

Equipment used to prepare food and beverages	Daily	<ul style="list-style-type: none"> • This quality outcome shall reflect the established cleaning frequency • Levels of cleanliness and sanitization comply with the Public Health Department guidelines
Other Equipment (other than Furnishings)	Daily	<ul style="list-style-type: none"> • This quality outcome shall reflect the established cleaning frequency • Free of grease, dirt, dust, lint, marks, stain, soil and cobwebs • Hygienic standards are satisfied where the fixture or appliance is used in food preparation • Range hoods (interior & exterior) and exhaust filters are free of grease and dirt on inner and outer surfaces • Motor vents, etc are clean and free of dust and lint
Furnishings	Daily	<ul style="list-style-type: none"> • This quality outcome shall reflect the established cleaning frequency • Horizontal and vertical surfaces are free from spots, soil, film, dust, fingerprints & spillage • Furniture legs, wheels & castors are free from mop strings, soil, film, dust and cobwebs • Edges, corners, folds & crevices are free of dust, grit, lint and spots. • Accessible surfaces are free from dust, lint and cobwebs

3.6.6 Equipment Maintenance

The Contractor shall be responsible for the cost of equipment maintenance and repair in all foodservices locations up to \$80,000 per year. Any costs beyond \$80,000 shall be split 50/50 between the Contractor and the University. Contractor's financial responsibility shall not exceed \$100,000 in any calendar or fiscal year.

3.7 Sustainability

3.7.1 Sustainability and environmental awareness is critically important to University. Below is a list of items for incorporation:

- ◆ Achieve energy, water and waste savings through technical innovation and human expertise.
- ◆ Trayless dining
- ◆ Recycling 100% of cardboard boxes, packaging & metal cans
- ◆ Eliminating straws to reduce waste

- ◆ Utilizing single touch dispensers
- ◆ 100% recycled napkins
- ◆ Biodegradable wares and containers
- ◆ Reduction of food waste
- ◆ Implementing food waste tracking system
- ◆ Re-usable containers

3.7.2 Contractor will adhere to the following purchasing guidelines:

- ◆ Product re-engineering to reduce packaging
- ◆ Ship in reusable transportation containers
- ◆ Utilize sustainable ingredients and methods
- ◆ Concentrate products to lessen manufacturing and transportation resources
- ◆ Work with transportation providers to minimize travel of products
- ◆ Provide options for purchase of organic and environmentally friendly products
- ◆ Provide solutions with recyclable packaging or content
- ◆ Provide procurement managers with electronic files instead of hardcopy books for products

3.7.3 Contractor must develop a 'farm to table' program with local agricultural community and explain program in detail. Program should include annual summary of measurable goals for assessment. The Contractor will develop a comprehensive corporate program to engage the local community for purchasing. This program must include using the local farmers' market for menu offerings. This program must also include clear goals indicating what percentage of the food inventory will be purchased from the local area. Contractor shall feature, at a minimum, between 20% - 30% locally sourced products.

3.7.4 Contractor will utilize the Seminary Hill Farm (Methodist Seminary in Ohio) for some of the required local purchasing.

3.8 Menus & Prices

3.8.1 The Contractor shall be responsible for providing a variety of high-quality and nutritious foods at reasonable prices at the dining facility. The focus on increased wellness options and marketing as such should be the Contractor's constant focus. The following should guide menu development:

- ◆ Develop innovative menus which emphasize variety, nutrition awareness, and quality.
- ◆ Utilize food displays and merchandising techniques to ensure customer satisfaction.
- ◆ Offer menus that complement the stature of the University integrated with the realistic need to economize on space, utilities, and labor costs.
- ◆ Be responsive to changing meal trends and patron preferences.
- ◆ Be able to produce the menus with the proposed staffing plans submitted by the Contractor and the equipment available on the University' premises as specified.
- ◆ Distribution: The Contractor will post each week's menu one week in advance at the entrance of the cafeteria and distribute weekly menus throughout the campus and online.
- ◆ Menus shall include vegetarian and Vegan entrées and ethnic specialties.
- ◆ Menu prices and plan rates shall not increase without the permission of the University. Price increases shall not increase any higher than the Regional Food-Away-From-Home Consumer Price Index (CPI).

3.8.2 Menu Boards: For all operations, a minimum of two menu boards will be prominently displayed at the service areas. Descriptions of daily specials are to be graphically merchandised on 8 1/2" x 11" or similar card stock placed at the individual entrances to each unit.