

**Jail Food Services RFP
Questions and Answers
7/23/26**

1. Current provider: [Consolidated](#) Since: [2022](#)
2. Today's inmate population? [122](#)
3. Average Daily Population (ADP)? [125 Avg. \(Jan-July 116, 120, 125, 125, 124, 127, 128\)](#)
4. What is the max capacity of the facility? [365](#)
5. Equipment:
 - a. Utensil – [reusable spork](#)
 - b. Trays – [5 spaces + utensil space](#) How many compartments are in the tray? [5](#)
6. What kind of paper is used for inmates and how much? [Bags](#)
 - a. Any Styrofoam products? (Cups, Plates, Bowls): [Some, depend on meals](#)
 - b. Chemicals –
 - i. Dish room- [County](#)
 - ii. Cleaning products- [County](#)
7. Who pays for the following: *Client or Contractor?* [All Consumables by Contractor](#)
 - a. Chemicals –
 - i. Dish room [County](#)
 - ii. Cleaning products [County](#)
 - b. Paper products
 - i. Styrofoam cups, plates, boxes etc [Contractor](#)
 - ii. Tray paper [Contractor](#)
 - iii. Lunch bags [Contractor](#)
 - iv. Film, wrap, straws, disposable utensils [Contractor](#)
 - c. Kitchen Sanitation items:
 - i. Gloves [County](#)
 - ii. Paper towels [County](#)
 - iii. Toilet paper [County](#)
 - iv. Hand soap [County](#)

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d. Replacement of:

i. Serving utensils County

ii. Pots and pans County

iii. Food trays County

iv. Food carts County

v. Equipment County

e. Repair of equipment County

8. When was the last time inmate labor was NOT available? Always been available

9. If inmate labor is provided, is there a kitchen officer present? No

a. How many inmates per shift? 3

i. How many shifts per day? 1

b. Do inmates/trustees receive any "perks"? Extra portions, and special meals, coffee, and treats provided by vendor.

10. Is there a Work Release Program? (Avg/Day): Yes – What is the Avg/Day? 12

11. Do they require milk? Yes

a. If so, what kind? Carton

b. If so, at what meal(s)? Breakfast

c. If so, how many times per day? 1

12. Do they allow fruit and if so what kinds? (juice, canned, fresh or all) All

13. Intake and Isolation: Are trays or bagged lunch served? Trays unless requested

14. Special Diets (Avg Inmates/Day x 3 meals): 12 per meal service

15. Are there any restrictions for deliveries of foods and supplies to the facility by vendors? For example, approved hours for product and supply deliveries to the facility? No time restrictions, vendor staff are responsible for accepting deliveries.

16. Who is responsible for providing kitchen cleaning and dishwashing chemicals? County

17. What type of tray, cup, and spork are used for meal service? Cooks brand 5 space tray with utensil area, and reusable spork.

18. If you require the use of disposable service wares (Styrofoam, etc.) beyond the sacks for the breakfast and lunch meals, please indicate where these are needed and the number of those instances on average per day. Some special diet meals for behavioral or mental health restrictions. Less than 3 per meal service typically.

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19. Will the county provide the vendor with phone and internet service? [County phone, vendor internet](#)
20. Please provide a copy of the current cycle menus in place for inmates. What is the calorie level of the current inmate menu? [4 week menu, 2900 daily calories](#)
21. Are condiments for the meals served in bulk or packets? [All](#)
22. Do you have a requirement for serving milk? Is a Dairy Drink acceptable as a substitute? [Carton of milk daily with breakfast](#)
23. How many sack lunches on average are required daily? Please provide the current sack lunch menu. Are there any special sack menu requirements for any groups such as work details? [15, no](#)
24. Are any Juveniles being housed at the facility? [No](#)
25. Please provide details on your background check process for vendor staff. For example, do you have a specific form, can you share the form, how many pages, and what information do you look to screen for. [Criminal history, drug screening](#)
26. Approximately how long does it take to get staff cleared? [Less than a week.](#)
27. What time does the kitchen open and close each day? [Vendor hours](#)
28. Regarding Inmate workers:
- a. What tasks are they permitted to perform such as cooking, operating equipment, etc.? [All](#)
 - b. Are they paid, and if so, by whom and how much? [No](#)
 - c. Do they receive double portions and can the contractor bill for double portions? [Extra portions, and special meals, coffee, and treats provided by vendor.](#)
29. How many current food service employees are working in the operation? Does the administration feel the current level of supervision is satisfactory? Please provide the current staff positions, work schedules, etc. [3 total vendor staff with inmate labor, minimum level.](#)
30. Is there currently a program in place that provides the ability for inmates to order fresh foods from the kitchen and pay for those foods with their commissary account? If so please provide information on this program for the following: [Not currently](#)
31. Can the County confirm that Section 2.14 requires each day's menu to provide a minimum of 2,900 total calories, rather than allowing a weekly average of 2,900 calories per day? [2900 daily calories](#)
32. Who is responsible for the cost of background checks? [County will provide criminal history check](#)