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December 16, 2025

To: Prospective Proposers and Interested Parties

Leticia Torres Ibarra
Digitally signed by Leticia Torres Ibarra
Date: 2025.12.16 10:39:35 -08'00'

From: Leticia Torres-Ibarra, Contracts Administration Division Manager
Contracts Administration Division

**ADDENDUM NUMBER TWO TO FOOD SERVICES REQUEST FOR PROPOSALS
NO. 25-0044**

Addendum Number Two is issued by the County of Los Angeles Department of Children and Family Services (DCFS) to all holders of the Food Services Request for Proposals (RFP) No. 25-0044. Addendum Number Two amends sections in the RFP as provided below. Changes only apply to referenced sections and/or subsections that are amended or deleted; all other sections remain in full effect.

A Prospective Proposer's failure to address the requirements of this Addendum Number Two may result in the proposal being found non-responsive and not being considered, as determined in the sole discretion of the County.

Changes to wording in RFP sections in this Addendum Number Two include both deletions and additions. Deletions are indicated by strikethrough (~~strikethrough~~) and additions are underlined (underlined).

RFP section revisions are listed in sequential order as they appear in the document:

- I. RFP, **Section 1.0, Solicitation Information and Minimum Mandatory Requirements**, has been amended to read as follows:

Proposals Due	On or before 12:00 PM (Pacific Standard Time) on December 16, 2025 <u>January 9, 2026</u>
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"To Enrich Lives Through Effective and Caring Service"

- II. RFP, Appendix A, Sample Contract, Exhibit A, Statement of Work, Section 6.4., **FOOD QUALITY AND NUTRITION STANDARDS**, has been replaced in its entirety and amended to read as follows:

6.4 FOOD QUALITY AND NUTRITION STANDARDS

- 6.4.1 Contractor must ensure that processed food has a Child Nutrition (CN) label or specifications and certifications that confirm the product meets required standards from the manufacturer will be kept on file.

6.4.2 **Beverages**

Contractor must provide beverages that meet the following criteria with additional details, definitions, and references listed in Exhibit A-2.

6.4.1.2 Contractor must provide bottled water with no caloric sweeteners with all meals (breakfast and lunch).

6.4.2.2 Contractor must provide milk products, and milk products must be 1%, nonfat, lactose-free, lactose-reduced, or fortified soy beverages.

6.4.2.3 Contractor must provide fruit-based and vegetable-based drinks to be 100% juice (without added sweeteners) and no more than 230 mg sodium per serving.

6.4.2.4 Beverages that do not meet this requirement will not be accepted, and a fee will be charged to the Contractor and deducted from the invoice.

6.4.3 **Dairy**

Contractor must provide dairy products that meet the following criteria, including the definitions listed in the endnotes below and the additional details, definitions, and references listed in Exhibit A-2.

6.4.3.1 Contractor must provide yogurt, yogurt products, and yogurt alternativesⁱ to meet the following standards:

1) Labeled as low-fat or non-fatⁱⁱ

2) Labeled as plain or ≤ 30 g of sugar per 8 oz or and equivalentⁱⁱⁱ

6.4.3.2 Contractor must provide cheese and cheese alternatives^{iv} to contain \leq 350 mg sodium per serving.

6.4.3.3 Contractor must provide or offer plant-based dairy alternatives (e.g., almond, soy, oat milk, etc.).

6.4.4 Fruit

Contractor must provide fruit that meet the following criteria with additional details, definitions, and references listed in Exhibit A-2.

6.4.4.1 Contractor must provide canned fruit to be packaged in unsweetened 100% juice or water, not syrup.

6.4.4.2 Contractor must provide dried, frozen, pureed, or whole fruits that have no added sugars.

6.4.4.3 Contractor must provide seasonal fruit whenever possible.^v

6.4.5 Vegetables and Beans

Contractor must provide vegetables, beans, that meet the following criteria with additional details, definitions, and references listed in Exhibit A-2.

6.4.5.1 Contractor must ensure canned or frozen vegetables contain \leq 290 mg sodium per serving.

6.4.5.2 Contractor must ensure canned or frozen beans contain \leq 290 mg sodium per serving.

6.4.5.3 Contractor must provide seasonal vegetables whenever possible.^{vi}

6.4.6 Grains, Bread, Baked Goods, and Cereal

Contractor must provide grains, bread, baked goods, and cereal that meet the following criteria with additional details, definitions, and references listed in Exhibit A-2.

6.4.6.1 Contractor must provide 100% of grains and pasta to meet the following standard:

- 1) At least 3 g of dietary fiber per serving

6.4.6.2 Contractor must provide 100% of sandwich bread^{vii} to meet the following standards:

- 1) \leq 180 mg sodium per slice
- 2) At least 2 g of dietary fiber per slice

6.4.6.3 Contractor must provide 100% of baked goods^{viii} to meet the following standard:

- 1) \leq 290 mg sodium per serving
- 2) \leq 300 calories per serving

6.4.6.4 Contractor must provide 100% of cereals to meet the following standard:

- 1) \leq 290 mg sodium per serving
- 2) \leq 5 g “added sugar” and \leq 10 g total sugar per serving
 - a) Cereals with dried fruit contain \leq 17 g total sugar per serving and meet fiber and sodium standards below
- 3) \leq 200 mg sodium per serving
- 4) At least 2 g of dietary fiber per serving

6.4.6.5 Contractor must ensure all grains are 100% whole grains.^{ix}

6.4.7 Protein

Contractor must provide protein that meets the following criteria with additional details, definitions, and references listed in Exhibit A-2.

6.4.7.1 Contractor must purchase canned or frozen beef, pork, poultry, and seafood to contain \leq 290 mg of sodium per serving if fresh protein is not available.

6.4.7.2 Contractor must ensure processed meats^x contain \leq 480 mg sodium per serving.

6.4.7.3 Contractor must purchase extra lean and/or lean meats.^{xi}

6.4.7.4 Contractor must minimize the purchase and provision of processed meats.

6.4.7.5 Contractor must provide weekly offerings of plant-based entrees.^{xii}

6.4.7.6 Contractor must provide weekly offerings of a variety of non-fried protein foods such as seafood, lean meats and poultry, eggs, legumes (beans, peas, and lentils), and soy products.

6.4.8 Snacks

Contractor must provide snacks that meet the following criteria with additional details, definitions, and references listed in Exhibit A-2.

6.4.8.1 Contractor must provide snacks that meet the following criteria for each individual food item or package:

- 1) Pre-packaged items must contain ≤ 7 g total fat per serving (excluding legumes, eggs, non-fried vegetables, and cheese packaged for individual sale).
- 2) Pre-packaged items must contain ≤ 2 g saturated fat per serving (excluding eggs and cheese packaged for individual sale).
- 3) Pre-packaged items must contain ≤ 5 g “added sugar” and ≤ 10 g total sugar per serving (excluding vegetables, fruit, trail mix, and dried fruit, all which contain no added sugars).
- 4) Pre-packaged items must contain ≤ 200 mg of sodium per serving.
- 5) Pre-packaged items must contain ≤ 200 calories per serving
- 6) Pre-packaged items must contain at least 2 g of dietary fiber, if the snack item is grain/potato based

6.4.8.2 Contractor must provide at least 2 grain-based products to be 100% whole grain (per week), while meeting other nutrient requirements for snacks listed above.

6.4.9 Sauces, Dressings, Condiments, and Dips

Contractor must provide sauce, dressings, condiments, and dips that meet the following criteria with additional details, definitions, and references listed in Exhibit A-2.

6.4.9.1 Contractor must ensure all sauces, dressings, condiments, and dips contain ≤ 350 mg sodium per serving (30 g).^{xiii}

6.4.9.2 Contractor must provide low-sodium sauces, dressings, condiments, and dips whenever possible (e.g., reduced sodium soy sauce).

6.4.9.3 Contractor must provide plant-based condiments, dressings, and sauces.

6.4.9.4 Contractor will provide at least one low-sodium salad dressing daily, if applicable.

6.4.9.5 Contractor will provide salad dressings made from scratch whenever possible.

6.4.9.6 Contractor will default to providing plant-based condiments, dressings, and sauces.

6.4.10 Ready-Prepared Food Items

Contractor must meet the following criteria with additional details, definitions, and references listed in Exhibit A-2 when providing ready-prepared food items.

6.4.10.1 Contractor must ensure that all ready-prepared food items^{xiv} contain ≤ 480 mg sodium per serving.

6.4.11 Sodium

Contractor must meet the following criteria with additional details, definitions, and references listed in Exhibit A-2 for the sodium content of food items.

6.4.11.1 Contractor must ensure all individual items^{xv} contain ≤ 480 mg sodium per serving unless a lower standard is specified.

6.4.11.2 Contractor provide "low-sodium"^{xvi} items, whenever possible.

6.4.12 Contractor will not purchase or provide foods that meet the U.S. Department of Agriculture definition of Foods of Minimal Nutritional Value (FMNV). These foods include soda water, water ices, chewing gum, certain candies (hard candy, candy coated popcorn).

6.4.13 Contractor must comply with all food standards outlined in this Contract, as well as any future Board of Supervisors' policies concerning food standards. DPH may periodically monitor the Contract to ensure the Contractor is in compliance with the food standards. Contractor is required to maintain and submit annually to the County upon the Contract Manager's request, the following records: food production records, food purchasing data, and a complete nutrition analysis of all menu products/items offered. Failure to comply with the food standards may, in the County's sole discretion, constitute a breach of this contract.

6.4.14 Contractor must comply with all applicable requirements of the Buy American provision in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) 7 Code of Federal Regulations (CFR). The Buy American provision requires participants to purchase, to the maximum extent practicable, domestic commodities or products for use in meals and beverages served under the NSLP and SBP. A domestic commodity or product is one that is produced and processed in the United States substantially using agricultural commodities that are produced in the United States. "Substantially using" means over 51 percent of the final processed product consists of agricultural commodities that were grown domestically.

- III. RFP, Appendix A, Sample Contract, Exhibit A, Statement of Work, Technical Exhibit A-2, **FOOD QUALITY AND NUTRITION STANDARDS DEFINITIONS AND REFERENCES** has been added and included with this addendum as Attachment I.

TECHNICAL EXHIBIT A-2

FOOD QUALITY AND NUTRITION STANDARDS DEFINITIONS AND REFERENCES**Definitions**

- ⁱ Yogurt alternatives or substitutes include kefir and non-dairy yogurts, using fortified soy milk, coconut milk, almond milk, etc.
- ⁱⁱ Low-fat yogurt should have ≤ 3 g of total fat. Non-fat yogurt should consist of ≤ 0.5 g of total fat. [a]
- ⁱⁱⁱ An equivalent is ≤ 15 g sugar per 4 oz and ≤ 23 g sugar per 6 oz. [b]
- ^{iv} Cheese alternatives or analogs include processed cheeses and vegan-cheese options that are fermented and plant-based.
- ^v For a list of seasonal fruits, please refer to <https://snaped.fns.usda.gov/seasonal-produce-guide>.
- ^{vi} For a list of seasonal vegetables, please refer to <https://snaped.fns.usda.gov/seasonal-produce-guide>.
- ^{vii} Sandwich bread is defined as individually wrapped slices of bread or fresh or frozen sliced loaves. [c]
- ^{viii} Baked goods are items made from dough or batter and then baked, including but are not limited to bagels, breadsticks, croissants, english muffins, muffins, pitas, scones, tortillas, and wraps.
- ^{ix} 100% whole grain is defined as the first ingredient on the ingredient list, determined by weight, is a whole grain based on qualifying criteria from the FDA whole grain health claim, and the item is free of refined grains. [d]
- ^x Processed meats are defined as meats that undergo smoking, curing, salting, and/or the addition of chemical substances such as nitrate and nitrite to preserve the meat and enhance its flavor. Examples include bacon, hot dogs, ham, sausages, and deli, luncheon meats.
- ^{xi} Lean meat is defined as each 3 ½ oz of product must contain “less than 10 grams of fat, 4.5 grams or less of saturated fat”. Extra lean meat contains “less than 5 grams of fat, less than 2 grams of saturated fat” for each 3 ½ oz product. [e]
- ^{xii} According to the Plant Based Foods Association, plant-based entrées are main dishes that include ingredients from fruits, vegetables, nuts, seeds, whole grains, legumes, fungi or algae or a combination of these, while containing no more than 10%, by weight, ingredients that are not of animal or plant origin (excluding water, salt, and processing aids). [f]
- ^{xiii} Sauces, dressings, condiments, and dips include but are not limited to barbecue sauce, ketchup, glazes, guacamole, hot sauce, hummus, marinades, salad dressings, steak sauces, peanut butter, salsa, and tomato sauce.
- ^{xiv} According to the New York City Department of Health and Mental Hygiene’s Good Choice program criteria, ready-prepared food items are “cooked, marinated or prepared meats and vegetables, frozen entrees and sides, breadcrumbs, frozen waffles, instant foods, pizza, potato salad, ravioli, soups”. Other names include tertiary processed foods and convenience items. [c]
- ^{xv} An individual item is defined as a single purchased food product that may be used as an ingredient or as a ready-prepared food.
- ^{xvi} Low Sodium is defined as having less than or equal to 140 mg sodium per serving size of 30 g. [g]

References

- a. Front-of-Package Nutrition Rating Systems and Symbols: Phase I Report, Appendix B. (2010). Institute of Medicine of the National Academies. Washington, DC: The National Academies Press. <https://doi.org/10.17226/12957>
- b. New York City Food Standards Patient Meals. (n.d.). NYC Health. Retrieved from <https://www.nyc.gov/assets/foodpolicy/downloads/pdf/patient-meals-standards.pdf>
- c. Good Choice. (n.d.). NYC Health. Retrieved from <https://www1.nyc.gov/assets/doh/downloads/pdf/home/good-choice.pdf>
- d. Existing Standards for Whole Grains, March 2014 USDA/FSIS Final Rule. (n.d.) The Whole Grains Council. Retrieved on April 10, 2025, from <https://wholegrainscouncil.org/whole-grains-101/whats-whole-grain-refined-grain/existingstandards-whole-grains>
- e. What Does "Lean" and "Extra Lean" Beef Mean on a Nutrition Label? (2024, July 10). Ask USDA. Retrieved on April 10, 2025, from <https://ask.usda.gov/s/article/What-does-lean-and-extra-lean-beef-mean-on-a-nutrition-label>

ATTACHMENT I

TECHNICAL EXHIBIT A-2

FOOD QUALITY AND NUTRITION STANDARDS DEFINITIONS AND REFERENCES

f. Certified Plant Based Claim Certification Program, Version 1, Issue 4. (2019, December 10). Plant Based Foods Association. Retrieved from

https://d2evkimvhatqav.cloudfront.net/documents/pbfa_nsf_certified_pb_definition_only.pdf

g. Sodium in Your Diet. (2020, April 2). U.S. Food and Drug Administration. Retrieved from

<https://www.fda.gov/food/nutrition-education-resources-materials/sodium-your-diet>