

Request for Proposals No. 2026-13

Amended 02

Processed Foods Using USDA Commodities

STATE OF WASHINGTON
OFFICE OF SUPERINTENDENT OF PUBLIC INSTRUCTION
OLYMPIA, WASHINGTON

PROJECT TITLE: Processed Foods Using USDA Commodities

PRE-BID CONFERENCE: 1:00 p.m., Pacific Daylight Savings Time (PDST) on Tuesday, December 2, 2025

ZOOM Link: [USDA Pre-Bid Conference Virtual Meeting \(optional\)](#)

PROPOSAL DUE DATE: 10:00 a.m., Pacific Daylight Savings Time (PDST) on Monday, December 22, 2025

ESTIMATED CONTRACT PERIOD: July 1, 2026 – June 30, 2027. Amendments extending the period of performance, if any, shall be at the sole discretion of OSPI.

CONSULTANT ELIGIBILITY: This solicitation is open to those Consultants who satisfy the minimum qualifications stated herein and that are available for work in Washington State.

SUBMIT PROPOSAL TO: Proposal Delivered by Email: Brenda.Merritt@k12.wa.us

All communications concerning this RFP must be directed only to the RFP Coordinator via email. Any other communication will be considered unofficial and non-binding on OSPI. Consultants are to rely on written statements issued by the RFP Coordinator. Communication directed to parties other than the RFP Coordinator may result in disqualification of the Consultant.

This RFP is available at the [Office of Superintendent of Public Instruction \(OSPI\) website](#) and at the Department of Enterprise Services, [Washington Electronic Business Solution \(WEBS\) Procurement website](#). All RFP amendments and/or Consultant questions and OSPI answers will be posted to these sites. All interested Consultants must be registered with WEBS under the following commodity codes in order to receive automatic notifications:

385-42 Frozen foods; **385-44** Meat Entrees (Includes Beef and Pork); **961-06** Misc. Services No. 1 (Not otherwise classified) Beef, Pork, and other Meat Processing Services; **962-75** Misc. Services, No. 2 (Not otherwise classified) Seafood Processing Services; **962-59** Misc. Services No. 2 (Not otherwise classified) Food Processing Services; **385-57** Frozen Foods – Pizzas; **390-07** Perishable Foods – Cheese; **370-35** Food Processing and Canning Equipment and Supplies – Oil, USDA



Attachment C - Contractor Proposal

*Approved for Food Processing; **385-96** Frozen Foods – Frozen Vegetables; **375-54** Bakery Products (Fresh) Foods – Pizza; **961-59** Misc. Services No. 1 (Not otherwise classified) Poultry Hatching and Processing Services; **385-47** Frozen Foods – Specialty Entrees (Including Corn Dogs, Lasagna, Mexican Food, etc.); **393-54** Staple Grocery and Grocer's Misc. Items Foods – Fruits, Canned, Processed and Preserved (Incl. Fruit Sauces and Puree); **393-60** Staple Grocery and Grocer's Misc. Items Foods – Fruit and Vegetable (Not Frozen) Juices*

OSPI, and its contractors and subcontractors, must not discriminate in any programs or services based on sex, race, creed, religion, color, national origin, age, marital status, honorably discharged veteran or military status, sexual orientation, gender expression, gender identity, disability, or the use of a trained dog guide or service animal by a person with a disability, and must comply with state and federal nondiscrimination laws, including Section 504 of the Rehabilitation Act of 1973, Title IX of the Education Amendments of 1972, the Americans with Disabilities Act, and Title VI of the Civil Rights Act of 1964. Questions and complaints of alleged discrimination should be directed to the Equity and Civil Rights Director at 360-725-6162/TTY: 360-664-3631; or P.O. Box 47200, Olympia, WA 98504-7200; or equity@k12.wa.us.

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Tab 1

Letter of Submittal

- Certifications and Assurances Forms – Exhibit A
- Qualifications Affirmations - Exhibit B and
- Polychlorinated Biphenyls Certification– Exhibit C
- Contractor Intake form – Exhibit I





Letter of Submittal

The proposal Submitted by J.T.M. Provisions Company Inc. includes all the required information requested in *RFP No. 2026-13, Processed Foods Using USDA Commodities.*

As a family owned and operated company for over 30 years, J.T.M.'s ownership is hands-on with all aspects of company functions, especially in School Sales.

J.T.M. Provisions Co., Inc. would like to qualify for the cheese sauce products in this RFP. Our objective is to illustrate JTM's leadership, experience, commitment, innovative concepts, and expertise in processing USDA Foods. We hope to communicate our willingness to collaborate with the State of Washington to comply with all work requirements and other terms and conditions as specified in this RFP.

JTM's Principle Officer's:

Chairman of the Board:	John Maas
President and CEO:	Anthony Maas
Vice President of Operations:	Joseph Maas
Vice President of Business Development:	Jerry Maas
Vice President of Education Sales:	Brian Hofmeier
Chief Financial Officer:	Matt Montgomery

Company Location:

J.T.M. Provisions Company Inc.
200 Sales Drive
Harrison, OH 45030
PH: 800-626-2308 / 513-367-4900

Included in the RFP submission you will find the following required materials and enclosures:

1. Letter of Submittal
 - Certifications and Assurances – Exhibit A
 - Qualifications Affirmations - Exhibit B and Polychlorinated Biphenyls Certification– Exhibit C
 - Contractor Intake form – Exhibit I
2. Vendor Profile, References, and Sales/Ordering Information – Exhibit G
 - Project Management – Management Team & Staff Qualifications/Experience
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Sincerely,

Brian Hofmeier
Vice President of Education Sales



EXHIBIT A

CERTIFICATION AND ASSURANCES

Bidder must sign and include the full text of this Exhibit A with their proposal.

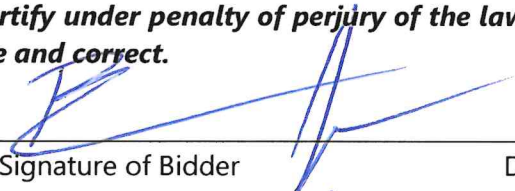
Bidder makes the following certifications and assurances as a required element of the proposal to which it is attached, understanding that the truthfulness of the facts affirmed here and the continuing compliance with these requirements are conditions precedent to the award or continuation of the related contract(s):

1. Bidder declares that all answers and statements made in the proposal are true and correct.
2. The prices and/or cost data have been determined independently, without consultation, communication, or agreement with others for the purpose of restricting competition. However, Bidder may freely join with other persons or organizations for the purpose of presenting a single proposal.
3. The attached proposal is a firm offer for a period of ninety (90) business days following receipt, and it may be accepted by OSPI without further negotiation (except where obviously required by lack of certainty in key terms) at any time within the ninety (90) business-day period.
4. In preparing this proposal, Bidder has not been assisted by any current or former employee of the state of Washington whose duties relate (or did relate) to this proposal or prospective contract, and who was assisting in other than his or her official, public capacity. (Any exceptions to these assurances are described in full detail on a separate page and attached to this document.)
5. Bidder understands that OSPI will not reimburse Bidder for any costs incurred in the preparation of this proposal. All proposals become the property of OSPI, and Bidder claims no proprietary right to the ideas, writings, items, or samples, unless so stated in this proposal.
6. Unless otherwise required by law, the prices and/or cost data which have been submitted have not been knowingly disclosed by the Bidder and will not knowingly be disclosed by Bidder prior to opening, directly or indirectly, to any other Bidder or to any competitor.
7. Bidder agrees that submission of the attached proposal constitutes acceptance of the solicitation contents and the attached sample contract and general terms and conditions. If there are any exceptions to these terms, Bidder has described those exceptions in detail on the Contract Issues Exhibit.
8. No attempt has been made or will be made by the Bidder to induce any other person or firm to submit or not to submit a proposal for the purpose of restricting competition.
9. Bidder grants OSPI the right to contact references and others, who may have pertinent information regarding the Bidder's prior experience and ability to perform the services contemplated in this procurement.

Attachment C - Contractor Proposal

10. Bidder acknowledges that if awarded a contract with OSPI, Bidder is required to comply with all applicable state and federal civil rights and other laws. Failure to comply may result in Contract termination. Bidder agrees to submit additional information about its nondiscrimination policies, at any time, if requested by OSPI.
11. Bidder certifies that Bidder has not, within the three-year period immediately preceding the date of release of this competitive solicitation, been determined by a final and binding citation and notice of assessment issued by the Department of Labor and Industries or through a civil judgment to have willfully violated state minimum wage laws (RCW 49.38.082; Chapters 49.46 RCW, 49.48 RCW, or 49.52 RCW).
12. Bidder has not been debarred or otherwise restricted from participating in any public contracts.
13. Bidder certifies that Bidder has not willfully violated Washington State's wage payment laws within the last three (3) years.
14. Bidder acknowledges its obligation to notify OSPI of any changes in the certifications and assurances above.

I certify under penalty of perjury of the laws of the State of Washington that the foregoing is true and correct.

		
Signature of Bidder	Date	Place Signed (City, State)
Brian Hofmeier	VP of Education	Harrison, OH
Print Name	Title	Organization Name
	Sales	JTM

**EXHIBIT B
QUALIFICATION AFFIRMATIONS**

CONSULTANT INFORMATION	
Name:	Brian Hofmeier
Organization Name: (if applicable)	JTM Provisions Co., Inc.

All vendors for School Year 2026-2027 shall be approved for processing by USDA with a National Processing Agreement (NPA) or a USDA approved In-State processor agreement for the State of Washington. Either agreement must be on file and approved by OSPI.

MINIMUM QUALIFICATIONS
<i>Please check box if applicable.</i>
<input checked="" type="checkbox"/> Licensed to do business in the State of Washington. If not licensed, provide a written intent to become licensed in Washington within thirty (30) calendar days of being selected as the Apparently Successful Contractor.
<input checked="" type="checkbox"/> For School Year 2025-2026, Vendor is approved for processing by USDA with a National Processing Agreement (NPA) or a USDA approved In-State processor agreement for the State of Washington. Either agreement must be on file and approved by OSPI.

Consultants who do not meet the minimum qualifications noted above will be rejected as non-responsive and will not receive further consideration. Any proposal that is rejected as non-responsive will not be evaluated or scored.

I certify under penalty of perjury of the laws of the State of Washington that the foregoing is true and correct.

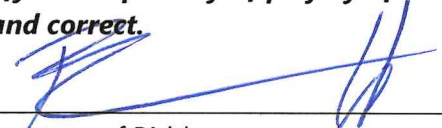

 Signature of Bidder _____ Date _____ Place Signed (City, State) Harrison, Ohio
 Brian Hofmeier _____ VP of Education _____
 Print Name Title Sales Organization Name JTM

EXHIBIT C
POLYCHLORINATED BIPHENYLS CERTIFICATION

Pursuant to RCW 39.26.280, the Washington State Superintendent of Public Instruction is required to provide a preference to a bidder that provides products or products in packaging that do not contain Polychlorinated Biphenyls (PCBs).

I hereby certify, on behalf of the firm identified below, as follows (check one):

Not applying for the PCBs Preference.

OR

ALL Products have been tested for Polychlorinated Biphenyls. All product(s) identified in the above solicitation, have been tested within the previous 365 days, were performed by an independent, third-party laboratory using Environmental Protection Agency (EPA) Analytical Method 1668c. The test results are attached.

OR

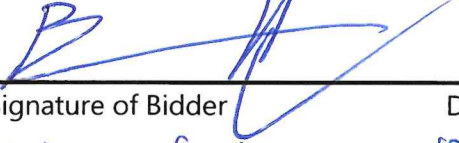
All product(s) identified below, have been tested within the previous 365 days, were performed by an independent, third-party laboratory using Environmental Protection Agency (EPA) Analytical Method 1668c. The test results are attached.

Product: _____

Product: _____

Include additional lines as necessary.

I hereby certify, under penalty of perjury under the laws of the State of Washington, that the certifications herein are true and correct and that I am authorized to make these certifications on behalf of the firm listed herein.

		<u>Harrison, OH</u>
Signature of Bidder	Date	Place Signed (City, State)
<u>Brian Hofmeier</u>	<u>VP of Education</u>	<u>JTM</u>
Print Name	Title	Organization Name
	<u>Sales</u>	

Attachment C - Contractor Proposal



Washington Office of Superintendent of
PUBLIC INSTRUCTION

CONTRACT INTAKE FORM

All potential consultants/entities seeking a Contract, Agreement, Memorandum of Understanding, etc., with the Office of Superintendent of Public Instruction (OSPI), State Board of Education, or Professional Educator Standards Board, must complete and return this form before a Contract or Agreement will be offered.

1. CONTRACTOR'S NAME (AS LEGALLY REGISTERED WITH THE IRS): ⁴		CONTRACTOR'S DBA (DOING BUSINESS AS) NAME:	
JTM Provisions Co., Inc.		JTM Food Group	
2. CONTRACTOR'S CONTACT INFORMATION:			
ADDRESS (NUMBER, STREET, AND APT/SUITE) 200 Sales Dr	CITY Harrison	STATE OH	ZIP CODE 45030
CONTRACT MANAGER NAME ¹ Brian Hofmeier		CONTRACT MANAGER'S EMAIL ADDRESS brianhofmeier@jtmfoodgroup.com	
CONTRACT MANAGER'S PHONE NUMBER 800-626-2308			
CONTRACTOR'S SIGNATORY (IF DIFFERENT THAN CONTRACT MANAGER): ²			
NAME		EMAIL ADDRESS	
ADDITIONAL INDIVIDUALS TO RECEIVE CONTRACT (IF DESIRED): ³			
NAME(S)	EMAIL ADDRESS(ES)	ACTION REQUIRED (Sign, initial, or courtesy copy)	
3. BUSINESS INFORMATION:			
TAXPAYER IDENTIFICATION (TIN) NUMBER For individuals, this is your Social Security Number (SSN). For other entities (corporations, school districts, etc.), this is your Employer Identification Number (EIN).			
SSN: _____ OR EIN: 31-0855794			
STATEWIDE VENDOR (SWV) NUMBER Contractors are required to register as a Statewide Vendor in order to receive payment from the State. Visit the Office of Financial Management for information or to register. To find your existing SWV#, visit OFM's Statewide Vendor Number lookup . SWV: SWV0109673			
How is your business organized? Corporation, for-profit _____ If a Corporation, non-profit, attach a copy of 501(c) status.			
Do you have a current Washington State business license? ⁴ <input checked="" type="checkbox"/> Yes – Attach a copy or provide UBI#: 603388078 <input type="checkbox"/> No – Visit the Department of Revenue to review licensing requirements.			
Is your business a small, women-, minority-, or veteran-owned business as defined in Chapter 39.26.010 RCW? <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No If yes, complete and submit the Business Enterprise Certification Form with this form. If not, visit the sites linked above for information about registration.			

Attachment C - Contractor Proposal

Have you had any contract to provide services terminated for default? Yes No

If yes, attach a list of each terminated contract with an explanation of the situation.

4. WASHINGTON STATE EMPLOYMENT (ESDs, School Districts, and State Agencies check N/A):

Are you, or any of your business partners, directors, officers, managers, employees, or board members current or former (within the last 24 months) officers or employees of the State of Washington?

Yes No N/A If yes: Current or Former

District and ESD employees are not considered state employees for this purpose. As a reminder, check with your employer regarding their outside work policies.

If you checked Yes, you may be required to seek guidance from the [Executive Ethics Board](#) before a contract is offered; you may be contacted for clarification about your current/former role.

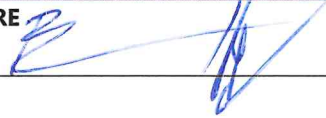
Are you, or any of your employees or subcontractors, a retiree who used the 2008 Early Retirement Factors (ERFs) to retire early and is under age 65? This type of retiree, if under age 65, cannot work *in any capacity* for a DRS-covered employer and continue to receive a DRS benefit.

Yes No

If you checked Yes, and are under age 65, you cannot work *in any capacity* for a DRS-covered employer and continue to receive a DRS benefit; you may be contacted for clarification about your answer and asked to complete additional documentation.

5. I certify, under penalty of perjury as provided by the laws of the State of Washington, that all of the foregoing statements are true and correct, and that I will notify the Agency of any changes.

CONTRACTOR SIGNATURE



DATE

12/4/25

PRINTED NAME

Brian Hofmeier

TITLE

Vice President of Education sales

¹ Contract Manager is the Contractor's person responsible for all communications and billings regarding the performance of the proposed Contract/Agreement. Depending on your organization's structure, this may or may not be the same person who will sign the Contract/Agreement. This is NOT the OSPI Contract Manager or contact person.

² If the person signing the Contract/Agreement on behalf of the Contractor is different than the Contract Manager, both individuals will receive notices via DocuSign.

³ You may list additional individuals to sign the Contract/Agreement and/or receive a courtesy copy via DocuSign. If including additional signatories, list them in order they should be received.

⁴ For assistance finding your organization's legal name or UBI number, or if you would like more information about business license requirements, visit the [Department of Revenue](#).

Tab 2.

Vendor Profile, References and Sales/Ordering information – Exhibit G

- Project Management - Management Team & Staff Qualifications/Experience
- Experience of the Vendor
- Past Performance

Attachment C - Contractor Proposal

EXHIBIT G: VENDOR PROFILE

COMPANY INFORMATION

Contractor Information: Provide the below information, which will be used for contract administration: For example: the legal business name, legal status (e.g., corporation, sole proprietor, etc.) and the year the entity was organized to do business as the entity now substantially exists, Washington State Uniform Business Identification (UBI) number, the home office address, and telephone and fax numbers, web site URL (if any), and organizational chart of the legal entity with whom OSPI may execute any Contract arising from this RFP, including the names and titles of Vendor's principal officers.

1. Federal Tax Identification Number: 31-0855794

2. WA State Department of Revenue Registration Tax Number: 603-388-078

3. Company URL Address: www.jtmfoodgroup.com

4. Company Mailing Address: JTM Provisions Co., Inc.
200 Sales Ave.
Harrison, OH 45030

5. **Orders to be emailed to:** Sherry Harmon @ JTM
sherryharmon@jtmfoodgroup.com
800-626-2308

6. Billing will be from: JTM Provisions Co., Inc.
ar@jtmfoodgroup.com
800-626-2308

7. Payment to be sent to: JTM Provisions Co., Inc.
P.O. Box 711134
Cincinnati, OH 45271

8. Hold and Recall Contact Information: Caroleerb@jtmfoodgroup.com 513-604-6425
Brianhofmeier@jtmfoodgroup.com 513-503-6049

POLITICAL SUBDIVISIONS: Vendor agrees to sell the goods and services on this contract to political subdivisions (school districts): **Yes** **No** (If reply is "No" attach letter to this proposal response explaining reason(s) for declining participation by political subdivisions).

Attachment C - Contractor Proposal

REFERENCES

Provide a minimum of three (3) commercial or governmental references for which Vendor has delivered goods and/or services similar in scope as described in the RFP.

1) Agency/Company Name:	Dallas ISD
Address:	1515 Lipscomb Way Dallas, TX 75215
Contact Person:	Melinda Hillis
Telephone:	214-932-5412
Product Provided/Approx. Dollar Cost	Commodity Processing \$118,000

2) Agency/Company Name:	San Diego USD
Address:	6735 Gifford Way San Diego, CA 92111
Contact Person:	Eric Schoeppler
Telephone:	
Product Provided/Approx. Dollar Cost	Commodity Processing \$137,000

3) Agency/Company Name:	Wisconsin Dept. of Instruction
Address:	125 S. Webster St. Madison, WI 53707
Contact Person:	Claire Nagel
Telephone:	608-267-9283
Product Provided/Approx. Dollar Cost	Commodity Processing \$875,000

Attachment C - Contractor Proposal

SUBCONTRACTORS:

Identify any subcontractors who will perform services in fulfillment of contract requirements; the nature of services to be performed and include federal tax identification (TIN) number for each subcontractor.

Name/Address/Contact/Phone:	T.I.N.:	Brief description of the nature of Service Provided (e.g. testing, sampling, pick-up, etc.):
Koch Foods 4100 Port Union Rd. Fairfield, OH 45014	Plant # 20795	Processing Beef Meatball code # CP5049
Name/Address/Contact/Phone:	T.I.N.:	Brief description of the nature of Service Provided (e.g. testing, sampling, pick-up, etc.):

Attachment C - Contractor Proposal

SALES AND ORDERING INFORMATION

Vendor shall complete the following information and return with proposal response.

1.

Sales Representative(s): Indicate below the contact information and specific territories covered:			
Name:	<u>Jonathan Ford</u>	Name:	_____
Telephone:	<u>513-503-6034</u>	Telephone:	_____
Toll Free No.:	<u>800-626-2308</u>	Toll Free No.:	_____
Mobile Phone:	<u>513-503-6034</u>	Mobile Phone:	_____
Territory:	<u>National</u>	Territory:	_____
Fax:	_____	Fax:	_____
Email:	<u>jford@jtmfoodgroup.com</u>	Email:	_____

- 2. Payment Term: Prompt Payment Discount 0 % net 30 days. Note: Prompt payment discount periods equal to (or greater than) 30 calendar days will receive consideration and proposal pricing will be reduced (for evaluation purposes only) by the amount of that discount(s).

- 3. Volume Discount: Identify volume discount(s), please indicate the discount 0 % or \$0 and when it applies:

- 4. Standard Lead Time after receipt of order (ARO) is 21 calendar days.

- 5. Minimum case quantities 210 for direct deliveries of shipment to Washington State locations.



Project Management – Management Team & Staff Qualifications/Experience

Brian Hofmeier, Vice President of Education Sales

- Commodity Experience = 32 years
- Oversees Product Development & Education Division Sales
- PH: 513-202-8049; Email: BrianHofmeier@jtmfoodgroup.com

Carole Erb, Senior Director, Education Sales

- Commodity Experience = 18 years
- Monthly Performance Reports (MPR), Day-to-day School Operations
- PH: 513-202-8094; Email: CaroleErb@jtmfoodgroup.com

Jonathan Ford, Sales Manager, Education Sales

- Commodity Experience = 20 years
- Sales Manager, Bids, Commodity Management
- PH: 513-503-6034; Email: jford@jtmfoodgroup.com

Sherry Harmon, Customer Service Representative

- Commodity Experience = 2 years
- CSR, Orders, samples
- PH: 800-626-2308; Email: sherryharmon@jtmfoodgroup.com





Experience of the Vendor:

J.T.M. Provisions Co., Inc., is a privately held corporate headquarters that was founded in 1974. Our company was incorporated in the State of Ohio and is located in Harrison, Ohio (a suburb of Cincinnati, Ohio). We are a forward thinking, well capitalized, strong business with over 500 employees.

J.T.M. Provisions Co., Inc. operates a facility that is built around the School Lunch Business segment, as it is over 50% of our family owned and operated company business! We have developed practices, processes, production, and recipes that allow the manufacturing of finished goods that are reduced fat, reduced sodium, and are wholegrain rich, while maintaining high flavor profiles and innovative products.

Since entering the school business segment, our commodity product line has grown from a few kettle-cooked products to +200 products, encompassing a wide range from burgers to macaroni & cheese and expanded from beef to include pork, turkey, cheese, and tomato paste. Managing different USDA commodity foods, our understanding of the regulations for each commodity segment, and their nuances, is imperative.

JTM Provision's, Inc. currently processes USDA commodities in 46 states nationwide. We have been processing USDA commodities for over 20 years. We are one of the top 2 processors of USDA 100154 Ground Beef, 100193 Pork Picnics and 100883 / Boneless / Skinless Turkey Thighs. We also process Cheddar Cheese 110242 and 100332 Tomato Totes.

We are members of SNA as a Patron and on the Industry Advisory Board. We are also members of ACDA, where we serve in various roles from the Processing Committee, Membership Chair, and Industry Representative.

We can carryover and store commodities from one school year to the next at no charge to the RA / DA This allows RA / DA to take late offers of various commodities from USDA (thus maximizing the utilization of their entitlement dollars) and have product back for the very start of the next school year. We are the "total package" for schools for their processing needs when it involves Beef, Pork, Turkey Thighs, Cheddar Cheese and Tomato Totes.

JTM is proud to serve a broad range of customers from small districts to large districts to state contracts.

- The services to be provided will be taking USDA diverted commodities and converting the product into finished items. The product will then be shipped to a location as specified by the State / Customer. The minimum delivery for a direct drop is 6,300 #'s or approximately 3 pallets of product and the products can be mixed by layer.
-

Our distribution is done via our contracted frozen carrier fleet that runs on a weekly basis year-round. With this fleet we can service any location listed in this RFP.

Past Performance

J.T.M. has not received any notifications of contract breach in the past five years. We do Commodity processing, for over 2,400 Schools and Co-ops, all which for annual contracts.



Tab 3.

Cost Proposal/Price Worksheet – Exhibit H

Tab 4.

- JTM Documents – PPI, PFS, State of WA License, SEPDS, Buy American, HACCP, BRC

Attachment C - Contractor Proposal



Pertinent Product Information (PPI)

CP5049

Premium All-Meat Beef Meatball (5=2 M/MA)

Product Title: _____

COOKED BEEF MEATBALLS

JTM Item Numbers: CP5049

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.50	3.53
Serving Size (g)	70.87	100
Servings Per Case	192.00	
Calories (kcal)	151.25	213.42
Protein (g)	11.78	16.62
Carbohydrates (g)	1.95	2.75
Dietary Fiber (g)	0.60	0.85
Total Sugar (g)	0.85	1.20
Added Sugar (g)	0.78	1.10
Fat (g)	10.50	14.82
Saturated Fat (g)	4.03	5.69
Trans Fatty Acid (g)	0.7	0.9
<i>* contains 0 grams artificial trans fat</i>		
Cholesterol (mg)	48.21	68.03
Vitamin D (mcg)	0.07	0.10
Calcium (mg)	23.05	32.52
Iron (mg)	1.36	1.92
Potassium (mg)	542.46	765.43
Sodium (mg)	301.75	425.78

Ingredients: _____

Ground beef (no more than 20% fat), water, contains 2% or less of seasoning (potassium chloride, flavor [contains maltodextrin]), salt, sugar, citrus flour, dehydrated garlic, spices, onion powder.

CN Statement: _____

CN ID Number: 101085

Five 0.50oz. Cooked Beef Meatballs provide 2.00oz. equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the USDA, Food and Nutrition Service on 03/25).

J.T.M. Food Group certifies that all K12 Education Division products are manufactured in the USA and that all products meet or exceed 51% domestic ingredients per Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998. For addition information, please contact us at 800-626-2308.

Preparation: _____

KEEP FROZEN

CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F.

STOVE TOP: Add frozen meatballs or crumbles to sauce. Simmer in covered pan for approximately 40 minutes at 180-200 degrees F.

Statement: _____

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

Product Specifications: _____

UPC (GTIN)	10049485050497
Case Pack	6 Bags
Net Weight	30.00 lbs
Gross Weight	31.50 lbs
Case Length	23.56 in
Case Width	12.94 in
Case Height	11.19 in
Case Cube	1.97 ft
TixHi	6x4
Shelf Life (frozen)	548 days

Allergens: _____

***This Product is Gluten-Free*

LET'S CREATE GREAT DISHES TOGETHER®

Print Date/Time: 9/24/2025 10:54:42AM

JTM Food Group • 200 Sales Drive • Harrison, OH 45030
(513) 367.4900 • (800) 626.2308 • Fax (513) 367.3519
For the most current information, visit JTMFoodGroup.com

Attachment C - Contractor Proposal

Mail - JTMk12bids - Outlook

CP5049



KEEP FROZEN

HEATING INSTRUCTIONS: CONVECTION OVEN: Add frozen meatballs or crumbles to sauce, cover pan and heat in convection oven approximately 30 minutes at 375 degrees F. **STOVE TOP:** Add frozen meatballs or crumbles to sauce. Simmer in covered pan approximately 40 minutes at 180-200 degrees F.
DISTRIBUTED BY: JTM Provisions Co. Harrison, OH 45030 800.626.2308

COOKED BEEF MEATBALLS
COPY NOT MEANT FOR DOCUMENTING
FEDERAL MEAL REQUIREMENTS

CN	101086	CN
Five 0.50oz. Cooked Beef Meatballs provide 2.00oz. equivalent meal for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the USDA, Food and Nutrition Service on 03/25).		

25001



(01)10049485050497(10)000000

^

COOKED BEEF MEATBALLS

INGREDIENTS: Ground beef (no more than 20% fat), water, contains 2% or less of seasoning (potassium chloride, flavor (contains maltodextrin), salt, sugar, citrus flour, dehydrated garlic, spices, onion powder.

CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE. THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES.



(01)10049485050497(10)000000

V

CP5049

J.T.M.
FOOD GROUP

NOT FOR
RETAIL SALE

NET WT. 30 LBS.

250128C

Attachment C - Contractor Proposal



Pertinent Product Information (PPI)

CP5249

Premium All Beef Taco Filling

Product Title:

BEEF TACO FILLING

JTM Item Numbers: CP5249

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	2.71	3.53
Serving Size (g)	76.83	100
Servings Per Case	177.00	
Calories (kcal)	123.79	161.12
Protein (g)	13.66	17.78
Carbohydrates (g)	1.96	2.55
Dietary Fiber (g)	0.83	1.08
Total Sugar (g)	0.15	0.20
Added Sugar (g)	0.01	0.01
Fat (g)	6.83	8.89
Saturated Fat (g)	2.74	3.57
Trans Fatty Acid (g)	0.4	0.5
<i>* contains 0 grams artificial trans fat</i>		
Cholesterol (mg)	49.14	63.96
Vitamin D (mcg)	0.17	0.22
Calcium (mg)	16.89	21.98
Iron (mg)	1.54	2.00
Potassium (mg)	491.65	639.92
Sodium (mg)	287.27	373.90

Ingredients:

GROUND BEEF (no more than 20% fat), WATER, CONTAINS LESS THAN 2% OF DEHYDRATED ONION, CITRUS FLOUR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, CHILI PEPPER, DEHYDRATED GARLIC, VINEGAR, SPICES, BLACK COCOA POWDER, PAPRIKA EXTRACT.

CN Statement:

CN ID Number: 100893

This 30 lb. case provides 177 servings 2.71 oz each. Each 2.71 oz serving (by weight) of Taco Filling provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the USDA, Food and Nutrition Service on 09-24.)

J.T.M. Food Group certifies that all K12 Education Division products are manufactured in the USA and that all products meet or exceed 51% domestic ingredients per Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998. For addition information, please contact us at 800-626-2308.

Preparation:

KEEP FROZEN

Place sealed bag in a steamer or in boiling water.
Heat Approximately 45 minutes or until product reaches serving temperature.
CAUTION: Open bag carefully to avoid being burned.

Product Specifications:

UPC (GTIN)	10049485052491
Case Pack	30# 6 Bags
Net Weight	30.00 lbs
Gross Weight	31.30 lbs
Case Length	15.31 in
Case Width	11.88 in
Case Height	6.88 in
Case Cube	0.72 ft
TixHi	10x7
Shelf Life (frozen)	730 days

Allergens:

Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

**This Product is Gluten-Free

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Print Date/Time: 9/24/2025 10:07:36AM

JTM Food Group • 200 Sales Drive • Harrison, OH 45030
(513) 367.4900 • (800) 626.2308 • Fax (513) 367.3519
For the most current information, visit JTMFoodGroup.com

Attachment C - Contractor Proposal

4x13 side panel

CP5249

September 11, 2024

BEEF TACO FILLING

INGREDIENTS: GROUND BEEF (no more than 20% fat), WATER, CONTAINS LESS THAN 2% OF DEHYDRATED ONION, CITRUS FLOUR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SALT, CHILI PEPPER, DEHYDRATED GARLIC, VINEGAR, SPICES, BLACK COCOA POWDER, PAPRIKA EXTRACT.

"CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE - THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES"

Copy not for documenting Federal meal Requirement



**NOT FOR
RETAIL SALE**

242552001 - 11:51

CN **100893** CN

This 30 lb. case provides 177 servings 2.71 oz each. Each 2.71 oz serving (by weight) of Taco Filling provides 2.00 oz equivalent meat for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the USDA, Food and Nutrition Service on 09-24.)

CN



Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.826.2308

KEEP FROZEN
NET WT. 30 LB.

2x8 front panel label

Heating Instructions:

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

242552001 - 11:51

CP5249



Attachment C - Contractor Proposal



Pertinent Product Information (PPI)

CP5309

Premium Beef Chili with Beans

Product Title:

CHILI WITH BEANS

JTM Item Numbers: CP5309

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	4.84	3.53
Serving Size (g)	137.21	100
Servings Per Case	99.00	
Calories (kcal)	155.25	113.14
Protein (g)	13.55	9.88
Carbohydrates (g)	11.26	8.21
Dietary Fiber (g)	2.87	2.09
Total Sugar (g)	3.10	2.26
Added Sugar (g)	0.42	0.31
Fat (g)	6.05	4.41
Saturated Fat (g)	2.29	1.67
Trans Fatty Acid (g)	0.4	0.3
<i>* contains 0 grams artificial trans fat</i>		
Cholesterol (mg)	44.33	32.31
Vitamin D (mcg)	0.06	0.04
Calcium (mg)	33.98	24.76
Iron (mg)	2.26	1.65
Potassium (mg)	768.09	559.78
Sodium (mg)	229.70	167.40

Ingredients:

GROUND BEEF (no more than 20% fat), WATER, COOKED RED KIDNEY BEANS, TOMATO PASTE, CONTAINS LESS THAN 2% OF DEHYDRATED ONION, CHILI POWDER (chili pepper, spices, salt, garlic powder), SEASONING (potassium chloride, flavor [contains maltodextrin]), SUGAR, SALT, SPICES, PAPRIKA EXTRACT.

CN Statement:

CN ID Number: 101002

This 30 lb. case provides 99 servings 4.84 oz each. Each 4.84 oz serving (by weight) of Chili with Beans provides 2.00 oz equivalent meat/meat alternate and 1/4 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the USDA, Food and Nutrition Service on 10-24.)

J.T.M. Food Group certifies that all K12 Education Division products are manufactured in the USA and that all products meet or exceed 51% domestic ingredients per Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998. For addition information, please contact us at 800-626-2308.

Preparation:

KEEP FROZEN
Place sealed bag in a steamer or in boiling water.
Heat Approximately 30 minutes or until product reaches serving temperature.
CAUTION: Open bag carefully to avoid being burned.

Product Specifications:

UPC (GTIN)	10049485053092
Case Pack	6/5# 30#
Net Weight	30.00 lbs
Gross Weight	31.30 lbs
Case Length	15.31 in
Case Width	11.88 in
Case Height	6.88 in
Case Cube	0.72 ft
TixHi	10x7
Shelf Life (frozen)	730 days

Allergens:

Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

***This Product is Gluten-Free*

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Print Date/Time: 9/24/2025 10:27:46AM

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Attachment C - Contractor Proposal

4x13 side panel

CP5309

October 15, 2024

CHILI WITH BEANS

"CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE - THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES".

INGREDIENTS: GROUND BEEF (no more than 20% fat), WATER, COOKED RED KIDNEY BEANS, TOMATO PASTE, CONTAINS LESS THAN 2% OF DEHYDRATED ONION, CHILI POWDER (chili pepper, spices, salt, garlic powder), SEASONING (potassium chloride, flavor [contains maltodextrin]), SUGAR, SALT, SPICES, PAPRIKA EXTRACT.



Copy not for documenting Federal meal Requirement

**NOT FOR
RETAIL SALE**

242892001 - 9:30

CN 101002 CN

This 30 lb. case provides 99 servings 4.84 oz each. Each 4.84 oz serving (by weight) of Chili with Beans provides 2.00 oz equivalent meat/meat alternate and 1/4 cup red/orange vegetable for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the USDA, Food and Nutrition Service on 10-24.)

CN



Manufactured by JTM Provisions Co.
Harrison, OH 45030 800.626.2308

KEEP FROZEN
NET WT. 30 LB.

2x8 front panel label

Heating Instructions:

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

242892001 - 9:30

CP5309



Attachment C - Contractor Proposal



Pertinent Product Information (PPI)

CP5591

Rotini & Italian Meat Sauce (WGR)

Product Title:

PASTA WITH BEEF AND SAUCE

JTM Item Numbers: CP5591

Nutritional Information:	CN Serving Size	100g Serving
Serving Size (oz.)	7.44	3.53
Serving Size (g)	210.92	100
Servings Per Case	64.00	
Calories (kcal)	335.87	159.24
Protein (g)	19.20	9.10
Carbohydrates (g)	27.29	12.94
Dietary Fiber (g)	3.19	1.51
Total Sugar (g)	5.67	2.69
Added Sugar (g)	1.56	0.74
Fat (g)	16.30	7.73
Saturated Fat (g)	6.12	2.90
Trans Fatty Acid (g)	1.0	0.5
<i>* contains 0 grams artificial trans fat</i>		
Cholesterol (mg)	54.42	25.80
Vitamin D (mcg)	0.08	0.04
Calcium (mg)	48.70	23.09
Iron (mg)	3.04	1.44
Potassium (mg)	1,011.03	479.34
Sodium (mg)	451.80	214.20

Ingredients:

WATER, GROUND BEEF (no more than 20% fat), ROTINI (whole durum wheat flour, semolina, egg white, glycerol monostearate, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), TOMATO PASTE, CONTAINS LESS THAN 2% OF ONIONS, SUGAR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SEASONING (sugar, onion, spice, garlic), SALT, SPICES, SODIUM PHOSPHATES, DEHYDRATED GARLIC, SOYBEAN OIL, CITRIC ACID, DEHYDRATED PARSLEY.

CN Statement:

CN ID Number: 100870

This 30 lb. case provides 64 servings 7.44 oz each. Each 7.44 oz serving (by weight) of Pasta with Beef and Sauce provides 2.00 oz equivalent meat, 1/4 cup red/orange vegetable, and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 08-24.)

J.T.M. Food Group certifies that all K12 Education Division products are manufactured in the USA and that all products meet or exceed 51% domestic ingredients per Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998. For addition information, please contact us at 800-626-2308.

Preparation:

KEEP FROZEN
Place sealed bag in a steamer or in boiling water.
Heat Approximately 45 minutes or until product reaches serving temperature.
CAUTION: Open bag carefully to avoid being burned.

Product Specifications:

UPC (GTIN)	10049485055911
Case Pack	30# 6 Bags
Net Weight	30.00 lbs
Gross Weight	31.30 lbs
Case Length	15.31 in
Case Width	11.88 in
Case Height	6.88 in
Case Cube	0.72 ft
TixHi	10x7
Shelf Life (frozen)	548 days

Allergens:

Egg, Wheat

Statement:

Products Containing USDA non-substitutable commodities bear the following statement: "Contains commodities donated by the United States Department of Agriculture. This product shall be sold only to eligible recipient agencies."

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Print Date/Time: 9/24/2025 10:48:59AM

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Attachment C - Contractor Proposal

4x13 side panel

CP5591

August 02, 2024

PASTA WITH BEEF AND SAUCE

"CONTAINS COMMODITIES DONATED BY THE UNITED STATES DEPARTMENT OF AGRICULTURE - THIS PRODUCT SHALL BE SOLD ONLY TO ELIGIBLE RECIPIENT AGENCIES".

INGREDIENTS: WATER, GROUND BEEF (no more than 20% fat), ROTINI (whole durum wheat flour, semolina, egg white, glycerol monostearate, niacin, ferrous sulfate, thiamine mononitrate, riboflavin, folic acid), TOMATO PASTE, CONTAINS LESS THAN 2% OF ONIONS, SUGAR, SEASONING (potassium chloride, flavor [contains maltodextrin]), SEASONING (sugar, onion, spice, garlic), SALT, SPICES, SODIUM PHOSPHATES, DEHYDRATED GARLIC, SOYBEAN OIL, CITRIC ACID, DEHYDRATED PARSLEY.

CONTAINS: Eggs, Wheat



Copy not for documenting Federal Meal Requirement

**NOT FOR
RETAIL SALE**

242152001 - 13:24

CN **100870** CN

This 30 lb. case provides 64 servings 7.44 oz each. Each 7.44 oz serving (by weight) of Pasta with Beef and Sauce provides 2.00 oz equivalent meat, 1/4 cup red/orange vegetable, and 1.00 oz equivalent grains for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 08-24.)

CN

CN



Manufactured by JTM Provisions Co.
Hamison, OH 45030 800.626.2308

KEEP FROZEN
NET WT. 30 LB.

2x8 front panel label

Heating Instructions:

Place sealed bag in a steamer or in boiling water. Heat approximately 30 minutes or until product reaches serving temperature. Open bag carefully to avoid being burned.

242152001 - 13:23

CP5591



Attachment C - Contractor Proposal

NPA Summary End Product Data Schedule

Information Certified as Accurate by USDA

12/4/2025

School Year	Processor Name	Product Status A=Approved N=New R=Revised	End Product Code	XLOOKUP	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (Ounces)	WBSUM USDA Foods Material Code	WBSUM USDA Foods Material Description	USDA Foods Drawdown	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY27	JTM	A	519	CP519	Fully Cooked Cincinnati Style Chili	30.00	86.02	5.58	100154	BEEF COARSE GROUND FRZ CTN-60 LB	16.09	\$4.224	\$67.96	12/5/2025
SY27	JTM	A	545	CP545	Fully Cooked Reduced Fat Beef Sloppy Joe	30.00	132.23	3.63	100154	BEEF COARSE GROUND FRZ CTN-60 LB	18.85	\$4.224	\$79.62	12/5/2025
SY27	JTM	A	579	CP579	Fully Cooked Reduced Fat Chili w/Beans	30.00	82.33	5.83	100154	BEEF COARSE GROUND FRZ CTN-60 LB	8.36	\$4.224	\$35.31	12/5/2025
SY27	JTM	A	5030	CP5030	Fully Cooked Reduced Sodium Beef Meatballs (5 mb = 2 oz. M/MA)	30.00	171.43	2.80	100154	BEEF COARSE GROUND FRZ CTN-60 LB	23.44	\$4.224	\$99.01	12/5/2025
SY27	JTM	A	5035	CP5035	Fully Cooked Reduced Sodium Beef Meatball (4 mb - 2 oz. M/MA)	30.00	184.62	2.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	22.71	\$4.224	\$95.93	12/5/2025
SY27	JTM	A	5049	CP5049	Soy Free Beef Meatball	30.00	192.00	2.50	100154	BEEF COARSE GROUND FRZ CTN-60 LB	34.93	\$4.224	\$147.54	12/5/2025
SY27	JTM	A	5151	CP5151	Cheeseburger Mac	30.00	100.00	4.80	100154	BEEF COARSE GROUND FRZ CTN-60 LB	9.59	\$4.224	\$40.51	12/5/2025
SY27	JTM	A	5249	CP5249	Allergen-Free Beef Taco Filling	30.00	177.12	2.71	100154	BEEF COARSE GROUND FRZ CTN-60 LB	31.94	\$4.224	\$134.91	12/5/2025
SY27	JTM	A	5250	CP5250	Fully Cooked Reduced Fat Reduced Sodium Beef Taco Filling	30.00	151.42	3.17	100154	BEEF COARSE GROUND FRZ CTN-60 LB	16.89	\$4.224	\$71.34	12/5/2025
SY27	JTM	A	5252	CP5252	Fully Cooked Beef Taco Filling	32.00	174.15	2.94	100154	BEEF COARSE GROUND FRZ CTN-60 LB	21.26	\$4.224	\$89.80	12/5/2025
SY27	JTM	A	5258	CP5258	Beef Taco Filling	30.00	158.42	3.03	100154	BEEF COARSE GROUND FRZ CTN-60 LB	13.58	\$4.224	\$57.36	12/5/2025
SY27	JTM	A	5267	CP5267	Allergen Free Beef Taco Filling	30.00	151.42	3.17	100154	BEEF COARSE GROUND FRZ CTN-60 LB	27.41	\$4.224	\$115.78	12/5/2025
SY27	JTM	A	5309	CP5309	Chili with Beans	30.00	99.17	4.84	100154	BEEF COARSE GROUND FRZ CTN-60 LB	15.15	\$4.224	\$63.99	12/5/2025
SY27	JTM	A	5320	CP5320	Fully Cooked Hot Dog Chili Sauce w/Beef	30.00	104.35	4.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	10.16	\$4.224	\$42.92	12/5/2025
SY27	JTM	A	5333	CP5333	Fully Cooked Reduced Fat Beef Chili w/o Beans	30.00	93.20	5.15	100154	BEEF COARSE GROUND FRZ CTN-60 LB	12.99	\$4.224	\$54.87	12/5/2025
SY27	JTM	A	5338	CP5338	Fully Cooked Southwestern Chili Con Carne w/o Beans	30.00	96.00	5.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	12.98	\$4.224	\$54.83	12/5/2025
SY27	JTM	A	5407	CP5407	Hot Honey Barbecue Sauce with Beef	30.00	122.45	3.92	100154	BEEF COARSE GROUND FRZ CTN-60 LB	22.36	\$4.224	\$94.45	12/5/2025
SY27	JTM	A	5501	CP5501	Fully Cooked Spirals with Beef and Sauce Portion Packs	15.00	30.00	8.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	5.80	\$4.224	\$24.50	12/5/2025
SY27	JTM	A	5502	CP5502	Fully Cooked Spaghetti with Beef and Sauce Portion Packs	15.00	30.00	8.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	5.67	\$4.224	\$23.95	12/5/2025
SY27	JTM	A	5504	CP5504	Fully Cooked Spirals with Beef and Sauce	20.00	40.00	8.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	7.73	\$4.224	\$32.65	12/5/2025
SY27	JTM	A	5505	CP5505	Fully Cooked Spaghetti with Beef and Sauce	20.00	40.00	8.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	7.73	\$4.224	\$32.65	12/5/2025
SY27	JTM	A	5533	CP5533	Fully Cooked Spaghetti Sauce with Beef	32.00	90.78	5.64	100154	BEEF COARSE GROUND FRZ CTN-60 LB	16.49	\$4.224	\$69.65	12/5/2025
SY27	JTM	A	5578	CP5578	Fully Cooked Reduced Fat Beef Spaghetti Sauce	30.00	85.71	5.60	100154	BEEF COARSE GROUND FRZ CTN-60 LB	15.20	\$4.224	\$64.20	12/5/2025
SY27	JTM	A	5590	CP5590	Spaghetti with Beef and Sauce	30.00	64.52	7.44	100154	BEEF COARSE GROUND FRZ CTN-60 LB	11.63	\$4.224	\$49.13	12/5/2025
SY27	JTM	A	5591	CP5591	Spiral with Beef and Sauce	30.00	64.52	7.44	100154	BEEF COARSE GROUND FRZ CTN-60 LB	11.60	\$4.224	\$49.00	12/5/2025
SY27	JTM	A	5659	CP5659	Fully Cooked Beef Patty	30.63	196.03	2.50	100154	BEEF COARSE GROUND FRZ CTN-60 LB	26.11	\$4.224	\$110.29	12/5/2025

Attachment C - Contractor Proposal

School Year	Processor Name	Product Status A=Approved N=New R=Revised	End Product Code	XLOOKUP	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (Ounces)	WBSUM USA Foods Material Code	WBSUM USA Foods Material Description	USDA Foods Drawdown	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY27	JTM	A	5661	CP5661	Fully Cooked Beef Patty	31.43	228.58	2.20	100154	BEEF COARSE GROUND FRZ CTN-60 LB	27.17	\$4.224	\$114.77	12/5/2025
SY27	JTM	A	5670	CP5670	Fully Cooked Premium Beef Patty	30.00	195.92	2.45	100154	BEEF COARSE GROUND FRZ CTN-60 LB	37.25	\$4.224	\$157.34	12/5/2025
SY27	JTM	A	5682	CP5682	Fully Cooked Reduced Sodium Beef Patty	30.38	216.04	2.25	100154	BEEF COARSE GROUND FRZ CTN-60 LB	32.74	\$4.224	\$138.29	12/5/2025
SY27	JTM	A	5683	CP5683	Fully Cooked Premium Beef Patty	29.25	156.00	3.00	100154	BEEF COARSE GROUND FRZ CTN-60 LB	37.32	\$4.224	\$157.64	12/5/2025
SY27	JTM	A	5695	CP5695	Fully Cooked Beef Patty	28.89	137.98	3.35	100154	BEEF COARSE GROUND FRZ CTN-60 LB	20.16	\$4.224	\$85.16	12/5/2025
SY27	JTM	A	5868	CP5868	Fully Cooked Beef Crumble Mix, Braised Beef	30.00	196.72	2.44	100154	BEEF COARSE GROUND FRZ CTN-60 LB	29.22	\$4.224	\$123.43	12/5/2025
SY27	JTM	A	5891	CP5891	Fully Cooked Seasoned Sliced Beef Steak	30.00	173.91	2.76	100154	BEEF COARSE GROUND FRZ CTN-60 LB	31.25	\$4.224	\$132.00	12/5/2025
SY27	JTM	A	5892	CP5892	Cooked Ground Beef	30.00	177.12	2.71	100154	BEEF COARSE GROUND FRZ CTN-60 LB	34.20	\$4.224	\$144.46	12/5/2025
SY27	JTM	A	552	CP552	Fully Cooked Pork Sausage Gravy	30.00	121.52	3.95	100193	PORK PICNIC BNLS FRZ CTN-60 LB	11.85	\$1.417	\$16.79	12/5/2025
SY27	JTM	A	5036	CP5036	Fully Cooked Reduced Sodium Pork Meatballs (4 mb = 2 oz. M/MA)	30.00	176.47	2.72	100193	PORK PICNIC BNLS FRZ CTN-60 LB	22.71	\$1.417	\$32.18	12/5/2025
SY27	JTM	A	5205	CP5205	Fully Cooked Reduced Fat Pork Taco Filling	30.00	151.42	3.17	100193	PORK PICNIC BNLS FRZ CTN-60 LB	17.16	\$1.417	\$24.32	12/5/2025
SY27	JTM	A	5401	CP5401	Fully Cooked Reduced Fat Pork Sloppy Joe	30.00	139.53	3.44	100193	PORK PICNIC BNLS FRZ CTN-60 LB	21.12	\$1.417	\$29.93	12/5/2025
SY27	JTM	A	5521	CP5521	Fully Cooked Reduced Fat Pork Spaghetti Sauce	30.00	81.22	5.91	100193	PORK PICNIC BNLS FRZ CTN-60 LB	14.77	\$1.417	\$20.93	12/5/2025
SY27	JTM	A	5646	CP5646	Fully Cooked Pork Sausage Patty	30.00	384.00	1.25	100193	PORK PICNIC BNLS FRZ CTN-60 LB	38.41	\$1.417	\$54.43	12/5/2025
SY27	JTM	A	5649	CP5649	Fully Cooked Enhanced Pork Sausage Patty	30.00	360.90	1.33	100193	PORK PICNIC BNLS FRZ CTN-60 LB	27.93	\$1.417	\$39.58	12/5/2025
SY27	JTM	A	5690	CP5690	Fully Cooked Pork Rib Patty with BBQ Sauce	29.40	168.00	2.80	100193	PORK PICNIC BNLS FRZ CTN-60 LB	25.21	\$1.417	\$35.73	12/5/2025
SY27	JTM	A	5694	CP5694	Fully Cooked Breaded Pork Chop Shaped Patty	28.89	137.98	3.35	100193	PORK PICNIC BNLS FRZ CTN-60 LB	19.78	\$1.417	\$28.03	12/5/2025
SY27	JTM	A	545	CP545	Fully Cooked Reduced Fat Beef Sloppy Joe	30.00	132.23	3.63	100332	TOMATO PASTE FOR BULK PROCESSING	2.12	\$0.631	\$1.34	12/5/2025
SY27	JTM	A	5113	5113	Creamy Tomato Soup	30.00	80.00	6.00	100332	TOMATO PASTE FOR BULK PROCESSING	6.00	\$0.631	\$3.78	12/5/2025
SY27	JTM	A	5205	5205	Fully Cooked Reduced Fat Pork Taco Filling	30.00	151.42	3.17	100332	TOMATO PASTE FOR BULK PROCESSING	2.20	\$0.631	\$1.39	12/5/2025
SY27	JTM	A	5250	5250	Fully Cooked Reduced Fat Reduced Sodium Beef Taco Filling	30.00	151.42	3.17	100332	TOMATO PASTE FOR BULK PROCESSING	1.97	\$0.631	\$1.24	12/5/2025
SY27	JTM	A	5252	5252	Fully Cooked Beef Taco Filling	32.00	174.15	2.94	100332	TOMATO PASTE FOR BULK PROCESSING	0.64	\$0.631	\$0.40	12/5/2025
SY27	JTM	A	5258	5258	Beef Taco Filling	30.00	158.42	3.03	100332	TOMATO PASTE FOR BULK PROCESSING	2.77	\$0.631	\$1.75	12/5/2025
SY27	JTM	A	5383	5383	Three Bean Chili	30.00	157.38	3.05	100332	TOMATO PASTE FOR BULK PROCESSING	1.81	\$0.631	\$1.14	12/5/2025
SY27	JTM	A	5385	5385	Three Bean Chili Portion Pack Bowl	15.00	30.00	8.00	100332	TOMATO PASTE FOR BULK PROCESSING	0.91	\$0.631	\$0.57	12/5/2025
SY27	JTM	A	5386	5386	Three Bean Chili	15.25	40.00	6.10	100332	TOMATO PASTE FOR BULK PROCESSING	0.93	\$0.631	\$0.59	12/5/2025
SY27	JTM	A	5533	5533	Fully Cooked Spaghetti Sauce with Beef	32.00	90.78	5.64	100332	TOMATO PASTE FOR BULK PROCESSING	6.64	\$0.631	\$4.19	12/5/2025

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School Year	Processor Name	Product Status A=Approved N=New R=Revised	End Product Code	XLOOKUP	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (Ounces)	WBCSM USDA Foods Material Code	WBCSM USDA Foods Description	USDA Foods Drawdown	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY27	JTM	A	5591		Spiral with Beef and Sauce	30.00	64.52	7.44	100332	TOMATO PASTE FOR BULK PROCESSING	3.00	\$0.631	\$1.89	12/5/2025
SY27	JTM	A	5703		Marinara Sauce	30.00	137.14	3.50	100332	TOMATO PASTE FOR BULK PROCESSING	9.00	\$0.631	\$5.67	12/5/2025
SY27	JTM	A	5711		Barbeque Sauce	30.00	384.00	1.25	100332	TOMATO PASTE FOR BULK PROCESSING	6.03	\$0.631	\$3.80	12/5/2025
SY27	JTM	A	5090		Turkey Mini Corn Dogs	30.15	120.00	4.02	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	17.04	\$3.228	\$55.00	12/5/2025
SY27	JTM	A	5091		Breakfast Nugget	30.15	120.00	4.02	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	25.70	\$3.228	\$82.95	12/5/2025
SY27	JTM	A	5164		Turkey Sausage Breakfast Scramble	30.00	131.00	3.65	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	6.32	\$3.228	\$20.40	12/5/2025
SY27	JTM	A	5202		Turkey Taco Filling	30.00	139.00	3.45	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	24.91	\$3.228	\$80.40	12/5/2025
SY27	JTM	A	5235		Turkey Taco Filling	30.00	139.13	3.45	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	18.30	\$3.228	\$59.07	12/5/2025
SY27	JTM	A	5685		Fully Cooked Turkey Sausage Patties	30.00	369.00	1.30	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	24.23	\$3.228	\$78.21	12/5/2025
SY27	JTM	A	5962		Turkey Sausage Breakfast Scramble	18.00	78.90	3.65	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	3.79	\$3.228	\$12.23	12/5/2025
SY27	JTM	A	5964		Turkey Sausage Breakfast Scramble	15.00	60.00	4.00	100883	TURKEY THIGHS BNLS SKNLS CHILLED-BULK	3.16	\$3.228	\$10.20	12/5/2025
SY27	JTM	A	5114		Broccoli & Cheese Soup	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	5.12	\$2.054	\$10.51	12/5/2025
SY27	JTM	A	5151		Cheeseburger Mac	30.00	100.00	4.80	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	3.58	\$2.054	\$7.35	12/5/2025
SY27	JTM	A	5164		Turkey Sausage Breakfast Scramble	30.00	131.00	3.65	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	4.32	\$2.054	\$8.87	12/5/2025
SY27	JTM	A	5165		Fiesta Scramble	30.00	128.00	3.75	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	6.00	\$2.054	\$12.32	12/5/2025
SY27	JTM	A	5705		Cheese Sauce	30.00	263.74	1.82	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$2.054	\$30.81	12/5/2025
SY27	JTM	A	5708		Jalapeno Cheese Sauce	30.00	263.74	1.82	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$2.054	\$30.81	12/5/2025
SY27	JTM	A	5715		Reduced Fat Cheese Sauce	30.00	252.63	1.90	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	8.10	\$2.054	\$16.63	12/5/2025
SY27	JTM	A	5718		Queso Blanco	30.00	240.00	2.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$2.054	\$30.81	12/5/2025
SY27	JTM	A	5722		Alfredo Sauce	30.00	262.30	1.83	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	8.11	\$2.054	\$16.66	12/5/2025
SY27	JTM	A	5724		Reduced Fat Nacho Cheese Sauce	30.00	253.97	1.89	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	8.10	\$2.054	\$16.63	12/5/2025
SY27	JTM	A	5725		Reduced Fat Queso Blanco Cheese Sauce	30.00	240.00	2.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	11.10	\$2.054	\$22.80	12/5/2025
SY27	JTM	A	5730		Three Cheese Sauce	30.00	268.00	1.79	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$2.054	\$30.81	12/5/2025
SY27	JTM	A	5731		Golden Queso	30.00	240.00	2.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$2.054	\$30.81	12/5/2025
SY27	JTM	A	5734		Reduced Sodium Cheese Sauce	30.00	263.74	1.82	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$2.054	\$30.81	12/5/2025
SY27	JTM	A	5735		Reduced Sodium Cheese Sauce	30.00	252.63	1.90	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	8.10	\$2.054	\$16.63	12/5/2025
SY27	JTM	A	5738		Reduced Sodium Golden Queso	30.00	240.00	2.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	15.00	\$2.054	\$30.81	12/5/2025

Attachment C - Contractor Proposal

School Year	Processor Name	Product Status A=Approved N=New R=Revised	End Product Code	XLOOKUP	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (Ounces)	WBSUM	WBSUM Description	USDA Foods Drawdown	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY27	JTM	A	5739	5739	Cheddar Brown Gravy	30.00	132.23	3.63	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	7.50	\$2.054	\$15.40	12/5/2025
SY27	JTM	A	5741	5741	Alfredo Sauce	30.00	262.30	1.83	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	8.11	\$2.054	\$16.66	12/5/2025
SY27	JTM	A	5742	5742	Queso Blanco	30.00	240.00	2.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	15.00	\$2.054	\$30.81	12/5/2025
SY27	JTM	A	5743	5743	Reduced Sodium Three Cheese Mac and Cheese	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	7.20	\$2.054	\$14.79	12/5/2025
SY27	JTM	A	5744	5744	Jalapeno Cheese Sauce	30.00	263.74	1.82	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	15.00	\$2.054	\$30.81	12/5/2025
SY27	JTM	A	5745	5745	Three Cheese Sauce	30.00	268.16	1.79	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	15.00	\$2.054	\$30.81	12/5/2025
SY27	JTM	A	5749	5749	Homestyle Reduced Sodium Whole Grain Rich Mac & Cheese Straight Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	7.20	\$2.054	\$14.79	12/5/2025
SY27	JTM	A	5756	5756	Homestyle Reduced Fat Mac & Cheese Whole Grain Elbow Noodle -WGR	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	5.12	\$2.054	\$10.51	12/5/2025
SY27	JTM	A	5757	5757	Homestyle Mac & Cheese Elbow Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	7.20	\$2.054	\$14.79	12/5/2025
SY27	JTM	A	5758	5758	Homestyle Reduced Fat Mac & Cheese Elbow Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	5.08	\$2.054	\$10.43	12/5/2025
SY27	JTM	A	5759	5759	Homestyle Mac & Cheese Straight Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	7.20	\$2.054	\$14.79	12/5/2025
SY27	JTM	A	5761	5761	Homestyle Reduced Fat Mac & Cheese Straight Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	5.02	\$2.054	\$10.31	12/5/2025
SY27	JTM	A	5764	5764	Penne in Alfredo Sauce	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	5.12	\$2.054	\$10.51	12/5/2025
SY27	JTM	A	5765	5765	Whole Grain Rich Mac & Cheese Straight Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	5.12	\$2.054	\$10.51	12/5/2025
SY27	JTM	A	5768	5768	Homestyle Reduced Fat Whole Grain Rich Mac & Cheese Elbow Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	7.20	\$2.054	\$14.79	12/5/2025
SY27	JTM	A	5769	5769	Homestyle Reduced Fat Whole Grain Rich Mac & Cheese Straight Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	7.20	\$2.054	\$14.79	12/5/2025
SY27	JTM	A	5773	5773	Three Cheese Mac and Cheese	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	7.20	\$2.054	\$14.79	12/5/2025
SY27	JTM	A	5776	5776	Homestyle Reduced Sodium Whole Grain Rich Mac & Cheese Elbow Noodle	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	7.26	\$2.054	\$14.91	12/5/2025
SY27	JTM	A	5781	5781	Mac & Cheese Straight Noodle Portion Pack Bowls	11.25	30.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	1.92	\$2.054	\$3.94	12/5/2025
SY27	JTM	A	5782	5782	Mac & Cheese Large Elbow Portion Pack Bowls	11.25	30.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	1.92	\$2.054	\$3.94	12/5/2025
SY27	JTM	A	5783	5783	Penne in Alfredo Sauce Portion Pack	11.25	30.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	1.92	\$2.054	\$3.94	12/5/2025
SY27	JTM	A	5784	5784	Homestyle Reduced Fat Mac & Cheese Straight Noodle	15.00	40.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	2.56	\$2.054	\$5.26	12/5/2025
SY27	JTM	A	5785	5785	Homestyle Reduced Fat Mac & Cheese Large Elbow	15.00	40.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	2.56	\$2.054	\$5.26	12/5/2025
SY27	JTM	A	5786	5786	Penne in Alfredo Sauce	15.00	40.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	2.56	\$2.054	\$5.26	12/5/2025
SY27	JTM	A	5788	5788	Whole Grain Rich Mac & White Cheddar Cheese Straight	30.00	80.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	7.20	\$2.054	\$14.79	12/5/2025
SY27	JTM	A	5960	5960	Three Cheese Mac and Cheese	18.00	48.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	4.32	\$2.054	\$8.87	12/5/2025
SY27	JTM	A	5961	5961	Penne in Alfredo Sauce	18.00	48.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(408000)	3.07	\$2.054	\$6.30	12/5/2025

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School Year	Processor Name	Product Status A=Approved N=New R=Revised	End Product Code	XLOOKUP	End Product Description	Net Weight per Case (pound)	Servings per Case	Net Weight per Serving (Ounces)	WBSUM USDA Foods Material Code	WBSUM USDA Foods Material Description	USDA Foods Drawdown	USDA Foods Value per Pound	USDA Foods Value per Case	USDA Approval Date
SY27	JTM	A	5962	5962	Turkey Sausage Breakfast Scramble	18.00	78.90	3.65	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	2.59	\$2.054	\$5.32	12/5/2025
SY27	JTM	A	5963	5963	Homestyle Reduced Fat Mac & Cheese Whole Grain Elbow Noodle	18.00	48.00	6.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	3.07	\$2.054	\$6.30	12/5/2025
SY27	JTM	A	5964	5964	Turkey Sausage Breakfast Scramble	15.00	60.00	4.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	2.16	\$2.054	\$4.44	12/5/2025
SY27	JTM	A	5965	5965	Reduced Sodium Cheese Sauce	12.00	48.00	4.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	6.00	\$2.054	\$12.32	12/5/2025
SY27	JTM	A	5966	5966	Queso Blanco	12.00	48.00	4.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	6.00	\$2.054	\$12.32	12/5/2025
SY27	JTM	A	5967	5967	Jalapeno Cheese Sauce	12.00	48.00	4.00	110242	CHEESE NAT AMER FBD BARREL-500 LB(40800)	6.00	\$2.054	\$12.32	12/5/2025

Attachment C - Contractor Proposal



Buy American Provisions

November 4, 2025

Dear Valued Customer:

In response to your recent request, we are pleased to provide the following regarding J.T.M. Food Group efforts related to Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998, also known as the "Buy American Provisions."

The Buy American Provisions require schools and institutions participating in the National School Lunch Program (NSLP) and/or the School Breakfast Program (SBP) in the contiguous United States to purchase, to the maximum extent practicable, domestic commodities or products for use in meals served under the NSLP or SBP. The legislation defines "domestic commodity or product" as an agricultural commodity that is produced in the United States and a food product that is processed in the United States substantially using agricultural commodities that are produced in the United States. The report accompanying the legislation stipulated that "substantially" means that over 51 percent of the final processed product consists of agricultural commodities that were grown domestically.

J.T.M. Food Group certifies that, as of the date of this certificate, that all J.T.M. Food Group products are all manufactured in the USA and that all products meet or exceed 51% domestic ingredients per Section 104(d) of the William F. Goodling Child Nutrition Reauthorization Act of 1998.

If there are additional questions, please feel free to contact me directly.

Brian Hofmeier,

A handwritten signature in black ink that reads "Brian Hofmeier".

Vice President of Education Sales


brianhofmeier@jtmfoodgroup.com

Phone: 800-626-2308

J.T.M. Food Group 200 Sales Drive Harrison, OH. 45030

www.jtmfoodgroup.com

Attachment C - Contractor Proposal

	Title: HACCP Procedure	Document Number: CCP-PRO-001
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Scope: HACCP is an acronym that stands for Hazard Analysis and Critical Control Point. HACCP is a systematic approach in identifying, evaluating and controlling food safety hazards. Food safety hazards are biological, chemical or physical agents that are reasonably likely to cause illness or injury in the absence of their control. A HACCP system is a preventive system of hazard control rather than a reactive one. HACCP systems are designed to prevent the occurrence of potential food safety problems. This is achieved by assessing the inherent hazards attributable to a raw material, product or a process, determining the necessary steps that will control the identified hazards, and implementing active managerial control practices to ensure that the hazards are eliminated or minimized.

The hazard analysis process accomplishes three purposes:

1. Hazards of significance are identified;
2. The hazard analysis provides a risk basis for selecting likely hazards;
3. Identified hazards can be used to develop preventive measures for a process or product to ensure or improve food safety.

HACCP Team: A multifunctional team shall be established and shall meet as part of our Thursday production meetings. All team members shall be trained. A core of this team consists of the current Food Safety Mgr and an Operations Manager.

There are seven (7) Steps to implementing an effective HACCP program, they include:

- Step 1:** Conduct a hazard analysis
- Step 2:** Identify critical control points
- Step 3:** Establish critical limits for each critical control point
- Step 4:** Establish critical control point monitoring requirements
- Step 5:** Establish corrective actions
- Step 6:** Establish procedures for ensuring the HACCP system is working as intended
- Step 7:** Establish record-keeping procedures

Step 1: Conduct a Hazard Analysis

The first step in the development of a HACCP plan for a food operation is identification of hazards associated with the product. The purpose of the hazard analysis is to develop a list of hazards which are of such significance that they are reasonably likely to cause injury or illness if not effectively controlled. The analysis of hazards requires the assessment of two factors with respect to any identified hazard, i.e., the likelihood that the hazard will occur and the severity if it does occur. Hazard analysis also involves establishment of preventive measures for control. Hazards that involve low risk and that are not likely to occur need not be considered for the purposes of HACCP.

Hazard Analysis is the first step to developing a *HACCP* Plan. This is where product design and production process are evaluated and ALL food safety hazards are identified. The production process is examined from the time ingredients are received to when the finished product is shipped for the occurrence of any food safety hazards.

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	Title: HACCP Procedure	Document Number: CCP-PRO-001
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A food safety hazard is something which is reasonably likely to cause illness or injury in the absence of its control. There are three kinds of food safety hazards:

- Biological – includes bacteria, viral agents, or parasitic agents. Biological hazards present a potential public health risk that could affect large numbers of people. Biological hazards cause of food borne illness (vomiting, diarrhea, both)
- Chemical – USDA / FDA have identified many chemicals which pose a public health hazard and are not allowed in food. They can enter the food chain naturally, intentionally, or unintentionally and can cause illness or death. This category includes allergens.
- Physical – consist of foreign objects or extraneous matter not normally found in food, including metal, glass, wood, rock or stone.

Step 2: Identify critical control points. A critical control point is defined as a step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

- A control point is any point, step, or procedure where biological, physical, or chemical factors can be controlled.
- A critical control point (CCP) is a point, step, or procedure where an identified hazard can be prevented, eliminated, or reduced to acceptable levels.
- Critical control points are monitored much more frequently than are quality control points (QCP's).

At JTM our Critical Control Points are Cook Temperature, Chill Temperature and the pH of the finished product. Critical Control Points are only used for purposes of product safety.

Step 3: Establish critical limits for each critical control point

- This step involves establishing criteria that must be met to prevent, eliminate, or reduce the identified hazard at the CCP so that the food is safe to eat.

Critical limits can be thought of as boundaries of safety for each CCP and may be set for preventive measures such as temperature, time, physical dimensions, and pH. Critical limits are derived from sources such as regulatory standards and guidelines, scientific literature, experimental studies, and consultation with experts.


Since Cook Temperature is a Critical Control point for JTM and our critical limit is set to achieve a minimum internal product temperature of 160°F during the cook stage of the process, we have to make sure that the temperature never goes below that temperature. If our oven temperature gauge is accurate to +/- 3 degrees then we have to set our lower temperature limit at 163°F to ensure that we always achieve a 160°F minimum cook temperature.

Step 4: Establish critical control point monitoring requirements

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	Title: HACCP Procedure	Document Number: CCP-PRO-001
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Monitoring is a planned sequence of observations or measurements to assess whether a CCP is under control and to produce an accurate record for future use in verification. There are three main purposes for monitoring:

- (1) It tracks the system's operation so that a trend toward a loss of control can be recognized and corrective action can be taken to bring the process back into control before a deviation occurs;
- (2) It indicates when loss of control and a deviation have actually occurred, and corrective action must be taken; and
- (3) It provides written documentation for use in verification of the HACCP plan.

Individuals monitoring CCPs must be trained in the monitoring technique, completely understand the purpose and importance of monitoring, and be unbiased in monitoring and reporting so that monitoring is accurately recorded. All records and documents associated with CCP monitoring should be dated and signed or initialed by the person doing the monitoring.

Step 5: Establish corrective actions

An important purpose of corrective actions is to prevent foods which may be hazardous from reaching consumers. Where there is a deviation from established critical limits, corrective actions are necessary.

Therefore, corrective actions should include the following elements:

- (a) determine and correct the cause of non-compliance;
- (b) determine the disposition of non-compliant product and
- © record the corrective actions that have been taken.

Step 6: Is to establish procedures for ensuring the HACCP system is working as intended.

One aspect of this is evaluating whether our facility's HACCP system is functioning according to the HACCP plan. An effective HACCP system requires little end-product testing, since sufficiently validated safeguards are built in early in the process. Therefore, rather than relying on end-product testing, JTM relies on frequent reviews of our HACCP plan, verification that the HACCP plan is being correctly followed, and review of CCP monitoring and corrective action records.

The first phase of the process is the scientific or technical validation that critical limits at the CCPs are satisfactory.

The second phase of verification ensures that the facility's HACCP plan is functioning effectively.

The third phase consists of documented periodic re-validations, independent of audits or other verification procedures, which must be performed to ensure the accuracy of the HACCP plan.

The fourth phase of verification deals with the British Retail Consortium's (BRC's) responsibility and actions to ensure that our HACCP system is functioning satisfactorily.


Step 7: Establish record-keeping procedures

Records are kept to document JTM's HACCP Plan.

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Attachment C - Contractor Proposal

	Title: HACCP Procedure	Document Number: CCP-PRO-001
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- This shows the plan is being followed and it;
- Provides proof that our food products are safe.

The following is a list of the records that must be in our HACCP Plan:

- A list of our HACCP team and their assigned responsibilities
- A Description of each production item
- A Flow diagram for each production process.
- Identification of Hazards associated with each CCP and preventive measures
- Established Critical limits
- Monitoring procedures
- Corrective actions plans
- Record keeping procedures

Procedures for verification of the HACCP plan

An operating *HACCP* Plan is a requirement of many regulatory and inspection services in order to be able to manufacture and sell food to the public.

The *USDA* is responsible for the safety of meats, poultry, and egg products

I. REVISION HISTORY:

DATE	REVISION
1/9/2016	New
1/10/2022	Reviewed
2/16/22	Added section on HACCP Team

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CERTIFICATE

WQS, LLC., accreditation ID#1226 certifies that, having conducted an audit

At J. T. M. Food Group

Site name: J.T.M Food Group (Innovation Solutions Plant; Automated Storage Retrieval System)

Site Code: 2090242

Innovation Solutions Plant (ISP) -270 Industrial Drive, Harrison, Ohio 45030

Automated Storage Retrieval System (ASRS) -275 Industrial Drive, Harrison, Ohio 45030

United States

Has achieved Grade: **AA+**

Meets the requirements set out in the

GLOBAL STANDARD FOOD SAFETY

ISSUE 9: AUGUST 2022

For the scope of activities: Fully cooked and frozen: Mac n cheese, taco meat, sloppy joe mix, cheese sauce, spaghetti sauce, chili sauces, soups, and meal kits.

Traded products – Mini Corn Dogs, Breaded Patties, Fully Cooked Philly Meat, meatballs, sausage and hamburger patties and Pretzels. Products are packed in various size poly/ nylon bags.

Including additional modules of: None

Exclusions from scope: None

Product categories: 08 - Cooked meat/fish products

10 - Ready meals and sandwiches; ready to eat desserts

Auditor number: 20634

Audit programme: unannounced

Date(s) of audit: May 27, 2025 to May 29, 2025

Date of the last unannounced audit: May 03, 2022

Next audit to be performed within the time period: May 3, 2026 to May 31, 2026 (Announced audit)

or January 31,2026 to May 31, 2026 (Unannounced audit)

Certificate number: BRC LLC 18009

Certificate issue date: July 08, 2025

Certificate expiry date: July 12, 2026

Tess Burlingame

Authorized by Tess Burlingame



WQS, LLC

Ballantyne One - 15720 Brixham Hill Avenue, Suite 320, Charlotte, NC, 28277, USA
brc@wqscert.com | www.wqscert.com | This certificate remains the property of WQS LLC

If you would like to give feedback on the BRCGS Standard or the audit process directly to BRCGS, please contact enquiries@brcgs.com or use the BRCGS reporting system at <https://tellusbrcgs.whistleblownetwork.net>. To verify certificate validity, please visit <https://directory.brcgs.com>

Doc. Code LC-FR-031A Rev.# 003

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