



Emeryville Child Development Center

Proposal Dated: May 1st, 2018

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RECENT PRESS & REFERENCES

Contact & Customers

Uptons, Inc.
 (DBA SchoolFoodies)
 845 Central Avenue
 Alameda, CA 94501
 (510) 556-8900 – Phone & Fax

Owner:
 Dennis King
contact@schoolfoodies.com
www.SchoolFoodies.com

Current Customers

Schools & Centers	Location	Schools & Centers	Location
Charles Armstrong School	Belmont	Brandeis Hillel - San Francisco	San Francisco
Serendipity School	Belmont	2nd Street - Bright Horizons	San Francisco
Palcare Child Care Center (Family Style CACFP)	Burlingame	Millenium School	San Francisco
Hilldale School	Daly City	Bright Horizons - Kansas Street	San Francisco
Prospect Sierra Lower School	El Cerrito	Children's Day School	San Francisco
Prospect Sierra Middle School	El Cerrito	Chinese American International School	San Francisco
Emeryville Child Dev Center (Family Style CACFP)	Emeryville	Cow Hollow School	San Francisco
BASIS Independent	Fremont	Holy Name School	San Francisco
Bentley Middle School	Lafayette	Lycee Francais Perouse - Ashbury	San Francisco
Saint Patrick's School	Larkspur	Notre Dame Des Victoires	San Francisco
Synapse School	Menlo Park	Potrero Kids Centers (Family Style CACFP)	San Francisco
Trinity School	Menlo Park	Presidio Hill School	San Francisco
Bentley Lower School	Oakland	Presidio Knolls School	San Francisco
Escuela Bilingüe Internacional	Oakland	Saint Cecilia School	San Francisco
Julia Morgan School	Oakland	San Francisco Friends School	San Francisco
Bowman International School	Palo Alto	Mark Day School	San Rafael
Mount Carmel School	Redwood City	Timothy Murphy School	San Rafael
Design Tech High School	Redwood City	Genentech - Gateway Campus	South SF
CCLC - Electronic Arts	Redwood Shores		

Years in Operation: 68

Total Employees: 30

Our Team & Approach

Our Team

We have 30 employees and 10 delivery vans. We have two chefs that are supported by a kitchen team of 10 employees. We have four supervisors, a cold team of four that produces sandwiches and salads, plus 10 drivers.

Our Promise - Freshness, Quality, Resources

All meals are made by hand daily in our Alameda kitchen by our experienced kitchen team. To ensure ingredients are as fresh as possible, food and ingredient deliveries from our suppliers arrive daily.

Our office and central kitchen are in Alameda, just 8 miles from your site. We are your partner and can make menu adjustments as needed.

Whenever Possible - Locally Sourced Ingredients

The majority of our meals, snacks and produce are sourced locally. Below is a partial list of current suppliers.

Produce:

- [Capay Organic](#) – Capay, CA
- [County Line Harvest](#) – Petaluma, CA
- [Lakeside Organic Gardens](#), Watsonville, CA
- [Jayleaf](#) – Hollister, CA
- [Castaneda Brothers](#) – Vacaville, CA
- [Durst Growers](#) – Esparto, CA
- [Ratto Brothers](#) – Modesto, CA
- [River Dog Farm](#), Guinda, CA
- [Coke Farm](#) – San Juan Bautista, CA

Dairy:

- [Clover Stornetta](#) – Petaluma, CA

Meats:

- [Fork in the Road Foods](#), San Francisco, CA
- [Foster Farms](#) – Livingston, CA
- [Pitman Farms \(Mary's Chicken\)](#) Singer, CA
- [Harris Ranch](#) – Coalinga, CA
- [Painted Hills Grass Fed Beef](#) – Fossil, OR
- [Aidells](#) – San Lorenzo, CA

Breads:

- [Athens Bakery](#) – Oakland, CA

Packaging:

- [World Centric](#), Petaluma, CA

Health, Wellness & Green Practices

Environmental Working Group (EWG)

Upton's is a strong supporter of the Environmental Working Group (EWG). EWG has made significant progress researching health hazards and raising awareness at the federal, state and local levels.

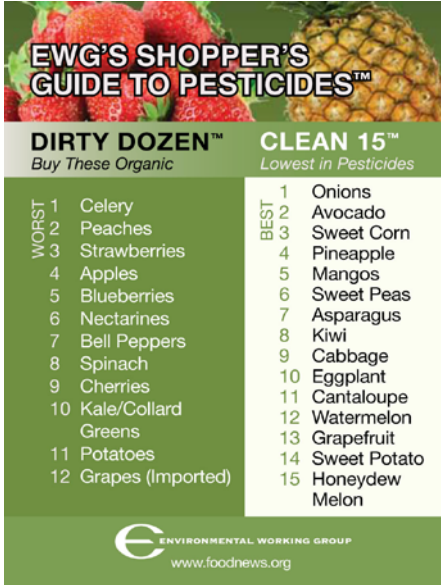
Areas of Focus:

- Pesticide/Hormone/Chemical Hazards in our Food Supply
- Chemical/Biological Hazards in Consumer Products
 - Cleaning Supplies, Cosmetics, Sunscreens, Cooking Equipment, Packaging
- Chemical/Biological Hazards in our Water Supply
- Chemical/Biological Hazards in Energy, Transportation and Other Sectors

The Shoppers Guide to Pesticides


The EWG's Shopper's Guide to Pesticides ranks pesticide contamination for 53 popular fruits and vegetables based on an analysis of 51,000 tests for pesticides on these foods, conducted from 2000 to 2009 by the U.S. Department of Agriculture and the federal Food and Drug Administration. Nearly all the studies on which the guide is based tested produce after it had been rinsed or peeled.

We strive to serve a variety of organic produce daily. When too expensive to source (particularly during winter months) many items served are on the EWG's "Clean 15" list. We are committed to never serving "Dirty Dozen" produce items, unless organic.



The graphic features a header with images of strawberries and a pineapple, and the title "EWG'S SHOPPER'S GUIDE TO PESTICIDES™". Below this, it is divided into two columns: "DIRTY DOZEN™ Buy These Organic" and "CLEAN 15™ Lowest in Pesticides". The Dirty Dozen list is labeled "WORST" and the Clean 15 list is labeled "BEST".

DIRTY DOZEN™ <i>Buy These Organic</i>		CLEAN 15™ <i>Lowest in Pesticides</i>	
WORST	1 Celery	BEST	1 Onions
	2 Peaches		2 Avocado
	3 Strawberries		3 Sweet Corn
	4 Apples		4 Pineapple
	5 Blueberries		5 Mangos
	6 Nectarines		6 Sweet Peas
	7 Bell Peppers		7 Asparagus
	8 Spinach		8 Kiwi
	9 Cherries		9 Cabbage
	10 Kale/Collard Greens		10 Eggplant
	11 Potatoes		11 Cantaloupe
	12 Grapes (Imported)		12 Watermelon
			13 Grapefruit
			14 Sweet Potato
			15 Honeydew Melon

 ENVIRONMENTAL WORKING GROUP
www.foodnews.org

By following this methodology we can reduce potential pesticide exposures up to 92%. More details about the “Shopper’s Guide to Pesticides” can be viewed at www.foodnews.org

We are committed to serving the safest, healthiest foods possible. As more recommendations are made by the EWG we will follow suit.

More details about the EWG can be viewed at www.EWG.org.



Most meals will be delivered in stainless hotel pans. For special orders (gluten free, low sodium, etc.) we deliver separately in our proprietary trays clearly labeled by first & last name.

SchoolFoodies partnered with Petaluma based World Centric to custom design the Bay Area’s first “truly” compostable school lunch meal delivery tray (no plastic or PLA lining).

Alameda County Certified Green Business:



Our central kitchen passed six local county audits to become a Certified Green Business:

- We Conserve Water & Power
- We Efficiently Compost & Recycle Waste
- We Use Energy Efficient Appliances & Lighting
- We Purchase Recycled Consumables Wherever Possible

Menu & Special Diets

Please see the attached sample menus for your center.

We provide dairy free, wheat & gluten free, vegetarian, vegan and other special meals for children with dietary restrictions.

We are diligent about using clean pots, cutting boards, knives, etc. to avoid cross contamination.

For family style accounts we will set up a special account in our ordering system for each student that has a special diet and order for them separately.

Each day, these students will get an individually packaged and labeled meal. The labels will show their name, room, center and diet restriction. For kids with dietary restrictions, we order the same meals as everyone else when possible so they feel like they are enjoying the same foods.

Customer Service

Our customer service representative, Sherry Perez, handles customer service. I and others in our office serve as back-up when she's unavailable. We are excellent at handling all customer needs, changes, requests, etc.

We are in the office from 7 a.m. to 4 p.m. daily and can be reached directly.

Meal Plan & Pricing

All Inclusive Family Style Offering: \$5.50 per Child, Per Day

- Lunch: \$2.75 (taxable)
- AM/PM Snacks, Milk Service, plus Seasonal Fruit: \$2.75 (non-taxable)

Included:

- Milk with all meals (soy milk upon request)
- Fresh seasonal fruits and vegetables
- All transport equipment (hot and cold)
- Condiments, straws, napkins, single service ware

Recent Press & References



How SchoolFoodies Delivers Healthy School Lunches - Sustainably

SchoolFoodies, a Certified Green Business that offers healthy school lunches to schools, day cares, and...

CULTIVATINGCAPITAL.COM | BY CAROLINA MIRANDA

The article is attached, it can also be viewed at: <http://www.cultivatingcapital.com/healthy-school-lunches/>

SchoolFoodies predominantly serves private schools, child care centers and summer camps across the Bay Area.

Family Style References

The sites below follow a CACFP compliant menu cycle.

Potrero Kids
Daisy Martinez
Site Supervisor PK3
415-625-9542
daisy@potrerokids.org

Palcare
Rachal Llorence
Site Coordinator
650.340.1289. Ext 308
rachal@palcare.org

Conclusion

Thank you for the opportunity to serve your child care center over the years and for considering SchoolFoodies to continue as your meal provider.

Please let me know if you have any questions or if you would like any further information.

Sincerely,

Dennis King, Owner
SchoolFoodies
845 Central Ave
Alameda, CA 94501
510.556.8900
dennis@schoolfoodies.com