| # | Description | Group B -Fruit<br>Vendor:<br>Possible<br>Points | National Food Group<br>Points | Peterson Farms Fresh<br>Points |
|---|---|---|---|---|
| 1 | **Product  Evaluation:** | **60** | **60** | **0** |
| | Taste Testing:  Includes flavor, appearance, aroma, and texture (Sections 9.1,9.4) | 60 | 60 | 0 |
| | Nutritional Analysis – Includes review and ranking of sodium, fat, saturated fat, size of product, and CN value. (Section 9.1) | Pass/Fail | Pass | Pass |
| | Ingredients (Natural and Wholesome) – Includes review and ranking of ingredients (Section 9.1) | Pass/Fail | Pass | Pass |
| 2 | **Vendor Information** | **20** | **18.5** | **20** |
| | **Vendor Questionaire (Section 15.0)** | | | |
| 1 | How long has your company been in the business of providing the processed food end products with USDA commodities? | 1 | 1 | 1 |
| 2 | Provide background information on your company, including commodity processing, delivery and warehouse capabilities. | 1 | 1 | 1 |
| 3 | Lead-time required for delivery of processed end-products to FNS authorized distributor or FNS warehouse from the date an order is received: | 1 | 1 | 1 |
| 4 | Minimum shipment weight or number of cases for each end-product processed through this contract is? | 1 | 1 | 1 |
| 5 | What procedures are in place to ensure products arrive at correct temperatures and deliveries conform to all Federal, State, County and local laws? | 1 | 1 | 1 |
| 6 | Please submit order placement and balance tracking procedures.  The preferred method of balance tracking by FNS is K12 Foodservice or Processor Link.  Please specify. | 1 | 1 | 1 |
| 7 | Have you done business with other school systems | 1 | 1 | 1 |
| | If yes, name system and volume of business | 1 | 1 | 1 |

| # | Description | Possible Points | Points | Points |
|---|---|---|---|---|
| | **Group B -Fruit** — Vendor: | | **National Food Group** | **Peterson Farms Fresh** |
| | **HACCP questionnaire (Section 17.0)** | | | |
| 2 | Does your company have a HACCP program in place? | 1 | 1 | 1 |
| 4 | How often do you train your employees on HACCP? | 3 | 1.5 | 3 |
| 5 | What agencies inspect your facilities? | 1 | 1 | 1 |
| 7 | What was the date and score of last inspection? | 3 | 3 | 3 |
| | **Marketing Strategies (Section 9.3)** | 4 | 4 | 4 |
| | **Total Non-Cost Subtotal** | **80** | **78.5** | **20*** |
| | | | | |
| 3 | **Cost** | **80** | **80** | |
| | Total | **160** | **158.5** | **20** |

*Peterson Farms Fresh did not score the minimum required to move into the cost portion of the evaluation.

  Cost Evaluation Formula:  (Lowest Price/R-where "R" represents the cost of proposal currently being
The non-cost portion of proposals (total of items 1 – 2) can receive a maximum of 80 points (50%) out
The non-cost portion of proposals (total of items 1 – 2) can receive a maximum of 80 points (50%) out
of 160 points possible.  Only non-cost proposals that receive 56 points (70% of total non-cost score) or
more will have the accompanying cost evaluated.