

Pilots of New Approaches to Summer Food Service Program for Children (SFSP):

A Request for Interest (RFI)

REQUEST FOR INTEREST

Allegheny County, on behalf of its Department of Human Services (DHS), is interested in exploring new and innovative approaches to food options, food delivery and children/youth engagement for its Summer Food Service Program for Children (SFSP) through the implementation of one or more pilot programs. These pilot programs are intended to reach additional families beyond the children served in the County's core SFSP which is contracted separately through a competitive Invitation for Bids [IFB]¹.

The County, on behalf of DHS, invites food vendors as well as organizations that serve or work with children and youth during the summer to submit expressions of interest in participating in an innovative summer food pilot program by responding to this RFI. This is an opportunity to implement and test creative ideas while DHS, as the sponsor, covers the administrative burden.

Note on Partnerships: While DHS prefers to receive responses to this RFI in which a food vendor, delivery system, and any additional partners for outreach and engagement are already identified and presented together, it will accept responses from organizations that are interested in joining a pilot but have not yet identified appropriate partners. Depending on the responses received, DHS may help connect organizations where synergies exist for a potential pilot program.

ABOUT DHS

DHS is the issuing office for this RFI.

DHS is the largest department of Allegheny County government and provides publicly-funded services to more than 200,000 people annually, in areas including child welfare, behavioral health, aging, intellectual disability, homelessness and community services. The Office of

¹ www.govbids.com/scripts/papg/public/home1.asp

To view the bid if not currently registered to bid, select "supplier registration" or call 800-835-4603. Registration is free. Once registered, look for: **INVITATION FOR BID for SUMMER FOOD PROGRAM SPECIFICATION NO. 7711**

Community Services (OCS) is the DHS office responsible for connecting low-income families to food assistance options.

More information about DHS and OCS is available at <http://www.alleghenycounty.us/human-services/index.aspx>.

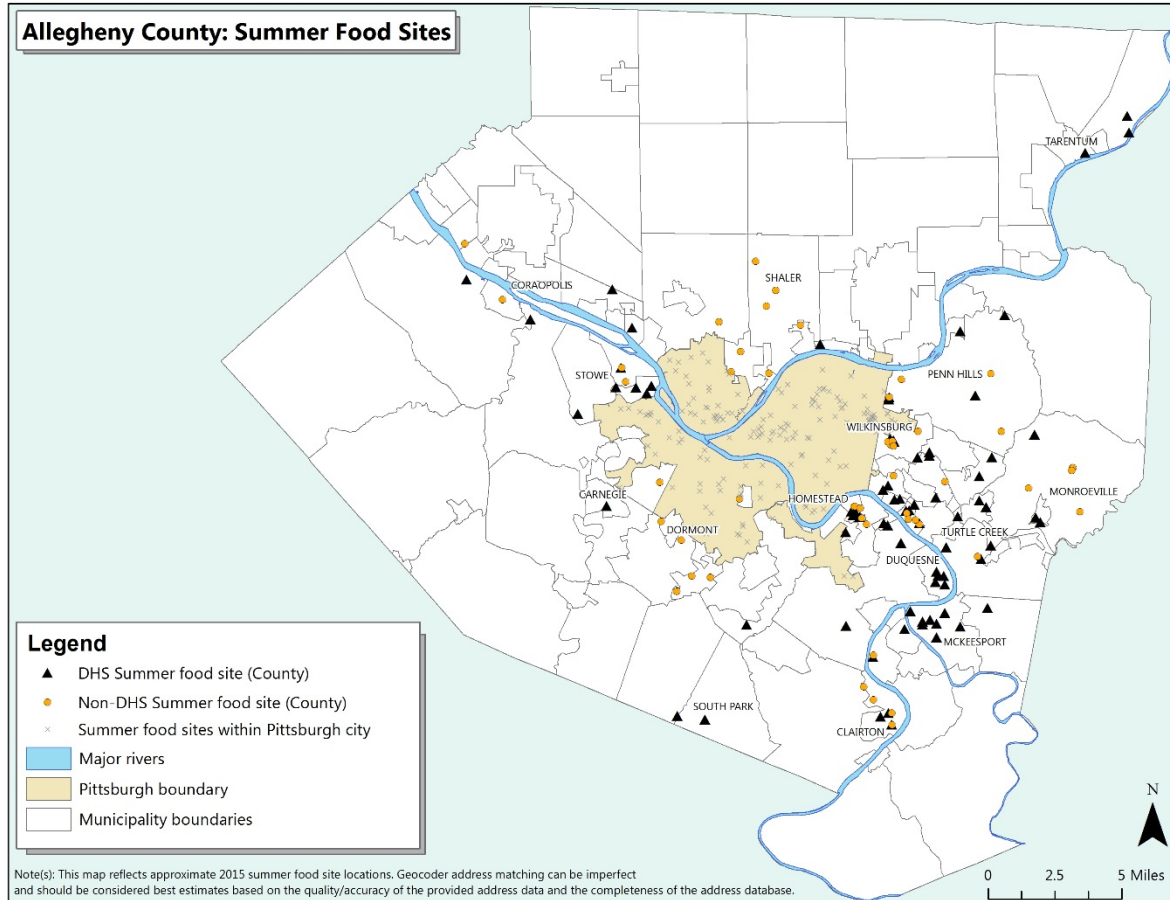
ABOUT SUMMER FOOD SERVICE PROGRAM (SFSP)

Established nationally in 1975, the SFSP provides free meals to children from low income families so that they may receive the same high quality nutrition during school vacations that they get in school cafeterias during the school year. Continued nutrition helps children return to school after summer ready to learn. Research also has determined that federally funded meals are an effective tool for reducing obesity among lower income children. All of the meals and snacks served through the SFSP must meet federal nutrition standards. The meals served must include servings of grains, proteins, fruits and vegetables, and milk.

The SFSP is a federally funded program operated nationally by the U.S. Department of Agriculture and administered in Pennsylvania by the Department of Education. Local sponsors implement the SFSP at the county level by providing reimbursement for qualifying meals served to eligible children.

In Allegheny County, 28 different local sponsors provided 721,143 meals to children last summer. The three largest sponsors, by far, are the City of Pittsburgh's Parks & Recreation Department (182,039 meals), the Pittsburgh Public School District (94,399 meals) and DHS (156,654 meals). The first two sponsors serve sites within the city of Pittsburgh and DHS, the third sponsor, covers the rest of Allegheny County.

In summer 2015, DHS sponsored 80 sites reaching on average of 4100 children each day (approximately 65% lunches and 35% breakfasts). Sites include churches, schools, summer camps, community parks, family support centers and other locations. The map below shows the location of the 2015 summer food sites.



DHS’s sites will continue to be served in 2016 through one large competitively-bid contract with a vendor which is able to achieve the economies of scales necessary to serve the broad geographic expanse of the County. DHS knows, moreover, that more low income children are in need of nutritious meals in the summer and believes that through creative messaging, outreach and food delivery approaches, additional children and youth can be served.

Some examples of creative marketing and outreach already underway in the County are:

- The City of Pittsburgh has branded its summer and after-school food programs within the “Grub-Up Campaign” in an effort to create a welcoming environment and reduce the stigma associated with receiving free meals: www.GrubUpPgh.com
- For the past two summers, DHS has partnered with the County Parks’ program entitled Hometown Hoops to provide one-to three-day basketball clinics at 15 of its summer feeding sites.

- DHS distributed donated books to children at 23 of its sites last summer. This project will be expanded in 2016 to include more sites, programming through the Allegheny County Library Association, and the participation of AmeriCorps/Braddock Youth Project participants to distribute books and to read to children.
- The City of Pittsburgh scheduled summer feeding sites at various City parks to coincide with the Art Cart, a mobile arts and crafts activity.

PILOTING NEW APPROACHES

This is an opportunity to pilot new and innovative approaches to food options, food delivery and child/youth engagement through the Summer Food Service Program for Children (SFSP). These pilot programs are intended to reach additional families beyond the children already served in established SFSP sites and to explore models that might appeal more to children in a changing, competitive food environment.

Depending on the responses received, DHS could select one or more or no pilot programs. DHS will serve as the sponsor for any selected pilot programs(s), covering the administrative requirements of running a site. If the pilot program(s) are successful in 2016, DHS hopes to expand them in future years.

Examples of pilot programs include but are not limited to:

- Pop-up sites at events or activities throughout the summer using social media and other innovative approaches to marketing/outreach.
- A mobile food truck that, while it may be serving bagged lunches, has the feel and excitement of ordering lunch at a trendy food truck.
- Special sites to reach children on the weekends.
- Dinner options (for sites not serving lunch).
- New partnerships with organizations offering appealing activities in addition to food:
 - Competitive Sports
 - Games
 - Community gardens or urban farms
 - Mobile medical or immunization clinics
 - Art projects
 - Cooking classes and/or competitions
 - Fun nutrition curriculum

A child's eligibility for meals is determined by the location of the site, not the income of the individual children's families. This Area Eligibility Finder (<http://www.fns.usda.gov/areaeligibility>) shows which areas of the County are eligible for summer food sites.

RESPONSE GUIDELINES

Entities should send written expression of interest to DHSProposals@allegHENYcounty.us by **April 29, 2016**. The written responses should not exceed 4 pages.

Please direct all questions about this RFI to DHSProposals@AlleghenyCounty.US. Questions will be accepted until 5 business days before the response due date.

If additional information is required after receipt of your expression of interest, you will be contacted.

Note on Partnerships: While DHS prefers to receive responses in which a food vendor, delivery system and any additional partners for outreach and engagement are already identified and presented together, it will accept responses from organizations that are interested in joining a pilot but have not yet identified appropriate partners. Depending upon the responses received, DHS may help connect organizations where synergies exist.

In your response, please address the following:

1. **Describe your proposed pilot program.** Describe how your pilot program would improve upon the existing approach to summer feeding programs.
 - Are you changing the type or quality of food provided?
 - Are you reaching more children and youth through creative engagement strategies?
 - Do you have a new outreach strategy?

In your narrative, please include answers to the following questions:

- Do you have any partners?
- Where (geographically) would you be providing meals?
- Are you targeting an area that is currently underserved?
- Are certain days or times targeted?
- Are certain events or activities already planned for the summer that you propose including?
- Do you anticipate any costs in addition to the eligible meal reimbursement? If so, please describe.
- Do you have any funding for your proposed idea?

2. **Describe your organization or agency.** Describe your mission, populations served, location and any information about capacity and past experience that supports why your proposed pilot would be successful.
3. **Regulations.** Please review the SFSP meal reimbursement levels and regulations listed in the Appendices. Indicate your capacity to provide meals per the SFSP framework. Describe any potential challenges – if any - you foresee in participating in a pilot program under the auspices of the SFSP.

SELECTION CRITERIA

In identifying pilot programs for which proposals will be requested, DHS will review the quality and completeness of all responses. DHS will also consider the following:

- The proposed pilot program has the potential to reach children and youth not currently served by the SFSP.
- The proposed pilot program offers a new or innovative approach to food options, food delivery and/or engagement.
- The proposed pilot program has the capacity to provide meals per SFSP framework for cost, safety and nutrition.

TIMELINE

RFI Issued by DHS: April 8, 2016

Responses Due: April 29, 2016

Contracts to Begin: June 13, 2016

APPENDICES

A. Reimbursement Levels for Summer Food Service Program for Children (SFSP)

In order to generate adequate administrative funds to operate any potential pilot program, DHS has established the following reimbursement levels for all SFSP sites:

# of Breakfasts Ordered (Monday - Friday)	Price per Breakfast Year 1 (2016)	#of Lunches ² Ordered (Monday - Friday)	Price per Lunch Year 1 (2016)
Less than 3,200	\$1.92	Less than 10,000	\$2.72
3,200 - 8,000	\$1.88	10,000 - 15,500	\$2.68
More than 8,000	\$1.84	More than 15,500	\$2.64

B. Provision of Services within SFSP

Responders to the RFI should be aware that any vendor that engages in an agreement with the County to provide and deliver food as part of the SFSP must abide by all state and federal provisions for the SFSP Program. The USDA website link below provides helpful guidance on regulations and national best practice.

<http://www.fns.usda.gov/sfsp/summer-meals-toolkit-summer-meal-sponsors>

C. Sample 11-Day Hot and Cold Breakfast and Lunch Schedule

See attached.

² Dinners are reimbursed at the same level as lunches.

Appendix 1

Hot Lunch: 11-Day Cycle

Monday	Tuesday	Wednesday	Thursday	Friday
Day 1 Grilled Chicken patty on whole grain bun w/ dressing pack or Sloppy Joe on whole grain bun Steamed Mixed Vegetables Green Seedless Grapes 8 oz. low fat Milk *	Day 2 Whole Wheat Pasta w/ Meat Sauce and grated cheese or Hamburger on whole grain bun and oven fries w/ ketchup pack Tossed Salad w/ dressing pack Apples 8 oz. low fat milk *	Day 3 Chicken Enchiladas or Bean and Cheese Burrito Steamed Corn Pineapple 8 oz. low fat milk *	Day 4 Beef Hotdog on whole grain hotdog bun or Meatball sub w/ sauce and shredded mozzarella cheese on a whole grain sub roll Baked Beans Cantaloupe 8 oz. low fat milk *	Day 5 Roast Beef w/ gravy and whole grain dinner rolls or Whole Grain Macaroni and Cheese Steamed Green Beans Peaches 8 oz. low fat milk *
Day 6 Cheese Lasagna w/ whole grain pasta or Cheese Pizza on a whole grain pizza shell Lettuce, Tomato and Cucumber Salad w/ dressing pack Clementines 8 oz. low fat milk *	Day 7 Roast Turkey w/ gravy and whole grain dinner rolls or Whitefish broiled in orange juice, w/ whole grain dinner rolls Glazed Carrots Bananas 8 oz. low fat milk *	Day 8 Whole Grain Pasta Alfredo w/ Chicken or Chicken Gumbo w/ brown rice Steamed Broccoli and Cauliflower Red Seedless Grapes 8 oz. low fat milk *	Day 9 Toasted Cheese on whole grain bread, w/ Hearty Tomato Soup or Veggie Chili w/ cornbread Tossed salad w/ dressing pack Plums 8 oz. low fat milk *	Day 10 Philly Chicken and Cheese Hoagie w/ peppers and onions on a whole grain hoagie roll or Pulled Chicken Sandwich on a whole grain bun Tangy Slaw with apples and raisins Nectarines 8 oz. low fat milk *
Day 11 Cheeseburger on a whole grain bun w/ mustard pack or Turkey Hotdog on whole grain hotdog bun w/ ketchup pack Oven Fries Honeydew Melon 8 oz. low fat milk *				

* White, Chocolate and Strawberry

Menu cycle must include at least 6 different fresh fruit varieties such as green seedless grapes, red seedless grapes, peaches, nectarines, plums, pears, apples, clementines, pineapple, cantaloupe, honeydew melon and bananas through the course of the 10 week Summer Food Service Program (SFSP) for Children.

Menu cycle must include at least 6 different fresh vegetable varieties such as tomatoes, broccoli, cauliflower, carrots, celery, cucumber, green beans, corn, lettuce, radishes and summer squash through the course of the 10 week Summer Food Service Program (SFSP) for Children

Cold Lunch: 11 Day Cycle

Monday	Tuesday	Wednesday	Thursday	Friday
<p>Day 1</p> <p>Chef's Salad w/ chicken, shredded cheese, diced tomato, cucumber, carrot, green pepper, dressing pack and whole grain roll</p> <p>or</p> <p>Chicken Salad Sandwich w/ shredded lettuce and tomato slice on whole grain bun Broccoli w/ ranch dressing</p> <p>Green Seedless Grapes 8 oz. low fat Milk *</p>	<p>Day 2</p> <p>Egg Salad Sandwich w/ shredded lettuce and tomato slice on whole grain bun</p> <p>or</p> <p>Hummus, shredded lettuce and diced tomatoes on whole grain flatbread</p> <p>Tomato wedges w/ ranch dressing Apples 8 oz. low fat milk *</p>	<p>Day 3</p> <p>Turkey and Cheese Sandwich w/ shredded lettuce and tomato slice and dressing pack on whole grain roll</p> <p>or</p> <p>Whole wheat Pasta Salad with shredded cheese, diced tomatoes, cucumber, green peppers in a creamy Italian dressing</p> <p>Carrots w/ ranch dressing Pears 8 oz. low fat milk *</p>	<p>Day 4</p> <p>Taco Salad w/ shredded chicken, shredded cheese, diced tomatoes, taco chips and taco dressing pack</p> <p>or</p> <p>Turkey and Cheese Sandwich w/ dressing pack on whole grain bread</p> <p>Cauliflower w/ ranch dressing Cantaloupe 8 oz. low fat milk *</p>	<p>Day 5</p> <p>Tuna Salad Sandwich w/ shredded lettuce and tomato slice on whole grain bun</p> <p>or</p> <p>Sunbutter and Jelly Sandwich on whole grain bread</p> <p>Carrots and Celery w/ ranch dressing Peaches 8 oz. low fat milk *</p>
<p>Day 6</p> <p>Roast Beef and Cheese Sandwich w/ shredded lettuce and tomato slice on whole grain roll</p> <p>or</p> <p>Sesame Chicken Salad w/ Asian dressing pack and whole grain roll</p> <p>Broccoli w/ ranch dressing Clementines 8 oz. low fat milk *</p>	<p>Day 7</p> <p>Chicken and Veggie Ranch Wrap on a whole grain wrap</p> <p>or</p> <p>Sunbutter and Jelly Sandwich on whole grain bread</p> <p>Carrots w/ ranch dressing Bananas 8 oz. low fat milk *</p>	<p>Day 8</p> <p>Teriyaki Chicken Salad w/ Asian dressing pack</p> <p>or</p> <p>Cheese Sandwich w/ tomato slice and dressing pack on whole grain bread</p> <p>Carrots and Celery w/ ranch dressing Red Seedless Grapes 8 oz. low fat milk *</p>	<p>Day 9</p> <p>Garden Salad w/ shredded cheese, diced tomato, carrot, cucumber, dressing pack and whole grain roll</p> <p>or</p> <p>Sunbutter and Jelly Sandwich on whole grain bread</p> <p>Broccoli w/ ranch dressing Plums 8 oz. low fat milk *</p>	<p>Day 10</p> <p>Baby Spinach Salad w/ chopped hard-boiled egg, mushrooms, turkey bacon and creamy mustard-parmesan dressing, whole grain bread</p> <p>or</p> <p>Chicken Caesar Wrap on a whole grain wrap Carrots w/ ranch dressing</p> <p>Nectarines 8 oz. low fat milk *</p>
<p>Day 11</p> <p>BBQ Chicken Wrap on a whole grain wrap</p> <p>or</p> <p>Sunbutter and Jelly Sandwich on whole grain bread</p> <p>Tomato wedges w/ ranch dressing Honeydew Melon 8 oz. low fat milk *</p>				

* White, Chocolate and Strawberry

Menu cycle must include at least 6 different fresh fruit varieties such as green seedless grapes, red seedless grapes, peaches, nectarines, plums, pears, apples, clementines, pineapple, cantaloupe, honeydew melon and bananas through the course of the 10 week Summer Food Service Program (SFSP) for Children.

Menu cycle must include at least 6 different fresh vegetable varieties such as tomatoes, broccoli, cauliflower, carrots, celery, cucumber, green beans, corn, lettuce, radishes and summer squash through the course of the 10 week Summer Food Service Program (SFSP) for Children.

Hot Breakfast: 11 Day Cycle

Monday Day 1	Tuesday Day 2	Wednesday Day 3	Thursday Day 4	Friday Day 5
Egg and Cheese Breakfast Sandwich served on an English Muffin 4 oz. orange juice ½ pt. low fat milk *	Breakfast Burrito 4 oz. cran-apple juice ½ pt. low fat milk *	Waffles w/ margarine, syrup and blueberries ½ pt. low fat milk *	Cheese Omelet w/ whole wheat bread and jelly 4 oz. cran-grape juice ½ pt. low fat milk *	Pancakes w/ margarine, syrup and bananas ½ pt. low fat milk *
Day 6	Day 7	Day 8	Day 9	Day 10
Scrambled Eggs w/ whole wheat bread and jelly 4 oz. orange juice ½ pt. low fat milk *	French Toast w/ margarine, syrup and strawberries ½ pt. low fat milk *	Turkey and Cheese Breakfast Sandwich served on whole wheat bread 4 oz. cranberry juice ½ pt. low fat milk *	Waffles w/ margarine and syrup 4 oz. grape juice ½ pt. low fat milk *	Egg, Cheese and Tomato Breakfast Sandwich served on whole wheat bread 4 oz. apple juice ½ pt. low fat milk *
Day 11				
Pancakes w/ margarine and syrup 4 oz. cran-apple juice ½ pt. low fat milk *				

* White, Chocolate and Strawberry

Menu cycle must include at least 5 different fruit juices (100% juice, no sugar added) such as apple, orange, grape, pineapple, cranberry, cran-apple, cran-grape, and cran-pomegranate through the course of the 10 week Summer Food Service Program (SFSP) for Children.

Cold Breakfast: 11 Day Cycle

Monday Day 1	Tuesday Day 2	Wednesday Day 3	Thursday Day 4	Friday Day 5
Corn Chex w/ banana and honey ½ pt. low fat milk *	Rice Krispies w/ strawberries and honey ½ oz. low fat milk *	Raisin Bagel w/ cream cheese 4 oz. cran-grape juice ½ pt. low fat milk *	Honey Nut Cheerios 4 oz. orange juice ½ pt. low fat milk *	Wheaties w/ banana and honey ½ pt. low fat milk *
Day 6	Day 7	Day 8	Day 9	Day 10
Cinnamon Bread w/ margarine and strawberry jelly 4 oz. cranberry juice ½ pt. low fat milk *	Rice Chex w/ honey 4 oz. apple juice ½ pt. low fat milk *	Shredded Wheat w/ blueberries and honey ½ pt. low fat milk *	Apple Cinnamon Cheerios 4 oz. cran-apple juice ½ pt. low fat milk *	Raisin Bran w/ honey 4 oz. grape juice ½ pt. low fat milk *
Day 11				
Rice Krispies w/ strawberries and honey ½ pt. low fat milk *				

* White, Chocolate and Strawberry

Menu cycle must include at least 5 different fruit juices (100% juice, no sugar added) such as apple, orange, grape, pineapple, cranberry, cran-apple, cran-grape, and cran-pomegranate through the course of the 10 week Summer Food Service Program (SFSP) for Children.