

## **EXHIBIT A: AMDENDED SERVICES 2024-2025**

### **Contractor Responsibilities:**

#### Key Personnel:

Marcos Quezada, Chef/Owner of Patatas, LLC

#### Meal Service:

1. Contractor will provide daily meal service to children at the Emeryville Childhood Development Center (“**Center**”), Monday through Friday, excluding City holidays. Daily meal service will consist of lunch. Menus will be designed for preschool children aged 1 year to 5 years old. Each meal will include fresh fruit and/or fresh vegetables. Each meal will include low fat or nonfat white milk.
2. Contractor will provide meals for children with special dietary needs as requested by City. All such meals shall otherwise meet the meal pattern and nutritional requirements for non-special dietary needs meals.
3. Contractor will provide sack lunches for field trips as requested by City. All meals for field trips shall meet the meal pattern and nutritional requirements for meals served at the Center.
4. Contractor will use city owned commercial kitchen for the preparation and cooking of the meals. Use of the commercial kitchen must be arranged and approved by the Community Services Department and supervised by staff. Contractor is responsible for the cleaning of the space after each use.
5. Contractor will deliver meals to the Center at times specified by City. Contractor will be responsible for proper storage and care of meals until delivery to the Center. Contractor shall ensure that all health and sanitation requirements of the California Retail Food Code (Health and Safety Code section 113700 et. seq.) are met at all times.

#### Food Standards:

Contractor will provide food which emphasizes fresh and all-natural ingredients, and will not provide overly processed, fried, or microwaved product meals. Ingredients will be organic and locally produced whenever possible. All milk must be free of BST growth hormone. Meats shall be free of nitrates and nitrites. Contractor will not provide food: high in fructose corn syrup or added sugar; with artificial trans fats; or with artificial colors, flavors or sweeteners.

Menus:

No later than one week prior to the end of each month, Contractor will provide to City a proposed menu for the following month for all meals describing meals to be served for the that month. The menu will be subject to approval by City.

Records:

Meals will comply with all nutritional requirements of the state Child and Adult Care Food Program (“CACFP”). Contractor will maintain all necessary records on the nutritional components and quantities of the meals served at Center and make said records available for inspection by State and Federal authorities upon request. Contractor will maintain said records for a period of three (3) years.

Upon execution of this Agreement, Contractor will provide City with a copy of current health certifications for the food service facility in which it prepares meals for use in the CACFP.

**City Responsibilities:**

Food Storage Facilities:

City will provide refrigerated food storage equipment. Contractor will provide hot food storage equipment. City will provide maintenance of the premises, equipment, and facilities where meals will be served.

Ordering and Service of Meals:

City will conduct weekly ordering of the number of meals needed for each day of the following week.

City will provide for service of meals to children.

Lunch Schedule:

**Meal Pricing:**

Pricing for meals and services provided in this Agreement shall be as follows:

<b>Meal Type</b>	<b>Pricing (per day / per child)</b>
Lunch & Milk Service	\$10.90

The amended contract amount will add:

246 days of service for FY24/25 contract: 246 x \$10.90 per day x 56 participants = \$150,158.40 plus tax = 165,925.03