

AGENDA MEMO

CITY COUNCIL MEETING DATE: August 19, 2009

DEPARTMENT: Finance and Business Services

ITEM DESCRIPTION: Bid No. 090159-TF, Annual Requirements Contract for Food Services for the Department of Detention and Enforcement

This request is for an annual requirements contract to provide inmate and staff food services at the Detention and Enforcement facility. Staff recommends rejection of the lowest bidder, Jimmy's Cheyenne Market, for the following reasons: meal plan did not meet bid specifications and they had no institutional food contract experience similar in work, scope and size which was required in the bid. The second lowest bidder, Aramark, did not meet the past performance award criteria due to the fact that they have not maintained an "A" grade with the Southern Nevada Health District while they have been providing similar services at Clark County Detention Center. Aramark was downgraded four times during regular inspections in the last four years by the Southern Nevada Health District – twice to a grade "B" and twice to a grade "C". The violations were as follows:

On October 18, 2008 they were downgraded to a "C" grade for the following reasons deemed "critical" by the Southern Nevada Health District: failure to maintain suitable thermometers in the coolers and oven; food workers failed to properly wash hands; sewage was not properly disposed of in public sewer or approved facility; kitchenware and food contact surfaces of equipment were not properly cleaned, sanitized and air dried; and foods were not protected from cross-contamination by proper storage.

On 3/19/07, they were downgraded to a "B" grade for the following reasons deemed "critical" by the Southern Nevada Health District: foods were not protected from cross-contamination by food handlers; suitable hand-washing facilities were not accessible and in good repair; and kitchenware and food contact surfaces of equipment were not properly cleaned, sanitized and air dried.

On 3/29/06 they were downgraded to a "C" grade for the following reasons deemed "critical" by the Southern Nevada Health District: adequate hot and cold holding equipment was not properly designed, maintained and operated; hot, potentially hazardous foods were not rapidly cooled by approved methods; foods were not protected from cross-contamination by raw meats, poultry and seafood; and suitable hand-washing facilities were not accessible and in good repair.

On 11/3/05 they were downgraded to a "B" grade for the following reasons deemed "critical" by the Southern Nevada Health District: adequate hot and cold holding equipment was not properly designed, maintained and operated and kitchenware and food contact surfaces of equipment were not properly cleaned, sanitized and air-dried.

Staff recommends award to Institutional Foodservice Management as the lowest responsive and responsible bidder.