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**INVITATION TO BID FOR
FOOD SERVICES FOR THE ELDERLY NUTRITION PROGRAM
HARNETT COUNTY DEPARTMENT OF PUBLIC HEALTH**

Addendum #2

TO: Prospective Vendors
FROM: Renea Warren-Ford, Finance
DATE: May 14, 2026
PROJECT: Food Services Invitation to Bid

NOTICE: Please see questions and answers for the above reference Invitation to Bid

1. Who is the current contractor?

Trio Community Meals

2. What is the current pricing?

\$6.12

3. Is the difference between the prices of Congregate and Home Delivered meals for a reason in the RFP? Is there a difference in portion sizes or is it to cover the additional paper cost?

There is no difference in price or portion.

4. Would a site tour be allowed before bids are due?

No.

5. Would pricing scale be allowed? This would cover both parties in the event of significant participation changes.

No.

6. Is CPI price adjustment allowed or expected between 1 year and 2 or just between year 2 and 3 and 3 and 4?

They are allowed but the price would be negotiated.

7. The RFP references NSIP cash resources. Can we get some details and history, and expectations for the RFP period?

No. I do not believe there are any exceptions.

8. The RFP references 9 holiday closures and later references a possible additional 5-7 closing days during Christmas holiday period. Can we get an expectation of what the contract period in this RFP should expect for closing days?

Nine (9) holidays currently – shelf stable meals.

9. Will shelf stable meals be ordered on holidays or are these 100% no service days?

This is contingent upon funding up to the discretion of the coordinator.

10. Are USDA commodities part of this program?

No.

11. If USDA commodities are part of the program, can we get 6 months of history on what those commodities were and the volume received?

This information is listed in the bid document.

12. The RFP references Attachment G as an official bid menu. Attachment G appears to have been omitted in the RFP document. Could you please provide?

No, Attachment G has been removed from the RFP.

13. When menus are provided can we get all four (4) of the previous year's 12-week cycle menus.

Yes, please see attached.

14. Are specific recipes part of the RFP requirements or is the provider to furnish recipes?

The provider would furnish the recipes.

15. Can cupcakes be used for the Birthday celebration cakes?

Yes.

16. Can Muffin style Rolls, Biscuits, Cakes and Muffins be used if they are the proper weight? Better presentation and portion control are the result.

Yes.

17. Can we get a menu currently used for the stable shelf meals and any specific sourcing or brand required or suggested?

No.

18. Will existing equipment and small wares convey to a new vendor?

The sites have delivery bags for the volunteers to take meals to home delivered clients. That is all that conveys.

19. Can we get specific information about sizes, brands or style and quantities of equipment currently needed for the entire program?

Crescor Heaters

20. Is the contractor responsible for equipment needed for the home delivery process by volunteers?

Yes, delivery bags and hot thermal boxes.

21. The RFP references steam tables or hot boxes on sites to be supplied by providers. Does existing equipment convey to a new provider? Can we get a list of current needs of either hot boxes or steam tables?

We are no longer using steam tables. Hot boxes are needed for six (6) sites.

22. Are the same trays/bowls ETC used for congregate and home delivered meals?

Yes.

23. Who is responsible for trayng-up home delivered meals?

They are all pre-packages.

24. Can we get a picture of current service-ware being used, assuming it is acceptable?

We do not use service ware as all the meals are pre-packaged.

25. Is sanitation and portion control training accomplished in a group setting or is it to be performed at each site?

Group settings for the site managers yearly.

26. Can you confirm that Performance Bond is 100% of the revenue?

Yes, this is correct.

27. Electric Heating Cabinets. The bid indicates that the caterer is responsible for providing electric heating cabinets at each site. Can you please confirm this requirement is accurate?

Yes.

28. If so, is the caterer permitted to bill a separate monthly equipment fee per site for the provision, maintenance, and replacement of these heating cabinets?

No.

29. Or is it the expectation that all associated costs be amortized into the per-meal rate?

Yes.

30. Monthly Birthday Cake Requirement. It is also noted that the caterer shall provide a monthly birthday cake for each site. May this be billed as a separate monthly charge per site?

No.

Is it required that this cost be incorporated into the daily meal rate?

Yes.

END DOCUMENT