



COUNTY OF LOS ANGELES PROBATION DEPARTMENT

9150 EAST IMPERIAL HIGHWAY – DOWNEY, CALIFORNIA 90242
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GUILLERMO VIERA ROSA
Chief Probation Officer

December 9, 2025

ADDENDUM NUMBER ONE - REQUEST FOR PROPOSALS (RFP) #6402503 TO PROVIDE FOOD SERVICES AT BARRY J. NIDORF

This is Addendum one - Request for Proposals for Food Services at Barry J. Nidorf (RFP #6402503), which was released on November 13, 2025. This Addendum contains responses to written questions that were submitted prior to the November 25, 2025, 12:00 p.m., PT deadline. This Addendum is posted on the following websites:

Los Angeles County "Doing Business with Us":
<https://camisvr.co.la.ca.us/LACoBids/BidLookUp/OpenBidList>

Los Angeles County Probation:
<https://probation.lacounty.gov/current-solicitations/>

Proposals are due on Thursday, January 8, 2026, 12:00 p.m., (Pacific Time). No late proposals will be accepted. We look forward to receiving your proposal.

Sincerely,

Tasha Howard, Division Manager
Contracts, Grants and Compliance Management Division

FOOD SERVICES AT BARRY J. NIDORF
RFP # 6402503
QUESTIONS AND ANSWERS

1.	Question	Will we be able to ask additional questions after the walk-through meeting?
	Answer	Yes.
2.	Question	RFP pg. 210- 214 (Exhibits 11)- To help all vendors provide the lowest possible price; can you share the current sliding scale prices for the meals per day and other items we are required to submit for this program?
	Answer	The current sliding scale is as follows: Youth and Adult Meals Range 50-99 is \$44.07 Range 1500-Over is \$5.50 Double Portions Range 50-99 is \$41.65 Range 1500-Over is \$6.51
3.	Question	Can you share the current contract with the most recent addendums?
	Answer	Contact Kuan-Ying Sung for a copy of the contract. Her email address is Kuan-Ying.Sung@probation.lacounty.gov. We have no addendums.
4.	Question	RFP pg. C – Section 2.1 The RFP states that vendors can expect to serve 1300 meals daily on average. Can you confirm if that is your current average number of daily meals?
	Answer	Approximately 700
5.	Question	Can the County clarify whether staff meals are included in the cost evaluation, or only detainee meals?
	Answer	Staff meals are included in the cost.
6.	Question	Can you share total meals provided for the last 12 months?
	Answer	Approximately 255,500
7.	Question	Can you share the average age breakdown for the meals (we understand that will change frequently)?
	Answer	Meals do not depend on age - all youth are provided the same meal components and portion sizes, unless on a medical or modified diet.
8.	Question	Can you share the number of meals that the program receives NSLP reimbursement from the federal government?
	Answer	Probation does not participate in the NSLP.
9.	Question	Can you share the overall budget for the food service program for this location? Are there multiple sources of funds to pay the vendor?
	Answer	Approximately \$1.7 million. There is only one funding source
10.	Question	RFP pg. 222: Can you share the approximate number of staff employed by your current vendor and their position?
	Answer	Approximately 10 personnel

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11.	Question	Can the County confirm the average daily meal count for each of the ten (10) serving locations, broken down by breakfast, lunch, dinner, and snacks?
	Answer	Probation does not track this information
12.	Question	Can the County clarify the expected daily number and types of medical diets (e.g., vegetarian, gluten-free, allergies, religious diets)?
	Answer	Probation does not track this information
13.	Question	Is the contractor expected to propose new menus or strictly follow only the County-provided three-week cycle menu?(RFP states County will provide menus but does not state whether enhancements are allowed or encouraged.)
	Answer	Please see section 2.7.1 and 2.7.2 of the Statement of Work
14.	Question	Is the contractor permitted to use sealed unitized trays or sealed heat-and-eat containers instead of open hot-line style trays?
	Answer	Please re-state the question
15.	Question	Can the County clarify whether the existing equipment is currently functioning at full capacity—particularly ovens, refrigerators, freezers, dish machine, and food carts?
	Answer	All equipment is functional except the food carts.
16.	Question	What date does the County estimate when the contract will start? (RFP, 2.2.2)
	Answer	Proposed contract start date is November 1, 2026
17.	Question	On average, how long should a contractor expect for the results of a background check for a potential employee? (RFP, 4.5)
	Answer	The background timeline varies based on participant
18.	Question	If the information differs from Exhibit 6; please share the County's complete medical diet manual or provide a link to it, as referenced in Section 2.1.18. (Appendix A)
	Answer	Hardcopy was shared for review during the bidder's conference.
19.	Question	What is the current monthly average amount for each type of diet meal listed in Exhibit 6? (Technical Exhibit 6)
	Answer	Approximately 1,080
20.	Question	Please provide the current vendor's 2025 price for all items listed in Exhibit 6. (Technical Exhibit 6)
	Answer	There is no separate pricing sheet for items listed in Technical Exhibit 6
21.	Question	Does the County anticipate population and/or usage numbers will increase in the first year of a contract? (RFP, 2.1.1)
	Answer	Due to fluctuations in the population, we are unable to predict whether there will be an increase.

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22.	Question	Should the soup and salad bar provide for staff and guests during the week be counted as a separate staff meal, or is it included in the average weekly staff meal price? (Appendix A, 2.1.3)
	Answer	The cost is included in the staff meal price
23.	Question	Is the County interested in establishing a vocational program that enables juveniles to train, learn, and apply kitchen skills while working in the food service operation? (General question)
	Answer	The purpose of today's conference is to focus on food services only.
24.	Question	Will the County please provide a list of positions the current food service operation utilizes, broke out by shift, and weekly hours worked? (Appendix A, 2.0) <ul style="list-style-type: none"> • Concerning this list, does the County feel the number of employees currently hired for the food service operation is adequate? (Appendix A, 2.0)
	Answer	Positions included: Supervisors, Lead Cooks and Food Service Workers. The shifts include 10am-6:30pm, 4am-12pm and 4am-12:30pm. The weekly hours worked are 37.5 to 40.
25.	Question	Please provide the current average monthly amount ordered for each of the items on the pricing sheet. (Average of the past 12 months.) (Exhibit 11a-d) <ul style="list-style-type: none"> • Does the County expect these numbers to grow over the first year of the contract? (Exhibit 11a-d)
	Answer	Please re-state the question
26.	Question	If the vendor elects to do so, can the adult lunch meal include more variety than the 3-week youth menu? (Appendix A, 2.7.3)
	Answer	Yes
27.	Question	Is the County satisfied with the current sack meals? If not, please expand on what can be improved? (Exhibit 5)
	Answer	All meals/menus are developed and approved by the County, Probation Department Dietitian.
28.	Question	Please expand on the other holiday meal statement 2.1.6 as far as qty. of additional times per year the Nutrition Director may prefer and/or what the current practice is today? (Appendix A, 2.1.6)
	Answer	Holiday Meal Plan was shared for review during the bidder's conference.
29.	Question	Please provide an inventory of items needed as mentioned in section 2.13.2. (Appendix A)
	Answer	Please see section 2.19.2 of the Statement of Work
30.	Question	What are the current Kitchen shift hours in operation? (Appendix A, 2.1)
	Answer	Asked and answered

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31.	Question	Are the noon guest meals on the weekdays included in the daily 1,300 meal count? (Appendix A, 2.1.2) <ul style="list-style-type: none"> Does the 1,300 meals per day on average drop on the weekends?
	Answer	Yes, guest meals are included.
32.	Question	Please provide photos, manufacturer, and part numbers of the current unsatisfactory (as noted in 2.13.3) trays in use today so that we can best evaluate how to improve. (Appendix A) <ul style="list-style-type: none"> Additionally, please provide photos, manufacturer, and part numbers for the delivery carts. (Appendix A, 2.13.1)
	Answer	We have no unsatisfactory trays.
33.	Question	Will you please expand on the meaning/background of section 2.16? (Appendix A)
	Answer	Please re-state the question
34.	Question	Please provide a complete breakdown of PRS fees (if any) and/or Liquidated damages charged over the past 24 months. (Exhibit 1 and Appendix C, 8.26)
	Answer	There have been no fees or liquidated damages assessed on this contractor
35.	Question	Given the technical exhibit #8 is listed as a sample on page i of appendix B, please confirm a vendor can utilize a similar production record that its software can generate.
	Answer	Any variation to Exhibit 8 must be reviewed and approved by County
36.	Question	Please provide a current list (by name brand) of all condiments utilized. (Appendix A, 2.9.3) <ul style="list-style-type: none"> Please specify the condiments list as bulk delivery or included on a tray in a portion control packet.
	Answer	Hardcopy was shared for review during the bidder's conference.
37.	Question	Will the County please publish the specific contact information for current DVBE, LSBE and SE vendors associated with the current operation? (This would be extremely helpful to narrow down the list of nearly 2,000 vendors published.) (6.1)
	Answer	There are no DVBE, LSBE or SE vendors associated with the current operation.
38.	Question	Concerning the list of equipment the vendor needs to maintain per Exhibit 11. Will the County please publish an average annual budget number, deemed acceptable for this maintenance? (Appendix B) <ul style="list-style-type: none"> Or the historical annual average number used over the past 3 years. (Appendix B, Technical Exhibit 11)

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	Answer	Probation does not track this information
39.	Question	Please let us know if the cold cereal listed on the sample menu, provided from a bulk container or in individual portion-controlled packaging? (Appendix B, Exhibit 5)
	Answer	The cold cereal is provided from a bulk container. It is then pre-portioned into serving bowls. Per Title 15 regulations, 1 serving = ¾ cup of cereal.
40.	Question	Please let us know if the cold cereal served on the regular menu is a separate snack or included as part of the nutritional breakfast grain crediting? (Appendix B, Exhibit 5)
	Answer	The cereal is included in the regular breakfast and is included in grain crediting per Title 15 regulations.
41.	Question	We noted the menus list 2 milks at breakfast, are both milks used for nutritional breakfast crediting or, is one served as a snack? (Appendix B, Exhibit 5)
	Answer	Both milks are included in crediting per Title 15 regulations.
42.	Question	Please provide a list of all edible food donations over the past 6 months utilized in the food service operation. (Appendix C, 9.10)
	Answer	None
43.	Question	Can the County provide the average amount of food staples and consumable supply inventory that is carried on a weekly basis? (Appendix A, 2.19.1)
	Answer	Probation does not track this information
44.	Question	Can the County advise how many youths are currently on medical prescribed snacks and what do the snacks consist of? (Appendix A, 2.1.8)
	Answer	There are no youth on medical prescribed snacks.
45.	Question	Can the County advise the number of offenders/youths that receive double portions per meal? (Appendix C, 5.1)
	Answer	Currently, the County does not provide “double portions”. All youth are provided with an “extra tray” unless they are on a medical or modified diet.
46.	Question	Can the County provide a copy of the current extra (seconds) menu? (Appendix A, 2.10)
	Answer	Hardcopy was shared for review during the bidder’s conference.