	18.4 mg	1%
Sodium	0.1 mg	0%
Zinc	0.0 mg	0%
Copper	0.0 mg	0%
Manganese	0.0 mg	2%
Selenium	0.0 mcg	0%
Fluoride	0.5 mcg	

Sterols

Amounts Per Selected Serving		%DV
Cholesterol	0.0 mg	0%
Phytosterols	1.4 mg	

Footnotes for Melons, cantaloupe, raw [includes USDA commodity food A415]

Source: Nutrient data for this listing was provided by USDA SR-21. Each ~ indicates a missing or incomplete value.

Percent Daily Values (%DV) are for adults or children aged 4 or older and are based on a 2,000 calorie reference diet. Your daily values may be higher or lower based on your individual needs.

Nutrition Data's Opinion, Completeness Score™, Fullness Factor™, Rating, Estimated Glycemic Load (eGL), and Better Choices Substitutions™ are editorial opinions of NutritionData.com, given without warranty, and are not intended to replace the advice of a nutritionist or health-care professional. Nutrition Data's opinions and ratings are based on weighted averages of the nutrient densities of those nutrients for which the FDA has established Daily Values, and do not consider other nutrients that may be important to your health or take into account your individual needs. Consequently, Nutrition Data's higher-rated foods may not necessarily be healthier for you than lower-rated ones. All foods, regardless of their rating, have the potential to play an important role in your diet.

The Amino Acid Score has not been corrected for digestibility, which could reduce its value.

21. Contracting with Minority-Owned Businesses - per CFR 200.321: Does the majority (51% or more) of your business ownership identify as women or BIPOC individual(s)? **WE ARE ALSO LOOKING FOR MORE BIPOC, DISADVANTAGED FARMERS & RANCHERS, MINORITY VENDORS.**



Pacific Rim Produce Supplier Questionnaire

Please complete this form, **provide a copy of insurance**, and any **certificates** that apply. Return to Pacific Rim Produce via e-mail to eva@pacificrimproduce.com & shirley@pacificrimproduce.com. All details provided are treated as **confidential** and are only used to support the Approved Supplier Program.

ADMINISTRATIVE

Corporate Name:	
Division Name:	
Company Website:	
Facility Address:	
Facility Phone:	
Facility Fax:	
Emergency 24hr Phone:	

COMPANY CONTACT INFORMATION

Key Contact Name:	
Key Contact Title:	
Key Contact Phone:	
Key Contact Fax:	
Key Contact Email:	

DESCRIPTION OF PRODUCT

Products Supplied:	
Other products in facility:	
Please list any of the U.S. top 8 allergens in facility:	
Method of Delivery:	

Document: 090118	Title: Pacific Rim Produce Supplier Vendor Form	Page: Page 1 of 2
Version: 1	Issue Date: 09/01/18	Approved By:



Pacific Rim Produce Supplier Questionnaire

FOOD SAFETY

Question	YES	NO	N/A	ADDITIONAL INFORMATION
Do you have a written food safety program?				
Do you have a HACCP plan?				
Has a food safety risk assessment been conducted?				
Do you have sanitation program?				
Do you have GMP's?				
Do you have an allergen control program?				
Do you have a pest control program?				
Do you have a recall program?				
Do you have a supplier approval program?				
Do you participate in 2 nd or 3 rd party audits?				
What was the date of the last 2 nd or 3 rd party audit?				
Are you part of a Union?				
Are you Fair Trade Certified? If answer is yes, please provide a certificate				
Do you practice Fair Labor?				
Are you classified under the SDFR or BIPOC group category? Please specify.				

*The answers contained within this questionnaire are true and accurate. I understand that the information will be used in the evaluation process to assess the suitability as a supplier. *

COMPLETED BY

NAME: _____

POSITION: _____

SIGN: _____

DATE: _____

All information above must be completed by the supplier. For internal use only:

QA APPROVAL

Approved: Rejected: Pending:

NAME: _____

POSITION: _____

SIGN: _____

DATE: _____

Document: 090118	Title: Pacific Rim Produce Supplier Vendor Form	Page: Page 2 of 2
Version: 1	Issue Date: 09/01/18	Approved By: _____



THIS CERTIFIES THAT

Lifeline Sales Corporation
dba Pacific Rim Produce

* Nationally certified by the: **WESTERN REGIONAL MINORITY SUPPLIER DEVELOPMENT COUNCIL**

*NAICS Code(s) : 424480; 445230

* Description of their product/services as defined by the North American Industry Classification System (NAICS)

03/15/2023

Issued Date

WFR02352

Certificate Number

04/30/2024

Expiration Date


Ying McGuire
NMSDC CEO and President


Cecil Plummer, President

By using your password (NMSDC issued only), authorized users may log into NMSDC Central to view the entire profile: <http://nmsdc.org>

* MBES certified by an Affiliate of the National Minority Supplier Development Council, Inc. ®

[Certify](#), [Develop](#), [Connect](#), [Advocate](#).

Attachment "5"
REFERENCES
 TO BE SUBMITTED WITH PROPOSAL

Please submit two (2) current school district References requiring multiple deliveries per week. An irresponsible reference will **not** be considered a valid Reference. The Proposer is expected to exercise due diligence to ensure the References listed will be responsive to communications from the District. Please note that the District reserves the right to provide a reference based on reasonably recent experience with the Bidder

Reference #1

School District	SAN FRANCISCO UNIFIED SCHOOL DISTRICT
Contact Person & Title	- ALEXANDRA EMMOTTA SENIOR CULINARY MGR - JENNIFER LEBARRE EXECUTIVE DIRECTOR NUTRITION SERVICES
Telephone Number	ALEXANDRA: 617-872-3479, EMAIL: EMMOTTA@SFUSD.EDU JENNIFER: 415-749-3604, EMAIL: LEBARREJ@SFUSD.EDU
Required Number of Deliveries per Week	3x

Reference #2

School District	OAKLAND UNIFIED SCHOOL DISTRICT
Contact Person & Title	AMY GLODDE, RD, MPH EXECUTIVE DIRECTOR NUTRITION SERVICES
Telephone Number	PHONE: 510-879-1786 EMAIL: AMY.GLODDE@OUSD.ORG
Required Number of Deliveries per Week	2X



841 Ellis Street
San Francisco, CA 94109
415-749-3604
SchoolLunch@sfusd.edu

March 4, 2023

To Whom It May Concern,

I am writing this letter to highly recommend Pacific Rim Produce Company as an excellent produce distribution company. I've worked with Eva, Milly and the Pacific Rim team for the last year here at San Francisco Unified School District, where they make weekly deliveries to 21 schools across the city. I also worked with Pacific Rim during my tenure at Oakland Unified School District between 2012 and 2018, where they delivered to 30 sites on a weekly basis.

The attributes that come to mind when I think about Pacific Rim are: integrity, transparency, and flexibility. Pacific Rim works with a wide variety of small local growers and is able to provide farm identification on invoices and monthly sourcing reports. Ease of access to this type of information is key for any institution seeking to increase procurement of local and sustainable produce and to increase support for small and medium sized farms. Pacific Rim is family owned and their team is tremendously responsive and easy to work with. They make timely deliveries and their quality is excellent. The Pacific Rim team immediately addresses any issues that come up and are always willing to work collaboratively to come up with creative solutions to our ever-evolving operational and sourcing needs.

If you have any questions or would like to speak with me directly, I can be reached by email at emmotta@sfusd.edu.

Sincerely,

Alexandra Emmott

Acting Executive Director, Student Nutrition Services
San Francisco Unified School District



NUTRITION SERVICES

June 7, 2018

To Whom It May Concern,

Pacific Rim Produce has been a vendor for Oakland Unified School District since 2011.

Pacific Rim started as a provider for a small grant program and has expanded their capacity to support the entire meal program. They have consistently shown their commitment to support Oakland Unified School District's values, chief among them, supporting local farmers. Pacific Rim has reached out to farmers identified by OUSD's Farm to School Supervisor and provided technical assistance so that they could become a provider. Furthermore, they champion other sustainability programs all with the ultimate goal of providing healthy food to children.

Pacific Rim maintains compliance with all State & Federal regulations. I have seen their business grow and yet they have successfully managed new account expansion and customer service. They have created systems that have allowed for this and continue to expand their infrastructure. Their staff is responsive and often goes above and beyond to fulfill our needs. The deliveries occur as planned and if there are any issues, they proactively communicate so that we can plan accordingly.

Pacific Rim will be a tremendous asset to your organization.

If you have any questions or would like any additional information on Pacific Rim, please call me at 707-853-2521.

Thank you,



Jennifer M. LeBarre
Executive Director



NUTRITION SERVICES

October 17, 2018

To Whom It May Concern:

I highly recommend Pacific Rim Produce as a vendor for any school district.

They are compliant with all State and Federal regulations, their professionalism and customer service is top notch. Pacific Rim Produce has been our vendor since 2011. We continue to receive quality and locally sourced produce. Most importantly, they are on-time with their deliveries, proactive with their communication to resolve issues, and during emergency situations they provide same-day delivery. It is amazing how efficient they are in servicing our 40 plus sites.

I guarantee that you will not be disappointed if you partner with Pacific Rim Produce.

Best Regards,

Amy Glodde, RD, MPH
Menu Planner & Training Supervisor
Nutrition Services
Oakland Unified School District

www.OUSD.org

Every Student Thrives!

amy_glodde@ousd.org

510.434.2259 f

900 High Street, 2nd Floor
Oakland, CA 94601

Deborah Austin
Mountain View School District
750 A San Pierre
Mountain View, Ca 94040

To whom it may concern:

Pacific Rim Produce has been a produce vendor for my last two school districts, from 2013 to current.

I have found Pacific Rim to be a company that has a business model that supports the community commitment to champion sustainability programs and to work with our school district to help develop initiatives to successfully address critical food issues including childhood obesity, malnutrition and hunger.

Pacific Rim has helped our district, to further commit, to purchase locally sourced products.

Pacific Rim, maintains compliance with all Federal and State Regulations. I have seen their business grow and yet they have managed new account expansion, relationship management and implemented new infrastructure/systems needed for their substantial growth over the last five years. They also managed their organization's physical infrastructure, plant and system maintenance. Their staff are responsive and their trucks adhere to agreed upon delivery sites and times. Whenever a delivery is late, we get a phone call and when product is not available, we get an email or phone call.

Pacific Rim will be an asset to your district and a partner to support the health and welfare to your students.

If you would like additional information about Pacific Rim, you can reach me at 510-908-2614.

Sincerely,

Deborah Austin

Child Nutrition Director

Mountain View Whisman School District

750 A San Pierre Ave.

Mountain View, CA 94040



January 10, 2019

To Whom It May Concern:

I am writing today to highly recommend Pacific Rim Produce Company.

As the Food Service Director of Napa Valley Unified School District, I have been purchasing from Pacific Rim for the past year and have been completely satisfied with their performance. Pacific Rim offers timely deliveries, excellent customer service, and high quality produce. Their produce is competitively priced and they work hard to support local farmers and seasonality.

In addition, Eva Hom and Milly Hom recently worked with one of our community members/schools to create a school fundraiser selling high quality produce.

I am happy to recommend the services of Pacific Rim Produce Company.

Sincerely,

Brandy Dreibelbis

Director of Food Service

Napa Valley Unified School District

2425 Jefferson St

Napa CA 94558



4/25/22

To Whom it May Concern,

I am writing to recommend Pacific Rim Produce based on my experience working with them in my position as Executive Chef for the Food Services Department at Albany Unified School District.

Pacific Rim provides excellent customer service. They respond to inquiries promptly and are very helpful in resolving any questions or concerns regarding deliveries.

Pacific Rim also provides top-notch delivery services. Orders are fulfilled accurately and are delivered on time. Their products are high quality and items are always in stock.

Working with Pacific Rim has been enjoyable and stress-free and I look forward to continuing to rely on them for all of our produce needs.

Thank you,

Sabina Feinberg



NEWARK UNIFIED SCHOOL DISTRICT

5715 Musick Avenue. Newark. CA 94560 | (510) 818-4103

April 25, 2022

To Whom it May Concern:

Newark Unified School District has worked with Pacific Rim Produce for the 2021-2022 school year. We have been utilizing them for our fresh produce which we provide to all students within our district as a part of our National School Lunch and School Breakfast Program. I have worked with quite a few different produce companies throughout the 25 years I have been in foodservice.

As far as customer service goes, Pacific Rim has gone above and beyond any company, I have worked with. They are constantly communicating with us in regard to the availability of the produce ordered. If something is out of season, they are quick to provide options that are available in the quantities we are looking for. They also confirm the delivery date if I, or one of my staff members, forget which date the produce is scheduled for delivery. Communication is a large part of this partnership, and they are on top of everything.

My staff has been extremely pleased with the variety of options available as well as the quality of the produce we are receiving. If there are any issues, Pacific Rim is immediately there to assist with adjusting or correcting the problems we might have.

They have been a great company to work with this past year, and my staff and students have been extremely pleased with the products we received.

Sincerely,

Mary Sayers
Director, Child Nutrition Services
Newark Unified School District

April 21, 2022

To Whom It May Concern:

I am writing this letter to highly recommend Pacific Rim Produce Company as a vendor for any school district.

Our district has been purchasing from Pacific Rim over the past several years and have had a wonderful experience. I really appreciate their professionalism, excellent customer service, timely deliveries to multiple sites and high quality produce. Pacific Rim is competitively priced and work with local farmers as much as possible. Their staff is responsive and let us know if a delivery is ever running late. If an item is not available they will offer possible substitutions before delivery. On many occasions we will need to place an order on a nonscheduled delivery day and they will always do their best to accommodate.

If you have any questions or would like any additional information on Pacific Rim please call me at 510-337-7044.

Sincerely,

James Assia
Child Nutrition Director
Alameda Unified School District
2060 Challenger Drive
Alameda CA 94501



Growing Together

April 27, 2021

To Whom it May Concern,

Growing Together is an Oakland-based non-profit organization which for the past six years has operated fresh food distribution programs in close partnership with the Oakland Unified School District. Over the past school year, for example, we delivered weekly boxes containing 13-16 pounds of fresh produce to over 5,000 low-income households with children in public schools.

Having worked with a variety of distributors over the past 15 years, I can say without hesitation that I would give Pacific Rim my highest recommendation for supplying farm-fresh products. The variety they offer is extensive, and culturally appropriate. Their prices are always the most competitive, and they frequently offer "specials". The quality and freshness of their produce is top-notch, with most of their items available in organic. We feel delighted that our money is supporting a local small business, and in turn a variety of small farmers in our region. Having worked with farmers that sell to Pacific Rim, I know that they give their farmers fair prices and work to support them in many ways. Most importantly, however, we know that the customer service is the absolute best – we never have to worry if someone will be available to help us promptly with whatever issue comes up (no matter how difficult to meet our needs are!). In fact, Pacific Rim is the one and only supplier that we have gone to without fail to help us out of our most difficult situations this year, due to their responsiveness, flexibility, experience in this business, and most importantly - caring about the needs of the customer.

I can assure you, when looking for a supplier of high quality produce at fair prices and top-notch service, you could not make a better choice than Pacific Rim. If you have any questions please do not hesitate to contact me.

All the best,

Grey Kolevzon

Co-Director, Growing Together



To whom it my concern,

I am writing in regards to Pacific Rim Produce.

In my time with Whole foods Market, first in the Store as a Produce Team Leader and now as a Regional Produce Buyer, I have had nothing but positive experiences.

In terms of Product quality they have exceptional standards! Products offered are of the highest quality available and they have a wide variety of traditional items as well as specialty items. Communication about quality concerns are timely, before shipping the product.

With regards to service they are fantastic! Communication is timely and thorough. We get treated more like dear friends than customers. Eva and Milly work very hard to ensure we are well taken care of.

Building strong relationships and striving for a win-win in all aspects of their business is what they do every day. I highly recommend working with them!

With Respect,

Derek Ferrington
Regional Produce Buyer
Whole Foods Market – Richmond Distribution Center
6035 Giant Road – Richmond, CA 94806
derek.ferrington@wholefoods.com
Desk: (510) 662-3580 ext 282
Cell: (510) 367-3084

Raley's

family since 1935

Raley's. BEIR. AIR. NOB HILL. FOOD SOURCE.

January 7, 2019

Dir Sir/ Madam:

I am writing this letter to you as a recommendation for the services provided by Pacific Rim Produce.

Pacific Rim Produce has been a valuable partner since June 2005. We receive the highest quality produce consistently on a daily basis. Their customer service is excellent; they are open and receptive with our needs and concerns. The deliveries are on time with clean trucks and courteous drivers. They are compliant with all State and Federal regulations as well as GFS & HAACP certified. They are a resource that fully understands the produce industry and what is needed to get things done right.

For over thirteen years in our partnership, Pacific Rim Produce has proven their dedication to help us expand our produce assortment, provide great communication for day to day logistics, and aid us in the time of need. During emergency situations, they are first to step up and help providing us with immediate deliveries.

I am positive that if you make Pacific Rim Produce your vendor you will not be dissatisfied. You cannot pass up the opportunity to work with such a great vendor.

Best Regards,

Greg Corrigan
Sr. Director Produce and Floral
gcorriga@raleys.com
Phone 916-928-7730

WOODLAND JOINT UNIFIED SCHOOL DISTRICT

"Excellence for All"



Board of Trustees

Debbie Decker, President
Morgan Childers, Vice President
Karen Rosenkilde-Bayne, Clerk
Deborah Bautista Zavala
Teresa Guerrero
Rogelio Villagrana
Jake Whitaker

Food Services

Spencer Springer, Director
902 College Street
Woodland, Ca. 95695
(530)406-5955 FAX# (530)406-5959

District Website: www.wjUSD.org

Tom Pritchard, Superintendent

February 25, 2019

RE: Customer Service Pacific Rim Produce

Jose Gutierrez
Pacific Rim Produce
1950 N. LOOP RD. ALAMEDA CA 94502

To whom it may concern,

I am writing this letter to provide recommendation for Jose Gutierrez and Pacific Rim Produce.

We first brought this company in to provide service after our previous company closed and the following company provided unsatisfactory product and service. Jose and Pacific Rim Produce then began their service with us and we have been more than satisfied ever since. There have even been times when Jose himself delivered product in certain circumstances.

We have appreciated the business with Pacific Rim Produce and would recommend them as a business partner to whomever is interested.

Please do not hesitate to contact us for further reference or inquiries.

Sincerely,

Spencer Springer
Director, Child Nutrition

Attachment "6"
NONCOLLUSION AFFIDAVIT
PUBLIC CONTRACTS CODE SECTION 7106⁽¹⁾_(SEP)
TO BE SUBMITTED WITH PROPOSAL

State of California
County of ALAMEDA

Proposer's Name EVA HOM, being first duly sworn, deposes and says that he or she is Owner of Contractor Name PACIFIC RIM PRODUCE the party making the foregoing Proposal that the Proposal is not made in the interest of, or on behalf of, any undisclosed person, partnership, company, association, organization, or corporation; that the Proposal is genuine and not collusive or sham; that the Proposer has not directly or indirectly induced or solicited any other Proposer to put in a false or sham Proposal, and has not directly or indirectly colluded, conspired, connived, or agreed with any Proposer or anyone else to put in a sham Proposal, or that anyone shall refrain from bidding; that the Proposer has not in any manner, directly or indirectly, sought by agreement, communication, or conference with anyone to fix the Proposal price of the Proposer or any other Proposer, or to fix any overhead, profit, or cost element of the Proposal price, or of that of any other Proposer, or to secure any advantage against the public body awarding the contract of anyone interested in the proposed contract; that all statements contained in the Proposal are true; and further, that the Proposer has not, directly or indirectly, submitted his or her Proposal price or any breakdown thereof, or the contents thereof, or divulged information or data relative thereto, or paid, and will not pay, any fee to any corporation, partnership, company association, organization, Proposal depository, or to any member or agent thereof to effectuate a collusive or sham Proposal."

06/20/2023
(Date)

ALAMEDA, CA
Signed at (Place)

PACIFIC RIM PRODUCE
Proposer Name
(Person, Firm, Corp.)


Authorized Representative

1950 N LOOP ROAD
Address

EVA HOM
Representative's Name

ALAMEDA, CA 94502
City, State, Zip

VICE PRESIDENT
Representative's Title

Attachment "7"
BIDDER'S STATEMENT REGARDING INSURANCE COVERAGE
TO BE SUBMITTED WITH PROPOSAL

BIDDER HEREBY CERTIFIES that the Proposer has reviewed and understands the insurance coverage requirements specified in the Request for Proposals. Should the Proposer be awarded the contract for the work, Proposer further certifies that the Proposer can meet the specified requirements for insurance, including insurance coverage of the subcontractors, and agrees to name the Mountain View Whisman School District as Additional Insured for the work specified.

PACIFIC RIM PRODUCE

Name of Proposer (Person, Firm, or Corporation)



Signature of Proposer's Authorized Representative

EVA HOM / VICE PRESIDENT

Name & Title of Authorized Representative

06/20/2023

Date of Signing



CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
6/19/2023

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS 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 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 Wang Insurance Agency, Inc. Lic #0743903 2620 Judah Street San Francisco CA 94122-1432	CONTACT NAME: Hanna Wu PHONE (A/C, No, Ext): (415) 731-7062 E-MAIL ADDRESS: hanna@wangins.com		FAX (A/C, No): (415) 731-8168
	INSURER(S) AFFORDING COVERAGE INSURER A: Sentinel Insurance Company INSURER B: Redwood Fire and Casualty Ins. CO INSURER C: Security National Insurance Co. INSURER D: INSURER E: INSURER F:		NAIC #

COVERAGES

CERTIFICATE NUMBER: CL125205880

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	ADDL INSR	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	GENERAL LIABILITY <input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR <input checked="" type="checkbox"/> Primary & Noncontributory GEN'L AGGREGATE LIMIT APPLIES PER <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC	X		57SBAB09020	01/01/2023	01/01/2024	EACH OCCURRENCE \$ 1,000,000
	DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 1,000,000 MED EXP (Any one person) \$ 10,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS COMP/OPAGG \$ 2,000,000						
B	AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> ALL OWNED AUTOS <input type="checkbox"/> HIRED AUTOS <input checked="" type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> NON-OWNED AUTOS			01APM032688-01	01/01/2023	01/01/2024	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000
	BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$						
A	<input checked="" type="checkbox"/> UMBRELLA LIAB <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> DED <input checked="" type="checkbox"/> RETENTION \$ 10,000			57SBAB09020	01/01/2023	01/01/2024	EACH OCCURRENCE \$ 6,000,000
	AGGREGATE \$ 6,000,000						
C	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) If yes, describe under DESCRIPTION OF OPERATIONS below	Y/N <input checked="" type="checkbox"/>	N/A	SWC1411686	10/14/2022	10/14/2023	<input checked="" type="checkbox"/> WC STATU-TORY LIMITS <input type="checkbox"/> OTH-ER
	E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000						

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

Certificate holder is named as additional insured as required by written contract or agreement subject to policy conditions.

30 Days Written Notice of Cancellation

CERTIFICATE HOLDER**CANCELLATION**

Mountain View Whisman School District 144 Montecito Ave Mountain View, CA 94043	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 Claire Wang/HANNA <i>Claire Wang</i>
---	---

Attachment "8"
WORKERS' COMPENSATION INSURANCE CERTIFICATE
TO BE SUBMITTED WITH PROPOSAL

The Contractor shall execute the following form as required by the California Labor Code, Sections 1860 and 1861:

I am aware of the provisions of Section 3700 of the Labor Code, which require every employer to be insured against liability for workers' compensation or to undertake self insurance in accordance with the provisions of that code, and I will comply with such provisions before commencing the performance of the work of this contract.

PACIFIC RIM PRODUCE

Name of Proposer (Person, Firm, or Corporation)



Signature of Proposer's Authorized Representative

EVA HOM / VICE PRESIDENT

Name & Title of Authorized Representative

06/20/23

Date of Signing

ATTEST:

By _____
Signature

Printed Name & Title

Attachment "9"
DRUG-FREE WORKPLACE CERTIFICATION
TO BE SUBMITTED WITH PROPOSAL

I, EVA HOM, am the VICE PRESIDENT of
(Print Name) (Title)

(Proposer Name): PACIFIC RIM PRODUCE I declare, state and certify to all of the following:

1. I am aware of the provisions and requirements of California Government Code §§8350 et seq., the Drug Free Workplace Act of 1990.
2. I am authorized to certify, and do certify, on behalf of Contractor that a drug free workplace will be provided by Contractor by doing all of the following:
 - A. Publishing a statement notifying employees that the unlawful manufacture, distribution, dispensation, possession or use of a controlled substance is prohibited in Contractor's workplace and specifying actions which will be taken against employees for violation of the prohibition;
 - B. Establishing a drug-free awareness program to inform employees about all of the following:
 - i. The dangers of drug abuse in the workplace;
 - ii. Contractor's policy of maintaining a drug-free workplace;
 - iii. The availability of drug counseling, rehabilitation and employee- assistance programs; and
 - iv. The penalties that may be imposed upon employees for drug abuse violations;
 - B. Requiring that each employee engaged in the performance of the Contract be given a copy of the statement required by subdivision (A), above, and that as a condition of employment by Contractor in connection with the Work of the Contract, the employee agrees to abide by the terms of the statement.
 - C. Contractor agrees to fulfill and discharge all of Contractor's obligations under the terms and requirements of California Government Code §8355 by, inter alia, publishing a statement notifying employees concerning: (a) the prohibition of any controlled substance in the workplace, (b) establishing a drug-free awareness program, and (c) requiring that each employee engaged in the performance of the Work of the Contract be given a copy of the statement required by California Government Code §8355(a) and requiring that the employee agree to abide by the terms of that statement.
2. Contractor and I understand that if the District determines that Contractor has either: (a) made a false certification herein, or (b) violated this certification by failing to carry out and to implement the requirements of California Government Code §§8355, the Contract awarded herein is subject to termination, suspension of payments, or both.
3. Contractor and I further understand that, should Contractor violate the terms of the Drug-Free Workplace Act of 1990, Contractor may be subject to debarment in accordance with the provisions of California Government Code §§8350, et seq.
4. Contractor and I acknowledge that Contractor and I are aware of the provisions of California Government Code §§8350, et seq. and hereby certify that Contractor and I will adhere to, fulfill, satisfy and discharge all provisions of and obligations under the Drug-Free Workplace Act of 1990.

I declare under penalty of perjury under the laws of the State of California that all of the foregoing is true and correct.

Executed at ALAMEDA, CA this day of 06/20/2023
(City and State) (Date)



(Signature)

EVA HOM

(Name Handwritten or Typed Name)

Attachment "10"
EQUAL OPPORTUNITY EMPLOYMENT
TO BE SUBMITTED WITH PROPOSAL

Federal affirmative action regulations mandate that Federal contractors include an Equal Opportunity (EO) clause in all contracts, subcontracts and purchase orders. The intent is to make the nondiscrimination and affirmative action provisions of Executive Order 11246, Section 503 of the Rehabilitation Act of 1973, the Vietnam Era Veterans' Readjustment Assistance Act, and the Jobs for Veterans act flow down to all tiers of contractors. This contractor and subcontractor shall abide by the requirements of 41 CFR §§ 60-1.4(a), 60-300.5(a) and 60- 741.5(a). These regulations prohibit discrimination against qualified individuals based on their status as protected veterans or individuals with disabilities, and prohibit discrimination against all individuals based on their race, color, religion, sex, sexual orientation, gender identity or national origin. Moreover, these regulations require that covered prime contractors and subcontractors take affirmative action to employ and advance in employment individuals without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, disability or veteran status.

CERTIFICATE

I/We hereby certify that the PACIFIC RIM PRODUCE (Company) is an equal opportunity employer as defined in the Equal Opportunity Act.

DATE: 06/20/2023

PACIFIC RIM PRODUCE

CONTRACTOR

By:



EVA HOM / VICE PRESIDENT

Attachment "11"
FINGERPRINTING/CRIMINAL BACKGROUND INVESTIGATION CERTIFICATION
TO BE SUBMITTED WITH PROPOSAL

FINGERPRINTING NOTICE AND ACKNOWLEDGEMENT FOR ALL CONTRACTS EXCEPT WHEN CONSTRUCTION EXCEPTION IS MET (Education Code Section 45125.1)

Other than business entities performing construction, reconstruction, rehabilitation, or repair who have complied with Education Code section 45125.2, business entities entering into contracts with the District must comply with Education Code sections 45125.1. Such entities are responsible for ensuring full compliance with the law and should therefore review all applicable statutes and regulations. The following information is provided simply to assist such entities with compliance with the law:

1. You (as a business entity) shall ensure that each of your employees who interacts with pupils outside of the immediate supervision and control of the pupil's parent or guardian or a school employee has a valid criminal records summary as described in Education Code section 44237. (Education Code §45125.1(a).) You shall do the same for any other employees as directed by the District. (Education Code §45125.1(c).) When you perform the criminal background check, you shall immediately provide any subsequent arrest and conviction information it receives to the District pursuant to the subsequent arrest service. (Education Code §45125.1(a).)
2. You shall not permit an employee to interact with pupils until the Department of Justice has ascertained that the employee has not been convicted of a felony as defined in Education Code section 45122.1. (Education Code §45125.1(e).) See the lists of violent and serious felonies in Attachment A to this Notice.
3. Prior to performing any work or services under your contract with the District, and prior to being present on District property or being within the vicinity of District pupils, you shall certify in writing to the District under the penalty of perjury that neither the employer nor any of its employees who are required to submit fingerprints, and who may interact with pupils, have been convicted of a felony as defined in Education Code section 45122.1, and that you are in full compliance with Education Code section 45125.1. (Education Code §45125.1(f).) For this certification, you shall use the form in Attachment B to this Notice.
4. If you are providing the above services in an emergency or exceptional situation, you are not required to comply with Education Code section 45125.1, above. An "emergency or exceptional" situation is one in which pupil health or safety is endangered or when repairs are needed to make a facility safe and habitable. The District shall determine whether an emergency or exceptional situation exists. (Education Code §45125.1(b).)
5. If you are an individual operating as a sole proprietor of a business entity, you are considered an employee of that entity for purposes of Education Code section 45125.1, and the District shall prepare and submit your fingerprints to the Department of Justice as described in Education Code section 45125.1(a). (Education Code §45125.1(h).)

I, as EVA HOM [insert "owner" or officer title] of PACIFIC RIM PRODUCE [insert name of business entity], have read the foregoing and agree that PACIFIC RIM PRODUCE [insert name of business entity] will comply with the requirements of Education Code §45125.1 as applicable, including submission of the certificate mentioned above.

Dated: 06/20/2023

Name: EVA HOM

Signature: 

Title: VICE PRESIDENT

Attachment "12"
CERTIFICATE OF INDEPENDENT PRICE DETERMINATION
TO BE SUBMITTED WITH PROPOSAL

Both the SFA and Proposer shall execute this Certificate of Independent Price Determination.

Name of Bidder	PACIFIC RIM PRODUCE	Name of SFA

1. By submission of this offer, the offeror (Proposer) certifies and, in the case of a joint offer, each party thereto certifies as to its own organization that in connection with this procurement:
 - a. The prices in this offer have been arrived at independently—without consultation, communication, or agreement—for the purpose of restricting competition, as to any matter relating to such prices with any other offeror or with any competitor;
 - b. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the offeror and will not knowingly be disclosed by the offeror prior to opening the case of an advertised procurement, directly or indirectly to any other offeror or to any competitor; and
 - c. No attempt has been made or will be made by the offeror to induce any person or firm to submit, or not to submit, an offer for the purpose of restricting competition.
2. Each person signing this offer on behalf of the offeror certifies that:
 - a. He or she is the person in the offeror's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to (1)(a) through (1)(c) above; or
 - b. He or she is not the person in the offeror's organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated, and will not participate, in any action contrary to (1)(a) through (1)(c) above and as their agent does hereby so certify; and he or she has not participated, and will not participate, in any action contrary to (1)(a) through (1)(c) above.

To the best of my knowledge, this vendor and its affiliates, subsidiaries, officers, directors, and employees are not currently under investigation by any governmental agency and have not in the last three years been convicted or found liable for any act prohibited by state or federal law in any jurisdiction, involving conspiracy or collusion with respect to bidding on any public contract, except as follows (provide detail):

Signature of Proposer's Authorized Representative		Title VICE PRESIDENT	Date 06/20/2023

In accepting this offer, the SFA certifies that no representative of the SFA has taken any action that may have jeopardized the independence of the offer referred to above.

Signature of SFA's Authorized Representative		Title	Date

Attachment 14
SUSPENSION AND DEBARMENT CERTIFICATION
TO BE SUBMITTED WITH PROPOSAL

INSTRUCTIONS: SFA to obtain from any potential vendor or existing contractor for all contracts in excess of \$100,000. This form is required each time a Proposal for goods/services over \$100,000 is solicited or when renewing/extending an existing contract exceeding \$100,000 per year (Includes Food Service Management and Food Service Consulting Contracts).

**Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion
Lower Tier Covered Transactions**

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, 7 CFR Part 3017, Section 3017.510, Participants' responsibilities. The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722 – 4733). Copies of the regulations may be obtained by contacting the Department of Agriculture agency with which this transaction originated.

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON THE FOLLOWING PAGE)

1. The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
2. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Name of School Food Authority

Agreement Number

Potential Vendor or Existing Contractor (Lower Tier Participant):

EVA HOM

Printed Name

VICE PRESIDENT

Title

Signature



06/20/2023

Date

Attachment "15"
CERTIFICATION REGARDING LOBBYING
TO BE SUBMITTED WITH PROPOSAL


INSTRUCTIONS: To be completed and submitted ANNUALLY by (1) any child nutrition entity receiving Federal reimbursement in excess of \$100,000 per year and (2) potential or existing contractors/vendors as part of an original Proposal, contract renewal or extension when the contract exceeds \$100,000.

Applicable to Grants, Subgrants, Cooperative Agreements, and Contracts
Exceeding \$100,000 in Federal Funds

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by section 1352, Title 31, U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. 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.


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 a Federal contract, the making of a Federal grant, the making of a Federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a 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 grant or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents for all covered subawards exceeding \$100,000 in Federal funds at all appropriate tiers and that all subrecipients shall certify and disclose accordingly.

Name of School Food Authority Receiving Child Nutrition Reimbursement In Excess of \$100,000:	Agreement Number:	
Address of School Food Authority:		
Printed Name and Title of Submitting Official:	Signature	Date:
OR		
Name of Vendor: PACIFIC RIM PRODUCE		
Printed Name and Title: EVA HOM / VICE PRESIDENT	Signature 	Date: 06/20/2023

DISCLOSURE OF LOBBYING ACTIVITIES

Complete this form to disclose lobbying activities pursuant to 31 U.S.C. 1352 0348-0046

<p>1. Type of Federal Action:</p> <p>a. contract b. grant c. cooperative agreement d. loan e. loan guarantee f. loan insurance</p>	<p>2. Status of Federal Action:</p> <p>a. bid/offer/application b. initial award c. post-award</p>	<p>3. Report Type:</p> <p>a. initial filing b. material change</p> <p>For material change only: Year ____ quarter ____</p> <p>Date of last report _____</p>
<p>4. Name and Address of Reporting Entity:</p> <p>____ Prime ____ Sub awardee Tier _____, if Known:</p> <p>Congressional District, <i>if known</i>:</p>		<p>5. If Reporting Entity in No. 4 is Sub awardee, Enter Name and Address of Prime:</p> <p>Congressional District, <i>if known</i>:</p>
<p>6. Federal Department/Agency:</p>	<p>7. Federal Program Name/Description:</p> <p>CFDA Number, <i>if applicable</i>: _____</p>	
<p>8. Federal Action Number, if known:</p>	<p>9. Award Amount, if known:</p> <p style="text-align: center;">\$ _____</p>	
<p>10. a. Name and Address of Lobbying Registrant <i>(if individual, last name, first name, MI):</i></p>	<p>10. b. Individuals Performing Services <i>(including address if different from No. 10a) (last name, first name, MI):</i></p>	
<p><small>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.</small></p>	<p>Signature: </p> <p>Print Name: EVA HOM</p> <p>Title: VICE PRESIDENT</p> <p>Telephone No.: OFFICE: 510-832-8839 CELL: 510-224-8734</p> <p>Date: 06/20/2023</p>	
<p>Federal Use Only</p>	<p>Authorized for Local Reproduction Standard Form - LLL (Rev. 7-97)</p>	

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

This disclosure form shall be completed by the reporting entity, whether sub awardee 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 follow-up 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 Sub awardee, e.g., the first sub awardee 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 "Sub awardee," 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 Proposal (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. The certifying official shall sign and date the form, print his/her name, title, and telephone number.
10. 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.
11.
 - 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).

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

Attachment 16

BUY AMERICAN CERTIFICATION FORM

Mountain View Whisman School District is to purchase, to the maximum extent practicable, domestic commodity or product. Section 12(n) of the National School Lunch Act defines “domestic commodity or product” as an agricultural commodity that is produced in the United States and a food product that is processed in the United States using substantial agricultural commodities that are produced in the United States. “Substantial” means that over 51% of the final processed product consists of agricultural commodities that were grown domestically.

Mountain View Whisman School District must be notified in writing at least 10 days prior to delivering a nondomestic agricultural commodity or product and request prior approval. The written notification must list alternative domestic substitutes for the SFA to consider and provide an explanation for the following:

- a) Why the domestic product is not produced or manufactured in sufficient and reasonably available quantities of a satisfactory quantity; and/or
- b) Why competitive bids reveal the cost of the domestic product is significantly higher than the nondomestic product

I/we _____ **PACIFIC RIM PRODUCE** _____, certify that only domestic commodity or food/beverage products will be supplied to Mountain View Whisman School District unless otherwise mutually agreed upon and pre-approved by Mountain View Whisman School District .

Signature  Date **06/20/2023**

If the District has agreed to purchase a non-domestic food or beverage item, justification documentation will be kept on file by the District.

Vallejo School District will monitor the contract to ensure that the correct domestic food components contracted for are delivered as required by 2 CFR, Section 200.318(b) unless otherwise agreed upon between Vallejo School District and the vendor and documented.

Attachment "17"
IRAN CONTRACTING ACT OF 2010 COMPLIANCE AFFIDAVIT
TO BE SUBMITTED WITH PROPOSAL

The California Legislature adopted the Iran Contracting Act of 2010 to respond to policies of Iran in a uniform fashion (PCC § 2201(q)). The Iran Contracting Act prohibits bidders engaged in investment activities in Iran from bidding on, submitting proposals for, or entering into or renewing contracts with public entities for goods and services of one million dollars (\$1,000,000) or more (PCC § 2203(a)). A bidder who "engages in investment activities in Iran" is defined as either:

1. A bidder providing goods or services of twenty million dollars (\$20,000,000) or more in the energy sector of Iran, including provision of oil or liquefied natural gas tankers, or products used to construct or maintain pipelines used to transport oil or liquefied natural gas, for the energy sector of Iran; or
2. A bidder that is a financial institution (as that term is defined in 50 U.S.C. § 1701) that extends twenty million dollars (\$20,000,000) or more in credit to another person, for 45 days or more, if that person will use the credit to provide goods or services in the energy sector in Iran and is identified on a list created by the California Department of General Services (DGS) pursuant to PCC § 2203(b) as a person engaging in the investment activities in Iran.

The bidder shall certify that at the time of submitting a Proposal for new contract or renewal of an existing contract, the bidder is not identified on the DGS list of ineligible businesses or persons and that the bidder is not engaged in investment activities in Iran in violation of the Iran Contracting Act of 2010.

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 (PCC § 2205).

To comply with the Iran Contracting Act of 2010, the bidder shall provide its vendor or financial institution name, and City Business Tax Registration Certificate (BRTC) if available, in completing **ONE** of the options shown below.

OPTION #1: CERTIFICATION

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

Vendor Name/Financial Institution (printed) PACIFIC RIM PRODUCE	BRTC (or n/a)
By (Authorized Signature)	
Print Name and Title of Person Signing EVA HOM / VICE PRESIDENT	
Date Executed 06/20/2023	City Approval (Signature) (Print Name)

OPTION #2: EXEMPTION

Pursuant to PCC § 2203(c) and (d), a public entity may permit a bidder or 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 enter into, or renew, a contract for goods and services. If the bidder or financial institution identified below has obtained an exemption from the certification requirement under the Iran Contracting Act of 2010, the bidder or financial institution shall complete and sign below and attach documentation demonstrating the exemption approval.

Vendor Name/Financial Institution (printed)	BRTC (or n/a)
By (Authorized Signature)	
Print Name and Title of Person Signing	
Date Executed	City Approval (Signature) (Print Name)

CHINA PROHIBITION CERTIFICATION - Attachment "18"

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.

To ensure compliance with the prohibition, this certification of acknowledgement acknowledges your agreement to comply with the prohibition stated within the Consolidated Appropriations Act of 2021 (Public Law 116-260).

This certification shall be in effect for the entire term of the contract if awarded.

I/we PACIFIC RIM PRODUCE, certify that we will not manufacture or distribute raw or processed poultry products that are imported into the United States from the People's Republic of China to be sold/distributed to the Mountain View Whisman School District for use in their school meal programs and paid for by federal funds.

EVA HOM / VICE PRESIDENT

Printed Name and Title of Person Signing



06/20/2023

Signature

Date

END OF RFP

Mountain View Whisman School District Child Nutrition Services Bid List for RFP No. 2023-2024-01 Attachment 19 Include with Proposal

Vendor Name: Pacific Rim Produce																			
Item (i.e. Apples, Variety (if applicable)) Note: Please add rows to include multiple varieties for seasonal items.	Description (i.e. sliced, organic, all wrapped, etc.)	Quantity	Preferred Pack Size	Cost Plus Fixed Fee or Fixed Price	Variety Offered	Pack/Size Offered	Adjusted Quantity (if applicable)	Show math used for pack size conversion (if applicable)	Description Offered	Origin by Timeframe Offered	Manufacturer or location of manufacturer (if applicable)	Certification (if applicable)	Bid Price (Price per package less, based on lowest price during Jul or Dec 2022 for cost plus items or contracted prices for fixed items)	Pack/Size (Unit Description)	Cost Plus Fixed Fee Markup per Unit	Extended Price (Totals = cost plus fixed fee + (Bid Price - Fixed Fee - Quantity) * Fixed Fee - Fixed fee = contracted price)	Price Verification Required?	Cost plus Fixed Fee Items: Month of price offered (July 22 March 23)	Notes
Example: Apple	Standard	70	138ct Case	Cost Plus Fixed Fee	Red Delicious	138ct Case	N/A	N/A	Conventional	CA Year round	N/A	N/A	\$40	138ct Case	N/A Fixed Price	\$3,010	NO	July	
Carrots	Conventional	275	1000/2.6oz	Cost Plus Fixed Fee	carrot baby peel	100/2.6oz	N/A	N/A	Conventional	USA year round	N/A	N/A	\$22.50	100/2.6oz	\$2.50	\$6,187.50	YES	July	
	Standard	250	163 ct case	Cost Plus Fixed Fee	fuji, honeycrisp, pink lady	163ct	N/A	N/A	Conventional	USA year round	N/A	N/A	\$21.40	163ct	\$2.50	\$5,350.00	YES	July	
Orange	Naval or similar	200	136 ct case	Cost Plus Fixed Fee	navel/valencia	138ct	N/A	N/A	Conventional	USA year round	N/A	N/A	\$19.50	138ct	\$2.50	\$3,900.00	YES	July	
Pears	Seasonal	175	135/150 ct	Cost Plus Fixed Fee	danjou/bosc	135/150ct	N/A	N/A	Conventional	USA year round	N/A	N/A	\$29.90	135/150ct	\$2.50	\$5,232.50	YES	July	
Tangerine	Satsuma Bald	150	25# case	Cost Plus Fixed Fee	satsuma bald	25# case	N/A	N/A	Conventional	USA year round	N/A	N/A	\$27.50	25#	\$2.50	\$4,125.00	YES	July	
Banana Petite	Bunched	140	40# case	Cost Plus Fixed Fee	bunched petite	40#	N/A	N/A	Conventional	Ecuador	N/A	N/A	\$22.50	40#	\$2.50	\$3,150.00	YES	July	
Banana Petite	Bunched	140	40# case	Cost Plus Fixed Fee	bunched regular	40#	N/A	N/A	Conventional	Ecuador	N/A	N/A	\$22.50	40#	\$2.50	\$3,150.00	YES	July	
Apples	Seasonal	100	199 ct case	Cost Plus Fixed Fee	fuji, honeycrisp, pink lady	198ct	N/A	N/A	Conventional	USA year round	N/A	N/A	\$21.40	198ct	\$2.50	\$2,140.00	YES	July	
Pumpkin	Red or Black seasonal	100	100/120ct	Cost Plus Fixed Fee	red / black	100/120ct	N/A	N/A	Conventional	USA June-Sept	N/A	N/A	\$22.50	100/120ct	\$2.50	\$2,250.00	YES	July	
Jicama	Slick, 4"x12"	70	5#	Cost Plus Fixed Fee	sticks	5#	N/A	N/A	Conventional	Mex year round	N/A	N/A	\$19.20	5#	\$2.50	\$1,344.00	YES	July	
Cucumber	Sliced American/milb	50	36ct	Cost Plus Fixed Fee	cucumber	36ct	N/A	N/A	Conventional	USA year round	N/A	N/A	\$16.75	36ct	\$2.50	\$837.50	NO	July	
Mixed salad tossed	Organic	50	4/5# case	Cost Plus Fixed Fee	toss salad	4/5#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$16.75	4/5#	\$2.50	\$837.50	NO	July	
Yellow or White	Organic	50	80/100ct case	Cost Plus Fixed Fee	yellow/white	80/100ct	N/A	N/A	Conventional	USA June-Sept	N/A	N/A	\$22.50	80/100ct	\$2.50	\$1,125.00	NO	July	
Donut Gold Dust or similar	Organic	50	90ct loose (25#)	Cost Plus Fixed Fee	yellow/white	90ct	N/A	N/A	Conventional	USA June-Sept	N/A	N/A	\$22.50	90/100ct	\$2.50	\$1,125.00	NO	July	
Biocoll	Florettes	40	4/3# case	Cost Plus Fixed Fee	florettes	4/3#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$22.35	4/3#	\$2.50	\$894.00	NO	July	

Mountain View Whisman School District Nutrition Services Bid List for RFP No. 2023-2024-01 Attachment 19 Include with Proposal

Vendor Name: Pacific Rim Produce

Item (i.e., Apples, variety (if applicable)) (Note: Please add rows to include multiple varieties for seasonal items.)	Description (i.e., sliced, organic, etc.)	Quantity	Preferred Pack Size	Cost Plus Fixed Fee or Fixed Price	Variety Offered	Pack/Size Offered	Adjusted Quantity (if applicable)	Show math used for pack size conversion (if applicable)	Description Offered	Origin by Timeframe Offered	Manufacturer or location of manufacturer (if applicable)	Certification (if applicable)	Bid Price (Price per packsize i.e. case, based on lowest price during Jul or Dec 2022 for cost plus items or contracted price for fixed items)	Packsize (Unit Description)	Cost Plus Fixed Fee Markup per Unit	Extended Price (Totals = cost plus fixed fee = (Bid Price * Quantity) + Fixed Fee, OR fixed fee = contracted price)	Price Verification Required?	Cost plus Fixed Fee Items: Month of price offered (July 22 March '23)	Notes
Watermelon	Seedless	40	5 ct case	Cost Plus Fixed Fee	whole	5ct	N/A	N/A	Conventional	USA May-Sept	N/A	N/A	\$ 33.00	5ct	\$ 2.50	\$ 1,320.00	NO	July	organic
Tomato	Grape Red, Cherry or similar	40	12ct	Cost Plus Fixed Fee	pints	12ct	N/A	N/A	Conventional	USA May-Sept	N/A	N/A	\$ 17.50	12ct	\$ 2.50	\$ 700.00	NO	July	organic
Cucumber, English	Seasonal	30	12ct	Cost Plus Fixed Fee	whole	12ct	N/A	N/A	Conventional	USA May-Sept	N/A	N/A	\$ 12.00	12ct	\$ 2.50	\$ 360.00	NO	July	organic
Apple	Seasonal	25	138 ct case	Cost Plus Fixed Fee	whole	138ct	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 22.40	138ct	\$ 2.50	\$ 560.00	NO	July	organic
Mandarin	Gold Nugget or similar	25	25# case	Cost Plus Fixed Fee	whole	25#	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 27.00	25#	\$ 2.50	\$ 675.00	NO	July	organic
Mandarin	Murcott or similar	25	25# case	Cost Plus Fixed Fee	whole	25#	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 27.00	25#	\$ 2.50	\$ 675.00	NO	July	organic
Melon, Cantaloupe	Seasonal	25	12 ct case	Cost Plus Fixed Fee	whole	12ct	N/A	N/A	Conventional	USA May-Sept	N/A	N/A	\$ 18.50	12ct	\$ 2.50	\$ 462.50	NO	July	organic
Romaine	Chopped, bagged	25	62# bags	Cost Plus Fixed Fee	chopped	6/2#	N/A	N/A	Conventional	Mex year	N/A	N/A	\$ 20.65	6/2#	\$ 2.50	\$ 516.25	NO	July	organic
Tomatoes	Roma or similar	25	25# case	Cost Plus Fixed Fee	round	25#	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 22.50	25lb	\$ 2.50	\$ 562.50	NO	July	organic
Tangerine	Blue Jay or seasonal	20	25# case	Cost Plus Fixed Fee	whole	25#	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 27.00	25lb	\$ 2.50	\$ 540.00	NO	July	organic
Fajita mix	Red, green bell & onion	15	5#	Cost Plus Fixed Fee	Red, green bell & onion	5#	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 18.00	5lb	\$ 2.50	\$ 270.00	NO	July	organic
Cabbage	Green or similar	10	45# case	Cost Plus Fixed Fee	green whole	45#	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 21.50	45#	\$ 2.50	\$ 215.00	NO	July	organic
Egg, Ex Large loose	White/Color d	10	15/dz	Cost Plus Fixed Fee	white	15/dz	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 35.75	15/dz	\$ 2.50	\$ 357.50	NO	July	organic
Lemon	Meyer or similar	10	25# case	Cost Plus Fixed Fee	meyer	25#	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 71.00	25#	\$ 2.50	\$ 710.00	NO	July	organic
Lettuce	Green leaf crown	10	10#	Cost Plus Fixed Fee	leaf filets	10#	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 23.45	10#	\$ 2.50	\$ 234.50	NO	July	organic
Melon Honeydew	Seasonal	10	5 ct case	Cost Plus Fixed Fee	whole	5ct	N/A	N/A	Conventional	USA May-Sept	N/A	N/A	\$ 17.50	5ct	\$ 2.50	\$ 175.00	NO	July	organic
Onions	Yellow or similar	10	25# case	Cost Plus Fixed Fee	yellow	25#	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 18.50	25#	\$ 2.50	\$ 185.00	NO	July	organic
Potato	Baking	10	100 ct	Cost Plus Fixed Fee	baking	100ct	N/A	N/A	Conventional	USA year	N/A	N/A	\$ 28.00	100ct	\$ 2.50	\$ 280.00	NO	July	organic

Mountain View Whisman School District Child Nutrition Services Bid List for RFP No. 2023-2024-01 Attachment 19 Include with Proposal

Vendor Name: Pacific Rim Produce

Item (i.e., Apples, Varying (if applicable)) Note: Please add rows to include multiple varieties for seasonal items.	Description (i.e., sliced, organic, (W-individual Standard or Varying at Volume Specified)	Quantity	Preferred Pack Size	Cost Plus Fixed Fee or Fixed Price	Variety Offered	Pack/Size Offered	Adjusted Quantity (if applicable)	Show math used for pack size conversion (if applicable)	Description Offered	Origin by Timeline Offered	Manufacturer or location of manufacturer (if applicable)	Certification (if applicable)	Bid Price (Price per package i.e. case, based on lowest price during Jul or Dec 2022 for cost plus items or price for fixed items)	Pack/Size (Unit Description)	Cost Plus Fixed Fee Markup per Unit	Extended Price (Totals = cost plus fixed fee = (Bid Price * Quantity) + Fixed Fee, OR fixed fee = contracted price)	Price Verification Required?	Cost plus Fixed Fee Items: Month of price offered (July 22 March 23)	Notes
Spring mix	Organic	10	3# case	Cost Plus Fixed Fee	loose	3#	N/A	N/A	Organic	USA year round	N/A	N/A	\$ 12.25	3#	\$ 2.50	\$ 122.50	NO	July	Organic
Stromberry	Organic	10	8/1# Christmas	Cost Plus Fixed Fee	red	8/1#	N/A	N/A	Conventional	USA May-Sept	N/A	N/A	\$ 15.50	8/1#	\$ 2.50	\$ 155.00	NO	July	\$21.75
Bell Pepper	Green or similar	5	10#	Cost Plus Fixed Fee	green whole	10#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 12.00	10#	\$ 2.50	\$ 60.00	NO	July	Organic
Bok Choy	Seasonal	5	35# case	Cost Plus Fixed Fee	whole	35#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 25.50	35#	\$ 2.50	\$ 127.50	NO	July	Organic
Cabbage, Green shredded	Bagged/Clear net	5	4/5# case	Cost Plus Fixed Fee	shred	4/5#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 17.25	4/5#	\$ 2.50	\$ 86.25	NO	July	
Carrots, shredded	Bagged/Clear net	5	5#	Cost Plus Fixed Fee	shred	5#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 6.05	5#	\$ 2.50	\$ 30.25	NO	July	Organic
Cauliflower, florets	White or colored	5	12 ct case	Cost Plus Fixed Fee	white	12ct	N/A	N/A	Conventional	USA May-Sept	N/A	N/A	\$ 18.50	12ct	\$ 2.50	\$ 92.50	NO	July	\$33.00
Cauliflower	White or colored	5	4/3# case	Cost Plus Fixed Fee	white bagged	4/3#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 28.25	4/3#	\$ 2.50	\$ 141.25	NO	July	
Celery	Bunches	5	30ct case	Cost Plus Fixed Fee	bunch	30ct	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 24.50	30ct	\$ 2.50	\$ 122.50	NO	July	Organic
Coleslaw, Mix	Bagged/Clear net	5	4/5# case	Cost Plus Fixed Fee	bagged	4/5#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 17.25	4/5#	\$ 2.50	\$ 86.25	NO	July	
Onions	Purple or similar	5	25# case	Cost Plus Fixed Fee	red	25#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 17.75	25#	\$ 2.50	\$ 88.75	NO	July	\$32.75
Puoi	Seasonal	5	100/140 ct	Cost Plus Fixed Fee	red	100/140ct	N/A	N/A	Conventional	USA June-Sept	N/A	N/A	\$ 22.50	100/140ct	\$ 2.50	\$ 112.50	NO	July	\$42.00
Potato	Purple, Red, similar	5	10# case	Cost Plus Fixed Fee	red	10#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 13.50	10#	\$ 2.50	\$ 67.50	NO	July	Organic
Spinach	Seasonal	5	10# case	Cost Plus Fixed Fee	washed	10#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 16.50	10#	\$ 2.50	\$ 82.50	NO	July	\$18.50
Mushroom, Medium	Any	2	10# case	Cost Plus Fixed Fee	white	10#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 27.75	1#	\$ 2.50	\$ 55.50	NO	July	\$32.75
Carrots	Mixed Colors or similar	1	24 bunch case	Cost Plus Fixed Fee	rainbow	24ct	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 32.00	24ct	\$ 2.50	\$ 32.00	NO	July	\$52.00
Garlic	Fresh Green or similar	1	24 bunch	Cost Plus Fixed Fee	green garlic	24ct	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 120.00	24ct	\$ 2.50	\$ 120.00	NO	July	\$146.00
Herbs	Chantre	1	38# case	Cost Plus Fixed Fee	bunch	38#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 21.75	38#	\$ 2.50	\$ 21.75	NO	July	Organic

Mountain View Whisman School District Child Nutrition Services Bid List for RFP No. 2023-2024-01 Attachment 19 Include with Proposal

Vendor Name: Pacific Rim Produce

Item (i.e. Apples, Varies (if applicable)) Note: Please add rows to include multiple varieties for seasonal items.	Seasonal or Standard or Varying if Accepted if Specified	Description (i.e. sliced, organic, pre-washed, at-volume, etc.)	Quantity	Preferred Pack/Size	Cost Plus Fixed Fee or Fixed Price	Variety Offered	Pack/Size Offered	Adjusted Quantity (if applicable)	Show math used for pack size conversion (if applicable)	Description Offered	Origin by Timeframe Offered	Manufacturer & location of manufacturer (if applicable)	Certifications (if applicable)	Bid Price (Price per package/size, based on lowest price during Jul or Dec 2022 for cost plus items or contracted price for fixed items)	Pack/Size (Unit Description)	Cost Plus Fixed Fee Markup per Unit	Extended Price (Totals = cost plus fixed fee = (Bid Price * Quantity) + Fixed Fee - OR fixed fee = contracted price)	Price Verification Required?	Cost plus Fixed Fee Items: Month of price offered (July 22 March 23)	Notes
Herbs	Parsley	Organic	1	15 bunch case	Cost Plus Fixed Fee	bunch	15ct	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 11.25	15ct	\$ 2.50	\$ 11.25	NO	July	organic \$12.50
Jalapeno	Chili	Organic	1	38# case	Cost Plus Fixed Fee	Jalapeno green	38#	N/A	N/A	Conventional	USA year round	N/A	N/A	\$ 35.00	38#	\$ 2.50	\$ 35.00	NO	July	organic
Kale	Seasonal chopped	Organic	1	24 bunch case	Cost Plus Fixed Fee	bunch green	24ct	N/A	N/A	Conventional	USA May-Sept	N/A	N/A	\$ 19.75	24ct	\$ 2.50	\$ 19.75	NO	July	organic \$40.00
Kiwi	Green or similar	Organic	1	20# case	Cost Plus Fixed Fee	green	20#	N/A	N/A	Conventional	USA May-Sept	N/A	N/A	\$ 43.00	20#	\$ 2.50	\$ 43.00	NO	July	
Lettuce	Iceberg Chile	Organic	1	24 ct case	Cost Plus Fixed Fee	cello	24ct	N/A	N/A	Organic	USA May-Sept	N/A	N/A	\$ 22.95	24ct	\$ 2.50	\$ 22.95	NO	July	organic
Onions	Green	Organic	1	48d case	Cost Plus Fixed Fee	green	48ct	N/A	N/A	Conventional	USA May-Sept	N/A	N/A	\$ 13.50	24ct	\$ 2.50	\$ 13.50	NO	July	organic \$35.00
Squash	Yellow or Green	Organic	1	10# case	Cost Plus Fixed Fee	yellow/green	10#	N/A	N/A	Conventional	USA May-Sept	N/A	N/A	\$ 11.50	10#	\$ 2.50	\$ 11.50	NO	July	organic \$26.95



STATEMENT OF PRICING

And payment terms

Pacific Rim Produce payment terms are 30 days, and the attached itemized Bid is the pricing.

Pacific Rim Produce

1950 North Loop Rd.
Alameda, CA 94502 USA
O 510/832-8839 F: 510/865-1810
www.pacificrimproduce.com



Business Hours/Will Call: 1:00 am to 10:30 am Weekdays
5:00 am to 10:00 am Saturdays
Office Hours: 10:00 pm to 5:00 pm Weekdays
Organic Certification #01000454
Food Safety Certified GFSI & HACCP
We Accept Visa, MasterCard, Discover and Debit Cards

Ship To:

Xxxxxxxx Middle School

USA

Invoice Date: 07/22/22

Invoice: 61835

Route: 004

Customer: Mxxxx

Purchase Order #: ONLINE

Terms: Net 14 Days

Quantity		Unit	Item #	Item Description Comments	Pack Size	COO	Unit Price	Ext. Price
SHIPPED	ORDERED							
1	1	CS	CARBP10026	Carrot, Baby Peeled Cello 100/2.6oz GRIMMWAY	100/2.6OZ	USA	22.50	22.50
1	1	CS	CUCCOIN1002	Cucumber, Coins 100x2oz DELTA	100/2OZ	USA	56.25	56.25
2	2	CS	AG163	Apple, Gala 163ct SUPERFRESH	1/163CT	USA	21.40	42.80
0	1	CS	ARD1630	Apple, Red Delicious Organic 163ct NOT AVAILABLE	1/163CT	USA	0.00	0.00
2	2	CS	O138N	Orange, Navel 138ct Organic HOMEGROWN	1/138	USA	35.50	71.00
2	2	CS	TANM	Tangerine, Satsuma Organic 25# HOMEGROWN	1/25#	USA	19.50	39.00
1	1	CS	BANPE	Banana, Petite 40# DOLE	1/40#	ECU	22.50	22.50
1	1	CS	PR150	Pear, Bosc Organic 135/150ct HOMEGROWN	1/150 CT	USA	45.90	45.90
1	1	CS	BANPE	Banana, Petite 40# CHIQUITA	1/40#	ECU	22.50	22.50
2	2	CS	AG1250	Apple, Gala Organic 163ct SUBSTITUTE / FARM: HOMEGROWN	1/125CT	USA	39.40	78.80
1	1	CS	PLB	Plum, Red/Black Organic 100-140ct HOMEGROWN	1/100CT	USA	70.00	70.00
2	2	BAG	JICST	Jicama, Stick 4" x 1/2" - 5#	1/5#	USA	19.20	38.40
1	1	CS	SALT	Salad, Toss - 4/5# FRESH EXPRESS	4/5#	USA	20.50	20.50

Total Qty Shipped: 18.00

(Continued)

Received By: _____

Delivered By: _____

CUSTOMER SIGNATURE

*ALL MERCHANDISE IS PURCHASED 'AS IS' UPON BUYER'S OWN INSPECTION. ALL CLAIMS OR CREDIT ADJUSTMENTS MUST BE MADE WITHIN 24 HOURS. ALL RETURNED MERCHANDISE MUST BE IN ITS ORIGINAL BOX, 30% RESTOCKING FEE FOR ALL RETURNS. **\$25.00 FEE FOR ALL RETURNED CHECKS. THE PERISHABLE AGRICULTURAL COMMODITIES LISTED ON THIS INVOICE ARE SOLD SUBJECT TO THE STATUTORY TRUST AUTHORIZED BY SECTION 5(C) OF THE PACA, 1930 (7 U.S.C. 499E(C)). THE SELLER OF THESE COMMODITIES RETAINS A TRUST CLAIM OVER THESE COMMODITIES ALL INVENTORIES OF FOOD OR OTHER PRODUCTS DERIVED FROM THESE COMMODITIES, AND ANY RECEIVABLE OF PROCEEDS FROM THE SALE OF THESE COMMODITIES UNTIL FULL PAYMENT IS RECEIVED PAYMENT TERMS ARE NET 10 DAYS OR CASH. ANY PAST DUE BALANCES ARE SUBJECT TO LATE CHARGES. THE UNPAID BALANCE REMAINING TEN DAYS AFTER THE INVOICE DATE IS SUBJECT TO A LATE CHARGE OF 1.8% PER MONTH FINANCE CHARGE WHICH IS AN ANNUAL PERCENTAGE RATE OF 19.2%. BUYER AGREES TO PAY A LATE CHARGE PLUS ALL COSTS OF COLLECTION INCLUDING ATTORNEY FEES AND COURT FEES.

Pacific Rim Produce

1950 North Loop Rd.
 Alameda, CA 94502 USA
 O: 510/832-8839 F: 510/865-1810
 www.pacificrimproduce.com



Business Hours/Will Call: 1:00 am to 10:30 am Weekdays
 5:00 am to 10:00 am Saturdays
 Office Hours: 10:00 pm to 5:00 pm Weekdays
 Organic Certification #01000454
 Food Safety Certified GFSI & HACCP
 We Accept Visa, MasterCard, Discover and Debit Cards

Ship To:

Xxxxxxxx Middle School

Invoice Date: 07/22/22

Invoice: 61835

Route: 004

Customer: Mxxxx

Purchase Order #: ONLINE

Terms: Net 14 Days

USA


Quantity		Unit	Item #	Item Description Comments	Pack Size	COO	Unit Price	Ext. Price
SHIPPED	ORDERED							
<p>Total Qty Shipped: 18</p> <p style="text-align: right;"> NonTaxable 530.15 Taxable 0.00 Tax 0.00 Balance 530.15 </p>								

Received By: _____

Delivered By: _____

CUSTOMER SIGNATURE

*ALL MERCHANDISE IS PURCHASED 'AS IS' UPON BUYER'S OWN INSPECTION. ALL CLAIMS OR CREDIT ADJUSTMENTS MUST BE MADE WITHIN 24 HOURS. ALL RETURNED MERCHANDISE MUST BE IN ITS ORIGINAL BOX, 30% RESTOCKING FEE FOR ALL RETURNS. **\$25.00 FEE FOR ALL RETURNED CHECKS. THE PERISHABLE AGRICULTURAL COMMODITIES LISTED ON THIS INVOICE ARE SOLD SUBJECT TO THE STATUTORY TRUST AUTHORIZED BY SECTION 5(C) OF THE PACA, 1930 (7 U.S.C. 499E(C)). THE SELLER OF THESE COMMODITIES RETAINS A TRUST CLAIM OVER THESE COMMODITIES ALL INVENTORIES OF FOOD OR OTHER PRODUCTS DERIVED FROM THESE COMMODITIES, AND ANY RECEIVABLE OF PROCEEDS FROM THE SALE OF THESE COMMODITIES UNTIL FULL PAYMENT IS RECEIVED PAYMENT TERMS ARE NET 10 DAYS OR CASH. ANY PAST DUE BALANCES ARE SUBJECT TO LATE CHARGES. THE UNPAID BALANCE REMAINING TEN DAYS AFTER THE INVOICE DATE IS SUBJECT TO A LATE CHARGE OF 1.6% PER MONTH FINANCE CHARGE WHICH IS AN ANNUAL PERCENTAGE RATE OF 19.2%. BUYER AGREES TO PAY A LATE CHARGE PLUS ALL COSTS OF COLLECTION INCLUDING ATTORNEY FEES AND COURT FEES.

	<p>HACCP Plan</p> <p><i>Wholesale Fruits, Vegetables, Dairy, and Eggs</i></p>	<p>REVIEWED 1/1/23 REVIEWED 2/1/21 UPDATED 11/5/19</p>
---	---	--

Scope of HACCP Plan

The purpose of this food safety program is to identify and control, prevent and eliminate food safety hazards.

The HACCP Team have identified the Scope of this study as being:

From the intake of product to the arrival of the finished product at the customers, taking into account all possible Microbiological, Chemical, Physical hazards or Allergens which could occur during this process.

The HACCP Team will ensure that all working practices adhere to all current food safety legislation.

The HACCP team have determined to address the potential of Microbiological, Chemical, Physical and Allergen contamination through the process of Intake, Handling, Storage, Quality Control and Distribution of product from intake to delivery of the product to the customers.

The HACCP team will also take into consideration all potential hazards from the Country of Origin of all sourced products.

Although temperature control has an important part to play to ensure product quality, it has been determined by The HACCP Team that a deviation in the temperature regime within the facility will at present not compromise product safety and has not deemed this a potential risk. However this will be reviewed in light of any future developments.

The HACCP study takes into consideration that the company operates prerequisite programs, which include:

- Good Manufacturing Practice
- Quality Management Systems
- Preventative Maintenance
- Personnel and Training
- Process Control
- Supplier Quality Assurance

VALIDATED BY: 





POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: 

POSITION: Managing Director

DATE: 8/1/17

	<p style="text-align: center;">HACCP Plan</p> <p style="text-align: center;"><i>Wholesale Fruits, Vegetables, Dairy, and Eggs</i></p>	<p style="text-align: right;">  REVIEWED 1/1/23  REVIEWED 2/1/21  UPDATED 11/5/19 </p>
---	---	---

During the formulation of the HACCP study, the team will review the various codes of practice and food regulations and will take the following food safety legislation and Codes of Practice into consideration throughout the study.

VALIDATED BY: 


POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: 

POSITION: Managing Director

DATE: 8/1/17

	<p>HACCP Plan</p> <p><i>Wholesale Fruits, Vegetables, Dairy, and Eggs</i></p>	<p>REVIEWED 1/1/23 REVIEWED 2/1/21 UPDATED 11/5/19</p>
---	---	--

HACCP Team

Name	Position	Qualifications / Experience
Eva Hom	HACCP Team Leader	experience since 1996
John Wong	Managing Director	experience since 1996
Milly Hom	Managing Director	experience since 1996

VALIDATED BY: 

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: 

POSITION: Managing Director

DATE: 8/1/17



HACCP Plan

Wholesale Fruits, Vegetables, Dairy, and Eggs

REVIEWED 1/1/23
 REVIEWED 2/1/21
 SA UPDATED 11/5/19

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 Program (PRP)	Practices and procedures forming the basis of preventable actions: <ul style="list-style-type: none"> • Receiving, Storage & Transport (e.g. procedure for receipt, approved supplier program etc.) • Cleaning • Pest control • Staff training & Personnel • Product Identification, Traceability & Recall • Premises (buildings & site)
Risk Analysis Table	A tabulated record of all Hazards that affect or have the potential to affect the safety of the products under analysis. The significance of a hazard is rated as low, medium or high and control measures for each hazard are stated.
HACCP Table	Hazards identified in the risk analysis table as being of medium or high 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.
Sev	Severity: the consequences of the Hazard occurring H – High – Life Threatening or causing severe illness / injury M- Medium – Moderate illness/injury not life threatening L- Low- Mild illness/injury, not life threatening
Lik	Likelihood: the likelihood of the hazard occurring H- High – Likely to occur often M- Medium – May occur sometimes L – Low – Unlikely to occur
Sig	Significance. The consequences of the hazard occurring when both the severity and likelihood are high, the significance is high.

VALIDATED BY:



POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY:

POSITION: Team Leader

DATE: 8/1/17

	<p>HACCP Plan</p> <p>Wholesale Fruits, Vegetables, Dairy, and Eggs</p>	
---	--	---

Methodology

The flow chart has been designed so that each step has been allocated a number. All steps that are repeated throughout the process have been allocated the same number to save repetition in the risk analysis table.

The method used to establish CCP's within this HACCP plan has been based on the significance of each hazard as determined by the risk analysis table.

Hazards which can be controlled, Prevented or eliminated by the application of Per-Requisite Program are not included in the HACCP table. Therefore these hazards have been identified in the risk analysis and have not been carried forward to the HACCP table as CCP's.

All other hazards not controlled by PRP and defined as highly significant within the Risk Analysis Table have been carried over to the HACCP table as a CCP. These hazards are all monitored and a record of that activity maintained.

Hazards defined as less than significant within the Risk Analysis Table are not carried over to the HACCP Table and may not be monitored or a record maintained.

TOTAL RISK = LIKELIHOOD x SEVERITY


Likelihood	Severity
1 = Improbable event – once every five years	1 = Negligible – no impact or not detectable
2 = Remote possibility – once every year	2 = Marginal – only internal company target levels affected
3 = Occasional event – once per month	3 = Significant – Impact on critical limits
4 = Probable event – once per week	4 = Major – Impact on customers (may not be the public)
5 = Frequent event – once per day	5 = Critical – public health risk / public product recall

Likelihood	Severity				
	1	2	3	4	5
1	1	2	3	4	5
2	2	4	6	8	10
3	3	6	9	12	15
4	4	8	12	16	20
5	5	10	15	20	25

VALIDATED BY: 



POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: 

POSITION: Managing Director

DATE: 8/1/17

	<p>HACCP Plan</p> <p><i>Wholesale Fruits, Vegetables, Dairy, and Eggs</i></p>	 <p>REVIEWED 1/1/23 REVIEWED 2/1/21 UPDATED 11/5/19</p>
---	---	--

Product Identification, Intended Use and Process

Fruits, Vegetables and Salads are a convenience food and can be eaten without further processing, or can be used by the consumer as a cooking ingredient.

The product is received into the facility in pre-packed at source or in loose format. They are all suitable for all consumer groups.

The products are received into the facility and the goods in checks are carried out. Inspections confirm the following:

- Approved supplier – confirmation
- Variety
- Weight
- Defects
- Quality of packaging

VALIDATED BY: 


POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: 

POSITION: Managing Director

DATE: 8/1/17

	<p>HACCP Plan</p> <p><i>Wholesale Fruits, Vegetables, Dairy, and Eggs</i></p>	<p>REVIEWED 1/1/23 REVIEWED 2/1/21 UPDATED 11/5/19</p>
---	---	--

Introduction to HACCP

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 programme, and was developed by the Pillsbury Company, NASA and the United States Army laboratories, to ensure the Microbiological safety of the astronauts' food.

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
- Facilitates regulatory inspection/external audits
- Demonstrates Management commitment

VALIDATED BY: 

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: 

POSITION: Managing Director

DATE: 8/1/17



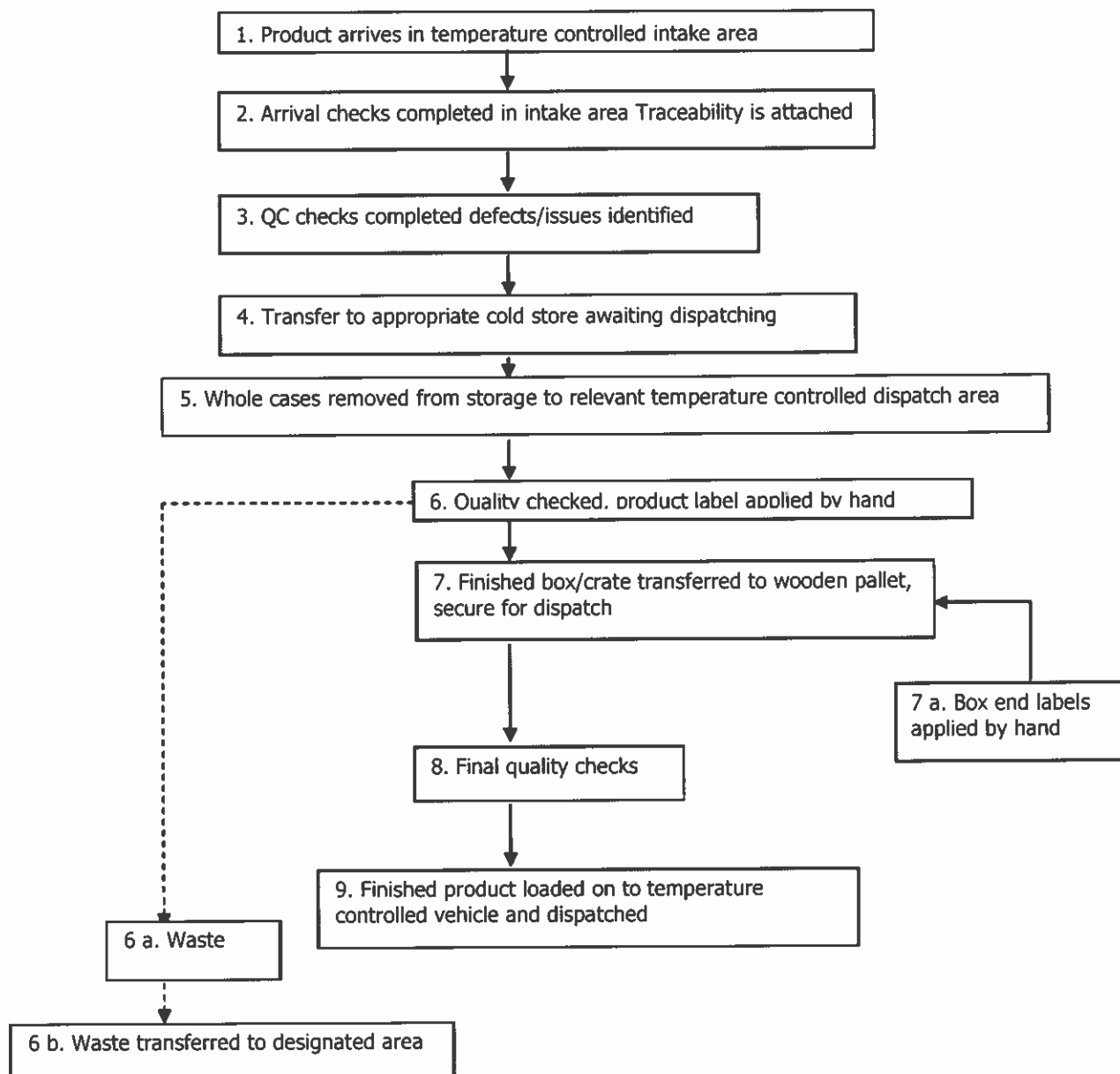
HACCP Plan

Wholesale Fruits, Vegetables, Dairy, and Eggs

REVIEWED 1/1/23
REVIEWED 2/1/21
UPDATED 11/5/19

Flow Diagram

Product sold as whole loose cases or products pre-packed/labelled at source of origin



VALIDATED BY: *[Signature]*

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: *Milly Horn*

POSITION: Managing Director

DATE: 8/1/17



HACCP Plan
Wholesale Fruits,
Vegetables, Dairy, and Eggs

REVIEWED 1/1/23
 REVIEWED 2/1/21
 QA updated 11/5/19

Hazard Analysis

Process Step	Potential Hazard	Sev	Lik	Sig*	Reasons fro significance	CCP	Control Measures
1. Product arrives in temperature controlled intake area.	Microbiological contamination during process at the source of origin	4	1	4	Contaminated Product could affect consumer	NO	HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Microbiological contamination.
1. Product arrives in temperature controlled intake area.	Chemical Contamination by pesticides at source of origin.	5	1	5	Contaminated Product could affect consumer	NO	Chemical/pesticide used at source in conjunction with local regulations.
1. Product arrives in temperature controlled intake area.	Physical Contamination from - External contamination from rain water, bird droppings, vermin/rodents and flying insects during unloading process. - Glass contamination from internal light sources. - Pests/rodents and or flying insects due to poor hygiene/debris build up - Physical risks from straps/thermocouples/staples/foreign bodies found on pallets on intake.	5	1	5	Contaminated Product could affect consumer	NO	<ul style="list-style-type: none"> - Prerequisite program in place to control all named hazards, include: Daily hygiene schedules and cleaning program, glass policy and daily audits. - External and Internal Pest control program in intake areas. - All light fittings covered. - HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Microbiological contamination. - Quality Intake Inspectors to identify foreign body contamination on arrival.

VALIDATED BY: *SK*

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: *Milly Storm*

POSITION: Managing Director

DATE: 8/1/17



HACCP Plan Wholesale Fruits, Vegetables, Dairy, and Eggs

REVIEWED 11/1/23
 REVIEWED 2/1/21
 UPDATED 11/5/19

<p>1. Product arrives in temperature controlled intake area.</p>	<p>Allergen contamination from: cross-contact from a different product, poor storage and raw material handling, airborne dust, human error or accidental misfortune</p>	5	1	5	Contaminated Product could affect consumer	NO	<p>-Prerequisite program in place to control all named allergen hazards, HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential cross contamination.</p>
<p>2. Arrival checks complete & traceability attached</p>	<p>Physical Contamination from Quality Inspectors - Foreign Bodies found within product and /or packaging from source of origin or during transportation.</p>	5	1	5	Contaminated Product could affect consumer	NO	<p>- Quality Control Inspectors trained in Food safety/hygiene program with records of training maintained and held on personnel files. - All products inspected on intake as per procedure. Any foreign body contamination identified escalated to Management, Technical manager and Grower, positive release system in place and adhered to by</p>
<p>3. Intake checks completed by Quality Inspector</p>	<p>Physical Contamination from Quality Inspectors - Foreign Bodies found within product and /or packaging from source of origin or during transportation.</p>	5	1	5	Contaminated Product could affect consumer	NO	<p>all Quality Control Inspectors trained in Food safety/hygiene program with records of training maintained and held on personnel files. - All products inspected on intake as per procedure. Any foreign body contamination identified escalated to Management, Technical manager and Grower, positive release system in place and adhered to by all Quality teams.</p>
<p>4. Transfer to cold store awaiting dispatching</p>	<p>Physical Contamination from Quality Inspectors & Warehouse operative - Foreign Bodies found within product and /or packaging from source of origin or during transportation.</p>	5	1	5	Contaminated Product could affect consumer	NO	<p>- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning program, Glass policy, Pest control program in intake areas maintained by external contractor, - Staff awareness/training program in place with records of training retained/ filed.</p>
<p>5. Whole cases removed from temperature controlled storage to relevant dispatch area</p>	<p>Physical Contamination from Warehouse operative - Glass contamination from internal light</p>	5	1	5	Contaminated Product could affect consumer	NO	<p>- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning programmes, Glass policy, Pest control program in intake areas.</p>

VALIDATED BY:

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY:

POSITION: Managing Director

DATE: 8/1/17



HACCP Plan Wholesale Fruits, Vegetables, Dairy, and Eggs

REVIEWED 1/1/23
 REVIEWED 2/1/21
 UPDATED 11/5/19

5. Whole cases removed from temperature controlled storage to relevant dispatch area	<ul style="list-style-type: none"> - Pests/rodents and or Flying insects due to poor hygiene/debris build up. 	5	1	5	Contaminated Product could affect consumer	NO	maintained by external contractor, - Staff awareness/training program in place with records of training retained/ filed.
6. Quality checked, product label applied by hand.	<ul style="list-style-type: none"> - Microbiological Contamination from - Microbiological growth due to breakdown of refrigeration unit - Contamination from allergens housed in refrigeration unit 	5	1	5	Contaminated Product could affect consumer	NO	<ul style="list-style-type: none"> - Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning program, Glass policy, Pest control program in intake areas maintained by external contractor, - Staff awareness/training program in place with records of training retained/ filed.
6. Quality checked, product label applied by hand.	<ul style="list-style-type: none"> - Physical Contamination from Warehouse operative, Quality inspectors - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up 	5	1	5	Contaminated Product could affect consumer	NO	<ul style="list-style-type: none"> - All staff trained in correct substance control/usage.
6a. Waste removed	<ul style="list-style-type: none"> - Chemical Contamination from machine oils or lubricates or cleaning chemicals - Physical Contamination from Warehouse operative, Quality inspectors - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up 	5	1	5	Contaminated Product could affect consumer	NO	<ul style="list-style-type: none"> - Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning program, Glass policy, Pest control program in intake areas maintained by external contractor, - Staff awareness/training program in place with records of training retained/ filed.

VALIDATED BY:

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: *Willy Horn*

POSITION: Managing Director

DATE: 8/1/17



HACCP Plan
Wholesale Fruits,
Vegetables, Dairy, and Eggs

 REVIEWED 1/1/23
 REVIEWED 2/1/21
 UPDATED 11/5/19

7. Box/crate transferred on to wooden pallet	Physical Contamination from Warehouse - Physical contamination from Warehouse operative - Pests/rodents and or Flying insects due to poor hygiene/debris build up	3	1	3	Contaminated Product could affect consumer	NO	- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.
7 a. Box ends applied	Physical Contamination from personnel Foreign body/Dust contamination from production environment	3	1	3	Contaminated Product could affect consumer	NO	- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.
7 b. Waste transferred to designated area	Physical Contamination from Warehouse operative - Physical contamination from Warehouse operative - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	5	1	5	Contaminated product entering production could affect product	NO	- Prerequisites in place to control named hazards include: Daily hygiene schedules and cleaning program, Glass policy, Pest control program intake areas maintained by external contractor, - Staff awareness/training program in place with records of training retained/ filed.
8. Finished product QC Checks	Physical Contamination from Warehouse operative - Physical contamination from Warehouse operative - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	3	1	3	Contaminated Product could affect consumer	NO	- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.
9. Finished product loaded on to temperature controlled vehicle and dispatched.	Physical Contamination from - External contamination from bird droppings	3	1	3	Contaminated Product could affect consumer	NO	- All bay doors fitted with curtains/cushions to prevent external contamination.
9. Finished product loaded on to temperature	Microbiological / Physical / Chemical / allergen Contamination from	3	1	3	Contaminated Product could	NO	- Hygiene program in place, trailers cleaned and sanitized at weekly intervals by external contractor,

VALIDATED BY: 

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: *Molly Horn*

POSITION: Managing Director

DATE: 8/1/17



HACCP Plan
Wholesale Fruits,
Vegetables, Dairy, and Eggs


 REVIEWED 1/1/23
 REVIEWED 2/1/21
 SAUPDATED 11/5/19

controlled vehicle and dispatched.	- Cross Contamination or Taint of finished product due to poor trailer hygiene.				affect consumer	records retained - Trailer hygiene monitored during dispatch procedures
9. Finished product loaded on to temperature controlled vehicle and dispatched.	Microbiological Contamination from - Microbiological growth due to breakdown of refrigeration unit on truck	3	1	3	Contaminated Product could affect consumer	- Prerequisites in place to control named hazards include; Procedures for maintenance, refrigeration breakdown procedure
9. Finished product loaded on to temperature controlled vehicle and dispatched.	Allergen contamination from: - broken cases of allergen product during dispatch	4	1	4	Contaminated Product could affect consumer	- Prerequisites in place to control named hazards include; Procedures for maintenance, refrigeration breakdown procedure

VALIDATED BY:  POSITION: Team Leader DATE: 8/1/17

VALIDATED BY: *Willy Horn* POSITION: Managing Director DATE: 8/1/17



HACCP Plan

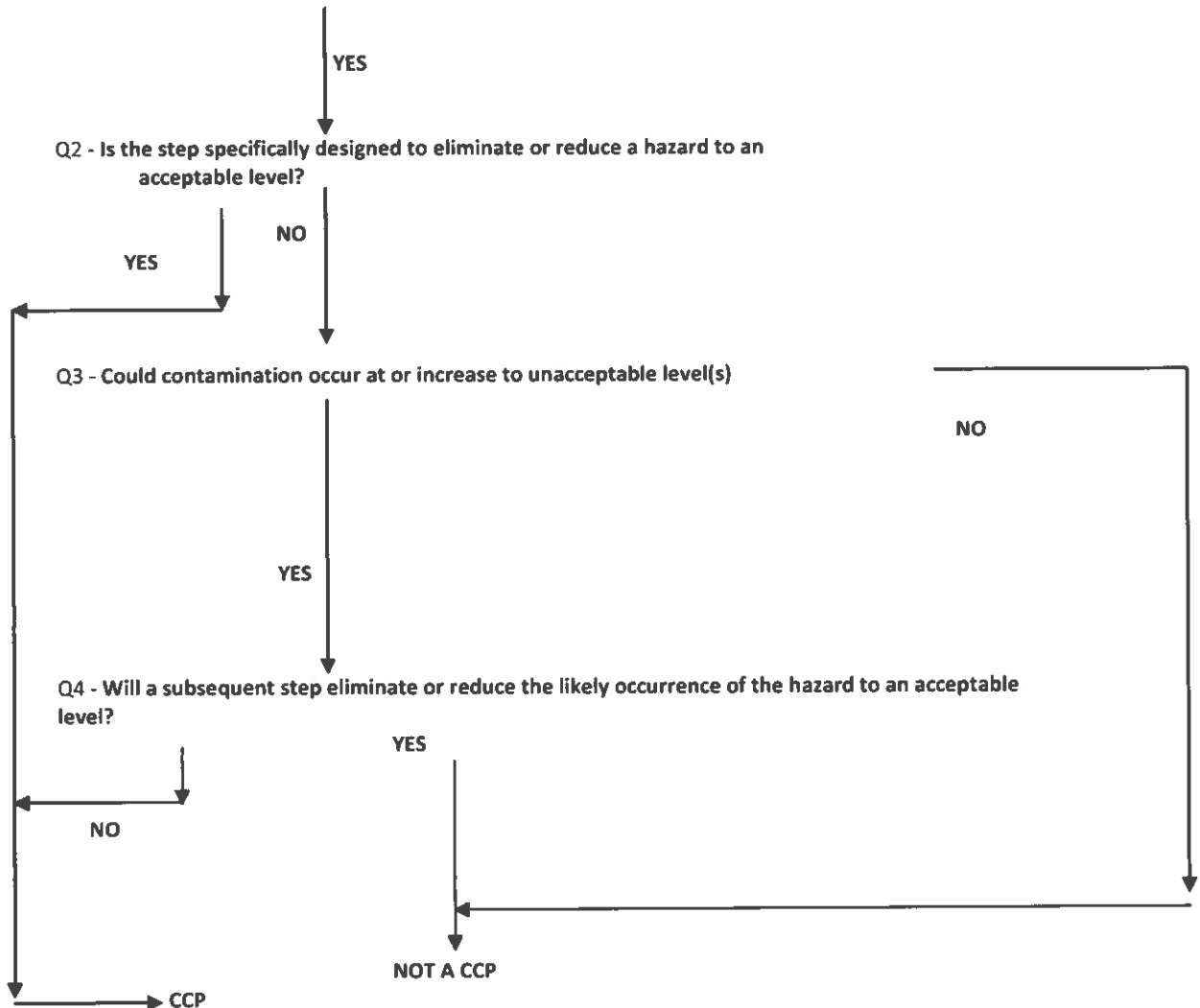
Wholesale Fruits, Vegetables, Dairy, and Eggs

REVIEWED 1/1/23
REVIEWED 2/1/21
UPDATED 11/5/19

CCP Decision Tree

The CCP decision tree is as follows:

Q1 - Do control measure(s) exist for the identified hazard?



CCP Determination: A CCP is 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. The information collated during the hazard analysis allows for the identification of CCP's. To assist in the decision making process of determining CCP's a CCP decision tree was used.

VALIDATED BY: *[Signature]*

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: *Milly Horn*

POSITION: Managing Director

DATE: 8/1/17



HACCP Plan
Wholesale Fruits,
Vegetables, Dairy, and Eggs

REVIEWED 1/1/23
 REVIEWED 2/1/21
 Updated 11/5/19

Process Step	Potential Hazard	Q1	Q2	Q3	Q4	CCP (Y/N)	Control Measures
1. Product arrives in temperature controlled intake area.	Microbiological contamination during process at the source of origin	YES	NO	NO	N/A	NO	HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Microbiological contamination.
1. Product arrives in temperature controlled intake area.	Chemical Contamination by pesticides at source of origin.	YES	NO	NO	N/A	NO	Chemical/pesticide used at source in conjunction with local regulations in place. On a volunteer basis, USDA comes by bi-monthly to check quality and run pesticide testing.
1. Product arrives in temperature controlled intake area.	Physical Contamination from <ul style="list-style-type: none"> - External contamination from rain water, bird droppings, vermin/rodents and flying insects during unloading process. - Glass contamination from internal light sources. - Pests/rodents and or Flying Insects due to poor hygiene/debris build up - Physical risks from straps/thermocouples/staples/foreign bodies found on pallets on intake. 	YES	NO	NO	N/A	NO	<ul style="list-style-type: none"> - Curtains/cushions fitted to all loading bays to prevent external contamination. - Prerequisite program in place to control all named hazards, include: Daily hygiene schedules and cleaning program, glass policy. - External and Internal Pest control program in intake areas. - All light fittings covered. - HACCP in place and verified/audited by the Technical Department to eliminate/reduce potential foreign body or Microbiological contamination. - Quality intake inspectors to identify foreign body contamination on arrival
2. Arrival checks complete & traceability attached	Physical Contamination from <ul style="list-style-type: none"> - Physical contamination from Quality 	YES	NO	NO	N/A	NO	<ul style="list-style-type: none"> - Quality Control Inspectors trained in Food safety/hygiene programs with records of training

VALIDATED BY:

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: *Milly Thom*

POSITION: Managing Director

DATE: 8/1/17



HACCP Plan
Wholesale Fruits,
Vegetables, Dairy, and Eggs

REVIEWED 1/1/23
REVIEWED 2/1/21
UPDATED 11/5/19

	<p>Inspectors - Foreign Bodies found within product and /or packaging from source of origin or during transportation.</p>						<p>maintained and held on personnel files. - All products sampled and inspected on intake as per procedure. Any foreign body contamination identified escalated to Management, Technical manager and Grower, positive release system in place and adhered to by all Quality teams.</p>
<p>3. Intake checks completed by Quality Inspector</p>	<p>Physical Contamination from - Physical contamination from Quality Inspectors - Foreign Bodies found within product and /or packaging from source of origin or during transportation.</p>	YES	NO	NO	N/A	NO	<p>- Quality Control Inspectors trained in Food safety/hygiene programmes with records of training maintained and held on personnel files. - All products sampled and inspected on intake as per procedure. Any foreign body contamination identified escalated to Management, Technical manager and Grower, positive release system in place and adhered to by all Quality teams.</p>
<p>4. Transfer to cold store awaiting dispatching</p>	<p>Physical Contamination from - Physical contamination from Quality Inspectors & Warehouse operative - Foreign Bodies found within product and /or packaging from source of origin or during transportation.</p>	YES	NO	NO	N/A	NO	<p>- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning program, Glass policy and weekly glass audits, Pest control program in intake areas maintained by external contractor, - Staff awareness/training program in place with records of training retained/ filed.</p>
<p>5. Whole cases removed from temperature controlled storage to relevant dispatch area</p>	<p>Physical Contamination from - Physical contamination from Banana ripeners. - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up</p>	YES	NO	NO	N/A	NO	<p>- Prerequisites in place to control named hazards include; Daily hygiene schedules and cleaning program, Glass policy and weekly glass audits, Pest control program in intake areas maintained by external contractor, - Staff awareness/training program in place with records of training retained/ filed.</p>

VALIDATED BY: *[Signature]*

POSITION: Team Leader

DATE: 8/1/17


VALIDATED BY: *Milly Horn*

POSITION: Managing Director

DATE: 8/1/17



HACCP Plan
Wholesale Fruits,
Vegetables, Dairy, and Eggs


 REVIEWED 11/1/23
 REVIEWED 2/1/21
 UPDATED 11/5/19

5. Whole cases removed from temperature controlled storage to relevant dispatch area	Microbiological Contamination from refrigeration unit	YES	NO	NO	N/A	NO	- Prerequisites in place to control named hazards include: Procedures for maintenance, refrigeration breakdown, and daily temperature checks.
6. Quality checked, product label applied by hand.	Physical Contamination from - Physical contamination from Banana ripeners, Warehouse operative, Quality inspectors - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	YES	NO	NO	N/A	NO	- Prerequisites in place to control named hazards include: Daily hygiene schedules and cleaning program, Glass policy, Pest control program in intake areas maintained by external contractor, - Staff awareness/training program in place with records of training retained/ filed.
6. Quality checked, product label applied by hand.	Chemical Contamination from - Chemical contamination from machine oils or lubricates or cleaning chemicals	YES	NO	NO	N/A	NO	- All staff trained in correct substance control/usage.
6a. Waste removed	Physical Contamination from - Physical contamination from Banana ripeners, Warehouse operative, Quality inspectors - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	YES	NO	NO	N/A	NO	- Prerequisites in place to control named hazards include: Daily hygiene schedules and cleaning program, Glass policy and weekly glass audits, Pest control program in intake areas maintained by external contractor, - Staff awareness/training program in place with records of training retained/ filed.
7. Box/crate transferred on to wooden pallet	Physical Contamination from - Physical contamination from Banana ripener, Warehouse operative - Pests/rodents and or Flying insects due to	YES	NO	NO	N/A	NO	- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.

VALIDATED BY: 

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: 

POSITION: Managing Director

DATE: 8/1/17



HACCP Plan
Wholesale Fruits,
Vegetables, Dairy, and Eggs

 REVIEWED 1/1/23
 REVIEWED 2/1/21
 UPDATED 11/5/19

	poor hygiene/debris build up								
7 a. Box ends applied	Physical Contamination from personnel Foreign body/Dust contamination from production environment	YES	NO	NO	N/A	NO		- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.	
7 b. Waste transferred to designated area	Physical Contamination from - Physical contamination from Banana ripeners, Warehouse operative, - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	YES	NO	NO	N/A	NO		- Prerequisites in place to control named hazards include: Daily hygiene schedules and cleaning program, Glass policy, Pest control program in intake areas maintained by external contractor, - Staff awareness/training program in place with records of training retained/ filed.	
8. Finished product QC Checks	Physical Contamination from - Physical contamination from Banana ripener, Warehouse operative - Glass contamination from internal light sources & window. - Pests/rodents and or Flying insects due to poor hygiene/debris build up	YES	NO	NO	N/A	NO		- At this stage of the process the product is secured and sealed and the risk of contamination is highly unlikely.	
9. Finished product loaded on to temperature controlled vehicle and dispatched.	Physical Contamination from - External contamination from bird droppings	YES	NO	NO	N/A	NO		- All bay doors fitted with curtains/cushions to prevent external contamination.	
9. Finished product loaded on to temperature controlled vehicle and dispatched.	Microbiological / Physical / Chemical Contamination from - Cross Contamination or Taint of finished product due to poor trailer hygiene.	YES	NO	NO	N/A	NO		- Hygiene program in place, trailers cleaned and sanitized at regular intervals by external contractor, records retained - Trailer hygiene monitored during dispatch procedures	
9. Finished product loaded on to temperature controlled vehicle and dispatched.	Microbiological Contamination from - Microbiological growth due to breakdown of refrigeration unit on truck	YES	NO	NO	N/A	NO		- Prerequisites in place to control named hazards include: Procedures for maintenance, refrigeration breakdown procedure	

VALIDATED BY: 

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: *Milly Horn*

POSITION: Managing Director

DATE: 8/1/17



HACCP Plan
Wholesale Fruits,
Vegetables, Dairy, and Eggs

REVIEWED 1/1/23
 REVIEWED 2/1/21
 UPDATED 11/5/19

Verification Table

Activity	Description	Frequency	Responsibility	Records
Review certification records	All annual Global Gap (or similar) must be up to date to ensure that system is followed & limits are adhered too	Annual Certification	Technical Manager	Annual Certificates on supplier file
Verify flow chart	Follow flow chart through the process run	During internal audits annually	Internal auditor & Technical Manager	Update flow chart – HACCP system
Review Hazards	HACCP team reviews hazards	Quarterly Or After changes	HACCP Team	Hazards analysis report
Review customer complaints & rejections	Assess any customer complaint records to highlight any deficiencies of the system	Once / year or After changes	Technical Manager	Management review documentation
Validate critical limits	Check that critical limits are still appropriate – carry out literature search	Once / Year	HACCP team	Scientific Papers
Review staff training	Review staff training needs in HACCP / Food Safety awareness to ensure training records up to date	Quarterly Or on induction of new / contract staff	HR	Staff training records

VALIDATED BY:

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: *Molly Horn*

POSITION: Managing Director

DATE: 8/1/17

	HACCP Plan Wholesale Fruits, Vegetables, Dairy, and Eggs	 REVIEWED 1/1/23 REVIEWED 2/1/21 UPDATED 11/5/19
---	---	--

Validation

Validation of all control measures will be conducted by competent qualified staff and will be conducted during the Quality Assurance Auditing Program as detailed in the Quality Assurance Procedures Manual.
In the event that any of the above verification procedures show that the HACCP plan requires review, a meeting of the HACCP team will take place in order to agree corrective actions.


Validation Table

Potential Hazard	Critical Limits	References
Hepatitis A, Salmonella, E. Coll, E. coli O157:H7 Listeria monocytogenes Campylobacter jejuni Shigella, Other food poisoning organisms Norwalk Viruses Parasites i.e. Cyclosporidium	Elimination of poor hygiene practices By food handlers etc Poor hygiene practices Poor cleaning practices	Code of Hygienic Practices for Fresh Fruit & Vegetables (Codex Alimentarius) CACP/RCP53-2003 Code of Practice No1- Risk Categorisation of Food Businesses Code of Practice No 4 – Food Safety in the Fresh Produce supply chain Code of Practice No 10 – Assessment of HACCP compliance
Salmonella	Sampling plan on microbiological criteria for foodstuffs	Commission Regulation (EC) No: 2073/2005 15 th November 2005
Pesticides	Control of MRL (pesticide) levels in fruit	Commission Regulation (EC) No: 396/2005 23 rd February 2005

VALIDATED BY: 

POSITION: Team Leader

DATE: 8/1/17

VALIDATED BY: 

POSITION: Managing Director

DATE: 8/1/17



THIS IS A MOCK RECALL!!! ONLY A TEST!!!! NOT REAL!!!

July 01, 2022

Dear valued customer,

This letter is intended to explain PACIFIC RIM PRODUCE'S "MOCK" recall. This "MOCK" recall is for internal training and auditing purposes only. The PACIFIC RIM PRODUCE recall team will perform as if this recall was a matter of public health by following the steps deemed necessary by the food safety coordinator. Again, this is **ONLY A TEST. NO PRODUCT** needs to be held or pulled from the marketplace. We ask for your full cooperation throughout this process to gain complete understanding of our plan's effectiveness. We are looking to trace all ***BananaRED070122***.

Actions required would be to ensure you did indeed receive this product with the ability to trace the destinations of this product. Tomorrow we will send a questionnaire for you to fill out the form and fax or email back by the end of the day tomorrow. We will also be calling all customers and emailing customers to communicate this same information. If you would like more information about our recall plan, please feel free to contact us. Thank you for your cooperation.

Sincerely,

A handwritten signature in black ink, appearing to read "Eva Horn".

Eva Horn

Pacific Rim Produce

510.832-8839 tel

510.865-1810 fax

510.224-8734 m

eva@pacificrimproduce.com



("MOCK") Recall Status Check Questionnaire

THIS IS ONLY A TEST! NOT REAL!!!

*** No live action required. This is a MOCK recall so by filling out the form as if it were a live recall is all we ask.***

PRODUCT RECALL: Banana Red LOT NUMBER: 070122

Please read each question, check the appropriate answer, and return immediately to EVA HOM

Fax: 510-865-1810 or EVA@PACIFICRIMPRODUCE.COM

Date & Time: July 1, 2022

Type of Recall:

Class I (removal of products that present a threat to consumer health or safety)

Class II (removal of products that pose a potential threat to health or safety or legal violation)

Class III (health hazard remote or non-existent)

1. Did your firm receive notification that PACIFIC RIM PRODUCE is requesting a "MOCK" product hold and/or "MOCK" recalling its banana red Yes/No: y
2. Who contacted your firm and when? eva h
3. Is there a better form of communication than the one you were contacted on? Yes/No: n
4. If so, please inform (i.e. name, number, fax, email): _____
5. Did your firm receive shipments of the product being placed on hold and/or recalled? Yes/No: y
6. Do you have any of the recalled products on hand? Please check your inventories before answering. This is very important. Yes/No: y
7. If the answer to question 6 is YES, do you intend to destroy product as requested? Yes/No: y
8. If the answer to question 7 is NO, please explain your intentions. _____
9. How much of this product do you currently have on hand? 0
10. Have you distributed any of this product to any of your customers? Yes/No: n
11. If the answer to question 10 is YES, have you communicated the recall to them? Yes/No: n
12. Have you received any reports of illness or injury related to this product? Yes/No: _____
13. If the answer to question 9 is YES, please provide details. _____
14. Name/Title of the person completing this questionnaire. wilson

Date & Time: 7/1/22 4:00pm



Pacific Rim Produce
1950 North Loop Road
Alameda, CA 94502

09/01/2017

Service agreement for Pacific Rim Produce Alameda effective September 01, 2017 . B.E.
PEST CONTROL will provide monthly onsite inspections for both interior and exterior for 1950
North Loop Road, Alameda, CA 94502.

This service agreement is in force until cancellation or written notice by either parties is
submitted in writing.

Best,

A handwritten signature in black ink that reads 'Louis Lam'. The signature is written in a cursive, flowing style.

Louis Lam
B.E. PEST CONTROL

Mountain View Whisman School District

Amendment No. 1

Posted June 7, 2023

**Request for Proposal (RFP) #2023-24-01
Produce**

To: ALL PROSPECTIVE BIDDERS

This is to inform all prospective bidders that the Mountain View Whisman School District is issuing Bid Amendment No. 1 to the RFP, as previously defined.

Each bidder must ensure to submit a signed and completed copy of this Bid Amendment No. 1 along with their bid proposal by the specified bid date and time. Failure to do so may result in the bidder's proposal being deemed non-responsive.

Please be advised that the information contained in this bid amendment supersedes any conflicting information previously provided. Any other information in the original RFP not amended remains unchanged.

If you have any questions, please contact the District for clarification.

1. See Pages 1, 3, 4, 5

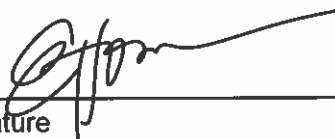
Amended From:

Due date for RFP is June 19th at 10:00 am

Amended To:

Due date for RFP is June 20th at 10:00 am

CONTRACT/BIDDER ACKNOWLEDGEMENT OF RECEIPT AND AGREEMENT:

	<u>06/20/2023</u>
Signature	Date

EVA HOM / VICE PRESIDENT

Print Name and Title

PACIFIC RIM PROUCE

Print Company Name

Sincerely,

Debbie Austin

Child Nutrition Department

daustin@mvwsd.org

1400 Montecito Ave, Mountain View, CA 94043