

Addendum No. 1**RFP No. 26/27-02NS Asian Cuisine**
January 28, 2026

Addendum No. 1 forms a part of the contract and modifies the original bid documents. All work affected by these modifications shall conform to the related provisions, scope of work, general conditions, and all appendices of the original bid documents. **Modify the following items wherever appearing in any portion of the bid documents.**

Changes to RFP Documents

- 1.1 **Proposal Pricing Sheet:** Estimated annual usage has been provided. Bidders must use the attached revised Pricing Sheet for their submission.
- 1.2 **Evaluation Criteria:** Point values for the evaluation criteria have been adjusted. See the attached document for the updated scoring breakdown.

ALL OTHER PROVISIONS of the original RFP documents shall remain unchanged.

Acknowledge receipt of Addendum No. 1 in the space provided below and on the Proposal Form. Failure to do so may subject bidder to disqualification.

RFP Due Date: February 18, 2026 at 11am.

Company Name

Print Name and Title

Signature

Date

PROPOSAL FORM PRICING SHEET

Product specifications are based on products and pack sizes currently in use. Alternate pack sizes may be accepted when pack size specified is not available. Some specific brands and specifications shown have been established by the District based on the District's research and expertise, popularity of the food item, and/or brand name recognition; therefore, alternates may not be considered in circumstances where the menu, recipe, or sales may be affected. The District's Nutrition Services Department Director will be the sole judge as to whether such alternate products are, in fact, substantially equal to the specifications set forth herein and whether such deviations are acceptable to the District.

- ❖ **Bidder must submit a completed Product Formulation Statement on Company letterhead for Meat/Meat Alternate and Grains or a Child Nutrition (CN) Label in School Meals with proposal at time of opening.**
- ❖ **Bidder must submit Nutrition Fact label, product label, product ingredients and allergens.**

Bidder should insert "No Bid" on line items that cannot be provided or will not be bid on.

Line Item	Description	Estimated Annual Usage	Unit Price	Total
1	Chicken Bowl, including 1 c. cooked brown rice	100,000		
2	Tofu Bowl, including 1 c. cooked brown rice	2000		
3	Orange Chicken bowl, including 1 c. cooked brown rice	8750		
4	Teriyaki Chicken bowl, including 1 c. cooked brown rice	8750		
5	Other type of entrée: (Provide product description)	N/A		
6	Chicken Bowl, including 3/4 c. cooked brown rice	250		
7	Tofu Bowl, including 3/4 c. cooked brown rice	250		
<p><i>**The District hopes to resume the serving of elementary sites.</i></p>				

Product Formulation Requirements:

- ❖ 2M/MA Equivalence (two ounces meat and/or meat alternative – ie. chicken, tofu)
- ❖ 1.75 to 2 ounce equivalence whole grain rich

Requirements for Asian Cuisine:

- ❖ Deliveries must be made within 30 minutes of meal service.
- ❖ Deliveries are made daily to Middle/K-8 and High Schools; when the District is able to resume servicing of elementary schools, deliveries will be made approximately 2 times per month.
- ❖ Temperatures must be above 135 degrees Fahrenheit (135°F), delivered fresh, and hot in an insulated carrier/warmer.
- ❖ Drivers will be required to deliver product to the designated area of each school cafeteria as requested by the Site Supervisor/designee.

EVALUATION CRITERIA
TO BE SIGNED AND SUBMITTED WITH PROPOSAL

Evaluation Criteria	Description and Points Awarded	Points Based On	Max. Points
Price	100% of Max Points: Lowest-priced bid. 80% of Max Points: Second lowest-priced bid. 60% of Max Points: Third lowest-priced bid.	Itemized Bid List	20
Delivery Specifications	100% of Max Points: Ability to deliver within the District's designated time/days & positive references of timely & accurate delivery. 75% of Max Points: Ability to deliver within District's designated time but on alternate delivery days & positive references of timely & accurate delivery 0 Points: Unable to meet District's designated delivery time & days and/or negative references of frequent untimely and/or inaccurate deliveries even if delivery time & days can be met.	- Reference forms - Responses to Questions Labeled "Delivery Specifications - " in Vendor Questionnaire	15
Minimum Delivery Amount	100% of Max Points: Lowest minimum dollar threshold required for delivery. 50% of Max Points: Second lowest minimum dollar threshold required for delivery. 0 Points: Not the lowest or second lowest dollar threshold required for delivery.	- Responses to Questions Labeled "Minimum Delivery Amount - " in Vendor Questionnaire	10
Contracting with Small Businesses	100% of Max Points points: Qualifies as a small business. 0% of Max Points: Does not qualify as a small business	Responses to Questions Labeled "Contracting with Small Businesses" in Vendor Questionnaire	5
Contracting with Minority-Owned Businesses	100% of Max Points: Majority business ownership by individuals who identify as women or minority 0% of Max Points: Majority business ownership not by individuals who identify as women or minority.	Responses to Questions Labeled "Contracting Minority Owned Businesses" in Vendor Questionnaire	5
Service Reliability and Past Performance	100% of Max Points: Proven ability to provide excellent service as demonstrated by references, reputation, past experience of District & vendor questionnaire that show:	- Reference forms - Responses to Questions	15

	<ul style="list-style-type: none"> • Prompt responses and satisfactory resolution to requests for information and complaints & issues • Courtesy and responsiveness to all district personnel at all times • Ready access to decision-making executives and assigned point of contact. • Ability to meet sourcing goals • Fully staffed delivery driver support. <p>0 Points: References and/or vendor questionnaire demonstrate poor performance or inability to meet criteria described above.</p>	Labeled "Service Reliability and Past Performance - " in Vendor Questionnaire	
Food Tasting Scorecard	Total points based on the combined points score for the following attached rubric criteria, based on ability to provide a product sample that is tested by an Irvine Child Nutrition Services Taste Panel to determine the following quality factors: appearance, aroma, texture, color, and flavor.	Food Tasting Scorecard	15
Technology and Reports	100% of Max Points: Availability to support B2B Transactions. Ability to provide velocity reports, monthly statements and weekly price lists. 70% of Max Points: Availability of placing e-mail or online orders with email order confirmation. Ability to provide velocity reports, monthly statements and weekly price lists. 30% of Max Points: Ability to provide online or e-mail ordering and weekly price lists. Unable to provide velocity reports and/or monthly statements. 0 Points: Unable to provide e-mail or online ordering.	Responses to Questions Labeled "Technology and Reports - " in Vendor Questionnaire	10
Safety Records and Controls	100% of Max Points: Bidder can provide evidence, in the form of a written Food Safety & Security Program OR HACCP Plan, that it has a minimum of appropriate safety controls in place and follows the best food-safety practices in that: <ul style="list-style-type: none"> • Bidder's staff are properly and regularly trained in current safety procedures, • Bidder's facilities are regularly inspected by accredited agencies and proposer's facilities are favorably assessed in those inspections. • The Bidder promptly and appropriately addresses safety issues raised by food-safety inspections or otherwise. • If needed, Bidder's record-keeping program is such that the proposer would be able to promptly trace any 	- HACCP Plan or Food Security and Safety Program - Reference forms - Responses to Questions Labeled "Safety Records and Controls - " in Vendor Questionnaire	5

	<p>product to its original supplier and source of origin.</p> <ul style="list-style-type: none">• The Bidder can provide evidence that it has a Product Recall Procedures and Pest Control Policy in place. <p>0 Points: Unable to meet or provide above specified criteria.</p>		
TOTAL POINTS:	100		

By signing this, I acknowledge that I have reviewed Irvine Unified's evaluation criteria.

Name of Bidder (Person, Firm, or Corporation): _____

Signature of Bidder's Authorized Representative: _____

Date of Signing: _____