



We're Seeking \$500,000 of Illinois Grown Fruits and Vegetables to Feed Chicago Public School Students

Request for Information
from Illinois Fruit & Vegetable Growers, Processors & Distributors

Deadline for Response: **August 13, 2010**

Responses should be submitted to **Schoolproduce@FamilyFarmed.org**

Or mailed to **7115 W. North Ave. #504, Oak Park, IL 60302**

For more information call FamilyFarmed.org at **708-763-9920**



Request for Information from Illinois Farmers, Processors, and Distributors

For the 2010-2011 School Year, Chartwells-Thompson Hospitality (CTH) is seeking fresh and frozen fruits and vegetables from Illinois farmers and processors to feed Chicago Public School students. To assist with the procurement process, this Request for Information is asking farmers, processors, and distributors to respond to specific needs of CTH. Please submit responses to CTH strategic partner FamilyFarmed.org by August 13, 2010. Purchases will begin in September of 2010.

For this school year, it is the goal of CTH to purchase \$500,000 of Illinois fresh and frozen produce. CTH will pay market prices for produce (FOB Chicago). Requirements for product and/or producers include:

- Respondents must indicate their ability to provide produce that meets the variety, grade, and packing specifications outlined below and indicate what amount they have the capacity to supply
- Additionally, respondents must confirm the following:
 - Product liability insurance of at least \$1 million
 - Food Safety Certification (USDA GAP/GHP certification or third party equivalent)
 - HAACCP certified if animals are present on farm or if for processed/frozen product

Preferences

Chartwells-Thompson Hospitality seeks to minimize pesticide residues on this produce and therefore will give preference to products that are grown:

- Using Integrated Pest Management techniques
- Without the use of organophosphate pesticides.

Preference means that in a given situation with two products where all else is equal, those that meet the preferences will be chosen.

About Chartwells-Thompson Hospitality

Chicago Public Schools has contracted with Chartwells-Thompson Hospitality to provide food service management services in 481 schools in Chicago. Chartwells-Thompson, a joint venture between Chartwells School Dining Services and Thompson Hospitality serves more than 85,000 breakfasts and 200,000 lunches every day. As part of Chartwells-Thompson's commitment to serving healthy appealing school meals that meet and exceed nutrition standards, CTH will expand the volume of locally grown fruits and vegetables.

About FamilyFarmed.org

FamilyFarmed.org is a non-profit organization that has worked for the past decade to build local food systems and create markets for family farmers. Its mission is to expand the production, marketing and distribution of locally grown and responsibly produced food, in order to enhance the social, economic and environmental health of our communities. The FamilyFarmed EXPO is the leading trade and consumer show connecting Midwest food producers with buyers and will be held March 17-19, 2011.

Products

Fruits (fresh)

<i>Item</i>	<i>Description/Grade</i>	<i>Case Count/Size</i>	<i>Other</i>
Apples – Jonathan, Empire, Macintosh, Fuji, Gala, Golden	US #1	138	Tray packed
Grapes – green & red, seedless	US # 1	N/A	Boxed, loose
Pears – Bosc	US#1	138	Tray packed
Peaches - yellow	US#1	138	Tray packed
Plums - purple	US #1	Min. 1.25"	Tray packed
Strawberries	US #1	Quart clamshells	In cardboard trays
Nectarines	US#1	138	Tray packed
Watermelons – whole	US #1	50#	
Cherries	US #1	20#	

Vegetables (fresh)

<i>Item/Description</i>	<i>Description/Grade</i>	<i>Case Count/Size</i>	<i>Other</i>
Beans – green, snapped	US #1	25#	
Broccoli heads – trimmed (3" stem)	US #1	20#	
Cabbage – (domestic) green	US commercial	Medium	
Carrots – washed, bulk	US commercial	5+", 25#	
Collard greens – washed 3X	US #1	24	1# bunches
Lettuce – washed 3X – romaine, leaf (red & green)	US #1	20-25#	
Mustard greens – washed 3X	US #1	24	1# bunches
Turnip greens – washed 3X	US #1	24	1# bunches
Onions – commercial – white & red	US commercial	large	
Spinach – washed 3X	US #1	24	¾# bunches
Sweet Potatoes	US #1	120	
Baking Potatoes	US #1	120	
Tomatoes – beefsteak & grape	US #1	large	Stage 2
Summer Squash – yellow & green	US #1	20#	

Fruits /Vegetables (frozen)

<i>Item/Description</i>	<i>Description/Grade</i>	<i>Case Count/Size</i>	<i>Other</i>
Carrots	US #1	20# bags	IQF
Corn	US #1	20# bags	IQF
Beans (green)	US #1	20# bags	IQF
Peas	US #1	20# bags	IQF
Squash, butternut, acorn, spaghetti	US #1	20# bags	IQF
Mixed vegetables	US #1	20# bags	IQF
Strawberries	US #1	20# bags	IQF
Melons – Honeydew, Cantelope	US #1	20# bags	IQF
Blueberries	US #1	20# bags	IQF

Questions and Answers

How can a producer, processor, or distributor respond to this Request for Information?

Complete the response form for this Request For Information, which is also available online at www.FamilyFarmed.org/ChicagoPublicSchools. Please submit the form to FamilyFarmed.org via mail, email, or fax. FamilyFarmed.org will vet the applications and present them to CTH for further review.

What type of quantities are the Chicago Public Schools seeking?

The appendix at the end of the RFI describes the quantities needed for each crop on a monthly basis. CTH is seeking farmers, processors, or distributors that can provide a significant volume to meet some or all of their demand of a given crop. If you are a very small producer, consider pooling your product with another nearby grower to better meet the volumes sought.

What type of post-harvest handling is necessary for this program?

CTH is looking for produce that meets the standards for proper post-harvest handling, cooling, packing, and cold chain maintenance. To view these standards, see Wholesale Success: A Farmer's Guide to Selling, Post Harvest Handling, and Packing Produce available through FamilyFarmed.org. (www.familyfarmed.org/wholesale-success)

What type of Food Safety Certification is necessary?

All produce must meet USDA GAP certification standards and be certified by either a USDA food safety inspector or through an equivalent service from the private sector. Processors or farms with farm animals must also have HAACP Certification.

Estimated requirements for IL Fruits & Vegetables

Fresh items		Pack Size	Est Qty/ 1day	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	TOTAL	Unit
1 serving = 4oz														
Apples – Jonathan, Empire, Macintosh, Fuji, Gala, Golden	138ct	800cs	14400	11200	14400	13600	15200	11200	16000	13600	0	0	137,600	cs
Grapes – green & red, seedless	1lb/bunch = 6 serv.	140,000lbs	56000	0	0	0	0	0	0	0	0	0	168,000	lbs
Pears – Bosc	138ct	800cs	15200	14400	13600	15200	11200	16000	13600	0	0	0	137,600	cs
Peaches - yellow	74ct	1,400cs	2800	0	0	0	0	0	0	0	0	0	5,600	cs
Plums – purple	280ct	500cs	1000	0	0	0	0	0	0	0	0	0	2,000	cs
Strawberries	pint = 4 servings	25,000cs	0	0	0	0	0	0	25000	50000	50000	0	125,000	cs
Nectarines	74ct	1,400cs	0	0	0	0	0	0	0	1400	1400	0	2,800	cs
Watermelons – whole	1ea = 84 servings	1,200ea	0	0	0	0	0	0	0	1200	1200	1200	3,600	ea
Beans – (green), snapped	1lb = 8 servings	7,500lbs	15000	0	0	0	0	0	0	7500	7500	7500	37,500	lbs
Broccoli heads – trimmed	1lb = 14 servings	4,500lbs	9000	9000	9000	9000	9000	9000	9000	0	0	0	27,000	lbs
Cabbage – (domestic), green	1lb = 9 servings	4,500lbs	9000	9000	9000	9000	9000	9000	9000	0	0	0	27,000	lbs
Carrots – washed, bulk	1lb = 5 servings	12,000lbs	48000	48000	48000	48000	48000	48000	48000	48000	48000	48000	576,000	lbs
Collard greens – washed 3X	1lb = 10 servings	4,000lbs	0	12000	12000	0	0	0	0	0	0	0	36,000	lbs
Lettuce – washed 3X – romaine, leaf (red & green)	1lb = 10 servings	4,000lbs	16000	16000	0	0	0	0	0	16000	16000	16000	96,000	lbs
Mustard greens – washed 3X	1lb = 10 servings	4,000lbs	0	12000	12000	0	0	0	0	0	0	0	36,000	lbs
Turnip greens – washed 3X	1lb = 10 servings	4,000lbs	0	12000	12000	0	0	0	0	0	0	0	36,000	lbs
Onions – commercial, white & red	1lb = 10 1/4cup serv	2,000lbs	16000	16000	0	0	0	0	0	16000	16000	16000	96,000	lbs
Spinach – washed 3X	1lb = 10 servings	4,000lbs	0	12000	12000	0	0	0	0	0	0	0	36,000	lbs
Sweet Potatoes	120ct	2,000cs	0	4000	4000	0	0	0	0	0	0	0	12,000	cs
Baking Potatoes	120ct	2,000cs	0	4000	4000	0	0	0	0	0	0	0	12,000	cs
Tomatoes – beefstake & grape	1lb = 10 1/4cup serv	2,000lbs	8000	0	0	0	0	0	0	8000	8000	8000	32,000	lbs
Summer Squash - yellow & green	1lb = 4 servings	10,000lbs	20000	0	0	0	0	0	0	20000	20000	20000	80,000	lbs
Frozen items														
Carrots	30lb	600cs	2400	2400	2400	2400	2400	2400	2400	2400	2400	2400	28,800	cs
Corn	30lb	700cs	700	700	700	700	700	700	700	700	700	700	8,400	cs
Beans (green)	30lb	700cs	2100	2100	2100	2100	2100	2100	2100	2100	2100	2100	25,200	cs
Peas	30lb	600cs	600	600	600	600	600	600	600	600	600	600	7,200	cs
Squash - butternut, acorn, spaghetti	30lb	600	1200	1200	1200	1200	1200	1200	1200	1200	1200	1200	14,400	cs
Mixed vegetables	30lb	700cs	2800	2800	2800	2800	2800	2800	2800	2800	2800	2800	33,600	cs
Strawberries	1lb = 4 servings	25,000lbs	25000	25000	25000	25000	25000	25000	25000	25000	25000	25000	300,000	lbs
Melons – honeydew, cantelope	1lb = 4 servings	25,000lbs	25000	25000	25000	25000	25000	25000	25000	25000	25000	25000	300,000	lbs
Blueberries	1lb = 4 servings	25,000lbs	25000	25000	25000	25000	25000	25000	25000	25000	25000	25000	300,000	lbs

Response Form Chartwells-Thompson Hospitality Request for Information

Please know that your responses will remain confidential between FamilyFarmed.org and Chartwells Thompson Hospitality

Name of Farm or Company: _____

Contact Person: _____

Address: _____

Phone Number: _____

Email Address: _____

Website Address: _____

Please attach:

Proof of Insurance: Please attach your insurance certificate.

Proof of Food Safety Certification: Please attach your food safety certification(s).

Preferences:

Do you use integrated pest management? No Yes

If yes, describe your IPM protocols or include an IPM farm plan as an attachment. _____

Do you use organophosphate pesticides? No Yes

Will you use organophosphate pesticides on the crops detailed in this request? No Yes

Crop Information (please match with packing/quantities described in CTH protocols).

Attach additional sheets if necessary.

<i>Crop(s)</i>	<i>Fresh or frozen?</i>	<i>Projected quantity available</i>	<i>Time period</i>	<i>Projected price</i>

Please fax, e-mail or mail this form, plus your attachments, to: **FamilyFarmed.org**

7115 W. North Ave., #504, Oak Park, IL 60302

fax: **708-763-9925** email: **Schoolproduce@FamilyFarmed.org**

