

**FRESH DELIVERED SUSHI PRE BID CONFERENCE
DEPARTMENT OF FOOD AND NUTRITION'S
TRAINING CENTER**

In attendance at the Pre Bid Conference were:

Dusty Melton, Global Projects, Inc.
Orlando Monteagudo, Classic Caterers
Abe Ng, Sushi Maki
Jenny Larson, Sushi Maki
Carlos Larcada, Sushi Maki
Vanessa Flores, Buyer, Miami-Dade County Public Schools
Carol Chong, Director, Food and Menu Management
Allyson Bentley, Coordinator, Food and Menu Management
Connie Monteagudo, Administrative Secretary, Food and Menu Management.

On Tuesday, June 5, 2012, at 11:30 a.m., Ms. Vanessa Flores introduced Bid No. 047-MM03, Fresh Delivered Sushi, and welcomed all present to this meeting. Ms. Flores informed all present that this was a question and answer session. At this time any questions regarding the bid and scope of work will be discussed.

Ms. Flores mentioned that she had received questions before the meeting pertaining to the previous bid and she reviewed the questions.

The attendees were informed that bids will be accepted until 2:00 pm on June 21, 2012. All required documents must be date stamped and delivered to the Procurement Department, Room 351, School Board Administration Building, 1450 NE 2nd Avenue, Miami, FL 33132. Ms. Flores informed the Vendors that we were now in a Cone of Silence and that if they have any questions after this meeting, they need to submit them electronically to the Procurement Department and the answers will be posted for all to see.

Ms. Carol Chong went over the product specifications of the bid. These items are primarily for the senior high schools but will be available districtwide with approval. Ms. Chong reviewed the nutritional facts that are needed on the packaging of the items. The District's Wellness Policy and requirements are no MSG and no trans fat. No high fructose corn syrup is preferred and highly recommended. If we have the choice of products with or without, we will choose "without". Also, the items must have on the packaging an expiration/shelf life date. Products are expected to be fresh daily. Leftovers can be used if it is still within the expiration/shelf life date and the quality is acceptable. Usage reports will be used to see how the products are doing. Vendors were informed to check Bid Specifications for quantity per packaging, for example, 6 rolls with wasabi and soy sauce. Creativity of the packaging design was left up to the vendors but recognition of the vendor in the packaging was acceptable.

Vendor must have a HACCP Plan, a current Health Department Inspection or Sanitation report available for review.

It was also specified to the vendors that unannounced inspections will be done periodically of the premises where the products are prepared.

Meeting adjourned at 12:05 pm.