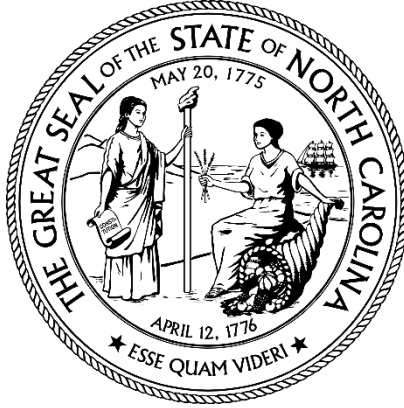




STATE OF NORTH CAROLINA

Department of Agriculture and Consumer Services

Invitation for Bid #: 10-IFB-2295027845-TT

Food Items for NC Farm to School Program 1st Half of SY 2026-2027

Date Issued: August 7, 2026

Bid Opening Date: August 17, 2026

At 2:00 PM ET

Procurement Lead:

Tammie Taylor

Procurement Specialist



STATE OF NORTH CAROLINA

Invitation for Bids

10-IFB-2295027845-TT

For internal State agency processing, including tabulation of bids, provide your company's eVP (Electronic Vendor Portal) Number. Pursuant to G.S. 132-1.10(b) this identification number shall not be released to the public. **This page will be removed and shredded, or otherwise kept confidential**, before the procurement file is made available for public inspection.

**This page shall be filled out and returned with your bid.
Failure to do so may subject your bid to rejection.**

Vendor Name

Vendor eVP#

Note: For a contract to be awarded to you, your company (you) must be a North Carolina registered Vendor in good standing. You must enter the Vendor number assigned through eVP (Electronic Vendor Portal). If you do not have a Vendor number, register at <https://evp.nc.gov/SignIn>

STATE OF NORTH CAROLINA

North Carolina Department of Agriculture & Consumer Services

Refer <u>ALL</u> Inquiries regarding this IFB to the procurement lead (Tammie Taylor) through the Message Board in the Sourcing Tool. See section 2.4 for details.	Invitation for Bids #: 10-IFB-2295027845-TT Bids will be publicly opened: August 17, 2026 at 2:00 PM ET Microsoft Teams meeting Join: https://teams.microsoft.com/meet/281894272354491?p=Q14I1nObGk7fJYkwfk Meeting ID: 281 894 272 354 491 Passcode: Fz9zC3UB <u>Need help? System reference</u> Dial in by phone +1 984-204-1487,928334994# United States, Raleigh <u>Find a local number</u> Phone conference ID: 928 334 994# Join on a video conferencing device Tenant key: ncgov@m.webex.com Video ID: 114 999 227 2 <u>More info</u> For organizers: Meeting options Reset dial-in PIN
Using Agency: NC Department of Agriculture & Consumer Services – Food Distribution Requisition No.: N/A	Commodity No. and Description: 50400 – Fresh Vegetables

EXECUTION

In compliance with this Invitation for Bids (IFB), and subject to all the conditions herein, the undersigned Vendor offers and agrees to furnish and deliver any or all items upon which prices are bid, at the prices set opposite each item within the time specified herein.

By executing this bid, the undersigned Vendor understands that false certification is a Class I felony and certifies that:

- this bid is submitted competitively and without collusion (G.S. 143-54),
- that none of its officers, directors, or owners of an unincorporated business entity has been convicted of any violations of Chapter 78A of the General Statutes, the Securities Act of 1933, or the Securities Exchange Act of 1934 (G.S. 143-59.2), and
- it is not an ineligible Vendor as set forth in G.S. 143-59.1.

Furthermore, by executing this bid, the undersigned certifies to the best of Vendor's knowledge and belief, that:

- it and its principals are not presently debarred, suspended, proposed for debarment, declared ineligible or voluntarily excluded from covered transactions by any Federal or State department or agency.

As required by G.S. 143-48.5, the undersigned Vendor certifies that it, and each of its sub-Contractors for any Contract awarded as a result of this IFB, complies with the requirements of Article 2 of Chapter 64 of the NC General Statutes, including the requirement for each employer with more than 25 employees in North Carolina to verify the work authorization of its employees through the federal E-Verify system.

As required by Executive Order 24 (2017), the undersigned Vendor certifies it will comply with all Federal and State requirements concerning fair employment and that it does not and will not discriminate, harass, or retaliate against any employee in connection with performance of any Contract arising from this solicitation.

G.S. 133-32 and Executive Order 24 (2009) prohibit the offer to, or acceptance by, any State Employee associated with the preparing plans, specifications, estimates for public Contract; or awarding or administering public Contracts; or inspecting or supervising delivery of the public Contract of any gift from anyone with a Contract with the State, or from any person seeking to do business with the State. By execution of this bid response to the IFB, the undersigned certifies, for Vendor's entire organization and its employees or agents, that Vendor is not aware that any such gift has been offered, accepted, or promised by any employees or agents of Vendor's organization.

Bid Number: 10-IFB-2295027845-TT

Vendor: _____

By executing this bid, Vendor certifies that it has read and agreed to the **INSTRUCTION TO VENDORS** and the **NORTH CAROLINA GENERAL TERMS AND CONDITIONS incorporated below**. These documents can be accessed from the Ariba Sourcing Tool.

Failure to execute/sign bid prior to submittal may render bid invalid and it MAY BE REJECTED. Late bids cannot be accepted.

COMPLETE/FORMAL NAME OF VENDOR:		
STREET ADDRESS:	P.O. BOX:	ZIP:
CITY & STATE & ZIP:	TELEPHONE NUMBER:	TOLL FREE TEL. NO:
PRINCIPAL PLACE OF BUSINESS ADDRESS IF DIFFERENT FROM ABOVE (SEE INSTRUCTIONS TO VENDORS ITEM #21):		
PRINT NAME & TITLE OF PERSON SIGNING ON BEHALF OF VENDOR:		
VENDOR'S AUTHORIZED SIGNATURE:	DATE:	E-MAIL:

VALIDITY PERIOD

Offer shall be valid for at least (120) days from date of bid opening, unless otherwise stated here: _____ days, or if extended by mutual agreement in writing of the parties. Any withdrawal of this offer shall be made in writing, effective upon receipt by the agency issuing this IFB.

BID ACCEPTANCE

If your bid is accepted, all provisions of this IFB, along with the written results of any negotiations, shall constitute the written agreement between the parties ("Contract"). The NORTH CAROLINA GENERAL TERMS AND CONDITIONS are incorporated herein and shall apply. Depending upon the Goods or Services being offered, other terms and conditions may apply, as mutually agreed.

<u>FOR STATE USE ONLY:</u> Offer accepted and Contract awarded this ____ day of _____, 20____, as indicated on the attached certification, by _____. (Authorized Representative of NC Department of Agriculture and Consumer Services)

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1.0 PURPOSE AND BACKGROUND

The NC Department of Agriculture and Consumer Services, Food Distribution Division on behalf of NC Public Schools, is soliciting quotes to provide quality fresh fruits and vegetables, frozen fruits, and frozen meat to North Carolina Schools.

The North Carolina Farm to School Program was formed in 1997 by the N.C. Department of Agriculture & Consumer Services (NCDA&CS) Food Distribution and Marketing divisions and the U.S. Department of Defense Produce Merchandising Office (DOD) to develop a system for North Carolina schools across the state to receive fresh product grown by local farmers as well as other food items.

The intent of this solicitation is to award an Agency Contract.

To comply with Governor Cooper's Executive Order 80 (October 2018), North Carolina's Commitment to Address Climate Change and Transition to a Clean Energy Economy, the contract resulting from this solicitation intends to provide sustainability features in accordance with industry standards.

1.1 CONTRACT TERM

The Contract shall have an initial term of beginning on the date of final Contract execution through January 28, 2027.

In addition, the State reserves the right to extend a contract term after the last active term.

Bids shall be submitted in accordance with the terms and conditions of this IFB and any addenda issued hereto.

2.0 GENERAL INFORMATION

2.1 INVITATION FOR BID DOCUMENT

The IFB is comprised of the base IFB document, any attachments, and any addenda released before Contract award, which are incorporated herein by reference.

2.2 E-PROCUREMENT FEE

ATTENTION: This is an NC eProcurement solicitation facilitated by the Ariba Network. The E-Procurement fee may apply to this solicitation. See paragraph entitled ELECTRONIC PROCUREMENT of the North Carolina General Terms and Conditions.

General information on the E-Procurement Services can be found at: <http://eprocurement.nc.gov/>.

What is the Ariba Network?

The Ariba Network is a web-based platform that serves as a connection point for buyers and Vendors. Vendors can log in to the Ariba Network to view purchase orders, respond to electronic requests for quotes, participate in Sourcing Events, and collaborate with buyers on contract documents.

For training on how to use the Sourcing Tool to view solicitations, submit questions, develop responses, upload documents, and submit offers to the State, Vendors should go to the following site:

<http://eprocurement.nc.gov/training/vendor-training>.

2.3 NOTICE TO VENDORS REGARDING IFB TERMS AND CONDITIONS

It shall be the Vendor's responsibility to read the Instructions to Vendors, the North Carolina General Terms and Conditions, all relevant exhibits and attachments, and any other components made a part of this IFB and comply with all requirements and specifications herein. Vendors also are responsible for obtaining and complying with all Addenda and other changes that may be issued in connection with this IFB.

If Vendors have questions, issues or exceptions regarding any component within this IFB, those must be submitted as questions in accordance with the instructions in the BID QUESTIONS Section. If the State determines that any changes will be made as a result of the questions asked, then such decisions will be communicated in the form of an IFB addendum. The State may also elect to

leave open the possibility for later negotiation and amendment of specific provisions of the Contract that have been addressed during the question-and-answer period.

Other than through the process of negotiations under 01 NCAC 05B.0503, the State rejects and will not be required to evaluate or consider any additional or modified terms and conditions submitted with Vendor's bid. This applies to any language appearing in or attached to the document as part of the Vendor's bid that purports to vary any terms and conditions or Vendors' instructions herein or to render the bid non-binding or subject to further negotiation. Vendor's bid shall constitute a firm offer that shall be held open for the period required herein ("Validity Period" above).

The State may exercise its discretion to consider Vendor proposed modifications. By execution and delivery of this IFB response, the Vendor agrees that any additional or modified terms and conditions, whether submitted purposely or inadvertently, shall have no force or effect, and will be disregarded unless expressly agreed to during negotiations and incorporated by way of a Best and Final Offer (BAFO). Noncompliance with, or any attempt to alter or delete, this paragraph shall constitute sufficient grounds to reject Vendor's bid as nonresponsive.

2.4 IFB SCHEDULE

The table below shows the *intended* schedule for this IFB. The State will make every effort to adhere to this schedule.

Event	Responsibility	Date and Time
Issue IFB	State	8/7/2026
Submit Written Questions	Vendor	8/12/2026 by 10:00 AM ET
Provide Responses to Questions	State	8/14/2026
Submit Bids	Vendor	8/17/2026 by 2:00 PM ET
Contract Award	State	TBD

2.5 BID QUESTIONS

Upon review of the IFB documents, Vendors may have questions to clarify or interpret the IFB in order to submit the best bid possible. To accommodate the Bid Questions process, Vendors shall submit any such questions by the "Submit Written Questions" date and time provided in the IFB SCHEDULE Section above, unless modified by Addendum.

Questions related to the content of the solicitation, or the procurement process should be directed to the person on the title page of this document via the Sourcing Tool's message board by the date and time specified in the IFB SCHEDULE Section of this IFB. Vendors will enter "IFB # 10-IFB-2295027845-TT – Questions" as the subject of the message. Question submittals should include a reference to the applicable IFB section. This is the only manner in which questions will be received.

Questions or issues related to using the Sourcing Tool itself can be directed to the North Carolina eProcurement Help Desk at 888-211-7440, Option 2. Help Desk representatives are available Monday through Friday from 7:30 AM ET to 5:00 PM ET.

Questions received prior to the submission deadline date, the State's response, and any additional terms deemed necessary by the State will be posted in the Sourcing Tool in the form of an addendum and shall become an Addendum to this IFB. No information, instruction or advice provided orally or informally by any State personnel, whether made in response to a question or otherwise in connection with this IFB, shall be considered authoritative or binding. Vendors shall rely *only* on written material contained in an Addendum to this IFB.

2.6 BID SUBMITTAL

IMPORTANT NOTE: This is an absolute requirement. Late bids, regardless of cause, will not be opened or considered, and will be automatically disqualified from further consideration. Vendor shall bear the sole risk of late submission due to unintended or unanticipated delay. It is the Vendor's sole responsibility to ensure its bid has been received as described in this IFB by the specified time and date of opening. Failure to submit a bid in strict accordance with instructions provided shall constitute sufficient cause to reject a Vendor's bid(s). Solicitation responses are subject to Sealed Bidding requirements.

Vendor's bids for this procurement must be submitted through the Sourcing Tool. For training on how to use the Sourcing Tool to view solicitations, submit questions, develop responses, upload documents, and submit offers to the State, Vendors should go to the following site: <https://eprocurement.nc.gov/training/vendor-training>

Questions or issues related to using the Sourcing Tool itself can be directed to the North Carolina eProcurement Help Desk at 888-211-7440, Option 2. Help Desk representatives are available Monday through Friday from 7:30 AM EST to 5:00 PM EST.

Tips for Using the Sourcing Tool

1. Vendors should review available training and confirm that they are able to access the Sourcing Event, enter responses, and upload files well in advance of the date and time responses are due to allow sufficient time to seek assistance from the North Carolina eProcurement Help Desk.
2. Vendors may submit their responses early to make sure there are no issues, and then submit a revised response any time prior to the response due date and time. The State will only review the most recent response.
3. Vendors should respond to all relevant sections of the Sourcing Event. Certain questions or items are required in order to submit a response and are denoted with an asterisk. The Sourcing Tool will not allow a response to be submitted unless all required items are completed. The Sourcing Tool will provide error messages to help identify any required information that is missing when response is submitted.
4. Simply saving your response in the Sourcing Tool is not the same as submitting your response to the State. Vendors should make sure they complete the submission process and receive a message that their response was successfully submitted.
5. **Only Bids submitted through the Content Section of the Ariba Sourcing Event will be considered. Bids submitted through the Message Board will not be accepted or considered for award.**

2.7 BID CONTENTS

Vendors shall provide responses to all questions and complete all attachments for this IFB that require the Vendor to provide information and upload them to the Sourcing Event in the Sourcing Tool. Vendor may not be able to submit its response in the Sourcing Tool unless all required items are addressed. Vendors shall provide authorized signatures where requested. Failure to provide all required items, or Vendor's submission of incomplete items, may result in the State rejecting Vendor's bid, in the State's sole discretion.

Vendors shall upload the following items and attachments in the Sourcing Tool:

- a) Completed and signed version of EXECUTION PAGES, along with the body of the IFB.
- b) Signed receipt pages of any addenda released in conjunction with this IFB, if required to be returned.
- c) Vendor's Response:
 - a. 4.7 Warranty
 - b. 4.8 Descriptive Literature
 - c. Vendor shall provide current proof of GAP third party audit with Bid, if applicable.
 - d. Vendor shall provide current proof of HACCP or HARPC third party audit with Bid, if applicable.
- d) Completed version of ATTACHMENT A: PRICING FORM
- e) Completed and signed version of ATTACHMENT E: CUSTOMER REFERENCE FORM
- f) Completed and signed version of ATTACHMENT F: LOCATION OF WORKERS UTILIZED BY VENDOR
- g) Completed and signed version of ATTACHMENT G: CERTIFICATION OF FINANCIAL CONDITION
- h) Completed and signed version of ATTACHMENT H: VENDOR REQUEST FOR EO50 PRICE-MATCHING, if applicable

2.8 ALTERNATE BIDS

Unless provided otherwise in this IFB, Vendor may submit alternate bids for comparable Goods, various methods or levels of Service(s), or that propose different options. Alternate bids must specifically identify the IFB requirements and advantage(s) addressed by the alternate bid. Each bid must be for a specific set of Goods and Services and must include specific pricing. Each bid must be complete and independent of other bids offered. If a Vendor chooses to respond with various offerings, Vendor shall follow the specific instructions for uploading Alternate Bids in the Sourcing Tool

2.9 DEFINITIONS, ACRONYMS, AND ABBREVIATIONS

Relevant definitions for this IFB are provided in 01 NCAC 05A .0112 and in the Instructions to Vendors found Sourcing Tool, which are incorporated herein by this reference.

3.0 METHOD OF AWARD AND BID EVALUATION PROCESS

3.1 METHOD OF AWARD

North Carolina G.S. 143-52 provides a general list of criteria the State shall use to award contracts, as supplemented by the additional criteria herein. The Goods or Services being procured shall dictate the application and order of criteria; however, all award decisions shall be in the State's best interest.

All responsive bids will be reviewed, and award(s) will be based on the responsive bid(s) offering the lowest price that meets the specifications provided herein, to include any required verifications set out herein, such as but not limited to past performance, references, and financial documents.

While the intent of this IFB is to award a Contract(s) to a single Vendor for all line items, the State reserves the right to make separate awards to different Vendors for one or more line items, to not award one or more line items or to cancel this IFB in its entirety without awarding a Contract, if it is considered to be most advantageous to the State to do so.

If a Vendor selected for award is determined by the State to be a non-resident of North Carolina, all responsive bids will be reviewed to determine if any of them were submitted by a North Carolina resident Vendor who requested an opportunity to match the price of the winning bid, pursuant to Executive Order #50 and G.S. 143-59 (for more information, please refer to ATTACHMENT H: VENDOR REQUEST FOR EXECUTIVE ORDER #50 PRICE MATCHING. If such bid(s) are identified, the State will then determine whether any such bid falls within the price-match range, and, if so, make a Contract award in accordance with the process that implements G.S. 143-59 and Executive Order #50.

The State reserves the right to waive any minor informality or technicality in bids received.

3.2 CONFIDENTIALITY AND PROHIBITED COMMUNICATIONS DURING EVALUATION

While this IFB is under evaluation, the responding Vendor, including any subcontractors and suppliers, is prohibited from engaging in conversations intended to influence the outcome of the evaluation. See the Paragraph of the Instructions To Vendors entitled COMMUNICATIONS BY VENDORS.

Each Vendor submitting a bid to this IFB, including its employees, agents, subcontractors, suppliers, subsidiaries and affiliates, is prohibited from having any communications with any person inside or outside the using agency; issuing agency; other government agency office or body (including the purchaser named above, any department secretary, agency head, members of the General Assembly and Governor's office); or private entity, if the communication refers to the content of Vendor's proposal or qualifications, the content of another Vendor's proposal, another Vendor's qualifications or ability to perform a resulting contract, and/or the transmittal of any other communication of information that could be reasonably considered to have the effect of directly or indirectly influencing the evaluation of proposals, the award of a contract, or both.

Any Vendor not in compliance with this provision shall be disqualified from evaluation and award. A Vendor's proposal may be disqualified if its subcontractor and/or supplier engage in any of the foregoing communications during the time that the procurement is active (*i.e.*, the issuance date of the procurement until the date of contract award or cancellation of the

procurement). Only those discussions, communications or transmittals of information authorized or initiated by the issuing agency for this IFB or inquiries directed to the purchaser named in this IFB regarding requirements of the IFB (prior to proposal submission) or the status of the award (after submission) are excepted from this provision.

3.3 BID EVALUATION PROCESS

Only responsive submissions will be evaluated.

The State will conduct an evaluation of responsive Bids, as follows:

Bids will be received according to the method stated in the Bid Submittal section above.

All bids must be received by the issuing agency not later than the date and time specified in the IFB SCHEDULE Section above, unless modified by Addendum. Vendors are cautioned that this is a request for offers, not an offer or request to contract, and the State reserves the unqualified right to reject any and all offers at any time if such rejection is deemed to be in the best interest of the State.

At the date and time provided in the IFB SCHEDULE Section above, unless modified by Addendum, the bids from each responding Vendor will be opened publicly and all offers (except those that have been previously withdrawn, or voided bids) will be tabulated. The tabulation shall be made public at the time it is created. When negotiations after receipt of bids are authorized pursuant to G.S. 143-49 and 01 NCAC 05B.0503, only the names of offerors and the Goods and Services offered shall be tabulated at the time of opening. Cost and price shall become available for public inspection at the time of the award... Interested parties are cautioned that these costs and their components are subject to further evaluation for completeness and correctness and therefore may not be an exact indicator of a Vendor's pricing position.

At their option, the evaluators may request oral presentations or discussions with any or all Vendors for clarification or to amplify the materials presented in any part of the bid. Vendors are cautioned, however, that the evaluators are not required to request presentations or other clarification—and often do not. Therefore, all bids should be complete and reflect the most favorable terms available from the Vendor. Prices bid cannot be altered or modified as part of a clarification.

Bids will generally be evaluated, based on completeness, content, cost, and responsibility of the Vendor to supply the requested Goods and Services. Specific evaluation criteria are listed in Section 3.1 METHOD OF AWARD.

Upon completion of the evaluation process, the State will make Award(s) based on the evaluation and post the award(s) to **the electronic Vendor Portal (eVP)**, <https://evp.nc.gov>, under the IFB number for this solicitation. Award of a Contract to one Vendor does not mean that the other bids lacked merit, but that, all factors considered, the selected bid was deemed most advantageous and represented the best value to the State.

The State reserves the right to negotiate with one or more Vendors, or to reject all original offers and negotiate with one or more sources of supply that may be capable of satisfying the requirement, and in either case to require Vendor to submit a Best and Final Offer (BAFO) based on discussions and negotiations with the State.

3.4 PERFORMANCE OUTSIDE THE UNITED STATES

Vendor shall complete ATTACHMENT F: LOCATION OF WORKERS UTILIZED BY VENDOR. In addition to any other evaluation criteria identified in this IFB, the State may also consider, for purposes of evaluating proposed or actual contract performance outside of the United States, how that performance may affect the following factors to ensure that any award will be in the best interest of the State:

- a) Total cost to the State
- b) Level of quality provided by the Vendor
- c) Process and performance capability across multiple jurisdictions
- d) Protection of the State's information and intellectual property
- e) Availability of pertinent skills
- f) Ability to understand the State's business requirements and internal operational culture
- g) Particular risk factors such as the security of the State's information technology

- h) Relations with citizens and employees
- i) Contract enforcement jurisdictional issues

3.5 INTERPRETATION OF TERMS AND PHRASES

This IFB serves two functions: (1) to advise potential Vendors of the parameters of the solution being sought by the State; and (2) to provide (together with other specified documents) the terms of the Contract resulting from this procurement. The use of phrases such as “shall,” “must,” and “requirements” are intended to create enforceable contract conditions. In determining whether bids should be evaluated or rejected, the State will take into consideration the degree to which Vendors have proposed or failed to propose solutions that will satisfy the State’s needs as described in the IFB. Except as specifically stated in the IFB, no one requirement shall automatically disqualify a Vendor from consideration. However, failure to comply with any single requirement may result in the State exercising its discretion to reject a bid in its entirety.

4.0 REQUIREMENTS

This Section lists the requirements related to this IFB. By submitting a bid, the Vendor agrees to meet all stated requirements in this Section, as well as any other specifications, requirements, and terms and conditions stated in this IFB. If a Vendor is unclear about a requirement or specification or believes a change in a requirement would allow for the State to receive a better bid, the Vendor is encouraged to submit these items in the form of a question during the question-and-answer period in accordance with the Bid Questions Section above.

4.1 PRICING

Bid price shall constitute the total cost to the State for delivery fully assembled and ready for use, including all applicable charges for shipping, delivery, handling, administrative and other similar fees. Complete ATTACHMENT A: PRICING FORM included in this IFB and upload in the Sourcing Tool. The pricing provided in ATTACHMENT A, or resulting from any negotiations, is incorporated herein and shall become part of any resulting Contract.

INVOICES MAY NOT BE PAID UNTIL AN INSPECTION HAS OCCURRED AND THE GOODS OR SERVICES ACCEPTED.

4.1.1 Import Tariff Temporary Surcharge

Pricing shall be exclusive of any pending tariffs or temporary tariff surcharge. Vendor may request a temporary tariff surcharge in ATTACHMENT A: PRICING SUBMITTAL WORKBOOK as a charge separate from the contract price. Any temporary tariff surcharge(s) associated with purchases shall be provided by way of a percentage tariff surcharge. All tariff surcharges proposed are intended to be temporary and based on current tariff implications specific to related commodities with evidence of submitted documentation of affected MSRP products. Vendor understands that the agency may request additional justification. Any temporary tariff surcharge percentage will be negotiated and mutually agreed upon. The state is not obligated to accept any proposed import tariff surcharge. Proposed tariff surcharges may be used as a factor for evaluation and award.

4.2 ESTIMATED QUANTITIES

The quantities indicated herein are annual estimates only and are provided for informational purposes based on the anticipated usage. No maximum or minimum quantities are guaranteed. It shall be understood and agreed that the State may purchase more or less than the estimated quantities during the contract period. The State reserves the right to increase or decrease the quantities as needed. The State shall not be obligated to purchase more than its normal requirements. The State will be responsible only for items requested and received.

Exact quantities cannot be guaranteed by NCDA&CS at time of award. Quantities are our best estimates for the quarter. Schools will submit their orders after award.

4.3 PRODUCT IDENTIFICATION

SUITABILITY FOR INTENDED USE

Vendors are requested to offer only items directly complying with the specifications herein or comparable items which will provide the equivalent capabilities, features and diversity called for herein. The State reserves the right to evaluate all bids for suitability for the required use and to award the one best meeting requirements and considered to be in the State’s best interest.

4.4 DELIVERY AND IDENTIFICATION

The Vendor shall deliver Free-On-Board (FOB) Destination to any requested location within the State of North Carolina with all transportation costs and fees included in the total bid price.

Vendor should complete delivery within (30) consecutive calendar days after receipt of purchase order.

For completion by Vendor: Delivery will be made from _____ (city, state) within _____ consecutive calendar days after receipt of purchase order. Promptness of delivery may be used as a factor in the award criteria.

When an order is placed using a purchase order, the purchase order number shall be shown on all packages and shipping manifests to ensure proper identification and payment of invoices. If an order is placed without using a purchase order, such as via phone, the Buyer's name shall be shown on all packages. If an order is received via phone, an email is sent to the vendor outlining the details for confirmation of the established price. A complete packing list shall accompany each shipment. Vendors shall not ship any products until they have received an order.

Salisbury Warehouse

Creedmoor Warehouse

160 Circle M Drive

1015 Food Distribution Drive

Salisbury, NC 28147

Creedmoor, NC 27522

Delivery shall not be considered to have occurred until installation has been completed. Upon completion of the installation, the Vendor shall remove and properly dispose of all waste and debris from the installation site. The Vendor shall be responsible for leaving the installation area clean and ready to use.

4.5 WARRANTY

Manufacturer's standard warranty shall apply. Vendors shall include a copy of the manufacturer's standard warranty with the bid response.

4.6 DESCRIPTIVE LITERATURE

DESCRIPTIVE LITERATURE/CERTIFICATION

Each bid shall be accompanied by complete descriptive literature, specifications, certifications, and all other pertinent data necessary for thorough evaluation of the item(s) offered and sufficient to determine compliance of the item(s) with the specifications. Failure to include such information shall be a sufficient basis for rejection of the bid, at the discretion of the State.

4.7 REFERENCES

Vendors shall upload to the Sourcing Tool at least three (3) references, using ATTACHMENT E: CUSTOMER REFERENCE FORM, for which your company has supplied the exact model of equipment offered. References shall not be from the same company or from the soliciting State entity. In addition, Vendor shall provide references for and identify other government contracts it has received, for which your company has supplied the same or similar model of equipment offered. The State may contact these users to determine quality level of the offered equipment; as well as, but not limited to user satisfaction with Vendor performance. Information obtained may be considered in the evaluation of the bid.

4.8 VENDOR'S REPRESENTATIONS

If Vendor's bid results in an award, Vendor agrees that it will not enter any agreement with a third party that may abridge any rights of the State under the Contract. If any Services, deliverables, functions, or responsibilities not specifically described in this solicitation are required for Vendor's proper performance, provision and delivery of the Service and deliverables under a resulting Contract, or are an inherent part of or necessary sub-task included within such service, they will be deemed to be implied by and included within the scope of the contract to the same extent and in the same manner as if specifically described in the Contract. Unless otherwise expressly provided herein, Vendor will furnish all of its own necessary management, supervision, labor, facilities,

furniture, computer and telecommunications equipment, software, supplies and materials necessary for the Vendor to provide and deliver the Services and/or other Deliverables.

4.9 FINANCIAL STABILITY

As a condition of contract award, the Vendor must certify that it has the financial capacity to perform and to continue to perform its obligations under the Contract; that Vendor has no constructive or actual knowledge of an actual or potential legal proceeding being brought against Vendor that could materially adversely affect performance of this Contract; and that entering into this Contract is not prohibited by any contract, or order by any court of competent jurisdiction

Each Vendor shall certify it is financially stable by completing the ATTACHMENT G: CERTIFICATION OF FINANCIAL CONDITION. The State is requiring this certification to minimize potential performance issues from Contracting with a Vendor that is financially unstable. This Certification shall be deemed continuing, and from the date of the Certification to the expiration of the Contract, the Vendor shall notify the State within thirty (30) days of any occurrence or condition that materially alters the truth of any

4.10 AGENCY INSURANCE REQUIREMENTS MODIFICATION

A. Default Insurance Coverage from the General Terms and Conditions applicable to this Solicitation:

- ☐ Small Purchases
- ☒ Contract value in excess of the Small Purchase threshold, but up to \$1,000,000.00
- ☐ Contract value in excess of \$1,000,000.00

4.11 SUBCONTRACTORS

No portion of the work shall be subcontracted without prior written consent of the State. In the event that the Vendor desires to subcontract some part of the work specified herein, the Vendor shall furnish with their bid the names, qualifications, and experience of their proposed subcontractors. The Vendor shall, however, remain solely and fully liable and responsible for the work done by its subcontractor(s) and shall assure compliance with all the requirements and specifications of the contract.

4.12 SECRETARY OF STATE REGISTRATION

Prior to entering into a contract with the State, the awarded Vendor(s) must complete registration with the NC Secretary of State. Upon notification of award, the selected Vendor(s) must furnish evidence of filing within 10 business days. Failure to provide this documentation may result in the disqualification of the Vendor(s) bid from further consideration for the award. No purchase orders shall be issued prior to confirmation of completed registration with the Secretary of State.

A contract award under the above-referenced solicitation, and the resulting purchase orders, will produce repeated orders and transactions in North Carolina and will constitute "transacting business" in the State, which requires a certificate of authority from the North Carolina Secretary of State as provided in G.S. §55-15-01 (corporations) or §57D-7-01 (LLCs). Please go to: <https://www.sosnc.gov/> to register.

Vendor has registered with the North Carolina Secretary of State: Yes ☐ No ☐

4.13 SUSTAINABILITY EFFORTS

According to G.S. 143-58.2, it is the policy of this State to encourage and promote the purchase of products with recycled content and to purchase items that are reusable, refillable, repairable, more durable, and less toxic to the extent that the purchase or use is practicable and cost effective. The bid must describe how environmental requirements which relate to clear labeling of the environmental/sustainability attributes (e.g. environmental certifications, total and post-consumer recycled content, etc.) of products in the proposed product catalogs, demonstrating the ability to run usage reports that include information about each product's environmental/sustainability attributes, packaging and recycling of spent products.

5.0 PRODUCT SPECIFICATIONS

5.1 General

The NC Department of Agriculture and Consumer Services, Food Distribution Division on behalf of NC Public Schools, is soliciting quotes to provide quality fresh fruits and vegetables, frozen fruits, and frozen meat to North Carolina Schools.

The North Carolina Farm to School Program was formed in 1997 by the N.C. Department of Agriculture & Consumer Services (NCDA&CS) Food Distribution and Marketing divisions and the U.S. Department of Defense Produce Merchandising Office (DOD) to develop a system for North Carolina schools across the state to receive fresh product grown by local farmers as well as other food items.

5.2 SPECIFICATIONS

1. **Apple Slices**

Packed: 100 two-ounce bags packed per case, apple slices are to be packed in a modified atmosphere bag.

Quality: Will accept all varieties with no “bleeding” of the skin or browning when sliced. Apple slices are to be stored at 36-40 degrees F.

2. **Apples**

Packed: 100-138 count, tray packed.

Quality: U.S. No.1, apples must be washed, handling temperature 34-38 degrees F from harvest to final destination.

3. **Asian Pears**

Packed: Average count per box is 50 (approximate-may vary). ½ bushel box would weigh approximately 23-25 lbs.

4. **Broccoli Crowns**

Packed: Fresh crowns, top iced, eighteen (18) pound case.

Quality: US No. 1, handling temperatures 32 degrees F from harvest to final destination.

5. **Rice – Heirloom Carolina Gold Brown Rice –**

Quality: Medium grain, All natural Brown Rice.

Packed: 4 gallon bucket with 30 lb. fill weight.

6. **Cabbage- (Green)**

Packed: 25 pounds per case, 8-11 head per case.

Quality: US No. 1 handling temperature 40 degrees F from harvest to final destination.

7. **Cantaloupes**

Packed: 6 to 12 count, a 35-40 pound case.

Quality: Eastern type variety, U.S. No. 1, cantaloupes must be washed in 100-150 parts per million chlorine solution or equivalent to industry standards, handling temperatures 40-55 degrees from harvest to final destination.

8. **Collards**

Packed: 6 two-pound bags, 2x2 diced cut, chlorinated wash, trimmed and de-stemmed, pre-cooled and stored at 40 degrees. Must be top-iced.

9. **Crinkle Cut Sweetpotato fries**

Packed: 25 lb. with five, 5-lb. bags per case. Average length of crinkle cut fry is 3-4 inches long.

Quality: Fries are fresh, not frozen.

10. Diced Orange Sweetpotatoes

Packed: Diced, peel-on, washed. 20 lb. case, four 5-lb bags per case.

11. Grape Tomatoes

Packed: 12/one pint clam shells.

Quality: U.S. No. 1, color red, firm, small to medium size, must be washed, handling temperatures 62-68 degrees F. from harvest to final destination.

12. Kale

Packed: 6 – two-pound bags, 2x2 diced cut, chlorinated wash, trimmed and de-stemmed, pre-cooled, and stored at 40 degrees. Must be top iced.

13. Peaches

Packed: 50-60 peaches per 25 lb. box.

Quality: U.S. No. 1, size 2 ½ and up. Yellow or white variety depending on availability. Peaches must be stored at 40 degrees.

14. Tomatoes (slicing)

Packed: 10-pound case

Quality: U.S. No. 1, pink number three color, 5x6 size, tomatoes must be washed, variety should be that of a slicing tomato. Handling temperatures 62-68 degrees F. from harvest to final destination.

15. Squash and Zucchini Rounds

Packed: 30 lb. case with six, 5 -lb. bags per case. - 50/50 yellow squash and zucchini sliced into rounds, washed.

16. Seedless Watermelons

Packed: 2 to 3 melons per box, melons should weigh between 10-15 pounds, case weight 28-35 pounds.

Quality: Melons shall be U.S. No. 1, melons should be packed in NC Farm to School watermelon boxes. Handling temperatures 50 to 60 degrees F harvest to final destination.

17. Whole Sweetpotatoes

Packed: 8-12- ounces, 65-70 count per case, 40-pound case.

Quality: U.S. No. 1 Covington variety, sweetpotatoes must be cured, handling temperature 55-60 degrees from harvest to destination. Must be current season crop.

18. Frozen Berry Medley (Strawberry, Blueberry)

Packed: 3 lb. bags. Carton net weight – 18 lbs.

19. Frozen Blueberries

Packed: - 3-lb. bags per case. Carton net weight – 18 lbs.

20. Frozen Ground Beef:

Quality: Frozen 80/20, no fillers. Preservatives, or other additives. Held at 32 degrees F. or below.

Packed: 10-pound chubs, 2 frozen chubs per 20 lb. case or 5-pound chubs – 4 frozen chubs per 20 lb. case.

21. Frozen Ground Beef Patties

Packed: Individually frozen 4.0 ounce uncooked beef patties. 48 patties in a 12 lb. case.

Quality: 80/20 ground beef, held at 32 degrees F. or below.

22. Frozen Sweet potato Fries Straight Cut

Packed: 6/2.5 lb. bags

Quality: 3/8" straight cut sweetpotato thin fry, flash frozen, 6-month shelf life

23. Middlins – Heirloom Carolina Gold Middlin

Quality: Medium grain, rice middlin.

Packed: 4 gallon bucket with 30 lb. fill weight.

1. NCDA&CS FOOD DISTRIBUTION DIVISION RESPONSIBILITIES

Notify the Vendor of the quantities 2-4 weeks in advance of the delivery.

Coordinate the delivery of fresh produce/food items from the Vendor. Coordinate the pick-up of fresh produce/food items if the Department makes the pick-up. NCDA&CS Food Distribution will pick-up and deliver to any requested location within the State of North Carolina free of charge.

Coordinate invoicing to schools and payments to Vendor.

2. VENDOR REQUIREMENTS

All meat products must be harvested and packaged in a USDA or state inspected facility. Packaging must bear mark of inspection.

3. VENDOR RESPONSIBILITIES

All fresh produce shipped to the Farm to School program will be required to have a USDA fruit and vegetable inspection and meet the minimum grade of a US Number 1 prior to shipment.

All produce is to be the current season's harvest unless otherwise noted in the description.

The product containers shall be identified by label indicating the farm from which it came. If the cases of the product do not have the name of the farm it came from, the product will be refused.

Product shall be held at the proper temperature as noted in product specifications (listed on ATTACHMENT A: Pricing Form) to begin the cold chain and the cold chain shall not be broken.

Notification of quantities shall be provided to Vendor a minimum of two (2) weeks and a maximum of four (4) weeks before required delivery/pickup from the Vendor. NCDA&CS and NC Schools reserve the right to change the quantity of produce indicated herein within seventy-two (72) hours of delivery/pickup from Vendor with no change in the price offered.

In the event the Vendor is unable to fulfill the contract, notification shall be submitted to the NCDA&CS Marketing Specialist in table listed below immediately prior to delivery/pickup or by 12:00 noon on the day before scheduled delivery/pickup of the product.

In the event of a product recall of a delivered item, the successful Vendor will immediately notify NCDA&CS Food Distribution.

The successful Vendor shall have produce delivered/picked up by designated date. If produce will be picked up, produce shall be ready at the pickup point designated by Food Distribution.

All items and devices offered and furnished shall meet all requirements of the Occupational Safety and Health Act (OSHA), and state and federal requirements relating to clean air and water pollution.

The specific items and any specifications that the Procurement Entity is seeking are listed in Attachment A: Pricing Form. Items offered by the Vendor must meet or exceed the specifications listed in section 5.1 Specifications.

VENDOR'S RESPONSE

Item #	Specifications	Product/Service Offered Meets Specification
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1	Have all specifications been reviewed?	☐ YES ☐ NO
2	Vendor to meet all Vendor requirements.	☐ YES ☐ NO
3	Vendor to meet all Vendor responsibilities.	☐ YES ☐ NO

MARKETING SPECIALISTS POINT OF CONTACT FOR COMMODITIES

Marketing Specialist	Commodities	Phone Number
Heather Lifsey	Strawberries, any sweet potato products, rice	919-749-3337
Khalia Daye	Blueberry, frozen blueberry, blueberry blend products, watermelons, cantaloupes	919-707-3107
Michele Roberts	Apples, tomatoes, apple slices, Asian Pear, peaches, frozen ground beef	828-253-1691
Matt Luks-Jurutka	Broccoli crowns, collards, cabbage, kale	252-231-4773

The State reserves the right to modify pick-up dates, based on seasonality (if product comes in sooner or later than date stated in IFB).

Schools shall have twenty-four (24) hours from time of delivery to report any problem to NCDA&CS. Will notify the Vendor of any issues.

NCDA&CS prefers "NC Goodness Grows" membership.

5.3 DEVIATIONS

The nature of all deviations from the Specifications listed herein shall be clearly described by the Vendor. Otherwise, it will be considered that items offered by the Vendor are in strict compliance with the Specifications provided herein, and the successful Vendor shall be required to supply conforming goods. Deviations shall be explained in detail below or on an attached sheet. However, no implication is made or intended by the State that any deviation will be acceptable. Do not list objections to the North Carolina General Terms and Conditions in this section.

6.0 CONTRACT ADMINISTRATION

All Contract Administration requirements are conditioned on an award resulting from this solicitation. This information is provided for the Vendor's planning purposes

6.1 NCDACS CONTRACT ADMINISTRATOR

Ted Fogleman, or designee, of the Food Distribution Division, is the contact person for the Department only after an award has been made. He may be reached at (919) 964-6120 or Ted.Fogleman@ncagr.gov.

6.2 CONTRACT MANAGER AND CUSTOMER SERVICE

The Vendor shall be required to designate and make available to the State a contract manager. The contract manager shall be the State's point of contact for Contract related issues and issues concerning performance, progress review, scheduling, and service.

Contract Manager Point of Contact	
Name:	
Office Phone #:	
Mobile Phone #:	
Email:	

The Vendor shall be required to designate and make available to the State for customer service. The customer service point of contact shall be the State's point of contact for customer service-related issues.

Customer Service Point of Contact	
Name:	
Office Phone #:	
Mobile Phone #:	
Email:	

6.2 CONTINUOUS IMPROVEMENT

The State encourages the Vendor to identify opportunities to reduce the total cost the State. A continuous improvement effort consisting of various ideas to enhance business efficiencies as performance progresses.

6.3 ACCEPTANCE OF WORK

Performance of the work and delivery of Goods shall be conducted and completed at least in accordance with the Contract requirements and recognized and customarily accepted industry practices. Performance shall be considered complete when the Services or Goods are approved as acceptable by the Contract Manager.

The State shall have the obligation to notify Vendor, in writing ten (10) calendar days following completion of such work or delivery of a deliverable described in the Contract that it is not acceptable. The notice shall specify in reasonable detail the reason(s) it is unacceptable. Acceptance by the State shall not be unreasonably withheld; but may be conditioned or delayed as required for reasonable review, evaluation, installation, or testing, as applicable to the work or deliverable. Final acceptance is expressly conditioned upon completion of all applicable assessment procedures. Should the work or deliverables fail to meet any specifications, acceptance criteria or otherwise fail to conform to the Contract, the State may exercise any and all rights hereunder, including, for Goods deliverables, such rights provided by the Uniform Commercial Code, as adopted in North Carolina.

6.4 INVOICES

Vendor shall invoice the Procurement Entity. The standard format for invoicing shall be Single Invoices meaning that the Vendor shall provide the Procurement Entity with an invoice for each order. Invoices shall include detailed line-item information to allow Procurement Entity to verify pricing at point of receipt matches the correct price from the original date of order. At a minimum, the following fields shall be included on all invoices:

Vendor's Billing Address, Customer Account Number, NC Contract Number, Order Date, Buyer's Order Number, Manufacturer Part Numbers, Vendor Part Numbers, Item Descriptions, Price, Quantity, and Unit of Measure.

INVOICES MAY NOT BE PAID UNTIL AN INSPECTION HAS OCCURRED AND THE GOODS ACCEPTED.

6.5 DISPUTE RESOLUTION

During the performance of the Contract, the Parties agree that it is in their mutual interest to resolve disputes informally. Any claims by the Vendor shall be submitted in writing to the State's Contract Manager for resolution. Any claims by the State shall be submitted in writing to the Vendor's Project Manager for resolution. The Parties shall agree to negotiate in good faith and use all reasonable efforts to resolve such dispute(s).

During the time the Parties are attempting to resolve any dispute, each shall proceed diligently to perform their respective duties and responsibilities under this Contract. The Parties will agree on a reasonable amount of time to resolve a dispute. If a dispute cannot be resolved between the Parties within the agreed upon period, either Party may elect to exercise any other remedies available under the Contract, or at law. This provision, when agreed in the Contract, shall not constitute an agreement by either party to mediate or arbitrate any dispute.

6.6 PRODUCT RECALL

Vendor expressly assumes full responsibility for prompt notification to the Buyer listed on the face of this IFB of any product recall in accordance with the applicable state or federal regulations. The Vendor shall support the State, as necessary, to promptly replace any such products, at no cost to the State.

6.7 CONTRACT CHANGES

Contract changes, if any, over the life of the Contract shall be implemented by contract amendments agreed to in writing by the State and Vendor. Amendments to the contract can only be done through the Contract Administrator.

6.8 ATTACHMENTS

All attachments to this IFB are the copies found within the Ariba Sourcing Tool, and are incorporated herein, and shall be submitted by responding in the Sourcing Tool.

remainder of this page is intentionally left blank

ATTACHMENT A: PRICING FORM

Vendor is a member of "NC Goodness Grows" **[check applicable box]**

☐ YES ☐ NO

FURNISH AND DELIVER:

ITEM	DESCRIPTION	QTY.	UNIT	UNIT PRICE	EXTENDED PRICE
1.	<u>Apple Slices</u> <u>Packed:</u> 100 two-ounce bags packed per case, apple slices are to be packed in a modified atmosphere bag. <u>Quality:</u> Will accept all varieties with no "bleeding" of the skin or browning when sliced. Apple slices are to be stored at 36-40 degrees F. <u>Delivery/Pickup:</u> Apple slices, <u>300</u> cases on <u>August 20, 2026.</u> <u>Delivery/Pickup:</u> Apple slices, <u>500</u> cases on <u>August 27, 2026.</u> <u>Delivery/Pickup:</u> Apple slices, <u>400</u> cases on <u>September 10, 2026.</u> <u>Delivery/Pickup:</u> Apple slices, <u>400</u> cases on <u>September 24, 2026.</u> <u>Delivery/Pickup:</u> Apple slices, <u>300</u> cases on <u>October 8, 2026.</u> <u>Delivery/Pickup:</u> Apple slices, <u>300</u> cases on <u>October 22, 2026.</u> <u>Delivery/Pickup:</u> Apple slices, <u>300</u> cases on <u>November 5, 2026.</u> <u>Delivery/Pickup:</u> Apple slices, <u>200</u> cases on <u>November 12, 2026.</u> <u>Delivery/Pickup:</u> Apple slices, <u>300</u> cases on <u>December 3, 2026.</u>	3,600	Cases	\$ _____	\$ _____

ITEM	DESCRIPTION	QTY.	UNIT	UNIT PRICE	EXTENDED PRICE
	<u>Delivery/Pickup:</u> Apple slices, <u>300</u> cases on <u>January 7, 2027.</u> <u>Delivery/Pickup:</u> Apple slices, <u>300</u> cases on <u>January 21, 2027.</u>				
2.	<u>Apples</u> <u>Packed:</u> 100-138 count, tray packed. <u>Quality:</u> U.S. No.1, apples must be washed, handling temperature 34-38 degrees F from harvest to final destination. <u>Delivery/Pickup:</u> Apples, <u>400</u> cases on <u>August 20, 2026.</u> <u>Delivery/Pickup:</u> Apples, <u>400</u> cases on <u>August 27, 2026.</u> <u>Delivery/Pickup:</u> Apples, <u>400</u> cases on <u>September 10, 2026.</u> <u>Delivery/Pickup:</u> Apples, <u>400</u> cases on <u>September 24, 2026.</u> <u>Delivery/Pickup:</u> Apples, <u>500</u> cases on <u>October 8, 2026.</u> <u>Delivery/Pickup:</u> Apples, <u>500</u> cases on <u>October 22, 2026.</u> <u>Delivery/Pickup:</u> Apples, <u>500</u> cases on <u>November 5, 2026.</u> <u>Delivery/Pickup:</u> Apples, <u>500</u> cases on <u>November 12, 2026.</u> <u>Delivery/Pickup:</u> Apples, <u>500</u> cases on <u>December 3, 2026.</u> <u>Delivery/Pickup:</u> Apples, <u>400</u> cases on <u>January 7, 2027.</u>	4,900	Cases	\$ _____	\$ _____

ITEM	DESCRIPTION	QTY.	UNIT	UNIT PRICE	EXTENDED PRICE
	<u>Delivery/Pickup:</u> Apples, <u>400</u> cases on <u>January 21, 2027.</u>				
3.	<u>Asian Pears</u> <u>Packed:</u> Average count per box is 50 (approximate-may vary). ½ bushel box would weigh approximately 23-25 lbs. <u>Delivery/Pickup:</u> Asian Pears <u>400</u> cases on <u>August 13, 2026.</u> <u>Delivery/Pickup:</u> Asian Pears <u>400</u> cases on <u>August 20, 2026.</u> <u>Delivery/Pickup:</u> Asian Pears <u>500</u> cases on <u>August 27, 2026.</u> <u>Delivery/Pickup:</u> Asian Pears <u>500</u> cases on <u>September 10, 2026.</u> <u>Delivery/Pickup:</u> Asian Pears <u>500</u> cases on <u>September 24, 2026.</u>	2,300	Cases	\$ _____	\$ _____
4.	<u>Broccoli Crowns</u> <u>Packed:</u> – Fresh crowns, top iced, eighteen (18) pound case. <u>Quality:</u> US No. 1, handling temperatures 32 degrees F from harvest to final destination <u>Delivery/Pickup:</u> Broccoli Crowns, <u>200</u> cases on <u>November 6, 2026.</u> <u>Delivery/Pickup:</u> Broccoli Crowns, <u>200</u> cases on <u>November 13, 2026.</u>	600	Cases	\$ _____	\$ _____

	<u>Delivery/Pickup:</u> Broccoli Crowns, <u>200</u> cases on <u>December 4, 2026.</u>				
5.	<u>Rice – Heirloom Carolina Gold Brown Rice –</u> <u>Quality:</u> Medium grain, All natural Brown Rice. <u>Packed:</u> <u>4</u> gallon bucket with 30 lb. fill weight. <u>Delivery/Pick Up:</u> Rice <u>200</u> cases on <u>August 18, 2026.</u> <u>Delivery/Pick Up:</u> Rice <u>200</u> cases on <u>September 8, 2026.</u> <u>Delivery/Pick Up:</u> Rice <u>200</u> cases on <u>October 6, 2026.</u> <u>Delivery/Pick Up:</u> Rice <u>200</u> cases on <u>November 3, 2026.</u> <u>Delivery/Pick Up:</u> Rice <u>200</u> cases on <u>January 5, 2027.</u>	1,000	Cases	\$ _____	\$ _____
6.	<u>Cabbage- (Green)</u> <u>Packed:</u> 25 pounds per case, 8-11 head per case. <u>Quality:</u> US No. 1 handling temperature 40 degrees F from harvest to final destination. <u>Delivery/Pickup:</u> Cabbage - <u>100</u> cases on <u>October 9, 2026.</u> <u>Delivery/Pickup:</u> Cabbage - <u>100</u> cases on <u>October 23, 2026.</u> <u>Delivery/Pickup:</u> Cabbage - <u>100</u> cases on <u>November 13, 2026.</u> <u>Delivery/Pickup:</u> Cabbage - <u>100</u> cases on <u>December 4, 2026.</u>	400	Cases	\$ _____	\$ _____

7.	<u>Cantaloupes</u> <u>Packed:</u> 6 to 12 count, a 35-40 pound case. <u>Quality:</u> Eastern type variety, U.S. No. 1, cantaloupes must be washed in 100-150 parts per million chlorine solution or equivalent to industry standards, handling temperatures 40-55 degrees from harvest to final destination. <u>Delivery/Pickup:</u> Cantaloupes, <u>500</u> cases on <u>August 14, 2026.</u> <u>Delivery/Pickup:</u> Cantaloupes, <u>500</u> cases on <u>August 21, 2026.</u> <u>Delivery/Pickup:</u> Cantaloupes, <u>500</u> cases on <u>August 28, 2026.</u> <u>Delivery/Pickup:</u> Cantaloupes, <u>500</u> cases on <u>September 11, 2026.</u> <u>Delivery/Pickup:</u> Cantaloupes, <u>500</u> cases on <u>September 25, 2026.</u>	2,500	Cases	\$ _____	\$ _____
8.	<u>Collards</u> <u>Packed:</u> 6 two-pound bags, 2x2 diced cut, chlorinated wash, trimmed and de-stemmed, pre-cooled and stored at 40 degrees. Must be top-iced. <u>Delivery/Pickup:</u> Collards, <u>50</u> cases on <u>August 28, 2026.</u> <u>Delivery/Pickup:</u> Collards, <u>50</u> cases on <u>September 11, 2026.</u> <u>Delivery/Pickup:</u> Collards, <u>50</u> cases on <u>September 25, 2026.</u> <u>Delivery/Pickup:</u> Collards, <u>50</u> cases on <u>October 9, 2026.</u>	350	Cases	\$ _____	\$ _____

	<u>Delivery/Pickup:</u> Collards, <u>50</u> cases on <u>October 23, 2026.</u> <u>Delivery/Pickup:</u> Collards, <u>50</u> cases on <u>November 13, 2026.</u> <u>Delivery/Pickup:</u> Collards, <u>50</u> cases on <u>December 4, 2026.</u>				
9.	<u>Crinkle Cut Sweetpotato fries</u> <u>Packed:</u> 25 lb. with five, 5-lb. bags per case. Average length of crinkle cut fry is 3-4 inches long. <u>Quality:</u> Fries are fresh, not frozen. <u>Delivery/Pickup:</u> Crinkle Cut <u>Sweetpotatoes</u> fries: <u>100</u> cases on <u>November 13, 2026.</u> <u>Delivery/Pickup:</u> Crinkle Cut <u>Sweetpotatoes</u> fries: <u>100</u> cases on <u>January 22, 2027.</u>	200	Cases	\$ _____	\$ _____
10.	<u>Diced Orange Sweetpotatoes</u> <u>Packed:</u> Diced, peel-on, washed. 20 lb. case, four 5-lb bags per case. <u>Delivery/pickup:</u> Diced orange sweetpotatoes, <u>100</u> cases on <u>October 9, 2026.</u> <u>Delivery/pickup:</u> Diced orange sweetpotatoes, <u>100</u> cases on <u>November 6, 2026.</u> <u>Delivery/pickup:</u> Diced orange sweetpotatoes, <u>100</u> cases on <u>January 8, 2027.</u>	300	Cases	\$ _____	\$ _____

11.	<u>Grape Tomatoes</u> <u>Packed:</u> 12/one pint clam shells <u>Quality:</u> U.S. No. 1, color red, firm, small to medium size, must be washed, handling temperatures 62-68 degrees F. from harvest to final destination. <u>Delivery/Pickup:</u> Grape Tomatoes, <u>100</u> flats on <u>August 13, 2026.</u> <u>Delivery/Pickup:</u> Grape Tomatoes, <u>100</u> flats on <u>August 20, 2026.</u> <u>Delivery/Pickup:</u> Grape Tomatoes, <u>100</u> flats on <u>August 27, 2026.</u> <u>Delivery/Pickup:</u> Grape Tomatoes, <u>100</u> flats on <u>September 11, 2026.</u> <u>Delivery/Pickup:</u> Grape Tomatoes, <u>100</u> flats on <u>September 24, 2026.</u> <u>Delivery/Pickup:</u> Grape Tomatoes, <u>100</u> flats on <u>October 8, 2026.</u>	600	Flats	\$ _____	\$ _____
12.	<u>Kale</u> <u>Packed:</u> 6 – two-pound bags, 2x2 diced cut, chlorinated wash, trimmed and de-stemmed, pre-cooled, and stored at 40 degrees. Must be top iced. <u>Delivery/Pickup:</u> Kale, <u>50</u> cases on <u>August 28, 2026.</u> <u>Delivery/Pickup:</u> Kale, <u>50</u> cases on <u>September 11, 2026.</u> <u>Delivery/Pickup:</u> Kale, <u>50</u> cases on <u>October 23, 2026.</u>	25	Cases	\$ _____	\$ _____

	<u>Delivery/Pickup:</u> Kale, <u>50</u> cases on <u>November 13, 2026.</u> <u>Delivery/Pickup:</u> Kale, <u>50</u> cases on <u>December 4, 2026.</u>				
13.	<u>Peaches</u> <u>Packed:</u> 50-60 peaches per 25 lb. box. <u>Quality:</u> U.S. No. 1, size 2 ½ and up. Yellow or white variety depending on availability. Peaches must be stored at 40 degrees. <u>Delivery/Pickup:</u> Peaches, <u>500</u> cases on <u>August 13, 2026.</u> <u>Delivery/Pickup:</u> Peaches, <u>500</u> cases on <u>August 20, 2026.</u> <u>Delivery/Pickup:</u> Peaches, <u>500</u> cases on <u>August 27, 2026.</u> <u>Delivery/Pickup:</u> Peaches, <u>500</u> cases on <u>September 10, 2026.</u>	2,000	Cases	\$ _____	\$ _____
14.	<u>Tomatoes (slicing)</u> <u>Packed:</u> 10-pound case <u>Quality:</u> U.S. No. 1, pink number three color, 5x6 size, tomatoes must be washed, variety should be that of a slicing tomato. Handling temperatures 62-68 degrees F. from harvest to final destination. <u>Delivery/Pickup:</u> Slicing Tomatoes, <u>100</u> cases on <u>August 13, 2026.</u>	600	Cases	\$ _____	\$ _____

	<u>Delivery/Pickup:</u> Slicing Tomatoes, 100 cases on <u>August 20, 2026.</u> <u>Delivery/Pickup:</u> Slicing Tomatoes, 100 cases on <u>August 27, 2026.</u> <u>Delivery/Pickup:</u> Slicing Tomatoes, 100 cases on <u>September 11, 2026.</u> <u>Delivery/Pickup:</u> Slicing Tomatoes, 100 cases on <u>September 24, 2026.</u> <u>Delivery/Pickup:</u> Slicing Tomatoes, 100 cases on <u>October 8, 2026.</u>				
15.	<u>Squash and Zucchini Rounds</u> <u>Packed:</u> 30 lb. case with six, 5 -lb. bags per case. - 50/50 yellow squash and zucchini sliced into rounds, washed. <u>Delivery/Pickup:</u> Squash and Zucchini Blend 100 cases on <u>August 20, 2026.</u> <u>Delivery/Pickup:</u> Squash and Zucchini Blend 100 cases on <u>August 27, 2026.</u> <u>Delivery/Pickup:</u> Squash and Zucchini Blend 100 cases on <u>September 10, 2026.</u> <u>Delivery/Pickup:</u> Squash and Zucchini Blend 100 cases on <u>September 24, 2026.</u>	400	Cases	\$ _____	\$ _____
16.	<u>Seedless Watermelons</u>	4,000	Boxes	\$ _____	\$ _____

	<u>Packed:</u> 2 to 3 melons per box, melons should weigh between 10-15 pounds, case weight 28-35 pounds. <u>Quality:</u> Melons shall be U.S. No. 1, melons should be packed in NC Farm to School watermelon boxes. Handling temperatures 50 to 60 degrees F harvest to final destination. <u>Delivery/Pickup:</u> Seedless Watermelons, <u>500</u> boxes on <u>August 14, 2026.</u> <u>Delivery/Pickup:</u> Seedless Watermelons, <u>500</u> boxes on <u>August 21, 2026.</u> <u>Delivery/Pickup:</u> Seedless Watermelons, <u>1,000</u> boxes on <u>August 28, 2026.</u> <u>Delivery/Pickup:</u> Seedless Watermelons, <u>1,000</u> boxes on <u>September 11, 2026.</u> <u>Delivery/Pickup:</u> Seedless Watermelons, <u>1,000</u> boxes on <u>September 25, 2026.</u>				
17.	<u>Whole Sweetpotatoes</u> <u>Packed:</u> 8-12- ounces, 65-70 count per case, 40-pound case. <u>Quality:</u> U.S. No. 1 Covington variety, sweetpotatoes must be cured, handling temperature 55-60 degrees from harvest to destination. Must be current season crop. <u>Delivery/Pickup:</u> Sweetpotatoes, <u>200</u> cases on <u>October 8, 2026.</u> <u>Delivery/Pickup:</u> Sweetpotatoes, <u>200</u> cases on <u>October 22, 2026.</u> <u>Delivery/Pickup:</u> Sweetpotatoes, <u>300</u> cases on <u>November 5, 2026.</u>	1,600	Cases	\$ _____	\$ _____

	<u>Delivery/Pickup:</u> Sweetpotatoes, <u>300</u> cases on <u>November 12, 2026.</u> <u>Delivery/Pickup:</u> Sweetpotatoes, <u>300</u> cases on <u>December 3, 2026.</u> <u>Delivery/Pickup:</u> Sweetpotatoes, <u>300</u> cases on <u>January 7, 2027.</u>				
18.	<u>Frozen Berry Medley (Strawberry, Blueberry)</u> <u>Packed:</u> 3 lb. bags. Carton net weight – 18 lbs. <u>Delivery/Pickup:</u> Frozen Berry Medley, <u>400</u> cases on <u>August 20, 2026.</u> <u>Delivery/Pickup:</u> Frozen Berry Medley, <u>400</u> cases on <u>September 24, 2026.</u> <u>Delivery/Pickup:</u> Frozen Berry Medley, <u>400</u> cases on <u>October 22, 2026.</u> <u>Delivery/Pickup:</u> Frozen Berry Medley, <u>400</u> cases on <u>November 12, 2026.</u> <u>Delivery/Pickup:</u> Frozen Berry Medley, <u>400</u> cases on <u>December 3, 2026.</u> <u>Delivery/Pickup:</u> Frozen Berry Medley, <u>400</u> cases on <u>January 21, 2027.</u>	2,400	Cases	\$ _____	\$ _____

19.	<u>Frozen Blueberries</u> <u>Packed:</u> - 3-lb. bags per case. Carton net weight – 18 lbs. <u>Delivery/Pickup:</u> Frozen blueberries, <u>400</u> cases on <u>August 20, 2026.</u> <u>Delivery/Pickup:</u> Frozen blueberries, <u>400</u> cases on <u>September 24, 2026.</u> <u>Delivery/Pickup:</u> Frozen blueberries, <u>400</u> cases on <u>October 22, 2026.</u> <u>Delivery/Pickup:</u> Frozen blueberries, <u>400</u> cases on <u>November 12, 2026.</u> <u>Delivery/Pickup:</u> Frozen blueberries, <u>400</u> cases on <u>December 3, 2026.</u> <u>Delivery/Pickup:</u> Frozen blueberries, <u>400</u> cases on <u>January 21, 2027.</u>	2,400	Cases	\$ _____	\$ _____
20.	<u>Frozen Ground Beef:</u> <u>Quality:</u> Frozen 80/20, no fillers. Preservatives, or other additives. Held at 32 degrees F. or below. <u>Packed:</u> 10-pound chubs, 2 frozen chubs per 20 lb. case or 5-pound chubs – 4 frozen chubs per 20 lb. case. <u>Delivery/Pick Up:</u> Ground Beef <u>500</u> cases on <u>August 18, 2026.</u> <u>Delivery/Pick Up:</u> Ground Beef <u>500</u> cases on <u>September 22, 2026.</u> <u>Delivery/Pick Up:</u> Ground Beef <u>500</u> cases on <u>October 20, 2026.</u>	3,000	Cases	\$ _____	\$ _____

	<u>Delivery/Pick Up:</u> Ground Beef <u>500</u> cases on <u>November 10, 2026.</u> <u>Delivery/Pick Up:</u> Ground Beef <u>500</u> cases on <u>December 1, 2026.</u> <u>Delivery/Pick Up:</u> Ground Beef <u>500</u> cases on <u>January 19, 2027.</u>				
21.	<u>Frozen Ground Beef Patties</u> <u>Packed:</u> Individually frozen 4.0 ounce uncooked beef patties. 48 patties in a 12 lb. case. <u>Quality:</u> 80/20 ground beef, held at 32 degrees F. or below. <u>Delivery/Pickup:</u> Ground Beef Patty: <u>500</u> cases on <u>August 18, 2026.</u> <u>Delivery/Pickup:</u> Ground Beef Patty: <u>500</u> cases on <u>September 22, 2026.</u> <u>Delivery/Pickup:</u> Ground Beef Patty: <u>500</u> cases on <u>October 20, 2026.</u> <u>Delivery/Pickup:</u> Ground Beef Patty: <u>500</u> cases on <u>November 10, 2026.</u> <u>Delivery/Pickup:</u> Ground Beef Patty: <u>500</u> cases on <u>December 1, 2026.</u> <u>Delivery/Pickup:</u> Ground Beef Patty: <u>500</u> cases on <u>January 19, 2027.</u>	3,000	Cases	\$ _____	\$ _____

22.	<u>Frozen Sweet potato Fries Straight Cut</u> <u>Packed:</u> 6/2.5 lb. bags <u>Quality:</u> 3/8" straight cut sweetpotato thin fry, flash frozen, 6-month shelf life <u>Delivery/Pickup:</u> Sweetpotato Fries Frozen: <u>100</u> cases on <u>August 20, 2026.</u> <u>Delivery/Pickup:</u> Sweetpotato Fries Frozen: <u>100</u> cases on <u>September 24, 2026.</u> <u>Delivery/Pickup:</u> Sweetpotato Fries Frozen: <u>100</u> cases on <u>October 22, 2026.</u> <u>Delivery/Pickup:</u> Sweetpotato Fries Frozen: <u>100</u> cases on <u>November 12, 2026.</u> <u>Delivery/Pickup:</u> Sweetpotato Fries Frozen: <u>100</u> cases on <u>December 3, 2026.</u> <u>Delivery/Pickup:</u> Sweetpotato Fries Frozen: <u>100</u> cases on <u>January 21, 2027.</u>	600	Cases	\$ _____	\$ _____
23.	<u>Middlins – Heirloom Carolina Gold Middlin–</u> <u>Quality:</u> Medium grain, rice middlin. <u>Packed:</u> 4 gallon bucket with 30 lb. fill weight. <u>Delivery/Pick Up:</u> Middlins <u>20</u> cases on <u>August 18, 2026.</u> <u>Delivery/Pick Up:</u> Middlins <u>20</u> cases on <u>September 8, 2026.</u> <u>Delivery/Pick Up:</u> Middlins <u>20</u> cases on <u>October 6, 2026.</u> <u>Delivery/Pick Up:</u> Middlins <u>20</u> cases on <u>November 3, 2026.</u>	100	Cases	\$ _____	\$ _____

	<u>Delivery/Pick Up:</u> Middlins <u>20</u> cases on <u>January 5, 2027.</u>				
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TOTAL ALL PRODUCTS	\$ _____
TOTAL ALL SHIPPING	\$ _____
GRAND TOTAL	\$ _____