

Attachment 2 – Raw Food Specifications

All food and supplies purchased for the performance of the contract will be in conformance with the minimum standards of federal and state specifications. The facilities may periodically inspect the contractor's inventory of food and supplies to determine that purchase standards are maintained.

All food items served by the contractor shall meet or exceed the following specifications:

Meats

USDA Grades or Equivalent Packer Grades

Beef	All beef cuts will be USDA inspected choice cuts or better.
Chicken:	USDA inspected. Grade A.
Turkey:	USDA inspected. Grade A.
Processed Meats	USDA inspected. Grade 1
Pork:	USDA inspected. Grade 1
Lamb:	USDA inspected. Choice cut or better
Veal	USDA inspected. Choice cut or better
Ground Beef:	USDA inspected. No higher than 20% fat content will be allowed.
Textured Vegetable Protein	TVP Protein must be vegan. TVP is to be used only for consumption by vegetarian residents and not as a meat additive for the general population

Dairy Products

Minimum Standards

Milk:	Grade "A" under 30,000 bacterial C.C., 2% milk fats maximum.
Cream:	20% Butterfat.
Buttermilk:	8 1/4% Milk Solids.
Whipping Cream:	Heavy: 30%
Butterfat:	Whipped topping and dried milk solids will be used for baking purposes only.
Ice Cream:	12% butterfat or greater.
Cheese:	No "cheese foods" will be allowed, although processed cheese such as American or Swiss can be used.

Eggs: Grade "A". Only Fresh eggs may be used.

Low fat substitutions for dairy products and eggs must be provided.

Seafood Products: All fish and seafood products must be from a certified inspected processor. Seafood may fresh or fresh frozen, Alaskan products are always preferred, best quality. Alaska products should be used when in season and available.

Frozen Fruits and Vegetables: All frozen fruits and vegetables must be of USDA fancy quality.

Fresh Fruits and Vegetables: All fresh fruits and vegetables must be of USDA fancy or #1 quality. No anti-oxidant compounds are to be used on fruits and vegetables. Alaska Grown agricultural products should be used when in season and available

Local Agricultural and Fisheries Products Preference:

In accordance with Alaska Statute 36.15.050, when agricultural, dairy, or fisheries products are purchased using state money, a seven percent (7%) preference shall be applied to the price of the products harvested in Alaska, or in the case of fisheries products, the products harvested or processed within the jurisdiction of Alaska. This means that when comparing prices between Alaska-harvested and non-Alaska products, those harvested in Alaska should be adjusted down by 7%-- just for the purpose of competition. In short, the State is willing to pay more for products harvested in Alaska so long as the difference is not greater than 7% over the lowest competitor.

Notes:

- Homemade soups are preferred, however canned soups may be substituted when homemade soups are not available or are impractical, except where consumer demand warrants.
- Any canned goods must be of Fancy or Choice quality
- The contractor will maintain rigid procurement procedures throughout the entire process of purchasing, receiving, storage, and inventory of all foods and direct supplies, and will pay for all food, and direct supplies, related to food production, service and management applicable to this contract.

DFCS retain control of the quality, extent and general nature of its food service programs.